

# INSULATED FOOD SERVERS (NON-ELECTRIC)



## Multiple GN Food Pan, Front-Loading Carts

- Double-compartment, high-capacity carts hold and transport hot or cold food.
- Tough, polyethylene shell and thick foam insulation throughout cabinet and between compartments maintain safe food temperatures for 4 hours or more.
- Easy to maintain and won't dent, crack, rust, or chip.
- Durable nylon door latches open easily and close securely.
- Full-swing doors open to the side of the cart for easy loading and unloading.
- Airtight removable gaskets
- Molded-in handles ensure easy maneuvering.
- Molded-in bumpers minimize damage to walls, furniture and other equipment.

**Colors:** Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158), Granite Gray (191), Granite Green (192), Granite Sand (194).

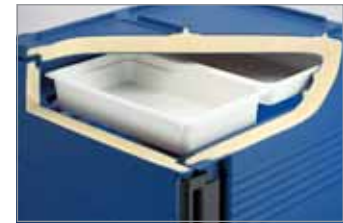
**Note:** Place food pans on rails. Pans should not be placed on the floor of a Camcart cavity. Please use specified food pan sizes.

**Note:** Best results will be achieved by loading food pans between 180° to 190°F (82° to 88°C). Loading metal food pans over 250°F (121°C) may result in damage to the carrier or cart.

Venting plug is covered by US Patent D 553,717 S.



Marine rail is designed for use during service, not transport.



Polyurethane insulation keeps hot food hot and cold food cold.

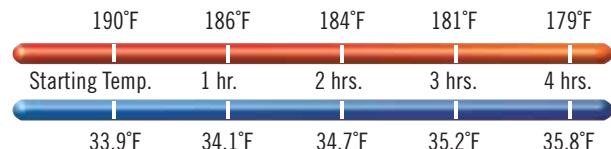


Shown with optional HD casters.

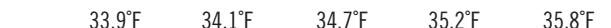
TOTAL CART HOLDING CAPACITY	UPC600	UPC800	UPC1200	UPC1600
<b>Full Size Food Pans</b>				
2½" deep	8 pans	12 pans	16 pans	24 pans
4" deep	6 pans	8 pans	12 pans	16 pans
6" deep	4 pans	6 pans	8 pans	12 pans
8" deep	2 pans + 2 each 4" pans	4 pans	4 pans	8 pans
<b>Camtray®*</b>				
3253	12 trays	24 trays	24 trays	48 tray
2632	24 trays	48 tray	—	—
2025	—	—	12 trays	24 trays

See Food Pan and Camtray Section for pricing and ordering information.  
\*Based on 3" spacing between trays.

**Hot** — temperature loss averaging 3°F/hour.



**Cold** — temperature gain averaging 1.5°F/hour.



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## Ultra Camcarts®



CODE	UPC600	UPC800 (UPC800SP)	UPC1200
DESCRIPTION	Base model	Base model (Security package)	Base model
EXTERIOR DIM. W x D x H	20½" x 27⅞" x 45"	20½" x 27⅞" x 54"	28½" x 32¼" x 45½"
COMPARTMENT DIM. W x D x H	13⅝" x 21⅝" x 14"	13" x 21½" x 19⅞"	21⅞" x 26⅞" x 13½"
CASTERS	5" x 1¼" casters	6" x 1¼" (6" x 1½" HD casters)	6" x 1¼" casters
TEMPERATURE MAINTENANCE TOOLS	1210PW Camwarmer®, 300DIV ThermoBarrier®, CP1220 and CP1210 Camchiller®	1210PW Camwarmer, 400DIV ThermoBarrier, CP1220 and CP1210 Camchiller	1200DIV Thermo Barrier, CP1220 Camchiller
LIST PRICE EACH	\$ 1,280.00	\$ 1,515.00 (\$ 1,630.00)	\$ 1,970.00

Case Pack: 1 Casters: 5" or 6" x 1¼", 2 fixed, 2 swivel, 1 with brake. **Heavy Duty (HD) Casters:** 6" x 1½", 2 fixed, 2 swivel with brake casters.



### Security Package (SP)

Specifically designed for operations where safety and security are a top priority.

- Tamper-resistant fasteners.
- Non-removable doors.
- Lockable hasp on each door (padlocks not included).
- Heavy duty (HD) casters with chassis plates mounted with tamper resistant bolts.



CODE	UPC1600	UPC1600HD	UPC1600SP	UPC6L1600SP
DESCRIPTION	Base model	Base model with HD casters	Security package	Security package, gasketless
EXTERIOR DIM. W x D x H	28¼" x 33⅞" x 54½"	28¼" x 33⅞" x 54½"	28¼" x 33⅞" x 54½"	28¼" x 33⅞" x 54½"
COMPARTMENT DIM. W x D x H	21" x 26⅞" x 21"	21" x 26⅞" x 21"	21" x 26⅞" x 21"	21" x 26⅞" x 21"
CASTERS	6" x 1¼" casters	6" x 2" HD casters	6" x 2" HD casters	6" x 2" HD casters
TEMPERATURE MAINTENANCE TOOLS	1600DIV Thermo Barrier, CP1220 Camchiller	1600DIV ThermoBarrier, CP1220 Camchiller	1600DIV ThermoBarrier, CP1220 Camchiller	1600DIV ThermoBarrier, CP1220 Camchiller
LIST PRICE EACH	\$ 2,835.00	\$ 2,985.00	\$ 3,095.00	\$ 2,860.00

Case Pack: 1 Casters: 5" or 6" x 1¼", 2 fixed, 2 swivel, 1 with brake. **Heavy Duty (HD) Casters:** 6" x 2", 2 fixed, 2 swivel with brake casters.