



# HBR14 & HBR28 HUMIDIFIED BULK RETHERMALIZATION CABINETS

For Uncovered Bulk Foods

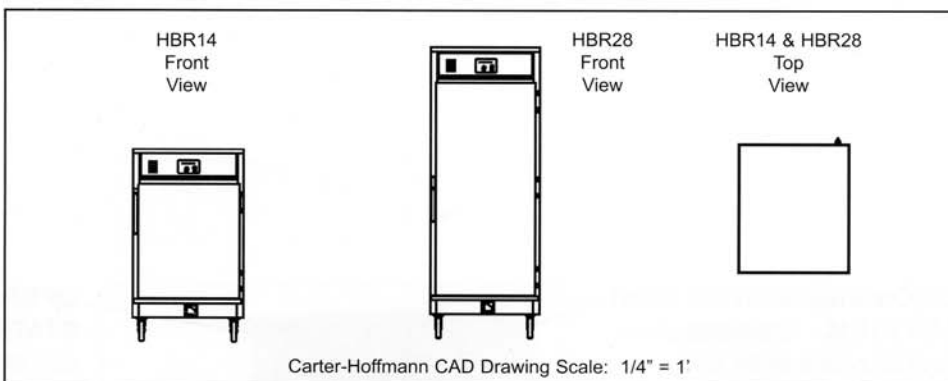
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT  
HUMIDIFIED RETHERMALIZERS



HBR28



Carter-Hoffmann CAD Drawing Scale: 1/4" = 1'

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	kgs			
<input type="checkbox"/> HBR14	14	7	3 1/2	89	27	686	48 3/4	1238	34 1/4	870	27 1/4	692	5	127	375	170
<input type="checkbox"/> HBR28	28	14	3 1/2	89	51 1/2	1308	73 1/4	1861	34 1/4	870	27 1/4	692	5	127	450	204

\* Tray slides adjustable on 1 3/4" centers.

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

**CABINET MATERIAL...** Nickel-bearing type 300 series stainless steel; 20 gauge polished exterior and 20 gauge interior with 16 gauge water reservoir.

**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.

**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. Menu card holder with laminated menu card.

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

**GASKET...** High temperature silicone gasket with pressure relief gap mounted to door.

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

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

**DRIP TROUGH...** Stainless steel condensation drip trough welded below door. Drain valve with front mounted handle.

**TRAY RACK ASSEMBLY...** Removable 18 gauge stainless steel ducts. Removable 16 gauge stainless steel universal slides, fully adjustable at 1 3/4" spacing. Standard spacing at 3 1/2" centers.

**CONTROLLER...** Solid state electronic controller with digital display and two-button touch pad. Factory preset for 12 rethermalization and hold modes. Field programmable.

**HEAT & HUMIDITY SYSTEM...** Top mounted heater with two 2000 watt coiled inconel-sheathed heating elements. High impedance protected, internally cooled fan motor. Dual cooling fans. Precision engineered interior heat duct system. Manual fill water bath with 2000 watt heating element. Extra large surface area to quickly recover humidity level.

**ELECTRICAL CHARACTERISTICS...** Operates on 208 volts, 60 cycle, single phase, 6000 watts, 28.8 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA L6-30P.

**PERFORMANCE...** Capable of heating to 195° F (91° C). Preheat to 225° F (107° C) in approximately 20 minutes. 95% maximum relative humidity.

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



**CARTER-HOFFMANN**

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Printed in U.S.A. H08 0400  
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