



NEW PRODUCTS







Camshelving[®] Ultimate #10 Can Rack

Create the custom can storage your operation needs with the Ultimate #10 Can Rack.

- Single racks plus add on racks economically increase storage as needed on existing or new shelving units.
- Each individual starter rack holds 8 #10 cans or 12 #5 cans. #10 can size has a height of 17.9 cm.
- Fits on Camshelving® Premium and Elements Series.
- Front loading, FIFO gravity fed system supports efficient inventory control.
- Lifetime warranty against rust and corrosion.
- Easy to assemble and clean.
- The single Can Rack and add-on are available from CEL. Complete unit is only available from USA. Allow 10 to 12 weeks for shipping time.





Full unit holds up to 96 #10 cans or 144 #5 cans.

Compact Adjustable Dish Caddy S-Series

Offers big value in a smaller footprint without compromising performance, storage capacity or load bearing. Ideal for large or small venues. Lightweight, easy to maneuver, with access from all four sides.

- Choose from 4 (ADCSC), 8 (ADCSC8PKG), or 12 (ADCSC12PKG) tower models to accommodate various plate sizes.
- Overall dimensions: 68,6 x 68,6 x 80,7 cm.
- Single body, made of smooth, highly durable, easy-to-clean plastic.
- Patented Pending CamLever Tower easily adjusts from the top.
- Four (4) each 12,7 cm zinc plated casters, all swivel with brake, with non marking, highly durable TPE tread.
- Includes vinyl cover with 7,6 x 12,7 cm inventory and/or event identification pocket on top.
- Color: Speckled Gray (480). All items are available from CEL.
- * Holding capacity based on plate size and style/design.
- ** Compared to Cambro's ADCS and ADC33.

ADCSC Holds 11,7 to 30,5 cm round plates, up to 70 plates per stack.*



CamLever Tower
Lift lever from top to easily
move towers into place
to secure dinnerware for
storage and transport.

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Century™ Woodgrain Trays

The Century Woodgrain Tray combines the authentic look of woodgrain with a lasting durability, making it ideal for use in high traffic self-serve restaurants with modern rustic décor.

- Made of high performance polyester for intensive use.
- Textured woodgrain pattern covers the trays from edge to edge and top and bottom for a real wood look and feel.
- Scratch, chemical and break-resistant.
- Temperature range resistance from -40° to 90°C.
- Dishwasher safe wash as often as needed.
- Stacking lugs keep trays securely in place and ensure proper air flow.
- Available with Textured Clear Non-Slip Surface or Textured Clear Non-Slip Surface which keeps meals and beverages in place, providing stability during use.

Century Textured Non-Slip Surface



CODE	DIMENSIONS	CASE PACK
VTC3343T	33 x 43 cm	12
VTC3646T	35,5 x 45,7	12
VTC3253T	32,5 x 53	12
VTC3753T	37 x 53	12

Available in 6 woodgrain patterns.

Century Textured Clear Non-Slip Surface

CODE	DIMENSIONS	CASE PACK
VTC3343TNS	33 x 43 cm	12
VTC3646TNS	35,5 x 45,7	12
VTC3253TNS	32,5 x 53	12
VTC3753TNS	37 x 53	12

Available in 6 woodgrain patterns.

Century Tread Textured Non-Slip Surface

CODE	DIMENSIONS	CASE PACK
VTCT3343T	33 x 43 cm	12
VTCT3646T	35,5 x 45,7	12
VTCT3253T	32,5 x 53	12
VTCT3753T	37 x 53	12

Only available in Black Mat (110).

CEL In stock Items:

VTC3343T, VTC3646T, VTC3253, VTC3753T, VTC3343TNS, VTC3646TNS: (F86), (F89), (F91). VTCT3343T, VTCT3646T: (110).

For non-stock items, minimum order per size: 288 pieces.









Woodgrain Patterns:















Camtray® Trays

Enhance your tray presentation and improve your customer's experience with lightweight and highly durable Camtray trays. Available in thirty-eight (38) colors to match any interior color scheme in self-serve restaurants.

