

# Enhanced Functionality



- Ideal for use in microwaves, steam tables, ovens and hot holding applications.
- Reduce unnecessary 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).
- High Heat Food Pans are safe for use in high-temp commercial dishwashers.

**CAMBRO**  
TRUSTED FOR GENERATIONS™

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# Enhanced Functionality

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



Amber (150)

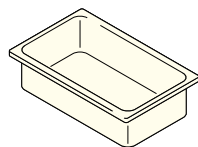


Black (110)

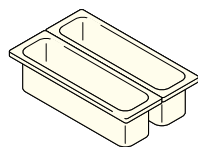


Sandstone (772)

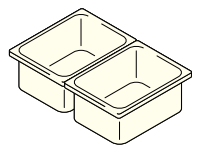
## FULL SIZE



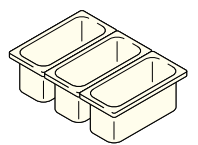
## \*HALF SIZE LONG



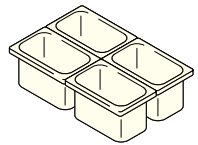
## HALF SIZE



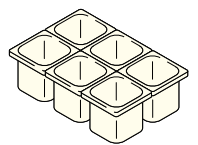
## ONE THIRD SIZE



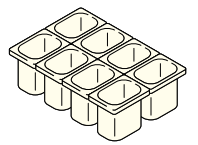
## QUARTER SIZE



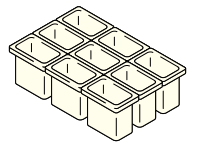
## ONE SIXTH SIZE



## ONE EIGHTH SIZE



## \*ONE NINTH SIZE



CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY	LIST PRICE EA.
1/1 12 <sup>3</sup> / <sub>4</sub> " x 20 <sup>7</sup> / <sub>8</sub> " (32,5 x 53 cm)	12HP	2 <sup>1</sup> / <sub>2</sub> " (6,5 cm)	8.9 qt.	\$ 64.10
	14HP	4" (10)	13.7	77.55
	16HP	6" (15)	20.6	100.80
	13CLRHP	3" (7,6 cm)	Colander Pan	77.55
	15CLRHP	5" (12,7)	Colander Pan	100.80
	10HPD	—	Drain shelf	42.45
1/2 Long* 6 <sup>3</sup> / <sub>8</sub> " x 20 <sup>7</sup> / <sub>8</sub> " (16,2 x 53 cm)	22LPHP	2 <sup>1</sup> / <sub>2</sub> " (6,5)	3.2	45.60
	24LPHP	4" (10)	5.3	56.70
	20LPHPD	—	Drain shelf	21.20
1/2 10 <sup>1</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> " (26,5 x 32,5 cm)	22HP	2 <sup>1</sup> / <sub>2</sub> " (6,5)	4.1	31.95
	24HP	4" (10)	6.3	41.55
	26HP	6" (15)	9.4	53.25
	23CLRHP	3" (7,6 cm)	Colander Pan	41.55
	25CLRHP	5" (12,7)	Colander Pan	53.25
	20HPD	—	Drain shelf	19.05
1/3 6 <sup>1</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> " (17,6 x 32,5 cm)	32HP	2 <sup>1</sup> / <sub>2</sub> " (6,5)	2.5	26.75
	34HP	4" (10)	3.8	34.65
	36HP	6" (15)	5.6	47.15
	33CLRHP	3" (7,6 cm)	Colander Pan	34.65
	35CLRHP	5" (12,7)	Colander Pan	47.15
	30HPD	—	Drain shelf	14.30
1/4 6 <sup>3</sup> / <sub>8</sub> " x 10 <sup>1</sup> / <sub>16</sub> " (16,2 x 26,5 cm)	42HP	2 <sup>1</sup> / <sub>2</sub> " (6,5)	1.8	23.15
	44HP	4" (10)	2.7	28.60
	46HP	6" (15)	3.9	36.65
	40HPD	—	Drain shelf	14.30
1/6 6 <sup>3</sup> / <sub>8</sub> " x 6 <sup>15</sup> / <sub>16</sub> " (16,2 x 17,6 cm)	62HP	2 <sup>1</sup> / <sub>2</sub> " (6,5)	1.1	18.10
	64HP	4" (10)	1.6	21.85
	66HP	6" (15)	2.4	26.50
	63CLRHP	3" (7,6 cm)	Colander Pan	21.85
	65CLRHP	5" (12,7)	Colander Pan	26.50
	60HPD	—	Drain shelf	7.35
1/8 6 <sup>5</sup> / <sub>16</sub> " x 5 <sup>3</sup> / <sub>16</sub> " (16,12 x 13,17 cm)	82HP*	2 <sup>1</sup> / <sub>2</sub> " (6,5)	0.7	15.85
	84HP*	4" (10)	1.1	20.05
	86HP*	6" (15)	1.5	25.85
	80HPD*	—	Drain shelf	6.45
1/9 4 <sup>1</sup> / <sub>4</sub> " x 6 <sup>15</sup> / <sub>16</sub> " (10,8 x 17,6 cm)	92HP	2 <sup>1</sup> / <sub>2</sub> " (6,5)	0.6	13.70
	94HP	4" (10)	0.9	16.00
	96PHP*	6" (15)	1.4	22.75
	90HPD	—	Drain shelf	5.45

Case Pack: 6

Color: Amber (150), Black (110), Sandstone (772).

