



# INSULATED TRANSPORT GUIDE

Food Holding  
and Transportation  
Equipment



[www.cambro.com](http://www.cambro.com)

# Cambro and Food Safety

## Cambro® Insulated Transport Solutions

Cambro manufactures the widest range of insulated transport equipment in the world. Our comprehensive line of insulated products answers every need for catering and satellite feeding. Combining a wide variety of styles, a broad array of colours and unmatched durability and design, Cambro is the backbone of food transport. Having the ability to withstand rigorous testing and following decades of proven performance, Cambro products have been the food transport product of choice for caterers, hotels, schools, hospitals, colleges, military units, correctional facilities and humanitarian relief agencies around the world.



## Food Safety

Keeping your operation safe is mandated, but it doesn't have to be difficult. At Cambro, we design all of our products with food safety in mind. They must pass our own critical StoreSafe® requirement which supports HACCP guidelines for food safety before they can be introduced to the marketplace. Key factors that our products must be able to help foodservice operators with are:

- Time and temperature abuse
- Reducing potential cross-contamination
- Ease of cleaning

The new Cam GoBox® line, made with EPP, as well as our more traditional line of transporters made with polyethylene, ensure that food stays at safe temperatures below 4°C or above 65°C for many hours during holding and transport. Use them with our Camchillers and Camwarmers to extend cold and hot holding time even further. Also, all of our insulated transport products, when used together with our GN pans and covers, provide the best solution to keep both food protected and your transporter clean and free of any potential cross-contamination.

# CAMBRO®

# Five Considerations for The Best Fit



## 1 Type of Container Used

- Cambro® offers containers specifically designed to hold beverages, GN food pans, sheet pans, trays, or food boxes.
- All pans made to Gastronorm EN 631-1 specifications will load and hold in every Cambro GN food pan carrier or cart.
- For 1/2-size or 1/3-size GN food pans, use top-loading Camcarriers® or front-loading carriers or carts with model numbers between 140 and 800.

## 2 Purpose and Budget

- Review the intended purpose of your transporter. Do you need it for long-term catering or shorter-term contracts?
- Cambro transporters made of polyethylene are designed for more durable long-term use.
- The Cam GoBox® line made of EPP is ideal for businesses starting out, fulfilling shorter-term contracts or quickly expanding catering menu selections with minimal cost.

## 3 Holding Time Requirements

- Cambro insulated containers are all designed to maintain safe temperatures for up to four hours.
- Cambro temperature maintenance tools, the Camchiller® “Cold Eutectic Plate”, Camwarmer® “Hot Eutectic Plate”, and ThermoBarrier® “Insulated Divider”, enhance performance by extending holding time.

- For longer heat holding or frequent opening and closing on location, use the electric Ultra Pan Carrier® H-Series or Pro Cart Ultra.

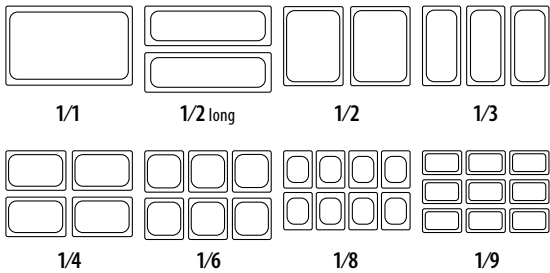
## 4 Holding Capacity Needs

- Consider average party size or number of guests to be served when selecting insulated containers. The UPCS400 holds approximately 180 servings. (One serving = 280 mL.)
- Select food and beverage container sizes that can be filled to capacity during most uses.
- Transporting carriers as full as possible maximizes temperature retention.
- Food carrier and cart capacity is specified by number of full-sized GN 100 mm food pans. Example: UPCS400 contains 4 x GN 1/1 100 mm.

