

Foodservice Solutions for the Global Hospitality Industry













































































































# Step into a world of welcoming smiles and cheerful reception, of unparalleled service and exceptional quality of dining.

This is the caliber every discerning guest comes to expect when they choose your facility to do business with, and this is the hallmark of distinction that every hotel, dining facility, caterer, cruise ship and country club strives to achieve.

Perfection with every encounter, every time, all the time. This is why operators rely on Cambro behind the scenes. Known for high quality products for every application and innovative solutions developed with food safety and operational savings in mind, Cambro is the brand of choice for world-class service...

and for that seemingly effortless façade of perfection.



# Our foodservice hospitality products enhance service in different areas.



Restaurant Buffet Cafe Employee Dining

shelving storage containers service trays Conference & Meeting Area

insulated beverage servers service trays pitchers





Bar Lounge Poolside/Outdoor & Lobby

portable bars barware service trays ice caddies Room Service Housekeeping

shelving/divider bars glass racks room service trays





Banquet Catering & Off-Site Feeding

insulated food transport high heat insert pans plate covers Warewashing

glass racks dish caddies shelving-drying racks



# RESTAURANT CAFE BUFFET EMPLOYEE DINING

At the core of every successful foodservice operation is a kitchen that hums with efficiency. Well-trained personnel, storage rooms and walk-ins stocked with the freshest assortment of ingredients safely held in properly labeled, durable Cambro storage containers ready to access at a moment's notice.

A revolutionary, state-of-the-art shelving system capable of keeping a wealth of ingredients organized in any environment, backed by a lifetime warranty against rust or corrosion.

Removable shelf plates that simply pop into the dishwasher transforms clean-up time from being a chore to a breeze.

Camshelving® High Density Floor Track System increases storage capacity up to 40%.





Camshelving



Storage Containers and Lids



Camshelving Elements Series



Camtread® Trays



# BANQUETS CATERING OFF-SITE

Special celebrations and life-changing moments demand equally memorable catered events. From impeccable cuisine to exquisite décor and flawless service, these are the ingredients that make guest memories last a lifetime.

Cambro's high heat pans allow food to go from oven to hot holding cart seamlessly. Food stays hot and moist naturally, for as long as you need it to, in our electric insulated carts.

Ideal for large banquets and able to suit a variety of menu options needing hot or cold food holding, the cart also allows ease of transport to off-site events making your job, and your guests' event, a true celebration.



Insulated Holding Cabinets extend food holding time and ensure food safety at any event.

"... make guest memories last a lifetime."



Intense meetings deserve even more enjoyable breaks. Your guests will

appreciate the piping hot coffee and frosty ice tea holding up temperature for

hours in Cambro's elegant beverage servers. Pair these with a bite of warm

cookies or crackers and brie and some fresh fruit, and your corporate guests

will thank you for taking such great care of them.

