

Made specifically for **warming and holding cabinets**, our single- and double-handled pans help **products stay warm and fresh for your customers.**

Specialty High Heat Handled Pans

- Transports food safely from the oven to the warming unit
- Double handled pan is perfect for restaurants with “pass through” warming units
- Stain-, heat- and impact- resistant high heat material
- Available in 2.5" and 4" depths
- NSF Listed; dishwasher safe

High Heat Pan Divider

Pair our high heat pan divider (30871) with our 1/3 size, 2.5" deep handled pans (30860HH and 308614) to warm and hold multiple items in one pan while reducing the risk of foods touching; perfect for low volume meat or chicken items

- Use with 1/6 size drain shelf to help keep foods fresh



Amber(13)

Prod No	Description	Color	Pack
Specialty High Heat Pans			
30860H Δ	1/3 Size 2.5" Deep with 1 Handle	13	6 ea
30860HH Δ	1/3 Size 2.5" Deep with 2 Handles	13	6 ea
30861H Δ	1/3 Size 4" Deep with 1 Handle	13	6 ea
30861HH Δ	1/3 Size 4" Deep with 2 Handles	13	6 ea
30871 Δ	1/6 Size 2.5" Deep Pan Divider	13	8 ea

NSF Listed products are designated with a Δ and may be prefixed with an N