Camserver® – **Holds The Heat For Hours.**

- A front-of-house beverage server for hot or cold beverages that does not require canned heating.
- Double-wall polyethylene shell with thick foam insulation retains temperatures for hours.
- Wide nylon latches are easy to open and close with one hand.
- A perfect height for filling large cups or coffee pots.
- Two double-sided, brass snap-on identifier plates included: coffee/decaf and tea/hot water.

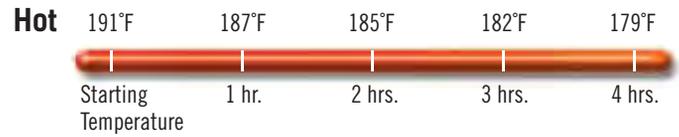**Colors:** Black (110), Dark Taupe (417), Granite Gray (191).

Convenient top-fill opening for fast replenishment without removing lid.

CSR5
Shown in Black

CSR3
Shown in Dark Taupe

Height is approximately 7" from counter to spigot.

Hot

191°F	187°F	185°F	182°F	179°F
Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

CODE	OVERALL DIMENSIONS H x W x D	CAPACITY	7 OZ. CUPS	CASE LBS. (CUBE)
CSR3	23½" x 13¼" x 18¼"	3 gal.	54	18.35 (3.58)
CSR5	28" x 13¼" x 18¼"	5 gal.	91	21.79 (4.02)

Case Pack: 1

Handwash Accessories

- Set up a Handwashing Station quickly and easily on or off premise.
- Convenient and economical way to meet health department hand washing requirements.

- Attaches to 2.5 gallon (9,5 L) or 5-gallon (19 L) Camtainers® or Ultra Camtainers®.
- Includes four Handwash Only labels and an Easy Serve Dispenser lever.

Handwash Accessory Stocking Colors: Dark Brown (131), Black (110).

Easy Serve Dispenser Color: Black (110).

Riser Colors: See optional accessories with Camtainers.

Pail with Bail Color: White (148).

Handwash Accessory is covered by the following U.S. Patents: D 506,634 S, D 506,899 S & D 548, 980 S.

CODE	HWAPR	HWATD
DESCRIPTION	With Paper Towel Roll Holder	With Multi-Fold Paper Towel Dispenser
FITS	250LCD, 500LCD, UC250, UC500	250LCD, 500LCD, UC250, UC500
CASE LBS. (CUBE)	9.75 (2.06)	10.3 (2.03)

Optional Accessories

CODE	DESCRIPTION	CASE LBS. (CUBE)
R500LCD	Riser	2.6 (0.49)
PWB22	Pail with Bail	14 (3.2)
LCDES	Easy Serve Dispenser	0.25 (0.01)

R500LCD, PWB22, LCDES are NSF listed.

Shown with 500LCD Camtainer®

Insulated Beverage Servers

- Use to hold, transport and serve hot or cold beverages.
- One piece, seamless double-wall polyethylene with thick foam insulation.
- Sturdy latches secure lids tightly and will never rust.
- Drip-proof recessed spigot for easy self-serve access.

- Stack units on riser to fill large cups or coffee pots.
- Sta-stack interlocking ensures stable stacking during transport and storage.

UC250 and UC500 covered by U.S. Patent D 403,917. UC1000 covered by U.S. Patent D 403,916.

NSF ✓ □ ◘ ⇨

StoreSafe

Durable and attractive covers extend the life of your Camtainers and fit in any serving environment.

Personalization available. Contact your Cambro representative for details.

Vent Cap
Equalizes pressure. Makes opening the container much easier.

E-Z Grip Molded-in Handles
For comfortable, safe transporting.

Recessed Faucet
Accommodates larger cups. Allows even dispensing and eliminates drips. Two positions: one for continuous pouring and one for individual dispensing.

Molded-in Metal Backing Plates
Prevents latches from breaking away from the container.

100LCD
350LCD
250LCD
500LCD
1000LCD

UC1000
R1000LCD

LCDCH
UC500

UC250

Hot

250LCD	188°F	184°F	179°F	174°F	170°F
UC250	190°F	186°F	183°F	179°F	176°F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold

250LCD	33.5°F	35°F	36°F	38°F	39°F
UC250	33°F	33.5°F	34°F	35°F	36°F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Ultra Camtainers®
Feature wide nylon latches which are easy to open and close with one hand.

Stack beverage servers during storage and transporting to save space.
Stacking options:
- 100LCD with 100LCD
- All 250, 350 and 500 units
- UC1000 and 1000LCD

Camtainers®
Feature sturdy plastic latches that secure lids tightly and will never rust.

Ultra Camtainers®

Choose from three sizes for beverage service. A contemporary line, featuring two wide nylon latches per unit that are easy to open and close.

CODE	UC250	UC500	UC1000
CAPACITY	2¾ gal.	5¼ gal.	10½ gal.
7 OZ. CUPS	50	96	192
EXTERIOR DIM. D x W x H	16¾" x 11¾" x 19¾"	16¾" x 11¾" x 26⅝"	20½" x 16¼" x 25¾"
FITS CAMDOLLY®	CD100, CD100H, CD100HB	CD100, CD100H, CD100HB	CD300, CD300H, CD300HB
CASE LBS. (CUBE)	15.10 (2.41)	18.86 (3.22)	29.19 (5.24)
CAMTAINER COVER	UC250CVR	UC500CVR	UC1000CVR

Case Pack: 1 **Colors:** Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Granite Gray (191), Granite Green (192), Granite Sand (194). **InStock Colors:** Dark Brown (131), Black (110), Granite Gray (191). Venting plug is covered by US Patent D 553,717 S. **Cover InStock Color:** Black (110).

Camtainers®

The standard for many caterers. Four sturdy plastic latches on each unit open and close easily and will never rust.

CODE	100LCD	250LCD	500LCD	1000LCD	350LCD (SOUP)
CAPACITY	1½ gal.	2½ gal.	4¾ gal.	11¾ gal.	3⅜ gal.
7 OZ. CUPS	27	45	86	214	61
SPIGOT	YES	YES	YES	YES	—
EXTERIOR DIM. D x W x H	11½" x 10⅜" x 17¼"	16½" x 9" x 18⅜"	16½" x 9" x 24¼"	20¾" x 16¼" x 24¾"	16½" x 9" x 18⅜"
FITS CAMDOLLY®	—	CD100, CD100H, CD100HB	CD100, CD100H, CD100HB	CD300, CD300H, CD300HB	CD100, CD100H, CD100HB
CASE LBS. (CUBE)	9.50 (1.24)	12.75 (1.73)	15.50 (2.26)	28 (5.27)	13.4 (1.65)
CAMTAINER COVER	—	250LCDCVR	500LCDCVR	1000LCDCVR	—

Case Pack: 1 **Colors:** Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158). **InStock Colors:** Dark Brown (131), Black (110). **Cover InStock Color:** Black (110). Venting plug is covered by US Patent D 553,717 S.

Optional Accessories

CODE	R500LCD	R1000LCD	LCDCH	LCDCH10	LCDES
DESCRIPTION	Riser	Riser	Condiment Holder	Condiment Holder	Easy Serve Dispenser
EXTERIOR DIM. D x W x H	16¼" x 9⅛" x 4⁹⁄₁₆"	19½" x 15⅜" x 4½"	16½" x 8¾" x 5"	20" x 16" x 4¹³⁄₁₆"	—
FITS	250LCD, 500LCD, UC250, UC500	1000LCD, UC1000	250LCD, 500LCD, UC250, UC500	1000LCD, UC1000	LCD Spigots, UC Spigots
CASE LBS. (CUBE)	2.6 (0.49)	5.45 (0.93)	2.55 (0.5)	5.75 (1.07)	0.25(0.01)

Case Pack: 1 **Colors:** Slate Blue (401), Coffee Beige (157), Dark Brown (131), Black (110), Granite Gray (191). **Easy Serve Dispenser Color:** Black (110).

Insulated Food Pan Carriers

- Top-loading food pan carriers hold, transport and serve a single full-size pan of hot or cold food.

- Sturdy and durable, seamless polyethylene or polypropylene with thick foam insulation.

- Molded-in handles on all four sides for easy carrying and handling.

- 100 Series interstacks within the series and 240MPC stacks only with 240MPCs.

- Use with divider bars to hold multiple fractional pans.

- Pans are easy to remove using finger notches.

- Carriers interlock and stack for transporting and storing.

UPCS Colors: Dark Brown (131), Speckled Gray (480), Coffee Beige (157), Black (110).

MPC and MPCHL Colors: Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158).

UPC Colors: Slate Blue (401), Coffee Beige (157), Dark Brown (131), Black (110), Granite Gray (191), Granite Green (192), Granite Sand (194).

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

Divider Bar Colors: White (148), Clear (135).

See Food Pan Section and Camdolly® Section for pricing and ordering information.

Note: Place food pans on rails. Pans should not be placed on the floor of a Camcart or Camcarrier® cavity.

Note: If using metal food pans, cool to 250˚F before placing into carriers.

UPCS140

UPCS180

UPCS160

CD160

StoreSafe

UPC140

UPC160

Shown with dividers and fractional sized food pans.

UPC100

No divider bars available for UPC100.

UPCS160

StoreSafe

UPCSS160

Stacking and storage reduced by 35%!

