



**hotLOGIX®**

Job:                   Item No.:  
Notes:  
Model Number:  HL8-12    HL8-1816

hotLOGIX® Heated Holding Cabinets

**SPECIFICATIONS**



HL8-12

**FEATURES**

- Two separate compartments with separate heating systems and controls
- Electronic touchpad controls; low temperature sensor with indicating light and audible alarm
- Digital temperature display
- Top mounted blower heat in each compartment, capable of heating to 200°F (93°C); pre-heat to 160°F (71°C) in approximately 20 minutes
- Double wall, insulated stainless steel construction; filled with 1" thick high-density fiberglass wrap-around insulation; polished exterior
- Double panel doors filled with 1" thick high-density fiberglass insulation
- Heavy-duty edge mounted, chrome-plated latches with magnetic catch
- 5" diameter casters with rubber tread, all-swivel, two fitted with brakes
- Adjustable, edge mount hinges with chrome plate finish
- HL8-12: removable tray racks with wire universal slides, adjustable at 1.75" spacing. Standard spacing at 3.5"
- HL8-1816: removable tray racks with stainless steel angle slides, fixed spacing on 2.75" centers

**OPTIONS AND ACCESSORIES**

- Pass-through doors
- Clear tempered glass doors
- 3" casters
- 4" legs in lieu of casters
- Alternate electrical configurations
- GN 1/1 pan racks (HL8-12 only)
- Temperature display in °C in lieu of °F

**CERTIFICATIONS**



**WARRANTY**

Three year warranty for parts and labor.

**DESCRIPTION**

hotLOGIX HL8-12 and HL8-1816 Series Heated Food Holding Cabinets are designed to hold cooked food warm and ready for serving. They are constructed of sanitary stainless steel and feature dual compartments with separate heating systems and controls, and blower heat for even heating throughout the cabinet. They are full height cabinets.

**SHORT FORM SPECIFICATIONS**

Dual compartment hotLOGIX holding cabinet with stainless steel interior and exterior; double wall, insulated construction with blower heat. Removable tray racks. HL8-12: removable, adjustable, wire universal slides for 12"x20" and 18"x26" pans at 3.5" spacing. HL8-1816: fixed angle slides for 18"x26" pans at 2.75" spacing. Separate top mounted heaters with electronic controls and digital displays. Capable of heating to 200°F (93°C). 5" diameter rubber casters; 2 with brakes. Double panel, insulated doors with magnetic latch. Single electrical connection with 6 foot rubber cord with grounding plug. 120 volts, 2000 watts, 16.7A, 60 Hz, single phase, NEMA 5-20P.



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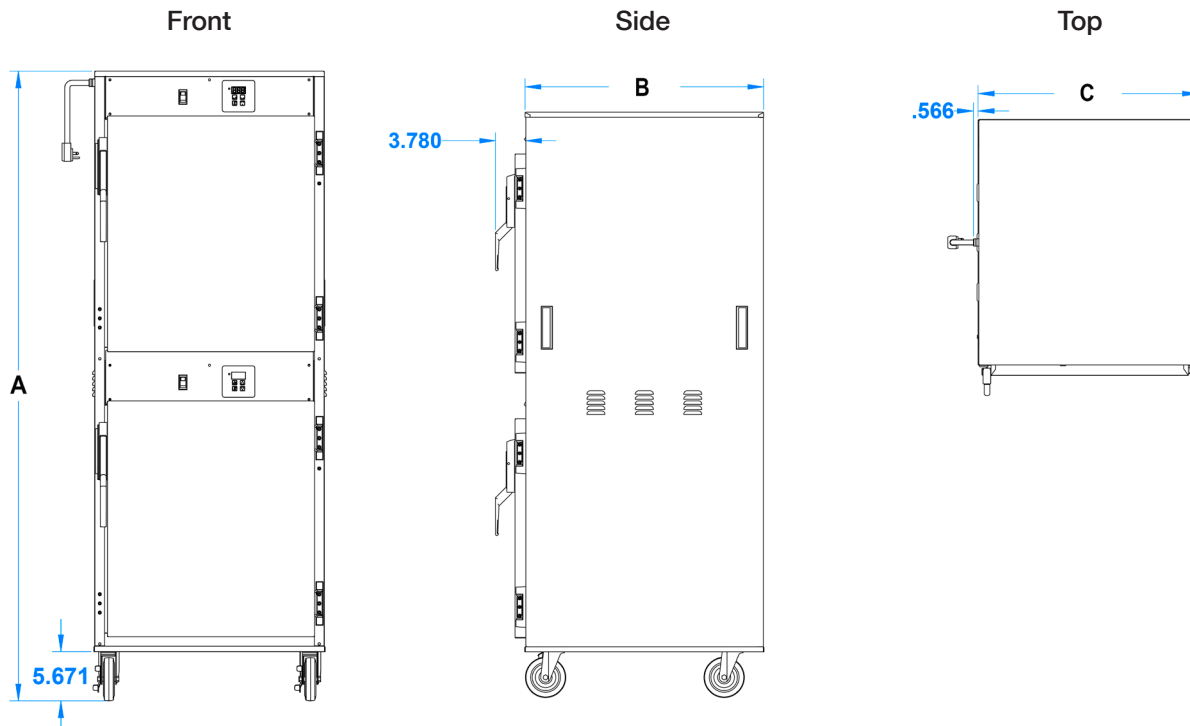


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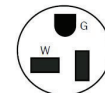


**CLEARANCES**

A clearance of at least 2" from any wall or combustible material. A clearance of least 36" at the front of the cabinet is required to open the door. Cabinet must be placed on a solid level floor.

**ELECTRICAL DATA**

Single electrical connection. 120 Volts, 2000 Watts, 16.7 Amps, 60Hz, single phase. Six foot wire rubber cord with 3 prong grounding plug. NEMA 5-20P.



Model Number	Pan Capacity*		Inside Working Height		Height [A]		Depth [B]		Width [C]		Caster Diameter		Shipping weight	
	12"x20"	18"x26"	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kg
HL8-12*	24	12	22	559	72 <sup>5/8</sup>	1845	36 <sup>3/4</sup>	781	26 <sup>5/8</sup>	676	5	127	325	148
HL8-1816**	-	16	22	559	72 <sup>5/8</sup>	1845	36 <sup>3/4</sup>	781	23 <sup>1/4</sup>	591	5	127	325	148

\*Pan spacing at 3.5" (76mm). \*\*Pan spacing at 2.75"

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