

HIGH HEAT H-PAN™ WITH HANDLE(S)



- 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 product holding units (PHU), including single-sided and pass-through models.
- 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.
- Two handles allow employees to reach the pan from either side of the unit for safe handling.
- Can be used with high heat lids and drain shelves.

Color: Amber (150).

32HP2H is covered by U.S. Patent D797,493 S.

NSF

CA PROP 65



34HP2H



32HP1H

CONFIGURATIONS	PAN CODE	DESCRIPTION	PAN DEPTH	APPROX. CAPACITY	LIST PRICE EA.
1/3 6 ¹⁵ / ₁₆ " x 12 ³ / ₄ " (17,6 x 32,5 cm)	32HP1H	Single Handle	2½" (6,5 cm)	2.5 qt.	\$ 47.25
	32HP2H	Double Handle	2½" (6,5)	2.5	48.40
	34HP1H	Single Handle	4" (10)	3.8	59.75
	34HP2H	Double Handle	4" (10)	3.8	61.25
Case Pack: 6		Color/InStock Color: Amber (150).			

High Heat Flat Cover,
Cover with Handle and
Notched Cover with Handle
fit on pan.

Full size 2½" deep food pan with
handles fits all leading product
holding units (PHU).



12HPH

CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROX. CAPACITY	LIST PRICE EA.
1/1 12 ³ / ₄ " x 20 ⁷ / ₈ " (32,5 x 53 cm)	12HPH	2 ¹ / ₂ " (6,5 cm)	8.9 qt.	\$ 85.00
Case Pack: 6		Color/InStock Color: Amber (150). Lids listed on previous page.		