

HEATED HOLDING CABINETS

For 12"x 20" Pans, 18"x 13" Trays, and GN 1/1 Containers

TEMP SET RANGE: 90° - 190°F (32° - 88°C) 

RADIANT "HLC-H" SERIES

Use for built-in applications or create your own mobile workstation

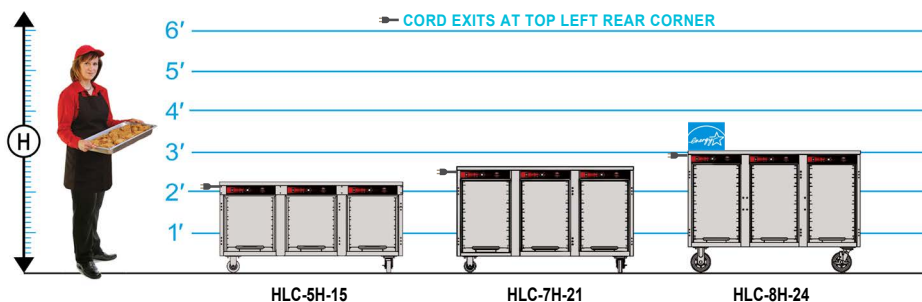
- 1** Three individual and independently controlled compartments. Allows users to serve combinations of food from the same versatile cabinet
- 2** HLC series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN 1/1 containers. Unique pan slides racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 3** Shelves are available to accommodate various types of pans and trays
- 4** Constructed of stainless steel inside and out provides maximum reliability and sanitation - fully insulated cabinet and door provides energy efficient heating and longer holding times
- 5** Use this generous 52" x 27" stainless steel top as a work surface, increasing operational efficiency in a variety of institutional applications
- 6** Flexibility to use each compartment as a heated or ambient section - add a cold plate for chilled foods
- 7** Magnetic work flow door handle - magnetic operation eliminates the need for latch hardware and provides a cleaner look. Save time and money on replacement parts and maintenance fees; with no moving parts to bind or wear out!
- 8** Optional pass through doors can be added to create convenient connections from prep side to serving areas and casters can be removed for built-in applications

***Two year limited warranty**



SPECIFICATIONS

HEATED HOLDING CABINETS



ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1500	1785
AMPS	12.5	7.5
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

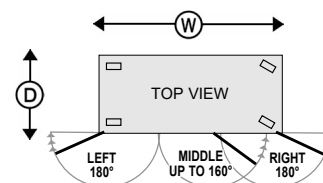
*Dedicated Circuit.

CAPACITIES OF 12"x 20" or GN 1/1 PANS [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CONSULT FACTORY FOR SHIPPING CLASS	
MODEL NUMBER	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE (all swivel)	SHIP WT. LBS. (KG)			
	DEPTH 12"x 20" PANS			DEPTH GN 1/1 PANS										
	2.5"	4"	6"	65mm	100mm	150mm								
≤34"	HLC-5H-15	15	6	6	15	6	6	25.5" (648)	27.5" (698)	52" (1321)	3.5"	260 (117)		
≤34"	HLC-7H-21	21	9	6	21	9	6	30.75" (781)	27.5" (698)	52" (1321)	3.5"	290 (131)		
	HLC-8H-24	24	12	9	24	12	9	36.25" (921)	27.5" (698)	52" (1321)	6"	310 (140)		

[A] Combinations of deep and shallow pans may be used with varying capacities.

Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides, excluding top set.

• HLC Models are available with a **Pass-thru Door** [add "P"] and **See-thru Lexan Door** [add "L"]



Heights with Optional Casters / Legs

	No Casters/ Legs*	4" Legs	6" Legs	3.5" Casters	5" Casters	6" Casters
HLC-5H-15	21" (533)	25" (635)	27" (686)	Standard	27.5" (699)	28.5" (724)
HLC-7H-21	26" (660)	30.5" (775)	32.5" (826)	Standard	32.5" (826)	33.5" (851)
HLC-8H-24	28.75" (730)	33.25" (845)	35" (889)	33.5" (851)	35.25" (895)	Standard

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

DOORS AND LATCHES. Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Each door shall be equipped with a horizontal magnetic work flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges.

CASTERS. Maintenance free polyurethane tire casters in a configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge castor plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

HEATING SYSTEM/CONTROLS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL

Mechanical controls
220 volt, single phase
DOORS

See-thru Lexan door

Pass-thru door

Key locking door latch

Paddle latch

Padlocking transport latch

(paddle latch door latch required)

CASTERS & LEGS

Larger casters

6" floor legs

4" counter legs

EXTRAS

Security packages

Tubular handle

Full extension bumper

Top corner bumpers

Custom pan slide spacing

Cutting board work top

FOOD WARMING EQUIPMENT COMPANY, INC.

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

5599 Highway 31 W, Portland, Tennessee 37148



800-222-4393

WWW.FWE.COM

SALES@FWE.COM

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991. All specifications subject to change without notice. Errors subject to correction. All rights reserved.

© 25 Food Warming Equipment Company, Inc. | R.25.02