

# Cam GoBox<sup>®</sup>

Catering | Curbside | Delivery

Stronger than foam

- ▶ AMAZINGLY LIGHT
- ▶ UNBELIEVABLY STRONG
- ▶ BUDGET-FRIENDLY

## Professional Grade Insulated Carriers



HOLDS  
Hot & Cold  
Food For  
4+ Hours



**CAMBRO**  
TRUSTED FOR GENERATIONS™

Cam GoBox protects food quality and safety while lightening the load for employees. High-tech expanded polypropylene material (EPP) gives you the affordability, speed and durability you need to support new services and expanded operations.



## What is EPP?

EPP is a closed-cell bead foam that provides thermal insulation, outstanding impact and chemical resistance, remarkably high strength-to-weight ratio and 100% recyclability.

### Common Uses for EPP:

Automotive: Impact protection

Construction: Insulation

Shipping: Valuable goods protection

Sporting goods: Helmet lining

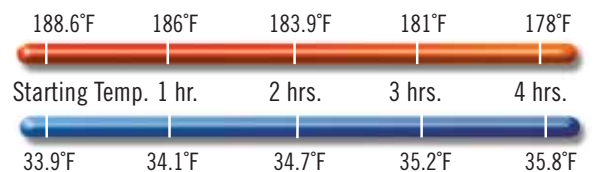
## Superior insulation keeps **food safe** during holding and transport.

Cam GoBoxes ensure that food stays at safe temperatures below 41°F or above 135°F for over four hours during holding and transport.

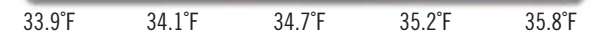
- Use with Camchillers® or Camwarmers® to extend cold and hot holding time even further. See accessories page for details.
- Use with a Cambro Food Pan and Seal Cover for the ultimate food-safe holding, delivery and catering solution.



### Hot Holding



### Cold Holding



# Top 5 Uses for Cam GoBoxes®

1. Delivering individual meals.
2. Carrying catered foods to events or to drop-off.
3. Holding hot or cold foods for take-out.
4. Gearing up for a large event.
5. Getting started in the catering or delivery business.



## Why Customers Love Cam GoBox



Amazingly  
**Light**



Unbelievably  
**Strong**



Budget  
**Friendly**



# Cam GoBox® Professional Grade Insulated Carriers Top Loaders

**EASY LOADING AND UNLOADING**  
Interior wall recesses make loading and unloading easy for both GN 1/1 as well as 1/2 pans. Straight interior walls allow room for stacking pans inside carrier.



A Cambro GN Food Pan and Seal Cover or liner are recommended to keep your Cam GoBox clean and sanitary.



COMING SOON

**OPTIONAL INSERT KIT**  
For an additional cold boost, use with optional Camchiller Insert Kit. Built-in cut-outs support cold transfer while protecting food from condensation.

**ERGONOMIC HANDLES**  
Comfortable handles allow easy and safe lifting of the EPP180LH GoBox.



**STACKABILITY**  
Cam GoBoxes inter-stack.



Stronger than foam



Lightweight – Made of EPP (Expanded Polypropylene) – an eco-friendly high performance foam material.



Excellent Energy Absorption – can withstand substantial impact without damage.



Dishwasher safe.



100% Recyclable, CFC-Free.



No Open Flame.



1 year warranty against manufacturer's defects.

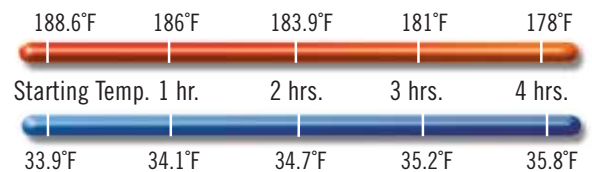


Safe for food contact.



Stackable

## Hot Holding\*



## Cold Holding\*

\*Without the use of temperature maintenance tools.

# Cam GoBox® Professional Grade Insulated Carriers Front Loaders

## 4-SIDED HANDLING

Thoughtfully designed built-in handles along the top of front loading models allow them to be easily carried from all four sides.



