

S-Series Ultra Pan Carriers®

Top Loading

For GN Food Pans

Models UPCS140, UPCS160, UPCS180



Features & Benefits

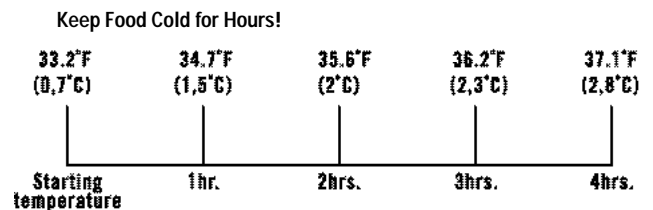
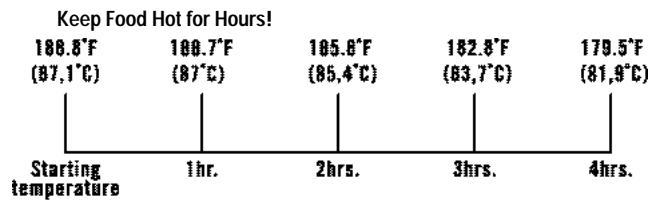
- Stylish, economical catering workhorses built to withstand the tough demands of catering! Combining a sleek, contemporary appearance with durable construction and reliable holding performance, they provide an exact fit for a wide variety of GN full and fractional size Food Pans.
- Perfect for transporting hot or cold food to off premise events, corporate parties or delivering food from central kitchens to satellite locations.
- Create a wide variety of service configurations using Cambro's GN full and fractional size Food Pans and 12" (32,5 cm) Divider Bars. Use to create a mini food bar, salad bar or condiment station! For best results, use food pans with maximum depth for each carrier unit.
- No removable gasket! Built-in seal offers excellent temperature retention, easier cleaning and reduced replacement costs.
- For best holding results, pre-heat or pre-chill unit prior to use for 20-30 minutes. Use hot water or ice and keep lid closed. Do not use any flame or electrical sources.
- Polypropylene construction is durable, lightweight and dishwasher safe.
- Foamed-in polyurethane insulation helps to ensure hot and cold foods are held at safe temperatures.
- Recessed vent cap opens easily to help equalize pressure and release steam.
- Four durable nylon latches are rustproof and close tightly to seal in contents.
- Easy to load and unload heavy food pans using molded-in finger notches.
- Molded-in handles on all four sides provide comfortable, easy transporting.
- Unique interlock design on the bottom and top corners insures secure stacking for more efficient transportation and storage. Also stacks with top loading MPC Camcarriers, and UPC Ultra Pan Carriers. Does not stack with UPC100.
- Stack multiple units for easy transporting on CD160 Camdolly.
- Non-electrical.
- No assembly required.
- Available in 2 colors.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Tests completed using a UPCS160 and 6" (15 cm) deep full size food pan. Units were pre-chilled or pre-heated for 30 minutes prior to use, following standard recommended operations.

Approvals



S-Series Ultra Pan Carriers®

Item No. _____

Top Loading

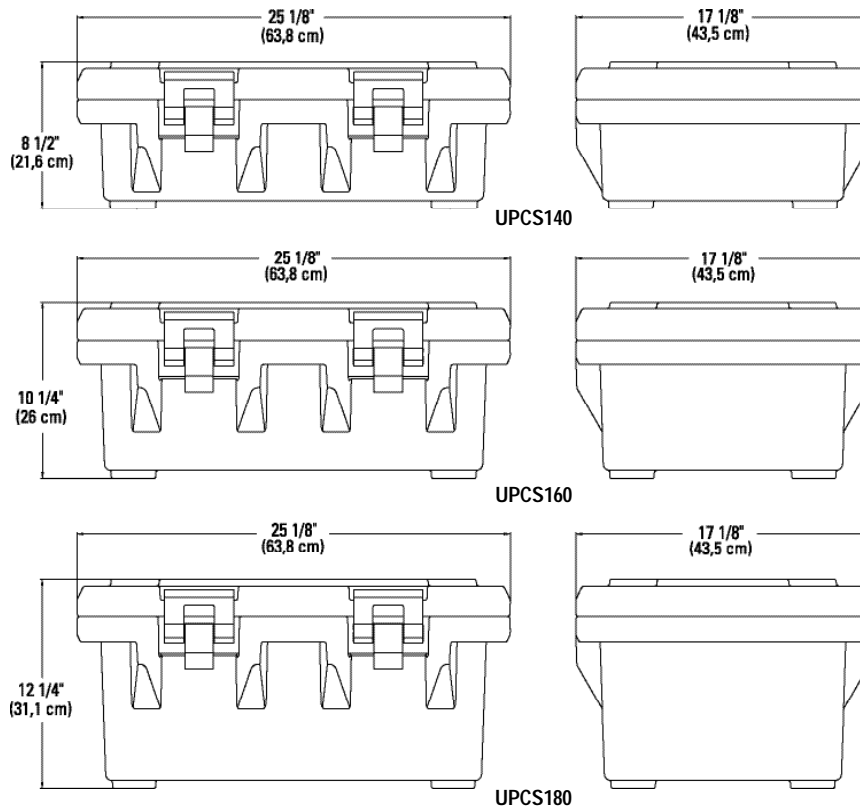
Specifier Identification No. _____

For GN Food Pans

Model No. _____

Models UPCS140, UPCS160, UPCS180

Quantity _____



Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Maximum Food Pan Depth	Approx. Capacity	Exterior Dimensions W x L x H	Case lbs./cube Kg/m ³
UPCS140	S-Series Ultra Pan Carrier	4" (10 cm)	12.3 qts. (11,6 L)	17 1/8" x 25 1/8" x 8 1/2" (43,5 x 63,8 x 21,6 cm)	16 (2.35) 7,26 (0,066)
UPCS160	S-Series Ultra Pan Carrier	6" (15 cm)	20 qts. (18,9 L)	17 1/8" x 25 1/8" x 10 1/4" (43,5 x 63,8 x 26,0 cm)	18.5 (2.74) 8,39 (0,077)
UPCS180	S-Series Ultra Pan Carrier	8" (20 cm)	24.5 qts. (23,2 L)	17 1/8" x 25 1/8" x 12 1/4" (43,5 x 63,8 x 31,1 cm)	19.5 (3.23) 8,85 (0,091)

Optional Accessories

- Divider Bar DIV12 White (148) Clear (135)
- Camdolly® CD160

Standard Colors

- Dark Brown (131) Speckled Gray (480)

Architect Specs

The portable non-electrical hot and cold GN food pan transport carriers shall be an S-Series Ultra Pan Carrier, Models ..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of polypropylene and foam-injected polyurethane. It shall have a recessed vent cap on the outside top lid to help equalize pressure and release steam. It shall have an built-in gasket that is non-removable. It shall transport GN Full Size and

Fractional Size Food Pans with the use of 12" (32,5 cm) Divider Bars. It shall have four durable, nylon latches on the sides. It shall have E-Z grip molded-in handles on all four sides. It shall be available with a unique interlock design on the bottom and top corners to provide secure stacking for transport and storage. It shall stack with Camcarriers. It shall require no assembly and shall be available in 2 colors.

Approvals



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