



Equipment Guide (Asia Pacific)



NEW IDEAS
NEW SOLUTIONS

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CAMBRO
TRUSTED DURABILITY

THE CAMBRO STORY

Founded in 1951 by brothers William and Argyle Campbell in Huntington Beach, California, Cambro Manufacturing is a globally recognized leader in the foodservice industry. Privately owned, Cambro is known for its innovative products, starting with the fiberglass foodservice tray. Over time, Cambro has expanded to offer a comprehensive range of insulated transport equipment, composite shelving, mobile pan racks, warewashing, and healthcare systems, all designed to enhance efficiency, reduce waste, and boost profitability.

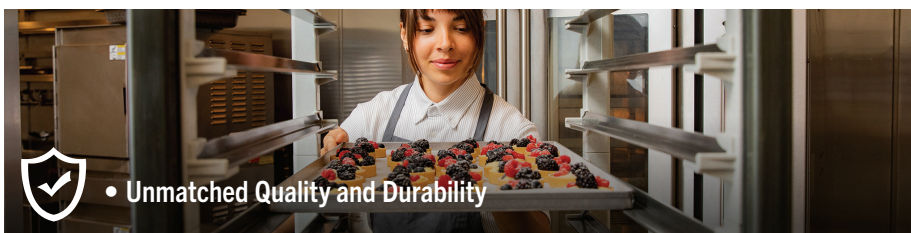
Led by President and CEO Argyle Campbell, Cambro emphasizes quality, service, and innovation. With ISO 9001-certified factories and a strategic global presence in countries like United States, Germany, China, Turkey, Bulgaria and India. Cambro ensures fast, cost-effective delivery. Its local sales teams and distribution partners provide excellent customer support, promoting food safety and sustainability across the foodservice industry.

WHY CHOSE CAMBRO®?

Foodservice professionals around the world confidently rely on Cambro products to perform in any environment, supported by the industry's best warranty. Unlike other brands, Cambro offers a lifetime guarantee on Camshelving against rust and corrosion. There's an expression: You don't know the actual cost of something until it needs to be replaced. With Cambro, you're not only investing in equipment; you're investing in lasting quality and peace of mind.



Cambro is renowned for continuously developing innovative products that help businesses save time and money, enhance operational efficiency, and improve service.



Cambro products are designed for longevity, made from high-quality materials that set them apart from the competition. Designed to endure the rigorous demands of commercial use, and guarantee exceptional performance backed by the best warranty in the industry.



With a diverse portfolio of durable products to meet the needs of foodservice operators, Cambro provides complete system solutions that will support everything from food safety and storage to transport, catering to businesses of all sizes.

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Insulated Transport



Banqueting and Stewarding



Prep and Transport Trolleys



Camshelving®



Food Safety Matters

For over 70 years, Cambro foodservice equipment and supplies have earned the trust and loyalty of customers and public health professionals alike because our products are designed with Food Safety in mind. At Cambro, every product design is based upon the core principle of food safety.

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



Listed by NSF International, an independent, not-for-profit organization which certifies products that meet their criteria for sanitation and cleanability.



Dishwasher
Safe



Stackable



Foam
Insulation



Cambro® Insulated Transport Solutions

Cambro offers the widest range of insulated transport equipment in the world. Our products cater to every need for catering and satellite feeding. With a variety of styles, colors, and unmatched durability, Cambro is the backbone of food transport. Trusted by caterers, hotels, schools, hospitals, military units, and more, Cambro products are known for their proven performance.



1 Type of Container Used

- Cambro offers containers for beverages, GN food pans, sheet pans, trays.
- All pans made to Gastronorm EN 631-1 specifications fit in every Cambro GN food pan carrier or cart.
- For 1/2-size or 1/3-size GN food pans, use front-loading carriers or carts with model numbers between 400 and 1000.

2 Purpose and Budget

- Determine if you need the transporter for long-term catering or short-term contracts.
- Polyethylene transporters are designed for durable long-term use.

3 Holding Time Requirements

- Cambro insulated containers maintain safe temperatures for up to four hours.
- Use Camchiller (Cold Plate), Camwarmer (Hot Plate), and ThermoBarrier (Shelf Divider) to extend holding time.
- For longer heat holding or frequent access, use the electric Ultra Pan Carrier H-Series or Pro Cart Ultra.

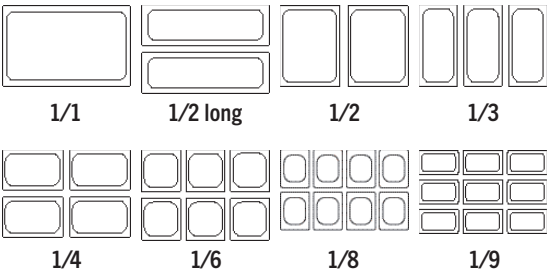
4 Holding Capacity Needs

- Consider average party size or number of guests when selecting containers. The UPC400 holds approximately 180 servings (one serving = 280
- Select container sizes that can be filled to capacity during most uses.
- Transporting carriers as full as possible maximizes temperature retention.
- Capacity is specified by the number of full-sized GN 100 mm food pans. Example: UPC400 contains 4 x GN 1/1 100 mm.

5 Transport Requirements

- Review external dimensions and stacking height to ensure containers fit into storage areas and transport vehicles.
- Consider who will be carrying, stacking, or pushing containers and the distance they will be transported.
- Lift-and-carry containers feature ergonomic, molded-in handles for one or two-person lifting.
- Use Cambro dollies and a 400STP Safety Strap to safely stack and push food pan carriers.

Summary of GN Container Sizes



GN 1/1 Food Pan

Depth:	20 cm	15 cm	10 cm	6,5 cm
Capacity:	25,6 L	19,5 L	13 L	8,5 L
Portions:	108	82	55	36

Five Steps for Peak Performance

1 Ensure all parts are operational

Keep gaskets, latches, hinges, door pins, and venting caps clean and in good working condition for maximum temperature retention.

2 Preheat or Pre-chill

Preheat or pre-chill containers before loading to extend holding time.

Pre-heat

Slide a hot warming plate or a full-sized, uncovered pan of 88°C hot water onto bottom rails. Close door for 15–30 minutes.



Pre-chill

Slide a frozen cold plate or a full-sized, uncovered pan of ice water onto top rails. Close door for 15–30 minutes. If space allows, place containers in a cooler or freezer overnight with doors open or lids off.



4 Minimize door opening and closing

Every time doors are opened, foods loses temperature. Properly label the carriers for content identification to reduce unnecessary door opening.



Short Recovery Time
with our Electric Holding
Carriers

3 Use shallow pans and cover whenever possible

- Shallow 6.5 cm or 10 cm pans help retain safer food temperatures and quality.
- Use covers to protect food from spilling and reduce cross-contamination. Cambro GripLids prevent spills when used with polycarbonate pans and high heat H-Pans™.
- Reusable lids reduce wrap or foil costs and ensure secure stacking and storage.

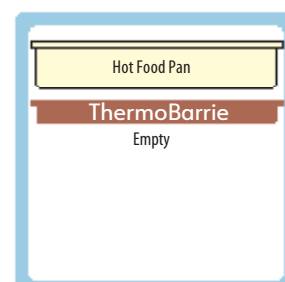


GN 1/1 GripLid® to prevent spills during transportation

Note: Boiling liquid 88°C or hotter should not be poured directly into a Cambro container.

5 Minimize empty space

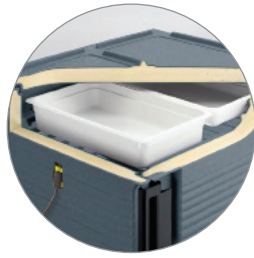
Empty spaces cause food to lose temperature. Transport carriers as full as possible. Use a ThermoBarrier (shelf divider) to maximize safe food temperatures and holding time in partially-filled carriers.



Features for Insulated Containers

Foam Insulation

Thick, CFC free, polyurethane foam insulation has the density of wood, ensuring hot or cold food temperatures will be maintained for hours.



Tough Exterior

Tough polyethylene or polypropylene exterior won't dent, crack, rust, chip or break.



Door

Front loading Camcarriers®, Camcarts® and Combo Carts™ are designed for doors to swing open a full 270° for easy loading and unloading.



Staging Area

Moulded in marine rail on top of most units provides a staging area.



Handles

Two ergonomic vertical molded-in rear handles run the entire height of the cart.



Latches

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



Rails

Moulded in rails or rail guides are designed to maximize holding capacity. All Cambro carriers for GN food pans conform to EN-631 standards.



Vent Cap

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



Bumpers

Molded-in bumpers help minimize damage during transport.



Casters

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



Note: Always cool metal pans for 30–60 seconds to 121°C before placing into a Cambro container or on any container surface.



Meets criteria for sanitation and cleanability.



Fit for Food Products



Dishwasher Safe

The Future of Food Holding & Transport

The Pro Cart Ultra[®] Pan Carriers



Except PCU2000 Cold



Scan for
more info.

THE MOST
ENERGY EFFICIENT
HOT AND COLD

PCU2000 holds

20 10 cm deep
GN Food Pans



PCU1600 holds

16 10 cm deep
GN Food Pans



PCU1000 holds

10 10 cm deep
GN Food Pans



PCU800 holds

8 10 cm deep
GN Food Pans



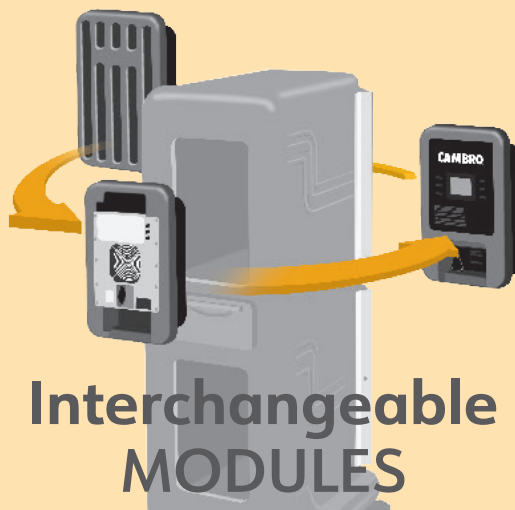
ELECTRIC COLD

Adjustable temperature
from 0,3 °C without a
compressor.
Recovery Time:
PCU1000 / Average 23 sec.
PCU2000 / Average 30 sec.

ELECTRIC HOT

Thermoelectric technology
with adjustment temperature
from 85 °C,
Recovery time: Average
20 seconds.

Mobile refrigeration with no
compressor – safe to move
to remote locations.



Interchangeable MODULES

Order the configuration that meets
your needs. Hot and cold modules can
be ordered separately to switch out as
menu needs change.



HOLDS TEMPERATURE
When Unplugged



The Pro Cart Ultra®

Holds GN Food Pans

115V Models: PCU800HH, PCU800HC, PCU800CC, PCU1000HH, PCU1000HC, PCU1000CC, PCU1600HH, PCU1600HC, PCU1600CC, PCU2000HH, PCU2000HC, PCU2000CC

Alternate Voltage Models: Add your country code to product code when ordering — US/Canada/ Mexico (3), Europe (4), UK (5), Australia (6), South Africa (7), Japan (8), China (9).UK (5), Australia (6), South Africa (7), Japan (8), China (9).



Features & Benefits

- Unique and versatile, heavy duty holding and transport carts are designed to electrically and/or passively hold hot food and/or cold food simultaneously in one cart.
- Tough, durable polyethylene exterior stays cool to the touch and will never dent, crack, chip or rust.
- Thick CFC-free polyurethane insulation throughout the cart ensures food is held at safe temperatures up to 4 hours in passive units.
- Active hot or cold modules, as well as passive modules are also sold separately and can be quickly changed out to adapt to menu changes or operational needs.
- Heavy-duty, gasket-free, self venting doors open 270° to the side, flush to the cart. Doors have a magnetic quick close feature and two each durable nylon latches. Door and body come with heavy-duty, high-gauge reinforced hinge hardware.
- Molded-in rails hold GN food pans with front load configuration PCU800, PCU1000 and side load configuration PCU1600, PCU2000.
- Two ergonomic vertical molded-in rear handles run the entire height of the cart.
- PCU800 and PCU1000 come standard with all nylon, maintenance-free casters 15 x 3,8 cm 2 front swivel with brake, 2 rigid in back.
- PCU1600 and PCU2000 comes standard with heavy duty, hi-modulus rubber casters, 15 x 5 cm 2 front swivel with brake, 2 rigid in back. Lock pin on front casters can be used to convert swivel to rigid.
- Heating module features a touchscreen control with adjustable temperature setting from 21°C – 85°C.
- Thermoelectric Cooling module features simple input control with and adjustable setting from 0,28°C – 5°C.
- Both heating and cooling modules feature actual temperature reading, temperature set-point and can easily be switched from °F to °C.

Electrical Specifications (Per Compartment)

	HOT MODULE	COLD MODULE
REQUIRED VOLTAGE	115-230 VAC	115-230 VAC
AMPS	3.9a @ 115v 2.17a @ 220v	3.6a @ 115v 1.7 a @ 230v
WATTS	450w @ 115v 500w @ 230v	414w @ 115v 393w @ 230v
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG BODY FOR THESE COUNTRIES	US, Canada, Mexico, China, Europe, UK, Ireland, Australia, South Africa, Japan	

* If country is not listed, please call Cambro Customer Service for details.

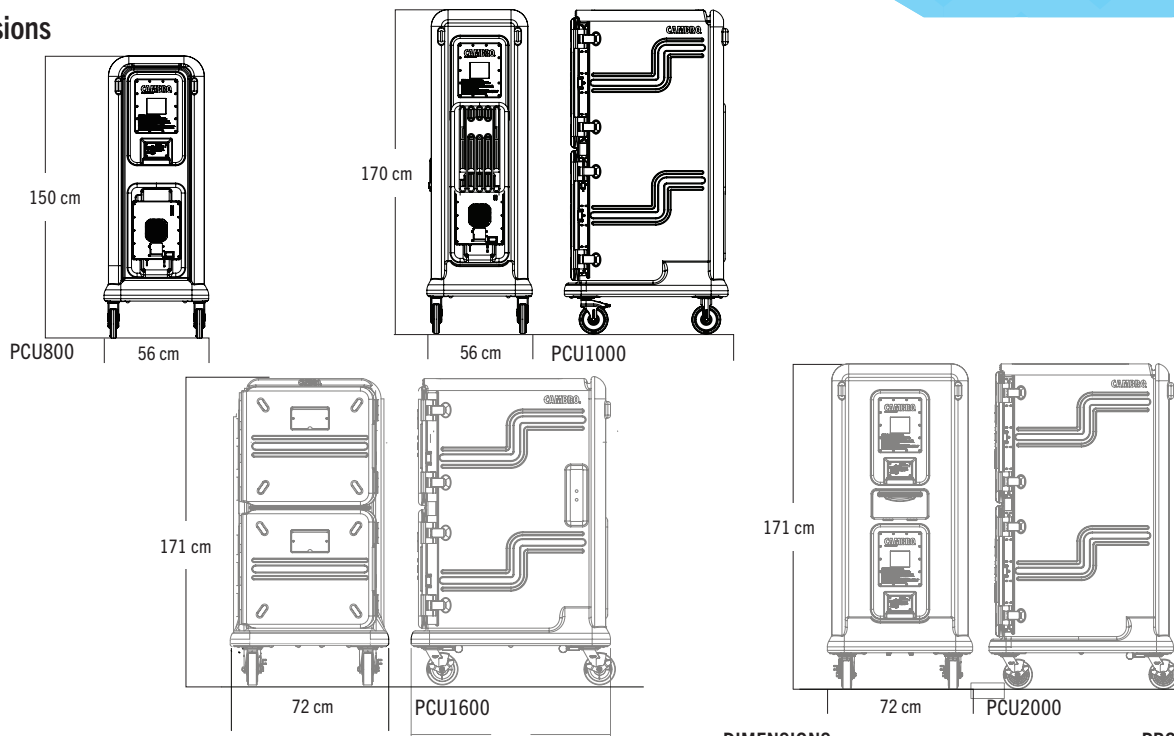
Total Capacity

		GN FOOD PAN DEPTHS			
CODE	DESCRIPTION	6,5 CM	10 CM	15 CM	20 CM
PCU800	GN 1/1	12	8	6	4
	GN 1/2	24	16	12	8
	GN 1/3	36	24	18	12
PCU1000	GN 1/1	14	10	6	4
	GN 1/2	28	20	12	8
	GN 1/3	36	24	18	12
PCU1600	GN 1/1	24	16	8	4
	GN 2/1	12	8	4	2
PCU2000	GN 1/1	28	20	12	8
	GN 2/1	14	10	6	4



GN Pan Carriers

Dimensions



CODE	DESCRIPTION	DIMENSIONS W x D x H	PRODUCT WEIGHT (KG)
PCU800			
PCU800HH	2 active hot compartments	55,63 x 86,36 x 150,1 cm	46,24
PCU800HC	1 active hot compartment (top), 1 active cold compartment (bottom)		50,21
PCU800CC	2 active cold compartments		54,18
PCU1000			
PCU1000HH	2 active hot compartments	55,88 x 86,36 x 170,18 cm	65,1
PCU1000HC	1 active hot compartment (top), 1 active cold compartment (bottom)		69,06
PCU1000CC	2 active cold compartments		73,03
PCU 1600			
PCU1600HH	2 active hot compartments	76,2 x 96,52 x 149,86 cm	162.25 / 73,6
PCU1600HC	1 active hot compartment (top), 1 active cold compartment (bottom)		171 / 77,57
PCU1600CC	2 active cold compartments		179.75 / 81,31
PCU2000			
PCU2000HH	2 active hot compartments	76,20 x 96,52 x 170,5 cm	86,16
PCU2000HC	1 active hot compartment (top), 1 active cold compartment (bottom)		90,12
PCU2000CC	2 active cold compartments		94,1
Modules			
PCMCX	Cold Module	—	9,42
PCMHX	Hot Module	—	5,44

Case Pack: 1 **Color:** Charcoal Gray (615). Other configurations and Security Package available. Tow Hitch Package Available for PCU2000 Only.

