

CAMDUCTION® COMPLETE HEAT SYSTEM – HOT MEAL DELIVERY SYSTEM

Camduction innovative hot meal delivery system is fast and efficient. Camduction is perfect for any facility with a hot tray line system.

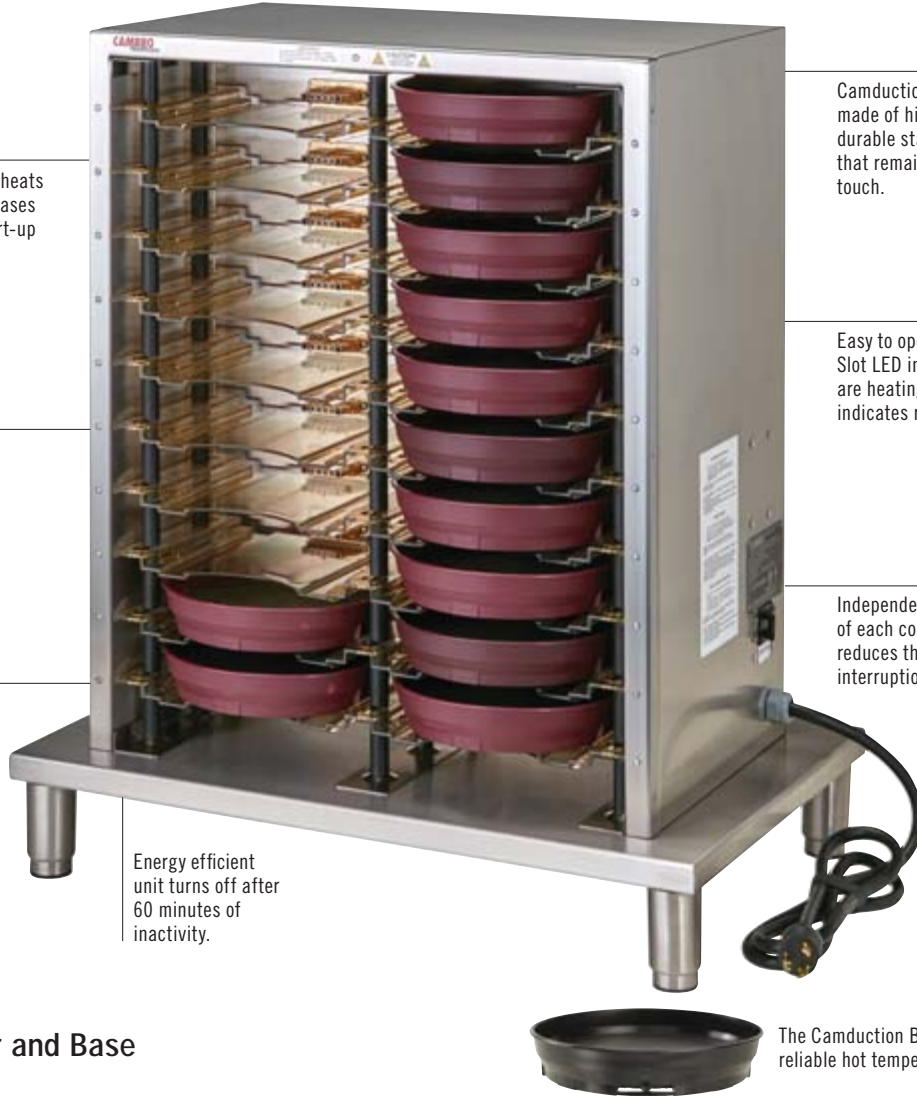
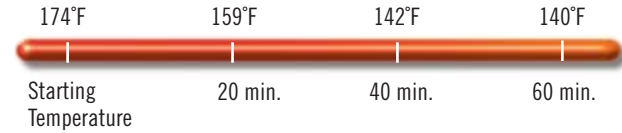
Camduction Charger covered by U.S. Patent 8,263,906 B2.
Camduction Base covered by U.S. Patent D630,897 S.

Camduction Charger comes with 1 year warranty.



Food Temperature Retention

*When used with heated plate, dome and Camduction Base.



Quickly and efficiently heats up to 20 Camduction bases at one time. Initial start-up takes approximately 4 - 6 minutes.

Supports up to 5 trays per minute, improving operational efficiency.

Holds hot foods safe at 140°F or higher for up to 60 minutes. Based on voltage supply.

Energy efficient unit turns off after 60 minutes of inactivity.

Camduction charger is made of high-grade, durable stainless steel that remains cool to the touch.

Easy to operate: Red Slot LED indicates bases are heating. Green light indicates ready.

Independent functionality of each compartment reduces the risk of service interruption.

The Camduction Base provides reliable hot temperature retention.

Camduction Charger and Base

CODE	MDSCDC9X1
DESCRIPTION	Camduction base charger, single phase
CAPACITY	20 Bases
OVERALL DIMENSIONS W x D x H	30" x 18 ⁷ / ₁₆ " x 34 ³ / ₁₆ "
VOLTAGE / PHASE	208-240 VAC, Single Phase
AMPS / HERTZ	18a, 50/60
PLUG CONFIGURATION	NEMA L6-30P
ELECTRICAL CORD	6 feet
INITIAL HEAT UP TIME	4 - 6 minutes*
ALL INDICATOR LIGHTS	LED
UNIT WEIGHT	108 lbs.

Case Pack: 1 Color: Stainless Steel (000).

CODE	MDSCDB9
DESCRIPTION	Camduction base holds 9" plate
OUTSIDE DIAMETER	9 ⁹ / ₁₆ "
OUTSIDE HEIGHT	1 ¹⁵ / ₁₆ "
FULL-SIZE CAMRACK®	PR59314
CASE PACK	12

