

CAMBRO®

Ultra Pan Carrier® S-Series

Side Loading

For GN Food Pans

Model UPCS400

Features & Benefits

StoreSafe

- Stylish, economical catering workhorse built to withstand the tough demands of catering and food delivery! Perfect for transporting hot or cold food to off premise events, corporate parties or delivering food from central kitchens to satellite locations.
- Combining a sleek, contemporary appearance with durable construction and reliable holding performance, the UPCS400 provides an exact fit for the following GN 1/1 Full Size Food Pans plus equivalent combinations of full-sized and fractional food pans:
4-4" (10 cm) deep, 6-2½" (6,5 cm) deep
3-6" (15 cm) deep, or 2-8" (20 cm) deep
- No removable gasket. Built-in seal offers excellent temperature retention, easier cleaning and reduced replacement costs.
- No vent cap. Built-in vent automatically equalizes pressure and releases steam as necessary.
- Menu clip makes content and event name labeling and identification quick and easy.
- Built-in pan guides on top provide stable and efficient staging.
- Polyethylene construction is durable and dishwasher safe.
- Foamed-in polyurethane insulation helps to ensure hot and cold foods are held at safe temperatures.
- 9" nylon latch opens and closes easily, secures tightly, and will not bend.
- Molded-in handles for easy, secure carrying.
- Stackable with both UPCS400 and UPC400 for convenient transportation and space-saving storage.
- For best holding results, preheat or pre-chill unit prior to use for 20–30 minutes. Use hot water or ice and keep door closed. Do not use any flame or electrical sources.
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Create a portable refrigerator by using the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels for up to 2 hours longer by using two Camwarmers™ inside the compartment.
- Non-electrical.
- No assembly required.
- Available in 3 colors.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



UPCS400
(Shown with
Camchiller and
ThermoBarrier)



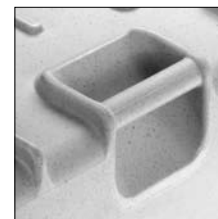
Thick Insulation and
Built-in Seal



Menu Clip



Built-in Staging Area



Molded-in Handles

Hot

Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
190°F 87,8°C	186°F 85,6°C	184°F 84,5°C	181°F 82,8°C	179°F 81,7°C

Cold

Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
33,9°F 1,05°C	34,1°F 1,2°C	34,7°F 1,5°C	35,2°F 1,8°C	35,8°F 2,1°C

