

ONE SOURCE. INFINITE STORAGE SOLUTIONS.



SHELVING



FOOD STORAGE CONTAINERS



FOOD ROTATION LABELS



INGREDIENT BINS

The Leading Global Supplier in Food Storage Systems

**CAMBRO**  
TRUSTED FOR GENERATIONS™

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## CAMBRO FOOD STORAGE SYSTEMS

Cambro, the leading global supplier in foodservice storage systems, invites foodservice operators to explore a complete array of products that ensure food safety, improve labor savings, simplify inventory management and reduce food waste.

Cambro storage products are designed to support HACCP guidelines and offer operators a variety of storage options for every application from the point of **receiving** to **storing** ➤ **prepping** ➤ **holding** and **serving**.

All Cambro products provide foodservice operators with the opportunity to customize and organize a complete storage system.







Great service begins with an organized kitchen.



## Cambro offers two types of shelving products that

- ▶ Increase productivity, facilitating easy access to products by those responsible for production and service.
- ▶ Include shelf plates that can be easily removed, washed individually or placed in an open Camrack® and washed in a commercial dishwasher.
- ▶ Offer flexibility to allow easily adjusting shelf heights.
- ▶ Include a **Lifetime Warranty** against rust and corrosion, eliminating replacement costs.
- ▶ Reduce cold room and freezer down-time during clean-up.

## Shelving by Cambro

### Camshelving®

Ideal for all heavy-duty storage needs such as cooler or freezer areas. Posts and traverses are made of a steel core with a thick polypropylene exterior. Durable, stable and strong. The easiest shelving to build and adjust.



Dunnage stand increases weight bearing capacity to 1000 lbs. (454 Kg) on the bottom shelf.



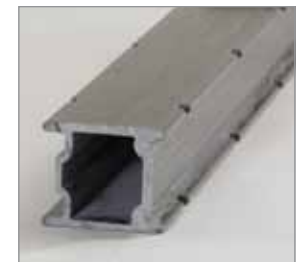
Easy to adjust shelf positions



Facilitates cleaning

### Camshelving® Elements Series

Perfect fit for all medium to heavy-duty storage areas such as coolers and dry-storage. Revolutionary composite material adapts to all extreme temperatures. Impervious to moisture and chemicals.



We recommend performing a thorough storage audit throughout the various storage areas to determine what type of Cambro shelving is best for the application.



### Dry Storage

Longer holding of less-perishable items.



### Warewashing

Long and short-term storage of dishware, pots, pans and other service supplies.



### Cooler/ Refrigeration

Short-term storage of perishable items.

### Freezer

Long-term storage of perishable foods.

Other storage areas might include:  
Janitorial/Sanitation Supplies, Housekeeping/Linen,  
Security Storage for more expensive items  
(alcohol, meats, exotic fruits/vegetables).

## Important things to consider when performing a storage audit

1. How often is shelving being replaced?
2. What are the various storage areas?
3. How much space is available for shelving?
4. What type of items will be stored?
5. How many shelving units and levels of shelves are needed?
6. What mix of shelving is needed? Stationary and/or Mobile Units?
7. Is High-Density an option to help maximize space?
8. Will the operation need Vented or Solid Shelf Plates?
9. What are the current cleaning procedures for each of the storage areas?
10. What other Cambro Storage Solution products could help maximize or improve the operators' storage space (Dunnage Racks, Wall Shelving, Containers, Food Boxes, Pans, Ingredient Bins, Storesafe Labels, etc.)?



**Camshelving® makes heavy-duty storage easy in any environment, wet or dry.**

- ▶ **Lifetime Warranty** against rust and corrosion. Eliminates need for costly replacements.
- ▶ Shelf plates can be easily removed, washed individually or placed in an open Camrack® and washed in a commercial dishwasher.
- ▶ Easy to assemble, adjust and configure.
- ▶ Camshelving shelf plates include **CamGuard® antimicrobial**, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that can cause odors, stains and product degradation.
- ▶ Ideal for all heavy duty storage areas.

**CAMGUARD**  
ANTIMICROBIAL SHELF PLATES



#### Applications:

- ▶ Cooler/Freezer
- ▶ Dry Storage
- ▶ Warewashing



Cooler / Freezer



Dry Storage

#### Materials:

- ▶ Posts and Traverses – Steel core with a thick polypropylene exterior
- ▶ Shelf Plates – Smooth polypropylene

8	4	4	1
LENGTHS	HEIGHTS	WIDTHS	COLOR

#### Temperature:

- ▶ Withstands temperatures as cold as -36°F (-38°C) or warm environments up to 190°F (88°C)

Easy to assemble and excellent cross-stabilization.



Shared post design allows alternating heights without loss of weight-bearing capacity.

