



Food Service Technology Center Appliance Test Data Sheet

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Manufacturer:	Cambro
Model:	CMBH1826TSF
Serial Number:	B 606915
Appliance:	Hot Food Holding Cabinet-Electric
Regulatory Status:	Non-Federally Regulated

Test Date:	4/26/2007
Tested by:	D. Zabrowski

Purpose of test:

The test was conducted according to California Energy Commission test criteria which required the energy input rate and idle energy rate to be measured by ASTM F2140-01.

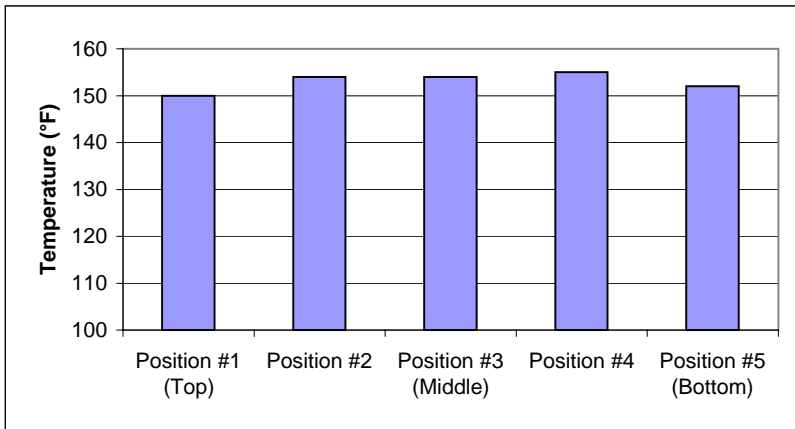
Test Conditions:

Test Voltage (V)	120
Ambient Temperature (75°F± 5°F)	72
Cabinet Temperature (150°F± 5°F)	153

Total Volume (ft ³):	18.0
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Average Cabinet Temperatures (°F):

Position #1 (Top)	150
Position #2	154
Position #3 (Middle)	154
Position #4	155
Position #5 (Bottom)	152



Cambro

Measured Energy Rate (W):	1,640
Idle Energy rate (W):	213
Internal Volume (ft³):	18.0

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