IT INSULATED TRANSPORT

the ultimate guide

HOW TO SELECT THE **RIGHT EQUIPMENT**

TIPS FOR MAXIMIZING PERFORMANCE

CAMBRO®
TRUSTED FOR GENERATIONS™
www.cambro.com

IT

FOOD...the essence of life.

Ah, it evokes pleasure, comfort, and security all at once. It's the symbol of warm hospitality and the basis of defining cultures around the world. Food ties us as one when we sit together for a meal and instantly transports us to other parts of the world with that first spoonful of savoury Hungarian Goulash soup, a bite of tangy Filipino chicken adobo or a hearty serving of the classic French Boeuf Bourguinon served with crusty baguette.

When you need to transport the world from your kitchen to satellite locations, you can always count on Cambro. Our large selection of insulated transport products and unmatched durability and performance have made us the brand of choice for over 60 years by caterers, hotels, schools and colleges, military units and disaster relief agencies alike throughout the world.

This guide provides an overview of Cambro's line of Insulated Transport products and offers tips on maximizing their performance for your operation.

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Insulated Transport at a Glance

Beverage Servers

Hold hot or cold beverages, stocks or soups.

Ultra Camtainers®

1 UC1000
2 R1000LCD (Riser)
3 LCDCH (Condiment Holder)
4 UC500
5 UC250

Camtainers®

6 100LCD
7 350LCD
8 250LCD
9 500LCD
10 1000LCD

CamServers®

11 CSR3
12 CSR5

Insulated Transport at a Glance

NON-ELECTRIC FOOD HOLDING

Top-loading transporters for Single Food Pans

Top-loading carriers hold full-sized single pans or a combination of fractional pans. Try serving directly from them as well!

S-Series

1 UPCSS160
2 UPCS160

100 Series

6 UPC100
7 100MPC
8 100MPCHL

Ultra Pan Carriers®

3 UPC160
4 UPC180
5 UPC140

Front-loading transporters for Multiple Food Pans

Front-loading transporters hold multiple pans and come in a variety of sizes, with or without casters. They are designed to conform to food pans meeting Gastronorm (GN) Standard EN-631.
Ultra Camcarts feature dual compartments with insulation throughout.

Camcarriers

9 UPC300
10 UPCS400
11 UPC400
12 CD400 (Camdolly®)

Ultra Camcarts

13 UPC600
14 UPC1200
15 UPC800
16 UPC1600

Front-loading transporters for Sheet Pans and Food Boxes

Front-loading carriers and carts hold multiple sheet pans, trays or boxes. The Camcart® product line includes models that hold trays and sheet pans. Combo Cart® Plus units feature double compartments with insulation in between and are designed to hold both full-size food pans and sheet pans. Models for food storage boxes are also available.

Camcarriers for Sheet Pans

17 1318MTC
18 1826MTC

Camcarts

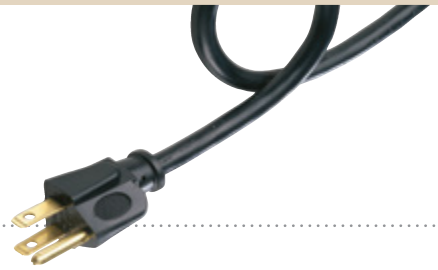
19 1826LTC
20 1826DTC

Combo Cart® Plus Non-Electric

21 CMBPLHD
22 CMBP

Electric Food Holding

Perfect for frequent opening and closing and for longer events, electrical models extend holding time and support food safety. Depending upon the model, plug in for hot or cold food holding on-premise and unplug for non-electric, insulated transport and off-premise use. Food stays naturally moist with no water pan needed.



over **50%** **more** energy-efficient
compared to leading metal carts!

48% **more** energy-efficient
than leading metal cabinets

Even when unplugged, continues to hold food safely for **OVER 4 HOURS.**

SAVE MONEY on electricity and canned fuel!

Remains **COOL TO THE TOUCH,** even when heated.

Adjustable Universal stainless steel rails offer the **UTMOST FLEXIBILITY** in product holding.

Ultra Pan Carrier® H-Series for Hot Holding

1 UPCH400
2 UPCH800
3 UPCH1600

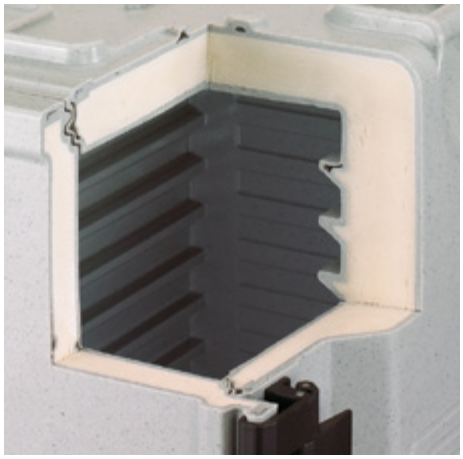
Camtherm for Food Pans and Sheet Pans
Hot Only **and** Hot or Cold **Models**

4 CMBH1826LF (Hot Only)
CMBHC1826LF (Hot and Cold)
5 CMBH1826TSF (Hot Only)
CMBHC1826TSF (Hot and Cold)

Combo Cart® Plus for Food Pans, Sheet Pans, Trays & Pizza Boxes!

6 CMBPLHHD
7 CMBPHHD

Features and Food Safety



Foam Insulation

Holding hot or cold food safely is an easy requirement to meet with all of our insulated transport equipment. Thick, CFC-free polyurethane foam insulation throughout ensures superior holding power for 4+ hours, with no electricity.

Doors

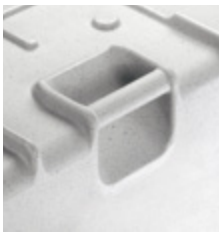
All of our front-loading carriers and carts have doors designed to swing fully to the side for easy loading and unloading.

Vent Caps

Patented vent cap or self-venting design equalizes pressure to release steam and allows doors or lids to open easily.

Rails

Molded-in rails or rail guides are designed to maximize holding capacity.



Handles

Designed for ergonomic lifting and carrying, molded-in handles won't bend or break.

"Amazingly these units are built to last. I remember one incident on a train. Our hostess opened the door of a 'Cambro' and took out a quantity of single serve meals to hand to the guests. While she was handing them out, a passenger pushed the 'Cambro' out of the door of the train moving at 100 km/hr. The 'Cambro' was recovered the next day by a rail worker. It had only superficial scratches."

Rudy Winkler

Owner, Hungry Camper Catering Company
Geelong, Victoria, Australia

Heaters

Electrical units have heaters that conveniently keep food at safe temperatures ranging from 150° to 165°F.

Latches

Sturdy latches ensure a tight seal and are easily opened and closed.

Bumpers

Molded-in bumpers help prevent damage.

Tough Exterior

Tough polyethylene exterior won't dent, rust or chip yet is easy to clean for overall safety and hygiene.

