



# Warming Cabinets / Buffet Servers

**Keep prepared food hot and ready to serve!**



**Clear Sneeze Guard**

### CMLB-CSG: Warming Cabinet w/ Sneeze Guard & Buffet Server Top

- Warming cabinet with clear polycarbonate sneeze guard over top level warming shelf
- Two half size & one third size stainless steam pans
- One large stainless steam pan holder
- Stainless top removable; can use top level as warming tray

**Perfect for Self-Serve Buffet Stations**

### CMLW-CSG: Warming Cabinet w/ Sneeze Guard & Warming Shelf Top

- Warming cabinet with clear polycarbonate sneeze guard over top level warming shelf



**Clear Rolltop Lid**

### CMLB-C2RT: Warming Cabinet w/ Buffet Server w/ Low Profile Clear Rolltop Lid

- Warming cabinet with two half size stainless steam pans
- One clear polycarbonate low-profile rolltop lid
- One large stainless steam pan holder
- Stainless top removable; can use top level as warming shelf

### (Also available; not shown) CMLW-C: Warming Cabinet w/ Warming Shelf Top

- Warming cabinet with top level warming shelf

### CMLB-CSLP: Warming Cabinet w/ Buffet Server w/ Clear Lids

- Warming cabinet with two half size stainless steam pans & one third size stainless steam pan
- Three clear polycarbonate lids with utensil slots
- One large stainless steam pan holder
- Stainless top removable; can use top level as warming shelf

## COMMON FEATURES

- Large 28" x 14" stainless warming surface on top level
- Lower cabinet may be used as a food / plate warmer (plates/pans not included unless indicated)
- Two variable heat controls - 155° to 205° F: one operates cabinet and the other operates top warming shelf
  - 120 volts / 600 watts / 5 amps / single phase
  - UL Safety & Sanitary, C-UL
  - PATENT PENDING
- Doors included
- Safety signal lights
- Where included, half size steam pans hold over 30 four oz. servings ea.
- Where included, third size steam pan holds over 20 four oz. servings
- 4 non-skid feet
- Freight class 85

Model	Color	Volts	Watts	Amps	Unit Dimensions	Ship Wt. /lbs.	Carton Dimensions	UPC#
CMLB-CSG	Stainless	120	600	5.0	w:27 <sup>5</sup> / <sub>8</sub> ", h:22 <sup>1</sup> / <sub>2</sub> ", l:18 <sup>1</sup> / <sub>4</sub> " ships in 2 cartons	48	w:34", h:13 <sup>3</sup> / <sub>4</sub> ", l:16 <sup>1</sup> / <sub>4</sub> " w:35 <sup>1</sup> / <sub>4</sub> ", h:7 <sup>3</sup> / <sub>4</sub> ", l:17 <sup>1</sup> / <sub>2</sub> "	654796-97240-1
CMLW-CSG	Stainless	120	600	5.0	w:27 <sup>5</sup> / <sub>8</sub> ", h:22 <sup>1</sup> / <sub>2</sub> ", l:18 <sup>1</sup> / <sub>4</sub> " ships in 2 cartons	42	w:34", h:13 <sup>3</sup> / <sub>4</sub> ", l:16 <sup>1</sup> / <sub>4</sub> " w:35 <sup>1</sup> / <sub>4</sub> ", h:7 <sup>3</sup> / <sub>4</sub> ", l:17 <sup>1</sup> / <sub>2</sub> "	654796-97210-4
CMLB-C2RT	Stainless	120	600	5.0	w:27 <sup>5</sup> / <sub>8</sub> ", h:16 <sup>7</sup> / <sub>8</sub> ", l:15 <sup>1</sup> / <sub>4</sub> " ships in 2 cartons	42	w:34", h:13 <sup>3</sup> / <sub>4</sub> ", l:16 <sup>1</sup> / <sub>4</sub> " w:27 <sup>3</sup> / <sub>4</sub> ", h:7 <sup>3</sup> / <sub>4</sub> ", l:17 <sup>1</sup> / <sub>2</sub> "	654796-97230-2
CMLB-CSLP	Stainless	120	600	5.0	w:27 <sup>5</sup> / <sub>8</sub> ", h:14", l:15 <sup>1</sup> / <sub>4</sub> "	40.25	w:34", h:13 <sup>3</sup> / <sub>4</sub> ", l:16 <sup>1</sup> / <sub>4</sub> "	654796-97220-3
CMLW-C	Stainless	120	600	5.0	w:27 <sup>5</sup> / <sub>8</sub> ", h:8 <sup>7</sup> / <sub>8</sub> ", l:15 <sup>1</sup> / <sub>4</sub> "	32	w:34", h:13 <sup>3</sup> / <sub>4</sub> ", l:16 <sup>1</sup> / <sub>4</sub> "	654796-97200-5

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Due to continual product improvement, product specifications, designs and pricing are subject to change without notice.

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