



Food Service Technology Center Appliance Test Data Sheet

The information in this report is based on data generated at the PG&E Food Service Technology Center. California consumers are not obligated to purchase any full service or other service not funded by this program. This program is funded by California utility ratepayers under the auspices of the California Public Utilities Commission.

Manufacturer:	Cambro
Model:	CMBH1826L
Serial Number:	B 060827
Appliance:	Hot Food Holding Cabinet-Electric
Regulatory Status:	Non-Federally Regulated

Test Date:	5/9/2007
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.

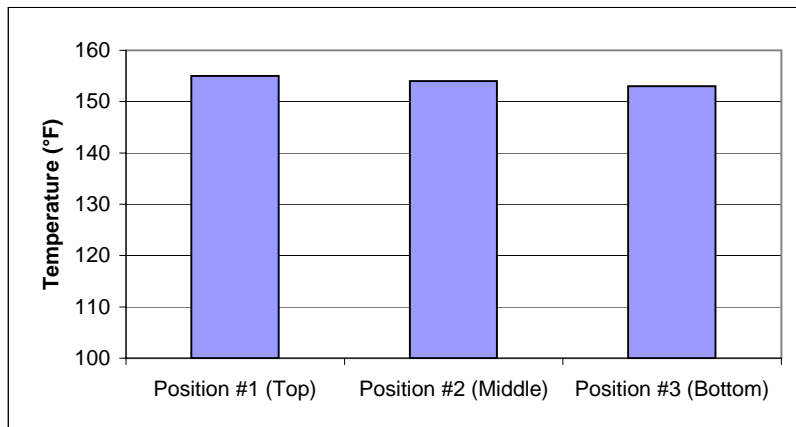
Test Conditions:

Test Voltage (V)	120
Ambient Temperature (75°F± 5°F)	76
Cabinet Temperature (150°F± 5°F)	154

Total Volume (ft³): 8.0

Average Cabinet Temperatures (°F):

Position #1 (Top)	155
Position #2 (Middle)	154
Position #3 (Bottom)	153



Cambro

5801 Skylab Road
Huntington Beach, CA 92647
(800) 854-7631
www.cambro.com

Measured Energy Rate (W):	1,027
Idle Energy rate (W):	80
Internal Volume (ft³):	8.0

Legal Notice

This report was prepared as a result of work sponsored by the California Public Utilities Commission (Commission). It does not necessarily represent the views of the Commission, its employees, or the State of California. The Commission, the State of California, its employees, contractors, and subcontractors make no warranty, express or implied, and assume no legal liability for the information in this report; nor does any party represent that the use of this information will not infringe upon privately owned rights. This report has not been approved or disapproved by the Commission nor has the Commission passed upon the accuracy or adequacy of the information in this report.

Disclaimer

Neither Fisher-Nickel, inc. nor the Food Service Technology Center nor any of its employees makes any warranty, expressed or implied, or assumes any legal liability of responsibility for the accuracy, completeness, or usefulness of any data, information, method, product or process disclosed in this document, or represents that its use will not infringe any privately-owned rights, including but not limited to, patents, trademarks, or copyrights.

Reference to specific products or manufacturers is not an endorsement of that product or manufacturer by Fisher-Nickel, inc., the Food Service Technology Center or Pacific Gas & Electric Company (PG&E).

Retention of this consulting firm by PG&E to develop this report does not constitute endorsement by PG&E for any work performed other than that specified in the scope of this project.