



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 or Pro Cart Ultra.

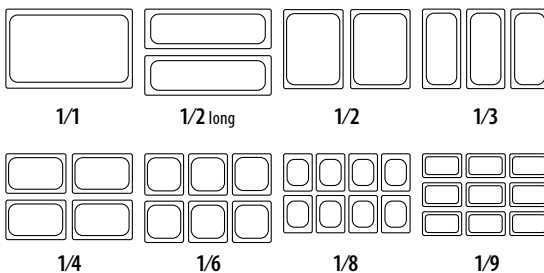
4 Holding Capacity Needs

- 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 1/1 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, UPCS400, UPC300 and 1318CC

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

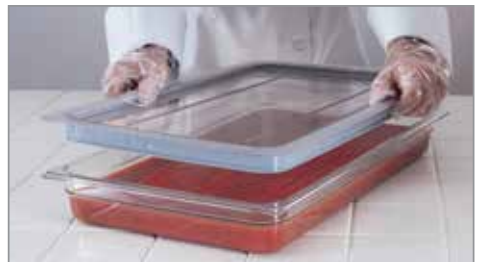
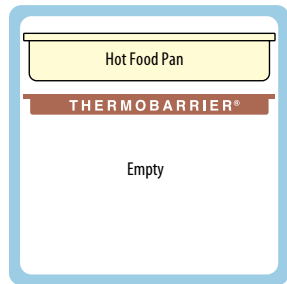
Every time doors are opened or lids are lifted, foods and liquids lose temperature. To reduce frequent opening:

- 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.



Lightweight – Made of EPP (Expanded Polypropylene) an eco friendly high performance foam material.



Chemically Inert – unaffected by oil, grease and most chemicals.



Excellent Energy Absorption – can withstand substantial impact without damage.



Great Structural Strength – capable of handling significant loads while maintaining its shape and form.



100% Recyclable.



Dishwasher safe.



Safe for food contact.

Cam GoBox® Top Loading Carriers - GN

Cam GoBox – Top Loaders

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

For GN 1/2 Holding

EPP260

EPP Top Loader for 15 cm deep GN pan

Ext. Dim: 39 x 33 x 25,7 cm
Int. Dim: 33 x 27 x 19,3 cm
Unit Weight: 0,62 kg
Volume: 16,9 L
Color: Black (110)



EPP280

EPP Top Loader for 20 cm deep GN pan

Ext. Dim: 39 x 33 x 31,6 cm
Int. Dim: 33 x 27 x 25,3 cm
Unit Weight: 0,7 kg
Volume: 22,3 L
Color: Black (110)



For GN 1/1 Holding

EPP160

EPP Top Loader for 15 cm deep 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 deep 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)



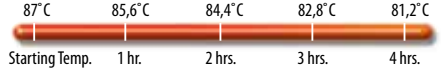
EPP180S

EPP Stacking Top Loader for 20 cm deep GN pan

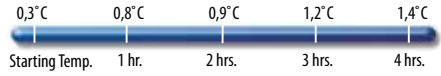
Ext. Dim: 60 x 40 x 18,2 cm (top)
58,6 x 33,6 x 10 cm (bottom)
Int. Dim: 53,8 x 33,8 x 15,9 cm (top)
50,4 x 30,2 x 9,5 cm (bottom)
Unit Weight: 1,1 kg
Volume: 43 L
Color: Black (110)



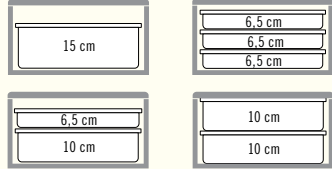
Cam GoBox Hot Holding



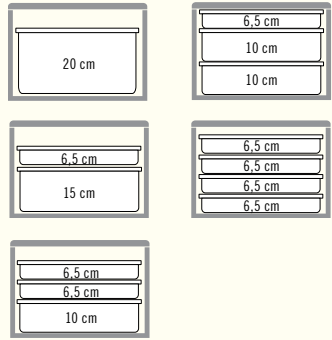
Cam GoBox Cold Holding



EPP160 - GN 1/1 EPP260 - GN 1/2

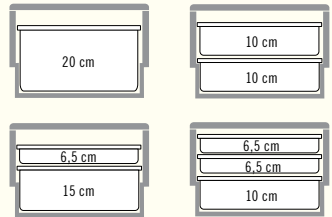


EPP180 - GN 1/1 EPP280 - GN 1/2



EPP180S

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 deep 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 deep polypropylene GN pan)
10PPCWSC (Seal Cover)

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



EPP180SPKG

Package Includes: EPP180S Top Loader
18PP (20 cm deep polypropylene GN pan), 10PPCWSC (Seal Cover)

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



Cam GoBox® Front Loading Carriers - GN

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.

