

The Ultimate Food Pan Guide

One Source. Worldwide Manufacturing and Distribution.



CAMBRO
TRUSTED FOR GENERATIONS™



GN Food Pan Quality and Performance

Foodservice operators all over the world believe deeply in the value of Cambro products to help them store, deliver and serve food safely to their customers.

“At Cambro, every product design decision is based upon the core principle of food safety.”

Argyle Campbell – Owner & CEO,
Cambro Manufacturing

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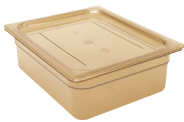
Storage Select Materials Chart



Camwear®



Polypropylene



H-Pan™
High Heat



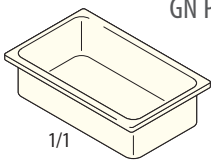
CamView®

USAGE	Ambient and cold	Ambient and cold	Ambient, cold and hot (microwave, oven, steam table and hot holding cabinet)	Ambient and cold
MATERIAL INFORMATION	BPA	BPA Free	BPA Free	BPA Free
TEMPERATURE RANGE	-40° to 99°C	-40° to 70°C	-40° to 190°C	-40° to 71°C
COLOR/CLARITY	Clear, White and Black	Translucent	Amber and Black	Clear
HIGH-TEMP COMMERCIAL DISHWASHER SAFE	✓	✓	✓	✓
CHEMICAL RESISTANCE	Moderate	High	High	Moderate
IMPACT RESISTANCE	High	Moderate	High	High
STAIN RESISTANCE	Moderate	Moderate	High	Moderate
SCRATCH RESISTANCE	Moderate	Moderate	Moderate	Moderate
OTHER				

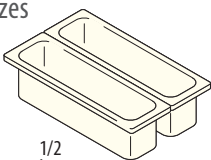


All Camwear, H-Pan High Heat, Polypropylene and CamView GN Food Pans are designed to CEN Gastronorm Standard EN 631-1.

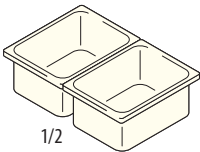
GN Pan Sizes



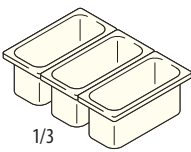
1/1



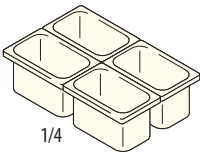
1/2
long



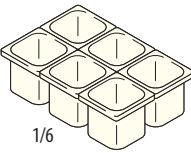
1/2



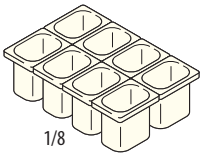
1/3



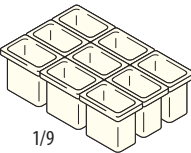
1/4



1/6

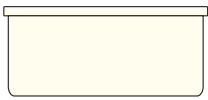


1/8

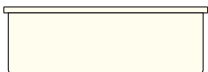


1/9

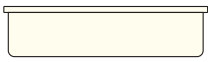
Food Pan Depth in cm



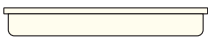
20 cm



15 cm



10 cm



6,5 cm



Store, transport and serve all in one pan.
Perfect for storage, food prep, display and serving.



Camwear® GN Food Pans

Molded-in graduations in standard and metric for easy inventory management.

Uniform 1,27 cm flange ensures a smooth fit in prep tables and food bars.

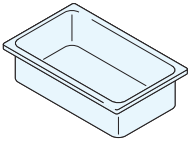
Virtually unbreakable Camwear withstands temperatures from -40° to 99°C.

Won't react with food; minimizes potentially hazardous chemical or acidic reaction.

Drain shelf supports product and promotes drainage.

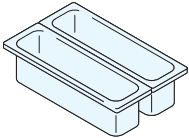
Textured bottoms resist scratching.

Non-stick smooth interior surface increases yields and promotes easy cleaning.



