

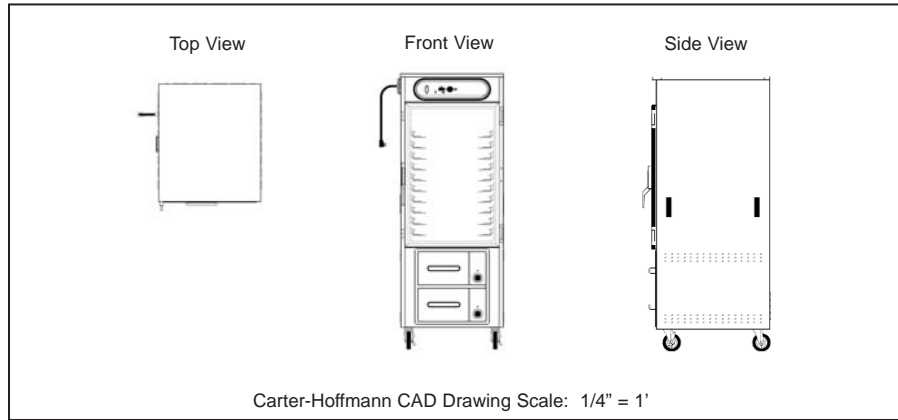


Logix8 Series hotLOGIX HEATED HOLDING CABINETS WITH 2-DRAWER WARMER (stainless steel with electronic controls)

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED HOLDING CABINETS



Model Number	Pan/Tray Capacity		Spacing		Inside Working Height		Overall Dimensions			Caster Diameter		Shipping Weight				
	12"x20"	18"x26"	in	mm	in	mm	Height in	Depth in	Width in	in	mm	lbs	kg			
<input type="checkbox"/> HBU10S1XE-RW	20	10	3	76	35 1/2	902	76 3/8	1940	32 5/8	829	28 1/4	718	5	127	458	208
<input type="checkbox"/> drawer warmer	2*	-														
<input type="checkbox"/> HBC20S1XE-RW	-	20	1 1/2	38	35 1/2	902	76 3/8	1940	32 5/8	829	28 1/4	718	5	127	458	208
<input type="checkbox"/> drawer warmer	2*	-														

*Pans can be up to 6" deep

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 with polished exterior and 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.

DOOR... Welded double panel stainless steel door; polished exterior and 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.

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

TRAY RACK ASSEMBLY... Removable 18 gauge stainless steel ducts. HBU: removable 16 gauge stainless steel universal slides, fully adjustable on 1-1/2" centers. Standard spacing at 3" centers. HBC: fixed angle slides on 1-1/2" centers.

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

DRAWER WARMER... Built-in drawer two-drawer warmer. Self-latching mechanism with stainless steel tracks and bearings. Stainless steel pan provided with each drawer and is capable of holding a 12"x20" pan up to 6" deep (end-loaded).

CONTROLS...
HOLDING CABINET: Digital controls and readout displays for settings. Touchpad to view actual temperature. Low temperature sensor and indicating light. Audible alarm.
DRAWER WARMER: Individual thermostatic dial temperature control - one on each drawer. Adjustable front vent on each drawer. Heat indicating lights.

Specifications subject to change through product improvement & innovation.

HEATING SYSTEM...

HOLDING CABINET: 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.

DRAWER WARMER: Static heating system. Full range thermostat with dial controls and power indicating light.

ELECTRICAL CHARACTERISTICS...

Holding cabinet operates on 120 volts, 60 cycle, single phase, 1100 watts, 9.2 amps. Drawer warmer operates on 120 volts, 60 cycle, single phase, 900 watts, 7.5 amps. Combined operation on 120 volts, 60 cycle, 2000 watts 16.7 amps. NEMA 5-20P plug. Ten foot rubber cord with 3 prong grounding plug.

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
- Pass-through: add suffix "P"
- Tempered glass double pane door-replace "X" with "G" in model number
- Additional slide pairs (HBU only)

SPECIFICATIONS

Printed in U.S.A. E82 0311
 Carter-Hoffmann is a trademark of Carter-Hoffmann LLC.



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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. 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... Double panel, fully insulated, with magnetic door latch and heavy-duty hinges. Full perimeter silicone gasket attached to cabinet.



EASY-TO-USE DIGITAL CONTROLS... Control heat with dial. Temperature range of 85°F to 200°F. Flashing display during preheat mode, turns solid when preheat mode is complete. Temperature display shows user setting. Press temperature dial to display actual temperature. Low temperature light with audible alarm.



HBU10S1GE-RW
(shown with optional clear door)



HBU10S1GE-RW
Drawer Warmer Close-Up

NARROW DRAWER WARMERS... Keep a variety of food hot and ready to serve. Stainless steel pan provided with each drawer accepts 12"x20" steam table pans up to 6" deep (end-loaded).

ONE-TOUCH CLOSING... exclusive self-latching mechanism for easy, one-touch, secure closing. Durable stainless steel tracks and bearings provide smooth, trouble-free operation.

TEMPERATURE & HUMIDITY CONTROL... Individual dial controls on each drawer for temperature and adjustable front vents to control humidity, allowing food to be hot and crispy in one drawer, warm and moist in another. Temperature range of 90°F to 210°F (32°C-99°C).