Hot

UPC160	189˚F	185˚F	181˚F	178˚F	175˚F
UPCS160	189˚F	185˚F	181˚F	178˚F	175˚F
UPCSS160	189˚F	185˚F	181˚F	178˚F	175˚F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold

UPC160	33˚F	34˚F	35˚F	35.5˚F	36.5˚F
UPCS160	33˚F	34˚F	35˚F	35.5˚F	36.5˚F
UPCSS160	33˚F	34˚F	35˚F	35.5˚F	36.5˚F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Camcarrier®

One-piece, seamless polyethylene construction, airtight removable gasket and sturdy plastic latches.

CODE	240MPC
COMPARTMENT CAPACITY	1 half size 2½" deep pan or 1 half size 4" deep pan
EXTERIOR DIM. W x D x H	16½" x 13⅞" x 7½"
CASE LBS. (CUBE)	8.7 (1.2)
Case Pack: 1	

S-Series

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

CODE	UPCS140	UPCS160	UPCS180	UPCSS160*
COMPARTMENT CAPACITY	1 full size 4" deep pan	1 full size 6" deep pan	1 full size 8" deep pan	1 full size 6" deep pan
EXTERIOR DIM. D x W x H	25⅛" x 17⅛" x 8½"	25⅛" x 17⅛" x 10¼"	25⅛" x 17⅛" x 12"	24½" x 16½" x 9⅛"
FITS CAMDOLLY®	CD160	CD160	CD160	CD160
CASE LBS. (CUBE)	17.5 (2.37)	19 (2.58)	20 (3.33)	17 (2.47)

Case Pack: 1   * UPCSS160 available in Dark Brown (131) and Coffee Beige (157) only.

Ultra Pan

One-piece, seamless polyethylene construction, airtight removable gasket and wide, nylon latches.

CODE	UPC140	UPC160	UPC180
COMPARTMENT CAPACITY	1 full size 4" deep pan	1 full size 6" deep pan	1 full size 8" deep pan
EXTERIOR DIM. D x W x H	24¾" x 17⅛" x 8½"	24¾" x 17⅜" x 10⅛"	24¾" x 17⅜" x 12"
FITS CAMDOLLY®	CD160	CD160	CD160
CASE LBS. (CUBE)	16.6 (2.15)	20.75 (2.72)	21.5 (3.18)

Case Pack: 1

100 Series

Store and stack food pans or place packaged food directly in compartment. The 100MPCHL model has a hinged serving lid.

CODE	100MPC	100MPCHL	UPC100	UPC101
COMPARTMENT CAPACITY	3 full size 2½" deep pan or 2 full size 4" deep pans or 1 full size 6" or 8" deep pan	1 full size 8" deep pan	3 full size 2½" deep pans or 2 full size 4" deep pans or 1 full size 6" or 8" deep pan	3 full size 2½" deep pan or 2 full size 4" deep pans or 1 full size 6" or 8" deep pan
EXTERIOR DIM. D x W x H	26¾" x 18" x 15"	26¾" x 18" x 15½"	26⅝" x 18" x 15¾"	26¼" x 18" x 12½"
INTERIOR DIM. W x D x H	21¾" x 13¾" x 8"	21¾" x 13¾" x 8"	22¼" x 13" x 8"	21⅞" x 13⅛" x 8¼"
BULK CAPACITY*	40 qts.	40 qts.	40 qts.	40 qts.
FITS CAMDOLLY®	CD100, CD100H, CD100HB	CD100, CD100H, CD100HB	CD100, CD100HB	CD100, CD100HB
CASE LBS. (CUBE)	27 (4.51)	30 (4.51)	25.25 (4.63)	24.5 (3.75)

Case Pack: 1   * Without using food pans.

Accessories

CODE	OVERALL EXTERIOR	CASE PACK	CASE LBS. (CUBE)
Divider Bars			
DIV12	12¾" (Length)	3	1 (0.02)
DIV20	20⅞" (Length)	3	2 (0.10)

*Not for use in UPCSS160

Camchiller®, Thermobarrier® & Camwarmer®

StoreSafe

Camchiller

- An easy-to-use, cold food holding temperature tool.
- Extend cold holding time or enhance safe holding below 41°F (5°C) when frequent access is required.
- Freeze first then use to pre-chill cabinet before loading.

NSF ✓ ½ size only.

33.3°F	33.5°F	33.43°F	33.55°F	33.73°F
Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

New!

CODE	CP1220 (GN FULL SIZE)	CP1210 (GN HALF SIZE)	CP814 (8 x 14 CAMCHILLER)
FITS INTO	300MPC, UPC400, UPCS400, UPC600, UPC800, UPC1200, UPC1600, 1318MTC, CVC72*, CVC724* CMB1826, CMB1826L, UPCSS160 and CamKiosk®*	125MPC, 140MPC, 150MPC, 160MPC, 180MPC, 300MPC, UPC140, UPC160, UPC180, UPC400, UPCS400, UPC600, UPC800, UPCS140, UPCS160, UPCS180, 1318MTC, CVC724*, CVC72*and CamKiosk*	12186CW, 12186P, 12189CW, 12189P, CVC724, CVC72, CVC55, and CamKiosk Carts
QUANTITY PER CAVITY	1 (2 per cabinet recommended*)	1 or 2	1
DIMENSIONS L x W x H	20¹³⁄₁₆" x 12⅞" x 1½"	10⅜" x 12¾" x 1½"	14" x 8" x 1½"
CASE LBS. (CUBE)	8.15 (0.32)	3.8 (0.18)	3.8 (0.19)

Case Pack: 1   **InStock Color:** Cold Blue (159). *Top wells only

ThermoBarrier

- A highly valuable yet economical temperature maintenance tool for caterers.
- Use to minimize empty space and food temperature loss within a partially loaded compartment.

NSF ✓

CODE	300DIV	400DIV	1200DIV	1600DIV
FITS INTO	300MPC, UPC600, 1318MTC	UPC400, UPC800, UPC400TR, UPCS400, UPC800TR	UPC1200, CVC72, CVC724	UPC1600, CamKiosk
QUANTITY PER COMPARTMENT	1	1	2	2
DIMENSIONS L x W x H	20¹³⁄₁₆" x 12¹⁵⁄₁₆" x 1"	21¼" x 13" x 1½"	20⅞" x 12⅞" x 1⅜"	20⅞" x 13⅛" x 1½"
COLOR	Coffee Beige (157)	Gray (180)	Dark Brown (131)	Slate Blue (401)
CASE PACK	1	1	2	2
CASE LBS (CUBE)	3.33 (0.31)	3.60 (0.35)	7.75 (0.67)	6.17 (0.55)

InStock Colors: Coffee Beige (157), Gray (180).

Camwarmer

- Use for added insurance to keep hot foods hot during holding and transporting.
- Keep in cabinet with hot foods to extend holding time or enhance safe holding above 140°F (65°C) when frequent access is required.

CODE	1210PW
FITS INTO	UPC400, UPC400W, UPCS400, UPC600, UPC800, 300MPC, 1318MTC, 150MPC
DIMENSIONS L x W x H	13¼" x 10⅞" x 1⁹⁄₁₆"
CASE LBS. (CUBE)	3.80 (0.17)

Case Pack: 1   **InStock Color:** Granite Gray (191).

UPC400 with Camwarmer.
Two Camwarmers recommended per cavity. Place on bottom rail and store hot food above.
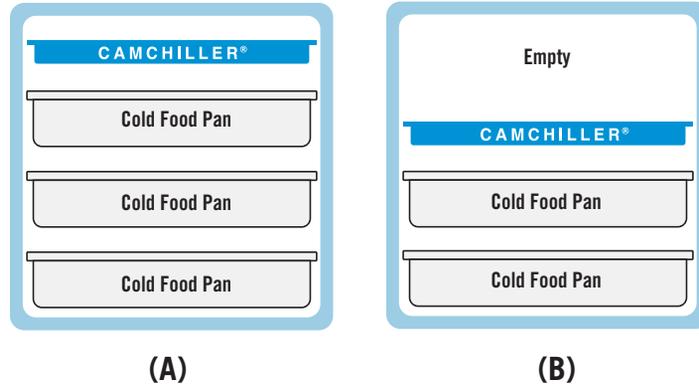
NSF ✓

Temperature Maintenance – Optimize Food Holding Performance.