Casters

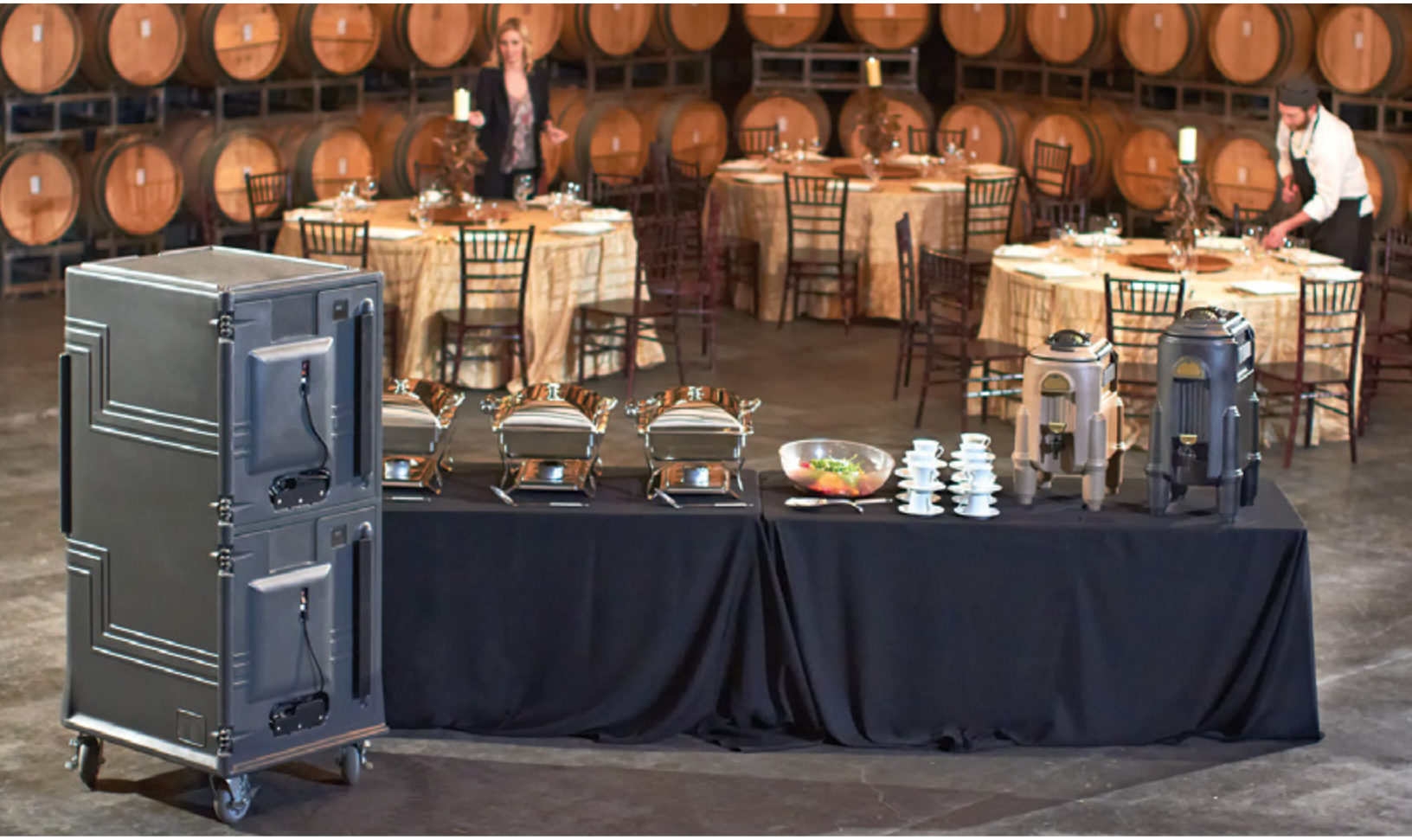
Heavy-duty casters are secured to thick steel axles or molded-in plates to ensure smooth and stable transport.

Staging Area

Molded-in marine rail on top of most units provides extra storage or staging area during service.

"Our hotel does a high volume business in banquets and catering as we are located near Disneyland and the Anaheim Convention Center. We've been using metal holding cabinets all these years but since we tried the Combo Cart® Plus, Electric, what can I say but, "Wow!" Unlike the metal hot boxes, the Combo Cart Plus continues to keep food hot even after we unplug it for many hours. We know food stays safe and the best part is that we've been saving thousands of dollars from not having to use canned heat, as we've always had to use when transporting the metal hot boxes. With this cart we don't need to bring electrical cords everywhere, food quality is excellent and the bonus is we've also stopped denting our walls! I also love the instant reading of the cart's internal temperature from the solar digital display on the front. I couldn't be happier with this cart!"

Chef Kyung Carroll
Executive Chef, Anaheim Hilton



Not sure which transporter to choose?

The following questions will help you find the best tools for the job.

How much food will you be transporting?

Cambro offers different-sized transporters depending upon how much product you need to transport. From one pan to 32 full-size food pans, we have insulated transport products to fit your every need.

Consider average party size or number of guests to be served when selecting a transporter. Keep in mind that a 4" deep full-size food pan holds approximately (40) 1-cup servings.

- For 1 to 3 full-sized pans, a top-loader or smaller front-loader such as the 300MPC would be ideal.
- For up to (4) 4" deep pans, try the UPC400 or UPCS400.
- For (6) food pans up to 32, we have many varieties to select from: Ultra Camcarts, the Combo Cart® Plus, or Camtherms.

TIP! To get the best performance from your transporter, note that the fuller it is, the better it will perform.

How long will you need to hold food?

Cambro insulated transporters are all designed to maintain safe temperatures for at least four hours, whether for cold food or hot food.

- For holding foods less than 4 hours, try our selection of non-electric transporters.
- For holding requirements more than 4 hours, we recommend an electric transporter for hot holding.

TIP! Try one of our temperature maintenance tools—the Camchiller® or the Camwarmer®—to prolong hot holding or cold holding time.

How often will you need to access the food?

- For frequent opening and closing on location, use the electric Ultra Pan Carrier® H-Series, the Combo Cart® Plus Electric, or Camtherm® Bulk Food Holding Cabinet to hold hot foods.
- Or, extend the cold or hot holding with one of our temperature maintenance tools.

Note: A full-size food pan is equivalent to Gastronorm standard GN 1/1 (see p.24).

What kind of surface will you be transporting over?

- For transport over smooth surfaces, carpet or tiled floors, choose standard polyurethane casters.
- If you frequently push your carts over rough terrain, sidewalks or cobblestone, Heavy Duty (HD) hi-modulus casters are recommended.

What kind of container will you be using in the transporter?

Cambro offers transporters specifically designed to hold beverages, food pans, sheet pans, trays, food boxes or pizza boxes.

- All pans made to Gastronorm EN 631-1 specifications will load and hold in Cambro food pan carriers or carts.
- For 1/2 size or 1/3 size GN food pans, use top-loading Camcarriers® or front-loading carriers or carts with model numbers between 300 and 800.
- The hinged lid on the 100MPCHL makes this top-loading carrier ideal for serving soups and stews.

TIP! Disposable pans may be used in Cambro insulated transporters when supported by a Camwear® or H-Pan™ flat lid. To keep disposable pans from buckling, place pan on top of lid and slide onto rails.

Hot — temperature loss averaging 3˚F/hour.

Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.
190˚F	186˚F	184˚F	181˚F	179˚F
33.9˚F	34.1˚F	34.7˚F	35.2˚F	35.8˚F

Cold — temperature gain averaging 1.5˚F/hour.

How will you be moving your transporter?

How you will be moving your transporter is an often overlooked consideration. After all, if you decide to buy a tall Combo Cart® Plus, you will need access to a truck with a lift gate.

- Review external dimensions and check stacking height on and off dollies to ensure that the transporter(s) will fit into storage areas and transport vehicles.
- Consider who will be carrying, stacking or pushing transporters and how far they will be transported. Stairs, ramps and elevator usage should also be taken into consideration.
- Lift-and-carry transporters feature ergonomic, molded-in handles on the ends or sides for one or two-person lifting and are good for situations when transporters cannot be pushed and rolled.
- Use Cambro Camdollies® and a 400STP Safety Strap to safely stack and push food pan carriers. Camdollies are available with or without handles.

Temperature Maintenance Tools

Maintain Safe Food Temperature Longer

These performance-enhancing tools were designed specifically to work inside Cambro® insulated transporters. Safe and easy-to-use, these tools are reusable, labor and cost-saving alternatives to boiling hot water or working with ice.