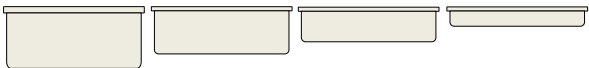
## 5 Transport Requirements

- Review external dimensions and check stacking height on and off dollies to ensure that the container(s) will fit into storage areas and transport vehicles.
- Consider who will be carrying, stacking or pushing containers and how far they will be transported. Lift-and-carry containers feature ergonomic, moulded-in handles on the ends or sides for one or two-person lifting.

## Summary of GN Container Sizes



### GN 1/1 Food Pan



Depth:	20 cm	15 cm	10 cm	6,5 cm
Capacity:	25,6 L	19,5 L	13 L	8,5 L
Portions:	108	82	55	36

# Five Steps for Peak Performance



## 1 Ensure all parts are operational

To ensure maximum temperature retention, gaskets, latches, hinges, door pins and venting caps should be kept clean, in place and in good working condition. Take advantage of gasketless products such as UPCS140, UPCS160, UPCS180, UPCS400, UPC300 and 1318CC.

## 2 Preheat or Pre-chill

Preheating or pre-chilling containers before loading is recommended for best results and to extend holding time.



### Pre-heat

- Slide a hot Camwarmer® “Hot Eutectic Plate” or a full-sized, uncovered pan of 88°C hot water onto bottom rails.
- Close door for 15–30 minutes.

### Pre-chill

- Slide frozen Camchiller® “Cold Eutectic Plate” or a full-sized, uncovered pan of ice water onto top rails.
- Close door for 15–30 minutes.
- If space is available, place containers in cooler or freezer overnight with doors open or lids off.

### Beverage Containers

- To preheat or pre-chill beverage servers, fill with hot water or ice water, cover and latch lid for 15-30 minutes.

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

## 3 Use shallow pans and cover whenever possible

- Shallow 6,5 cm or 10 cm pans help retain safer food temperatures and quality during each step of the cooking, holding and serving process.
- Use covers to protect food from spilling and reduce the risk of cross-contamination. Cambro® GripLids® are specifically designed to prevent spills when used with polycarbonate pans and high heat H-Pans™.
- Reduce wrap or foil and labor costs by using reusable lids whenever possible. Reusable lids also ensure secure stacking and storage in the cooler or freezer, maximizing storage space.

## 4 Minimize door opening and closing

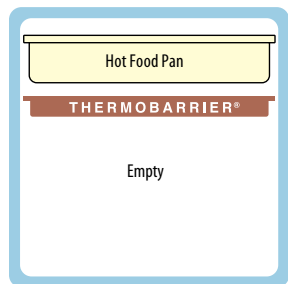
Every time doors are opened or lids are lifted, foods and liquids lose temperature. To reduce frequent opening:

- Label the outside of each container with tape, labels or tags for closed-door content identification.



## 5 Minimize empty space

Empty spaces in a container can cause food to lose temperature, since cavity air and food temperature will naturally equalize. To prevent this, transport carriers as full as possible. When working with a partially-filled carrier, maximize safe food temperatures and holding time by sliding a ThermoBarrier® (Insulated Divider) under hot food loaded in upper cavity space or above cold food loaded into lower cavity space.



GN 1/1 GripLid® to prevent spills during transportation.

# Features for Insulated Containers

## Foam Insulation

Thick, CFC free, polyurethane foam insulation has the density of wood, ensuring hot or cold food temperatures will be maintained for hours.



## Tough Exterior

Tough polyethylene or polypropylene\* exterior won't dent, crack, rust, chip or break.  
\* UPCS product lines



## Door

Front loading Camcarriers®, Camcarts® and Combo Carts™ are designed for doors to swing open a full 270° for easy loading and unloading.



## Staging Area

Moulded in marine rail on top of most units provides a staging area.



## Handles

Designed for ergonomic lifting and carrying, moulded-in handles won't bend or break.



## Latches

Sturdy latches ensure a tight seal and are easily opened and closed.



## Rails

Moulded in rails or rail guides are designed to maximize holding capacity. All Cambro carriers for GN food pans conform to EN-631 standards.



## Vent Cap

Patented vent cap or self-venting design equalizes pressure to release steam and allow doors or lids to open easily.



