



INSULATED TRANSPORT GUIDE

Food Holding
and Transportation
Equipment



CAMBRO
TRUSTED FOR GENERATIONS™

www.cambro.com

Cambro and Food Safety

Cambro® Insulated Transport Solutions

Cambro manufactures the widest range of insulated transport equipment in the world. Our comprehensive line of insulated products answers every need for catering and satellite feeding. Combining a wide variety of styles, a broad array of colours and unmatched durability and design, Cambro is the backbone of food transport. Having the ability to withstand rigorous testing and following decades of proven performance, Cambro products have been the food transport product of choice for caterers, hotels, schools, hospitals, colleges, military units, correctional facilities and humanitarian relief agencies around the world.



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® requirement which supports 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 with are:

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

The new Cam GoBox™ line, made with EPP, as well as our more traditional line of transporters made with polyethylene, ensure that food stays at safe temperatures below 4°C or above 65°C for many hours during holding and transport. Use them with our Camchillers and Camwarmers to extend cold and hot holding time even further. Also, all of our insulated transport products, 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.

CAMBRO®

Five Considerations for The Best Fit



1 Type of Container Used

- Cambro offers containers specifically designed to hold beverages, GN food pans, sheet pans, trays, or food boxes.
- All pans made to Gastronorm EN 631-1 specifications will load and hold in every Cambro GN food pan carrier or cart.
- For 1/2-size or 1/3-size GN food pans, use top-loading Camcarriers® or front-loading carriers or carts with model numbers between 140 and 800.

2 Purpose and Budget

- Review the intended purpose of your transporter. Do you need it for long-term catering or shorter-term contracts?
- Cambro transporters made of polyethylene are designed for more durable long-term use.
- The Cam GoBox™ line made of EPP is ideal for businesses starting out, fulfilling shorter-term contracts or quickly expanding catering menu selections with minimal cost.

3 Holding Time Requirements

- Cambro insulated containers are all designed to maintain safe temperatures for up to four hours.
- Cambro temperature maintenance tools, the Camchiller® “Cold Eutectic Plate”, Camwarmer® “Hot Eutectic Plate”, and ThermoBarrier®

“Insulated Divider”, enhance performance by extending holding time.

- For longer heat holding or frequent opening and closing on location, use the electric Ultra Pan Carrier® H-Series.

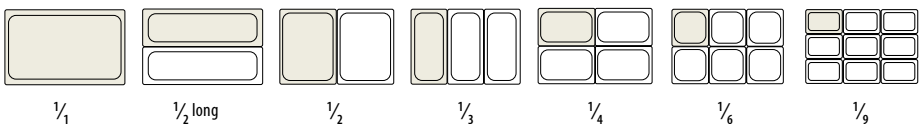
4 Holding Capacity Needs

- Consider average party size or number of guests to be served when selecting insulated containers. The UPCS400 holds approximately 180 servings. (One serving = 280 mL.)
- Select food and beverage container sizes that can be filled to capacity during most uses.
- Transporting carriers as full as possible maximizes temperature retention.
- Food carrier and cart capacity is specified by number of full-sized GN 100 mm food pans. Example: UPCS400 contains 4 x GN 1/1 100 mm.

5 Transport Requirements

- Review external dimensions and check stacking height on and off dollies to ensure that the container(s) will fit into storage areas and transport vehicles.
- Consider who will be carrying, stacking or pushing containers and how far they will be transported. Lift-and-carry containers feature ergonomic, moulded-in handles on the ends or sides for one or two-person lifting.

Summary of GN Container Sizes



GN 1/4 Food Pan



Depth:	20 cm	15 cm	10 cm	6,5 cm
Capacity:	25,6 L	19,5 L	13 L	8,5 L
Portions:	108	82	55	36

Five Steps for Peak Performance



1 Ensure all parts are operational

To ensure maximum temperature retention, gaskets, latches, hinges, door pins and venting caps should be kept clean, in place and in good working condition. Take advantage of gasketless products such as UPCS140, UPCS160, UPCS180 and UPCS400.

2 Preheat or Pre-chill

Preheating or pre-chilling containers before loading is recommended for best results and to extend holding time.



Pre-heat

- Slide a hot Camwarmer® "Hot Eutectic Plate" or a full-sized, uncovered pan of 88°C hot water onto bottom rails.
- Close door for 15–30 minutes.