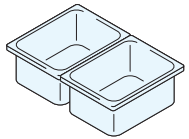
GN 1/1 32,5 x 53 cm

CODE	12CW	14CW	16CW	18CW	10CWD	13CLRCW	15CLRCW
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	8,5 L	13 L	19,5 L	25,6 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	—	10 cm	15 cm



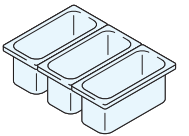
GN 1/2 Long 16,2 x 53 cm

CODE	22LPCW	24LPCW	20LPCWD
PAN DEPTH	6,5 cm	10 cm	—
APPROX. CAPACITY	3 L	5 L	Drain shelf
FITS PAN DEPTH*	—	—	—



GN 1/2 26,5 x 32,5 cm

CODE	22CW	24CW	26CW	28CW	20CWD	23CLRCW	25CLRCW
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	3,9 L	5,9 L	8,9 L	11,7 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	—	10 cm	15 cm



GN 1/3 17,6 x 32,5 cm

CODE	32CW	34CW	36CW	38CW	30CWD	33CLRCW	35CLRCW
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	2,4	3,6 L	5,3 L	6,9 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	—	10 cm	15 cm

CEL InStock

10CWD, 18CW, 20CWD, 28CW, 30CWD, 40CWD, 60CWD, 82CW, 84CW, 86CW, 80CWD, 92CW: (135)

12CW, 14CW, 16CW, 22LPCW, 24LPCW, 22CW, 24CW, 26CW, 32CW, 42CW, 44CW, 46CW, 62CW, 94CW: (135), (110)

36CW, 64CW, 66CW: (135), (110), (148)

34CW, 38CW: (135), (148)

Cold Food Holding Test

Camwear® VS. Stainless Steel

Side by side test results below prove that Cambro Camwear Food Pans perform as effectively or better than stainless steel pans. While stainless steel may feel colder to the touch, it's misleading. Stainless steel actually conducts and loses temperature while Camwear plastic insulates and retains safe food holding temperatures.

Cambro CW 1/6 – 15 cm Pan • Potato Salad



Results for 1/6 CW Food Pans:

Starting Temperature 1,2°C
Ending Temperature 1,5°C
Difference 0,3°C

Stainless Steel 1/6 – 15 cm Pan • Potato Salad



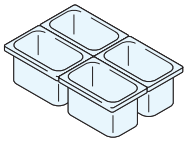
Results for 1/6 Stainless Steel Food Pans:

Starting Temperature 1,3°C
Ending Temperature 2,9°C
Difference 1,6°C

Starting Food Temperature 1,7 degrees +/- 2,0 degrees

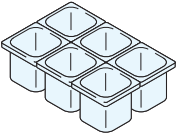
Camwear® Colander Pans

Rinse, drain and store all in one pan. Ideal for prepped produce, storing seafood on ice, defrosting and storing meats.



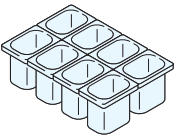
GN 1/4 16,2 x 26,5 cm

CODE	42CW	44CW	46CW	40CWD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	1,7 L	2,5 L	3,7 L	Drain shelf
FITS PAN DEPTH*	—	—	—	—



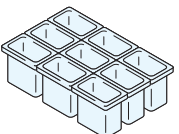
GN 1/6 16,2 x 17,6 cm

CODE	62CW	64CW	66CW	60CWD	63CLRCW	65CLRCW
PAN DEPTH	6,5 cm	10 cm	15 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	1 L	1,5 L	2,2 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	10 cm	15 cm



GN 1/8 16,12 x 13,17 cm

CODE	82CW	84CW	86CW	80CWD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	0,7 L	1 L	1,5 L	Drain shelf
FITS PAN DEPTH*	—	—	—	—



GN 1/9 10,8 x 17,6 cm

CODE	92CW	94CW	96PCW	90CWD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	0,57 L	0,85 L	1,4 L	Drain shelf
FITS PAN DEPTH*	—	—	—	—

Case Pack for all Pans: 6 Colors: Clear (135), White (148), Black (110).

