

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" SERIES

Compact and mobile heated holding cabinet

- 1 Perfect for volume operations or volume feeders with constant replenishment, such as restaurants and caterers
- 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 Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm, set range 90°F-190°F (32°C to 88°C)
- 4 Magnetic work flow 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!
- 5 Field reversible door - flexible installation options for kitchen layout (single door models only)
- 6 Available for immediate shipment - FWE's popular HLC-5 and HLC-8 are available to ship in 48 hours (Quick Ship terms and conditions apply)
- 7  Energy Star Approved - save money and protect the environment with the energy star approved HLC-8 and HLC-16
- 8 Optional transport package available on all undercounter models. Package includes: paddle latch and drop handles [Add "T" for transport package] See back for details
- 9 Optional Stacking kit available on all models. Stacking saves space with double the capacity [Add "S" for stackable design - no casters] See back for details

***Two year limited warranty**



 **Quick Ship Item**



Unique Pan Slides



Electronic Controls



Magnetic Work Flow Handles

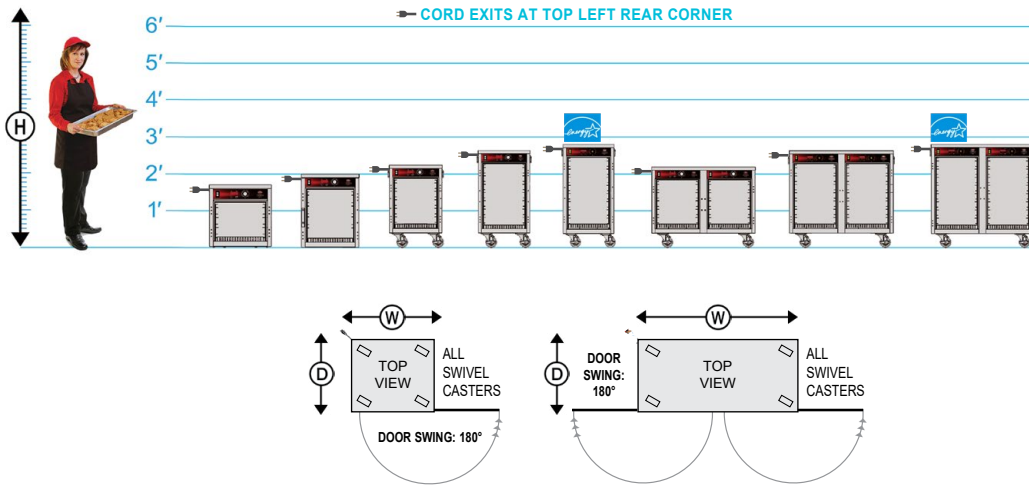


Field Reversible Door

((RADIANT HEAT))

SPECIFICATIONS

HEATED HOLDING CABINETS



ELECTRICAL DATA				
MODEL NUMBER	HLC-3, HLC-4, HLC-5, HLC-7, HLC-8	HLC-10, HLC-14, HLC-16		
VOLTS	120	220-240	120	220-240
WATTS	500	595	1000	1190
AMPS	4.3	2.5	8.3	5.0
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA	5-15P	6-15P	5-15P	6-15P
PLUG CANADA	5-15P	6-15P	5-15P	6-15P

MODEL NUMBER		CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)					CLASS 100			OVERALL EXTERIOR DIMENSIONS IN. (mm) with Optional Accessories		
		2.625" FIXED SPACINGS			66mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE (all swivel)	SHIP WT. LBS. (KG)	HEIGHT WHEN OMITTING CASTERS	DEPTH WITH OPTIONAL PADDLE LATCH	WIDTH WITH OPTIONAL DROP HANDLES		
		DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS													
All Models <34"		2.5"	4"	2"	65mm	100mm	150mm											
COUNTERTOP MODELS		3	1	1	3	1	1	16.5" (419)	26.5" (673)	17" (432)	1	N/A	100 (45)	16.5" (419)	25.5" (648)	18" (457)		
		4	2	1	4	2	1	19" (483)	26.5" (673)	17" (432)	1	N/A	110 (50)	19" (483)	25.5" (648)	18" (457)		
UNDER COUNTER MODELS		5	2	2	5	2	2	25.75" (654)	26.5" (673)	17" (432)	1	3.5"	130 (59)	21" (533)	25.5" (648)	18" (457)		
		7	3	2	7	3	2	30.75" (781)	26.5" (673)	17" (432)	1	3.5"	140 (64)	26.25" (667)	25.5" (648)	18" (457)		
		8	4	3	8	4	3	33.5" (851)	26.5" (673)	17" (432)	1	3.5"	150 (68)	28.75" (730)	25.5" (648)	18" (457)		
		10	4	4	10	4	4	25.75" (654)	26.5" (673)	34" (864)	2	3.5"	190 (86)	21" (533)	25.5" (648)	35" (889)		
		14	6	4	14	6	4	30.75" (781)	26.5" (673)	34" (864)	2	3.5"	210 (95)	26" (660)	25.5" (648)	35" (889)		
		16	8	6	16	8	6	33.5" (851)	26.5" (673)	34" (864)	2	3.5"	215 (98)	28.75" (730)	25.5" (648)	35" (889)		

[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.

• **Pass-thru Door** [add "P"] is available on all model sizes. Add 2.5" to depth dimension.

• **Stackable Design** [add "S"] is available on all model sizes. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.

• **Transport Package** [add "T"] is available on all model sizes. Transport package adds drop handles and paddle latch.

*Quick Ship available only on standard models. See quick ship terms and conditions.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior.

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. Single door models are field reversible. High temperature door gasket mounted on cabinet. Each door shall be equipped with a horizontal magnetic work flow handle. Countertop models, HLC-3, and HLC-4 are provided with a full length vertical 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 a 18 gauge stainless steel sheet base. Caster mounting plate shall be secured to base with bolts. Countertop models HLC-3 and HLC-4 are not provided with casters

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.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present. Countertop models have been designed and manufactured to be sealed to the counter. -NSF std 4 (Installation - Recommended using a FDA Food Grade caulk which is NSF and UL listed making it safe to use around all food operations)

ELECTRICAL

Mechanical controls
220 volt, 50/60 Hz single phase

DOORS

See-thru Lexan door
Pass-thru door
Key locking door latch
Padlocking transport latch
Stainless steel lift-off hinges

CASTERS & LEGS

Larger casters
4" Legs
6" Legs
EXTRAS
Tubular handle
Full extension bumper
Top corner bumpers
Custom pan slide spacing
Stacking kit
Transport package
Humidity pan

FOOD WARMING EQUIPMENT COMPANY, INC.

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