

CAMSHELVING®

KEY FEATURES OF ALL CAMSHELVING SERIES

Rust and Corrosion Free

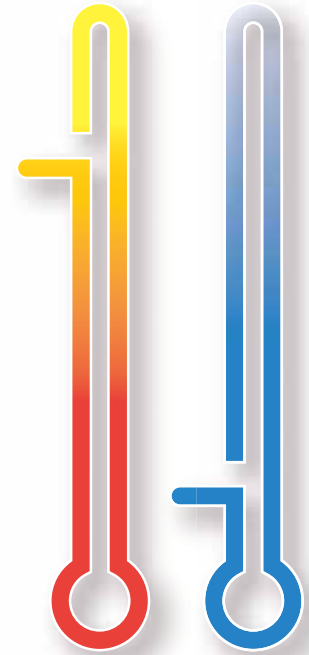
Backed by a lifetime warranty against rust and corrosion, Camshelving storage systems eliminate the inconvenience and costs associated with restoring or replacing degraded shelving. Only Cambro offers Shelving for Life.



Multi Environment Use

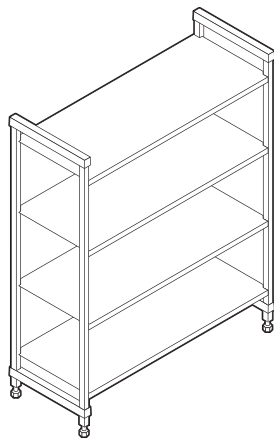
Camshelving storage systems are designed to withstand all extreme storage applications and temperatures — impervious to moisture, chemicals, salt, food acids, and humidity. Camshelving systems can be installed anywhere and will never rust.

-36°F TO 190°F

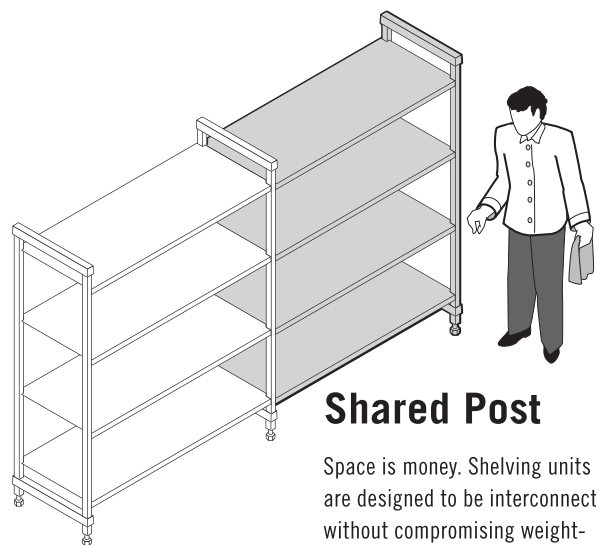


Maximized Space Utilization

Components have been thoughtfully designed to maximize storage space, even in space-restricted areas.



Starter Unit



Starter + Add-On Unit

Shared Post

Space is money. Shelving units are designed to be interconnected, without compromising weight-bearing capacity all while maximizing usable storage space.

PREMIUM series

ELEMENTS series

New!

BASICS PLUS series

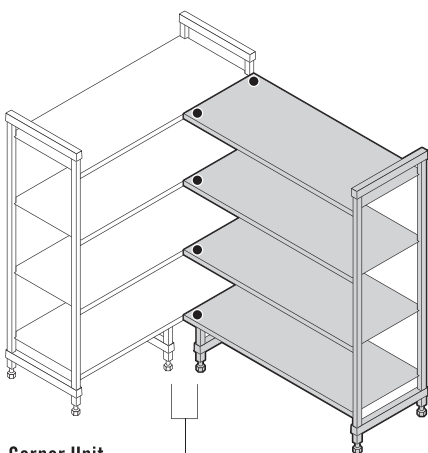
Easy to Clean

Cleaning shelving shouldn't be a major production. Whether daily or scheduled, cleaning can be done quickly and easily without interrupting storage space or normal, day-to-day operations.

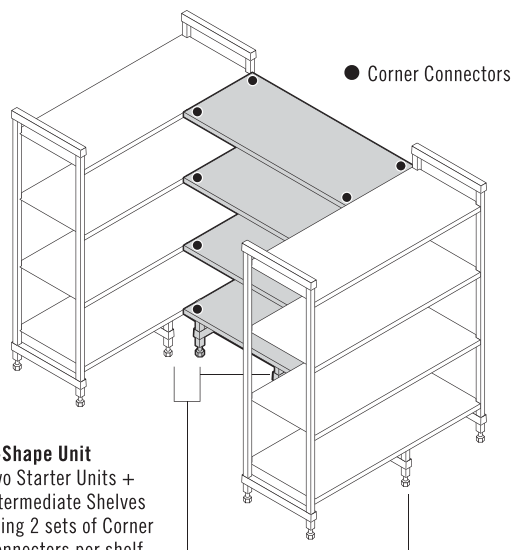


Easy to Adjust

Each shelf can be easily and independently adjusted to accommodate a variety of storage products and packages as product and storage needs change.