"We pride ourselves on our HACCP food safety program. With Cambro, we're able to maintain proper temperature controls hot or cold."

Eric B. LeVine
Executive Chef/Partner Chef Eric Catering & Events
Atlanta, GA

Camwarmer®

Use to:

- Preheat Cambro cabinet before loading pans of hot food.
- Maximize hot food holding when kept in cabinet with hot food.
- Minimize open cabinet space and loss of food temperature.
- Minimize temperature loss when door is opened and closed.

How to Use:

- Heat in 350˚F (177˚C) oven for 45 minutes.
- Slide one or two on bottom rails of Cambro cabinet.
- Move up as pans are removed to maximize performance.

1210PW
FIT: 300MPC, UPC400, UPCS400, UPC600, UPC800

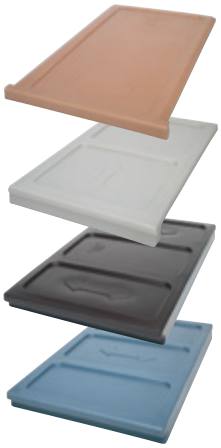
ThermoBarrier®

Use to:

- Reduce empty space in partially full cabinet to minimize food temperature loss.

How to Use:

- Slide under hot food loaded in upper cavity space.
- Slide above cold food loaded into lower cavity space.



300DIV
FIT: 300MPC, UPC600

400DIV
FIT: UPC400, UPCS400, UPC800

1200DIV
FIT: UPC1200

1600DIV
FIT: UPC1600

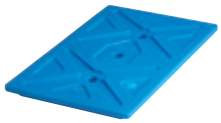
Camchiller®

Use to:

- Pre-chill Cambro cabinet before loading.
- Maximize cold food holding by using in cabinet with chilled food.
- Minimize open cabinet space and gain of food temperature.
- Minimize temperature gain when door is opened and closed.

How to Use:

- Freeze flat for 8 hours prior to use.
- Slide on top rails of Cambro cabinet.
- Move down as pans are removed to maximize performance.



CP1220*
FIT: UPC400, UPCS400, UPC600, UPC800, UPC1200, UPC1600, UPCSS160 (with 4" deep full-sized pan)

*Half size CP1210 also available.

HOW TO HOLD GELATO IN HOT WEATHER USING THE UPC1200

Industrial Taylor is the premier manufacturer and distributor of gourmet gelatos to restaurants and food chains in Bogotá, Colombia. As a family-run enterprise, they also own and operate 25 coffee and ice cream shops under the brand name PICOS.

Courtesy of Industrial Taylor SAS

THE ROUTINE BEFORE CAMBRO

After the gelato is manufactured it is held in freezers between -0.4 to -4˚F (-18˚ to -20˚C). The product is shipped out within 24 hours on a daily basis, via refrigerated trucks. The frozen confection travels an average of 2 to 5 hours to reach its destination and must be maintained between 3.2 to -0.4˚F (-16˚ to -18˚C) in order to provide optimal dining at the stores.

THE RENAISSANCE

After the introduction of Cambro's

UPC1200 and Camchillers

to the operation at Industrial Taylor, life has never been the same.

In this special feature, Industrial Taylor shares with us

step-by-step how they keep gelato frozen in the 70-80˚F (22-26˚C) heat of Colombia.

STEP 1

The UPC1200 carts and Camchillers are chilled in the walk-in freezer overnight.

STEP 2

Inside each Camcart, the gelato is stored inside both stainless steel gastronorm pans as well as cardboard gelato boxes. The GN pans each hold 8.8 lbs. (4,000 grams) of gelato while the cartons hold 6.6 lbs. (3,000 grams) each.

Each UPC1200 unit has a total capacity of 152 lbs. (69,000 grams) of ice cream.

STEP 3

The units are closed and loaded onto (YES!) ***non-refrigerated trucks*** for delivery to the PICOS coffee and ice cream shops.

THE SAVINGS

The savings are reflected in the lower fuel consumption from now using non-refrigerated trucks vs. the previous mandatory use of refrigerated trucks.

THE RESULTS

The UPC1200 units routinely hold product in 72˚F (22˚C) weather and outperforms even at 77˚F (25˚C), keeping the gelato firm and at an excellent consistency for customers to enjoy.

On a 2 hour journey the product's temperature does not change, while the longest 5 hour trip, adds a mere 35.6˚F (2˚C).

"We are extremely happy with the excellent holding power of our Cambro units. They have changed our operation in such an unbelievably positive way. They guarantee an excellent product every time to our customers and savings for our company. What more could one ask for?"

Ana Benavides
Manager, Production and Quality Control
Industrial Taylor

Steps for Peak Performance

Ensure all parts are operational.

To ensure maximum temperature retention, gaskets, latches, hinges, door pins and venting caps should be kept clean, in place and in good working condition. Take advantage of gasketless products such as UPCS400.

Preheat or pre-chill.

Preheating or pre-chilling transporters before loading is recommended for best results and to extend holding time.

Preheat

- Slide one or two hot Camwarmers® or a full-sized, uncovered pan of 190˚F (88˚C) hot water onto bottom rails.
- Close door for 15-30 minutes.

Pre-chill

- Slide frozen Camchiller® or a full-sized, uncovered pan of ice water onto top rails.
- Close door for 15-30 minutes.
- If space is available, place transporters in cooler or freezer overnight with doors open or lids off.

To preheat or pre-chill beverage servers, fill with hot water or ice water, cover and latch lid for 15-30 minutes.

Load the right combination of food.

- Storing one type of food in same-size, same-depth pans in each transporter helps to optimize food quality and food safety. Also, planning and food portion control is more efficient as every pan yields the same amount.
- If mixing different foods, consider products carefully as one can adversely affect the other and increase the risk of cross-contamination. For example, holding vegetables, medium-rare tenderloin and mashed potatoes together can result in well-done meat and soggy vegetables.
- Test each new recipe in a Cambro insulated transporter to make sure it produces the desired results prior to adding it as a menu item.

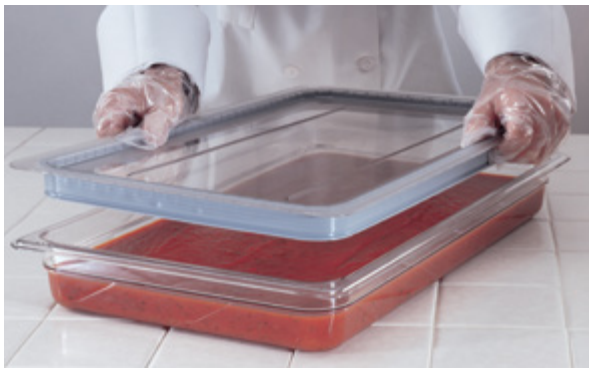
Food Quality

The chart below provides some basic guidelines of foods that are best suited for holding or finishing in an insulated transporter and those that are better suited for holding in an electric transporter.

INSULATED TRANSPORTER HOLDING Moist or Dense Foods	Chicken/Turkey Cold Prepared Salads Stew/Chili/Chowder Cold Poached Salmon Lasagna Barbecue Ribs Pulled Pork	Filet of Sole Mashed/Whipped Potatoes Baked Beans Au Gratin Potatoes Rice Pilaf Baked Potatoes in Foil
INSULATED TRANSPORTER FINISHING	Chicken/Turkey Prime Rib Beef Tenderloin Pork Tenderloin	Al Dente Vegetables Chicken Baked Potatoes
ELECTRIC TRANSPORTER Moist or Dense Foods or Crispy, Crusted, Flaky or Fried Foods	Chicken/Turkey Filo Cups Crab Cakes Hot Fried Chicken Pizza	Shepherds Pie Breaded Foods Pastry Crusted Foods Roasted Potatoes Fruit Crisp

Use shallow pans and cover whenever possible.

