

THE GUIDE TO INSULATED HOLDING & TRANSPORT



CAMBRO

www.cambro.com

BUILDING INDUSTRY & GROWING COMMUNITY



CAMBRO® Means Durability

Safely transporting food and beverages can be a logistical nightmare, but with Cambro's insulated transport products, you can breathe easy. In 1973, Cambro introduced their first catering product: the Camtainer®, a game-changing invention that quickly became the gold standard for serving hot and cold beverages at events worldwide. This level of innovation and excellence has been a consistent goal for Cambro, as they continue to create durable, long-lasting products that you can rely on.

With a relentless focus on crafting insulated transport products that stand the test of time, Cambro has become a necessity for caterers and event planners alike. Cambro takes pride in knowing that their products have helped countless entrepreneurs start and grow their businesses, and they're dedicated to maintaining that level of trust for years to come. Whether you're a seasoned professional or just starting out, Cambro has everything you need to cater with confidence.

Made in the USA

Cambro Manufacturing is a family-owned company that has been providing foodservice industry solutions since 1951. With more than 15,000 innovative products, Cambro is the go-to brand for everyone from event venues to startup caterers. Committed to American manufacturing since their inception, 99% of Cambro products sold in North America are proudly Made in the USA. Countless businesses trust Cambro because when it comes to quality and reliability, nothing beats Made in the USA.

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CRITERIA FOR CHOOSING the RIGHT TRANSPORT SOLUTION:

Container Type



Desired Capacity



Holding and Transport Time



Means of Transport



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& Food Safety

PRO CART ULTRA[®] FOOD PAN CARRIERS

Hot and Cold in the Same Cart, at the Same Time

From room temperature
to 165°F in 15 minutes
20-second recovery



Cools to 32.5°F, recovers
in 30 seconds or less



Non-electric, passive module
maintains safe food
temperatures for 4+ hours



30% MORE ENERGY EFFICIENT THAN
THE LEADING METAL CABINETS



ALL PRO CART ULTRA
FOOD PAN CARRIERS

615



PCU1000

GN 1/1 Food
Pans 4" Deep **10**

GN 1/2 Food
Pans 4" Deep **20**

24 GN 1/3 Food
Pans 4" Deep

6" (15 cm)
Nylon casters

FEATURES

Customize Your Cart for Your
Ever-changing Menu with
Interchangeable Modules

Durable Polyurethane
Unibody Construction

Close Doors Hands-free with
Spring-loaded Magnetic
Door Catch

Ergonomic,
Molded-in Handles



Security Package Available



CLICK or SCAN
to see all options
available



PCU2000

GN 1/1 Food
Pans 4" Deep **20**

150°F – 165°F

32.5°F – 70°F

6" (15 cm)
Heavy-duty casters

PCU800

GN 1/1 Food
Pans 4" Deep **8**

GN 1/2 Food
Pans 4" Deep **16**

24 GN 1/3 Food
Pans 4" Deep



HOT MODULE
with touch screen
150°F - 165°F



**PASSIVE
MODULE**



COLD MODULE
32.5°F - 70°F



**EASY-CHANGE
MODULES**

PRO CART ULTRA®

Electric and Passive Insulated
Holding and Transport Cabinets

Preheat time: 45 minutes



Room temperature
to cold in 90 minutes



Non-electric, passive module
maintains safe food
temperatures for 4+ hours



30% MORE ENERGY EFFICIENT THAN
THE LEADING METAL CABINETS



ALL PRO CART ULTRA
CARRIERS

615



TALL PROFILE

GN 1/1 Food
Pans 4" Deep **20**

Full-Size
Sheet Pans **32***

16 Pizza
Boxes

*Additional rails may be required.



