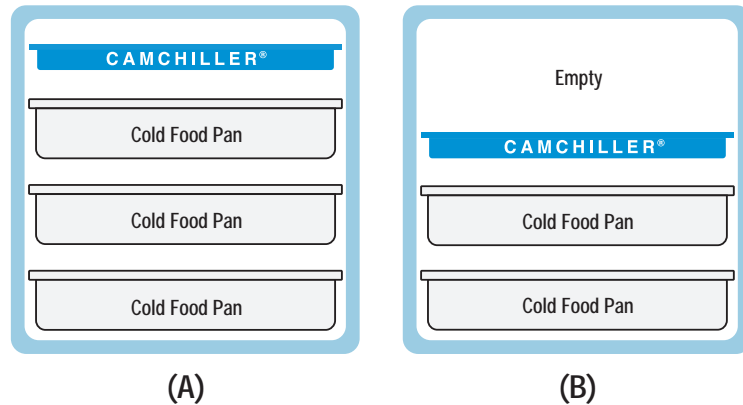


# TEMPERATURE MAINTENANCE – Optimize Food Holding Performance.

## Camchiller – GN Full Size and Half Size

- Use to:
  - Pre-chill cabinet cavity.
  - Hold packaged food in food pan wells. (Half Size Only)
  - Maximize cold food holding.
  - Minimize open cavity space.
- Easy to use:
  1. Freeze flat for 8 hours.
  2. Slide one or two on top rails and pre-chill cavity 15-20 minutes.
  3. Load in pans of pre-chilled food below Camchiller. (A)
  4. Move pans and Camchiller down as food is removed. (B)

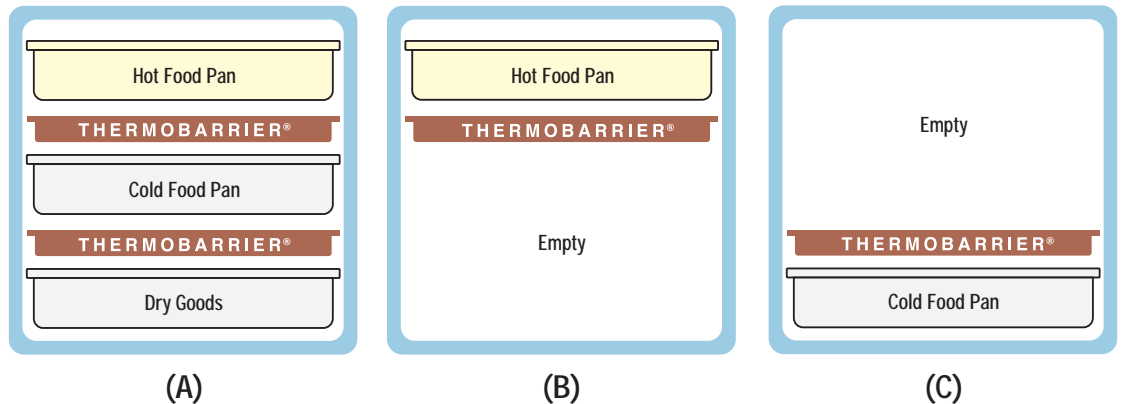
### COLD HOLDING



## ThermoBarrier – Full Size

- Use to:
  - Hold hot and cold food in same cabinet cavity.
  - Minimize open cavity space.
- Easy to use:
  1. Slide between hot food on top and cold food on bottom. (A)
  2. Slide under hot food loaded in upper cavity space. (B)
  3. Slide above cold food loaded into lower cavity space. (C)

### HOT AND COLD HOLDING



## Camwarmer – Half Size

- Use to:
  - Pre-heat cabinet cavity.
  - Maximize hot food holding.
  - Minimize open cavity space.
- Easy to use:
  1. Pre-heat cabinet cavity 15-20 minutes. (or place on high heat food pan lid or sheet pan)
  2. Slide two Camwarmers on bottom rails and pre-heat cavity 15-20 minutes. (or place on high heat food pan lid or sheet pan)
  3. Load in pans of pre-heated food above Camwarmers. (A)
  4. Move pans and Camwarmers up as food is removed. (B)

### HOT HOLDING

