



Job: Item No.:

Notes:

Model Number: □ HL5-5 □ HL5-8

SPECIFICATIONS

□ HL5-14 □ HL5-18

hotLOGIX® Heated Holding Cabinets



HL5-18

DESCRIPTION

hotLOGIX HL5 Series Heated Food Holding Cabinets are designed to hold cooked food warm and ready for serving. They are constructed of lightweight, sturdy insulated aluminum and feature 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, 3/4 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. Aluminum interior and exterior, 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. HL5-5 & HL5-8: 120 volts, 1100 watts, 9.2A, 60 Hz, single phase, NEMA 5-15P. HL5-14 & HL5-18: 120 volts, 2100 watts, 17.5A, 60 Hz, single phase, NEMA 5-20P.

FEATURES

- Dial control for easy temperature setting; dial thermometer with remote sensing bulb; on/off switch with power indicating liaht
- 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 aluminum construction; filled with 2" thick high-density fiberglass wrap-around insulation; .063 exterior with 2V finish; 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 mounted to cabinet
- 5" diameter casters with rubber tread, all-swivel, two fitted with brakes; 3" casters on HL5-5
- · 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"x2.4" 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" (HL5-14 & HL5-18 only)
- · Pass-through; add suffix "-P"
- Dutch door/pass-through; add suffix "-DP" (HL5-14 & HL5-18 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
- · Digital controls
- Alternate electrical configurations (contact factory)

CERTIFICATIONS





WARRANTY

Three year warranty for parts and labor.



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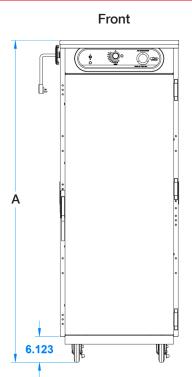
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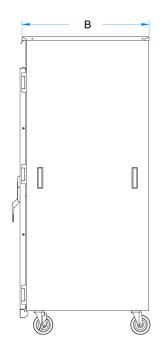
Model Number: □ HL5-5 □ HL5-8

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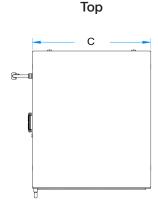
hotLOGIX® Heated Holding Cabinets

SPECIFICATIONS





Side



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

HL5-5 & HL5-8: 120 Volts, 1150 Watts, 9.2 Amps, 60Hz, single phase, NEMA 5-15P

HL5-14 & HL5-18: 120 Volts, 2100 Watts, 17.5 Amps, 60Hz,

single phase, NEMA 5-20P

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
HL5-5	10	5	16 ^{15/16}	430	331/2	851	331/16	840	28	711	3	76	261	118
HL5-8	16	8	26 ^{9/16}	675	45 ^{1/2}	1156	331/16	840	28	711	5	127	312	141
HL5-14	28	14	45 ^{1/2}	1156	643/8	1635	331/16	840	28	711	5	127	413	189
HL5-18	36	18	57 ^{1/2}	1461	76 ^{3/8}	1940	33 ^{1/16}	840	28	711	5	127	485	220

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

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