

# Cam GoBox®



Cambro's latest line of insulated transporters are ideal for caterers looking for an ultra-lightweight transporter that offers superior temperature retention to protect food safety and excellent durability to withstand heavy commercial use, all at a budget-friendly price. Just take them and go!

**CAMBRO**  
TRUSTED FOR GENERATIONS™

# Cam GoBox® – Top Loader

## EASY LOADING AND UNLOADING

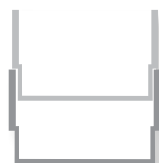
Interior wall recesses make loading and unloading easy for both GN 1/1 as well as 1/2 pans.



Line your Cam GoBox with a Cambro GN Food Pan and Seal Cover for the ultimate food safety solution. Cambro GN pans protect food and carrier to support HACCP compliance.

## NESTING

Unique design allows inter-stacking,



**SAVING  
30%**  
storage space.

## ERGONOMIC HANDLES

Comfortable handles allow easy and safe lifting of the GoBox.

## EASY IDENTIFICATION

A built-in label area keeps plastic menu tags (included for EPP300 and EPP400) in place for easy content identification or routing. StoreSafe® Labels can also be used with Cam GoBoxes.



Cam GoBox top loading carriers are designed with enough room to hold GN 1/1 pans along with Camwarmers® or Camchillers®, if desired.

## STACKABILITY

Cam GoBoxes inter-stack and also stack with major competitive brands.

**Note:** Best results will be achieved by loading food pans between 82° to 88°C. Loading metal food pans over 120°C will result in damage to the carrier.



Lightweight, made of EPP (Expanded Polypropylene) an eco-friendly high performance foam material.



Chemically Inert, unaffected by oil, grease and most chemicals.



Excellent Energy Absorption, can withstand substantial impact without damage.



Great Structural Strength, capable of handling significant loads while maintaining its shape and form.



Dishwasher safe.



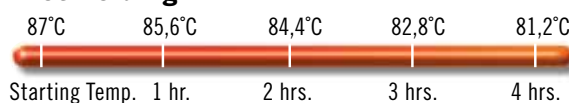
Safe for food contact.



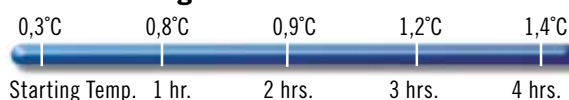
100% Recyclable, CFC-Free.

**CAMBRO**

## Hot Holding



## Cold Holding



## Cam GoBox® – Top Loaders

<b>EXTERIOR DIMENSIONS</b>	<b>L 60 x W 40 x H 25,7 cm</b>
<b>INTERIOR DIMENSIONS</b>	<b>L 53,8 x W 33,8 x H 19,3 cm</b>
<b>UNIT WEIGHT</b>	<b>1,07 kg</b>
<b>VOLUME</b>	<b>35,5 L</b>
<b>COLOR</b>	<b>Black (110)</b>
<b>Case Pack: 1</b>	



EPP160

<b>EXTERIOR DIMENSIONS</b>	<b>L 60 x W 40 x H 31,6 cm</b>
<b>INTERIOR DIMENSIONS</b>	<b>L 53,8 x W 33,8 x H 25,3 cm</b>
<b>UNIT WEIGHT</b>	<b>1,2 kg</b>
<b>VOLUME</b>	<b>46 L</b>
<b>COLOR</b>	<b>Black (110)</b>
<b>Case Pack: 1</b>	



EPP180

<b>EXTERIOR DIMENSIONS</b>	<b>L 60 x W 40 x H 18,2 cm</b>
<b>(TOP/BOTTOM)</b>	<b>L 58,6 x W 33,6 x H 10 cm</b>
<b>INTERIOR DIMENSIONS</b>	<b>L 53,8 x W 33,8 x H 15,9 cm</b>
<b>(TOP/BOTTOM)</b>	<b>L 50,4 x W 30,2 x H 9,5 cm</b>
<b>UNIT WEIGHT</b>	<b>1,13 kg</b>
<b>VOLUME</b>	<b>43 L</b>
<b>COLOR</b>	<b>Black (110)</b>
<b>Case Pack: 1</b>	



EPP180S

## Bundled Packages

The ultimate in food safety + added value! Cam GoBox packages feature one of our lightweight transporters together with a 20 cm polypropylene GN full-size pan and a Seal Cover to keep your contents fully protected while keeping your transporter hygienic to support HACCP compliance.

