

# INSULATED FRONT LOADING CAMCARRIERS®

Rugged and dependable, these insulated food carriers offer a variety of storage capacities for transporting hot or cold food. Polyethylene construction, thick polyurethane foam insulation, sturdy latches and air-tight gaskets ensure temperature retention for hours, without any external heat source. Molded-in mounting plates prevent hardware from pulling out. Molded-in handles will not break off.

(REPLACED BY UPC300)  
**300MPC Colors:** Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158).  
 See Camdolly®, Food Pan and Temperature Maintenance section for pricing, color and ordering information.

**UPC400 Colors:** Navy Blue (186), Slate Blue (401), Cold Blue (159), Coffee Beige (157), Dark Brown (131), Black (110), Granite Gray (191), Granite Green (192), Granite Sand (194).  
 UPC400 is covered by US Patent D 392,158.

**Note:** Place food pans on rails. Pans should not be placed on the floor of a Camcarrier® cavity. Please use specified food pan sizes.  
**Note:** If using metal food pans, cool to 250°F before placing onto rails.



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## Hot

UPC400	190°F	186°F	184°F	181°F	179°F
300MPC	187°F	181.5°F	177.5°F	174°F	170°F

Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
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UPC400 & CD400



300MPC

## Cold

UPC400	32.6°F	33.4°F	33.7°F	34.2°F	34.5°F
300MPC	33.6°F	34.4°F	35.4°F	36.2°F	37°F

Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
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CODE	300MPC (REPLACED BY UPC300)	UPC400 / UPC400TR**
COMPARTMENT CAPACITY FOR FOOD PAN OR CAMTRAY (based on 3" spacing between trays)	1 full size 8" deep pan + 1 full size 2½" deep pan or 2 full size 6" deep pans or 3 full size 4" deep pans or 4 full size 2½" deep pans or 3 each 3253 Camtrays	2 full size 8" deep pans 3 full size 6" deep pans 4 full size 4" deep pans 6 full size 2½" deep pan Also holds ½ and ⅓ size pans
EXTERIOR DIM. W x D x H	16½" x 24" x 23⅝"	25" x 18" x 24⅞"
INTERIOR DIM. W* x D x H	13¼" x 21" x 14"	21" x 13⅞" x 19⅞"
CASE LBS (CUBE)	29.29 (5.70)	33.23 (7.00)
LIST PRICE EACH	\$ 420.00	\$ 495.00 / \$ 520.00
Optional Accessories		
CAMCHILLER	CP1220 or CP1210 Half	CP1220 Full or CP1210 Half
THERMOBARRIER	300DIV	400DIV
CAMWARMER	1210PW (2 recommended)	1210PW (2 recommended)
CAMDOLLY	CD300, CD300H, CD300HB	CD400, 400STP Strap

Case Pack: 1

300MPC InStock Colors: Dark Brown (131), Black (110).

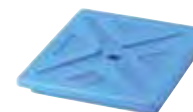
UPC400 InStock Colors: Coffee Beige (157), Black (110).

\* Rail to Rail \*\*Tamper Resistant Model Vent Cap Patent Pending.

# CAMCHILLER®, THERMOBARRIER® & CAMWARMER®

## Camchiller

Ensures cold foods are safely held below 41°F. Available in two sizes – GN full or half. Works in Cambro front loading full size pan carriers or carts. Use to pre-chill cavity and hold cold food. Place two half size Camchillers onto food pan wells on the CVC724 Camcruiser or any of the CamKiosk carts and hold sandwiches, cheese, yogurt, milk or sodas at safe temperatures.



CODE	CP1220 (GN FULL SIZE)	CP1210 (GN HALF SIZE)
FITS INTO	300MPC, UPC400, UPCS400, UPC600, UPC800, UPC1200*, UPC1600*, 1318MTC, CVC72*, CVC724*, CMB1826, CMB1826L and CamKiosk**	125MPC, 140MPC, 150MPC, 160MPC, 180MPC, 300MPC, UPC140, UPC160, UPC180, UPC400, UPCS400, UPC600, UPC800, UPCS140, UPCS160, UPCS180, 1318MTC, CVC724*, CVC72* and CamKiosk**
QUANTITY PER CAVITY	1 (2 per cabinet recommended*)	1 or 2
DIMENSIONS L x W x H	20 <sup>3</sup> / <sub>16</sub> " x 12 <sup>7</sup> / <sub>8</sub> " x 1 <sup>1</sup> / <sub>2</sub> "	10 <sup>3</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>4</sub> " x 1 <sup>1</sup> / <sub>2</sub> "
CASE LBS. (CUBE)	8.15 (0.32)	3.8 (0.18)
LIST PRICE EACH	\$ 120.00	\$ 62.00

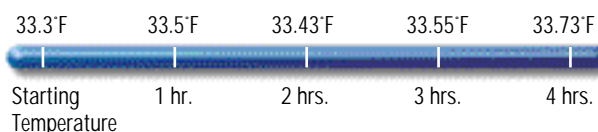
Case Pack: 1

InStock Color: Cold Blue (159).

