



Frischhaltebox GN 1/3 h=150mm, Polypropylen

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Handbuch



FOOD PAN APPLICATION GUIDE

Protect Your Investments
from Receiving to Table



The Leading Global Supplier in Food Storage Pans

CAMBRO
TRUSTED FOR GENERATIONS™

Designed to Perform

For generations, Cambro has been committed to designing food storage products that simplify processes, improve efficiency and assist in producing profitable results for kitchen professionals worldwide.

Like you, we continue to adapt to the evolving world around us, without losing sight of our commitment to quality. As you take a “fresh” look at the work flow and functionality of your kitchen, Cambro is ready to help you achieve the efficiency and return on investment you desire and deserve.

Our goal is to help you protect your investments from receiving to table with the most trustworthy food storage products in the industry. We invite you to discover a complete array of Cambro food pan options that improve labor efficiency, maintain safe temperatures, extend shelf life and reduce food waste.



They’re Durable

- Cambro food pans are made from commercial food grade, durable materials that maintain their shape without cracking, bending or denting—even under heavy use.
- Corners and edges stay smooth, reducing the risk of injury that can occur with metal pans.
 - Precise molding and design ensure safe stacking during storage; pans do not stick or wedge together.
 - Unlike metal pans that bend over time, Cambro food pans sit level on refrigerated drawers, prep and steam tables with corners that stay flat keeping cold, heat or steam from escaping through gaps. This prevents costly energy resources from going to waste.



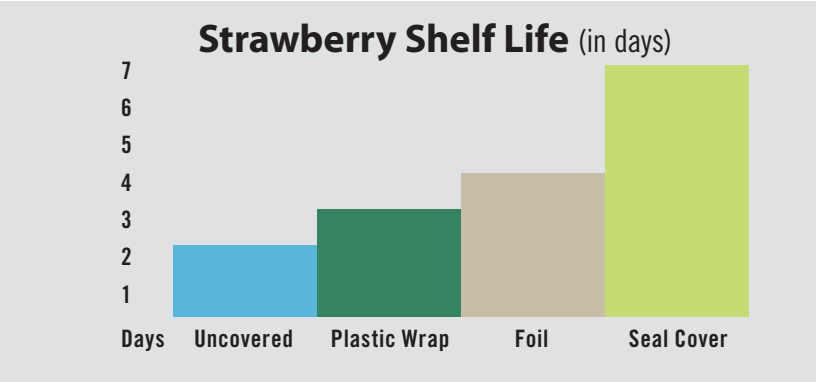
They’re Effective

- Cambro clear (polycarbonate) and translucent (polypropylene) food pans allow for easy identification of food items and keep products just as cold as metal for just as long with less condensation.
- Contents are easy to identify from a distance and from any angle when stored in walk-in or reach-in, promoting efficient inventory control and management.
 - Designed to Gastronorm GN specifications, with a large radius base to reduce food waste.
 - Unlike metal food covers, plastic or aluminum wrap, Seal Covers feature an inner seal that helps retain freshness in both raw ingredients and prepared foods, therefore further optimizing shelf life. Seal Covers also provide superior spill resistance when used for transporting.



They’re Proven

In commercial environments, higher quality food storage products are a sound investment. The trick to maximizing shelf life is to control the food’s environment as much as possible by keeping out air, additional moisture and microbial cross-contamination. Third party laboratory and field tests have shown that when used properly with a Cambro Food Pan, Cambro Seal Covers can extend the shelf life of produce up to three days beyond storage with disposable wraps, foils or no cover at all.



There's a Pan for Your Application

More
than **250**
food pan options

Cambro offers more than 250 food pan options in a range of sizes, designs, colors and materials with lids to support virtually any application. With so many possibilities, you’ll want to consider assessing your food preparation and service flow to help you identify the best product for your application. A Cambro Storage Specialist can help.



Materials



Camwear® Polycarbonate
-40° to 210°F (-40° to 99°C).



Polypropylene
-40° to 160°F (-40° to 70°C).



High Heat X-Pan
-40° to 375°F (-40° to 190°C).



ColdFest® ABS
at or below 41°F (4°C).



Camwear® Polycarbonate Food Pans

Store, transport and serve all in one pan.

- Virtually unbreakable material will not crack, bend or dent.
- Provides clarity for easy product identification.
- Best suited for ambient and cold applications.
- Withstands temperatures from -40° to 210°F (-40° to 99°C).



Translucent Polypropylene Food Pans

An economical choice for storage and serving.

- Polypropylene material provides a high chemical resistance
- Allows adequate visibility for inventory management.
- Ideal for use in cold and ambient environments.
- Withstands temperatures from -40° to 160°F (-40° to 70°C).



