

Temperature Maintenance Tools

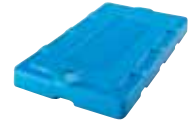
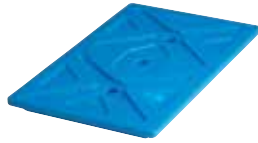
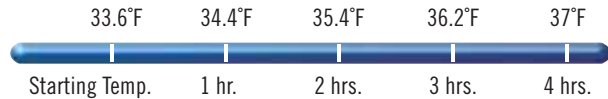


Camchiller®

- An easy-to-use, cold food holding temperature tool.
- Extend cold holding time or enhance safe holding below 41°F (5°C) when frequent access is required.
- Freeze first then use to pre-chill cabinet before loading.



Cold — temperature gain averaging 1.5°F/hour.

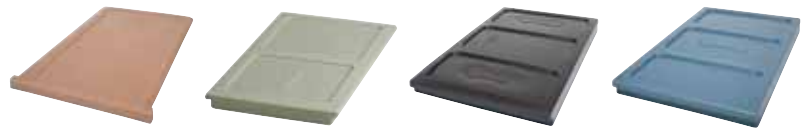


CODE	CP1220 (GN FULL SIZE)	CP1210 (GN HALF SIZE)	CP814 (8 x 14 CAMCHILLER)
FITS INTO	Insulated Transporters: 300MPC, UPC400, UPCS400, UPC100, UPC600, UPC800, UPC1200, UPC1600, 1318MTC, UPCSS160 Camcruisers®: CVC72*, CVC724* Combo Carts™: All Models CamKiosk®*: All Models	Insulated Transporters: 125MPC, 140MPC, 150MPC, 160MPC, 180MPC, 300MPC, UPC140, UPC160, UPC180, UPC400, UPCS400, UPC600, UPC800, UPCS140, UPCS160, UPCS180, 1318MTC Camcruisers®: CVC72*, CVC724* CamKiosk®*: All Models	Food Boxes: 12189CW, 12189P, 12186CW, 12186P Camcruisers®: CVC55, CVC72*, CVC724* CamKiosk®*: All Models
QUANTITY PER CAVITY	1 (2 per cabinet recommended*)	1 or 2	1
DIMENSIONS L x W x H	20 ³ / ₁₆ " x 12 ⁷ / ₈ " x 1 ¹ / ₂ "	10 ³ / ₈ " x 12 ³ / ₄ " x 1 ¹ / ₂ "	14" x 8" x 1 ¹ / ₂ "
LIST PRICE EACH	\$ 130.00	\$ 67.00	\$ 67.00

Case Pack: 1 InStock Color: Cold Blue (159). *Top wells only.

ThermoBarrier®

- A highly valuable yet economical temperature maintenance tool for caterers.
- Use to minimize empty space and food temperature loss within a partially loaded compartment.



CODE	300DIV	400DIV	1200DIV	1600DIV
FITS INTO	300MPC, UPC600, 1318MTC	UPC400, UPC800, UPC400TR, UPCS400, UPC800TR	UPC1200, CVC72, CVC724	UPC1600, CamKiosk
QUANTITY PER COMPARTMENT	1	1	2	2
DIMENSIONS L x W x H	20 ³ / ₁₆ " x 12 ¹⁵ / ₁₆ " x 1"	21 ¹ / ₄ " x 13" x 1 ¹ / ₂ "	20 ⁷ / ₈ " x 12 ⁷ / ₈ " x 1 ³ / ₈ "	20 ⁷ / ₈ " x 13 ³ / ₈ " x 1 ¹ / ₂ "
COLOR	Coffee Beige (157)	Gray (180)	Dark Brown (131)	Slate Blue (401)
CASE PACK	1	1	2	2
LIST PRICE EACH	\$ 75.00	\$ 75.00	\$ 75.00	\$ 75.00

InStock Colors: Coffee Beige (157), Gray (180).



Camwarmer®

- Added insurance to keep hot foods hot during holding and transporting.
- Keep in cabinet with hot foods to extend holding time or enhance safe holding above 140°F (65°C) when frequent access is required.



CODE	1210PW
FITS INTO	UPC400, UPCS400, UPC600, UPC800, 300MPC, 1318MTC
DIMENSIONS L x W x H	13 ³ / ₄ " x 10 ⁷ / ₈ " x 1 ¹ / ₁₆ "
LIST PRICE EACH	\$ 200.15

Case Pack: 1 InStock Color: Granite Gray (191).



UPC400 with Camwarmer.
Two Camwarmers recommended per cavity. Place on bottom rail and store hot food above.

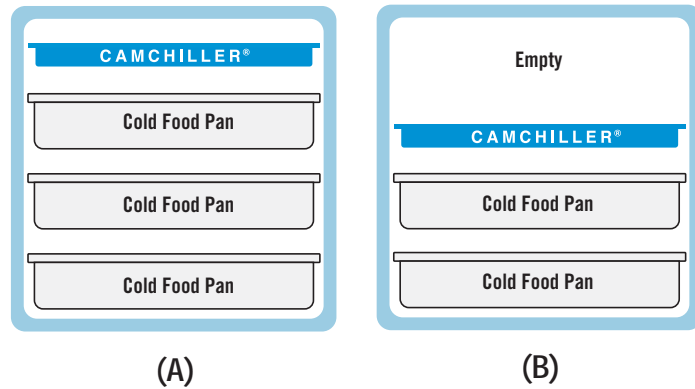


Temperature Maintenance – Optimize Food Holding Performance.

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)

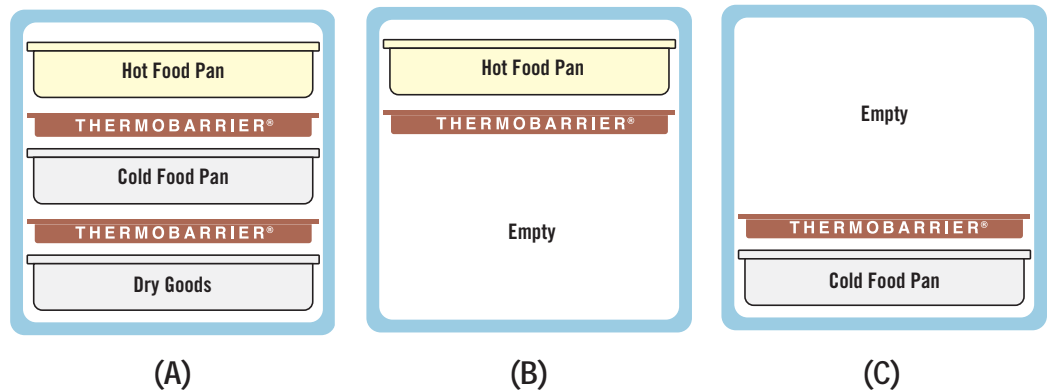
COLD HOLDING



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. Heat in 350°F (180°C) oven for 45 minutes.
 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

