

Article: 90223

Product Family: Super Pan 3

Half-size 2 ½-inch-deep Super Pan 3® stainless steel perforated 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

MODEL INFORMATION

EAN 13	8421661902236
(W) Width (CM)	32.4
(D) Depth (CM)	26.4
(H) Height (CM)	6.3
Case Lot	6
Case Width	12.875
Case Height	3.5
Case Length	10.5

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