Drain Shelf and Colander Color: Amber (150).

\*Not Available in Sandstone (772)

## 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.



## Steam



## Hold Hot Foods



## Drain

For more information about Cambro products visit [www.cambro.com](http://www.cambro.com) or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.





# High Heat Food Pan Lids



## Flat Cover

Available in all pan sizes.



FITS PAN	LID CODE	DESCRIPTION	LIST PRICE EA.
GN 1/1 12 <sup>3</sup> / <sub>4</sub> " x 20 <sup>7</sup> / <sub>8</sub> " (32,5 x 53 cm)	10HPC	Flat cover	\$ 57.55
	10HPCH	Cover with handle	57.55
	10HPCHN	Notched cover w/ handle	57.60
	10CWGL	GripLid	37.95

GN 1/2 Long 6 <sup>3</sup> / <sub>8</sub> " x 20 <sup>7</sup> / <sub>8</sub> " (16,2 x 53 cm)	20LPHPC	Flat cover	34.35
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## Cover with Handle

Deep molded handle gives secure grip.



GN 1/2 10 <sup>1</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> " (26,5 x 32,5 cm)	20HPC	Flat cover	25.05
	20HPCH	Cover with handle	26.55
	20HPCHN	Notched cover w/ handle	30.45
	20HPL	FlipLid	44.10
	20HPLN	Notched FlipLid	44.10
	20CWGL	GripLid	26.35

## Notched Cover with Handle

Easy access for ladles or spoons.



GN 1/3 6 <sup>1</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> " (17,6 x 32,5 cm)	30HPC	Flat cover	18.70
	30HPCH	Cover with handle	21.10
	30HPCHN	Notched cover w/ handle	21.10
	30HPL	FlipLid	31.50
	30HPLN	Notched FlipLid	31.50
	30CWGL	GripLid	18.15

## FlipLid®

Flip up lid to easily access contents. Food can be held without getting dried out, increasing yields.



GN 1/4 6 <sup>3</sup> / <sub>8</sub> " x 10 <sup>1</sup> / <sub>16</sub> " (16,2 x 26,5 cm)	40HPC	Flat cover	15.20
	40HPCH	Cover with handle	16.35
	40HPCHN	Notched cover w/ handle	16.55

GN 1/6 6 <sup>3</sup> / <sub>8</sub> " x 6 <sup>1</sup> / <sub>16</sub> " (16,2 x 17,6 cm)	60HPC	Flat cover	13.25
	60HPCH	Cover with handle	13.25
	60HPCHN	Notched cover w/ handle	13.25
	60HPL	FlipLid	18.05
	60HPLN	Notched FlipLid	18.05
	60CWGL	GripLid	14.90

## Notched FlipLid®

FlipLid with notch to rest spoon in contents with lid closed.



GN 1/8 6 <sup>5</sup> / <sub>16</sub> " x 5 <sup>3</sup> / <sub>16</sub> " (16,12 x 13,17 cm)	80HPC	Flat cover	11.15
	80HPCH	Cover with handle	11.15
	80HPCHN	Notched cover w/ handle	11.15

GN 1/9 4 <sup>1</sup> / <sub>4</sub> " x 6 <sup>1</sup> / <sub>16</sub> " (10,8 x 17,6 cm)	90HPC	Flat cover	9.10
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## GripLid®

Molded-in polyurethane gasket on the lid grips the side of the food pan, reducing spills and points of cross-contamination.



**Case Pack for all Lids:** 6 **Color:** Amber (150).  
**GripLid Color:** Clear (135).



# High Heat H-Pan™ with Handle(s)



## H-Pan with Handles (1/3 Size Pan)

- Flat base to maximize contact with heating element.
- Fits all leading manufacturer's Product Holding Units (PHU), including single-sided and pass-through models.
- High Heat Material withstands temperatures from -40° to 375°F (-40° to 190°C).
- Drain shelves lift contents out of liquids to enhance food quality and freshness.
- Reinforced textured handle design with finger grip feature for a secure grasp.
- Handle designed with drain holes to avoid water build-up after warewashing process.



32HP1H



32HP2H

CONFIGURATIONS	PAN CODE	DESCRIPTION	PAN DEPTH	APPROX. CAPACITY	LIST PRICE EA.
1/3	32HP1H	Single Handle	2½" (6,5 cm)	2.5 qt.	\$ 41.00
6 <sup>15</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> " (17,6 x 32,5 cm)	32HP2H	Double Handle	2½" (6,5)	2.5	42.00
	30HPD	Drain shelf	—	—	14.30

**Case Pack:** 6 **Color:** Amber (150).

Dimensions are for pans only. Does not include handle dimensions.

## H-Pan with Handles (Full Size Pan)

- Full size 2½" deep food pan with handles fits all leading manufacturers' Product Holding Units..
- High Heat Material withstands temperatures from -40° to 375°F (-40° to 190°C).
- Two handles allow employees to reach the pan from either side of the unit for safe handling.
- Drain shelves lift contents out of liquids to enhance food quality and freshness.



12HPH

CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROX. CAPACITY	LIST PRICE EA.
1/1	12HPH	2½" (6,5 cm)	8.9 qt.	\$ 73.70
12¾" x 20⅞" (32,5 x 53 cm)	10HPD	—	Drain shelf	42.45

**Case Pack:** 6 **Color:** Amber (150).

Drains listed on previous page.