## Sizes and Weight Bearing Capacity

### Stationary Units: (per shelf)

24" to 48" — 800 lbs  
(610 mm to 1220 mm — 363 Kg)  
54" to 72" — 600 lbs  
(1380 mm to 1830 mm — 272 Kg)



### Dunnage Stand: (bottom shelf only)

54" to 72" — 1000 lbs  
(1380 mm to 1830 mm — 454 Kg)



### Corner Unit: (per shelf)

24" to 48" — 400 lbs  
(610 mm to 1220 mm — 181 Kg)



### Mobile Unit: (per unit)

24" to 48" — 750 lbs  
(610 mm to 1220 mm — 340 Kg)



**Camshelving® Elements Series provides extraordinary strength and increased durability for moderate to heavy-duty storage areas.**

- ▶ Ideal for moderate to heavy-duty storage areas.
- ▶ Up to 60% lighter in weight than steel; as strong as steel.
- ▶ Easy Cleaning – Shelf plates can be easily removed, washed individually or placed in an Open End Camrack® and washed in a commercial dishwasher.
- ▶ Camshelving shelf plates include **CamGuard® antimicrobial**, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that can cause odors, stains and product degradation.
- ▶ **Lifetime Warranty** against rust and corrosion.
- ▶ Exclusive 78" (1980 mm) traverse; longest and strongest in the industry.

#### Applications:

- ▶ Cooler/Freezer
- ▶ Dry Storage
- ▶ Warewashing
- ▶ Janitorial Supplies/Linen Rooms



**Dry Storage**



**Warewashing**

#### Materials:

- ▶ Posts and Traverses – Composite material; no metal core.
- ▶ Shelf Plates – Smooth polypropylene

<b>8</b>	<b>3</b>	<b>4</b>	<b>1</b>
LENGTHS	HEIGHTS	WIDTHS	COLOR

#### Temperature:

- ▶ Withstands temperatures as cold as -36°F (-38°C) or warm environments up to 190°F (88°C)

**CAMGUARD**  
ANTIMICROBIAL SHELF PLATES







Available with  
vented or optional  
solid shelf plates.

## Sizes and Weight Bearing Capacity

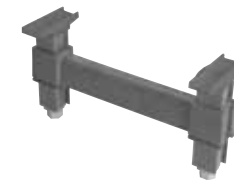
### Stationary Units: (per shelf)

30" to 48" — 800 lbs  
(760 mm to 1220 mm — 363 Kg)  
54" to 78" — 600 lbs  
(1380 mm to 1980 mm — 272 Kg)



### Dunnage Stand: (bottom shelf only)

54" to 78" — 1000 lbs  
(1380 mm to 1980 mm — 454 Kg)



### Corner Unit: (per shelf)

36" to 48" — 400 lbs  
(910 mm to 1220 mm — 181 Kg)



### Mobile Unit: (per unit)

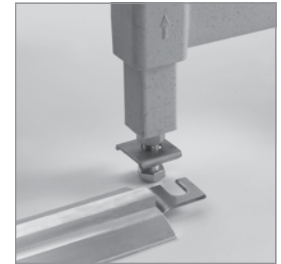
36" to 60" — 900 lbs  
(610 mm to 1530 mm — 409 Kg)





**Camshelving High Density** maximizes storage capacity by eliminating aisles and utilizing all available space. Floor track system provides safe and easy access to stored product.

- ▶ Increases storage capacity up to 40%.
- ▶ Ideal for operations with limited space.
- ▶ Heavy weight loads roll securely on raised floor track.
- ▶ Raised track ensures dirt will not get trapped and is easy to clean.
- ▶ Active aisle of 30"-36" (762 mm - 914 mm) provides easy access to all stored product. Low profile sloped rail design ensures easy access to product using the active aisle.



Minimal assembly  
no bolts, drilling or  
glueing required.





**F**or dry or freezer storage, Cambro Dunnage Racks offer the most convenient way to keep food off the floor. Textured surface is easy to wipe or steam clean.

- ▶ Keep frozen, cold or dry inventory 12" (305 mm) safely off the floor.
- ▶ Extremely durable polyethylene construction.
- ▶ Available with slotted or solid top.
- ▶ Slotted tops for maximum air circulation around perishables.
- ▶ Solid top catch spills for easy clean up.
- ▶ Load capacity up to 3000 lbs. (1360 Kg).

## Applications:

- ▶ Receiving Areas
- ▶ Cooler/Freezer
- ▶ Dry Storage

## Materials:

- ▶ Heavy-duty Polypropylene

## Temperature:

- ▶ Withstands temperature -36°F (-38°C) to 190°F (88°C).

## Other Storage Solutions by Cambro

### Divider Bar

- ▶ Create a customized storage unit that will accommodate a variety of storage products in a single shelving unit.



### Tray Slide Rack

- ▶ Holds 18"x 26" (457 mm x 660 mm) sheet pans.
- ▶ Made from Aluminum which is safe for use in coolers and freezers.



### Security Cage

- ▶ Provides safe storage for valuables.
- ▶ Safe for use in coolers and freezers.
- ▶ Made of Stainless Steel.



