



hotLOGIX®

Job:                   Item No.:  
Notes:  
Model Number:  HL9-5    HL9-8  
 HL9-14    HL9-18

hotLOGIX® Heated Holding Cabinets

SPECIFICATIONS



HL9-18  
(shown with optional Dutch doors)

DESCRIPTION

hotLOGIX HL9 Series Heated Humidified Food Holding Cabinets are designed to hold cooked food warm and ready for serving. They are constructed of sanitary insulated stainless steel and feature a top-mounted heat and humidity system. Dial controls for heat and humidity 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. Stainless steel interior and polished exterior, double wall, insulated construction with top mounted blower heat and water reservoir with immersed element for active humidity; precision engineered side wall ducting for even air flow. Capable of heating to 200°F (93°C) and achieving 90% humidity. 5" diameter rubber casters (3" dia. on HL9-5); 2 with brakes. Double panel, insulated door with magnetic latch. Single electrical connection with 10 foot rubber cord with grounding plug. 120 volts, 2100 watts, 17.5A, 60 Hz, single phase. NEMA 5-20P.

FEATURES

- Dial control for easy temperature and humidity setting; dial thermometer with remote sensing bulb; on/off switch with power indicating light
- Top mounted 1000 watt blower heater, capable of heating to 200°F (93°C); pre-heat to 160°F (71°C) in approximately 25 minutes
- Top mounted water reservoir with 1000 watt immersed element to generate active humidity
- Double wall, insulated stainless steel; 18 gauge interior and 20 gauge polished exterior; filled with 2" thick high-density fiberglass wrap-around insulation; 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 HL6-5
- 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" (HL9-14 & HL9-18 only)
- Pass-through; add suffix "-P"
- Dutch door/pass-through; add suffix "-DP" (HL9-14 & HL9-18 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
- Autofill connection

CERTIFICATIONS



WARRANTY

Three year warranty for parts and labor.

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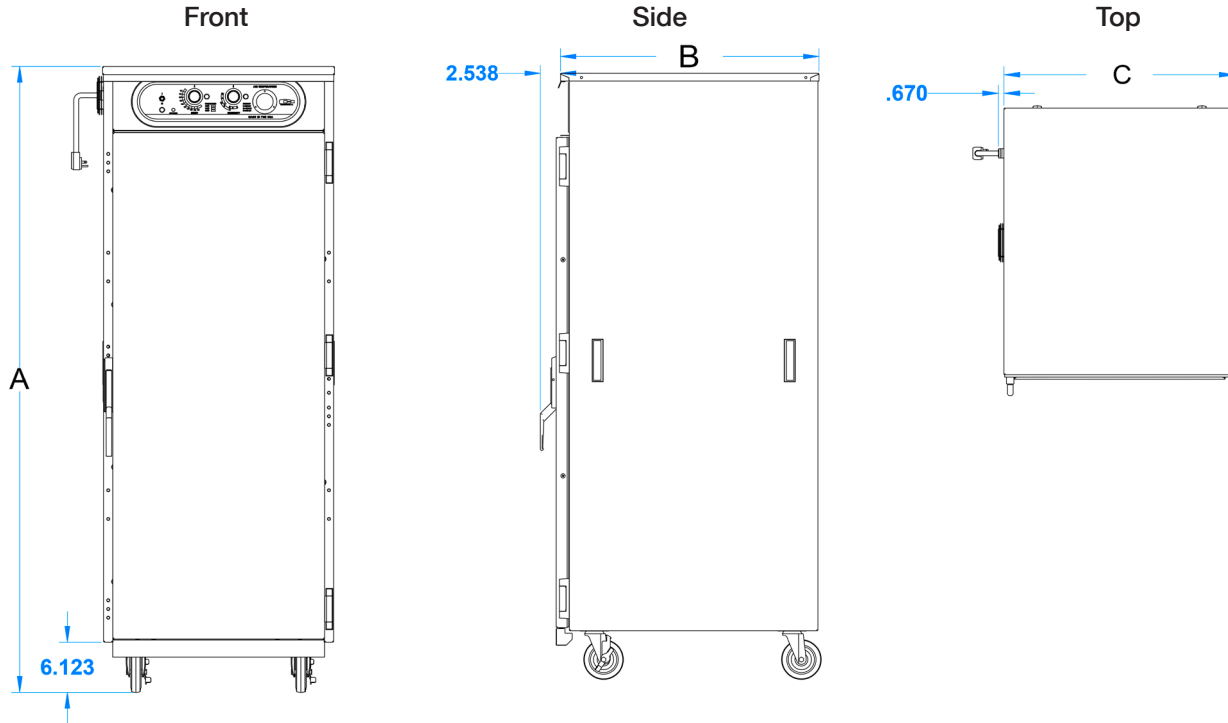
Notes:

Model Number:  HL9-5       HL9-8

HL9-14       HL9-18

hotLOGIX® Heated Holding Cabinets

**SPECIFICATIONS**

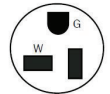


**CLEARANCES**

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



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
HL9-5	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
HL9-8	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
HL9-14	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
HL9-18	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)

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Carter-Hoffmann exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

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