Corner Unit
Starter + Add-On Unit using 1 set of Corner Connectors per shelf and 2 Dunnage Stands.



U-Shape Unit
Two Starter Units + Intermediate Shelves using 2 sets of Corner Connectors per shelf and 4 Dunnage Stands.

Corner Shelf Space

Convert unusable space into continuous, easy-access storage areas using corner connectors.

CAMSHELVING® SERIES

QUICK REFERENCE GUIDE

Cambro offers three rust-free, non-corrosive, hygienic shelving systems that will hold up to the tough demands of commercial foodservice operations. This guide will help you choose the ideal Camshelving system for each storage area in your operation. Only Cambro offers Shelving for Life.



PREMIUM series

Storage Areas	High-volume foodservice operations with constant loading and off-loading of heavy products. Frequent and/or multiple daily deliveries. Wet Storage - Walk-in Freezers, Coolers, Warewashing Areas Dry Storage - Bulk Foods, Catering Equipment, China/Dishware, Linen, Merchandising.
Recommended For	Hotels and Casinos, Restaurants, Quick-Serve Restaurants, Schools, Colleges and Universities, Healthcare, Military, Convention Centers/Stadiums, Cruise Ships, Caterers and Banquet Centers, Corporate Dining, Convenience and Grocery Stores.
Product Material	Posts and traverses are made from a steel core with smooth polypropylene exterior. Superior strength and durable enough to withstand the heaviest loading demands.
Assembly	Molded in dovetails mean fewer parts, making it the easiest to assemble.
Weight-Bearing Capacity (based on 24"- 48" length)	Stationary Unit: 800 lbs. per shelf, 2000 lbs. per unit. Mobile Unit: 750 lbs. per unit. Corner and U-Shape Unit: 400 lbs. per shelf, 1600 lbs. per unit.
Lifetime Warranty Against Rust & Corrosion	Shelf Plates, Stationary Posts and Traverses
Unit Lengths	24", 30", 36", 42", 48", 54", 60", 72"
Unit Depths	14", 18", 21", 24"
Unit Heights	Stationary: 32", 56", 64", 72", 84" Mobile: 35", 59", 67", 75" (includes casters)
Mobile Units	YES
High Density Storage Floor Track System	YES
Bottom Shelf Dunnage Stand	YES
Shelf Rails	YES
Vertical Drying and Storage Cradle (Trays / Cutting Boards / Lids)	YES
Dome Drying and Storage Cradle	YES
Angled Drying and Storage Cradle	YES
Shelf Divider (Narrow Item Storage)	YES
Shelf Divider Bar (for Food Pans or Food Boxes)	YES
Single Shelf Sheet Pan / Tray Rack	YES
Single Shelf Security Cage	YES
Full Wrap Security Cage	YES

ACCESSORIES



ELEMENTS series

BASICS PLUS series

High-volume foodservice operations with constant loading and off-loading of medium to heavy products. 5-7 deliveries per week.

Wet Storage - Walk-in Freezers, Coolers, Warewashing Areas
Dry Storage - Bulk Foods, Catering Equipment, China/Dishware, Linen, Merchandising.

Medium-volume foodservice operations with constant loading and off-loading of light to medium products. 2-5 deliveries per week.

Wet Storage - Walk-in Freezers, Coolers, Warewashing Areas
Dry Storage - Bulk Foods, Catering Equipment, China/Dishware, Linen, Merchandising.

Hotels and Casinos, Restaurants, Quick-Serve Restaurants, Schools, Colleges and Universities, Healthcare, Military, Convention Centers/Stadiums, Cruise Ships, Caterers and Banquet Centers, Corporate Dining, Convenience and Grocery Stores.

Hotels and Casinos, Restaurants, Quick-Serve Restaurants, Schools, Colleges and Universities, Healthcare, Convention Centers/Stadiums, Caterers and Banquet Centers, Corporate Dining, Convenience Stores, Yogurt Shops and Cafés.

Posts and traverses are made from a revolutionary composite material that is light in weight yet strong enough to withstand rigorous loading conditions.

Posts and traverses are made from the same revolutionary composite material as Elements Series. Slim design is lighter in weight, yet durable and strong enough to withstand a wide variety of storage conditions.

Easy to assemble.

Easy to assemble.

Stationary Unit: 800 lbs. per shelf, 2000 lbs. per unit.
Mobile Unit: 750 lbs. per unit.
Corner and U-Shape Unit: 400 lbs. per shelf, 1600 lbs. per unit.

Stationary Unit: 700 lbs. per shelf, 1800 lbs. per unit.
Corner and U-Shape Unit: 300 lbs. per shelf, 1200 lbs. per unit.

Shelf Plates, Posts and Traverses

Shelf Plates, Posts and Traverses

24", 30", 36", 42", 48", 54", 60", 72"

30", 36", 42", 48", 54", 60"

14", 18", 21", 24"

18", 21", 24"

Stationary: 64", 72", 84"
Mobile: 70", 78" (includes casters)

Stationary: 64", 72", 84"

YES

NO

NO

NO

YES

YES

YES

NO

YES

NO

YES

NO

YES

NO

YES

YES

YES

NO

YES

YES

YES

NO

NO

NO