

## UPCH-Series Capacity Guide

FRONT LOADERS	Diagram 1	Diagram 2	Diagram 3	Diagram 4
UPCH400				
UPCH4002				
UPCH800 (x2)				
UPCH8002 (x2)				
UPCH1600 (x4)	6 x 2½" (6,5 cm) (Per Cabinet)	4 x 4" (10 cm) (Per Cabinet)	3 x 6" (15 cm) (Per Cabinet)	2 x 8" (20 cm) (Per Cabinet)
UPCH16002 (x4)				

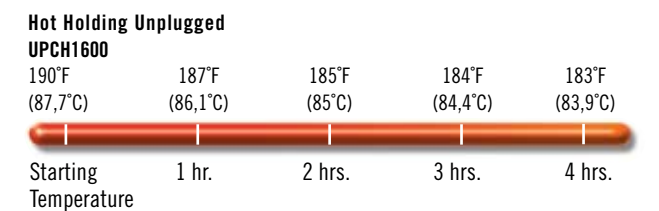
## Food Pan Portion Guide

### GN ½ Food Pan

Depth:	8" (20 cm)	6" (15 cm)	4" (10 cm)	2½" (6,5 cm)
Serving Portions Per Pan: (1 cup or 240 mL)	80	60	40	30



MODEL	110V MODELS	220V MODELS
<b>Electrical Specifications</b>		
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
<b>Capacity</b>		
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



<b>HOT HOLDING</b>	150°F - 165°F (65°C - 74°C)
<b>WARM UP TIME</b> (from ambient to temperature)	to 150°F (65°C) in 45 Minutes from 76°F (24,4°C)
<b>RECOVERY TIME*</b> (time to recover to temperature after door is held open for 30 seconds)	3 Minutes
<b>TRANSPORT TIME*</b> (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, 6" (15 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)



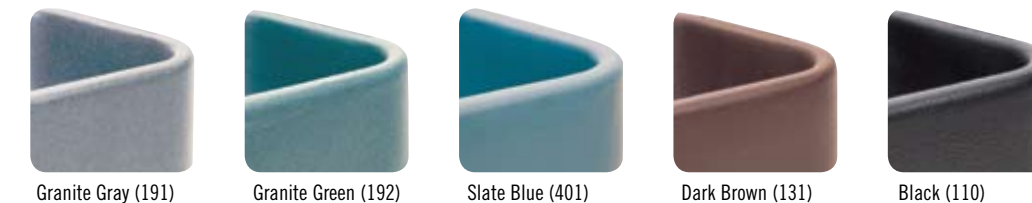
## Ultra Camcart® H-Series

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	COMPARTMENT DIMENSIONS W x D x H	CASE LB. (CUBE) CASE KG. (M³)
UPCH400	Heated Ultra Pan Carrier®, 110V	18 ½" x 26 ¾" x 24 ½"	13 ½" x 21" x 19 ½"	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 ½" x 27 ¼" x 54"	13" x 21 ½" x 19 ½"	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 ¾" x 33 ¾" x 54 ½"	21" x 26 ½" 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)
UPCHT1600	Ultra Camcart with Heated Top Door Only, 110V	28 ¾" x 33 ¾" x 54 ½"	21" x 26 ½" x 21"	180 (33,2)
UPCHT16002	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 ¾" x 4 ¼" 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 ¾" x 4 ¼" x 21 ½"		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 ¾" x 33 ¾" x 54 ½"		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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**Cambro USA**

Tel: 714 848 1555  
Toll Free: 800 854 7631  
Customer Service: 800 833 3003

**N. Ireland & UK**

Tel: 0800 587 0057 (Toll Free)  
Fax: 08450 280 34 11

**Cambro European Logistics**

Tel: 31 168 707 210  
Fax: 31 168 707 211

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D120906 UPCH1600 SS

ULTRA CAMCART® H-SERIES UPCH1600

# Plug Into Performance



The UPCH1600 is the heated, portable food transporter that can accommodate 720 servings!

**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.



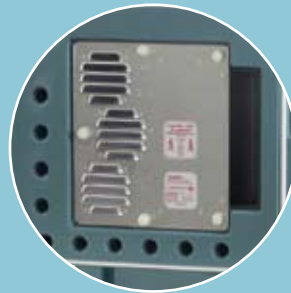
## Energy Star

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



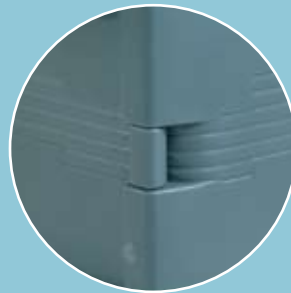
## Power On and Heat On Indicators

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



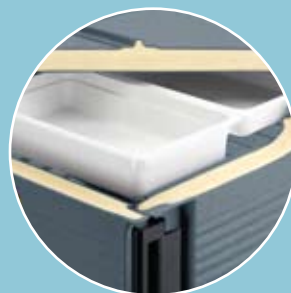
## Vertical Vents

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.