

Optimize Hot Food Temperature Retention



CHPL100

- 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.

CAMBRO
Healthcare



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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.

- Insulation keeps exterior cool to the touch.
- Delivers reliable and even heating throughout the unit.
- Self-leveling plate dispensers hold up to 100 plates.
- Fits ceramic or china plates up to 10.5" (25,4 cm) in diameter.
- Energy savings with independent temperature control for each silo.



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



BACK

Heat Retention Tips!

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 39⅞" (101,28 cm)
VOLTAGE/PHASE	208-240 VAC
AMPS	10.5
WATTS	2400
HZ	50/60
ELECTRICAL CORD	6' (183 cm)
NEMA PLUG CONFIGURATION	6-20
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 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: White (148).

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.

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