# CONFERENCE

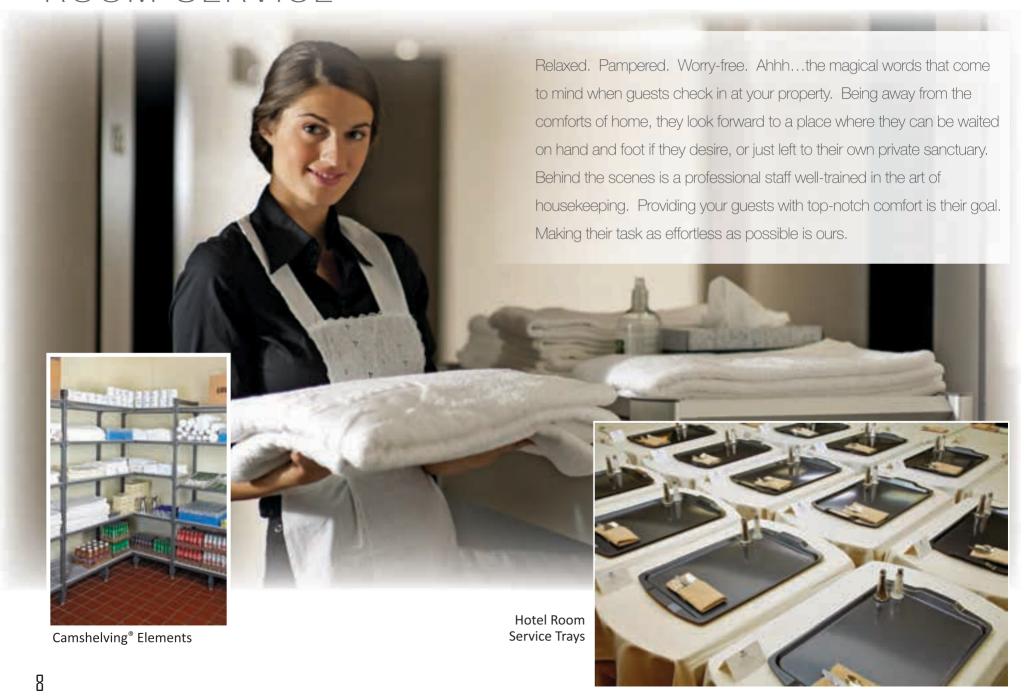
# MEETING AREAS

Corporations trust you to provide them a high level of precision planning and flawless attention to detail when it comes to their important functions. Setting up hightech equipment and recommending optimal seating arrangements for a meeting are undoubtedly crucial, but offering them a stellar coffee service may just help tip the scale in your favor when they decide where to hold that next corporate function.

CamServers®



# HOUSEKEEPING ROOM SERVICE



A full array of hygienic storage and transporting systems for every warewashing need.

Camracks®

### WAREWASHING

Sparkling champagne paired with an elegant lobster mousse topped with crème fraiche and Beluga caviar, gamished with a wisp of microchive blossoms...

Such five-star gourmet creations demand to be served in only the finest settings. Such gourmet palates expect to have only the cleanest, safest vessels touch their lips.

Indulge your guests.



Dish Caddies



Camshelving® Divider Bars

#### SUSTAINABILITY

Our tagline, Trusted for Generations, represents our heritage, but protecting the future is a top priority. We are committed to being environmentally responsible and designing products that promote food safety and conservation. By making reusable storage containers to shelving with lifetime warranties and foodservice equipment that is durable enough to withstand years of commercial use—we know that keeping them in your kitchen for the longest time possible will help keep them out of the landfill.



We challenge our engineers to design insulated transporters that keep food safe without the use of power, to be free of CFC, ozone depleting insulation, and to surpass Energy Star standards. This means that forward-thinking ideas must equally demand the most efficient and responsible manufacturing processes possible. Reducing material waste, recycling whenever possible, and complying with all regulations for materials, processes and air quality standards on a local, national and global level, Cambro is doing our part to maintain your trust for many generations to come.

# People. Process. Product.

FOOD SAFETY

For 60+ years, Cambro foodservice equipment and supplies have earned the trust of the hospitality industry and public health officials alike because our products are designed with Food Safety in mind. At Cambro, every product design is based upon the core principle of food safety.





Executive Chef Greg Grohowski directs Hyatt Corporate's new global F&B operating philosophy—"Food. Thoughtfully Sourced, Carefully Served," which focuses on sourcing and providing safe, healthy food and beverage options for guests. He shares, "We use Cambro insulated transporters to help keep our food at safe temperatures until it is ready for service, and food pans that help prevent cross-contamination from one product to another. We couldn't do without them!"

"Food safety really needs to be at the forefront for anybody in our industry. Serving quality food and practicing food safety go hand in hand. Cambro provides complete food storage systems that help make it easy for us to rotate our food and transfer product from corrugated boxes to proper storage containers. At a glance we can see what's inside of them. Since we store massive amounts of food products, this aspect is crucial for us in preventing cross-contamination."



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