



HL10 Series

hotLOGIX HUMIDIFIED PIZZA CABINET

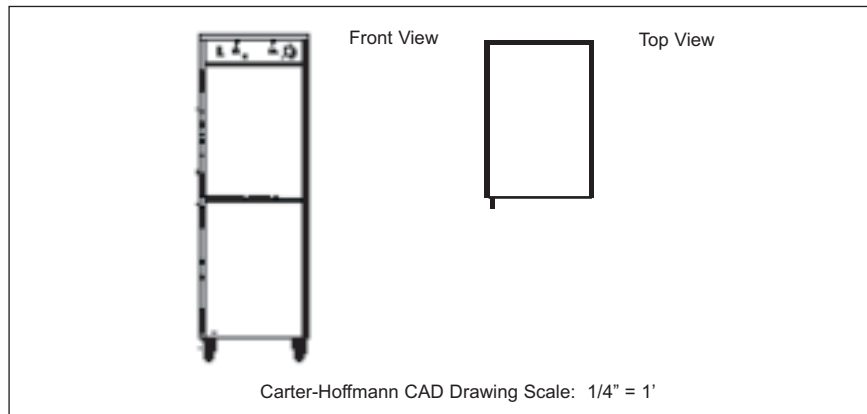
(stainless steel with electronic controls)

For Open or Boxed Pizza

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HUMIDIFIED HOLDING CABINETS



Model Number	Capacity			Spacing*		Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
	Boxes	Pans						Height		Depth		Width					
	16"	16" Round	18"x26"					in	mm	in	mm	in	mm	in	mm	in	mm
HL10-36	36	36	18	3	76	56 ³ / ₄	1442	78 ¹ / ₂	1994	38 ⁷ / ₈	987	25 ⁵ / ₈	651	5	127	489	222

* Channel slides fixed on 3" centers.

CONSTRUCTION...Double wall heavy-duty cabinet construction with outer cabinet welded to base.

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. Four swivel casters. Two casters fitted with brakes.

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

DOORS...Welded double panel stainless steel Dutch doors; 20 gauge polished exterior and 20 gauge interior. Filled with 2" thick high density fiberglass insulation. Field reversible. Removable stainless steel drip trough at base of door.

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

GASKET...Full perimeter high temperature magnetic Teflon gasket, with pressure relief gap, mounted to cabinet.

HANDLES...Two recessed pull grips on sides of cabinet.

LATCH...Heavy duty edgemount latch with magnetic catch

TRAY RACK ASSEMBLY...Removable 18 gauge stainless steel ducts. "U" channel slides fixed at 3" spacing. Removable duplex nickel-plated shelves with rear pan/box stops.

THERMOMETER...digital thermometer with remote sensing probe and sensing probe protector.

CONTROLS...Separate digital controls for heat and humidity. Digital readout displays settings. Touchpad to view actual temperature & humidity. Low water and temperature sensors and indicating lights. Audible alarm. Water probe is adjustable to variations in water quality.

WATER RESERVOIR...Water bath slides out for manual filling. Clear amber color high temperature polycarbonate pan allows for viewing of water level. Slides out for easy filling & removal. Easy to remove for cleaning and inexpensive to replace. Autofill capability.

HEAT & HUMIDITY SYSTEM...Top mounted heater with one 1500 watt coiled incoloy-sheathed heating element. High impedance protected, internally cooled fan motor. Single cooling fan. Water reservoir with immersed 500 watt heating element. Blower fan circulates air and humidity. Extra large surface area to quickly recover humidity level. On/off rocker switch with low temperature safety and low water indicating lights. Energy Star.

ELECTRICAL CHARACTERISTICS...Operates 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 190° F (88° C). Preheat to 160° F (71° C) in approximately 25 minutes. 90% maximum relative humidity.

ACCESSORIES/OPTIONS...

- ☐ Menu card holder
- ☐ Alternate electrical configurations
- ☐ Single solid stainless steel door
- ☐ Pass-through
- ☐ Doors with tempered glass window
- ☐ Extra shelves

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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HL10 Series hotLOGIX HUMIDIFIED PIZZA CABINET (stainless steel with electronic controls)

Since 1947, Foodservice Equipment That Delivers!

PRECISION ENGINEERED HEAT DUCT SYSTEM...

Stainless steel heat duct provides even and efficient heating throughout the entire cabinet for safe and consistent results. Ducts are removable without tools for easy cleaning.

VERSATILE RACKS WITH SHELVES...

Hold pizza in boxes up to 16 7/8" square, 16" round pans or 18"x26" trays. Removable duplex nickel-plated shelves support boxes and pans with no danger of falling.

VERSATILE HOLDING OPTIONS...

Use cabinet without humidity for holding boxed pizza. Use low humidity for pizza in pans to keep toppings from drying out. Humidity up to 90% allows for holding other more moisture sensitive foods such as sauces, steamed veggies, meat and pasta.

STAINLESS STEEL DRIP TROUGH...

Located at base of door to catch condensation. Easy lift-off design for emptying and cleaning.

HL10-36-D



LARGE WATER RESERVOIR... Pull-out design allows for easy filling. 5.7 quart (5.4 liter) capacity with autofill water line capability. Dishwasher-safe, clear amber polycarbonate pan for monitoring water level is easy to fill and is removable without tools for emptying and cleaning. The off-the-shelf common size is inexpensive to replace. Low water indicating light on control panel.



EASY-TO-USE DIGITAL CONTROLS... From proofing to holding, control heat and humidity with separate dials. Temperature range of 85°F to 200°F. Separate temperature and humidity set points. Flashing display during preheat mode, turns solid when preheat mode is complete. Temperature and humidity display shows user setting. Press temp and humidity dials to display actual temperature and humidity. Maximum humidity range up to 90%, regardless of air temperature. Low water and low temperature lights with audible alarm.