### Wall Shelves

- ▶ Easy to remove wall shelf from bracket for cleaning.
- ▶ Expand storage space in kitchens above work tables and sinks.
- ▶ Supports up to 150 lbs. (68 Kg) per shelf.



## STORAGE SOLUTIONS...EVERYTHING IN ITS PLACE

**Cambro** storage products help operators run a more productive, efficient and safe operation. Not only do they hold and protect food, but they also maximize the usable work space and improve the operator's inventory management. Choose from a wide selection of storage products made from various FDA approved materials, styles, and sizes that are designed to function exceptionally well in every application.

Cambro storage containers can be used in conjunction with Storesafe® Food Rotation Labels and various options in non-corrosive Camshelving configurations to meet your needs.





**Whether you operate a restaurant, hotel kitchen, healthcare facility or catering company, choosing the right material for storing your product can help extend the freshness of your food and prolong the life of your storage containers.**



Camwear polycarbonate products by Cambro helps operators run a more efficient kitchen:

- ▶ Reduces food waste by keeping everything visible in sight.
- ▶ Tough Camwear polycarbonate stands up to tough treatment; Virtually unbreakable.
- ▶ Withstands temperatures from -40°F to 210°F (-40°C to 99°C).
- ▶ Increases productivity by keeping food organized and easy to find.
- ▶ Keeps food safe from cross-contamination and hazardous chemicals.
- ▶ Resistant to staining and odor absorption.
- ▶ Safe for high temperature commercial dishwashing.



## Other Material Options

### High Heat H-Pans™

High heat material is safe for use in microwaves, ovens and steam tables. Withstands extreme temperatures from -40°F to 375°F (-40°C to 190°C).



### Polypropylene

Translucent polypropylene material provides a high chemical resistance. Withstands temperatures from -40°F to 160°F (-40°C to 70°C).



### Polyethylene

High chemical and impact resistant material. Withstands temperatures from -40°F to 160°F (-40°C to 70°C).



### ABS

High-performance and impact resistant material. Ideal for temperatures at or below 41°F (4°C).



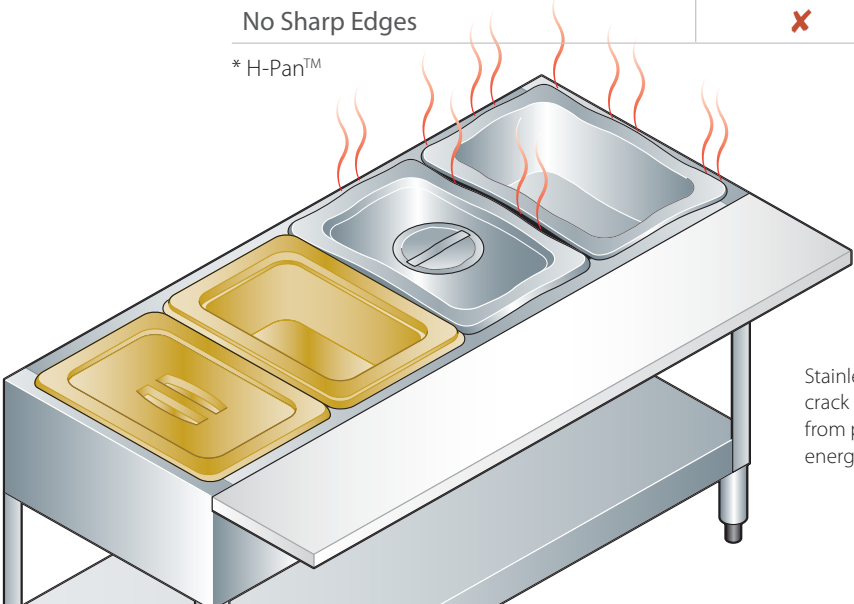
✓ All materials  
dishwasher safe

# 16 Cambro Food Pans vs. Metal Food Pans



CAMBRO vs. METAL	Metal Food Pan	Cambro Food Pan	High Heat Pan *
Lightweight	✗	✓	✓
Quiet	✗	✓	✓
Non-Conductive / Insulator	✗	✓	✓
Less Spoilage (when using proper lid)	✗	✓	✓
Non Stick	✗	✓	✓
Easy to Clean	✗	✓	✓
No Metallic Flavor	✗	✓	✓
Clear Identification	✗	✓	—
Amber	✗	—	✓
Black / Front-house merchandising	✗	✓	✓
Translucent	✗	✓	—
Molded Graduations	✗	✓	✓
Corners Will Not Bend	✗	✓	✓
No Sharp Edges	✗	✓	✓

