

GUIDELINES FOR CAPACITIES OF STEAM TABLE AND BAKING AND ROASTING PANS

PANS	DEPTH (Inches)	USABLE CAPACITY (Quarts)	USABLE CAPACITY (1/2 Cup Portions)
<u>STEAM TABLE:</u>			
12 by 20 inch (full size)	2-1/2 4 6 8	7 13 18-1/2 27	56 104 148 216
12 by 10 inch (1/2 size)	2-1/2 4 6 8	3-1/2 6-1/2 9 12	28 52 72 96
6 by 12 inch (1/3 size)	2-1/2 4 6	2-1/2 4 6	20 16 24
6 by 10 inch (1/4 size)	2-1/2 4 6	1-2/3 2-2/3 4	13 21 32
<u>BAKING AND ROASTING:</u>			
18 by 24 inch	4-1/2	24	192
16 by 16 inch	4	8	64

NOTE: Usable capacity: Pans are filled to about 1/2 inch from the brim. If pans are to be used for carrying liquids (i.e., soups, gravies), the capacity should be reduced to half full.