Pre-chill

- Slide frozen Camchiller® "Cold Eutectic Plate" or a full-sized, uncovered pan of ice water onto top rails.
- Close door for 15–30 minutes.
- If space is available, place containers in cooler or freezer overnight with doors open or lids off.



Beverage Containers

- To preheat or pre-chill beverage servers, fill with hot water or ice water, cover and latch lid for 15-30 minutes.

Note: Boiling liquid 88°C or hotter should not be poured directly into a Cambro container.



3 Use shallow pans and cover whenever possible

- Shallow 6,5 cm or 10 cm pans help retain safer food temperatures and quality during each step of the cooking, holding and serving process.
- Use covers to protect food from spilling and reduce the risk of cross-contamination. Cambro Griplids® are specifically designed to prevent spills when used with polycarbonate pans and high heat H-Pans™.
- Reduce wrap or foil and labor costs by using reusable lids whenever possible. Reusable lids also ensure secure stacking and storage in the cooler or freezer, maximizing storage space.

4 Minimize door opening and closing

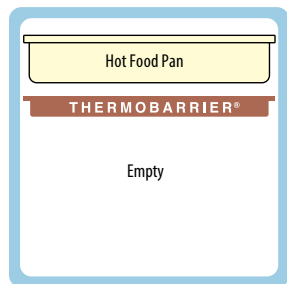
Every time doors are opened or lids are lifted, foods and liquids lose temperature. To reduce frequent opening:

- Label the outside of each container with tape, labels or tags for closed-door content identification.



5 Minimize empty space

Empty spaces in a container can cause food to lose temperature, since cavity air and food temperature will naturally equalize. To prevent this, transport carriers as full as possible. When working with a partially-filled carrier, maximize safe food temperatures and holding time by sliding a ThermoBarrier® (Insulated Divider) under hot food loaded in upper cavity space or above cold food loaded into lower cavity space.



GN 1/1 Griplid® to prevent spills during transportation

Features for the Cam GoBox™ Line

Cam GoBox – Top Loaders

ERGONOMIC HANDLES

Comfortable handles allow easy and safe lifting of the GoBox.



STACKABILITY

Cam GoBoxes inter-stack and also stack with major competitive brands.



EASY LOADING AND UNLOADING

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



NESTING

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



Cam GoBox Lines

FOOD SAFETY

The Cam GoBox line is certified for safe food contact. For the ultimate safety, efficiency and ease of cleaning, use them together with a GN food pan and lid, or to hold pre-packaged food.



EASY IDENTIFICATION

A built-in label area keeps plastic menu tags in place for easy content identification or routing. Dissolvable StoreSafe Labels can also be used with Cam GoBoxes.



Cam GoBox – Front Loaders

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.



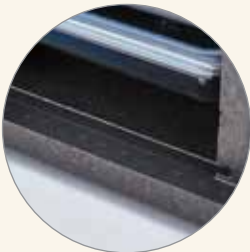
FULL 270° ACCESS

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.



DRIP-RESISTANT

Built-in condensation channel helps front loaders to remain drip-resistant.



STACKABILITY

Cam GoBoxes inter-stack and also stack with major competitive brands.



Dishwasher Safe



Stackable



100% Recyclable, CFC-Free.



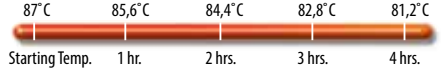
Fit for Food Products

Cam GoBox™ Top Loading Carriers

Cam GoBox – Top Loaders

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

Cam GoBox Hot Holding



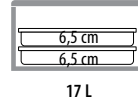
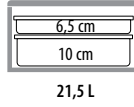
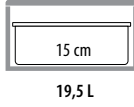
Cam GoBox Cold Holding



EPP160

EPP Top Loader for 15 cm GN pan

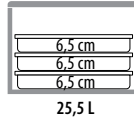
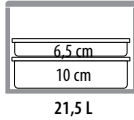
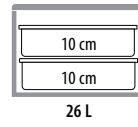
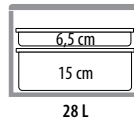
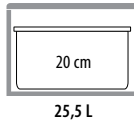
Ext. Dim: 60 x 40 x 25,7 cm
 Int. Dim: 53,8 x 33,8 x 19,3 cm
 Unit Weight: 1,05 kg
 Volume: 35,5 L
 Color: Black (110)