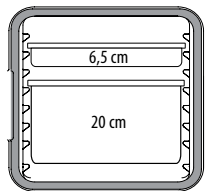
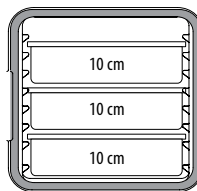
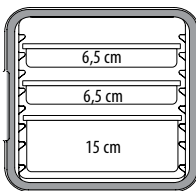
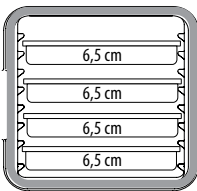


NOTE

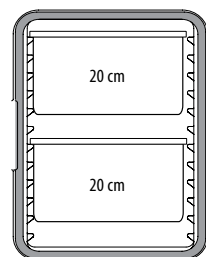
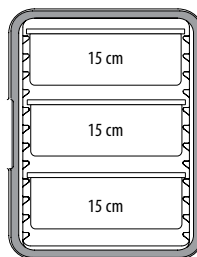
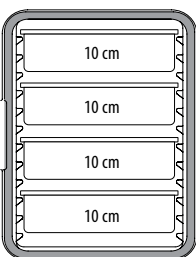
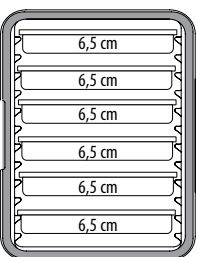
Best results will be achieved by loading food pans between 82° to 88° C. Loading metal food pans over 120° C will result in damage to the carrier.



EPP300



EPP400



Cam GoBox® Top Loading Carriers - 60 x 40 cm



Cam GoBox 4060 – Top Loader

Top loading 60 x 40 cm carrier are lightweight and designed to keep hot or cold food out of the danger zone for 4+ hours. Designed with enough space to transport bakery crates, along with cold plate Camchillers to enhance temperature retention. Ergonomic, recessed handles for convenient carrying and transporting.

EPP4060T200

EPP Top Loader for 20cm deep crates

Ext. Dim: 49 x 69 x 27 cm
Int. Dim: 42,5 x 62,5 x 20,5 cm
Unit Weight: 1,4 kg
Volume: 53 L
Color: Black (110)

EPP4060T300

EPP Top Loader for 30cm deep crates

Ext. Dim: 49 x 69 x 37 cm
Int. Dim: 42,5 x 62,5 x 30,5 cm
Unit Weight: 1,7 kg
Volume: 80 L
Color: Black (110)



CEL In Stock: All Sizes Available.

Cam GoBox® Front Loading Carriers - 60 x 40 cm

Cam GoBox 4060 – Multi-Purpose Front Loader

STACKABILITY

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

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.

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.



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.

UNIQUE DESIGN

Compartment for cold chiller plate or hot plate is located on the inner backwall to prevent overhead condensation drips and to evenly distribute temperature throughout the carrier.

GENTLE OPEN AND CLOSE

Beveled door edges ensure door can be easily closed and latched.



DRIP-RESISTANT

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



Multi-purpose front-loading carrier can be purchased with no molded-in rails providing the operator with the flexibility to load 60 x 40 cm crates of various depths.



Multi-purpose, no molded-in rail bakery carriers are designed for transporting 60 x 40 cm bakery crates filled with wrapped, prepackaged or bulk product.



Multi-purpose Front-Loading Carrier can be modified for versatility to include optional, stainless steel adjustable rails for transporting a combination of 60 x 40 cm crates, baking pans and trays, all in the same carrier.



Designed with adjustable rails providing the operator the flexibility to adjust and create custom spaces as needed in-between the rails. (Shown with combination of 60 x 40 cm crates, baking pans and trays, all in the same carrier.)



Lightweight – Made of EPP (Expanded Polypropylene) an eco friendly high performance foam material.



