CAMBRO® HIGH HEAT X-PAN™



- Ideal for use in microwaves, steam tables, ovens and hot holding applications.
- Reduces handling high heat food pans can go from prep, to cooler, to oven to hot holding applications at temperatures ranging from -40° to 375°F (-40° to 190°C).
- New colors designed to enhance merchandising of food, making it more appealing for deli and service lines.

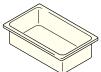


Enhanced Functionality

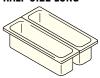
Cambro® High Heat X-Pans™ withstand and adapt to different temperatures cold to hot, thus expanding functionality and reducing unnecessary handling.



FULL SIZE



HALF SIZE LONG



HALF SIZE



ONE THIRD SIZE



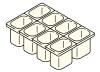
QUARTER SIZE



ONE SIXTH SIZE



ONE EIGHTH SIZE



ONE NINTH SIZE



CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE Capacity
1/1	12HP	2½" (6,5 cm)	8.9 qt.
12¾" x 20½" (32,5 x 53 cm)	14HP	4" (10)	13.7
	16HP	6" (15)	20.6
	10HPD	_	Drain shelf
1/2 Long	22LPHP	2½" (6,5)	3.2
6¾" x 20½" (16,2 x 53 cm)	24LPHP	4" (10)	5.3
	JOI DIIDD		Duain abalf

1/2 10½6" x 12¾" (26,5 x 32,5 cm)

1/3	
6 ¹⁵ / ₁₆ " x 12 ³ / ₄ "	
(17,6 x 32,5 cm)	



1./0
1/6
63/8" x 615/16"
(16,2 x 17,6 cm)

1/8
-, -
6 ⁵ / ₁₆ " x 5 ³ / ₁₆ "
(16,12 x 13,17 cm)
(10,12 X 13,17 CIII)

1/9	
-, -	
$4\frac{1}{4}$ " x $6\frac{15}{16}$ "	
/10 0 v 17 C	۰۱
(10.8 x 17.6	CIII)

22LPHP	2½" (6,5)	3.2
24LPHP	4" (10)	5.3
20LPHPD	_	Drain shelf
22HP	21/2" (6,5)	4.1
24HP	4" (10)	6.3
26HP	6" (15)	9.4
20HPD	_	Drain shelf
32HP	2½" (6,5)	2.5
34HP	4" (10)	3.8
36HP	6" (15)	5.6
30HPD	_	Drain shelf
42HP	2½" (6,5)	1.8
44HP	4" (10)	2.7
46HP	6" (15)	3.9

62HP	2½" (6,5)	1.1
64HP	4" (10)	1.6
66HP	6" (15)	2.4
60HPD	_	Drain shelf

Drain shelf

82HP	2½" (6,5)	0.7
84HP	4" (10)	1.1
86HP	6" (15)	1.5
80HPD	_	Drain shelf

90HPD	- (10)	Drain shelf
94HP	4" (10)	0.9
92HP	2½" (6,5)	0.6

Case Pack: 6 InStock Color: Onyx (771), Sandstone (772). Drain Shelf Color: Amber (150).



40HPD

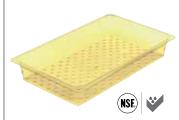


Complementary Products



Drain Shelves

Lifts contents out of liquids to enhance food quality and freshness. Available to fit all pan sizes.



Colander Pans

Liquids drain away from food into the pan below for enhanced food quality and improved food safety.



Food Pan Lids

Covers protect contents better than plastic wrap or foil while saving time and money. Lids improve food safety and extend product freshness.

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.