FEATURES

Customize Your Cart for Your
Ever-changing Menu with
Interchangeable Modules

Transport Pizza and Lasagna
with Adjustable Rails that
can Hold Any Container

Place Sheet Pans and Food
Pans onto Adjustable Rails
Directly from the Oven

Durable Polyurethane
Unibody Construction



Security Package Available



CLICK or SCAN
to see all options
available



Adjustable Universal Rails

LOW PROFILE

GN 1/1 Food
Pans 4" Deep

10

Full-Size
Sheet Pans

16*

8 Pizza
Boxes



COLD MODULE



From 32.5°F to 40°F

HOT MODULE



From 150°F to 165°F



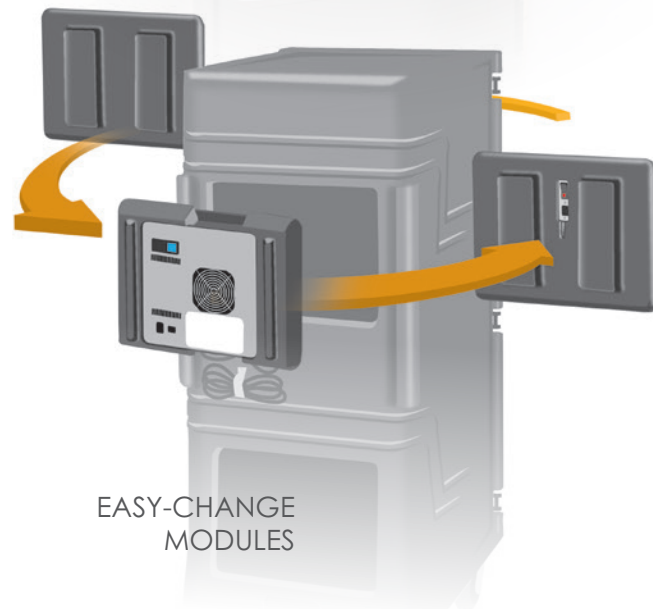
Stainless steel hinges
swing open 270° for
easy loading



Magnetic "Quick Close"
seals doors tightly and
securely without a gasket



5 sets of universal rails
hold a variety of food
containers



EASY-CHANGE
MODULES

*Additional rails may be required. CAMBRO.COM

CAMTHERM[®]

Temperature-Controlled Cabinets

Cold to hot
in 1.5 to 2.5 hours



Hot to cold
in 3 hours



Maintains safe food
temperatures for 4+ hours



48% MORE ENERGY
EFFICIENT THAN THE
LEADING METAL CABINETS



ALL CAMTHERMS

615

LOW CART

GN 1/1 Food
Pans 4" Deep

8

11

Full-Size
Sheet Pans



FEATURES

Change Temperature Between Hot and Cold with a Single Switch

Adjustable Steel Rails Hold Food Containers in Any Combination

Hot Range: 80°F to 170°F
Cold Range: 32.1°F to 40°F

Durable Polyurethane
Unibody Construction

Wide Nylon Latches and
Magnetic Gaskets Seal Doors
Tightly and Securely to Retain
Safe Food Temperatures

Aluminum Louvers Allow
for Even Air Distribution

INSULATED
HOLDING
& TRANSPORT



Security Package Available



CLICK or SCAN
to see all options
available

TALL CART

GN 1/1 Food
Pans 4" Deep

16

22 Full-Size
Sheet Pans

Change
temperature
between hot
and cold with a
single switch



Adjustable steel rails
hold food containers in
any combination



Control panel:
Hot Range: 80°F to 170°F
Cold Range: 32.1°F to 40°F

ULTRA PAN CARRIERS® H-SERIES

Your Insurance Against Detours, Delays, and Downtime

Preheats in 1 hour
20-Minute recovery



WHEN UNPLUGGED,
MAINTAINS SAFE HOT
TEMPERATURES FOR **4+ HOURS**



UPCH400, UPCH800,
UPCH1600

191 192 401 110 131



UPCH1600

GN 1/1 Food
Pans 4" Deep **16**

FEATURES

Power On and Heat On Indicators

Molded-in Handles

Durable Polyurethane
Unibody Construction

Vent Cap Equalizes Pressure
and Releases Steam
(UPCH800/ UPCH400 only)

