

# Temperature Maintenance Tools

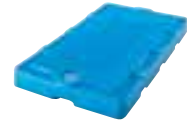
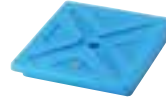
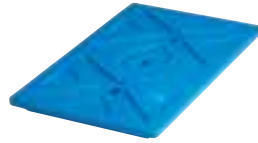
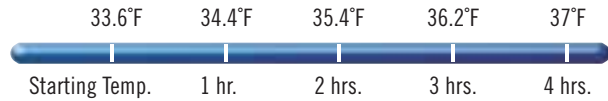


## Camchiller®

- An easy-to-use, cold food holding temperature tool.
- Extend cold holding time or enhance safe holding below 41°F (5°C) when frequent access is required.
- Freeze first then use to pre-chill cabinet before loading.



**Cold** — temperature gain averaging 1.5°F/hour.

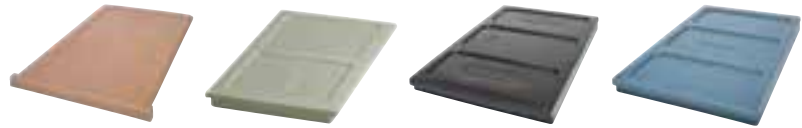


CODE	CP1220 (GN FULL SIZE)	CP1210 (GN HALF SIZE)	CP814 (8 x 14 CAMCHILLER)
<b>FITS INTO</b>	<b>Insulated Transporters:</b> 300MPC, UPC400, UPCS400, UPC100, UPC600, UPC800, UPC1200, UPC1600, 1318MTC, UPCSS160 <b>Camcruisers®:</b> CVC72*, CVC724* <b>Combo Carts™:</b> All Models <b>CamKiosk®*:</b> All Models	<b>Insulated Transporters:</b> 300MPC, UPC140, UPC160, UPC180, UPC400, UPCS400, UPC600, UPC800, UPCS140, UPCS160, UPCS180, 1318MTC <b>Camcruisers®:</b> CVC72*, CVC724* <b>CamKiosk®*:</b> All Models	<b>Food Boxes:</b> 12189CW, 12189P, 12186CW, 12186P <b>Camcruisers®:</b> CVC55, CVC72*, CVC724* <b>CamKiosk®*:</b> All Models
<b>QUANTITY PER CAVITY</b>	1 (2 per cabinet recommended*)	1 or 2	1
<b>DIMENSIONS L x W x H</b>	20 <sup>3</sup> / <sub>16</sub> " x 12 <sup>7</sup> / <sub>8</sub> " x 1 <sup>1</sup> / <sub>2</sub> "	10 <sup>3</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>4</sub> " x 1 <sup>1</sup> / <sub>2</sub> "	14" x 8" x 1 <sup>1</sup> / <sub>2</sub> "

**Case Pack:** 1 **Color/InStock Color:** Cold Blue (159). \*Top wells only.

## ThermoBarrier®

- A highly valuable yet economical temperature maintenance tool for caterers.
- Use to minimize empty space and food temperature loss within a partially loaded compartment.



CODE	300DIV	400DIV	1200DIV	1600DIV
<b>FITS INTO</b>	300MPC, UPC600, 1318MTC	UPC400, UPC800, UPC400SP, UPCS400, UPC800SP	UPC1200, CVC72, CVC724	UPC1600, CamKiosk
<b>QUANTITY PER COMPARTMENT</b>	1	1	2	2
<b>DIMENSIONS L x W x H</b>	20 <sup>3</sup> / <sub>16</sub> " x 12 <sup>15</sup> / <sub>16</sub> " x 1"	21 <sup>1</sup> / <sub>4</sub> " x 13" x 1 <sup>1</sup> / <sub>2</sub> "	20 <sup>7</sup> / <sub>8</sub> " x 12 <sup>7</sup> / <sub>8</sub> " x 1 <sup>3</sup> / <sub>8</sub> "	20 <sup>7</sup> / <sub>8</sub> " x 13 <sup>3</sup> / <sub>8</sub> " x 1 <sup>1</sup> / <sub>2</sub> "
<b>COLOR</b>	Coffee Beige (157)	Gray (180)	Dark Brown (131)	Slate Blue (401)
<b>CASE PACK</b>	1	1	2	2

**InStock Models:** 300DIV and 400DIV.



## Camwarmer®

- Added insurance to keep hot foods hot during holding and transporting.
- Keep in cabinet with hot foods to extend holding time or enhance safe holding above 140°F (65°C) when frequent access is required.



CODE	1210PW
<b>FITS INTO</b>	UPC400, UPCS400, UPC600, UPC800, 300MPC, 1318MTC
<b>DIMENSIONS L x W x H</b>	13 <sup>3</sup> / <sub>4</sub> " x 10 <sup>7</sup> / <sub>8</sub> " x 1 <sup>3</sup> / <sub>16</sub> "

**Case Pack:** 1 **InStock Color:** Granite Gray (191).



**UPC400 with Camwarmer.**  
Two Camwarmers recommended per cavity. Place on bottom rail and store hot food above.

