

## Holding Capacity Reference for PRO CART ULTRA™

TYPE OF CONTAINER	TALL STANDARD CAPACITY	TALL MAXIMUM CAPACITY
18" x 26" (45,7 x 66 CM) FULL SIZE SHEET PANS	14	32*
13" x 18" (33 x 45,7 CM) HALF SIZE SHEET PANS	28	64*
GN 1/1 HOTEL PANS (2½" / 6,5 CM DEEP )	20	32*
GN 1/1 HOTEL PANS (4" / 10 CM DEEP)	20	20
40 x 60 CM (15¾" x 23¾") TRAYS	14	30*
32,5 x 53 CM (12¾" x 20¾") TRAYS	28	64*
PIZZA BOXES 16" x 16" x 2" (40,6 x 40,6 x 5,1 CM)	14	16*

Standard rails: 7 pairs/compartment \*Additional rails required.



### Electrical Specifications (Per Compartment)

	HOT 110V	HOT 220V	COLD
REQUIRED VOLTAGE	100-125 VAC	200-230 VAC	100-230 VAC
MAXIMUM AMP	4.6a	2.3a	3.26a, 1.42a
WATTS / HEATER OR COOLER	529w	506w	326.6w
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
ALTERNATE PLUG TYPES AVAILABLE FOR THESE COUNTRIES	US, Canada, Mexico, China Europe, UK, Ireland, Australia, South Africa, Japan		
POWER CORD LENGTH	9 ft. / 2,7		

\* If country is not listed, please call Cambro Customer Service for details.

CODE	DESCRIPTION	UNIT WEIGHT	CASE LB (CUBE) / CASE KG. (M³)
<b>Both Compartments Passive</b>			
PCUPP	Non-electric	227.4 lbs (103 kg)	245.9 (40.1) / 111,7 (1,1)
<b>Both Compartments Hot</b>			
PCUHH	110V Standard USA / CAN power cord 5-15P	251.7 (114,2)	270.2 (40.1) / 122,8 (1,1)
PCUHH2	220V USA / CAN power cord 6-15P	251.7 (114,2)	270.2 (40.1) / 122,8 (1,1)
<b>Both Compartments Cold</b>			
PCUCC	110V Standard USA / CAN power cord 5-15P	262.6 (119)	281.1 (40.1) / 127,7 (1,1)
PCUCC2	220V USA / CAN power cord 6-15P	262.6 (119)	281.1 (40.1) / 127,7 (1,1)
<b>Hot &amp; Cold</b>			
PCUHC	Top Compartment Hot, Bottom Cold. 110V Standard USA / CAN power cord 5-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
PCUCH	Top Compartment Cold, Bottom Hot. 110V Standard USA / CAN power cord 5-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
PCUHC2	Top Compartment Hot, Bottom Cold. 220V USA / CAN power cord 6-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
PCUCH2	Top Compartment Cold, Bottom Hot. 220V USA / CAN power cord 6-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
<b>Passive &amp; Hot or Cold</b>			
PCUPH	Top Compartment Passive, Bottom Hot. 110V Standard USA / CAN power cord 5-15P	239.5 (108,7)	258 (40.1) / 117,2 (1,1)
PCUPC	Top Compartment Passive, Bottom Cold. 110V Standard USA / CAN power cord 5-15P	245 (111)	263.5 (40.1) / 119,5 (1,1)
PCUPH2	Top Compartment Passive, Bottom Hot. 220V USA / CAN power cord 6-15P	239.5 (108,7)	258 (40.1) / 117,2 (1,1)
PCUPC2	Top Compartment Passive, Bottom Cold. 220V USA / CAN power cord 6-15P	245 (111)	263.5 (40.1) / 119,5 (1,1)

Case Pack: 1 Color: Charcoal Gray (615).

Standard Railing Includes: 7 pairs of stainless steel Universal rails/compartment.

Standard Casters: 6" x 2" (15 x 5 cm) heavy duty swivel with brake in front, rigid in back.

Options: Security Package (S) available by special request.

Exterior Dimensions (Cold) W x D x H: 28" x 36½" x 66" (71,1 x 92,7 x 167,6 cm)

Exterior Dimensions (Hot & Passive) W x D x H: 28" x 35¾" x 66" (71,1 x 90,8 x 167,6 cm)

Compartment Dimensions (Cold) W x D x H: 21½" x 26¼" x 25½" (53,7 x 66,7 x 64,8 cm)

Compartment Dimensions (Hot & Passive) W x D x H: 21½" x 27" x 25½" (53,7 x 68,6 x 64,8 cm)

### Accessories

CASE	DESCRIPTION	UNIT WEIGHT	CASE LB (CUBE) / CASE KG. (M³)
<b>Rails</b>			
SSR1	1 Pair of Rails	4 lbs (1,81 kg)	4.12 (0.13)/1,87 (0,06)
SSR7	7 Pairs of Rails	27 (12,25)	27.75 (0.47)/12,59 (0,2)



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# Hot and Cold All in One Cart



**ELECTRIC  
COLD**



**ELECTRIC  
HOT**



## HOT AND/OR COLD HOLDING – ALL IN ONE CART

- Cold pre-set to 32.5°F (0,3°C), adjustable up to 40°F (4,4°C).
- Hot holding cycles between 150°-165°F (65,5°-74°C) to maintain food safe temperature.

