

BEDSIDE MEAL DELIVERY SOLUTION

DELIVER FRESH HOT MEALS EVERY TIME



DELIVER FRESH HOT MEALS TO THE BEDSIDE EVERY TIME

Food safety, ease of handling and efficiency. You can count on Hupfer and Cambro meal delivery solutions to deliver high quality meals to your patients' bedside at the correct HACCP safe temperatures.

A well-timed and planned coordination of **hot food**, **hot plate** and **hot base** is the key to successful meal delivery.

- Enable your patients to order hot delicious meals anytime from a flexible menu
- Hot food tastes best and stays hot longer when served on heated plates



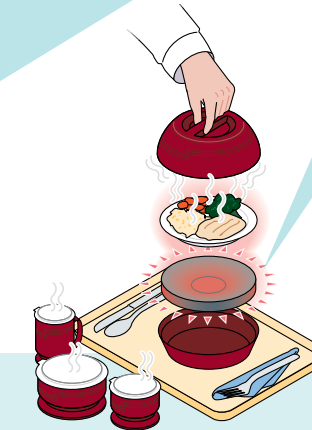
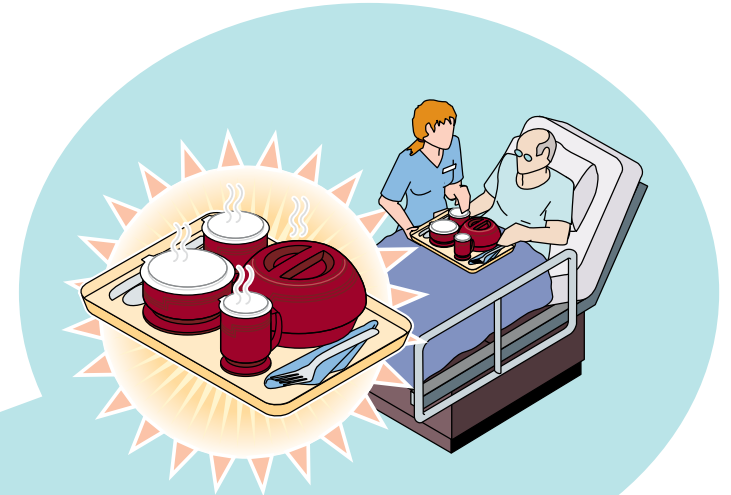
Hot Food

The goal of any meal delivery is to keep food hot and fresh. The success of the system begins with safe food handling and food preparation. The ideal starting food temperatures are 74°-83°C.



Hot Plate

When the food is ready to be plated for service, the plate must also be heated to proper temperatures (65°-77°C). If plate temperatures are substantially lower, the heat from the food will quickly be absorbed by the cooler plate and greatly diminish the food quality for the patients.



Hot Base

Depending on your facility size and operational requirements, transport time can play a big role in the temperature of the food and that can greatly impact patient satisfaction. Adding a heated Base can improve holding times for hot food to upwards of 45 minutes. A Base should be heated to 130°C.

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CAMBRO Shoreline Collection



Camtherm Thermal Pellet

- Maintain food temperature with the Camtherm Thermal Pellet made of high density plastic composite material that won't dent like metal pellets.
- Holds heat at its core to keep hot foods at safe temperatures.
- Stays 7°C cooler on the edge than metal pellets to protect staff and patients from burns.
- Holds a 22.86 cm plate.

Angled Drying Rack
Cambro Camshelving
Premium Series
CPMU244875PDPKG



MDS09

Insulated Dome covers 22.86 cm plate

MDSL09

Low Profile Insulated Dome is also available



MDSPL9

22.86 cm Ceramic Plate



MDSP9

Thermal Pellet holds 22.86 cm plate



MDSL9

Pellet Underliner holds 24.13 cm pellet



MDSPL

Thermal Pellet and Plate Lifter
Safely lift hot, thermal
pellets or plates with the
Cambro Pellet and Plate Lifter.

EXPERIENCE IT YOURSELF, ASK US ABOUT A LIMITED FREE 30 DAY TRIAL!

Terms and condition's apply.

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HUPFER[®] Pellet Warmers

PSUH-2-26

- The completely double-walled structure, the insulated base and sealed stainless steel hinged lids reduce heating time and temperature losses
- Heated via circulating air, max pellet temperature 130° C
- Suits 2 crockery stacks for 260mm diameter wax pellets
- Fits 30 x Cambro Camtherm Thermal pellets per stack - 60 total
- Easy cleaning of stacking compartments from above
- Quiet, durable ergonomic transport carts
- 10A power required



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Comcater supplies a comprehensive range of kitchen equipment specifically designed to meet the stringent food safety practices of Healthcare facilities. From the receipt of food at the loading dock through to the delivery of meals to the patient. Comcater has the equipment and expertise to help you enhance patient satisfaction and operational efficiency.

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