

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 23½") 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)
Both Compartments Passive			
PCUPP	Non-electric	227.4 lbs (103 kg)	245.9 (40.1) / 111,7 (1,1)
Both Compartments Hot			
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)
Both Compartments Cold			
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)
Hot & Cold			
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)
Passive & Hot or Cold			
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)
Rails			
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)



CAMBRO
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Hot and Cold All in One Cart



**ELECTRIC
COLD**



**ELECTRIC
HOT**



**HOT
ENTREES**

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
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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.

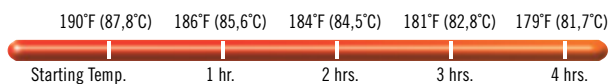
SOLAR DIGITAL THERMOMETER

Monitor internal cabinet temperature at a glance.

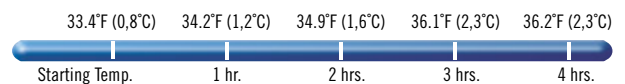
PERIMETER BUMPER

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

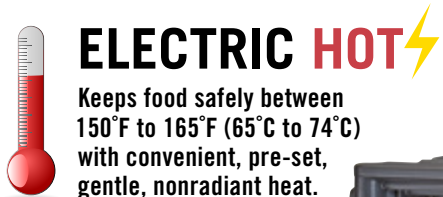


ERGONOMIC MOLDED-IN HANDLES

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

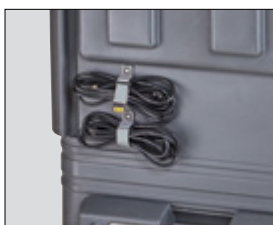
Keeps food safely between 150°F to 165°F (65°C to 74°C) with convenient, pre-set, gentle, nonradiant heat.

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.

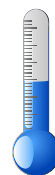


Pre-heat time: 45 minutes
Recovery time: 3 minutes after door open for 30 seconds.



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.

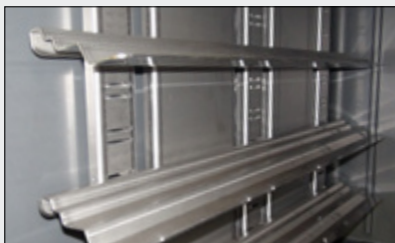


Hot/Cold unit shown



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.