EPP180

EPP Top Loader for 20 cm GN pan

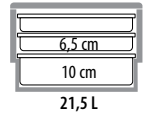
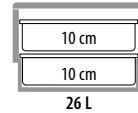
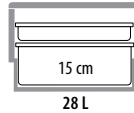
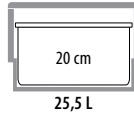
Ext. Dim: 60 x 40 x 31,6 cm
 Int. Dim: 53,8 x 33,8 x 25,3 cm
 Unit Weight: 1,2 kg
 Volume: 46 L
 Color: Black (110)



EPP180S

EPP Stacking Top Loader for 20 cm GN pan

Ext. Dim: 60 x 40 x 18,2 cm (top)
 58,6 x 33,6 x 10 cm (bottom)
 Int. Dim: 53,8 x 33,8 x 15,9 cm (top)
 50,4 x 30,2 x 9,5 cm (bottom)
 Unit Weight: 1,1 kg
 Volume: 43 L
 Color: Black (110)



**Exclusive Inter-Stacking Design
 Saves 30% Storage Space!**

Cam GoBox Bundled Packages

The ultimate in food safety + added value! Cam GoBox packages feature one of our lightweight transporters together with a 20 cm polypropylene GN full-size pan and a Seal Cover to keep your contents fully protected while keeping your transporter hygienic to support HACCP compliance.



EPP180PKG

Package Includes: EPP180 Top Loader
 18PP (20 cm polypropylene GN pan)
 10PPCWSC (Seal Cover)

Unit Weight: 2,8 kg
 Volume: 46 L
 Color: Black (110)



EPP180SPKG

Package Includes: EPP180 Top Loader
 18PP (20 cm polypropylene GN pan)
 10PPCWSC (Seal Cover)

Unit Weight: 2,7 kg
 Volume: 43 L
 Color: Black (110)



CEL In Stock: All Sizes Available.

Cam GoBox™ Front Loading Carriers

Cam GoBox – Front Loaders

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

EPP300

Ext. Dim: 64,5 x 44 x 47,5 cm
 Int. Dim: 53,5 x 33 x 37 cm
 Unit Weight: 3,1 kg
 Volume: 60 L
 Color: Black (110)



EPP400

Ext. Dim: 64,5 x 44 x 63 cm
 Int. Dim: 53,5 x 33 x 52,5 cm
 Unit Weight: 3,9 kg
 Volume: 86 L
 Color: Black (110)



CEL In Stock: All Sizes Available.

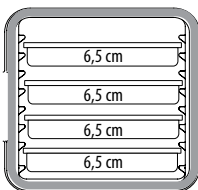


NOTE

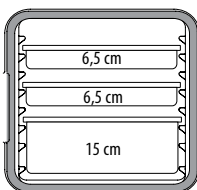
Best results will be achieved by loading food pans between 82° to 88°C. Loading metal food pans over 120°C will result in damage to the carrier.



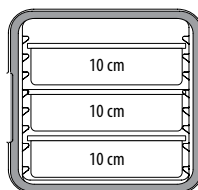
EPP300



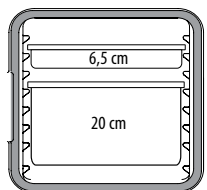
34 L



36,5 L

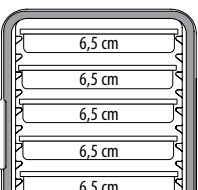


39 L

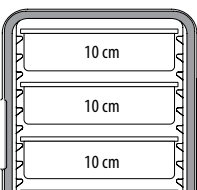


34 L

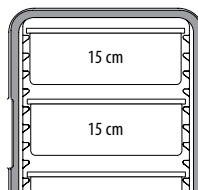
EPP400



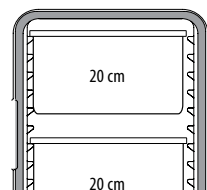
51 L



52 L



58,5 L



51 L

Cam GoBox™ Accessories



Camdolly®



CD3253EPP

Description: Camdolly® fits all Cam GoBoxes
Dimensions (L x W x H): 53 x 32,5 x 3,7 cm
Weight: 4,5 kg
Color: Hot Red (158)

Plastic ID Labels



EPPID5

Description: Plastic ID labels fit all GoBoxes
Color: (000)

Camchillers®

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

CP3253

Description: Camchiller GN 1/1 fits all Cam GoBoxes
Dimensions (L x W x H): 53 x 32,5 x 3 cm
Unit Weight: 3,9 kg
Color: Cold Blue (159)



Camwarmers®

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.

