# We've played with your food...



Between the cooking and the serving, that's where we excel. For more than 60 years we've been perfecting ways to hold food and improve your bottom line.







**hotLOGIX** Holding Cabinets





Cooking food is an art. Keeping that food safe, hot and fresh until it's ready to be served is a science. It takes carefully controlled conditions to ensure "fresh-from-the-kitchen" flavor.

Heated humidified cabinets are perfect for moisturesensitive foods, such as pasta, veggies, sauces, burgers, chicken, and more... And they can proof too!

Insulated Stainless Steel Top Mounted Analog Controls

- Active control of heat and humidity with mechanical controls; low water level sensor and light
- 90% humidity attainable at high temperatures
- Water pan is located at the top of the cabinet, away from contamination hazard; easy to fill and clean; inexpensive to replace
- Insulated stainless steel, field-reversible door (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides; fixed angle slides are optional

HLG Insulated Aluminum Top Mounted Analog Controls

HIL4. Insulated Aluminum Bottom Mounted Analog Controls

- Active control of heat and humidity with mechanical controls; low water level sensor and light
  - 90% humidity attainable at high temperatures
- Water pan is located at the top of the cabinet, away from contamination hazard; easy to fill and clean; inexpensive to replace
- Insulated aluminum exterior/stainless steel interior, field-reversible door (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides; fixed angle slides are optional
- Separate controls for heat & humidity: mechanical controls, on/off switch & power indicating lights
- Bottom-mounted pull-out heating unit
- Humidity attainable in both heater and proofer modes
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane, glass door set in extruded aluminum frame; field reversible (solid aluminum door optional)
- Standard cabinets feature fixed wire universal slides; adjustable universal slides or fixed angle slides are optional

HL2 Non-Insulated Aluminum Bottom Mounted Analog Controls

- Separate controls for heat & humidity: mechanical controls, on/off switch & power indicating lights
- Bottom-mounted pull-out heating unit
- Humidity attainable in both heater and proofer modes
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane, glass door set in extruded aluminum frame; field reversible (solid aluminum door optional)
- Standard cabinets feature fixed wire universal slides; adjustable universal slides or fixed angle slides are optional



## Humidified Cabinets

Removable top-mounted high temp plastic water reservoir (HL10, HL9 & HL6 series)

### **Non-Humidified Cabinets**

Non-humidified heated holding cabinets are ideal for extended holding of covered foods as well as crispier foods.

HLB Insulated Stainless Steel:

#### Top Mounted Electronic Controls

HL7 Insulated Stainless Steel Top Mounted Analog Controls

HL5

Insulated Aluminum Top Mounted Analog Controls



Bottom Mounted Analog Controls

Non-Insulated Aluminum Bottom Mounted Analog Controls

- Self-contained top-mounted heater with precise electronic controls
- Equipped with low temperature alarm
- Gently circulated air with temperature range to 200°F
- Insulated stainless steel, field-reversible door (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides; fixed angle slides are optional
- Self-contained top-mounted heater with mechanical controls; low temperature alarm
- Gently circulated air with temperature range to 200°F
- Insulated stainless steel, field-reversible door is standard (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides; fixed angle slides are optional
- Self-contained top-mounted heater with mechanical controls; low temperature alarm
- Gently circulated air with temperature range to 200°F
- Insulated aluminum exterior/stainless steel interior, field-reversible door is standard (doublepane, glass door optional)
- Standard cabinets feature adjustable universal slides; fixed angle slides are optional
- Mechanical controls equipped with on/off switch and power indicating light
- Bottom-mounted pull-out heating unit
  - Lightweight durable aluminum construction with WOBBLE-FREE single-pane glass door set in extruded aluminum frame; field-reversible (solid aluminum door optional)
- Standard cabinets feature fixed wire universal slides; adjustable universal slides or fixed angle slides are optional
- Mechanical controls equipped with on/off switch and power indicating light
- Bottom-mounted pull-out heating unit
- Lightweight durable aluminum construction with WOBBLE-FREE single-pane glass door set in extruded aluminum frame; field-reversible (solid aluminum door optional)
- Standard cabinets feature fixed wire universal slides; adjustable universal slides or fixed angle slides are optional



**HL3** through **HL9** insulated cabinets are 35% more ENERGY EFFICIENT than non-insulated cabinets, saving you money on electric bills, for the life of the cabinet!





### Find Your Cabinet...

If you need a holding cabinet, which one? Carter-Hoffmann offers the largest line of holding cabinets, from basic budget-friendly, to cabinets with all the bells and whistles... and everything in-between. The choice is yours!

FEATURE	HL1	HL2	HL3	HL4	HL5	HL6	HL7	HL8	HL9	VaporPro
HEATED Holding	•	•	•		•	•	•	•	•	•
HUMIDIFIED Holding & Proofing		•		•		•			•	•
3-YEAR WARRANTY			•	•	•	•	•	•	•	•
INSULATED			•	•		•	•	•	•	•
TOP-MOUNT HEAT					٠	•	•	•	•	•
FIXED UNIVERSAL SLIDES	•	•	•	•						
ADJUSTABLE UNIVERSAL SLIDES	optional	optional	optional	optional				•	•	•
TOP-MOUNT RESERVOIR						•			•	•
STAINLESS STEEL							•	•	•	•
ELECTRONIC CONTROLS								•		•
PRECISE HUMIDITY										•
The following num Under-Counter: "-5'		1/2 H 1551 N	leight: "-8" AcCormic		3/4 Heigh e, Munde	elein, IL	60060		-18"	

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