



PATIENT Care Solutions

CAMBRO
Healthcare

www.cambro.com

CAMBRO® Patient Care Solutions

Over 75 years ago, Cambro revolutionized healthcare meal service, making the first ever Camtray® for healthcare. Today, we have continued to innovate and offer comprehensive solutions that address dietary compliance, food safety, and operational efficiency, ensuring the best quality for patients, staff, and visitors alike.

Our temperature maintenance systems, meal delivery carts, storage, shelving, and personalized trays are designed to exceed patient and staff expectations. With unmatched durability and ease of use, our products are built to last.

Cambro prioritizes food safety, temperature retention, and efficient storage to prevent food-borne illnesses while preserving meal quality. By streamlining meal prep and delivery, reducing service disruptions, and maximizing efficiency, our ergonomically engineered equipment supports your team in following regulations and delivering exceptional service. It also helps improve patient satisfaction and contributes to better health outcomes. Let Cambro help you enhance your patient care and dining operations.



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TRAYLINE or ROOM SERVICE

Streamlining Meal Service
for Improved Patient Care

Temperature Maintenance Systems

Camduction® Complete Heat System

Camduction remains the leading choice for maintaining hot food at safe temperatures. This highly efficient and cost-effective system is ideal for acute or long-term room service.

HOLDS FOODS SAFELY
AT OR ABOVE

140°F
(60°C)

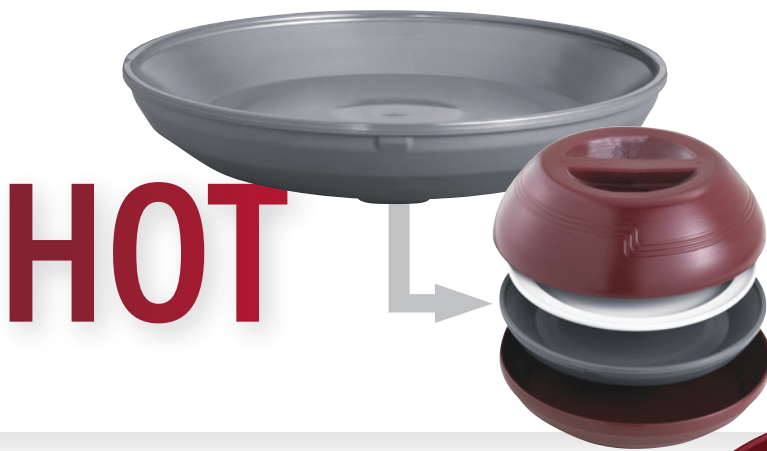
for up to **45** minutes

Heats **20** bases in under
5 minutes,
allowing a continuous
stream of bases

FITS
9" (23 cm)
PLATES

Camduction® Bases

- Durable, dishwasher-safe bases that resist chips and cracks.
- High-density plastic composite material designed to hold heat for extended periods of time.
- Available for all meal delivery ware collections.



Camtherm® Thermal Pellet System

An alternative for optimal heat retention that holds temperature for up to 60 minutes.

- Remains 20°F (≈11,1°C) cooler on the edge for protection from burns while handling.
- Maximizes heat retention and durability with long-lasting high-density plastic.

Heat Keeper Insulating Base System

A cost-effective solution for heat retention that holds temperature for up to 20 minutes.

- Ideal for short room service deliveries.
- Resistant to stains, odors, and scratches.



Camchiller® Pellet System

Maintains cold food at 40°F (4,44°C) or below for up to 45 minutes with a chilled plate and insulated dome.

- Shatter-proof even in freezing temperatures for enhanced durability.
- Stackable for efficient and hygienic storage.
- Works with or without an underliner.
- Dishwasher safe for easy cleaning.

Insulated Meal Delivery Ware

Mastering Traytop Presentation

Transform mealtimes with elegant traytop presentations that enhance the dining experience. Our curated collections help maintain hygiene, meal quality, and ensure that patients eagerly anticipate each meal. Each collection works with our CamLids® to keep insulated mugs and bowls secure, extending temperature retention and preventing spills.

Laguna® Collection

- Modern textured finish with scratch-resistant durability.
- Stackable design for easy storage and space savings.
- Mugs and bowls are compatible with our disposable CamLids.
- Low-profile dome option available for seamless integration with meal delivery carts.



Navy Blue
497



Smoked Metal
485



Black
110



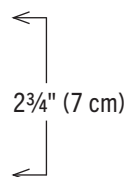
Cranberry
487



STACKABLE



Low Profile Dome Height:



Perfect for limited tray spacing
as low as 4 1/2" (11,4 cm).

Shoreline Collection

- Classic style creates enhanced meal presentation.
- Standard and low-profile domes available.
- Low-profile domes fit the 4 1/2" (11,4 cm) spacing within carts.
- Chip and break resistant.