- Shallow 2½" (6,5 cm) or 4" (10 cm) pans help retain safer food temperatures and quality during each step of the cooking, holding and serving process.
- Use covers to protect food from spilling and reduce the risk of cross-contamination. Cambro GripLids® were specifically designed to prevent spills when used with Camwear® pans and H-Pans™.
- Reduce wrap or foil and labor costs by using reusable lids whenever possible. Reusable lids also ensure secure stacking and storage in the cooler or freezer, maximizing storage space.



Minimize door opening and closing.

Every time doors are opened or lids are lifted, foods and liquids lose temperature. To reduce frequent opening:

- Label the outside of each transporter with tape, labels or tags for closed-door content identification. Cambro UPCS400 models feature a built-in menu clip, and the Combo Cart® Plus has menu pockets, making content labeling and identification quick and easy.
- Color code transporters according to contents (i.e. green for salads, coffee beige for chicken).

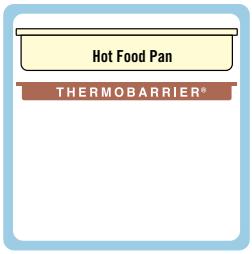
FEED MORE℠ | FOOD BANK | COMMUNITY KITCHEN | MEALS ON WHEELS
working together to feed more

"We have been using the Cambro UPCS400 with great success for 6 years for our Kid's Café program. Its sturdy, durable design has allowed us years of continual use and easy sanitation, and we really put them to the test with constant delivery turnaround. The built in gasket feature and simple latch closure makes it very easy to maintain and ensures that the temperatures within are optimal. We use the hot plates and cold plates to maximize holding temperatures and also the dividers for smaller loads which allows us to combine hot and cold storage for smaller sites. These units are an integral part of our operation and we love them!"

Sally Plout
Vice President Food Services
Central VA Food Bank and Meals on Wheels

Minimize empty space.

Empty spaces in a transporter can cause food to lose temperature, since cavity air and food temperature will naturally equalize. To prevent this, transport carriers as full as possible. When working with a partially-filled carrier, maximize safe food temperatures and minimize holding time. Slide a Cambro ThermoBarrier® under hot food loaded in upper cavity space or above cold food loaded into lower cavity space.



Combo Cart® Plus at The Grove Restaurant & Bakery

1 Pizzas, in their cold state, about to be baked in one of The Grove's indoor pizza ovens.

2 The Combo Cart Plus, shown with Cambro's UPC160 top-loaders holding ingredients, make outdoor pizza events a cinch.

3 Chef Lance and his indispensable side-kick, the Combo Cart Plus, make a winning team keeping pizzas crisp straight out of the wood-fired ovens.

4 Flexibility at its best! Without electricity, Chef Mark uses the Combo Cart and Camchiller to keep pastries chilled from the bakery to their display case.

Combo Cart® Plus

Flexible Options for a Bustling Catering Events Enterprise

Hollister, CA-Nestled in the scenic foothills of California's Central Coast lays a 50 acre estate just a few miles from the cool ocean breezes of Monterey Bay. Contemporary and hip, yet filled with old world charm, Léal Vineyards is the vision of mega-entrepreneur, Frank Léal.

The vineyard produces a limited edition of award-winning wines from the estate's varietals and the gorgeous grounds featuring olive groves, a barrel room and lakeside gazebo with fountains, cascading waterfalls and picturesque hills, is home to hundreds of weddings, parties and corporate events each year.

the grove
live+love+léal

THE CHALLENGE

As Frank Leal's portfolio also includes other venues—Willow Heights Mansion, The Barn, as well as The Grove Restaurant (which acts as the central kitchen), the challenge is to find insulated transport that can safely and reliably hold cold as well as hot food for many hours at these satellite locations. Items such as gourmet raviolis would be transported in a frozen condition hours in advance, delivered and then finished off in state-of-the-art mobile kitchens at the respective sites.

The Solution? *For smaller catered events, Cambro's UPCS400 and UPCH400s serve well.*

*Larger events demand the **flexibility** of the Combo Cart Plus.*

IDEAS TO SHARE...

"Wood-fired pizzas are also a significant portion of our business, and in extremely high demand. With the multiple custom-made Mugnaini® ovens at each venue, our pizza chefs are able to cook close to 1,000 wood-fired pizzas in 3-4 hours. Combo Carts are an essential tool for helping us store both cold raw dough as well as crisp, finished pizzas. Compared to metal carts, they offer a lot more flexibility and are easy to maneuver. It would be nearly impossible to execute such high volume cooking without proper equipment, and Cambro provides exactly what we need for any type of event or situation. The carts simply make our jobs easier and we could not work without them!"

Mark Johnson
Executive Chef
Léal Vineyards, The Grove Restaurant & Willow Heights Mansion

Complementary Products

High Heat Food Pans and Lids

X-Pan™

Simplify your operations with one pan that does it all, from prep to cooler to oven to steam table.

- Designed to withstand temperatures from -40˚F (-40˚C) to 375˚F (190˚C).
- Non-stick surface for increased yield and easy cleaning.
- Use in microwave, oven, steam tables and hot holding applications.

Camwear® Food Pans

Store, transport, display and serve food with Camwear food pans.

- Virtually unbreakable polycarbonate won't crack, bend or dent.
- Designed to withstand temperatures from -40˚F (-40˚C) to 210˚F (99˚C).
- Easy to clean, non-stick surface offers high yield.

We've got you covered!

Increase yields and reduce points of cross-contamination with Cambro's innovative and durable lid NSF listed collection for food pans.

Seal Covers

New Seal Covers feature a tight inner seal to prevent cross-contamination and reduce spills during transport. Extends product freshness so you can save your greens and save some green$! The translucent material allows for product identification without removing the cover. Withstands -40˚F to 160˚F.

GripLid®

Molded-in polyurethane gasket on the lid grips the sides of the food pan, reducing spills and points of cross-contamination. Perfect for beans and barbecue!

FlipLid®

Flip-up lid provides easy access to contents. Food can be held without getting dried out, increasing yields and reducing points of cross-contamination. Also available with spoon-rest notch.

Testimonials

Dare to Care community kitchen

in partnership with Lift a Life FOUNDATION

"Dare to Care Food Bank provides over 1,000 hot, nutritious meals daily to children at risk of hunger through after-school programs at the YMCA, Boys and Girls Clubs and Community Centers of Kentucky and Indiana. We are currently using Cambro's UPC400s, Camchillers, Camwarmers and Thermobarriers. We make our first delivery at noon and the food isn't served until 5 pm. Keep in mind that these units are riding around all day in 6°F weather. This has been one of the coldest winters I can remember and we have had no issues with hot food at all. The Camwarmers also do such a great job at extending holding time that the next day when we come back to pick up the units, the cavities are still warm! Same thing with the Camchillers. 24 hours later and it's still like a refrigerator inside! I am extremely satisfied with our UPC400s and all of the temperature products we use. We will certainly be adding more to the 100 units we already have!"

Jon Meng
Executive Chef, Dare to Care Food Bank

Specialist Zach Hansen, US Army

"When I was in the Army in Germany we were offloading supplies and had to do it quickly. Our Cambro took about a 25 foot free fall and we figured it was dead. About 4 hours later we opened it only to learn that all our food was ok and still hot!"

Chris Baker
SFC(R)

Beverage Servers

CamServers®

Designed specifically for coffee breaks during meetings. Opening on lid allows for easier refilling.

