CAMDUCTION[®] COMPLETE HEAT SYSTEM

Consistent Solution For Heat Retention

• Revolutionary technology featuring unparalleled long-term heat retention, durability, and reliability.

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- Reliable, consistent heating of up to 20 Camduction Bases at once with independent functionality.
- A heated base ready every 12 seconds!**

2011 AWARD





Camduction[®] Complete Hea The Heat Retention Solution

Use to quickly and efficiently heat up to 20 Camduction Bases at one time in $4 - 5^{1/2}$ minutes from start up before each meal service.*

A heated Base shall be ready for use every 12 seconds when being removed and replaced during meal service.*

up ne Unit exterior remains cool to the touch. Canduction Charger is made of high-grade, durable stainless steel. Nevolutionary technology eliminates errors or issues with spikes in voltage.

* Based on voltage supply

t System

Cambro Healthcare is dedicated to providing the most durable, reliable and value-added meal delivery system. The Camduction Complete Heat System is designed to perform consistently under the most demanding conditions of healthcare foodservice.

- Bases are durable and dishwasher safe.
- Resistant to chips, cracks, and breaks.
- Revolutionary technology eliminates errors or issues with spikes in voltage.
- Bases and Domes are available in Shoreline colors.
- Camduction Charger comes with 1 year warranty.



Safe to the touch even when fully charged.

The Camduction System for Bases

The Camduction Base System

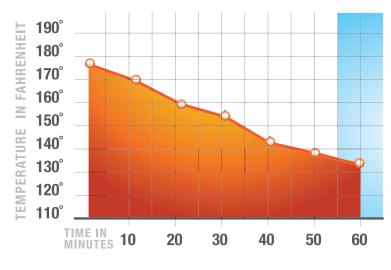


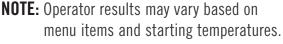
The Results of the Camduction Complete Heat System

480

Speckled Gray

Black





Camduction® Complete Heat System

Maximizing performance is best done using the right system and accessories.

Base Charger

CODE	MDSCDC9X1	MDSCDC9X3	
DESCRIPTION	Single Phase	Three Phase	
CAPACITY	20 Bases	20 Bases	
VOLTAGE/PHASE	208-240 VAC Single Phase	208-240 VAC Three Phase (L-L)	
AMPS	18	12	
HZ	50/60	50/60	
PLUG CONFIGURATION	NEMA L6-30P	N/A	
CORD LENGTH	6 feet (183 cm)	N/A	
PRODUCT DIMENSIONS	Width: 30" x Depth: 18%" x Height: 34%" (76,2 cm x 47,9 cm x 87,9 cm)		
PRODUCT WEIGHT	108 lbs. (49,2 kg)	108 lbs. (49,2 kg)	
INITIAL HEAT UP TIME	4-5 ¹ / ₂ Minutes*	4-5 ¹ / ₂ Minutes*	
HEAT UP TIME PER BASE	12 seconds**	12 seconds**	
ALL INDICATOR LIGHTS	LED	LED	

Case Pack: 1 **Color:** Stainless Steel (000). * Based on voltage supply. **A heated Base shall be ready for use every 12 seconds (based on voltage supply) when being removed and replaced during meal service.



The Camduction Base provides reliable hot temperature retention.

Accessories

CODE	DESCRIPTION	DIMENSIONS (L x W x H)	CASE LBS. (CUBE) CASE KG. (CUBE M³)	CASE Pack
MDSCDB9	Camduction Base	9 ¾6" Dia. x 1 15¼6" H 23,3 cm Dia x 4,8 cm H	32.5 (0.71) 14,74 (0,02)	12
MDSD9	Insulated Dome	10 ¼" Dia. x 3 ¾6" H 25,8 cm Dia x 7,3 cm H	10.92 (1.43) 4,7 (0,02)	12
MDSLD9	Low Profile Insulated Dome	10 ¼" Dia. x 2 ¾" H 25,8 cm Dia x 6,99 cm H	9.78 (1.11) 4,44 (0,03)	12
MDSPLT9	9" (22,9 cm) Ceramic Plate	9" Dia. x 1" H 22,8 cm Dia x 2,5 cm H	38.80 (0.81) 17,23 (0,02)	24
MDSDCPKG480***	Camshelving Mobile Base and Thermal Pellet Drying and Storage Unit	48" x 18" x 75" 121,9 cm x 45,7 cm x 190,5 cm	119.35 (16.14) 54,14 (0,46)	1
BC340KDLP	KD Utility Cart Low Profile	40" x 22" x 33¼" (101,6 x 55,88 x 84,46 cm)	37.95 (6.74) 17,21 (0,19)	1

MDSCDB9, MDSD9, MDSLD9 Colors: Meadow (447), Wheat (457), Cranberry (487), Navy Blue (497), Speckled Gray (480), Black (110). MDSPLT9 Color: Ivory (000).

MDSDCPKG480 Color: Cart - Speckled Gray (480), Cradle - Stainless Steel (000).

Camduction Charger covered by U.S. Patent 8,263,906 B2.

Camduction Base covered by U.S. Patent D630,897 S. *** Ships in 4 separate cartons.







Camshelving Mobile Base and Thermal Pellet Drying and Storage Unit The efficient and convenient choice to dry, transport, and store Camduction Bases and Thermal Pellets. Securely holds 144 Bases or Pellets.



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 <u>www.cambro.com</u> or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.



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