



Job: Item No.:

Notes:

Model Number: □ HL4-5 □ HL4-8

□ HL4-14 □ HL4-18

# hotLOGIX® Heated Holding Cabinets



HL4-18

# **DESCRIPTION**

hotLOGIX HL4 Series Heated Humidified Food Holding Cabinets are designed to hold cooked food warm and ready for serving. They can also be used for proofing. They are constructed of lightweight, sturdy aluminum and feature a removable bottom-mounted heating module with recessed dial controls for heat and humidity. They come in under-counter, half height, 34 height and full height.

### **SHORT FORM SPECIFICATIONS**

hotLOGIX holding cabinet with fixed wire slides for 12"x20"x2.5" or 18"x26" pans on adjustable, removable racks. Aluminum interior and exterior, double wall, insulated construction with removable blower heat and humidity module. Capable of heating to 190°F (88°C). 5" diameter rubber casters; 2 with brakes. Single panel tempered glass door with magnetic latch. Single electric connection, 120 volts, 2100 watts, 17.5 amps, 60 Hz, single phase, eight foot rubber cord with grounding plug, NEMA 5-20P.

### **FEATURES**

· Recessed manual dial controls for easy temperature and humidity settings; digital thermometer

**SPECIFICATIONS** 

- · Removable, bottom mounted blower heater with active humidity reservoir-manual fill
- Capable of heating to 190°F (88°C); pre-heat to 160°F (71°C) in approximately 30 minutes
- Proofing mode: set temperature dial at 3 and humidity dial at 7+ (approximate temperature of 85-100°F and 90-95% humidity)
- Double wall, insulated aluminum construction; .063 exterior with 2V finish; .125 natural aluminum base frame
- Single-pane, tempered glass door set in extruded aluminum frame with santoprene gasket; heavy-duty edge mounted, chrome-plated latch with magnetic catch
- 5" diameter casters with rubber tread, all-swivel, two fitted with brakes; adjustable edge mount hinges with chrome plate finish
- · Adjustable, removable tray racks with universal wire slides; fixed spacing at 3"
- · Accommodates 12"x20"x2.5" steam table pans, 18"x26" sheet pans and GN 2/1 or 1/2 pans
- Available in 4 sizes: under-counter, ½ height, ¾ height and full height

#### **OPTIONS AND ACCESSORIES**

- Solid aluminum door with black anodized finish on interior and exterior
- Adjustable stainless steel universal tray slides for 12"x20" and 18"x26" pans; 3" standard spacing
- Fixed angle slides for 18"x26" pans at 1.5" spacing
- Low wattage option\*: 120v, 1550W, 13A, NEMA 5-15P
- CSA low wattage option\*: 120v, 1400w, 12A, NEMA 5-15P
- Alternate electrical configurations (contact factory)
- Dutch door (HL4-18 only)
- \*Note: low wattage options will affect performance

# **CERTIFICATIONS**







# **WARRANTY**

Three year warranty for parts and labor.























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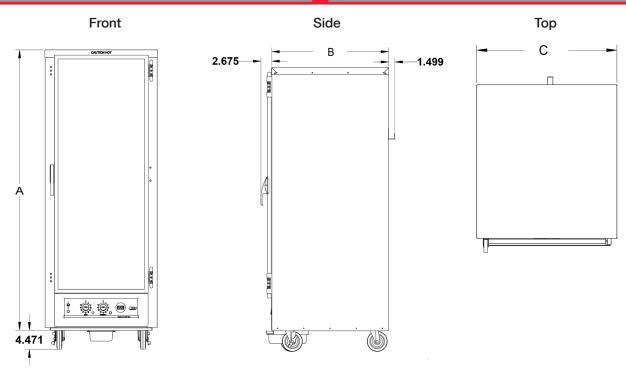
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# **SPECIFICATIONS**



# **CLEARANCES**

A clearance of at least 2" from any wall or combustible material. A clearance of least 36" at the front of the cabinet is required to open the door. Cabinet must be placed on a solid level floor.

# **ELECTRICAL DATA**

Single electrical connection, 120 volts, 2100 Watts, 17.5 Amps, 60Hz, single phase, NEMA 5-20P plug

Model Number	Pan Capacity*		Inside Working Height		Height [A]		Depth [B]		Width [C]		Caster Diameter		Shipping weight	
	12"x20"	18"x26"	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kg
HL4-5	10	5	15 <sup>5/16</sup>	389	31 <sup>5/8</sup>	803	31 <sup>1/2</sup>	800	26 <sup>1/2</sup>	673	5	127	104	47
HL4-8	16	8	24 <sup>5/16</sup>	634	405/8	1032	31 <sup>1/2</sup>	800	26 <sup>1/2</sup>	673	5	127	147	67
HL4-14	28	14	44	1118	58 <sup>5/8</sup>	1489	31 <sup>1/2</sup>	800	26 <sup>1/2</sup>	673	5	127	170	77
HL4-18	36	18	54 <sup>1/2</sup>	1384	70 <sup>5/8</sup>	1780	31 <sup>1/2</sup>	800	26 <sup>1/2</sup>	673	5	127	218	99

<sup>\*</sup> Pan spacing at 3" (76mm)

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