

Coldmaster Standard Food Pans



Cold Food. No Electricity

Coldmaster® Standard Food Pans remove the inconvenience and mess of ice baths. Our pans fit in standard-sized food pan tables reducing steps of food handling, from storage to cooling to presentation. Maintain cold temperatures under 40°F for up to eight hours. Coldmaster Food Pans are the best solution for keeping food chilled, safe and attractive.

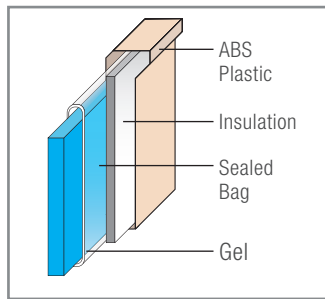


Features



Food Safe

Maintain temperatures at or below ServSafe® guidelines for up to 8 hours



Cool Technology

Insulated walls feature sealed gel packs and foam insulation for optimal cold



Standardized

Fit in standard-sized food pan tables



Convenient and Clean

Use for batter and breading applications, portable food bars or chilled drink garnishes

Constructed of high-impact
ABS plastic

Filled with a non-toxic
refrigerant gel

NSF Listed

Reduces the potential of
bacteria growth

Extra insulation surrounds
refrigerant gel for maximum
cold retention

Maintains temperatures at
or below 40°F for up to 8
hours



Prod No

Description

Color

Pack

Coldmaster Standard Food Pans

CM1100 Δ	6" Deep Full-size Food Pan	02, 03	1 ea
CM1101 Δ	6" Deep Half-size Food Pan	02, 03	1 ea
CM1102 Δ	6" Deep Third-size Food Pan	02, 03	1 ea
CM1103 Δ	6" Deep Third-size Divided Food Pan	02, 03	1 ea
CM1104 Δ	6" Deep Sixth-size Food Pan	02, 03	1 ea
CM1105 Δ	6" Deep High Capacity Sixth-size Food Pan	02, 03	1 ea

NSF Listed products are designated with a **Δ** and may be prefixed with an N