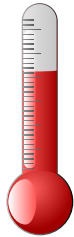
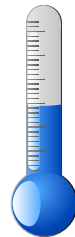


The Adaptable Hot or Cold Holding and Transport Cart



**ELECTRIC
HOT**



**ELECTRIC
COLD**

HOT OR COLD HOLDING AND TRANSPORT

- Cold pre-set to 32.5°F (0,3°C), adjustable up to 40°F (4,4°C).
- Hot holding cycles between 150°-165°F (65,5°-74°C) to maintain safe food temperature.
- Passive model holds hot or cold foods safely without electricity.

FLEXIBLE HOLDING FOR EVERY MENU

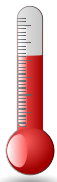
- Adjustable stainless steel rails hold GN food pans, sheet pans, trays and pizza boxes.
- Active hot or cold, and passive modules also sold separately to quickly adapt to menu or operational changes.



CAMBRO
TRUSTED FOR GENERATIONS™

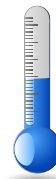
THE Pro Cart Ultra™

Revolutionizing Food Transport



ELECTRIC HOT ⚡

Keeps food safely between 150°F to 165°F (65,5°C to 74°C) with convenient, pre-set, gentle, non-radiant heat.



ELECTRIC COLD

Digital controller allows cold to be set from 32.5° to 40°F (0,3° to 4,4°C).



ENERGY-SAVING HEATER

Over 50% more energy efficient compared to leading metal carts! Gentle, non-radiant heat circulates consistently from front to back of the cabinet.



Pre-heat time: 45 minutes
Recovery time: 3 minutes after door open for 30 seconds.



STAINLESS STEEL DOOR HINGES

Stainless steel spherical bearings and door hinge will never rust.



Hot Unit Shown

THERMOELECTRIC COOLING

Cools down to 32.5°F (0,3°C) without a compressor for the ultimate in cold mobility and food safety on the go.



Pre-chill time: 90 minutes to 40°F / 4,4°C (Tested at 73°F / 23°C ambient.)
Recovery time: 10 minutes after door open for 30 seconds.

Note: Operate in 90°F (32,2°C) or less environments for best results.



INSULATION

CFC-free, polyurethane insulation throughout the body and door maximizes heat or cold retention for 4 hours or more with no electricity needed.



STAINLESS STEEL UNIVERSAL RAILS

Hold sheet pans, food pans, pizza boxes and trays.



INTERCHANGEABLE MODULES

Easy to change modules add flexibility to any operation.

The Pro Cart Ultra™ is ideal for...

- Large events
- Flexible menu options
- Safe holding and transport
- Operators who demand reliability, durability and peak performance.

NON-ELECTRIC (PASSIVE)

Non-electric cart holds hot or cold foods for 4 hours or more.

Holds GN food pans, sheet pans, trays and pizza boxes!

5" x 8" (12,7 x 20,3 cm) MENU POCKET

Allows for easy product ID with either an index card or by writing directly onto smooth surface with a grease pencil.

POLYETHYLENE EXTERIOR

Keeps food moist naturally and remains cool to the touch during operation, unlike metal cabinets.

STANDARD 6" x 2" (15 x 5 cm) HEAVY DUTY CASTERS

Two non-marking, high-performance, all swivel casters with brakes in the front and two rigid casters in the back for smooth positioning and navigation.

SOLAR DIGITAL THERMOMETER

Monitor internal cabinet temperature at a glance.

4" (10 cm) NYLON LATCHES

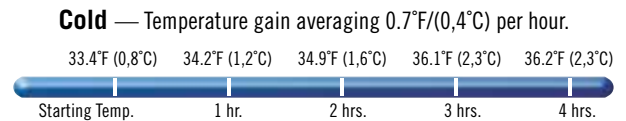
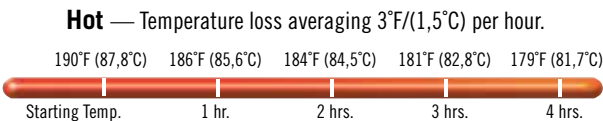
For easy opening and closing and to secure contents during transport.

PERIMETER BUMPER

Protects cart and walls.



