

hotLOGIX® Heated Holding Cabinets
with Marine Package

SPECIFICATIONS



HL8-18M

DESCRIPTION

hotLOGIX HL8-18M Marine Heated Food Holding Cabinet is designed to hold cooked food warm and ready for serving. It is constructed of sanitary stainless steel and features a top-mounted heating system with digital controls and precision engineered ducts for even air flow throughout the cabinet. Marine features include seismic legs, locking door latch, reinforced cord grip & 430 stainless steel base frame.

SHORT FORM SPECIFICATIONS

hotLOGIX holding cabinet with adjustable stainless steel slides for 12"x20" or 18"x26 pans. 20 gauge stainless steel interior and exterior; 12 gauge caster bolsters and perimeter supports welded to bolsters; double wall, insulated construction with blower heat and precision engineered side wall ducting for even air flow. Top mounted heater with digital controls. Capable of heating to 200°F (93°C). USPH Reviewed Marine Package: 6" seismic legs, locking door latch, reinforced cord grip & 430 stainless steel base frame. Double panel, insulated door with magnetic latch. Single electrical connection with 10 foot rubber cord with grounding plug. 120, 220-240 volts (specify when ordering), 2100 watts, 50-60Hz, single phase.

FEATURES

- Digital controls; low temperature sensor with indicating light and audible alarm
- Digital temperature thermometer with protected remote sensing bulb
- Top mounted blower heater, temperature up to 200°F (93°C); pre-heat to 160°F (71°C) in approximately 25 minutes
- Double-wall, insulated stainless steel construction; 2" thick high-density fiberglass insulation; polished exterior; full depth caster bolster with perimeter supports welded to bolsters
- Double panel door; 2" high-density fiberglass insulation; heavy-duty edge mounted, chrome-plated latch with magnetic catch
- High temperature magnetic door gasket mounted to cabinet
- Adjustable, self-closing, edge mount hinges with chrome plate finish
- Removable tray racks with universal stainless steel slides; standard spacing at 3", adjustable on 1.5" centers
- Accommodates 12"x20" steam table pans, 18"x26" sheet pans, GN 2/1 and 1/2 pans
- USPH Reviewed Marine Package: 6" seismic legs, locking door latch, reinforced cord grip, 430 stainless steel base frame

OPTIONS AND ACCESSORIES

- Menu card holder (solid door cabinets only)
- Fixed angle pan racks for 18"x26" sheet pans; spaced on 1.5" centers
- Specify 120, 220-240 volt electrical configuration

CERTIFICATIONS



WARRANTY

Three year warranty for parts and labor.



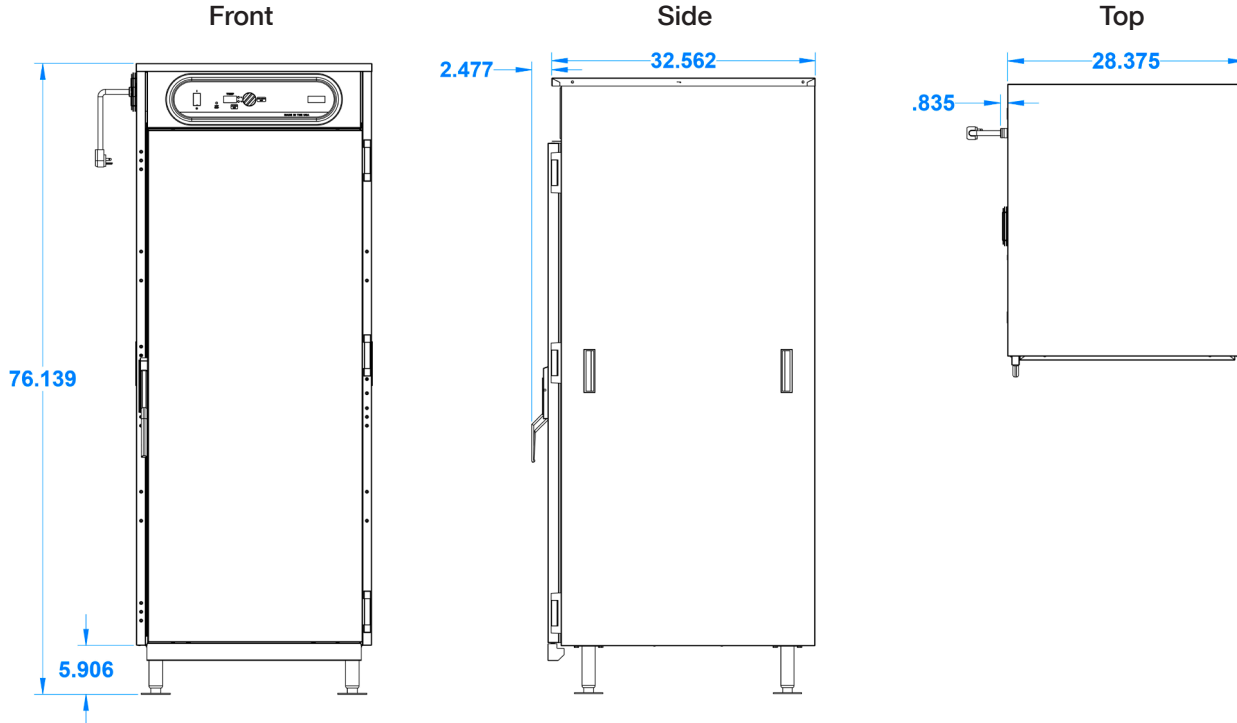


hotLOGIX®

Job: Item No.:
Notes:
Model Number: □ HL8-18M

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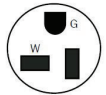


CLEARANCES

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. HL8-18M: 120, 220-240 volts (specify when ordering), 2100 Watts, 50-60Hz, single phase.



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
HL8-18	36	18	57 ^{1/2}	1461	76 ^{1/4}	1936	35	889	29 ^{1/4}	743	6	152	485	220

*Pan spacing at 3.5” (76mm). **Pan spacing at 2.75”

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