Camchiller – GN Full Size and Half Size

- Use to:
  - Pre-chill cabinet cavity.
  - Hold packaged food in food pan wells (Half Size Only).
  - Maximize cold food holding.
  - Minimize open cavity space.
- Easy to use:
  1. Freeze flat for 8 hours.
  2. Slide one or two on top rails and pre-chill cavity 15-20 minutes.
  3. Load in pans of pre-chilled food below Camchiller. (A)
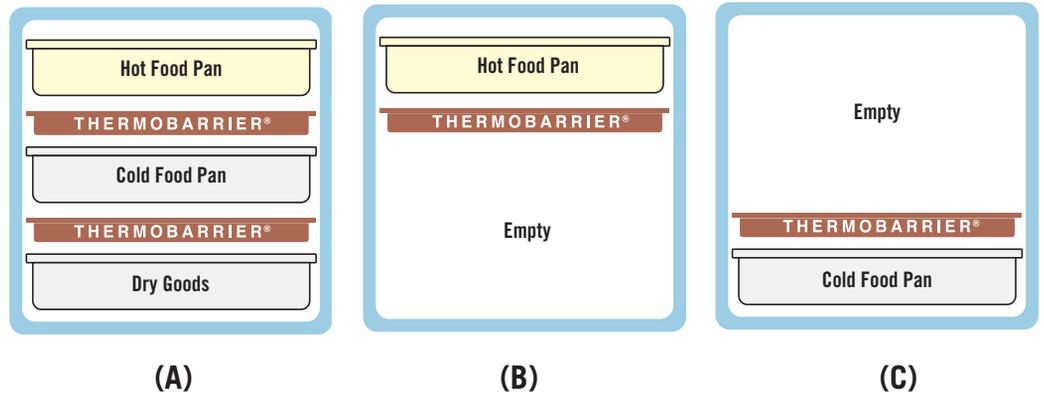 4. Move pans and Camchiller down as food is removed. (B)

COLD HOLDING

CAMCHILLER®
Cold Food Pan
Cold Food Pan
Cold Food Pan

(A)

Empty
CAMCHILLER®
Cold Food Pan
Cold Food Pan

(B)

ThermoBarrier – Full Size

- Use to:
  - Hold hot and cold food in same cabinet cavity.
  - Minimize open cavity space.
- Easy to use:
  1. Slide between hot food on top and cold food on bottom. (A)
  2. Slide under hot food loaded in upper cavity space. (B)
 3. Slide above cold food loaded into lower cavity space. (C)

HOT AND COLD HOLDING

Hot Food Pan
THERMOBARRIER®
Cold Food Pan
THERMOBARRIER®
Dry Goods

(A)

Hot Food Pan
THERMOBARRIER®
Empty

(B)

Empty
THERMOBARRIER®
Cold Food Pan

(C)

Camwarmer – Half Size

- Use to:
  - Pre-heat cabinet cavity.
  - Maximize hot food holding.
  - Minimize open cavity space.
- Easy to use:
  1. Heat in 350°F (180°C) oven for 45 minutes.
  2. Slide two Camwarmers on bottom rails and pre-heat cavity 15-20 minutes. (or place on high heat food pan lid or sheet pan)
  3. Load in pans of pre-heated food above Camwarmers. (A)
  4. Move pans and Camwarmers up as food is removed. (B)

HOT HOLDING

Hot Food Pan
Hot Food Pan
Hot Food Pan
CAMWARMER®

(A)

Hot Food Pan
Hot Food Pan
CAMWARMER®
Empty

(B)
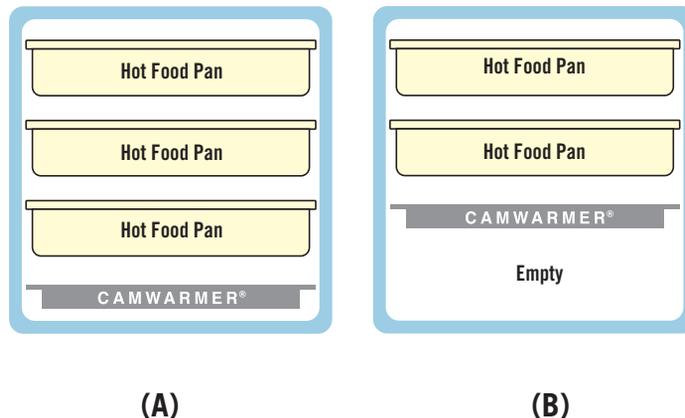
Insulated Front Loading Camcarriers®

- Durable and dependable front-loading food pan carriers.
- Hold multiple pans of hot or cold food at safe temperatures for hours.
- Seamless polyethylene with thick foam insulation.
- Airtight removable gasket provides a secure seal.

300MPC Colors: Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158).
....
See Camdolly®, Food Pan and Temperature Maintenance section for pricing, color and ordering information.

NSF | ✔ | ▢ | ◉ | 🚚

UPC400 Colors: Navy Blue (186), Slate Blue (401), Cold Blue (159), Coffee Beige (157), Dark Brown (131), Black (110), Granite Gray (191), Granite Green (192), Granite Sand (194).
....
UPC400 is covered by US Patent D 392,158. Venting plug is covered by US Patent D 553,717 S.
....

Note: Place food pans on rails. Pans should not be placed on the floor of a Camcarrier® cavity. Please use specified food pan sizes.
....
Note: If using metal food pans, cool to 250°F before placing onto rails.
....

Hot

UPC400	190°F	186°F	184°F	181°F	179°F
300MPC	187°F	181.5°F	177.5°F	174°F	170°F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold

UPC400	32.6°F	33.4°F	33.7°F	34.2°F	34.5°F
300MPC	33.6°F	34.4°F	35.4°F	36.2°F	37°F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

UPC400 & CD400

300MPC

HOLDING CAPACITY:

NUMBER OF GN $\frac{1}{1}$ PANS

PAN DEPTH	300MPC	UPC400
2½"	4	6
4"	3	4
6"	2	3
8"	1 + 1 each 2½"	2

Also holds GN ½ and ⅓ size pans.

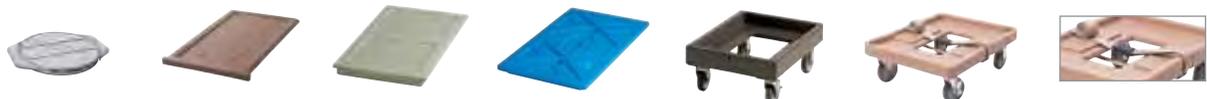| CODE	300MPC	UPC400 / UPC400TR**
EXTERIOR DIM. W x D x H	16½" x 24" x 23⁵⁄₁₆"	18" x 25" x 24⅞"
INTERIOR DIM. W* x D x H	13¼" x 21" x 14"	13⅛" x 21" x 19⅛"
CASE LBS (CUBE)	30.17 (5.7)	33.23 (7.00)

Case Pack: 1   * Rail to Rail   ** Tamper Resistant Model **300MPC InStock Colors:** Dark Brown (131), Black (110).
UPC400 InStock Colors: Coffee Beige (157), Black (110).

Optional Accessories

CODE	1210PW	300DIV	400DIV	CP1220	CD300*	CD400	400STP
DESCRIPTION	Camwarmer®	ThermoBarrier®	ThermoBarrier®	Camchiller®	Camdolly®	Camdolly®	Strap
EXTERIOR DIM.	13¼" x 10⅞" x 1⁹⁄₁₆"	20¹³⁄₁₆" x 12¹⁵⁄₁₆" x 1"	21¼" x 13" x 1½"	20¹³⁄₁₆" x 12⅞" x 1½"	19⅜" x 25⅝" x 10⅜"	27⅝" x 20¾" x 9"	200" Long
INTERIOR DIM.	—	—	—	—	16¹⁵⁄₁₆" x 23³⁄₁₆"	25" x 18⅛"	—
COLOR	Granite Gray (191)	Coffee Beige (157)	Gray (180)	Cold Blue (159)	**	**	Beige (000)
CASE LBS. (CUBE)	3.80 (0.17)	3.33 (0.31)	3.60 (0.35)	8.15 (0.32)	17.5 (3.27)	19.60 (3.35)	1.22 (.11)

Case Pack: 1   * Also available CD300H and CD300HB.   See Camdolly section.   **Camdolly Colors:** Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180).

Ultra Pan Carrier® S-Series

- Ultra dependable, ultra durable front-loading pan carrier.

- Holds multiple pans of hot or cold food for hours.

- Durable polyethylene shell and thick, polyurethane foam insulation.

UPCS400 Colors: Slate Blue (401), Speckled Gray (480), Dark Brown (131).

Casters: 5", 2 fixed, 2 swivel, 1 with brake.

Note: If using metal food pans, cool to 250°F before placing onto rails.

Full Size Food Pan Holding Capacity:

PAN DEPTH	NUMBER OF PANS
2½"	6
4"	4
6"	3
8"	2

Also holds ½ and ⅓ size pans.

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

CONVENIENT
Integrated pan-staging area eases service (not for use during transport).

ERGONOMIC DESIGN
Unbreakable, ergonomic, molded-in handles for comfortable two-person carrying.

TEMPERATURE RETENTION
Polyurethane insulation keeps hot food hot and cold food cold.

EASY CONTENT AND ROUTING LABELING
Menu clip reduces need to open door.

QUICK ACCESS
Single, 9" (23 cm) nylon latch for quick and secure opening and closing.

EASY TO CLEAN
Door removes for easy cleaning.

BUILT-IN SEAL
Eliminates need for removable gasket.

PRESSURE CONTROL
Built-in vent.

