Equipment Guide (Europe)

NEW IDEAS
NEW SOLUTIONS



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CAMBRO
TRUSTED DURABILITY

Cambro® and Food Safety

THE CAMBRO STORY

Cambro Manufacturing was founded in 1951 by brothers William and Argyle Campbell in Huntington Beach, California. A globally recognized leader in the foodservice industry, Cambro remains privately owned and renowned for its extensive offering of trays, GN food pans, food storage containers and smallwares. The initial innovative product Cambro introduced was the fiberglass foodservice tray, their first innovation of many to come. Over the last two decades, Cambro has evolved into an equipment company that includes the industry's most comprehensive range of insulated holding and transport equipment, three lines of composite shelving and accessories, mobile pan racks, warewashing, merchandising equipment, portable bars, and healthcare systems. Cambro aims to provide foodservice operators with high-quality, durable products and excellent customer service. The Cambro philosophy is to continue designing innovative products that help foodservice operators improve operational efficiency, reduce labor and waste, and increase space and profitability. Cambro factories are ISO 9001 certified, and its products help operators comply with HACCP guidelines.

Under the leadership of the current President and CEO, Argyle Campbell, Cambro has created a company culture driven by perfecting quality and service. Cambro operates manufacturing and distribution facilities in Germany, Bulgaria, Turkey, China, India, and the United States. This strategic global presence allows Cambro to help reduce lead times and lower freight costs and import duties to ensure customers receive their products quickly and at a fair price. Cambro has locally based sales professionals in most major markets along with excellent distribution partners to ensure customers get what they need. More than just a manufacturer, Cambro is committed to supporting foodservice operators' food safety efforts and sustainability initiatives.

WHY CHOSE CAMBRO®?

Foodservice professionals around the world confidently rely on Cambro products to perform in any environment, supported by the industry's best warranty. Unlike other brands, Cambro offers a lifetime guarantee on Camshelving against rust and corrosion. There's an expression: You don't know the actual cost of something until it needs to be replaced. With Cambro, you're not only investing in equipment; you're investing in lasting quality and peace of mind.

Innovative Solutions:

Cambro is renowned for continuously developing innovative products that help businesses save time and money, enhance operational efficiency, and improve service.

Unmatched Quality and Durability:

Cambro products are designed for longevity, made from high-quality materials that set them apart from the competition. Designed to endure the rigorous demands of commercial use, and guarantee exceptional performance backed by the best warranty in the industry.

Comprehensive Product Range:

With a diverse portfolio of durable products to meet the needs of foodservice operators, Cambro provides complete system solutions that will support everything from food safety and storage to transport, catering to businesses of all sizes.

Food Safety Matters

For over 70 years, Cambro foodservice equipment and supplies have earned the trust and loyalty of customers and public health professionals alike because our products are designed with Food Safety in mind. At Cambro, every product design is based upon the core principle of food safety.

Look for the Cambro StoreSafe mark throughout the Cambro catalog to identify Cambro storage and transportation products that support safe food handling.

Listed by NSF International, an independent, not-for-profit organization which certifies products that meet their criteria for sanitation and cleanability.

Dishwasher Safe

Stackable

Foam Insulation

ISO 9001:2008 CERTIFIED

Table of Contents









Cambro® Insulated Transport Solutions

Cambro offers the widest range of insulated transport equipment in the world. Our products cater to every need for catering and satellite feeding. With a variety of styles, colors, and unmatched durability, Cambro is the backbone of food transport. Trusted by caterers, hotels, schools, hospitals, military units, and more, Cambro products are known for their proven performance.







1 Type of Container Used

- Cambro offers containers for beverages, GN food pans, sheet pans, trays.
- All pans made to Gastronorm EN 631-1 specifications fit in every Cambro GN food pan carrier or cart.
- For 1/2-size or 1/3-size GN food pans, use front-loading carriers or carts with model numbers between 400 and 1000.

2 Purpose and Budget

- Determine if you need the transporter for long-term catering or short-term contracts.
- Polyethylene transporters are designed for durable long-term use.

3 Holding Time Requirements

- Cambro insulated containers maintain safe temperatures for up to four hours.
- Use Camchiller (Cold Plate), Camwarmer (Hot Plate), and ThermoBarrier (Shelf Divider) to extend holding time.
- For longer heat holding or frequent access, use the electric Ultra Pan Carrier H-Series or Pro Cart Ultra.

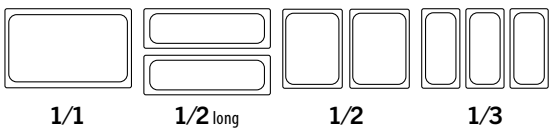
4 Holding Capacity Needs

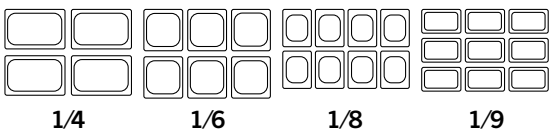
- Consider average party size or number of guests when selecting containers. The UPC400 holds approximately 180 servings (one serving = 280
- Select container sizes that can be filled to capacity during most uses.
- Transporting carriers as full as possible maximizes temperature retention.
- Capacity is specified by the number of full-sized GN 100 mm food pans. Example: UPC400 contains 4 x GN 1/1 100 mm.

5 Transport Requirements

- Review external dimensions and stacking height to ensure containers fit into storage areas and transport vehicles.
- Consider who will be carrying, stacking, or pushing containers and the distance they will be transported.
- Lift-and-carry containers feature ergonomic, molded-in handles for one or two-person lifting.
- Use Cambro dollies and a 400STP Safety Strap to safely stack and push food pan carriers.

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

Keep gaskets, latches, hinges, door pins, and venting caps clean and in good working condition for maximum temperature retention.

2 Preheat or Pre-chill

Preheat or pre-chill containers before loading to extend holding time.

Pre-heat

Slide a hot warming plate or a full-sized, uncovered pan of 88˚C hot water onto bottom rails. Close door for 15–30 minutes.



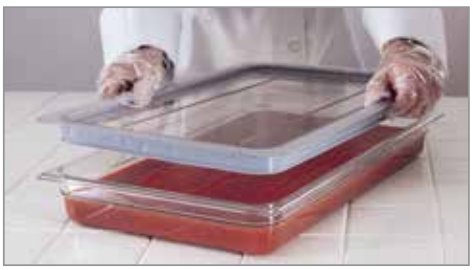
Pre-chill

Slide a frozen cold plate or a full-sized, uncovered pan of ice water onto top rails. Close door for 15–30 minutes. If space allows, place containers in a cooler or freezer overnight with doors open or lids off.



3 Use shallow pans and cover whenever possible

- Shallow 6.5 cm or 10 cm pans help retain safer food temperatures and quality.
- Use covers to protect food from spilling and reduce cross-contamination. Cambro GripLids prevent spills when used with polycarbonate pans and high heat H-Pans™.
- Reusable lids reduce wrap or foil costs and ensure secure stacking and storage.



GN 1/1 GripLid® to prevent spills during transportation

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



4 Minimize door opening and closing

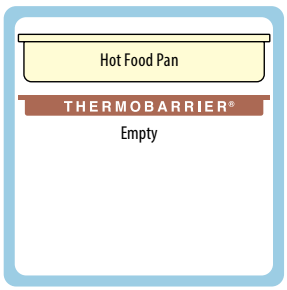
Every time doors are opened, foods loses temperature. Properly label the carriers for content identification to reduce unecessary door opening.



Short Recovery Time with our Electric Holding Carriers

5 Minimize empty space

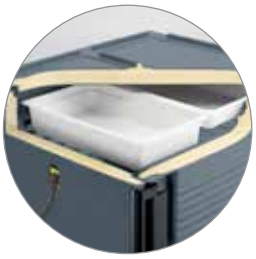
Empty spaces cause food to lose temperature. Transport carriers as full as possible. Use a ThermoBarrier (shelf divider) to maximize safe food temperatures and holding time in partially-filled carriers.



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

Two ergonomic vertical molded-in rear handles run the entire height of the cart.



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

Molded-in bumpers help minimize damage during transport



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 Safe

NSF®

Meets criteria for sanitation and cleanability.

Fit for Food Products

Dishwasher Safe

The Future of Food Holding & Transport

The Pro Cart Ultra® Pan Carriers



EcoSafe

CE

ENERGY STAR
Hot Only Models

NSF
Except PCU2000 Cold

Store Safe

ETL US

Scan for more info.

THE MOST ENERGY EFFICIENT HOT/COLD CARTS

PCU2000 holds
20 10 cm deep GN Food Pans

PCU1600 holds
16 10 cm deep GN Food Pans

PCU1000 holds
10 10 cm deep GN Food Pans

PCU800 holds
8 10 cm deep GN Food Pans



ELECTRIC COLD

Adjustable temperature from 0,3°C without a compressor.
Recovery Time:
PCU1000 / Average 23 sec.
PCU2000 / Average 30 sec.

ELECTRIC HOT

Thermoelectric technology with adjustment temperature from 85°C,
Recovery time: Average 20 seconds.

HOLDS TEMPERATURE
4+ Hours
When Unplugged

Mobile refrigeration with no compressor – safe to move to remote locations.



Interchangeable MODULES

Order the configuration that meets your needs. Hot and cold modules can be ordered separately to switch out as menu needs change.



The Pro Cart Ultra®

Holds GN Food Pans

115V Models: PCU800HH, PCU800HC, PCU800CC, PCU1000HH, PCU1000HC, PCU1000CC, PCU1600HH, PCU1600HC, PCU1600CC, PCU2000HH, PCU2000HC, PCU2000CC

Alternate Voltage Models: Add your country code to product code when ordering — US/Canada/ Mexico (3), Europe (4), UK (5), Australia (6), South Africa (7), Japan (8), China (9).UK (5), Australia (6), South Africa (7), Japan (8), China (9).



Features & Benefits

- Unique and versatile, heavy duty holding and transport carts are designed to electrically and/or passively hold hot food and/or cold food simultaneously in one cart.
- Tough, durable polyethylene exterior stays cool to the touch and will never dent, crack, chip or rust.
- Thick CFC-free polyurethane insulation throughout the cart ensures food is held at safe temperatures up to 4 hours in passive units.
- Active hot or cold modules, as well as passive modules are also sold separately and can be quickly changed out to adapt to menu changes or operational needs.
- Heavy-duty, gasket-free, self venting doors open 270˚ to the side, flush to the cart. Doors have a magnetic quick close feature and two each durable nylon latches. Door and body come with heavy-duty, high-gauge reinforced hinge hardware.
- Molded-in rails hold GN food pans with front load configuration PCU800, PCU1000 and side load configuration PCU1600, PCU2000.
- Two ergonomic vertical molded-in rear handles run the entire height of the cart.
- PCU800 and PCU1000 come standard with all nylon, maintenance-free casters 15 x 3,8 cm 2 front swivel with brake, 2 rigid in back.
- PCU1600 and PCU2000 comes standard with heavy duty, hi-modulus rubber casters, 15 x 5 cm 2 front swivel with brake, 2 rigid in back. Lock pin on front casters can be used to convert swivel to rigid.
- Heating module features a touchscreen control with adjustable temperature setting from 21˚C – 85˚C.
- Thermolectric Cooling module features simple input control with and adjustable setting from 0,28˚C – 5˚C.
- Both heating and cooling modules feature actual temperature reading, temperature set-point and can easily be switched from ˚F to ˚C.

Electrical Specifications (Per Compartment)

	HOT MODULE	COLD MODULE
REQUIRED VOLTAGE	115-230 VAC	115-230 VAC
AMPS	3.9a @ 115v 2.17a @ 220v	3.6a @ 115v 1.7 a @ 230v
WATTS	450w @ 115v 500w @ 230v	414w @ 115v 393w @ 230v
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG BODY FOR THESE COUNTRIES	US, Canada, Mexico, China, Europe, UK, Ireland, Australia, South Africa, Japan	

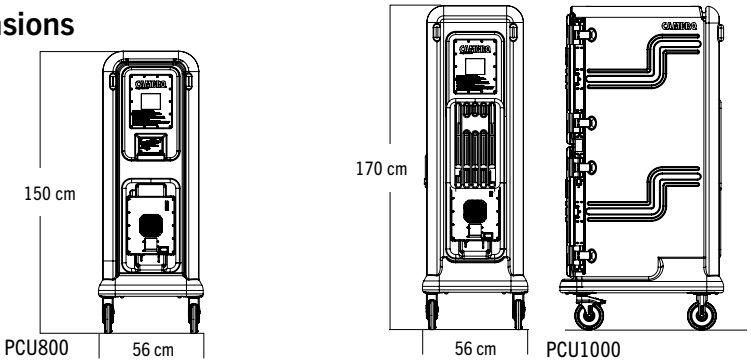
*** If country is not listed, please call Cambro Customer Service for details.**

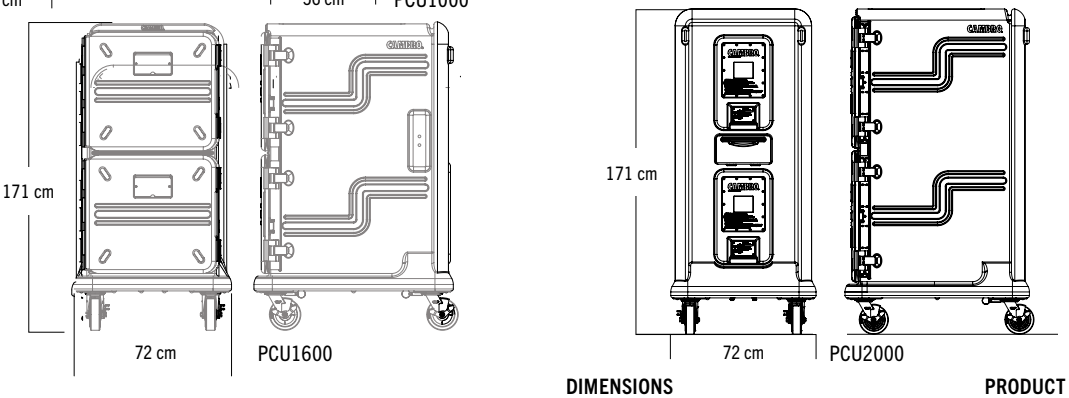
Total Capacity

		GN FOOD PAN DEPTHS			
CODE	**DESCRIPTION**	**6,5 CM**	**10 CM**	**15 CM**	**20 CM**
PCU800	GN 1/1	12	8	6	4
	GN 1/2	24	16	12	8
	GN 1/3	36	24	18	12
PCU1000	GN 1/1	14	10	6	4
	GN 1/2	28	20	12	8
	GN 1/3	36	24	18	12
PCU1600	GN 1/1	24	16	8	4
	GN 2/1	12	8	4	2
PCU2000	GN 1/1	28	20	12	8
	GN 2/1	14	10	6	4

GN Pan Carriers

Dimensions





CODE	DESCRIPTION	DIMENSIONS W x D x H	PRODUCT WEIGHT (KG)
PCU800			
PCU800HH	2 active hot compartments	55,63 x 86,36 x 150,1 cm	46,24
PCU800HC	1 active hot compartment (top), 1 active cold compartment (bottom)		50,21
PCU800CC	2 active cold compartments		54,18
PCU1000			
PCU1000HH	2 active hot compartments	55,88 x 86,36 x 170,18 cm	65,1
PCU1000HC	1 active hot compartment (top), 1 active cold compartment (bottom)		69,06
PCU1000CC	2 active cold compartments		73,03
PCU 1600			
PCU1600HH	2 active hot compartments	76,2 x 96,52 x 149,86 cm	162.25 / 73,6
PCU1600HC	1 active hot compartment (top), 1 active cold compartment (bottom)		171 / 77,57
PCU1600CC	2 active cold compartments		179.75 / 81,31
PCU2000			
PCU2000HH	2 active hot compartments	76,20 x 96,52 x 170,5 cm	86,16
PCU2000HC	1 active hot compartment (top), 1 active cold compartment (bottom)		90,12
PCU2000CC	2 active cold compartments		94,1
Modules			
PCMCX	Cold Module	—	9,42
PCMHX	Hot Module	—	5,44

Case Pack: 1 **Color:** Charcoal Gray (615). Other configurations and Security Package available. Tow Hitch Package Available for PCU2000 Only.

Architect Specs

The holding and transport carts shall be the Pro Cart Ultra Pan Carriers, all models starting with PCU, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. They shall be made of double wall, high-density, polyethylene and foam-injected CFC-free polyurethane. They shall have molded in rails for end loading GN food pans (PCU1000, PCU800) and side loading GN food pans (PCU1600, PCU2000). They shall be offered with interchangeable modules - electric hot, electric cold or passive modules. Electric hot compartments shall have an energy efficient 450W (110V units) / 500W (230V units)°C heating module with touchscreen controls and adjustable temperature range of 21 – 85°C. The heating module shall heat the compartment from ambient temperature to 73,9°C in 15 minutes. Electric cooling compartments shall have a solid state thermoelectric 509W (110V units) °C cooling module with an adjustable temperature range from 0,28 – 21°C. Each hot or cold module shall have a 2,7 m, single phase power cord with cord storage in the body of the cart. Each door shall have 2 each nylon paddle-style latches, and each compartment shall have heavy-duty stainless steel hinge hardware. Each PCU1000 and PCU800 shall have 4 each 15,2 x 3,81 cm nylon, maintenance-free casters, 2 swivel total locking and 2 rigid. Each PCU2000 shall have 4 each 15,2 x 5 cm hi-modulus, rubber casters, 2 each swivel with brake and 2 rigid. All carts shall be available in one color – Charcoal Gray (615).

