## OWNER'S Manual

# CAMBRO<sup>®</sup> Camwarmer<sup>®</sup>

This owner's manual applies to all variations of the following product models: 1210PW

For use with the following products:

Camcarriers<sup>®</sup> -300MPC, UPC400, UPCS400, 1318MTC, 1826MTC

Camcarts<sup>®</sup> -1826DTC, 1826DBC, 1826DTCSP, 1826DBCSP

Ultra Camcarts<sup>®</sup> -UPC600, UPC800

Combo Carts<sup>™</sup> -CMB1826, CMB1826L, CMB1826SP, CMB1826LSP

For a complete list of products that can accommodate the Camwarmer, contact your Cambro representative.

Para español, por favor visite el portal de Cambro en www.cambro.com Pour la version française, veuillez consulter le site Web de Cambro www.cambro.com Per la versione italiana consultate il sito di Cambro: www.cambro.com Für Deutsch besuchen Sie bitte die Cambro Website www.cambro.com Informacje po polsku znajdują się na stronie www.cambro.com Türkçe için lütfen www.cambro.com adresindeki Cambro web sitesini ziyaret ediniz. Материалы на русском языке см. на сайте фирмы Cambro по адресу www.cambro.com 日本語版をご希望の方は、キャンブロのウェブサイト www.cambro.com をご覧ください 如需中文, 请浏览金宝的网站 www.cambro.com



1210PW

#### I. Introduction

Congratulations on the purchase of your new CAMBRO Camwarmer! This Owner's Manual provides you with a step-by-step guide to operating and maintaining your new Camwarmer. If you have any further questions, please contact your Cambro Sales Representative, visit www.cambro.com or call our **Customer Service Department at 800.833.3003** (International customers please call 714.848.1555).





#### II. Safety Instructions and Warnings

**IMPORTANT:** Read all instructions prior to use and save for future reference.

- Warning! Item is extremely hot and can burn if not handles properly. Handle only with protective oven mitts or gloves.
- Warning! Do not heat the Camwarmer in microwave or broiler. Heat only in oven.
- Warning! Do not re-heat warm or hot Camwarmers. Instructions are for room temperature parts.

#### **III. Heating and Handling Instructions**

Preheat oven to 350°F (177°C) and place entire Camwarmer unit inside oven for 45 minutes. Do not separate the outer trays from the inner pellet. Heat units in a single layer. If 2-3 Camwarmers need to be stacked and heated at the same time, extend heating time to 2 hours.

The a units in a single layer. In 2-5 call warmers need to be stacked and heated at the same time, extend heating time to 2 hours.

**Note:** Do not heat more than 5 stacked Camwarmers in the oven at once. Uneven and inadequate heating will occur. Do not heat for more than 5 hours at a time. **To preheat the compartment:** Use oven mitts to slide the heated Camwarmer onto the bottom rails of your Cambro insulated transporter or place the Camwarmer onto a sheet pan that will slide onto the rails.

**Caution!** Do not place the Camwarmer or any other hot items directly onto the bottom of the compartment. This may cause permanent damage to plastic. **DO NOT HEAT MORE THAN 45 MINUTES.** Heating the Camwarmer longer than 45 minutes may permanently damage the oven and/or transporter.

To extend holding times: use two Camwarmers per compartment. Preheating is no longer necessary.

Serving tip: Remove bottom food pan first and move both Camwarmers up as food pans are being taken out.

#### IV. Assembly

All Camwarmers are factory assembled for your convenience. No assembly required. Remove packing tape, tags or documents from inside compartment before using.

#### V. Cleaning

Allow Camwarmer to cool for at least 8 hours before cleaning. Unit must be taken apart for complete cleaning. All components are dishwater safe.

- 1. Remove the bottom tray from the top tray by using the small bumps on the bottom to turn the tray counterclockwise and then lift out.
- 2. After washing and drying, align molded-in arrows on bottom tray and then turn clockwise to secure back together.

Consists of three parts - A heat retentive pellet enclosed within a top and bottom tray made of heat resistant material.

#### **VI. Replacement Parts**

Please visit www.cambro.com for a complete list of replacement parts.

#### TO ORDER REPLACEMENT PARTS:

- Call Cambro Customer Service at 800 833 3003 or
- Call International 714 848 1555
- Fax your order to 714 842 3430 or
- · Call your local Cambro Representative or Distributor

#### VII. Cambro Warranty and Product Liability

#### **CAMBRO WARRANTY AND PRODUCT LIABILITY**

Cambro warrants to the original buyer that if a product proves defective:

- 1. Within 1 year from the date of manufacture, Cambro will replace the product free of charge; or,
- 2. After 1 year and up to 2 years from the date of manufacture, Cambro will grant a credit of 2/3 off replacement product; or,
- 3. After 2 years and up to 3 years from the date of manufacture, Cambro will grant a credit of 1/3 of the original price towards a replacement product.

#### ABUSE OR MISUSE WILL VOID THIS WARRANTY

In the event of a defective product, your Cambro Sales Representative will collect appropriate information, such as date of manufacture and invoice information for warranty process. With proof of purchase to the original owner, Cambro Manufacturing will replace the product to the original owner. **NOTE:** Your Cambro Sales Representative will determine if the product should be returned for inspection before issuing credit.

### **CAMBRO**

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