HP3253

Description: Camwarmer GN 1/1 fits all Cam GoBoxes
Dimensions (L x W x H): 53 x 32,5 x 3 cm
Unit Weight: 3,25 kg
Color: Hot Red (158)



Thermobarriers®

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 space created.

EPP3253DIV

Description: ThermoBarrier fits EPP300 & EPP400
Dimensions (L x W x H): 53 x 32,7 x 3,7 cm
Unit Weight: 0,37 kg
Color: Black (110)



Features for Insulated Containers

Foam Insulation

Thick, CFC free, polyurethane foam insulation has the density of wood, ensuring hot or cold food temperatures will be maintained for hours.



Tough Exterior

Tough polyethylene or polypropylene* exterior won't dent, crack, rust, chip or break.
* UPCS product lines



Door

Front loading Camcarriers®, Camcarts® and Combo Carts™ are designed for doors to swing open a full 270° for easy loading and unloading.



Staging Area

Moulded in marine rail on top of most units provides a staging area.



Handles

Designed for ergonomic lifting and carrying, moulded-in handles won't bend or break.



Latches

Sturdy latches ensure a tight seal and are easily opened and closed.



Rails

Moulded in rails or rail guides are designed to maximize holding capacity. All Cambro carriers for GN food pans conform to EN-631 standards.



Vent Cap

Patented vent cap or self-venting design equalizes pressure to release steam and allow doors or lids to open easily.



Bumpers

Moulded in bumpers help prevent damage.



Casters

Heavy duty casters are secured to thick steel axles or moulded-in plates to ensure smooth and stable transport.



Note: Always cool metal pans for 30–60 seconds to 121°C before placing into a Cambro container or on any container surface.



Store and Transport
Food Safely



Meets criteria for sanitation and
cleanability.



Fit for Food
Products



Dishwasher
Safe

Insulated Beverage Servers

The Original Camtainers®*

The standard for many caterers. Choose from four sizes for beverage service. Four sturdy plastic latches on each unit open and close easily and will never rust.

CEL In Stock Colours 250LCD, 350LCD, 500LCD:
(157), (401).

CEL In Stock Colour 100LCD: (401).

100LCD

Ext. Dim: 29 x 26,5 x 44 cm
Capacity: 5,7 L
210 mL Cups: 27
Unit Weight: 5,3 kg
Dolly: CD1420



250LCD

Ext. Dim: 42 x 23 x 47 cm
Capacity: 9,5 L
210 mL Cups: 45
Unit Weight: 5,8 kg
Dolly: CD100, CD100H, CD100HB



350LCD

This model comes without a spigot for soup service.
Ext. Dim: 42 x 23 x 47 cm
Capacity: 12,7 L
210 mL Cups: 60
Unit Weight: 6 kg
Dolly: CD100, CD100H, CD100HB



500LCD

Ext. Dim: 42 x 23 x 62 cm
Capacity: 17,9 L
210 mL Cups: 85
Unit Weight: 7,3 kg
Dolly: CD100, CD100H, CD100HB



1000LCD

Ext. Dim: 53 x 41,5 x 63 cm
Capacity: 44,5 L
210 mL Cups: 214
Unit Weight: 5,72 kg
Dolly: CD300, CD300H, CD300HB



	Model	Temperature (°C)				
		87°C	84,5°C	82°C	79°C	77°C
Hot	250LCD	87°C	84,5°C	82°C	79°C	77°C
	UC250	88°C	85,5°C	84°C	82°C	80°C

	Model	Temperature (°C)				
		1°C	1,5°C	2°C	3°C	4°C
Cold	250LCD	1°C	1,5°C	2°C	3°C	4°C
	UC250	0,5°C	1°C	1°C	1,5°C	2°C
		Start	1 hr.	2 hrs.	3 hrs.	4 hrs.