Standard Colors

Charcoal Gray (615).

Pro Cart Ultra® Stainless Steel

GN Pan Carrier



PCUS800

Total Capacity:
8, 10 cm deep
GN 1/1 Food Pans

Interchangeable Modules
with Thermoelectric Cooling

Corrosion-Free
304 Stainless Steel Cabinet



MODULE ONLY



Features & Benefits

- Pro Cart Ultra – Stainless Steel: Your Ultimate Solution for Simultaneously Holding Hot and Cold Food!
- Dual-Temperature Excellence: Seamlessly maintain hot and cold food within a single cart – a game-changer in food service. No more compromise on food quality!
- Built to Endure: Crafted from rugged stainless steel, our carts stay cool to the touch while standing strong against dents, cracks and chips. They're designed to stand the test of time.
- Uncompromised Food Safety: Thanks to high efficiency insulation, our carts ensure your food remains safe and delicious, maintaining energy efficiency throughout use.
- Adaptability Redefined: Swap between active hot and cold module units effortlessly. Respond swiftly to menu changes and operational demands, enhancing your flexibility.
- Seamless Access and Closure: Our heavy-duty doors open 270 degrees to lie flush against the cart. Magnetic quick-close feature and durable nylon metal make access a breeze.
- Intuitive Temperature Monitoring: Stay in control with the digital front thermometer, giving you a quick glance into the internal compartment temperature.
- Perfect Pan Fit: Designed to securely hold GN food pans in both front and side load configurations, ensuring your food stays in place during transport.
- Effortless Maneuvering: Ergonomic vertical handles and top rail make transportation comfortable and hassle-free.
- Smooth Mobility: 4 maintenance-free nylon casters: 2 dual locking and 2 single locking for total control.
- Precision Heating: Control your desired food temperature effortlessly using the heating module's touchscreen interface. Set the range from 21°C to 85°C for perfect warmth.
- Chilled to Perfection: Our cooling module boasts intuitive input controls, letting you adjust the temperature from 0,28°C to 5°C with ease.

Alternate Voltage Models:
Country code
to be added
to any part #
4 – EUROPE
5 – UK

Electrical Specifications (Per Compartment)

	HOT MODULE	COLD MODULE
REQUIRED VOLTAGE	115-230 VAC	115-230 VAC
AMPS	3,9a @ 115v 2,17a @ 220v	3,6a @ 115v 1,7 a @ 230v
WATTS	450w @ 115v 500w @ 230v	414w @ 115v 393w @ 230v
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG BODY FOR THESE COUNTRIES	US, Canada, Mexico, China, Europe, UK, Ireland, Australia, South Africa, Japan	

*** If country is not listed, please call Cambro Customer Service for details.**

Total Capacity

GN FOOD PAN DEPTHS

Code	Description	6,5 cm	10 cm	15 cm	20 cm
PCUS800	GN 1/1	12	8	6	4
	GN 1/2	24	16	12	8
	GN 1/3	36	24	18	12

Specifications

Code	Description	Dimensions W X D X H	Product Weight (Kg)
220V			
PCUS800HH	2 active hot compartments	55,63 x 86,36 x 150,1 cm	46,24
PCUS800HC	1 active hot compartment (top), 1 active cold compartment (bottom)		50,21
PCUS800CC	2 active cold compartments		54,18

Case Pack: 1 **Color**: Stainless Steel (000).

Standard Colors

❑ Stainless Steel (000).

Architect Specs

The construction of these Pro Cart Ultra Stainless Steel Pan Carriers incorporates a double-wall 304 stainless steel construction, coupled with internal insulation. The interior shall incorporate formed rails designed to securely accommodate GN food pans during transportation and storage. The product offers two essential configurations: electric heating and electric cooling modules. The electric heating compartments shall be outfit with an energy efficient heating module operating at 507W (110V) / 510W (230V) °C, featuring touchscreen controls and an adjustable temperature range spanning from 21-85°C. The heating module shall be capable of elevating internal temperatures to a minimum of 73,9°C within a maximum of 15 minutes. The electric cooling compartments shall integrate a solid-state thermoelectric cooling module operating at 326,6W (110V/230V), while maintaining internal temperatures within the defined range of 0,28°C - 21°C. The cart shall include four 125 mm grey non-marking rubber swivel casters: 2 with single brake casters and 2 with dual brake casters, along with ergonomic elements such as a top grab rail, rear vertical push/pull handles, and a safeguarding PVC bumper at the base. The doors of the cart shall have stainless steel paddle-style latches and heavy-duty stainless steel hinge hardware. Digital thermometers for each compartment shall be integrated into the top front of the cart, allowing for accurate temperature monitoring. A clearly visible main power button shall be positioned at the upper front of the cabinet. The power supply requirement is specified at 230V, 50/60Hz, utilizing a spiral cable with a CE plug.

Reliable Hot Food Holding and Transport with a Safety Net

Optimal Heat Retention

Industry Broadest Range Of Food Transport Solutions

Durability - Designed To Withstand The Rigors Of Heavy Use In Commercial Environments, Making It A Reliable Choice For Any Operators.



Front Loading

UPCH1600, UPCH16002, UPCHT1600, UPCHT16002, UPCHTD1600, UPCHTD16002, UPCHBD1600, UPCHBD16002, UPCHTR1600, UPCHTR16002



UPCH1600

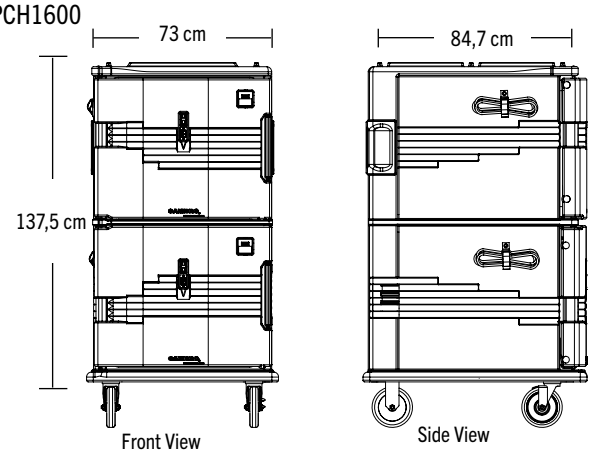
Features & Benefits

- Ideal for frequent opening and closing, extreme cold ambient temperatures and longer events, UPCH1600 models extend hot food holding time and ensure food safety—an economical alternative to large warming cabinets.
- Perfect for transporting hot food to off-premise events, corporate parties or delivering food from central kitchens to satellite locations. Versatile transporters hold a wide variety of food types and textures.
- Easy to operate - plug in, pre-heat empty, load with hot food, unplug, transport, hold unplugged and/or plug in and serve.
- Gentle (65,6˚C–73,9˚C) non-radiant heat provides the ideal temperature range for keeping food safe and hot while maintaining moisture and preventing further, unintended cooking. Heater turns on and off as necessary, maintaining factory set temperature.
- Models with top heated door only offer unique versatility with an electric hot holding cabinet on top and passive hot OR cold food holding on the bottom. NOTE: All units are fully insulated and can be used to hold hot or cold food without the use of electricity.
- GN 1/1 Full Size Food Pan capacity per compartment:
  10 cm deep, or 6,5 cm deep
  20 cm deep, 15 cm deep
  Also holds 8 each Metric Camtrays® (#3253)
- Consistent heating throughout the unit is generated by vertical vents that constantly circulate heat from front to back of the cabinet.
- For best holding results, preheat for 45 minutes from room temperature.
- Enables HACCP compliance by maintaining safe, hot food temperatures.
- Recovers temperature in 3 minutes after the door is opened and closed.
- Tough, polyethylene exterior stays cool to the touch.
- Foamed-in place polyurethane insulation will hold temperature above 65˚C for over 4 hours when used unplugged.
- Power On and Heater On light indicators are located on power switch located on the outside of electric door. RED for power ON and AMBER for heater ON.
- Built in digital thermometer located on inside of heated door shows inside compartment temperature at a glance. Factory set to display degrees in Celsius for 220V models.
- Built in passive venting per compartment allows steam to be automatically released as needed.
- Durable 23 cm nylon door latches are easy to open and close securely to provide maximum temperature retention. Doors open 240˚ to the side for easy loading and unloading.
- Removable 2,7 m power cord can be stored on rubber cord strap located on side of cart.
- Mid-height molded-in vertical handles on back provide effective maneuvering during transport. Molded-in bumper minimizes damage to walls and furniture.
- Four each 15,2 cm heavy-duty casters, 2 rear fixed, 2 front swivel, 1 with brake, offer smooth maneuvering across all types of terrain.
- Optional Tamper Resistant security models are ideal for high security risk facilities use. Door hinge pins cannot be removed and all hardware fasteners are tamper resistant. One lockable hasp per door.
- Electrical.
- UPCH1600 requires no assembly. Non-electric UPC1600 model may be retrofitted with heated door with minimal assembly. Transport, hold unplugged and/or plug in and serve.

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	CASE KG.	UNIT WEIGHT (KG.)
UPCH16002	Heated Ultra Camcart, 220V	73 x 84,7 x 137,5 cm	88,2	67,7

Case Pack: 1. *NOTE: UPCH1600 top and UPCH1600 bottom replacement/ retrofit doors are not interchangeable.
Casters: 15,2 cm - 2 fixed, 2 swivel, 1 with brake.

UPCH1600



COMPARTMENT DIMENSIONS W x D x H: 53,5 x 66,5 x 53,5 cm

HOT HOLDING	65˚–74˚C
WARM UP TIME (from ambient to temperature)	to 65˚C in 45 minutes from 24,4˚C
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 65˚C.	4 + hours

* Based on test with 6 each, 15 cm deep H-Pans™ with GripLids® filled with approx 14,2 L of 87,7˚C water. (Temperatures are of the water not the air in the cart.)

MODEL	110V MODELS	220V MODELS
Required Voltage	100 - 125 VAC	200 - 230 VAC
Maximum Amp.	4.6a	2.3a
Watts	529w	506w
Hertz	50/60	50/60
Plug Types	5-15P to C15RA	CEE7/7 to C15RA
Alternate Plug / Connector types (for special locations)	JIS8303 to C15RA (Japan)	BS1363 to C15RA (UK & Ireland+more)
Power Cord Length	2,7m	2,7m
Capacity		
6,35 cm Deep Food Pan	24	24
10 cm Deep Food Pan	16	16
15 cm Deep Food Pan	12	12
20 cm Deep Food Pan	8	8

UPCH Colors

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

Front Loading

Ultra Pan Carrier Models

UPCH400, UPCH4002, UPCHW400, UPCHW4002, UPCHD400, UPCHD4002, UPCH800, UPCH8002, UPCHT800, UPCHT8002, UPCHTD800, UPCHTD8002, UPCHBD800, UPCHBD8002



UPCH4002 (220 V)

Features & Benefits

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

UPCH8002

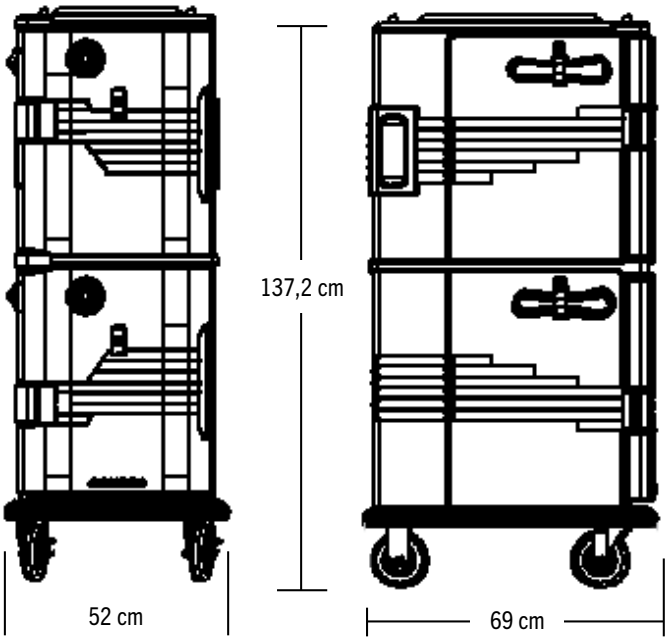


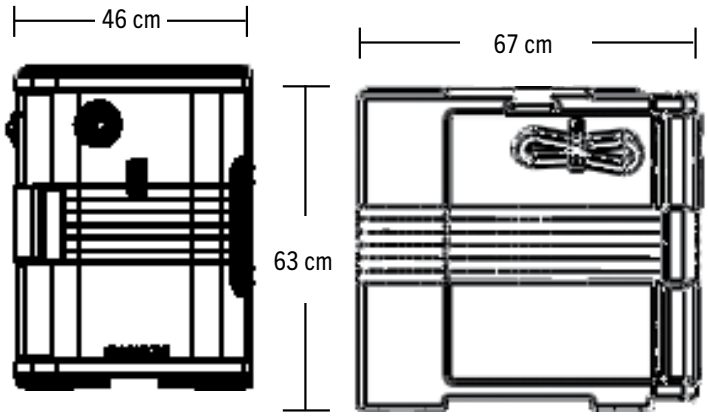


Cord Storage



Heating Unit





Optional Accessories

Camdolly®
- ❑ CD400 for UPCH4002 – Black (110), Dark Brown (131), Coffee Beige (157), Gray (180), Slate Blue (401)

Strap
- ❑ 400STP

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case kg
UPCH8002	Heated Ultra Camcart, 220V	52 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,36
UPCH4002	Heated Ultra Pan Carrier, 220 V	33,5 x 53,3 x 48,6 cm	46 x 67 x 63 cm	20,45

Model	UPCH4002 (220 VAC models)	UPCH8002 (220 VAC models)
Electrical Specifications		
Required Voltage	200 -230 VAC	200 - 230 VAC
Maximum Amp.	1.2 a	1.2a
Watts	265w	265w
Hertz	50/60	50/60
Plug Type	Euro plug, CEE7	Euro plug, CEE7
Cord Connector / Inlet	C15 / C16	C15 / C16
Power Cord Length	2,7m	2,7 m
Capacity		
6,5 cm Deep Food Pan	6	12
10 cm Deep Food Pan	4	8
15 cm Deep Food Pan	3	6
20 cm Deep Food Pan	2	4

HOT HOLDING	65˚–74˚C
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 65˚C.)	4 hours+

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

Standard Colors

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

UPCH Case Pack: 1. CD400 **Colors**: Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180). CD400 **Case Pack**: 1
Casters: 12,7 cm – 2 fixed, 2 swivel, 1 with brake. * NOTE: UPCH400, UPCH800 top and UPCH800 bottom replacement/retrofit doors are not interchangeable.

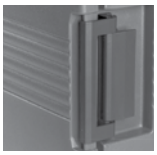
Front Loading

For GN Food Pans

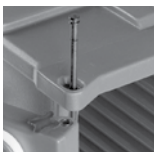
Model UPC400, UPC400SP



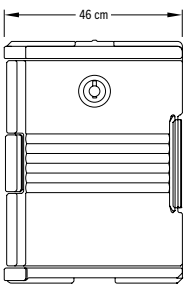
UPC400
(Shown with Camchiller, ThermoBarrier and CD400 Camdolly)



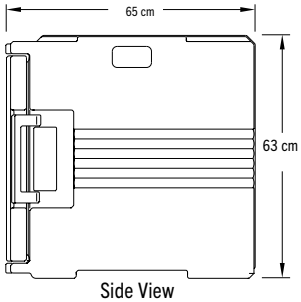
Single latch opens and closes easily. Durable nylon construction.



Nylon hinge pins and hinge retainer clips allow you to easily remove and clean the door.



Front View
UPC400



Side View
UPC400

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Approx. Capacity	Exterior Dimensions W x D x H	Case kg
UPC400	Camcarrier	57 L	46 x 65 x 63 cm	16
UPC400SP	Camcarrier	57 L	46 x 65 x 63cm	16,3

Features & Benefits

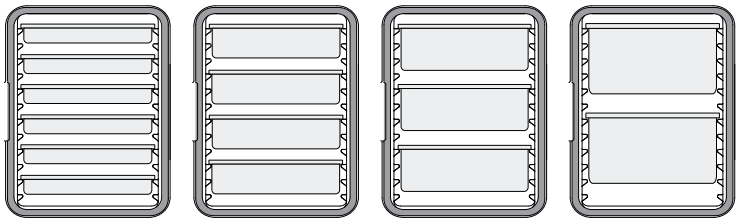
- This large capacity Camcarrier easily handles storing and transporting food for any catering job, large or small, hot or cold foods.
- GN 1/1 Full Size Food Pan capacity:
- 2 each 20 cm deep, 3 each 15 cm deep
  4 each 10 cm deep, or 6 each 6,5 cm deep
- The insulated compartment will also hold multiple configurations of GN 1/2 and 1/3 size Food Pans.
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Create a portable refrigerator by using the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using one Camwarmers® inside the compartment.
- Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help to retain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Door swings open 270˚ to the side for easy loading and unloading.
- Pop-up vent allows steam to be released and keeps menu items from becoming soggy.
- Ergonomic molded-in handles are located on top sides to provide safe and easy lifting and transporting.
- Security Package models are ideal for correctional facility use. Hinge pins cannot be removed.
- Units interlock for easy stacking and transporting.
- Optional Camdolly® provides easy transport.
- Non-electrical.
- No assembly required.