Chemically Inert – unaffected by oil, grease and most chemicals.



Excellent Energy Absorption – can withstand substantial impact without damage.



Great Structural Strength – capable of handling significant loads while maintaining its shape and form.



100% Recyclable.



Dishwasher safe.



Safe for food contact.

Cam GoBox® Front Loading Carriers - 60 x 40 cm

EPP Front Loader with 6 Molded-In Rails

These carriers are designed with extended wide rails specifically to hold 60 x 40 cm bakery pans, sheet pans and trays in place during transport, without worry of them falling or caving through.

EPP4060F6R

Ext. Dim: 77 x 54 x 68,7 cm
Int. Dim: 61,5 x 41 x 58,5 cm
Unit Weight: 6,34 kg
Volume: 126 L
Color: Black (110)

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



EPP Front Loader with 9 Molded-In Rails

These carriers are designed with extended wide rails specifically to hold 60 x 40 cm sheet pans and trays in place during transport, without worry of them falling or caving through.

EPP4060F9R

Ext. Dim: 77 x 54 x 68,7 cm
Int. Dim: 61,5 x 41 x 58,5 cm
Unit Weight: 6,6 kg
Volume: 126 L
Color: Black (110)

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



EPP Front Loader without Rails

Multi-purpose, no molded-in rail bakery carriers are designed for transporting 60 x 40 cm crates filled with wrapped, prepackaged foods. This carrier can also be modified for versatility to include optional, stainless steel adjustable rails, EPP4060FPR1, for transporting a combination of 60 x 40 cm crates, baking pans and trays all in the same carrier.

EPP4060FNR

Ext. Dim: 77 x 54 x 68,7 cm
Int. Dim: 61,5 x 41 x 58,5 cm
Unit Weight: 6,1 kg
Volume: 155 L
Color: Black (110)



EPP Front Loader with Adjustable Rails

The exclusive Multi-purpose carrier with Adjustable Rails is designed with 2 sets of stainless steel adjustable rails* that provide the operator with maximum flexibility to transport a combination of 60 x 40 cm crates, baking pans and trays all in the same carrier.

* Additional rails can be purchased separately. See Accessories.

EPP4060FADJR

Ext. Dim: 77 x 54 x 68,7 cm
Int. Dim: 61,5 x 41 x 58,5 cm
Unit Weight: 8,17 kg
Volume: 155 L
Color: Black (110)



CEL In Stock: All Items Available.



Cam GoBox® Accessories



Camchillers®

Camchillers are designed to extend the cold holding time of your food. Simply freeze flat overnight.

CP2632

Description: Camchiller GN 1/2
Dimensions (L x W x H): 32,5 x 26,5 x 3 cm
Unit Weight: 1,75 kg
Color: Glacier Blue (443)



CP3253

Description: Camchiller fits GN 1/1 and 60 x 40 Cam GoBoxes
Dimensions (L x W x H): 53 x 32,5 x 3 cm
Unit Weight: 3,9 kg
Color: Glacier Blue (443)



Camdolly®

CD3253EPP

Description: Camdolly fits all GN 1/1 Cam GoBoxes
Dimensions (L x W x H): 53 x 32,5 x 3,7 cm
Weight: 4,5 kg
Color: Hot Red (158)



CD4060EPP

Description: Camdolly fits all 60 x 40 Cam GoBoxes
Dimensions (L x W x H): 71 x 51 x 16 cm
Weight: 5,27 kg
Color: Hot Red (158)



Camwarmer®

Camwarmers are designed to extend the hot holding time of your food. Place in a hot water bath for 35 minutes.

HP3253

Description: Camwarmer fits GN 1/1 and 60 x 40 Cam GoBoxes
Dimensions (L x W x H): 53 x 32,5 x 3 cm
Unit Weight: 3,25 kg
Color: Fire Red (444)



Thermobarrier®

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)



EPP Adjustable Rail Kit for EPP4060FNR

Stainless Steel frames and 2 sets of rails are designed to offer the operator the flexibility to adjust and create custom spaces as needed in-between the rails.

EPP4060FPR1

Dimensions: 60 x 62 x 4,5 cm
Unit Weight: 2,07 kg
Color: Silver (000)



EPP Kit of Rails for EPP4060FPR1

Kit of 2 adjustable stainless steel rails can be purchased separately to transport more items within the same carrier.

