Camtherm® Plate Heater and Pellet Heater

The Cure for Hot Food Temperature Retention

Camtherm® Plate heater and Pellet heater

• Efficient, thorough heating maintains food temperature and quality, enhancing patient satisfaction
• Plate heater has 100 plate capacity and Pellet heater has 80 pellet capacity
• Dual-lid design for greater efficiency

For more information about Camtherm products, contact your Distributor, Camtherm Sales Representative or the Camtherm Customer Service department.
Camtherm® Plate Heater and Pellet Heater

The New Standard for Consistency, Efficiency, and Durability.

Cambro Healthcare is dedicated to providing the most durable, reliable and value-added meal delivery system. The Camtherm Plate Heater and Pellet Heater are designed to perform consistently in the demanding world of tray-line service.

- Insulation keeps exterior cool to the touch.
- Even, convection heating from top to bottom of each silo with two blowers and two heating elements.

Dual, heavy-duty lid design conserves energy, stays cool, and offers a good grip.

Self-leveling dispenser makes plates and pellets easily accessible without bending or reaching.

The high-temperature silicon gasket and magnetic closers provide a locking seal that retains heat.

Stainless steel components ensure a rust-free environment.

Easy to clean and access – back panel is easy to remove and internal components are easily identified.

5" (12.7 cm) non-marking casters (2 fixed in front and 2 swivel locking in rear) ease maneuvering.

Cambro Heat Retention System

Cambro Healthcare addresses the most pressing need of Healthcare foodservice. Patient satisfaction is never an issue with food served in the Cambro Heat Retention System.

- Holds heat at its core to keep hot foods at safe temperatures.
- Stays 20°F cooler on the edge than metal pellets to protect staff and patients from burns.
- High-density plastic composite that won’t dent like metal pellets.
- Will yield best results when heated in a Camtherm convection pellet heater.
- NSF listed.
- Holds a 9" (22.8 cm) plate.

Cambro Camtherm® Plate

- 9" (22.8 cm) Ceramic Plate.
- Designed to fit the Thermal pellet for maximum temperature efficiency.
- Will yield best results when heated in a Camtherm convection plate heater.

Easy to clean and access – back panel is easy to remove and internal components are easily identified.

The Results of the Cambro Heat Retention System

Real-world test methodology: Meatloaf, mashed potatoes, and lasagna were heated and placed on a heated Camtherm Plate, heated Thermal Pellet and covered with the Shoreline dome.

The results: All foods tested retained heat above 150°F (66°C) for over one hour.