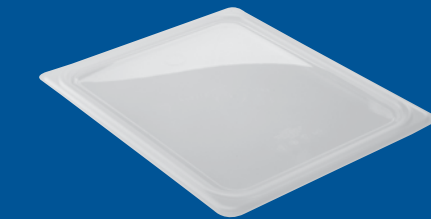
X-Pan™ High Heat Food Pans

Ideal for use in microwaves, steam tables, ovens and hot holding applications.

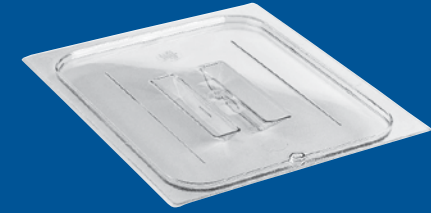
- New colors designed to enhance merchandising of food, making it more appealing for deli and service lines.
- Withstand and adapt to different temperatures cold to hot.
- Expand functionality and reduce unnecessary handling.
- Withstands temperatures from -40° to 375°F (-40° to 190°C).



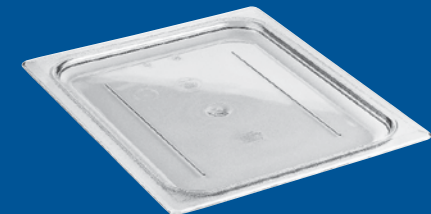
Storage



Seal Cover – Extends product shelf life up to 3 days compared to plastic film or aluminum wrap.

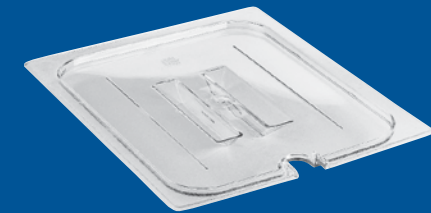


Cover with Handle – Deep molded handle for easy lifting. Peg Hole for sanitary drying.

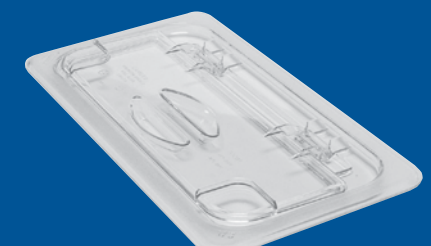


Flat Cover – Basic cover for all sizes of food pans.

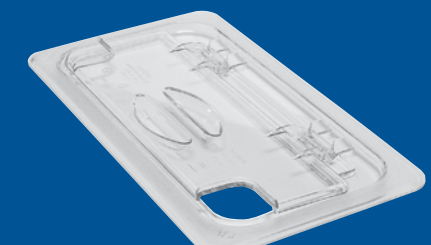
Service



Notched Cover with Handle – Allows utensils to remain in pan and off of potentially contaminated counters.



FlipLid® – Keeps contents safely covered yet flips up easily for service.



Notched FlipLid – Spoon rests in contents with lid closed.

Transport



GripLid – Lid “grips” the side of the food pan for superior spill control.

Colander Pans

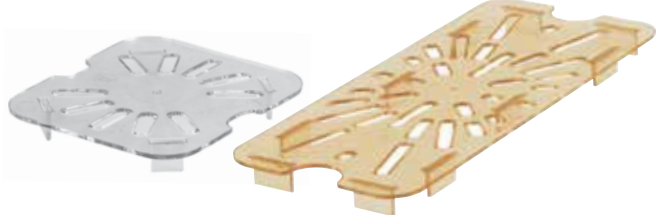
Liquids drain away from food into the pan below for enhanced food quality and improved food safety.

4 SIZES	2 DEPTHS	2 COLORS	3 LID TYPES
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Drain Shelves

Supports product and promotes drainage. Available to fit all food pan sizes.



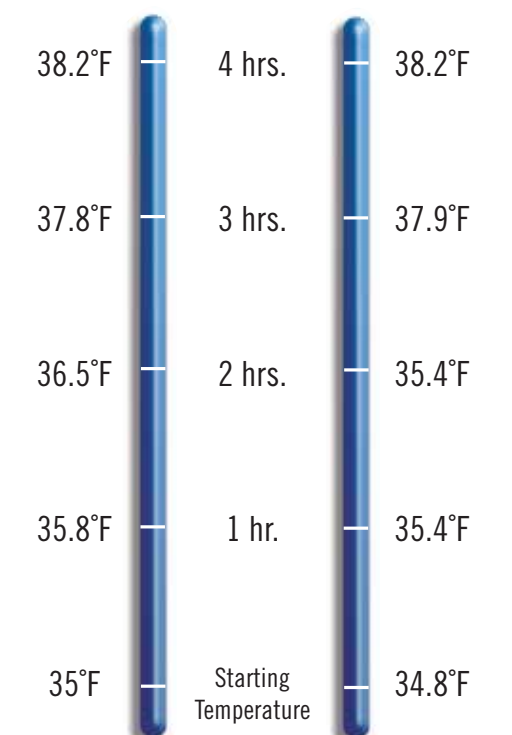
H-Pan™ High Heat Food Pan with Handles

Unique food pan design allows the heat from holding unit to be distributed evenly across the surface of the pan and directly into the food, eliminating hot and cold spots.

