



HL2 Series

hotLOGIX HEATED HOLDING & PROOFING CABINETS

(non-insulated aluminum with mechanical controls)

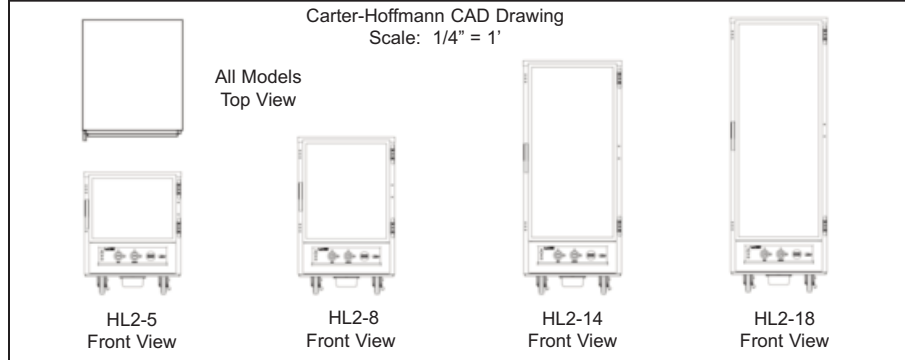
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HUMIDIFIED HOLDING CABINETS

SPECIFICATIONS

Printed in U.S.A. E72 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
HL2-5	10	5	3	76	15 ⁹ / ₁₆	389	31 ⁵ / ₈	803	29 ¹ / ₂	749	24 ¹¹ / ₁₆	627	5	127	99	45
HL2-8	16	8	3	76	24 ⁵ / ₁₆	634	40 ⁵ / ₈	1032	29 ¹ / ₂	749	24 ¹¹ / ₁₆	627	5	127	137	62
HL2-14	28	14	3	76	44	1118	58 ⁵ / ₈	1489	29 ¹ / ₂	749	24 ¹¹ / ₁₆	627	5	127	155	70
HL2-18	36	18	3	76	54 ¹ / ₂	1384	70 ⁵ / ₈	1780	29 ¹ / ₂	749	24 ¹¹ / ₁₆	627	5	127	198	90

CONSTRUCTION...Welded & riveted single wall, non-insulated cabinet construction with cabinet welded to base.

CABINET MATERIAL...All aluminum interior and exterior double wall, insulated construction; .063 aluminum exterior with 2V finish. Base frame: .125 natural aluminum

CASTERS...5" diameter casters with rubber tread. Four swivel casters. Two casters fitted with brakes.

DOOR...Single panel tempered glass door set in extruded aluminum frame. Field reversible. Drip trough at base of door. High temperature santoprene gasket mounted to door.

DRIP TROUGH... Full width aluminum drip trough with 1/2" diameter drain located in center. Located at base of cabinet. Includes plastic catch pan.

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

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

TRAY RACK ASSEMBLIES... Universal wire slides at fixed spacing of 3". Assemblies removable. Hold 18"x26" sheet pans, 12"x20" steam table pans, 2/1 or 1/2 G/N pans.

THERMOMETER...Digital thermometer with remote sensing bulb and sensing bulb protector. Displays temperature in one degree increments.

CONTROLS...Dial type controls. One dial for heat and one dial for humidity level. Set temperature dial at 3 and humidity dial at 7+ for proofing (approximate temperature of 85°-100°F and 90-95% humidity).

WATER RESERVOIR...Bottom mounted stainless steel water reservoir is part of heater assembly. Element mounted below pan to provide active humidification. Manual fill. Capacity 2.5 quarts.

HEAT & HUMIDITY SYSTEM...Bottom mounted heater with one 1700 watt coiled incoloy-sheathed heating element. High impedance protected fan motor. Water reservoir with 350 watt element affixed to bottom. Blower fan circulates air and humidity. Full range thermostat and on/off switch with power indicating light. Separate dial controls for heat and humidity.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 2100 watts, 17.5 amps. Eight foot rubber cord with 3 prong grounding plug. NEMA 5-20P. See low wattage options below.

PERFORMANCE...Capable of heating to 190°F (88°C). Preheat to 160°F (71° C) in approximately 20 minutes. 95% maximum relative humidity. Low wattage options will affect cabinet performance.

ACCESSORIES/OPTIONS...

- Menu card holder (solid door units only)
- Solid aluminum door with black anodized finish on interior and exterior
- Adjustable universal tray slides for 12"x20" and 18"x26" pans; 3" spacing
- Fixed angle slides for 18"x26" sheet pans
- Low wattage: 120v, 1550 w, 13 A, NEMA 5-15P
- CSA low wattage: 120v, 1400w, 12A, NEMA 5-15P
- Dutch doors (HL2-18 only)

Specifications subject to change through product improvement & innovation.



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FEATURES & BENEFITS

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Since 1947, Foodservice Equipment That Delivers!

PRECISION ENGINEERED ACTIVE HEAT & HUMIDITY SYSTEM... Heat duct provides even and efficient heating throughout the entire cabinet for safe and consistent results. Quick heat and humidity recovery. Proofing and holding can be accomplished in one cabinet. Unit provides full power to both heating and humidity elements regardless of whether you are holding or proofing.

DRIP TROUGH... Located at base of cabinet to catch condensation. Drain hole in center. Plastic drip pan below trough (provided) to catch condensation.



FIELD REVERSIBLE DOOR(S)... Wobble-free single pane tempered glass door for easy viewing of cabinet contents, with magnetic door latch and heavy-duty hinges. Full perimeter santoprene gasket attached to door for best seal.

FOUR SIZES... HL2 series cabinets are available in under-counter, 1/2 size, 3/4 size and full size.

EASY-TO-USE DIAL CONTROLS... From proofing to holding, control heat and humidity with separate analog dials and master on/off switch. Temperature range of 85°F to 190°F. Easy to read digital thermometer and recessed control dials, angled for easier reach. Proofing and holding capability in single cabinet. Cabinet can be operated without humidity.



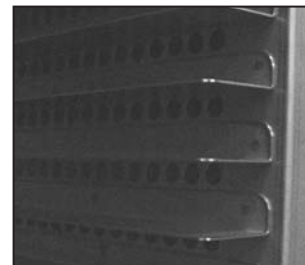
PAN SLIDES... Universal wire slides at fixed spacing of 3". Assemblies removable. Hold 18"x26" sheet pans, 12"x20" steam table pans, 2/1 or 1/2 G/N pans. Adjustable universal stainless steel pan slides or fixed angle pan slides are optional.



Standard fixed universal wire slides



Optional stainless steel adjustable universal slides



Optional fixed angle slides

