

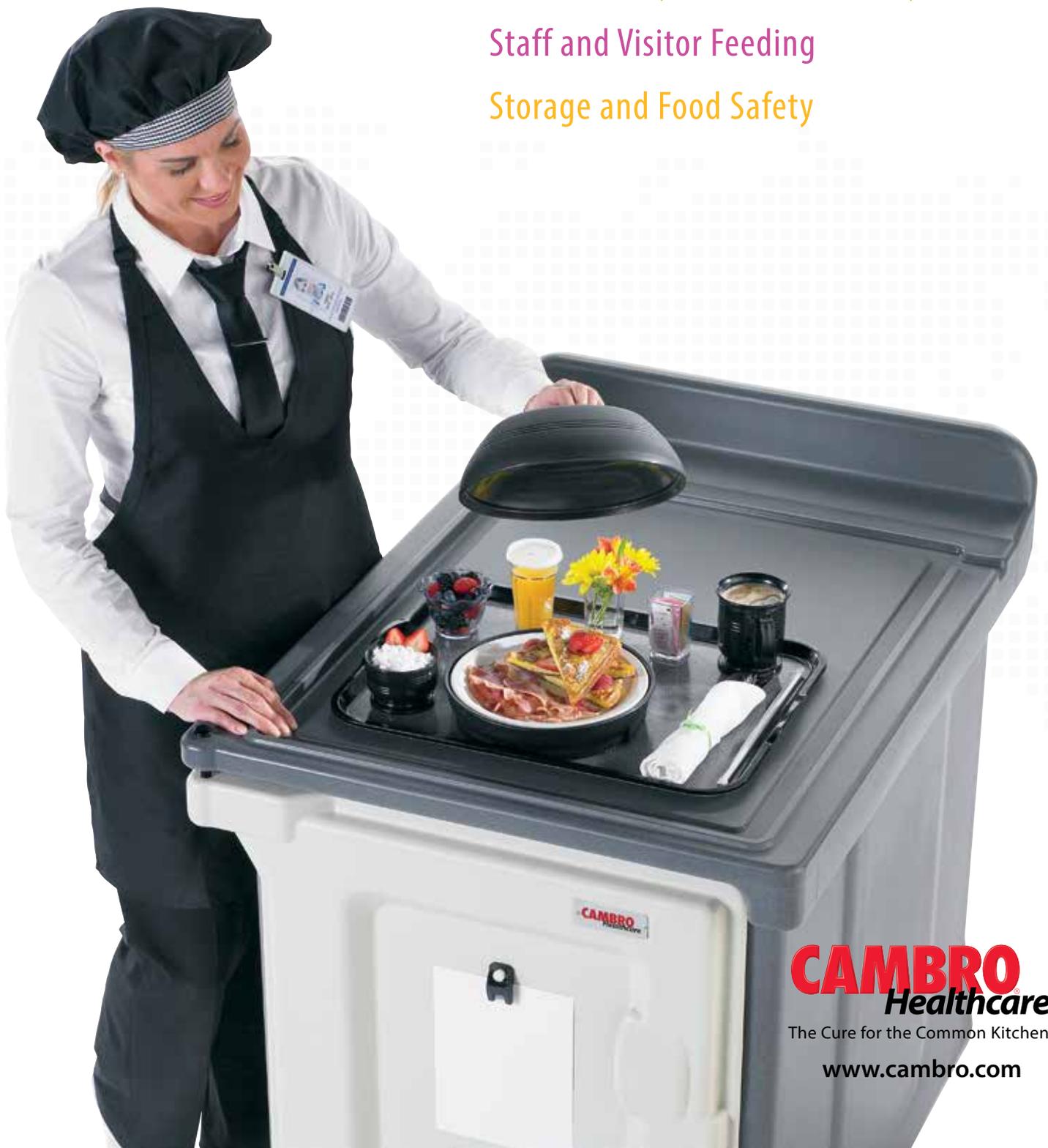
Patient and Resident **SATISFACTION** **Guide**

Temperature Maintenance and Traytop

Sustainability and Meal Delivery

Staff and Visitor Feeding

Storage and Food Safety



CAMBRO
Healthcare

The Cure for the Common Kitchen™

www.cambro.com

CAMBRO[®] Healthcare

The Cure for the Common Kitchen™

Our Mission

Cambro Healthcare strives to be the leading provider of solutions-based meal delivery systems.

Our products and employees will provide value and innovation to the customers we serve.

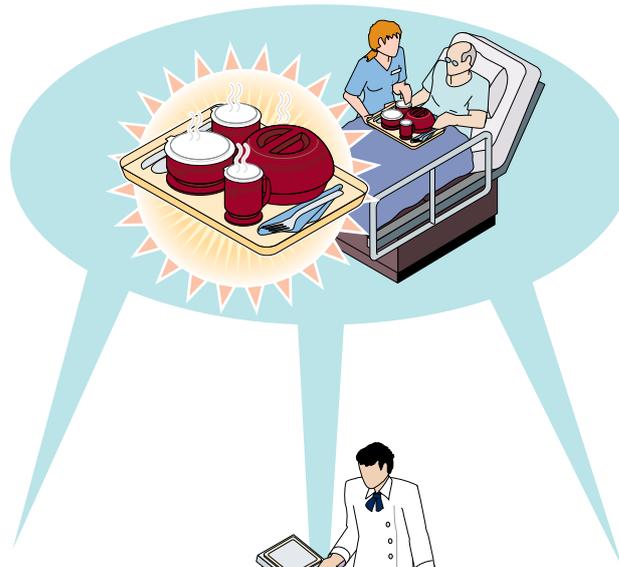
Cambro foodservice equipment and supplies have earned the trust and loyalty of customers and public health professionals alike because our products are designed with Food Safety in mind.



