Cam GoBox®

Cambro's latest line of insulated transporters are ideal for caterers looking for an ultra-lightweight transporter that offers superior temperature retention to protect food safety and excellent durability to withstand heavy commercial use, all at a budget-friendly price. Just take them and go!

Cam GoBox®

Cambro's latest line of ultra-lightweight and durable EPP transporters offers budget-friendly solutions for caterers starting out, looking to fulfill shorter-term contracts or expanding delivery services. Cam GoBoxes are also ideal for expanding current menu offerings with minimal expense all while maintaining the same high quality in food and temperature retention that foodservice operators around the world have trusted Cambro with for over 60 years.

Food Safety

Keeping your operation safe is mandated, but it doesn't have to be difficult. At Cambro, we design all of our products with food safety in mind. They must pass our own critical StoreSafe® requirements which support HACCP guidelines for food safety before they can be introduced to the marketplace. Key factors that our products must be able to help foodservice operators are:

- Time and temperature abuse
- Reducing potential cross-contamination
- Ease of cleaning

Cam GoBoxes will ensure that food stays at safe temperatures below 39.2˚F or above 149˚F for many hours during holding and transport. Use them with our Camchillers® and Camwarmers® to extend cold and hot holding time even further. Also, Cam GoBoxes, when used together with our GN pans and covers, provide the best solution to keep both food protected and your transporter clean and free of any potential cross-contamination.

StoreSafe

HACCP

Accessories

Camchiller®

CP3253

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

DESCRIPTION	Camchiller GN 1/1
DIMENSIONS	**L** 20.9" x **W** 12.8" x **H** 1.2"
UNIT WEIGHT	8.6 lbs.
COLOR	Glacier Blue (443)
Case Pack: 1	

CP2632

DESCRIPTION	Camchiller GN 1/2
DIMENSIONS	**L** 12.8" x **W** 10.4" x **H** 1.2"
UNIT WEIGHT	3.9 lbs.
COLOR	Glacier Blue (443)
Case Pack: 1	

Camwarmer®

HP3253

Camwarmers are designed to extend the hot holding time of your food. Place in a hot water bath for 35 minutes and place at the bottom of your carrier.

| DESCRIPTION	Camwarmer GN 1/1
DIMENSIONS	**L** 20.9" x **W** 12.8" x **H** 1.2"
UNIT WEIGHT	7.2 lbs.
COLOR	Fire Red (444)
Case Pack: 1	

ThermoBarrier®

EPP3253DIV

ThermoBarriers are 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.

DESCRIPTION	ThermoBarrier fits EPP300 & EPP400
DIMENSIONS	**L** 20.9" x **W** 12.9" x **H** 1.5"
UNIT WEIGHT	0.8 lbs.
COLOR	Black (110)
Case Pack: 1	

Camdolly®
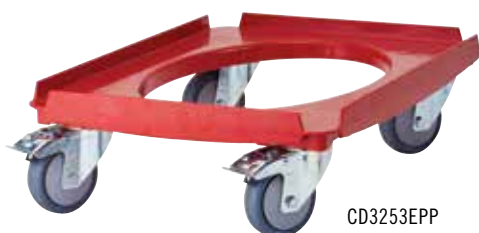
CD3253EPP

DESCRIPTION	Camdolly fits all Cam GoBoxes 4 swivel casters (two with brake)
UNIT WEIGHT	9.9 lbs.
LOAD CAPACITY	551 lbs.
COLOR	Hot Red (158)
Case Pack: 1	

Plastic ID Labels

EPPID5

| DESCRIPTION	Plastic ID labels fits all Cam GoBoxes
COLOR	(000)
Case Pack: 1	

Cam GoBox® – Top Loader

Line your Cam GoBox with a Cambro GN Food Pan and Seal Cover for the ultimate food safety solution. Cambro GN pans protect food and carrier to support HACCP compliance.

EASY LOADING AND UNLOADING
Interior wall recesses make loading and unloading easy for both GN 1/1 as well as 1/2 pans.

EASY IDENTIFICATION
A built-in label area keeps plastic menu tags (included for EPP300 and EPP400) in place for easy content identification or routing. StoreSafe® Labels can also be used with Cam GoBoxes.