Standard Colors

❑ Coffee Beige (157) ❑ Dark Brown (131) ❑ Slate Blue (401) ❑ Black (110)

Standard Colors

❑ Coffee Beige (157) ❑ Dark Brown (131) ❑ Slate Blue (401) ❑ Black (110)



Capacity	UPC400
6,5 cm Deep Food Pan	6
10 cm Deep Food Pan	4
15 cm Deep Food Pan	3
20 cm Deep Food Pan	2



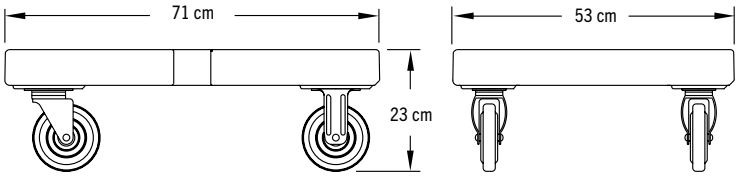
For Camcarrier (UPC400)



CD400



CD400
(Shown with Optional Strap)



CD400

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Capacity Per Cavity	Interior Dimensions W x L	Exterior Dimensions W x L	Case Kg
CD400	Camdolly	136 kg	43 x 59 cm	49 x 65 x 26,5 cm	8

Double Compartment
For GN Food Pans

Camcart
Model UPC800, UPC1600

Features & Benefits

- Large capacity Camcarts easily handle storing and transporting food for any catering job, large or small, hot or cold foods. May also be used for health care meal tray service.
- GN 1/1 Full Size Food Pan capacity per compartment:
  Model UPC800
  2 each 20 cm deep, 3 each 15 cm deep,
  4 each 10 cm deep, or 6 each 6,5 cm deep,
  8 each 10 cm deep, or 12 each 6,5 cm deep
  Also holds 4 each Metric Camtrays® (#3253).
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Keep food chilled for 4 hours max or more with the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using two Camwarmers® inside each compartment of the UPC800 models.
- Tough, one piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help retain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Doors open 270˚ to the side for easy loading and unloading.
- Vent cap on each compartment allows steam to be released and keeps menu items from becoming soggy.
- Mid-height molded-in vertical handles on the back provide effective maneuvering during transport. Molded-in bumper minimizes damage to walls and furniture.
- Four each 15,24 cm heavy-duty casters, 2 fixed, 2 swivel, 1 w/ brake, provide for smooth transporting and maneuvering across all types of terrain.
- Use with Optional Security Package for correctional facility use. Hinge pins cannot be removed.
- Non electrical.
- No assembly required.



UPC1600



UPC800

Optional Accessories

ThermoBarrier®	o 400DIV for UPC800 – Gray (180)
Camchiller®	o CP3253 - Glacier Blue (443)
Camwarmer®	o HP3253 - Fire Red (444)

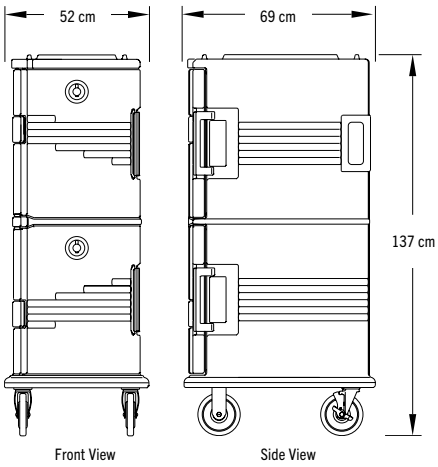
Standard Colors

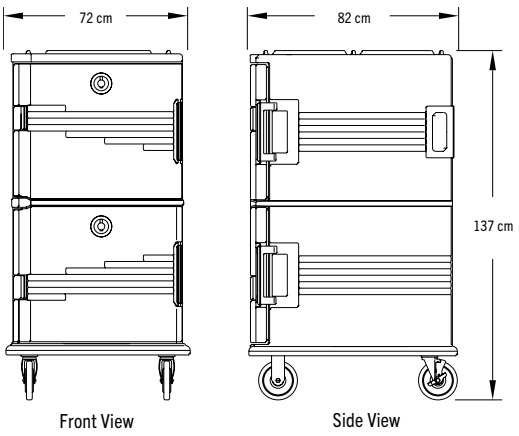
❑ Black (110) ❑ Dark Brown (131) ❑ Coffee Beige (157)
❑ Slate Blue (401)

Specifications

Dimension Tolerance: +/- 0,64 cm

CODE	DESCRIPTION	CAPACITY PER CAVITY	EXTERIOR DIMENSIONS W X D X H (WITH CASTERS)	CASE KG
UPC800	Camcart	57 L	52 x 69 x 137 cm	39,01
UPC1600	Camcart	114 L	72 x 82 x 137 cm	62,2
UPC1600HD	Camcart	114 L	72 x 82 x 137 cm	62,2





UPC1600, UPC1600HD

SlidingLid™ Ice Caddies

- Rotomolded for maximum durability, resisting cracks, dents, bubbling, and rusting
- Ideal for beverage and meal service in catering, outdoor events, and hotels
- Unique sliding lid slides back and under to reduce contamination
- Recessed well and drain shelf keeps ice away from water
- Ergonomic, molded-in handles ease lifting and transport



FDA

EcoSafe

NSF Store Safe

Slant Top (45,5 kg. Capacity) Models

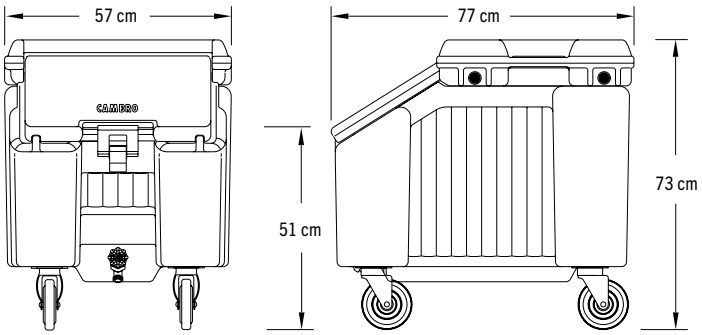
ICS100L, ICS100L4S



ICS100L

Features & Benefits

- Stands just 73 cm high. Fits perfectly under standard height prep tables, counter tops, beverage banquet tables and under the connecting bridge of the CamKiosk® System. Merchandises well with Cambars®.
- Double-wall, high-density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Cleans easily.
- Thick polyurethane foam insulation keeps ice frozen for days! Reduces frequency of restocking, ensuring quick and convenient service.
- Unique slant top lid slides up and back into the secured lid for easy access to ice.
- Holds up to 45,5 kg.of ice.
- Four sturdy thumbscrews secure top tightly during transport and when sliding top back.
- Durable, nylon front latch secures lid in place during transportation and protects contents when ice caddy is not in use. Ensures excellent temperature holding performance. Will not rust.
- NSF listed, no-drip, recessed, threaded faucet with standard hose hook up makes draining and cleaning quick and convenient.
- Includes one unbreakable polycarbonate drain shelf for instant water drainage so that ice lasts longer.
- Molded-in side grips are sturdy and will not break off. Provides controlled handling and maneuvering.
- Lift grips on front and back offer comfortable lifting on or off transport vehicles.
- Four 12,7 cm casters for smooth maneuvering poolside, across campus or over banquet floors. Front swivel casters have locking brakes.
- Model ICS100L - 2 fixed, 2 swivel w/ brake.
- Model ICS100L4S - 4 swivel, 2 w/ brakes.
- No assembly required.



Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case Kg
ICS100L	Slant Top Ice Caddy	39 x 61 x 30 - 45 cm	57 x 77 x 73 cm	24

Architect Specs

The Slant Top 45,5 Kg capacity Ice Caddy shall be a Cambro Model....., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647. It shall be constructed of double-wall, high-density polyethylene and thick foam injected polyurethane. It shall have rounded corners and molded-in side grips. It shall have 4 sturdy thumbscrews to secure top lid tightly in place for safe transporting. It shall have a front nylon latch. It shall be 73 cm high. It shall have a NSF listed, no-drip, recessed, threaded faucet with standard hose hook up. It shall include one polycarbonate interior drain shelf. It shall be available with 4 each 12,7 cm wheels and 2 locking front brakes. It shall not require any assembly and shall be available in 7 colors.

Standard Colors

❑ Black (110) ❑ Dark Brown (131) ❑ Slate Blue (401)

Ice Caddy with SlidingLid™

Standard (57 kg. Capacity)
Models
ICS125L, ICS125LB

Features & Benefits

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 57 kg. of ice.
- Unique sliding lid has no latches. Slides back and under the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.
- Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.
- Service opening is 29,2 cm x 43,2 cm for quick and easy loading and unloading of ice.
- Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.
- Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.
- Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.
- Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any water, ensuring long lasting quality and storage.
- Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.
- Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.
- Two choices of wheel configurations meet a variety of transport needs. And 20,3 cm Easy Wheels make transporting even smoother and virtually effortless.

  Model ICSl25L- Four each 12,7 cm casters, 2 fixed, 2 swivel, 1 w/ brake.

  Model ICS125LB - Two each 12,7 cm front casters, 2 swivel, 1 w/ brake and 2 each 20,3 cm Easy Wheels.
- No assembly required.



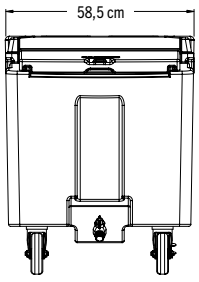
ICS125L



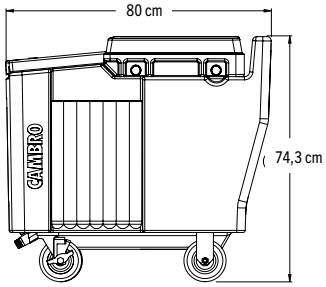
ICS125LB



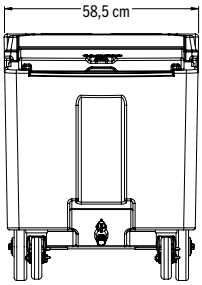
20,3 cm Easy Wheels on ICS125LB Models.



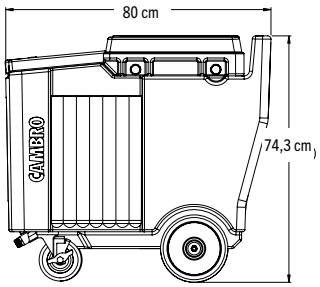
ICS125L



ICS125LB (avec roulettes Easy Wheels)



ICS125LB (avec roulettes Easy Wheels)



ICS125LB (Devant/largeur)

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Exterior Dimensions W x D x H	Interior Dimensions W x D x H	Case Kg
ICS125L	SlidingLid Ice Caddy	58,5 x 80 x 74,3 cm	43,2 x 61 x 45,7 cm	13.16
ICS125LB	SlidingLid Ice Caddy	58,5 x 80 x 74,3 cm	43,2 x 61 x 45,7 cm	13.16

Architect Specs

The standard 57 Kg. capacity SlidingLid Ice Caddy shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be constructed of single-molded, double-wall, high density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under a secured base lid. It shall have rounded corners and a molded-in handle. It shall have an 29,2 x 43,2 cm service opening. It shall have a recessed, leakproof, quarter turn faucet on the front. It shall have a recessed interior well with one unbreakable polycarbonate shelf. It shall be available with 2 different wheel configurations, including Model ICS125LB with 2 each 20,3 cm Easy Wheels. It shall not require any assembly and shall be available in 7 colors.

Standard Colors

❑ Black (110) ❑ Dark Brown (131) ❑ Slate Blue (401)

Standard (79 kg. Capacity)
Models
ICS175L, ICS175LB

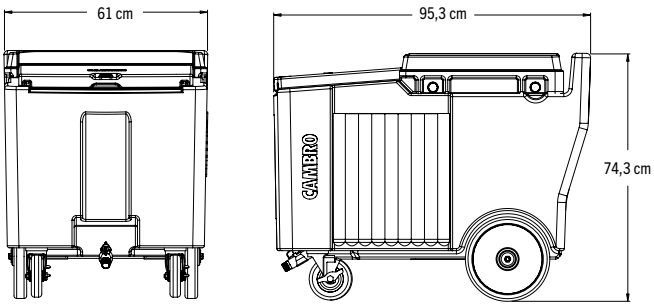
Features & Benefits

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 79 kg. of ice.
- Unique sliding lid has no latches. Slides back and under into the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.
- Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.
- Service opening is 35,6 cm x 45,7 cm for quick and easy loading and unloading of ice.
- Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.
- Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.
- Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.
- Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any melted water, ensuring long lasting quality and storage.
- Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.
- Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.
- Two choices of wheel configurations meet a variety of transport needs. And 25,4 cm Easy Wheels make transporting even smoother and virtually effortless.
- Model ICSI75L - Four each 12,7 cm casters, 2 fixed, 2 swivel, 1 w/ brake.
- Model ICS175LB - Two each 12,7 cm front casters, 2 swivel, 1 w/ brake and 2 each 25,4 cm Easy Wheels.
- No assembly required.



ICS175LB


25,4 cm Easy Wheels on ICS175LB Models.



ICS175LB (Front/Width)

Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Product Weight
ICS175LB	SlidingLid Ice Caddy	45,7 x 76,2 x 46,7 cm	61 x 95,3 x 74,3 cm	16.30

Architect Specs

The standard 79 Kg. capacity SlidingLid Ice Caddy shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be constructed of single-molded, double-wall, high-density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under secured base lid. It shall have rounded corners and molded-in handles. It shall have a 35,6 x 45,7 cm service opening. It shall have a recessed, leakproof, quarter turn faucet on the front. It shall have a recessed interior well with one unbreakable polycarbonate shelf. It shall be available with 2 different wheel configurations, including Model ICS175LB with 2 each 25,4 cm Easy Wheels. It shall not require any assembly and shall be available in 7 colors.

Standard Colors

❑ Black (110) ❑ Dark Brown (131) ❑ Slate Blue (401)

Mobile Handwashing Station

- Portable & easy to operate for handwashing anywhere.
- 77 Liter freshwater capacity.
- No electricity required.

Approx.
200
handwashings per tank



40 cm tall x 50 cm wide

Foot pump and automatic soap dispensers promote sanitary, hands-free operation.

Mobile Handwashing Station



Features & Benefits

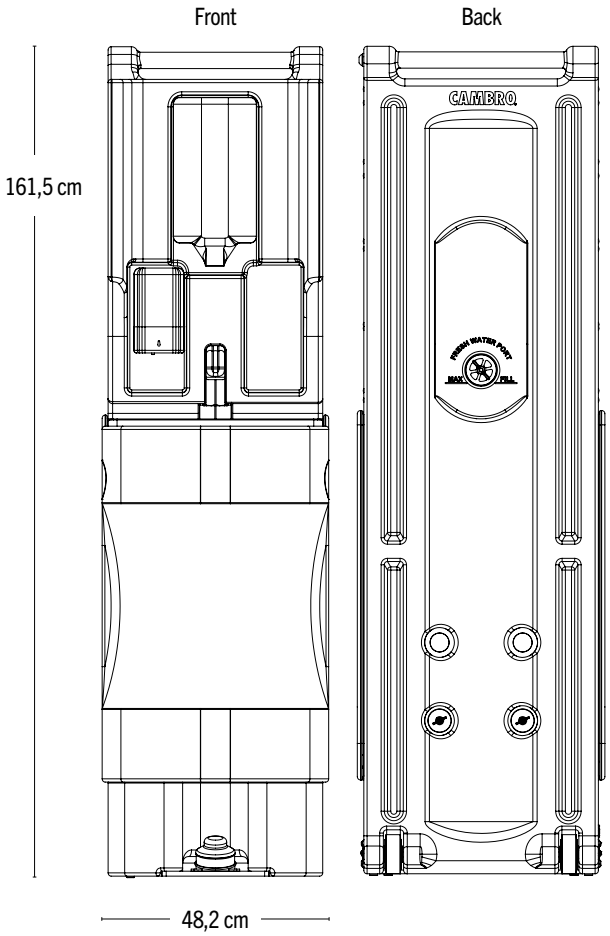
- Self-contained unit stores freshwater and collects wastewater and needs no electricity or plumbing to operate.
- Freshwater tank holds 68,1 liters.
- Wastewater (gray water) tank holds 77,6 liters.
- Sink / wastewater tank is removable.
- Unit weight (empty) is 24,3 kg.
- Unit weight (full) is 101,9 kg.
- Casters: two each 7,6 cm diameter with precision bearings.
- Sink height from the ground is 86,3 cm (ADA compliant).
- Fill the freshwater tank by removing the port hole on the back of the unit, using a standard garden hose and filling up to the Max Fill line.
- The freshwater tank can be drained using the drain plug on the lower left side.
- Drain the wastewater tank using the valve drain on the lower right side. You can attach a hose for hard to reach drains.
- Includes two automatic, touchless soap dispensers that require 4 AA batteries each to operate.
- Each soap dispenser holds 700 ml of liquid hand soap. Do not use foaming soap or hand sanitizer in the soap dispensers.
- Paper towel dispenser holds standard multifold paper towels.
- Unit comes fully assembled.
- Personalization available to add custom graphics to the curved, lower front surface area.
- Available in 1 color: Charcoal Gray (615).
- Patent has been applied for.