\* H-Pan™



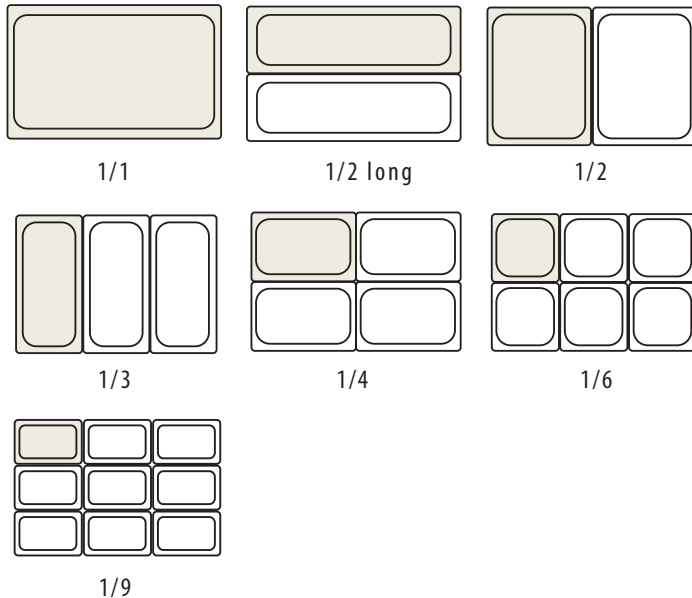
Stainless steel pan corners bend and crack resulting in cold or heat escaping from prep and steam tables with loss of energy and food temperature.



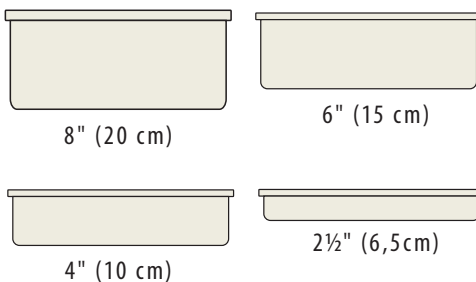
- ▶ Maximizes workflow efficiency.
- ▶ Meet HACCP Guidelines.
- ▶ Improve Inventory Management.
- ▶ Variety of Sizes and Covers.



## GN Pan Sizes



## Food Pan Depth in Inches (cm)



## Food Pan Lids

✓ Dishwasher Safe

Covers protect contents better than plastic wrap or foil while saving time and money. Lids improve food safety and extend product freshness. Fit selected Camwear® Polycarbonate, High Heat and Polypropylene Food Pans.



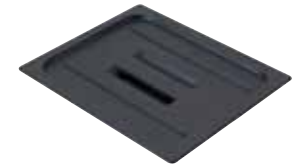
### Flat Cover

Basic cover available in all pan sizes.



### Cover with Handle

Molded-in handle provides secure grip. Available in Black and Clear.



### Black Cover with Handle

Used to block light reducing discoloration of meats and cheeses.



### Notched Cover with Handle

Notched cover allows utensils to remain in pan and off of potentially contaminated counters.



### FlipLid®

Keeps contents covered yet flips up easily for service.



### Notched FlipLid

FlipLid with notch to rest spoon in contents with lid closed.



### GripLid®

Lid grips the side of the pan, reducing spills and points of cross contamination. Fits Camwear Polycarbonate and High Heat pans.



### Seal Cover

Economical cover for all pan sizes. Fits Camwear Polycarbonate and High Heat pans.




### Seal Cover for Translucent Food Pans

Translucent seal covers provide a tight fit to protect food quality while eliminating the expense of plastic wrap.



**S**ore, transport and serve all in one pan. Precisely designed to Gastronorm (GN) specifications, with rounded bottom corners to reduce food waste.

- ▶ Prepare, serve and store all in one pan.
- ▶ Uniform design ensures a proper fit in prep tables, cold rails and food bars.
- ▶ Molded-in graduations in standard and metric for easy inventory management.
- ▶ Non-stick smooth interior surface increases yields and promotes easy cleaning.
- ▶ Textured bottoms resist scratching.

 Dishwasher Safe

Applications:

- ▶ Storage
- ▶ Food Prep
- ▶ Display
- ▶ Serving



Corners will not bend

Materials/Temperature:

- ▶ **Camwear Polycarbonate**, virtually unbreakable polycarbonate.  
-40°F to 210°F (-40°C to 99°C)

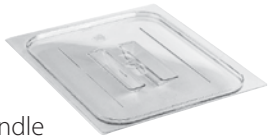


<b>7</b> SIZES	<b>4</b> DEPTHS	<b>3</b> COLORS	<b>7</b> LID TYPES
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We've Got You Covered