Single 9" Nylon Latch
Provides Quick and
Secure Opening
and Closing



Security Package Available

INSULATED
HOLDING
& TRANSPORT



CLICK or SCAN
to see all options
available



UPCH800

GN 1/1 Food
Pans 4" Deep

8



UPCH400

GN 1/1 Food
Pans 4" Deep

4



Power On
and Heat On
indicators



Thick foam insulation
retains temperatures,
even when unplugged

ULTRA CAMCARTS®

High-Capacity Carts for Holding and Transporting Hot and Cold Food

MAINTAINS SAFE HOT OR COLD TEMPERATURES FOR **4+ HOURS**



UPC600, UPC800,
UPC1200, UPC1600

186	401	157	131
402	519	110	158
191	192	194	

UPC1200

GN 1/1 Food
Pans 4" Deep

12

24

3253
Camtrays®



FEATURES

Double-compartment Transporters
on Sturdy, Durable Casters

Durable Polyurethane
Unibody Construction

Use to Hold and Transport
Hot or Cold Bulk Food

Molded-in Handles on the
Back for Easy Maneuvering



Security Package Available

INSULATED
HOLDING
& TRANSPORT



CLICK or SCAN
to see all options
available

UPC800

GN 1/1 Food
Pans 4" Deep

8
24 3253
Camtrays®



UPC600

GN 1/1 Food
Pans 4" Deep

6
12 3253
Camtrays



UPC1600

GN 1/1 Food
Pans 4" Deep

16
48 3253
Camtrays

CAMCARTS®

Versatile Transporters for Holding Hot or Cold Food

MAINTAINS SAFE HOT OR COLD TEMPERATURES FOR **4+ HOURS**



StoreSafe
StaySafe



1826DBC, 1826DTC

615 110 131 401

1826LBC, 1826LTC,
1826LTC3

401 157 131 186 615

1826DBC

Food Boxes
18" x 26" **10**



FEATURES

Single or Double-Compartment
Transporters on Durable Casters

Durable Polyurethane
Unibody Construction

Use to Hold and Transport
Hot or Cold Bulk Food

Molded-in Handle on the Back
Side for Easy Maneuvering



Security Package Available



CLICK or SCAN
to see all options
available

1826DTC

Sheet Pans or
Trays 18" x 26" **24**

1826LBC

Food Boxes
18" x 26" **8***



1826LTC3

Sheet Pans or
Trays 18" x 26" **7**
With 3-inch spacing

1826LTC

Sheet Pans or
Trays 18" x 26" **13**



*Depending on depth

CAMBRO.COM

CAMCARRIERS® FRONT-LOADERS

Stackable Insulated Carriers
Designed with Versatile Holding Capacities

MAINTAINS SAFE HOT OR COLD TEMPERATURES FOR **4+** HOURS



UPC300

GN 1/1 Food
Pan 4" Deep

3



110	131	158
186	401	615



FEATURES

Single-Compartment Transporters
Hold a Variety of Pans and Trays

1318CC and UPC300
Units Inter-stack

Molded-in Handles
for Easy Lifting and Handling



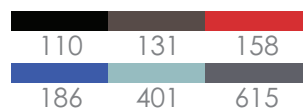
CLICK or SCAN
to see all options
available

1318CC

GN 1/1 Food
Pan 4" Deep

3

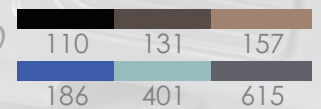
Sheet Pan
13" x 18"



1826MTC

Sheet Pan
18" x 26"

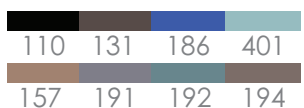
6



UPC400

GN 1/1 Food
Pan 4" Deep

4



UPCS400

GN 1/1 Food
Pan 4" Deep

4



CAMCARRIERS® TOP-LOADERS

Hold, Transport and Serve, Straight from the Carrier

MAINTAINS SAFE HOT OR COLD TEMPERATURES FOR **4+ HOURS**



S-SERIES

UPCS160

GN 1/1 Food Pan 6" Deep

1



110 131 157 480



UPCS180

GN 1/1 Food Pan 8" Deep

1



110 131 191 192
401 135 148



FEATURES

Carriers Interlock and Stack for Easy Transporting and Storage

Top-Loading Carriers Hold GN 1/1, or Fractional Pan Sizes

Molded-in Handles for Easy Lifting and Handling

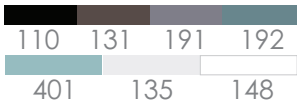


CLICK or SCAN
to see all options
available



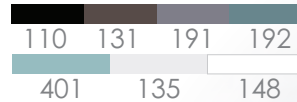
UPC180

GN 1/1 Food
Pan 8" Deep



UPC140

GN 1/1 Food
Pan 4" Deep



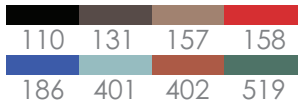
UPC160

GN 1/1 Food
Pan 6" Deep



240MPC

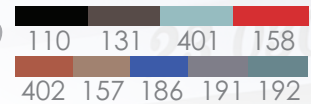
GN 1/2 Food
Pan 4" Deep



UPC100

Bulk Capacity
in Quarts

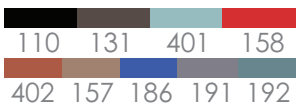
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100MPC

