

# Spec sheets show list price **ONLY**, call us or visit us online for **CAMTHERM® BULK FOOD HOLDING CABINETS**

## HOLDING CAPACITY - Food Pans and Sheet Pans



### LOW PROFILE (INCLUDES 6 RAIL SETS)

#### Sheet Pan

11\* 18" x 26" (45,7 x 66 cm)

#### Full Size Food Pan

12	12" x 20" (32,5 x 53 cm)	2½" (6,5 cm) Deep
8	12" x 20" (32,5 x 53 cm)	4" (10 cm) Deep
6	12" x 20" (32,5 x 53 cm)	6" (15 cm) Deep
4	12" x 20" (32,5 x 53 cm)	8" (20 cm) Deep

\*Requires five additional rail sets.



### TALL PROFILE (INCLUDES 12 RAIL SETS)

#### Sheet Pan

22\*\* 18" x 26" (45,7 x 66 cm)

#### Full Size Food Pan

24	12" x 20" (32,5 x 53 cm)	2½" (6,5 cm) Deep
16	12" x 20" (32,5 x 53 cm)	4" (10 cm) Deep
12	12" x 20" (32,5 x 53 cm)	6" (15 cm) Deep
8	12" x 20" (32,5 x 53 cm)	8" (20 cm) Deep

\*\*Requires ten additional rail sets.

## ELECTRICAL SPECS



### LOW PROFILE

Volts	110V
Plug Type	Nema 5-15P
Maximum amp draw	9.1 amps
Amps run on	8.5 amps
Watts	1100
Hertz	50/60
Power input of the heating unit	120 VAC



### TALL PROFILE

Volts	110V
Plug Type	Nema 5-15P
Maximum amp draw	13.7 amps
Amps run on	13.2 amps
Watts	1800
Hertz	50/60
Power input of the heating unit	125 VAC

## TIME & TEMPERATURE PERFORMANCE

### HOT

#### WARM UP TIME

From ambient to hot.

#### RECOVERY TIME

Time to recover to hot temperature after door is held open for 30 seconds.

#### TRANSPORT TIME

After reaching hot temperature, amount of time unit can be held passively unplugged until temperature reaches 140°F (60°C).



	150°F (65°C)	165°F (74°C)	150°F (65°C)	165°F (74°C)	150°F (65°C)	165°F (74°C)
<b>HOT</b>	33 minutes	45 minutes	2 minutes	4 minutes	5 hours	8 hours
<b>HOT/COLD</b>	33 minutes	45 minutes	2 minutes	4 minutes	5 hours	8 hours
<b>HOT UNIT</b>	30 minutes	60 minutes	1 minute	3 minutes	4 hours	8 hours
<b>HOT/COLD UNIT</b>	45 minutes	75 minutes	1 minute	3 minutes	6 hours	8 hours



All results based on tests with 6 each full size 6" (15,2 cm) deep H-Pans™ filled with 190°F (87,7°C) hot water, covered and placed inside upper cabinet only.

### COLD

#### COOLING TIME

From ambient to cold.

#### RECOVERY TIME

Time to recover to cold temperature after door is held open for 30 seconds.

#### TRANSPORT TIME

After reaching cold temperature, amount of time unit can be held passively (unplugged) until temperature reaches 41°F (5°C).



	37°F (2,8°C)	37°F (2,8°C)	37°F (2,8°C)
<b>HOT/COLD UNIT</b>	50 minutes	4 minutes	2 hours
<b>HOT/COLD UNIT</b>	75 minutes	4 minutes	1 hour



All results based on tests with 6 each full size 6" (15,2 cm) deep Camwear® Food Pans filled with 34°F (1,1°C) cold water, covered and placed inside upper cabinet only.