Black
110



Meadow
447



Wheat
457



Speckled Gray
480



Cranberry
487

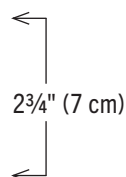


Navy Blue
497



MDSPLT9
Ceramic Plate

Low Profile Dome Height:



Perfect for limited tray spacing
as low as 4 1/2" (11,4 cm).

Classic White Ceramic Plate

- White ceramic ware creates an upscale or home dining experience, giving patients or residents a touch of elegance.
- Microwave, oven, and freezer safe for versatile and efficient use.

Learn how to receive **FREE**
mugs & bowls annually
for your facility.



Harbor Collection

- Modern design with easy-to-grip handles.
- Made of insulated, durable polypropylene.
- Extend temperature retention and ensure safe, spill-free delivery with disposable or reusable Camlids.



White
148



Meadow
447



Cranberry
487



Navy Blue
497



Smoked Metal
485



Black
110



Laguna® & Newport® Tumblers

- Durable and break-resistant for high-traffic healthcare environments.
- Ergonomic design for easy handling by patients of all ages.
- Stackable, dishwasher safe, and available in various sizes and colors for efficient storage and hygiene.

Colorware Tumblers

- Colorware features a textured finish that helps resist scratches.

Lido® Tumblers

- Upscale design can be personalized to promote the facility.
- Graduation markings easily measure patient liquid intake with 2 oz (0,06 L) increments, promoting hydration on 6 oz and 9 oz tumblers.
- Internal stacking rings to promote stable, hygienic storage.
- Secure against spills during service with lids.

5 Ounce
(0,14 L)



500P Colorware
Tumbler
CLJ6 Lid

6 Ounce
(0,18 L)



LT6 Laguna Tumbler
CLLT6 Lid

8 Ounce
(0,24 L)



800P Colorware
Tumbler
CL800P Lid

9 Ounce
(0,27 L)



900P Colorware
Tumbler
CL900P Lid

10 Ounce
(0,29 L)



NT10 Newport Tumbler
CLNT10 Lid



NT5 Newport
Tumbler
CLNT5 Lid



LDT6 Lido Tumbler
CLST6 Lid



NT8 Newport Tumbler
CLNT8 Lid



NT9 Newport Tumbler
CLNT9 Lid



LT10 Laguna Tumbler
CLLT10 Lid



LT8 Laguna Tumbler
CLLT8 Lid



CL950P Lid



LDT9 Lido Tumbler
CL900P Lid



Camwear® Pitcher with Lid

- Durable polycarbonate construction resists cracks and scratches for long-lasting use.
- Secure, spill-proof lid allows straining of ice and ensures safe transport and simplified pouring.
- Clear design allows for easy visibility of contents, promoting efficiency in meal service.
- Capacity 1 Liter.



PC34CW



Scan to see all of
our disposable lids:



Disposable & Reusable Lids

Ensuring hygiene and safety during transport and meal service, these lids securely cover mugs and bowls, preventing spills and messes. Reusable and disposable lids fit Laguna, Harbor and Shoreline Collections.

Disposable Lids

- Snug fit with sturdy edges that snap on to prevent messes.
- Comprehensive offering available for all collections of insulated ware and tumbler lines.
- Reduce need for disposable cups.
- Straw slot available so patients can easily sip on beverages.



Reusable Lids

- Dishwasher safe lids reduce consumable costs and promote sustainability.
- High-quality material withstands repeated use, maintaining performance.
- Secure, snap-on fit for service quality and operational efficiency.