1

2

Ultra Camtainers®

Feature two wide nylon latches that are easy to open and close.

3

4

5

Camtainers®

Each unit features four to six sturdy plastic latches that will never rust.

6

7

8

9

10

Handwash Accessories

11

12

1 **CSR3**
Capacity: 3 gal.
7 oz. Cups: 54
13¼" W x 18¼" D x 23½" H

2 **CSR5**
Capacity: 5 gal.
7 oz. Cups: 91
13¼" W x 18¼" D x 25¾" H

3 **UC250**
Capacity: 2¾ gal.
7 oz. Cups: 50
11¾" W x 16¾" D x 19¾" H

4 **UC500**
Capacity: 5¼ gal.
7 oz. Cups: 96
11¾" W x 16¾" D x 26⅝" H

5 **UC1000**
Capacity: 10½ gal.
7 oz. Cups: 192
16¼" W x 20½" D x 25¾" H

6 **100LCD**
Capacity: 1½ gal.
7 oz. Cups: 27
10⅜" W x 11½" D x 17¼" H

7 **250LCD**
Capacity: 2½ gal.
7 oz. Cups: 45
9" W x 16½" D x 18⅜" H

8 **500LCD**
Capacity: 4¾ gal.
7 oz. Cups: 86
9" W x 16½" D x 24¼" H

9 **1000LCD**
Capacity: 11¾ gal.
7 oz. Cups: 214
16¼" W x 20¾" D x 24¾" H

10 **350LCD (soup)**
Capacity: 3⅜ gal.
7 oz. Cups: 61
9" W x 16½" D x 18⅜" H

11 **HWAPR**
Fits: 250LCD, 500LCD, UC250, UC500

12 **HWATD**
Fits: 250LCD, 500LCD, UC250, UC500

Camtainer Covers

Durable and attractive covers dress up and extend the life of your Camtainers.

Models:
250LCDCVR, 500LCDCVR, 1000LCDCVR, UC250CVR, UC500CVR, and UC1000CVR

"We were doing our local business expo and the Health Department came by our booth. They were impressed with our setup, including your Cambro hand washing station. He said he would skip us and go to someone that *needed* an inspection!"

Gina Omalanz
Essence of the Thymes
Port Orchard, WA

Single Pan Top-Loading Camcarriers®

S-Series

Durable polypropylene construction, built-in seal and wide, nylon latches. Contemporary appearance and superior holding performance at an economical price.

Camcarriers® and Ultra Pan Carriers®

One-piece, seamless polyethylene construction, airtight removable gasket and nylon latches.

100 Series

Store and stack multiple food pans or place packaged food directly in compartment. The 100MPCHL model features a hinged serving lid.

1 **UPCS140**
Compartment Capacity: 1 full size 4" deep pan
25⅛" W x 17⅛" D x 8½" H
15.7 lbs.

2 **UPCS160**
Compartment Capacity: 1 full size 6" deep pan
25⅛" W x 17⅛" D x 10¼" H
17.2 lbs.

3 **UPCS180**
Compartment Capacity: 1 full size 8" deep pan
25⅛" W x 17⅛" D x 12" H
18.7 lbs.

4 **UPCSS160***
Compartment Capacity: 1 full size 6" deep pan
24½" W x 16½" D x 9⅛" H
15.3 lbs.
*can nest together to save storage space.

5 **240MPC**
Compartment Capacity: 1 half size 2½" deep pan or 1 half size 4" deep pan
16½" W x 13⅞" D x 7½" H
7.6 lbs.

6 **UPC140**
Compartment Capacity: 1 full size 4" deep pan
24¾" W x 17⅜" D x 8¼" H
15.2 lbs.

7 **UPC160**
Compartment Capacity: 1 full size 6" deep pan
24¾" W x 17⅜" D x 10¼" H
16.8 lbs.

8 **UPC180**
Compartment Capacity: 1 full size 8" deep pan
24¾" W x 17⅜" D x 12" H
16.77 lbs.

9 **UPC100**
Compartment Capacity: 3 full size 2½" deep pans or 2 full size 4" deep pans or 1 full size 6" or 8" deep pan
26⅝" W x 18" D x 15¾" H
21.4 lbs.

10 **100MPC**
Compartment Capacity: 3 full size 2½" deep pans or 2 full size 4" deep pans or 1 full size 6" or 8" deep pan
26¾" W x 18" D x 15" H
22.6 lbs.

11 **100MPCHL**
Compartment Capacity: 1 full size 8" deep pan
26¾" W x 18" D x 15½" H
24.9 lbs.

TIP! Use divider bars (DIV12) to hold fractional pans in your top-loaders.
(see page 10 and 22)

- 100MPCHL holds a full-sized 8" deep food Pan.
- Also perfect for transporting and holding approximately 40 lbs. of ice.
- Hinged lid allows convenient and quick access to product without having to remove the entire cover.

Multiple Food Pan Carriers and Carts

Insulated Front Loading Camcarriers®, Ultra Pan Carrier S-Series

(Non-Electric)

1

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H-Series

(Electric)

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Ultra Camcarts®

(Non-Electric)

Rugged and dependable food transporters with built-in casters.

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1 **UPC300**
17" W x 25¾" D x 22⅜" H
25.5 lbs.
GN 1/1 (4" Deep Pans): 3

2 **UPC400**
18" W x 25" D x 24⅞" H
32 lbs.
GN 1/1 (4" Deep Pans): 4

3 **UPCS400**
18" W x 26¼" D x 25" H
44.3 lbs.
GN 1/1 (4" Deep Pans): 4

4 **UPCH400**
18⅛" W x 26⅜" D x 24⅞" H
38 lbs.
GN 1/1 (4" Deep Pans): 4

5 **UPCH800**
20½" W x 27⅛" D x 54" H
87.5 lbs.
GN 1/1 (4" Deep Pans): 8

6 **UPCH1600**
28¾" W x 33⅜" D x 54⅛" H
149 lbs.
GN 1/1 (4" Deep Pans): 16

7 **UPC600**
20½" W x 27⅛" D x 45" H
64 lbs.
GN 1/1 (4" Deep Pans): 6

8 **UPC800**
20½" W x 27⅛" D x 54" H
73 lbs.
GN 1/1 (4" Deep Pans): 8

9 **UPC1200**
28½" W x 32¼" D x 45½" H
106.7 lbs.
GN 1/1 (4" Deep Pans): 12

10 **UPC1600**
28¾" W x 33⅜" D x 54⅛" H
111 lbs.
GN 1/1 (4" Deep Pans): 16

"Cosmopolitan Catering provides full service catering operations and café management solutions throughout the greater San Francisco Bay Area. Our fleet of UPC800 carts deliver fresh and safe meals, both hot and cold, to customers every day for the past 8 years.

In fact, these units are such an essential part of our operation that they have even been incorporated into our cooking routine—allowing us to precisely time when the food should be finished and to what degree, while taking into account holding and transport time, so that food arrives in optimal condition every time! We couldn't do it without our Cambros!"

cosmopolitan catering

Joe Schumaker
Owner, Cosmopolitan Catering
Sunnyvale, CA

Food Pan, Sheet Pan, Tray and Pizza Box Carts

Combo Cart® Plus

Holds an unlimited combination of menu items baked on sheet pans or held in food pans... and even large pizza boxes, by easily adjusting the Universal stainless steel rails.

Over 50% more energy-efficient
than leading metal holding cabinets!
www.cambro.com/seethecart

Flexible Holding!

