

CAMBRO®

Ultra Pan Carrier® and Ultra Camcart® H-Series

Front Loading

Ultra Pan Carrier Models

UPCH400, UPCH4002, UPCHW400, UPCHW4002, UPCHD400, UPCHD4002

Ultra Camcart Models

UPCH800, UPCH8002, UPCHT800, UPCHT8002, UPCHTD800, UPCHTD8002, UPCHBD800, UPCHBD8002



Features & Benefits

- Perfect for frequent opening and closing, extreme cold ambient temperatures and longer events, Hot Holding Ultra Pan Carriers and Ultra Camcarts extend hot food holding time and ensure food safety—an economical alternative to large warming cabinets.
- Versatile transporters hold a wide variety of food types and textures.
- Perfect for transporting hot food to off-premise events, corporate parties or delivering food from central kitchens to satellite locations.
- With durable construction and reliable holding performance, they provide an exact fit for a wide variety of GN full, ½ and ⅓-size food pans and ½-size sheet pans.
- Gentle, 150°–165°F (65,6°–73,9°C) heat provides the ideal temperature range for keeping food safe and hot while maintaining moisture and preventing further, unintended cooking.
- For best holding results, preheat for 45 minutes from room temperature.
- Enables HACCP compliance by maintaining safe, hot food temperatures.
- Recovers temperature in 3 minutes after the door is opened and closed.
- Tough, polyethylene exterior stays cool to the touch.
- Foamed-in polyurethane insulation will hold temperature above 148°F (65°C) for over 4 hours when used unplugged.
- Vent cap equalizes pressure and releases steam.
- 9" (23 cm) nylon latch opens and closes easily, secures tightly and will not bend.
- Ergonomically placed, molded-in handles won't break off.
- UPCH400 is stackable with both UPCS400 and UPC400 for convenient transportation and space-saving storage.
- Twelve, evenly-spaced, molded-in rail sets per compartment (1 compartment in UPCH400 and 2 in UPCH800) accommodate varying pan depths and maximize capacity.
- Transport UPCH400 on casters or CD400 Camdolly®.
- Hot Holding Ultra Camcart UPCH800 comes equipped with casters.
- Removable, 9' (2,7 m) power cord can also be wrapped and secured for transport with vinyl cord strap on left side of unit.
- Indicator light shows when power is on.
- Thermometer located inside door may be removed easily for cleaning.
- Dishwasher safe (without heating element or thermometer).
- Electrical.
- Uses less energy than three 100 watt light bulbs.
- UPCH400 and UPCH800 require no assembly. Non-electric UPC400 and UPC800 models may be retrofitted with heated door with minimal assembly.
- Available in 5 colors.
- Available in 110 volt and 220 volt models.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



UPCH800



UPCH400



Cord Storage



Heating Unit

Approvals



Ultra Pan Carrier® and Ultra Camcart® H-Series

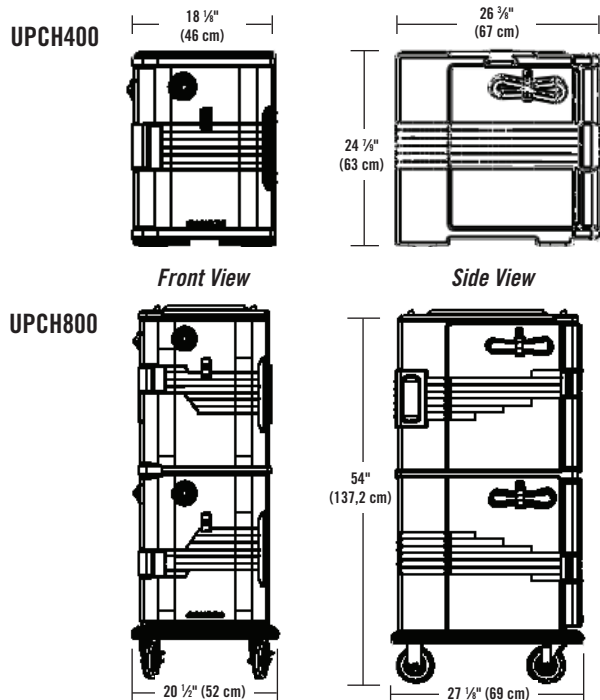
Front Loading

Ultra Pan Carrier Models

UPCH400, UPCH4002, UPCHW400, UPCHW4002, UPCHD400, UPCHD4002

Ultra Camcart Models

UPCH800, UPCH8002, UPCHT800, UPCHT8002, UPCHTD800, UPCHTD8002, UPCHBD800, UPCHBD8002



Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____

| | |
|---|-----------------------|
| HOT HOLDING | 150°–165°F (65°–74°C) |
| WARM UP TIME (from ambient to temperature) | 45 minutes |
| RECOVERY TIME* (time to recover to temperature after door is held open for 30 seconds) | 3 minutes |
| TRANSPORT TIME* (after reaching temperature, amount of time unit can be held passively/ unplugged until contents reach 148°F (65°C).) | 4 hours+ |

* Based on test with 4 full-sized, 4" (10 cm) deep H-Pans™ filled with 190°F (87,7°C) hot water.