18CW and 28CW available in Clear (135) only.

Drain Shelf Color: Clear (135). Colander Color: Clear (135).

Lids listed on page 8. * Fits this pan depth & deeper.

Camwear® GN Food Pan Lids



Flat Cover

GN 1/1 32,5 x 53 cm

CODE	10CWC	10CWCH	10CWCHN	10CWGL	10PPCWSC
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	GripLid	Seal cover



Cover with Handle

GN 1/2 Long 16,2 x 53 cm

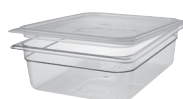
CODE	20LPCWC
DESCRIPTION	Flat cover



Notched Cover with Handle

GN 1/2 26,5 x 32,5 cm

CODE	20CWC	20CWCH	20CWCHN	20CWL	20CWLN	20CWGL	20PPCWSC
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	FlipLid	Notched FlipLid	GripLid	Seal cover



Seal Cover

GN 1/3 17,6 x 32,5 cm

CODE	30CWC	30CWCH	30CWCHN	30CWL	30CWLN	30CWGL	30PPCWSC
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	FlipLid	Notched FlipLid	GripLid	Seal cover



FlipLid®

GN 1/4 16,2 x 26,5 cm

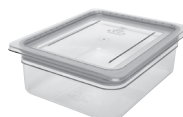
CODE	40CWC	40CWCH	40CWCHN	40PPCWSC
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	Seal cover



Notched FlipLid

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

CODE	60CWC	60CWCH	60CWCHN	60CWL	60CWLN	60CWGL	60PPCWSC
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	FlipLid	Notched FlipLid	GripLid	Seal cover



GripLid®

GN 1/8 16,12 x 13,17 cm

CODE	80CWC	80CWCH	80CWCHN	80PPCWSC
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	Seal cover

GN 1/9 10,8 x 17,6 cm

CODE	90CWC	90CWCN	90PPCWSC
DESCRIPTION	Flat cover	Flat notched cover	Seal cover

Case pack for all lids: 6 **Color:** Clear (135). **Seal Cover Color:** Translucent (190). **Cover with Handle Colors:** Clear (135), Black (110).

CEL InStock

10PPCWSC, 20PPCWSC, 30PPCWSC, 40PPCWSC, 60PPCWSC, 80PPCWSC, 90PPCWSC: (190)

10CWC, 10CWCH, 10CWCHN, 10CWGL, 20LPCWC, 20CWC, 20CWCH, 20CWCHN, 20CWGL, 20CWLN, 30CWC, 30CWCH, 30CWCHN, 30CWLN, 30CWGL, 40CWC, 40CWCH, 60CWC, 60CWCH, 60CWCHN, 60CWLN, 60CWGL, 80CWC, 80CWCH, 90CWC: (135)

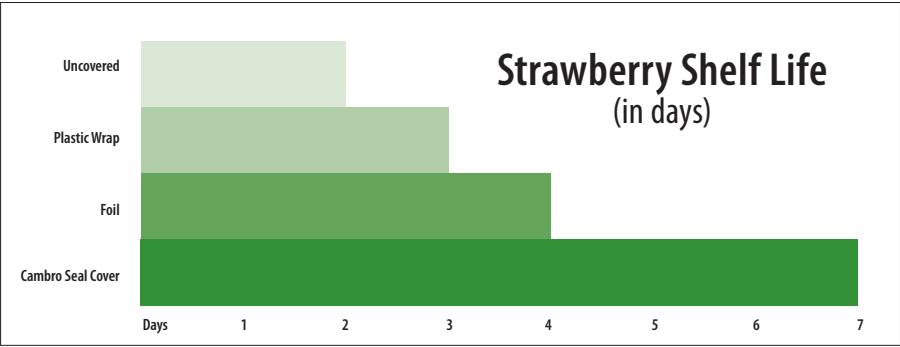
Food spoilage is caused by a combination of air and oxygen, moisture, light, microbial growth, and temperature. What can you do? Use Cambro Seal Covers on your storage containers to keep out air, moisture and reduce cross-contamination.