<b>PACKAGE INCLUDES</b>	<b>EPP180 Top Loader, 18PP (20 cm polypropylene GN pan), 10PPCWSC (Seal Cover)</b>
<b>UNIT WEIGHT</b>	<b>2,8 kg</b>
<b>VOLUME</b>	<b>46 L</b>
<b>COLOR</b>	<b>Black (110)</b>
<b>Case Pack: 1</b>	



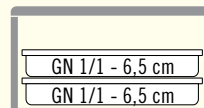
EPP180PKG

<b>PACKAGE INCLUDES</b>	<b>EPP180S Top Loader, 18PP (20 cm polypropylene GN pan), 10PPCWSC (Seal Cover)</b>
<b>UNIT WEIGHT</b>	<b>2,7 kg</b>
<b>VOLUME</b>	<b>43 L</b>
<b>COLOR</b>	<b>Black (110)</b>
<b>Case Pack: 1</b>	

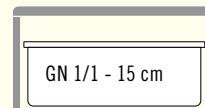


EPP180SPKG

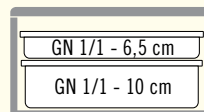
### EPP160



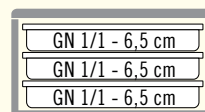
17 L



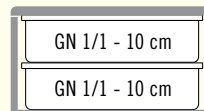
19,5 L



21,5 L

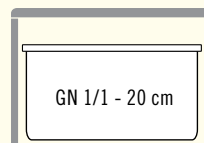


\*25,5 L

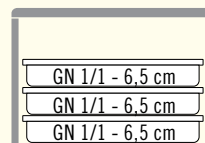


\*26 L

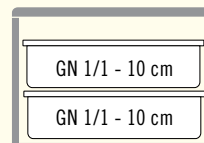
### EPP180



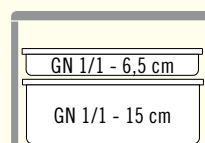
25,5 L



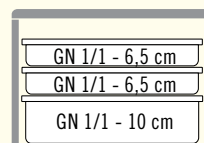
25,5 L



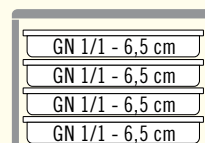
26 L



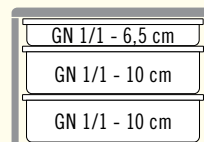
28 L



30 L

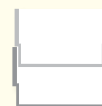


\*34 L

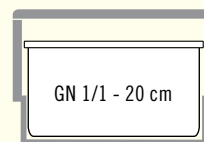


\*34,5 L

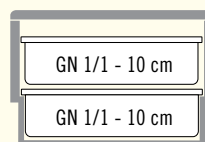
### EPP180S



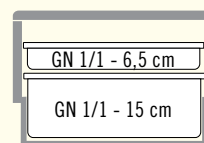
Unique design allows inter-stacking, saving 30% storage space.



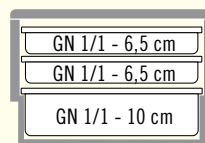
25,5 L



26 L



28 L



\*30 L

\* Indicates use without temperature maintenance tools.



# Cam GoBox® – Front Loader

### 4-SIDED HANDLING

Thoughtfully designed built-in handles along the top of the front loader units allow them to be easily carried from all four sides.

### GENTLE OPEN AND CLOSE

Beveled door edges ensure door can be easily closed and latched.



### DRIP-RESISTANT

Built-in condensation barrier helps front loaders to remain drip-resistant.



### EASY IDENTIFICATION

A built-in label area keeps plastic menu tags (included for EPP300 and EPP400) in place for easy content identification or routing. StoreSafe® Labels can also be used with Cam GoBoxes.

### FULL 270° ACCESS

Durable hinges and latches allow the door to open 270° and remain open securely to the side of the front loader for easy access to products. Latches keep door securely closed during transport.



Cam GoBox front loading carriers are designed with enough room to hold GN 1/1 pans along with Camwarmers or Camchillers, if desired.

### STACKABILITY

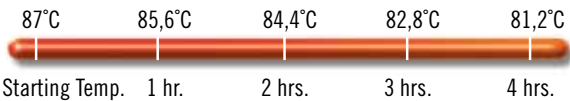
Cam GoBoxes inter-stack and also stack with major competitive brands.



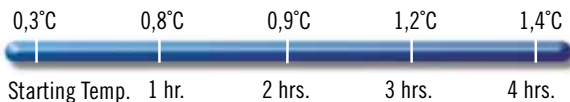
**Note:** Best results will be achieved by loading food pans between 82° to 88°C. Loading metal food pans over 120°C will result in damage to the carrier.



### Hot Holding



### Cold Holding



# Cam GoBox® – Front Loader

EXTERIOR DIM.	L 64,5 x W 44 x H 47,5 cm
INTERIOR DIM.	L 53,5 x W 33 x H 37 cm
UNIT WEIGHT	3,2 kg
VOLUME	60 L
COLOR	Black (110)
Case Pack: 1	



EPP300

EXTERIOR DIM.	L 64,5 x W 44 x H 63 cm
INTERIOR DIM.	L 53,5 x W 33 x H 52,5 cm
UNIT WEIGHT	3,9 kg
VOLUME	86 L
COLOR	Black (110)
Case Pack: 1	