	LOW CART		TALL CART	
	STANDARD	MAX	STANDARD	MAX
18" x 26"	7	16*	14	32*
GN 1/1 4" Deep Food Pans	10	10	20	20
40 x 60 cm Trays	7	16	14	32
32,5 x 53 cm Trays	14	26	28	52*
16" x 16" x 2" Large Pizza Boxes	7	11	14	22

*Requires extra rails

** 220V also available.

CMBPL / CMBPLH (Passive / Electric) Low Cart
27⅝" x 33½" x 42⅛"
115.80 to 128.30 lbs.
Casters: 6" x 1¼"
Volts: 100 - 125
Max. Amps: 4.6a
Watts: 529w
NEMA 5 - 15P

CMBP / CMBPH (Passive / Electric) Tall Cart
27⅝" x 33½" x 65⅞"
210 to 232 lbs.
Casters: 6" x 1¼"
Volts: 100 - 125
Max. Amps: 9.2a
Watts: 1058w
NEMA 5 - 15P

1. GASKET-FREE DOOR
Worry-free door! Swings open completely to the side.

2. MARINE RAILING
Creates a bonus staging area for food pans.

3. ENERGY-SAVING HEATER
Tall cart - over 50% more energy efficient compared to leading metal carts, low carts - over 180%! Gentle, non-radiant heat circulates consistently from front to back of the cabinet.

4. STAINLESS STEEL UNIVERSAL RAILS
Holds sheet pans, food pans, pizza boxes and trays (or limitless combinations of these!)

5. ERGONOMIC VERTICAL MOLDED-IN HANDLES
Will never break; great for maneuvering by operators of all heights.

6. SOLAR DIGITAL THERMOMETER
Monitor internal cabinet temperature at a glance.

7. WIDE PADDLE LATCHES
For easy opening and closing.

8. POWER ON AND HEAT ON INDICATORS
Communicate the power and heating status of the unit. Know instantly when the compartment has reached target temperature. Turn on and off without unplugging the cord.

9. CASTERS
All swivel with brakes for smooth positioning and navigation; non-marking.

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

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

12. PERIMETER BUMPER
Protects cart and walls.

INSULATION
CFC-free, polyurethane insulation throughout the body and doors maximizes heat or cold retention for 4 hours or more.

Sheet Pan / Tray and Food Box Carriers and Carts

Camcarriers® & Camcarts® for Trays and Sheet Pans

(Non-Electric)

Front-loading carriers and carts hold multiple sheet pans or trays.

Camcarts® for Food Storage Boxes

(Non-Electric)

Front-loading carts hold 18" x 26" food storage boxes.

Camtherm® Electric Food Holding Cabinets

(Electric)

Plug in for extended safe holding on-premise and unplug for non-electric insulated transport and off-premise use.

ENERGY STAR

Hot Only Models

1 **1318MTC**
(½ size sheet pans)
Tray Clearance: 1"
24" W x 16½" D x 23 5/16" H
26 lbs.
Sheet Pans: (8) 13" x 18"

2 **1826MTC**
Tray Clearance: 1½"
21½" W x 29¼" D x 22½" H
37.7 lbs.
Sheet Pans: (6) 18" x 26"

3 **1826LTC**
Tray Clearance: 1½"
21½" W x 32" D x 37½" H
74.7 lbs.
Sheet Pans: (13) 18" x 26"

4 **1826LTC3**
Tray Clearance: 3"
21½" W x 32" D x 37½" H
71.8 lbs.
Sheet Pans: (7) 18" x 26"

5 **1826DTC**
Tray Clearance: 1½"
21½" W x 33¼" D x 63¾" H
117 lbs.
Sheet Pans: (24) 18" x 26"

6 **1826LBC**
21½" W x 32" D x 37½" H
72.9 lbs.
Food Boxes
(18" x 26" x 6" deep): 3

7 **1826DBC**
21½" W x 33¼" D x 63¾" H
115.6 lbs.
Food Boxes
(18" x 26" x 6" deep): 6

8 **CMBH1826LF**
CMBHC1826LF
(Hot only / Hot or Cold)
30½" W x 42" D x 42⅜" H
164 / 217 lbs.
Sheet Pans: (11) 18" x 26"

9 **CMBH1826TSF**
CMBHC1826TSF
(Hot only / Hot or Cold)
30½" W x 39¼" D x 64¾" H
226.4 / 328.8 lbs.
Sheet Pans: (22) 18" x 26"

CAMTHERM®
48% more
energy-efficient
than leading metal cabinets

Hot or Cold!

Transporting Insulated Beverage Servers and Carriers

With Handles | Big Rear Wheels

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1 CD100H
Capacity: 350 lbs.
Caster Type: A
Ext. Dim.:
19½" W x 33⅛" D x 36¼" H
Int. Dim.:
17⅝" W x 26⅜" D
Fits: 250LCD, 350LCD, 500LCD, UC250, UC500, 100MPCHL, UPC140, UPC160, UPC180, 100MPC, 300MPC, UPC100, UPCS140, UPCS160, UPCS180, UPCSS160

2 CD300H
Capacity: 350 lbs.
Caster Type: A
Ext. Dim.:
19" W x 30½" D x 36½" H
Int. Dim.:
17" W x 23½" D
Fits: 1000LCD, UC1000, 300MPC, 1318MTC, 250LCD, 350LCD, 500LCD, UC250, UC500, UPCS140, UPCS160, UPCS180, UPCSS160

3 CD1826H
Capacity: 300 lbs.
Caster Type: A
Ext. Dim.:
20" W x 31½" D x 38¼" H
Int. Dim.:
18" W x 26" D
Fits: 250LCD, 350LCD, 500LCD, 1000LCD, UC250, UC500, UC1000, 100MPC, 300MPC, UPCS140, UPCS160, UPCS180, UPCSS160

4 CD1826MTC
Capacity: 350 lbs.
Caster Type: A
Ext. Dim.:
23⅝" W x 35⅜" D x 36⅜" H
Int. Dim.:
21⅝" W x 28⅜" D
Fits: 100MPC, UPC100, UPC400, 1826MTC

5 CD2020H
Capacity: 350 lbs.
Caster Type: B
Ext. Dim.:
22³⁄₁₆" W x 25⅞" D x 36⅞" H
Int. Dim.:
20³⁄₁₆" W x 20⅛" D
Fits: 250LCD, 350LCD, 500LCD, 1000LCD, UC1000

6 CD100HB
Capacity: 350 lbs.
Caster Type: C
Ext. Dim.:
23⅞" W x 32⅞" D x 36⅞" H
Int. Dim.:
18" W x 27" D
Fits: 250LCD, 350LCD, 500LCD, 1000LCD, UC250, UC500, UC1000, 100MPCHL, 100MPC, UPC100, 300MPC

7 CD300HB
Capacity: 350 lbs.
Caster Type: C
Ext. Dim.:
23½" W x 29⅞" D x 36½"H
Int. Dim.:
17" W x 23⁹⁄₁₆" D
Fits: 250LCD, 350LCD, 500LCD, 1000LCD, UC250, UC500, UC1000, 300MPC, 1318MTC, UPCS140, UPCS160, UPCS180, UPCSS160

8 CD1826HB
Capacity: 300 lbs.
Caster Type: C
Ext. Dim.:
23½" W x 32½" D x 36½" H
Int. Dim.:
18½" W x 26¼" D
Fits: 250LCD, 350LCD, 500LCD, UPC140, UPC160, UPC180, 300MPC, 1318MTC, UPCS140, UPCS160, UPCS180, UPCSS160

9 CD1826MTCHB
Capacity: 350 lbs.
Caster Type: C
Ext. Dim.:
27⅝" W x 35" D x 36¾" H
Int. Dim.:
21⅝" W x 28⅜" D
Fits: 1000LCD, UC1000, 100MPC, UPC100, UPC400, 1826MTC

10 CD2020HB
Capacity: 350 lbs.
Caster Type: C
Ext. Dim.:
26¼" W x 26½" D x 36⅝" H
Int. Dim.:
20½" W x 20⅝" D
Fits: 250LCD, 350LCD, 500LCD

Caster Types:

(A) 5" Casters:
2 fixed, 2 swivel, 1 with brake.

