

CAMWEAR® FOOD PANS

At just half the price of stainless steel, Camwear food pans are extremely cost effective. Yet, the virtually unbreakable polycarbonate construction ensures that they won't crack, bend or dent. These food pans withstand temperatures from -40°F to +210°F and have both standard and metric graduation markings to promote easy inventory management. Precisely designed to Gastronorm GN specifications, Camwear food pans deliver three-in-one service: storage, transportation and serving display. Non-stick smooth interior surface increases yields and promotes easy cleaning. Pans stack neatly, without wedging or sticking. Uniform 1/2" flange width ensures a smooth fit for prep tables and rails.

Colors: Clear (135), White (148), Black (110). Except 18CW and 28CW available in Clear (135) only.
Drain Shelf & Colander Color: Clear (135).
 Camwear pans are not recommended for steam table or microwave use. See H-Pan™ section for these high heat applications.
 Colander Pan is covered by U.S. Patent D 528,376.



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Camwear Colander Pans

Rinse, drain and store all in one pan. Liquids drain easily into the food pan below for enhanced food quality and reduced handling. Colanders simply lift out of the food pan for safe and quick disposal of liquids. Ideal for prepped fruits and vegetables, storing seafood on ice, and defrosting and marinating meats. Camwear flat covers, covers with handles and notched covers with handles fit on pans with colanders allowing for

stacking and storage. Available in 3" and 5" depths to fit GN 1/1, 1/2, 1/3, and 1/6 size pans.

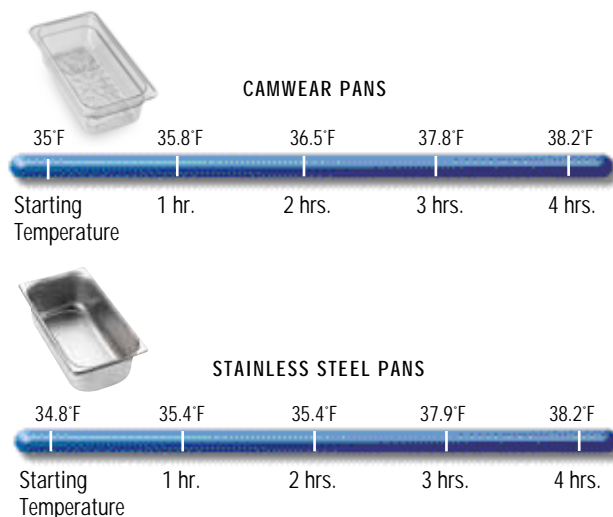
Drain Shelf

Available to fit 1/1, 1/2, 1/3, 1/4, and 1/6 size pans. Supports products and promotes drainage.



Cold Test

Tests prove Camwear food pans keep products as cold as stainless. Stainless may feel colder, but as you can see from these test results, Camwear food pans keep products just as cold for just as long.



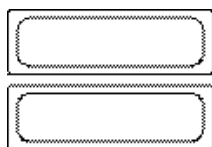
CAMWEAR® POLYCARBONATE FOOD PANS

FULL SIZE



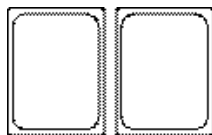
CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY QUART	CASE LBS. (CUBE)	LIST PRICE EA.
GN 1/4 12 3/4" x 20 7/8"	12CW	2 1/2"	8.9	10.67 (1.30)	\$ 18.80
	14CW	4"	13.7	13 (1.67)	23.95
	16CW	6"	20.6	16.93 (2.09)	29.05
	18CW	8"	27.0	23 (2.78)	34.70
	10CWD	—	Drain Shelf	5.53 (0.35)	13.65
	13CLRCW	3"	Colander	10.75 (1.52)	23.95
	15CLRCW	5"	Colander	14.40 (2.0)	29.05
GN 1/2 Long 6 3/8" x 20 7/8"	22LPCW	2 1/2"	3.2	5.49 (0.46)	14.30
	24LPCW	4"	5.3	7.72 (0.92)	17.80

