

ULTRA CAMCART® H-SERIES 2-COMPARTMENT HOT HOLDING ULTRA CAMCART FRONT LOADING

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 1/1, 1/2 and 1/3-size food pans and 1/2-size sheet pans.
- Enables HACCP compliance by maintaining safe, hot food temperatures.
- Tough, polyethylene exterior stays cool to the touch.
- Foamed-in polyurethane insulation will hold temperature above 65°C for over 4 hours when used unplugged.
- Vent cap equalizes pressure and releases steam.
- 23cm nylon latch opens and closes easily, secures tightly. Will not bend.
- Ergonomically placed, molded-in handles won't break off.
- Twelve, evenly-spaced, molded-in rail sets per compartment accommodate varying pan depths and maximize capacity.
- Indicator light shows when power is on.
- Thermometer located inside door may be removed easily for cleaning.
- Uses less energy than three 100 watt light bulbs.
- Requires no assembly.
- Available in 5 colors: Black (110), Dark Brown (131), Granite Gray (191), Granite Green (192), Slate Blue (401)



OPTIONAL ACCESSORIES

- Standard Casters, 15.2 cm x 3.2 cm – 2 fixed, 2 swivel, 1 with brake
- HD Casters, 15 cm x 5.08 cm – 2 fixed, 2 swivel with brake

DIMENSIONS

Interior: 33 W x 54.5 D x 48.5 H cm

Exterior: 52 W x 69 D x 137.2 H cm

POWER SUPPLY

230V 265W 50/60Hz 1.2A (plugged)

TECHNICAL DATA

Hot Holding: 65° - 74° C

Warm up time (from ambient to temperature): 1 hour

Recovery time*: 3 minutes

(time to recover to temperature after door is held open for 30 seconds)

Transport time*: 4 hours+

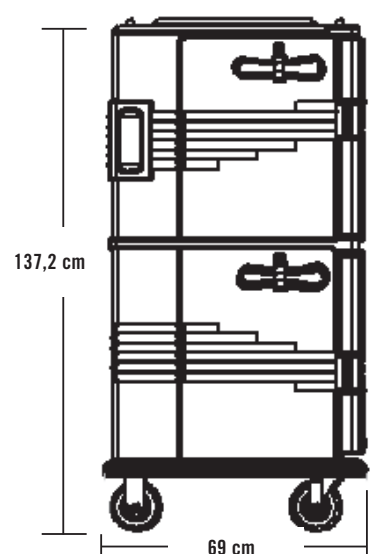
(after reaching temperature, amount of time unit can be held passively/ unplugged until contents reach 65°C.)

* Based on test with 4 full-sized, 10 cm deep H-Pans™ filled with 87.7°C hot water.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



52 cm
Front View



137,2 cm
69 cm
Side View