

# *insulated transport guide*



*Food Holding and  
Transportation Equipment*

**CAMBRO**<sup>®</sup>  
TRUSTED FOR GENERATIONS™

# Insulated Transport Solutions

## 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

At Cambro, we design our products with food safety in mind. This is why we have made our products easy to clean with durable polyethylene exterior and thick polyurethane insulation which allows safe food temperatures to be maintained. A significant risk of time-temperature abuse continues after food has been prepared. Maintaining proper food temperature is the critical challenge for holding and transporting food safely.



Keeping your operation safe is mandated, but it doesn't have to be difficult. In fact, Cambro makes it easier than ever with a complete line of innovative StoreSafe® products — HACCP-friendly solutions that help you create a safe environment for food handling. During transportation, food must be maintained at or below 4°C or above 65°C.



The StoreSafe® program was created to identify Cambro products that help operators meet food safety guidelines. StoreSafe has become synonymous with products that reduce handling and points of contamination and are easy to clean, thereby helping foodservice operators to manage a HACCP compliant kitchen. The products featured in this guide will help control the two largest threats to transporting food safely:

- Time and Temperature Abuse
- Cross Contamination

All Cambro products are designed to minimize handling and save time, reducing the risk of foodborne illness. Through the use of existing and innovative products, Cambro continues to lead the foodservice industry in helping operators serve safe food.

# CAMBRO®

# Four 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 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.

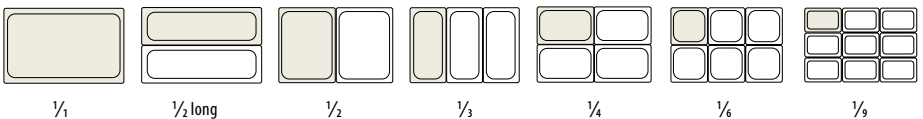
## 3 Holding Capacity Needs

- 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.

## 4 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

# Insulated Container Features

## 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

# 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 and UPCS400.

**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.

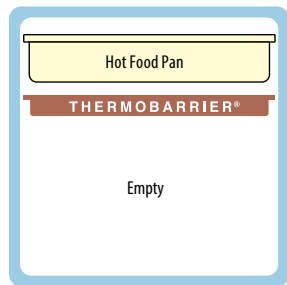
**3 Use shallow pans and cover whenever possible**

- 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

# 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

- 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.

## 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 121°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.





# Insulated Container Specifications

## 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.

## Ultra Camtainers®\*\*

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

**CEL In Stock Colours 250LCD, 350LCD, 500LCD:**  
(157), (401).

**CEL In Stock Colours UC250, UC500, UC1000:**  
(401), (191), (192).

### 250LCD

Ext. Dim: 42 x 23 x 47 cm  
Capacity: 9,4 L  
210 mL Cups: 45  
Weight: 5,8 kg  
Dolly: CD100, CD100H, CD100HB



- 401
- 186
- 158
- 519
- 131
- 157
- 402
- 110

### 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  
Weight: 6 kg  
Dolly: CD100, CD100H, CD100HB



### 500LCD

Ext. Dim: 42 x 23 x 62 cm  
Capacity: 18 L  
210 mL Cups: 85  
Weight: 7,3 kg  
Dolly: CD100, CD100H, CD100HB



### UC250

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



- 401
- 192
- 191
- 131
- 110
- 186
- 194
- 519
- 157
- 402

### UC500

Ext. Dim: 42,5 x 30 x 68 cm  
Capacity: 19,9 L  
210 mL Cups: 94  
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  
Weight: 13,24 kg  
Dolly: CD300, CD300H, CD300HB



	250LCD	Hot				
		87°C	84,5°C	82°C	79°C	77°C
	UC250	88°C	85,5°C	84°C	82°C	80°C

	250LCD	Cold				
		1°C	1,5°C	2°C	3°C	4°C
	UC250	0,5°C	1°C	1°C	1,5°C	2°C
		Start	1 hr.	2 hrs.	3 hrs.	4 hrs.



**Note:** Do not pour liquid in excess of 88°C directly into a Cambro container.

\*All Camtainers and Ultra Camtainers can be converted into a soup container with a Cambro solid nylon plug, part number 47219.

