



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

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

110V Models:

PCULH, PCULC

220V Models:

PCULH2, PCULC2



Features & Benefits

- Unique and versatile, heavy duty holding cabinet and transport cart is designed to electrically hold bulk hot or cold food.
- 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.
- 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).
- Active hot or cold and passive modules are also sold separately to quickly adapt to menu or operational changes.
- Internal cold cart temperature has a maximum variance of 50°F or (27,8°C) below ambient, external temperature.
- Removable 9' (2,7 m) power cord included and plugs into the back of the cart. Cord keeper provides convenient storage when not in use.
- Heavy-duty, gasket-free, self-venting vaulted door opens 270 degrees to the side and closes flush to the cart. Door has 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. (Lock not included).
- 5" x 8" (12,7 x 20,3 cm) menu pocket on door.
- Eight pairs of Type 304, 16-gauge, stainless steel, adjustable universal rails. 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 1½" (3,8 cm) increments.

Project _____
 Item No. _____
 Model No. _____
 Quantity _____



- Marine rail top provides convenient staging area during service (not for use during transport).
- Ergonomic molded-in rear handle will never break and provides 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)



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)



Approvals



Hot Module Only



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PCULH, PCULC

220V Models:

PCULH2, PCULC2

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 m		
110V - Power Cord NEMA 5-15P			
220V - Power Cord NEMA 6-15P			

Pro Cart Ultra Low Cart Capacity

Type of Container	Standard Capacity	Standard Rail Spacing	Maximum Capacity	Maximum 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 (2 1/2" / 6,5 CM DEEP)	16	4.5" (11,4 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)

*Additional rails required.

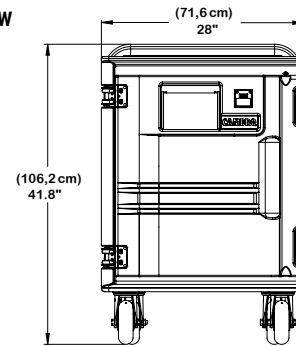
Project _____

Item No. _____

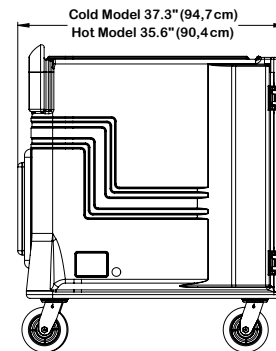
Model No. _____

Quantity _____

Front View



Side View



Interior Dimensions Stainless Steel Column to Column:

Hot: W 21.2" (53,6 cm) x L 27" (68,9 cm) x H 25.5" (65,1 cm)

Cold: W 21.2" (53,6 cm) x L 26.3" (67 cm) x H 25.5" (65,1 cm)

Specifications

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

CODE	DESCRIPTION	UNIT WEIGHT LB (KG)
PCULH	Electric Hot, Single Compartment, 110V	151.5 (68,7)
PCULC	Electric Cold, Single Compartment, 110V	156.0 (70,8)
PCULH2	Electric Hot, Single Compartment 220V	151.5 (68,7)
PCULC2	Electric Cold, Single Compartment 220V	156.0 (70,8)

Optional Accessories

- 1 Set of Rails SSR1
8 Sets of Rails SSR8

	110V	220V
Hot Module	<input type="checkbox"/> PCMH	<input type="checkbox"/> PCMH2
Cold Module	<input type="checkbox"/> PCMC	<input type="checkbox"/> PCMC2
Passive Module	<input type="checkbox"/> PCMP	

Standard Color

- Charcoal Gray (615)

Architect Specs

The low, electric bulk food holding and transport cart shall be a Pro Cart Ultra, all models starting with PCUL... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall have one compartment and shall be made of double wall, high-density, durable polyethylene and foam-injected CFC-free polyurethane. It shall have 8 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 1 1/2" (3,8 cm) increments. It shall be offered with an electric hot or cold compartment. Electric hot holding compartment shall have an energy efficient 529W (110V units) or 506W (220V units) heating module that gently circulates non-radiant heat and shall electrically maintain a factory set temperature of 150° - 165°F (65° - 74°C). Electric cold holding compartment 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.

Hot or cold module shall have a 9' (2,7 m) removable cord – 5-15P for 110V or 6-15P for 220V models – and a cord keeper in the back of the cart for cord. 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, rear molded-in handle 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



Hot Module Only



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