Flat Cover



Cover with Handle



Notched Cover with Handle



FlipLid



Notched FlipLid



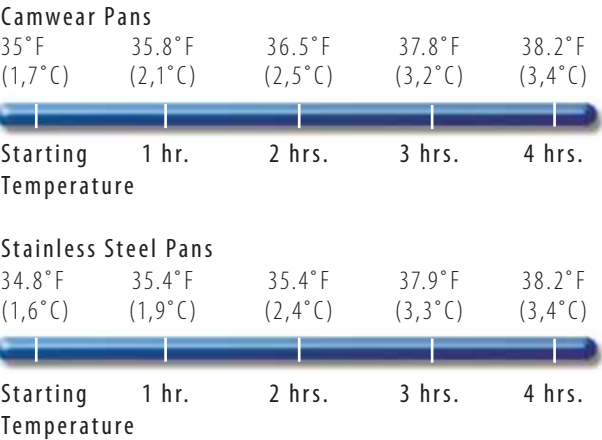
Seal Cover



GripLid®

Cold Test

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



**Uniform Gastronorm (GN) design ensures a proper fit in prep tables, cold rails and food bars.**

- ▶ Prepare, serve and store all in one pan.
- ▶ Molded-in graduations in standard and metric for easy inventory management.
- ▶ Non-stick smooth interior surface increases yields and promotes easy cleaning.
- ▶ Corners won't bend, pan maintains shape for placement in cold rail and stacking.
- ▶ Safe for employees to handle; no sharp edges.

✓ Dishwasher Safe

## Applications:

- ▶ Storage
- ▶ Display
- ▶ Food Prep
- ▶ Serving



## Materials/Temperature:

- ▶ **Translucent Polypropylene**, for basic cold storage.  
-40°F to 160°F (-40°C to 70°C)



<b>6</b> SIZES	<b>2</b> DEPTHS	<b>1</b> COLOR	<b>4</b> LID TYPES
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## We've Got You Covered

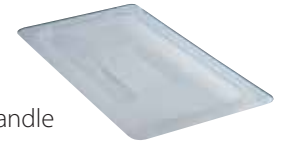
Seal Cover



Flat Cover  
(GN 1/1 only)



Cover with Handle

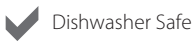


Notched Cover  
with Handle



**S**implify your operations with one pan that does it all. H-Pans™ reduce food handling and can go from prep to cooler to oven to steam table.

- ▶ Ideal for merchandising hot food.
- ▶ Great for flash freezing, cooking and reheating.
- ▶ Use covers for H-Pans to protect contents from uncooked foods and other contaminants.
- ▶ Reduces handling and improves food safety.



Applications:



Materials/Temperature:

- ▶ Made from FDA approved material that withstands extreme temperatures from -40°F to 375°F (-40°C to 190°C).

7 SIZES	3 DEPTHS	2 COLORS	7 LID TYPES
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We've Got You Covered

Flat Cover



Cover with Handle



Notched Cover with Handle



FlipLid



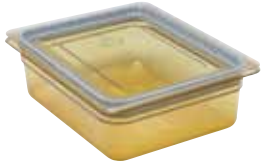
Notched FlipLid



Seal Cover



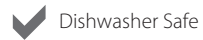
GripLid® Polycarbonate (Not approved for microwave use).





**Colander pans enhance food safety through reduced product handling. Colander Pans allow juices and moisture to drain quickly. Rinse, drain, prep and store in one pan.**

- ▶ Ideal for prepped produce, storing seafood on ice and defrosting meats.
- ▶ Colander simply lifts out of pan for easy disposal of liquids.
- ▶ 1" (2,5 mm) depth between colander and food pan allows for ample drainage, ensuring food stays fresh longer.
- ▶ H-pan™ allows grease to drip below, i.e. bacon.



## Applications:

- ▶ Food Prep
- ▶ Cooking (High Heat Pan only)
- ▶ Store
- ▶ Display in chafing dish



## Materials/Temperature:

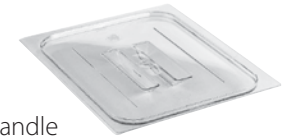
- ▶ Virtually unbreakable polycarbonate. Withstands temperatures from -40°F to 210°F (-40°C to 99°C).
- ▶ High Heat H-Pan withstands temperatures from -40°F to 375°F (-40°C to 190°C).

4 SIZES	2 DEPTHS	2 MATERIALS	3 LID TYPES
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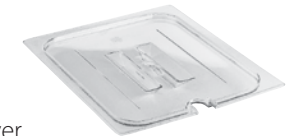
## We've Got You Covered



Flat Cover



Cover with Handle



Notched Cover with Handle

## RINSE



## DRAIN

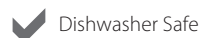


## STORE



**Clear Polycarbonate provides product visibility for at-a-glance inventory management.**

- ▶ Take up to 33% less space than round containers.
- ▶ Interstacking saves space when not in use.
- ▶ Wide molded-in handles on larger sizes for safe carrying.
- ▶ Molded-in holes offer quick and sanitary drying.



Dishwasher Safe

#### Applications:

- ▶ Walk-in Coolers/Freezers
- ▶ Storage
- ▶ Reach-in refrigerators



Easy to read graduations printed on the outside for quick inventory management.



