



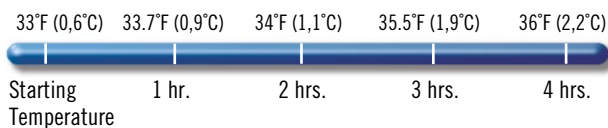
FOOD PAN TEMPERATURE PERFORMANCE TEST

Objective: We conducted side-by-side temperature holding tests to see how Cambro plastic food pans performed compared to stainless steel food pans in keeping food at proper cold temperatures. In each of the tests, the results support and demonstrate that Cambro plastic food pans hold cold foods as effectively or better than stainless steel food pans.



TEST 1

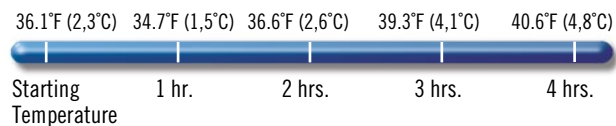
CAMBRO CW 1/9 – 6" PAN • RANCH DRESSING



Results for 1/9 CW Food Pans:

Starting Temperature..... 33°F (0,6°C)
 Ending Temperature..... 36°F (2,2°C)
 Difference 3°F (1,6°C)

STAINLESS STEEL 1/9 – 4" PAN • RANCH DRESSING

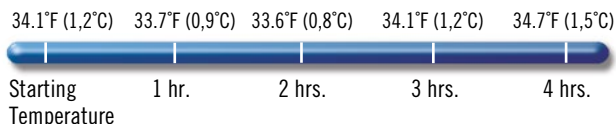


Results for 1/9 Stainless Steel Food Pans:

Starting Temperature..... 36.1°F (2,3°C)
 Ending Temperature..... 40.6°F (4,8°C)
 Difference 4.5°F (2,5°C)

TEST 2

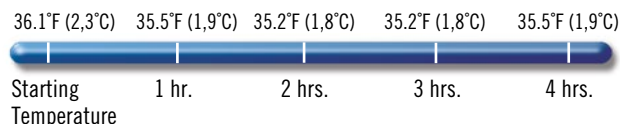
CAMBRO CW 1/6 – 6" PAN • POTATO SALAD



Results for 1/6 CW Food Pans:

Starting Temperature..... 34.1°F (1,2°C)
 Ending Temperature..... 34.7°F (1,5°C)
 Difference 0.6°F (0,3°C)

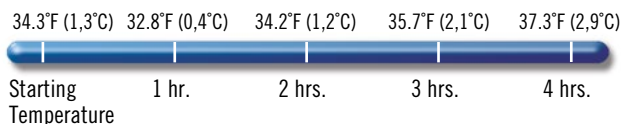
CAMBRO PP 1/6 – 6" PAN • POTATO SALAD



Results for 1/6 PP Food Pans:

Starting Temperature..... 36.1°F (2,3°C)
 Ending Temperature..... 35.5°F (1,9°C)
 Difference 0.6°F (0,4°C)

STAINLESS STEEL 1/6 – 6" PAN • POTATO SALAD



Results for 1/6 Stainless Steel Food Pans:

Starting Temperature..... 34.3°F (1,3°C)
 Ending Temperature..... 37.3°F (2,9°C)
 Difference 3°F (1,6°C)

Temperature spec 35.0 degrees +/- 2.0 degrees