Note: Do not pour liquid in excess of 88°C directly into a Cambro container.

*All Camtainers and Ultra Camtainers can be converted into a soup container with a Cambro solid nylon plug, part number 47219.

For product colour details, refer to your Cambro Catalog or www.cambro.com

Ultra Camtainers®*

A contemporary line, featuring two wide nylon latches that are easy to open and close.

CEL In Stock Colours UC250, UC500: (191), (401).

UC250

Ext. Dim: 42,5 x 30 x 50 cm
Capacity: 10,4 L
210 mL Cups: 50
Unit Weight: 6,85 kg
Dolly: CD100, CD100H, CD100HB



UC500

Ext. Dim: 42,5 x 30 x 68 cm
Capacity: 19,9 L
210 mL Cups: 94
Unit Weight: 8,55 kg
Dolly: CD100, CD100H, CD100HB



UC1000

Ext. Dim: 52 x 41,5 x 65,5 cm
Capacity: 39,7 L
210 mL Cups: 192
Unit Weight: 13,24 kg
Dolly: CD300, CD300H, CD300HB



Insulated Bakery Container

Designed for the bakery industry that uses 60 x 40 cm cold sheet pans. Ideal for transporting products at safe cold temperatures to satellite locations or for general off-site distribution.



186

CEL In Stock Colour: (186).



BK60406

BK60406*

Ext. Dim: 76,5 x 57 x 82 cm
 Int. Dim: 42 x 63,5 x 67,5 cm
 Number of Rails: 7
 Rail Spacing: 8,7 cm
 Unit Weight: 23 kg
 Dolly: CD300
 Accessory: CP6040 (Cold Eutectic Plate)
 *Sold with Eutectic Plate CP6040

Insulated Top Loading GN Food Pan Carriers

S-Series

Durable polypropylene construction, built-in seal and wide, nylon latches. Contemporary appearance and superior holding performance at an economical price.



480

131

157

110



Depth:	20 cm	15 cm	10 cm	6,5 cm
Capacity:	25,6 L	19,5 L	13 L	8,5 L
Portions:	108	82	55	36

CEL In Stock Colours UPCS140, UPCS160, UPCS180: (480).

UPCS160

Hot

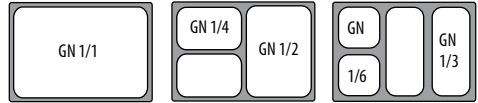
87°C 85°C 83°C 81°C 79°C

Cold

0°C 1°C 2°C 2°C 2,5°C

Start 1 hr. 2 hrs. 3 hrs. 4 hrs.

Capacity Chart



UPCS140

Ext. Dim: 64 x 43,5 x 22 cm
 Capacity: 1 GN 1/1-10 cm/13,0 liters
 Unit Weight: 7,91 kg
 Dolly: CD160



UPCS180

Ext. Dim: 64 x 43,5 x 30,5 cm
 Capacity: 1 GN 1/1-20 cm/25,6 liters
 Unit Weight: 8,88 kg
 Dolly: CD160



UPCS160

Ext. Dim: 64 x 43,5 x 26 cm
 Capacity: 1 GN 1/1-15 cm/19,5 liters
 Unit Weight: 8,6 kg
 Dolly: CD160



Camdolly CD160 For UPCS

Ext. Dim: 62 x 42 x 26,5 cm
 Capacity: 136 kg



131

110

401



For product colour details, refer to your Cambro Catalog or www.cambro.com

UPCS400 & UPC400 Ultra Pan Camcarriers® to Transport Gastronom Food Pans

Insulated Containers – UPCS400 & UPC400

- Superior performance: both models keep food hot or cold for 4 hours or more without electricity.
- Polyurethane foam insulation improves temperature maintenance and remains cool to the touch compared to hot metal cabinets.
- Durable construction will never dent, rust, chip or break.
- Doors open 270° for easy loading and unloading of food pans.
- Units are stackable and can be placed on a dolly.



UPCS400 Colours

480

401

131

131

UPC400 Colours

191

401

157

110

131

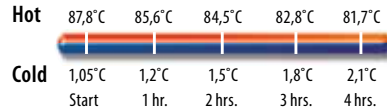


Stacks with both UPCS400 and UPC400. Fits on CD400 Camdolly, or optional casters may be added for smooth ground transport.