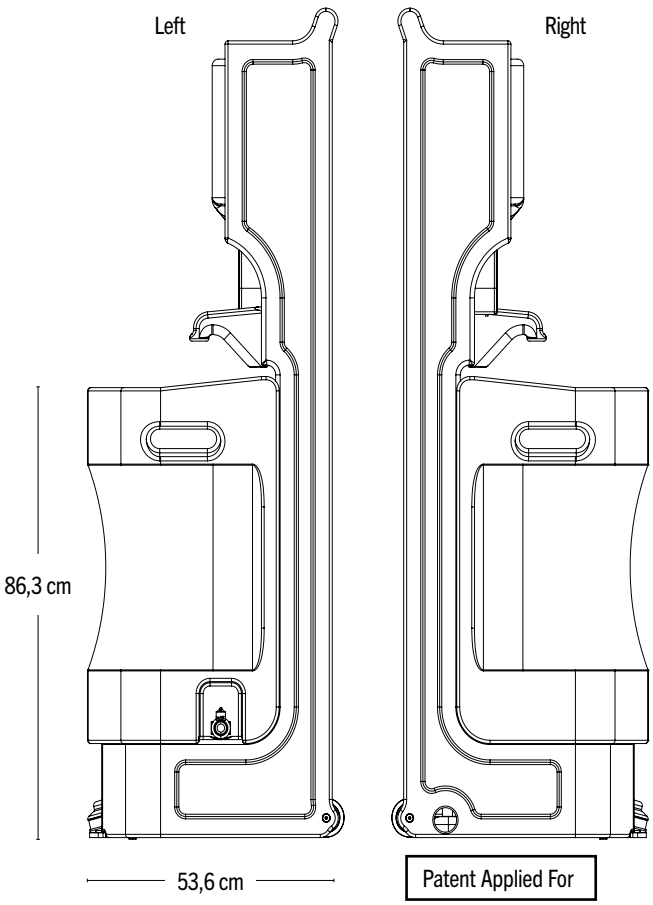
Specifications

Model	Dimensions (W x D x H)	Unit Weight
MHWS18	48,2 x 53,6 x 161,5 cm	24,1 kg

Architect Specs

Body: Polyethylene.
Soap Dispenser: ABS
Paper Towel Dispenser: ABS
Casters: Non-marking thermoplastic polyurethane wheel with precision bearings.





Compact Adjustable Dish Caddy R-Series

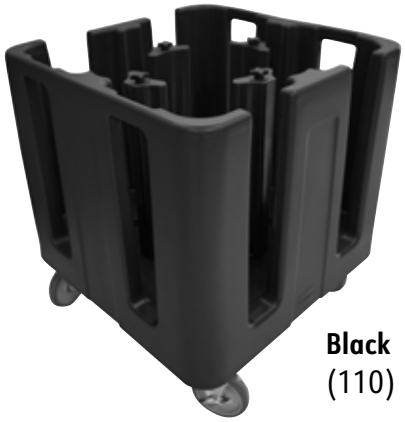
ADCRC, ADCRC8PKG, ADCRC12PKG





Safely store and transport plates from 11,7 to 33 cm.†

† Note: Cannot be used to store square, rectangular or oval plates.



Black
(110)

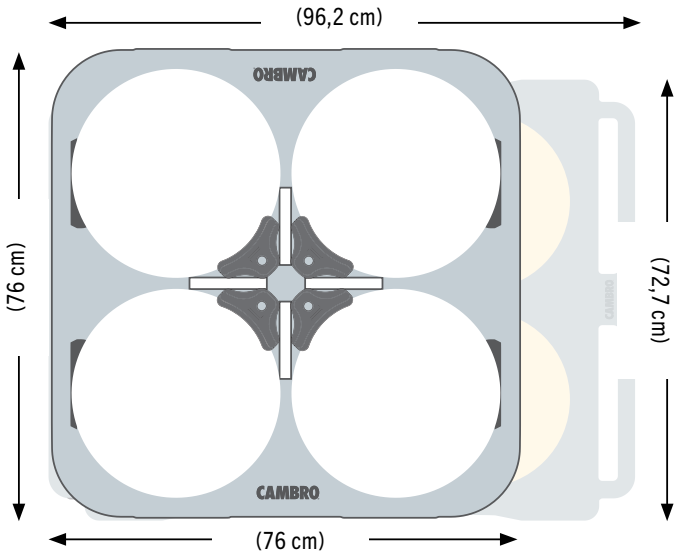
Gain 20% More Floor Space

Compact Design with Unparalleled Capacity

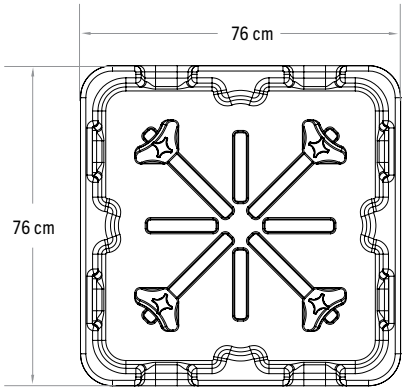
Store more caddies and dishes in the same space, or keep the same quantity of caddies and dishes, and free up valuable space for other uses.

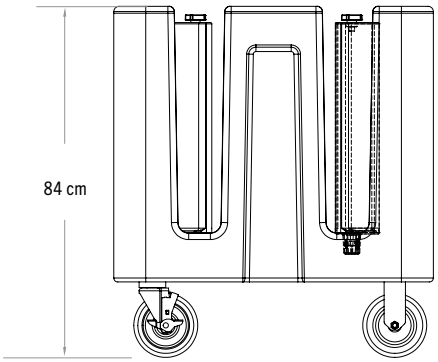
Smooth Maneuvering

Compact square design, with 2 rigid and 2 swivel casters, means easier transporting in and out of storage, up and down ramps and across carpet.

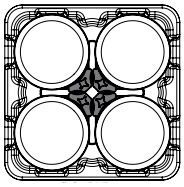


Compared to the Cambro ADCS Model

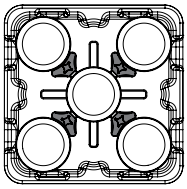




Model: ADCRC with 4 towers

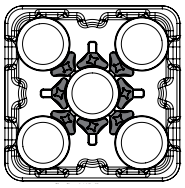


Stacks of Dishes: 4
Holds up to 240 dishes
Dish Sizes: 24 – 33 cm

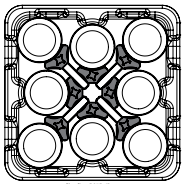


Stacks of Dishes: 5
Holds up to 300 dishes
Dish Size: 22,9 cm

Model: ADCRC8PKG with 8 towers

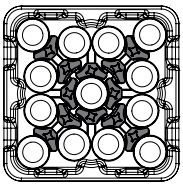


Stacks of Dishes: 5
Holds up to 300 dishes
Dish Sizes: 20,3 – 23,5 cm

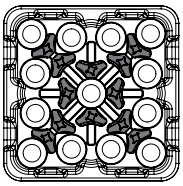


Stacks of Dishes: 8
Holds up to 480 dishes
Dish Sizes: 15,2 – 19,7 cm

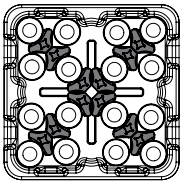
Model: ADCRC12PKG with 12 towers



Stacks of Dishes: 13 Holds up to 780 dishes
Dish Size: 13,3 – 14,6 cm



Stacks of Dishes: 13
Holds up to 780 dishes
Dish Sizes: 12,1 – 12,3 cm



Stacks of Dishes: 16
Holds up to 960 dishes
Dish Size: 11,7 cm

Holds up to 60 dishes per stack. Capacities are approximate and will vary depending upon thickness and shape of dishes. Cannot be used to store square, rectangular or oval plates.

Code	Description	Plate Size	Dimensions W X D X H	Unit Weight
ADCRC	Adjustable Dish Caddy R-Series, 4 Towers	24 cm - 33 cm	76 x 76 x 84 cm	27 kg
ADCRC8PKG*	Adjustable Dish Caddy R-Series, 8 Towers	15,24 - 23,5	—	31,3
ADCRC12PKG**	Adjustable Dish Caddy R-Series, 12 Towers	11,75 – 14,6	—	35,6
ADCRCT4	Towers - 4 Each	—	—	4,31

Case Pack: 1 **Color**: Black (110), Slate Blue (401), Dark Brown (131). * Ships in 2 separate cartons. ** Ships in 3 separate cartons.

† Note: Cannot be used to store square, rectangular or oval plates.

Standard Colors

❑ Black (110). ❑ Slate Blue (401). ❑ Dark Brown (131).

Architect Specs

The dish storage and transport cart shall be a Compact Adjustable Dish Caddy R-Series, Model ADCRC, ADCRC8PKG, ADCRC1 2PKG, manufactured by Cambro Mfg. Co., It shall be made of a single molded body of rotomold polyethylene. It shall have 4, 8, or 12 top adjusting towers. It shall have a dish stacking height of 52 cm per tower and can store up to 60 dishes, round only, based on dish type/style. It shall hold 11,7 - 33 cm diameter dishes. Manufactured by Cambro Mfg. Co., Huntington Beach, CA, 92648. Each tower includes an internal zinc plated 1,3 x 59 cm threaded metal rod for stability.

It shall have 4 each 12,7 cm plated casters, 2 swivel with brake, and 2 rigid, with non-marking, highly-durable 3 cm polyurethane tread. It shall have 2 each molded-in top handles on 2 sides. It shall have a load capacity of up to 227 kg. It shall include one vinyl cover. It shall be available in 3 colors, Black (110), Slate Blue (401), and Dark Brown (131).

Compact Adjustable Dish Caddy S-Series

ADCSC, ADCSC8PKG, ADCSC12PKG

- Space saving design holds dishes of various size without compromising capacity.
- Lightweight, easy to maneuver and access from all four sides.
- Conveniently adjust and lock CamLever towers from the top.
- Single molded body made of heavy-duty, durable polyethylene won't rust, crack, dent or chip.



Safely store and transport plates from 11,7 to 30,5 cm.



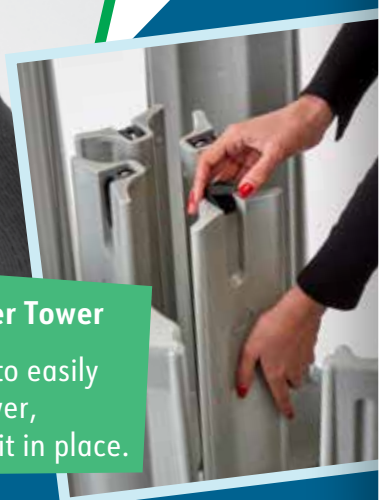




Vinyl Cover Included

Cover protects clean dishes and includes a 7,6 x 12,7 cm inventory/event identification label pocket.

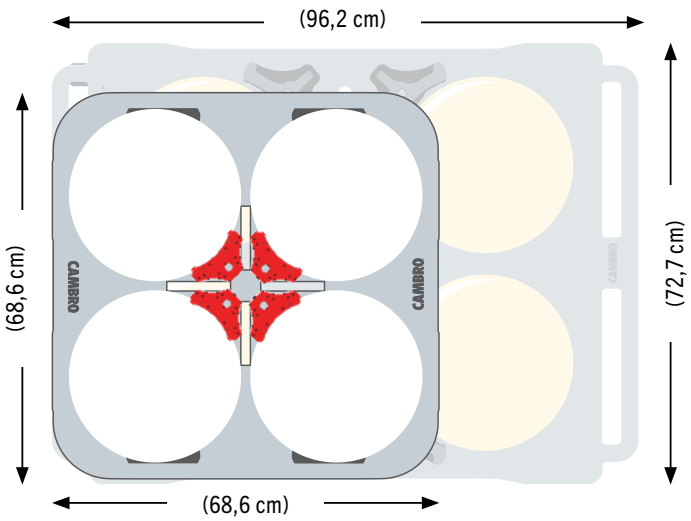


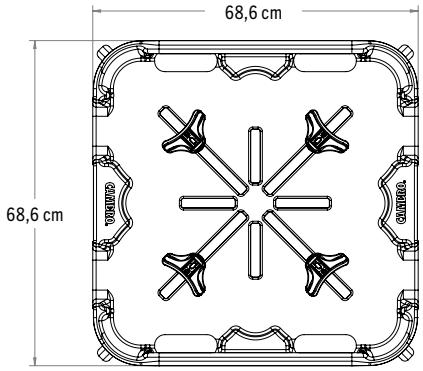


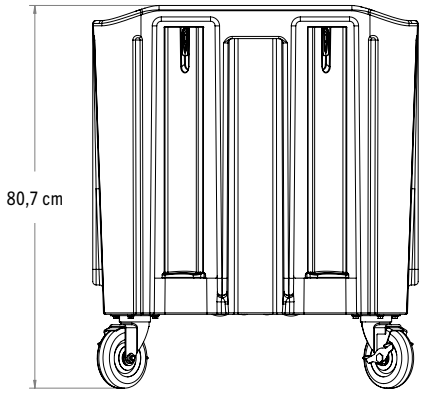
Patented CamLever Tower

Lift lever from top to easily reposition tower, and then simply lock it in place.

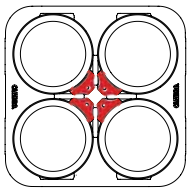
Gain 30% more floor space ADCSC vs. ADCS



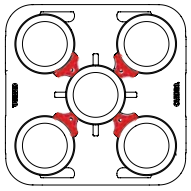




Model: ADCSC with 4 towers

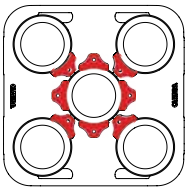


Stacks of Dishes: 4
Holds up to 280 dishes
Dish Sizes: 23,5 - 30,5 cm

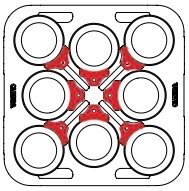


Stacks of Dishes: 5
Holds up to 350 dishes
Dish Size: 22,9 cm

Model: ADCSC8PKG with 8 towers

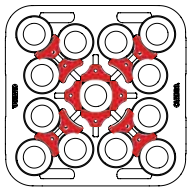


Stacks of Dishes: 5
Holds up to 350 dishes
Dish Sizes: 19,7 – 22,2 cm

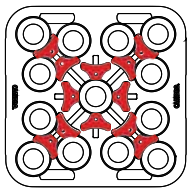


Stacks of Dishes: 8
Holds up to 560 dishes
Dish Sizes: 14,6 - 19,1 cm

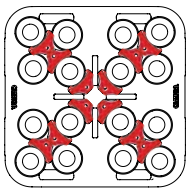
Model: ADCSC12PKG with 12 towers



Stacks of Dishes: 13
Holds up to 910 dishes
Dish Size: 14 cm



Stacks of Dishes: 13
Holds up to 910 dishes
Dish Sizes: 12,1 - 13,3 cm



Stacks of Dishes: 16
Holds up to 1,120 dishes
Dish Size: 11,7 cm

Holds 45 - 70 dishes per stack. Capacities are approximate and will vary depending upon thickness and shape of dishes.

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Plate Size	Dimensions W X D X H	Unit Weight
ADCSC	Adjustable Dish Caddy, 4 Towers	22,9 - 30,5 cm	68,6 x 68,6 x 80,7 cm	35,2 kg
ADCSC8PKG*	Adjustable Dish Caddy, 8 Towers	14,6 - 22,2	68,6 x 68,6 x 80,7	42,1
ADCSC12PKG**	Adjustable Dish Caddy, 12 Towers	11,7 - 14	68,6 x 68,6 x 80,7	48,9
ADCSCT4	CamLever Tower - 4 Each	—	6,7 x 11,1 x 59,7	1,6

Case Pack: 1 **Color**: Speckled Gray (480). * Ships in 2 separate cartons. ** Ships in 3 separate cartons.

Standard Colors

❏ Speckled Gray (480).

Architect Specs

The dish storage and transport cart shall be a Compact Adjustable Dish Caddy S-Series, Model ADCSC, ADCSC8PKG, ADCSC12PKG, manufactured by Cambro Mfg. Co., Huntington Beach, CA, 92648. It shall be made of a single molded body of structural web molded polyethylene. It shall have 4, 8 or 12 top adjusting patented CamLever Towers. CamLever Tower is covered by U.S. Patent D 844,928 S. Each tower includes an internal zinc plated 1,3 x 57,8 cm threaded metal rod for stability. It shall have a dish stacking height of 52,1 cm per tower and can store up to 70 dishes, round only, based on dish type/style. It shall hold 11,7 - 30,5 cm diameter dishes.

It shall have 4 each 12,7 cm zinc plated casters, 2 swivel with brake and 2 rigid, with non-marking highly durable 3,2 cm TPE tread. It shall have 2 each molded in top handles and recessed handles on all 4 sides. It shall have a load capacity of up to 227 kg. It shall include one vinyl cover with top 7,6 x 12,7 cm identification pocket. It shall be available in 1 color, Speckled Gray (480).

The Adjustable Dish Caddy

offers the flexibility to store a combination of dishware sizes and styles in a single caddy.



- Ideal for table service versatility in large banquet halls and hotels
- Holds round and square dishes from 11,7 to 33 cm in diameter
- Six easily adjustable towers hold 4 to 8 stacks of dishes depending on style
- Securely stack up to 60 dishes depending on dish type and size

Safely store and transport plates from 11,7 to 33 cm.†

† Note: Cannot be used to store square, rectangular or oval plates.