#### Materials/Temperature:

- ▶ **Camwear® Polycarbonate CamSquares**  
-40°F to 210°F (-40°C to 99°C)



- ▶ **Translucent Polypropylene**  
-40°F to 160°F (-40°C to 70°C)



- ▶ **Polyethylene**  
-40°F to 160°F (-40°C to 70°C)



- ▶ **Available in sizes:**  
2 qt. — 1,9 L    12 qt. — 11,4 L  
4 qt. — 3,8 L    18 qt. — 17,2 L  
6 qt. — 5,7 L    22 qt. — 20,8 L  
8 qt. — 7,6 L

7 SIZES	3 MATERIALS	2 LID TYPES
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## We've Got You Covered



#### Seal Covers for Camwear CamSquares

- ▶ Double, inner and outer seal provides excellent spill resistance.
- ▶ Translucent lid easily identifies contents.

*\* Seal covers fit Camwear Polycarbonate CamSquare containers only*



#### Covers for CamSquares

- ▶ Snap-tight polyethylene covers feature thumb tabs for easy removal.
- ▶ Covers fit Camwear, Translucent and Poly CamSquare Containers.



**A** traditional favorite in food storage; perfect for stirring sauces, condiments and other liquid-based food product. A great way to cool off or freeze large quantities safely and quickly!

- ▶ Store ingredients or transport ready to serve or partially prepared foods.
- ▶ Easy to read imprinted graduations are printed on the outside to quickly take inventory.
- ▶ Allows better air circulation around containers when stored in cooler.

✓ Dishwasher Safe

## Applications:

- ▶ Receiving
- ▶ Cooler/Freezers
- ▶ Reach-in
- ▶ Dry Storage



## Materials/Temperature:

- ▶ **Camwear Polycarbonate**, virtually unbreakable. -40°F to 210°F (-40°C to 99°C)



- ▶ **Translucent Polypropylene** is durable and resistant to stains. -40°F to 160°F (-40°C to 70°C)



- ▶ **Polyethylene** is impact, stain and chemical resistant. -40°F to 160°F (-40°C to 70°C)



## Available in sizes:

- |               |                 |
|---------------|-----------------|
| 1 qt. — 0,9 L | 8qt. — 7,6 L    |
| 2 qt. — 1,9 L | 12 qt. — 11,4 L |
| 4 qt. — 3,8 L | 18 qt. — 17,2 L |
| 6qt. — 5,7 L  | 22 qt. — 20,8 L |

8 SIZES	3 MATERIALS	4 LID TYPES
------------	----------------	----------------

## We've Got You Covered

### Seal Covers for Camwear Polycarbonate Rounds

- ▶ Inner and outer seal provide excellent spill resistance.
- ▶ Thumb tab for easy removal.



### Camwear Polycarbonate Covers

- ▶ Stain resistant to food acids and oils.



### Covers for Translucent Rounds

- ▶ Snap-on covers fit tightly to protect contents and extend product freshness.

### Covers for Poly Rounds

- ▶ Snap-on covers fit tightly yet are easily removed.



**F**ood storage boxes not only help preserve the freshness of valuable produce, they make it easy to organize storage areas.

- ▶ A safe solution for thawing meat or poultry.
- ▶ Ideal for storing bulk fruits and vegetables.
- ▶ Smooth surface is easy to clean; stain and odor resistant.

✓ Dishwasher Safe

Applications:

- ▶ Receiving
- ▶ Cooler/Freezer
- ▶ Reach-in
- ▶ Dry Storage

Materials/Temperature:

- ▶ **Camwear® Polycarbonate**  
Food Storage Boxes withstand temperatures from -40°F to 210°F (-40°C to 99°C) for use in coolers and freezers.



- ▶ **Poly** Food Storage Boxes withstand temperatures from -40°F to 160°F (-40°C to 70°C).



We've Got You Covered

Camwear Polycarbonate Flat Lids

- ▶ Snap-tight covers won't come off during transport.
- ▶ Top molded-in rails for safe, more secure stacking.



Camwear Polycarbonate Sliding Lids Camwear Food Storage Boxes

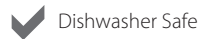
- ▶ Lid slides back to easily access contents, minimizing handling.
- ▶ Reduces the risk of cross contamination since lid remains on food box.



- ▶ **Available in half size:**  
12" x 18" (30,5 x 46 cm) with depths:  
3½" — 9 cm  
6" — 15 cm  
9" — 23 cm
- ▶ **Also available in full size:**  
18" x 26" (46 x 66 cm) with depths:  
3½" — 9 cm  
6" — 15 cm  
9" — 23 cm  
12" — 30,5 cm  
15" — 38 cm

2	5	2	2
SIZES	DEPTHS	MATERIALS	LID TYPES

**Improve food quality and reduce risk of contamination by draining vegetables or fruits, thawing frozen meat or poultry or storing seafood on ice.**



## Drain Shelf

- ▶ Separates contents from liquids to enhance food quality and freshness.
- ▶ Fit in both Camwear® Polycarbonate boxes and white poly boxes.



## Colander

- ▶ Improved air circulation for extended life and quality of produce.
- ▶ Liquids and juices drain directly into food box for improved food safety.