## GENTLE OPEN AND CLOSE

Beveled door edges ensure door can be easily closed and latched.



## DRIP-RESISTANT

Built-in condensation barrier helps front loaders to remain drip-resistant.



## STACKABILITY

Cam GoBoxes inter-stack.

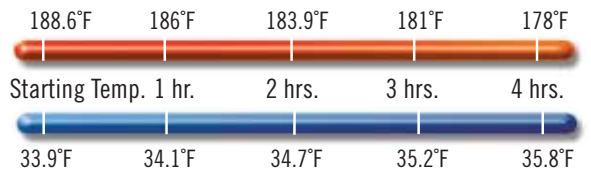
Cam GoBox front loading carriers are designed with enough room to hold GN 1/1 pans along with Camwarmers® or Camchillers®, if desired.

## FULL 270° ACCESS

Durable hinges and latches allow the door to open 270° and remain open securely to the side of the front loader for easy access to products. Latches keep door securely closed during transport.



## Hot Holding\*



## Cold Holding\*

\*Without the use of temperature maintenance tools.



# Cam GoBox® Accessories

## Camchillers®

Designed to extend the cold holding time of your food. Simply freeze flat overnight and place at the top of your carrier.



<b>CODE</b>	<b>CP3253</b>
<b>DESCRIPTION</b>	Camchiller GN 1/1
<b>FITS</b>	EPP160, EPP180, EPP180LH, EPP300, EPP400
<b>DIMENSIONS</b>	L 20.9" x W 12.8" x H 1.2"
<b>UNIT WEIGHT</b>	8.6 lbs.
<b>COLOR</b>	Glacier Blue (443)

Case Pack: 1



<b>CODE</b>	<b>CP2632</b>
<b>DESCRIPTION</b>	Camchiller GN 1/2
<b>FITS</b>	EPP260, EPP280
<b>DIMENSIONS</b>	L 12.8" x W 10.4" x H 1.2"
<b>UNIT WEIGHT</b>	3.9 lbs.
<b>COLOR</b>	Glacier Blue (443)

Case Pack: 1

## ThermoBarrier®

Designed to keep hot or cold air concentrated within your front-loading carrier. As food pans are being removed, use the ThermoBarrier to close up any open space created.



<b>CODE</b>	<b>EPP3253DIV</b>
<b>DESCRIPTION</b>	ThermoBarrier fits EPP300 & EPP400
<b>DIMENSIONS</b>	L 20.9" x W 12.9" x H 1.5"
<b>UNIT WEIGHT</b>	0.8 lbs.
<b>COLOR</b>	Black (110)

Case Pack: 1

## Camchiller Insert



Built-in-cut-outs support cold transfer while protecting food from condensation.



<b>CODE</b>	<b>EPPCTS</b>
<b>DESCRIPTION</b>	Camchiller Insert for Standard EPP180 & EPP160
<b>EXTERIOR DIM.</b>	L 23.6" x W 15.7" x H 3.4"
<b>INTERIOR DIM.</b>	L 21.1" x W 13.3" x H 1.3"
<b>UNIT WEIGHT</b>	0.8 lbs.
<b>COLOR</b>	Black (110)

Case Pack: 1



<b>CODE</b>	<b>EPPCTL</b>
<b>DESCRIPTION</b>	Camchiller Insert for EPP180LH
<b>EXTERIOR DIM.</b>	L 26.8" x W 15.7" x H 3.4"
<b>INTERIOR DIM.</b>	L 21.1" x W 13.3" x H 1.3"
<b>UNIT WEIGHT</b>	0.8 lbs.
<b>COLOR</b>	Black (110)

Case Pack: 1

## Plastic ID Labels



<b>CODE</b>	<b>EPPID5</b>
<b>DESCRIPTION</b>	Plastic ID labels fits all Cam GoBoxes
<b>COLOR</b>	(000)