Unique design allows inter-stacking,
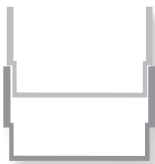
SAVING 30% storage space.

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

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

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

Chemically Inert – unaffected by oil, grease and most chemicals.

Excellent Energy Absorption – can withstand substantial impact without damage.

Great Structural Strength – capable of handling significant loads while maintaining its shape and form.

STACKABILITY
Cam GoBoxes inter-stack and also stack with other major EPP brands.
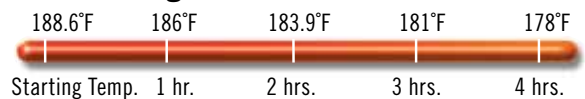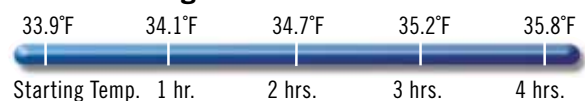
Note: Best results will be achieved by loading food pans between 180° to 190°F. Loading metal food pans over 250°F will result in damage to the carrier.

Dishwasher safe.

Safe for food contact.

100% Recyclable, CFC-Free.

Hot Holding

188.6°F	186°F	183.9°F	181°F	178°F
Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold Holding

33.9°F	34.1°F	34.7°F	35.2°F	35.8°F
Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.

1 year warranty against manufacturer's defects.

For GN 1/1 or GN 1/2 Holding

EXTERIOR DIM.	**L** 23.6" x **W** 15.7" x **H** 10"
INTERIOR DIM.	**L** 21.2" x **W** 13.3" x **H** 7.7"
UNIT WEIGHT	2.4 lbs.
VOLUME	37.5 qt.
COLOR	Black (110)
Case Pack: 1	

EPP160

EXTERIOR DIM.	**L** 23.6" x **W** 15.7" x **H** 12.4"
INTERIOR DIM.	**L** 21.2" x **W** 13.3" x **H** 10"
UNIT WEIGHT	2.6 lbs.
VOLUME	48.6 qt.
COLOR	Black (110)
Case Pack: 1	

EPP180

EXTERIOR DIM.	**L** 23.6" x **W** 15.7" x **H** 12.4"
INTERIOR DIM.	**L** 21.2" x **W** 13.3" x **H** 10"
UNIT WEIGHT	2.5 lbs.
VOLUME	45.4 qt.
COLOR	Black (110)
Case Pack: 1	

EPP180S

For GN 1/2 Holding

EXTERIOR DIM.	**L** 15.4" x **W** 13" x **H** 10"
INTERIOR DIM.	**L** 13" x **W** 10.6" x **H** 7.6"
UNIT WEIGHT	1.37 lbs.
VOLUME	17.9 qt.
COLOR	Black (110)
Case Pack: 1	

EPP260

EXTERIOR DIM.	**L** 15.4" x **W** 13" x **H** 12.4"
INTERIOR DIM.	**L** 13" x **W** 10.6" x **H** 10"
UNIT WEIGHT	1.54 lbs.
VOLUME	23.6 qt.
COLOR	Black (110)
Case Pack: 1	

EPP280

Cam GoBox® – Packaging Codes

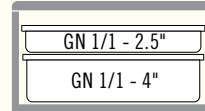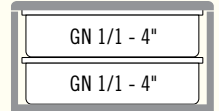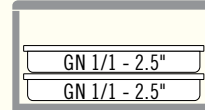| CODE	DESCRIPTION	PACKAGING
Top Loader		
EPP160110	Fits 6" deep GN pan	Pallet
EPP160SW110	Fits 6" deep GN pan	Individually shrink-wrapped with label
EPP180110	Fits 8" deep GN pan	Pallet
EPP180SW110	Fits 8" deep GN pan	Individually shrink-wrapped with label
EPP180S110	Fits 8" deep GN pan	Pallet
EPP260110	Fits 6" deep GN 1/2 pan	Pallet
EPP260SW110	Fits 6" deep GN 1/2 pan	Individually shrink-wrapped with label
EPP280110	Fits 8" deep GN 1/2 pan	Pallet
EPP280SW110	Fits 8" deep GN 1/2 pan	Individually shrink-wrapped with label
Front Loader		
EPP300110	Fits (3) 4" deep GN pans	Individual carton with label
EPP400110	Fits (4) 4" deep GN pans	Individual carton with label

EPP160 / EPP260*

GN 1/1 - 6"
20.6 qt.