NSF Store Safe

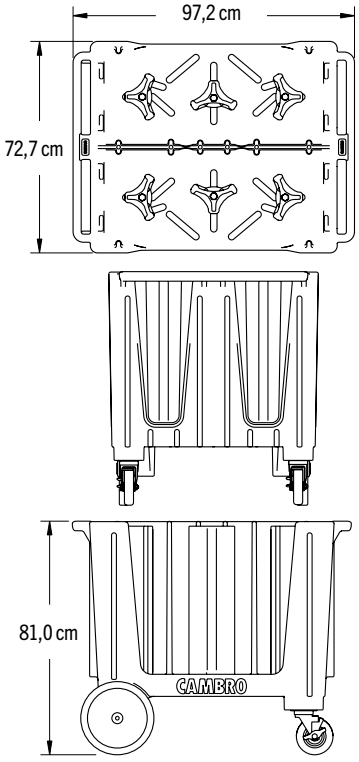
For 11,7 to 33 cm Plates

Models ADCS

Features & Benefits

- Adjusts to hold plates from 11,7 to 33 cm in diameter.
- Each caddy includes six adjustable towers. Each storage column is 49,5 cm deep for safe stacking capacity of approximately 45 - 60 plates per column.
- Poker chip style offers greater access for easy plate removal.
- Structural web molding of heavy-duty polyethylene. Will not rust, crack or chip. Easy to clean.
- A 1,9 cm plated steel real axle offers solid strength.
- One 1.3 cm metal rod runs inside each tower from top to bottom for stable and secure positioning.
- Molded-in handles on both ends provide sturdy and controlled handling. Will not bend or break.
- 226,8 Kg load capacity.
- Non-marking wheels and casters ensure smooth maneuvering over any surface. Two each 12,7 cm swivel with brake front casters and 2 each 25,4 cm rear Easy Wheels.
- Vinyl cover included for sanitary storage.
- No assembly required.





2 colonnes : ø 18,4 à 23,5 cm
(60 assiettes par colonne)
2 colonnes : ø 14,6 à 18,4 cm
(45 assiettes par colonne)
4 colonnes : ø 12,6 cm
(45 assiettes par colonne)
Capacité totale : 390

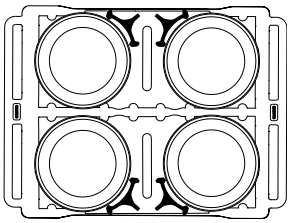


Plate sizes: 23,5 to 33 cm
4 columns (60 plates per column)
Total capacity: 240

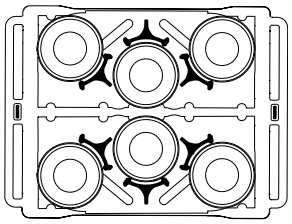


Plate sizes: 18,4 to 23,5 cm
6 columns (60 plates per column)
Total capacity: 360

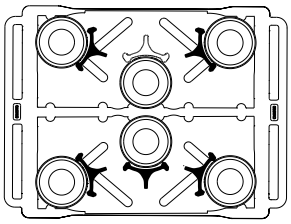
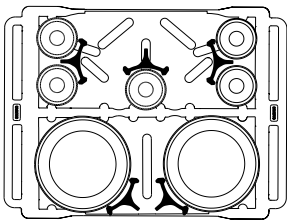
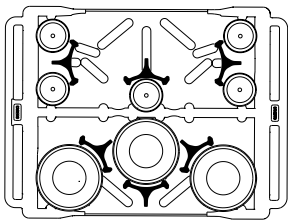


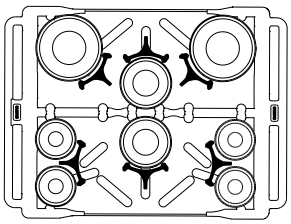
Plate sizes: 14,6 to 18,4 cm
6 columns (45 plates per column)
Total capacity: 270



2 columns: 23,5 to 33 cm
(60 plates per column)
5 columns: 12,6 cm
(45 plates per column)
Total capacity: 345



3 columns: 18,4 to 23,5 cm
(60 plates per column)
5 columns: 11,75 cm
(45 plates per column)
Total capacity: 405



2 columns: 18,4 to 23,5 cm
(60 plates per column)
2 columns: 14,6 to 18,4 cm
(45 plates per column)
5 columns: 12,6 cm
(45 plates per column)
Total capacity: 390

Capacities are approximate and will vary depending upon thickness and shape of plates.

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Plate Size	Columns Per Caddy	Max Stacking Height Per Column	Approx. Depth Per Column	Dimensions LxWxH	Case Cube Kg
ADCS	S-Series Adjustable Dish Caddy	11,4 to 33 cm	6	Approximately 45-60 dishes	46 cm	95,9 x 72,7 x 81,0 cm	58,2

Standard Colors

❑ Black (110) ❑ Speckled Gray (480) ❑ Dark Brown (131)

Architect Specs

The plate storage and transport cart shall be an S-Series Adjustable Dish Caddy, Model ADCS, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of structural web molded polyethylene. It shall have 6 each adjustable towers. It shall offer per column storage of 49,5 cm safe stacking height and shall offer plate-staking capacity of approx. 45-60 plates per column. It shall accommodate 11,7 - 33 cm plates. Towers will feature a 1/3 cm metal rod from top to bottom. It shall have a 1,9 cm plated steel rear axle and 2 each 12,7 cm front swivel casters with brakes and 2 each 25,4 cm rear Easy Wheels. It shall have a load capacity of 226,8 Kg. It shall include one vinyl cover. It shall be avaialbe in 4 colors.

Service Cart Pro®

Extreme Durability **Sleek, Modern Look** **Space-Saving Design**



SC225

Small

- Ideal for areas with limited work and storage space.



SC330

SC230

Medium

- Ideal for bussing tables.
- Closed-side model conceals contents to enhance bottom shelf security.



SC337

Large

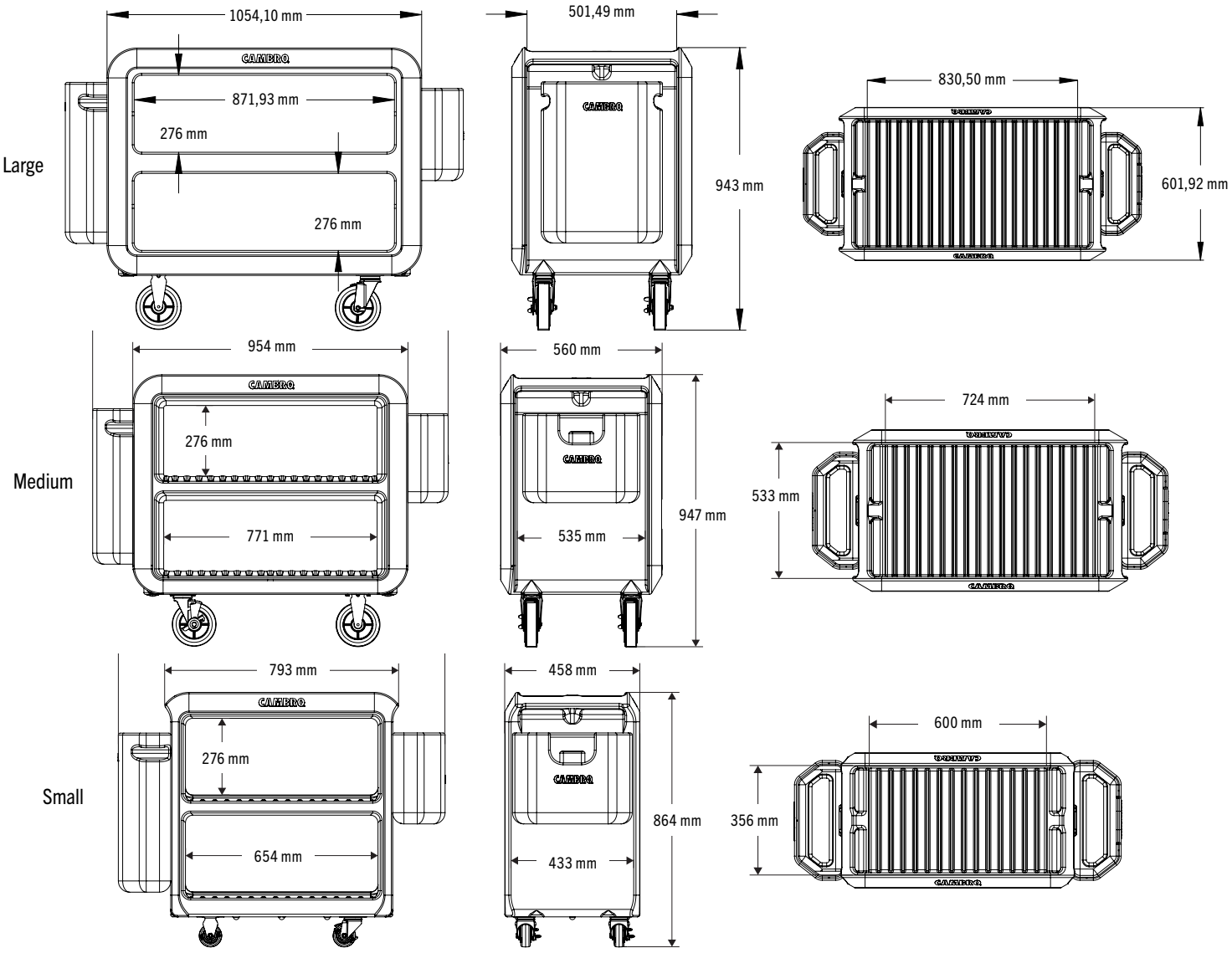
- Store and transport larger items.
- Maximizes usable space.

NSF



QCSB QCTB

Quick-Connect Bins



Specifications

Dimension Tolerance: +/- 0,64 cm

CODE	DESCRIPTION	TOTAL WEIGHT CAPACITY	INTERIOR SHELF DIMENSIONS L X W X H*	EXTERIOR SHELF DIMENSIONS L X W X H (WITH BOTH HANDLES)
SC337	Large Service Cart Casters: 2 Rigid, 2 swivel with brake	272 kg	87,1 x 55,1 x 25,8 cm	105,4 x 60,3 x 94,3 cm
SC337S	Large Service Cart Casters: 4 swivel with brake	272 kg	87,1 x 55,1 x 25,8 cm	105,4 x 60,3 x 94,3 cm
SC230	Medium Service Cart (open sides): 15,2 cm Casters: 2 Rigid, 2 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC230S	Medium Service Cart (open sides): 15,2 cm Casters: 4 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC330	Medium Service Cart (1 closed side): 15,2 cm Casters: 2 Rigid, 2 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC330S	Medium Service Cart (1 closed side): 15,2 cm Casters: 4 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC225S	Small Service Cart (open sides): 7,6 cm Casters: 4 Swivel	177 kg	65,3 x 43,3 x 25,8 cm	79,3 x 45,8 x 86,4 cm
SC225	Small Service Cart (open sides): 7,6 cm Casters: 2 Rigid, 2 Swivel	177 kg	65,3 x 43,3 x 25,8 cm	79,3 x 45,8 x 86,4 cm

*Height between shelves: 25,8 cm

Optional Accessories

❑ 9,5 L Small Quick Connect Bins ❑ QCSB

❑ 30,3 L Large Quick Connect Bins ❑ QCTB



9,5 L Small Quick Connect Bin



30,3 L Large Quick Connect Bins

Standard Service Cart Pro colors:

❑ Black (110) ❑ Dark Brown (131) ❑ Charcoal Gray (615).

Small and Large Quick Connect Bin colors:

❑ Black (110).

Architect Specs

The Service Cart Pro shall be Cambro model SC337 or SC337S. It shall be constructed of one-piece polyethylene with handles on each end of the cart. It shall be able to transport up to 272 kg. It shall have three shelves.

Each shelf shall have raised ridges to prevent contents from sliding off. Top shelf shall have raised marine rails all around, middle and bottom shelves shall have raised edges on one side to prevent contents from falling. Space opening between the shelves shall be 25,82 cm. It shall have four each 15 cm non-marking plate casters, 2 rigid and 2 swivel with brake (SC337) or 4 swivel with brake (SC337S). It shall have molded in dovetails to attach optional Quick Connect Bins: small (9,5 L) and large (30,3 L) both in Black (110). The Service Cart Pro shall require no assembly and shall be available in Black (110), Brown (131) and Charcoal Gray (615).

KD Service Cart and KD Utility Cart



- Versatile, durable and economically-priced carts.
- Marine rails and lightly-textured polypropylene shelves keep contents in place.
- Aluminum uprights ensure stability.
- Ships "knocked down" to minimize shipping costs.
- Easy to assemble.

camguard
ANTIBACTERIAL HANDLES



BC340KD

Models BC340KD – KD Large Utility Cart
BC331KD – KD Small Service Cart



BC340KD

Features & Benefits

- Sturdy, strong and durable, these carts are designed for back and front of house transport needs and applications.
- Use to store equipment and supplies, deliver room service or tear down a banquet room. Versatile solutions move easily from table set-up to bussing service, delivering prepared foods to food bars, coffee service, or transporting catering supplies off the delivery truck.
- Each cart includes two ergonomic handles embedded with Camguard Antimicrobial.
- Each BC340KD shelf holds one full size dish rack or 2 each standard size bus boxes.
- Load capacity – BC340KD: 181 kg, BC331KD: 136 kg.
- Three each polypropylene shelves are durable, stain resistant and easy to clean plus lightly textured to reduce sliding. Each shelf holds one full size dish rack or two standard size bus boxes.
- Raised marine rails around each shelf prevent items from slipping off.
- Generous 30 cm open spacing between shelves speeds up loading and unloading.
- Aluminum uprights between shelves ensure optimum sturdiness and stability and are rust-resistant.
- Four non-marking, powder coated steel, swivel casters without brake are durable and strong and offer quiet, easy transportation. BC340KD: 12,7 cm, BC331KD: 10 cm.
- Ships "knockdown" to minimize shipping costs.
- Easy to assemble. Directions included with each cart. Use the included plastic mallet only.
- Available in two colors, Speckled Gray (480) and Black (110).
- Optional accessories include Single Shelf Panel Set, a removable 30,3 L Trash Container and 9,5 L Silverware Holder. Shelf panels must be added at time of assembly.



BC331KD
Shown with Optional Shelf Panel Sets



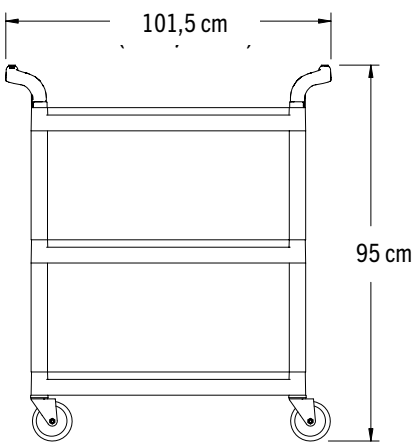
9,5 L Silverware Holder



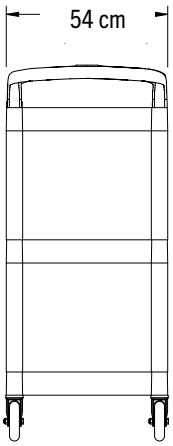
30,3 L Trash Container

KD Utility Cart

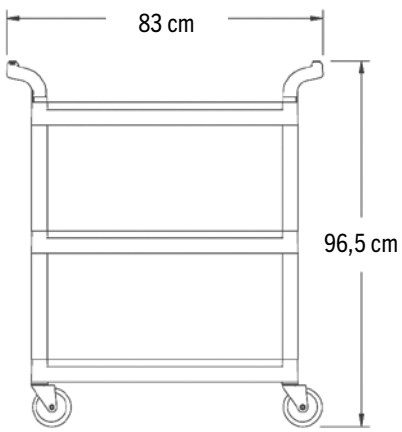
Models BC340KD and BC331KD – KD Large Utility Cart



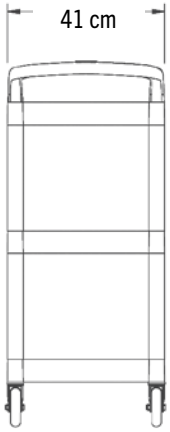
BC340KD
Length



BC340KD
Width



BC331KD
Length



BC331KD
Width

Specifications

Dimension Tolerance: +/- 0,64 cm

CODE	DESCRIPTION	LOAD CAPACITY	INSIDE SHELF DIMENSIONS L X W X H*	EXTERIOR DIMENSIONS L X W X H (WITH BOTH HANDLES)	CASE KG
BC340KD	KD Utility Cart - Open Sides	181 kg	80 x 52 x 29,8 cm	101,5 x 54 x 95 cm	17,7
BC331KD	Service Cart - Open Sides	136 kg	62 x 40 x 30 cm	83,5 x 41 x 96,5 cm	11,48

*Height between shelves: 25,8 cm

Optional Accessories

30,3 L Trash Container	❑ BC331KDTC
9,5 L Silverware Holder	❑ BC331KDSH
Single Shelf Panel	❑ BC340KDP

Standard Colors

❑ Speckled Gray (480) ❑ Black (110)

Trash Container and Silverware Holder Color

❑ Black (110)

Architect Specs

The KD Utility Carts shall be Cambro Model BC340KD and BC331KD. They shall be constructed of polypropylene shelves and anodized aluminum shelf supports. They shall have two each polypropylene ergonomic handles embedded with Camguard Antimicrobial. They shall be able to transport up to BC340KD: 181 kg, BC331KD: 136 kg. Each shelf shall have a slip-resistant, textured surface and raised edges on all four sides to prevent contents from sliding off. They shall have open sides with generous 30 cm spacing between shelves to speed up loading and unloading. They shall have four each BC340KD: 12,7 cm, BC331KD: 10 cm powder coated steel, swivel casters, all without brake. They shall be available with an optional Single Shelf Panel Set in Speckled Gray (480) or Black (110), an 30,3 L Trash Container and a 9,5 L Silverware Holder, both available in Black (110) only. They shall require assembly and shall be available in 2 colors.