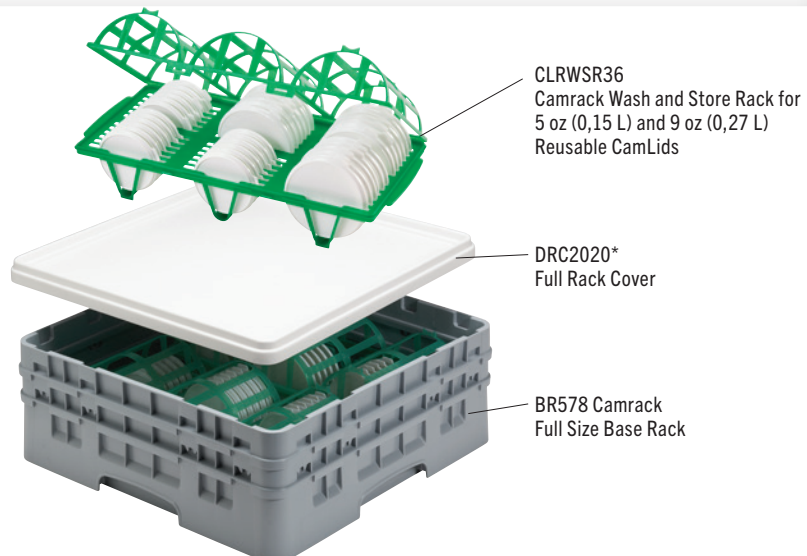


CUSTOMIZED SAVINGS
\$\$ CALCULATOR \$\$

Go green and save up to 75% per year on lid cost!
apps.cambro.com/LidCalculator

Camrack® Wash & Store Rack NSF

- Prevent loss with our secure, patented Wash and Store Rack.
- Holds up to 36 Reusable CamLids® per rack.
- Fits two Wash and Store Racks on one full-size base for space-saving storage.
- Compatible with 5 oz (0,15 L) and 9 oz (0,27 L) reusable CamLids.



24CW

*DRC2020 is not NSF listed.

Custom Trays & Innovative Meal Delivery Carts

Non-skid trays eliminate the need for disposable paper tray mats, reducing waste and lowering costs while improving trayline efficiency. Select from our durable trays in a variety of surfaces and colors. Personalization available to drive brand visibility, enhance presentation and provide digital survey and menu options.



Scan to see saving for paper tray mats:



Durable Fiberglass Stain & Chemical Resistant

Décor Series EpicTread® CamTrays®



- Modern, textured woodgrain surface provides an upscale look and feel.
- Clear EpicTread is a non-skid solution that prevents spills and eliminates single-use paper mats.
- Customize with facility branding, digital menus, or patient satisfaction surveys, reducing paper and optimizing your service.
- Available in 14" x 18" (35,56 x 45,72 cm) and 15" x 20" (38,1 x 50,8 cm) sizes.

Charcoal
Gray (815)

Light Olive
(820)

Dark Oak
(825)

Light Oak
(830)





Learn more about
QR Codes for
menus or surveys:



Non-Skid Versa Camtrays® and Non-Skid Versa Camtrays® for Room Service

- Long-lasting patient meal delivery tray.
- Room Service model offers hotel-like handles for a hospitality aesthetic.
- Stacking lugs ensure stability and appropriate airflow when stacked.
- Decorative non-skid surface eliminates paper mats and is molded in - will never scratch or peel.
- Available in 14" x 18" (35,56 x 45,72 cm) and 15" x 20" (38,1 x 50,8 cm) sizes.



**Durable
Fiberglass**

Room service style
with handles



Camwear® Non-Skid Trays and Camwear® Non-Skid Trays with Handles



- Perfect for delivery to patients or residents and high-traffic cafeterias throughout your facility.
- Scratch-resistant and built to withstand chips and cracks.
- Stacking lugs ensure trays stay in place and allow for optimal airflow when stacked.
- Standard and Room-Service designs are both available.
- Available in 14" x 18" (35,56 x 45,72 cm) and 15" x 20" (38,1 x 50,8 cm) sizes.



**Tough
Polycarbonate**

Room service
style with handles



Air Curtain Ultra™ NSF®

The Air Curtain Ultra is essential for healthcare room service or tray line operations, providing mobile refrigeration. Ideal for staging cold sides, desserts, drinks, and salads.



Meal Delivery Carts

The new era of meal delivery carts is here—sleek, efficient, and designed for the highest standard of patient care. These carts guarantee food quality and patient comfort during delivery.

Dual Access Room Service Cart 10 Tray Capacity

- Capacity for 10 each 15" x 20" (38,1 x 50,8 cm) trays with one tray per rail side.
- Ideal for patient and resident room service.
- Dual compartments for easy loading and unloading.
- Center opening improves airflow and food quality.
- External dimensions are 30³/₈" x 38¹/₄" x 42³/₄" (77,5 x 97,5 x 109 cm).



**Marine Rail
for tray prep &
beverage service**

**QUIET
ZONE
CASTERS**

MDC1520S10D



BSACS

Airpot & Condiment Station

- Designed for point-of-service beverage pouring.
- Organize condiments and supplies for beverage service.
- Fits securely on marine rail.
- Available for all low profile carts.

Meal Delivery Carts 16 Tray Capacity

- Capacity for 16 each 14" x 18" (35,56 x 45,72 cm) trays with 2 trays per rail set.
- External dimensions are 25³/₁₀" x 35⁴/₅" x 58" (64,1 x 91 x 147,3 cm).



MDC1418T16



Optional
folding
prep table
available.

15" x 20" Capacity Available

External dimensions:
27⁷/₃₂" x 37¹⁹/₃₂" x 58"
(69,1 x 95,5 x 147,3 cm).



MDC1520T20

Tall Profile Meal Delivery Cart 20 Tray Capacity

Optional folding
prep table
available.

