

Holding that makes sense...

hotLOGIX

Dual environment holding cabinets

Maintain the freshness, nutritional value and eye-appeal of your food. Everything from meats, to vegetables, to sandwiches and even delicate desserts in their optimal environments to keep them at their best. You can be sure of superior performance, with added versatility in a cabinet that meets your space and volume needs.

Hot and ready to serve with two environments in one cabinet

Heated and Heated/Humidified cabinets with an active blower system in cabinet, restore environment in 6 minutes or less.

Gentle warm holding in drawer warmer with adjustable vents

Hold a bunch

Extended bulk holding in cabinet—large volume pan holding

Gentle warm holding in drawer warmer—ideal for wrapped sandwiches, dinner rolls, baked potatoes and more

Save Space

Upright style makes use of vertical space and allows for two kinds of holding in a small footprint

Save labor

All holding in one piece of equipment reduces travel around the kitchen and double handling of product into drawers



HBU10S1GE-RW
(shown with optional glass door & vertical corner bumpers)



Features and Specifications...



HWU10S1GE-RW
(shown with optional glass door & vertical corner bumpers)

- Top holding cabinet has precision-engineered top mount heating system with digital controls and temperature read-out; blower heat for active, even, fast heat-up and recovery
- HW models have active humidity; with digital controls, autofill connection and a top mounted water pan for easy filling and cleaning
- HBU & HWU have adjustable universal pan slides for 18"x26" and 12"x20" pans; HBC & HWC have fixed angle slides for 18"x26" pans
- Two drawer warmer built into bottom of unit; accommodates 12"x20" steam table pans up to 6" deep, end-loaded (Wells Mfg Model # RWN-26)
- Individual thermostatic temperature control for each drawer with adjustable front vents to allow humidity control
- Self-latching, one-touch drawer closure
- Heavy-duty casters, two swivel with brake, two rigid
- All stainless steel construction



Dual Environment Holding Cabinets

Model Number	Cabinet Pan/Tray Capacity*		Slide Pairs Provided	Drawer Warmer Pan Capacity 12" x 20" (up to 6" deep)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HBU10S1XE-RW (non-humidified)	20	10	10	2 (one per drawer)	76-3/8 (1940)	32-5/8 (829)	28-1/4 (718)	5 (127)	458 (208)
HBC20S1XE-RW (non-humidified)	-	20	20	2 (one per drawer)	76-3/8 (1940)	32-5/8 (829)	28-1/4 (718)	5 (127)	458 (208)
HWU10S1XE-RW (humidified)	20	10	10	2 (one per drawer)	76-3/8 (1940)	32-5/8 (829)	28-1/4 (718)	5 (127)	458 (208)
HWC20S1XE-RW (humidified)	-	20	20	2 (one per drawer)	76-3/8 (1940)	32-5/8 (829)	28-1/4 (718)	5 (127)	458 (208)

* HBU & HWU: Standard spacing at 3", adjustable on 1-1/2" centers. HBC & HWC: Standard spacing fixed on 1-1/2" centers.

OPTIONS AND ACCESSORIES

Tempered glass double pane door: substitute "G" for "X" in model number
Pass-through cabinet (not drawer warmer): add suffix "-P"
Menu card holder (solid stainless steel door units only); specify 5"x7" or 8.5"x11"
Additional slide pairs (universal models only)
Alternate electrical configurations
Vertical corner bumpers (HBU10S1XE-RW & HBC20S1XE-RW only)

Electrical Information:

120 volt, 2000 watts, 16.7A, 1PH, 60Hz, NEMA 5-20P plug. Ten foot rubber cord with 3 prong grounding plug.



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