

# Holds Safe Temperatures With Frequent Opening



- 3-Minute Temperature Recovery.
- 150° – 165°F Holding Temperature.
- Holds a Wide Variety of Foods.
- Heated Door Kits Sold Separately to Retrofit UPC400 and UPC800.

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# The Solution for Frequent-Access Holding plus Insulated Transport



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.

Marine rail is designed for use during service, not transport.

Built-in thermometer easily removes for cleaning.

Non-corrosive heating unit maintains a safe temperature range of 150° to 165°F (65,6° to 73,9°C).

Molded-in handles won't break off.

Single 9" (23 cm) nylon latch provides quick and secure opening and closing.

Vent cap equalizes pressure and releases steam.

Tough, polyethylene exterior stays cool to the touch.



Removable cord stows securely for transport.



UPCH400



UPCH800



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

Both units are available in 110V and 220V models.

MODEL	UPCH400/ UPCH800 (110 VAC MODELS)	UPCH400/ UPCH800 (220 VAC MODELS)
<b>Electrical Specifications</b>		
Required Voltage	110 - 120 VAC	200 - 230 VAC
Maximum Amp.	2.0a	1.2a
Watts	230w	265w
Hertz	50/60	50/60
Plug Type	Nema 5-15P	Euro plug, CEE7
Cord Connector / Inlet	C15 / C16	C15 / C16
Power Cord Length	9 feet	2,7 m

CAPACITY	UPCH400	UPCH800
2 1/2" (6,5 cm) Deep Food Pan	6	12
4" (10 cm) Deep Food Pan	4	8
6" (15 cm) Deep Food Pan	3	6
8" (20 cm) Deep Food Pan	2	4

**HOT HOLDING** 150° to 165°F (65° to 74°C)

**WARM UP TIME** 1 hour  
(from ambient to temperature)

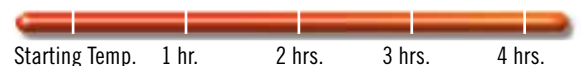
**RECOVERY TIME\*** 3 minutes  
(time to recover to temperature after door is held open for 30 seconds)

**TRANSPORT TIME\*** 4 hours+  
(after reaching temperature, amount of time unit can be held passively/unplugged until contents reach 148°F (65°C).)

\*Based on test with 4 full-sized, 4" (10 cm) deep H-Pans™ filled with 190°F (87,7°C) hot water.

## Hot Holding When Unplugged

	190°F 87,8°C	181°F 82,8°C	179°F 81,7°C	176°F 80°C	174°F 78,9°C
<b>UPCH400</b>					
<b>UPCH800</b>	190°F 87,8°C	183°F 83,9°C	181°F 82,8°C	178°F 81,1°C	176°F 80°C



# Keep Food Hot, Fresh and Safe for Hours!

- Enables HACCP compliance by maintaining safe, hot food temperatures.
- Gentle, 150° – 165°F (65,6° – 73,9°C) heat will not cook food and maintains food moisture.
- 45-minute preheat time from room temperature.
- Three minute recovery after the door is opened and closed.
- Uses less energy than three standard 100 watt light bulbs.
- UPCH400 models stack for storage or transporting on a Camdolly® with securing strap.
- Heated door kits also sold separately to retrofit UPC400 and UPC800.
- Versatile transporter holds a wide variety of food types and textures such as pasta, bone-in fried chicken, and double-crustured pies.

“We have found the new Cambro UPCH400 carrier to provide excellent heat retention while maintaining the crispy texture of our bone-in fried chicken that our customers expect.”

**Todd Walker,**  
Church’s Chicken  
Director—Restaurant Support Services



CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	COMPARTMENT DIMENSIONS W x D x H	CASE LBS (CUBE) CASE KG (M <sup>3</sup> )
<b>1-Compartment Hot Holding Ultra Pan Carriers</b>				
UPCH400	Heated Ultra Pan Carrier, 110V	18 $\frac{1}{8}$ " x 26 $\frac{3}{8}$ " x 24 $\frac{1}{8}$ "	13 $\frac{1}{2}$ " x 21" x 19 $\frac{1}{8}$ "	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)
UPCHW400	Heated Ultra Pan Carrier with Casters, 110V	18 $\frac{1}{8}$ " x 26 $\frac{3}{8}$ " x 31 $\frac{1}{4}$ "	13 $\frac{1}{2}$ " x 21" x 19 $\frac{1}{8}$ "	54 (9.98)
UPCHW4002	Heated Ultra Pan Carrier with Casters, 220V	46 x 67 x 79,4 cm	33,5 x 53,3 x 48,6 cm	24,55 (0,283)
UPCHD400*	Heated UPCH400 Replacement/UPC400 Retrofit Door, 110 V	18 $\frac{1}{8}$ " x 3 $\frac{1}{2}$ " x 21"	—	13 (0.93)
UPCHD4002*	Heated UPCH400 Replacement/UPC400 Retrofit Door, 220 V	46 x 9 x 53,3 cm	—	5,91 (0,026)
CD400	Camdollies®	20 $\frac{3}{4}$ " x 27 $\frac{1}{2}$ " x 9"— 53 x 70 x 23 cm	—	16 (3.21) 7,3 (0,09)
400STP	150" Long Strap	150" Long 5 m Long	—	$\frac{1}{2}$ (—) 0,5 (—)
<b>2-Compartment Ultra Camcarts</b>				
UPCH800	Heated Ultra Camcart, 110V	20 $\frac{1}{2}$ " x 27 $\frac{1}{2}$ " x 54"	13" x 21 $\frac{1}{2}$ " x 19 $\frac{1}{8}$ "	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)
UPCHT800	Ultra Camcart with Heated Top Door Only, 110V	20 $\frac{1}{2}$ " x 27 $\frac{1}{2}$ " x 54"	13" x 21 $\frac{1}{2}$ " x 19 $\frac{1}{8}$ "	96 (19.89)
UPCHT8002	Ultra Camcart with Heated Top Door Only, 220V	52 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,64 (0,563)
UPCHTD800*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door	18 $\frac{1}{8}$ " x 3 $\frac{1}{2}$ " x 21"	—	13 (0.93)
UPCHTD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door	46 x 9 x 53,3 cm	—	5,91 (0,026)
UPCHBD800*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door,	18 $\frac{1}{8}$ " x 3 $\frac{1}{2}$ " x 21"	—	13 (0.93)
UPCHBD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door,	46 x 9 x 53,3 cm	—	5,91 (0,026)

**UPCH Case Pack: 1** CD400 Colors: Black (110), Dark Brown (131), Coffee Beige (157), Gray (180), Slate Blue (401). **CD400 Case Pack: 1.**  
Casters: 5" (12,7 cm) – 2 fixed, 2 swivel, 1 with brake. \* Note: UPCH400, UPCH800 top and UPCH800 bottom replacement/retrofit doors are not interchangeable.

## UPCH Colors:



Black (110)



Dark Brown (131)



Coffee Beige (157)



Gray (180)



Slate Blue (401)



# Complementary Products



## H-Pans™

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.



## Camtherm®

Electric, ultra high capacity holding and transport for hot or cold foods.

For more information about Cambro products visit [www.cambro.com](http://www.cambro.com) or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.