Architect Specs

The holding and transport carts shall be the Pro Cart Ultra Pan Carriers, all models starting with PCU, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. They shall be made of double wall, high-density, polyethylene and foam-injected CFC-free polyurethane. They shall have molded in rails for end loading GN food pans (PCU1000, PCU800) and side loading GN food pans (PCU1600, PCU2000). They shall be offered with interchangeable modules - electric hot, electric cold or passive modules. Electric hot compartments shall have an energy efficient 450W (110V units) / 500W (230V units) °C heating module with touchscreen controls and adjustable temperature range of 21 – 85°C. The heating module shall heat the compartment from ambient

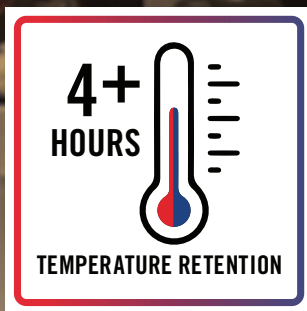
temperature to 73,9°C in 15 minutes. Electric cooling compartments shall have a solid state thermoelectric 509W (110V units) °C cooling module with an adjustable temperature range from 0,28 – 21°C. Each hot or cold module shall have a 2,7 m, single phase power cord with cord storage in the body of the cart. Each door shall have 2 each nylon paddle-style latches, and each compartment shall have heavy-duty stainless steel hinge hardware. Each PCU1000 and PCU800 shall have 4 each 15,2 x 3,81 cm nylon, maintenance-free casters, 2 swivel total locking and 2 rigid. Each PCU2000 shall have 4 each 15,2 x 5 cm hi-modulus, rubber casters, 2 each swivel with brake and 2 rigid. All carts shall be available in one color – Charcoal Gray (615).

Standard Colors Charcoal Gray (615).

Reliable Hot Food Holding and Transport with a Safety Net

Industry Broadest Range Of Food Transport Solutions

- Optimal Heat Retention
- Durability - Designed To Withstand The Rigors Of Heavy Use In Commercial Environments, Making It A Reliable Choice For Any Operators.



Insulated Carrier with Heating Door - Ultra Pan Carrier® H-Series

Front Loading Model: UPCH4002

Features & Benefits

- Perfect for frequent opening and closing, extreme cold ambient temperatures and longer events, Hot Holding Ultra Pan Carriers and Ultra Camcarts extend hot food holding time and ensure food safety—an economical alternative to large warming cabinets.
- Versatile transporters hold a wide variety of food types and textures.
- Perfect for transporting hot food to off-premise events, corporate parties or delivering food from central kitchens to satellite locations.
- With durable construction and reliable holding performance, they provide an exact fit for a wide variety of GN pans and sheet pans 1/1, 1/2 and 1/3.
- Gentle, 65,6°–74°C heat provides the ideal temperature range for keeping food safe and hot while maintaining moisture and preventing further, unintended cooking.
- Enables HACCP compliance by maintaining safe, hot food temperatures.
- For best holding results, preheat for 45 minutes from room temperature.
- Recovers temperature in 3 minutes after the door is opened and closed.
- Tough, polyethylene exterior stays cool to the touch.
- Foamed-in thick CFC-free polyurethane insulation will hold temperature above 65°C for over 4 hours when used unplugged.
- Vent cap equalizes pressure and releases steam.
- 23 cm nylon latch opens and closes easily, secures tightly and will not bend.
- Ergonomically placed, molded-in handles won't break off.
- UPCH4002 is stackable with both UPCH400 and UPCH400 for convenient transportation and space-saving storage.
- Twelve, evenly-spaced, molded-in rail sets per compartment accommodate varying pan depths and maximize capacity.
- Transport UPCH4002 on CD400 Camdolly®.
- Removable, 2,7 m power cord can also be wrapped and secured for transport with vinyl cord strap on left side of unit.
- Indicator light shows when power is on.
- Thermometer located inside door may be removed easily for cleaning.
- Dishwasher safe (without heating element or thermometer).
- Electrical.
- Uses less energy than three 100 watt light bulbs.
- Non-electric UPC400 models may be retrofitted with heated door.

Capacity - GN 1/1

6,35 cm Deep Food Pan	6
10 cm Deep Food Pan	4
15 cm Deep Food Pan	3
20 cm Deep Food Pan	2



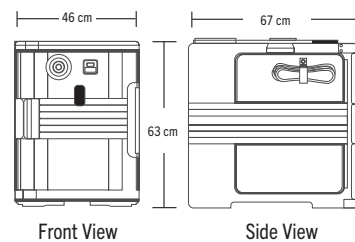
UPCH4002



Heating Unit



Cord Storage



Front View

Side View

HOT HOLDING	65°–74°C
WARM UP TIME (from ambient to temperature)	to 65°C in 45 min. from 24,4°C
RECOVERY TIME* (time to recover to temperature after door is held open for 30 seconds)	3 minutes
TRANSPORT TIME* (after reaching temperature, amount of time unit can be held passively/unplugged until contents reach 65°C.)	4 + hours
* Based on test with 6 each, 15 cm deep H-Pans® with GripLids® filled with approx 14,2 L of 87,7°C water. (Temperatures are of the water not the air in the cart.)	

MODEL	220V MODELS
Required Voltage	200 - 230 VAC
Maximum Amp.	2.3a
Watts	506w
Hertz	50/60
Plug Types	CEE7/7 to C15RA
Alternate Plug / Connector types (for special locations)	BS1363 to C15RA (UK & Ireland+more)
Power Cord Length	2,7m

Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case Kg
UPCH4002	Heated Ultra Pan Carrier, 220 V	33,5 x 53,3 x 48,6 cm	46 x 67 x 63 cm	20,5

Standard Colors

- ☐ Black (110)
 ☐ Dark Brown (131)
 ☐ Granite Gray (191)
 ☐ Granite Green (192)
 ☐ Slate Blue (401)

Optional Accessories

- Camdolly® ☐ CD400 – Slate Blue (401) ☐ CDC400 – Hot Red (158)
 Strap ☐ 400STP

Architect Specs

The electrical food service and transport front loading insulated transporter shall be an Ultra Pan Carrier, Model UPCH400...or Ultra Camcart UPCH800... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall be made of polyethylene and foam-injected polyurethane. It shall have a non-corrosive heating unit built into its door and a 2,7 m removable power cord. It shall have a power indicator light on the front and maintain temperature of 65°–74°C. It shall have a vinyl cord-storage strap on its left side. It shall have a black pop-up vent to help equalize pressure and release steam. It

shall have a removable gasket. It shall have 12 sets of evenly-spaced, molded-in rails per compartment and transport GN full size, 1/2 and 1/3-size food pans and 1/2-size sheet pans. It shall have a durable nylon door latch and the compartment door shall swing open 240° to the side. It shall have ergonomic molded-in handles located on each of the sides. It shall be available in 5 colors.



Insulated Carts with Heating Doors - Ultra Pan Cart® H-Series

Front Loading

Ultra Pan Cart Models: UPCH8002, UPCH16002

Features & Benefits

- Ideal for frequent opening and closing, extreme cold ambient temperatures and longer events, UPCH8002/UPCH16002 models extend hot food holding time and ensure food safety—an economical alternative to large warming cabinets.
- Perfect for transporting hot food to off-premise events, corporate parties or delivering food from central kitchens to satellite locations. Versatile transporters hold a wide variety of food types and textures.
- Easy to operate - plug in, pre-heat empty, load with hot food, unplug, transport, hold unplugged and/or plug in and serve.
- Gentle (65,6°C–74°C) non-radiant heat provides the ideal temperature range for keeping food safe and hot while maintaining moisture and preventing further, unintended cooking. Heater turns on and off as necessary, maintaining factory set temperature.
- All units are fully insulated and can be used to hold hot or cold food without the use of electricity.
- Consistent heating throughout the unit is generated by vertical vents that constantly circulate heat from front to back of the cabinet.
- For best holding results, preheat for 45 minutes from room temperature.
- Enables HACCP compliance by maintaining safe, hot food temperatures.
- Recovers temperature in 3 minutes after the door is opened and closed.
- Tough, polyethylene exterior stays cool to the touch.
- Foamed-in place CFC-free polyurethane insulation will hold temperature above 65°C for over 4 hours when used unplugged.
- Power On and Heater On light indicators are located on power switch located on the outside of electric door. RED for power ON and AMBER for heater ON.
- Built in digital thermometer located on inside of heated door shows inside compartment temperature at a glance. Factory set to display degrees in Celsius
- Built in passive venting per compartment allows steam to be automatically released as needed.
- Durable 23 cm nylon door latches are easy to open and close securely to provide maximum temperature retention. Doors open 240° to the side for easy loading and unloading.
- Removable 2,7 m power cord can be stored on rubber cord strap located on side of cart.
- Mid-height molded-in vertical handles on back provide effective maneuvering during transport. Molded-in bumper minimizes damage to walls and furniture.
- Four each 15,2 cm heavy-duty casters, 2 rear fixed, 2 front swivel, 1 with brake, offer smooth maneuvering across all types of terrain.
- Optional Tamper Resistant security models are ideal for high security risk facilities use. Door hinge pins cannot be removed and all hardware fasteners are tamper resistant. One lockable hasp per door.
- Electrical.
- No assembly required.
- Non-electric UPC800/UPC1600 model may be retrofitted with heated door with minimal assembly. Transport, hold unplugged and/or plug in and serve.



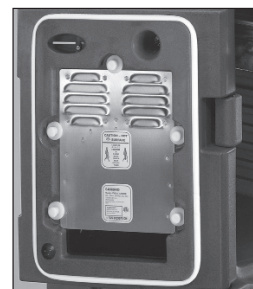
UPCH8002



UPCH16002



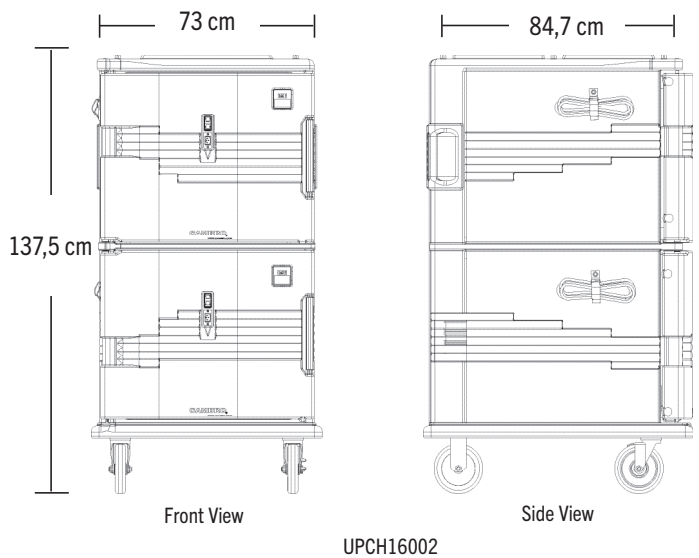
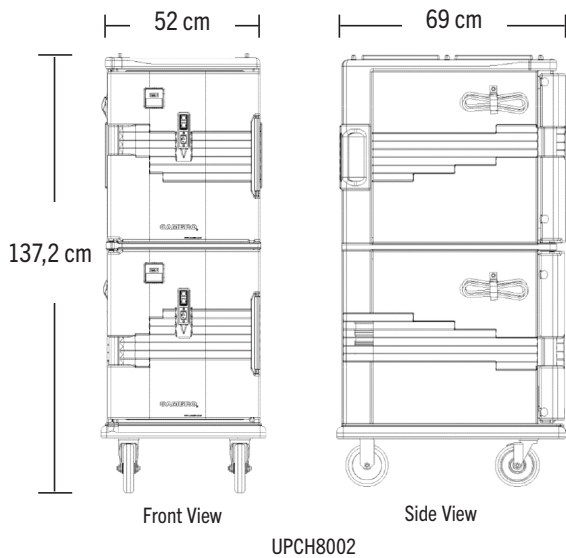
Cord Storage



Heating Unit

CAPACITY GN 1/1 (per cart)	UPCH8002	UPCH16002
6,5 cm Deep Food Pan	12	24
10 cm Deep Food Pan	8	16
15 cm Deep Food Pan	6	12
20 cm Deep Food Pan	4	8

Insulated Carts with Heating Doors - Ultra Pan Cart® H-Series



HOT HOLDING	65°–74°C
WARM UP TIME (from ambient to temperature)	to 65°C in 45 min. from 24,4°C
RECOVERY TIME* (time to recover to temperature after door is held open for 30 seconds)	3 minutes
TRANSPORT TIME* (after reaching temperature, amount of time unit can be held passively/unplugged until contents reach 65°C.)	4 + hours
* Based on test with 6 each, 15 cm deep H-Pans™ with GripLids® filled with approx 14,2 L of 87,7°C water. (Temperatures are of the water not the air in the cart.)	

MODEL	UPCH8002 220 VAC	UPCH16002 220 VAC
Required Voltage	200 - 230 VAC	200 - 230 VAC
Maximum Amp.	2.3a	2.3a
Watts	506w	506w
Hertz	50/60	50/60
Plug Types	CEE7/7 to C15RA	CEE7/7 to C15RA
Alternate Plug / Connector types (for special locations)	BS1363 to C15RA (UK & Ireland+more)	BS1363 to C15RA (UK & Ireland+more)
Cord Connector / Inlet	C15 / C16	C15 / C16
Power Cord Length	2,7m	2,7m

Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case Kg
UPCH8002	Ultra Camcart® H-Series, 220 V	34 x 53 x 35 cm	52 x 69 x 137,2 cm	43,5
UPCH16002	Ultra Camcart® H-Series, 220 V	53,5 x 66,5 x 53,5 cm	73 x 84,7 x 137,5 cm	88,2

Standard Colors

- ☐ Black (110)
 ☐ Dark Brown (131)
 ☐ Granite Gray (191)
 ☐ Granite Green (192)
 ☐ Slate Blue (401)

Optional Accessories

- UPCH8002 ☐ HD Casters, 15 cm x 5,08 cm – 2 fixed, 2 swivel with brake
 UPCH16002 ☐ HD Casters, 15 cm x 5,08 cm – 2 fixed, 2 swivel with brake

Architect Specs

The electrical food service and transport front loading insulated transporter shall be an Ultra Camcart, Model UPCH1600... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall be made of polyethylene and foam-injected polyurethane. It shall have a non-corrosive heating unit built into its door and a 2,7 m removable power cord. It shall have a 23 cm durable nylon door latch per door. It shall be Energy Star qualified and maintain temperature of 65°–74°C. It shall have voltage requirements between 200-230 VAC (220 V Model). Maximum amps of unit shall be 2.3a (220 V model). It shall have electrical power measured to 506w (220 V model). It shall have a plug type CEE7/7 to C15RA for 220 V models. It shall heat up to 65°C in 45 minutes from ambient room temperature. It shall have a Power On and Heat On indicator light on the front of each heated door. It shall have a built-in digital thermometer in each heated door. It shall generate and circulate heat throughout each compartment by vertical vents. It shall have a rubber cord-storage strap on its left side. It shall have one removable

gasket per door. It shall have 12 sets of evenly-spaced, molded-in rails per compartment and transport GN 1/1, 1/2 or 1/3 pans (UPCH8002) and GN 1/1 full size and 1/2 size long pans (UPCH16002). It shall have a durable nylon door latch and the compartment door shall swing open 240° to the side. It shall have ergonomic molded-in handles located on each of the sides. It shall have four each 15,2 cm heavy-duty casters, 2 rear fixed, 2 front swivel, 1 with brake. It shall require no assembly. It shall be available in 5 colors.



Camcarrier® UPC400 - Insulated Carrier

Front Loading

For GN Food Pans

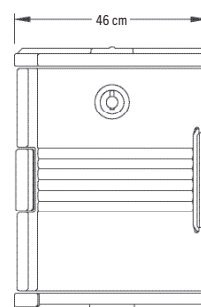
Models: UPC400, UPC400SP

Features & Benefits

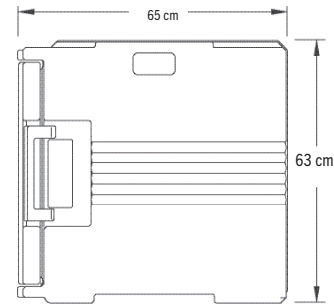
- This large capacity Camcarrier easily handles storing and transporting food for any catering job, large or small, hot or cold foods.
- GN 1/1 Full Size Food Pan capacity:
 - 2 each 20 cm deep, 3 each 15 cm deep
 - 4 each 10 cm deep, or 6 each 6,5 cm deep
- The insulated compartment will also hold multiple configurations of GN 1/2 and 1/3 size Food Pans.
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Create a portable refrigerator by using the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using one Camwarmers® inside the compartment.
- Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help to retain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Door swings open 270° to the side for easy loading and unloading.
- Pop-up vent allows steam to be released and keeps menu items from becoming soggy.
- Ergonomic molded-in handles are located on top sides to provide safe and easy lifting and transporting.
- Security Package models are ideal for correctional facility use. Hinge pins cannot be removed.
- Units interlock for easy stacking and transporting.
- Optional Camdolly® provides easy transport.
- Non-electrical.
- No assembly required.

CAPACITY GN 1/1	UPC400
6,35 cm Deep Food Pan	6
10 cm Deep Food Pan	4
15 cm Deep Food Pan	3
20 cm Deep Food Pan	2

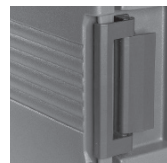
UPC400
(Shown with Camchiller,
ThermoBarrier and
CD400 Camdolly)



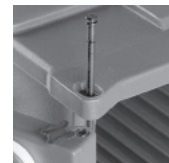
Front View
UPC400



Side View
UPC400

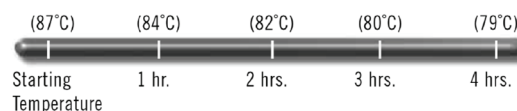


Single latch
opens and
closes easily.
Durable nylon
construction.



Nylon hinge
pins and hinge
retainer clips
allow you to
easily remove
and clean the
door.