## FLEXIBLE HOLDING FOR EVERY MENU

- Adjustable stainless steel rails hold GN food pans, sheet pans, trays and pizza boxes.

**CAMBRO**  
TRUSTED FOR GENERATIONS™

# THE Pro Cart Ultra™

Revolutionizing Food Transport

## NON-ELECTRIC (PASSIVE)

Non-electric holds hot or cold foods for 4 hours or more, even when unplugged.

Holds GN food pans, sheet pans, trays and pizza boxes!

### POLYETHYLENE EXTERIOR

Keeps food moist naturally and remains cool to the touch during operation, unlike metal cabinets.

### 5" x 8" (12,7 x 20,3 cm) MENU POCKET

Allows for easy product ID with either an index card or by writing directly onto smooth surface with a grease pencil.

### STANDARD 6" x 2" (15 x 5 cm) HEAVY DUTY CASTERS

Two non-marking, high-performance, all swivel casters with brakes in the front and two rigid casters in the back for smooth positioning and navigation.

### 4" (10 cm) NYLON LATCHES

For easy opening and closing and to secure contents during transport.

### SOLAR DIGITAL THERMOMETER

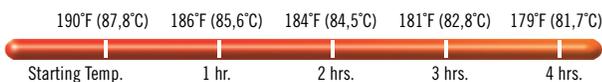
Monitor internal cabinet temperature at a glance.

### PERIMETER BUMPER

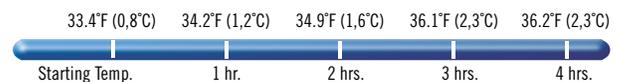
Protects cart and walls.



**Hot** — temperature loss averaging 3°F/hour (1,5°C/hour).



**Cold** — temperature gain averaging 0.7°F/hour (0,4°C/hour).



### GASKET-FREE DOOR

For easy cleaning, fewer replacement parts to worry about. Swing open completely to the side.



### MAGNETIC QUICK-CLOSE ON DOOR



### ERGONOMIC MOLDED-IN HANDLES

Will never break; great for maneuvering by operators of all heights.

# The Pro Cart Ultra™ is ideal for...

- Large events
- Flexible menu options
- Applications that require frequent opening and closing
- Safe holding and transport
- Operators who demand reliability and durability, under peak performance.

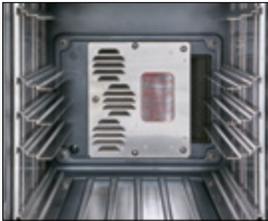


## ELECTRIC HOT ⚡

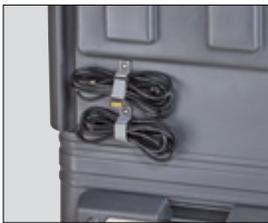
Keeps food safely between 150°F to 165°F (65°C to 74°C) with convenient, pre-set, gentle, nonradiant heat.

### ENERGY-SAVING HEATER

Over 50% more energy efficient compared to leading metal carts! Gentle, non-radiant heat circulates consistently from front to back of the cabinet.



Pre-heat time: 45 minutes  
Recovery time: 3 minutes after door open for 30 seconds.



### CORD KEEPER

Stores 9' (2,7 m) power cord neatly and safely.



## ELECTRIC COLD

Digital controller allows cold to be set from 32.5° to 40°F (0.3° to 4.4°C).

### THERMOELECTRIC COOLING

Cools down to 32.5°F (0.3°C) without a compressor for the ultimate in cold mobility and food safety on the go.



Pre-chill time:  
90 minutes to 40°F / 4.4°C  
(Tested at 73°F / 23°C ambient.)

Recovery time: 10 minutes after door open for 30 seconds.

**Note:** Operate in 90°F (32.2°C) or less environments for best results.

Hot/Cold unit shown



### INSULATION

CFC-free, polyurethane insulation throughout the body and doors maximizes heat or cold retention for 4 hours or more with no electricity needed.



### STAINLESS STEEL UNIVERSAL RAILS

Hold sheet pans, food pans, pizza boxes and trays (or limitless combinations of these!)



### RAIL GUIDES

Numbering corresponding to different holding containers helps speed set-up.