## Bumpers

Moulded in bumpers help prevent damage.



## Casters

Heavy duty casters are secured to thick steel axles or moulded-in plates to ensure smooth and stable transport.



**Note:** Always cool metal pans for 30–60 seconds to 121°C before placing into a Cambro container or on any container surface.



Store and Transport  
Food Safely



Meets criteria for sanitation and  
cleanability



Fit for Food  
Products



Dishwasher  
Safe



# Insulated Beverage Servers

## The Original Camtainers®\*

The standard for many caterers. Choose from four sizes for beverage service. Four sturdy plastic latches on each unit open and close easily and will never rust.

### 100LCD

Ext. Dim: 29 x 26,5 x 44 cm  
Capacity: 5,7 L  
210 mL Cups: 27  
Unit Weight: 5,3 kg  
Dolly: CD1420



### 250LCD

Ext. Dim: 42 x 23 x 47 cm  
Capacity: 9,5 L  
210 mL Cups: 45  
Unit Weight: 5,8 kg  
Dolly: CD100, CD100H, CD100HB



### 350LCD

This model comes without a spigot for soup service.  
Ext. Dim: 42 x 23 x 47 cm  
Capacity: 12,7 L  
210 mL Cups: 60  
Unit Weight: 6 kg  
Dolly: CD100, CD100H, CD100HB



### 500LCD

Ext. Dim: 42 x 23 x 62 cm  
Capacity: 17,9 L  
210 mL Cups: 85  
Unit Weight: 7,3 kg  
Dolly: CD100, CD100H, CD100HB



### 1000LCD

Ext. Dim: 53 x 41,5 x 63 cm  
Capacity: 44,5 L  
210 mL Cups: 214  
Unit Weight: 5,72 kg  
Dolly: CD300, CD300H, CD300HB



Hot	250LCD	87°C	84,5°C	82°C	79°C	77°C
	UC250	88°C	85,5°C	84°C	82°C	80°C
Cold	250LCD	1°C	1,5°C	2°C	3°C	4°C
	UC250	0,5°C	1°C	1°C	1,5°C	2°C
		Start	1 hr.	2 hrs.	3 hrs.	4 hrs.

**Note:** Do not pour liquid in excess of 88°C directly into a Cambro container.  
\*All Camtainers and Ultra Camtainers can be converted into a soup container with a Cambro solid nylon plug, part number 47219.

## Ultra Camtainers®\*

A contemporary line, featuring two wide nylon latches that are easy to open and close.

### UC250

Ext. Dim: 42,5 x 30 x 50 cm  
Capacity: 10,4 L  
210 mL Cups: 50  
Unit Weight: 6,85 kg  
Dolly: CD100, CD100H, CD100HB



### UC500

Ext. Dim: 42,5 x 30 x 68 cm  
Capacity: 19,9 L  
210 mL Cups: 94  
Unit Weight: 8,55 kg  
Dolly: CD100, CD100H, CD100HB



### UC1000

Ext. Dim: 52 x 41,5 x 65,5 cm  
Capacity: 39,7 L  
210 mL Cups: 192  
Unit Weight: 13,24 kg  
Dolly: CD300, CD300H, CD300HB



# Insulated Top Loading GN Food Pan Carriers

## S-Series

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



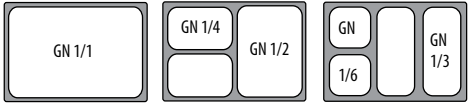
Depth:	20 cm	15 cm	10 cm	6,5 cm
Capacity:	25,6 L	19,5 L	13 L	8,5 L
Portions:	108	82	55	36

### UPCS140

Ext. Dim: 64 x 43,5 x 22 cm  
Capacity: 1 GN 1/1-10 cm/13,0 liters  
Unit Weight: 7,91 kg  
Dolly: CD160