\*Top wells only

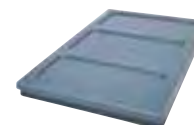
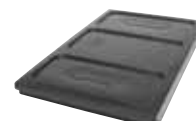
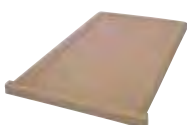


1/2 size only.



## ThermoBarrier

A very economical and highly valuable catering equipment solution. Separate hot and cold food within the same compartment of most front loading Cambro food pan carriers and carts. Minimize food temperature loss within partially full compartment by separating both full and empty pans stored in the same compartment with a ThermoBarrier.



CODE	300DIV	400DIV	1200DIV	1600DIV
FITS INTO	300MPC, UPC600, 1318MTC	UPC400, UPCS400, UPC800	UPC1200, CVC72, CVC724	UPC1600, CamKiosk
QUANTITY PER COMPARTMENT	1	1	2	2
DIM. L x W x H	20 <sup>13</sup> / <sub>16</sub> " x 12 <sup>15</sup> / <sub>16</sub> " x 1"	21 <sup>1</sup> / <sub>4</sub> " x 13" x 1 <sup>1</sup> / <sub>2</sub> "	20 <sup>7</sup> / <sub>8</sub> " x 12 <sup>7</sup> / <sub>8</sub> " x 1 <sup>3</sup> / <sub>8</sub> "	20 <sup>7</sup> / <sub>8</sub> " x 13 <sup>3</sup> / <sub>8</sub> " x 1 <sup>1</sup> / <sub>2</sub> "
COLOR	Coffee Beige (157)	Gray (180)	Dark Brown (131)	Slate Blue (401)
CASE PACK	1	1	2	2
CASE LBS (CUBE)	3.33 (0.31)	3.60 (0.35)	7.75 (0.67)	6.17 (0.55)
LIST PRICE EACH	\$ 67.00	\$ 67.00	\$ 67.00	\$ 67.00

InStock Colors: Coffee Beige (157), Gray (180).



## Camwarmer

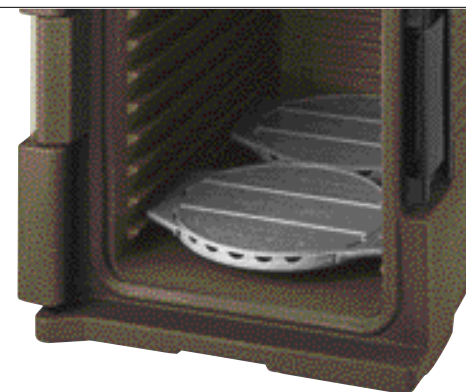
Keep hot foods at higher safe food temperatures while stored and transported in Cambro insulated food pan carriers and carts. Use to pre-warm cabinet and eliminate the use of hot water. Use one or two Camwarmers per compartment to sustain hot food temperatures at higher levels. Test results prove that Camwarmers help keep hot food above 140°F for almost 2 hours longer.



CODE	1210PW
FITS INTO	UPC400, UPC400W, UPCS400, UPC600, UPC800, 300MPC, 1318MTC, 150MPC
DIMENSIONS L x W x H	13 <sup>1</sup> / <sub>4</sub> " x 10 <sup>7</sup> / <sub>8</sub> " x 1 <sup>1</sup> / <sub>16</sub> "
CASE LBS. (CUBE)	3.80 (0.17)
LIST PRICE EACH	\$ 165.00

Case Pack: 1

InStock Color: Granite Gray (191).



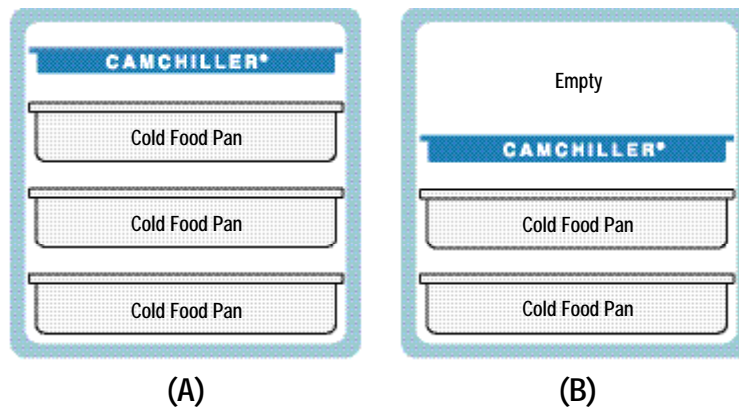
UPC400 with Camwarmer. Two Camwarmers recommended per cavity.