Hot

190°F	186°F	184°F	181°F	179°F
Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold

33.9°F	34.1°F	34.7°F	35.2°F	35.8°F
Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
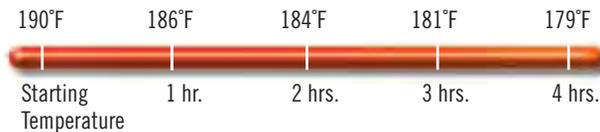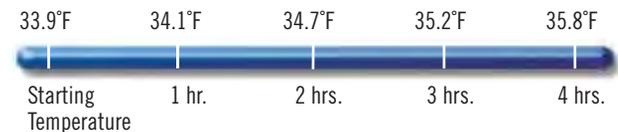
CODE	UPCS400	UPCS400CK	1210PW	400DIV	CP1220	CD400	400STP
DESCRIPTION	Insulated Carrier	Caster Kit	Camwarmer®	ThermoBarrier®	Camchiller®	Camdolly®	Strap
EXTERIOR DIM.	26¼" x 18" x 25"	—	13¼" x 10⅞" x 1⁹⁄₁₆"	21¼" x 13" x 1"	20¹³⁄₁₆" x 12⅞" x 1½"	27⅝" x 20¾" x 9"	200" Long
INTERIOR DIM.	21" x 13⅛" x 19⅛"	—	—	—	—	25" x 18⅛"	—
COLOR	*		Granite Gray (191)	Gray (180)	Cold Blue (159)	**	Beige (000)
CASE LBS. (CUBE)	47.50 (7.38)	9.40 (0.21)	3.80 (0.17)	3.60 (0.35)	8.15 (0.32)	19.60 (3.35)	1.22 (0.11)

Case Pack: 1   ***UPCS400 Instock Colors:** Speckled Gray (480), Dark Brown (131).   ****CD400 Colors:** Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180).

# Ultra Camcarts® For Food Pans

- Double-compartment, high-capacity carts hold and transport hot or cold food.

- Tough, polyethylene shell and thick foam insulation throughout cabinet and between compartments.

- Airtight removable gaskets maintain safe food temperatures for hours.

- Easy to maintain and won't dent, crack, rust, chip or break.

- Durable nylon door latches open easily and close securely.

- Full-swing doors open to the side of the cart for easy loading and unloading.

- Molded-in handles ensure easy maneuvering.

- Molded-in bumpers minimize damage to walls, furniture and other equipment.

Colors: Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158), Granite Gray (191), Granite Green (192), Granite Sand (194).

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

Note: If using metal food pans, cool to 250°F before placing onto rails.

Venting plug is covered by US Patent D 553,717 S.

NSF.
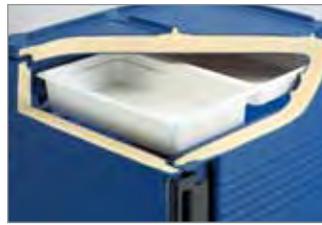
Polyurethane insulation keeps hot food hot and cold food cold.

Shown with optional HD casters.

Tamper-Resistant models

are specifically designed for operations where safety and security are a top priority.

These models feature components that withstand severe conditions without safety risks.

Tamper-resistant models (for correctional industry) use hinge pins that cannot be removed.

Marine rail is designed for use during service, not transport.

UPC600 UPC800 UPC1200 UPC1600

TOTAL CART HOLDING CAPACITY	UPC600	UPC800	UPC1200	UPC1600
Full Size Food Pans				
2½" deep	8 pans	12 pans	16 pans	24 pans
4" deep	6 pans	8 pans	12 pans	16 pans
6" deep	4 pans	6 pans	8 pans	12 pans
8" deep	2 pans + 2 each 4" pans	4 pans	4 pans	8 pans
Camtray®*				
3253	12 trays	24 trays	24 trays	48 tray
2632	24 trays	48 tray	—	—
2025	—	—	12 trays	24 trays

See Food Pan and Camtray® Section for pricing and ordering information.
*Based on 3" spacing between trays.

Hot

UPC600	187°F	181.5°F	177.5°F	174°F	170°F
UPC800	190°F	186°F	184°F	181°F	179°F
UPC1200	186°F	180°F	176°F	173°F	171°F
UPC1600	190°F	187°F	185°F	184°F	183°F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold

UPC600	33.6°F	34.4°F	35.4°F	36.2°F	37°F
UPC800	32.6°F	33.4°F	33.7°F	34.2°F	34.5°F
UPC1200	33°F	33.6°F	34°F	34.4°F	35°F
UPC1600	33°F	33.8°F	34.1°F	34.7°F	34.7°F
	Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

UPC600

CODE	UPC600
DESCRIPTION	Base Model
EXTERIOR DIM. W x D x H	$20\frac{1}{2}$" x $27\frac{1}{8}$" x 45"
COMPARTMENT DIMENSIONS	$13\frac{5}{16}$" x $21\frac{5}{16}$" x 14"
CASE LBS. (CUBE)	71.6 (15.96)

Case Pack: 1   **Casters:** 5", 2 fixed, 2 swivel, 1 with brake.

UPC800

CODE	UPC800	*UPC800TR
DESCRIPTION	Base Model	Tamper Resistant
EXTERIOR DIM. W x D x H	$20\frac{1}{2}$" x $27\frac{1}{8}$" x 54"	$20\frac{1}{2}$" x $27\frac{1}{8}$" x 54"
COMPARTMENT DIMENSIONS	13" x $21\frac{1}{2}$" x $19\frac{1}{8}$"	13" x $21\frac{1}{2}$" x $19\frac{1}{8}$"
CASE LBS. (CUBE)	86 (19.28)	86 (19.28)

Case Pack: 1   **Casters:** 6", 2 fixed, 2 swivel, 1 with brake.

UPC1200

CODE	UPC1200
DESCRIPTION	Base Model
EXTERIOR DIM. W x D x H	$28\frac{1}{2}$" x $32\frac{1}{4}$" x $45\frac{1}{2}$"
COMPARTMENT DIMENSIONS	$21\frac{1}{8}$" x $26\frac{1}{8}$" x $13\frac{1}{2}$"
CASE LBS. (CUBE)	108.67 (25.74)

Case Pack: 1   **Casters:** 6", 2 fixed, 2 swivel, 1 with brake.

UPC1600

CODE	UPC1600	UPC1600HD	*UPC1600TR
DESCRIPTION	Base Model	Base Model with HD Casters	Tamper Resistant
EXTERIOR DIM. W x D x H	$28\frac{3}{4}$" x $33\frac{3}{8}$" x $54\frac{1}{8}$"	$28\frac{3}{4}$" x $33\frac{3}{8}$" x $54\frac{1}{2}$"	$28\frac{3}{4}$" x $33\frac{3}{8}$" x $54\frac{1}{8}$"
COMPARTMENT DIMENSIONS	21" x $26\frac{1}{8}$" x 21"	21" x $26\frac{1}{8}$" x 21"	21" x $26\frac{1}{8}$" x 21"
CASE LBS. (CUBE)	111 (32.29)	137.5 (37.27)	122 (32.29)

Case Pack: 1   **Casters:** 6", 2 fixed, 2 swivel, 1 with brake.
HD: Heavy-duty, hi-modulus 6" x 2" 2 fixed, 2 swivel with brake casters.
*Tamper resistant models (TR) have lock-in hinge pins and latches and
  wheels are attached with tamper resistant screws.

Optional Accessories

CODE	300DIV	400DIV	1200DIV	1600DIV	CP1220	1210PW
DESCRIPTION	ThermoBarrier®	ThermoBarrier®	ThermoBarrier®	ThermoBarrier®	Camchiller®	Camwarmer®
EXTERIOR DIM.	**L x W x H** $20\frac{13}{16}$" x $12\frac{15}{16}$" x 1"	**L x W x H** $21\frac{1}{4}$" x 13" x 1"	**L x W x H** $20\frac{7}{8}$" x $13\frac{1}{8}$" x $1\frac{3}{8}$"	**L x W x H** $20\frac{7}{8}$" x $13\frac{1}{8}$" x $1\frac{1}{2}$"	**L x W x H** $20\frac{13}{16}$" x $12\frac{7}{8}$" x $1\frac{1}{2}$"	**L x W x H** $13\frac{1}{4}$" x $10\frac{7}{8}$" x $1\frac{9}{16}$"
FITS	UPC600	UPC800	UPC1200	UPC1600	UPC600, UPC800, UPC1200, UPC1600	UPC600, UPC800
COLOR	Coffee Beige (157)	Gray (180)	Dark Brown (131)	Slate Blue (401)	Cold Blue (159)	Granite Gray (191)
CASE LBS. (CUBE)	3.33 (0.31)	3.60 (0.35)	7.75 (0.67)	6.17 (0.55)	8.15 (0.32)	3.80 (0.17)

Case Pack: 1   **1200DIV & 1600DIV Case Pack:** 2

Ultra Pan Carrier® and Ultra Camcart® H-Series

- Designed for both electric hot holding and non-electric transport.

- Gentle, 150˚ to 165˚F non-radiant heat will not cook food and maintains food moisture.

- Holds a wide variety of foods such as pasta, bone-in fried chicken, and double-crusted pies.

- One hour preheat time from room temperature and three minute recovery.

- Energy consumption is substantially less than comparable metal cabinets.

- Will not rust or dent like metal cabinets, is more economical, and is easy to maneuver.

- All UPCH models have been tested to maintain at safe, hot food temperatures, for up to 4 hours when unplugged.

- Models with only the top heated door offer unique versatility with an electric hot holding cabinet on top and passive hot or cold food holding on the bottom.

- Heated door kits also sold separately to retrofit UPC400, UPC800 and UPC1600.

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

Casters: 6" - 2 fixed, 2 swivel, 1 with brake.