- Capacity for 20 each 15" x 20" (38,1 x 50,8 cm) trays with one tray per rail set.
- Secure paddle latch doors with lock and key.
- External dimensions are 40⁵/₁₆" x 28¹/₂" x 64¹/₄" (102,36 x 72,39 x 163,2 cm).



MDC1520S20

Low Profile Meal Delivery Carts 20 Tray Capacity

- Low-profile design improves caregiver visibility in hallways and patient care areas.
- Holds up to 20 standard 15" x 20" trays, making it ideal for acute care, long-term care, and skilled nursing facilities.
- External dimensions are 36¹/₄" x 48¹/₄" x 45" (92,08 x 122,55 x 144,30 cm).

14" x 18" Capacity Available

External dimensions:
32¹/₂" x 48¹/₂" x 44"
(82,5 x 123,2 x 111,8 cm).



MDC1418T30

Meal Delivery Carts 30 Tray Capacity

- Durable nylon handles securely mounted at each end for easy handling.
- Self-venting doors and vents on the back to increase air circulation.
- Provides an enclosed solution for efficient dirty tray retrieval.
- Ergonomic design and doors provide secure, efficient transport and handling.

15" x 20" Capacity Available

External dimensions:
29¹/₄" x 60" x 63⁵/₈"
(74,3 x 152,4 x 161,6 cm).

- Capacity for 30 each 14" x 18" (35,56 x 45,72 cm) trays with one tray per rail set.
- External dimensions are 29¹/₄" x 60" x 63⁵/₈" (99,4 x 77,8 x 147,6 cm).

ProServe Meal Delivery Carts

Proudly made in the USA and built to withstand the rigors of daily service, ProServe Meal Delivery Carts offer a sleek, space-saving design combined with easy-to-clean surfaces and smooth-rolling casters for dependable, hassle-free meal transport. Their durable construction ensures years of reliable performance while keeping meal deliveries efficient, hygienic, and streamlined.

Ergonomic Handle

Designed for a comfortable and secure grip.

Magnetic Door Latches

Securely holds doors open or closed for convenience.



Designed for quick sanitation and hygiene.

Sleek, Space-Saving Design

Optimized for tight hallways and storage.

360° Bumpers

Protects the cart and surroundings from damage.

Smooth-Rolling Casters

Easy to maneuver with quiet casters that never rust.

Four 6" (15,24 cm) nylon casters, 2 swivel with brake and 2 fixed.



**Personalized
vinyl wrap available**

8x**MDS1520T8**

15" x 20"
(38,1 x 50,8 cm) &
14" x 18"
(35,56 x 45,72 cm) Trays

External Dimensions
22¼" x 28⅝" x 57⅞"
(56,5 x 72,7 x 145,1 cm).



Optional
Guard Rails

**MDS1418S20****20x**

14" x 18"
(35,56 x 45,72 cm) Trays

External Dimensions
44½" x 34⅝" x 42¼"
(113 x 87,3 x 107,3 cm).

**MDS1520T6****6x**

15" x 20"
(38,1 x 50,8 cm) &
14" x 18"
(35,56 x 45,72 cm) Trays

External Dimensions
22¼" x 28⅝" x 46½"
(56,5 x 72,7 x 118,1 cm).

**20x****MDS1520S20**

15" x 20"
(38,1 x 50,8 cm) Trays

External Dimensions
49" x 34⅞" x 42¼"
(124,5 x 88,6 x 107,3 cm).

The Most Sanitary Drying Rack System

Dome & Base
Drying Rack



- Efficient and sanitary drying solution that saves space.
- Prevents wet stacking and avoids bacteria growth.
- Specifically engineered for healthcare food service operations.
- Includes four swivel casters with locking brakes for easy maneuvering.
- Removable, washable cradles that can be mixed and matched for domes, bases, and trays.

Pegboard



- Pegboard is ideal for small items such as lids, drain shelves, and utensils.
- Unique double locking 6" (15,21 cm) pegboard hooks allow for superior holding and stability.



CSDDC24
10-Slot Dome Drying Cradle
width per slot: 3 $\frac{1}{16}$ " (7,78 cm).



CSDR8
8-Slot Base Drying Cradle
width per slot: 2 $\frac{3}{8}$ " (6,03 cm).



CSDR7
7-Slot Tray Drying Cradle width
per slot: 1 $\frac{5}{16}$ " (3,33 cm).

SHELVING

SHELVING for LIFE®

camguard
ANTIMICROBIAL SHELF PLATES



**Maximize Space &
Ensure Cleanliness
with Camshelving®**

Camshelving is designed to withstand extreme temperatures and environments, with easy assembly and exceptional durability. Its interconnectable components maximize space in kitchens, medical supply rooms, and more, while maintaining weight-bearing strength. Built for easy cleaning and sanitary storage with removable shelf plates, Camshelving provides a hygienic, efficient solution for your facility.