Bulk Capacity
in Quarts

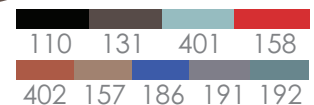
40



100MPCHL

Bulk Capacity
in Quarts

40



CAM GOBOXES®

Lightweight, Economical, Insulated Carriers
with all the Functionality of Traditional Carriers

MAINTAINS SAFE HOT OR
COLD TEMPERATURES FOR **4+ HOURS**



EPP160SW

GN 1/1 Food
Pan 6" Deep **1**



EPP180

GN 1/1 Food
Pan 8" Deep **1**



EPP260SW

GN 1/2 Food
Pan 6" Deep **1**



EPP280SW

GN 1/2 Food
Pan 8" Deep **1**



FEATURES

Made of Expanded Polypropylene (EPP),
an Eco-friendly, High-performance
Insulation Material

Carriers are
Lightweight,
Stackable and
Easy to Store
and Transport

Withstands
Temperatures
from -40°F to 190°F

100% Recyclable





CLICK or SCAN
to see all options
available

EPP180XLTSW

GN 1/1 Food
Pan 8" Deep **1**



EPPMTSW

Meal Trays Size
6.5" x 8.5" x 1.5" **24**



EPP180LHSW

GN 1/1 Food
Pan 8" Deep **1**



EPP280SWTSW

GN 1/2 Food
Pan 8" Deep **1**



EPPMBWSTSW

Milk Crate
13" x 13" x 11" **1**



EPP400

4 GN 1/1 Food
Pans 4" Deep



EPP300

3 GN 1/1 Food
Pans 4" Deep

GOBOX[®] ACCESSORIES

Enhance Your GoBox to Maximize Efficiency



StoreSafe
StaySafe

CDC400

FITS:
EPP180XLT
UPC400
EPP400



CDC300

FITS:
EPP160
EPP180
EPP300
EPP400
EPP180LH
UPC300





CLICK or SCAN
to see all options
available

COLORED LIDS

FITS:
EPP180SW
EPP160SW
EPP140SW



362	363	361
365	360	110

For easy identification
and routing



FLIP LID

FITS:
EPP180
EPP180SW
EPP180LSW
EPP160SW
EPP140SW

Access contents
without removing lid



BEVERAGE HOLDER

Drink Capacity
for Set of Two **6**

Keeps beverages
secure during transport



EXTENDER

FITS:
EPP140SW
EPP160SW
EPP180SW

Expand your
holding capacity



THERMOBARRIER®

FITS:
EPP300
EPP400

Designed to
keep hot or cold
separated within your
front-loading carrier



CAMDOLLIES®

Easily Transport your Carriers Anywhere

LOAD CAPACITY FOR
HANDLED DOLLIES: UP TO **350 LBS.**



CD1826MTC,
CD300, CD400,
CDC1826, CD1826HB,
CD1826MTCHB



401 110 131 157

CDC2020

401 110 131 157 151

CD1826MTC

FITS:
100MPC
UPC100
UPC400
1826MTC



FEATURES

Handled Dollies: Ideal for Navigating Small Corridors with Lots of Twists and Turns

Non-Handled Dollies: Versatile, Compact Dollies Take up Little Storage Space

Big Rear Wheeled Dollies: Greater Stability for Transporting Over Long Distances, or Over Uneven Terrain