Power On and Heat On Indicators

Communicate the Power and Heating status of the UPCH1600 unit. Know instantly when the compartment has reached target temperature.

Vents

Consistent heating throughout the compartment is generated by vents that constantly circulate heat from front to back.

Tough Exterior

All UPCH units are made of tough polyethylene with polyurethane foam insulation to keep heat in while keeping the exterior cool to the touch. Will not crack, dent, chip, rust or break.

Insulation

CFC-free, foamed-in place polyurethane foam insulation will hold temperature above 148˚F for up to 4 hours when used unplugged.

Ultra Pan Carrier® and Ultra Camcart® H-Series

Marine rail is designed for use during service, not transport.

UPCH400

UPCH800

UPCH1600

MODEL	UPCH400	UPCH800	UPCH1600
Electrical Specifications			
Required Voltage	110 - 120 VAC	110 - 120 VAC	110 - 125 VAC
Maximum Amp.	2.0a	2.0a	4.6a
Watts	230w	230w	529w
Hertz	50/60	50/60	50/60
Plug Type	Nema 5-15P	Nema 5-15P	5-15P to C15RA
Power Cord Length	9 feet	9 feet	9 feet

Hot Holding When Unplugged

UPCH400	190°F	181°F	179°F	176°F	174°F
UPCH800	190°F	183°F	181°F	178°F	176°F
UPCH1600	190°F	187°F	185°F	184°F	183°F

Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.

HOT HOLDING	150° to 165°F
WARM UP TIME (from ambient to temperature)	1 hour
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.)	4 hours+

*Based on test with 4 full-sized, 4" deep H-Pans™ filled with 190°F hot water.

Capacity Guide

UPCH400
UPCH800 (x2)
UPCH1600 (x4)

6 x 2½"   4 x 4"   3 x 6"   2 x 8"
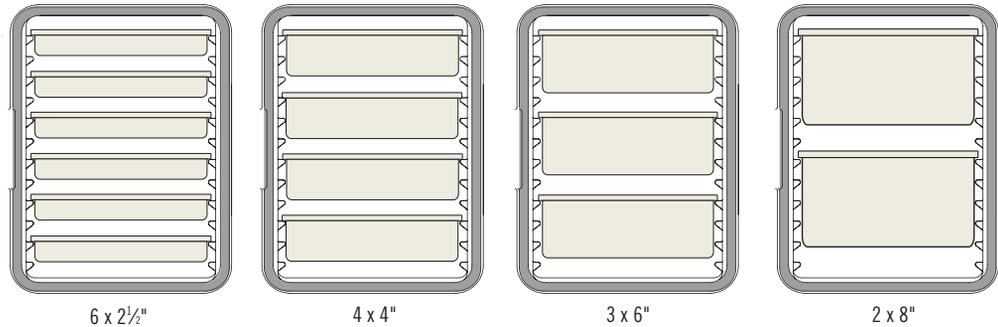
Food Pan Portion Guide

GN ⅟₁ Food Pan

Depth	8"	6"	4"	2½"
Serving Portions Per Pan (1 cup)	80	60	40	30

Ultra Pan Carrier® and Ultra Camcart® H-Series

- Enables HACCP compliance by maintaining safe, hot food temperatures.
- UPCH400 models stack for storage or transporting on a Camdolly® with securing strap.

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

NSF | ◯ | ETL | CE

StoreSafe

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	COMPARTMENT DIMENSIONS W x D x H	CASE LB. (CUBE)
1-Compartment Hot Holding Ultra Pan Carriers				
UPCH400	Heated Ultra Pan Carrier, 110V	18⅛" x 26⅜" x 24⅞"	13⅛" x 21" x 19⅛"	45 (7.96)
UPCHW400	Heated Ultra Pan Carrier w/Casters, 110V	18⅛" x 2⅜" x 31¼"	13⅛" x 21" x 19⅛"	54 (9.98)
UPCHD400	Heated UPCH400 Replacement/UPC400 Retrofit Door, 110V	18⅛" x 3½" x 21"	–	13 (0.93)
2-Compartment Hot Holding Ultra Camcarts				
UPCH800	Heated Ultra Camcart, 110V	20½" x 27⅛" x 54"	13" x 21½" x 19⅛"	102 (19.89)
UPCHT800	Ultra Camcart with Heated Top Door Only, 110V	20½" x 27⅛" x 54"	13" x 21½" x 19⅛"	96 (19.89)
UPCHTD800*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 110V	18⅛" x 3½" x 21"	–	14.15 (0.93)
UPCHBD800*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 110V	18⅛" x 3½" x 21"	–	13.9 (0.93)
UPCH1600	Heated Ultra Camcart 110V	28¾" x 33⅜" x 54⅛"	21" x 26⅛" x 21"	148 (33.24)
UPCH1600HD	Heated Ultra Camcart 110V with Heavy-Duty Casters	28¾" x 33⅜" x 54½"	21" x 26⅛" x 21"	174 (37.27)
UPCHT1600	Ultra Camcart with Heated Top Door Only, 110V	28¾" x 33⅜" x 54⅛"	21" x 26⅛" x 21"	134 (33.24)
UPCHT1600HD	Ultra Camcart with Heated Top Door Only, 110V with HD Casters	28¾" x 33⅜" x 54½"	21" x 26⅛" x 21"	160 (37.27)
UPCHTD1600*	Heated UPCH1600 Replacement/UPC1600 Retrofit Top Door, 110V	26⁵⁄₁₆" x 4¼" x 21"	–	23.8 (1.67)
UPCHBD1600*	Heated UPCH1600 Replacement/UPC1600 Retrofit Bottom Door, 110V	26⁵⁄₁₆" x 4¼" x 21⅛"	–	23.8 (1.67)
1-Compartment Hot Holding Ultra Pan Carriers				
UPCH4002	Heated Ultra Pan Carrier, 220V	18⅛" x 26⅜" x 24⅞"	13⅛" x 21" x 19⅛"	45 (7.96)
UPCHW4002	Heated Ultra Pan Carrier w/Casters, 220V	18⅛" x 2⅜" x 31¼"	13⅛" x 21" x 19⅛"	54 (9.98)
UPCHD4002	Heated UPCH400 Replacement/UPC400 Retrofit Door, 220V	18⅛" x 3½" x 21"	–	13 (0.93)
2-Compartment Hot Holding Ultra Camcarts				
UPCH8002	Heated Ultra Camcart, 220V	20½" x 27⅛" x 54"	13" x 21½" x 19⅛"	102 (19.89)
UPCHT8002	Ultra Camcart with Heated Top Door Only, 220V	20½" x 27⅛" x 54"	13" x 21½" x 19⅛"	96 (19.89)
UPCHTD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 220V	18⅛" x 3½" x 21"	–	14.15 (0.93)
UPCHBD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 220V	18⅛" x 3½" x 21"	–	13.9 (0.93)
UPCH16002	Heated Ultra Camcart 220V	28¾" x 33⅜" x 54⅛"	21" x 26⅛" x 21"	148 (33.24)
UPCH16002HD	Heated Ultra Camcart 220V with Heavy-Duty Casters	28¾" x 33⅜" x 54½"	21" x 26⅛" x 21"	174 (37.27)
UPCHT16002	Ultra Camcart with Heated Top Door Only, 220V	28¾" x 33⅜" x 54⅛"	21" x 26⅛" x 21"	134 (33.24)
UPCHT16002HD	Ultra Camcart with Heated Top Door Only, 220V with HD Casters	28¾" x 33⅜" x 54½"	21" x 26⅛" x 21"	160 (37.27)
UPCHTD16002*	Heated UPCH1600 Replacement/UPC1600 Retrofit Top Door, 220V	26⁵⁄₁₆" x 4¼" x 21"	–	23.8 (1.67)
UPCHBD16002*	Heated UPCH1600 Replacement/UPC1600 Retrofit Bottom Door, 220V	26⁵⁄₁₆" x 4¼" x 21⅛"	–	23.8 (1.67)
Accessories				
CD400	Camdolly®	20¾" x 27⅝" x 9"	–	16 (3.21)
400STP	Strap	200" long	–	0.5 (–)

UPCH Case Pack: 1   **CD400 Colors:** Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180).   **CD400 Case Pack:** 1   **InStock Colors:** Black (110), Dark Brown (131).
Casters: 6" (12,7 cm) – 2 fixed, 2 swivel, 1 with brake.   **HD:** Heavy-duty, hi-modulus 6" x 2" 2 fixed, 2 swivel with brake casters.
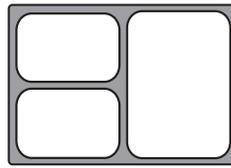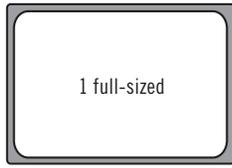* NOTE: UPCH800, UPCH1600 top and UPCH1600 bottom replacement/retrofit doors are not interchangeable.
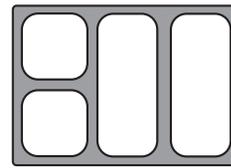
Transporter Capacity Guide

Loading Examples for Cambro® Insulated Transporters

TOP LOADERS
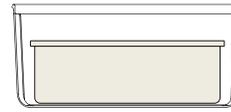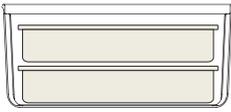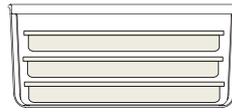
UPC140-UPC180