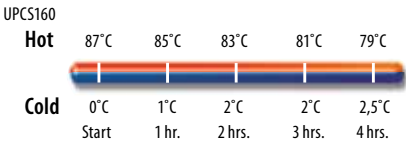


### Capacity Chart



### UPCS160

Ext. Dim: 64 x 43,5 x 26 cm  
Capacity: 1 GN 1/1-15 cm/19,5 liters  
Unit Weight: 8,6 kg  
Dolly: CD160



### UPCS180

Ext. Dim: 64 x 43,5 x 30,5 cm  
Capacity: 1 GN 1/1-20 cm/25,6 liters  
Unit Weight: 8,88 kg  
Dolly: CD160



### Camdolly CD160 For UPCS

Ext. Dim: 62 x 42 x 26,5 cm  
Capacity: 136 kg



# UPCS400 & UPC400 Ultra Pan Camcarriers® to Transport Gastronom Food Pans

## Insulated Containers – UPCS400 & UPC400

- Superior performance: both models keep food hot or cold for 4 hours or more without electricity.
- Polyurethane foam insulation improves temperature maintenance and remains cool to the touch compared to hot metal cabinets.
- Durable construction will never dent, rust, chip or break.
- Doors open 270° for easy loading and unloading of food pans.
- Units are stackable and can be placed on a dolly.

### UPCS400 Colours

- 480
- 401
- 131

### UPC400 Colours

- 191
- 401
- 157
- 110
- 131



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



UPCS400

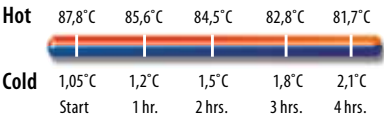
UPC400

CD400

CODE	UPCS400	UPC400
DIM. L x W x H (CM)	46 x 63,5 x 63	46 x 63,3 x 62

Case Pack: 1

### UPC400 / UPCS400



### Camdolly CD400 For UPCS400 & UPC400

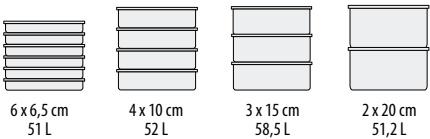
Ext. Dim: 71 x 53 x 23 cm

Capacity: 136 kg

- 131
- 110
- 401



### Capacity Chart: UPCS400/UPC400



## Camchiller®, ThermoBarrier® & Camwarmer®



CODE	CP3253	400DIV	HP3253
DIM. L x W x H (CM)	53 x 32,5 x 3	54 x 33 x 2,5	53 x 32,5 x 3

Case Pack: 1

For product colour details, refer to your Cambro Catalog or [www.cambro.com](http://www.cambro.com).



# Ultra Camcarts® to Transport Gastronorm Food Pans

## Ultra Camcarts for Food Pans

Rugged and dependable food containers with built-in casters.

	
186	401
	
158	192
	
194	191
	
519	131
	
157	110
	
402	

Hot	UPC600	86,8°C	84,3°C	82,5°C	80,8°C	79,3°C
	UPC800	87,7°C	85,5°C	84,2°C	82,9°C	81,7°C
	UPC1200	85,6°C	82,1°C	80,1°C	78,3°C	77,2°C
	UPC1600	87,1°C	85,9°C	85,1°C	84,3°C	83,7°C



Cold	UPC600	0,6°C	1,1°C	1,4°C	1,8°C	2,1°C
	UPC800	0,3°C	0,8°C	0,9°C	1,2°C	1,4°C
	UPC1200	0,5°C	0,9°C	1,1°C	1,3°C	1,4°C
	UPC1600	0,6°C	1,0°C	1,2°C	1,5°C	1,5°C
		Start	1 hr.	2 hrs.	3 hrs.	4 hrs.