## Colander Kit

- ▶ A complete food safety system packaged in one carton.
- ▶ Juices and liquids drip into the food box below for quick, safe and easy disposal.



# Completely Dissolvable

**StoreSafe® Food Rotation Labels leave no sticky residue, eliminate scraping and save operators time and money. Both adhesive and label dissolve completely off any container in less than 30 seconds through the dishwasher or under hot or cold running water.**

- ▶ Withstands freezer temperatures down to -40°F (-40°C).
- ▶ Withstands high heat temperatures up to 200°F (93°C) for 4 hours.
- ▶ Microwave safe.



# Storesafe® Food Rotation Labels





**Simply freeze ColdFest® Gastronorm pans and crocks upside down for eight hours in freezer and add pre-chilled products such as salads, condiments or vegetables.**

- ▶ Keep foods chilled.
- ▶ Ideal for outdoor, catering and buffet areas. Perfect for condiment stations at theatres or sporting events.
- ▶ Stackable to save space when freezing or storing.
- ▶ Can be used for direct food contact with all types of food products.

✓ Dishwasher Safe

Applications:

- ▶ Countertop
- ▶ Standard Food Bars
- ▶ Make Tables
- ▶ Condiment Rails



Materials/Temperature:

- ▶ Keep foods chilled at or below HACCP guidelines of 41°F (5°C) without the use of messy ice for up to six hours.
- ▶ Made with high impact resistant ABS material and FDA approved non-toxic gel.



- ▶ **Available in:**  
GN 1/2 — 10 1/4" x 12 3/4" (26,5 x 32,5 cm)  
GN 1/3 — 6 11/16" x 12 3/4" (17,6 x 32,5 cm)  
GN 1/6 — 6 3/8" x 6 3/4" (16,2 x 17,6 cm)  
Crock — Dia. 6 13/16" (17,3 cm)

4	1	1	5
SIZES	DEPTH	MATERIAL	LID TYPES

We've Got You Covered



Flat Cover



Seal Cover



Standard Pump Dispenser  
(1 oz. — 29,5 mL portions)



Maxi Pump  
(Chunky Condiments)



Fixed Nozzle Pump  
(Controlled Dispensing)



**Cambro Ingredient Bins are designed to fit under standard work tables or shelving units to efficiently store bulk dry ingredients such as flour, grain, rice and beans.**

- ▶ Made of FDA-approved food-grade material; no liners are needed.
- ▶ Fit under standard work tables.
- ▶ Can be conveniently stored under shelving with raised lower level shelf.

- ▶ **Available in:** 21 gal. — 81 L  
27 gal. — 102 L  
37 gal. — 140 L  
26.7 gal. — 102 L



Casters feature wide wheels for excellent stability and weight bearing capability.



The polycarbonate lids are clear to easily identify contents.



Scoop hook on outside, keeping contents safe from contamination.

## Store, Wash and Transport

**This self-contained system for storing, washing and transporting bulk produce helps prevent cross-contamination and minimizes unnecessary handling. Threaded faucet quickly drains liquids.**

- ▶ Transfer dry produce out of cartons into bin, cover and roll into cooler for safe storage.
- ▶ Wash and rinse produce for easy and safe prep.
- ▶ To wash and rinse produce use the Camcrisper. Never place produce onto contaminated drain counters next to sink drains again!
- ▶ Roll clean produce into kitchen to prep.



## Camcrisper®



**C**ambro offers additional storage solutions to complement your storage needs.

Ice Storage

Indoors or outdoors, in heat or humidity, these sleek ice caddies keep their cool and hold ice for days! Caddies feature a built-in drain shelf, have a threaded drain plug for easy cleaning and a comfortable, ergonomic handle. Available in short and tall styles and in a variety of colors.



Glass Storage

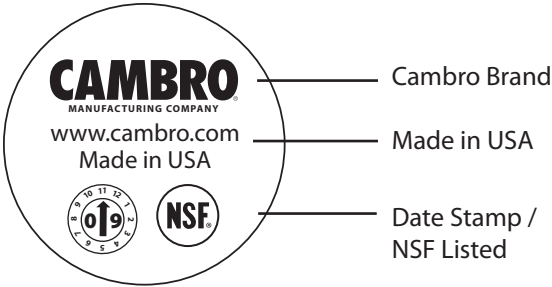
Cleanliness is the first thing your customers look for and Cambro's warewashing systems allow operators to wash, store and transport all-in-one! With Camracks® glassware and dishware get clean and stay clean, they reduce warewashing time, handling, breakage expenses and provide sanitary storage and transporting.



Know Your Source – Polycarbonate Food Storage Products

**C**ambro is unparalleled in its reputation in the food service industry for designing and building quality products that last. Our tag line reinforces the fact that we stand behind our products, and that every product manufactured reflects the highest quality standards. When evaluating suppliers, consider the following checklist to determine if the supplier's quality values are consistent with yours.