Seal Covers for Camwear® and Polypropylene GN Food Pans



HOW MUCH IS FOOD WASTE COSTING YOU?

Your total operating budget x 33% x 5% = Cost of Food Waste



Third party laboratory testing has shown that when used properly with a Cambro® Food Pan, Cambro Seal Covers can extend the shelf life of produce by

2 to 3 DAYS

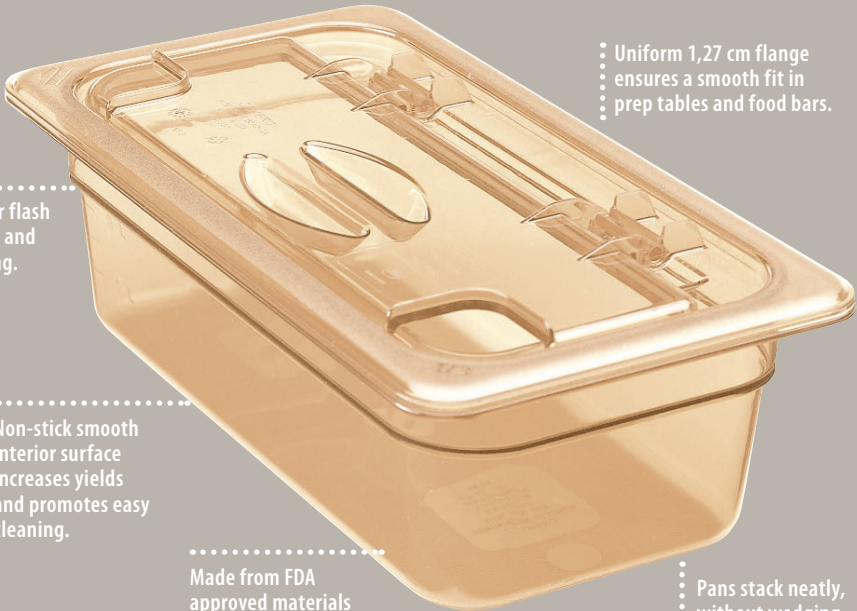
beyond storage versus plastic film, aluminium foil or no cover at all.



Prep, Store, Steam and merchandise all in one pan. Perfect for microwave, steam table, hot holding cabinet and chafing dish.



H-Pan™ High Heat GN Food Pans



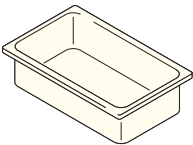
Great for flash freezing and reheating.

Non-stick smooth interior surface increases yields and promotes easy cleaning.

Made from FDA approved materials that withstand temperatures from -40° to 190°C.

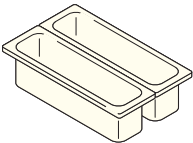
Pans stack neatly, without wedging or sticking.

Uniform 1,27 cm flange ensures a smooth fit in prep tables and food bars.



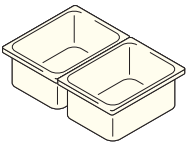
GN 1/1 32,5 x 53 cm

CODE	12HP	14HP	16HP	10HPD	13CLRHP	15CLRHP
PAN DEPTH	6,5 cm	10 cm	15 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	8,5 L	13 L	19,5 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	10 cm	15 cm



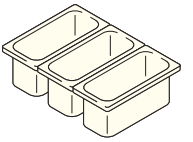
GN 1/2 Long 16,2 x 53 cm

CODE	22LPH	24LPH	20LPHD
PAN DEPTH	6,5 cm	10 cm	—
APPROX. CAPACITY	3 L	5 L	Drain shelf
FITS PAN DEPTH*	—	—	—



GN 1/2 26,5 x 32,5 cm

CODE	22HP	24HP	26HP	20HPD	23CLRHP	25CLRHP
PAN DEPTH	6,5 cm	10 cm	15 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	3,9 L	5,9 L	8,9 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	10 cm	15 cm



