

Find Your Cabinet...

If you need a holding cabinet, which one? Carter-Hoffmann offers the largest line of holding cabinets, from basic budget-friendly, to cabinets with all the bells and whistles... and everything in-between. The choice is yours!



FEATURE	HL1	HL2	HL3	HL4	HL5	HL6	HL7	HL8	HL9	VaporPro
Heated Holding	●	●	●	●	●	●	●	●	●	●
Humidified Holding & Proofing		●		●		●			●	●
3-Year Warranty			●	●	●	●	●	●	●	●
Insulated			●	●	●	●	●	●	●	●
Top-Mount Heat					●	●	●	●	●	●
Fixed Universal Slides	●	●	●	●						
Adjustable Universal Slides	optional	optional	optional	optional	●	●	●	●	●	●
Top-Mount Reservoir						●			●	●
Stainless Steel							●	●	●	●
Electronic Controls								●		●
Precise Humidity										●



The following numbers added to each series indicate cabinet size:
 Under-Counter: “-5” 1/2 Height: “-8” 3/4 Height: “-14” Full Height: “-18”

Carefully controlled environment, for fresh from the kitchen flavor
 Ten series of cabinets... there’s one to fit any kitchen!

[*Download specification sheets for full details.](#)

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Form HL1118



Humidified Cabinets

Heated humidified cabinets are perfect for moisture-sensitive foods, such as pasta, veggies, sauces, burgers, chicken, and more... And they can proof too!

VaporPro® *Insulated Stainless Steel Top Mounted Digital Controls*

- Precise heat and humidity; low water sensor and indicator
- 90% humidity attainable at high temperatures
- Auto-fill
- Water pan is located at the top of the cabinet, away from contamination hazard; easy to fill and clean; inexpensive to replace
- Field-reversible door (double-pane, glass door optional)
- Adjustable universal slides (fixed angle slides are optional)

HL9 *Insulated Stainless Steel Top Mounted Analog Controls*

- Active control of heat and humidity; low water level sensor and indicator
- 90% humidity attainable at high temperatures
- Water pan is located at the top of the cabinet, away from contamination hazard; easy to fill and clean; inexpensive to replace
- Field-reversible door (double-pane, glass door optional)
- Adjustable universal slides (fixed angle slides are optional)

HL6 *Insulated Aluminum with Stainless Steel Interior Top Mounted Analog Controls*

- Active control of heat and humidity with mechanical controls; low water level sensor and indicator
- 90% humidity attainable at high temperatures
- Water pan is located at the top of the cabinet, away from contamination hazard; easy to fill and clean; inexpensive to replace
- Field-reversible door (double-pane, glass door optional)
- Adjustable universal slides (fixed angle slides are optional)

HL4 *Insulated Aluminum Bottom Mounted Analog Controls*

- Separate controls for heat & humidity: on/off switch & power light
- Bottom-mounted pull-out heating unit
- Humidity attainable in both heater and proofer modes
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane, glass door; field reversible (solid aluminum door optional)
- Fixed wire universal slides (adjustable universal slides or fixed angle are optional)

HL2 *Non-Insulated Aluminum Bottom Mounted Analog Controls*

- Separate controls for heat & humidity: on/off switch & power light
- Bottom-mounted pull-out heating unit
- Humidity attainable in both heater and proofer modes
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane, glass door; field reversible (solid aluminum door optional)
- Fixed wire universal slides (adjustable universal slides or fixed angle slides are optional)

Non-Humidified Cabinets

Non-humidified heated holding cabinets are ideal for extended holding of covered foods as well as crispier foods.

HL8 *Insulated Stainless Steel Top Mounted Digital Controls*

- Self-contained top-mounted heater
- Gently circulated air with temperature range to 200°F
- Field-reversible door (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides (fixed angle slides are optional)

HL7 *Insulated Stainless Steel Top Mounted Analog Controls*

- Self-contained top-mounted heater; low temperature alarm
- Gently circulated air with temperature range to 200°F
- Field-reversible door is standard (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides (fixed angle slides are optional)

HL5 *Insulated Aluminum with Stainless Steel Interior Top Mounted Analog Controls*

- Self-contained top-mounted heater; low temperature alarm
- Gently circulated air with temperature range to 200°F
- Field-reversible door is standard (double-pane, glass door optional)
- Adjustable universal slides (fixed angle slides are optional)

HL3 *Insulated Aluminum Bottom Mounted Analog Controls*

- Pull-out heating unit; on/off switch & power light
- Gently circulated air with temperature range to 200°F
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane, glass door; field reversible (solid aluminum door optional)
- Fixed wire universal slides (adjustable universal or fixed angle slides are optional)

HL1 *Non-Insulated Aluminum Bottom Mounted Analog Controls*

- Pull-out heating unit; on/off switch & power light
- Gently circulated air with temperature range to 200°F
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane, glass door; field-reversible (solid aluminum door optional)
- Fixed wire universal slides; (adjustable universal or fixed angle slides are optional)

HL3 through HL9 insulated cabinets are 35% more ENERGY EFFICIENT than non-insulated cabinets, saving you money on electric bills, for the life of the cabinet!

Four sizes in every series!

Under-Counter

1/2 Size

3/4 Size

Full Size



HL1



HL2



HL3



HL4



HL5



HL6



HL7



HL8



HL9



VaporPro®