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



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

## Insulated Containers – UPCS400 & UPC400

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



### UPCS400 Colours

- 480
- 401
- 131

### UPC400 Colours

- 191
- 401
- 157
- 110
- 131

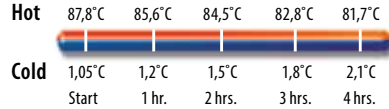


Stacks with both UPCS400 and UPC400. Fits on CD400 Camdolly, or optional casters may be added for smooth ground transport.

CODE	UPCS400	UPC400
DIM. L x W x H (CM)	46 x 63,5 x 63	46 x 63,3 x 62
CEL IN STOCK COLOUR	Speckled Gray (480)	Slate Blue (401)

Case Pack: 1

### UPC400 / UPCS400



## Camdolly CD400 For UPCS400 & UPC400

Ext. Dim: 71 x 53 x 23 cm

Capacity: 136 kg

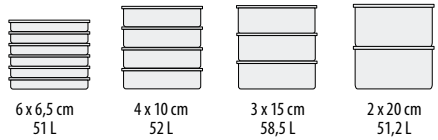
- 131
- 110



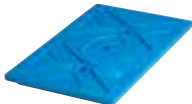
CEL In Stock Colour: (401).

## Capacity Chart:

### UPC400/UPCS400



## Camchiller®, ThermoBarrier® & Camwarmer®



CODE	CP1220	400DIV	1200DIV*
DIM. L x W x H	53 x 33 x 3,8 cm	54 x 33 x 2,5 cm	34 x 27,5 x 4 cm
CEL IN STOCK COLOUR	Cold Blue (159)	Gray (180)	Granite Gray (191)

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.

**CEL In Stock Colours UPC800, UPC1600:** (192), (194), (401).

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

### UPC600

Ext. Dim: 52 x 69 x 114,5 cm

Compartment Dim: 34 x 54 x 35,5 cm

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



### Hot

UPC800	87,7°C	85,5°C	84,2°C	82,9°C	81,7°C
UPC1600	87,1°C	85,9°C	85,1°C	84,3°C	83,7°C



### Cold

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

### UPC1200

Ext. Dim: 72,5 x 82 x 116 cm

Compartment Dim: 54 x 66,5 x 34,5 cm

Weight: 49,29 kg

Accessories: 1200DIV, CP1220

### UPC800

Ext. Dim: 52 x 69 x 137 cm

Compartment Dim: 33 x 54,5 x 48,5 cm

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

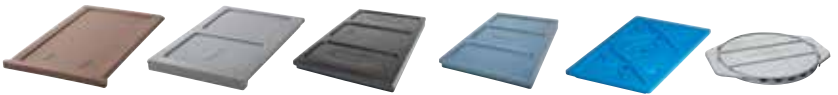
Ext. Dim: 71,5 x 82 x 135 cm

Compartment Dim: 53,5 x 66,5 x 53,5 cm

Weight: 59 kg

Accessories: 1600DIV, CP1220

## ThermoBarrier®, Camchiller® & Camwarmer®



CODE	300DIV	400DIV	1200DIV*	1600DIV	CP1220	1210PW
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 33 x 3,8	34 x 27,5 x 4
CASE PACK	1	2	2	2	1	1
CEL IN STOCK COLOUR	Coffee Beige (157)	Grey (180)	Dark Brown (131) *	Slate Blue (401)	Cold Blue (159)	Granite Gray (191)

\* Not a CEL stocked item.

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

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

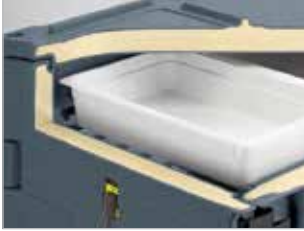
## Ultra Pan Carrier and Camcarts H-Series

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



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

- 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  
Weight: 20,45 kg  
Dolly: CD400



### UPCH8002 / UPCHT8002

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



UPCH8002  
Top and bottom doors are heated.

UPCHT8002  
Top door is heated.  
Bottom door is passive.

### Time & Temperature Performance

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

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

### Hot Holding When Unplugged

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

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

### Capacity Chart:

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

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

### UPCH16002

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



UPCH16002

CEL In Stock Colour UPCH4002,  
UPCH8002, UPCHT8002, UPCH16002:  
(401).

# Insulated Combo Cart™ Plus to Transport Diverse Pan Sizes

## Combo Cart Plus

The Most Versatile Holding Cabinet on the Market!  
Hold a variety of hot or cold food, with or without electricity.