## Camtherm® Bulk Food Cabinets, Hot / Cold

### Low Profile, Single Door & Cavity

#### *External Fahrenheit Thermometer*

Model CMBHC1826LF

#### *External Centigrade Thermometer*

Model CMBHC1826LC

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

### Features & Benefits



- Unique and versatile plastic-based thermoelectric cart is designed for holding and transporting food on or off-premise. Food remains at safe serving temperatures. Holds hot or cold food temperatures without electrical source for hours.
- Thermoelectric unit located on back of unit is completely enclosed in a protective, powder coated, steel encasement. When the power is on, it will maintain the air temperature inside the cavity at an even range of 150°F (65°C) to 165°F (74°C) or 37°F (2,8°C) in accordance with HACCP guidelines. When heated to 165°F (74°C) and then turned off for passive holding or transporting, the temperature inside the cavity stays above 140°F (60°C) for 8 hours when the cabinet is full. When cooled to 37°F (2,7°C) and then turned off, the internal cavity temperature will remain below 41°F (5°C) for 2 hour when cabinet is full. Electrical cord length is 10' (305 cm) and there is a wrapping hook for easy storage.
- Easy-to-use control panel includes a virtually unbreakable, polycarbonate waterproof cover, on-off power switch, temperature setting dial, auto green light for "power on" indicator and auto red light for "set temperature achieved."
- Internal thermometer has a solar powered external digital display available in either Fahrenheit or Centigrade so cavity temperatures can be checked at a glance.
- Double wall, polyethylene external construction is impact resistant and will not dent, crack, bubble, chip or break. Thick, polyurethane foam insulation helps to ensure excellent food temperature retention during holding and transporting.
- Includes anodized aluminum uprights and six sets of easy to remove chrome plated steel slide rails for full size food pans and/or 18" x 26" (45,7 x 66 cm) sheet pans.
  - GN 1/1 Full Size Food Pan capacity:
    - 12 each 2 1/2" (6,5 cm) deep
    - 8 each 4" (10 cm) deep
    - 6 each 6" (15 cm) deep
    - 4 each 8" (20 cm) deep
  - Sheet Pan capacity:
    - 11 each (requires 5 additional sets of slide rails)
- Marine rail on top holds two each full size food pans, on 18" x 26" (45,7 x 66 cm) sheet pan or a cutting board to stage service.
- Inside cavity floor design allows water condensation or spills to be collected at the bottom without leaking out of the unit. Can be easily wiped down.
- Aluminum louvers located in the back wall of the cavity direct air flow for even distribution and are easy to remove and clean.
- Vent cap allows steam to be released and keeps menu items from becoming soggy.
- Durable nylon door latch is easy to open and closes securely to provide maximum temperature retention. Magnetic seal gasket provides a tight seal for enhanced hot or cold temperature retention while still permitting easy opening and closing of the door.
- Doors swing open 270° to provide easy access to contents and keeps the door out of the way when removing or inserting food pans or sheet pans. Knuckle hinge mechanism makes them extra sturdy and easy to remove for cleaning.
- Ergonomic, molded-in steering handles provide comfortable, easy transporting.
- Four each non-marking high modulus rubber casters provide easy transporting and maneuvering. Includes two each 6" (15,2 cm), front swivel with brake and nickel plated hub and two each 10" (25,4 cm) rear rigid with aluminum hub.
- Minimal assembly required.
- Available in 3 colors.



Front View



Rear View

### Approvals



# Camtherm® Bulk Food Cabinets, Hot / Cold

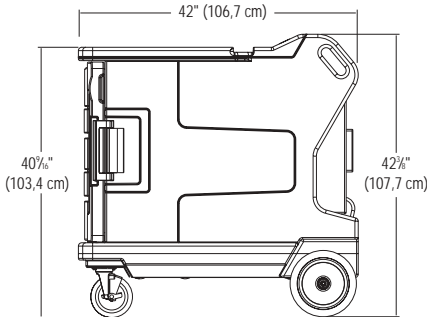
## Low Profile, Single Door & Cavity

*External Fahrenheit Thermometer*

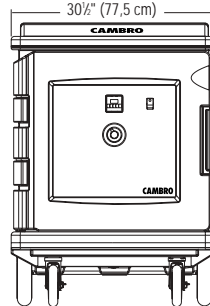
Model CMBHC1826LF

*External Centigrade Thermometer*

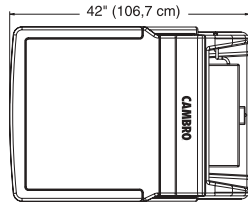
Model CMBHC1826LC



Side View



Front View



Top View

ELECTRICAL	110V
Maximum amp draw	9.1
Amps run on	8.5
Watts	1100
Hertz	50/60
Power input (ground fault protected)	120 VAC

