

HOT today



COLD tomorrow!

48% More

Energy Efficient Than a Leading Metal Cabinet

- Hot or Cold and Hot Only models
- Plugs into standard 110V outlet
- Maintains humidity and consistent temperature throughout

Camtherm® Food Holding Cabinets

Plugged or unplugged, Camtherm Bulk Food Holding Cabinets hold and transport hot or cold food within the kitchen, on the truck, or at the point of delivery or service. An environmentally-friendly alternative to traditional metal holding cabinets and refrigerators, the Camtherm will expand your kitchen capacity, maximize productivity, and hold food safely for hours. Moist food will stay moist and crisp food will stay crisp.

Hot or Cold Camtherm

Discover how one cabinet can do the work of two appliances to increase your storage capabilities and menu flexibility. Need to serve cold salads and sandwiches for lunch and hot entrees for dinner? Simply flip the switch and the cold holding used earlier for refreshing lunches becomes a hot holding cabinet for delicious dinners. Each cabinet combines extreme durability and excellent insulated holding performance with simple, energy-efficient thermoelectric heating and cooling with:

- No Compressor
- No Heating Coil
- No Humidifier

Hot Only Camtherm

Hot Only Camtherm offers a safe and energy-efficient alternative to metal holding cabinets. Food moisture is naturally retained without a humidifier, while crisp foods are kept crisp without a heating coil. Thick, polyethylene foam insulation keeps heat inside, while outer surfaces remain cool to the touch. Thanks to this thick insulation, even when the Camtherm cabinet is unplugged, foods are kept at safe temperatures for hours!

Both *Hot or Cold* and *Hot Only Camtherm Cabinets* are available in low and tall profile models.



Save Electricity with Camtherm®

In an independent laboratory test, Camtherm was tested against a same-capacity, leading metal cabinet for energy efficiency. The results: Over the course of 8 hours of holding, the Camtherm cabinet used 48% less electricity than the metal cabinet.



IT'S ELECTRIC!

Model	Total Energy Consumption Over 8 Hours
Camtherm	2.06 kilowatt hours
Metal Cabinet	3.95 kilowatt hours
Difference	1.89 less

Testing was conducted at OCM Test Laboratories, Anaheim, California, May, 2006. Hot-only cabinets were preheated to 165°F (74°C) and filled with 12 full-sized pans of hot water. Energy consumption was measured for an 8-hour period, beginning after units were preheated and loaded. Doors of each cabinet were opened and closed simultaneously on a regular basis, as in normal use. Total energy usage of the Camtherm Cabinet was 38% less than the metal cabinet when consumption was measured for preheat, loading and 8-hour holding period.



**48% More
Energy Efficient**
Than a Leading Metal Cabinet



Electrical Specifications



LOW PROFILE

Volts
Plug type
Maximum amp draw
Amps run on
Watts
Hertz
Power input of heating unit

110V
Nema 5-15P
9.1 amps
8.5 amps
1100
50/60
120 VAC



TALL PROFILE

110V
Nema 5-15P
13.7 amps
13.2 amps
1800
50/60
125 VAC

Camtherm® Food Holding Cabinets

Both Low and Tall Profile Camtherm cabinets offer a multitude of features and benefits—all in one versatile, easy-to-use appliance.



Top marine rail on all units holds 2 full-size food pans, one sheet pan or one cutting board (CB1220).

Solar powered, digital display thermometer monitors internal cabinet temperature.

Self-ventilating cap on each cabinet door automatically releases steam and equalizes pressure, maintaining food quality.

Menu clip holds routing directions or list of cabinet contents.

Ergonomic molded-in handles are at a safe height on both low and tall profile units for easy transporting, even when fully loaded.

Heavy-duty, 14 gauge electrical cord is 9' (274,3 cm) long. Wrapping hook is located on back of each cabinet for safe cord storage.

Wide, nylon door latches and magnetic door gaskets lock doors securely and create a tight seal to retain safe hot or cold food temperatures.

Low Profile models feature **Large 10" (25,4 cm) Rear Easy Wheels**. Tall Profile models are available with 5" (12,7 cm) or 10" (25,4 cm) Rear Easy Wheels.

Non-marking, high modulus, rubber casters are strong and extremely durable providing smooth transport of full cabinets from kitchen to serving location.

HOLDING CAPACITY LOW PROFILE (Includes 6 rail sets)



SHEET PANS

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

FULL-SIZE FOOD PANS 12" x 20" (32,5 x 53 cm)

12 2½" (6,5 cm) Deep

8 4" (10 cm) Deep

6 6" (15 cm) Deep

4 8" (20 cm) Deep

*Requires five additional rail sets.



