

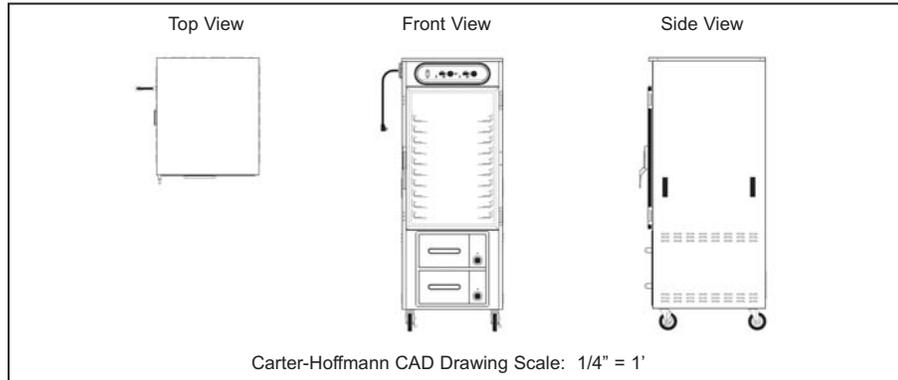


# HL10 Series VaporPro HUMIDIFIED HOLDING CABINET WITH 2-DRAWER WARMER (stainless steel with electronic controls)

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			
HL10-10-RW drawer warmer	20	10	3	76	35 <sup>1</sup> / <sub>2</sub>	902	76 <sup>3</sup> / <sub>8</sub>	1940	32 <sup>5</sup> / <sub>8</sub>	829	28 <sup>1</sup> / <sub>4</sub>	718	5	127	458	208

\*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. High temperature gasket mounted to cabinet. Heavy-duty edge mount latch with magnetic gasket. Adjustable edge mount hinges with chrome plate finish.

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

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

**WATER RESERVOIR...** Clear amber high temperature polycarbonate pan allows for easy viewing of water level and slides out for manual filling. Easy to remove for cleaning and inexpensive to replace. Capacity 5.7 quarts (5.4 liters).

**HEATING SYSTEM...**

**HOLDING CABINET:** Top mounted heater with one 1000 watt coiled incoloy-sheathed heating element. High impedance protected, internally cooled fan motor. Single cooling fan. Water reservoir with immersed 1000 watt heating element. Blower fan circulates air and humidity. Extra large surface area to quickly recover humidity level. Full range thermostats 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, 2000 watts, 16.7 amps. Drawer warmer operates on 120 volts, 60 cycle, single phase, 900 watts, 7.5 amps. Combined operation on 120 volts, 60 cycle, 2900 watts 24.2 amps. NEMA 5-30P angled plug. Ten foot 1013 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
- Additional universal slide pairs
- Fixed angle slides for 18"x26" sheet pans

# SPECIFICATIONS

Printed in U.S.A. E83 1212  
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## HL10 Series VaporPro HUMIDIFIED HOLDING CABINETS WITH 2-DRAWER WARMER (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. 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...** 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, turns to solid when preheat is complete. Temperature and humidity display shows user setting; press dials to show actual temperature and humidity. Maximum humidity range up to 90%, regardless of air temperature. Low water and low temperature lights with audible alarm.



### LARGE WATER RESERVOIR...

Dishwasher safe, clear amber polycarbonate pan allows for monitoring water level and pulls out for easy filling and cleaning. Off-the-shelf common size is inexpensive to replace.

**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).



HL10-10-RW  
 (shown with optional clear door)



HL10-10-RW  
 Drawer Warmer Close-Up