

Cambro Versa Salad Bar

Holding Temperature Test & Information



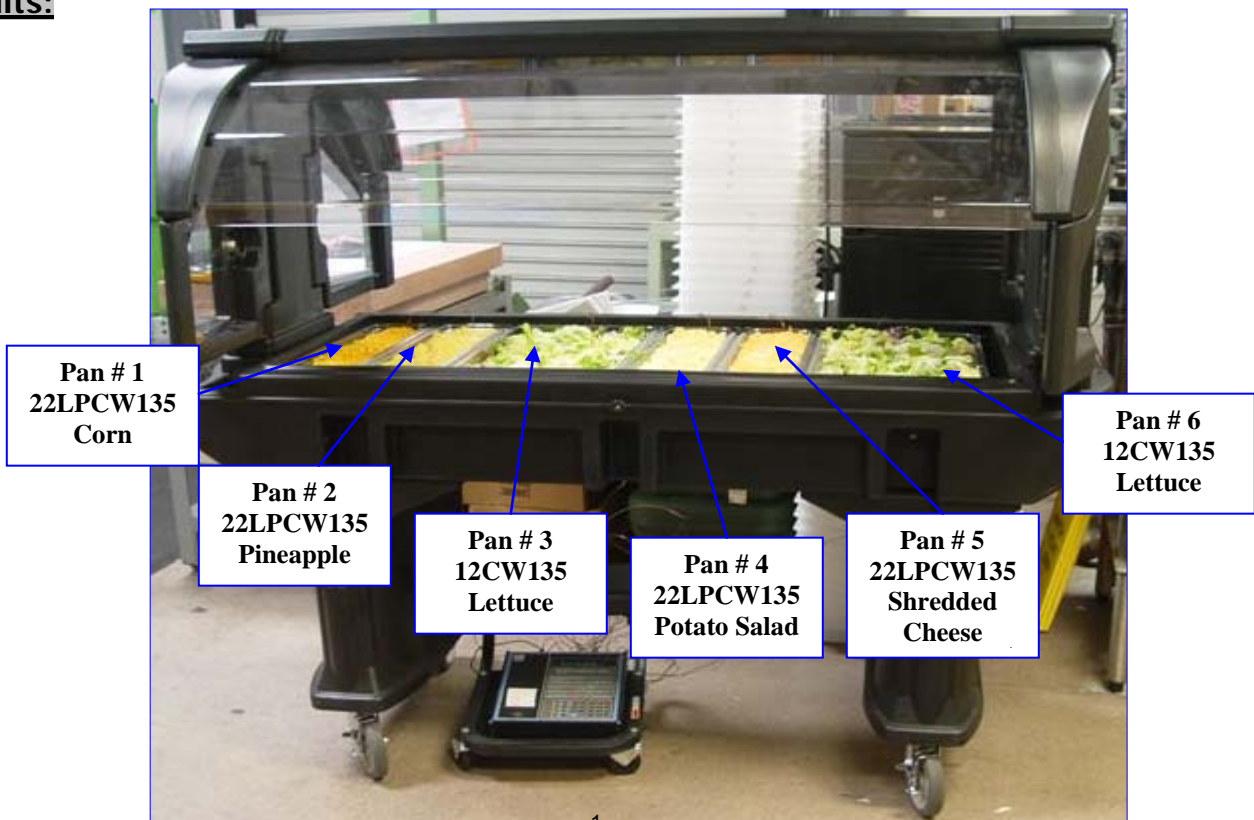
Objective: To determine the Cold Retention capability of Versa Food Bar (VBR5).

Procedure:

A test request from Engineering Dept. was submitted to the Quality Laboratory to perform a cold retention test on a Versa Food Bar. The well of the food bar was loaded with four 2 1/2 inch CPB1220 (Buffet Camchillers). The food pans were filled with food and placed on top of the bar as illustrated in the picture below (All food was chilled in food pans for minimum 12 hours in the environmental chamber which was set at approx. 37°F). Thermocouples were located at the center of each pan at approximately 1/2" from the bottom.