Camshelving Elements® XTRA Series

- Heavy-duty construction for maximum durability and long-lasting performance.
- Modular design offers flexibility to customize to your storage space.
- Improved cleanability and product handling.
- Starter and add-on units available with one solid bottom shelf and 3 vented shelves.
- Available in Stationary and Mobile.



Camshelving Premium® Series

- Durable polypropylene exterior with a steel core for superior strength and stability.
- Heavy-duty shelving ideal for walk-in freezers, coolers, and dry storage.
- Corrosion-resistant and tool-free assembly for long-lasting performance and easy setup.
- Available in Stationary and Mobile.



For a list of NSF-listed models, search "Camshelving" at <https://listings.nsf.org/certified-products-systems>



Camshelving Elements® XTRA Series High Density Storage Top Rail System

- Top-mounted rail design allows easy cart access and improves maneuverability within aisles.
- Load capacity: up to 2,400 lbs (1088,6 kg) for stationary units and 900 lbs (408,2 kg) for mobile units.
- Ideal solution for dry storage applications in healthcare environments.
- Shelf plates feature molded-in antimicrobial Camguard®, supporting sterile environments and helping minimize contamination in line with Health Department and Joint Commission preferences.

Increases Storage Capacity Up To **40%**

Camshelving Premium® Series High Density Storage Floor Track System

- Create efficient aisles in limited space.
- Easy installation—no bolts, glue, or drilling required.
- Smooth mobility with raised track and grooved casters for easy movement.
- Vented shelves improve airflow for a cleaner, more sanitary storage environment.

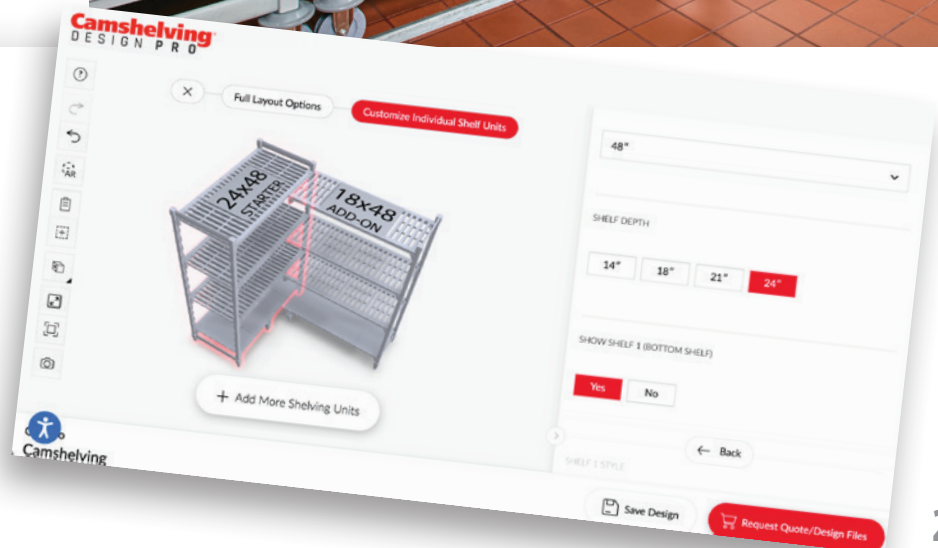


Camshelving® Design Pro

Design your shelving for life

Take the guesswork out of creating your perfect shelving layout.

www.cambro.com/build/shelving



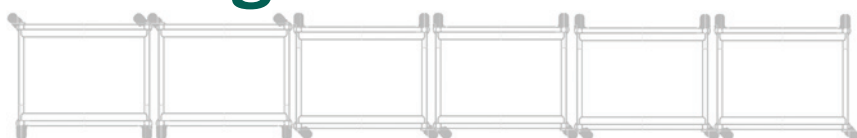
MOBILE CARTS, TROLLEYS, RACKS & SHELVING ACCESSORIES

Shelving Accessories

Designed for easy maneuverability, these mobile trolleys and racks allow staff to move ingredients, meals, and supplies with minimal effort. They can be used to defrost, stage, hold, or cool down products. They are the preferred replacement for rusty speed racks, enhancing kitchen efficiency and cleanliness.

