

Lightweight, Stores Great



UPCS160



UPCSS160

Save vertical space

UP
TO **35%**

Four UPCSS160 lids and four carrier bodies use 35% less vertical space than a comparable stack of UPCS160 components.

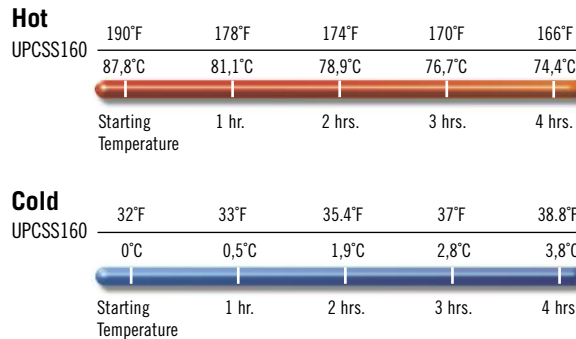
New!

- Cantilevered base reduces stacking and storage height by up to 35%
- Weighs 20% less than UPCS160
- Built-in seal and wide, nylon latches
- Smooth areas on lid and carrier make labeling easy

CAMBRO
TRUSTED FOR GENERATIONS™

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Lighten your load and reduce storage requirements with the Ultra Pan Carrier® S-Series Stack-and-Store. Weighing 20% less than the Cambro UPCSS160, this streamlined carrier features insulated lids and bases that nest for compact storage—perfect for large-scale operations where storage and transport are required. A built-in seal and vent ease cleaning and banish worries about missing parts, while smooth areas on the lid and carrier body make labeling hassle-free. Use with Cambro Food Pans and GripLids®.



CODE	EXTERIOR DIMENSIONS (L x W x H)	INTERIOR DIMENSIONS	CASE WEIGHT (CUBE)
UPCSS160	24½" x 16½" x 9⅞" (62,2 x 41,9 x 23,18 cm)	Top: 21⅜" x 13½" (54,29 x 34,29 cm) Depth: 6⅝" (17 cm) Bottom: 19" x 11" (48,26 x 28 cm)	16.81 Lbs. (2.435 ft³) 7,64 Kg. (0,07 m³)
Camdolly®			
CD160	16⅞" x 24⅞" x 10⅞" (42 x 62 x 26,5 cm)	—	19 Lbs. (2.30 ft³) 9 Kg. (0,06 m³)
400STP Strap	—	—	1.22 Lbs. (.11 ft³) 0,5 Kg. (—)

Case Pack: 1. **UPCSS160** available in Dark Brown (131) and Coffee Beige (157).
CD160 available in: Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180).

Full Size Food Pan Holding Capacity

Designed to hold one full-size 6" (15 cm) deep pan with a full-sized GripLid, the UPCSS160 will also hold a full-sized 4" (10 cm) deep pan with a full-sized Camchiller®. Not designed for use with fractional pans or divider bars.



GripLid recommended to prevent spills

1 full-sized 6" (15 cm) pan

1 full-sized 4" (10 cm) pan with Camchiller



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



Camchiller®

Use to pre-chill insulated carriers and hold cold food safely below 41° (5°C). Available in full and half-size.



H-Pan™

One pan that does it all: from prep to cooler to oven to steam table, handling temperatures from -40°F to 375°F (-40°C to 190°C).



GripLid®

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