



Pro Cart Ultra® Pan Carrier, Electric, Dual Compartment, Insulated Food Holding Cabinet

Holds GN Food Pans

110V Models: PCU1600HH, PCU1600HC, PCU1600CC, PCU1600PP, PCU2000HH, PCU2000HC, PCU2000CC, PCU2000PP

Alternate Voltage Models: Add your country code to product code when ordering — US/Canada/Mexico (3), Europe (4), UK (5), Australia(6), South Africa (7), Japan (8), China (9).

Features & Benefits

- Unique and versatile, heavy duty holding and transport carts are designed to electrically and/or passively hold hot food and/or cold food simultaneously in one cart.
- Tough, durable polyethylene exterior stays cool to the touch and will never dent, crack, chip or rust.
- Thick CFC-free polyurethane insulation throughout the cart ensures food is held at safe temperatures up to 4 hours in passive units.
- Active hot or cold modules, as well as passive modules are also sold separately and can be quickly changed out to adapt to menu changes or operational needs.
- Heavy-duty, gasket-free, self venting doors open 270 (degrees) to the side, flush to the cart. Doors have a magnetic quick close feature and two each durable nylon latches. Door and body come with heavy-duty, high-gauge reinforced hinge hardware.
- Molded-in rails hold GN food pans with side load configuration (PCU1600 and PCU2000).
- Two ergonomic vertical molded-in rear handles run the entire height of the cart.
- PCU1600 and PCU2000 comes standard with heavy duty, hi-density rubber casters, 6" x 2" (15 x 5 cm) 2 front swivel with brake, 2 rigid in back. Lock pin on front casters can be used to convert swivel to rigid.
- Heating module features a touchscreen control with adjustable temperature setting from 140°F – 185°F (60°C – 85°C).
- Cooling module features simple input control with an adjustable setting from 32.5°F – 40°F (0,28°C – 4,5°C).
- Both heating and cooling modules feature actual temperature reading, temperature set-point and can easily be switched from °F to °C.

Project _____

Item No. _____

Model No. _____

Quantity _____



PCU1600

PCU2000

Electrical Specifications (Per Compartment)

	HOT MODULE	COLD MODULE
REQUIRED VOLTAGE	115-230 VAC	115-230 VAC
AMPS	3.9a @ 115v 2.17a @ 220v	3.6a @ 115v 1.7 a @ 230v
WATTS	450w @ 115v 500w @ 230v	414w @ 115v 393w @ 230v
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG BODY FOR THESE COUNTRIES	US, Canada, Mexico, China, Europe, UK, Ireland, Australia, South Africa, Japan	

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

Total Capacity

Code	Description	GN FOOD PAN DEPTHS			
		2 1/2" (6,5 cm)	4" (10 cm)	6" (15 cm)	8" (20 cm)
PCU1600	GN 1/1	24	16	8	4
PCU2000	GN 1/1	28	20	12	8

Approvals



www.cambro.com

Information and specifications are subject to change without notice. Please confirm at time of order.

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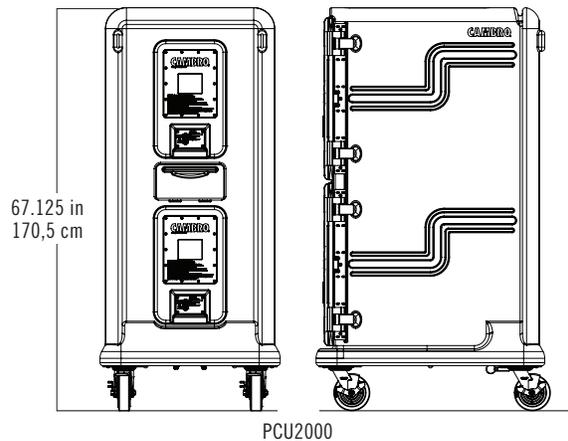
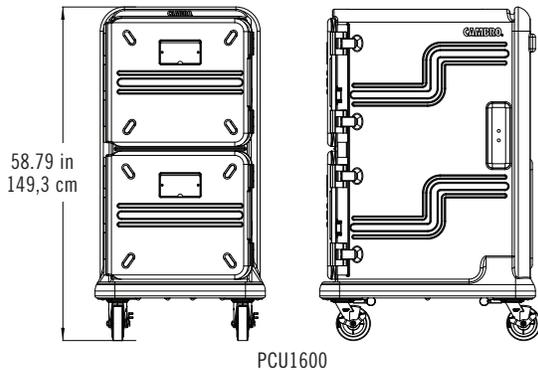
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Dimensions



CODE	DESCRIPTION	DIMENSIONS W x D x H	PRODUCT WEIGHT (LBS/KG)
PCU1600			
PCU1600HH	2 active hot compartments	30" x 38" x 59" (76,2 x 96,52 x 149,86 cm)	162.25 / 73,6
PCU1600HC	1 active hot compartment (top), 1 active cold compartment (bottom)		171 / 77,57
PCU1600CC	2 active cold compartments		179.75 / 81,31
PCU1600PP	2 passive compartments		150.19 / 68,13
PCU2000			
PCU2000HH	2 active hot compartments	30" x 38" x 68" (76,20 x 96,52 x 172,72 cm)	189.94 / 86,16
PCU2000HC	1 active hot compartment (top), 1 active cold compartment (bottom)		198.69 / 90,12
PCU2000CC	2 active cold compartments		207.44 / 94,1
PCU2000PP	2 passive compartments		177.88 / 80,69
Modules			
PCMXX	Cold Module	—	20.72 / 9,42
PCMHX	Hot Module	—	11.97 / 5,44
PCMPX	Passive Module	—	5.95 / 2,7

Case Pack: 1 **Color:** Charcoal Gray (615). Other configurations and Security Package available. Tow Hitch Package Available for PCU2000 Only.

Architect Specs The holding and transport carts shall be the Pro Cart Ultra Pan Carriers, all models starting with PCU, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. They shall be made of double wall, high-density, polyethylene and foam-injected CFC-free polyurethane. They shall have molded in rails for end side loading GN food pans (PCU1600, PCU2000). They shall be offered with electric hot, electric cold or passive modules. Electric hot compartments shall have an energy efficient 450W (115V units) / 500W (230V units) heating module with touchscreen controls and adjustable temperature range of 140 - 185°F (60 - 85°C). The heating module shall heat the compartment from ambient temperature to

165°F (73,9°C) in 15 minutes. Electric cooling compartments shall have a solid state thermoelectric 414W (115V units) cooling module with an adjustable temperature range from 32.5 - 40°F (.28 - 4,5°C). Each hot or cold module shall have a 9' (2,7m), single phase power cord with cord storage in the body of the cart. Each door shall have 2 each nylon paddle-style latches, and each compartment shall have heavy-duty stainless steel hinge hardware. Each PCU2000 shall have 4 each 6"x2" (15,2 x 5cm) hi-modulus, rubber casters, 2 each swivel with brake and 2 rigid. All carts shall be available in one color - Charcoal Gray (615)

Approvals

Standard Colors Charcoal Gray (615)



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