UPC400 Keeps Hot Food Hot for Hours



Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case Kg
UPC400	Insulated Carrier Camcarrier	33,5 x 53,3 x 48,6 cm	46 x 65 x 63 cm	16

Standard Colors

- ☐ Black (110) ☐ Slate Blue (401)

Optional Accessories

- Camdolly® ☐ CD400 – Slate Blue (401) ☐ CDC400 – Hot Red (158)
Strap ☐ 400STP ☐ Hot Plate ☐ HP3253 – Fire Red (444)
Cold Plate ☐ CP3253 – Glacier Blue (443)

Architect Specs

The non-electrical food service and transport front loading carrier shall be a Camcarrier, Model UPC400... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density, polyethylene. It shall have an insulated polyurethane foam-injected compartment. It shall have 12 each molded-in rails on 3,8 cm centers. It shall accommodate a variety of GN 1/1, 1/2, 1/3 Food Pans, from 6,5 cm to 20 cm deep as well as 12 each 32,5 x 53 cm) and 33 x 45,7 cm trays. It shall have a nylon door latch and an airtight

gasket and the compartment door shall swing open 270° to the side. It shall have a pop-up vent on the outside of the door. It shall have ergonomic molded-in handles located on each of the sides. It shall be available with an optional tamper resistant security package for correctional facility use. UPC400SP shall have a non-removable door and a locking hasp. It shall require no assembly. It shall be available in 4 colors.



Double Compartment

For GN Food Pans

Models: UPC800, UPC1600

Features & Benefits

- Large capacity Camcarts easily handle storing and transporting food for any catering job, large or small, hot or cold foods. May also be used for health care meal tray service.
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Keep food chilled for 4 hours max or more with the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using two Camwarmers® inside each compartment of the UPC800/UPC1600 models.
- Tough, one piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help retain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Doors open 270° to the side for easy loading and unloading.
- Vent cap on each compartment allows steam to be released and keeps menu items from becoming soggy.
- Mid-height molded-in vertical handles on the back provide effective maneuvering during transport. Molded-in bumper minimizes damage to walls and furniture.
- Four each 15,24 cm heavy-duty casters, 2 fixed, 2 swivel, 1 w/ brake, provide for smooth transporting and maneuvering across all types of terrain.
- Use with Optional Security Package for correctional facility use. Hinge pins cannot be removed.
- Non electrical.
- No assembly required.

CAPACITY GN 1/1 (per cart)	UPC800	UPC1600
6,5 cm Deep Food Pan	12	24
10 cm Deep Food Pan	8	16
15 cm Deep Food Pan	6	12
20 cm Deep Food Pan	4	8

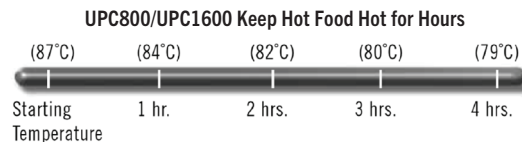
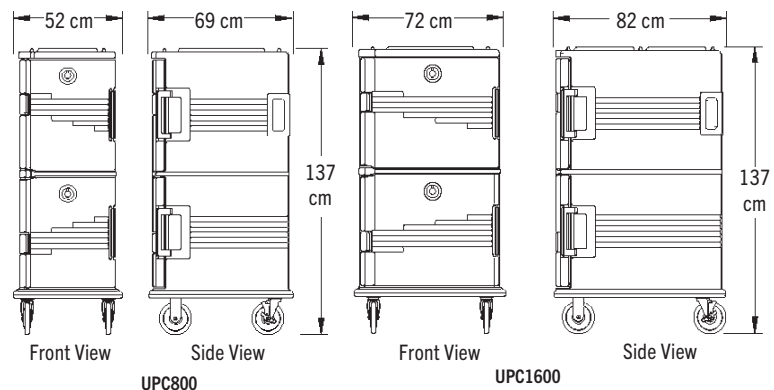
The UPC800 insulated compartment will also hold multiple configurations of GN 1/2 and 1/3 size Food Pans.



UPC800



UPC1600



Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case Kg
UPC800	Insulated Carrier Camcarrier	33 x 54,5 x 48,5 cm	52 x 69 x 137 cm	39
UPC1600	Insulated Carrier Camcarrier	33,5 x 53,3 x 48,6 cm	71,5 x 82 x 135cm	59
UPC1600HD	Insulated Carrier Camcarrier	53,5 x 66,5 x 53,5 cm	71,5 x 82 x 135 cm	60

Standard Colors

- ☐ Black (110)
 ☐ Slate Blue (401)

Optional Accessories

- Cold Plate** ☐ CP3253 – Glacier Blue (443)
Hot Plate ☐ HP3253 – Fire Red (444)

Architect Specs

The non-electrical food service and transport front loading carrier shall be a Camcarrier, Model UPC400... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density, polyethylene. It shall have an insulated polyurethane foam-injected compartment. It shall have 12 each molded-in rails on 3,8 cm centers. It shall accommodate a variety of GN 1/1, 1/2, 1/3 Food Pans, from 6,5 cm to 20 cm deep as well as 12 each 32,5 x 53 cm) and 33 x 45,7 cm trays. It shall have a nylon door latch and an airtight

gasket and the compartment door shall swing open 270° to the side. It shall have a pop-up vent on the outside of the door. It shall have ergonomic molded-in handles located on each of the sides. It shall be available with an optional tamper resistant security package for correctional facility use. UPC400SP shall have a non-removable door and a locking hasp. It shall require no assembly. It shall be available in 4 colors.



SlidingLid™ Ice Caddies

- Rotomolded for maximum durability, resisting cracks, dents, bubbling, and rusting
- Ideal for beverage and meal service in catering, outdoor events, and hotels
- Unique sliding lid slides back and under to reduce contamination
- Recessed well and drain shelf keeps ice away from water
- Ergonomic, molded-in handles ease lifting and transport



Slant Top (45,5 kg. Capacity)

Models

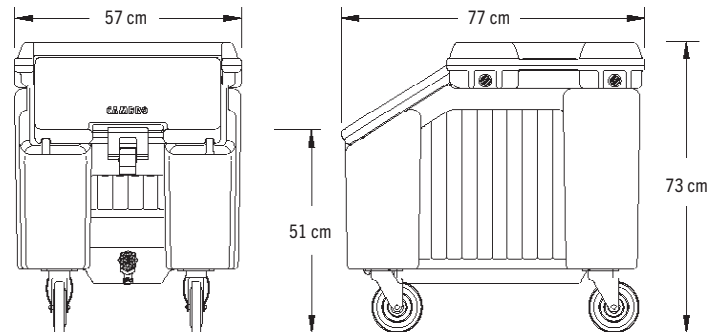
ICS100L, ICS100L4S

Features & Benefits

- Stands just 73 cm high. Fits perfectly under standard height prep tables, counter tops, beverage banquet tables and under the connecting bridge of the CamKiosk® System. Merchandises well with Cambars®.
- Double-wall, high-density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Cleans easily.
- Thick polyurethane foam insulation keeps ice frozen for days! Reduces frequency of restocking, ensuring quick and convenient service.
- Unique slant top lid slides up and back into the secured lid for easy access to ice.
- Holds up to 45,5 kg. of ice.
- Four sturdy thumbscrews secure top tightly during transport and when sliding top back.
- Durable, nylon front latch secures lid in place during transportation and protects contents when ice caddy is not in use. Ensures excellent temperature holding performance. Will not rust.
- NSF listed, no-drip, recessed, threaded faucet with standard hose hook up makes draining and cleaning quick and convenient.
- Includes one unbreakable polycarbonate drain shelf for instant water drainage so that ice lasts longer.
- Molded-in side grips are sturdy and will not break off. Provides controlled handling and maneuvering.
- Lift grips on front and back offer comfortable lifting on or off transport vehicles.
- Four 12,7 cm casters for smooth maneuvering poolside, across campus or over banquet floors. Front swivel casters have locking brakes.
- Model ICS100L - 2 fixed, 2 swivel w/ brake.
- Model ICS100L4S - 4 swivel, 2 w/ brakes.
- No assembly required.



ICS100L



Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case Kg
ICS100L	Slant Top Ice Caddy	39 x 61 x 30 - 45 cm	57 x 77 x 73 cm	24

Standard Colors

- ☐ Black (110) ☐ Dark Brown (131) ☐ Slate Blue (401)

Architect Specs

The Slant Top 45,5 Kg capacity Ice Caddy shall be a Cambro Model....., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647. It shall be constructed of double-wall, high-density polyethylene and thick foam injected polyurethane. It shall have rounded corners and molded-in side grips. It shall have 4 sturdy thumbscrews to secure top lid tightly in place for safe transporting. It shall have a front nylon latch. It shall be 73 cm high. It shall have a NSF

listed, no-drip, recessed, threaded faucet with standard hose hook up. It shall include one polycarbonate interior drain shelf. It shall be available with 4 each 12,7 cm wheels and 2 locking front brakes. It shall not require any assembly and shall be available in 3 colors.



Ice Caddy with SlidingLid™

Standard (57 kg. Capacity)

Models

ICS125L, ICS125LB

Features & Benefits

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 57 kg. ice.
 - Unique sliding lid has no latches. Slides back and under the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.
 - Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.
 - Service opening is 29,2 cm x 43,2 cm for quick and easy loading and unloading of ice.
 - Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.
 - Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.
 - Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.
 - Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any water, ensuring long lasting quality and storage.
 - Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.
 - Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.
 - Two choices of wheel configurations meet a variety of transport needs. And 20,3 cm Easy Wheels make transporting even smoother and virtually effortless.
- Model ICS125L - Four each 12,7 cm casters, 2 fixed, 2 swivel, 1 w/ brake.
- Model ICS125LB - Two each 12,7 cm front casters, 2swivel, 1 w/brake and 2 each 20,3 cm Easy Wheels.

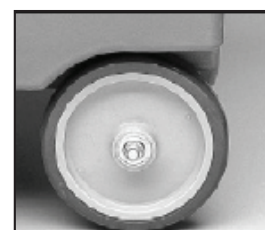
- No assembly required.



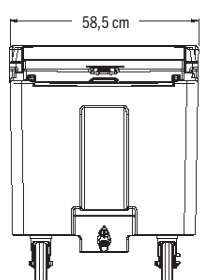
ICS125L



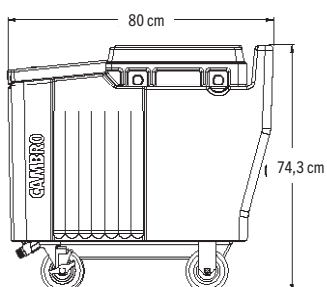
ICS125LB



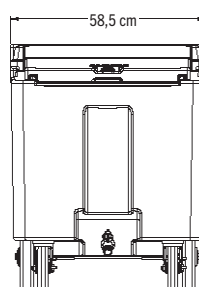
20,3 cm Easy Wheels on ICS125LB Models.



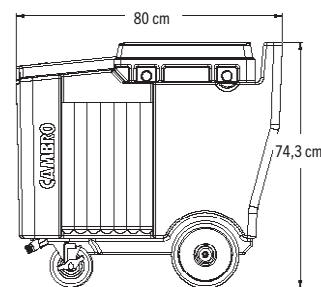
ICS125L



ICS125LB (avec roulettes Easy Wheels)



ICS125LB (avec roulettes Easy Wheels)



ICS125LB (Devant/largeur)

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Exterior Dimensions W x D x H	Interior Dimensions W x D x H	Case Kg
ICS125L	SlidingLid Ice Caddy	58,5 x 80 x 74,3 cm	43,2 x 61 x 45,7 cm	13.16
ICS125LB	SlidingLid Ice Caddy	58,5 x 80 x 74,3 cm	43,2 x 61 x 45,7 cm	13.16

Architect Specs

The standard 57 Kg. capacity SlidingLid Ice Caddy shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be constructed of single-molded, double-wall, high density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under a secured base lid. It shall have rounded corners and a molded-in handle. It shall have an 29,2 x 43,2 cm service opening. It shall have a recessed, leakproof, quarter turn faucet on the front. It shall have a recessed interior well with one unbreakable polycarbonate shelf. It shall be available with 2 different wheel configurations, including Model ICS125LB with 2 each 20,3 cm Easy Wheels. It shall not require any assembly and shall be available in 3 colors.

Standard Colors

Black (110)

Dark Brown (131)

Slate Blue (401)



Standard (79 kg. Capacity)

Models

ICS175L, ICS175LB

Features & Benefits

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 80 kg. of ice.
- Unique sliding lid has no latches. Slides back and under into the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.
- Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.
- Service opening is 35,6 cm x 45,7 cm for quick and easy loading and unloading of ice.
- Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.
- Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.
- Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.
- Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any melted water, ensuring long lasting quality and storage.
- Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.
- Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.
- Two choices of wheel configurations meet a variety of transport needs. And 25,4 cm Easy Wheels make transporting even smoother and virtually effortless.
- Model ICS175L - Four each 12,7 cm casters, 2 fixed, 2 swivel, 1 w/ brake.
- Model ICS175LB - Two each 12,7 cm front casters, 2 swivel, 1 w/ brake and 2 each 25,4 cm Easy Wheels.
- No assembly required.



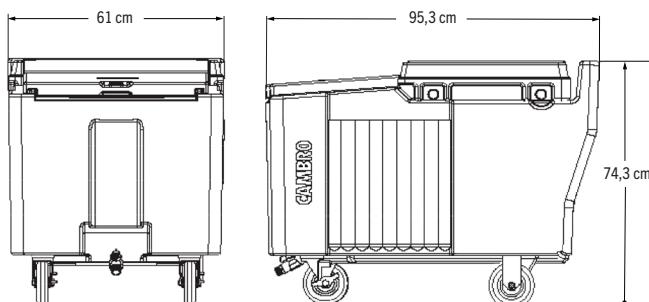
ICS175L



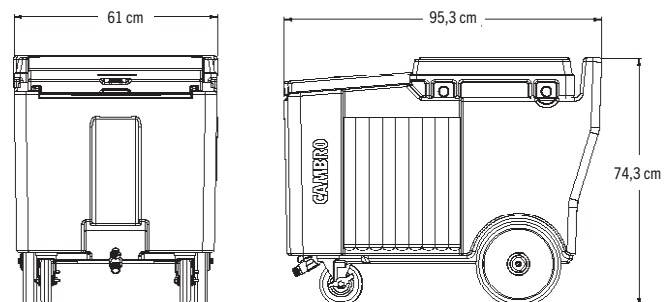
ICS175LB



25,4 cm Easy Wheels on ICS175LB Models.



ICS175L (Front/Width)



ICS175LB (Front/Width)

Specifications

Dimension Tolerance: +/- (0,64 cm)

Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Product Weight
ICS175L	SlidingLid Ice Caddy	45,7 x 76,2 x 46,7 cm	61 x 95,3 x 74,3 cm	16.30
ICS175LB	SlidingLid Ice Caddy	45,7 x 76,2 x 46,7 cm	61 x 95,3 x 74,3 cm	16.30

Architect Specs

The standard 79 Kg. capacity SlidingLid Ice Caddy shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be constructed of single-molded, double-wall, high-density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under secured base lid. It shall have rounded corners and molded-in handles. It shall have a 35,6 x 45,7 cm service opening. It shall have a recessed, leakproof, quarter turn faucet on the front. It shall have a recessed interior well with one unbreakable polycarbonate shelf. It shall be available with 2 different wheel configurations, including Model ICS175LB with 2 each 25,4 cm Easy Wheels. It shall not require any assembly and shall be available in 3 colors.

Standard Colors

Black (110)

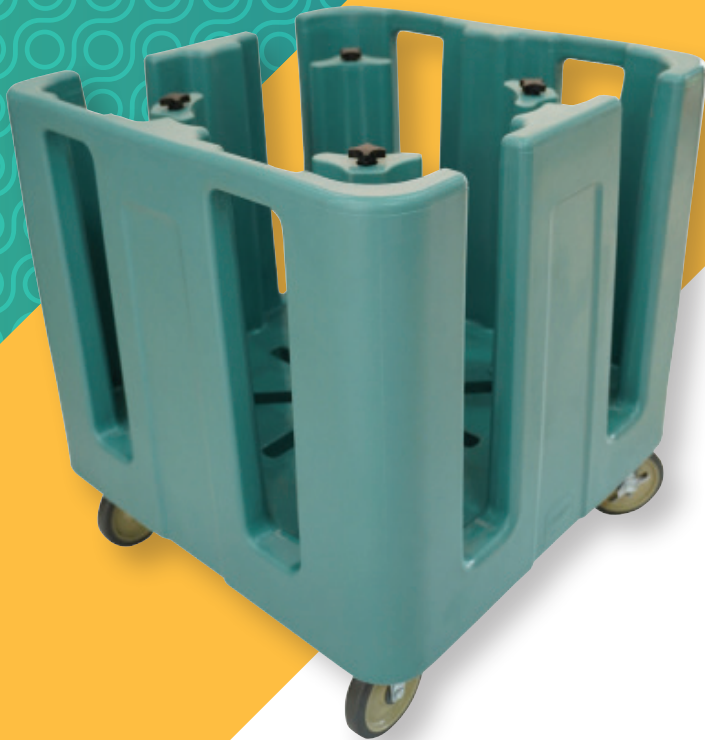
Dark Brown (131)

Slate Blue (401)

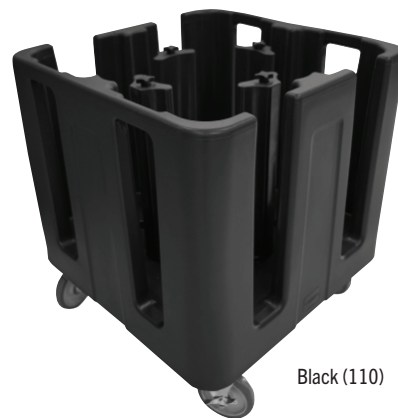


Compact Adjustable Dish Caddy R-Series

ADCRC, ADCRC8PKG, ADCRC12PKG

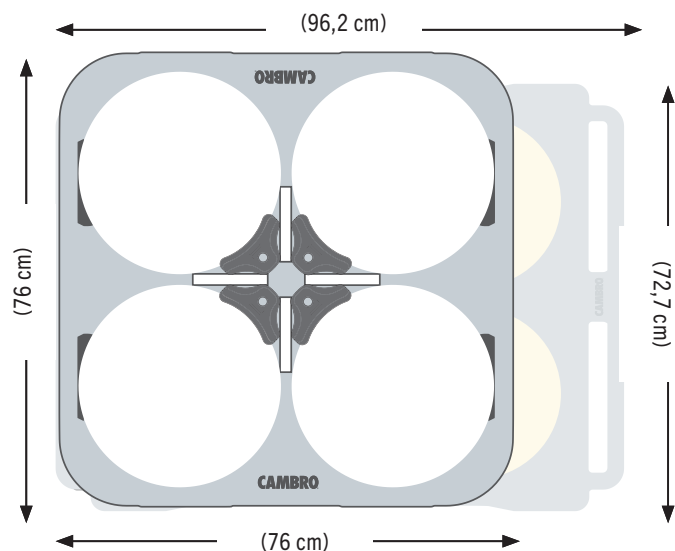


Safely store and transport plates from **11,7** to **33** cm.