GN 1/3 17,6 x 32,5 cm

CODE	32HP	34HP	36HP	30HPD	33CLRHP	35CLRHP
PAN DEPTH	6,5 cm	10 cm	15 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	2,4	3,6 L	5,3 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	10 cm	15 cm

CEL InStock

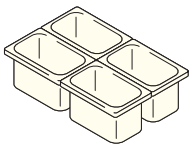
14HP, 16HP, 30HPD, 44HP, 60HPD, 62HP, 64HP, 84HP, 86HP: (150)

22LPH, 24LPH: (110)

12HP, 22HP, 24HP, 26HP, 34HP, 36HP, 66HP: (110), (150)

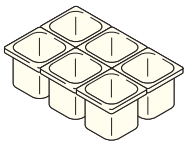
H-Pan™ High Heat Colander Pan

Rinse, drain and store all in one pan. Ideal for prepped produce, storing seafood on ice, defrosting and storing meats.



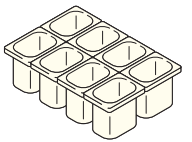
GN 1/4 16,2 x 26,5 cm

CODE	42HP	44HP	46HP	40HPD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	1,7 L	2,5 L	3,7 L	Drain shelf
FITS PAN DEPTH*	—	—	—	—



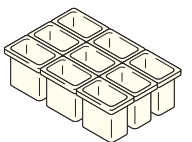
GN 1/6 16,2 x 17,6 cm

CODE	62HP	64HP	66HP	60HPD	63CLRHP	65CLRHP
PAN DEPTH	6,5 cm	10 cm	15 cm	—	7,6 cm	12,7 cm
APPROX. CAPACITY	1 L	1,5 L	2,2 L	Drain shelf	Colander	Colander
FITS PAN DEPTH*	—	—	—	—	10 cm	15 cm



GN 1/8 16,12 x 13,17 cm

CODE	82HP	84HP	86HP	80HPD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	0,7 L	1 L	1,5 L	Drain shelf
FITS PAN DEPTH*	—	—	—	—



GN 1/9 10,8 x 17,6 cm

CODE	92HP	94HP	96PHP	90HPD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	0,57 L	0,85 L	1,4 L	Drain shelf
FITS PAN DEPTH*	—	—	—	—

Case Pack: 6 **Colors:** Amber (150), Black (110).

Drain Shelf Color: Amber (150).

Lids listed on page 13. * Fits this pan depth & deeper.



Two handles allow employees to reach the pan from either side of the product holding unit for safe handling.

H-Pan™ High Heat GN Food Pans with Handles



1/1	32,5 x 53 cm		
	CODE	12HPH	10HPD
	PAN DEPTH	6,5 cm	—
	APPROX. CAPACITY	8,5 L	Drain shelf



1/3	17,6 x 32,5 cm		
	CODE	32HP1H	30HPD
	DESCRIPTION	Single Handle	Drain shelf
	PAN DEPTH	6,5 cm	—
	APPROX. CAPACITY	2,4 L	—



1/3	17,6 x 32,5 cm		
	CODE	32HP2H	30HPD
	DESCRIPTION	Double Handle	Drain shelf
	PAN DEPTH	6,5 cm	—
	APPROX. CAPACITY	2,4 L	—

Case Pack: 6 each Color: Amber (150).



CEL InStock
32HP1H, 32HP2H: (150)

H-Pan™ High Heat GN Food Pan Lids



Flat Cover

GN 1/1 32,5 x 53 cm

CODE	10HPC	10HPCH	10HPCHN	10CWGL
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	GripLid



Cover with Handle

GN 1/2 Long 16,2 x 53 cm

CODE	20LPHPC
DESCRIPTION	Flat cover



Notched Cover with Handle

GN 1/2 26,5 x 32,5 cm

CODE	20HPC	20HPCH	20HPCHN	20CWGL	20HPL	20HPLN
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	GripLid	FlipLid	Notched FlipLid



