

HEATED HOLDING CABINET

For Bulk Food Storage

RADIANT "HMC" SERIES

Compact, high volume warmer serves bulk tortilla chips



- FWE's HMC-230 is perfect for operations that want their product visible to increase impulse buys
- Wire shelf keeps pre-assembled supply ready-to-serve
- Flip-up Lexan door with snap-lock hinges stay open to free up hands
- Flip-down Lexan door snap-locks open for easy loading, serving and refilling
- 5 Pair with the FWE OTR machine stand for a mobile work station (each sold separately)
 - Soft, radiant, uniform heat gently surrounds food to provide a better appearance, taste and longer holding life
- Fully insulated cabinet cool to touch exterior ensures safety while food stays hot
- 8 Ideal for countertop use 15 gallon capacity is perfect size for smaller volume operations or volume feeders with constant replenishment, restaurants and food court operations
- Constructed of stainless steel, inside and out - provides maximum reliability and sanitation

*Two year limited warranty





Flip-Up Lexan Door



Snap-Lock Hinges



Optional OTR-16-MSWT



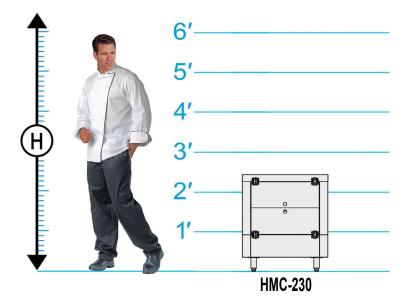
PROJECT:

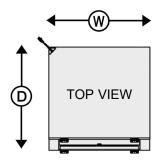
MODE

QUAN

SPECIFICATIONS

HEATED HOLDING CABINET





	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Legs)			CLASS 100		
MODEL NUMBER	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	LEG SIZE	SHIP WT . LBS. (KG)
HMC-230	28.5″ (724)	25.75" (654)	25.25″ (641)	2	4″	165 (75)

ELECTRICAL DATA					
VOLTS	120	220			
WATTS	1700	1985			
AMPS	14.2	8.3			
HERTZ	50/60	50/60			
PHASE	Single	Single			
PLUG USA	5-15P*	6-15P			
PLUG CANADA	5-20P	6-15P			

*Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 20 gauge stainless steel interior with easy-to-clean coved corners. INSULATION. High density fiberglass insulation throughout; top, back, bottom, sides and door(s). LEGS. Each leg shall be 4" have a reinforced mounting plate welded to base of unit. SHELF. Triple-plated, welded rod-type shelf shall be removable. Shelf shall be supported by high-strength, "no sag" 14 gauge die-formed stainless steel brackets.

DOORS AND HINGES. Flush mounted, seethru Lexan door shall include two (2) heavyduty hinges.

HEATING SYSTEM/CONTROLS. Long

life Incoloy nickel-chromium alloy heating element; Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for heated air distribution. Rear mounted master ON/OFF power switch. Cabinet shall have a concealed full-range adjustable thermostat.

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

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148 800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

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