



Camtherm® Bulk Food Cabinets, Hot Only

Low Profile, Single Door & Cavity

External Fahrenheit Thermometer

Model CMBH1826LF

External Celsius Thermometer

Model CMBH1826LC



Features & Benefits

- Unique and versatile plastic-based cart is designed for both holding and transporting food on or off-premise. Food remains at safe serving temperatures and doesn't dry out. Holds hot food temperatures without heat source for hours.
- Heating unit located on back of cabinet is completely enclosed in a protective, powder coated, steel encasement. When the power is on, the heating unit keeps the air temperature inside the cavity at an even range of 150°F (65°C) to 165°F (74°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. 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 Celsius 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, one 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 hot air flow for even heat 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 heat retention while still permitting easy opening and closing of the door.
- Door swings 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 door 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



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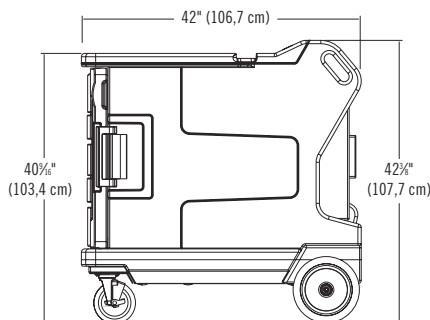
Low Profile, Single Door & Cavity

External Fahrenheit Thermometer

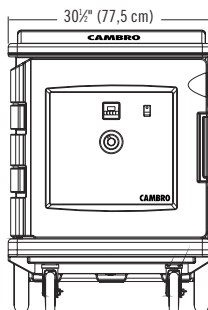
Model CMBH1826LF

External Celsius Thermometer

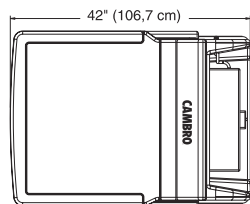
Model CMBH1826LC



Side View



Front View



Top View

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____

HOT HOLDING

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

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

HOLDING CAPACITY (Includes 6 Rail Sets)

| SIZE | QUANTITY |
|--|----------|
| 18" x 26" (45,7 x 66 cm) Sheet Pans | 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 sets of slide rails.

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

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

| 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) |
|------------|-------------|--|--|-----------------------|------------------|--------------|
| CMBH1826LF | Fahrenheit | 30 1/2" x 42" x 42 3/8" (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) | 164 (74,4) | 178 (32.85) | 75 (0,93) |
| CMBH1826LC | Celsius | 30 1/2" x 42" x 42 3/8" (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) | 164 (74,4) | 178 (32.85) | 75 (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) |
|--------------------|----------------|---|------------------|--------------|
| Accessories | | | | |
| CB1220 | Cutting Board | 21" x 13 1/8" x 1 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 Only, 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. Heating unit enclosed in a powder-coated steel encasement on the back of the cabinet. It shall have a nylon latch, magnetic gaskets, self-ventilating caps and knuckle door

hinges. It shall include a solar powered Celsius or Fahrenheit thermometer with external digital display. It shall have four non-making High Modulus Rubber Casters, two front 6" (15,2 cm) swivel with brake and two rear 10" (25,4 cm) rigid. It shall be available in Granite Gray (191), Granite Green (192), and Granite Sand (194).

Approvals



CAMBRO
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