CODE	UPCS400	UPC400
DIM. L x W x H (CM)	46 x 63,5 x 63	46 x 63,3 x 62
CEL IN STOCK COLOUR	Speckled Gray (480)	Slate Blue (401)

Case Pack: 1

UPC400 / UPCS400



Camdolly CD400 For UPCS400 & UPC400

Ext. Dim: 71 x 53 x 23 cm

Capacity: 136 kg



131

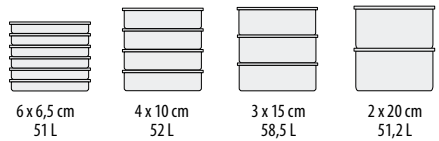
110

401

CEL In Stock Colour: (401).

Capacity Chart:

UPCS400/UPC400



Camchiller®, ThermoBarrier® & Camwarmer®



CODE	CP3253	400DIV	HP3253
DIM. L x W x H	53 x 32,5 x 3 cm	54 x 33 x 2,5 cm	53 x 32,5 x 3 cm
CEL IN STOCK COLOUR	Cold Blue (159)	Gray (180)	Hot Red (158)

Case Pack: 1

For product colour details, refer to your Cambro Catalog or www.cambro.com

Ultra Camcarts® to Transport Gastronorm Food Pans

Ultra Camcarts® for Food Pans

Rugged and dependable food containers with built-in casters.

CEL In Stock Colours UPC800, UPC1600: (192), (194), (401).

CEL In Stock Colour UPC600, UPC1200: (401).

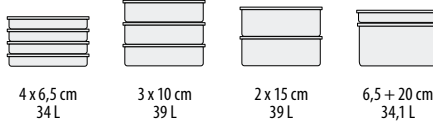
UPC600

Ext. Dim: 52 x 69 x 114,5 cm
Compartment Dim: 34 x 54 x 35,5 cm
Unit Weight: 32,48 kg
Accessories: 300DIV, CP1220, 1210PW



UPC600

Capacity Chart: UPC600 (x2), UPC1200 (x4)



UPC1200

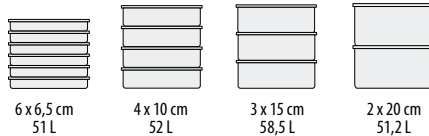
UPC800

Ext. Dim: 52 x 69 x 137 cm
Compartment Dim: 33 x 54,5 x 48,5 cm
Unit Weight: 39,01 kg
Accessories: 400DIV, CP1220, 1210PW



UPC800

Capacity Chart: UPC800 (x2), UPC1600 (x4)



UPC1600

Hot

UPC800	87,7°C	85,5°C	84,2°C	82,9°C	81,7°C
UPC1600	87,1°C	85,9°C	85,1°C	84,3°C	83,7°C

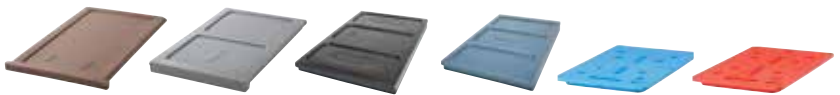
Cold

UPC800	0,3°C	0,8°C	0,9°C	1,2°C	1,4°C
UPC1600	0,6°C	1°C	1,2°C	1,5°C	1,5°C
	Start	1 hr.	2 hrs.	3 hrs.	4 hrs.

UPC1200

Ext. Dim: 72,5 x 82 x 116 cm
Compartment Dim: 54 x 66,5 x 34,5 cm
Unit Weight: 49,29 kg
Accessories: 1200DIV, CP1220

ThermoBarrier®, Camchiller® & Camwarmer®



CODE	300DIV*	400DIV	1200DIV*	1600DIV*	CP3253	HP3253
FITS INTO	UPC600	UPC800	UPC1200	UPC1600	UPC800 UPC1200 UPC1600	UPC600 UPC800
DESCRIPTION	Thermo Barrier	Thermo Barrier	Thermo Barrier	Thermo Barrier	Camchiller	Camwarmer
QUANTITY PER COMPARTMENT	1	1	2	2	2	2
DIM. L x W x H (CM)	53 x 33 x 2,5	54 x 33 x 2,5	53 x 33,5 x 3,5	53 x 33,5 x 3,8	53 x 32,5 x 3	53 x 32,5 x 3
CASE PACK	1	2	2	2	1	1
CEL IN STOCK COLOUR	Coffee Beige (157)*	Grey (180)	Dark Brown (131)*	Slate Blue (401)*	Cold Blue (159)	Hot Red (158)

* Not a CEL stocked item.