Tray and Silver Cart

- Neatly organize a variety of tray sizes and cutlery
- Ideal for self-service restaurants and cafeterias
- Includes 8 (4) GN 1/3 and (4) GN 1/6 pans to hold flatware, napkins, and more





Adjustable Tray and Dish Cart

- Ideal for storing a wide variety of plates and trays
- Made of high quality plastic resistant to chips, breaks, rust, and dents
- Rounded surfaces cushions plates and trays to prevent chipping
- Two adjustable dividers slide into place for easy customization

NSF

Tray and Silver Cart

Model TC1418

Features & Benefits

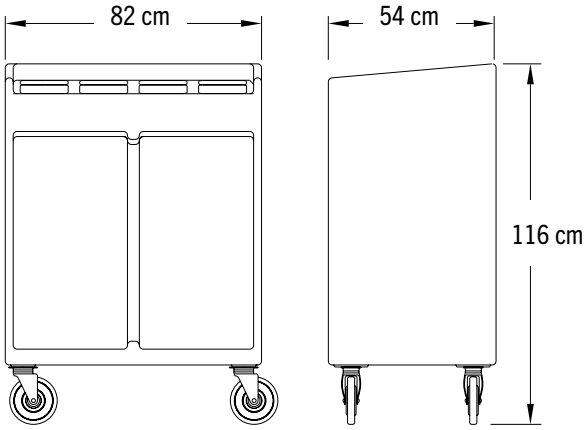
- Tailor-made for tray service. Neatly organizes trays and accessories for self-service, all in one compact unit.
- Ample storage for trays, flatware, napkins and condiments. Four each, GN 10 cm deep, clear food pans (Cambro Product Codes 34CW and 64CW) are included for the eight built-in, self-service compartments.
- Maximum tray capacity (2 stacks each per cart):
  Approx. 180 - 200 35,6 x 46 cm trays.
- Made of single-molded, seamless, double wall, high-density polyethylene construction.
- Easy to clean, and impact resistant. Won't rust, peel, crack or dent.
- Foamed-in polyurethane insulation adds structural strength and reduces noise.
- Rounded corners help protect walls.
- Four each, 15,2 cm swivel casters, 2 w/ brakes, provide easy maneuvering.
- Convenient vinyl cover included for added protection and more sanitary storage. Cover is not NSF listed.
- No assembly required.



TC1418



TC1418
(Shown with Vinyl Cover)



Code	Description	Max. Tray Size	Max. Tray Capacity	Max. Load Capacity	Dimensions W x D x H	Case Kg
TC1418	Tray & Silver Cart	35,6 x 46 cm	180 - 200 in two stacks	227 Kg.	82 x 54 x 116 cm	38

Specifications

Dimension Tolerance: +/- 0,64 cm

Optional Accessories

Replacement Vinyl Cover ❑ TC1418C
* Note: Vinyl Cover is not NSF listed.

Standard Colors

❑ Slate Blue (401) ❑ Dark Brown (131)

Architect Specs

The Tray and Silver Cart shall be Cambro Model TC1418 manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be single-molded, seamless, double-wall, high density polyethylene and foam injected polyurethane. It shall have rounded corners to help protect walls. It shall include 4 each GN 1/3 and 1/6, 10 cm deep, clear food pans. It shall have four each 15,2 cm swivel casters, 2 w/ brakes, with 3,2 cm wide tread, mounted on impact plates. It shall have a vinyl cover included for added protection and sanitary storage and shall be available in 2 colors.

Model TDC30

Features & Benefits

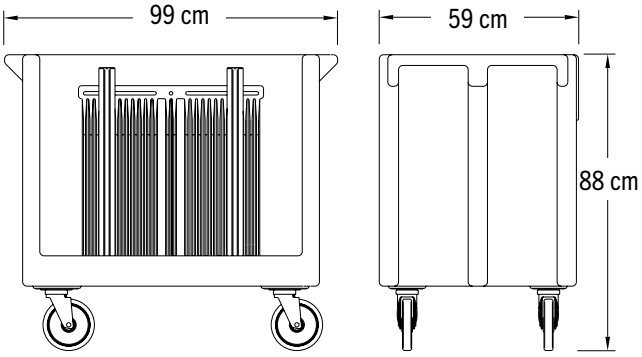
- Stores and transports both plates and trays. Adjustable dividers are easy to adjust and allow for numerous configurations to meet a variety of storage needs.
- Storage capacity:
  Approx. 227 kg.
  Approx. 80 each 35,6 x 46 cm trays per column.
  Approx. 45-60 plates per column
- One-piece, seamless, double-wall, high-density polyethylene construction. Won't rust, peel, chip, crack or corrode.
- Foamed-in polyurethane core adds structural strength and reduces noise.
- Impact resistant and shock absorbent to protect valuable plates against breakage and chipped edges.
- Molded-in handles on both sides for sturdy and controlled handling. Will not bend or break.
- Four each 15,24 cm swivel casters, 2 w/ brakes, ensures easy maneuvering across floors or carpet.
- Vinyl cover included for sanitary storage. (Cover is not NSF listed.)
- No assembly required.



TDC30

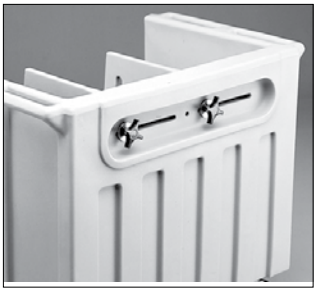


Adjustable Tray and Dish Cart with Vinyl Cover





Dividers fit ito grooves built into the base and back of the cart for added stability.



Handles on the back of the cart can be twisted easily to loosen the dividers.

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Max. Plate Stacking Height per Column	Max. Tray Stacking Height Per Column	Max. Load Capacity	Exterior Dimensions L x W x H	Case kg
TDC30	Adjustable Tray and Dish Cart with 2 Dividers	45-60 plates	80 each 36 x 46 cm Trays	227 kg	99 x 59 x 88 cm	37

Optional Accessories

Replacement Cover	❑ TDC30C (1 included with cart)
Replacement Divider	❑ TDC30D (2 included with cart)

Standard Colors

❑ Black (110)
❑ Dark Brown (131)
❑ Slate Blue (401)
❑ Granite Grey (191)

Architect Specs

The Adjustable Tray and Dish Cart shall be a Model TDC30, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be made of one-piece, seamless, double-wall, high density, polyethylene and shall be injected with polyurethane foam. It shall have rounded corners and molded-in handles. It shall have 2 each adjustable dividers with easy to twist handles. It shall offer stacking capacity of approx. 80 each 35,6 x 46 cm trays or 45-60 each plates per column. It shall have a load capacity of 227 kg. It shall have 4 each 15,24 cm swivel casters 2 w/ brakes. It shall have a vinyl cover that is not NSF listed. It shall require no assembly.

Approvals

GN Food Pan Trolleys



Slide hot food pans directly onto rails from ovens up to 200°C.

1/1 Trolleys

Combination of GN 1/1, 1/2, or 1/3 per rail set, end load



UGNPR11H9
Half Size Trolley
Holds 9, GN 1/1 food pans



UGNPR11F18
Full Size Trolley
Holds 18, GN 1/1 food pans

- **Highly durable, composite plastic materials.**
- **Warrantied against rust and corrosion.**
- **Low maintenance – no broken welds, dents, or sharp edges and easy to clean.**
- **Ideal for holding/staging food pans for prepping, defrosting or cooling bulk food.**

Unique top frame holds a full size food pan or cutting board. Use to protect contents below or create a light duty work space.

KD
Ships knockdown



2/1 Trolleys

2 full-size pans per rail set, side load

COMPONENTS



UGNPR21H18
Half Size Trolley
Holds 18, GN 1/1 food pans



UGNPR21F36
Full Size Trolley
Holds 36, GN 1/1 food pans



Holds GN 1/1
(3253) Trays



Molded in Pan Stops
Front and Back of Each Rail

Covers

- **Protect contents held/staged in kitchens, coolers, or freezers.**

GBCTUGNPR11
(1/1 GN Trolley)
GBCTUGNPR21
(2/1 GN Trolley)



Pan Stop

- **Locks in place to secure pans on rails, especially during transport.**
- **Available for full and half size trolleys. Quick and easy to install.**

UGNPRPSF (full size)
UGNPRPSH (half size)



Full Size Trolley
Holds 18 each GN 1/1 Food Pans, 6,5 cm Deep

Half Size Trolley
Holds 9 each GN 1/1 Food Pans, 6,5 cm Deep

Features & Benefits

- Multi-purpose, end load trolley for holding, storing and transporting bulk food in GN food pans. Compact, slim design maximizes working space and storage space.
- Made from an extremely strong, revolutionary composite material with a smooth, easy to clean surface.
- Lifetime warranty against rust and corrosion.
- No metal parts, welds, screws, cross bars or metal casters than can break, bend, dent, rust or corrode.
- Moves easily between kitchen, freezer, cooler and/or off premise.
- Rails accept/hold hot pans from ovens up to 200˚C.
- No marking or metal wipe from metal pans.
- Wide 7,6 cm rail spacing offers greatest versatility and ease of use.
- Top and bottom frames features molded in supports to hold a single GN 1/1 Food Pan to cover and protect contents below. Convert the half size unit into a light duty workstation by placing a GN 1/1 cutting board on the top frame.
- Molded in lip load rails (food pan flange hangs from rails) for food pans.
- Molded in 3 mm pan stops on each rail end help keep pans on the rails when turning or transporting.
- Food pan holding capacity:

	6,5 cm	10 cm	15 cm	20 cm
Full Size Trolley				
1/1 Pans	18 each	9 each	9 each	6 each
1/2 Pans	36	18	18	12
1/3 Pans	54	27	27	18
Half Size Trolley				
1/1 Pans	9	4	4	3
1/2 Pans	18	8	8	6
1/3 Pans	27	12	12	9

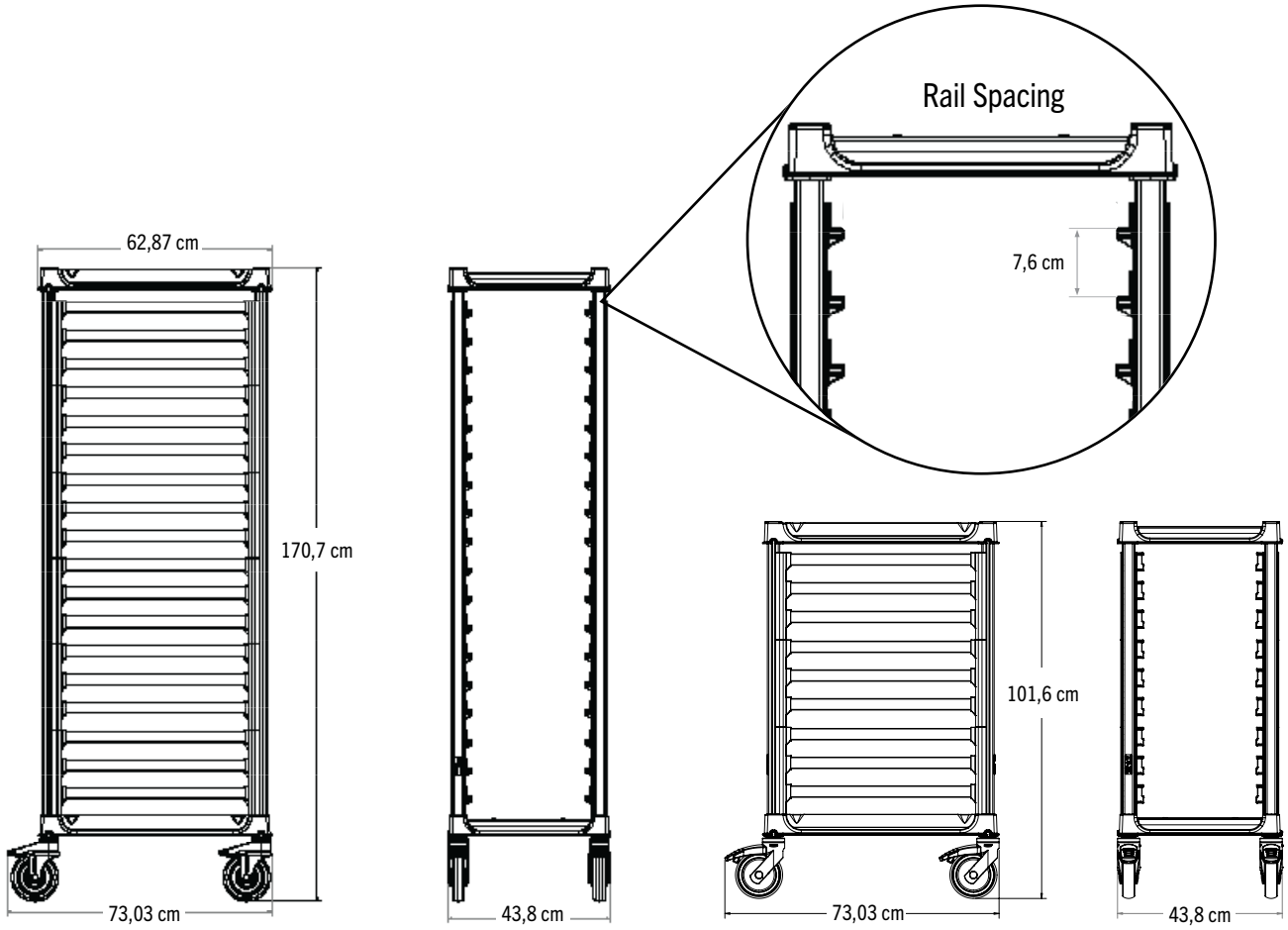
- Weight bearing per rail set is 18 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg.
- Four each heavy duty, 12,7 cm premium plastic swivel casters all with total locking brake. Locks swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.
- Easy to clean. Wipe down or pressure wash.
- Ships knockdown with casters and bottom frame wedges factory installed. Minimal assembly required.
- Components are easy to remove and replace if damaged, ensuring a lifetime of service.
- Optional accessories include Food Pans and Flat Covers. Full Size Vinyl Cover and Rail Pan Stop coming soon.
- Available in 1 color only – Speckled Gray (480).
- Patent pending.



UGNPR11F18
Full Size Trolley



UGNPR11H9
Half Size Trolley



SIDE VIEW FRONT VIEW SIDE VIEW FRONT VIEW

UGNPR11F18 UGNPR11H9

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Load Capacity	Dimensions L x W x H*	Unit Weight
UGNPR11F18	Full Size Trolley	340 kg	73,03 x 43,8 x 170,7 cm	24,56 kg
UGNPR11H9	Half Size Trolley	170 kg	73,03 x 43,8 x 101,6 cm	15,28 kg

* Includes 12,7 cm Casters.

Optional Accessories

Full Size Vinyl Cover ❑ GBCTUGNPR11

Standard Colors

❑ Speckled Grey (480).

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene.

Casters: 12,7 cm, plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown with casters and bottom post connector frame wedges factory assembled onto posts. Holds GN 1/1, 1/2 and 1/3 size food pans. Weight bearing per rail set is 18 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg. Lifetime warranty against rust and corrosion. Unit color is Speckled Gray (480).
Patent pending.