Black (110)

**Gain 20% More Floor Space
ADCRC vs. ADCS**



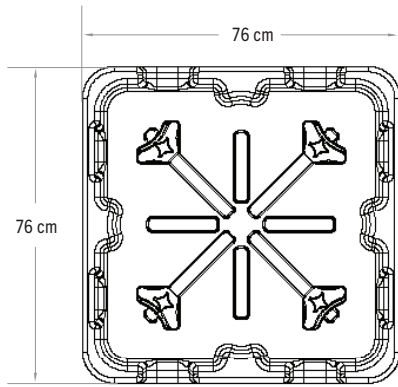
Compact Design with Unparalleled Capacity

Store more caddies and dishes in the same space, or keep the same quantity of caddies and dishes, and free up valuable space for other uses.

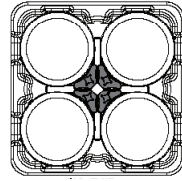
Smooth Maneuvering

Compact square design, with 2 rigid and 2 swivel casters, means easier transporting in and out of storage, up and down ramps and across carpet.

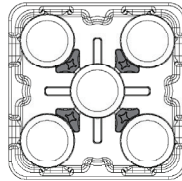
Compact Adjustable Dish Caddy R-Series



Model: ADCRC with 4 towers

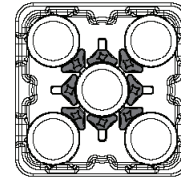


Stacks of Dishes: 4
Holds up to 240 dishes
Dish Sizes: 24 – 33 cm

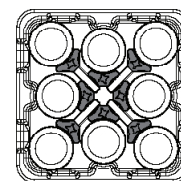


Stacks of Dishes: 5
Holds up to 300 dishes
Dish Size: 22,9 cm

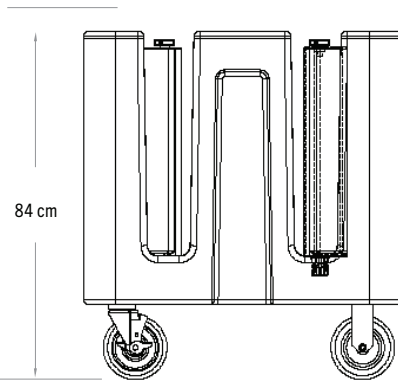
Model: ADCRC8PKG with 8 towers



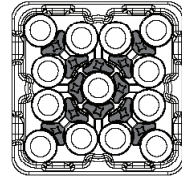
Stacks of Dishes: 5
Holds up to 300 dishes
Dish Sizes: 20,3 – 23,5 cm



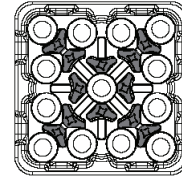
Stacks of Dishes: 8
Holds up to 480 dishes
Dish Sizes: 15,2 – 19,7 cm



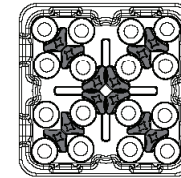
Model: ADCRC12PKG with 12 towers



Stacks of Dishes: 13 Holds
up to 780 dishes
Dish Size: 13,3 – 14,6 cm



Stacks of Dishes: 13
Holds up to 780 dishes
Dish Sizes: 12,1 – 12,3 cm



Stacks of Dishes: 16
Holds up to 960 dishes
Dish Size: 11,7 cm

Holds up to 60 dishes per stack. Capacities are approximate and will vary depending upon thickness and shape of dishes.

† Note: Cannot be used to store square, rectangular or oval plates.

Specifications

Code	Description	Plate Size	Dimensions W X D X H	Dimension Tolerance: +/- 0,64 cm	
				Unit	Weight
ADCR	Adjustable Dish Caddy R-Series, 4 Towers	24 cm - 33 cm	76 x 76 x 84 cm	27	kg
ADCR8PKG*	Adjustable Dish Caddy R-Series, 8 Towers	15,24 - 23,5	—	31,3	
ADCR12PKG**	Adjustable Dish Caddy R-Series, 12 Towers	11,75 – 14,6	—	35,6	
ADCRCT4	Towers - 4 Each	—	—	4,31	

Case Pack: 1 Color: Black (110), Slate Blue (401), Dark Brown (131). * Ships in 2 separate cartons. ** Ships in 3 separate cartons.

Standard Colors

☐ Black (110) ☐ Slate Blue (401) ☐ Dark Brown (131)

Architect Specs

The dish storage and transport cart shall be a Compact Adjustable Dish Caddy R-Series, Model ADCRC, ADCRC8PKG, ADCRC12PKG, manufactured by Cambro Mfg. Co., It shall be made of a single molded body of rotomold polyethylene. It shall have 4, 8, or 12 top adjusting towers. It shall have a dish stacking height of 52 cm per tower and can store up to 60 dishes, round only, based on dish type/style. It shall hold 11,7 - 33 cm diameter dishes. Manufactured by Cambro Mfg. Co., Huntington Beach, CA, 92648. Each tower includes an internal zinc plated 1,3 x 59 cm threaded metal rod for stability.

It shall have 4 each 12,7 cm plated casters, 2 swivel with brake, and 2 rigid, with non-marking, highly-durable 3 cm polyurethane tread. It shall have 2 each molded-in top handles on 2 sides. It shall have a load capacity of up to 227 kg. It shall include one vinyl cover. It shall be available in 3 colors, Black (110), Slate Blue (401), and Dark Brown (131).



Compact Adjustable Dish Caddy S-Series

ADCSC, ADCSC8PKG, ADCSC12PKG

- Space saving design holds dishes of various size without compromising capacity.
- Lightweight, easy to maneuver and access from all four sides.
- Conveniently adjust and lock CamLever towers from the top.
- Single molded body made of heavy-duty, durable polyethylene won't rust, crack, dent or chip.



Safely store and transport plates from **11,7** to **30,5** cm.



Vinyl Cover Included

Cover protects clean dishes and includes a 7,6 x 12,7 cm inventory/event identification label pocket.

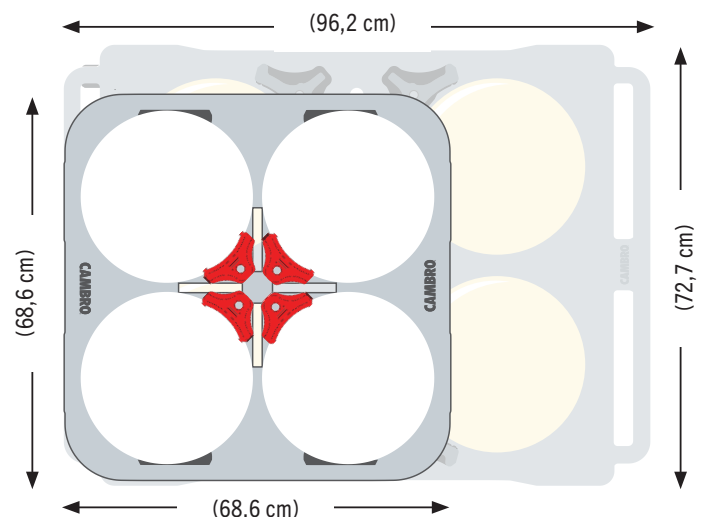


Patented CamLever Tower

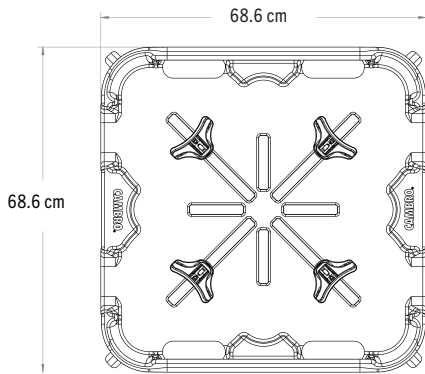
Lift lever from top to easily reposition tower, and then simply lock it in place.



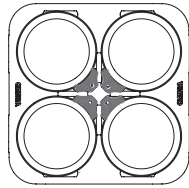
Gain 30% more floor space ADCSC vs. ADCS



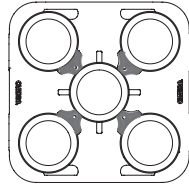
Compact Adjustable Dish Caddy S-Series



Model: ADCSC with 4 towers

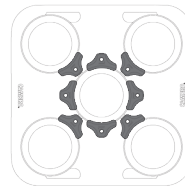


Stacks of Dishes: 4
Holds up to 280 dishes
Dish Sizes: 23,5 - 30,5 cm

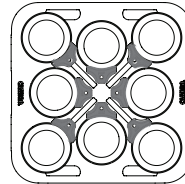


Stacks of Dishes: 5
Holds up to 350 dishes
Dish Size: 22,9 cm

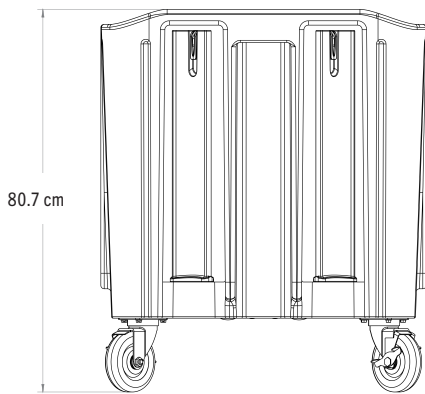
Model: ADCSC8PKG with 8 towers



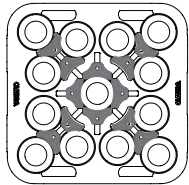
Stacks of Dishes: 5
Holds up to 350 dishes
Dish Sizes: 19,7 - 22,2 cm



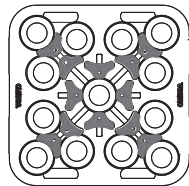
Stacks of Dishes: 8
Holds up to 560 dishes
Dish Sizes: 14,6 - 19,1 cm



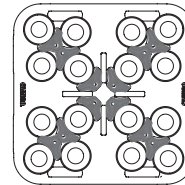
Model: ADCSC12PKG with 12 towers



Stacks of Dishes: 13
Holds up to 910 dishes
Dish Size: 14 cm



Stacks of Dishes: 13
Holds up to 910 dishes
Dish Sizes: 12,1 - 13,3 cm



Stacks of Dishes: 16
Holds up to 1,120 dishes
Dish Size: 11,7 cm

Holds 45 - 70mdishes per stack. Capacities are approximate and will vary depending upon thickness and shape of dishes.

† Note: Cannot be used to store square, rectangular or oval plates.

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Plate Size	Dimensions W X D X H	Unit Weight
ADCSC	Adjustable Dish Caddy, 4 Towers	22,9 - 30,5 cm	68,6 x 68,6 x 80,7 cm	35,2 kg
ADCSC8PKG*	Adjustable Dish Caddy, 8 Towers	14,6 - 22,2	68,6 x 68,6 x 80,7	42,1
ADCSC12PKG**	Adjustable Dish Caddy, 12 Towers	11,7 - 14	68,6 x 68,6 x 80,7	48,9
ADCSC14	CamLever Tower - 4 Each	—	6,7 x 11,1 x 59,7	1,6

Case Pack: 1 Color: Speckled Gray (480). * Ships in 2 separate cartons. ** Ships in 3 separate cartons.

Standard Color

□ Speckled Gray (480)

Architect Specs

The dish storage and transport cart shall be a Compact Adjustable Dish Caddy S-Series, Model ADCSC, ADCSC8PKG, ADCSC12PKG, manufactured by Cambro Mfg. Co., Huntington Beach, CA, 92648. It shall be made of a single molded body of structural web molded polyethylene. It shall have 4, 8 or 12 top adjusting patented CamLever Towers. CamLever Tower is covered by U.S. Patent D 844,928 S. Each tower includes an internal zinc plated 1,3 x 57,8 cm threaded metal rod for stability. It shall have a dish stacking height of 52,1 cm per tower and can store up to 70 dishes,

round only, based on dish type/style. It shall hold 11,7 - 30,5 cm diameter dishes. It shall have 4 each 12,7 cm zinc plated casters, 2 swivel with brake and 2 rigid, with non-marking highly durable 3,2 cm TPE tread. It shall have 2 each molded in top handles and recessed handles on all 4 sides. It shall have a load capacity of up to 227 kg. It shall include one vinyl cover with top 7,6 x 12,7 cm identification pocket. It shall be available in 1 color, Speckled Gray (480).



The Adjustable Dish Caddy

offers the flexibility to store a combination of dishware sizes and styles in a single caddy.



**Safely store and
transport plates from
11,7 to 30,5 cm.**

- Ideal for table service versatility in large banquet halls and hotels
- Holds round and square dishes from 11,7 to 33 cm in diameter
- Six easily adjustable towers hold 4 to 8 stacks of dishes depending on style
- Securely stack up to 60 dishes depending on dish type and size



For 11,7 to 33 cm Plates

Models ADCS

Features & Benefits

- Adjusts to hold plates from 11,7 to 33 cm in diameter.
- Each caddy includes six adjustable towers. Each storage column is 49,5 cm deep for safe stacking capacity of approximately 45 - 60 plates per column.
- Poker chip style offers greater access for easy plate removal.
- Structural web molding of heavy-duty polyethylene. Will not rust, crack or chip. Easy to clean.
- A 1,9 cm plated steel real axle offers solid strength.
- One 1.3 cm metal rod runs inside each tower from top to bottom for stable and secure positioning.
- Molded-in handles on both ends provide sturdy and controlled handling. Will not bend or break.
- 226,8 Kg load capacity.
- Non-marking wheels and casters ensure smooth maneuvering over any surface. Two each 12,7 cm swivel with brake front casters and 2 each 25,4 cm rear Easy Wheels.
- Vinyl cover included for sanitary storage.
- No assembly required.

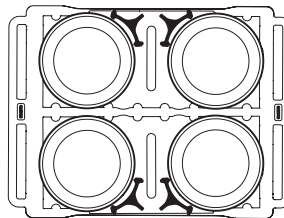
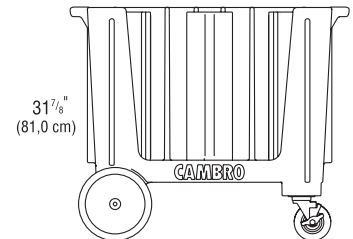
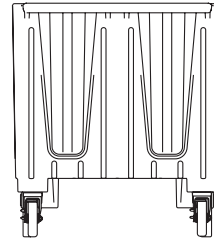
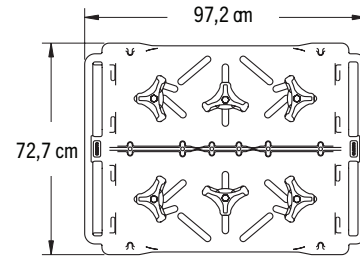


Plate sizes: 23,5 to 33 cm
4 columns (60 plates per column)
Total capacity: 240

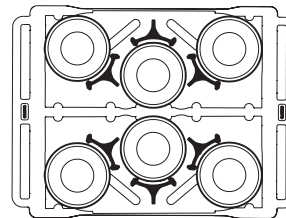


Plate sizes: 18,4 to 23,5 cm
6 columns (60 plates per column)
Total capacity: 360

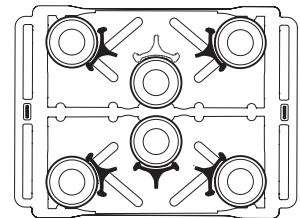
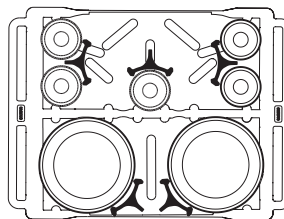


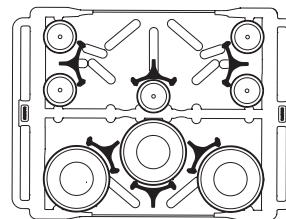
Plate sizes: 14,6 to 18,4 cm
6 columns (45 plates per column)
Total capacity: 270



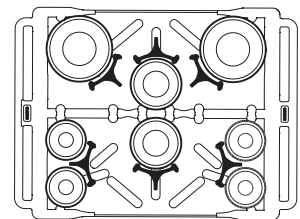
Vinyl cover included
for sanitary storage.



2 columns: 23,5 to 33 cm
(60 plates per column)
5 columns: 12,6 cm
(45 plates per column)
Total capacity: 345



3 columns: 18,4 to 23,5 cm
(60 plates per column)
5 columns: 11,75 cm
(45 plates per column)
Total capacity: 405



2 columns: 18,4 to 23,5 cm
(60 plates per column)
2 columns: 14,6 to 18,4 cm
(45 plates per column)
5 columns: 12,6 cm
(45 plates per column)
Total capacity: 390

Capacities are approximate and will vary depending upon thickness and shape of plates.