(B) 3" Casters:
4 swivel, no brakes.

(C) 10" Rear Big Wheels:
2 front 5" swivel casters, 1 with brake.

Transporting Insulated Beverage Servers and Carriers

Without Handles

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1 **CD100**
Capacity: 300 lbs.
Caster Type: A
Ext. Dim.: 19⅝" W x 28⅝" D x 10½" H
Int. Dim.: 17³⁄₁₆" W x 26⅜" D
Fits: 250LCD, 350LCD, 500LCD, UC250, UC500, 100MPCHL, 100MPC, 300MPC, UPC100, UPCS140, UPCS160, UPCS180, UPCSS160

2 **CD160**
Capacity: 300 lbs.
Caster Type: A
Ext. Dim.: 16⁷⁄₁₆" W x 24½" D x 10⅜" H
Int. Dim.: 14¼" W x 22¼" D
Fits: UPCS140, UPCS160, UPCS180, UPCSS160, UPC140, UPC160, UPC180

3 **CD300**
Capacity: 350 lbs.
Caster Type: A
Ext. Dim.: 25½" W x 19¼" D x 10½" H
Int. Dim.: 16⅞" W x 23¹⁄₁₆" D
Fits: 1000LCD, UC1000, 300MPC, 1318MTC, UPCS140, UPCS160, UPCS180, UPCSS160

4 **CD400**
Capacity: 300 lbs.
Caster Type: A
Ext. Dim.: 21¹⁄₁₆" W x 28⅛" D x 9" H
Int. Dim.: 18½" W x 25⁹⁄₁₆" D
Fits: 300MPC, UPCS400, UPC400

5 **CD1420**
Capacity: 350 lbs.
Caster Type: B
Ext. Dim.: 16¼" W x 21¾" D x 8⁵⁄₁₆" H
Int. Dim.: 13⅞" W x 19⁵⁄₁₆" D
Fits: 100LCD

6 **CD2020**
Capacity: 300 lbs.
Caster Type: B
Ext. Dim.: 22½" W x 22½" D x 8¼" H
Int. Dim.: 20⅛" W x 20⅛" D
Fits: 250LCD, 350LCD, 500LCD, 1000LCD, UC1000

7 **CD2028**
Capacity: 350 lbs.
Caster Type: B
Ext. Dim.: 21⅞" W x 30¼" D x 8¼" H
Int. Dim.: 19½" W x 27⅞" D
Fits: 100MPC, UPC100, 300MPC, UPC400

Optional Accessories

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8 **DIV12**
Dimension:
12¾" Length
Fits: UPCS140, UPCS160, UPCS180, UPC140, UPC160, UPC180

9 **UPCS400CK (Caster Kit)**
Dimension: 5"

10 **400STP (Strap)**
Dimension:
150" Long

UTHSTP (Strap)
Dimension:
200" Long

11 **1826HAR (Lifting Harness)**
Dimension:
142" Long

Insulated Transport Adventures

"We have a contract with the National Forest Service to feed the wild land Fire Fighters during the summer fire season. Often times we are asked to go to very remote locations. This one time in particular is forever impressed upon our minds or I should say impressed upon our Cambro Hot Box. When we got to the fire camp that evening they informed us that the fire crew would be staying on the mountain over night to fight the fire so all the food needed to be sent up in the helicopter. Then they asked us to load all of the Hotboxes, food and supplies onto the net that was laying on the helicopter landing pad. As the Helicopter picked up the net, all the supplies were rolled up into a ball. Hotboxes full of BBQ Chicken and Ribs, always a fire fighter's favorite, that were once sitting flat now were facing down and swaying in the air hundreds of feet above the ground. We were informed that when we brought breakfast out in the morning the same procedure would apply and breakfast would be flown into the crews on the mountain.

The next morning we once again loaded up the net laying on the helicopter pad and within minutes the helicopter returned to pick up breakfast and drop off the empty Cambro Hot Boxes. And trust me they were dropped... from the sky, but that's not the worst of it. When we went to the helicopter pad to retrieve our hotboxes they weren't just dirty, but one of our Hot Boxes had a big crack all the way around it. When we asked what happened to our hot box, apologetically they told us that last night when the chopper was delivering dinner the wind abruptly shifted direction and the chopper had to make an emergency landing. It landed right on top of dinner, which explains why you see the big crack in the hot box. Quickly we were reassured not to worry because the 'Cambro' held up under the pressure of the chopper and the chicken and ribs were delicious!"

Rob Meier
Meier's Catering
Salt Lake City, UT

"Cambro food carriers allow us to successfully provide meals to remote locations for crews who don't have much more to eat than gas station food. We provide a little bit of home sweet home for those who are away from their family and friends, trying to earn a living in North Dakota's booming oil industry. Used alongside Cambro pans and GripLids, we can provide fresh food for those who need a taste of home."

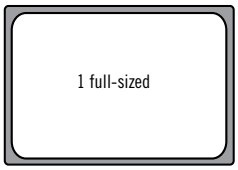
Carl Clemetson
Hometown Elegance Catering
Minot, ND

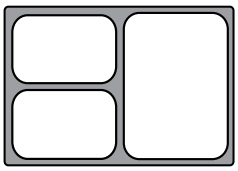
"I catered for the First Lady, Laura Bush, in the middle of a large building at a university. Secret Service made us show up early and stay in the same room the whole time. Thank God for my Cambros keeping the food hot because we had no way to heat it on site!"

Corey Castleman
Sixteen03 Main Events
Bismarck, ND

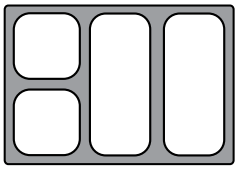
Transporter Capacity Guide

Top Loaders
UPC140-UPC180
UPCS140-UPCS180
UPCSS160



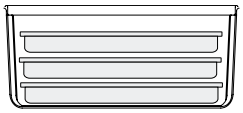


For a 3-course meal:
2 x GN 1/4
1 x GN 1/2
1 DIV12 divider bar
(approx. 14 meals)

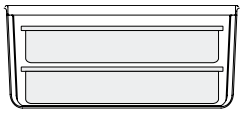


For a 4-course meal:
2 x GN 1/6
2 x GN 1/3
2 DIV12 divider bars
(approx. 14 meals)

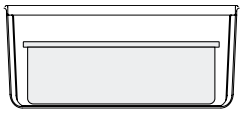
Top Loaders
100 series
100MPC, UPC100, UPCSS160
*Holds only 1 – 6" full size pan or
1 – 4" full size pan with Camchiller®



3 x 2½" (6,5 cm)



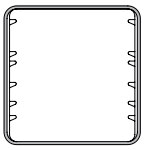
2 x 4" (10 cm)



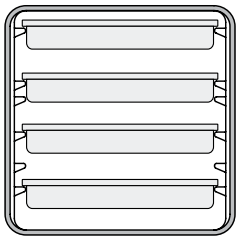
1 x 6" (15 cm)*
or 1 x 8" (20 cm)

100MPCHL
1 x 8" (20 cm)

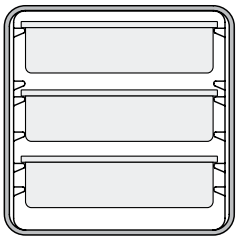
Front Loaders
300MPC
UPC600 (x2)
UPC1200 (x4)