The Foundation to Successful Meal Service and Patient Satisfaction

A well-timed and planned coordination of hot food, hot plate, and hot base is the key to successful meal delivery.

This "three-legged stool" concept shows how valuable each of these three parts is for meal delivery and patient satisfaction. Without all parts working to their maximum potential, the overall performance and patient or resident satisfaction is compromised.



Hot Food

The goal of any meal delivery system is to keep food hot and fresh. The success of the system begins with safe food handling and food preparation. The ideal starting food temperatures are 74°-83°C.



Hot Plate

When the food is ready to be plated for service, the plate must also be heated to proper temperatures (65°-77°C). If plate temperatures are substantially lower, the heat from the food will quickly be absorbed by the cooler plate and greatly diminish the food quality for the patients.



Hot Base

Depending on your facility size and operational requirements, transport time can play a big role in the temperature of the food and that can greatly impact patient satisfaction. Adding a heated Base can improve holding times for hot food to upwards of 45 minutes. A Base should be heated between 132°-144°C.

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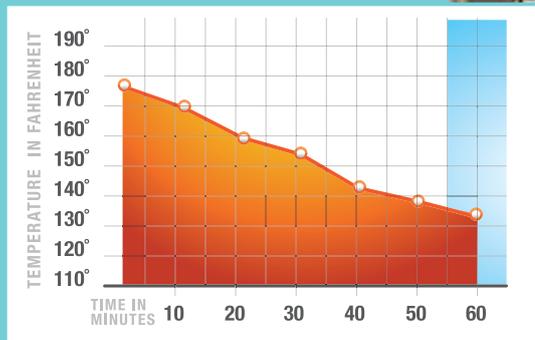
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Results that Matter

SATISFACTION RISES AT SHEA FAMILY CARE VICTORIA

Camduction® is the ideal cure to keep food hot longer. The Cambro® Camduction Complete Heat System has been a sparkling success at Shea Family Care Victoria in El Cajon, CA, **for the past year streamlining meal delivery and reducing complaints about cold food on patient trays to virtually zero.** "It is really great at keeping the food hot all the way to the room," says Annette Perea, BS, CDM-CFPP, Director of Dietary Services for the 120-bed skilled nursing facility.

"We throw away less food because it went cold, and the most expensive food is the food that people do not eat," added Perea.



MEETING THE NEEDS OF MEAL DELIVERY ON DEMAND

Cambro's heat-retention system for meal delivery is an integral part of a successful room service system serving 300-400 meals per day.

"We're built around room service," says Sam Samuels, RD, LD, Food and Nutrition Director at Texas Health Harris Methodist Southwest Fort Worth Hospital, TX. "You eat when you want to. You schedule it and we'll have your tray there," added Samuels.

Samuels notes that room service, and the better tray temperatures brought about by Camduction, have contributed to a marked increase in patient satisfaction. **Press Ganey scores have increased by 40-45%.**



Temperature Maintenance and Traytop

Keeping hot food hot is crucial for a successful meal delivery. It takes the right tools, well-timed and carefully planned coordination of preparing the meal, and holding and delivering in the right equipment. Increase patient and resident comfort and satisfaction with various meal delivery solutions that help reduce waste and operating costs.

Meal Delivery System — Camduction® Complete Heat System

- Allow flexible serving schedule without the need of extra staff to prepare individual orders.
- A heated Base combined with a properly heated plate, covered with dome will hold hot food at safe temperatures 140°F or higher for 45 minutes.
- Able to charge 20 Camduction Bases at once with each Base heater operating with independent functionality.
- Camduction Charger is made of high-grade, durable stainless steel that remains cool to the touch.



MDSDCB9

BC340KDLP
KD Utility Cart Low Profile

Results that Matter

CUTTING FOOD COSTS WITH CAMDUCTION

"With the functionality to heat 20 bases in a short amount of time, the new system allowed faster heating time while serving 240 meals per day at proper temperatures," says Jose Palacio, Foodservice and Nutrition Director, Timpanagos Regional Hospital, UT. Not only has the system's superior temperature retention pleased patients; **it has reduced the food cost by 5 percent**, because fewer cold meals are being discarded and fewer replacement meals have to be prepared and delivered, added Palacio.



WHAT YOU NEED



MDS9
Insulated Dome covers 22,86 cm plate

MDSLD9
Low Profile Insulated Dome is also available



MDSPL9
22,86 cm Ceramic Plate



MDSDCB9 Camduction Base
holds 22,86 cm plate

Results that Matter

Patient satisfaction scores affect the amount of Medicare reimbursement to hospitals. Enable your patients to order hot meals anytime from a flexible menu and be rewarded with higher satisfaction scores!



WHAT YOU NEED



MDS9

Insulated Dome covers 22,86 cm plate

MDSL9

Low Profile Insulated Dome is also available



MDSPL9

22,86 cm Ceramic Plate



MDSP9

Thermal Pellet holds 22,86 cm plate



MDSL9

Pellet Underliner holds 24,13 cm pellet

Temperature Maintenance and Traytop

Meal Delivery System — Camtherm® Plate Heater

Hot food tastes best and stays hot longer when served on heated plates. Hold up to 100 plates with unmatched consistency from top to bottom with the stainless steel, rust free and self-leveling insulated Camtherm Plate Heater. Hot plates support safe holding temperatures.



