



Vigor 1/9 Size Stainless Steel Steam Table/Hotel Pan False Bottom

#24719SSFB

FEATURES

- Raises foods off the bottom of steam table pans
- Holes allow liquids to drain so foods aren't soggy
- Designed to fit a 1/9 size hotel pan
- Made of durable stainless steel
- Finger hole provides easier removal from the pan

TECHNICAL DATA

|              |                                            |
|--------------|--------------------------------------------|
| Length       | 4 13/16 Inches                             |
| Width        | 2 3/16 Inches                              |
| Height       | 1/2 Inch                                   |
| Color        | Silver                                     |
| Cutout Shape | Round                                      |
| Features     | Dishwasher Safe<br>NSF Listed<br>Oven Safe |
| Insert Type  | Cookware                                   |
| Material     | Stainless Steel                            |

CERTIFICATIONS

 NSF Listed

 Dishwasher Safe

 Oven Safe

TECHNICAL DATA

|                   |                      |
|-------------------|----------------------|
| Pan Type          | Stainless Steel Pans |
| Shape             | Rectangle            |
| Size              | 1/9 Size             |
| Style             | Perforated           |
| Temperature Range | -100 - 400 Degrees F |
| Type              | False Bottoms        |

Notes & Details

Keep solid foods off the bottom of your steam table pans with the help of this Vigor 1/9 size stainless steel steam table/hotel pan false bottom. A false bottom makes the food in the pan more visible and easier to reach, while the included drain holes ensure the liquids and sauces drain properly to prevent foods from being soggy or over-saturated.

Designed to fit in 1/9 size steam table/hotel pans, this false bottom is made of sturdy stainless steel for added durability. A finger hole provides easier placement and removal of the false bottom from the pan. This convenient stainless steel false bottom prevents ingredients from standing in juices at the bottom of the pan to ensure better-tasting foods for your buffet or catered event.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).