FlipLid®

GN 1/3 17,6 x 32,5 cm

CODE	30HPC	30HPCH	30HPCHN	30CWGL	30HPL	30HPLN
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	GripLid	FlipLid	Notched FlipLid



Notched FlipLid

GN 1/4 16,2 x 26,5 cm

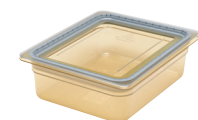
CODE	40HPC	40HPCH	40HPCHN
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle

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

CODE	60HPC	60HPCH	60HPCHN	60CWGL	60HPL	60HPLN
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle	GripLid	FlipLid	Notched FlipLid

GN 1/8 16,12 x 13,17 cm

CODE	80HPC	80HPCH	80HPCHN
DESCRIPTION	Flat cover	Cover with handle	Notched cover with handle



GripLid®

GN 1/2 10,8 x 17,6 cm

CODE	90HPC
DESCRIPTION	Flat cover

Case pack for all lids: 6 Color: Amber (150). GripLid Color: Clear (135).

Amber color may vary.



CEL InStock

10HPCH, 20HPC, 20HPCH, 80HPCH, 30HPC, 30HPCHN, 60HPCH, 60HPCHN: (150)

10CWGL, 20CWGL, 30CWGL, 60CWGL: (135)

Uniform design ensures a proper fit in prep tables, cold rails and food bar. Perfect for storage, display, food prep and serving.



Polypropylene GN Food Pans

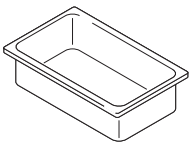


• An economical choice
• for storing food.

Withstands
temperature ranges
from -40° to 70°C.

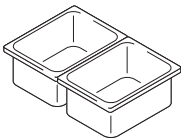
Translucent polypropylene
material provides content
visibility and high
chemical resistance.

• Non-stick smooth
• interior surfaces
• promotes easy cleaning.



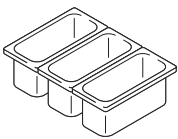
GN 1/1 32,5 x 53 cm

CODE	12PP*	14PP	16PP	18PP*	10PPD
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—
APPROX. CAPACITY	8,5 L	13 L	19,5 L	25,6 L	Drain shelf



GN 1/2 26,5 x 32,5 cm

CODE	22PP*	24PP	26PP	28PP*	20PPD
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—
APPROX. CAPACITY	3 L	5,9 L	8,9 L	11,7 L	Drain shelf



GN 1/3 17,6 x 32,5 cm

CODE	32PP	34PP	36PP	38PP*	30PPD
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—
APPROX. CAPACITY	2,4 L	3,6 L	5,3 L	6,9 L	Drain shelf

CEL InStock

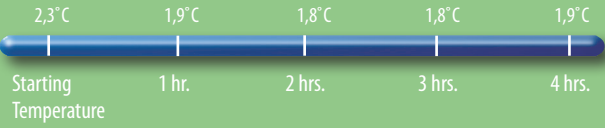
10PPD, 12PP, 14PP, 16PP, 18PP, 22PP, 24PP, 26PP, 28PP, 32PP, 34PP, 36PP, 38PP, 42PP, 44PP, 46PP, 62PP, 64PP, 66PP, 92PP, 94PP: (190)

Cold Food Holding Test

Polypropylene VS. Stainless Steel

Side by side test results below prove that Cambro Polypropylene Food Pans perform better than stainless steel pans. While stainless steel may feel colder to the touch, it's misleading. Stainless steel actually conducts and loses temperature while polypropylene plastic insulates and retains safe food holding temperatures.