Full Size Trolley
Holds 36 each GN 1/1 Food Pans, 6,5 cm Deep

Half Size Trolley
Holds 18 each GN 1/1 Food Pans, 6,5 cm Deep



UGNPR21F36
Full Size Trolley

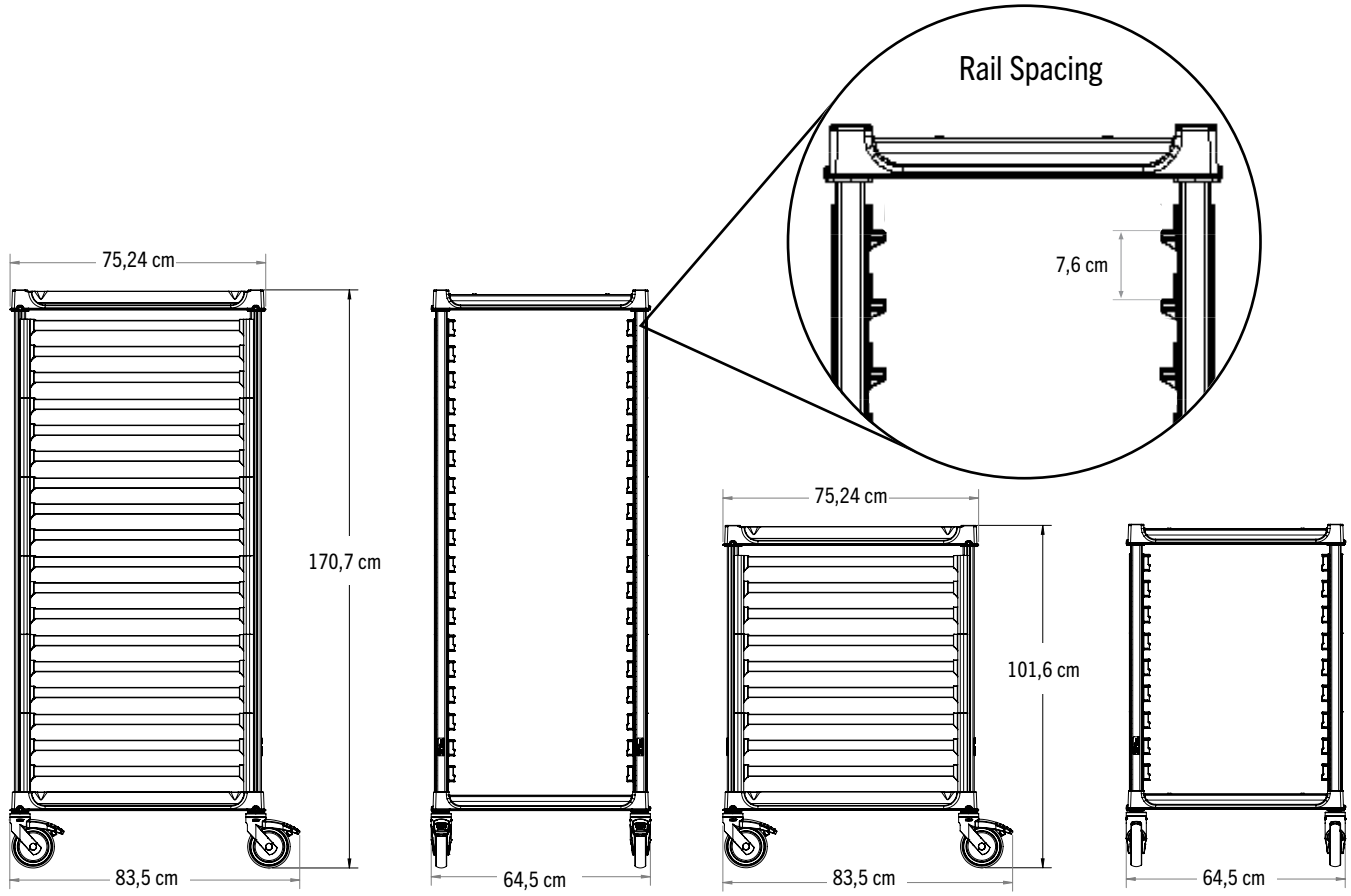
Features & Benefits

- Multi-purpose, side load trolley for holding, storing and transporting bulk food in GN food pans. Compact design maximizes work and storage space.
- Made from an extremely strong, revolutionary composite material with a smooth, easy to clean surface.
- Lifetime warranty against rust and corrosion.
- No metal parts, welds, screws, cross bars or metal casters than can break, bend, dent, rust or corrode.
- Moves easily between kitchen, freezer, cooler and/or off premise.
- Rails accept/hold hot pans from ovens up to 200˚C.
- No marking or metal wipe from metal pans.
- Wide 7,6 cm rail spacing offers greatest versatility and ease of use.
- Top and bottom frames features molded in supports to hold two each GN 1/1 Food Pans to cover and protect contents below.
- Molded in lip load rails (food pan flange hangs from rails) hold 2 each food pans per rail set.
- Molded in 3 mm pan stops on each rail end help keep pans on the rails when turning or transporting.
- Food pan holding capacity:
- Weight bearing per rail set is 36 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg.
- Four each heavy duty, 12,7 cm premium plastic swivel casters all with total locking brake. Locks swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.
- Easy to clean. Wipe down or pressure wash.
- Ships knockdown with casters and bottom frame wedges factory installed. Minimal assembly required.
- Components are easy to remove and replace if damaged, ensuring a lifetime of service.
- Optional accessories include Food Pans and Flat Covers. Full Size Vinyl Cover and Rail Pan Stop coming soon.
- Available in 1 color only – Speckled Gray (480).
- Patent pending.

	6,5 cm	10 cm	15 cm	20 cm
Full Size Trolley 1/1 Pans	36 each	18 each	18 each	12 each
Half Size Trolley 1/1 Pans	18	8	8	6



UGNPR21H18
Half Size Trolley



SIDE VIEW | FRONT VIEW | SIDE VIEW | FRONT VIEW

UGNPR21F36 | UGNPR21H18

Specifications

Dimension Tolerance: +/- 0.64 cm

Code	Description	Load Capacity	Dimensions L x W x H*	Unit Weight
UGNPR21F36	Full Size Trolley	340 kg	83,5 x 64,5 x 170,7 cm	27,68 kg
UGNPR21H18	Half Size Trolley	170 kg	83,5 x 64,5 x 101,6 cm	17,14 kg

* Includes 12,7 cm Casters.

Optional Accessories

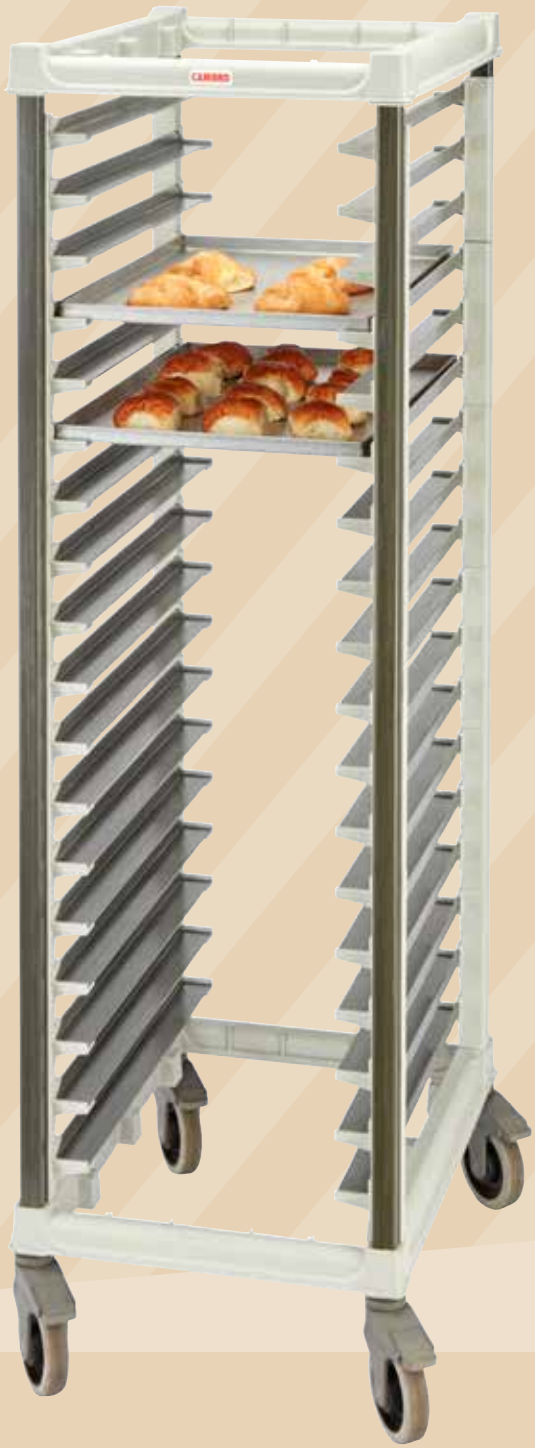
Full Size Vinyl Cover ❑ GBCTUGNPR21

Standard Colors

❑ Speckled Grey (480).

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene. Casters: 12,7 cm, plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown with casters and bottom post connector frame wedges factory assembled onto posts. Holds GN 1/1 size pans only. Weight bearing per rail set is 36 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg. Lifetime warranty against rust and corrosion.
Unit color is Speckled Gray (480). Patent pending.



Ultimate 6040 Bakery Trolley

Say goodbye to bent rails, rusty casters, and maneuverability challenges with our innovative range of trolleys. Built to last and enhance your kitchen workflow, these state-of-the-art trolleys offer unparalleled durability and efficiency, making them an essential addition to any foodservice operation.

Store Safe

NSF COMPONENTS

- Made from highly durable, composite plastic materials.
- Virtually unbreakable and 100% warrantied against rust and corrosion.
- Low maintenance – no broken welds, dents, or sharp edges and easy to clean.
- For use in coolers, freezers, blast chillers or proofing/retarding cabinets.
- Thermal resistance from -40°C to 177°C.
- Slide hot food pans directly onto rails from ovens up to 200°C.



KD Ships knockdown



Rail Spacing: 7,6 cm





Pan Stop

- Locks in place to secure pans on rails, especially during transport.
- Available for full and half size trolleys. Quick and easy to install.



UGNPRPSF
For Full Size Trolleys

UGNPRPSH
For Half Size Trolleys

Color: Speckled Gray (480).

Covers

- Protect contents held/ staged in kitchens, coolers, or freezers.

UPR6040CVR
For Full Size 6040 Trolley
72 x 55 x 154 cm

Color: Opaque (CLR).



Ultimate 6040 Bakery Trolley

Full Size Trolley
Holds 18 each 6040 Sheet Pans

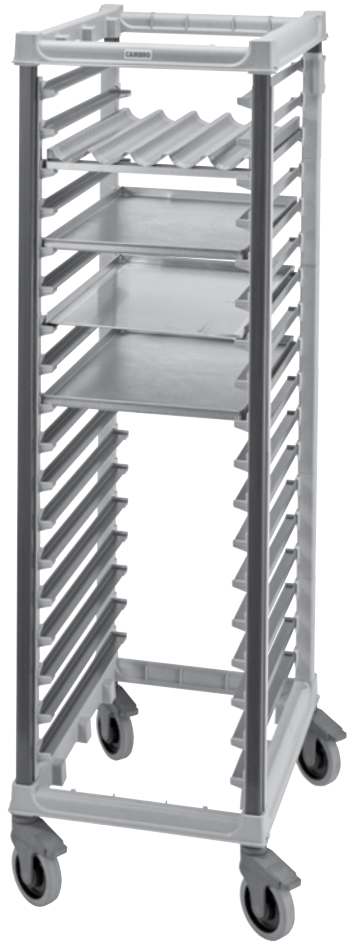
Half Size Trolley
Holds 9 each 6040 Sheet Pans

Features & Benefits

- Multi-purpose, end load trolley for holding, storing and transporting bulk food in 6040 Sheet Pans. Compact, slim design maximizes working space and storage space.
- Made from an extremely strong, revolutionary composite material with a smooth, easy to clean surface.
- Lifetime warranty against rust and corrosion.
- No metal parts, welds, screws, cross bars or metal casters than can break, bend, dent, rust or corrode.
- Moves easily between kitchen, freezer, cooler and/or off premise.
- Rails accept/hold hot pans from 200˚C oven.
- No marking or metal wipe from metal pans.
- Wide 7,6 cm rail spacing offers greatest versatility and ease of use.
- Both top and bottom frames feature molded-in supports to hold a GN 1/1 food pan, cover or Cutting Board to cover and protect contents below
- Molded in slide rails for sheet pans (sheet pan sits on top of the rail) with molded-in 3 mm pan stops on each rail end help keep pans on rails during light transport.
- 6040 Pan Holding Capacity:
  Full Size: 18 each
  Half Size: 9 each
- Weight bearing per rail set is 18 kg.
  Full Size unit weight bearing is 340 kg.
  Half Size unit weight bearing is 170 kg.
- Four each heavy duty, 12,7 cm premium plastic swivel casters all with total locking brake. Locks swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.
- Easy to clean. Wipe down or pressure wash.
- Ships knockdown with casters and bottom frame wedges factory installed. Minimal assembly required.
- Components are easy to remove and replace if damaged, ensuring a lifetime of service.
- Optional accessories include Full Size Vinyl Cover and Pan Stops.
- Available in 1 color only – Speckled Gray (480).
- Patent pending.

NSF COMPONENTS

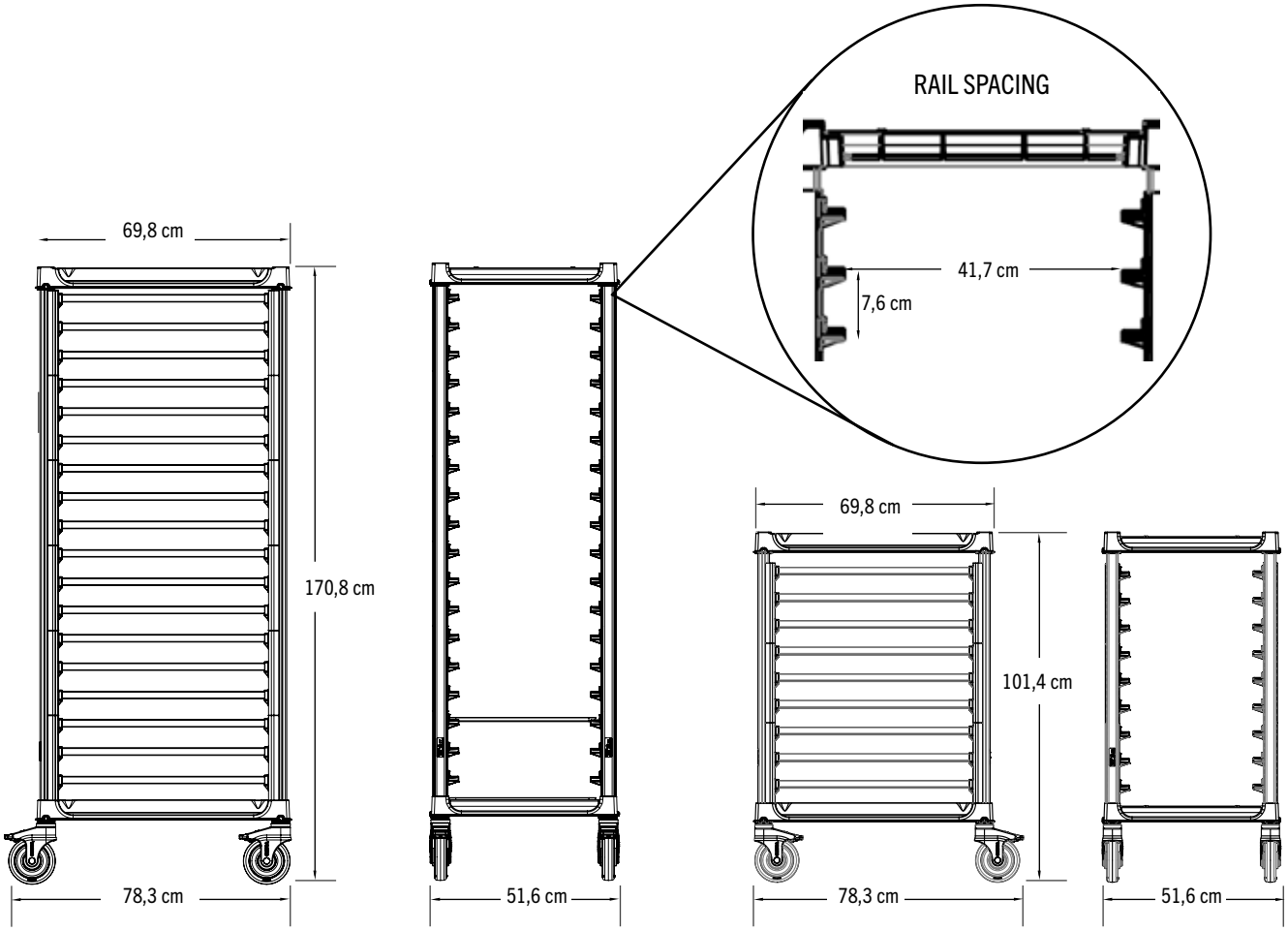
Store Safe



UPR6040XF18
Full Size Trolley



UPR6040XH9
Half Size Trolley



Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Load Capacity	Dimensions D x W x H*	Unit Weight
UPR6040XF18	Full Size Trolley	340 kg	78,3 x 51,6 x 170,8 cm	21,3 kg
UPR6040XH9	Half Size Trolley	170 kg	78,3 x 51,6 x 101,4 cm	14 kg

* Includes 12,7 cm Casters.

Optional Accessories

Full Size Vinyl Cover	❑ UPR6040CVR
Full Size Pan Stop	❑ UGNPRPSF
Half Size Pan Stop	❑ UGNPRPSH

Standard Color

❑ Speckled Gray (480).

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene. Casters: 12,7 cm, plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown with casters and bottom post connector frame wedges factory assembled onto posts. Full Size unit holds up to 18 each 6040 Sheet Pans. Half Size unit holds up to 9 each 6040 Sheet Pans. Weight bearing per rail set is 18 kg. Full Size unit weight bearing is 340 kg. Half Size unit weight bearing is 170 kg. Lifetime warranty against rust and corrosion. Unit color is Speckled Gray (480).
Patent pending.

Ingredient Bins and Camcrisper



IBS20

- Store bulk dry ingredients such as flour and grain.
- Hygienic clear sliding lid reduces handling and allows for quick content identification.
- Bin made of FDA-accepted material so no liners are needed.
- Designed to fit under standard work tables.



CC32

Camcrisper

- A self-contained system for brining or storing, washing and transporting bulk produce.
- Prevents cross contamination and minimizes unnecessary handling.
- Transfer dry produce out of cartons into bin, cover and roll into cooler for safe storage.
- Wash and rinse produce for easy and safe prep.