# TEMPERATURE MAINTENANCE – Optimize Food Holding Performance.

## Camchiller – GN Full Size and Half Size

- Use to:
  - Pre-chill cabinet cavity.
  - Hold packaged food in food pan wells. (Half Size Only)
  - Maximize cold food holding.
  - Minimize open cavity space.
- Easy to use:
  1. Freeze flat for 8 hours.
  2. Slide one or two on top rails and pre-chill cavity 15-20 minutes.
  3. Load in pans of pre-chilled food below Camchiller. (A)
  4. Move pans and Camchiller down as food is removed. (B)

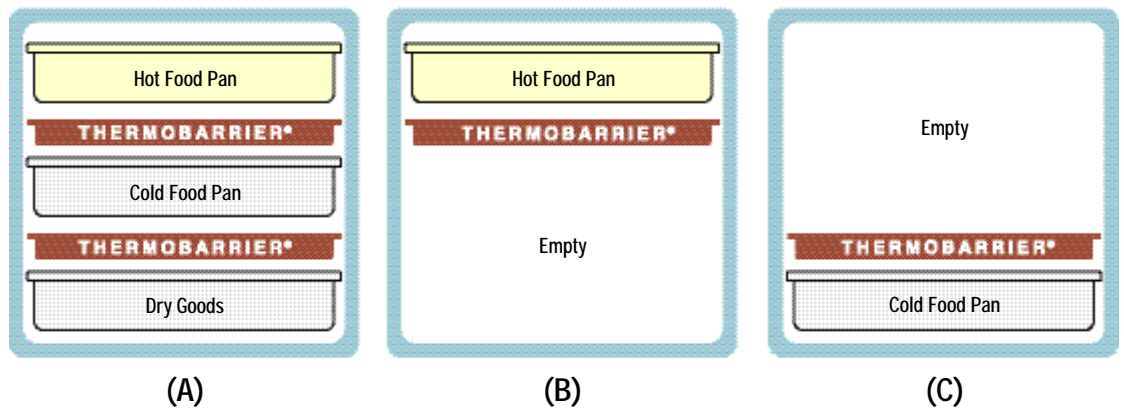
### COLD HOLDING



## ThermoBarrier – Full Size

- Use to:
  - Hold hot and cold food in same cabinet cavity.
  - Minimize open cavity space.
- Easy to use:
  1. Slide between hot food on top and cold food on bottom. (A)
  2. Slide under hot food loaded in upper cavity space. (B)
  3. Slide above cold food loaded into lower cavity space. (C)

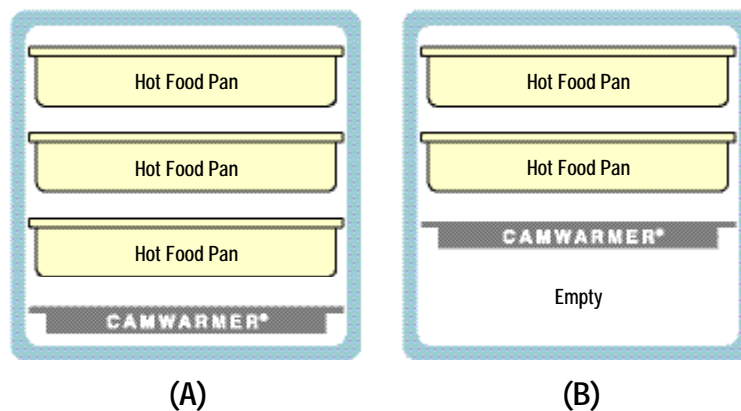
### HOT AND COLD HOLDING



## Camwarmer – Half Size

- Use to:
  - Pre-heat cabinet cavity.
  - Maximize hot food holding.
  - Minimize open cavity space.
- Easy to use:
  1. Heat in 350°F oven for 45 minutes.
  2. Slide two Camwarmers on bottom rails and pre-heat cavity 15-20 minutes. (or place on high heat food pan lid or sheet pan)
  3. Load in pans of pre-heated food above Camwarmers. (A)
  4. Move pans and Camwarmers up as food is removed. (B)

### HOT HOLDING



# ICON DIRECTORY

Throughout the Cambro catalog, find the following easy to identify icons to help explain Cambro product features or services.

## STORESAFE®

Cambro is committed to providing food service operators with products to help meet HACCP guidelines.

- Cambro food storage products are designed to help keep food fresh and reduce cross contamination.
- Camshelving® is easy to clean to provide a sanitary storage area.
- Cambro catering and merchandising equipment maintain food temperatures to safely hold and transport food.
- The closed wall design of the Camrack® Warewashing and Storage System allows glassware to be stored in an enclosed sanitary place.

Look for the Cambro StoreSafe® mark throughout the Cambro catalog to identify Cambro storage and transportation products that help ensure safe food handling.



Store and Transport  
Food Safely



Listed by the National Sanitation Foundation. NSF, an independent testing organization, lists products which meet their criteria for sanitation and cleanability.



One carton of product is within the weight and cube requirements to be shipped by parcel carrier.



Dishwasher Safe



5-Year Warranty



Foam Insulation



Stackable



New Product



**Note:** Temperature ranges noted throughout this catalog are based on specific test criteria and provide a general guideline. Individual use may vary due to differences in loading temperatures or ambient temperature.

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