

OWNER'S MANUAL

Camchiller®

This manual covers instructions for the following models:

CP1220 – Camchiller GN Full Size

CP1210 – Camchiller GN Half Size

CP814 – Camchiller 8" x 14" (20,3 x 35,6 cm)

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CP1220



CP1210



CP814

Introduction

Congratulations on the purchase of your new Cambro Camchiller®. This Owner's Manual provides you with a usage and maintenance instructions.

If you have any further questions, please do not hesitate to contact your Cambro Sales Representative, visit our Web site at www.cambro.com or call our Customer Service Department at 800 833 3003. International customers call 714 848 1555.



CAMBRO
TRUSTED FOR GENERATIONS™

Section I - Usage and Maintenance

Cambro Camchillers® are an easy to use cold temperature maintenance tool that offers a safe and cost effective way to pre-chill food holding cabinets and hold cold foods at safe temperatures for hours. Some Camchillers can be used with certain food pans.

Get the best performance from your Camchiller:

Prior to use, place Camchiller flat inside freezer overnight or for at least 8 hours. Freezer temperature should be 0°F (-18°C) or colder.

Camchiller use with compatible Cambro products:

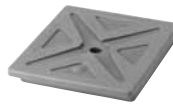
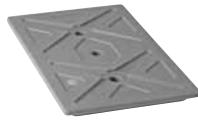
Camchiller models CP1220 and CP1210 can be used directly in many food holding cabinets.

1. Slide the Camchiller on the top rails of the food pan cabinet.
2. Load pre-chilled food in food pans on the cabinet rails below Camchiller.
3. As food pans are removed, move the Camchiller down inside the cabinet to minimize cabinet space and maximize temperature retention of cold food.

CP814 fits into the well of the food boxes listed below.

Camchiller models CP1210 and CP814 can be used within the food pan wells of Cambro CamKiosk® and Camcruiser® Carts.

Camchillers and compatible Cambro products:



CODE	CP1220 (GN FULL SIZE)	CP1210 (GN HALF SIZE)	CP814 (8" x 14")
FITS INTO	Insulated Transporters: 300MPC, UPC400, UPCS400, UPC600, UPC800, UPC1200, UPC1600, 1318MTC, UPCSS160 Camcruisers®: CVC72*, CVC724* Combo Carts™: CMB1826, CMB1826L CamKiosk®*: All Models	Insulated Transporters: 125MPC, 140MPC, 150MPC, 160MPC, 180MPC, 300MPC, UPC140, UPC160, UPC180, UPC400, UPCS400, UPC600, UPC800, UPCS140, UPCS160, UPCS180, 1318MTC Camcruisers®: CVC72*, CVC724* CamKiosk®*: All Models	Food Boxes: 12189CW, 12189P, 12186CW, 12186P Camcruisers®: CVC55, CVC72*, CVC724* CamKiosk®*: All Models
QUANTITY PER CAVITY	1 (2 per cabinet recommended*)	1 or 2	1
DIMENSIONS L x W x H	20 ³ / ₁₆ " x 12 ⁷ / ₈ " x 1 ¹ / ₂ "	10 ³ / ₈ " x 12 ³ / ₄ " x 1 ¹ / ₂ "	14" x 8" x 1 ¹ / ₂ "

*Top wells only

Section II – Care and Maintenance

All Camchillers are dishwasher safe. Or wash with warm soapy water, rinse and air dry. Store flat in dry storage or freezer.

CAMBRO WARRANTY AND PRODUCT LIABILITY

Cambro warrants to the original buyer that if a product proves defective:

1. Within 1 year from the date of manufacture, Cambro will replace the product free of charge; or,
2. After 1 year and up to 2 years from the date of manufacture, Cambro will grant a credit of 2/3 off replacement product; or,
3. After 2 years and up to 3 years from the date of manufacture, Cambro will grant a credit of 1/3 of the original price towards a replacement product.

ABUSE OR MISUSE WILL VOID THIS WARRANTY

In the event of a defective product, your Cambro Sales Representative will collect appropriate information, such as date of manufacture and invoice information for warranty process. With proof of purchase to the original owner, Cambro Manufacturing will replace the product to the original owner.

NOTE: Your Cambro Sales Representative will determine if the product should be returned for inspection before issuing credit.



© Cambro Manufacturing Company, 5801 Skylab Road, Huntington Beach, CA 92647-2056
714 848 1555 / Toll Free 800 854 7631 / FAX 714 842 3430 / Customer Service 800-833-3003
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