Passive Unit Shown



GASKET-FREE DOOR

For easy cleaning, fewer replacement parts to worry about. Swings open completely to the side.



MAGNETIC QUICK-CLOSE FEATURE

Helps the operator close the door with little effort — especially helpful when hands are full.



MARINE RAIL

Provides convenient staging area during service. (Not for use during transport.)

Holding Capacity Reference for PRO CART ULTRA™ LOW

TYPE OF CONTAINER	LOW STANDARD CAPACITY	STANDARD CAPACITY RAIL SPACING	LOW MAXIMUM CAPACITY	MAXIMUM CAPACITY RAIL SPACING
18" x 26" (45,7 x 66 CM) FULL SIZE SHEET PANS	8	3" (7,6 cm)	16*	1.5" (3,8 cm)
13" x 18" (33 x 45,7 CM) HALF SIZE SHEET PANS	16	3" (7,6 cm)	32*	1.5" (3,8 cm)
GN 1/1 HOTEL PANS (2½" / 6,5 CM DEEP)	16	3" (7,6 cm)	16	3" (7,6 cm)
GN 1/1 HOTEL PANS (4" / 10 CM DEEP)	10	4.5" (11,4 cm)	10	4.5" (11,4 cm)
60 x 40 CM (23.6" x 15.7") TRAYS	8	3" (7,6 cm)	16*	1.5" (3,8 cm)
PIZZA BOXES 16" x 16" x 2" (40,6 x 40,6 x 5,1 CM)	8	3" (7,6 cm)	8	3" (7,6 cm)

Standard rails: 8 rails / cart *Additional rails required.

Electrical Specifications

	HOT 110V	HOT 220V	COLD
REQUIRED VOLTAGE	100-125 VAC	200-230 VAC	100-230 VAC
MAXIMUM AMP	4.6a	2.3a	3.26a, 1.42a
WATTS / HEATER OR COOLER	529w	506w	326.6w
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
POWER CORD LENGTH	9 ft. / 2,7		

MODEL #	DESCRIPTION	UNIT WEIGHT	CASE LBS. (CUBE) / CASE KG (M³)
PCULP	Single Passive	140.0 lbs. (63,6 kg)	154.5 (24.3) / 70,23 (0,69)
PCULH	Electric Hot, Single Compartment, 110V	151.0 (68,6)	165.5 (24.3) / 75,23 (0,69)
PCULC	Electric Cold, Single Compartment, 110V	156.0 (70,9)	170.5 (24.3) / 77,5 (0,69)
PCULH2	Electric Hot, Single Compartment, 220V	151.0 (68,6)	165.5 (24.3) / 75,23 (0,69)
PCULC2	Electric Cold, Single Compartment 220V	156.0 (70,9)	170.5 (24.3) / 77,5 (0,69)

Case Pack: 1 Color: Charcoal Gray (615).

Standard Railing Includes: 8 pairs of stainless steel Universal rails/compartment.

Standard Casters: 6" x 2" (15 x 5 cm) heavy duty swivel with brake in front, rigid in back.

Options: Security Package (S) available by special request.

Exterior Dimensions (Cold): W 28" x D 37½" x H 41½" (71,1 x 94,7 x 106,3 cm)

Exterior Dimensions (Hot): W 28" x D 35½" x H 41½" (71,1 x 90,4 x 106,3 cm)

Exterior Dimensions (Passive): W 28" x D 35½" x H 41½" (71,1 x 90,8 x 101,6 cm)

Interior Dimensions (Cold): W 21½" x D 26½" x H 25½" (53,7 x 66,7 x 64,8 cm)

Interior Dimensions (Hot): W 21½" x D 27" x H 25½" (53,7 x 68,6 x 64,8 cm)

Interior Dimensions (Passive): W 21½" x D 27" x H 25½" (53,7 x 68,6 x 64,8 cm)

Interior Dimensions (stainless steel column to column).

Accessories

CODE	DESCRIPTION
Rails	
SSR1	1 Pair of Rails
SSR8	8 Pairs of Rails
Replaceable Modules	
PCMP	Passive Module
PCMH	Hot Module 110V
PCMH2	Hot Module 220V
PCMC	Cold Module 110V
PCMC2	Cold Module 220V

