# More Volume Same Space.



- Increase menu offering by storing 55% more volume of toppings within the same space versus 10 cm deep food pans.
- Ideal size for maximizing volume and selection of popular ingredients.
- Available in clear material for cold and ambient applications and also in H-pan amber and black material for high heat applications.



**Greater Volume of Toppings.** 

Now you can store more ingredients and condiments within your existing prep space using GN 15 cm deep fractional food pans. This new 15 cm addition to our 1/9 food pans provides 55% more holding capacity for popular ingredients. These compact food pans are designed to be used in prep tables, steam tables, breading stations and salad stations to help keep more volume of toppings within reach without taking up additional space.

- Non-stick smooth interior surface increases yields and promotes easy cleaning.
- · Commercial dishwasher safe.

# **Cold and Ambient Applications**

Camwear® clear food pans can withstand temperatures ranging from -40° to 99°C.

# **High Heat Applications**

H-Pan™ material for high heat applications can go from prep, to cooler, to oven to hot holding applications at temperatures ranging from -40° to 190°C, and are safe for microwave use.



96PCW Clear (135)



96PHP Amber (150)



Holds 55% more volume within the same space compared to a 10 cm food pan.

CODE	DESCRIPTION	DIMENSIONS	CAPACITY
Polycarbonate			_
96PCW	$1/9-15\ { m cm}\ { m Deep}\ { m Food}\ { m Pan}$	10,8 x 17,6 x 15 cm	1,3 L
H-Pan High Heat			
96PHP	$1/9-15\ { m cm}\ { m Deep\ Food\ Pan}$	10,8 x 17,6 x 15 cm	1,3 L











Case Pack: 6 Camwear Color: Clear (135). H-Pan High Heat Color: Amber (150).





# **Complementary Products**



### **Drain Shelves**

Lifts contents out of liquids to enhance food quality and freshness. Available to fit all pan sizes.







**Camwear and Seal Covers** Economical Covers for all pan sizes. Fits Camwear and High Heat Pans.







# **High Heat Lids**

Covers protect contents better than plastic wrap or foil while saving time and money. Lids improve food safety and extend product freshness.

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro **Customer Service Department.** 



CAMBRO U.S.A. TEL: 1(714) 848-1555 FAX: 1(714) 230-4375 international@cambro.com **CAMBRO EUROPEAN LOGISTICS** TEL: (49) 7022 90 100 0 FAX: (49) 7022 90100 19 cambroeurope@cambro.com

CAMBRO UK TEL: 0800 587 0057 Toll Free FAX: 0845 280 3411 cambrouk@cambro.com

**CAMBRO IRELAND** TFI: 1800 509 046 Toll Free FAX: 01 633 55 76 cambroireland@cambro.com