CHPL100

Camtherm Thermal Pellet



- Maintain food temperature with the Camtherm Thermal Pellet made of high density plastic composite material.
- Holds heat at its core to keep hot foods at safe temperatures.
- Stays 7°C cooler on the edge than metal pellets to protect staff and patients from burns.
- Is a high-density plastic composite that won't dent like metal pellets.
- Holds a 22,86 cm plate.
- Heat in any standard commercial pellet or base heater.
- Supports safe holding temperature over 60 minutes when used with a hot plate and insulated dome.

Temperature Maintenance and Traytop

Meal Delivery System — Heat Keeper Insulating Base System

Sometimes the difference between serving a delicious hot meal or a disappointing, lukewarm meal is just 20 minutes. Deliver each meal at its best with the Heat Keeper Insulating Base System to ensure heat retention and patient satisfaction.

- Maintains heat for at least 20 minutes.
- Cost-effective solution to maintain meal delivery temperatures.
- Resists stains, odors and scratches.
- Holds a 22,86 cm plate.



WHAT YOU NEED



MDS9

Insulated Dome covers 22,86 cm plate

MDSL9

Low Profile Insulated Dome is also available



MDSPL9

22,86 cm Ceramic Plate



HK39B

Insulating Base Holds

22,86 cm plate

Keep your tray line and warewashing areas organized and sanitized with Camshelving Mobile Drying and Storage Units. The stainless steel cradles are removable for efficient dishwasher service and sanitation. The durable and rust free shelving posts and traverses make cleaning easy.



CSDDCPKG480

Camshelving® Mobile Dome Drying and Storage Unit

Securely holds 100 each 25,4 cm domes and / or pellet underliners.

Camshelving® Mobile Base and Thermal Pellet Drying and Storage Unit

Securely holds 144 each Camduction Bases, and / or Camtherm® Thermal Pellets.



MDSDCPKG480

Temperature Maintenance and Traytop

Tablotherm Meal Delivery System

Transport and serve hot or cold food in one complete unit, the ideal single-serve meal delivery system for in-home service. Maintain safe food temperatures for over 1 hour. The dishwasher safe and stackable lightweight unit makes cleaning and transportation easy.

Two sizes are available to accommodate a variety of meal options.



Molded-in dimples secure the sealed lids on dishware to prevent spills and enhances temperature retention.

Compact design makes transport easy.

CFC-free foamed-in insulation.

Break-resistant china dishware.

Safely hold hot and cold meals in one unit



ITPD3253
Gastronorm size



ITPD3753
Euronorm size



Light gray polypropylene lid with integrated rubber seal. Lids cannot be used in microwave oven.

Temperature Maintenance and Traytop

Meal Delivery Ware — The Shoreline Collection

Maintain top quality care and presentation with the contemporary Shoreline Collection. The collection is available in complete matching mugs and bowls with tightly fitting Disposable and Reusable CamLids® for safe transportation and temperature maintenance. Serve visually appealing hot meals and beverages, reduce food waste and allow patients to enjoy hot meals any time - just like home!



Low Profile Dome Comparison



Dessert Glass and Swirl Bowl

Ideal for hot or cold side dishes, desserts, dips or fruits.



DG3CW Dessert Glass 100 mL



SRB5CW



SRB5CW Swirl Bowl with CLSRB5 Disposable Lid

Stackable Pitcher and Lid

Self-service stackable pitcher with three positions. Lid strains ice, free pours or closes to protect contents.



PC34CW
1 L Pitcher and Lid

Temperature Maintenance and Traytop

Tumblers

Serve refreshing beverages in stylish Cambro Tumblers with the clear look of glass but with the light weight of shatterproof plastic. Eliminate the risk of breakage during transportation and increase patient safety. Reduce replacement cost with these appealing alternatives without compromising your tray presentation.

Disposable CamLids®

Tight fitting disposable lids with cross slot for straw are available for a variety of tumbler sizes ranging from 189 to 373 mL.

Select by Capacity

Five to twelve ounce tumblers that fit into standard spacing of meal delivery carts 14 cm are featured here.

189 to 228 mL



CLNT5 Newport® 189 mL Lid
NT5 Newport 189 mL Tumbler



CLLT6 Laguna® 178 mL Lid
LT6 Laguna 178 mL Tumbler



CLNT8 Newport 228 mL Lid
NT8 Newport 228 mL Tumbler



CLLT8 Laguna 228 mL Lid
LT8 Laguna 228 mL Tumbler

296 to 373 mL



CLLT10 Laguna 296 mL Lid
LT10 Laguna 296 mL Tumbler



CLNT10 Newport 296 mL Lid
NT10 Newport 296 mL Tumbler



CLLT12 Laguna 355 mL Lid
LT12 Laguna 355 mL Tumbler



CLNT12 Newport 373 mL Lid
NT12 Newport 373 mL Tumbler

Promote Your Brand

Personalize tumblers, pitchers and other table service items with your logo or design.

STANDARD IMPRINT COLORS:



Due to the printing process, the colors shown may not be exact.



Sustainability and Meal Delivery

Sustainability pays off in the long run. Incorporating green initiatives helps public health as well as improving the bottom line through reduced labor and recurring costs. Eliminate replacement costs and reduce your waste-stream with Cambro Reusable CamLids and Non-Skid Versa Camtrays.

Reusable CamLids®

Reusable CamLids help healthcare facilities save up to 75% in lid costs each year while committing to a sustainable practice. These dishwasher safe Reusable CamLids prevent spills, help maintain temperature and are available for all Shoreline Collection mugs and bowls.