Cambro PP 1/6 – 15 cm Pan • Potato Salad



Results for 1/6 PP Food Pans:

Starting Temperature 2,3°C
Ending Temperature 1,9°C
Difference -0,4°C

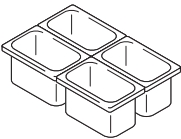
Stainless Steel 1/6 – 15 cm Pan • Potato Salad



Results for 1/6 Stainless Steel Food Pans:

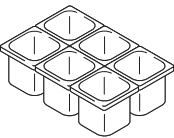
Starting Temperature 1,3°C
Ending Temperature 2,9°C
Difference 1,6°C

Starting Food Temperature 1,7 degrees +/- 2,0 degrees



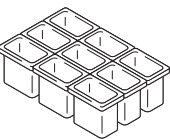
GN 1/4 16,2 x 26,5 cm

CODE	42PP	44PP	46PP	40PPD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	1,7 L	2,5 L	3,7 L	Drain shelf



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

CODE	62PP	64PP	66PP	60PPD
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	1 L	1,5 L	2,2 L	Drain shelf



GN 1/9 10,8 x 17,6 cm

CODE	92PP	94PP	90PPD
PAN DEPTH	6,5 cm	10 cm	—
APPROX. CAPACITY	0,57 L	0,85 L	Drain shelf

Case Pack: 6 **Color:** Translucent (190). * Only available from Cambro European Logistics (CEL), Germany and Cambro Özyay Turkey.



Polypropylene GN Food Pan Lids



Flat Cover

GN 1/1 32,5 x 53 cm

CODE	10PPCH	10PPCWSC
DESCRIPTION	Cover w/ handle	Seal cover



Cover with Handle

GN 1/2 26,5 x 32,5 cm

CODE	20PPCH	20PPCWSC
DESCRIPTION	Cover w/ handle	Seal cover



Notched Cover with Handle

GN 1/3 17,6 x 32,5 cm

CODE	30PPCH	30PPCHN	30PPCWSC
DESCRIPTION	Cover w/ handle	Notched cover w/ handle	Seal cover

GN 1/4 16,2 x 26,5 cm

CODE	40PPCH	40PPCWSC
DESCRIPTION	Cover w/ handle	Seal cover



Seal Cover

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

CODE	60PPCH	60PPCHN	60PPCWSC
DESCRIPTION	Cover w/ handle	Notched cover w/ handle	Seal cover

GN 1/9 10,8 x 17,6 cm

CODE	90PPC	90PPCWSC
DESCRIPTION	Flat cover	Seal cover

Case Pack: 6 Color: Translucent (190).



CEL InStock

10PPCWSC, 20PPCWSC, 30PPCWSC, 40PPCWSC, 60PPCWSC, 90PPCWSC: (190)



Seal Covers seal on inner pan radius.

Seal covers protect food quality while eliminating the expense of plastic wrap. Available for all polycarbonate and translucent food pan sizes.

Cambro Plastic GN Food Pans VS. Stainless Steel Food Pans:

1. Significantly lower cost versus stainless steel pans.
2. Cambro Food Pan sides and corners will never dent or bend so that edges remain flat outside the pan wells when inserted into prep/deli or steam tables. This ensures valuable energy, cold or hot, does not escape and maximizes safe food holding temperatures and equipment performance.



Store, transport and serve all in one pan.
Perfect for storage, food prep, display and serving.



CamView® GN Food Pans (Europe)

Molded-in graduations in standard and metric for easy inventory management.

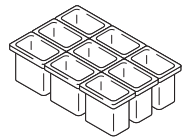
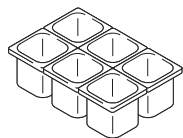
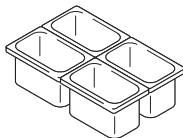
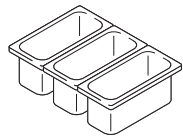
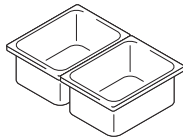
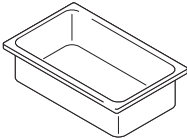
Uniform 1,27 cm flange ensures a smooth fit in prep tables and food bars.

CamView Food Pans are made from a BPA-Free material that provides clarity, stain-resistance, and withstands temperatures from -40° to 71°C.

Won't react with food; minimizes potentially hazardous chemical or acidic reaction.

Textured bottoms resist scratching.

Non-stick smooth interior surface increases yields and promotes easy cleaning.



