H-PAN™ HIGH HEAT FOOD PAN WITH HANDLE

Hot Holding Handled with E

- Flat base to maximize contact with heating element.
- High Heat Material withstands temperatures from -40° to 375°F (-40° to 190°C).
- Fits all leading manufacturer's hot holding bins, including single-sided and pass-through models.
- Reinforced textured handle with finger grip design for a secure grasp.
- Handle designed with drain holes to avoid water build-up after warewashing process.



www.cambro.com

Enhanced Functionality and Durability

H-Pan[™] Food Pan with handle(s) is designed with durability, safety and efficiency in mind. This food pan with handle is designed to hold battered and crisp foods in hot holding units ensuring even temperature retention, keeping flavor, texture and consistency for longer periods during service. Unique food pan design allows the heat from holding unit to be distributed evenly across the surface of the pan and directly into the food, eliminating hot and cold spots.

Designed with easy to grip handle(s) for use in single-side or pass-through heat holding units. This allows kitchen staff to safely and conveniently access the food pan from heating unit, expediting production during rush service. Handle also supports food safety eliminating direct hand-to-food contact.

- Ideal for breakfast menus, buffets and busy fast casual operations.
- · Flat base to maximize contact with heating element.
- · Amber color provides product visibility and easy identification.
- Extra 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.







CONFIGURATIONS	CODE	DESCRIPTION	PAN DEPTH
1/3 6 ¹⁵ / ₁₆ " x 12 ³ / ₄ " (17,6 x 32,5 cm)	32HP1H	Single Handle	2½" (6,5 cm)
	32HP2H	Double Handle	2½" (6,5)
	30HPD	Drain Shelf	

Color: Amber (150).



Case Pack: 6





Drain Shelf Keeps battered and crisp foods out of grease run-off to maintain food texture and flavor.

