

Aluminum Steam Table Pans





New Sidewall Rib Design on Y6050H and Y6132L increases strength.

Pactiv Disposable Steam Table Pans and Covers

Pactiv is the leading supplier of disposable aluminum packaging to the foodservice industry. Aluminum steam table pans have been the longtime favorite of caterers for both hot and cold food presentations. Steam table pans combine the strength, durability and economy of aluminum foil. So, when it comes to single use steam table pans, Pactiv has it all.

Features

- Single use
- Multiple use to meet customers needs
- Economical, recyclable material
- Metal covers available

Benefits

- Prepare, heat, refrigerate, ship and serve in the same pan.
- Ideal for multiple uses.
- More sanitary than permanentware.
- Covers make reheating and transport convenient; minimize leakage.

Product Specifications

Full Size Steam Table Pans

Product Number	Description	Capacity (fl. oz.)	Top Out	Dimensions (in inches)		Vert. Depth	Case Cube	Case Weight	Rim Style	Case Pack	Cases/ Unit Load
				Top In	Bottom						
Y6110XH	Full Size Pan - Shallow	174.7	20 3/4 x 12 13/16	19 9/16 x 11 5/8	18 5/8 x 10 11/16	1 11/16	1.60	10.95	F.C.	40	40
Y6120XH	Full Size Pan - Medium	228.0	20 3/4 x 12 13/16	19 9/16 x 11 5/8	18 5/16 x 10	2 7/16	1.82	11.79	F.C.	40	32
NEW Y6050H	Full Size Pan - Deep	346.0	20 3/4 x 12 13/16	19 9/16 x 11 5/8	17 19/32 x 9 21/32	3 3/8	1.98	11.87	F.C.	40	32
Y6050XH	Full Size Pan - Deep	346.0	20 3/4 x 12 13/16	19 9/16 x 11 5/8	17 19/32 x 9 21/32	3 3/8	1.81	13.30	F.C.	40	32
Y6050XXH	Full Size Pan - Deep	346.0	20 3/4 x 12 13/16	19 9/16 x 11 5/8	17 19/32 x 9 21/32	3 3/8	1.94	15.24	F.C.	40	24
Y1120-45	Metal Cover for 6050, 6120 & 6110	--	20 13/16 x 12 7/8	20 5/16 x 12 7/8	17 13/32 x 9 15/32	5/8	1.39	11.52	I.V.C.F.	80	30
6264XH*	Bulk Food Pan	173.0	14 1/2 x 10 5/8	13 1/2 x 9 5/8	12 5/16 x 8 7/16	2 15/16	2.39	14.53	F.C.	100	

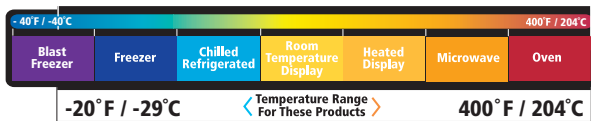
Half Size Steam Table Pans

Y6012XH	Half Size Pan - Shallow	79.5	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 13/16 x 8 7/16	1 11/16	1.95	9.12	V.C.	100	32
Y6112H	Half Size Pan - Medium	104.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/2 x 8 1/8	2 7/16	2.01	9.98	V.C.	100	32
Y6112XH	Half Size Pan - Medium/Heavy	104.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/2 x 8 1/8	2 3/16	2.01	10.44	V.C.	100	32
Y6112XHE*	Half Size Pan - Medium Protective Coated Inside	104.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/2 x 8 1/8	2 7/16	2.01	10.76	V.C.	100	32
NEW Y6132L	Half Size Pan - Deep	120.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/4 x 7 7/8	2 9/16	2.01	9.45	F.C.	100	32
Y6132H	Half Size Pan - Deep	120.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/4 x 7 7/8	2 9/16	2.01	10.41	F.C.	100	32
Y6132XH	Half Size Pan - Deep	120.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/4 x 7 7/8	2 9/16	2.01	10.89	F.C.	100	32
Y6132XHE	Half Size Pan - Deep Protective Coated Inside	120.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	10 1/4 x 7 7/8	2 9/16	2.01	11.23	F.C.	100	32
6342-60	Half Size Pan - Extra Deep	187.0	12 3/4 x 10 3/8	11 3/4 x 9 3/8	9 1/2 x 7 1/8	4 3/16	2.94	20.16	R.F.C.	100	
P9350	Clear Cover for Half Size Pans	--	13 1/8 x 10 3/4	12 7/8 x 10 1/2	11 3/4 x 9 3/8	3/4	3.49	9.00	--	100	
1012-30	Metal Cover Half Size for 6112, 6132 & 6342	--	12 13/16 x 10 7/16	12 7/16 x 9 15/16	10 1/16 x 7 23/32	5/8	0.92	5.76	I.V.C.	100	
1012-30E	Metal Cover Coated for 6112, 6132 & 6342	--	12 13/16 x 10 7/16	12 7/16 x 9 15/16	10 1/16 x 7 23/32	5/8	0.92	5.84	I.V.C.	100	

Third Size Steam Table Pans

Product Number	Description	Capacity (fl. oz.)	Top Out	Dimensions (in inches)		Vert. Depth	Case Cube	Case Weight	Rim Style	Case Pack
				Top In	Bottom					
6062XH	Third Size Pan - Deep	93.0	12 5/8 x 6 1/2	11 3/4 x 5 5/8	10 3/8 x 5 1/4	3 3/16	1.46	12.14	F.C.	150
1162-25	Metal Cover for 6062	--	12 11/16 x 6 9/16	12 3/16 x 6 3/16	10 3/16 x 4 1/16	1/2	0.66	4.55	I.V.C.	150

V.C. = Vertical Curl; I.V.C.F. = Interrupted Vertical Curl Flange; R.F.C. = Raised Full Curl



Aluminum (-20°F/-29°C - 400°F/204°C) (wrap and containers)

These guidelines are supplied to assist you in determining the proper use of Pactiv products. They are based upon testing and published guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.