



Fiche technique

VOLLRATH FULL PAN 2 1/2 SUPER PAN 3 PERFOREE

No. produit : V036.90023

SUPER PAN 3® CHART, CONTINUED

PAN SIZE AND DIMENSIONS	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
 FOURTH-SIZE 6 $\frac{3}{16}$ x 10 $\frac{7}{16}$ in. 162 x 265 mm $\frac{1}{4}$	90402	$\frac{3}{4}$ (20)	Tray	6	—	—	—	70400	6
	90412	1 $\frac{1}{2}$ (40)	1.2 (1.1)	6	93400	94400	—	70400	6
	90452	2 (55)	1.6 (1.5)	6	93400	94400	—	70400	6
	90422	2 $\frac{1}{2}$ (65)	1.8 (1.7)	6	93400	94400	—	70400	6
	90442	4 (100)	2.7 (2.6)	6	93400	94400	—	70400	6
	90462	6 (150)	4 (3.8)	6	93400	94400	—	70400	6
 SIXTH-SIZE 6 $\frac{5}{16}$ x 6 $\frac{3}{16}$ in. 176 x 162 mm $\frac{1}{6}$	90482	8 (200)	5.1 (4.8)	3	93400	94400	—	70400	6
	90622	2 $\frac{1}{2}$ (65)	1.1 (1.1)	6	93600	94600	—	70600	6
	90642	4 (100)	1.7 (1.6)	6	93600	94600	—	70600	6
	90662	6 (150)	2.4 (2.3)	6	93600	94600	—	70600	6
 NINTH-SIZE 6 $\frac{5}{16}$ x 4 $\frac{1}{4}$ in. 176 x 108 mm $\frac{1}{9}$	90682	8 (200)	3.2 (3)	3	93600	94600	—	70600	6
	90922	2 $\frac{1}{2}$ (65)	0.6 (0.6)	6	93900	94900	—	70600	6
	90942	4 (100)	0.9 (0.8)	6	93900	94900	—	70600	6

Specifications: Super Pan 3 shall be 300 series stainless steel. Corner on top of flange shall be designed with built-in concave indentation for impact resistance. All depths 2" all-natural and deeper shall have anti-jamming design to prevent pans from sticking together. half, full, two-thirds, half-long, and third sizes shall have ramped sides for easy removal from wells. Reverse formed edge shall be flattened for consistent tangent to well opening and for hand comfort. Pans shall have an "all-natural-framing shoulder" on short sides around the interior body of the pan, accenting the food product and providing an appealing presentation. Pan size and capacity to be marked on all pans. NSF® certified. Meets Gastronorm (EN 631-1) standard.

Super Pan 3 Perforated Pans

- 22-gauge (.8 mm), 300 series stainless steel
- $\frac{5}{32}$ " (4 mm) holes drain quickly, but sized to retain most foods*
- Ideal for steaming foods or draining fats, juices, or moisture



PAN SIZE AND DIMENSIONS	ITEM #	DEPTH: IN (MM)	CASE LOT
 FULL-SIZE 20 $\frac{7}{16}$ x 12 $\frac{13}{16}$ in. 530 X 325 mm $\frac{1}{4}$	90013	1 $\frac{1}{2}$ (40)	6
	90053	2 (55)	6
	90023	2 $\frac{1}{2}$ (65)	6
	90043	4 (100)	6
	90063	6 (150)	6
 HALF-SIZE 12 $\frac{13}{16}$ x 10 $\frac{7}{16}$ in. 325 x 265 mm $\frac{1}{2}$	90213	1 $\frac{1}{2}$ (40)	6
	90223	2 $\frac{1}{2}$ (65)	6
	90243	4 (100)	6
	90263	6 (150)	6
 THIRD-SIZE 6 $\frac{5}{16}$ x 12 $\frac{13}{16}$ in. 176 x 325 mm $\frac{1}{3}$	90313	1 $\frac{1}{2}$ (40)	6
	90323	2 $\frac{1}{2}$ (65)	6
	90343	4 (100)	6
	90363	6 (150)	6

* For 1 $\frac{1}{2}$ ", 2", and 2 $\frac{1}{2}$ ", drain holes located in bottom only. For 4" all-natural and 6" all-natural, drain holes located in sides and bottom.