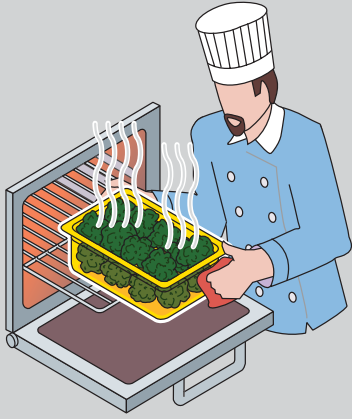
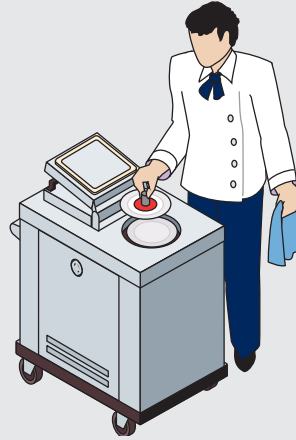


A Successful Meal Delivery

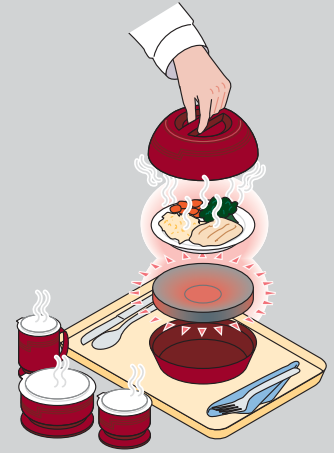
Food temperatures can greatly impact patient satisfaction. A successful meal delivery is achieved through a well-timed and planned coordination of hot food, a hot plate and supported by a reliable temperature retention system.



Hot Food



Hot Plate



Hot Base/Pellet

How to Choose a Temperature Maintenance System

Consider facility size, time and distance to deliver foods and the meal service style you offer when selecting a temperature maintenance system.

1. Number of Beds



2. Delivery Time and Distance



3. Type of meal service: Trayline or Room Service



Temperature Maintenance Systems

Camduction® Complete Heat System

The Camduction Complete Heat System is a flexible, efficient base-heating solution for acute and long-term care facilities.

- Maintains foods hot at 140°F or higher for up to 60 minutes*.
- Heats up to 20 bases at once in 4-6 minutes, improving operational efficiency.
- Independent base slots reduce the risk of service interruption.
- Base fits most 9" plates.

NSF®



Tips!

Once the initial 20 Bases are charged, begin your tray assembly. Replace each base that's pulled for continuous service.



Camduction Operating Video

* Holds hot foods safe at 140°F or higher for up to 60 minutes when used with a heated plate and covered with a dome.

Temperature Maintenance Systems



Camduction® Complete Heat System

The most efficient heat retention solution, holds hot food at safe temperatures 140°F or higher for up to 60 minutes.

- Camduction Bases are durable and dishwasher safe.
- Resistant to chips, cracks and breaks.
- Revolutionary technology eliminates errors or issues with spikes in voltage.



Camtherm® Thermal Pellet System

An alternate choice for maximum heat retention, holds temperature for 60 minutes or more.

- Holds heat at its core to keep hot foods at safe temperatures.
- Is a high-density plastic material that won't dent like metal pellets.



Camchiller® Pellet System

Keeps cold food below or at 40°F for up to 45 minutes when used with a chilled plate and insulated dome.

- Shatter-resistant at freezing temperature.
- Stackable for easy transport and storage.
- Can be used with or without an underliner.
- High-temperature dishwasher safe.
- Fits 9" plate.