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Plate Size	Columns Per Caddy	Max Stacking Height Per Column	Approx. Depth Per Column	Dimensions LxWxH	Case Cube Kg
ADCS	S-Series Adjustable Dish Caddy	11,4 to 33 cm	6	Approximately 45-60 dishes	46 cm	95,9 x 72,7 x 81,0 cm	58,2

Standard Colors

- ☐ Black (110) ☐ Speckled Gray (480) ☐ Dark Brown (131)

Architect Specs

The plate storage and transport cart shall be an S-Series Adjustable Dish Caddy, Model ADCS, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of structural web molded polyethylene. It shall have 6 each adjustable towers. It shall offer per column storage of 49,5 cm safe stacking height and shall offer plate-staking capacity of approx. 45-60 plates per column. It shall accommodate 11,7 - 33 cm

plates. Towers will feature a 1/3 cm metal rod from top to bottom. It shall have a 1,9 cm plated steel rear axle and 2 each 12,7 cm front swivel casters with brakes and 2 each 25,4 cm rear Easy Wheels. It shall have a load capacity of 226,8 Kg. It shall include one vinyl cover. It shall be available in 3 colors.



Service Cart Pro®

Extreme Durability

Sleek, Modern Look

Space-Saving Design



SC225

Small

- Ideal for areas with limited work and storage space.

Medium

- Ideal for bussing tables.
- Closed-side model conceals contents to enhance bottom shelf security.



SC330



SC230



SC337

Large

- Store and transport larger items.
- Maximizes usable space.

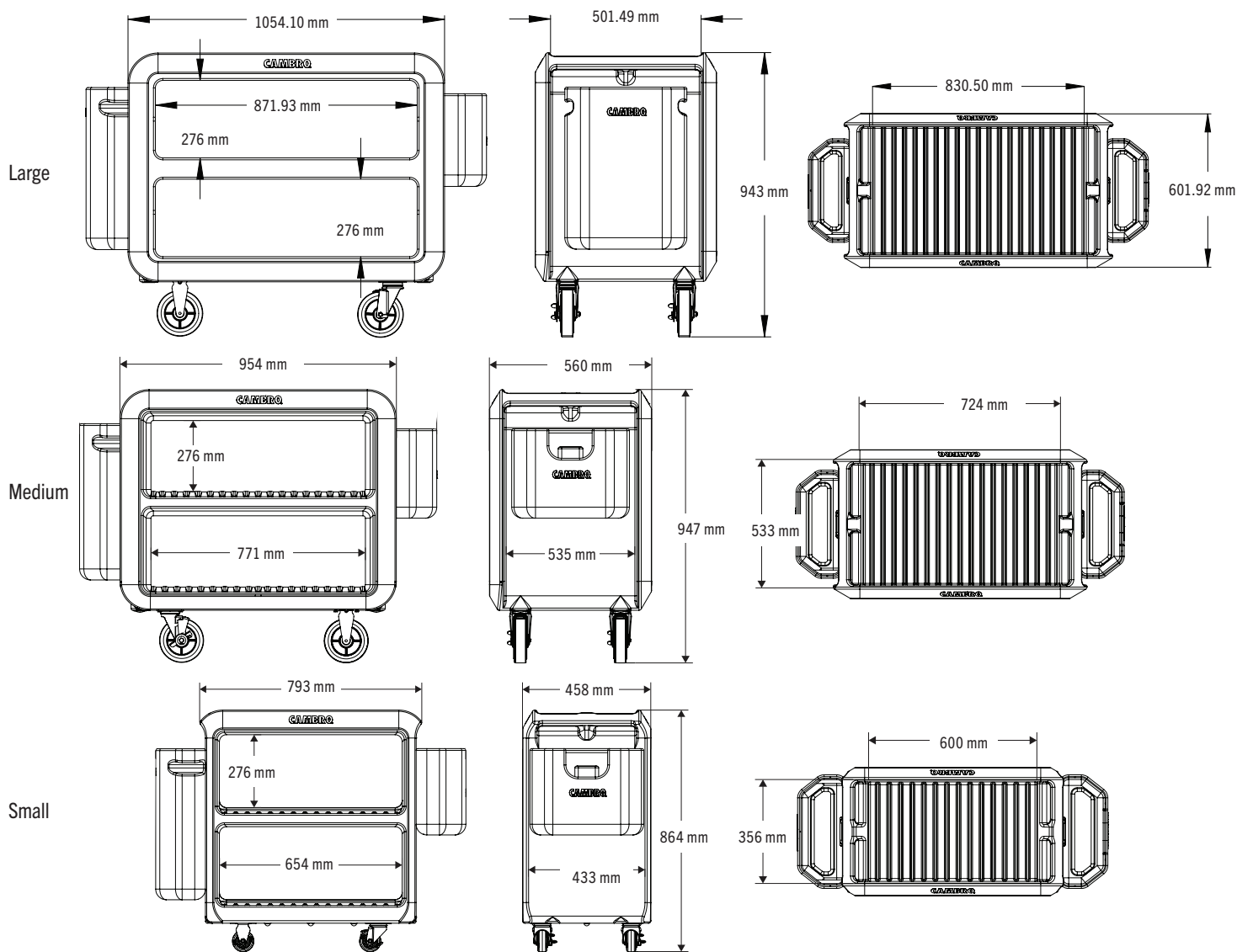


QCSB

QCTB

Quick-Connect Bins





Specifications

Dimension Tolerance: +/- 0,64 cm

CODE	DESCRIPTION	TOTAL WEIGHT CAPACITY	INTERIOR SHELF DIMENSIONS L X W X H*	EXTERIOR SHELF DIMENSIONS L X W X H (WITH BOTH HANDLES)
SC337	Large Service Cart Casters: 2 Rigid, 2 swivel with brake	272 kg	87,1 x 55,1 x 25,8 cm	105,4 x 60,3 x 94,3 cm
SC337S	Large Service Cart Casters: 4 swivel with brake	272 kg	87,1 x 55,1 x 25,8 cm	105,4 x 60,3 x 94,3 cm
SC230	Medium Service Cart (open sides): 15,2 cm Casters: 2 Rigid, 2 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC230S	Medium Service Cart (open sides): 15,2 cm Casters: 4 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC330	Medium Service Cart (1 closed side): 15,2 cm Casters: 2 Rigid, 2 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC330S	Medium Service Cart (1 closed side): 15,2 cm Casters: 4 Swivel	272 kg	77,4 x 53,5 x 25,8 cm	95,4 x 56 x 94,7 cm
SC225S	Small Service Cart (open sides): 7,6 cm Casters: 4 Swivel	177 kg	65,3 x 43,3 x 25,8 cm	79,3 x 45,8 x 86,4 cm
SC225	Small Service Cart (open sides): 7,6 cm Casters: 2 Rigid, 2 Swivel	177 kg	65,3 x 43,3 x 25,8 cm	79,3 x 45,8 x 86,4 cm

*Height between shelves: 25,8 cm

Optional Accessories

- ☐ 9,5 L Small Quick Connect Bins ☐ QCSB
☐ 30,3 L Large Quick Connect Bins ☐ QCTB



9,5 L
Small Quick
Connect Bin



30,3 L
Large Quick
Connect Bins

Standard Service Cart Pro colors:

- ☐ Black (110) ☐ Dark Brown (131) ☐ Charcoal Gray (615).

Small and Large Quick Connect Bin colors:

- ☐ Black (110).

Architect Specs

The Service Cart Pro shall be Cambro model SC337 or SC337S. It shall be constructed of one-piece polyethylene with handles on each end of the cart. It shall be able to transport up to 272 kg. It shall have three shelves. Each shelf shall have raised ridges to prevent contents from sliding off. Top shelf shall have raised marine rails all around, middle and bottom shelves shall have raised edges on one side to prevent contents from

falling. Space opening between the shelves shall be 25,82 cm. It shall have four each 15 cm non-marking plate casters, 2 rigid and 2 swivel with brake (SC337) or 4 swivel with brake (SC337S). It shall have molded in dovetails to attach optional Quick Connect Bins: small (9,5 L) and large (30,3 L) both in Black (110). The Service Cart Pro shall require no assembly and shall be available in Black (110), Brown (131) and Charcoal Gray (615).

KD Service Cart and KD Utility Cart

- Versatile, durable and economically-priced carts.
- Marine rails and lightly-textured polypropylene shelves keep contents in place.
- Aluminum uprights ensure stability.
- Ships "knocked down" to minimize shipping costs.
- Easy to assemble.



camguard.



BC340KD



Models BC340KD – KD Large Utility Cart
BC331KD – KD Small Service Cart

Features & Benefits

- Sturdy, strong and durable, these carts are designed for back and front of house transport needs and applications.
- Use to store equipment and supplies, deliver room service or tear down a banquet room. Versatile solutions move easily from table set-up to bussing service, delivering prepared foods to food bars, coffee service, or transporting catering supplies off the delivery truck.
- Each cart includes two ergonomic handles embedded with Camguard Antimicrobial.
- Each BC340KD shelf holds one full size dish rack or 2 each standard size bus boxes.
- Load capacity – BC340KD: 181 kg,
BC331KD: 136 kg.
- Three each polypropylene shelves are durable, stain resistant and easy to clean plus lightly textured to reduce sliding. Each shelf holds one full size dish rack or two standard size bus boxes.
- Raised marine rails around each shelf prevent items from slipping off.
- Generous 30 cm open spacing between shelves speeds up loading and unloading.
- Aluminum uprights between shelves ensure optimum sturdiness and stability and are rust-resistant.
- Four non-marking, powder coated steel, swivel casters without brake are durable and strong and offer quiet, easy transportation. BC340KD: 12,7 cm, BC331KD: 10 cm.
- Ships "knockdown" to minimize shipping costs.
- Easy to assemble. Directions included with each cart. Use the included plastic mallet only.
- Available in two colors, Speckled Gray (480) and Black (110).
- Optional accessories include Single Shelf Panel Set, a removable 30,3 L Trash Container and 9,5 L Silverware Holder. Shelf panels must be added at time of assembly.



BC340KD



BC331KD



9,5 L Silverware Holder



30,3 L Trash Container

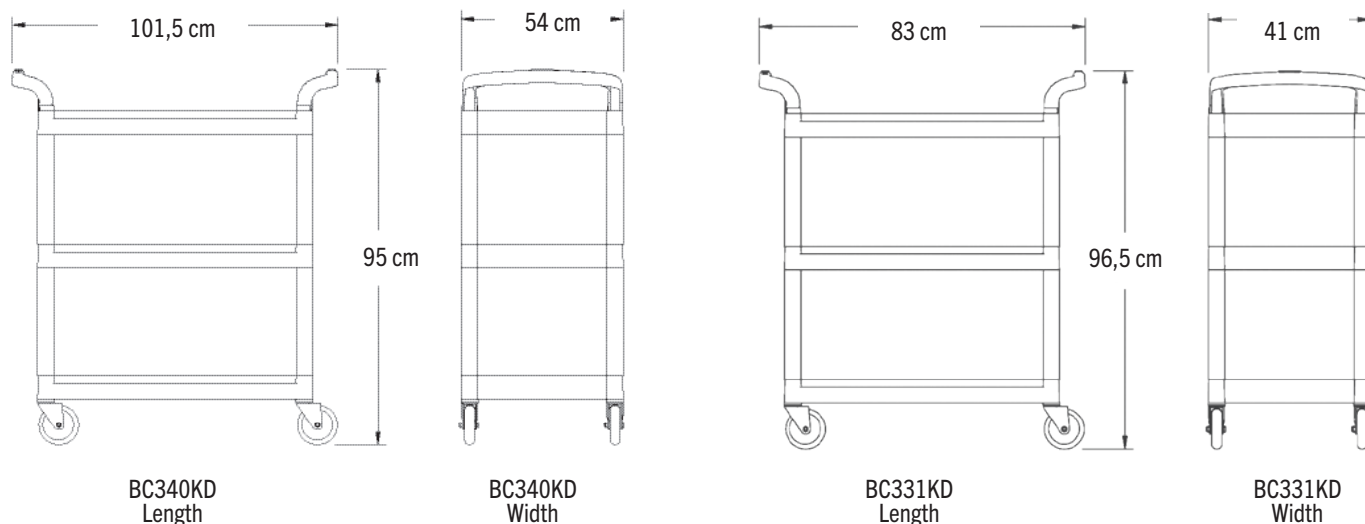


BC340KD

Shown with Optional Shelf Panel Sets

KD Service Cart and KD Utility Cart

Models: BC340KD – KD Large Utility Cart
BC331KD – KD Small Service Cart



Specifications

				Dimension Tolerance: +/- 0,64 cm	
CODE	DESCRIPTION	LOAD CAPACITY	INSIDE SHELF DIMENSIONS L X W X H*	EXTERIOR DIMENSIONS L X W X H (WITH BOTH HANDLES)	CASE KG
BC340KD	Large Utility Cart	181 kg	80 x 52 x 29,8 cm	101,5 x 54 x 95 cm	17,7
BC340KDP	Single Shelf Panel Set	-	-	80,3 x 45 x 29,8 cm	3,17
BC331KD	Service Cart - Open Sides	136 kg	62 x 40 x 30 cm	83,5 x 41 x 96,5 cm	11,48

*Height between shelves: 25,8 cm

Optional Accessories

30,3 L Trash Container	<input type="checkbox"/> BC331KDTC
9,5 L Silverware Holder	<input type="checkbox"/> BC331KDSH
Single Shelf Panel	<input type="checkbox"/> BC340KDP

Carts and Single Shelf Panel Standard Colors

☐ Speckled Gray (480) ☐ Black (110)

Trash Container and Silverware Holder Color

☐ Black (110)

Architect Specs

The KD Utility Carts shall be Cambro Model BC340KD and BC331KD. They shall be constructed of polypropylene shelves and anodized aluminum shelf supports. They shall have two each polypropylene ergonomic handles embedded with Camguard Antimicrobial. They shall be able to transport up to BC340KD: 181 kg, BC331KD: 136 kg. Each shelf shall have a slip-resistant, textured surface and raised edges on all four sides to prevent contents from sliding off. They shall have open sides with generous

30 cm spacing between shelves to speed up loading and unloading. They shall have four each BC340KD: 12,7 cm, BC331KD: 10 cm powder coated steel, swivel casters, all without brake. They shall be available with an optional Single Shelf Panel Set in Speckled Gray (480) or Black (110), an 30,3 L Trash Container and a 9,5 L Silverware Holder, both available in Black (110) only. They shall require assembly and shall be available in 2 colors.

Tray and Silver Cart

- Neatly organize a variety of tray sizes and cutlery
- Ideal for self-service restaurants and cafeterias
- Includes 8 (4) GN 1/3 and (4) GN 1/6 pans to hold flatware, napkins, and more



TC1418

Adjustable Tray and Dish Cart

- Ideal for storing a wide variety of plates and trays
- Made of high quality plastic resistant to chips, breaks, rust, and dents
- Rounded surfaces cushions plates and trays to prevent chipping
- Two adjustable dividers slide into place for easy customization



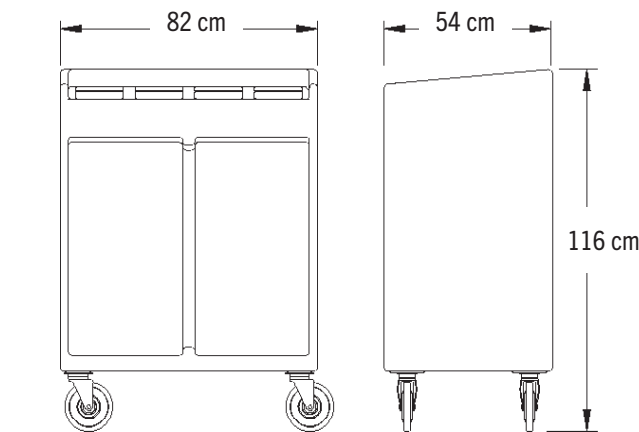
TDC30

Tray and Silver Cart

Model: TC1418

Features & Benefits

- Tailor-made for tray service. Neatly organizes trays and accessories for self-service, all in one compact unit.
- Ample storage for trays, flatware, napkins and condiments. Four each, GN 10 cm deep, clear food pans (Cambro Product Codes 34CW and 64CW) are included for the eight built-in, self-service compartments.
- Maximum tray capacity (2 stacks each per cart):
Approx. 180 - 200 35,6 x 46 cm trays.
- Made of single-molded, seamless, double wall, high-density polyethylene construction.
- Easy to clean, and impact resistant. Won't rust, peel, crack or dent.
- Foamed-in polyurethane insulation adds structural strength and reduces noise.
- Rounded corners help protect walls.
- Four each, 15,2 cm swivel casters, 2 w/ brakes, provide easy maneuvering.
- Convenient vinyl cover included for added protection and more sanitary storage. Cover is not NSF listed.
- No assembly required.



TC1418



TC1418
(Shown with Vinyl Cover)

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Max. Tray Size	Max. Tray Capacity	Max. Load Capacity	Dimensions W x D x H	Case Kg
TC1418	Tray & Silver Cart	35,6 x 46 cm	180 - 200 in two stacks	227 Kg.	82 x 54 x 116 cm	38

Optional Accessories

Replacement Vinyl Cover ☐ TC1418C

Standard Colors

☐ Slate Blue (401) ☐ Dark Brown (131)

Architect Specs

The Tray and Silver Cart shall be Cambro Model TC1418 manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be single-molded, seamless, double-wall, high density polyethylene and foam injected polyurethane. It shall have rounded corners to help protect walls. It shall include 4 each GN 1/3 and 1/6, 10 cm deep, clear food pans. It

shall have four each 15,2 cm swivel casters, 2 w/ brakes, with 3,2 cm wide tread, mounted on impact plates. It shall have a vinyl cover included for added protection and sanitary storage and shall be available in 2 colors.