| Model | UPCH400 / UPCH800 (110 VAC models) | UPCH400 / UPCH800 (220 VAC models) |
|----------------------------------|---------------------------------------|---------------------------------------|
| Electrical Specifications | | |
| Required Voltage | 110 - 120 VAC | 200 - 230 VAC |
| Maximum Amp. | 2.0a | 1.2a |
| Watts | 230w | 265w |
| Hertz | 50/60 | 50/60 |
| Plug Type | Nema 5-15P | Euro plug, CEE7 |
| Cord Connector / Inlet | C15 / C16 | C15 / C16 |
| Power Cord Length | 9 feet | 2,7 m |
| Capacity | UPCH400 | UPCH800 |
| 2 1/2" (6,5 cm) Deep Food Pan | 6 | 12 |
| 4" (10 cm) Deep Food Pan | 4 | 8 |
| 6" (15 cm) Deep Food Pan | 3 | 6 |
| 8" (20 cm) Deep Food Pan | 2 | 4 |

| PRODUCT CODE | DESCRIPTION | EXTERIOR DIMENSIONS W x D x H | COMPARTMENT DIMENSIONS W x D x H | CASE LB (CUBE) CASE KG (M³) |
|---|--|----------------------------------|-------------------------------------|--------------------------------|
| 1-Compartment Hot Holding Ultra Pan Carriers | | | | |
| UPCH400 | Heated Ultra Pan Carrier, 110V | 18 1/8" x 26 3/8" x 24 7/8" | 13 1/8" x 21" x 19 1/8" | 45 (7.96) |
| UPCH4002 | Heated Ultra Pan Carrier, 220V | 46 x 67 x 63 cm | 33,5 x 53,3 x 48,6 cm | 20,45 (0,225) |
| UPCHW400 | Heated Ultra Pan Carrier w/Casters, 110V | 18 1/8" x 26 3/8" x 31 1/4" | 13 1/8" x 21" x 19 1/8" | 54 (9.98) |
| UPCHW4002 | Heated Ultra Pan Carrier w/Casters, 220V | 46 x 67 x 79,4 cm | 33,5 x 53,3 x 48,6 cm | 24,55 (0,283) |
| UPCHD400* | Heated UPCH400 Replacement/UPC400 Retrofit Door, 110V | 18 1/8" x 3 1/2" x 21" | – | 13 (0.93) |
| UPCHD4002* | Heated UPCH400 Replacement/UPC400Retrofit Door, 220V | 46 x 9 x 53,3 cm | – | 5,91 (0,026) |
| CD400 | Camdolly® | 20 3/4" x 27 3/8" x 9" | – | 16 (3.21) |
| | | 53 x 70 x 23 cm | – | 7,3 (0,09) |
| 400STP | Strap | 200" long | – | 1/2 (–) |
| | | 5 m long | – | 0,5 (–) |
| 2-Compartment Hot Holding Ultra Camcarts | | | | |
| UPCH800 | Heated Ultra Camcart, 110V | 20 1/2" x 27 1/8" x 54" | 13" x 21 1/2" x 19 1/8" | 102 (19.89) |
| UPCH8002 | Heated Ultra Camcart, 220V | 52 x 69 x 137,2 cm | 33 x 54,5 x 48,5 cm | 43,36 (0,563) |
| UPCHT800 | Ultra Camcart with Heated Top Door Only, 110V | 20 1/2" x 27 1/8" x 54" | 13" x 21 1/2" x 19 1/8" | 96 (19.89) |
| UPCHT8002 | Ultra Camcart with Heated Top Door Only, 220V | 52 x 69 x 137,2 cm | 33 x 54,5 x 48,5 cm | 43,64 (0,563) |
| UPCHTD800* | Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 110V | 18 1/8" x 3 1/2" x 21" | – | 13 (0.93) |
| UPCHTD8002* | Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 220V | 46 x 9 x 53,3 cm | – | 5,91 (0,026) |
| UPCHBD800* | Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 110V | 18 1/8" x 3 1/2" x 21" | – | 13 (0.93) |
| UPCHBD8002* | Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 220V | 46 x 9 x 53,3 cm | – | 5,91 (0,026) |

UPCH Case Pack: 1. CD400 Colors: Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180). **CD400 Case Pack:** 1

Casters: 5" (12,7 cm) – 2 fixed, 2 swivel, 1 with brake. * **NOTE:** UPCH400, UPCH800 top and UPCH800 bottom replacement/retrofit doors are not interchangeable.

Architect Specs

The electrical food service and transport front loading insulated transporter shall be an Ultra Pan Carrier, Model UPCH400... or Ultra Camcart UPCH800... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall be made of polyethylene and foam-injected polyurethane. It shall have a non-corrosive heating unit built into its door and a 9' (2,7 m) removable power cord. It shall have a power indicator light on the front and maintain temperature of 150°–165°F (65°–74°C). It shall have a vinyl cord-storage strap on its left side. It shall have a black pop-up vent to help equalize pressure and release steam. It shall have a removable gasket. It shall have 12 sets of evenly-spaced, molded-in rails per compartment and transport GN full size, 1/2 and 1/3-size food pans and 1/2-size sheet pans. It shall have a durable nylon door latch and the compartment door shall swing open 240° to the side. It shall have ergonomic molded-in handles located on each of the sides. It shall be available in 5 colors.

UPCH Colors

| | | |
|--------------------|---------------------|------------------|
| Granite Gray (191) | Granite Green (192) | Slate Blue (401) |
| Dark Brown (131) | Black (110) | |

Approvals



CAMBRO
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