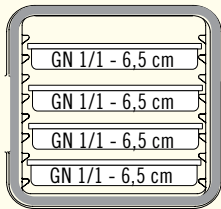
EPP400

## Food Pan Capacity Guide

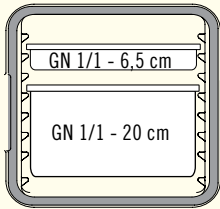


GN 1/1 Food Pan				
Depth:	20 cm	15 cm	10 cm	6,5 cm
Serving Capacity Per Pan:	25,5 L	19,5 L	13 L	8,5 L

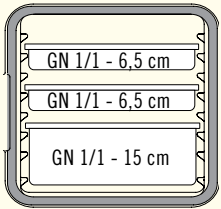
## EPP300



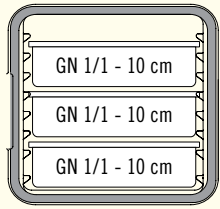
34 L



34 L

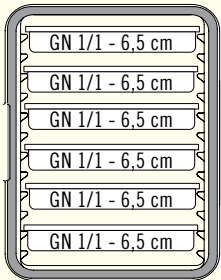


36,5 L

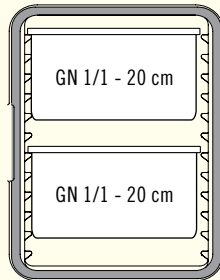


\*39 L

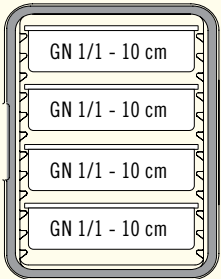
## EPP400



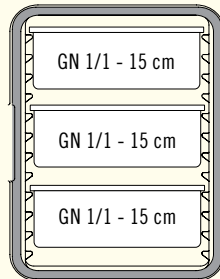
\*51 L



51 L



\*52 L



\*58,5 L

\* Indicates use without temperature maintenance tools.



## Accessories

### Camchiller®



CP3253

Camchillers are designed to extend the cold holding time of your food. Simply freeze flat overnight and place at the top of your carrier.

**DESCRIPTION**

Camchiller GN 1/1 fits all Cam GoBoxes®

**DIMENSIONS**

L 53 x W 32,5 x H 3 cm

**UNIT WEIGHT**

3,9 kg

**COLOR**

Cold Blue (159)

Case Pack: 1

### Camwarmer®



HP3253

Camwarmers are designed to extend the hot holding time of your food. Place in a hot water bath for 35 minutes and place at the bottom of your carrier.

**DESCRIPTION**

Camwarmer GN 1/1 fits all Cam GoBoxes

**DIMENSIONS**

L 53 x W 32,5 x H 3 cm

**UNIT WEIGHT**

3,25 kg

**COLOR**

Hot Red (158)

Case Pack: 1

### ThermoBarrier®



EPP3253DIV

Thermobarriers are designed to keep hot or cold air concentrated within your front-loading carrier. As food pans are being removed, use the Thermobarrier to close up any space created.

**DESCRIPTION**

ThermoBarrier fits EPP300 & EPP400

**DIMENSIONS**

L 53 x W 32,7 x H 3,7 cm

**UNIT WEIGHT**

0,37 kg

**COLOR**

Black (110)

Case Pack: 1

### Camdolly®



CD3253EPP

<b>DESCRIPTION</b>	Camdolly fits all Cam GoBoxes 4 swivel casters (two with brake)
<b>UNIT WEIGHT</b>	4,5 kg
<b>LOAD CAPACITY</b>	250 kg
<b>COLOR</b>	Hot Red (158)
Case Pack: 1	

### Plastic ID Labels



EPPID5

<b>DESCRIPTION</b>	Plastic ID labels fits all Cam GoBoxes
<b>COLOR</b>	(000)
Case Pack: 1	



## Cam GoBox®

Cambro's latest line of ultra-lightweight and durable EPP transporters offers budget-friendly solutions for caterers starting out or looking to fulfill shorter-term contracts. Cam GoBoxes are also ideal for expanding current menu offerings with minimal expense all while maintaining the same high quality in food and temperature retention that foodservice operators around the world have trusted Cambro with for over 60 years.



## Food Safety

Keeping your operation safe is mandated, but it doesn't have to be difficult. At Cambro, we design all of our products with food safety in mind. They must pass our own critical StoreSafe® requirements which support HACCP guidelines for food safety before they can be introduced to the marketplace. Key factors that our products must be able to help foodservice operators are:

- Time and temperature abuse
- Reducing potential cross-contamination
- Ease of cleaning

Cam GoBoxes will ensure that food stays at safe temperatures below 4°C or above 65°C for many hours during holding and transport. Use them with our Camchillers® and Camwarmers® to extend cold and hot holding time even further. Also, Cam GoBoxes, when used together with our GN pans and covers, provide the best solution to keep both food protected and your transporter clean and free of any potential cross-contamination.





**CAMBRO**  
TRUSTED FOR GENERATIONS™

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