Model: TDC30

Features & Benefits

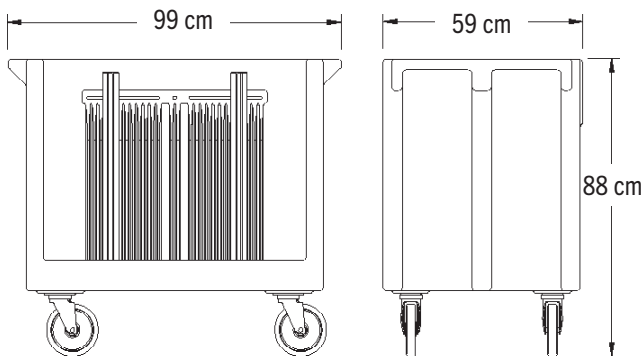
- Stores and transports both plates and trays. Adjustable dividers are easy to adjust and allow for numerous configurations to meet a variety of storage needs.
- Storage capacity:
Approx. 227 kg.
Approx. 80 each 35,6 x 46 cm trays per column.
Approx. 45-60 plates per column
- One-piece, seamless, double-wall, high-density polyethylene construction. Won't rust, peel, chip, crack or corrode.
- Foamed-in polyurethane core adds structural strength and reduces noise.
- Impact resistant and shock absorbent to protect valuable plates against breakage and chipped edges.
- Molded-in handles on both sides for sturdy and controlled handling. Will not bend or break.
- Four each 15,24 cm swivel casters, 2 w/ brakes, ensures easy maneuvering across floors or carpet.
- Vinyl cover included for sanitary storage. (Cover is not NSF listed.)
- No assembly required.



TDC30



Vinyl Cover included for sanitary storage



Dividers fit into grooves built into the base and back of the cart for added stability.



Handles on the back of the cart can be twisted easily to loosen the dividers.

Specifications

					Tolérance dimensionnelle: +/- 0,64 cm	
Code	Description	Max. Stacking Height Per Column	Max. Tray Stacking Height Per Column	Max. Load Capacity	Dimensions W x D x H	Case Kg
TDC30	Adjustable Tray and Dish Cart with 2 Dividers	45-60 plates	80 each 36 x 46 cm Trays	227 kg	99 x 59 x 88 cm	37

Optional Accessories

- Replacement Cover ☐ TDC30C (1 included with cart)
- Replacement Divider ☐ TDC30D (2 included with cart)

Standard Colors

- ☐ Black (110) ☐ Dark Brown (131)
- ☐ Slate Blue (401) ☐ Granite Gray (191)

Architect Specs

The Adjustable Tray and Dish Cart shall be a Model TDC30, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be made of one-piece, seamless, double-wall, high density, polyethylene and shall be injected with polyurethane foam. It shall have rounded corners and molded-in handles. It shall have 2 each adjustable dividers with easy to twist

handles. It shall offer stacking capacity of approx. 80 each 35,6 x 46 cm trays or 45-60 each plates per column. It shall have a load capacity of 227 kg. It shall have 4 each 15,24 cm swivel casters 2 w/ brakes. It shall have a vinyl cover that is not NSF listed. It shall require no assembly.





Slide hot food pans directly onto rails from ovens up to 200°C

GN Food Pan Trolleys

1/1 Trolleys

Combination of GN 1/1, 1/2, or 1/3 per rail set, end load



UGNPR11H9
Half Size Trolley
Holds 9, GN 1/1 food pans



UGNPR11F18
Full Size Trolley
Holds 18, GN 1/1 food pans

- Highly durable, composite plastic materials.
- Warrantied against rust and corrosion.
- Low maintenance - no broken welds, dents, or sharp edges and easy to clean.
- Ideal for holding/staging food pans for prepping, defrosting or cooling bulk food.
- Unique top frame holds a full size food pan or cutting board. Use to protect contents below or create a light duty work space.



2/1 Trolleys

2 full-size pans per rail set, side load



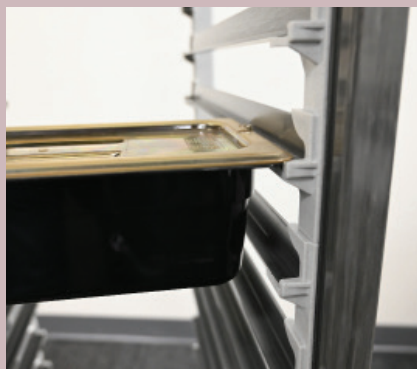
UGNPR21H18
Half Size Trolley
Holds 18, GN 1/1 food pans



UGNPR21F36
Full Size Trolley
Holds 36, GN 1/1 food pans



Holds GN 1/1
(3253) Trays



Molded in Pan Stops
Front and Back of Each Rail

Covers

- Protect contents held/staged in kitchens, coolers, or freezers.

GBCTUGNPR11
(1/1 GN Trolley)
GBCTUGNPR21
(2/1 GN Trolley)



Pan Stop

- Locks in place to secure pans on rails, especially during transport.
- Available for full and half size trolleys. Quick and easy to install.

UGNPRPSF (full size)
UGNPRPSH (half size)



Camshelving® GN Food Pan 1/1 Trolleys

Full Size Trolley

Holds 18 each GN 1/1 Food Pans, 6,5 cm Deep

Half Size Trolley

Holds 9 each GN 1/1 Food Pans, 6,5 cm Deep

Features & Benefits

- Multi-purpose, end load trolley for holding, storing and transporting bulk food in GN food pans. Compact, slim design maximizes working space and storage space.
- Made from an extremely strong, revolutionary composite material with a smooth, easy to clean surface.
- Lifetime warranty against rust and corrosion.
- No metal parts, welds, screws, cross bars or metal casters than can break, bend, dent, rust or corrode.
- Moves easily between kitchen, freezer, cooler and/or off premise.
- Rails accept/hold hot pans from ovens up to 200°C.
- No marking or metal wipe from metal pans.
- Wide 7,6 cm rail spacing offers greatest versatility and ease of use.
- Top and bottom frames features molded in supports to hold a single GN 1/1 Food Pan to cover and protect contents below. Convert the half size unit into a light duty workstation by placing a GN 1/1 cutting board on the top frame.
- Molded in lip load rails (food pan flange hangs from rails) for food pans.
- Molded in 3 mm pan stops on each rail end help keep pans on the rails when turning or transporting.
- Food pan holding capacity:

	6,5 cm	10 cm	15 cm	20 cm
Full Size Trolley				
1/1 Pans	18 each	9 each	9 each	6 each
1/2 Pans	36	18	18	12
1/3 Pans	54	27	27	18
Half Size Trolley				
1/1 Pans	9	4	4	3
1/2 Pans	18	8	8	6
1/3 Pans	27	12	12	9

- Weight bearing per rail set is 18 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg.
- Four each heavy duty, 12,7 cm premium plastic swivel casters all with total locking brake. Locks swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.
- Easy to clean. Wipe down or pressure wash.
- Ships knockdown with casters and bottom frame wedges factory installed. Minimal assembly required.
- Components are easy to remove and replace if damaged, ensuring a lifetime of service.
- Optional accessories include Food Pans and Flat Covers. Full Size Vinyl Cover and Rail Pan Stop coming soon.
- Available in 1 color only – Speckled Gray (480).
- Patent pending.



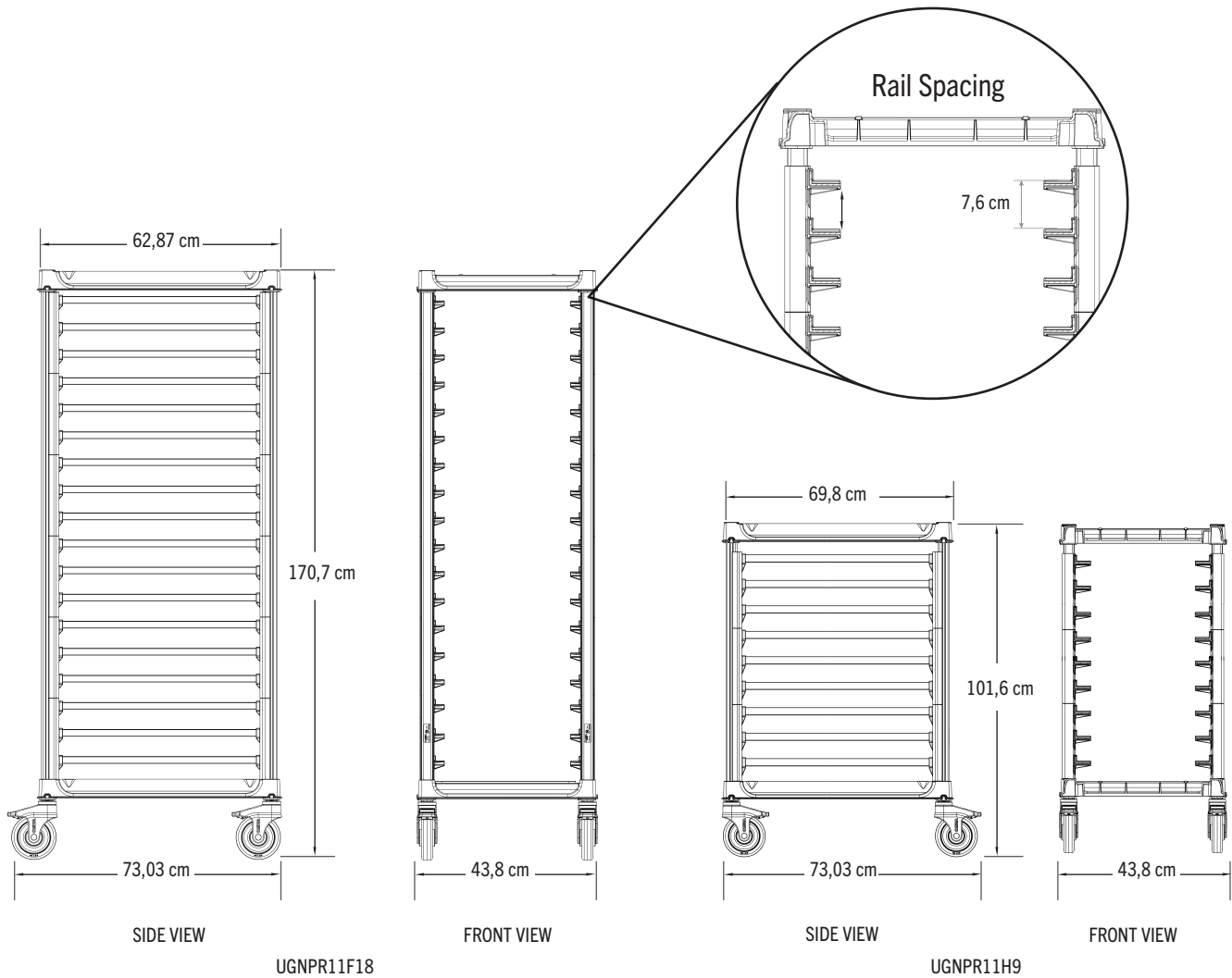
UGNPR11F18
Full Size Trolley



UGNPR11H9
Half Size Trolley



Camshelving® GN Food Pan 1/1 Trolleys



Specifications

Code	Description	Load Capacity	Dimension Tolerance: +/- 0,64 cm	
			Dimensions L x W x H*	Unit Weight
UGNPR11F18	Full Size Trolley	340 kg	73,03 x 43,8 x 170,7 cm	24,56 kg
UGNPR11H9	Half Size Trolley	170 kg	73,03 x 43,8 x 101,6 cm	15,28 kg

* Includes 12,7 cm Casters.

Optional Accessories

Full Size Vinyl Cover	<input type="checkbox"/> GBCTUGNPR11
Full Size Pan Stop	<input type="checkbox"/> UGNPRPSF
Half Size Pan Stop	<input type="checkbox"/> UGNPRPSF

Standard Colors

☐ Speckled Grey (480).

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene.

Castors: 12,7 cm, plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown with casters and bottom post connector frame wedges factory assembled onto posts. Holds GN 1/1, 1/2 and 1/3 size food pans. Weight bearing per rail set is 18 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg. Lifetime warranty against rust and corrosion. Unit color is Speckled Gray (480). Patent pending.



Camshelving® GN Food Pan 2/1 Trolleys

Full Size Trolley

Holds 36 each GN 1/1 Food Pans, 6,5 cm Deep

Half Size Trolley

Holds 18 each GN 1/1 Food Pans, 6,5 cm Deep

Features & Benefits

- Multi-purpose, side load trolley for holding, storing and transporting bulk food in GN food pans. Compact design maximizes work and storage space.
- Made from an extremely strong, revolutionary composite material with a smooth, easy to clean surface.
- Lifetime warranty against rust and corrosion.
- No metal parts, welds, screws, cross bars or metal casters than can break, bend, dent, rust or corrode.
- Moves easily between kitchen, freezer, cooler and/or off premise.
- Rails accept/hold hot pans from ovens up to 200°C.
- No marking or metal wipe from metal pans.
- Wide 7,6 cm rail spacing offers greatest versatility and ease of use.
- Top and bottom frames features molded in supports to hold two each GN 1/1 Food Pans to cover and protect contents below.
- Molded in lip load rails (food pan flange hangs from rails) hold 2 each food pans per rail set.
- Molded in 3 mm pan stops on each rail end help keep pans on the rails when turning or transporting.
- Food pan holding capacity:
 - Weight bearing per rail set is 36 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg.
- Four each heavy duty, 12,7 cm premium plastic swivel casters all with total locking brake. Locks swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.
- Easy to clean. Wipe down or pressure wash.
- Ships knockdown with casters and bottom frame wedges factory installed. Minimal assembly required.
- Components are easy to remove and replace if damaged, ensuring a lifetime of service.
- Optional accessories include Food Pans and Flat Covers. Full Size Vinyl Cover and Rail Pan Stop coming soon.
- Available in 1 color only – Speckled Gray (480).
- Patent pending.



UGNPR21F36
Full Size Trolley

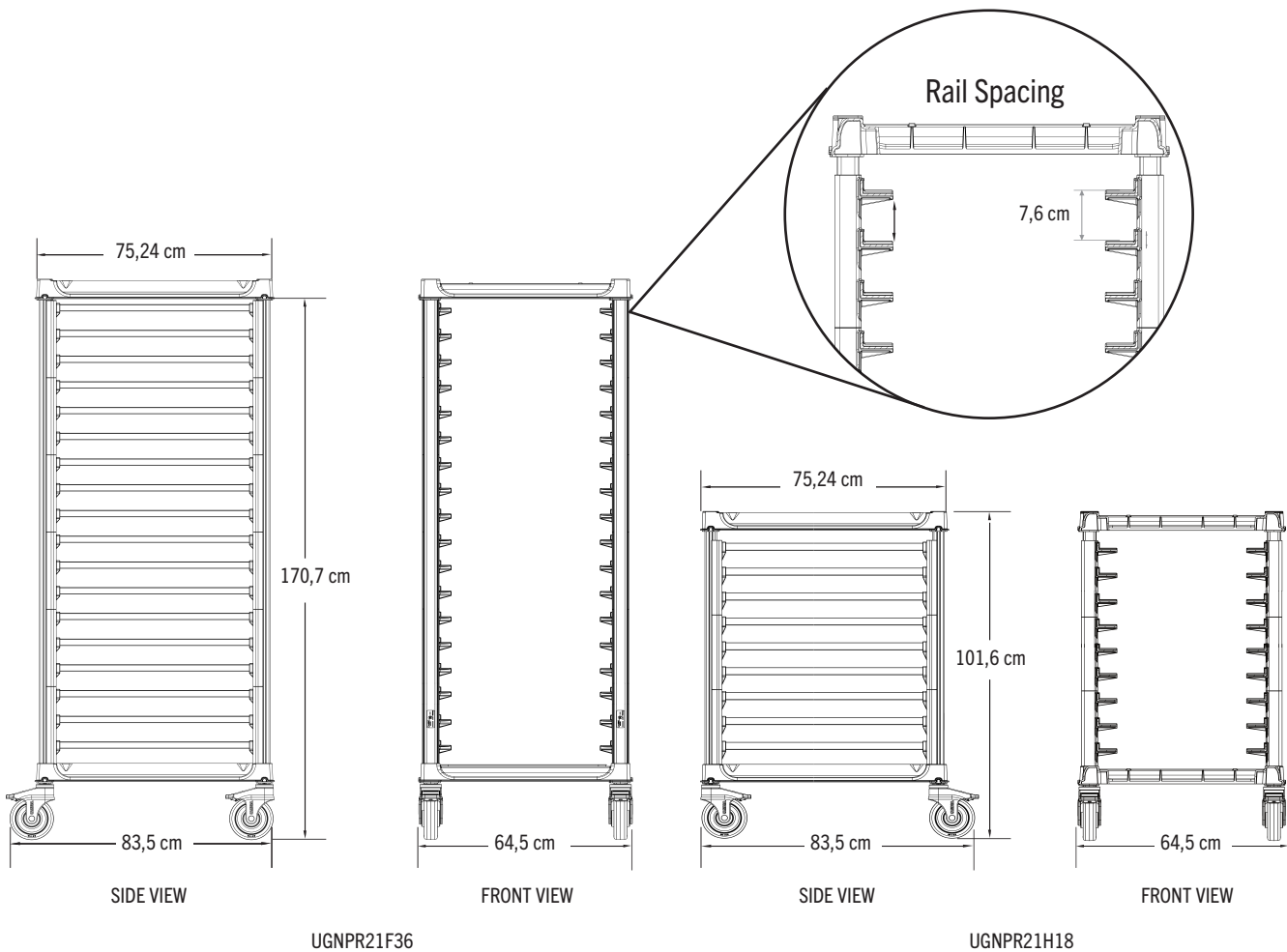


UGNPR21H18
Half Size Trolley

	6,5 cm	10 cm	15 cm	20 cm
Full Size Trolley				
1/1 Pans	36 each	18 each	18 each	12 each
Half Size Trolley				
1/1 Pans	18	8	8	6



Camshelving® GN Food Pan 2/1 Trolleys



Specifications

Code	Description	Load Capacity	Dimension Tolerance: +/- 0.64 cm	
			Dimensions L x W x H*	Unit Weight
UGNPR21F36	Full Size Trolley	340 kg	83,5 x 64,5 x 170,7 cm	27,68 kg
UGNPR21H18	Half Size Trolley	170 kg	83,5 x 64,5 x 101,6 cm	17,14 kg

* Includes 12,7 cm Casters.

Optional Accessories

Full Size Vinyl Cover	<input type="checkbox"/> GBCTUGNPR21
Full Size Pan Stop	<input type="checkbox"/> UGNPRPSF
Half Size Pan Stop	<input type="checkbox"/> UGNPRPSF

Standard Colors

☐ Speckled Grey (480).

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene.