Camshelving® *Ultimate Z-Rack*

Z Design



Up to **34%**
Space Savings

compared to standard
sheet pan racks

Built-in Rail Stops

Help secure
sheet pans
during transport



Robust Post Connectors

Support stability under load



Corrosion-Resistant Nylon Casters

Smooth glide with
Total Lock (wheel + swivel)



UZR1826FP18
Full Size
Ultimate Z-Rack



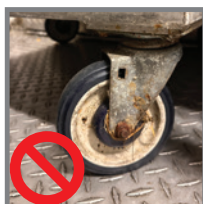


Stronger than metal racks
Easy to maneuver with quiet-glide casters

Eliminates the Problems



NO Broken or Missing Rails



Cut the Corrosion



NO Metal Shavings in Food



UZR1826HP12
Half Size
Ultimate Z-Rack



Heat Tolerance
400°F (204,4°C)

Easy to Clean & Maintain



- Available in full size and half size.
- 3" and 1½" rail space options.
- Holds 18" x 26" (45,72 x 66,04 cm), 14" x 18" (35,56 x 45,72 cm), and 13" x 18" (7,62 x 45,72 cm) trays or sheet pans.



Product SKUs contain NSF-listed components. For a list of NSF-listed components, search "Sheet Pan Rack" at <https://listings.nsf.org/certified-products-systems/>

Reduces freight costs & risk of transportation damage



Ultimate Sheet Pan Rack

- Durable, modular design resists food acids and harsh chemicals, reducing upkeep costs.
- Holds 18" x 26" (45,72 x 66,04 cm), 14" x 18" (35,56 x 45,72 cm), and 13" x 18" (7,62 x 45,72 cm) trays or sheet pans, with heat-tolerant rails that withstand up to 350°F (176,7°C).
- Built for smooth mobility and stability to prevent tipping.



Half-Size
Sheet Pan Rack

Full-Size
Sheet Pan Rack



Under-Counter
Sheet Pan Rack
(with 1.5" rail spacing)



**Pan stop accessory
avoids spills & messes**



**3" or 1½"
(7,62 or 3,81 cm)
rail spacing**

**Protective
Vinyl Cover
Available**





Full-Size GN 2/1
Food Pan Trolley
Up to 36 GN 1/1 Food Pans
(2 1/2", 6,35 cm)



GN 1/1
Food Pan Trolley
Up to 18 GN 1/1 Food Pans
(2 1/2", 6,35 cm)



Half-Size GN 2/1
Food Pan Trolley
Up to 18 GN 1/1 Food Pans
(2 1/2", 6,35 cm)



Half-Size GN 1/1
Food Pan Trolley
Up to 9 GN 1/1 Food Pans
(2 1/2", 6,35 cm)

GN Food Pan Trolley

- Constructed with strong, composite material, the GN 1/1 and 2/1 Food Pan Trolleys eliminate noise and wear, outperforming steel in demanding kitchens.
- Modular design with replaceable parts reduces maintenance costs and ensures long-term durability.
- Perfect for refilling self-serve cafeteria hot bars & salad bars.

Use with
vinyl cover
to protect while
transporting
across the facility
or outdoors



Pan stop
accessory



Product SKUs contain NSF-listed components. For a list of NSF-listed components, search "GN Pan Rack" and "Sheet Pan Rack" at <https://listings.nsf.org/certified-products-systems/>



**Ships Knockdown
Easy to Assemble**

Universal Storage Rack



- Organize food pans, sheet pans, and boxes into a drawer-like system for quick, easy access and improved space efficiency.
- Built to withstand heavy use in busy kitchens, with a sturdy, modular structure that ensures long-lasting performance.
- Includes rust-free panels and rails, ensuring safe use from -40°F to 350°F (-40°C to 176,7°C).



Ultimate #10 Can Rack

- Front-loading, gravity-fed design supports FIFO rotation for easy can removal and reduced spill risk. Configurable from single tier to full-size for flexible storage.
- Built to last with a lifetime warranty against rust and corrosion, ensuring reliable, long-term performance in demanding environments.
- Simple setup, easy to clean, and space-efficient —can be added to the bottom shelves of Camshelving for optimized storage.



BEST PRACTICES
FIFO Ensures Freshness
of Ingredients

Dunnage Rack



- Keep food product 12 inches (30,48 cm) off the floor per regulations.
- Pair with food storage to eliminate the use of corrugated.



Available in
Vented or Solid



Camshelving® Elevation Series Wall Shelving

- Maximize vertical space to free up floor space in prep and wash areas.
- Versatile design for use above sink stations, prep, and task areas.
- Made from durable, rust-free material with anti-microbial protection built-in for food safety and sanitation.
- Improves workflow by keeping tools within reach for faster, more efficient prep.
- Available in ready-made kits, or customizable with separate components.
- Kit includes a 40" (101,6 cm) aluminum wall track, two 30" (76,62 cm) uprights, an 18" x 36" (45,72 x 91,44 cm) vented shelf, and an 18" x 36" (45,72 x 91,44 cm) pegboard.



Sink Station



Prep Station



Task Station

Choose from

3 KIT STATIONS

or customize shelving
for your wall space.



