

Quality Steam Table Pans



Versatile, as it can be used in both front and back of house, for storage, preparation, hot and cold food preparation, Robinox stainless steel steam pans are manufactured with anti-jamming design that will prevent pans from jamming together when stacked, making it easier to separate and pry pans apart.

Manufactured to the International Standard EN631-1:1993, Robinox's extensive line of stainless steel pans, allows you to configure many combinations of pans, providing a solution for every task in the operation of your kitchen.

Features and Benefits

Anti-jamming design prevent pans from sticking together when stored, eliminating the need to pry pans apart before use and quicker drying



Curved interior corners are shaped to the spoon, maximising serving yield, minimising waste and allowing easier cleanup

Wide border rim provides ample finger space for easy handling or removal when stacked



Reinforced corners withstand impact more than ordinary pans. Corners won't bend so the pan sits flat in steam table wells - saving energy and improving the look and cleanliness

Corners are shaped for easy pouring

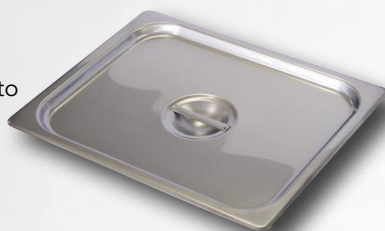
Other Features

- Standard pan thickness – 0.6mm
- 18/8 AISI.304 stainless steel construction
- Perforated pans available in 1/1 & 1/2 size
- Gastronorm pans (0.8mm thickness, European compliant) available in 1/1 & 1/2 size
- Pan body sized to meet the standard for steam table pans
- Cross bars available to support fractional sizes
- Stylish lids with recess to return condensation to pan and designed to stack

Perforated pans available in certain sizes



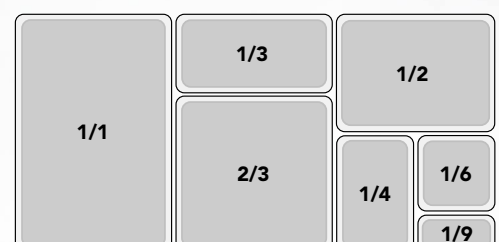
Stainless steel lids to suit all pan sizes



Depths available:



Sizes available:



Refer to the table on the next page for container sizes and combinations.

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Container Sizes & Combinations



STEAM TABLE PANS (18/8 stainless steel, 0.6 mm pans and lids, anti-jamming.)

1/1	Z11000C	Lid only	
	Z11025	325 x 527 x 25 mm	
	Z11065	325 x 527 x 65 mm	
	Z11100	325 x 527 x 100 mm	
	Z11150	325 x 527 x 150 mm	
2/3	Z23000C	Lid only	
	Z23065	325 x 352 x 65 mm	
	Z23100	325 x 352 x 100 mm	
	Z23150	325 x 352 x 150 mm	
1/2	Z12000C	Lid only	
	Z12065	325 x 265 x 65 mm	
	Z12100	325 x 265 x 100 mm	
	Z12150	325 x 265 x 150 mm	
	Z12200	325 x 265 x 200 mm	
1/3	Z13000C	Lid only	
	Z13065	325 x 176 x 65 mm	
	Z13100	325 x 176 x 100 mm	
	Z13150	325 x 176 x 150 mm	
1/4	Z14000C	Lid only	
	Z14065	265 x 162 x 65 mm	
	Z14100	265 x 162 x 100 mm	
	Z14150	265 x 162 x 150 mm	
1/6	Z16000C	Lid only	
	Z16065	176 x 162 x 65 mm	
	Z16100	176 x 162 x 100 mm	
	Z16150	176 x 162 x 150 mm	
1/9	Z19000C	Lid only	
	Z19065	176 x 108 x 65 mm	
	Z19100	176 x 108 x 100 mm	

PERFORATED STEAM TABLE PANS (18/8 stainless steel, 0.6 mm pans.)

1/1	Z11025-P	325 x 527 x 25 mm	
	Z11065-P	325 x 527 x 65 mm	
	Z11100-P	325 x 527 x 100 mm	
	Z11150-P	325 x 527 x 150 mm	
1/2	Z12065-P	325 x 265 x 65 mm	
	Z12100-P	325 x 265 x 100 mm	
	Z12150-P	325 x 265 x 150 mm	

GASTRONORM STEAM TABLE PANS (18/8 stainless steel, 0.8 mm pans, 0.6 mm lids, anti-jamming.)

1/1	Z11000C	Lid only	
	GN11025	325 x 527 x 25 mm	
	GN11065	325 x 527 x 65 mm	
1/2	Z12000C	Lid only	
	GN12065	325 x 265 x 65 mm	