



New!

- Holds temperature at or below 41°F for up to 2 hours with the door open*.
- Multi-directional cold airflow provides an even temperature throughout the entire cabinet.
- Fully insulated cabinet and door for cooling efficiency.

CAMBRO
TRUSTED FOR GENERATIONS™

A Necessity for Any Healthcare

The Air Curtain Ultra maintains food and beverage temperatures at 41°F or below for up to 2 hours with the door open. Whether offering tray-line or room service, this mobile refrigerator is perfect for storing cold sides, desserts, drinks and salads in your tray assembly area. Operators can quickly access these items without risking temperature issues.

The Air Curtain Ultra is made of Heliarc welded construction with stainless steel exterior and interior and easy-to-clean covered corners.

Air Curtain Ultra is only available in North America.



Insulation

Superior insulation throughout the cabinet and door to maximize interior temperature retention.

3D Air Screen allows for open door operation

The 1/2 HP Hi-Torque condensing unit and multi-fan system maintains safe food temperatures of 41°F or below with the door open for up to 2 hours, while providing the fastest cool down time.

Advanced Digital Controls

Intuitive control panel includes:

- Temperature set points
- Actual temperature indicator
- Clean condenser reminder
- On-demand defrost with a defrost cycle indicator light
- Door open alarm (when open beyond allowed time span.)

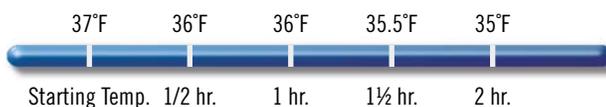
Tilt-Capable Tray Slides

Tray slide holds 10 full-size or 20 half size sheet pans via secure bottom support at 4.5" standard spacing with tilt feature, allowing cans and bottles to gently roll to front for easy access. Tray slides are removable for interior cleaning.

Full 270° Door Swing

Door opens 270° and holds open with for easy product access. Easier to clean with a one piece, snap-in magnetic door gasket.

Cold Holding



The “curtain” of air is capable of maintaining 41°F (5°C) temperature or below for 2 hours based at 75°F / 45% RH (Actual testing environment). Actual time your unit will run in this temperature zone depends on many factors.

Intuitive Temperature Controls for active temperature monitoring and thermometer display.

Tray slides has secure bottom tray support with tilt mount feature, removable for cleaning.



Rear mounted Stainless steel push handle bar and recessed side hand grips for firm control during maneuvering.



1/2 HP Hi-Torque condensing unit is bottom mounted and self-contained with active defrost system.

Full perimeter bumper extends beyond doors and handles for added protection.

6", 2 rigid and 2 swivel casters with brake for easy maneuvering in small spaces.

are Foodservice Operation



Optional Accessory

Sliding space-saver door:

Door opens 90° degrees then tucks compactly into side of unit, maximizing service space.



Flush mounted, stainless steel insulated door opens full 270° with latches to safely door hold open.

*Temperature can be affected by environmental conditions such as humidity, proximity to heat, etc.

CODE	DESCRIPTION	DIMENSION W x D x H	UNIT WEIGHT
ACU1826R	Right Door Swing	32" x 37½" x 78¾"	580 lbs.
ACU1826L	Left Door Swing	32" x 37½" x 78¾"	580
ACU1826RS	Right Sliding Door	32" x 37½" x 78¾"	580
ACU1826LS	Left Sliding Door	32" x 37½" x 78¾"	580

Case Pack: 1 **Color:** Stainless Steel (000). **Voltage/Phase:** 120 / Single Phase. **Amps/Hertz:** 6.5 / 60. **Plug Configuration:** NEMA 5-15P.

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.

Complementary Products



Camduction Complete Heat System
The most efficient heat retention solution, holds hot food at safe temperatures 140°F or higher for up to 60 minutes.



Reusable CamLid
Switch to reusable CamLids to improve your bottom line through reduced labor and recurring consumable costs.



Decor Series EpicTread™ Camtrays®
Decor Series EpicTread Camtrays provides the modern appearance of rustic woodgrain. The surface is embedded with a clear EpicTread, non-skid material to prevent accidental spills.



Camduction Complete Heat System
The Camduction Complete Heat System is the reliable temperature maintenance solution. The Camduction Charger efficiently heats up to 20 bases at once in 4-6 minutes and keeps hot foods at safe temperatures 140°F or higher for up to 60 minutes.



Camtherm® Plate Heater
Extend hot food temperatures by using plates heated in the Camtherm Plate Heater. Increase food quality and enhance patient satisfaction.



10-Tray Dual Access Room Service Cart
The 10-Tray Dual Access Room Service Cart has two doors on the opposite sides, eliminating the reaching for trays in the back of the cart. Ideal for room service applications, this ergonomic cart is quiet and easy to maneuver.