- Stacking lugs keep trays stacked securely in place and ensure proper air flow for fast drying.
- Made of high-impact fiberglass.
- Personalize* with a logo or design to promote branding.
- High temperature dishwasher safe.
 Wash as often as needed.
- Made in China.

CODE	SIZE	CASE PACK
Rectangula	r – High Profile Shape	
1014	27 x 35 cm	12
1216	30,5 x 41,5	12
1418	35,5 x 45,7	12
1520	38 x 51,5	12
Rectangular	r – Low Profile Shape	
3253	32,5 x 53	12

^{*} Please contact your Cambro representative for assistance on Camtray personalization procedure.



EpicTread™ Trays

The EpicTread tray is a stylish addition to high-traffic food courts, quick service restaurants and coffee shops. The clear non-skid surface keeps meals and beverages in place, providing stability during use.

- Available in six (6) contemporary colors.
- Stacking lugs keep trays stacked securely in place and ensure proper air for fast drying.
- Lightweight, made of high-impact fiberglass.

• High temperature dishwasher safe.



Clear non-skid surface provides a firm grip for safe handling.

		CASE
CODE	SIZE	PACK
Rectangular	— High Profile Shape	
1014ET	27 x 35 cm	12
1216ET	30,5 x 41,5	12
1418ET	35,5 x 45,7	12
1520ET	38 x 51,5	12
Round Shape	!	
1400ET	ø 39	12
1600ET	ø 43,7	12



Dark Brown (167)

High Heat Measuring Cups

The High Heat Measuring Cup is the first of its kind in foodservice, made from 100% high heat material that is lightweight and won't shatter or crack.

- Designed to heat, hold and pour hot liquids, sauces and oils.
- Made from BPA free high heat food-grade material.
- Withstands temperatures from -40° to 190°C.
- Optional universal fit cover protects hot contents from splattering or spilling.
- Color: Amber (150).
- All items are available from CEL.





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Service Cart Pro

The Service Cart Pro is the multi-purpose mobile solution for foodservice, both back and front of house. Optional Quick Connect Bins (sold separately) on each end of the cart offer extra storage, keeping items sanitary. Ergonomic, recessed handles are molded into both ends of the cart for easy maneuvering.

- Shelves feature raised ridges to protect surface against heat.
- Four sided 1,3 cm marine rail on top shelf to contain spills.
- Four (4) 15 cm non-marking heavy-duty plate casters.
- · Load capacity 272 kg.
- External Dimensions:
 L 105,4 x W 60,3 x H 94,3 cm
- Shelves Dimensions:
 - Top Shelf: 83.1 x 50 cm
 - Middle and Bottom Shelf: 87,1 x 55,1 cm

 Service Cart Colors: Black (110), Dark Brown (131), Charcoal Gray (615).

In Stock at CEL: SC337: (615). QCSB, QCTB: (110).

a (131), SC337 – Service Cart Pro

Soak and Brine Tank

This 140 L mobile tank will simplify all your soaking, brining or marinating needs.

- Designed for complete immersion of meats or poultry in brining solution or marinating sauces for enhanced moisture retention, texture and flavor.
- Use to pre-soak smallwares in sanitizing solution, helping to reduce labor in pre-scrubbing.
- Drains quickly and easily in 4 minutes when completely full and features an easy to turn 45° valve.
- Maneuverable drain elbow can be removed for easy cleaning.
- Optional hose allows access even to hard to reach drains.
- Clear, sliding lid always stays on to help reduce the risk of cross-contamination.
- Available in white and yellow colors to identify separate tanks for food contact and cleaning.





Camshelving® Ultimate Sheet Pan Rack for Single Shelf

The Ultimate Sheet Pan Rack for Single Shelf offers new dimensions in storage capabilities. Made from durable, composite materials, this rack won't rust, dent or bend like traditional wire or aluminum options.

- Heat tolerant rails can accept sheet pans from 176°C oven.
- Holds 6 each 60 x 40 cm sheet pans.
- Lifetime warranty against rust and corrosion and easy to clean.
- Features 7,6 cm rail spacing with end load design.
- Ships knockdown and easy to assemble.

