# Optimize Hot Food Temperature Retention





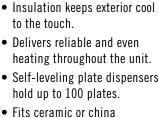
- Heats plates to help maintain safe food temperatures longer.
- Energy saving with independent and adjustable temperature control for each silo.
- Low-profile, ergonomic design allows for easy mobility and plate access.





## 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.



• Fits ceramic or china plates up to 10.5" (25,4 cm) in diameter.

• Energy savings with independent temperature control for each silo.



easily identified.

bumpers provide added protection.

Non-marking corner

#### **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 39¾" (101,28 cm)			
VOLTAGE/PHASE	208-240 VAC			
AMPS	10.5			
WATTS	2400			
HZ	50/60			
ELECTRICAL CORD	6' (183 cm)			
NEMA PLUG CONFIGURATION	6-15			
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 Dook 1 Color Chainless Chael (000)				

Adjustable temperatures up to 175°F, 2 hours heat up time.

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: Ivory (000).							

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#### **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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