SEAL COVERS FOR TRANSLUCENT FOOD PANS

Our Pans are Sealed!





- Seal Covers Eliminate Messy Wraps
- Spill Resistant Inside Seal
- Available in all Pan Sizes





DURABILITY THAT MAKES A DIFFERENCE®

Cambro Seal Covers for Translucent Food Pans

New seal covers are now available for use with Cambro's economical translucent food pans. The snug fitting lid with an inside seal reduces spillage during transport and storage. Seal covers eliminate the need for wrapping pans with messy aluminum foil or plastic wrap. This translates into saving money on costly supplies and the labor for wrapping. Translucence provides some product visibility to ease inventory identification. Translucent food pans are a good choice for use in cold food bars and refrigerated prep tables.

- Pans with lids stack easily for storage.
- Material withstands temperatures from -40°F to +160°F (-40°C to +70°C).
- · Seal cover can be used for cold or ambient temperature storage.

PAN

CODE

14PP

16PP

10PPD

10PPCH

回 10PPSC

24PP

26PP

20PPD

20PPCH

20PPSC

34PP

36PP

30PPD

30PPCH

30PPCHN

30PPSC

44PP

46PP

40PPD

40PPCH

40PPSC

64PP

66PP

60PPD

60PPCH

60PPCHN

60PPSC

94PP

90PPC

Color: Translucent (190)

90PPSC

PAN

4"

6"

4"

6"

4"

6"

4"

6"

4"

6"

4"

DEPTH

Drain Shelf

Seal cover

Flat cover

Seal cover

Cover with handle

Cover with handle

Notched cover with handle

Cover with handle

Cover with handle

Cover with handle

Notched cover with handle

- Meets CEN Gastronorm standard EN 631-1 specifications.
- High Chemical Resistance.
- Commercial Dishwasher Safe.

CONFIGURATIONS

12³/₄" x 20⁷/₈"

10⁷/16" x 12³/4"

GN 1/1

GN 1/2

GN ⅓

GN 1/4

GN 1/6

GN 1/2

4¹/₄" x 6¹⁵/₁₆"

Case Pack: 6

6³/₈" x 6¹⁵/₁₆"

6³/₈" x 10⁷/₁₆"

6¹⁵/₁₆" x 12³/₄"



Use in Cambro salad bars and vending carts



Ideal to transport cold food in Cambro top loading carriers

CASE LBS.

83/4 (1.63)

13 (2.08)

41/4 (0.31)

6 (0.55)

7 (0.83)

5 (0.79)

61/4 (1.04)

2 (0.14)

3 (0.32)

31/2 (0.40)

41/4 (0.60)

5 (0.69)

11/8 (0.07)

21/8 (0.26)

21/8 (0.26)

21/4 (0.28)

23/4 (0.45)

31/4 (0.52)

3/4 (0.05)

13/4 (0.18)

1¾ (0.20)

2 (0.30)

21/2 (0.40)

31/4 (0.03)

1 (0.13)

1 (0.13)

11/4 (0.14)

11/2 (0.21)

3/4 (0.04)

3/4 (0.10)

(CUBE)

APPROXIMATE

CAPACITY

13.7 qt.

20.6 qt.

6.3 qt.

9.4 qt.

3.8 qt

5.6 qt.

2.7 qt.

3.9 qt.

1.6 qt.

2.4 qt.

0.9 qt

NSI



Seal covers: Available in all food pan sizes.



Drain shelves: Available in all food pan sizes except $GN^{1}/_{2}$.

Covers with handle: Available in all food pan sizes.

Notched covers with handles: Available in GN¹/₂ and GN¹/₂ food pan sizes.



Flat cover: Available in GN½ food pan size.

Full Size (GN ⅓) Translucent Food Pans are not designed for use in front loading carriers UPC400, UPC600, UPC800, UPC1200, UPC1600, Camtherm[™] Carts or Combo Carts.

Graduation marks and capacities are approximate.

Translucent Food Pans are made of FDA approved materials. Personalization available on nonfood contact areas only. See cresting section for information,

ordering and pricing.

Translucent Pans are not designed for steam table use.



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