Camrack® Wash and Store Rack

Wash and secure Reusable CamLids with this exclusive, patented Wash and Store Rack. Each rack holds 36 Reusable CamLids.



CLRWSR36
Camrack Wash and Store
Rack for 150 mL and 270 mL
Reusable CamLids

DRC2020
Full Rack Cover
BR578 Camrack
Full Size Base Rack
Fits two Camrack Wash
and Store Racks

Results that Matter

HOSPITAL SAVES OVER \$20,000 WITH
CAMBRO® REUSABLE CAMLIDS®

Holy Spirit Hospital in Camp Hill, PA, saved over \$20,000, enough to pay for the changeover plus purchase a new Camduction Complete Heat System. "We were able to show a cost savings to the client because we no longer had to use the plastic lids that we were throwing away," says Linda Lawrence, Sodexo General Manager of Food and Nutrition at Holy Spirit. As an added bonus for patient satisfaction, the Reusable Camlids also assisted Holy Spirit with keeping side dishes fresher longer.

"By using the reusable lids we were able to dish up the items to-order for the patients, so they are fresher," added Lawrence.

HOLY SPIRIT HOSPITAL ANNUAL SAVINGS



- Yearly Spending on Disposable Lids: \$25,000.00
- Initial Reusable CamLids Investment: \$2,300.00
- Annual Replacement Costs: \$900.00

TOTAL ANNUAL SAVINGS: \$21,800.00



Support sustainability and save up
to 75% in Lid Cost per year!

www.cambro.com/savemoney

Customized Savings Calculator!

Sustainability and Meal Delivery



Camshelving® Drying Rack System

Products should air dry to prevent wet nesting. Storing trays upright promotes increased air circulation and avoids harmful bacteria from growing in between trays. Use Camshelving or Elements Drying Rack System for an organized work area and a faster drying process before stacking and storing trays.

- Provides convenience and an organized work area.
- Sanitary storage and easy access.
- Maximize holding space.
- Holds a variety of wares such as trays, sheet pans, lids and cutting boards.



EDRC244878PKG



CSDRC244875PKG

Tray Drying Rack

- Convert existing shelving units by replacing shelf plates with drying racks.
- Drying rack has 7-slots to securely hold various sizes of trays horizontally.
- Rust free, dishwasher safe and easy to clean.



CSDR7

Sustainability and Meal Delivery

Eliminate Trash — Save Cash

Non-Skid Versa Camtrays®

Each year hospitals and long term care facilities spend thousands of dollars on purchasing tray mats. This adds up to a significant amount of waste and cost that could be applied to other facility upgrades. On average, a medium size 200-bed facility serving 3 meals per day uses at least 219,000 tray mats per year. Eliminate unnecessary expense with a variety of Cambro trays designed to with non-slip surfaces.



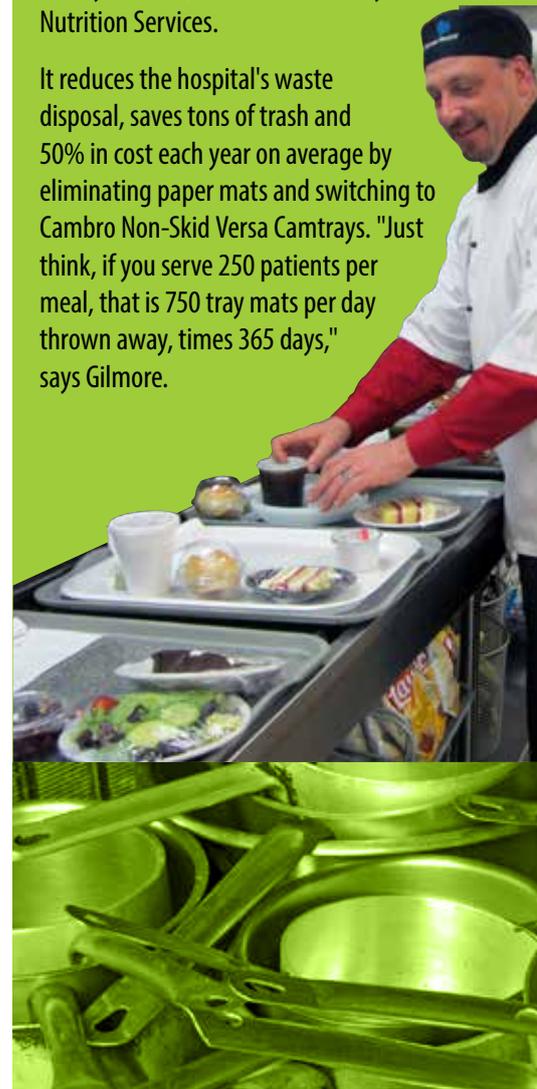
Results that Matter

ELIMINATED TRAY MATS AND
SAVED \$10,000

Like many healthcare operations, Banner Estrella Medical Center in Phoenix, AZ, is out to be more sustainable as well as cost efficient. By using Cambro Non-Skid Versa Camtrays and eliminating the use of disposable tray mats, **the facility saved more than \$10,000 in the first year.**

"That's real money you are saving because you are not throwing paper away," says Jeffrey Gilmore, Director of Culinary and Nutrition Services.

It reduces the hospital's waste disposal, saves tons of trash and 50% in cost each year on average by eliminating paper mats and switching to Cambro Non-Skid Versa Camtrays. "Just think, if you serve 250 patients per meal, that is 750 tray mats per day thrown away, times 365 days," says Gilmore.