Case Pack: 1

## Camchiller Insert Kits



**EPPCTSPKG**  
Standard top loader Camchiller and Insert all in one package, available for EPP180 and EPP160.



**EPPCTLPKG**  
Large handle Camchiller and Insert all in one package, available for EPP180LH.

## Camdolly®



<b>CODE</b>	<b>CD3253EPP</b>
<b>DESCRIPTION</b>	Camdolly fits all Cam GoBoxes 4 swivel casters (two with brake)
<b>UNIT WEIGHT</b>	9.9 lbs.
<b>LOAD CAPACITY</b>	551 lbs.
<b>COLOR</b>	Hot Red (158)

Optional Transporting Strap

<b>CODE</b>	<b>400STP</b>
<b>DESCRIPTION</b>	150" long strap
<b>COLOR</b>	Beige (000)

Case Pack: 1

# Cam GoBox® Professional Grade Insulated Carriers



## For Half-Size (GN 1/2) Food Pans



<b>CODE</b>	<b>EPP260SW</b>
<b>CAPACITY</b>	1 each 6" deep food pan*
<b>EXTERIOR DIM.</b>	L 15.4" x W 13" x H 10"
<b>INTERIOR DIM.</b>	L 13" x W 10.6" x H 7.6"
<b>UNIT WEIGHT</b>	1.37 lbs.
<b>VOLUME</b>	17.9 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1



<b>CODE</b>	<b>EPP280SW</b>
<b>CAPACITY</b>	1 each 8" deep food pan*
<b>EXTERIOR DIM.</b>	L 15.4" x W 13" x H 12.4"
<b>INTERIOR DIM.</b>	L 13" x W 10.6" x H 10"
<b>UNIT WEIGHT</b>	1.54 lbs.
<b>VOLUME</b>	23.6 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1

## For Full-Size (GN 1/1) or Half-Size (GN 1/2) Food Pans



<b>CODE</b>	<b>EPP160SW</b>
<b>CAPACITY</b>	1 each 6" deep food pan*
<b>EXTERIOR DIM.</b>	L 23.6" x W 15.7" x H 10"
<b>INTERIOR DIM.</b>	L 21.2" x W 13.3" x H 7.7"
<b>UNIT WEIGHT</b>	2.4 lbs.
<b>VOLUME</b>	37.5 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1



<b>CODE</b>	<b>EPP180SW</b>
<b>CAPACITY</b>	1 each 8" deep food pan*
<b>EXTERIOR DIM.</b>	L 23.6" x W 15.7" x H 12.4"
<b>INTERIOR DIM.</b>	L 21.2" x W 13.3" x H 10"
<b>UNIT WEIGHT</b>	2.6 lbs.
<b>VOLUME</b>	48.6 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1



<b>CODE</b>	<b>EPP180LHSW</b>
<b>CAPACITY</b>	1 each 8" deep food pan*
<b>EXTERIOR DIM.</b>	L 26.8" x W 15.7" x H 12.6"
<b>INTERIOR DIM.</b>	L 21.2" x W 13.9" x H 10"
<b>UNIT WEIGHT</b>	2.6 lbs.
<b>VOLUME</b>	48.6 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1

COMING SOON



<b>CODE</b>	<b>EPP300</b>
<b>CAPACITY</b>	3 each 4" deep food pan*
<b>EXTERIOR DIM.</b>	L 25.2" x W 17.3" x H 18.7"
<b>INTERIOR DIM.</b>	L 21" x W 13" x H 14.6"
<b>UNIT WEIGHT</b>	7 lbs.
<b>VOLUME</b>	63.4 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1



<b>CODE</b>	<b>EPP400</b>
<b>CAPACITY</b>	4 each 4" deep food pan*
<b>EXTERIOR DIM.</b>	L 25.2" x W 17.3" x H 24.6"
<b>INTERIOR DIM.</b>	L 21" x W 13" x H 20.7"
<b>UNIT WEIGHT</b>	8.6 lbs.
<b>VOLUME</b>	90.9 qt.
<b>COLOR</b>	Black (110)

Case Pack: 1

\*Or equivalent



# Cam GoBox<sup>®</sup> Tips

1. Fill carrier to capacity to maximize temperature retention.
2. Use food pan or plastic liner to keep carrier sanitary.
3. Clean up spills promptly after use.
4. Air carrier out following use.
5. Wash regularly with vinegar and water solution.

