

Ultra Pan Carrier® and Ultra Camcart® H-Series

Holds Safe Temperatures With Frequent Opening

New!

- 3-Minute Temperature Recovery
- 65°C – 74°C Holding Temperature
- Holds a Wide Variety of Foods
- Heated Door Kits Sold Separately to Retrofit UPC400 and UPC800



CAMBRO
MANUFACTURING COMPANY

DURABILITY THAT MAKES A DIFFERENCE®

The Solution for Frequent-Access Holding plus Insulated Transport

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.



Built-in Thermometer

Non-corrosive heating unit maintains a safe temperature range of 65° – 74°C

Molded-in handles won't break off

Removable cord stows securely for transport

Single 23 cm nylon latch provides quick and secure opening and closing

Vent cap equalizes pressure and releases steam

Tough, polyethylene exterior stays cool to the touch

UPCH8002

UPCH4002



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

TIME & TEMPERATURE PERFORMANCE

HOT HOLDING	<i>Average temperature inside compartment</i>	65°C to 74°C
WARM UP TIME	<i>From ambient to hot.</i>	45 minutes
RECOVERY TIME	<i>Time to recover to hot temperature after door is held open for 30 seconds.</i>	3 minutes
TRANSPORT TIME*	<i>After reaching hot temperature, amount of time unit can be held passively / unplugged until temperature reaches (65°C).</i>	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

	Starting Temp.	1 hrs	2 hrs	3 hrs	4 hrs
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

HOLDING CAPACITY:

PAN DEPTH	NUMBER OF GN 1/1 PANS	
	UPCH4002	UPCH8002*
6,5 cm	6	12
10 cm	4	8
15 cm	3	6
20 cm	2	4

* Total Cart
Also holds GN 1/2 and 1/3 size pans.

Both units are available in 110V and 220V models.



Keep Food Hot, Fresh and Safe for Hours!

- Enables HACCP compliance by maintaining safe, hot food temperatures
- Gentle, 65°–74°C heat will not cook food and maintains food moisture
- 45-minute preheat time from room temperature
- Three minute recovery after the door is opened and closed
- Uses less energy than three standard 100 watt light bulbs
- UPCH400 models stack for storage or transporting on a Camdolly® with securing strap
- Heated door kits also sold separately to retrofit UPC400(2) and UPC800(2)
- Versatile transporter holds a wide variety of food types and textures such as pasta, bone-in fried chicken, and double-crusts pies.

Colors: Granite Gray (191), Granite Green (192), Slate Blue (401) Black (110), Dark Brown (131),

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

Casters: 12,7 cm 2 fixed, 2 swivel, 1 with brake.

Note: If using metal food pans, cool to 120°C before placing onto rails.

Note: Place food pans on rails. Pans should not be placed on the floor of a Camcart cavity. Please use specified food pan sizes.

Vent Cap Patent Pending.

STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSES

UPCH4002, UPCH8002, UPCHD4002: (401)



"We have found the new Cambro UPCH400 carrier to provide excellent heat retention while maintaining the crispy texture of our bone-in fried chicken that our customers expect."

Todd Walker,
Church's Chicken
Director—Restaurant Support Services

MODEL	UPCH400 / UPCH800 (110 VAC MODELS)	UPCH4002 / UPCH8002 (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	2,7 m	2,7 m

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W X D X H	COMPARTMENT DIMENSIONS W X D X H	CASE KG. (M ³)	LIST PRICE EACH	
					US	EURO
1-Compartment Hot Holding Ultra Pan Carriers						
UPCH400	Heated Ultra Pan Carrier, 110V	46 x 67 x 63 cm	33,5 x 53,3 x 48,6 cm	20,45 (0,225)	\$ 1,035.00	€ 1,142.00
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)	1,035.00	1,142.00
UPCHW400	Heated Ultra Pan Carrier w/Casters, 110V	46 x 67 x 79,4 cm	33,5 x 53,3 x 48,6 cm	24,55 (0,283)	1,190.00	1,313.00
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)	1,190.00	1,313.00
UPCHD400*	Heated UPCH400 Replacement/UPC400 Retrofit Door, 110V	46 x 9 x 53,3 cm	—	5,91 (0,026)	670.00	739.00
UPCHD4002*	Heated UPCH400 Replacement/UPC400Retrofit Door, 220V	46 x 9 x 53,3 cm	—	5,91 (0,026)	670.00	739.00
CD400	Camdolly®	53 x 70 x 23 cm	—	7,3 (0,09)	280.00	321.00
400STP	Strap	5 m long	—	0,5 (—)	15.00	17.42
2-Compartment Hot Holding Ultra Camcarts						
UPCH800	Heated Ultra Camcart, 110V	52 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,36 (0,563)	\$ 2,300.00	€ 2,537.00
UPCH8002	Heated Ultra Camcart, 220V	52 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,36 (0,563)	2,300.00	2,537.00
UPCHT800	Ultra Camcart with Heated Top Door Only, 110V	252 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,64 (0,563)	1,830.00	2,019.00
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)	1,830.00	2,019.00
UPCHTD800*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 110V	46 x 9 x 53,3 cm	—	5,91 (0,026)	670.00	739.00
UPCHTD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 220V	46 x 9 x 53,3 cm	—	5,91 (0,026)	670.00	739.00
UPCHBD800*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 110V	46 x 9 x 53,3 cm	—	5,91 (0,026)	670.00	739.00
UPCHBD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 220V	46 x 9 x 53,3 cm	—	5,91 (0,026)	670.00	739.00

UPCH Case Pack: 1.

CD400 Case Pack: 1

* NOTE: UPCH400(2), UPCH800(2) top and UPCH800(2) bottom replacement/retrofit doors are not interchangeable.

UPCH Colors



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



H-Pan®

One pan that does it all: from prep to cooler to oven to steam table, handling temperatures from -40°C to 190°C.

GripLid®

Grips the sides of food pans for spill-free transport of soups, sauces, and gravies.



CAMBRO
EQUIPMENT
DESIGNED FOR DURABILITY

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