Measure the impact on
your bottom line!

www.cambro.com/savemoney

Customized Savings Calculator!

Sustainability and Meal Delivery

Eliminate tray mats, reduce waste and replacement costs with trays that allow safe dishwashing service and feature stacking lugs for faster drying. With reinforced corners for superior protection, the Non-Skid tray provides a firm grip for safer meal delivery service.



High Profile Shape



Low Profile Shape



Flat Edge Shape



380
Ivory with Sahara



381
Pearl Gray with Titan



382
Black with Pebbled Black



Non-Skid Versa Camtrays for Room Service

Available in size: 28 x 51 cm

Available in shapes: High Profile



1520VCRST

With ergonomic handles for safe handling and elegant delivery

Non-Skid Versa Camtrays®

Available in sizes: 36 x 46 and 38 x 51 cm

Available in shapes: High Profile, Low Profile and Flat Edge.



1418VC

Sustainability and Meal Delivery

Polyester Decorated Versa Tray with Non-Slip Surface

Available in sizes: 27 x 37, 35 x 46, 33x 53 and 37 x 53 cm

Available in shapes: Flat Edge.



GP4002NS



B22 Sahara on Sahara Tray



B31 Lava on Speckled Blue Tray



B93 Titan on Granite Tray



B99 Pebbled Black on Light Grey Tray



B100 Pebbled Black on Terrazzo Tray



High Profile Shape

Low Profile Shape

Flat Edge Shape

Non-Skid Versa Lite Tray

Available in sizes: 33 x 43, 36 x 46, 37 x 53 and 33 x 53 cm

Available in shapes: High Profile, Low Profile and Flat Edge.



GL4002NS



B11 Sahara on Pearl White Tray



B14 Titan on Speckled Smoke Tray



B22 Sahara on Sahara Tray



B99 Pebbled Black on Light Grey Tray



Versa Lite Century Trays have low edges and ergonomic corners that enhance comfort.



Stacking lugs allow free air circulation for fast drying and perfect stacking.



Reinforced polyester corners provide superior corner and edge protection against impact.

Sustainability and Meal Delivery

Camguard Antibacterial Versa Tray

Built-in Camguard antibacterial protection eliminates bacteria growth between tray washing. Protection will not wear off.

Available in sizes: 33 x 43, 36 x 46, 27 x 33, 27 x 37, 37 x 53 and 33 x 53 cm.

Available in shapes: High Profile, Low Profile and Flat Edge



Granite

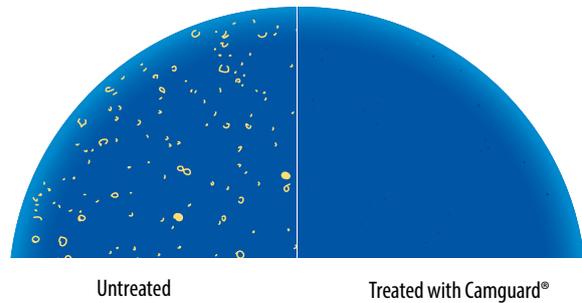


camguard®

Built-in Antibacterial Protection Eliminates Bacteria

Camguard® is built into every Cambro Camguard Versa Tray to protect against the harmful effects of bacteria. Camguard eliminates existing bacteria and prevents the growth of new bacteria. This protection cannot be washed off and does not wear away over time. This built-in defense lasts for the life of the tray.

Unprotected Surface versus Treated Surface 24 Hour Test



Untreated

Treated with Camguard®



High Profile Shape



Low Profile Shape



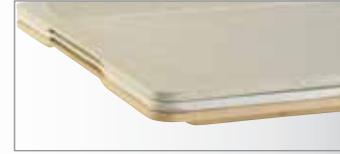
Flat Edge Shape



Innovative low profile and low corner design increases space utilization of tray surface and customer comfort while eating.



Reinforced polyester corners provide superior corner and edge protection against impact.



Stacking lugs allow free air circulation for fast drying and perfect stacking.

Sustainability and Meal Delivery

Using proper equipment to keep meals within an appropriate temperature range supports the crucial role that nutrition plays in the recovery process. Keep food at safe temperatures and enhance meal quality with Cambro Meal Delivery Carts available to fit 10, 16, 20 or 30 trays. These non-electric carts require no assembly, are easy to maneuver and keep clean.

Enhance Quality of Service

Low Carts — 10 and 20 Tray Meal Delivery Carts

- Self venting, non-insulated ABS doors open a full 270°.
- Louvered venting on the back promotes air circulation which optimizes food quality.

10 Tray Meal Delivery Carts

- Ideal for room-service style delivery or late tray service.
- Ergonomic handles make the cart easy to maneuver.
- Holds up to ten 38 x 51 cm or Euronorm 37 x 53 cm trays.



Tray Meal Delivery Cart



Tray Meal Delivery Cart

20 Tray Meal Delivery Carts

- Choose from models for 38 x 51 cm and 36 x 46 cm trays.

Results that Matter

KEEP FOOD HOT LONGER

Shonita Torry, Manager of Food and Nutrition Services at 225-bed Vanguard West Suburban Medical Center, Oak Park, IL, uses Cambro 20 Tray Meal Delivery Carts.

"When you cover the plate with the Shoreline Insulated Dome and put the tray in the cart, by the time it gets upstairs, the food is still as hot as it just came off the steam table," says Torry.



Back vents



Door opens 270°



Menu clip



Rail spacing

Sustainability and Meal Delivery

Meal Delivery Cart Features



MDC1520S20, MDC1418S20

Molded in handles on each end for smooth transporting.