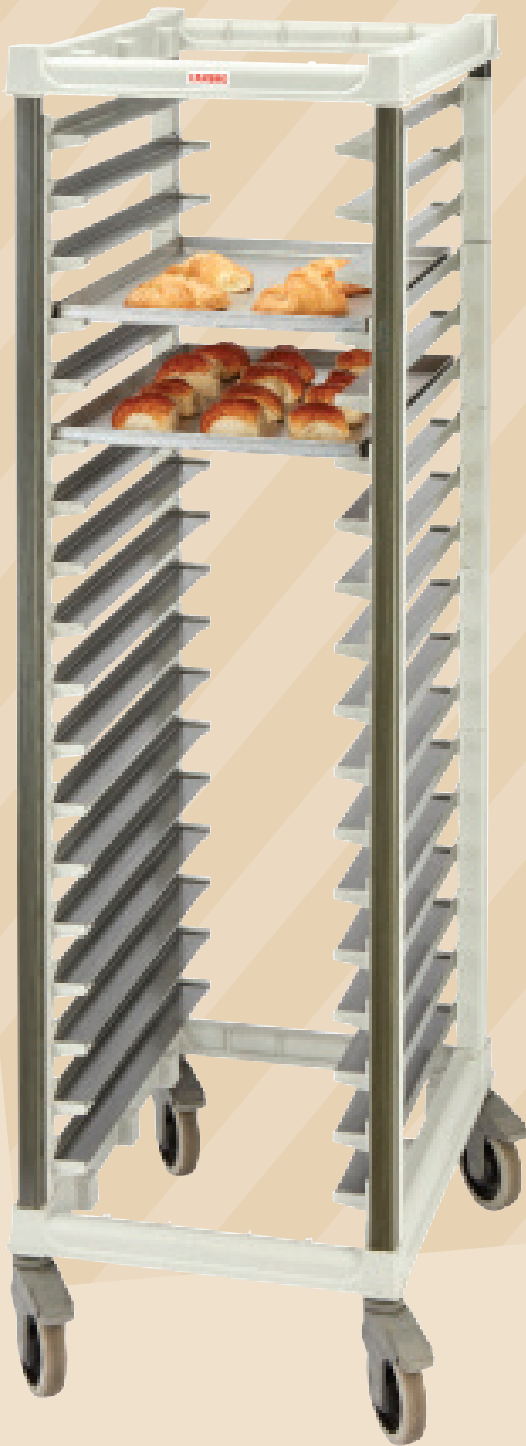
Castors: 12,7 cm, plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown with casters and bottom post connector frame wedges factory assembled onto posts. Holds GN 1/1 size pans only. Weight bearing per rail set is 36 kg. Full size unit weight bearing is 340 kg. Half size unit weight bearing is 170 kg. Lifetime warranty against rust and corrosion. Unit color is Speckled Gray (480). Patent pending.



Ultimate 6040 Bakery Trolley

Say goodbye to bent rails, rusty casters, and maneuverability challenges with our innovative range of trolleys. Built to last and enhance your kitchen workflow, these state-of-the-art trolleys offer unparalleled durability and efficiency, making them an essential addition to any foodservice operation.

- Made from highly durable, composite plastic materials.
- Virtually unbreakable and 100% warrantied against rust and corrosion.
- Low maintenance – no broken welds, dents, or sharp edges and easy to clean.
- For use in coolers, freezers, blast chillers or proofing/retarding cabinets.
- Thermal resistance from -40°C to 177°C .
- Slide hot food pans directly onto rails from ovens up to 200°C .





Rail
Spacing:
7,6 cm



Metal-on-metal



Pan Stop

- Locks in place to secure pans on rails, especially during transport.
- Available for full and half size trolleys. Quick and easy to install.



UGNPRPSF
For Full Size Trolleys

UGNPRPSH
For Half Size Trolleys

Color: Speckled Gray (480).

Cover

- Protect contents held/staged in kitchens, coolers, or freezers.

UPR6040CVR
For Full Size 6040 Trolley
72 x 55 x 154 cm

Color: Opaque (CLR).



Camshelving® 60 x 40 cm Bakery Trolleys

Full Size Trolley

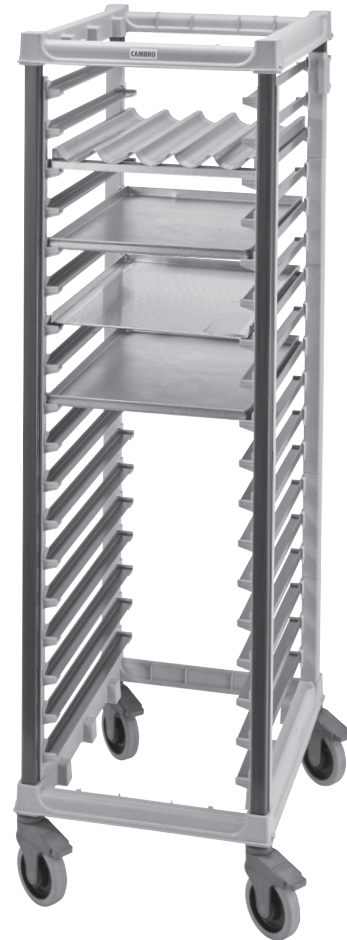
Holds 18 each 6040 Sheet Pans

Half Size Trolley

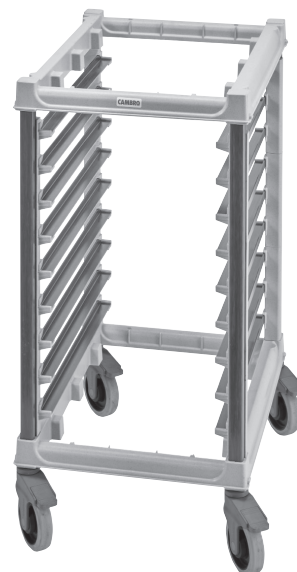
Holds 9 each 6040 Sheet Pans

Features & Benefits

- Multi-purpose, end load trolley for holding, storing and transporting bulk food in 6040 Sheet Pans. Compact, slim design maximizes working space and storage space.
- Made from an extremely strong, revolutionary composite material with a smooth, easy to clean surface.
- Lifetime warranty against rust and corrosion.
- No metal parts, welds, screws, cross bars or metal casters than can break, bend, dent, rust or corrode.
- Moves easily between kitchen, freezer, cooler and/or off premise.
- Rails accept/hold hot pans from 200°C oven.
- No marking or metal wipe from metal pans.
- Wide 7,6 cm rail spacing offers greatest versatility and ease of use.
- Both top and bottom frames feature molded-in supports to hold a GN 1/1 food pan, cover or Cutting Board to cover and protect contents below
- Molded in slide rails for sheet pans (sheet pan sits on top of the rail) with molded-in 3 mm pan stops on each rail end help keep pans on rails during light transport.
- 6040 Pan Holding Capacity:
Full Size: 18 each
Half Size: 9 each
- Weight bearing per rail set is 18 kg.
Full Size unit weight bearing is 340 kg.
Half Size unit weight bearing is 170 kg.
- Four each heavy duty, 12,7 cm premium plastic swivel casters all with total locking brake. Locks swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.
- Easy to clean. Wipe down or pressure wash.
- Ships knockdown with casters and bottom frame wedges factory installed. Minimal assembly required.
- Components are easy to remove and replace if damaged, ensuring a lifetime of service.
- Optional accessories include Full Size Vinyl Cover and Pan Stops.
- Available in 1 color only – Speckled Gray (480).
- Patent pending.



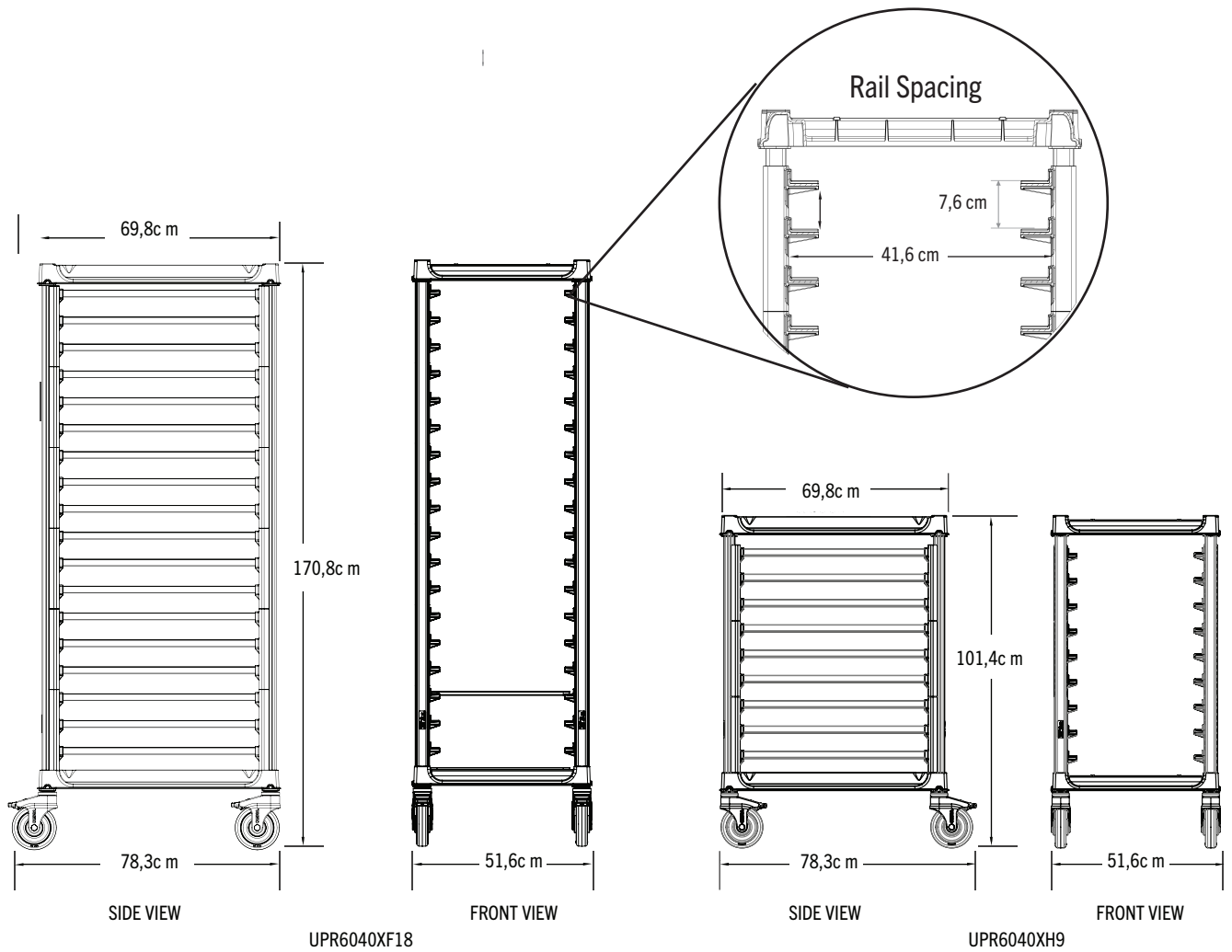
UPR6040XF18
Full Size Trolley



UPR6040XH9
Half Size Trolley



Camshelving® 60 x 40 cm Bakery Trolleys



Specifications

Code	Description	Load Capacity	Dimensions D x W x H*	Unit Weight
UPR6040XF18	Full Size Trolley	340 kg	78,3 x 51,6 x 170,8 cm	21,3 kg
UPR6040XH9	Half Size Trolley	170 kg	78,3 x 51,6 x 101,4 cm	14 kg

* Includes 12,7 cm Casters.

Optional Accessories

Full Size Vinyl Cover	<input type="checkbox"/> UPR6040CVR
Full Size Pan Stop	<input type="checkbox"/> UGNPRPSF
Half Size Pan Stop	<input type="checkbox"/> UGNPRPSH

Standard Color

<input type="checkbox"/> Speckled Gray (480).

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material. Post Connector Frames: Reinforced nylon. Side Rail Panels: Proprietary non-corrosive composite material and reinforced polypropylene. Post Connector Frame Wedges: Reinforced polypropylene. Casters: 12,7 cm, plastic nylon frame, metal stem, non-marking thermoplastic wheel, with total locking brake. Units ship knockdown with casters and bottom post connector frame wedges

factory assembled onto posts. Full Size unit holds up to 18 each 6040 Sheet Pans. Half Size unit holds up to 9 each 6040 Sheet Pans. Weight bearing per rail set is 18 kg. Full Size unit weight bearing is 340 kg. Half Size unit weight bearing is 170 kg. Lifetime warranty against rust and corrosion. Unit color is Speckled Gray (480). Patent pending.



Ingredient Bins and Camcrisper



IBS20

- Store bulk dry ingredients such as flour and grain.
- Hygienic clear sliding lid reduces handling and allows for quick content identification.
- Bin made of FDA-accepted material so no liners are needed.
- Designed to fit under standard work tables.

Camcrisper

- A self-contained system for brining or storing, washing and transporting bulk produce.
- Prevents cross contamination and minimizes unnecessary handling.
- Transfer dry produce out of cartons into bin, cover and roll into cooler for safe storage.
- Wash and rinse produce for easy and safe prep.



CC32



Models: IBS20 – 81 L
IBS27 –102 L
IBS37 –140 L

Features & Benefits

- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.
- Available in 81, 102 & 140 L capacity to meet standard industry requirements for storage and transportation of bulk foods.
- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners.
- Smooth interior and exterior are easy to clean.
- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature means easy access.
- Working height permits storage under standard work tables.
- Heavy-duty 7,6 cm casters, 2 front swivel, 2 fixed.
- No assembly required.
- Available in White (148) with Clear (135) cover.



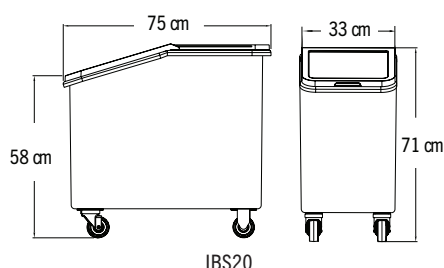
IBS20



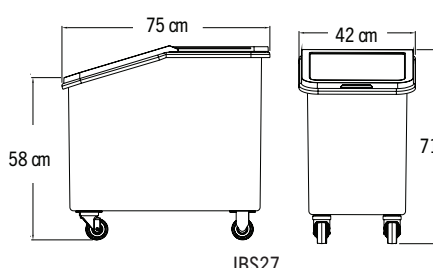
IBS27



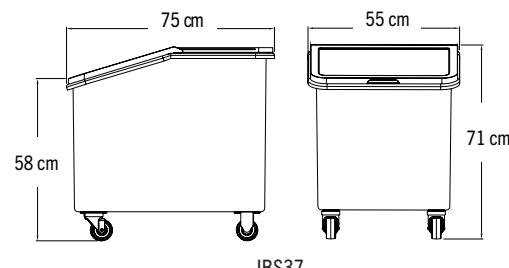
IBS37



IBS20



IBS27



IBS37

Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H*	Unit Weight	Standard Colors
Slant Top Ingredient Bin			Sugar	Flour			
IBS20	Ingredient Bin 81	0,081 Cubic meters	77 kg.	77 kg.	33 x 75 x 71 cm	13	☐ White (148)
IBS27	Ingredient Bin 102 L	0,113 Cubic meters	77 kg.	68 kg.	42 x 75 x 71 cm	11	☐ White (148)
IBS37	Ingredient Bin 140 L	0,157 Cubic meters	142 kg.	102 kg.	55 x 75 x 71 cm	13	☐ White (148)

Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co.,Huntington Beach, CA 92647 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 81 - 140 L. It shall have four each 7,6 cm casters with 3,2 cm wide tread, 2 front swivel and 2 fixed. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 73,6 cm in height so that it can store under standard work tables. It shall be available in white with a clear cover.

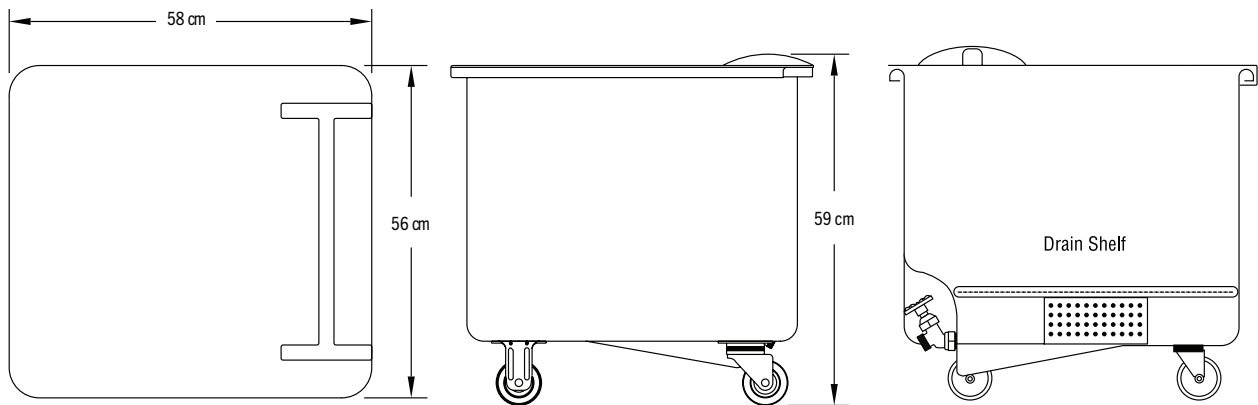


Ingredient Bins

Model: Model CC32 – 121 L

Features & Benefits

- Use as part of a HACCP food safety program to help prevent cross contamination and minimizes unnecessary handling. Create a completely self-contained system for storing, washing and transporting bulk produce.
 - First, transfer produce out of cartons into clean Camcrisper bin, cover and roll into cooler for safe storage. When ready to prep, roll bin out, wash and rinse produce in Camcrisper, never placing produce onto contaminated drain counters next to sink drains! Roll clean produce into kitchen for prepping.
 - Volume capacity is 1,23 cubic meters.
 - Holding capacity is:
Unfinished iceberg lettuce - 1 case (24 heads)
Finished iceberg lettuce - 1.75 cases (42 heads)
 - One-piece, seamless single-wall polyethylene construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
 - FDA accepted material. Meets all food contact requirements and eliminates need for liners. Will not transfer odors or flavors.
 - Clear polycarbonate slide-back lid lets you check contents and add ice as needed.
 - NSF listed threaded faucet drain with standard hose hook-up makes draining and cleaning easy.
- Polycarbonate drain shelf keeps produce above standing water.
 - Four each 7,6 cm extra wide sturdy casters, 2 swivel and 2 fixed, offer easy maneuvering and handling.
 - No assembly required
 - Available in white with a clear cover.