GN 1/1 32,5 x 53 cm

CODE	12CV1	14CV1	16CV1	18CV1	10CV1D
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—
APPROX. CAPACITY	8,5 L	13 L	19,5 L	25,6 L	Drain shelf

GN 1/2 26,5 x 32,5 cm

CODE	22CV1	24CV1	26CV1	28CV1	20CV1D
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—
APPROX. CAPACITY	3,9 L	5,9 L	8,9 L	11,7 L	Drain shelf

GN 1/3 17,6 x 32,5 cm

CODE	32CV1	34CV1	36CV1	38CV1	30CV1D
PAN DEPTH	6,5 cm	10 cm	15 cm	20 cm	—
APPROX. CAPACITY	2,4 L	3,6 L	5,3 L	6,9 L	Drain shelf

GN 1/4 16,2 x 26,5 cm

CODE	42CV1	44CV1	46CV1	40CV1D
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	1,7 L	2,5 L	3,7 L	Drain shelf

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

CODE	62CV1	64CV1	66CV1	60CV1D
PAN DEPTH	6,5 cm	10 cm	15 cm	—
APPROX. CAPACITY	1 L	1,5 L	2,2 L	Drain shelf

GN 1/9 10,8 x 17,6 cm

CODE	92CV1	94CV1	90CV1D
PAN DEPTH	6,5 cm	10 cm	—
APPROX. CAPACITY	0,57 L	0,85 L	Drain shelf

Case Pack: 6 Color: Clear (335)



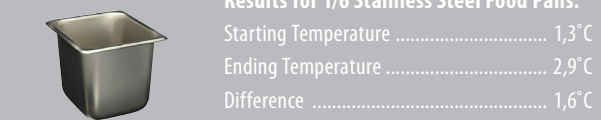
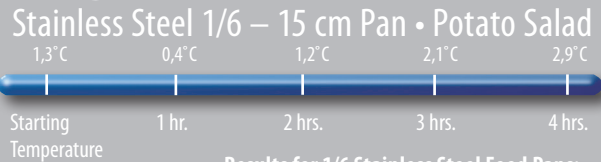
CEL InStock

12CV1, 14CV1, 16CV1, 18CV1, 22CV1, 24CV1, 26CV1, 28CV1, 32CV1, 34CV1, 36CV1, 38CV1, 42CV1, 62CV1, 64CV1, 66CV1, 92CV1, 20CV1D, 30CV1D: (335)

Cold Food Holding Test

CamView® VS. Stainless Steel

Side by side test results below prove that Cambro CamView Food Pans perform better than stainless steel pans. While stainless steel may feel colder to the touch, it's misleading. Stainless steel actually conducts and loses temperature while CamView plastic insulates and retains safe food holding temperatures.



Starting Food Temperature 1,7 degrees +/- 2,0 degrees



CamView GN Food Pan Lids



Cover with Handle



Flat Cover



GN 1/1 32,5 x 53 cm

CODE 10CV1CH

DESCRIPTION Cover with handle

GN 1/3 17,6 x 32,5 cm

CODE 30CV1CH

DESCRIPTION Cover with handle

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

CODE 60CV1CH

DESCRIPTION Cover with handle

GN 1/2 26,5 x 32,5 cm

CODE 20CV1CH

DESCRIPTION Cover with handle

GN 1/4 16,2 x 26,5 cm

CODE 40CV1CH

DESCRIPTION Cover with handle

GN 1/9 10,8 x 17,6 cm

CODE 90CV1C

DESCRIPTION Flat cover

Case Pack: 6 Color: Clear (335).

CEL InStock

10CV1CH, 20CV1CH, 40CV1CH, 60CV1CH: (335)



StoreSafe Storage Consultation

Let a Cambro Sales Representative assist you in performing a thorough storage audit of your operation to ensure that all products are being utilized in the right application and that food product is safely maintained.

For 60+ years, Cambro foodservice equipment and supplies have earned the trust and loyalty of customers and health professionals alike because our products are designed with Food Safety in mind.

Worldwide Product Consistency



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