### UPC600

Ext. Dim: 52 x 69 x 114,5 cm  
Compartment Dim: 34 x 54 x 35,5 cm  
Unit Weight: 32,48 kg  
Accessories: 300DIV, CP1220, 1210PW



UPC600

### Capacity Chart: UPC600 (x2), UPC1200 (x4)

			
4 x 6,5 cm 34 L	3 x 10 cm 39 L	2 x 15 cm 39 L	6,5 x 20 cm 34,1 L



UPC1200





### UPC800

Ext. Dim: 52 x 69 x 137 cm  
Compartment Dim: 33 x 54,5 x 48,5 cm  
Unit Weight: 39,01 kg  
Accessories: 400DIV, CP1220, 1210PW



UPC800

### Capacity Chart: UPC800 (x 2), UPC1600 (x 4)

			
6 x 6,5 cm 51 L	4 x 10 cm 52 L	3 x 15 cm 58,5 L	2 x 20 cm 51,2 L

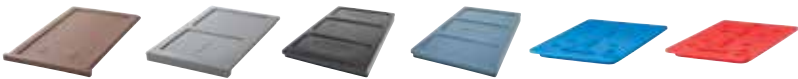


UPC1600

### UPC1600

Ext. Dim: 71,5 x 82 x 135 cm  
Compartment Dim: 53,5 x 66,5 x 53,5 cm  
Unit Weight: 59 kg  
Accessories: 1600DIV, CP1220

## ThermoBarrier®, Camchiller® & Camwarmer®



CODE	300DIV	400DIV	1200DIV	1600DIV	CP3253	HP3253
FITS INTO	UPC600	UPC800	UPC1200	UPC1600	UPC800 UPC1200 UPC1600	UPC600 UPC800
DESCRIPTION	Thermo Barrier	Thermo Barrier	Thermo Barrier	Thermo Barrier	Camchiller	Camwarmer
QUANTITY PER COMPARTMENT	1	1	2	2	2	2
DIM. L x W x H (CM)	53 x 33 x 2,5	54 x 33 x 2,5	53 x 33,5 x 3,5	53 x 33,5 x 3,8	53 x 32,5 x 3	53 x 32,5 x 3
CASE PACK	1	2	2	2	1	1

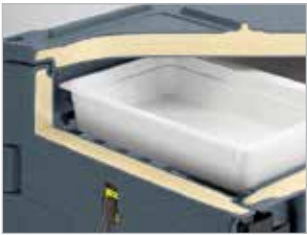
# Ultra Pan Carriers® and Ultra Camcart® H-Series to Transport GN Food Pans

## Ultra Pan Carrier and Camcarts H-Series

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



- 401
- 192
- 191
- 131
- 110



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

### UPCH4002

Ext. Dim: 46 x 67 x 63 cm  
Compartment Dim: 33,5 x 53,3 x 48,6 cm  
Volts: 220  
Watts: 265  
Unit Weight: 20,45 kg  
Dolly: CD400



The UPCH products use a fraction of electricity compared to common metal holding cabinets.

### Time & Temperature Performance

Hot Holding	Average temperature inside compartment	65°C to 74°C
Warm Up Time	From ambient to hot.	45 minutes
Recovery Time	Time to recover to hot temperature after door is held open for 30 seconds.	3 minutes
Transport Time*	After reaching hot temperature, amount of time unit can be held passively / unplugged until temperature reaches 65°C.	4 hours +

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

### Hot Holding When Unplugged

UPCH4002	87,8°C	82,8°C	81,7°C	80°C	78,9°C
UPCH8002	87,8°C	83,9°C	82,8°C	81,1°C	80°C
UPCH16002	87,8°C	83,9°C	82,8°C	81,1°C	80°C

Start      1 hr.      2 hrs.      3 hrs.      4 hrs.

### Capacity Chart:

UPCH4002, UPCH(T)8002 (x2), UPCH16002 (x4)

6 x 6,5 cm 51 L	4 x 10 cm 52 L	3 x 15 cm 58,5 L	2 x 20 cm 51,2 L

### UPCH8002 / UPCHT8002

Ext. Dim: 52 x 69 x 137,2 cm  
Compartment Dim: 33 x 54,5 x 48,5 cm  
Volts: 220  
Watts: 265  
Unit Weight: 43,36 kg



UPCH8002  
Top and bottom doors are heated.



UPCHT8002  
Top door is heated.  
Bottom door is passive.

