



Job: Item No.:

Notes:

Model Number: □ HL7-5 □ HL7-8

□ HL7-14 □ HL7-18

# hotLOGIX® Heated Holding Cabinets

# **SPECIFICATIONS**



## **DESCRIPTION**

hotLOGIX HL7 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 dial control 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 caster bolsters and perimeter supports welded to bolsters; double wall, insulated construction with blower heat and precision engineered side wall ducting for even air flow. 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. HL7-5 & HL7-8: 120 volts, 1100 watts, 9.2A, 60 Hz, single phase, NEMA 5-15P. HL7-14 & HL7-18: 120 volts, 2100 watts, 17.5A, 60 Hz, single phase.

### **FEATURES**

- Dial control for easy temperature setting; dial thermometer with remote sensing bulb; on/off switch with power indicating light
- 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;
  gauge interior and 20 gauge polished exterior stainless steel; full depth caster 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
- 5" diameter casters with rubber tread, all-swivel, two fitted with brakes; 3" casters on HL7-5
- 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, 1/2 height, 3/4 height and full height

#### **OPTIONS AND ACCESSORIES**

- Dutch doors; add suffix "-D" (HL7-14 & HL7-18 only)
- Pass-through; add suffix "-P"
- Dutch door/pass-through; add suffix "-DP" (HL7-14 & HL7-18 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
- · Electronic controls

#### **CERTIFICATIONS**





### WARRANTY

Three year warranty for parts and labor.





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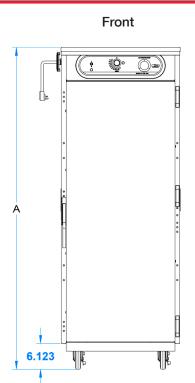
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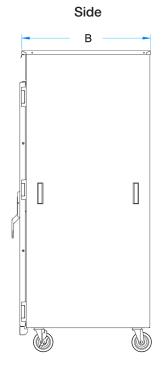
Model Number: □ HL7-5 □ HL7-8

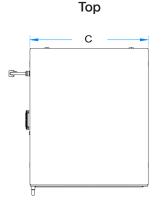
□ HL7-14 □ HL7-18

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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**

HL7-5 & HL7-8: 120 Volts, 1150 Watts, 9.2 Amps, 60Hz, single phase

HL7-14 & HL7-18: 120 Volts, 2100 Watts, 17.5 Amps, 60Hz, single phase

Single electrical connection, 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
HL7-5	10	5	16 <sup>15/16</sup>	430	331/2	851	331/16	840	28	711	3	76	261	118
HL7-8	16	8	26 <sup>9/16</sup>	675	45 <sup>1/2</sup>	1156	331/16	840	28	711	5	127	312	141
HL7-14	28	14	45 <sup>1/2</sup>	1156	643/8	1635	331/16	840	28	711	5	127	413	189
HL7-18	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

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

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