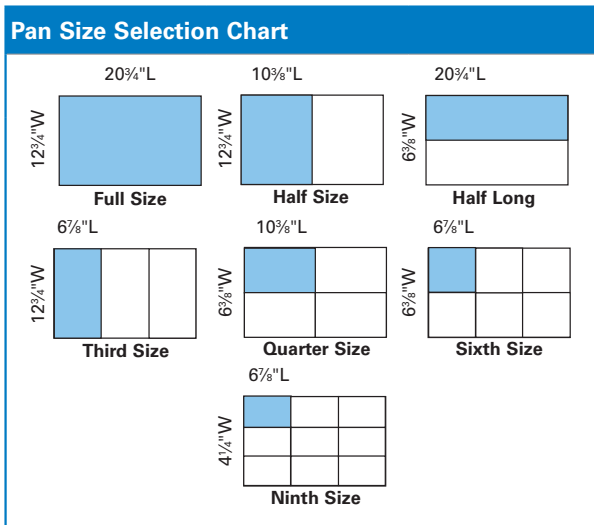




FREE SHIPPING ELIGIBLE

- **Durable Stainless Steel Construction:** Built from heavy-duty 18/8 stainless steel that resists rust, corrosion, and warping for long-lasting performance in commercial kitchens.
- **Solid and Perforated Styles:** Solid pans are perfect for holding liquids, sauces, or cooked foods, while perforated pans allow for efficient steaming and draining.
- **NSF-Approved Design:** Safe and hygienic construction meets professional food service standards for use in restaurants, buffets, and catering environments.
- **Stackable and Easy to Store:** Reinforced edges and anti-jam design make these pans easy to stack and separate, saving valuable storage space.
- **Efficient Heat Distribution:** Stainless steel ensures even heating for consistent cooking and superior temperature retention on hot food tables.
- **Compatible with Standard Covers:** Pair with matching lids (sold separately) to preserve food freshness and temperature.



Size	Depth	Solid	Perforated	Notched Cover	Solid Cover
Full	2 1/2"	#E7447	#3P9XR	#E7458	#E7461
	4"	#E7448	#3P9XT		
	6"	#E7449	#3P9XV		
Half	2 1/2"	#E7450	#3P9XW	#E7459	#E7462
	4"	#E7451	#3P9XX		
Half Long	6"	#E7452		#3P9XQ	#3P9XP
	2 1/2"	#3P9XY			
	4"	#3P9Y2			
Third	6"	#3P9Y3		#E7460	#E7464
	2 1/2"	#E7467			
	4"	#E7465			
Quarter	6"	#E7466		#E7469	#E7463
	2 1/2"	#E7474			
	4"	#E7454			
Sixth	6"	#E7455		#E7469	#E7463
	2 1/2"	#E7468			
	4"	#E7456			
Ninth	6"	#E7457		#E7475	#E7472
	2 1/2"	#E7473			
	4"	#E7453			