Scan here to
access our
online shelving
configurator



NSF listing varies by SKU; some contain NSF-listed components only. For a list of NSF-listed models, search "Elevation" at <https://listings.nsf.org/certified-products-systems>

FOOD STORAGE

Effective Food Storage Solutions for Freshness & Food Safety

Cambro's efficient storage solutions, including food boxes, pans, rounds, squares, allergen free containers and dissolvable rotation labels, help streamline kitchen organization while maintaining HACCP compliance. Made from FDA-approved materials, these products enhance inventory management and food safety.



Camwear® Food Pans & Covers



- Virtually unbreakable material provides long-lasting toughness.
- Wide temperature range of -40°F (-40°C) to 210°F (98,9°C) allow for use in a variety of applications.
- Standard GN pan sizes with depth variation from 2" (5,08 cm) to 8" (20,32 cm).



CA PROP 65



Translucent Food Pans & Covers

- Translucent polypropylene pans offer durability and easy visibility for quick inventory checks.
- Safe for use from -40°F to 190°F (-40°C to 87,7°C), ideal for cold storage and prep tables.
- Dishwasher safe.

High-Heat Food Pans, Covers & Measuring Cups

- Withstands extreme temperatures from -40°F to 375°F (-40°C to 190,5°C), making it perfect for both freezing and hot food applications.
- Designed with a smooth, non-stick interior that enhances food yield and simplifies cleaning, while being crack and chip resistant.
- Measuring cups ensure precise measurements and safe handling.



CA PROP 65



BEST PRACTICES

- Minimize any food handling by using the proper storage and utensils.
- Quickly cool hot foods to a safe temperature of 70°F (21,12 °C) within 2 hours and to under 41°F (5 °C) within 4 hours.



FRESH PRO

FreshPro CamSquares® Food Storage Containers & Covers

- Maximize freshness and extend the shelf life of produce by up to 2 days with drain shelves and seal covers.
- Easy-to-read graduations and color-coding simplify prep and storage processes for staff.
- Ergonomic and space-saving design with molded-in, recessed handles allowing for easy pouring.
- Available in a range of sizes from 2 to 22 qt. (1,9 L to 20,8 L).
- Offered in Camwear® and Translucent materials.



7 Sizes
2 to 22 QT

**Extend
Freshness
by 2x**



All graduations are approximate.

FreshPro CamRounds® Food Storage Containers & Covers

- Shares the same seal covers as FreshPro CamSquare.
- Pail with bail feature available on 12, 18 and 22 qt containers.
- Interstackable with CamSquare FreshPro containers.
- Round body promotes optimal mixing and airflow, while the square top enables precise pouring, delivering the best of both designs.



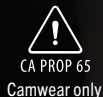
FreshPro Minis

- Perfect for storing garnishes and replace single-use plastic deli cups.
- Available in 16 oz and 32 oz (0,47 L and 0,9 L).
- Ideal for mise en place ingredient and garnish prep.



CamSquares® Classic Series

- Available in Poly, Camwear® and Translucent materials.
- Easy-to-read graduations are printed on the outside for at-a-glance inventory management.



CA PROP 65
Camwear only

7 Sizes
2 to 22 QT



CamRounds® Classic Series & Covers

- Stackable for efficient storage with molded graduations for accurate measurements.
- Round shape promotes air circulation in coolers.
- Resistant to cracks, chips, and stains, ensuring durability even under heavy use in busy kitchens.
- Available in Poly, Camwear, and Translucent materials.



CA PROP 65
Camwear only



Allergen-Free Squares, Covers & Measuring Cups

- Easily indicate allergen-free ingredients with purple logo.
- Protect contents with seal covers to avoid contamination.
- Graduations and crystal-clear design save time in handling ingredients during fast-paced prep and cooking.



Food Rotation Labels

- Prevent cross-contamination and ensure safe food handling by labeling and dating containers to maintain First In, First Out (FIFO) food storage.
- Biodegradable labels dissolve in the dishwasher or under running water in less than 30 seconds, leaving no sticky residue.



BEST PRACTICES
Utilize allergen-free containers and labels to denote allergens and ensure you adhere to dietary restrictions for your patients.



CATERING & MOBILE VENDING

Reliable Insulated Transport & Holding Solutions

With Cambro's durable and efficient insulated transport and holding, beverages and meals can be transported, held, and served at safe temperatures to staff, visitors, or patients, ensuring consistency and compliance with healthcare standards.



