

Say Goodbye to Ice



NEW



ColdFest™ Keeps Food Cold Without Refrigeration or Ice

The Cambro patent-pending ColdFest Food Pans allow you to keep foods chilled at or below HACCP guidelines of +40°F (4°C) without the use of messy ice. Simply freeze ColdFest upside down for eight hours and add pre-chilled products such as salads, condiments or vegetables. The half-size and third-size food pans will hold contents for up to eight hours. The sixth-size and round crock will hold contents for up to six hours. Made with high impact resistant ABS material and FDA approved non-toxic gel, ColdFest Food Pans are designed to perform with frequent and heavy use in a foodservice operation. Designed with a durable, sanitary seal between inner and outer shell to reduce separation and leakage.

- Conforms to standard Gastronorm exterior dimensions to fit standard front-of-house food bars or back-of-house make tables. Ideal in Cambro Salad bars or to chill condiments and creamers.
- Stackable to save space when freezing and storing.
- Can use for direct contact for all types of food products.
- Dishwasher safe.



ColdFest Food Pans are made with high-impact resistant ABS shells and non-toxic refrigerant gel cores.



For more information about Cambro products, contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.



Food Bars

Cambro food bars can go anywhere to add menu and serving options. Foam insulation helps to maintain food temperatures. Ultra Bars offer ample storage area. Floor Models, Children's Food Bars and Table Top Bars are also available. Choose among a variety of lengths and a multitude of colors.



Deli Crock

Prep, store and serve all-in-one. Display salads, appetizers, entrees and desserts. Ideal for supermarkets and delis, sandwich shops, buffets and catered events.



Camwear® Ladles and Tongs

Made of virtually unbreakable polycarbonate to be durable and long-lasting. Tongs are available with a ribbed grip surface to easily grasp food items or with a scallop surface to gently grasp greens. Ladles have a portion control bowl to help manage yields.

CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY	CASE LBS. (CUBE)	CASE PACK
GN $\frac{1}{2}$ 10 $\frac{1}{4}$ " x 12 $\frac{3}{4}$ "	26CF	6"	6.5 qt.	8 $\frac{1}{4}$ (.48)	1
GN $\frac{1}{3}$ 6 $\frac{1}{16}$ " x 12 $\frac{3}{4}$ "	36CF	6"	3.7 qt.	5 $\frac{3}{4}$ (.31)	1
GN $\frac{1}{6}$ 6 $\frac{3}{8}$ " x 6 $\frac{3}{4}$ "	66CF	6"	1.5 qt.	3 $\frac{1}{4}$ (.16)	1
Round Crock Dia. 6 $\frac{13}{16}$ "	CFR18	6 $\frac{3}{4}$ "	1.7 qt.	3 (.20)	1

Colors: Black (110), White (148)



COVER FITS COLDFFEST	LID CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE PACK
GN $\frac{1}{2}$	20CFC	Flat Cover	1 $\frac{1}{2}$ (.14)	2
GN $\frac{1}{3}$	30CFC	Flat Cover	1 (.09)	2
GN $\frac{1}{6}$	60CFC	Flat Cover	$\frac{1}{2}$ (.05)	2
CROCK	CFRC18	Flat Cover	$\frac{1}{2}$ (.03)	2
CROCK	CFRSC18	Seal Cover	$\frac{1}{4}$ (.04)	2

Flat Cover Color: Clear (135), Seal Cover Color: White (148)



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