GN 1/1 - 2.5"
GN 1/1 - 2.5"
GN 1/1 - 2.5"
†26.9 qt.

GN 1/1 - 2.5"
GN 1/1 - 4"
22.7 qt.

GN 1/1 - 4"
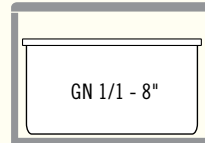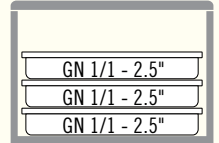GN 1/1 - 4"
†27.5 qt.
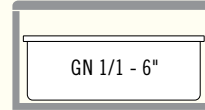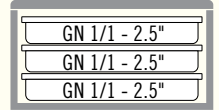
GN 1/1 - 2.5"
GN 1/1 - 2.5"
17.9 qt.

* Same depth combinations as EPP160, but with GN 1/2 pans.

EPP180 / EPP280**

GN 1/1 - 8"
26.9 qt.

GN 1/1 - 2.5"
GN 1/1 - 2.5"
GN 1/1 - 2.5"
26.9 qt.

GN 1/1 - 2.5"
GN 1/1 - 6"
29.6 qt.

GN 1/1 - 2.5"
GN 1/1 - 2.5"
GN 1/1 - 2.5"
GN 1/1 - 2.5"
†35.9 qt.

GN 1/1 - 4"
GN 1/1 - 4"
27.5 qt.

GN 1/1 - 2.5"
GN 1/1 - 2.5"
GN 1/1 - 4"
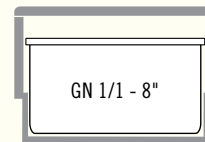**31.7 qt.**
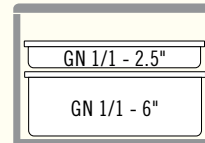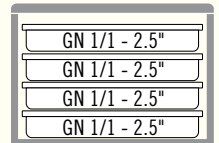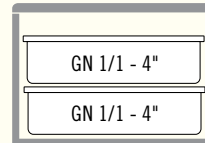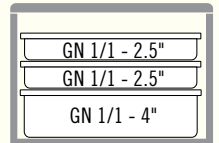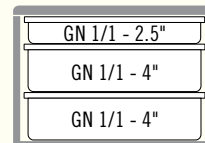
GN 1/1 - 2.5"
GN 1/1 - 4"
GN 1/1 - 4"
†36.6 qt.

** Same depth combinations as EPP180, but with GN 1/2 pans.

EPP180S

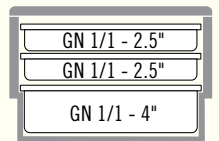Unique design allows inter-stacking, saving 30% storage space.

GN 1/1 - 8"
26.9 qt.

GN 1/1 - 4"
GN 1/1 - 4"
27.5 qt.

GN 1/1 - 2.5"
GN 1/1 - 6"
29.6 qt.
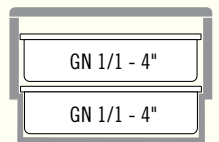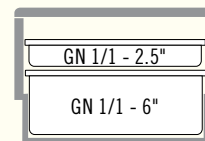
GN 1/1 - 2.5"
GN 1/1 - 2.5"
GN 1/1 - 4"
†31.7 qt.

† Indicates use without temperature maintenance tools.

Cam GoBox® – Front Loader

4-SIDED HANDLING
Thoughtfully designed built-in handles along the top of the front loader units 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.

EASY IDENTIFICATION
A built-in label area keeps plastic menu tags (included for EPP300 and EPP400) in place for easy content identification or routing. StoreSafe® Labels can also be used with Cam GoBoxes.

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

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.

Cam GoBox front loading carriers are designed with enough room to hold GN 1/1 pans along with Camwarmers® or Camchillers®, if desired.
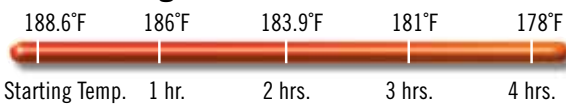
Note: Best results will be achieved by loading food pans between 180˚ to 190˚F. Loading metal food pans over 250˚F will result in damage to the carrier.
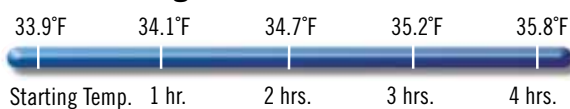
STACKABILITY
Cam GoBoxes inter-stack and also stack with other major EPP brands.