UPCS140-UPCS180

UPCSS160

125MPC

1 full-sized

For a 3-course meal:
2 x GN ¼
1 x GN ½
1 DIV12 divider bar
(approx. 14 meals)

For a 4-course meal:
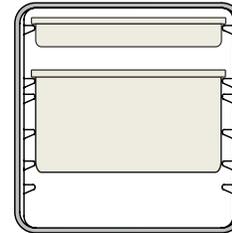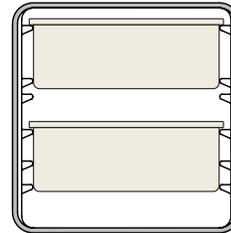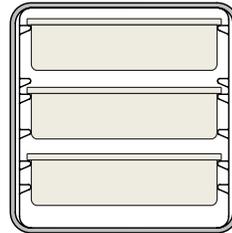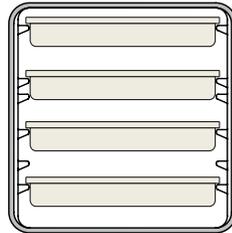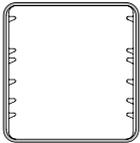2 x GN ⅙
2 x GN ⅓
2 DIV12 divider bars
(approx. 14 meals)

TOP LOADERS

100 series

100MPC

UPC100

UPC101

3 x 2½" (6,5 cm)

2 x 4" (10 cm)
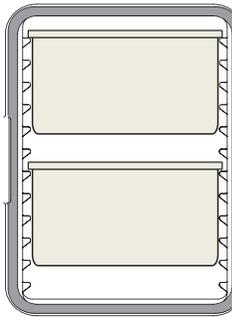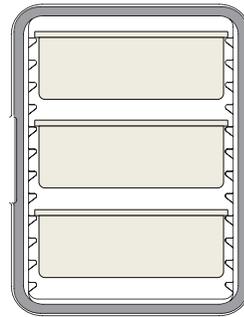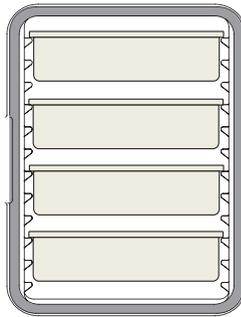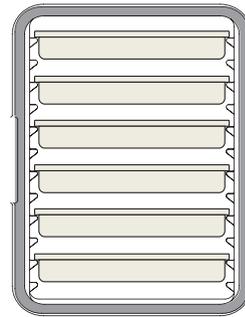
1 x 6" (15 cm)
or 1 x 8" (20 cm)

100MPCHL
or 1 x 8" (20 cm)

Front Loaders

300MPC

UPC600 (x2)

UPC1200 (x4)

300MPC Rail Configuration

4 x 2½" (6,5 cm)

3 x 4" (10 cm)

2 x 6" (15 cm)

1 x 8" (20 cm)
and 1 x 2½" (6,5 cm)

FRONT LOADERS

UPC400

UPCS400

UPCH400

UPC800 (x2)

UPCH800 (x2)

UPC1600 (x4)

UPCH1600 (x4)

CMB1826L (x2)

CMB1826 (x4)

6 x 2½" (6,5 cm)

4 x 4" (10 cm)

3 x 6" (15 cm)

2 x 8" (20 cm)

CAMCARRIERS® AND CAMCARTS® FOR SHEET PANS

1318MTC

8 x ½ size
sheet pans

1826MTC
6 x full-size
sheet pans
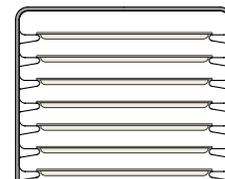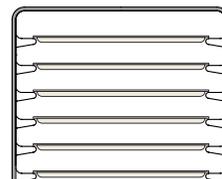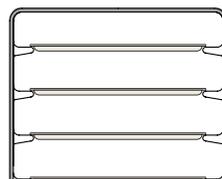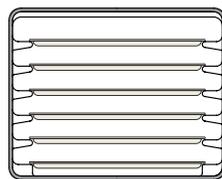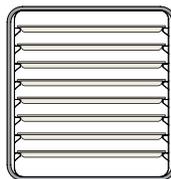
1826DTC (x4)
CMB1826L (x2)
CMB1826 (x4)

1826LTC3
7 x full-size
sheet pans

Camtherm Low
11 x full-size
sheet pans
Camtherm Tall (x2)

1826LTC
13 x full-size
sheet pans

SUMMARY OF GN CONTAINER SIZES

¹⁄₁   ½ long   ½   ⅓   ¼   ⅙   ⅑

8" (20 cm)   6" (15 cm)   4" (10 cm)   2½" (6,5 cm)

Depth in Inches (cm)
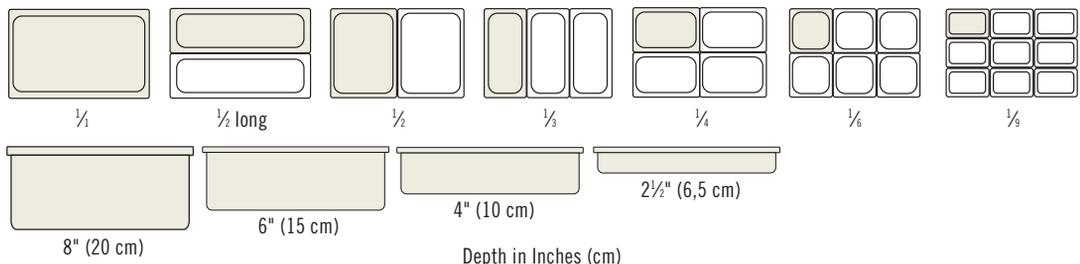
Camtherm® Electric Food Holding Cabinets

- Use to expand holding capacity in kitchen or transport large amounts of food off-site.

- Holds food safely for hours.

- Keeps cold food cold, hot food hot, moist food moist and crisp food crisp.

- Available in *hot* only and *hot/cold*, single-cavity models.

- Thick polyurethane foam insulation keeps tough polyethylene exterior cool and safe to touch.

- Uses environmentally-friendly technology with no compressor, no heating coil, and no humidifier.

- Louvered panels circulate air evenly throughout cabinet for consistent temperature and humidity throughout.

- Doors swing open flush to the sides for easy loading and unloading.

- Wide nylon latches are durable and easy to open and close.

- Door menu clips hold routing instructions, content list, and dietary info or client/event details.

48%

More Energy Efficient
Than a Leading Metal Cabinet

Camtherm® Time & Temperature Performance

HOT	WARM UP TIME *From ambient to hot*		RECOVERY TIME *Time to recover to hot temperature after door is held open for 30 seconds*		TRANSPORT TIME *After reaching hot temperature, amount of time unit can be held passively / unplugged until temperature reaches 140˚F (60˚C).*	
LOW	**150˚F (65˚C)**	**165˚F (74˚C)**	**150˚F (65˚C)**	**165˚F (74˚C)**	**150˚F (65˚C)**	**165˚F (74˚C)**
Hot	45 minutes	60 minutes	2 minutes	4 minutes	5 hours	8 hours
Hot/Cold	45 minutes	60 minutes	2 minutes	4 minutes	5 hours	8 hours
TALL						
Hot Unit	60 minutes	75 minutes	1 minute	3 minutes	4 hours	8 hours
Hot/Cold Unit	60 minutes	75 minutes	1 minute	3 minutes	6 hours	8 hours

All results based on tests with 6 full-size 6" (15,2 cm) deep H-Pans™ filled with 190˚F (87,7˚C) hot water, covered and placed inside upper cabinet only.

COLD	WARM UP TIME *From ambient to cold*	RECOVERY TIME *Time to recover to cold temperature after door is held open for 30 seconds*	TRANSPORT TIME *After reaching cold temperature, amount of time unit can be held passively / unplugged until temperature reaches 41˚F (5˚C).*
LOW	**37˚F (2,8˚C)**	**37˚F (2,8˚C)**	**37˚F (2,8˚C)**
Hot/Cold Unit	60 minutes	4 minutes	2 hours
TALL			
Hot/Cold Unit	75 minutes	4 minute	1 hours

Results may vary based on ambient temperature, temperature and type of food placed in cart. These results were recorded while testing the units in 73˚F ambient environments and the food pans were covered.

	HOT TO COLD TRANSITION TIME *Time to transition from hot 165˚F (74˚C) to cold 37˚F (2,8˚C)*	COLD TO HOT TRANSITION TIME *Time to transition from cold 37˚F (2,8˚C) to hot 165˚F (74˚C)*
LOW	3 Hours	2 Hours 30 Minutes
TALL	3 Hours	1 Hours 20 Minutes

Tamper-Resistant Security Package

Engineered for tamper-resistance and durability, the security package outfits Camtherm for the rigors of even the toughest environments. Rugged, 10" (25,4 cm) rear casters offer smooth transport across indoor and outdoor surfaces.

Locking, stainless steel door latch. Factory assembled for maximum security.

Rail assembly attached to unit with security screws.

One-piece, welded rail and upright assembly available upon request.

Camtherm® Electric Food Holding Cabinets

Save Electricity with Camtherm!

