

SAFE HANDLING

Improved Employee Safety

- High heat material stays cool to the touch for improved employee safety.
- H-Pan material will not crack, bend, or dent. No sharp edges results in fewer injuries and cuts for safe hygienic handling.
- Safe stacking during storage; no bent corners ensure that pans do not stick or wedge together.
- High heat plastic makes less noise and is quieter than stainless steel pans.
- Amber H-Pans provide product visibility for quick and easy identification



MULTIPLE APPLICATIONS

Versatile – Wide Range of Functionality

- Multiple uses in a single pan; can go from prep to freezer to steam table.
- Safe for use in microwave ovens, unlike metal pans.
- H-Pans are safe for use in heated carts, steam tables and chafing dishes.
- High heat material withstands extreme temperatures from -40°C to 190°C.
- Improve merchandising of food in amber or black high heat pans.



IMPROVED FOOD SAFETY

Reduces Risk of Cross Contamination and Time Temperature Abuse

- Using a single pan to prepare, store, cook and serve food reduces handling and risk of cross contamination.
- Choose from a wide variety of H-Pan lids to cover contents and improve food safety.
- No bent corners ensure pans sit flat in steam tables and chafing dishes, maintaining product temperature. Bent corners and edges on metal pans allow heat to escape, compromising food safety.
- H-Pans with Grip Lids can be used in insulated carriers and heated carts to maintain safe food temperatures during transport.



EASY TO CLEAN

Easy to Clean

- H-Pans have a smooth, non-stick surface that is easy to clean.
- Increases food yield by over 20% compared with Stainless Steel pans, reducing food waste.
- Resistant to staining from chemicals and food acids.
- Dishwasher safe, providing labor and energy savings.



Stainless VS. STEEL GN PANS



UNSAFE HANDLING



POOR PRODUCT IDENTIFICATION



UNATTRACTIVE DISPLAY



HARD TO CLEAN

H-Pan™ High Heat Food Pan Lids

Cambro offers the widest range of food pan covers for improved food safety and product freshness.



Flat Cover
Basic cover for all sizes of food pans.



Cover with Handle
Deep molded handle for easy lifting.



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



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



Notched FlipLid®
Spoon rests in contents with lid closed.



Seal Cover
Economical cover.



GripLid®
Lid "grips" the side of the food pan for superior spill control.

H-Pan high heat food pan covers improve food safety and save on time and labor.



CAMBRO
IMITATED. NEVER DUPLICATED.

TRUST CAMBRO:

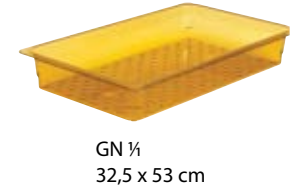
Beware of local copies of plastic food pans that can be dangerous for food contact. Demand Cambro GN Pans. Other pans may not be safe for food contact. Cambro guarantees that our pans are made from commercial food grade materials, and are safe for food contact. Cambro has a product warranty and we stand by every pan. We guarantee that each pan produced by our factories is made from the same exact specification and is safe for commercial food service. Local alternative pans may be unsafe and harmful for food service usage.

Does your imported product provide the following?

- Product Warranty
- Product Liability Insurance
- MSDS Information (Material Safety Data Sheets)
- Country/Manufacturer Origin
- Date of Manufacture Stamp on Products
- Quality Processes/Standards
- Food Grade Level of Resins/Raw Materials
- Consistent on Time Delivery of Multiple Product Categories
- Food Safe Manufacturing Environment
- Compliant with Child Labor Laws

H-Pan Colander Pans

- Colanders drain liquids and grease away from hot foods, improving food quality.
- Ideal for use in microwaves, steam tables and buffet lines.
- Reduces risk of contamination through reduced product handling.
- Available in two depths:
 - 7,6 cm deep
 - 12,7 cm deep
- Flat covers, covers with handles and notched covers with handles fit on colander pans.
- Colander pans available in GN 1/4, 1/2, 1/3 and 1/6 sizes.



GN 1/4
32,5 x 53 cm



GN 1/6
16,2 x 17,6 cm



Steam



Hold Hot Foods



Cook & Drain

H-Pan Drain Shelves

- Support products and promote drainage.
- Available in all food pan sizes.



CAMBRO U.S.A.
5801 Skylab Road, Huntington Beach, CA 92647
P.O. Box 2000, Huntington Beach, CA 92647-2000
TEL: (714) 848-1555 FAX: (714) 843-2630

C.E.L.
TEL: (31) 168 707 210
FAX: (31) 168 707 211

NORTH IRELAND & UK
TEL: 0800 587 0057 Toll Free
FAX: 0845 280 3411

IRELAND
TEL: 1800 509 046 Toll Free
FAX: 01 633 55 76

© Copyright Cambro Manufacturing Company 2009. Printed in the U.S.A. LITXHPANVSSTL

1090908 HpanvsSteel SP