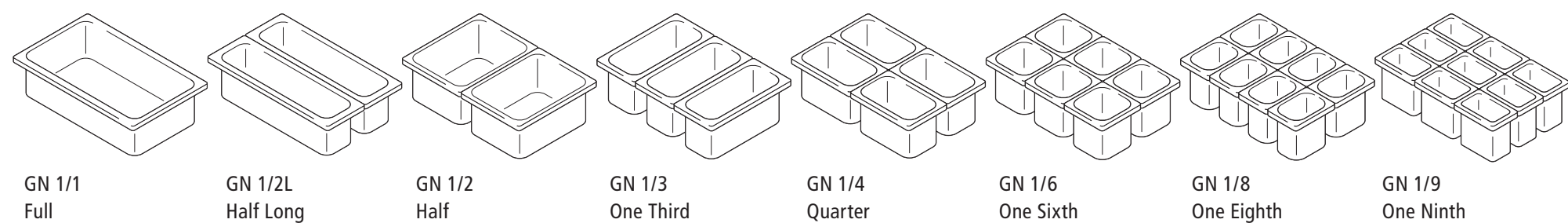


Cold Test

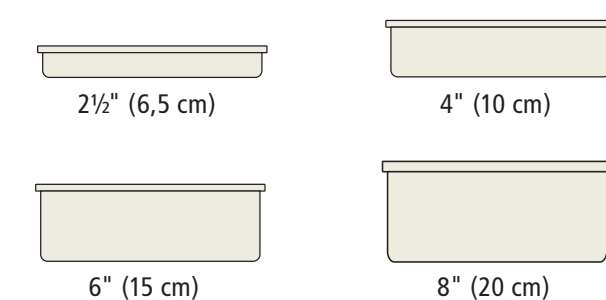
Tests prove Camwear food pans keep products as cold as stainless steel food pan. Stainless may feel colder, but as these test results demonstrate, Camwear food pans keep products just as cold for just as long.



Food Pan Sizes



Food Pan Depth





Assessments

Cambro can assist by providing a comprehensive assessment throughout various areas of your kitchen(s) and provide an overall review of processes to ensure that it's optimized for maximized efficiencies, reduced labor costs as well as meeting food safety best-practices. We deliver this assessment to you in a report that provides information and recommendations on the overall status of your kitchen based on industry best practices with real-world food safety experience and expertise we've gained across the hundreds of customers we support today.



CAMBRO Commitment

Cambro is committed to product excellence and stands by our promise of durability, consistency, reliability and most of all, safety:

- 65+ years of consistent new product innovation.
- Unparalleled global distribution.
- 100% Cambro owned and operated Worldwide Facilities.
- Consistency of Quality Products Worldwide using only FDA-approved materials.
- Cambro has a product warranty and stands behind every pan.

POLYPROPYLENE PRODUCTS CLEANING RECOMMENDATIONS

Thank you for purchasing a CAMBRO product. To ensure that you get the longest possible service life from these products, we recommend the following cleaning products, **when used as directed by their supplier.** Please contact the supplier directly for questions on usage.

Cleaning products		Supplier
	SUMA DIVERPAK P6	JohnsonDiversey North America 1326 Willow Rd. Sturtevant, WI 53177 (800) 626-5015
	SUMA ADVANTAGE P7.1	JohnsonDiversey North America 1326 Willow Rd. Sturtevant, WI 53177 (800) 626-5015
Detergents:	SUMA ALUPAK II	JohnsonDiversey North America 1326 Willow Rd. Sturtevant, WI 53177 (800) 626-5015
	SUMA SPECIAL L4	JohnsonDiversey North America 1326 Willow Rd. Sturtevant, WI 53177 (800) 626-5015
	SUMA BLEND L7	JohnsonDiversey North America 1326 Willow Rd. Sturtevant, WI 53177 (800) 626-5015
RINSE AID	SUMA RINSE A5	JohnsonDiversey North America 1326 Willow Rd. Sturtevant, WI 53177 (800) 626-5015
Cleaning Pad	Scotch-Brite White #9030	3M 3M Center Building 223-6S-03 St. Paul, MN 55144-1000 Tel: (800) 698-4595 Fax: (800) 447-0408

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