Specifications

				Dimension Tolerance: +/- 0,64 cm		
Code	Description	Volume Capacity	Load Capacity	Exterior Dimensions W x D x H*	Unit Weight	Standard Colors
Standard Ingredient Bin						
CC32	Vegetable Crisper	1,23 Cubic Meters	24 heads (unfinished)	56 x 61 x 59 cm	114 Kg	White (148)

Architect Specs

The vegetable crisper shall be a Camcrisper Vegetable Crisper, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be a Cambro Model CC32. It shall be a one piece, seamless, single wall molded construction made of FDA Approved white polyethylene. Capacity shall be 121 L and/or 1,23 cubic meters. It shall be able to accommodate 24 heads of unfinished iceberg lettuce or 42 heads of finished iceberg lettuce. It shall have four each 7,6 cm casters, 2 swivel and 2 fixed. It shall have one polycarbonate drain shelf and an NSF listed, threaded faucet drain. It shall be available in white with a clear cover.



CAMSHELVING®

THE COMMON AND
KEY FEATURES OF ALL
CAMSHELVING SERIES

PREMIUM series

Elements XTRA series

BASICS PLUS series

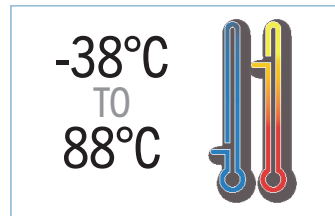
Rust and Corrosion Free

Backed by a lifetime warranty against rust and corrosion, Camshelving storage systems eliminate the inconvenience and costs associated with restoring or replacing degraded shelving. Only Cambro offers Shelving for Life.



Multi Environment Use

Camshelving storage systems are designed to withstand all extreme storage applications and temperatures — impervious to moisture, chemicals, salt, food acids, and humidity. Camshelving systems can be installed anywhere and will never rust.



Easy to Clean

Cleaning shelving shouldn't be a major production. Whether daily or scheduled, cleaning can be done quickly and easily without interrupting storage space or normal, day-to-day operations.



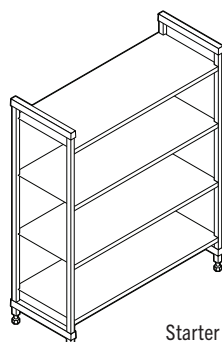
Easy to Adjust

Each shelf can be easily and independently adjusted to accommodate a variety of storage products and packages as product and storage needs change.

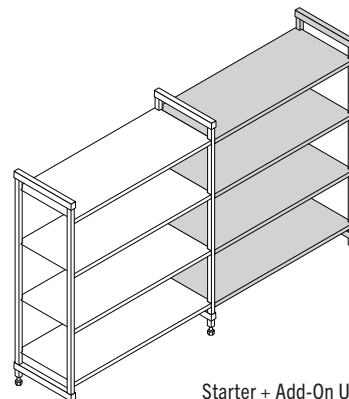


Maximized Space Utilization

Components have been thoughtfully designed to maximize storage space, even in space-restricted areas.



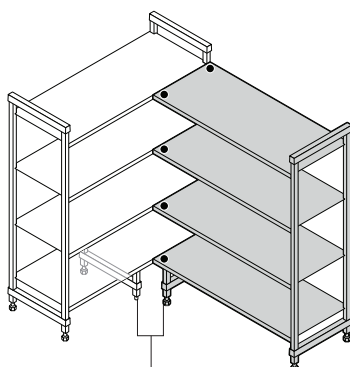
Starter Unit



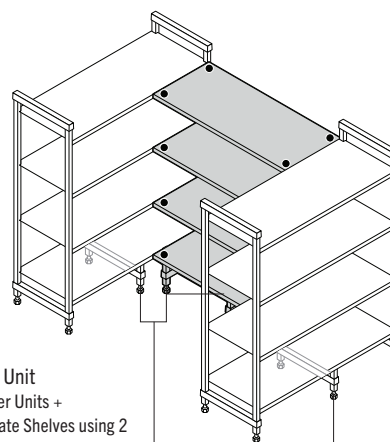
Starter + Add-On Unit

Shared Post

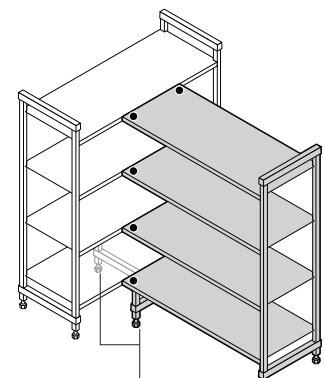
Space is money. Shelving units are designed to be interconnected, without compromising weight-bearing capacity all while maximizing usable storage space.



Corner Unit
Starter Unit + Add-On
Unit using 1 set of Corner
Connectors per shelf
and 2 Dunnage Stands.



U-Shape Unit
Two Starter Units +
Intermediate Shelves using 2
sets of Corner Connectors
per shelf and 4 Dunnage
Stands.



T-Shape Unit
Starter unit + Add-on
unit using 1 set of corner
connectors per shelf and
2 dunnage stands.

Corner Connectors • = Corner Connectors

Convert unusable space into continuous, easy-access storage areas using corner connectors.

Camshelving is covered under the following US Patents: D498,664 S, D508,646 S, D512,867 S, D623,929 S, D624,764 S, D648,582 S, D630,935 S, D648,159 S, D651,433 S, D648,160 S, D697,391 S, D727,715 S, D728,347 S, D728,348 S, D707,994 S, D739,989 S, D663,912 S, D736,488 S, D739,989 S, D760,519 S, US 6,981,454B2

More Information on
Camshelving Design Service





Camshelving® PREMIUM series

STATIONARY | MOBILE | HIGH-DENSITY

Why Choose Premium?

- Easy to clean and adjust.
- Quick and easy to assemble.
- Ideal for coolers, freezers and warewashing areas.
- Strong enough to support the toughest loads.
- Impervious to harsh chemicals and salt water.
- Each Single Unit holds 910 kg (TUV).
- Maximize space utilization.



COMPONENTS

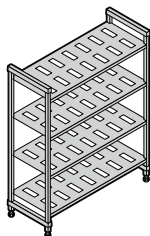


V4PKG

4-Shelf Vented Units

Height: 1830 mm

Starter



460 mm
DEPTH

CODE	DIMENSIONS D x L x H
CPU182472V4480	460 x 610 x 1830 mm
CPU184272V4480	460 x 1070 x 1830 mm
CPU184872V4480	460 x 1220 x 1830 mm
CPU187272V4PKG	460 x 1830 x 1830 mm
CPU183072V4480	460 x 765 x 1830 mm
CPU183672V4480	460 x 915 x 1830 mm
CPU185472V4480	460 x 1375 x 1830 mm
CPU186072V4480	460 x 1525 x 1830 mm

540 mm
DEPTH

CODE	DIMENSIONS D x L x H
CPU212472V4480	540 x 610 x 1830 mm
CPU214272V4480	540 x 1070 x 1830 mm
CPU214872V4480	540 x 1220 x 1830 mm
CPU217272V4PKG	540 x 1830 x 1830 mm
CPU213072V4480	540 x 765 x 1830 mm
CPU213672V4480	540 x 915 x 1830 mm
CPU215472V4480	540 x 1375 x 1830 mm
CPU216072V4480	540 x 1525 x 1830 mm

610 mm
DEPTH

CODE	DIMENSIONS D x L x H
CPU242472V4480	610 x 610 x 1830 mm
CPU244272V4480	610 x 1070 x 1830 mm
CPU244872V4480	610 x 1220 x 1830 mm
CPU247272V4PKG	610 x 1830 x 1830 mm
CPU243072V4480	610 x 765 x 1830 mm
CPU243672V4480	610 x 915 x 1830 mm
CPU245472V4480	610 x 1375 x 1830 mm
CPU246072V4480	610 x 1525 x 1830 mm

Color: Speckled Gray (480).

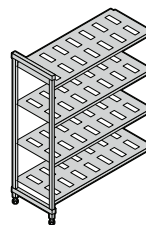
Special order items are non-returnable.

V4PKG

4-Shelf Vented Units

Height: 1830 mm

Add-On



460 mm
DEPTH

CODE	DIMENSIONS D x L x H
CPA182472V4480	460 x 610 x 1830 mm
CPA184272V4480	460 x 1070 x 1830 mm
CPA184872V4480	460 x 1220 x 1830 mm
CPA187272V4PKG	460 x 1830 x 1830 mm
CPA183072V4480	460 x 765 x 1830 mm
CPA183672V4480	460 x 915 x 1830 mm
CPA185472V4480	460 x 1375 x 1830 mm
CPA186072V4480	460 x 1525 x 1830 mm

540 mm
DEPTH

CODE	DIMENSIONS D x L x H
CPA212472V4480	540 x 610 x 1830 mm
CPA214272V4480	540 x 1070 x 1830 mm
CPA214872V4480	540 x 1220 x 1830 mm
CPA217272V4PKG	540 x 1830 x 1830 mm
CPA213072V4480	540 x 765 x 1830 mm
CPA213672V4480	540 x 915 x 1830 mm
CPA215472V4480	540 x 1375 x 1830 mm
CPA216072V4480	540 x 1525 x 1830 mm

610 mm
DEPTH

CODE	DIMENSIONS D x L x H
CPA242472V4480	610 x 610 x 1830 mm
CPA244272V4480	610 x 1070 x 1830 mm
CPA244872V4480	610 x 1220 x 1830 mm
CPA247272V4PKG	610 x 1830 x 1830 mm
CPA243072V4480	610 x 765 x 1830 mm
CPA243672V4480	610 x 915 x 1830 mm
CPA245472V4480	610 x 1375 x 1830 mm
CPA246072V4480	610 x 1525 x 1830 mm

PREMIUM series

For Complete Camshelving Line, Please Scan To See Camshelving Spec Book





Camshelving® Elements XTRA series

Why Choose Elements XTRA ?

- Easy to clean and adjust.
- Quick and easy to assemble, 50% FEWER parts.
- Single piece snap-on left and right Dovetails.
- Universal Shelves for both stationary and mobile units.
- ZERO loss of weight bearing in corners up to 1525 mm
- Impervious to harsh chemicals and salt water.
- Each Single Unit holds 910kg.



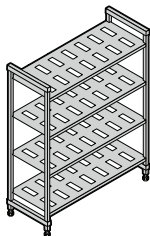
COMPONENTS



V4

4-Shelf Vented Units
Height: 1830 mm

Starter

460_{mm}
DEPTH

CODE	DIMENSIONS D x L x H
EXU182472V4480	460 x 610 x 1830 mm
EXU183072V4480	460 x 765 x 1830 mm
EXU183672V4480	460 x 915 x 1830 mm
EXU184272V4480	460 x 1070 x 1830 mm
EXU184872V4480	460 x 1220 x 1830 mm
EXU185472V4480	460 x 1375 x 1830 mm
EXU186072V4480	460 x 1525 x 1830 mm
EXU187272V4480	460 x 1830 x 1830 mm

540_{mm}
DEPTH

CODE	DIMENSIONS D x L x H
EXU212472V4480	540 x 610 x 1830 mm
EXU213072V4480	540 x 765 x 1830 mm
EXU213672V4480	540 x 915 x 1830 mm
EXU214272V4480	540 x 1070 x 1830 mm
EXU214872V4480	540 x 1220 x 1830 mm
EXU215472V4480	540 x 1375 x 1830 mm
EXU216072V4480	540 x 1525 x 1830 mm
EXU217272V4480	540 x 1830 x 1830 mm

610_{mm}
DEPTH

CODE	DIMENSIONS D x L x H
EXU242472V4480	610 x 610 x 1830 mm
EXU243072V4480	610 x 765 x 1830 mm
EXU243672V4480	610 x 915 x 1830 mm
EXU244272V4480	610 x 1070 x 1830 mm
EXU244872V4480	610 x 1220 x 1830 mm
EXU245472V4480	610 x 1375 x 1830 mm
EXU246072V4480	610 x 1525 x 1830 mm
EXU247272V4480	610 x 1830 x 1830 mm

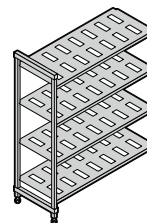
Color: Speckled Gray (480).

Special order items are non-returnable.

V4

4-Shelf Vented Units
Height: 1830 mm

Add-On

460_{mm}
DEPTH

CODE	DIMENSIONS D x L x H
EXA182472V4480	460 x 610 x 1830 mm
EXA183072V4480	460 x 765 x 1830 mm
EXA183672V4480	460 x 915 x 1830 mm
EXA184272V4480	460 x 1070 x 1830 mm
EXA184872V4480	460 x 1220 x 1830 mm
EXA185472V4480	460 x 1375 x 1830 mm
EXA186072V4480	460 x 1525 x 1830 mm
EXA187272V4480	460 x 1830 x 1830 mm

540_{mm}
DEPTH

CODE	DIMENSIONS D x L x H
EXA212472V4480	54 x 61 x 183 mm
EXA213072V4480	54 x 76,5 x 183 mm
EXA213672V4480	54 x 91,5 x 183 mm
EXA214272V4480	54 x 107 x 183 mm
EXA214872V4480	54 x 122 x 183 mm
EXA215472V4480	54 x 137,5 x 183 mm
EXA216072V4480	54 x 152,5 x 183 mm
EXA217272V4480	54 x 183 x 183 mm

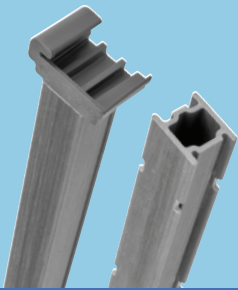
610_{mm}
DEPTH

CODE	DIMENSIONS D x L x H
EXA242472V4480	610 x 610 x 1830 mm
EXA243072V4480	610 x 765 x 1830 mm
EXA243672V4480	610 x 915 x 1830 mm
EXA244272V4480	610 x 1070 x 1830 mm
EXA244872V4480	610 x 1220 x 1830 mm
EXA245472V4480	610 x 1375 x 1830 mm
EXA246072V4480	610 x 1525 x 1830 mm
EXA247272V4480	610 x 1830 x 1830 mm

Elements XTRA series

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Camshelving® BASICS PLUS series

STATIONARY

Why Choose Basics Plus ?

- Easy to clean and adjust.
- Superior alternative to wire or aluminum shelving.
- Made from strong composite and plastic materials.
- Ideal for coolers, freezers and warewashing areas.
- Impervious to harsh chemicals and salt water.
- Each Single Unit holds 800 kg (TUV).
- Maximize space utilization.



COMPONENTS

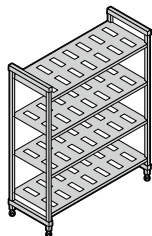


V4

4-Shelf Vented Units

Height: 1830 mm

Starter



460 mm
DEPTH

CODE	DIMENSIONS D x L x H
CBU183072V4580	460 x 765 x 1830 mm
CBU183672V4580	460 x 915 x 1830 mm
CBU184272V4580	460 x 1070 x 1830 mm
CBU184872V4580	460 x 1220 x 1830 mm
CBU185472V4580	460 x 1375 x 1830 mm
CBU186072V4580	460 x 1525 x 1830 mm

540 mm
DEPTH

CODE	DIMENSIONS D x L x H
CBU213072V4580	540 x 765 x 1830 mm
CBU213672V4580	540 x 915 x 1830 mm
CBU214272V4580	540 x 1070 x 1830 mm
CBU214872V4580	540 x 1220 x 1830 mm
CBU215472V4580	540 x 1375 x 1830 mm
CBU216072V4580	540 x 1525 x 1830 mm

610 mm
DEPTH

CODE	DIMENSIONS D x L x H
CBU243072V4580	610 x 765 x 1830 mm
CBU243672V4580	610 x 915 x 1830 mm
CBU244272V4580	610 x 1070 x 1830 mm
CBU244872V4580	610 x 1220 x 1830 mm
CBU245472V4580	610 x 1375 x 1830 mm
CBU246072V4580	610 x 1525 x 1830 mm

Color: Brushed Graphite (580).

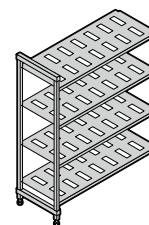
Special order items are non-returnable.

V4

4-Shelf Vented Units

Height: 1830 mm

Add-On



460 mm
DEPTH

CODE	DIMENSIONS D x L x H
CBA183072V4580	460 x 765 x 1830 mm
CBA183672V4580	460 x 915 x 1830 mm
CBA184272V4580	460 x 1070 x 1830 mm
CBA184872V4580	460 x 1220 x 1830 mm
CBA185472V4580	460 x 1375 x 1830 mm
CBA186072V4580	460 x 1525 x 1830 mm

540 mm
DEPTH

CODE	DIMENSIONS D x L x H
CBA213072V4580	540 x 765 x 1830 mm
CBA213672V4580	540 x 915 x 1830 mm
CBA214272V4580	540 x 1070 x 1830 mm
CBA214872V4580	540 x 1220 x 1830 mm
CBA215472V4580	540 x 1375 x 1830 mm
CBA216072V4580	540 x 1525 x 1830 mm

610 mm
DEPTH

CODE	DIMENSIONS D x L x H
CBA243072V4580	610 x 765 x 1830 mm
CBA243672V4580	610 x 915 x 1830 mm
CBA244272V4580	610 x 1070 x 1830 mm
CBA244872V4580	610 x 1220 x 1830 mm
CBA245472V4580	610 x 1375 x 1830 mm
CBA246072V4580	610 x 1525 x 1830 mm

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