

# 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.



32HP2H



32HP1H

| CONFIGURATIONS  | PAN CODE | DESCRIPTION   | PAN DEPTH                                | APPROX. CAPACITY |
|---|----------|---------------|--|------------------|
| 1/3<br>6 <sup>15</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> "<br>(17,6 x 32,5 cm) | 32HP1H   | Single Handle | 2 <sup>1</sup> / <sub>2</sub> " (6,5 cm) | 2.5 qt.          |
|   | 32HP2H   | Double Handle | 2 <sup>1</sup> / <sub>2</sub> " (6,5)    | 2.5              |
| <b>Case Pack: 6 Color/InStock Color: Amber (150).</b>   |          |               |  |                  |

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

Full size 2<sup>1</sup>/<sub>2</sub>" deep food pan with  
handles fits all leading product  
holding units (PHU).



12HPH

| CONFIGURATIONS   | PAN CODE | PAN DEPTH                                | APPROX. CAPACITY |
|--|----------|--|------------------|
| 1/1<br>12 <sup>3</sup> / <sub>4</sub> " x 20 <sup>7</sup> / <sub>8</sub> "<br>(32,5 x 53 cm) | 12HPH    | 2 <sup>1</sup> / <sub>2</sub> " (6,5 cm) | 8.9 qt.          |
| <b>Case Pack: 6 Color/InStock Color: Amber (150).</b><br>Lids listed on previous page.       |          |  |                  |