CAMBRO.

Pro Cart Ultra™, Electric, Dual Compartment, Insulated Food Holding Cabinet

Holds Full and Half Size Sheet Pans, GN Food Pans, Trays or Pizza Boxes

110V Models:
PCUHH, PCUCC, PCUCH, PCUHC, PCUPC, PCUHP
220V Models:
PCUHH2, PCUCC2, PCUCH2, PCUHC2, PCUPC2, PCUHP2

StoreSafe STORE FRESH

Features & Benefits

- Unique and versatile, heavy duty holding cabinet and transport cart is designed to electrically hold hot or cold food simultaneously in one cart.

- Two separate compartments provide a variety of hot or cold holding combinations.

- Perfect for use in schools and colleges, large institutions, banquet facilities, hotels or catering.

- 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 – electrically or unplugged.

- Active hot or cold and passive modules are also sold separately to quickly adapt to menu or operational changes.

- Energy efficient hot module circulates gentle, non-radiant heat from front to back of compartment when turned on. Heater is pre-set at a safe temperature range of 150˚-165˚F (65˚-73,4˚C) and cycles.

- Energy efficient, thermoelectric cold module circulates cold air from top to bottom, maintaining cold food temperatures evenly throughout. Solid state cooling unit is factory set to 32.5˚F (0,3˚C) and is adjustable up to 40˚F (4,4˚C).

- Internal cart temperature has a maximum variance of 50˚F or (27,8˚C) below ambient, external temperature.

- Removable 9' (2,7 m) power cord, 1 per module, located on back of each compartment. Cord keeper(s) provides convenient storage when not in use.

- Heavy-duty, gasket-free, self-venting vaulted doors open 270˚ to the side and close flush to the cart. Doors have magnetic quick close feature and two each 4" (10,2 cm) durable, nylon latches. Stainless steel spherical bearings and door hinges are extra strong and will never rust.

- Solar digital door thermometer provides internal compartment temperature at a glance.

- Standard lockable hasp secures both doors at the same time. (Lock not included).
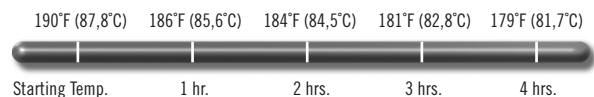
- 5" x 8" (12,7 x 20,3 cm) menu pocket on each door.

- Eight pairs of Type 304, 16-gauge, stainless steel, adjustable universal rails per compartment. Designed to hold a variety of sheet pans, GN food pans, trays and large pizza boxes.

- Two each Type 304, 16-gauge stainless steel column panels are factory installed on each side to hold rails level and securely in position. Notches for rails are spaced at $1\frac{1}{2}$" (3,8 cm) increments.

- Two ergonomic vertical, molded-in rear handles will never break and provide great maneuverability by operators of all heights.

- Molded-in, sleek perimeter bumper offers extra protection for carts and walls.

- Heavy Duty, Hi-Modulus Rubber Casters, 6" x 2" (15 x 5 cm), 2 front swivel with brake, 2 rigid in back.
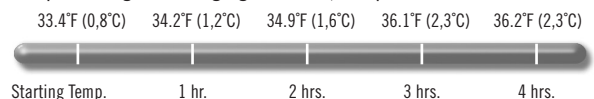
- Available in 1 color, Charcoal Gray (615).

Hot Holding - Unplugged
Temperature loss averaging 3˚F / (1,5˚C) per hour

190˚F (87,8˚C)	186˚F (85,6˚C)	184˚F (84,5˚C)	181˚F (82,8˚C)	179˚F (81,7˚C)
Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.

Cold Holding - Unplugged
Temperature gain averaging 0.7˚F / (0,4˚C) per hour

33.4˚F (0,8˚C)	34.2˚F (1,2˚C)	34.9˚F (1,6˚C)	36.1˚F (2,3˚C)	36.2˚F (2,3˚C)
Starting Temp.	1 hr.	2 hrs.	3 hrs.	4 hrs.

Approvals

ETL c us | CE Hot Model | NSF Passive and/or Hot Models

Holds Full and Half Size Sheet Pans, GN Food Pans, Trays or Pizza Boxes

110V Models:
PCUHH, PCUCC, PCUCH, PCUHC, PCUPC, PCUHP

220V Models:
PCUHH2, PCUCC2, PCUCH2, PCUHC2, PCUPC2, PCUHP2

Electrical Specifications (Per Compartment)

	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 - PHASE	50/60 - Single	50/60 - Single	50/60 - Single
POWER CORD (9 ft. / 2,7 m)	NEMA 5-15P	NEMA 6-15P	—

Holding Capacity per Cart

Type of Container	Standard Capacity	Standard Capacity Rail Spacing	Maximum Capacity	Maximum Capacity Rail Spacing
18" x 26" (45,7 x 66 CM) FULL SIZE SHEET PANS	16	3" (7,6 cm)	32*	1.5" (3,8 cm)
13" x 18" (33 x 45,7 CM) HALF SIZE SHEET PANS	32	3" (7,6 cm)	64*	1.5" (3,8 cm)
GN 1/1 HOTEL PANS (2½" / 6,5 CM DEEP)	32	4.5" (11,4 cm)	32	3" (7,6 cm)
GN 1/1 HOTEL PANS (4" / 10 CM DEEP)	20	4.5" (11,4 cm)	20	4.5" (11,4 cm)
60 x 40 CM (23⁵⁄₈ x 15³⁄₄") TRAYS	16	3" (7,6 cm)	32*	1.5" (3,8 cm)
PIZZA BOXES 16" x 16" x 2" (40,6 x 40,6 x 5,1 CM)	16	3" (7,6 cm)	16	3" (7,6 cm)

Standard rails: 8 pairs/compartment   *Additional rails required.

