

# 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.



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

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

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.

Solar powered, digital display thermometer monitors internal cabinet temperature.

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

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

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.

Menu clip holds routing directions or list of cabinet contents.

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.

# Go Anywhere. Plug in Anywhere.



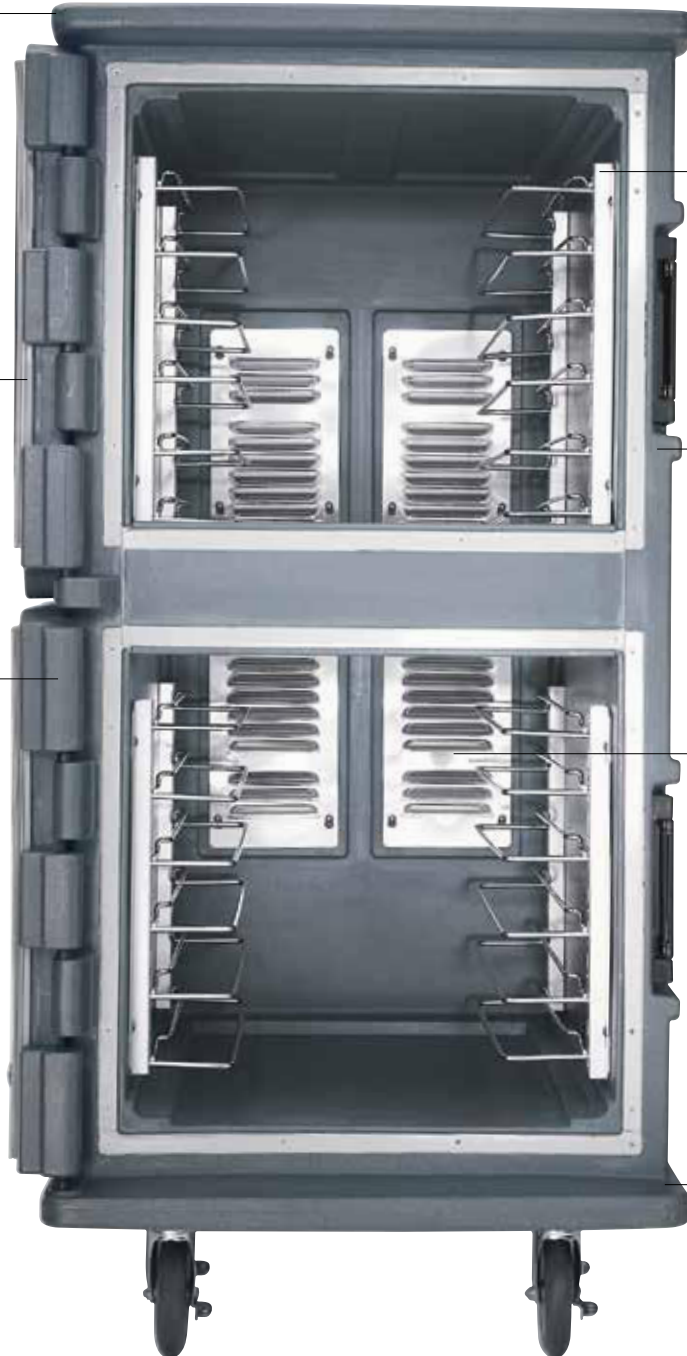
Cabinet exterior stays cool during operation.

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.

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.



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.

## HOLDING CAPACITY LOW 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 five 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 and Temperature Performance

## HOT

### PRE-HEAT TIME

From ambient (73°F/23°C) 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)	150°F (65°C)	150°F (65°C)
Hot Only Unit	45 minutes	2 minutes	6 hours
Hot/Cold	45 minutes	2 minutes	6 hours



TALL			
Hot Only Unit	60 minutes	1 minute	4 hours
Hot/Cold Unit	60 minutes	1 minute	6 hours

\*Pre-heat time based on empty cart.

\*\*Results based on tests with 6 full-size 6" (15,2 cm) deep H-Pans™ filled with 190°F (87,7°C) hot water and covered; tall cart tested with 12 pans.

## COLD

### PRE-CHILL 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	90 minutes	3 minutes	5 hours



TALL			
Hot/Cold Unit	90 minutes	3 minute	4 hours

\*Pre-chill time based on empty cart.

\*\*All results based on tests with 6 full-size 6" (15,2 cm) deep H-Pans™ filled with 34°F (1,1°C) cold water and covered; tall cart tested with 12 pans.

### 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 1/2 hours



TALL 3 hours

1 1/2 hours

## 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.



Rail assembly attached to unit with security screws.

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




Locking, stainless steel door latch.



# Product Specifications

CAD Drawings, Cut Sheets and User Manual Available at [www.cambro.com](http://www.cambro.com).

	CODE	THERMOMETER	CASTERS	UNIT WEIGHT LBS (KG)	CASE LBS (CUBE)	CASE KG (CUBE M <sup>3</sup> )
	<b>LOW PROFILE</b> EXTERIOR DIMENSIONS: <b>W</b> 30½" x <b>D</b> 42" x <b>H</b> 42½" (77,5 x 106,7 x 107,6 cm)					
	<b>Hot Only</b>					
	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)
	<b>Hot or Cold</b>					
	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 30½" x D 39" x H 64¼" (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)	KG (CUBE M <sup>3</sup> )
<b>ACCESSORIES</b>	CMBR	Set of Slide Rails	20"x 41⅜" (51 x 12,2 cm)	1 set of 2 Rails	2.25 (.11)	1 (0,003)
	CB1220	Cutting Board	21"x 13⅝" x ½" (53,5 x 33,5 x 1,3 cm)	1 each	5.5 (.15)	5,5 (0,004)

**Cutting Board Color:** White (148).