MDC1520T16, MDC1418T16

Molded in handles for easy transporting.



MDC1520T30, MDC1418T30, MDC1411T60*

Heavy duty nylon handles are securely mounted and nested into each end.
* MDC1411T60 has tamper resistant heavy duty aluminum tubing handles.

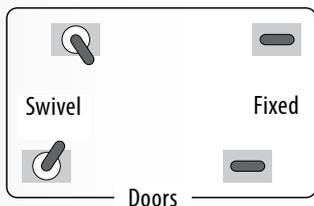


LEAD IN CASTERS

Casters are offset to ease movement over uneven surfaces. This is standard on MDC1520S10, MDC1520S20, MDC1418S20, MDC1520T30, MDC1418T30 and MDC1411T60.

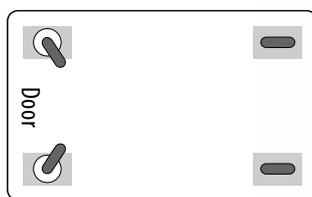
Pick the Wheels for Your Needs

Standard Caster Configurations:



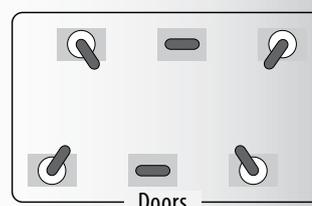
MDC1520S20, MDC1418S20, MDC1411T60

Offers lead in casters.



MDC1520S10, MDC1520T16, MDC1418T16

* Offers lead in casters.

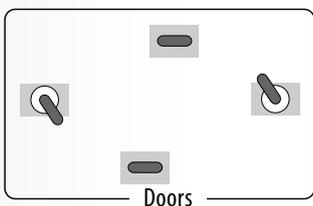


MDC1520T30, MDC1418T30

Offers lead in casters while providing a tighter turning radius.

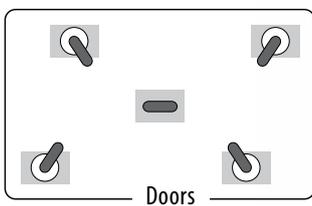
Optional Caster Configurations:

These caster configuration options are alternative designs if facility or environment requires the need to change.



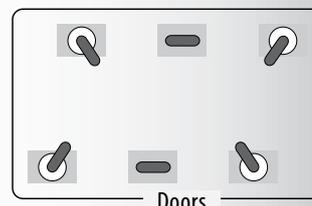
MDC1520S20, MDC1418S20

Diamond pattern offers lead in casters while providing a tighter turning radius.



MDC1520S20, MDC1418S20, MDC1520T30, MDC1418T30, MDC1411T60

Offers lead in casters while reinforcing linear motion.



MDC1520S20, MDC1418S20, MDC1411T60

Offers lead in casters while providing a tighter turning radius.

Sustainability and Meal Delivery

Save a Few Trips Back to The Kitchen

Tall Carts — 16 and 30 Tray Meal Delivery Carts

- Casters designed for solid stability and safe transportation.
- Choose from models for 38 x 51 cm, Euronorm 37 x 53 cm and 36 x 46 cm trays.

16 Tray Meal Delivery Carts

- Large stainless steel paddle latches are easy to open, rust-free and removable for easy cleaning.
- Molded in handles for easy maneuvering.
- Louvered vents on the back to increase air circulation and food quality.

30 Tray Meal Delivery Carts

- Heavy duty nylon handles are securely mounted and nested into each end.
- Lightweight, self-venting, ABS doors are non-insulated. Each door features a stainless steel latch at the top for increased security.



MDC1418T30
30 Tray



MDC1418T16
16 Tray



MDC1520T16
16 Tray



30

Tray Meal Delivery Cart

Results that Matter

CAMBRO CAMKIOSK EXPANDS ONSITE MEAL OPTIONS

The Cambro CamKiosk at Flagler Hospital in St. Augustine, FL, is an appealing lunchtime option for both staff and visitors. "We needed a satellite area because we are so busy in the servery and we didn't have any place to make sandwiches," says Pamela Kelber, Assistant Director of Food and Nutrition at the 300-bed hospital. To go more with the food court idea we started the satellite area, which has worked out really well. **"For what it is, the kiosk generates quite a bit of revenue.** Keeping staff on-site protects the revenue stream and enhances productivity, we are very happy with it," added Kelber.



Staff and Visitor Feeding

Keep staff and visitors on-site by providing a pleasant experience with an endless variety of choices. Create a multi-optional cafeteria setting without the high cost of additional infrastructure by adding kiosks and carts around your facility. Spend more time generating revenue from exciting menu items and less time setting up, transporting and storing. Reduce off-site dining, increase revenue and staff work efficiency.

CamKiosk® Carts

Cambro CamKiosk Cart has plenty of space on the top counter for sandwiches, beverages and snacks. Bridge connectors are available to create a greater contiguous work space and under-counter storage.

- Display sandwiches and beverages at safe temperatures in food pan wells.
- Two insulated holding cabinets safely store hot or cold food.
- Keep cash safe and convenient in the lockable storage compartment.
- Personalize front display with your logo.



KVC854C comes with 4 pan wells and canopy.

Umbrella 

— OR —

Canopy 

 191	 192	 519	 426	 158	 186
Granite Gray	Granite Green	Kentucky Green	Black/Granite Gray	Hot Red	Navy Blue



Camchillers®

Supports safe serving temperatures during transport and service.