Cold Module – 37¼" (94,6 cm)
Hot Module – 36½" (92,7 cm)
28" (71,1 cm)
66" (167,7 cm)
7" (17,8 cm)

Front View   **Side View**

Specifications

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

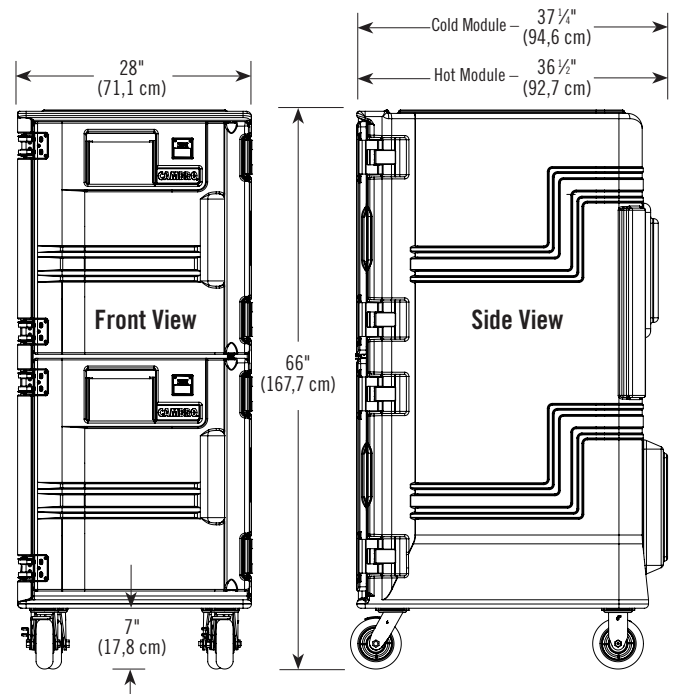| CODE	DESCRIPTION	UNIT WEIGHT LB (KG)
Both Compartments Hot		
PCUHH	110V standard USA / CAN power cord 5-15P	267.5 (121,3)
PCUHH2	220V USA / CAN power cord 6-15P	268.4 (121,7)
Both Compartments Cold		
PCUCC	110V standard USA / CAN power cord 5-15P	278.4 (126,3)
PCUCC2	220V USA / CAN power cord 6-15P	283.8 (128,7)
Hot & Cold		
PCUHC	Top compartment hot, bottom cold. 110V standard USA / CAN power cord 5-15P	271.4 (122,9)
PCUCH	Top compartment cold, bottom hot. 110V standard USA / CAN power cord 5-15P	271.4 (122,9)
PCUHC2	Top compartment hot, bottom cold. 220V standard USA / CAN power cord 6-15P	271.4 (123,1)
PCUCH2	Top compartment cold, bottom hot. 220V standard USA / CAN power cord 6-15P	271.4 (123,1)
Passive & Hot or Cold		
PCUHP	Top compartment hot, bottom passive. 110V standard USA / CAN power cord 5-15P	255.3 (115,8)
PCUPC	Top compartment passive, bottom cold. 110V standard USA / CAN power cord 5-15P	260.8 (118,3)
PCUHP2	Top compartment hot, bottom passive. 220V standard USA / CAN power cord 6-15P	255.8 (118,3)
PCUPC2	Top compartment passive, bottom cold. 220V standard USA / CAN power cord 6-15P	263.5 (119,5)

Optional Accessories
1 Set of Rails ❏ SSR1   **8 Sets of Rails** ❏ SSR8

Standard Color
❏ Charcoal Gray (615)

Architect Specs

The tall, electric bulk food holding and transport cart shall be a Pro Cart Ultra, all models starting with PCU…manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall have 2 separate compartments and shall be made of double wall, high-density, durable polyethylene and foam-injected CFC-free polyurethane. It shall have 16 pairs of 304 Series, 16-gauge stainless steel, universal rails to hold Full and Half Size Sheet Pans, GN 1/1 Full Size Food Pans, Trays and Pizza Boxes. It shall have 2 each 304 Series, 16-gauge stainless steel rail column panels per compartment with notches at 1¹⁄₂" (3,8 cm) increments. It shall be offered with either electric hot or cold compartments. Electric hot holding compartments shall have an energy efficient 529W (110V units) heating module that gently circulates non-radiant heat and shall electrically maintain a factory set temperature of 150˚ - 165˚F (65˚ - 74˚C). It shall heat the internal compartment to 150˚F (65˚C) in 1 hour or less from ambient room temperature. Electric cold holding compartments shall have a solid state 326.6W cooling module, factory set at 32.5˚F (0,3˚C) adjustable to 40˚F (4,4˚C). Each hot or cold module shall be easily removable and replaced with an alternate module to adapt to operational changes if needed. Each hot or cold module shall have a 9' (2,7 m) removable cord – 5-15P for 110V models and 6-15P for 220V models – and a cord keeper in the back of the cart for each cord. Each door shall have 2 each 4" (10,2 cm) durable, nylon latches, 2 each stainless steel spherical bearings and hinges, a solar digital thermometer and a 5" x 8" (12,7 x 20,3 cm) menu pocket. It shall have a door hasp for locking, 2 rear molded-in vertical handles and a molded-in, sleek perimeter bumper. It shall have 2 front swivel with brake and 2 rear rigid, heavy-duty, hi-modulus, non-marking rubber casters, 6" x 2" (15,2 x 5 cm), for smooth navigation and easy positioning. It shall be available in 1 color – Charcoal Gray (615).

Approvals

ETL   CE   NSF
Hot Model   Passive and/or Hot Models