Trusted Products Feature the Cambro Stamp of Quality



Proudly Made in the USA

Product Quality Checklist	CAMBRO	IMPORTS
Polycarbonate Food Storage Products Guaranteed for Two Years	YES	???
Product Liability Insurance	YES	???
MSDS Information	YES	???
Product/Manufacturer Country of Origin	YES	???
Date of Manufacture Stamp on Products	YES	???
Quality Process and Standards	YES	???
Food Grade Resins/Raw Materials	YES	???
Consistent On-time Delivery of Multiple Product Categories	YES	???
NSF Certified Manufacturing Plants	YES	???





## STORAGE SOLUTIONS CONSULTATION GUIDE

To implement an efficient and successful storage system, it is important to first outline the operator's goals and needs. For this, Cambro recommends performing a thorough storage audit throughout the various storage areas.

It helps to determine the amount of each product, calculate the number of containers and shelves needed to store that level of product and then ensure that the established zone has the necessary room to accommodate them.

**Goal of storage procedures should be to:**

- ▶ Ensure that product is safely maintained until it is ready for production.
- ▶ Design placement in a manner that enables inventory visibility and control.
- ▶ Assist with on-hand product so it can be accurately counted and ordered.
- ▶ Facilitate easy access to products by those responsible for production and service.
- ▶ Help reduce product spoilage, which can result in both increased costs and diminished quality.
- ▶ Secure product to reduce theft.



**H**ere is how Cambro Storage Systems can help accomplish these goals and address operators' needs and challenges.

- 1. Follow health/safety guidelines for shelf storage, including keeping items off the floor and following recommended storage room temperatures.**



The Storesafe® program was created by Cambro to help operators meet food safety guidelines. All Cambro products are designed to minimize handling and save time, reducing the risk of foodborne illness.

- 2. Put products away immediately after receiving them.**



Cambro offers a variety of storage containers such as food boxes, containers, pans and ingredient bins to facilitate the transfer and proper storage of food items.

- 3. Keep storage areas clean.**

To achieve this goal, Cambro recommends that operators utilize daily and weekly cleaning schedules for all storage areas. Cambro storage products and Camshelving® shelf plates are all dishwasher safe, making the cleaning process easier for operators.



- 4. Store product in labeled "zones" using Shelving ID Tags by Cambro.**



Once shelves are labeled, it should be clear to personnel where product should be stored and much easier to train staff on how to routinely organize storage areas.

- 5. Follow recommended storage "zones" to maintain optimal product quality.** Cambro Storage containers and lids can help better organize safe storage sections for meat, fish, dairy and produce. Segregating items within a shared cooler can help maintain product quality, as these products have varying optimal temperatures and can suffer from being stored too closely to other products that can influence their flavor—fresh fish stored near butter, for example.

- 6. Do not store products in the original shipping cartons.**

Product should be transferred from shipping boxes and stored in Cambro food containers or storage boxes. Doing so helps to avoid contaminating other storage areas or counters with dirt, debris and bugs that may be in or on the bottom of cardboard cartons.



- 7. Do not store product in opened containers, cans or boxes.** Once product is opened, it should be removed from its original container and stored in a Cambro container, food box or pan that can be sealed and labeled. Following this practice will help personnel easily identify open product that should be utilized first, as well as prevent the exposure of product that can lead to quality loss or cross-contamination.



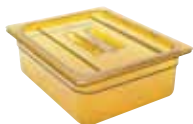


**8. Operators should also consider transferring product to heavy-duty Cambro ingredient bins.**

Packaged products can become easily punctured or exposed to moisture and other contamination.

**9. Sufficient refrigerated storage to enable proper thawing of frozen product.**

Properly thawing product on the bottom shelves is critical to ensuring that product safety and quality is maintained. It is also important that personnel use drip pans such as Cambro Colander Pans for thawing products so that product does not remain in liquid or blood, nor drip onto products below.



**10. Properly cooling product before storage.**

This can be done safely using High Heat Pans from Cambro; these help reduce handling and risk of contamination with one pan that can go from prep to cooler to oven to steam table.



**11. Label all opened product using Storesafe® Food Rotation Labels by Cambro.**

Once a product is opened, it is important that product is labeled with the name of the product and the date the product was opened.

FIFO—first in, first out. Your staff can use Storesafe labels that dissolve in the dishwasher when the pan is washed.



**12. Restrict access to storage areas to only those that require it or use Camshelving® Security Cages.**

For costly product, such as liquor, steaks and some seafood, operators may wish to limit access to management only. If separate coolers are not possible for high-cost product, we recommend the use of security cages that can be installed with Camshelving® and Camshelving Elements Series Shelving lines.

**13. Utilize the proper storage equipment and containers.**

Setting the right standards with your staff will only be effective if they have the right tools to execute the established standards. Having sufficient supply of these products requires an investment, but will help ensure that your product is being stored in the safest manner possible to protect your product, guests and reputation.





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