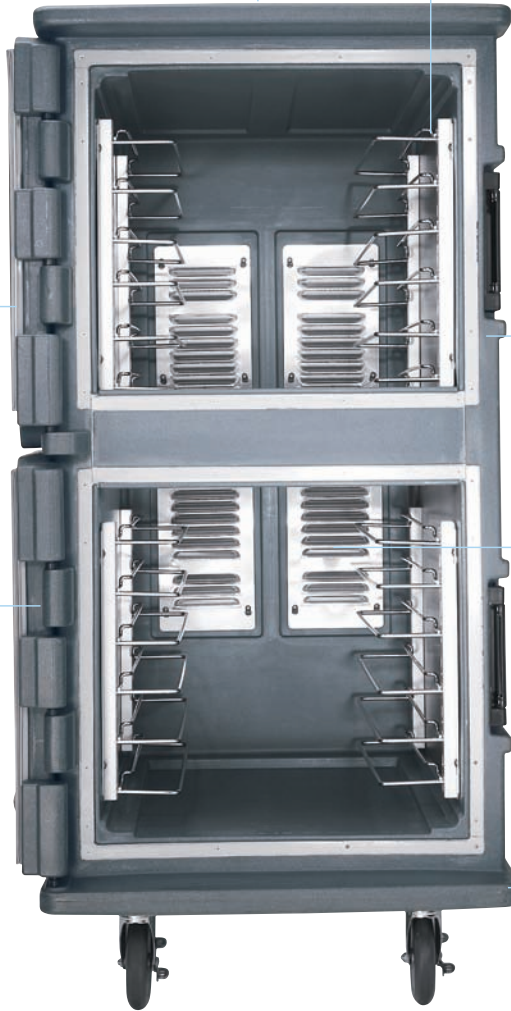
It's OK: Go Unplugged!

Polyurethane foam insulation keeps hot food hot or cold food cold during transport when unit is unplugged. See *Time & Temperature* chart on page 6 for details.

Cabinet exterior stays cool during operation.

Doors swing open 270° for easy loading.

Knuckle door hinges are built to withstand the rigors of numerous door openings. Doors lift up and off the hinges easily for cleaning.



Anodized aluminum uprights and removable, adjustable chrome plated steel slide rails hold full-size food pans or sheet pans.

Tough, one-piece, seamless double-wall polyethylene exterior is easy to clean and won't dent, crack, rust, chip or break.

Aluminum louvers gently and evenly direct hot or cold air around the entire cabinet and contents, eliminating hot or cold spots and maintaining food quality.

Molded-in bumpers protect walls and furniture and will never dent, chip or rust.

Easy-to-use control panel is located on back of each unit. Includes *on/off* switch, *hot/cold* switch for hot/cold units only and a temperature control dial for hot only. Cold performing units are factory set to chill cabinet to 37°F (2,8°C).

Assembly is covered by U.S. Patent D 442,756 S & D 6,344,630.

HOLDING CAPACITY TALL PROFILE (Includes 12 rail sets)



SHEET PANS

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

FULL-SIZE FOOD PANS 12" x 20" (32,5 x 53 cm)

24 2½" (6,5 cm) Deep

16 4" (10 cm) Deep

12 6" (15 cm) Deep

8 8" (20 cm) Deep

**Requires ten additional rail sets.



CONFORMS TO UL STD 197 & 471; ANSI/NSF STD 4

CAMTHERM COLORS



Granite Gray (191)



Granite Green (192)



Granite Sand (194)

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).

	LOW	150°F (65°C)	165°F (74°C)	150°F (65°C)	165°F (74°C)	150°F (65°C)	165°F (74°C)
 Hot		33 minutes	45 minutes	2 minutes	4 minutes	5 hours	8 hours
 Hot/Cold		33 minutes	45 minutes	2 minutes	4 minutes	5 hours	8 hours
 TALL							
 Hot Unit		30 minutes	60 minutes	1 minute	3 minutes	4 hours	8 hours
 Hot/Cold Unit		45 minutes	75 minutes	1 minute	3 minutes	6 hours	8 hours

All results based on tests with 6 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).

	LOW	37°F (2,8°C)	37°F (2,8°C)	37°F (2,8°C)
 Hot/Cold Unit		50 minutes	4 minutes	2 hours
 TALL				
 Hot/Cold Unit		75 minutes	4 minutes	1 hour



All results based on tests with 6 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.

HOT TO COLD TRANSITION TIME

Time to transition from hot 165°F (74°C) to cold 37°F (2,8°C)

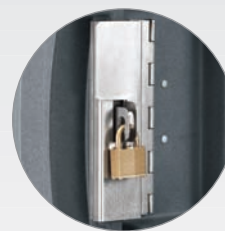
COLD TO HOT TRANSITION TIME

Time to transition from cold 37°F (2,8°C) to hot 165°F (74°C)

 LOW	3 hours	2 hours 30 minutes
 TALL	3 hours	1 hour 20 minutes

Tamper-Resistant Security Package

Serve quality meals safely and securely with the Camtherm Cabinet with Security Package. Engineered for tamper-resistance and durability, the security package outfits Camtherm for the rigors of even the toughest environments. Rugged, 10" (25,4 cm) rear casters offer smooth transport across indoor and outdoor surfaces. Factory assembled for maximum security.




Locking, stainless steel door latch.