In an independent laboratory test, Camtherm was tested against a same-capacity, leading metal cabinet for energy efficiency. Over the course of eight hours of holding, the Camtherm cabinet used 48% less electricity than a leading metal cabinet.

Total energy usage of the Camtherm Cabinet was 38% less than the metal cabinet when consumption was measured for preheating, loading, and the eight hour holding period.

Model	Total Energy Consumption Over 8 Hours
Camtherm	2.06 kilowatt hours
Metal Cabinet	3.95 kilowatt hours

Marine rail is designed for use during service, not transport.

Top marine rail on all units holds 2 full-size food pans, one sheet pan or one cutting board (CB1220).

Solar powered, digital display thermometer monitors internal cabinet temperature.

Self-ventilating cap on each cabinet door automatically releases steam and equalizes pressure, maintaining food quality.

Door swings open 270° for easy loading.

Menu clip holds routing directions or list of cabinet contents.

Ergonomic molded-in handles are at a safe height on both low and tall profile units for easy transporting, even when fully loaded.

Heavy-duty, 14 gauge electrical cord is 9' (274,3 cm) long. Wrapping hook is located on back of each cabinet for safe cord storage.

Wide, nylon door latches and magnetic door gaskets lock doors securely and create a tight seal to retain safe hot or cold food temperatures.

Non-marking, high modulus, rubber casters are strong and extremely durable, providing smooth transport of full cabinets from kitchen to serving location.

HOLDING CAPACITY LOW PROFILE (Includes 6 rail sets)

SHEET PANS

11*	18" x 26" (45,7 x 66 cm)

FULL-SIZE FOOD PANS 12" x 20" (32,5 x 53 cm)

12	2½" (6,5 cm) Deep
8	4" (10 cm) Deep
6	6" (15 cm) Deep
4	8" (20 cm) Deep

*Requires five additional rail sets.

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IT'S INSULATED!

It's OK: Go Unplugged! Polyurethane insulation keeps hot food hot and cold food cold during transport when unit is unplugged. See time & temperature chart for details.

Camtherm® Electric Food Holding Cabinets

StoreSafe

Cabinet exterior stays cool during operation.

Doors swing open 270° for easy loading.

Knuckle door hinges are built to withstand the rigors of numerous door openings. Doors lift up and off the hinges easily for cleaning.

Aluminum louvers gently and evenly direct hot or cold air around the entire cabinet and contents, eliminating hot or cold spots and maintaining food quality.

Easy-to-use control panel is located on back of each unit. Includes on/off switch, *hot/cold* switch for *hot/cold* units only and a temperature control dial for hot only. Cold performing units are factory set to chill cabinet to 37°F (2,8°C).

Anodized aluminum uprights and removable, adjustable chrome plated steel slide rails hold full-size food pans or sheet pans.

Tough, one-piece, seamless double-wall polyethylene exterior is easy to clean and won't dent, crack, rust, chip or break.

Energy efficient heating and/or cooling unit located on back of each cabinet. Low volt, low amp, low watt system maintains consistent hot or cold temperature and balanced humidity throughout the single cavity cabinet.

Molded-in bumpers protect walls and furniture and will never dent, chip or rust.

Assembly is covered by U.S. Patent D 442,756 S & D 6,344,630.

HOLDING CAPACITY TALL PROFILE (Includes 12 rail sets)

SHEET PANS

22*	18" x 26" (45,7 x 66 cm)

FULL-SIZE FOOD PANS 12" x 20" (32,5 x 53 cm)

24	2½" (6,5 cm) Deep
16	4" (10 cm) Deep
12	6" (15 cm) Deep
8	8" (20 cm) Deep

*Requires ten additional rail sets.

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ETL SANITATION LISTED

CONFORMS TO UL STD 197 & 471; ANSI/NSF STD 4

CAMTHERM COLORS:

Granite Gray (191)

Granite Green (192)

Granite Sand (194)

Camtherm® Electrical and Product Specifications

ELECTRICAL SPECIFICATIONS

	LOW PROFILE HOT ONLY	LOW PROFILE HOT AND COLD	TALL PROFILE HOT ONLY	TALL PROFILE HOT AND COLD
VOLTS	110V	110V	110V	110V
PLUG TYPE	Nema 5-15P	Nema 5-15P	Nema 5-15P	Nema 5-15P
MAXIMUM AMP DRAW	9.1 amps	10.7 amps	14 amps	14.3 amps
AMPS RUN ON	9 amps	10.1 amps	13.8 amps	13.6 amps
WATTS	1035	1162	1587	1570
HERTZ	50/60	50/60	50/60	50/60
POWER INPUT OF HEATING UNIT	110-120 VAC	110-120 VAC	110-120 VAC	110-120 VAC

PRODUCT SPECIFICATIONS CAD Drawings, Cut Sheets and User Manual Available at www.cambro.com.

	CODE	THERMOMETER	CASTERS	UNIT WEIGHT LBS	CASE LBS. (CUBE)
LOW PROFILE	EXTERIOR dimensions: **W** 30½" x **D** 42" x **H** 42⅜"				
	Hot Only				
	CMBH1826LF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	164	178 (32.85)
	CMBH1826LC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	164	178 (32.85)
	Hot / Cold				
	CMBHC1826LF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	222	237 (32.85)
	CMBHC1826LC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	222	237 (32.85)
	LOW PROFILE WITH SECURITY PACKAGE				
	Hot Only				
	CMBH1826LTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	167.39	181.39 (32.85)
	Hot / Cold				
	CMBHC1826LTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	225.39	240.39 (32.85)
TALL PROFILE	EXTERIOR dimensions: **W** 30½" x **D** 39" x **H** 64⅜"				
	Hot Only				
	CMBH1826TSF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 6" rigid	249.64	278.64 (47.5)
	CMBH1826TBF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	254	279.6 (47.57)
	CMBH1826TSC	Celsius	2 front 6" swivel w/brake, 2 rear 6" rigid	249.64	278.64 (47.5)
	CMBH1826TBC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	254	283 (47.5)
	Hot / Cold				
	CMBHC1826TSF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 6" rigid	325.5	354.5 (47.5)
	CMBHC1826TBF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	329.82	358.82 (47.5)
	CMBHC1826TSC	Celsius	2 front 6" swivel w/brake, 2 rear 6" rigid	325.5	354.5 (47.5)
	CMBHC1826TBC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	329.82	358.82 (47.5)
	TALL PROFILE WITH SECURITY PACKAGE				
	Hot Only				
	CMBH1826TTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	260.77	289.77 (47.5)
	Hot / Cold				
	CMBHC1826TTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	336.59	365.59 (47.5)

Cabinet Colors: Granite Gray (191), Granite Green (192), Granite Sand (194).

	CODE	DESCRIPTION	DIMENSIONS L x W x H	CASE LBS. (CUBE)	CASE PACK
ACCESSORIES	CMBR	Set of Slide Rails	20" x 4¹³⁄₁₆"	2.25 (.11)	1 set of 2 Rails
	CB1220	Cutting Board	21" x 13⅛" x ½"	4 (0.31)	1 each

Cutting Board Color: White (148). Venting plug is covered by US Patent D 553,717 S.

Combo Carts™

- Use to hold full-size sheet pans or hotel pans of hot or cold food.

- Easy-to-adjust aluminum rails.

- Tough, rotationally molded polyethylene with thick foam insulation.

- Airtight removable gasket provides a secure seal.

- Doors swing open to the side of the cart for easy loading and unloading.

- Molded-in, full-length handle on the back for easy maneuvering.

- Easy to clean.

Colors: Gray (180), Dark Brown (131).

Casters: 5", 2 swivel with brakes & two 10" Wheels.

* Complete with tamper-resistant hardware for maximum security applications.

Venting plug is covered by US Patent D 553,717 S.

CMB1826

CMB1826L

Easy-to-adjust rails hold sheet pans or full-size hotel pans (all depths).

Capacity: Holds up to 12 ea. 18" x 26" sheet pans or 24 ea. 13" x 18" sheet pans per compartment.

Capacity: Each compartment holds up to 12 ea. full size 2½" deep Food Pans (2 pans per rail).

CODE	DESCRIPTION	OVERALL DIMENSIONS	PER CAVITY INSIDE DIMENSIONS W x D x H	CASE LBS. (CUBE)
CMB1826	Combo Cart, Tall	25⅛" x 33⅞" x 59³⁄₁₆"	22" x 26½" x 22½"	245 (34.55)
CMB1826L	½ Size Combo Cart, Low	25¼" x 32⅝" x 37⅜"	22" x 26½" x 22½"	144 (19.82)
CMB1826SP*	Combo Cart with Security Hardware	25⅛" x 33⅞" x 59³⁄₁₆"	22" x 26½" x 22½"	245 (34.55)
CMB1826LSP*	½ Size Combo Cart with Security Hardware	25¼" x 32⅝" x 37⅜"	22" x 26½" x 22½"	144 (19.82)

Case Pack: 1

Camcarts®

- Use to hold hot or cold bulk food stored on trays, sheet pans or in food boxes.

- Durable polyethylene and thick foam insulation retain safe food temperatures.

- Sturdy plastic, rust-proof latches are secured into molded-in mounting plates.

- Molded-in handle on the back for easy maneuvering.

