

TRANSLUCENT FOOD PANS



- An economical choice for storing food.
- Translucent polypropylene material provides content visibility and high chemical resistance.
- Withstands temperature ranges from -40° to 160°F (-40° to 70°C).
- Meets Gastronorm GN food pan specifications EN-631-1.
- Non-stick smooth interior surface promotes easy cleaning.

Color: Translucent (190).
 Graduation marks and capacities are approximate.
 Translucent food pans are made of FDA approved materials.
 Translucent food pans interstack with other Cambro food pans.
 Translucent pans are not designed for steam table use.



Ideal for transporting in Cambro top loading carriers. (UPC100, UPCS140, 100MPC, UPC140, UPCS160, 240MPC, UPC160, EPP160SW, EPP180SW, EPP260SW, EPP280SW)



Seal covers protect food quality while eliminating the expense of plastic wrap.



Uniform 1/2" (1,27 cm) flange width ensures the right fit in prep tables and food bars.



Use Cambro StoreSafe® food rotation labels on translucent food pans to manage inventory and reduce waste.

TRANSLUCENT COLANDER PANS

- Rinse, drain and store all in one pan.
- Liquids drain easily into the food pan below for enhanced food quality and reduced handling.
- Translucent Cover w/Handle and Notched Cover with Handle fit on pans with colanders.
- Drain hole diameter is approximately 1/4".

Color: Translucent (190).
 Translucent colander pans are made of FDA approved materials.
 Translucent pans are not designed for steam table use.



CONFIGURATIONS	PAN CODE	COLANDER DEPTH	FITS TRANSLUCENT PAN DEPTH
GN 1/3 6 ¹⁵ / ₁₆ " x 12 ³ / ₄ " (17,6 x 32,5 cm)	33CLRPP 35CLRPP	3" (7,6 cm) 5" (12,7)	4" (10 cm) 6" (15)
GN 1/6 6 ³ / ₈ " x 6 ¹⁵ / ₁₆ " (16,2 x 17,6 cm)	63CLRPP 65CLRPP	3" (7,6) 5" (12,7)	4" (10) 6" (15)

Case Pack for all Pans: 6. **Color:** Translucent (190). Lids listed on following page.