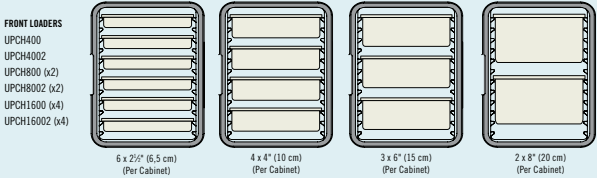


UPCH-Series Capacity Guide



Food Pan Portion Guide

GN 1/4 Food Pan				
Depth:	8" (20 cm)	6" (15 cm)	4" (10 cm)	2 1/2" (6.5 cm)
Serving Portions Per Pan: (1 cup or 240 mL)	80	60	40	30



MODEL	110V MODELS	220V MODELS		
Electrical Specifications				
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	9 feet	2.7m		
Capacity				
2½" (6.5 cm) Deep Food Pan	24	24		
4" (10 cm) Deep Food Pan	16	16		
6" (15 cm) Deep Food Pan	12	12		
8" (20 cm) Deep Food Pan	8	8		
Hot Holding Unplugged UPCH1600				
190°F (87.7°C)	187°F (86.1°C)	185°F (85°C)	184°F (84.4°C)	183°F (83.9°C)
Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
HOT HOLDING			150° - 165°F (65°C - 74°C)	
WARM UP TIME (from ambient to temperature)			to 150°F (65°C) in 45 Minutes from 76°F (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 148°F (65°C).)			4+ Hours	
*Based on test with 6 each, 5" (13 cm) deep H-pans with GripLids® filled with approx. 15 qts (14.2 L) of 190°F (87.7°C) water. (Temperatures are of the water not the air in the cart)				



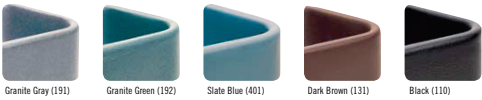
Ultra Camcart® H-Series

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	COMPARTMENT DIMENSIONS W x D x H	CASE LB. (CUBE) CASE HC. (WF)
UPCH400	Heated Ultra Pan Carrier®, 110V	18 1/2" x 26 1/2" x 24 1/2"	13 1/2" x 21" x 19 1/2"	45 (7.96)
UPCH4002	Heated Ultra Pan Carrier, 220V	46 x 67 x 63 cm	33.5 x 53.3 x 48.6 cm	20.45 (0.225)
UPCH800	Heated Ultra Camcart, 110V	20 1/2" x 27 1/2" x 54"	13" x 21 1/2" x 19 1/2"	102 (19.89)
UPCH8002	Heated Ultra Camcart, 220V	52 x 69 x 137.2 cm	33 x 54.5 x 48.5 cm	43.36 (0.563)
UPCH1600	Heated Ultra Camcart, 110V	28 1/2" x 33 1/2" x 54 1/2"	21" x 26 1/2" x 21"	194 (33.2)
UPCH16002	Heated Ultra Camcart, 220V	73 x 84.7 x 137.5 cm	53.5 x 66.5 x 53.5 cm	88.2 (0.942)
UPCH1600	Ultra Camcart with Heated Top Door Only, 110V	28 1/2" x 33 1/2" x 54 1/2"	21" x 26 1/2" x 21"	180 (33.2)
UPCH16002	Ultra Camcart with Heated Top Door Only, 220V	73 x 84.7 x 137.5 cm	53.5 x 66.5 x 53.5 cm	81.9 (0.942)
UPCHTD1600*	Heated UPCH1600 Replacement/UPC1600 Retrofit Top Door, 110V	26 1/2" x 4 1/2" x 21"		25.4 (1.67)
UPCHTD16002*	Heated UPCH1600 Replacement/UPC1600 Retrofit Top Door, 220V	66.8 x 10.8 x 53.3 cm		11.5 (0.047)
UPCHBD1600*	Heated UPCH1600 Replacement/UPC1600 Retrofit Bottom Door, 110V	26 1/2" x 4 1/2" x 21 1/2"		25.4 (1.67)
UPCHBD16002*	Heated UPCH1600 Replacement/UPC1600 Retrofit Bottom Door, 220V	66.8 x 10.8 x 53.7 cm		11.5 (0.047)
UPCHTR1600	Heated Ultra Camcart, Tamper Resistant, 110V	28 1/2" x 33 1/2" x 54 1/2"		197 (33.2)
UPCHTR16002	Heated Ultra Camcart, Tamper Resistant, 220V	73 x 84.7 x 137.5 cm		89.5 (0.942)

Case Pack: 1 *NOTE: UPCH1600 top and UPCH1600 bottom replacement/retrofit doors are not interchangeable.

UPCH1600 Casters: 6" (15.2 cm) - 2 fixed, 2 swivel, 1 with brake.

UPCH800 Casters: 5" (12.7 cm) - 2 fixed, 2 swivel, 1 with brake.



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0120986 UPCH1600 SS

ULTRA CAMCART® H-SERIES UPCH1600

Plug Into Performance



New!

- Perfect for large volume off-premise and satellite feeding
- Holds up to 24 full-size food pans
- Vertical vents constantly circulate heat from front to back for consistent temperature

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The UPCH-Series: Performance without Compromise

When you need a hot holding cabinet and a portable insulated transporter, there is no need to compromise. The UPCH-Series family of hot-holding food transporters offers unequalled durability and unmatched performance. No matter the number of people you need to feed or the temperature of the location, there is a UPCH model that will surpass your expectations.



Energy Star

The entire line of UPCH models are Energy Star approved so you can be sure that your UPCH is maximizing its energy use.

Power On and Heat On Indicators

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

Vertical Vents

Consistent heating throughout the unit is generated by vertical vents that constantly circulate heat from front to back of the cabinet.

Tough Exterior

All UPCH units are made of tough, polyethylene with polyurethane foam insulation to keep heat in while keeping the exterior cool to the touch.

Insulation

CFC-free, foamed-in place polyurethane foam insulation will hold temperature above 148°F (65°C) for over 4 hours when used unplugged.

- Gentle, 150° to 165°F (65° to 74°C) non-radiant heat will not cook food and maintains food moisture.

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

- 45-minute preheat time from room temperature.

- Three minute recovery after the door is opened and closed.

- 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.

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

The UPCH1600 is perfect for:

- Large events.

- Applications that require frequent opening and closing.

- Locations that demand durability.

- Customers who demand consistent performance.

- Those looking for a durable and reliable alternative to expensive metal cabinets.



UPCH400 and 800 units have a built-in thermometer that easily removes for cleaning. The UPCH1600 has an external digital thermometer that displays the internal temperature.



On / Off Switch allows for convenient powering on/off without unplugging the power cord.

Molded-in bumpers offer added protection.