The data was recorded in 5 minute intervals for a period of four hours.

Results:



Amb. Temp 72.6°F	Pan 22LPCW135 Corn	Pan 22LPCW135 Pineapple	Pan 12CW135 Lettuce	Pan 22LPCW135 Potato Salad	Pan 12LPCW135 Shredded Cheese	Pan 12CW135 Lettuce
Start	39.2	38	35.6	37.2	37.9	38.3
5	37.3	37.2	32.9	36.5	36.6	36.6
10	36.6	36.5	30.7	35.8	35.4	35.6
15	36	36.2	29	35.3	34.6	35
20	35.7	35.7	28.4	35	33.7	34.4
25	35.3	35.5	29.2	34.6	32.9	33.9
30	35.2	35.2	29.5	34.2	32.3	33.8
35	35	35	29.7	34	31.8	33.6
40	34.9	34.8	30	33.8	31.3	33.4
45	34.8	34.8	30.2	33.8	30.9	33.4
50	34.8	34.6	30.2	33.7	30.7	33.5
55	34.9	34.6	30.2	33.7	30.5	33.6
1hr	34.8	34.4	30.3	33.6	30.2	33.8
65	35	34.5	30.4	33.7	30.1	33.9
70	34.9	34.7	30.4	33.8	30	34.1
75	35.1	34.6	30.3	33.8	30	34.1
80	35.1	34.7	30.4	33.9	29.9	34.4
85	35.2	34.7	30.3	33.9	29.9	34.5
90	35.3	34.7	30.3	34	29.9	34.6
95	35.3	34.7	30.1	34.1	29.9	34.7
100	35.4	34.7	30.2	34.2	29.9	34.9
105	35.3	34.8	30.2	34.2	30	35
110	35.5	34.9	30.2	34.4	29.9	35.2
115	35.6	34.8	30.1	34.5	30.1	35.3
2hrs	35.7	34.9	30.2	34.6	30.1	35.5
125	35.7	35	30.2	34.7	30.2	35.6
130	35.9	35.2	30.1	34.7	30.2	35.6
135	35.9	35.2	30.2	34.9	30.4	35.8
140	35.9	35.3	30.3	35	30.4	35.9
145	35.9	35.4	30.2	35.1	30.5	36
150	36.1	35.3	30.2	35.2	30.6	36.1
155	36.1	35.5	30.3	35.3	30.8	36.1
160	36.2	35.6	30.2	35.3	30.8	36.2
165	36.3	35.7	30.3	35.5	30.8	36.3
170	36.3	35.7	30.5	35.7	31.1	36.5
175	36.4	35.7	30.2	35.6	31	36.5
3hrs	36.5	35.8	30.3	35.9	31.1	36.6
185	36.5	35.8	30.3	35.9	31.1	36.7
190	36.5	35.9	30.2	36	31.2	36.8
195	36.5	35.9	30.2	36.1	31.3	36.8
200	36.6	35.9	30.2	36.2	31.4	36.9
205	36.6	36	30.2	36.2	31.5	37
210	36.7	36.2	30.2	36.4	31.5	37.1
215	36.8	36.2	30.3	36.5	31.7	37.2
220	36.8	36.3	30.5	36.7	31.8	37.4
225	37	36.4	30.5	36.7	31.9	37.4
230	37.1	36.5	30.5	36.8	31.9	37.4
235	37.1	36.6	30.4	36.8	32	37.4
4hrs	37.1	36.7	30.5	37	32	37.7
Δ	2.1	1.3	5.1	0.2	5.9	0.6

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MANUFACTURING COMPANY

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To Whom It May Concern:

Subject: Cold Retention - CPB1220 Buffet Camchiller[®]

Cambro declares that the cold retention time line for the CPB1220 Buffet Camchiller[®] is 4 hours. All product has been tested and the retention data verified.

Please feel free to give me a phone call if you have any questions.

Thank you,

A handwritten signature in black ink that reads "Jessica M. Magee".

Jessica Magee
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