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> Cambro UPCH400110 Ultra Camcart H Series Heated Food Pan Holding Cabinet Instruction Manual

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Model: UPCH400110

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient use of your Cambro UPCH400110 Ultra Camcart H Series Heated Food Pan Holding Cabinet. Please read this manual thoroughly before operating the unit to ensure proper setup, operation, and maintenance. Retain this manual for future reference.

The Cambro UPCH400110 is designed to maintain safe, hot food temperatures, assisting in HACCP compliance for food service operations.

2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to reduce the risk of injury or damage to the unit.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 110-120 VAC, 50/60 Hz power outlet. Do not use extension cords. Inspect the power cord for damage before each use.
- **Hot Surfaces:** The interior surfaces and heating elements will become hot during operation. Use caution when loading or unloading food pans.
- **Placement:** Place the unit on a stable, level surface away from combustible materials. Ensure adequate ventilation around the unit.
- **Cleaning:** Disconnect the power cord before cleaning. Do not immerse the unit in water.
- **Intended Use:** This unit is designed for holding hot food pans. Do not use it for cooking or reheating food.

3. PRODUCT OVERVIEW

The Cambro UPCH400110 Ultra Camcart H Series is a durable, insulated, front-loading food pan holding cabinet designed for commercial food service. Its polyethylene construction and thick foam insulation ensure temperature retention for extended periods.



Image: The Cambro UPCH400110 Ultra Camcart H Series Heated Food Pan Holding Cabinet, shown in black. This insulated unit features a front-loading door, a visible power cord connection point, and integrated molded handles for transport.

Key Features:

- H-Series heated, 1-compartment, front-load design.
- Constructed from durable polyethylene material.
- Thick foam insulation for superior temperature retention.
- Maintains safe, hot food temperatures for HACCP compliance.
- Molded-in handles and nylon latches for secure transport.
- Removable power cord for convenient storage.

4. SETUP

Unpacking:

1. Carefully remove the unit from its packaging.
2. Inspect the unit for any shipping damage. Report any damage to your supplier immediately.
3. Remove all packing materials and protective films.

Placement:

1. Place the Camcart on a flat, stable, and heat-resistant surface.
2. Ensure there is adequate clearance around the unit for air circulation.
3. Avoid placing the unit near heat sources or in direct sunlight.

Power Connection:

1. Locate the power cord and plug it into the designated receptacle on the unit.
2. Connect the Nema 5-15P plug to a grounded 110-120 VAC, 50/60 Hz electrical outlet.
3. Ensure the electrical circuit can support the unit's maximum draw of 2.0 amperes (230 watts).

5. OPERATING INSTRUCTIONS

Pre-heating:

1. Close the door and latch it securely.
2. Plug the unit into the appropriate power outlet.
3. Allow the unit to pre-heat for at least 30-45 minutes to reach the desired holding temperature.

Loading Food Pans:

1. Ensure food is already at a safe hot temperature (above 140°F / 60°C) before placing it into the Camcart.
2. Open the door and carefully slide food pans onto the internal rails. The compartment can hold:
 - 6 full-size 2-1/2" deep pans
 - 4 full-size 4" deep pans
 - 3 full-size 6" deep pans
 - 2 full-size 8" deep pans
3. Close the door immediately and latch it securely to maintain temperature.

Maintaining Temperature:

- Keep the door closed as much as possible to prevent heat loss.
- The unit is designed to maintain temperatures for hours, even when unplugged, due to its insulation.

Transporting:

- Disconnect the power cord and secure it in its designated storage area before moving the unit.
- Use the molded-in handles for lifting or pushing.
- For longer distances, the unit can be transported on a Camdolly with a securing strap (sold separately).

6. MAINTENANCE AND CLEANING

Daily Cleaning:

1. Unplug the unit and allow it to cool completely before cleaning.
2. Wipe down interior and exterior surfaces with a damp cloth and mild, non-abrasive detergent.
3. Rinse with a clean, damp cloth and dry thoroughly.
4. Do not use harsh chemicals, abrasive cleaners, or scouring pads, as these can damage the polyethylene surface.

Cord Storage:

- The removable power cord should be stowed securely for transport to prevent damage or loss.

7. TROUBLESHOOTING

Unit Not Heating:

- Check if the power cord is securely plugged into both the unit and the electrical outlet.
- Verify that the electrical outlet is functional by testing it with another appliance.
- Ensure the circuit breaker has not tripped.

Temperature Drop:

- Ensure the door is fully closed and latched. Frequent opening of the door will cause temperature fluctuations.
- Verify that the food placed inside was already at a safe hot temperature. The unit is for holding, not heating from cold.
- Check for any damage to the door seal or insulation.

For issues not resolved by these steps, please contact Cambro customer support or a qualified service technician.

8. SPECIFICATIONS

| Feature | Detail |
|---|---|
| Model Number | UPCH400110 |
| Exterior Dimensions (D x W x H) | 26-3/8 inches x 18-1/8 inches x 24-7/9 inches (67 cm x 46 cm x 63 cm) |
| Interior Compartment Dimensions (D x W x H) | 21 inches x 13-1/8 inches x 19-1/8 inches (53 cm x 33 cm x 48 cm) |
| Material | Polyethylene, Foam Insulation |
| Electrical Requirements | 110-120 VAC, 50/60 Hz |
| Maximum Amperage | 2.0 Amperes |
| Wattage | 230 Watts |

| Feature | Detail |
|-------------------|--|
| Plug Type | Nema 5-15P |
| Power Cord Length | 9 feet (2.7 meters) |
| Capacity | 6 full-size 2-1/2" deep pans, or 4 full-size 4" deep pans, or 3 full-size 6" deep pans, or 2 full-size 8" deep pans |
| Weight | Approximately 0.01 ounces (Note: This weight appears to be a data entry error; refer to manufacturer for accurate shipping weight) |
| NSF Listed | Yes |

9. WARRANTY AND SUPPORT

For warranty information, please refer to the official Cambro warranty policy provided with your purchase or visit the Cambro website. Warranty terms may vary based on purchase location and distributor.

For technical support, replacement parts, or service inquiries, please contact Cambro customer service directly. Contact information can typically be found on the Cambro website or on your purchase documentation.