CLICK or SCAN
to see all options
available

CD300

FITS:
1000LCD
UC1000
300MPC
1318CC
UPC300
UPCS140/160/180



CD400

FITS:
UPCH400
UPCS400
UPC400



CD2020

FITS:
Camtainers®
UC1000

CDC1826

FITS:
Beverage Servers
100MPC
UPC300
UPCS140/160/180



CD1826MTCHB

FITS:
1000LCD
100MPC
1826MTC
UC1000
UPC100
UPC400

CD1826HB

FITS:
Camtainers 250/350/500
UPC140/160/180
Combo Carrier
UPCS140/160/180



INSULATED BEVERAGE SERVERS

Keep Beverages and Soups at Safe Temperatures During Holding and Service

MAINTAINS SAFE HOT OR COLD TEMPERATURES FOR **4+ HOURS**



UC500, UC250, UC1000

401	110	131	157
186	402	519	192
194	191		

100LCD, 250LCD, 350LCD, 500LCD, 1000LCD

401	110	131	157
186	402	519	158

UC500

Gallon Capacity **5.25**



FEATURES

Rust, Crack, and Chip Resistant

Easy-to-Access, Drip-Proof, Recessed Spigot

Inter-stacking Feature on Select Units for Easy Storage and Transport



CLICK or SCAN
to see all options
available

CAMTAINERS®

100LCD

Gallon Capacity **1.5**

24



250LCD

Gallon Capacity **2.5**

40



350LCD

Gallon Capacity **3.5**

56



500LCD

Gallon Capacity **4.75**

76



1000LCD

Gallon Capacity **11.75**

188



ULTRA CAMTAINERS®

UC250

Gallon Capacity **2.75**

44



UC1000

Gallon Capacity **10.5**

168



8 oz. Coffee Cup

TEMPERATURE MAINTENANCE

Tools to Extend Hold Times
for Food Safety During Transport

EXTENDS HOLDING TIMES ON
NON-ELECTRIC CARRIERS
FOR LONGER THAN

4+ HOURS



CAMWARMERS®



1210PW

FITS:

UPC300
UPC400
UPC600
UPC800
1318CC
UPCS400

FEATURES

Performance-Enhancing Products
Designed Specifically for Cambro®
Insulated Carriers

Safe and Simple Alternatives
to Using Ice, Boiling Water, or
Canned Heat

Helps Retain Safe Food
Temperatures in Non-Electric
Carriers when Doors
are Opened



CLICK or SCAN
to see all options
available

CAMCHILLERS®

CP3253

FITS:
EPP160
EPP180
EPP180LH
EPP300
EPP400



CP2632

FITS:
EPP260
EPP280



THERMOBARRIERS®

300DIV

FITS:
1318CC
UPC600



400DIV

FITS:
UPC400
UPC800
UPCS400



UPC300DIV

FITS:
1318CC
UPC300



1200DIV

FITS:
UPC1200



1600DIV

FITS:
UPC1600



TIPS for MAXIMIZING PERFORMANCE

Get Peak Performance from your Cambro® Insulated Carriers Every Time when you Follow These Tips.

PREHEAT OR PRECHILL

For best results, preheat or prechill your carrier before loading.

PREHEAT

Place heated Camwarmer® on bottom rails of carrier.

Fill a 4-inch pan half full with hot water and place in the bottom of carrier.

Close the door for 15-30 minutes.

PRECHILL

Slide frozen Camchiller® onto top rails.

Close door for 15-30 minutes.

Place carrier in a cooler or freezer overnight with the door open.

BEVERAGE SERVERS

To Preheat: Fill with hot water, close lid and let sit for 15-30 minutes.

To Prechill: Fill with ice water, close lid and let sit for 15-30 minutes.



MINIMIZE DOOR OPENING & CLOSING

Every time carrier doors are opened, or food pan lids are lifted, foods and liquids lose temperature. Keep temperatures safe by labeling the outside of each transporter with contents contained inside. Color code transporters according to the contents (e.g. green for salads, yellow for chicken etc.).

USE SHALLOW PANS & LIDS

Pans with 2.5" or 4" depths are best for use in transporters because they provide more even temperature retention.

Keep pans covered with tight-fitting lids to prevent spills while protecting temperatures.

MINIMIZE EMPTY SPACE

Empty space in a carrier draws temperature out of the food, whether hot or cold.

Completely fill carriers during use, if possible.

Use a ThermoBarrier® to concentrate air near food:

- Hot food goes on top rails, with a ThermoBarrier under.
- Cold food goes on bottom rails, with a ThermoBarrier above.





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