Approvals



CAMBRO®
MANUFACTURING COMPANY
www.cambro.com

© 2006 Cambro Manufacturing Company
Telephone 714 848 1555

Toll Free 800 854 7631

5801 Skylab Road, Huntington Beach, CA 92647-2056 U.S.A.

Customer Service Hot Line 800 833 3003

Printed in USA

Ultra Pan Carrier® S-Series

Side Loading

For GN Food Pans

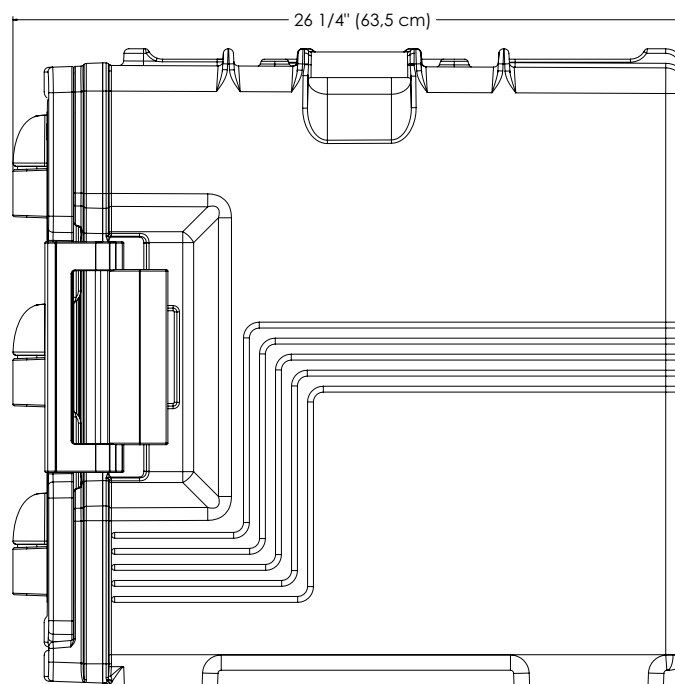
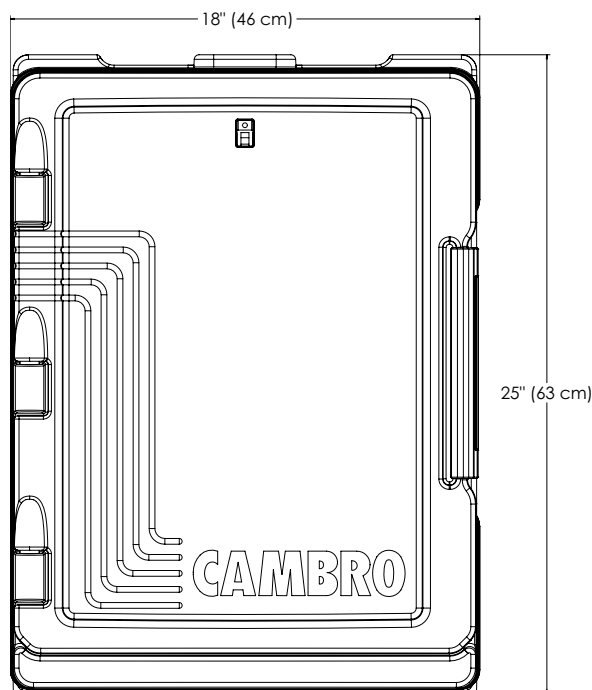
Model UPCS400

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Approx. Capacity	Exterior Dimensions D x W x H	Case lbs./Cube	Kg/M ³
UPCS400	Ultra Pan Carrier S-Series	60 qts.	26 1/4" x 18" x 25" (63,5 x 46 x 63 cm)	43 1/8 (6,9)	19 (0,020)
Caster Kit					
UPCS400CK	2 fixed, 2 swivel, 1 with brake	—	—	9 3/4 (0,26)	4 (0,001)

Optional Accessories

ThermoBarrier®	<input type="checkbox"/> 400DIV Gray (180)
Camdolly®	<input type="checkbox"/> CD400
Strap	<input type="checkbox"/> 400STP
Camchiller®	<input type="checkbox"/> CP1220 Cold Blue (159)
Camwarmer®	<input type="checkbox"/> 1210PW Granite Gray (191)
Security Latch Package	<input type="checkbox"/> H06012

Standard Colors

<input type="checkbox"/> Speckled Gray (480)
<input type="checkbox"/> Slate Blue (401)
<input type="checkbox"/> Dark Brown (131)

Architect Specs

The non-electrical food service and transport side loading carrier shall be an Ultra Pan Carrier, Model UPCS400, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall be made of polyethylene and foam-injected polyurethane. It shall have a built-in vent to help equalize pressure and release steam. It shall have a built-in gasket that is not removable. It shall have a menu clip for labeling contents. It shall have built-in pan guides on top for staging. It shall transport GN Full Size, 1/2 Size, and 1/3 Size Food Pans. It shall

have a durable nylon door latch and the compartment door shall swing open 270° to the side. It shall have ergonomic molded-in handles located on each of the sides. It shall be available with an optional tamper resistant security package for correctional facility use. It shall require no assembly. It shall be available in 3 colors.

Approvals



CAMBRO
MANUFACTURING COMPANY
www.cambro.com

© 2006 Cambro Manufacturing Company
Telephone 714 848 1555

5801 Skylab Road, Huntington Beach, CA 92647-2056 U.S.A.
Toll Free 800 854 7631
Customer Service Hot Line 800 833 3003

Printed in USA

UPCS400 Cut Sheet 0806.indd