60 x 40 cm Racks

- CSUPR6040S6 for MP Premium, CP Premium or Elements Series.
- CBUPR6040S6 for Basics Plus Series.
- Both items are in stock at CEL.

66 x 46 cm Racks

- CSUPR1826S for MP Premium, CP Premium or Elements Series.
- CBUPR1826S6 for Basics Plus Series.

Camshelving Shelf Rail System for Basics Plus Series

Keep shelf contents securely in place with new and improved shelf rails. The double rail system easily installs onto shelves to provide extra protection.

- Choose from single, 3 or 4-sided shelf rails kits.
- Simple to assemble and install.
- Works with Shelf Divider Panels.





Camshelving Elements Series Undercounter Units

Built to nest underneath most standard counter heights, 5 new Elements Series Undercounter Units allow you to turn previously unusable space into extra storage.

- Choose from 3 mobile or 2 stationary units.
- Choose from 36 cm or 46 cm depths.









Cam GoBox®

Unbelievably strong, amazingly light and budget-friendly.

- Expanded polypropylene (EPP) construction protects quality and safety of hot or cold foods and lightens the load for employees.
- Perfect for catering or holding food for take-out, curbside pick-up or delivery.
- Available in a variety of top-loading and front-loading carriers.
- Dishwasher safe and stackable.













EPPFLID (Flip Lid)



EPP140



EPP3253LID



EPP180CL (shown) or EPP160CL Cam GoBox with Color Lid.

Cam GoHeat™ Warming Tray

Keep food hot anywhere with the lightweight Cam GoHeat Warming Tray.

- Designed to fit in front or top-loading Cam GoBox® to keep food hot during holding, transport and delivery.
- Large, heated surface fits GN 1/1 food pans and a wide variety of takeout containers.
- Electric heater models available for 220V outlet and 12V car charger.



Cambro® GoBags®

Protect your signature menu items and your brand, from kitchen to customer, with the original insulated delivery bag.

- · Industrial strength nylon exterior.
- High-density insulation maintains safe temperature during holding and transport.
- Heavy-duty, sewn-in carrying straps and hook and loop fastener keep contents secure.
- Wide selection of bags for pizzas, takeout containers and hotel pans.
- Pizza Bags are machine washable.
- · Easy to clean.

Cambro GoBag® **Backpack**

Delivery personnel can walk or ride hands-free with a choice of two backpack sizes to help food arrive safe and delicious.

- Waterproof exterior.
- Washable interior.
- High-density insulation maintains safe temperature and food quality.
- Thermal divider separates hot and cold menu items.
- · Folds for compact storage.
- · Easy to clean.



Pro Cart Ultra® Insulated Holding Cabinet

The Pro Cart Ultra is the ultimate food transport cart that can hold all your hot and cold menu items. With the Pro Cart Ultra Tall, you can even hold them in the same cart, at the same time!

- All Pro Cart models hold GN food pans, 60 x 40 cm sheet pans and trays.
- Choose tall, two-compartment model, or low, single-compartment model.
- Convection Heat: keeps food safely between 65,5° – 74° C.
- Thermoelectric cooling allows cold to be set from 0,3° to 4,4° C.
- Energy efficient, hot or cold modules draw less than 5 amps each.
- Passive and unplugged electric models hold food safely up to 4 hours.
- Available in 110V and 220V models.









NON-ELECTRIC PASSIVE

Holds hot or cold foods for 4 + hours.

Hot, cold and passive modules are also sold separately to quickly outfit the cart to suit your menu.

Pro Cart Ultra Tow Hitch Kit

Tow your Pro Cart Ultra to your loading dock, serving location and back to your kitchen with the Cambro Tow Hitch Kit. The tow hitch is designed to securely connect your Pro Cart Ultra to any service vehicle with towing capability.

- Kit includes chassis plate receiver bar with hardware to secure to metal threaded inserts on the cart's base, tow bar with hitch pin, and ball mount with 4,76 cm ball with hitch pin.
- Fits all Pro Cart Ultra models, low and tall, manufactured after January, 2019.
- Kit available with standard or security hardware.
- Maximum tow capacity 907 kg.





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