Optimize Hot Food Temperature Retention





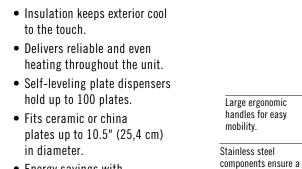
- Heats plates to help maintain safe food temperatures longer.
- Energy saving with independent and adjustable temperature control for each silo.
- Low-profile, ergonomic design allows for easy mobility and plate access.





Provides Measurable Results in Food Temperature and Patient Satisfaction.

Heat plates up to proper temperatures to help keep foods hot longer, increase food quality and enhance patient satisfaction scores.



 Energy savings with independent temperature control for each silo.



Non-marking 5" (12,7 cm) casters (2 swivel with brake, 2 rigid) ease maneuvering.

Low-profile, dual-lid

design opens front to back, improving plate access.

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

FRONT

up to 175°F, 2 hours heat up time.

Heat Retention Tips!

bumpers provide added protection.

Support hot plate with hot base and cover with dome to maximize heat retention.

CODE	CHPL100			
DESCRIPTION	Plate Heater			
NUMBER OF SILOS	2			
CAPACITY	100 plates (50 in each silo)			
DIMENSIONS D x W x H	26½" (67,31 cm) x 39¾" (100,97 cm) x 39¾" (101,28 cm)			
VOLTAGE/PHASE	208-240 VAC			
AMPS	10.5			
WATTS	2400			
HZ	50/60			
ELECTRICAL CORD	6' (183 cm)			
NEMA PLUG CONFIGURATION	6-15			
TEMPERATURE RANGE	80°-175°F (26,7°-79,4°C)			
PRODUCT WEIGHT	355.5 lbs. (161,25 kg)			
CASE LBS. (CUBE)	408 (31.31)			
CASE KG (CUBE M³)	185,07 (0,89)			
Case Dook 1 Color Chainless Chael (000)				

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)
Color: Ivory	(000).					

Complementary Products



Angled Drying Rack

A convenient, non-corrosive, sanitary drying and storage solution. Securely holds 128 meal delivery Pellets/Bases and a variety of pans, pots and kitchen wares.



Shoreline Meal Delivery System

Contemporary look, high performance and unequalled safety at a budget-friendly price.



Non-Skid Versa Camtray®

Save waste and cost by eliminating the use of tray mats. The non-skid surface reduces spills and improves safety.

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro **Customer Service Department.**