EPP4060FAR

Dimensions: 60 x 58 cm
Unit Weight: 0,42 kg
Color: Silver (000)



Plastic ID Labels

EPPID5

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



CEL In Stock: All Items Available.

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



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

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).
CEL In Stock Colour UC1000: (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



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

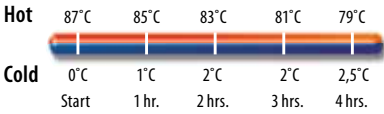
Durable polypropylene construction, built-in seal and wide, nylon latches. Contemporary appearance and superior holding performance at an economical price.

-  480
-  131
-  157
-  110

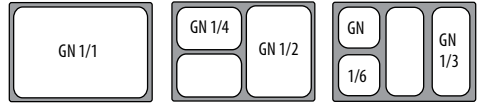
CEL In Stock Colours UPCS180: (480).

				
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

UPCS160



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

UPC300 Ultra Camcarriers® and 1318CC to Transport Gastronom Food Pans

Insulated Containers – UPC300 & 1318CC

- UPC300 Holds (3) 10 cm deep GN food pans.
- 1318CC holds assorted GN food pans, GN sheet pans and GN trays.
- Fully removable, gasketless door for easy cleaning.
- Door opens a full 270°.
- Labeling area on door for product ID and routing.
- Holds food at safe temperatures for 4+ hours.

UPC300/
1318CC
Colours

- 110
- 131
- 158
- 186
- 401
- 615

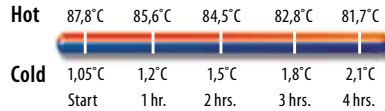


UPC300

1318CC

CD300

UPC300/1318CC



CODE	UPC300	1318CC
DIM. L x W x H (CM)	43,2 x 65,4 x 56,8	43,2 x 65,4 x 56,8
CEL IN STOCK COLOUR	Slate Blue (401)	—

Case Pack: 1

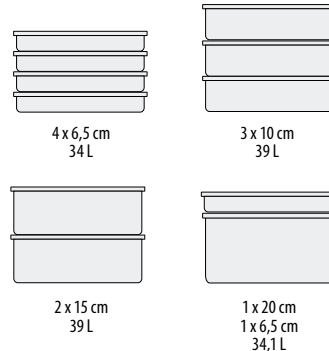
Camdolly CD300 For UPC300/1318CC

Ext. Dim: 49 x 65 x 26,5 cm
Capacity: 159 kg

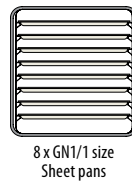
- 131
- 110
- 401
- 157



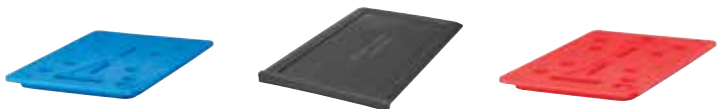
Food Pan Capacity Chart: UPC300/1318CC



Sheet Pan Capacity Chart: 1318CC



Camchiller®, ThermoBarrier® & Camwarmer®



CODE	CP3253	UPC300DIV	HP3253
DIM. L x W x H	53 x 32,5 x 3 cm	53 x 33 x 2,5 cm	53 x 32,5 x 3 cm
CEL IN STOCK COLOUR	Glacier Blue (443)	Charcoal Gray (615)	Fire Red (444)

Case Pack: 1

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

131

UPC400 Colours

191

401

157

110

110

131

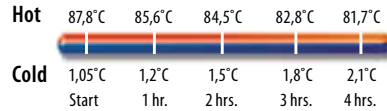


Stacks with both UPCS400 and UPC400. Fits on CD400 Camdolly, or optional casters may be added for smooth ground transport.

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)	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

110

401

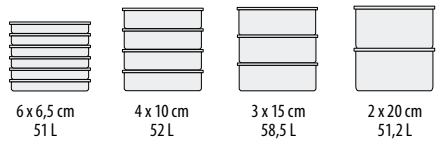
401



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	Glacier Blue (443)	Gray (180)	Fire Red (444)

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 :

(192), (194), (401).

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

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

186	401
158	192
194	191
519	131
157	110
402	

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.