HALF SIZE LONG



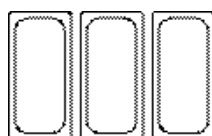
GN 1/2 10 7/16" x 12 3/4"	22CW	2 1/2"	4.1	5.57 (0.69)	10.45
	24CW	4"	6.3	7.50 (0.84)	13.00
	26CW	6"	9.4	9.44 (1.12)	16.70
	28CW	8"	12.4	11.81 (1.36)	21.25
	20CWD	—	Drain Shelf	2.29 (0.17)	6.35
	23CLRCW	3"	Colander	6.0 (0.77)	13.00
	25CLRCW	5"	Colander	7.80 (0.99)	16.70

HALF SIZE



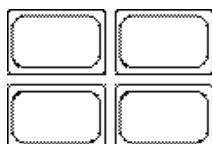
GN 1/3 6 15/16" x 12 3/4"	32CW	2 1/2"	2.5	4.15 (0.46)	7.85
	34CW	4"	3.8	5.50 (0.57)	10.80
	36CW	6"	5.6	6.77 (0.74)	12.60
	38CW	8"	7.3	9 (0.94)	16.15
	30CWD	—	Drain Shelf	1.29 (0.07)	5.85
	33CLRCW	3"	Colander	4.30 (0.53)	10.80
	35CLRCW	5"	Colander	5.61 (0.69)	12.60

ONE THIRD SIZE



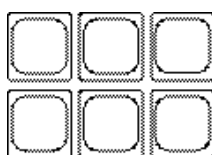
GN 1/4 6 3/8" x 10 7/16"	42CW	2 1/2"	1.8	2.97 (0.32)	7.95
	44CW	4"	2.7	3.74 (0.44)	9.35
	46CW	6"	3.9	5.25 (0.58)	10.80
	40CWD	—	Drain Shelf	.88 (0.06)	4.90

QUARTER SIZE



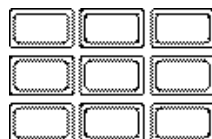
GN 1/6 6 3/8" x 6 15/16"	62CW	2 1/2"	1.1	2.15 (0.24)	5.75
	64CW	4"	1.6	2.61 (0.32)	6.50
	66CW	6"	2.4	3.55 (0.40)	8.70
	60CWD	—	Drain Shelf	0.57 (0.05)	2.60
	63CLRCW	3"	Colander	2.25 (0.26)	6.50
	65CLRCW	5"	Colander	3.09 (0.33)	8.70

ONE SIXTH SIZE



GN 1/9 4 1/4" x 6 15/16"	92CW	2 1/2"	.6	1.39 (0.16)	5.85
	94CW	4"	.9	1.75 (0.20)	7.15
	90CWD	—	Drain Shelf	0.44 (0.04)	2.00

ONE NINTH SIZE



Case Pack for all Pans: 6. Lids listed on following page. InStock Color: Clear (135).

Colors: Clear (135), White (148), Black (110). 18CW and 28CW available in Clear (135) only.

Drain Shelf Color: Clear (135).

Colander Color: Clear (135).

All Camwear food pans are made of FDA approved materials. All Camwear food pans are designed to CEN Gastronorm Standard EN 631-1.



1.866.482.8919

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ICON DIRECTORY

Throughout the Cambro catalog, find the following easy to identify icons to help explain Cambro product features or services.

STORESAFE®

Cambro is committed to providing food service operators with products to help meet HACCP guidelines.

- Cambro food storage products are designed to help keep food fresh and reduce cross contamination.
- Camshelving® is easy to clean to provide a sanitary storage area.
- Cambro catering and merchandising equipment maintain food temperatures to safely hold and transport food.
- The closed wall design of the Camrack® Warewashing and Storage System allows glassware to be stored in an enclosed sanitary place.

Look for the Cambro StoreSafe® mark throughout the Cambro catalog to identify Cambro storage and transportation products that help ensure safe food handling.



Store and Transport Food Safely



Listed by the National Sanitation Foundation. NSF, an independent testing organization, lists products which meet their criteria for sanitation and cleanability.



One carton of product is within the weight and cube requirements to be shipped by parcel carrier.



Dishwasher Safe



5-Year Warranty



Foam Insulation



Stackable



New Product



Note: Temperature ranges noted throughout this catalog are based on specific test criteria and provide a general guideline. Individual use may vary due to differences in loading temperatures or ambient temperature.

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