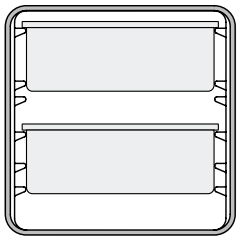
300MPC Rail Configuration



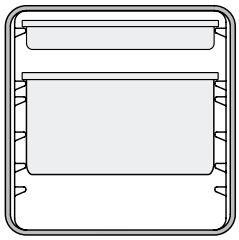
4 x 2½" (6,5 cm)



3 x 4" (10 cm)

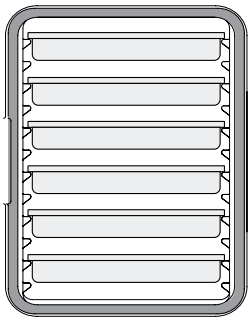


2 x 6" (15 cm)

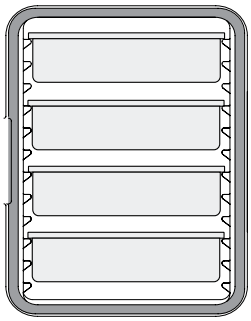


1 x 8" (20 cm)
and 1 x 2½" (6,5 cm)

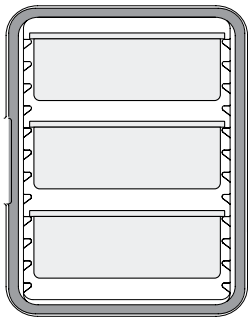
Front Loaders
UPC400
UPCS400
UPCH400
UPC800 (x2)
UPCH800 (x2)
UPC1600 (x4)
UPCH1600 (x4)



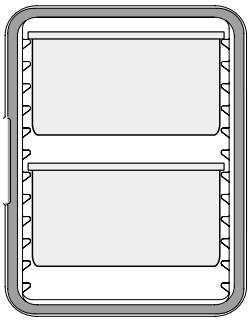
6 x 2½" (6,5 cm)



4 x 4" (10 cm)

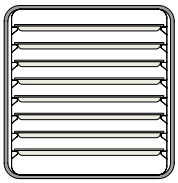


3 x 6" (15 cm)

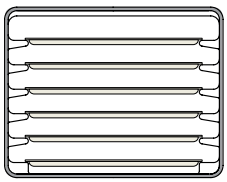


2 x 8" (20 cm)

Camcarriers® and Camcarts® for Sheet Pans

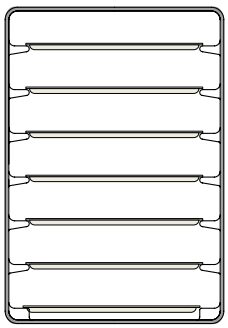


1318MTC
8 x 1/2 size
sheet pans

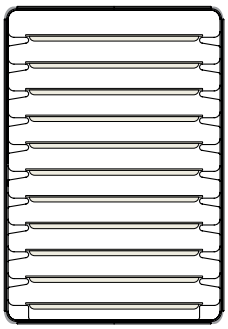


1826MTC
6 x full-size
sheet pans

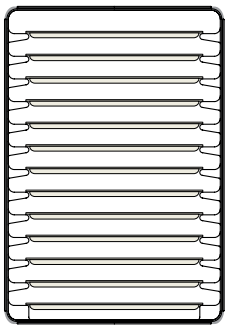
1826DTC (x4)
CMB1826L (x2)
CMB1826 (x4)



1826LTC3
7 x full-size
sheet pans

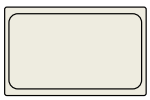


Camtherm Low
11 x full-size sheet pans
Camtherm Tall (x2)

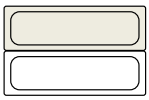


1826LTC
13 x full-size
sheet pans

Summary of GN Container Sizes

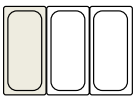


1/1

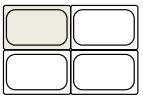


1/2 long

1/2



1/3



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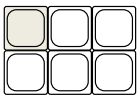

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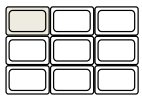

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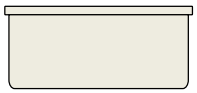
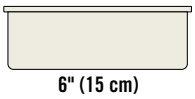
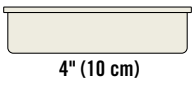


8" (20 cm)



6" (15 cm)



4" (10 cm)

2½" (6,5 cm)

Depth in Inches (cm)

Note: A 4" deep full-size food pan holds approximately (40) 1-cup servings.

Care and Maintenance

Lingering Scents and Stains

- To remove scents and stains that can occur from holding coffee and/or foods with strong odors, use an odor removing soak or sanitizer.
- A diluted solution of 2–3 tablespoons of baking soda per gallon of hot tap water or 1 part lemon juice or vinegar to 4 parts hot water is also effective.
- Rinse thoroughly with hot water and dry.

Replacement Parts

Cambro equipment is designed for years of service and durability. However, the heavy demands of daily use may require parts to be replaced over time. Keep a supply of latches, hinges or hinge pins, gaskets, vent caps, casters and faucet/ spigot parts on hand to prevent downtime and maintain optimal working condition.

For a list of replacement parts: visit www.cambro.com. Replacement parts can be ordered directly from Cambro with a credit card. Contact Cambro Customer Service at 800-833-3003, 6:00 am – 4:30 pm PST, Monday through Friday.

Easy Care Tips

Schedule a thorough, regular cleaning and parts inspection of doors, gaskets, spigots, latches and hinges. Check to make sure they are in good working condition or replace if necessary.

Cleaning

- Remove and clean lids, vent caps, gaskets and spigots. To clean gaskets, place in a container or sink of hot, soapy water, wipe off with a soft cloth or brush, rinse with hot water, and dry with a soft, dry cloth.
- Where possible, remove doors and clean around hinges and/or pins.
- Clean with a soft cloth or brush and a mild commercial detergent. Sanitizing solutions are recommended. Do not use steel wool, abrasive pads, brushes, or any cleaners containing ammonia or bleach.
- Rinse with clean, hot water.

How to Find Model Numbers

The model number of a Cambro unit is required to determine the right replacement part. The number is a combination of numbers and letters molded into the product.

PRODUCT	MODEL & LOCATION
Food Pan Carriers	Bottom or Side
Beverage Servers	Bottom Only
Food Pan Carts	Lower Back by Bumper or Bottom
Ice Caddies	On or under the Handle

Drying and Storage

- Air dry whenever possible or wipe thoroughly with a dry, clean soft cloth.
- Store with lids and doors slightly open.

Caster Maintenance

Each time the insulated transport unit has been washed or steam cleaned:

- Grease swivel raceway of caster using a lubricant such as Lubriplate #930-AA, Keystone #84EPXLT multi-purpose grease or equivalent.
- On casters with a nylon bushing at the hub, use a light oil such as WD-40.
- Test caster spin and swivel rotation.
- Replace any damaged casters prior to use.

Tips for Ensuring Years of Safe Use

- Never use any type of canned/portable cooking fuel inside a Cambro transporter.
- Always cool metal pans or sheet pans to 250˚F (121˚C) before placing into a Cambro transporter or on any transporter surface. Best results will be achieved by loading food pans between 180˚ to 190˚F (82˚ to 88˚C).
- Boiling liquid 190˚F (88˚C) or hotter should not be poured directly into a Cambro transporter.
- Do not place product against any direct heat source such as a hot oven or grill.
- Never use a cart or dolly with damaged casters.

CAMBRO
TRUSTED FOR GENERATIONS™
www.cambro.com

Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647
Telephone: (714) 848-1555 **Toll Free:** (800) 854-7631 **Customer Service:** (800) 833-3003
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