

Job: Item No.

Notes:

Model Number: ☐ HL4-5 ☐ HL4-8 ☐ HL4-14

☐ HL4-18

hotLOGIX® Heated Holding Cabinets



DESCRIPTION

hotLOGIX HL2 Series Heated Humidified Food Holding Cabinets are designed to hold cooked food, warm and ready for serving. They are constructed of lightweight, sturdy aluminum and feature a removable bottom-mounted heating module with recessed dial control. They come in under-counter, half height, 3/4 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 blower heat and humidity module. Capable of heating to 190°F (88°C). 5" diameter rubber casters, all-swivel, two fitted with brakes. Single panel tempered glass door with magnetic latch. Single electrical connection: 120 volts, 2100 watts, 17.5 Amps, 60 Hz,, single phase, 8 foot rubber cord with NEMA 5-20P grounding plua

WARRANTY

One year warranty for parts and labor.

SPECIFICATIONS

FEATURES

- Recessed manual dial controls for easy temperature and humidity settings; digital thermometer
- Removable, bottom mounted blower heater with active humidity reservoir; manual fill
- Capable of heating to 190°F (88°C); pre-heat to 169°F (71°C) in approximately 30 minutes
- Double wall, insulated aluminum construction; .063 exterior with 2V finish; .125 natural aluminum base
- Single-pane, tempered glass door set in extruded aluminum frame with santoprene gasket; heavy-duty edge-mounted, chrome-plated latch with magnetic
- Adjustable edge-mount hinges with chrome plate finish
- 5" diameter casters with rubber tread, all-swivel, two fitted with brakes
- Adjustable, removable tray racks with universal wire slides; fixed spacing at 3"
- Accommodates 12"x20"x2.5" steam table pans, 18"x26" sheet pans, G/N 2/1 and G/N 1/2 pans
- Available in 4 sizes: under-counter, 1/2 height, 3/4 height and full height
- 120 volts, 2100 watts, 17.5 Amps, 60 Hz,, single phase, 8 foot rubber cord with NEMA 5-20P grounding plug

OPTIONS AND ACCESSORIES

- Solid aluminum door with black anodized finish
- Stainless steel universal tray slides for 12"x20" and 18"x26" pans; 3" standard spacing; adjustable at 1.5" increments.
- Fixed angle slides for 18"x26" pans at 1.5" spacing
- Low wattage option*: 120V, 1500w, 13A, NEMA 5-15P
- CSA low wattage option*: 120v, 1400w, 13A, NEMA 5-15P
- Alternate electrical configurations (contact factory)
- Dutch door (HL4-18 only)

*Note: low wattage options will affect cabinet performance

CERTIFICATIONS













CARTER-HOFFMANN 1551 McCormick Ave., Mundelein, IL 60060 847.362.5500 800.323.9793 www.carter-hoffmann.com

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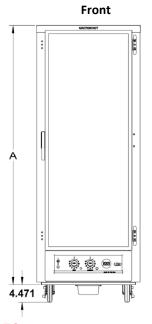
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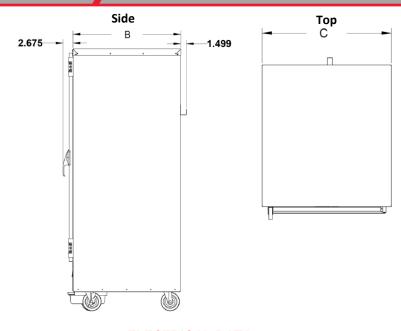
Model Number: ☐ HL4-5 ☐ HL4-8 ☐ HL4-14

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hotLOGIX® Heated Holding Cabinets

SPECIFICATIONS





CLEARANCES

A clearance of at least 2" from any wall or combustible material. A clearance of at least 36" at the front of the cabinet is required to open the door.

ELECTRICAL DATA

Single electrical connection: 120 volts, 2100 watts, 17.5 A, 60Hz, single phase. Ten foot, three wire rubber cord with 3-prong grounding plug. NEMA 5-20P.

Model Number	Pan Capacity*		Inside Working Height		Height [A]		Depth [B]		Width [C]		Caster Diameter		Weight	
	12"x20"	18"x26"	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kg
HL4-5	10	5	15 ³ / ₈	389	31 ⁵ / ₈	803	31 ¹ / ₂	800	26 ¹ / ₂	673	5	127	104	47
HL4-8	16	8	24 ³ / ₈	634	40 ⁵ / ₈	1032	31 ¹ / ₂	800	26 ¹ / ₂	673	5	127	147	67
HL4-14	28	14	44	1118	58 ⁵ / ₈	1489	31 ¹ / ₂	800	26 ¹ / ₂	673	5	127	170	77
HL4-18	36	18	54 ¹ / ₂	1384	70 ⁵ / ₈	1780	31 ¹ / ₂	800	26 ¹ / ₂	673	5	127	218	99

^{*}Pan spacing at 3" (76mm)

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