For product colour details, refer to your Cambro Catalog or www.cambro.com

Ultra Pan Carriers® and Ultra Camcart® H-Series to Transport GN Food Pans

Ultra Pan Carrier and Camcarts H-Series

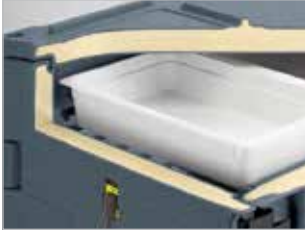
Perfect for frequent opening and closing, these electric, insulated containers extend hot food holding time and ensure food safety.



The UPCH products use a fraction of electricity compared to common metal holding cabinets.

CEL In Stock Colour UPCH4002, UPCH8002, UPCHT8002, UPCH16002: (401).

- 401
- 192
- 191
- 131
- 110



Thick foam insulation retains temperatures for hours, even when unplugged.

UPCH4002

Ext. Dim: 46 x 67 x 63 cm
Compartment Dim: 33,5 x 53,3 x 48,6 cm
Volts: 220
Watts: 265
Unit Weight: 20,45 kg
Dolly: CD400

UPCH4002



CD400

UPCH8002 / UPCHT8002

Ext. Dim: 52 x 69 x 137,2 cm
Compartment Dim: 33 x 54,5 x 48,5 cm
Volts: 220
Watts: 265
Unit Weight: 43,36 kg



UPCH8002
Top and bottom doors are heated.



UPCHT8002
Top door is heated.
Bottom door is passive.

Time & Temperature Performance

Hot Holding	Average temperature inside compartment	65°C to 74°C
Warm Up Time	From ambient to hot.	45 minutes
Recovery Time	Time to recover to hot temperature after door is held open for 30 seconds.	3 minutes
Transport Time*	After reaching hot temperature, amount of time unit can be held passively / unplugged until temperature reaches 65°C.	4 hours +

* Based on test with 4 full-sized, 10 cm deep H-Pans™ filled with 87,7°C hot water.

Hot Holding When Unplugged

UPCH4002	87,8°C	82,8°C	81,7°C	80°C	78,9°C
UPCH8002	87,8°C	83,9°C	82,8°C	81,1°C	80°C
UPCH16002	87,8°C	83,9°C	82,8°C	81,1°C	80°C

Start 1 hr. 2 hrs. 3 hrs. 4 hrs.

Capacity Chart:

UPCH4002, UPCH(T)8002 (x2), UPCH16002 (x4)

6 x 6,5 cm 51 L	4 x 10 cm 52 L	3 x 15 cm 58,5 L	2 x 20 cm 51,2 L

UPCH16002

Ext. Dim: 73 x 84,7 x 137,5 cm
Compartment Dim: 53,5 x 66,5 x 53,5 cm
Volts: 220
Watts: 506
Unit Weight: 67,13 kg



UPCH16002

Insulated Combo Cart™ Plus to Transport Diverse Pan Sizes

Combo Cart Plus

The Most Versatile Holding Cabinet on the Market!

Hold a variety of hot or cold food, with or without electricity.

- Ideal for caterers, schools, hotels and large institutions.
- With 7 pairs of adjustable stainless steel universal rails: Tall cart holds 14 full size sheet pans, 28 half size sheet pans, 28 GN 1/1 food pans (6 cm deep), 14 each 40 cm x 60 cm trays, or large pizza boxes! Low cart holds half this capacity.

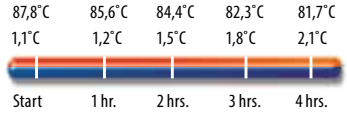


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ELECTRICAL MODELS

Hot Holding	Average temperature inside compartment	65°C to 74°C
Warm Up Time	From ambient to hot.	45 minutes
Recovery Time	After door is held open for 30 sec.	3 minutes

Hot — temperature loss averaging 1,525°C/hour.



Cold — temperature gain averaging 0,25°C/hour.

