



Job: Item No.:

Notes:

Model Number: □ HL7-1812

# hotLOGIX® Heated Holding Cabinets

# **SPECIFICATIONS**



HL7-1812

## **DESCRIPTION**

hotLOGIX HL7-1812 Heated Food Holding Cabinet is designed to hold cooked food warm and ready for serving. It is constructed of sanitary stainless steel and features a top-mounted heating system with dial control and precision engineered ducts for even air flow throughout. It is a full height cabinet with Dutch doors and transport features such as a full perimeter wrap-around bumper, full-length ergonomic door handles and transport latches.

## **SHORT FORM SPECIFICATIONS**

hotLOGIX holding cabinet with 12 pairs of adjustable stainless steel slides for 12"x20" or 18"x26 pans on removable racks, 4.5" spacing; adjustable at 1.5" increments. 20 gauge stainless steel 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 all swivel, rubber casters; 2 with brakes. Double panel, insulated Dutch doors with full-length handles and transport latches. 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 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; 20 gauge interior and polished exterior; full depth caster bolster with perimeter supports welded to bolsters
- Double panel door filled with 2" thick high-density fiberglass insulation; side-mounted transport latches
- High temperature magnetic door gasket mounted to cabinet
- · Adjustable, self-closing, edge mount hinges with chrome plate finish
- Non-marking gray vinyl bumper set in full perimeter, 3/16" heavy-duty extruded aluminum frame with reinforced corner cut-outs
- 5" diameter casters with rubber tread, all-swivel, two fitted with brakes
- Removable tray racks with universal stainless steel slides; standard spacing at 4.5", adjustable on 1.5" centers
- Accommodates 12"x20" steam table pans, 18"x26" sheet pans and GN 2/1 or 1/2 pans

## **OPTIONS AND ACCESSORIES**

- Additional slide pairs
- Alternate electrical configurations (contact factory)
- Digital controls

# **CERTIFICATIONS**





#### WARRANTY

Three year warranty for parts and labor.







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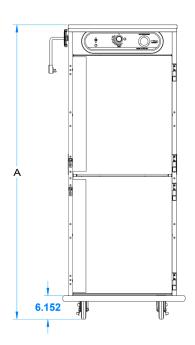
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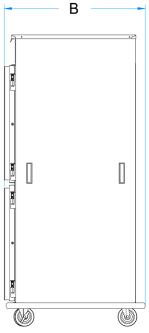
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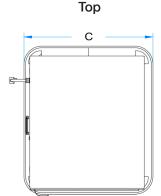
# **SPECIFICATIONS**











# **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**

Single electrical connection. 120 Volts, 2100 Watts, 17.5 Amps, 60Hz, single phase. 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
HL7-1812	24	12	571/2	1461	76 <sup>3/8</sup>	1140	36 <sup>5/8</sup>	930	31 <sup>3/8</sup>	797	5	127	468	199

<sup>\*</sup> Pan spacing at 4.5" (114mm)

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