Slant Top
Models IBS20 – 81 L
IBS27 –102 L
IBS37 –140 L

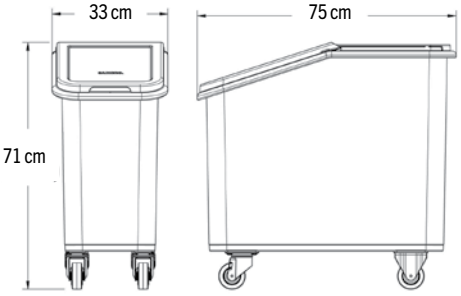

IBS20


IBS27

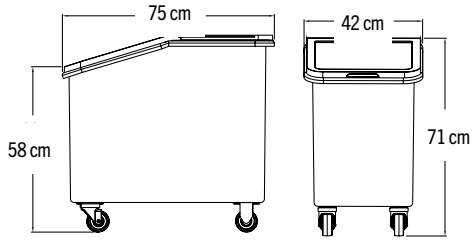

IBS37

Features & Benefits

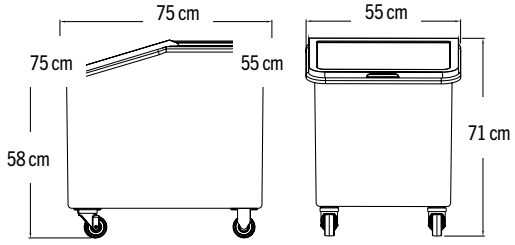
- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.
- Available in 81, 102 & 140 L capacity to meet standard industry requirements for storage and transportation of bulk foods.
- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners.
- Smooth interior and exterior are easy to clean.
- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature means easy access.
- Working height permits storage under standard work tables.
- Heavy-duty 7,6 cm casters, 2 front swivel, 2 fixed.
- No assembly required.
- Available in White (148) with Clear (135) cover.



IBS20



IBS27



IBS37

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H*	Unit Weight
Slant Top Ingredient Bin			Sugar	Flour		
IBS20	Ingredient Bin 81	0,081 Cubic meters	77 kg.	77 kg.	33 x 75 x 71 cm	13
IBS27	Ingredient Bin 102 L	0,113 Cubic meters	77 kg.	68 kg.	42 x 75 x 71 cm	11
IBS37	Ingredient Bin 140 L	0,157 Cubic meters	142 kg.	102 kg.	55 x 75 x 71 cm	13

Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 81 - 140 L.
It shall have four each 7,6 cm casters with 3,2 cm wide tread, 2 front swivel and 2 fixed. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 73,6 cm in height so that it can store under standard work tables. It shall be available in white with a clear cover.

Standard

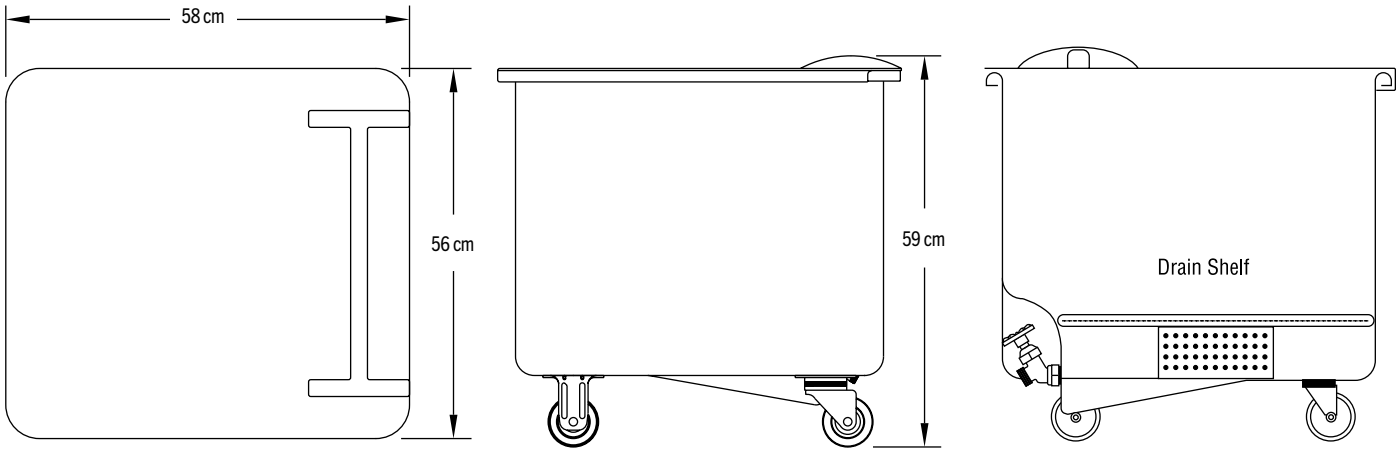
Models Model CC32 – 121 L

Features & Benefits

- Use as part of a HACCP food safety program to help prevent cross contamination and minimizes unnecessary handling.
  Create a completely self-contained system for storing, washing and transporting bulk produce.
- First, transfer produce out of cartons into clean Camcrisper bin, cover and roll into cooler for safe storage. When ready to prep, roll bin out, wash and rinse produce in Camcrisper, never placing produce onto contaminated drain counters next to sink drains! Roll clean produce into kitchen for prepping.
- Volume capacity is 1,23 cubic meters.
- Holding capacity is:
  Unfinished iceberg lettuce - 1 case (24 heads)
  Finished iceberg lettuce - 1.75 cases (42 heads)
- One-piece, seamless single-wall polyethylene construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners. Will not transfer odors or flavors.
- Clear polycarbonate slide-back lid lets you check contents and add ice as needed.
- NSF listed threaded faucet drain with standard hose hook-up makes draining and cleaning easy.
- Polycarbonate drain shelf keeps produce above standing water.
- Four each 7,6 cm extra wide sturdy casters, 2 swivel and 2 fixed, offer easy maneuvering and handling.
- No assembly required
- Available in white with a clear cover.



CC32



Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Volume Capacity	Load Capacity	Exterior Dimensions W x D x H*	Unit Weight
Standard Ingredient Bin					
CC32	Vegetable Crisper	1,23 Cubic Meters	24 heads (unfinished)	56 x 61 x 59 cm	114 Kg

Architect Specs

The vegetable crisper shall be a Camcrisper Vegetable Crisper, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be a Cambro Model CC32. It shall be a one piece, seamless, single wall molded construction made of FDA Approved white polyethylene. Capacity shall be 121 L and/or 1,23 cubic meters. It shall be able to accommodate 24 heads of unfinished iceberg lettuce or 42 heads of finished iceberg lettuce. It shall have four each 7,6 cm casters, 2 swivel and 2 fixed. It shall have one polycarbonate drain shelf and an NSF listed, threaded faucet drain. It shall be available in white with a clear cover.

CAMSHELVING®

THE COMMON AND KEY FEATURES OF ALL CAMSHELVING SERIES

PREMIUM series

BASICS PLUS series

Rust and Corrosion Free

Backed by a lifetime warranty against rust and corrosion, Camshelving storage systems eliminate the inconvenience and costs associated with restoring or replacing degraded shelving. Only Cambro offers Shelving for Life.

Multi Environment Use

Camshelving storage systems are designed to withstand all extreme storage applications and temperatures — impervious to moisture, chemicals, salt, food acids, and humidity. Camshelving systems can be installed anywhere and will never rust.

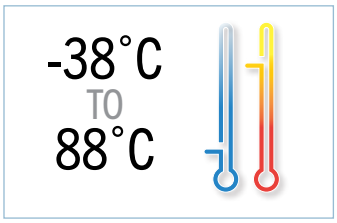
Easy to Clean

Cleaning shelving shouldn't be a major production. Whether daily or scheduled, cleaning can be done quickly and easily without interrupting storage space or normal, day-to-day operations.

Easy to Adjust

Each shelf can be easily and independently adjusted to accommodate a variety of storage products and packages as product and storage needs change.



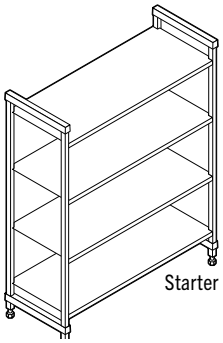




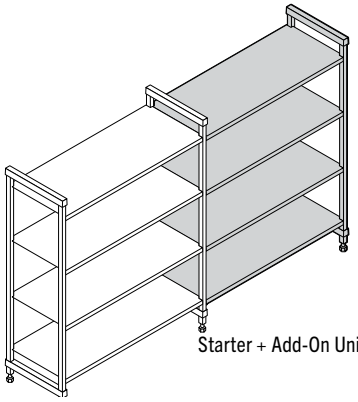


Maximized Space Utilization

Components have been thoughtfully designed to maximize storage space, even in space-restricted areas.



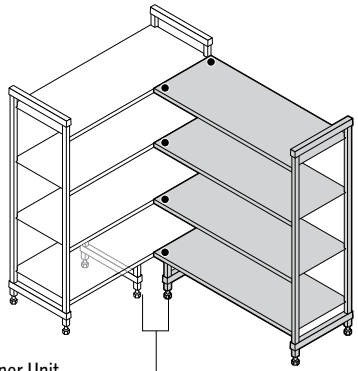
Starter Unit



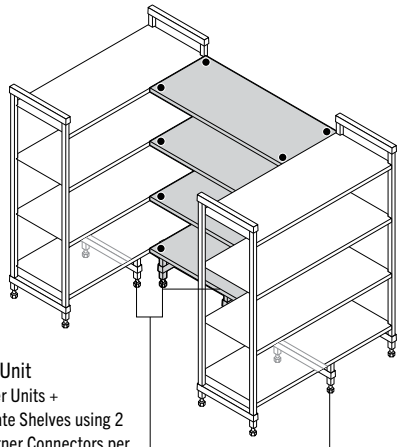
Starter + Add-On Unit

Shared Post

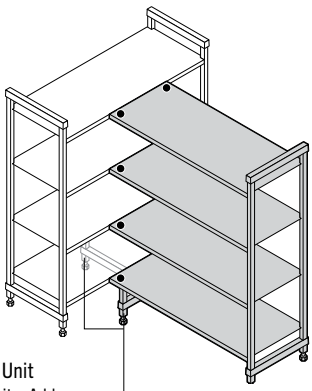
Space is money. Shelving units are designed to be interconnected, without compromising weight-bearing capacity all while maximizing usable storage space.



Corner Unit
Starter Unit + Add-On Unit using 1 set of Corner Connectors per shelf and 2 Dunnage Stands.



U-Shape Unit
Two Starter Units + Intermediate Shelves using 2 sets of Corner Connectors per shelf and 4 Dunnage Stands.



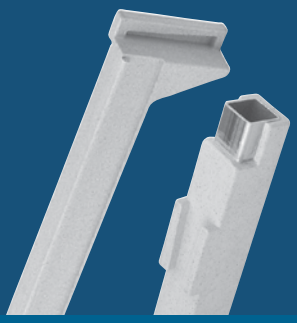
T-Shape Unit
Starter unit + Add-on unit using 1 set of corner connectors per shelf and 2 dunnage stands.

More Information on Camshelving Design Service

Corner Connectors • = Corner Connectors

Convert unusable space into continuous, easy-access storage areas using corner connectors.

Camshelving is covered under the following US Patents: D498,664 S, D508,646 S, D512,867 S, D623,929 S, D624,764 S, D648,582 S, D630,935 S, D648,159 S, D651,433 S, D648,160 S, D697,391 S, D727,715 S, D728,347 S, D728,348 S, D707,994 S, D739,989 S, D663,912 S, D736,488 S, D739,989 S, D760,519 S, US 6,981,454B2



Camshelving®
PREMIUM series

STATIONARY | MOBILE | HIGH-DENSITY



Why Choose Premium?

- Easy to clean and adjust.
- Quick and easy to assemble.
- Ideal for coolers, freezers and warewashing areas.
- Strong enough to support the toughest loads.
- Impervious to harsh chemicals and salt water.
- Each Single Unit holds 910 kg.
- Maximize space utilization.

NSF COMPONENTS

TÜV SÜD

Store Safe®



Camshelving®
BASICS PLUS series
STATIONARY

Why Choose Basics Plus?

- Easy to clean and adjust.
- Superior alternative to wire or aluminum shelving.
- Made from strong composite and plastic materials.
- Impervious to harsh chemicals and salt water.
- Each Single Unit holds 800 kg (TUV).
- Maximize space utilization.





NSF COMPONENTS

V4PKG
4-Shelf Vented Units

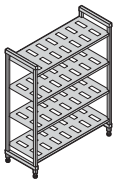
1800 mm HEIGHT

Starter units include 2 post kits and 4 shelf kits. Units ship complete in 6 boxes.

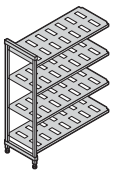
Add-On units include 1 post kit and 4 shelf kits. Units ship complete in 5 boxes.

400 mm DEPTH

Starter



Add-On



LENGTH	CODE
680 mm	MPU4618V4PKG
780	MPU4718V4PKG
880	MPU4818V4PKG
980	MPU4918V4PKG
1080	MPU41018V4PKG
1180	MPU41118V4PKG
1280	MPU41218V4PKG
1380	MPU41318V4PKG
1480	MPU41418V4PKG
1580	MPU41518V4PKG
1680	MPU41618V4PKG
1780	MPU41718V4PKG

LENGTH	CODE
635 mm	MPA4618V4PKG
735	MPA4718V4PKG
835	MPA4818V4PKG
935	MPA4918V4PKG
1035	MPA41018V4PKG
1135	MPA41118V4PKG
1235	MPA41218V4PKG
1335	MPA41318V4PKG
1435	MPA41418V4PKG
1535	MPA41518V4PKG
1635	MPA41618V4PKG
1735	MPA41718V4PKG

500 mm DEPTH

680 mm	MPU5618V4PKG
780	MPU5718V4PKG
880	MPU5818V4PKG
980	MPU5918V4PKG
1080	MPU51018V4PKG
1180	MPU51118V4PKG
1280	MPU51218V4PKG
1380	MPU51318V4PKG
1480	MPU51418V4PKG
1580	MPU51518V4PKG
1680	MPU51618V4PKG
1780	MPU51718V4PKG

635 mm	MPA5618V4PKG
735	MPA5718V4PKG
835	MPA5818V4PKG
935	MPA5918V4PKG
1035	MPA51018V4PKG
1135	MPA51118V4PKG
1235	MPA51218V4PKG
1335	MPA51318V4PKG
1435	MPA51418V4PKG
1535	MPA51518V4PKG
1635	MPA51618V4PKG
1735	MPA51718V4PKG

600 mm DEPTH

680 mm	MPU6618V4PKG
780	MPU6718V4PKG
880	MPU6818V4PKG
980	MPU6918V4PKG
1080	MPU61018V4PKG
1180	MPU61118V4PKG
1280	MPU61218V4PKG
1380	MPU61318V4PKG
1480	MPU61418V4PKG
1580	MPU61518V4PKG
1680	MPU61618V4PKG
1780	MPU61718V4PKG

635 mm	MPA6618V4PKG
735	MPA6718V4PKG
835	MPA6818V4PKG
935	MPA6918V4PKG
1035	MPA61018V4PKG
1135	MPA61118V4PKG
1235	MPA61218V4PKG
1335	MPA61318V4PKG
1435	MPA61418V4PKG
1535	MPA61518V4PKG
1635	MPA61618V4PKG
1735	MPA61718V4PKG

Color: Speckled White (490).

14

PREMIUM SERIES

V4
4-Shelf Vented Units

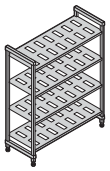
1830 mm HEIGHT

Starter units include 2 factory assembled post kits, 8 or 10 traverses, traverse dovetails and shelf plates.

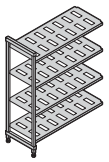
Add-On units include 1 factory assembled post kit, 8 or 10 traverses, traverse dovetails and shelf plates. Units ship complete in 1 box.

360 mm DEPTH

Starter



Add-On



LENGTH	CODE
765 mm	CBU143072V4
915	CBU143672V4
1070	CBU144272V4
1220	CBU144872V4

LENGTH	CODE
718 mm	CBA143072V4
870	CBA143672V4
1023	CBA144272V4
1175	CBA144872V4

460 mm DEPTH

765 mm	CBU183072V4
915	CBU183672V4
1070	CBU184272V4
1220	CBU184872V4
1375	CBU185472V4
1525	CBU186072V4
1830	CBU187272V4

718 mm	CBA183072V4
870	CBA183672V4
1023	CBA184272V4
1175	CBA184872V4
1328	CBA185472V4
1480	CBA186072V4
1778	CBA187272V4

540 mm DEPTH

765 mm	CBU213072V4
915	CBU213672V4
1070	CBU214272V4
1220	CBU214872V4
1375	CBU215472V4
1525	CBU216072V4
1830	CBU217272V4

718 mm	CBA213072V4
870	CBA213672V4
1023	CBA214272V4
1175	CBA214872V4
1328	CBA215472V4
1480	CBA216072V4
1778	CBA217272V4

610 mm DEPTH

765 mm	CBU243072V4
915	CBU243672V4
1070	CBU244272V4
1220	CBU244872V4
1375	CBU245472V4
1525	CBU246072V4
1830	CBU247272V4

718 mm	CBA243072V4
870	CBA243672V4
1023	CBA244272V4
1175	CBA244872V4
1328	CBA245472V4
1480	CBA246072V4
1778	CBA247272V4

Color: Brushed Graphite (580).

32

BASICS PLUS SERIES

For Complete Camshelving Line, Please Scan To See Camshelving Spec Book

NOTE



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CAMBRO EUROPE LOGISTICS
TEL: (49) 7022 90 100 0
FAX: (49) 7022 90 100 19
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