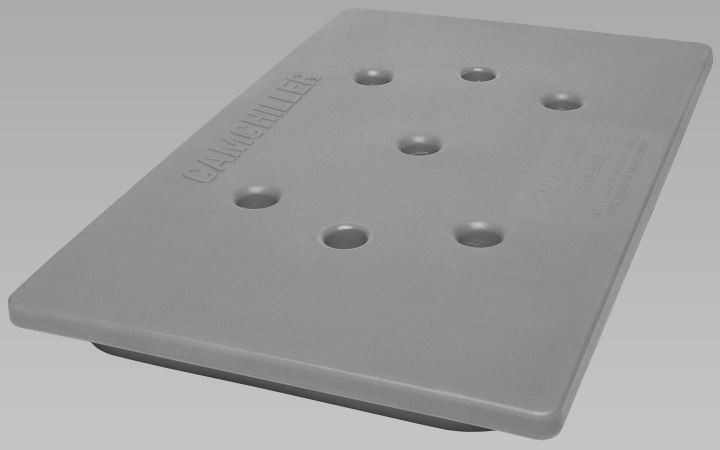
CAMCHILLER®

USER MANUAL



GN FULL SIZE

CP1220

GN HALF SIZE

CP1210

NEW

NSF StoreSafe

CAMBRO® MANUFACTURING COMPANY

DURABILITY THAT MAKES A DIFFERENCE®

An easy to use COLD temperature maintenance tool that offers a safe and cost effective way to pre-chill bulk food holding cabinets and hold cold foods below 41 degrees F (7 degrees C) for hours without the use of electricity in Cambro catering and merchandising equipment. Eliminates the added cost and inconvenience of using messy and unsanitary dry ice.

PRODUCT SPECS

PRODUCT CODE	DESCRIPTION	DIMENSIONS
CP1220	GN Full Size	12" x 20"
CP1210*	NEW! GN Half Size	12" x 10"

Color: Cold Blue (159)
*Patent Pending.

PROPER HANDLING

Freezer temperature should be 0˚F (-18˚C) or colder.

1. Place Camchiller flat on shelf in freezer.
2. Freeze overnight or a minimum of 8 hours.
3. Slide onto top rails of food pan cabinet. Or place half size Camchiller directly on top of food pan well.
4. Load pre-chilled food in food pans onto cabinet rails directly below Camchiller or load cold packaged foods directly into food pan wells.
5. As food pans are removed, move Camchiller down inside cabinet to minimize cabinet space and maximize temperature retention of cold food.

CLEANING AND STORAGE

Dishwasher safe. Or wash with warm soapy water, rinse and air dry. Store flat in dry storage or in freezer.

PRODUCT USAGE

Slide onto top rails of Cambro Food Pan Carriers and Carts. New half size Camchiller also fits directly over the top food pan well of most Top Loading Food Pan Camcarriers®, the Camcruiser® Vending Carts and the CamKiosk® to hold pre-packaged cold foods at safe temperatures when transporting and when serving customers.

		CAMCHILLERS® PER CABINET OR FOOD PAN WELL	
DESCRIPTION	MODEL(S)	FULL SIZE	HALF SIZE
Front Loading Camcarriers®	300MPC, 1318MTC UPC400, UPC400W	1 per cabinet	1 per cabinet
Top Loading Camcarriers®	UPC140, UPC160, UPC180, UPCS140, UPCS160, UPCS180 125MPC, 140MPC, 160MPC, 180MPC	N/A	1 or 2 per food pan well. (Cannot be combined with food pan placed in well.)
Ultra Camcarts®	UPC600, UPC800 UPC1200, UPC1600	1 per cabinet 2 per cabinet	2 per cabinet N/A
Camcruiser® Vending Cart	CVC72, CVC724	2 per cabinet	1 or 2 per food pan well. (Cannot be combined with food pan placed in well.)
CamKiosk® Cart	All	2 per cabinet	1 or 2 per food pan well. (Cannot be combined with food pan placed in well.)

CAMBRO
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