## **CAMDUCTION® COMPLETE HEAT SYSTEM**



- Revolutionary technology featuring unparalleled long-term heat retention, durability, and reliability.
- Reliable, consistent heating of up to 20 Camduction Bases at once with independent functionality.
- Provides up to 5 trays per minute, improving trayline efficiency.



# Camduction Complete Heat

Consistent Heat Retention for Improved Patient Satisfaction









# System

# Flexible Hot Meal **Delivery 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.



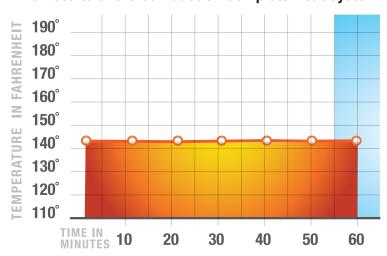


## **The Camduction Base System**

A heated Camduction Base, combined with a properly heated 9" (22,8 cm) Cambro Ceramic Plate, covered with a Cambro Shoreline or Harbor Insulated Dome will hold hot food at safe temperatures 140°F (60°C) or higher for up to 60 minutes.

- Cool rims are safe to touch.
- 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 and Harbor colors.

### The Results of the Camduction Complete Heat System



**NOTE:** Operator results may vary based on menu items and starting temperatures.



#### Colors



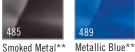


Cranberry









\*Colors available in Shoreline Collection only. \*\*Colors available in Harbor Collection only.

## **Camduction® Complete Heat System**

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

#### **Camduction Charger**

CODE	MDSCDC9X1
DESCRIPTION	Single Phase
CAPACITY	20 Bases
VOLTAGE/PHASE	208-240 VAC Single Phase
AMPS	18
HZ	50/60
PLUG CONFIGURATION	NEMA L6-30P
CORD LENGTH	6 feet (183 cm)
PRODUCT DIMENSIONS W x D x H	30" x 18%" x 34%" (76,2 x 47,9 x 87,9 cm)
PRODUCT WEIGHT	108 lbs. (49,2 kg)
INITIAL HEAT UP TIME	4-51/2 Minutes*
ALL INDICATOR LIGHTS	LED

Case Pack: 1 Color: Stainless Steel (000).

\* Based on voltage supply. \*\* A heated Base will be ready for use every 12 seconds (based on voltage supply) when removed and replaced during meal service preparation time. Camduction Charger covered by U.S. Patent 8,263,906 B2.



The Camduction Base provides reliable hot temperature retention.

#### **Camduction Base**

CODE	DESCRIPTION	DIMENSIONS L x W x H	CASE LBS. (CUBE) CASE KG. (CUBE M³)	CASE Pack
MDSCDB9	Camduction Base	9%6" Dia. x 115/16" H (23,3 Dia x 4,8 cm H)	32.5 (0.71) 14,74 (0,02)	12

MDSCDB9 Colors: Meadow (447), Wheat (457), Cranberry (487), Navy Blue (497), Speckled Gray (480), Black (110), Metallic Blue (489), Smoked Metal (485).
Camduction Base covered by U.S. Patent D630,897 S.

#### **Accessories**

CODE	DESCRIPTION	DIMENSIONS L x W x H	CASE LBS. (CUBE) CASE KG. (CUBE M³)	CASE Pack
MDSHD9	Harbor Insulated Dome	10¼" Dia. x 3¾6" H (25,94 Dia x 8,17 cm H)	9.46 (1.42) 4,3 (0,04)	12
MDSD9	Shoreline Insulated Dome	10⅓" Dia. x 3¾6" H (25,8 Dia x 7,3 cm H)	10.92 (1.43) 4,7 (0,02)	12
MDSLD9	Shoreline Low Profile Insulated Dome	10¼" Dia. x 2¾" H (25,8 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 Dia x 2,5 cm H)	38.80 (0.81) 17,23 (0,02)	24
CPMU244875PDPKG	Angled Drying Rack	48" x 24" x 75" (122 x 61 x 191 cm)	118.35 (25.2) 53,8 (0,71)	1

MDSHD9 Colors: Meadow (447), Cranberry (487), Navy Blue (497), Black (110), Metallic Blue (489), Smoked Metal (485). MDSD9, MDSLD9 Colors: Meadow (447), Wheat (457), Cranberry (487), Navy Blue (497), Speckled Gray (480), Black (110). CPMU244875PDPKG Color: Cart - Speckled Gray (480), 8-Slot Drying Cradle - Soft Gray (151).







**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.



Harbor 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 <a href="https://www.cambro.com">www.cambro.com</a> or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.

