



HL10 Series

VaporPro HUMIDIFIED HOLDING CABINETS

(stainless steel with electronic controls)

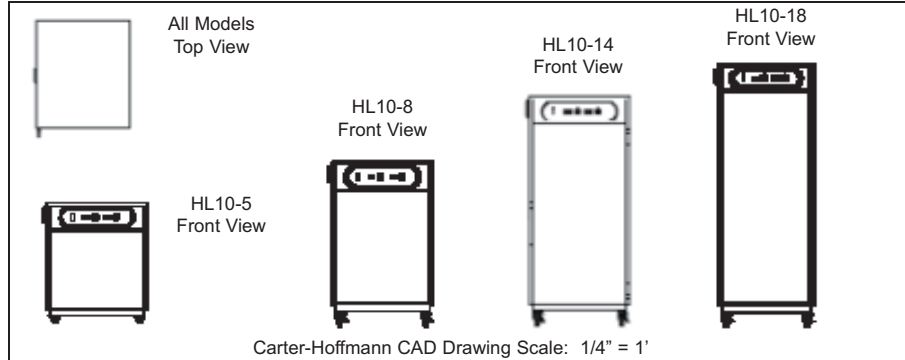
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HUMIDIFIED HOLDING CABINETS

SPECIFICATIONS

Printed in U.S.A. E70 0717
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Model Number	Pan/Tray Capacity		Spacing		Inside Working Height		Overall Dimensions						Caster		Shipping Weight	
	12"x20"	18"x26"	in	mm	in	mm	Height		Depth		Width		in	mm	lbs	kg
<input type="checkbox"/> HL10-5*	10	5	3	76	15 ⁵ / ₁₆	389	33 ¹ / ₂	851	33 ¹ / ₁₆	840	28	711	3	76	271	123
<input type="checkbox"/> HL10-8	16	8	3	76	24 ¹⁵ / ₁₆	634	45 ¹ / ₂	1156	33 ¹ / ₁₆	840	28	711	5	127	322	146
<input type="checkbox"/> HL10-14	28	14	3	76	42 ¹ / ₂	1080	64 ⁷ / ₈	1635	33 ¹ / ₁₆	840	28	711	5	127	423	192
<input type="checkbox"/> HL10-18	36	18	3	76	54 ¹ / ₂	1384	76 ³ / ₈	1940	33 ¹ / ₁₆	840	28	711	5	127	495	225

*Under-counter height.

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; 20 gauge polished exterior and 18 gauge interior.

BASE FRAME...12 gauge stainless steel full depth caster bolsters with 12 ga. stainless steel perimeter supports welded to bolsters.

CASTERS...5" diameter casters with rubber tread (3" casters on HL10-5). Four swivel casters. Two casters fitted with brakes.

INSULATION...2" thick high density continuous wraparound fiberglass insulation.

DOOR...Welded double panel stainless steel door; 20 gauge polished exterior and 20 gauge interior. Filled with 2" thick high density fiberglass insulation. Field reversible. Removable stainless steel drip trough at base of door. High temperature gasket mounted to cabinet.

HINGES...Adjustable edge mount hinges with chrome plate finish.

HANDLES...4 recessed pull grips on sides.

LATCH...Heavy-duty edge mount latch with magnetic catch.

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

THERMOMETER...digital thermometer with remote sensing probe and sensing probe protector.

CONTROLS...Separate digital controls for heat and humidity. Digital readout displays settings. Touchpad to view actual temperature & humidity. Low water and temperature sensors and indicating lights. Audible alarm. Water probe is adjustable to variations in water quality.

WATER RESERVOIR...Water bath slides out for manual filling. Clear amber color high temperature polycarbonate pan allows for viewing of water level. Slides out for easy filling & removal. Easy to remove for cleaning and inexpensive to replace. HL10-14 & HL10-18: 5.7 quart (5.4 liter) capacity. HL10-5 & HL10-8: 3.8 quart, 3.6 liter capacity.) Autofill capability.

HEAT & HUMIDITY SYSTEM...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.

ELECTRICAL CHARACTERISTICS...Operates on 120 volts, 60 cycle, single phase, 2100 watts, 17.5 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-20P (USA); NEMA 5-30P (Canada).

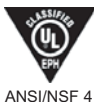
PERFORMANCE...Capable of heating to 200°F (93°C). Preheat to 160°F (71°C) in approximately 25 minutes. 90% maximum relative humidity.

- ACCESSORIES/OPTIONS...**
- Menu card holder (solid door units only)
 - Alternate electrical configurations
 - Dutch door-add suffix "-D" (HL10-14 & HL10-18 only)
 - Dutch door/pass-thru add suffix "-DP"(HL10-14 & HL10-18 only)
 - Pass-through: add suffix "P"
 - Tempered glass double pane door
 - Additional universal slide pairs
 - Fixed angle slides for 18"x26" sheet pans

Specifications subject to change through product improvement & innovation.



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HL10 Series VaporPro HUMIDIFIED HOLDING CABINETS (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 and humidity recovery. Ducts removable without tools for easy cleaning.

STAINLESS STEEL DRIP TROUGH... Located at base of door to catch condensation. Easy to remove sliding keyhole design for emptying and cleaning.



HL10-18-D
 (shown with optional clear dutch doors)

FIELD REVERSIBLE DOOR(S)... Double panel, fully insulated, with magnetic door latch and heavy-duty hinges. Full perimeter 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 mode, turns solid when preheat mode is complete. Temperature and humidity display shows user setting. Press temp and humidity dials to display 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... Pull-out design allows for easy filling. 5.7 quart (5.4 liter) capacity (HL10-14 & HL10-18) with autofill water line capability (3.8 quart, 3.6 liter capacity in HL10-5 & HL10-8). Dishwasher-safe, clear amber polycarbonate pan for monitoring water level is easy to fill and is removable without tools for emptying and cleaning. The off-the-shelf common size is inexpensive to replace. Low water indicating light on control panel.



HL10-5



HL10-8



HL10-14 (shown with optional clear door)