### UPCH16002

Ext. Dim: 73 x 84,7 x 137,5 cm  
Compartment Dim: 53,5 x 66,5 x 53,5 cm  
Volts: 220  
Watts: 506  
Unit Weight: 67,13 kg



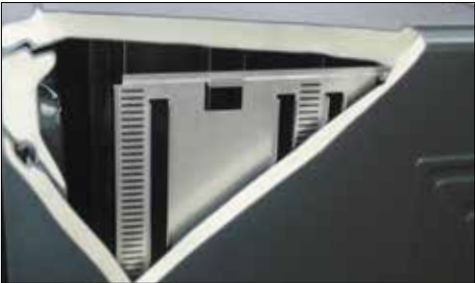
UPCH16002

# Pro Cart Ultra™

## Pro Cart Ultra

### Hot and/or cold holding all in one cart.

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



### INSULATION

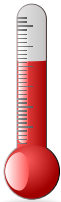
Polyurethane insulation throughout the body and doors maximizes heat or cold retention for 4 hours or more with no electricity needed.



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



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



## ELECTRIC HOT

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

CODE	DESCRIPTION	UNIT WEIGHT (KG)
<b>Both Compartments Passive</b>		
PCUPP	Non-electric	103
<b>Both Compartments Hot</b>		
*PCUHH2	Top Compartment Hot, Bottom Hot	114,2
<b>Passive &amp; Hot or Cold</b>		
*PCUPH2	Top Compartment Passive, Bottom Hot.	108,7

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

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

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

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

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

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

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

# Care and Maintenance

## Easy Care Tips

Schedule a thorough, regular cleaning and parts inspection of doors, gaskets, spigots, latches and hinges. Check to make sure they are in good working condition or replace if necessary.



## Cleaning for

### Traditional Insulated Transporters

- Remove and clean lids, vent caps, gaskets and spigots. To clean gaskets, place in a container or sink of hot, soapy water, wipe off with a soft cloth or brush, rinse with hot water, and dry with a soft, dry cloth.
- Where possible, remove doors and clean around hinges and/or pins.
- Clean with a soft cloth or brush and a mild commercial detergent. Sanitizing solutions are recommended. Do not use steel wool, abrasive pads, brushes, or any cleaners containing ammonia or bleach.
- Rinse with clean, hot water.

### Cleaning for Cam GoBox® Line

- Clean with a soft cloth or brush and a mild commercial detergent. Sanitizing solutions are recommended. Do not use steel wool, abrasive pads, brushes, or any cleaners containing ammonia or bleach.
- The Cam GoBox is also dishwasher safe.

## Drying and Storage

- Air dry whenever possible or wipe thoroughly with a dry, clean soft cloth.
- Store with lids and doors slightly open.

## Lingering Scents and Stains

- To remove scents and stains that can occur from holding coffee and/or foods with strong odour, use an odour removing soak or sanitizer.
- A diluted solution of 1 tablespoon of baking soda per 1 liter of hot tap water or 1 part lemon juice or white vinegar to 4 parts hot water is also effective.
- Rinse thoroughly with hot water and dry.

## Tips for Ensuring Years of Safe Use

- Do not use any type of canned/portable cooking fuel inside a Cambro container.
- Always cool metal pans for 30–60 seconds to 120°C before placing into a Cambro container or on any container surface.
- Boiling liquid 88°C or hotter should not be poured directly into a Cambro container.
- Do not place product against any direct heat source such as a hot oven or grill.
- Never use a cart or dolly with damaged casters.



[www.cambro.com](http://www.cambro.com)



CAMBRO U.S.A.  
TEL: 1(714) 848-1555  
FAX: 1(714) 230-4375  
international@cambro.com

CAMBRO NILKAMAL PVT. LTD. (An Indo – U.S. Joint Venture)  
TEL: (91) 22 4235 8444  
FAX: (91) 22 2681 8083  
contact@cambro-nilkamal.com

© Copyright Cambro Manufacturing Company. Printed in the U.S.A.  
LITX18INTRIN