

Enhanced Functionality



All High Heat Food Pans are safe for cooking applications up to 375°F (190°C).

High Heat X-Pan®



High Heat H-Pan™



High Heat H-Pan™

- 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™

www.cambro.com

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)

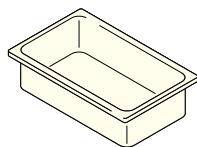


Black (110)

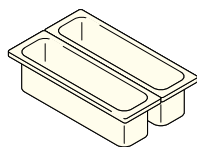


Sandstone (772)

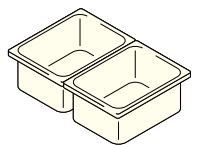
FULL SIZE



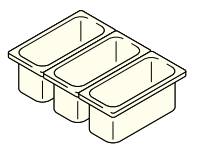
*HALF SIZE LONG



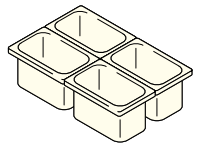
HALF SIZE



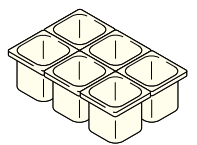
ONE THIRD SIZE



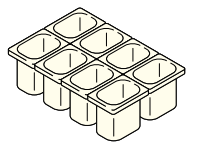
QUARTER SIZE



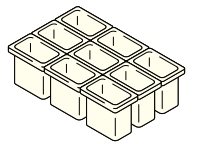
ONE SIXTH SIZE



ONE EIGHTH SIZE



*ONE NINTH SIZE



CONFIGURATIONS

1/1
12³/₄" x 20⁷/₈"
(32,5 x 53 cm)

1/2 Long*
6³/₈" x 20⁷/₈"
(16,2 x 53 cm)

1/2
10¹/₁₆" x 12³/₄"
(26,5 x 32,5 cm)

1/3
6¹/₁₆" x 12³/₄"
(17,6 x 32,5 cm)

1/4
6³/₈" x 10¹/₁₆"
(16,2 x 26,5 cm)

1/6
6³/₈" x 6¹⁵/₁₆"
(16,2 x 17,6 cm)

1/8
6⁵/₁₆" x 5³/₁₆"
(16,12 x 13,17 cm)

1/9
4¹/₄" x 6¹⁵/₁₆"
(10,8 x 17,6 cm)

PAN CODE

12HP

14HP

16HP

13CLRHP

15CLRHP

10HPD

22LPHP

24LPHP

20LPHPD

22HP

24HP

26HP

23CLRHP

25CLRHP

20HPD

32HP

34HP

36HP

33CLRHP

35CLRHP

30HPD

42HP

44HP

46HP

40HPD

62HP

64HP

66HP

63CLRHP

65CLRHP

60HPD

82HP*

84HP*

86HP*

80HPD*

92HP

94HP

96PHP*

90HPD

PAN DEPTH

2¹/₂" (6,5 cm)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2¹/₂" (6,5)

4" (10)

—

2¹/₂" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2¹/₂" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2¹/₂" (6,5)

4" (10)

6" (15)

—

2¹/₂" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2¹/₂" (6,5)

4" (10)

6" (15)

—

2¹/₂" (6,5)

4" (10)

6" (15)

—

APPROXIMATE CAPACITY

8.9 qt.

13.7

20.6

Colander Pan

Colander Pan

Drain shelf

3.2

5.3

Drain shelf

4.1

6.3

9.4

Colander Pan

Colander Pan

Drain shelf

2.5

3.8

5.6

Colander Pan

Colander Pan

Drain shelf

1.8

2.7

3.9

Drain shelf

1.1

1.6

2.4

Colander Pan

Colander Pan

Drain shelf

0.7

1.1

1.5

Drain shelf

0.6

0.9

1.4

Drain shelf

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 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

GN 1/1
12³/₄" x 20⁷/₈"
(32,5 x 53 cm)

LID CODE

10HPC
10HPCH
10HPCHN

DESCRIPTION

Flat cover
Cover with handle
Notched cover w/ handle

GN 1/2 Long
6³/₈" x 20⁷/₈"
(16,2 x 53 cm)

20LPHPC

Flat cover

Cover with Handle

Deep molded handle gives secure grip.



GN 1/2
10¹/₁₆" x 12³/₄"
(26,5 x 32,5 cm)

20HPC
20HPCH
20HPCHN
20HPL
20HPLN

Flat cover
Cover with handle
Notched cover w/ handle
FlipLid
Notched FlipLid

Notched Cover with Handle

Easy access for ladles or spoons.



GN 1/3
6¹⁵/₁₆" x 12³/₄"
(17,6 x 32,5 cm)

30HPC
30HPCH
30HPCHN
30HPL
30HPLN

Flat cover
Cover with handle
Notched cover w/ handle
FlipLid
Notched FlipLid

GN 1/4
6³/₈" x 10¹/₁₆"
(16,2 x 26,5 cm)

40HPC
40HPCH
40HPCHN

Flat cover
Cover with handle
Notched cover w/ handle

FlipLid®

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



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

60HPC
60HPCH
60HPCHN
60HPL
60HPLN

Flat cover
Cover with handle
Notched cover w/ handle
FlipLid
Notched FlipLid

Notched FlipLid®

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



GN 1/8
6⁵/₁₆" x 5³/₁₆"
(16,12 x 13,17 cm)

80HPC
80HPCH
80HPCHN

Flat cover
Cover with handle
Notched cover w/ handle

GN 1/9
4¹/₄" x 6¹⁵/₁₆"
(10,8 x 17,6 cm)

90HPC

Flat cover

Case Pack for all Lids: 6 Color: Amber (150).



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
1/3 6 ¹⁵ / ₁₆ " x 12 ³ / ₄ " (17,6 x 32,5 cm)	32HP1H	Single Handle	2 ¹ / ₂ " (6,5 cm)	2.5 qt.
	32HP2H	Double Handle	2 ¹ / ₂ " (6,5)	2.5
	30HPD	Drain shelf	—	—

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 2¹/₂" 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
1/1 12 ³ / ₄ " x 20 ⁵ / ₈ " (32,5 x 53 cm)	12HPH	2 ¹ / ₂ " (6,5 cm)	8.9 qt.
	10HPD	—	Drain shelf

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

Drains listed on previous page.