Colors: Slate Blue (401), Coffee Beige (157), Dark Brown (131), Gray (180).
....
6" Casters: 2 fixed, 2 swivel, 1 with brake.
....
Note: Cool metal sheet pans to 250°F before placing onto tray supports.
....
Venting plug is covered by US Patent D 553,717 S.
....
Only 1826DBC is NSF Listed.
....

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1826DTC
Double Cavity Cart for Trays and Sheet Pans

Capacity: 24 tray support rails on 1$\frac{15}{16}$" centers (12 per cavity). Holds up to 24 each 18" x 26" (46 x 66 cm) trays or sheet pans.

1826DBC
Double Cavity Cart for Food Storage Boxes

Capacity: 26 support rails on 1$\frac{3}{4}$" centers (13 per cavity). Holds 18" x 26" (46 x 66 cm) Food Storage Boxes.

Camcart with Security Package

Specially designed for high security applications, with tamper-resistant hardware: metal hinges with non-removeable pins, metal latches with welded bails, lockable hasp and no chassis plate.

Caster Impact Plates
Impact plates add metal reinforcement to hold casters in place even when dropped.

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	INTERIOR DIMENSIONS W x D x H	CASE LBS. (CUBE)
1826DTC	For trays & sheet pans	33$\frac{1}{4}$" x 21$\frac{1}{2}$" x 63$\frac{3}{4}$"	26$\frac{1}{2}$" x 18$\frac{1}{4}$" x 25$\frac{7}{16}$"	135 (27.92)
1826DBC	For food storage boxes	33$\frac{1}{4}$" x 21$\frac{1}{2}$" x 63$\frac{3}{4}$"	26$\frac{1}{2}$" x 18$\frac{1}{32}$" x 25$\frac{7}{16}$"	135.50 (28.35)
Camcarts with Security Package				
1826DTCSP	For trays & sheet pans	33$\frac{1}{4}$" x 21$\frac{1}{2}$" x 63$\frac{3}{4}$"	26$\frac{1}{2}$" x 18$\frac{1}{4}$" x 25$\frac{7}{16}$"	135 (27.92)
1826DBCSP	For food storage boxes	33$\frac{1}{4}$" x 21$\frac{1}{2}$" x 63$\frac{3}{4}$"	26$\frac{1}{2}$" x 18$\frac{1}{32}$" x 25$\frac{7}{16}$"	143.8 (27.99)

Case Pack: 1   *Depth measurement includes handle.

Camcarrier® & Camcarts® — Single Compartment Models

StoreSafe

Camcarrier for Half-size Sheet Pans, Full-size Food Pans, and Trays

- Holds up to 8 each 13" x 18" sheet pans or 3 each full-size deep food pans.
- Molded-in handles.
- Stackable for storage and transport.
- Fits CD300 Camdolly.

1318MTC

Camcart for Food Storage Boxes

- Holds 18" x 26" Food Storage Boxes.
- 13 supports on 1¾" centers.
- Includes removable cutting board on top.

1826LBC

Camcarrier for Trays and Sheet Pans

- Holds up to 6 each 18" x 26" sheet pans.
- Six tray supports on 2⅛" centers.
- Molded-in handles.
- Fits CD1826MTC Camdolly.

1826MTC

Camcart for Trays and Sheet Pans

- Holds up to 7 each 18" x 26" trays or sheet pans.
- Seven tray supports on 3¾" centers for 3" clearance between trays.
- Includes removable cutting board on top.

1826LTC3

Camcart with Security Package

- Specially designed for high security applications.
- Features tamper-resistant hardware to protect both cart and contents.
- Includes removable cutting board on top.

1826LTCSP

Camcart for Trays and Sheet Pans

- Holds up to 13 each 18" x 26" trays or sheet pans.
- Thirteen tray supports on 1¾" centers.
- Includes removable cutting board on top.

1826LTC

Colors: Slate Blue (401), Gray (180), Coffee Beige (157), Dark Brown (131), Navy Blue (186).
1826MTC is available in Black (110).
1318MTC not available in Gray (180).
Strap Color: Beige (000).
....
See Camdolly® section for pricing, color and ordering information.
....
CD1826MTC: 5" Casters: 2 fixed, 2 swivel, 1 with brake.
CD1826MTCHB: 5" Casters: 2 swivel, 1 with brake and 2, 10" Easy Wheels.
....
* With handle.
** Cart comes complete with tamper-resistant hardware for maximum security applications.
....
6" Casters: 2 fixed, 2 swivel, 1 with brake.
....
Note: Cool metal sheet pans to 250°F before placing onto tray supports.
....

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CODE	DESCRIPTION	EXTERIOR DIMENSIONS D* x W x H	INTERIOR DIMENSIONS D* x W x H	CASE LBS. (CUBE)
1318MTC	For trays & ½ sheet pans	16½" x 24" x 23⁵⁄₁₆"	13⅛" x 21" x 14"	31.50 (5.74)
1826MTC	For trays & sheet pans	29¼" x 21½" x 22½"	26⅛" x 18⅜" x 13¼"	41.33 (8.67)
Camdolly				
CD1826MTC	Camdolly for 1826MTC	35⅛" x 23¹⁵⁄₁₆" x 35¾"	28½" x 22"	35 (17.40)
CD1826MTCHB	Camdolly with Easy Wheels for 1826MTC	34⅞" x 27½" x 36¾"	28⁹⁄₁₆" x 21⅞"	41.8 (21.43)
Camcarts				
1826LTC	For trays & sheet pans	32" x 21½" x 37½"	26⅛" x 18⅜" x 26¼"	86 (16.39)
1826LTC3	For trays & sheet pans	32" x 21½" x 37½"	26⅛" x 18⅜" x 26¼"	86 (16.39)
1826LBC	For Food Storage Boxes	32" x 21½" x 37½"	26⅛" x 18⅜" x 26¼"	86 (16.39)
Camcarts with Security Package**				
1826LTCSP	For trays & sheet pans	32" x 21½" x 37½"	26⅛" x 18⅜" x 26¼"	86 (16.39)
1826LBCSP	For Food Storage Boxes	32" x 21½" x 37½"	26⅛" x 18⅜" x 26¼"	86 (16.39)
Securing Strap				
1826STP	Securing Strap	142" L	—	4.80 (0.58)

Case Pack: 1   Venting plug is covered by U.S. Patent D 553,717S.

Beverage Service Carts

- Ideal for breakfast, coffee or snack service.

- Use top counter to hold Cambro Beverage Servers, Versa Organizer Bins or Display Trays with Covers for food.

- Store drinkware, additional food items or other supplies in open compartment.

- Insulated cabinets hold hot or cold food in full, ½ or ⅓ size food pans or on Cambro Metric Camtrays® (3253).

Colors: Slate Blue (401), Granite Gray (191), Granite Green (192).

See Organizer section for more information on Organizer Bins.

See Beverage Server section for more information.

Wire Rack Color: Silver (000).

6" Casters: 2 fixed, 2 swivel, 1 with brake.

* Not NSF listed.

Beverage Service Cart is designed to hold Beverage Containers at point of service only. A dolly or hand truck with safety strap is recommended for moving Beverage Containers over longer distances or uneven surfaces.

MDC24F
Shown in Granite Gray (191)

CODE	EXTERIOR DIMENSIONS L x W x H	CASE PACK	CASE LBS. (CUBE)
MDC24F	44½" x 30" x 44"	1	133 (37.82)
MDC24	44½" x 30" x 44"	1	133 (37.82)
OPTIONAL ACCESSORIE			
Organizer Bin			
5412CBP	12" x 5" x 4¼"	12	7.84 (1.78)
Camtainer®			
100LCD	10⅜" x 11¾" x 17¼"	1	9.50 (1.24)
Wire Rack			
MDC24R	23" x 17" x 14"	1	15 (3.36)
Camchiller®			
CP1220	20¹³⁄₁₆" x 12⅞" x 1½"	1	11 (0.38)

The use of racks in the MDC24 and MDC24F carts will allow the following configuration of pans or trays, per compartment:

DESCRIPTION	FULL (⅟₁)	HALF (½)	THIRD (⅓)
2½" Pans	(4) 12CW	(8) 22CW	(12) 32CW
4" Pans	(3) 14CW	(6) 24CW	(9) 34CW
6" Pans	(2) 16CW	(4) 26CW	(6) 36CW
8" Pans	(1) 18CW**	(2) 28CW**	(3) 38CW**
Metric Camtrays®	(10) 3253		

** with room for 2½" or 4" pan above 8" pan.

Compartment dimensions:

Shelf Compartment:	**W** 37¹⁵⁄₁₆"	**D** 25⅛"	**H** 10"
Holding Compartments:	**W** 17⁷⁄₁₆"	**D** 23⅜"	**H** 14⅛"

Venting plug is covered by U.S. Patent D 553,717S.

MDC24, shown in Granite Green (192), has recessed top that holds 3 each 1 gallon Camtainers and stacked Condiment Bins & Wire Rack with 3253 trays.

MDC24R Wire Rack
Wire Rack (sold separately) to organize pans and trays in the cart. Rack holds Full, ½ and ⅓ size Food Pans and 3253 trays. When placed in cart's holding compartment, the rack allows room on either sides for CP1220 Camchillers.®