

Camtherm® Plate Heater and Pellet Heater

The Camtherm Heat Retention System provides measurable results in both food temperature and patient satisfaction.



CODE	CHPEL80	CHPL100
DESCRIPTION	Pellet Heater	Plate Heater
NUMBER OF STACKS	2	2
CAPACITY	80 pellets (40 in each stack)	100 plates (50 in each stack)
OVERALL DIMENSIONS	Width 33¾" (85,7 cm) Depth 25¼" (64,1 cm) Height 46¼" (117,5 cm)	Width 33¾" (85,7 cm) Depth 25¼" (64,1 cm) Height 46¼" (117,5 cm)
Electrical Specifications		
VOLTAGE/PHASE	208/240 VAC	208/240 VAC
AMPS	15	15
WATTS	3500	3500
HZ	50/60	50/60
ELECTRICAL CORD	6' (183 cm)	6' (183 cm)
NEMA PLUG CONFIGURATION	6-15	6-15
FACTORY SET TEMPERATURE	270-290°F (132 - 143°C)	150 – 170°F (65 – 77°C)
PRODUCT WEIGHT	248 lbs. (112,5 KG)	248 lbs. (112,5 KG)
CASE LBS. (CUBE)	330 lbs. (37.38)	330 lbs. (37.38)
CASE KG (CUBE M³)	149,7 KG (1,06 M³)	149,7 KG (1,06 M³)

Case Pack: 1 Color: Stainless Steel (000)

Accessories

CODE	DESCRIPTION	OUTSIDE DIAMETER	HEIGHT	FULL-SIZE CAMRACK	CASE PACK	CASE LBS. (CUBE)
MDSPLT9	9" Plate	9" (22,8 cm)	1" (2,5 cm)	CRP20910	24	38.80 (0.81)
MDSP9	Thermal Pellet	9 ½" (24,1 cm)	1 ¾" (4,4 cm)	PR59314	12	29.90 (0.64)
MDSPL	Pellet Lifter	3 ½" (7,9 cm)	3" (7,6 cm)	—	1	0.4 (0.03)

MDSP9 Color: Dark Gray (477)

MDSPL Color: (000)

MDSPLT9 Color: Ivory (000)



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For more information about Cambro products, contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.



Thermal Pellet and Plate Lifter
Safely lift hot, thermal pellets or plates with the Cambro Pellet and Plate Lifter.



Shoreline Meal Delivery System
Contemporary look, high performance and unequalled safety at a budget-friendly price.



Century Camtray®
Low edges and ergonomic corners enhance customer comfort while dining.

The Cure for Hot Food Temperature Retention



- Efficient, thorough heating maintains food temperature and quality, enhancing patient satisfaction
- Plate heater has 100 plate capacity and Pellet heater has 80 pellet capacity
- Dual-lid design for greater efficiency



Camtherm® Plate Heater and Pellet Heater

The New Standard for Consistency, Efficiency, and Durability.

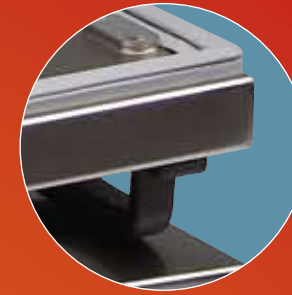
Cambro Healthcare is dedicated to providing the most durable, reliable and value-added meal delivery system. The Camtherm Plate Heater and Pellet Heater are designed to perform consistently in the demanding world of tray-line service.

- Insulation keeps exterior cool to the touch.
- Even, convection heating from top to bottom of each silo with two blowers and two heating elements.

Dual, heavy-duty lid design conserves energy, stays cool, and offers a good grip.



Self-leveling dispenser makes plates and pellets easily accessible without bending or reaching.



The high-temperature silicon gasket and magnetic closers provide a locking seal that retains heat.

Stainless steel components ensure a rust-free environment.

Cambro Heat Retention System

Cambro Healthcare addresses the most pressing need of Healthcare foodservice. Patient satisfaction is never an issue with food served in the Cambro Heat Retention System.

Cambro Thermal Pellet

- Holds heat at its core to keep hot foods at safe temperatures.
- Stays 20°F cooler on the edge than metal pellets to protect staff and patients from burns.
- High-density plastic composite that won't dent like metal pellets.
- Will yield best results when heated in a Camtherm convection pellet heater.
- NSF listed.
- Holds a 9" (22,8 cm) plate.

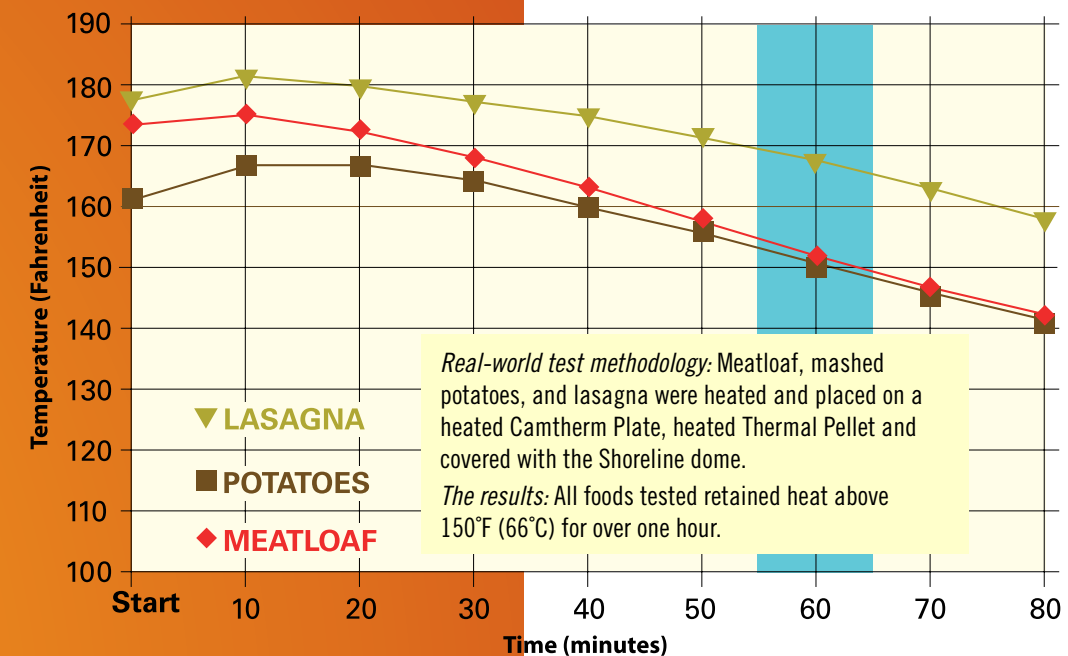


Cambro Camtherm® Plate

- 9" (22,8 cm) Ceramic Plate.
- Designed to fit the Thermal pellet for maximum temperature efficiency.
- Will yield best results when heated in a Camtherm convection plate heater.



The Results of the Cambro Heat Retention System



5" (12,7 cm) non-marking casters (2 fixed in front and 2 swivel locking in rear) ease maneuvering.

Easy to clean and access – back panel is easy to remove and internal components are easily identified.