## Specifications

Code	Thermometer	External Dimensions W x D x H	Internal Dimensions W x D x H	Unit Weight Lbs. (Kg)	Case Lbs. (cube)	Case kg (m³)
CMBHC1826TLF	Fahrenheit	30 1/2" x 42" x 42 1/8" (77,5 x 106,7 x 107,6 cm)	22 1/2" x 23 1/8" x 26 3/4" (57,2 x 58,7 x 68 cm)	222 (100,7)	237 (32.85)	107,5 (0,93)
CMBHC1826TLC	Celsius	30 1/2" x 39" x 64 1/4" (77,5 x 106,7 x 107,6 cm)	22 1/2" x 23 1/8" x 26 3/4" (57,2 x 58,7 x 68 cm)	222 (100,7)	237 (32.85)	107,5 (0,93)

Colors: Granite Gray (191), Granite Green (192), Granite Sand (194).

### Caster Configuration:

2 each 6" (15,2cm) front swivel w/brake, 2 rear 10" (25, 4cm) Big Wheels

Code	Description	External Dimensions W x D	Case Lbs. (cube)	Case kg (m³)
CB1220	Cutting Board	21" x 13 1/8" x 1/2" (53,3 x 33,5 x 1,3 cm)	5.5 (.15)	2,5 (0,004)
CMBR	Slide Rail Set	20" x 4 13/16" (50,8 x 12,2 cm)	2.25 (.11)	1,02 (0,003)

Camwear® Clear Polycarbonate and/or H-Pan® High Heat Food Pans are recommended for use with Camtherm Cabinets.

## Architect Specs

The Low Profile Camtherm Bulk Food Holding Cabinet, Hot/Cold, shall be Cambro Model... manufactured by Cambro Manufacturing Company, Huntington Beach, CA 92647. Each cabinet shall be made of a polyethylene shell filled with foamed-in-place polyurethane and heated via a thermoelectric unit enclosed in a powder-coated steel encasement on the back of the unit. It shall have a nylon latch, magnetic gaskets, self-ventilating caps and knuckle door

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

### HOT HOLDING

TIME	150°F (65°C)	165°F (74°C)
WARM UP TIME	33 minutes	45 minutes
(from ambient to temperature)		
RECOVERY TIME*	2 minute	4 minutes
(time to recover to temperature after door is held open for 30 seconds)		
TRANSPORT TIME*	5 hours	8 hours
(after reaching temperature, amount of time unit can be held passively/unplugged until temperature reaches 140°F (60°C).		

\* Based on test with 6 each full size 6" (15,2cm) deep H-Pans™ filled with 190°F (87,7°C) hot water.

### COLD HOLDING

TIME	37°F (2,7°C)
COOLING TIME (empty)	50 minutes
(from ambient to temperature)	
RECOVERY TIME*	4 minutes
(time to recover to temperature after door is held open for 30 seconds)	
TRANSPORT TIME*	2 hours
(after reaching temperature, amount of time unit can be held passively/unplugged until temperature reaches 41°F (5°C).	

\* Based on test with 6 each full size 6" (15,2cm) deep Camwear® Pans filled with 34°F (1,1°C) cold water.

### HOLDING CAPACITY (Includes 6 Rail Sets)

SIZE	QUANTITY
18" x 26" (45,7 x 66 cm) Sheet Pan	11*
12" x 20" (32,5 x 53 cm) Full Size Food Pan 2 1/2" (6,5 cm) Deep	12
12" x 20" (32,5 x 53 cm) Full Size Food Pan 4" (10 cm) Deep	8
12" x 20" (32,5 x 53 cm) Full Size Food Pan 6" (15 cm) Deep	6
12" x 20" (32,5 x 53 cm) Full Size Food Pan 8" (20 cm) Deep	4

\*Requires five additional rail sets.

Dimension Tolerance: +/- 1/4" (0,64 cm)

## Approvals

