OWNER'S MANUAL

CAMBRO® Camwarmer®

This owner's manual applies to all of the following product models: 1210PW

1210PW

For use with the following products:

Camcarriers®	Camcarts®	Ultra Camcarts®	Combo Carts™
300MPC	1826DTC	UPC600	CMB1826
UPC400	1826DBC	UPC800	CMB1826L
UPCS400	1826DTCSP		CMB1826SP
1318MTC	1826DBCSP		CMB1826LSP
1826MTC			

For a complete list of products that can accommodate the Camwarmer, contact your Cambro representative.

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I. Introduction

Congratulations on the purchase of your new Cambro Camwarmer. This Owner's Manual provides you with a step-by-step guide to operating and maintaining the Camwarmer.

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.

II. Safety Instructions

IMPORTANT: Read all instructions prior to use and save for future reference.

Warning! Item is extremely hot and can burn if not handles properly. Handle only with protective oven mitts or gloves.

Warning! Do not heat unit in microwave or broiler. Heat only in oven.

III. Heating and Handling Instructions

Heat entire Camwarmer® unit in oven. Do not separate pellet or covers for heating. Do not remove pellet from Camwarmer trays after heating. Heat un-stacked Camwarmers in oven for 45 minutes at maximum of 350ºF (177ºC). When heating 2-3 stacked Camwarmers in the same oven, heat for 2 hours at 350ºF (177ºC).

Warning! Pellet is extremely hot once heated. Handle only with protective oven mitts or gloves. Place Camwarmer on bottom rails, on bottom sheet pan, or on side rims of Full Size Food Pan.

Caution! Do not place heated Camwarmer directly onto bottom of compartment. May cause permanent damage to plastic. Place one heated Camwarmer per compartment to preheat cavity in preparation of food transportation. Place two heated Camwarmers per compartment and preheating is no longer necessary. Remove bottom food pan first for serving and move both Camwarmers up as each pan is removed. Note: Do not heat more than 5 stacked Camwarmers in the oven at once. Uneven and inadequate heating will occur. Note: Do not heat for more than 5 hours at a time.

IV. Assembly

All Meal Delivery Cart models are factory assembled for your convenience. No assembly is required.

NOTE: Remove packing tape, tags or documents from inside compartments before using.

V. Cleaning

Cleaning Instructions

Allow Camwarmer to cool for at least 8 hours before cleaning.

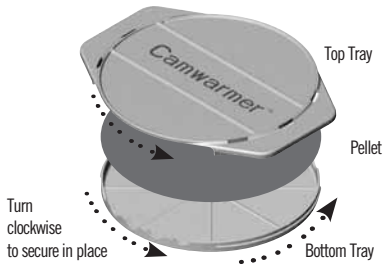
Unit must be taken apart for complete cleaning.

All components are dishwater safe.

Pellet and cover must be completely cooled before taking the components apart.

To take unit apart, remove the bottom tray from the top tray by using the small bumps on the bottom to turn the tray counterclockwise and then lift out.

After washing and drying, align molded-in arrows on bottom tray and then turn clockwise to secure back together.



Consists of three parts - A heat retentive pellet enclosed within a top and bottom tray made of heat resistant material.

VI. Replacement Parts

Please visit www.cambro.com for a complete list of replacement parts.

TO ORDER REPLACEMENT PARTS:

- Call Cambro Customer Service at 800 854 7631 or
- Fax your order to 714 842 3430 or
- Call your local Cambro Representative or Distributor

VII. Cambro Warranty and Product Liability

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®

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