Rail assembly attached to unit with security screws.


One-piece, welded rail and upright assembly available upon request.



	CODE	THERMOMETER	CASTERS	UNIT WEIGHT LBS (KG)	CASE LBS (CUBE)	CASE KG (CUBE M ³)	
	LOW PROFILE EXTERIOR DIMENSIONS: W 30 ¹ / ₂ " x D 42" x H 42 ³ / ₈ " (77,5 x 106,7 x 107,6 cm)						
	Hot Only						
		CMBH1826LF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	164 (75)	178 (32.85)	80,7 (0,93)
		CMBH1826LC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	164 (75)	178 (32.85)	80,7 (0,93)
	Hot or Cold						
		CMBHC1826LF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	222 (101)	237 (32.85)	107,5 (0,93)
	CMBHC1826LC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	222 (101)	237 (32.85)	107,5 (0,93)	

LOW PROFILE WITH SECURITY PACKAGE

Hot Only						
	CMBH1826LTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	167.39 (75,93)	181.39 (32.85)	82,3 (0,93)
Hot or Cold						
	CMBHC1826LTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	225.39 (102,23)	240.39 (32.85)	109 (0,93)

	TALL PROFILE EXTERIOR DIMENSIONS: W 30 ¹ / ₂ " x D 39" x H 64 ³ / ₄ " (77,5 x 99,1 x 164,5 cm)						
	Hot Only						
		CMBH1826TSF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 6" rigid	249.64 (114)	278.64 (47.5)	126,4 (1,35)
		CMBH1826TBF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	254 (116)	283 (47.5)	128,4 (1,35)
		CMBH1826TSC	Celsius	2 front 6" swivel w/brake, 2 rear 6" rigid	249.64 (114)	278.64 (47.5)	126,4 (1,35)
		CMBH1826TBC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	254 (116)	283 (47.5)	128,4 (1,35)
	Hot or Cold						
		CMBHC1826TSF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 6" rigid	325.5 (148)	354.5 (47.5)	161,1 (1,35)
		CMBHC1826TBF	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	329.82 (150)	358.82 (47.5)	163,1 (1,35)
		CMBHC1826TSC	Celsius	2 front 6" swivel w/brake, 2 rear 6" rigid	325.5 (148)	354.5 (47.5)	161,1 (1,35)
	CMBHC1826TBC	Celsius	2 front 6" swivel w/brake, 2 rear 10" rigid	329.82 (150)	358.82 (47.5)	163,1 (1,35)	

TALL PROFILE WITH SECURITY PACKAGE

Hot Only						
	CMBH1826TTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	260.77 (118,3)	289.77 (47.5)	131,4 (1,35)
Hot or Cold						
	CMBHC1826TTR	Fahrenheit	2 front 6" swivel w/brake, 2 rear 10" rigid	336.59 (152,67)	365.59 (47.5)	165,8 (1,35)

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

	CODE	DESCRIPTION	DIMENSIONS L X W X H	CASE PACK	CASE LBS (CUBE)	CASE KG (CUBE M ³)
ACCESSORIES	CMBR	Set of Slide Rails	20" x 4 ¹³ / ₁₆ " (51 x 12,2 cm)	1 set of 2 Rails	2.25 (.11)	1 (0,003)
	CB1220	Cutting Board	21" x 13 ¹ / ₈ " x 1/2" (53,5 x 33,5 x 1,3 cm)	1 each	5.5 (.15)	5,5 (0,004)

Cutting Board Color: White (148).

Storage Solutions From Cambro®

Camwear® Food Pans

Store, transport, display and serve food with Camwear food pans.

- Virtually unbreakable polycarbonate won't crack, bend or dent
- Standard and metric graduation markings for easy inventory management
- Designed to withstand temperatures from -40°F to 210°F (-40°C to 99°C)



H-Pan™

Simplify your operations with one pan that does it all, from prep to cooler to oven to steam table. Also ideal for microwave use.

- Designed to withstand temperatures from -40°F to 375°F (-40°C to 190°C)
- Non-stick surface for increased yield and easy cleaning
- Standard and metric graduation markings for easy inventory management



CAMBRO HAS YOU COVERED!

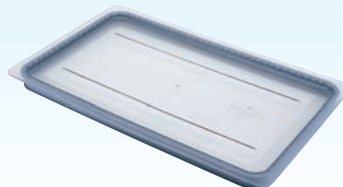
Increase yields and reduce points of cross-contamination with Cambro's innovative and durable polycarbonate lid collection for food pans.

GripLid®

Molded-in polyurethane gasket on the lid grips the sides of the food pan, reducing spills and points of cross-contamination.

FlipLid®

Flip-up lid provides easy access to contents. Food can be held without getting dried out, increasing yields and reducing points of cross-contamination. Also available with spoon-rest notch.



To find a Cambro Sales Representative near you, visit www.cambro.com and click on "Find a Sales Rep."



www.cambro.com

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003
LIT2758 Prices subject to change without prior notification. Printed in USA 09/07.