



Outperform every day.™

SUPER PAN V® NOW GOOD FOR LIFE!

Strong. Smart. Stunning.
...and a lifetime warranty

- Go to vollrath.com to see the full line of Super Pan V Stainless Steel Steam Table Pans.



THE REAL COST OF AN ECONOMY PAN

Anyone who has been in the foodservice business for long has seen them: buffet lines in which would-be enticing food preparations are framed within the mangled corners and bent edges of low-quality steam table pans. But eye appeal isn't the only thing going out the window.



BENT STEAM TABLE PANS:

- Inefficient, allowing steam and heat to escape which compromises food temperatures.
- Increases energy costs from the well.
- Increases HVAC costs.
- Extra burden on heating elements, shortening life-span.
- The money wasted on energy will offset any "savings" made on the cheap up-front purchase price of the pans.



VOLLRATH STEAM TABLE PANS:

- Feature an exclusive corner and edge design so they stay flat on the steam table.
- Maintain maximum efficiency.
- Saves you money.

SAVE ON ENERGY COSTS!

Save an annual average of **\$36*** on energy costs **PER FULL-SIZE PAN OPENING!**

Hourly kWh Usage shows that Super Pan® is 38% more efficient!

STEAM TABLE PAN	HOURLY KWH USAGE	TOTAL ANNUAL HRS.	TOTAL ANNUAL KWH	PRICE PER KWH	TOTAL ANNUAL COST
Super Pan®	0.20	2488	497.60	0.1225	\$60.96
Competitor w/ bent edges	0.32	2488	796.11	0.1225	\$97.52

Average Annual Savings of \$36.56!*

Third Party Testing on Super Pan 3. Total hours based on 8 hours a day / 311 days a year.

Average Commercial Retail Price of Electricity = \$0.1153/kWh as of Sept. '11 per U.S. Dept. of energy website. www.ela.doe.gov

FINDING YOUR TOTAL COST OF OWNERSHIP

Consider this scenario: You are purchasing steam table pans, and you've decided to go with the cheapest line because of the obviously lower up front cost. Each economy pan is \$10.00 less than the Vollrath pan, and you buy 45 of them. You just saved \$450.00 right? Wrong.

Fast-forward one year. You've been serving acidic and salty foods in these pans, busboys have been dropping them, they've been smacked with spoons – in short, they've been put through everything a typical steam table pan goes through. And look at them.

Rusted pans are a health concern. Dented and bent pans are horribly inefficient to warm, letting heat escape and driving up your utility usage like you wouldn't believe. And they are making your establishment look about as classy as a barn. You have to throw them away.

How much did your “low-cost” pans really cost?

Operational Costs: The real operational costs of your pan include the full cost of your pans + the cost of energy inefficiency calculated at \$27 annually per pan + the risk of transmitting foodborne illnesses to your customers.

Opportunity Costs: Time and money spent on replacement of pans instead of making other investments (your competitor down the road just spiced up his buffet line by adding Super Pan® Super Shapes pans).

This time when you go to buy replacements you do some research and find out that Vollrath pans have been known to last for years and years, plus they pay for themselves within twelve months time anyway through energy savings. So you buy Vollrath and wish you had done that to begin with.

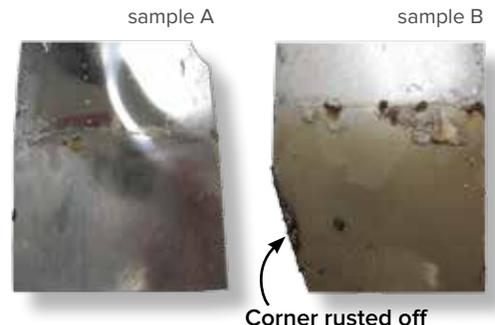


MATERIAL INTEGRITY: EVERY INGREDIENT COUNTS

Stainless steel is made up of several elements, and each of these elements serves a unique purpose, like ingredients in a recipe. And like restaurants, some manufacturers use only the finest ingredients, while some skimp in order to cut their own costs. These low-quality manufacturers depend on customers not to know the difference – until it's too late.

The ACCELERATED CORROSION TEST samples show the difference in corrosion resistance between different formulations of stainless steel. Given the harsh, acidic foods steam table pans are exposed to daily, this test shows how crucial it is to get the correct formulation every time.

Samples were suspended in a 170°F, 3:1 ratio water-bleach mixture for eight hours. Sample B contains only 2% less each of nickel and chromium than Sample A, and the drop in corrosion resistance is substantial.



For this reason, Vollrath only uses mills that have proven to uphold exacting and consistent standards. In addition to all the certifications done at the mill as listed below, Vollrath does its own incoming material inspection, and each pan is stamped with an identification number that allows it to be traced back to the master steel coil and heat that it came from at the mill. Because of these stringent quality controls Vollrath pans can be counted on to be durable and consistent, now and for a long time to come.

All material used in the Super Pan V® lines are certified at the mill to meet the requirements of the following standards:

- ASTM A240 / 08, A480 / 06b, A666 / 03
- ASME SA240 / 07, SA480 / 07, SA666 / 07
- QQS766D-A X MG PERM
- All material meets Corrosion standard ASTM A262 / 02aE
- All Material is free of mercury Contamination
- Material is RoHS Compliant
- Material is free of Radioactive Contamination
- Material is manufactured in a facility with a Quality Management System in Conformance with ISO 9001:2000.
- Mechanical properties verified at the mill:
 - Tensile strength
 - Yield strength
 - Elongation
 - Hardness