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› [Vollrath](#) /

› [Vollrath Super Pan V Stainless Steel Sixth-Size Steam Table Pan Instruction Manual](#)

### Vollrath 30622

# Vollrath Super Pan V Stainless Steel Sixth-Size Steam Table Pan Instruction Manual

Model: 30622

## INTRODUCTION

This manual provides instructions for the proper use and care of your Vollrath Super Pan V Stainless Steel Sixth-Size Steam Table Pan, Model 30622. Please read these instructions thoroughly before initial use to ensure optimal performance and longevity of the product.

The Vollrath Super Pan V is designed for commercial food service applications, offering durability and efficiency in steam table operations. It features 22-gauge 300-series stainless steel construction with reinforced corners for enhanced strength.

## PRODUCT OVERVIEW

The Vollrath Super Pan V is a sixth-size steam table pan, crafted from high-quality stainless steel. Its design includes easy-pour corners and a traditional body size, ensuring compatibility with Super Pan II covers and accessories. This pan is suitable for holding and serving various food items in a steam table environment.



**Figure 1:** Vollrath Super Pan V Stainless Steel Sixth-Size Steam Table Pan. This image shows the empty stainless steel pan from an angled top-down view, highlighting its rectangular shape and smooth finish.



**Figure 2:** Vollrath Super Pan V containing broccoli florets. This image demonstrates the pan's capacity and its use for holding food items, viewed from an angled top-down perspective.

## SETUP AND INITIAL USE

- 1. Unpacking:** Carefully remove the pan from its packaging. Inspect for any signs of damage during transit.
- 2. Initial Cleaning:** Before first use, wash the pan thoroughly with warm water and a mild detergent. Rinse completely and dry immediately to prevent water spots. Refer to the "Maintenance and Cleaning" section for detailed cleaning instructions.
- 3. Placement:** Place the pan into a compatible steam table well or food warmer. Ensure it sits securely and evenly.

## OPERATING INSTRUCTIONS

The Vollrath Super Pan V is designed for use in steam tables and food warming units. It is not intended for direct oven use.

- Food Preparation:** Prepare food items as required. The pan is suitable for holding both hot and cold foods.
- Filling the Pan:** Carefully transfer prepared food into the pan. Avoid overfilling to prevent spills and ensure proper heat distribution.
- Temperature Management:** When used in a steam table, ensure the water level in the steam table is appropriate for maintaining desired food temperatures. The pan can withstand temperatures up to 500°F (260°C).

- **Covering:** For optimal temperature retention and food safety, use a compatible Vollrath Super Pan II cover (sold separately).
- **Serving:** Use appropriate serving utensils to dispense food from the pan.

## MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and hygienic condition of your Super Pan V.

- **Cleaning Frequency:** Clean the pan after each use.
- **Hand Washing:** Hand washing is recommended. Use warm water, a mild detergent, and a soft cloth or sponge. For stubborn food residues, soak the pan in warm soapy water before cleaning.
- **Rinsing:** Rinse thoroughly with clean water to remove all soap residue.
- **Drying:** Dry the pan immediately with a soft cloth to prevent water spots and maintain its luster. Air drying may lead to water spots, especially in hard water areas.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.
- **Dishwasher Use:** While stainless steel is generally dishwasher safe, hand washing is recommended to preserve the finish and extend the product's life. If using a dishwasher, ensure a non-abrasive detergent is used.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Water spots or discoloration after washing	Hard water residue; improper drying.	Dry immediately after washing. For existing spots, use a stainless steel cleaner or a solution of vinegar and water, then rinse and dry.
Food sticking to the pan	Insufficient lubrication (if applicable); prolonged exposure to high heat without food.	Ensure adequate food content. For baked-on food, soak the pan in warm soapy water before cleaning.
Pan appears dull or scratched	Use of abrasive cleaners or scouring pads.	Avoid abrasive materials. Use a stainless steel polish to restore luster.

## SPECIFICATIONS

**Model:** 30622

**Material:** 22-gauge 300-series Stainless Steel

**Size:** Sixth-Size

**Dimensions:** 6-7/8 inches (L) x 6-1/4 inches (W) x 2-1/2 inches (H)

**Capacity:** 8.3 Quarts

**Color:** Silver

**Special Features:** Easy Pour Corners, Reinforced Design

**Maximum Temperature Rating:** 500°F (260°C)

**Care Instructions:** Hand Wash Recommended

**Item Weight:** 9.6 ounces

**UPC:** 029419036677

## WARRANTY INFORMATION

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Vollrath products are manufactured to high standards and are backed by a limited warranty against defects in material and workmanship. For specific warranty terms and conditions, please refer to the official Vollrath website or contact customer support. Keep your purchase receipt as proof of purchase.

## CUSTOMER SUPPORT

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For further assistance, technical support, or to inquire about replacement parts, please contact Vollrath customer service:

**Website:** [www.vollrath.com](http://www.vollrath.com)

**Contact Information:** Refer to the "Contact Us" section on the official Vollrath website for phone numbers and email addresses.

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