



# Cool Dispenser



- Dispense chilled condiments from ColdFest crocks.
- Use at snack bars, salad bars or anywhere refrigeration is not available.
- Pumps dispense 1 oz. portions.



# ColdFest™ Cover and Pump

Newest addition to the ColdFest line enables operators to dispense chilled condiments from ColdFest crocks. Use at condiment bars, snack bars, catered events or wherever refrigeration is not available. Choose from standard, maxi, or fixed nozzle pumps for all your dispensing needs.

- The standard pump and the fixed nozzle pump dispense mayonnaise, mustard, ketchup and other condiments.
- Maxi pump is designed for chunky condiments such as salsa, dressings, tartar sauce and even relish.
- Fixed nozzle pump enables controlled dispensing with a nozzle that does not move when you pump.
- All pumps dispense 1 oz portions.
- Pumps meet all FDA requirements.
- Clear lid is made of virtually unbreakable Camwear® polycarbonate for maximum durability while allowing product visibility. Cover is a perfect fit with the CFR18 ColdFest crock.

ColdFest crocks hold food for up to six hours below HACCP temperatures of 40°F (4°C). Simply freeze the ColdFest crock upside down overnight and add chilled products. Made of ABS with high-impact resistance and FDA approved non-toxic gel. Designed to perform with frequent and heavy use in a foodservice operation.

- Coldfest crocks fit in standard bar openings.
- Crocks are stackable to save space.
- Crocks are dishwasher safe at room temperature.



Standard Pump and Cover



Maxi Pump and Cover



Fixed Nozzle Pump and Cover

ColdFest pumps and covers are sold as kits with one cover and pump in each kit.

PUMP & LID CODES	DESCRIPTION	DIMENSIONS W X D X H	CASE LBS. (CUBE)	LIST PRICE EA.
CFPSRC10	Standard Pump and Cover Kit	7 <sup>1</sup> / <sub>4</sub> " x 9" x 11 <sup>1</sup> / <sub>4</sub> "	.66 (.11)	
CFPMRC10	Maxi Pump and Cover Kit	7 <sup>1</sup> / <sub>4</sub> " x 10 <sup>1</sup> / <sub>4</sub> " x 12 <sup>3</sup> / <sub>8</sub> "	.72 (.11)	
CFPFRC10	Fixed Nozzle Pump and Cover Kit	7 <sup>1</sup> / <sub>4</sub> " x 11 <sup>5</sup> / <sub>8</sub> " x 11 <sup>3</sup> / <sub>4</sub> "	.74 (.11)	

Case Pack: 1

COLDGEST CROCK	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY	CASE LBS. (CUBE)	CASE PACK	LIST PRICE EA.
Round Crock Dia. 6 <sup>13</sup> / <sub>16</sub> "	CFR18*	6 <sup>3</sup> / <sub>4</sub> "	1.7 qt.	3 (.20)	1	

Colors: Black (110), White (148)

\*Crock NSF Listed



For more information about Cambro products, contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.



## ColdFest™

Keep foods chilled at or below HACCP guidelines without the use of messy ice. Simply freeze ColdFest upside down for eight hours and add pre-chilled products. Will hold contents for 6-8 hours.



## Food Bars

Cambro food bars can go anywhere to add menu and serving options. Foam insulation helps to maintain food temperatures for hours. Ultra Bars offer ample storage area. Floor Models, Children's Food Bars and Table Top Bars are also available.



## Translucent Pans & Seal Covers

Offers economical food storage. Translucent food pans are a good choice for use in refrigerated food bars and prep tables. Made of polypropylene to handle a wide temperature range from -40°F to +160°F (-40°C to +70°C) and for high chemical resistance. Translucence provides some visibility to ease inventory identification.



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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Hot Line 800 833 3003  
LIT2414 Prices subject to change without prior notification. Printed in USA 05/04.