



hotLOGIX®

Job:                   Item No.:  
Notes:  
Model Number:  HL8-5    HL8-8  
 HL8-14    HL8-18

hotLOGIX® Heated Holding Cabinets

SPECIFICATIONS



HL8-18

DESCRIPTION

hotLOGIX HL8 Series Heated Food Holding Cabinets are designed to hold cooked food warm and ready for serving. They are constructed of sanitary stainless steel and features a top-mounted heating system with digital controls and precision engineered ducts for even air flow throughout the cabinet. They come in under-counter, half height, ¾ height and full height.

SHORT FORM SPECIFICATIONS

hotLOGIX holding cabinet with adjustable stainless steel slides for 12"x20" or 18"x26 pans on removable racks. 20 gauge stainless steel interior and exterior; 12 gauge castor bolsters and perimeter supports welded to bolsters; double wall, insulated construction with blower heat and precision engineered side wall ducting for even air flow. Top mounted heater with digital controls. Capable of heating to 200°F (93°C). 5" diameter rubber casters; 2 with brakes. Double panel, insulated door with magnetic latch. Single electrical connection with 10 foot rubber cord with grounding plug. HL8-5 & HL8-8: 120 volts, 1100 watts, 9.2A, 60 Hz, single phase, NEMA 5-15P. HL8-14 & HL8-18: 120 volts, 2100 watts, 17.5A, 60 Hz, single phase, NEMA 5-20P.

FEATURES

- Digital controls; view actual temperature touchpad; low temperature sensor with indicating light and audible alarm
  - Digital temperature thermometer with protected remote sensing bulb; digital display
  - Top mounted blower heater, capable of heating to 200°F (93°C); pre-heat to 160°F (71°C) in approximately 25 minutes
  - Double wall, insulated stainless steel construction; filled with 2" thick high-density fiberglass wrap-around insulation; 20 gauge interior and 20 gauge polished exterior stainless steel; full depth castor bolster with perimeter supports welded to bolsters
  - Double panel door filled with 2" thick high-density fiberglass insulation; heavy-duty edge mounted, chrome-plated latch with magnetic catch
  - High temperature magnetic door gasket mounted to cabinet
  - 5" diameter casters with rubber tread, all-swivel, two fitted with brakes; 3" casters on HL8-5
  - Adjustable, self-closing, edge mount hinges with chrome plate finish
  - Removable tray racks with universal stainless steel slides; standard spacing at 3", adjustable on 1.5" centers
  - Accommodates 12"x20" steam table pans, 18"x26" sheet pans and GN 2/1 or 1/2 pans
- Four sizes: under-counter, ½ height, ¾ height and full height

OPTIONS AND ACCESSORIES

- Dutch doors; add suffix "-D" (HL8-14 & HL8-18 only)
- Pass-through; add suffix "-P"
- Dutch door/pass-through; add suffix "-DP" (HL8-14 & HL8-18 only)
- Tempered glass, double pane door(s); add suffix "-G"
- Menu card holder (solid door cabinets only)
- Fixed angle pan racks for 18"x26" sheet pans; spaced on 1.5" centers
- **Correctional package:** reinforced cord grip, locking panel cover, pan slides welded to ducts, duct hold downs, tamper-resistant fasteners, stainless steel finger pull grips
- Alternate electrical configurations (contact factory)

CERTIFICATIONS



WARRANTY

Three year warranty for parts and labor.

