

Flexible Hot Meal Delivery System



- ✓ Reliable Camduction system helps foodservice staff efficiently provide hot meals to patients.
- ✓ Charger and bases provide an efficient system for healthcare hot meal delivery.
- ✓ Simultaneously heats 20 bases to a core temperature of 105°C in approximately 5 minutes.

CAMBRO
Healthcare

www.cambro.com

Camduction® Complete Heat

Consistent Heat Retention for Improved Patient Satisfaction

Camduction® Base Charger

Simultaneously heats 20 bases to a core temperature of 105°C in approximately 5 minutes.

Energy efficient unit turns off after 45 minutes of inactivity.

Digital sensors ensure bases stay hot until removed.

Unit is factory pre-set.
No programming required.

Charger is easy to service in the field.

Prepare 20 to 300 meals per service period.

Camduction Charger is made of high-grade, durable stainless steel that remains cool to the touch.

Easy to operate. Blinking yellow light indicates bases are heating. Green light indicates ready.

Independent functionality of each compartment reduces the risk of service interruption.

Power supply cord provided with extended wire leads for easy connection.



Year warranty on Camduction chargers.

Flexible Hot Meal Delivery System

The Camduction® Base System

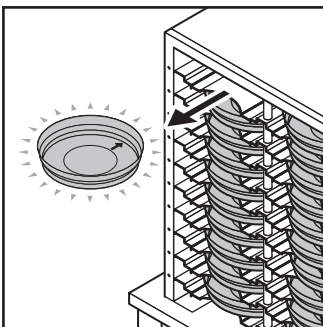
A heated Camduction Base, combined with a properly heated 22,8 cm Cambro Ceramic Plate, covered with a Cambro Shoreline Insulated Dome will hold hot food at safe temperatures 65°C or higher for 60 minutes.

- Camduction Bases are safe to touch.
- Bases are durable and dishwasher safe.
- Base rims can be replaced without having to replace the heating pellet.
- Resistant to chips, cracks, and breaks.
- Revolutionary technology eliminates errors or issues with spikes in voltage.
- Bases and domes are available in Navy Blue and Cranberry.



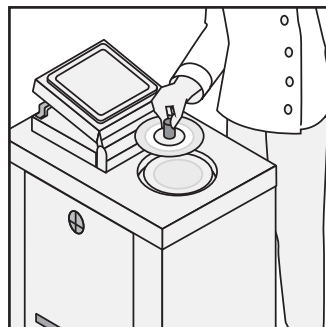
Safe to the touch even when fully charged.

The Components to a Successful Meal Delivery System and Patient Satisfaction



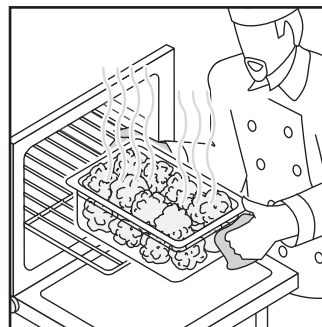
Hot Base

Remove heated base from the charger and place base on the tray.



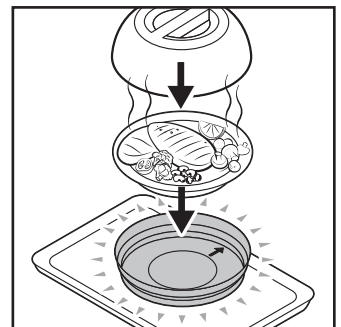
Hot Plate

Heat plate to 65°-75°C. Place heated plate on the heated base.



Hot Food

Place food heated to 65°-85°C on the hot plate.



Cover food

Cover food with a Shoreline dome. Patient will be able to enjoy a hot meal. Food will stay hot for up to 60 minutes using the Camduction Complete Heat System.

Camduction® Complete Heat System

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

Camduction Charger

CODE	MDSCDC9X5EU24V
DESCRIPTION	Camduction base charger, 3 phases
CAPACITY	20 Bases*
OVERALL DIMENSIONS W x D x H	76,2 x 47,9 x 87,9 cm
VOLTAGE/PHASE	PE AC 380-480v, 3 phases
AMPS / HERTZ	16 Amp, 50-60
PLUG CONFIGURATION	Pigtail cord for easy wiring
CORD LENGTH	2 Meters
INITIAL HEAT UP TIME	Approximately 5 minutes
ALL INDICATOR LIGHTS	LED
UNIT WEIGHT KG (Empty / Loaded with Bases)	55 / 80
CASE PACK	1

Color: Stainless Steel (000).

*Camduction Bases are not included. Must be purchased separately.



The Camduction Base provides reliable hot temperature retention.



Year Pro-rated Warranty on bases.

Camduction Base

CODE	DESCRIPTION	DIMENSIONS DIA x H	CASE KG. (CUBE M ³)	CASE PACK
MDSCDB9EU24V	Camduction Base	23,3 x 4,8 cm	14,74 (0,02)	12

MDSCDB9 Colors: Cranberry (487), Navy Blue (497).

Camduction Base covered by U.S. Patent D630,897 S.

Accessories

CODE	DESCRIPTION	DIMENSIONS DIA x H	CASE KG. (CUBE M ³)	CASE PACK
MDSLD9	Shoreline Low Profile Insulated Dome	25,8 x 6,99 cm	4,44 (0,03)	12
MDSPLT9	22,9 cm Ceramic Plate	22,8 x 2,5 cm	17,23 (0,02)	24
MPMU61217PDPKG	Angled Drying Rack	L 128 x W 60 x H 179 cm	53,8 (0,71)	1

MDSLD9 Colors: Cranberry (487), Navy Blue (497).

MPMU61217PDPKG Colors: Cart – Speckled White (490), 8-Slot Drying Cradle – Soft Gray (151).

Base and Dome Colors



487
Cranberry



497
Navy Blue



Watch Our
Camduction Video.

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® or Versa Tray

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.



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