Staff and Visitor Feeding

Camcruiser® Vending Carts

These compact and highly mobile Cambro Camcruiser Vending Carts are ideal for fresh sandwiches, snacks and beverages. The conveniently located insulated compartments below provide a safe storage area for additional food. Display panel can be personalized with design or logo to promote your brand.

- Includes insulated food storage compartments and full size food pan wells.
- Open holding compartment to conveniently store cash box and trays.

Umbrella					
Cart	 110	 158	 191	 192	 519
	Black	Hot Red	Granite Gray	Granite Green	Kentucky Green



CVC724

Promote Your Brand



Cambro Camtray®

Bring color to your cafeteria with Cambro Camtrays, an extensive collection of colors, patterns, shapes, sizes and personalization options. Use these light weight, high impact trays to deliver an inspirational message and promote your brand.



Staff and Visitor Feeding

Simplify your catered events with Insulated Food Transporters that deliver meals at optimal quality and temperatures. Hold and transport hot or cold, from an array of appetizers to fresh, delightful main courses and desserts. No matter which model you choose, you can keep meals at safe temperatures for 4 hours or more.

Insulated Food Transporters

Top Loading Camcarriers

Transport and serve single full-size pan of hot or cold food. Use divider bars to hold multiple fractional pans. These stackable Camcarriers with molded in handles on all four sides make unloading and carrying to off-side locations easy. Sizes are available to fit Gastronorm food pans of 10cm, 15 cm or 20 cm deep.



UPCS160

UPCS140

UPCS180

CD160

Save over 50% on energy with
Combo Cart® Plus

www.cambro.com/SeeTheCart

Front Loading Transporters



UPC400

UPC800

UPCH1600

CMBPH

Non-Electric Carts

Ultra Camcarts® Insulated Food Pan Carriers

Keeps food hot or cold at safe temperature for 4 hours or more without electricity. Choose from a variety of sizes and pan capacities. Durable, easy to clean to prevent harmful bacteria from growing.

Electric - Heated Carts

Hot Holding UPCH Ultra Pan Carrier® and Ultra Camcart

Extend holding time without compromising food safety. Deliver food at its best quality and maintain desired temperatures during transportation without over-cooking or drying.

Combo Cart Plus - Electric

While being the most versatile holding cabinet on the market, this dual compartment cart holds food pans, sheet pans and pizza boxes while offering over 50% (tall cart) in energy savings than leading metal carts.

Storage and Food Safety

Whether for a walk-in cooler, dry-storage, sanitation or service supplies room, an easy-to-clean, rust-free shelving system is the first line of defense in keeping food safe and preventing cross contamination. With the most hygienic shelving options available on the market, Cambro offers three shelving lines with extraordinary strength and durability to support HACCP compliant kitchen operations.

Shelving Systems for Every Application

Camshelving® / Camshelving Elements Series / Camshelving Basics Series

- Hygienic, dishwasher safe, removable shelf plates for easy cleaning.
- Withstands all elements and temperatures of -38° to 88°C.
- Maximize space utilization—easy to configure to fit any size area.
- Covered with a lifetime warranty against rust and corrosion.
- Easy to assemble and adjust.



Camshelving

- Robust with excellent cross-stabilization.
- Heavy duty shelving system excellent for walk in freezers, coolers and dry storage.
- The removable shelf plates are embedded with antimicrobial Camguard that inhibits the growth of mold, fungus and bacteria.

camguard



Camshelving Elements Series

- Strong as steel composite material.
- Excellent for freezers, coolers and dry storage.
- The removable shelf plates are embedded with antimicrobial Camguard that inhibits the growth of mold, fungus and bacteria.

camguard



Camshelving Basics Series

- Durable and strong.
- Affordable option for cold rooms, dry storage and sanitation supplies.
- Removable shelf plates are dishwasher safe, improving labor efficiency.

Results that Matter

CREATING A STOREROOM SHOWPLACE

"One of the things that health department surveyors look for in a healthcare facility is the cleanliness of not just the food pans but also what they are stored on," says



Eric Van Kruiningen, Food Services and Nutrition Manager of Christian Health Care Center, a 532-bed facility in Wyckoff, NJ. "That's why Camshelving units, designed with removable shelf plates, can be washed and

sanitized in the dishwasher. Cambro shelving has nothing that flakes or chips. **In fact, mobility and ease of cleaning were the key selling points for Camshelving,**" added Van Kruiningen.

Storage and Food Safety

From receiving, storing, prepping and serving, Cambro helps healthcare foodservice operators improve efficiency and inventory management. Choose from a wide selection of HACCP compliant serving and storage products made from FDA approved materials.

Storage Staples — Food Storage and Shelving

Food Pans

- Made of a variety of material options that hold cold or hot food at safe temperatures from as low as -40°C to as high as 190°C.
- From durable polycarbonate and microwavable high heat H-pans to ColdFest® pans and crocks that hold food up to 6 hours without the use of ice.
- Standard GN pan sizes are available by material with depth variation from 6,5 cm to 20 cm.



Food Pan Lids and Covers

- Covers protect contents better than wrap or foil, allow stable stacking and save time and money.
- Lids improve food safety, extend product freshness and fit selected Camwear® Polycarbonate, High Heat and Polypropylene food pans.



Food Storage Containers

Prepare, store or transport ready-to-serve, or partially prepared foods in food storage containers made of the material that best suits your application.

Add an extra 33% storage space with stackable CamSquare® Food Storage Containers, or select Camwear Round Food Storage Containers that promote proper air circulation, ideal for stirring soups and sauces.

Clear Polycarbonate - Shatter proof material; reduces handling and the risk of cross-contamination with clear content visibility.