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)



4 x 6,5 cm
34 L



3 x 10 cm
39 L



2 x 15 cm
39 L



6,5 + 20 cm
34,1 L



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)



6 x 6,5 cm
51 L



4 x 10 cm
52 L



3 x 15 cm
58,5 L

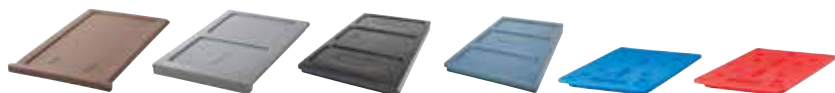


2 x 20 cm
51,2 L



UPC1600

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)*	Glacier Blue (443)	Fire Red (444)

* Not a CEL stocked item.

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

Ultra Pan Carrier and Camcarts H-Series

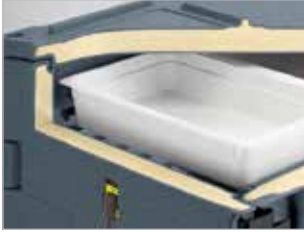
Perfect for frequent opening and closing, these electric, insulated containers extend hot food holding time and ensure food safety.



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



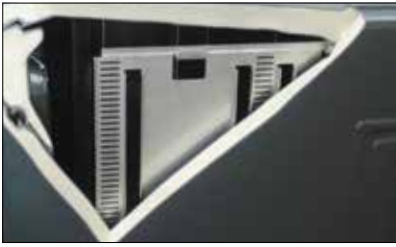
UPCH16002

Pro Cart Ultra™

Pro Cart Ultra

Hot and/or cold holding all in one cart.

- High capacity cart holds GN food pans, 60 x 40 cm sheet pans, trays and pizza boxes in two separate, insulated cabinets.
- Customize the cart to suit your menu with a choice of active hot, active cold or passive holding in each cabinet.
- Energy efficient, active modules draw less than 5 amps each.
- Cold module uses environmentally-friendly, thermoelectric technology.
- Active modules also sold separately to quickly adapt to menu or operational changes.
- Even without electricity, this cart can maintain safe temperatures for 4+ hours.
- Available in 220V.



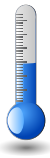
INSULATION

Polyurethane insulation throughout the body and doors maximizes heat or cold retention for 4 hours or more with no electricity needed.



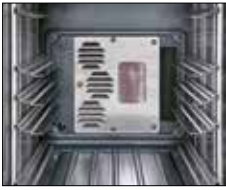
ELECTRIC HOT

Keeps food safely between 65,5° to 74°C with convenient, pre-set, gentle, nonradiant heat.



ELECTRIC COLD

Digital controller allows cold to be set from 0,3° to 4,4°C.



Pre-heat time: 45 minutes
Recovery time: 3 minutes
after door open for 30 seconds.



Hot holding cycles between 65,5°-74°C.



Pre-chill time: 90 minutes to 4,4°C
Recovery time: 10 minutes after door open for 30 seconds.



Cold re-set to 0,3°C adjustable up to 4,4°C.

CODE	DESCRIPTION	UNIT WEIGHT (KG)
Both Compartments Passive		
PCUPP	Non-electric	103
Both Compartments Hot		
*PCUHH2	Top Compartment Hot, Bottom Hot	114,2
Both Compartments Cold		
*PCUCC2	Top Compartment Cold, Bottom Cold	119
Hot & Cold		
*PCUHC2	Top Compartment Hot, Bottom Cold.	116
*PCUCH2	Top Compartment Cold, Bottom Hot.	116
Passive & Hot or Cold		
*PCUPH2	Top Compartment Passive, Bottom Hot.	108,7
*PCUPC2	Top Compartment Passive, Bottom Cold.	111

Pack: 1 **Color:** Charcoal Gray (615).

Standard Railing Includes: 8 pairs of stainless steel Universal rails/compartment.

Standard Casters: 15 x 5 cm heavy duty swivel with brake in front, rigid in back.

Options: Security Package (S) available by special request.

Exterior Dimensions (Cold): 71,1 x 92,7 x 167,6 cm

Exterior Dimensions (Hot & Passive): 71,1 x 90,8 x 167,6 cm

Compartment Dimensions (Cold): 53,7 x 66,7 x 64,8 cm

Compartment Dimensions (Hot & Passive): 53,7 x 68,6 x 64,8 cm

* Code number will vary depending on the plug required. Please contact your Customer Service Representative.

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.



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