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Form HL8 0521



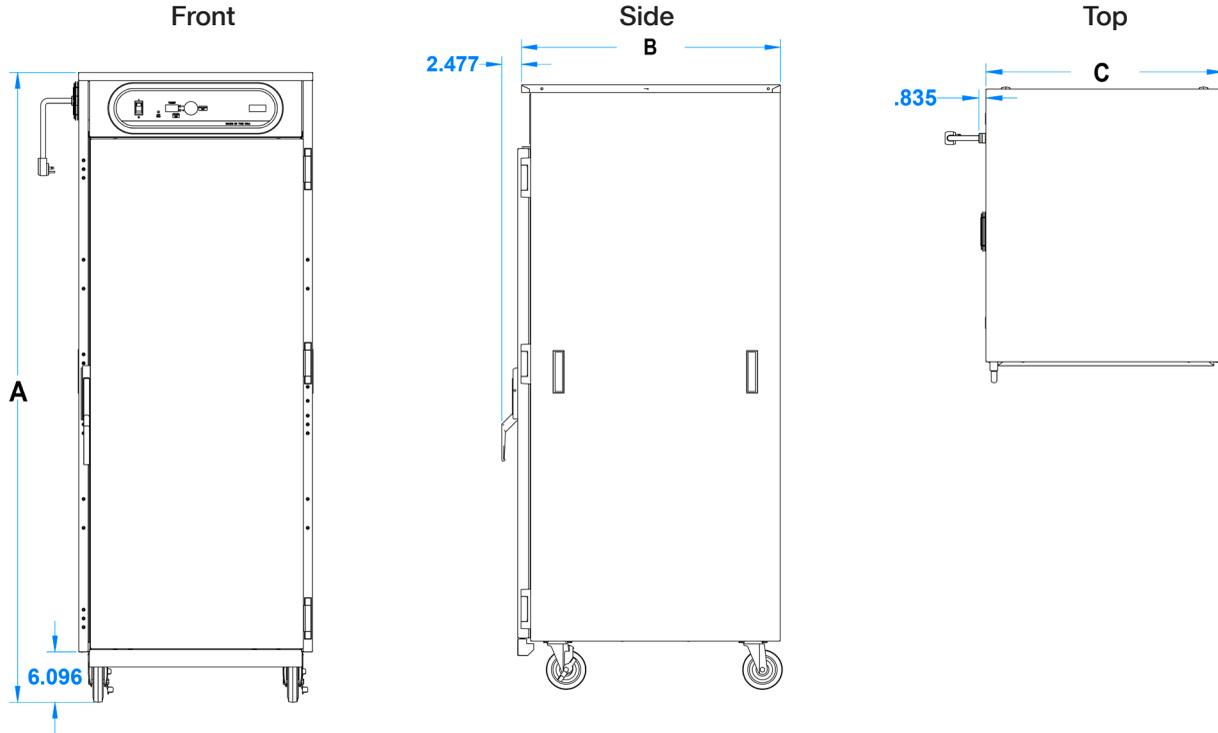


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**SPECIFICATIONS**



**CLEARANCES**

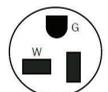
A clearance of at least 2" from any wall or combustible material. A clearance of least 36" at the front of the cabinet is required to open the door. Cabinet must be placed on a solid level floor.

**ELECTRICAL DATA**

Single electrical connection. 120 Volts, 1150 Watts, 9.2 Amps, 60Hz, single phase. NEMA 5-15P



HL8-14 & HL8-18: 120 Volts, 2100 Watts, 17.5 Amps, 60Hz, single phase. NEMA 5-20P



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
HL8-5	10	5	16 <sup>15/16</sup>	430	33 <sup>1/2</sup>	851	33 <sup>1/16</sup>	840	28	711	3	76	261	118
HL8-8	16	8	26 <sup>9/16</sup>	675	45 <sup>1/2</sup>	1156	33 <sup>1/16</sup>	840	28	711	5	127	312	141
HL8-14	28	14	45 <sup>1/2</sup>	1156	64 <sup>3/8</sup>	1635	33 <sup>1/16</sup>	840	28	711	5	127	413	189
HL8-18	36	18	57 <sup>1/2</sup>	1461	76 <sup>3/8</sup>	1940	33 <sup>1/16</sup>	840	28	711	5	127	485	220

\* Pan spacing at 3" (76mm)

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