



# HL7 Series

## hotLOGIX HEATED HOLDING CABINETS

(stainless steel with mechanical controls)

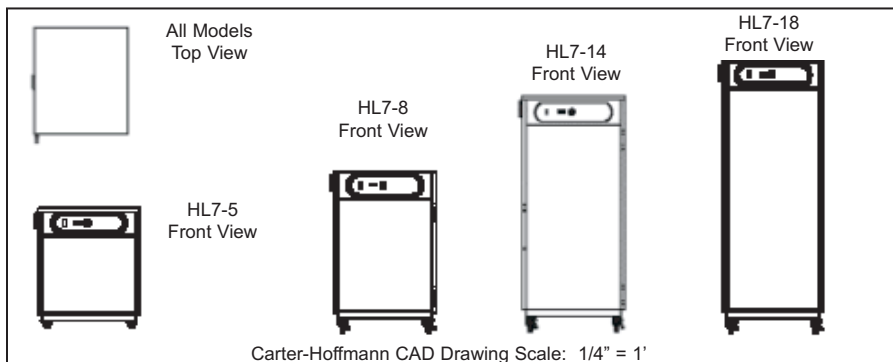
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT  
HEATED HOLDING CABINETS

# SPECIFICATIONS

Printed in U.S.A. E77 1212  
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Model Number	Pan/Tray Capacity		Spacing		Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
	12"x20"	18"x26"	in	mm	in	mm	Height		Depth		Width		in	mm	lbs	kg
							in	mm	in	mm	in	mm				
HL7-5*	10	5	3	76	16 <sup>15</sup> / <sub>16</sub>	430	33 <sup>1</sup> / <sub>2</sub>	851	33 <sup>1</sup> / <sub>16</sub>	840	28	711	3	76	271	123
HL7-8	16	8	3	76	26 <sup>9</sup> / <sub>16</sub>	675	45 <sup>1</sup> / <sub>2</sub>	1156	33 <sup>1</sup> / <sub>16</sub>	840	28	711	5	127	322	146
HL7-14	28	14	3	76	45 <sup>1</sup> / <sub>2</sub>	1156	64 <sup>3</sup> / <sub>8</sub>	1635	33 <sup>1</sup> / <sub>16</sub>	840	28	711	5	127	423	192
HL7-18	36	18	3	76	57 <sup>1</sup> / <sub>2</sub>	1461	76 <sup>3</sup> / <sub>8</sub>	1940	33 <sup>1</sup> / <sub>16</sub>	840	28	711	5	127	495	225

\*Under-counter height.

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet welded to base. All seams turned in to eliminate raw edges.

**CABINET MATERIAL...** All stainless steel construction; 20 gauge polished exterior and 18 gauge interior.

**BASE FRAME...** 12 gauge stainless steel full depth caster bolsters with 12 gauge stainless steel perimeter supports welded to bolsters.

**CASTERS...** 5" diameter casters with rubber tread (3" casters on HWU5). Four swivel casters. Two casters fitted with brakes.

**INSULATION...** 2" thick high density continuous wrap-around type fiberglass insulation.

**DOOR...** Welded double panel stainless steel door; 20 gauge polished exterior and 20 gauge interior. Filled with 2" thick high density fiberglass insulation. Field reversible.

**HINGES...** Adjustable edge mount hinges with chrome plate finish.

**GASKET...** High temperature Teflon gasket mounted to cabinet.

**HANDLES...** Four recessed pull grips on sides of cabinet.

**LATCH...** Heavy-duty edge mount latch with magnetic catch.

**TRAY RACK ASSEMBLY...** Removable 18 gauge stainless steel ducts. with removable 16 gauge stainless steel universal slides, fully adjustable at 1-1/2" spacing. Standard spacing at 3" centers.

**THERMOMETER...** Dial thermometer with remote sensing probe and sensing probe protector.

**CONTROLS...** Dial temperature control knob and temperature display.

**HEATING SYSTEM...** Top mounted blower heater for even heat distribution. High impedance protected, internally cooled fan motor. Single cooling fan. Full range thermostat and on/off switch with power indicating light.

### ELECTRICAL CHARACTERISTICS...

HL7-5 & HL7-8 operate on 120 volts, 60 cycle, single phase, 1100 watts, 9.2 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-15P. HL7-14 & HL7-18 operate on 120 volts, 60 cycle, single phase, 2100 watts, 17.5 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-20P.

**PERFORMANCE...** Capable of heating to 200°F (93°C). Preheat to 160°F (71°C) in approximately 25 minutes.

### ACCESSORIES/OPTIONS...

- ☐ Menu card holder (solid door units only)
- ☐ Alternate electrical configurations
- ☐ Dutch door-add suffix "-D" (HL7-14 & HL7-18 only)
- ☐ Dutch door/pass-thru-add suffix "-DP" (HL7-14 & HL7-18 only)
- ☐ Pass-through: add suffix "-P"
- ☐ Tempered glass double pane doors
- ☐ Fixed angles for 18"x26" sheet pans
- ☐ Additional slide pairs (universal models only)

Specifications subject to change through product improvement & innovation.



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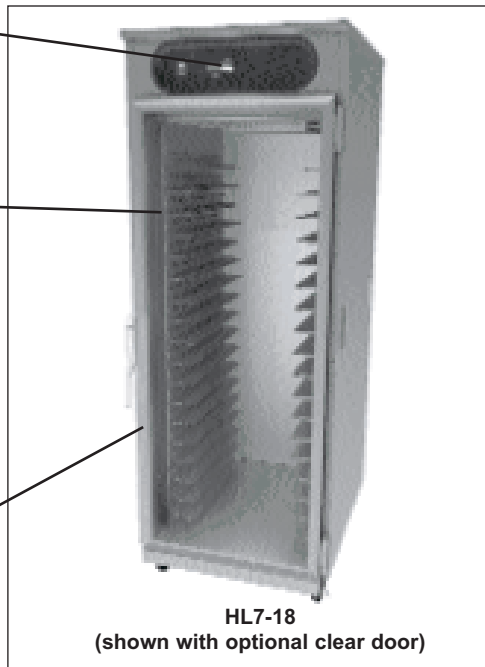
*Since 1947, Foodservice Equipment That Delivers!*

**SIMPLE DIAL CONTROL...** Dial in temperature from 85°F to 200°F. Dial type temperature readout.

**PRECISION ENGINEERED HEAT DUCT SYSTEM...**

Stainless steel heat duct provides even and efficient heating throughout the entire cabinet for safe and consistent results. Temperature stratification throughout cabinet during preheat and hold is less than 2°F (NSF test protocol). Quick heat recovery. Ducts removable without tools for easy cleaning.

**FIELD REVERSIBLE DOOR(S)...** Double panel, fully insulated, with magnetic door latch and heavy-duty hinges. Full perimeter silicone gasket attached to cabinet.



**FOUR CABINET SIZES...** Under-counter, 1/2 height, 3/4 height and full height cabinets with true capacities. Cabinets have adjustable universal slides for 12"x20", 18"x26" and Gastronorm pans. Optional fixed angle sides for 18"x26" sheet pans.

