Catering Equipment

Food Transportation

- Ultra Containers
- Ultra Pan Carriers
- CamChiller
- CamWarmer
- ThermoBarrier
HOLDING & TRANSPORTING

A significant risk of time-temperature abuse continues after food has been prepared. Maintaining proper food temperature is the critical challenge for holding and transporting food safely.

Ultra Camtainers®
Insulated Beverage Servers
- Polyethylene construction, thick foam insulation and nylon latches and air-tight gaskets provide temperature retention for hours.
- No heat source required.
- Hold hot beverages hot or cold beverages cold for hours.

Ultra Pan Carriers®
Insulated Food Pan Carriers
- Retain food temperatures while transporting food.
- Built-in seal offers excellent temperature retention and easier cleaning.
- Nylon latches open and close easily.

HAZARDS

Time-Temperature Abuse:
Improper control of safe food temperatures during transport can create rapid growth of harmful bacteria.

Cross Contamination:
Transporting food in pans covered with foil can result in spills that contaminate other foods, compromising safety.

BEST PRACTICES

- Transport and hold hot and cold food in insulated carriers that maintain proper temperatures.
- Shallow 6.5 cm food pans help retain safe food temperatures.
- Cover pans with lids to maintain temperatures and protect contents.
- Preheat or pre-chill insulated transporters before loading to maintain holding temperature.
- Label the outside of each transporter to minimize door opening and closing and subsequent temperature loss.

For additional colours, sizes, and lead times call 0370 3663 960 now

TIPS

Cover pans for transport with GripLids™ to ensure that food does not spill in food carriers. Food spilled in carriers or into other food pans creates ideal conditions for dangerous microbes to grow.

To maximize temperature retention in insulated transporters, fill the carrier completely with food pans or use a ThermoBarrier® to block air circulation.
Food Transportation

**Insulated Container Features**

- **Tough Exterior**
  - Tough polyethylene or polypropylene exterior won’t dent, crack, rust, chip or break. Holds up under heavy usage for years.
  - * UPCS product lines

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

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

**Temperature Retention Enhancers and Accessories**

**Maintain Safe Food Temperature Longer**

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

**Use to:**

- Pre-chill Cambro cabinet before loading.
- Maximize cold food holding by using in cabinet with 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.

**Camchiller® (Cold Eutectic Plate)**

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

**Camwarmer® (Hot Eutectic Plate)**

- 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.

**ThermoBarrier® (Insulated Divider)**

- Reduce empty space in partially full cabinet to minimize food temperature loss.
- Slide under hot food loaded in upper cavity space.
- Slide above cold food loaded into lower cavity space.

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PRODUCT SOLUTIONS

Hot Holding UPCH
Ultra Pan Carrier®
And Ultra Camcart®

Extend hot food holding time and ensure food safety – an economical alternative to large warming cabinets.

- 45-Minute preheat time from room temperature.
- Gentle, 65–74°C heat maintains food moisture and will not cook food.
- Recovers temperature in 90 seconds after the door is opened and closed.
- Tough, polyethylene exterior stays cool to the touch.
- Insulation maintains food temperature during transport.
- Available in and 220v models.

HOT HOLDING 65°- 74°C
WARM UP TIME 45 minutes
(from ambient to temperature)
RECOVERY TIME* 3 minutes
(time to recover to temperature after door is held open for 30 seconds)
TRANSPORT TIME* 4 hours+
(after reaching temperature, amount of time unit can be held passively / unplugged until contents reach 65°C)

*Based on test with 4 full-sized, 10 cm deep H-Pans, filled with 87.7°C hot water.

CODE DESCRIPTION PRICE
57561 UPCH4002 - 46 x 67 x 63 cm £699.00
57562 UPCH8002 - 52 x 69 x 137.2 cm £1,399.00

To order call 0370 3663 960 now

Ultra Pan Carrier®
- One-piece polyethylene body.
- Polyurethane foam insulated.
- Molded-in handles.
- Nylon latches and air-tight gasket helps retain temperature.
- Doors open to 270° angle.
- Removable door for easy cleaning.
- Stackable.

Electrical Specifications
Required Voltage 200 - 230 VAC
Maximum Amp. 1.2a
Watts 265w
Hertz 50/60
Plug Type Euro plug, CEE7
Cord Connector / Inlet C15 / C16
Power Cord Length 2.7 m

1- Compartment Hot Holding Ultra Pan Carriers
UPCH4002 Heated Ultra Pan Carrier, 220V

2- Compartment Hot Holding Ultra Pan Carriers
UPCH8002 Heated Ultra Camcart, 220V

*UPCH4002, UPCH8002 top and UPCH8002 bottom replacement/retrofit doors are not interchangeable.