



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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HANDY LINE COMPARTMENTS

Side-Load Design for 18" x 26" Trays Fits Compactly Under the Counter

"HLC-SL1826 SERIES"



HLC-SL1826-5L

Shown with Lexan Door and larger casters optional accessories.



HLC-SL1826-8

Shown with 18" x 26" Tray and Wire Shelves. Cabinet mounted with 2" casters.

Keep foods oven fresh longer and prevent product dehydration and shrinkage.



TM

Handy Line Compartments
Section 4

Side-Load 18" x 26" trays for easy access and quick reference of inventory. Convenient **under-counter height** makes these units perfect for a wide variety of applications.

FWE's natural convection heat system allows a soft heat to radiate throughout the cabinet, perfect for holding pre-cooked foods for either short or prolonged periods of time.

These small holding cabinets do not require forced air movement. Stainless steel interior walls and removable tray slide assembly allow this unit to be easily wiped clean.

Perfect for schools, hotels and QSR in both under counter or counter top applications.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Welded base frame
- ◇ Cool-to-touch exterior
- ◇ Easy-to-use controls
- ◇ Recessed controls
- ◇ Full grip door latch
- ◇ Heavy-duty door hinges
- ◇ Fully insulated throughout
- ◇ Hi-temp door gasket
- ◇ Sanitary tray slides
- ◇ Polyurethane casters
- ◇ Two year limited warranty



made to serve you better

PROJECT:

MODEL:

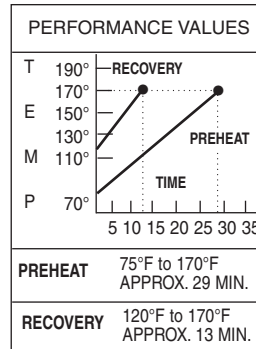
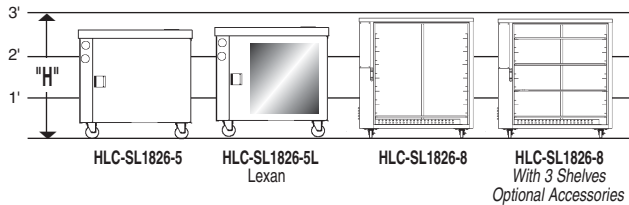
QUANTITY:

ITEM NO:

SPECIFICATIONS:

HANDY LINE COMPARTMENTS

Side Load Design For 18" x 26" trays



ELECTRICAL DATA		
VOLTS	120	220
WATTS	1000	1000
AMPS	8.3	4.5
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG	5-15P	6-15P

Dedicated circuit.

MODEL NUMBER	CAPACITIES				DIMENSIONS IN. (mm)			CLASS 100			
	18" x 26" Trays	Type of Tray Spacings	18" x 26" Trays	Type of Tray Spacings	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
HLC-SL1826-5 Side Load & Under Counter	5	Fixed at 3.75" Spacings	6	Fixed at 3" Spacings	28" (711)	22" (559)	32.5" (826)	1	2"	155 (70)	12.27 (.35)
HLC-SL1826-5L Side Load & Under Counter	5	Fixed at 3.75" Spacings	6	Fixed at 3" Spacings	28" (711)	22" (559)	32.5" (826)	1	2"	165 (75)	12.27 (.35)
HLC-SL1826-5P Side Load & Under Counter	5	Fixed at 3.75" Spacings	6	Fixed at 3" Spacings	28" (711)	24.25" (616)	32.5" (826)	2	2"	175 (80)	13.68 (.39)
HLC-SL1826-5LP Side Load & Under Counter	5	Fixed at 3.75" Spacings	6	Fixed at 3" Spacings	28" (711)	24.25" (616)	32.5" (826)	2	2"	175 (80)	13.68 (.39)
HLC-SL1826-8 Side Load & Under Counter	7	Fixed at 3.75" Spacings	8	Fixed at 3" Spacings	34" (864)	22" (559)	32.5" (826)	1	2"	175 (80)	14 (.4)

Fixed spacings of 3.75" are standard. Specify other spacings at time of order.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at 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 flush-in-door stainless steel paddle latch; positive closing. Each door shall have two (2) heavy-duty edgmount die cast hinges and are field-reversible.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge caster 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.

FIXED TRAY SLIDES. Removable pair of **one piece stainless steel racks** with fixed spacings of 3.75" are standard. Easy to remove without the use of tools for cleaning.

HEATING SYSTEM/CONTROLS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Removable stainless steel baffled humidifier pan shall be provided. Controls shall be upfront, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

ELECTRICAL CHARACTERISTICS.

3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

Optional Accessories:

- Electronic controls
- Digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- See-thru Lexan door
- Pass-thru door
- Key locking door latch
- Magnetic latch
- Padlocking transport latch
- Left hand door hinging
- Field-reversible doors
- Security packages
- All swivel or other casters
- Door edge trim
- Menu card holder
- Push-pull bar
- Tubular handles
- Stainless steel lift handles
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- 6" floor legs
- 4" counter legs
- Wire shelves 18" x 26"
- Other fixed spacings



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