- Ideal for caterers, schools, hotels and large institutions.
- With 7 pairs of adjustable stainless steel universal rails: Tall cart holds 14 full size sheet pans, 28 half size sheet pans, 28 GN 1/1 food pans (6 cm deep), 14 each 40 cm. x 60 cm. trays, or large pizza boxes! Low cart holds half this capacity.

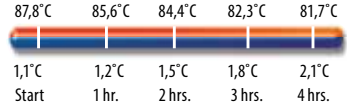


615

## ELECTRICAL MODELS

Hot Holding	Average temperature inside compartment	65°C to 74°C
Warm Up Time	From ambient to hot.	45 minutes
Recovery Time	After door is held open for 30 sec.	3 minutes

Hot — temperature loss averaging 16,11°C/hour.



Cold — temperature gain averaging 16,94°C/hour.

## Non-Electric Carts

- Durable, dent-free, rust-free polyethylene body.
- Thick polyurethane insulation throughout allows hot or cold holding for 4 hours or more.
- Retains food moisture naturally.
- Gasket-free, worry-free door maintains a tight seal for maximum temperature retention.
- Wide paddle latches for easy one-handed opening and closing.
- 12,7 x 20,3 cm Menu Pocket for easy product identification.
- Ergonomic vertical (tall cart) or horizontal handles (low cart), perimeter bumper and four 15 cm high-performance casters for easy maneuverability.



## Electric - Heated Carts

Includes all of the features of the non-electric cart plus:

- Perfect for applications that require frequent door opening and closing.
- Unlike metal carts:
  - Remains cool to the touch during operation.
  - Holds food at safe temperatures even when unplugged.
  - On average over 50% more energy efficient than leading metal carts.
- Keeps food safely between 65°C to 74°C with convenient pre-set, gentle non-radiant heat.
- Tall cart features separate, dual compartments with heaters on one or both doors for maximum menu flexibility.
- Available in 110V or 220V models.



LOW MODELS	STANDARD CASTERS	WEIGHT	HEAVY-DUTY CASTERS	WEIGHT
Non-Electric	CMBPL	60 kg	CMBPLHD	64,3 kg
Electric (110V)	CMBPLH	65,7 kg	CMBPLHHD	70 kg
Electric (220V)	CMBPLH2	65,7 kg	CMBPLH2HD	70 kg
TALL MODELS	STANDARD CASTERS	WEIGHT	HEAVY-DUTY CASTERS	WEIGHT
Non-Electric	CMBP	95,3 kg	CMBPHD	99,6 kg
Electric (110V)	CMBPH, CMBPTH	105,2 kg	CMBPHHD, CMBPTHHD	109,5 kg
Electric (220V)	CMBPH2, CMBPTH2	105,2 kg	CMBPH2HD, CMBPTH2HD	109,5 kg

Ext. Dim: 70,2 x 85,1 x 167,3 cm (Tall) / 70,2 x 85,1 x 104,5 cm (Low)

Compartment Dim: 53,7 x 66,7 x 64,8 cm (All Models)

Watts: 506/ heater

# Insulated Bakery Container

Designed for the bakery industry that uses 60 x 40 cm cold sheet pans. Ideal for transporting products at safe cold temperatures to satellite locations or for general off-site distribution.



186



BK60406

## BK60406\*

Ext. Dim: 76,5 x 57 x 82 cm  
 Int. Dim: 42 x 63,5 x 67,5 cm  
 Number of Rails: 7  
 Rail Spacing: 8,7 cm  
 Weight: 23 kg  
 Dolly: CD300  
 Accessory: CP6040 (Cold Eutectic Plate)  
 \*Sold with Eutectic Plate CP6040

CEL In Stock Colour: (186).

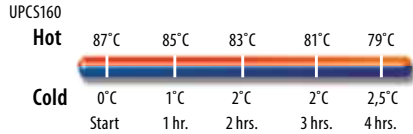
# Insulated Top Loading GN Food Pan Carriers

## S-Series

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

- 480
- 131
- 157
- 110

CEL In Stock Colours UPCS140, UPCS160, UPCS180: (480).



## UPCS140

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



## UPCS160

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



	20 cm	15 cm	10 cm	6,5 cm
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

## Capacity Chart



## UPCS180

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



## Camdolly CD160 For UPCS

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



180



CEL In Stock Colour: (180).

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

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

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