Non-Electric Carts

- Durable, dent-free, rust-free polyethylene body.
- Thick polyurethane insulation throughout allows hot or cold holding for 4 hours or more.
- Retains food moisture naturally.
- Gasket-free, worry-free door maintains a tight seal for maximum temperature retention.
- Wide paddle latches for easy one-handed opening and closing.
- 12,7 x 20,3 cm Menu Pocket for easy product identification.
- Ergonomic vertical (tall cart) or horizontal handles (low cart), perimeter bumper and four 15 cm high-performance casters for easy maneuverability.



Electric - Heated Carts

Includes all of the features of the non-electric cart plus:

- Perfect for applications that require frequent door opening and closing.
- Unlike metal carts:
 - Remains cool to the touch during operation.
 - Holds food at safe temperatures even when unplugged.
 - On average over 50% more energy efficient than leading metal carts.
- Keeps food safely between 65°C to 74°C with convenient pre-set, gentle non-radiant heat.
- Tall cart features separate, dual compartments with heaters on one or both doors for maximum menu flexibility.
- Available in 110V or 220V models.



LOW MODELS	STANDARD CASTERS	UNIT WEIGHT	HEAVY-DUTY CASTERS	UNIT WEIGHT
Non-Electric	CMBPL	60 kg	CMBPLHD	64,3 kg
Electric (110V)	CMBPLH	65,7 kg	CMBPLHHD	70 kg
Electric (220V)	CMBPLH2	65,7 kg	CMBPLH2HD	70 kg

TALL MODELS	STANDARD CASTERS	UNIT WEIGHT	HEAVY-DUTY CASTERS	UNIT WEIGHT
Non-Electric	CMBP	95,3 kg	CMBPHD	99,6 kg
Electric (110V)	CMBPH, CMBPTH	105,2 kg	CMBPHHD, CMBPTHHD	109,5 kg
Electric (220V)	CMBPH2, CMBPTH2	105,2 kg	CMBPH2HD, CMBPTH2HD	109,5 kg

Ext. Dim: 70,2 x 85,1 x 167,3 cm (Tall) / 70,2 x 85,1 x 104,5 cm (Low)

Compartment Dim: 53,7 x 66,7 x 64,8 cm (All Models)

Watts: 506/ heater

Care and Maintenance

Easy Care Tips

Schedule a thorough, regular cleaning and parts inspection of doors, gaskets, spigots, latches and hinges. Check to make sure they are in good working condition or replace if necessary.



Cleaning for

Traditional Insulated Transporters

- Remove and clean lids, vent caps, gaskets and spigots. To clean gaskets, place in a container or sink of hot, soapy water, wipe off with a soft cloth or brush, rinse with hot water, and dry with a soft, dry cloth.
- Where possible, remove doors and clean around hinges and/or pins.
- Clean with a soft cloth or brush and a mild commercial detergent. Sanitizing solutions are recommended. Do not use steel wool, abrasive pads, brushes, or any cleaners containing ammonia or bleach.
- Rinse with clean, hot water.

Cleaning for Cam GoBox™ Line

- Clean with a soft cloth or brush and a mild commercial detergent. Sanitizing solutions are recommended. Do not use steel wool, abrasive pads, brushes, or any cleaners containing ammonia or bleach.
- The Cam GoBox is also dishwasher safe.

Drying and Storage

- Air dry whenever possible or wipe thoroughly with a dry, clean soft cloth.
- Store with lids and doors slightly open.

Lingering Scents and Stains

- To remove scents and stains that can occur from holding coffee and/or foods with strong odour, use an odour removing soak or sanitizer.
- A diluted solution of 1 tablespoon of baking soda per 1 liter of hot tap water or 1 part lemon juice or white vinegar to 4 parts hot water is also effective.
- Rinse thoroughly with hot water and dry.

Tips for Ensuring Years of Safe Use

- Do not use any type of canned/portable cooking fuel inside a Cambro container.
- Always cool metal pans for 30–60 seconds to 120°C before placing into a Cambro container or on any container surface.
- Boiling liquid 88°C or hotter should not be poured directly into a Cambro container.
- Do not place product against any direct heat source such as a hot oven or grill.
- Never use a cart or dolly with damaged casters.



www.cambro.com

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