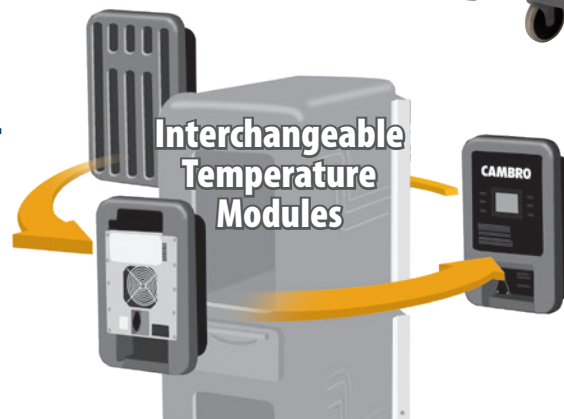
Pro Cart Ultra® Pan Carriers

- Hot and cold holding and transport in the same cart at the same time!
- Easily customizable with interchangeable modules for hot, cold, or passive holding.
- Energy-efficient models draw less than 5 amps each.
- Capacity: 8 to 20 full-size, 4-inch deep GN food pans.

NSF Hot and Passive Only



Energy EFFICIENT
Save Up to **30%**
on energy cost vs.
other electric cabinets.



**Interchangeable
Temperature
Modules**

Pro Cart Ultra® Universal

- Offers precise temperature settings to ensure optimal food safety during transport.
- Holds food pans, sheet pans, trays, or pizza boxes with adjustable rails.

NSF Hot and Passive Only



PCUPP

PCULH



Cam GoBox®

- Ideal for delivering meals to various locations, including doctor's lounges or cafeterias, with ease and convenience.
- Made from 100% recyclable materials, these stackable containers are lightweight and dishwasher safe.
- Keeps food at safe temperature for up to 4 hours, ensuring food quality and fulfilling HACCP compliance.

NSF

Space-Saving
DESIGN
on EPP180S



140°F
(60°C)

DANGER
ZONE

41°F
(5°C)

BEST PRACTICES

The safe zone for food temperatures is under 41°F (5°C) for cold food and above 140°F (60°C) for hot food.

- Retain safe temperatures throughout holding and transport by minimizing opening and closing of equipment.
- Utilize Camchillers®, Camwarmers®, or Thermobarriers® in insulated carriers to help maintain holding temperature.



Ultra Pan Carrier® & Camcart®

- Front-loading transporters feature ergonomic handles.
- Offered to securely hold GN food pans (pan carriers), sheet pans (1826DTC), or food boxes (1826DBC).
- CFC-free insulation keeps food hot or cold for 4+ hours without requiring electricity.
- Rust, dent, and crack-resistant with full swing doors for easy access, ideal for use anywhere in your facility.



UPC300



1826DBC



Camtainers®

- Features thick foam insulation and a rugged polyethylene exterior to maintain beverage temperatures for hours, perfecting your beverage service during staff events.
- Ideal for hot or cold beverages and available in multiple sizes depending on the size of your event.
- Includes built-in handles for easy lifting and pouring, and lightweight design to aid in mobility.

NSF



500LCD



Service Cart Pro NSF

- Durable, easy-to-clean impact-resistant polyethylene construction for transporting product, equipment, or supplies.
- Molded ridges protect from heat, and handles allow for compact storage.
- Ergonomic design with heavy-duty, non-marking casters for smooth, quiet maneuvering.
- Personalize with department or area of use for hygienic organization.



Re-imagine Food & Beverage Service

As you cater to staff, visitors, and more, you need the right equipment to create a memorable dining experience. Offer quick and healthy on-the-go meals or coffee to staff and visitors, expanding meal options and increasing profits with a mobile cart that can be maneuvered indoors or outdoors.



CVC75

CVC75 Mobile Food Station

- Create more revenue with a custom design that attracts visitors and fits your serving needs.
- Display pre-packaged meals at safe temperatures and pair with Camchillers® for cold holding.
- Utilize storage compartments for fast replenishment during service.
- Pair with optional end tables for point-of-sale system or condiments.
- Guard against contamination with a sanitary sneeze guard.



Customize your
Cambro Vending Cart.



Receiving



Prep & Cook



Transport



Delivery



Service



Cambro®

provides solutions for you to stay compliant with health and safety regulations throughout your food service program. Our products help you avoid common hazards, ensuring that you build a reputation of excellence and increase patient satisfaction scores.

TOOLS & RESOURCES

Our tools and resources empower you to personalize and visualize your trays, estimate potential savings for your facility, and determine the ideal quantities based on your bed count.

Personalization



www.cambro.com/personalize

Customize your trays and other products with your facility's branding, QR codes, or recipe guides.

Non-Skid Tray Calculator



apps.cambro.com/traycalculator

Use the calculator to see cost and waste savings.

Reusable Lid Calculator



apps.cambro.com/lidcalculator

Camshelving®
Design Pro

Design your shelving for life

Take the guesswork out of creating your perfect shelving layout.

www.cambro.com/build



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Healthcare

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