



MAXIMIZE YOUR
EFFICIENCY WITH THE
RIGHT SIZED PANS

Steam Table Pan Layouts

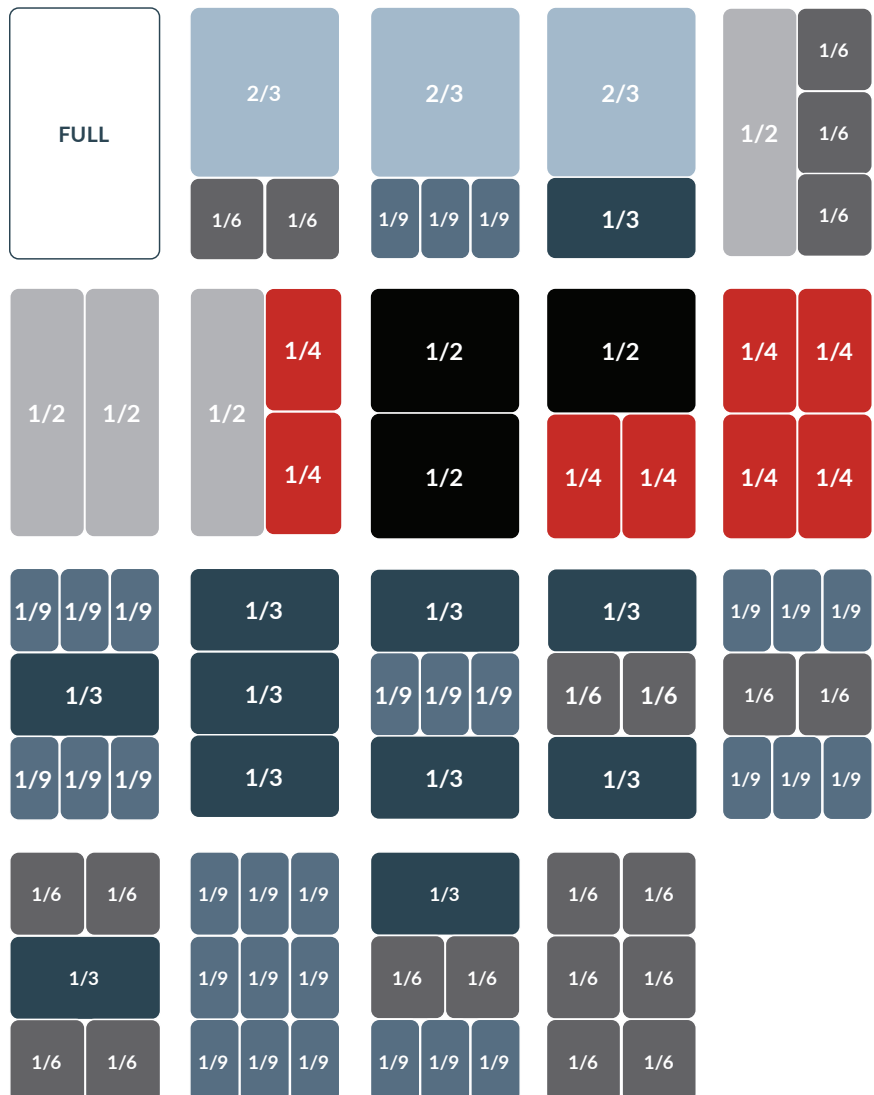


Customize your hot and cold food well layouts

The following are suggested configurations for 12 W" x 20 L"
(30.5 cm x 50.8 cm) sized openings.

Nominal dimensions listed and may vary.

Item #	Size	Depth
24711222	FULL	2 ½"
24711422	FULL	4"
24711622	FULL	6"
24723222	2/3	2 ½"
24723224	2/3	4"
24723226	2/3	6"
24712L222	HALF LONG	2 ½"
24712L422	HALF LONG	4"
24712L622	HALF LONG	6"
24712222	HALF	2 ½"
24712422	HALF	4"
24712622	HALF	6"
24713222	1/3	2 ½"
24713422	1/3	4"
24713622	1/3	6"
24714222	1/4	2 ½"
24714422	1/4	4"
24714622	1/4	6"
24716222	1/6	2 ½"
24716422	1/6	4"
24716622	1/6	6"
24719222	1/9	2 ½"
24719422	1/9	4"





Steam Table Pan Portion Control

Help Control Your Food Costs with Accurate, Consistent Portioning

Portion spoons help provide consistent serving and allow you to dish out food more efficiently and quickly.

Check out these serving sizes to see just how much product you can dish out of our Vigor pans.

FULL

Serving Size	Full Size		
Ounces	2 ½	4	6
1	268	452	684
2	134	226	342
3	89	150	228
4	67	113	171
6	44	75	114
8	33	56	85

2/3

Serving Size	2/3 Size		
Ounces	2 ½	4	6
1	176	296	452
2	88	148	226
3	58	98	150
4	44	74	113
6	29	49	75
8	22	37	56

1/2

Serving Size	Half-Long Size		
Ounces	2 ½	4	6
1	120	184	264
2	60	92	132
3	40	61	88
4	30	46	66
6	20	30	44
8	15	23	33

1/2

Serving Size	Half Size		
Ounces	2 ½	4	6
1	136	214	322
2	68	107	161
3	45	71	107
4	34	53	80
6	22	35	53
8	17	26	40

1/3

Serving Size	1/3 Size		
Ounces	2 ½	4	6
1	85	134	197
2	42	67	98
3	28	44	66
4	21	33	49
6	14	22	32
8	10	16	24

1/4

Serving Size	1/4 Size		
Ounces	2 ½	4	6
1	60	96	146
2	30	48	73
3	20	32	48
4	15	24	36
6	10	16	24
8	7	12	18

1/6

Serving Size	1/6 Size		
Ounces	2 ½	4	6
1	40	60	87
2	20	30	43
3	13	20	29
4	10	15	21
6	6	10	14
8	5	7	10

1/9

Serving Size	1/9		
Ounces	2 ½	4	6
1	16	24	40
2	8	12	20
3	5	8	13
4	4	6	10
6	2	4	6
8	2	3	5