

Article: 90213

Product Family: Super Pan 3

Half-size 1 ½-inch-deep Super Pan 3® perforated stainless steel steam table pan

Steam foods or let fats, juices and moisture drain away with the Super Pan 3 perforated steam table pan. Tapered corners resist dents and dings, offering reliable strength and easy pouring. The 5/32-inch perforations ensure quick-and-easy draining to help maintain food quality and prevent sogginess or oversaturation, while antijam stacking lugs allow easy separation and lifting of the pan.

Features & Benefits

- 22-gauge 300-Series stainless steel is durable and long-lasting
- 5/32-inch perforations are ideal for steaming foods or allowing fats, juices and moisture to drain away
- Tapered corners resist dents and dings, for improved strength and easy pouring
- Made in the USA
- NSF-certified
- Anijam stacking lugs allow easy separation and lifting of the pan
- Made in the USA
- NSF-certified

MODEL INFORMATION

EAN 13	8421661902137
(W) Width (CM)	32.4
(D) Depth (CM)	26.4
(H) Height (CM)	3.8
Case Lot	6
Case Width	13.25
Case Height	2.75
Case Length	11.563

Ctra. de Castanyet, 132
17430 Santa Coloma de Farners
(GIRONA) - SPAIN