Hot Holding

Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.
188.6°F	186°F	183.9°F	181°F	178°F

Cold Holding

Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.
33.9°F	34.1°F	34.7°F	35.2°F	35.8°F

1 year warranty against manufacturer's defects.

EXTERIOR DIM.	**L** 25.2" x **W** 17.3" x **H** 18.7"
INTERIOR DIM.	**L** 21" x **W** 13" x **H** 14.6"
UNIT WEIGHT	7 lbs.
VOLUME	63.4 qt.
COLOR	Black (110)
Case Pack: 1	

EPP300

EXTERIOR DIM.	**L** 25.2" x **W** 17.3" x **H** 24.6"
INTERIOR DIM.	**L** 21" x **W** 13" x **H** 20.7"
UNIT WEIGHT	8.6 lbs.
VOLUME	90.9 qt.
COLOR	Black (110)
Case Pack: 1	

EPP400

Food Pan Capacity Guide

GN 1/1 FOOD PAN

DEPTH:	8"	6"	4"	2.5"
SERVING CAPACITY PER PAN:	26.9 qt.	20.6 qt.	13.7 qt.	9 qt.

EPP300

GN 1/1 - 2.5"	GN 1/1 - 2.5"
GN 1/1 - 2.5"	
GN 1/1 - 2.5"	GN 1/1 - 8"
GN 1/1 - 2.5"	
35.9 qt.	**35.9 qt.**

GN 1/1 - 2.5"	GN 1/1 - 4"
GN 1/1 - 2.5"	GN 1/1 - 4"
GN 1/1 - 6"	GN 1/1 - 4"
38.6 qt.	***41.2 qt.**

EPP400

GN 1/1 - 2.5"	GN 1/1 - 8"
GN 1/1 - 2.5"	
GN 1/1 - 2.5"	
GN 1/1 - 2.5"	GN 1/1 - 8"
GN 1/1 - 2.5"	
GN 1/1 - 2.5"	
*35.9 qt.	**35.9 qt.**
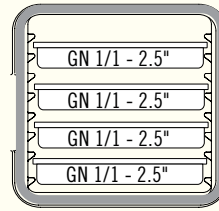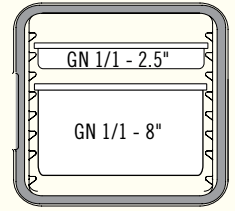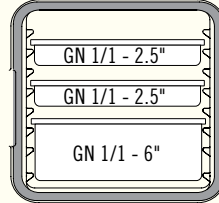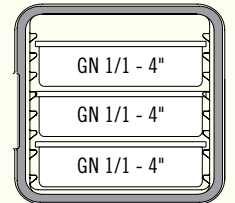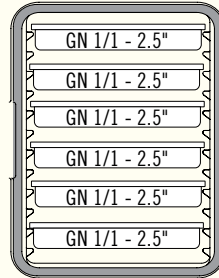
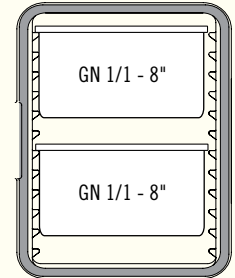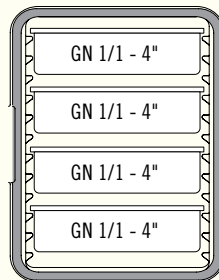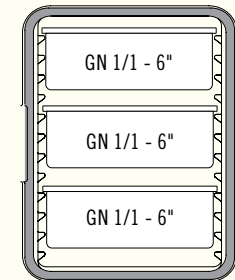| GN 1/1 - 4"	GN 1/1 - 6"
GN 1/1 - 4"	GN 1/1 - 6"
GN 1/1 - 4"	GN 1/1 - 6"
GN 1/1 - 4"	
*54.9 qt.	***61.8 qt.**

*Indicates use without temperature maintenance tools.

CAMBRO®
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