

# 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

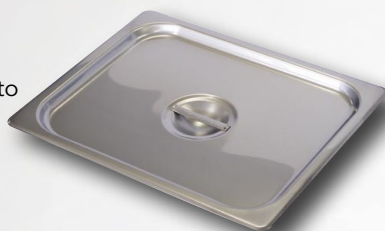
Perforated pans available in certain sizes



## 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

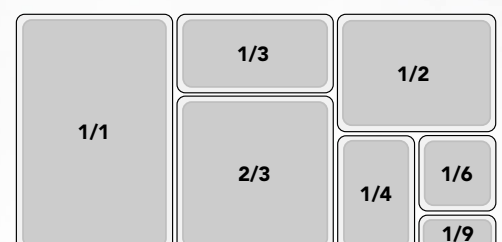
Stainless steel lids to suit all pan sizes



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

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

1/1	<b>Z11025-P</b>	325 x 527 x 25 mm	
	<b>Z11065-P</b>	325 x 527 x 65 mm	
	<b>Z11100-P</b>	325 x 527 x 100 mm	
	<b>Z11150-P</b>	325 x 527 x 150 mm	
1/2	<b>Z12065-P</b>	325 x 265 x 65 mm	
	<b>Z12100-P</b>	325 x 265 x 100 mm	
	<b>Z12150-P</b>	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	<b>Z11000C</b>	Lid only	
	<b>GN11025</b>	325 x 527 x 25 mm	
	<b>GN11065</b>	325 x 527 x 65 mm	
1/2	<b>Z12000C</b>	Lid only	
	<b>GN12065</b>	325 x 265 x 65 mm	