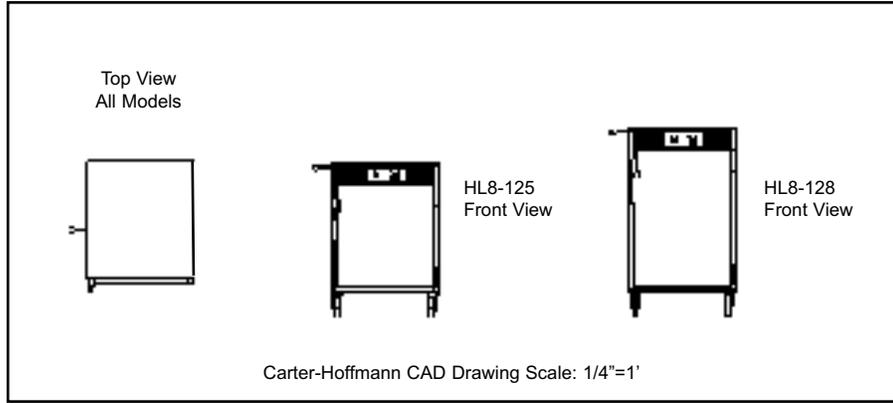




# HL8 Series hotLOGIX HEATED HOLDING CABINETS (with forced air heating system) for 12" x 20" pans

CARTER-HOFFMANN  
HEATED HOLDING CABINETS  
FOOD SERVICE EQUIPMENT



Model Number	Pan Capacity*	Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
		in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kgs
HL8-125	5	15 <sup>3</sup> / <sub>4</sub>	400	30 <sup>5</sup> / <sub>8</sub>	778	24 <sup>3</sup> / <sub>4</sub>	629	18 <sup>3</sup> / <sub>8</sub>	467	5	127	152	69
HL8-128	8	24	610	38 <sup>7</sup> / <sub>8</sub>	987	24 <sup>3</sup> / <sub>4</sub>	629	18 <sup>3</sup> / <sub>8</sub>	467	5	127	210	95

\*Capacity shown for 2 1/2" deep pans.

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet welded to cabinet liner and bolted to base.

**CABINET MATERIAL...** All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

**BASE FRAME...** 16 gauge stainless steel with all sides turned down for rigidity.

**CASTERS...** 5" diameter heavy-duty casters with rubber tread. Double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Two casters fitted with brakes.

**INSULATION...** High density fiberglass, full 1" thick continuous wrap-around type in top, bottom and sides.

**DOORS...** Double panel stainless steel; 20 gauge polished exterior and 24 gauge interior. Filled with 1" thick high density fiberglass insulation. Field reversible door swing and gasketless design.

**HINGES...** Adjustable edgemount hinges with chrome plate finish.

**LATCH...** Heavy-duty edgemount latch with magnetic catch.

**TRAY RACK ASSEMBLIES...** Removable 16 gauge stainless steel tray racks with 18 gauge stainless steel channel slides. Channel slides welded to rack assemblies and spaced on 2 3/4" centers.

**CONTROLS...** Solid state electronic temperature controller with digital temperature display and temperature alarm. On/off switch and power indicating light.

**LOW TEMPERATURE ALARM...** Equipped with audible low temperature alarm. Factory pre-set at 150°F (66°C). Adjustable range of 110°F (43°C) to 150°F (66°C).

**HEATING SYSTEM...** Forced air heating system. Incoloy-sheathed heating element, fan motor, solid state temperature controller, digital temperature display and on/off switch with power indicating light.

**ELECTRICAL CHARACTERISTICS...** Operates on 120 volts, 60 cycle, single phase, 1000 watts, 8.3 amps. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 200° F (94° C). Preheat to 160° F (71° C) in approximately 20 minutes.

**ACCESSORIES/OPTIONS...**

- Stacking kit
- Pass-through doors
- Glass doors
- 3" casters
- 4" legs in lieu of casters
- Alternate electrical configurations

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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# FEATURES & BENEFITS

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## HIGH PERFORMANCE CONVECTION HEATER...

Heating system located in top of cabinet with blower for quick heat up and recovery and even heat distribution throughout the cabinet.

## STAINLESS STEEL CONSTRUCTION...

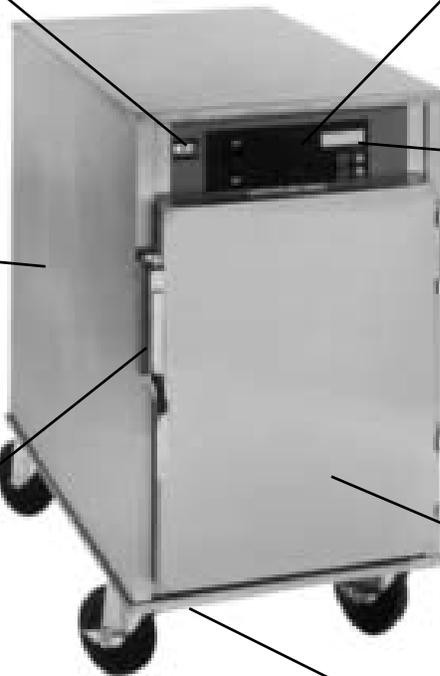
All stainless steel interior and exterior for easy sanitation and long lasting appearance.

## GASKETLESS DOOR DESIGN WITH EASY GRIP HANDLE...

Ergonomically designed for easy opening. Magnetic catch keeps door positively closed for maximum cabinet temperature maintenance. Gasketless design reduces maintenance.

## HL8 Series hotLOGIX HEATED HOLDING CABINETS

*Since 1947, Foodservice Equipment That Delivers!*



HL8-125

## SOLID STATE ELECTRONIC CONTROLLER...

Ensures reliable and consistent cabinet temperature for safe food holding. Digital display for accurate temperature monitoring.

## LOW TEMPERATURE SAFETY ALARM...

Alarm alerts the operator if the cabinet temperature drops below a designated level, promoting food safety.

## HEAVY-DUTY DOOR HINGES...

Long lasting and durable for frequent opening and closing of doors.

## HIGH DENSITY FIBERGLASS INSULATION...

Insulation in cabinet sides, top, bottom, and door for maximum heat retention and efficiency.

## STAINLESS STEEL CASTER BASE...

Durable & mobile, for cabinet versatility.

## REMOVABLE STAINLESS STEEL TRAY RACKS...

Makes routine cleaning simple and quick.



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