Translucent - Adequate content visibility; durable and resistant to staining while an economic storage choice.

Poly - No content visibility, highly impact, stain and chemical resistant as well as an affordable option.

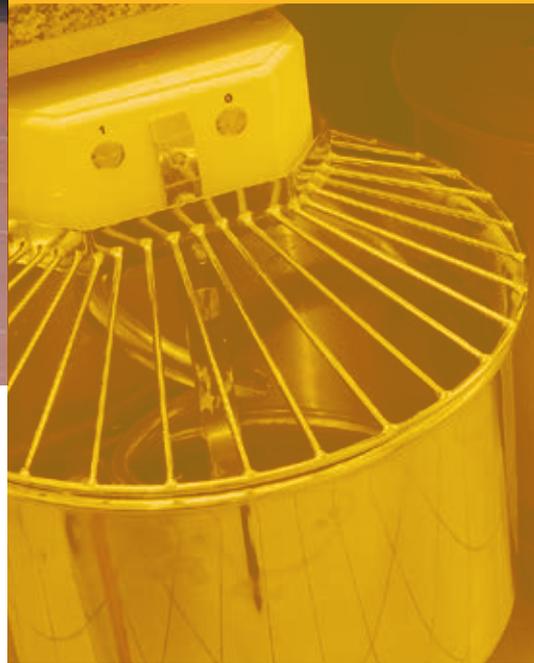




Results that Matter

RECONFIGURE YOUR SHELVING
IN A HEARTBEAT

"It's a simple matter to configure **Cambro Camshelving** to fit various storage situations," says Andy West, CEC, Executive Chef and Senior Manager of Banner Good Samaritan Medical Center, Phoenix, AZ. "For example it's easy to install a solid shelf on the lowest level of the unit to comply with health code regulations, and if we need a solid shelf higher up because of the type of product we are storing, it is no trouble to put that as well," says West.



Camcrisper®

Self-contained system for storing, washing and transporting bulk produce helps prevent cross-contamination. Threaded faucet quickly drains liquid.



CC32



Ingredient Bins

Designed to fit under standard work tables or shelving units to effectively store bulk dry ingredients such as flour, grain, rice and beans.



IBSF27



IBS20

Cambro® StoreSafe® Program

StoreSafe identifies Cambro products that help foodservice operators meet food safety guidelines. StoreSafe is the people, products and processes that all factor into three critical threats to food safety in foodservice:

- Time and Temperature Abuse
- Cross-Contamination
- Improper Handling



Inspection Checklist

Receiving

- Food immediately inspected for quality and signs of time-temperature abuse
- Cold and frozen food transferred to cold storage within 15 minutes
- Perishable and ready-to-eat food labeled with delivery and use by date
- Fruits and vegetables transferred out of shipping cartons and stored at least 15 cm off the floor

Storage

- All shelving in refrigerators and freezers kept clean and rust-free
- Raw meat, poultry and seafood covered and stored below prepared food and produce
- Food covered with tight fitting lids and stored at least 15 cm off the ground
- All food products labeled with name, date, time of preparation and use by date
- Food rotated using a First In First Out (FIFO) inventory management system

Preparation and Cooking

- Food thawed properly
- Food rapidly and safely cooled through the danger zone
- Employees follow good personal hygiene while working with food
- Food cooked to safe temperatures
- Rapidly reheat foods using approved methods

Serving

- Food held at proper temperatures during service
- Food and ice protected from contaminants during service
- Hands washed only in designated handwash sinks
- Minimal bare hand contact with ready-to-eat food

Holding and Transporting

- Hot foods held above 57°C
- Cold foods held at 5°C or below
- Adequate handwashing facilities supplied and available
- Food transported in carriers that are durable, hold temperature for hours and travel well

Cleaning and Sanitizing

- All serving items and equipment washed, sanitized and air dried
- Dishes and glassware stored to prevent contamination

Consultation Services

Time and Temperature Consultation

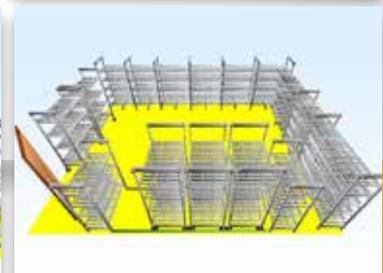
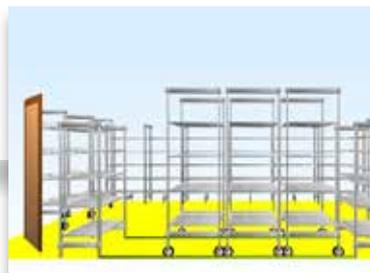
To support food safety and quality initiatives in your operation, Cambro offers a complimentary StoreSafe® Time and Temperature consultation. This service is derived from years of working with Healthcare Foodservice Professionals and Health Inspectors to understand their food safety concerns. Let Cambro Healthcare Foodservice specialists help assess your current kitchen setup. They will track temperature throughout a meal service, so that your facility can support food safety while ensuring that you achieve the best possible reviews on your next patient satisfaction survey.



Shelving Consultation

Cambro provides a free consulting service to maximize your storage area. No cost or obligation.

1. Simply provide the dimensions of the storage space, number of shelves per unit, height of the posts, and any additional requirements you have.
2. Cambro will provide a recommended floor plan and product order list.
3. Your Cambro distributor or sales representative will contact you with pricing.
4. To contact the Camshelving Consulting Department please call (49)7022 90 100 0. Ireland: 1800 509 046. For UK: 0800 587 0057 or e-mail to shelving@cambro.com.



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