HEATED HOLDING CABINETS

12"x 20" Pans, GN 1/1 Containers, and 21"x 27" Shelves

TEMP SET RANGE: 90° – 190°F (32° – 88°C) **1**\$\\$\\$

RADIANT "HLC-2127" SERIES

Insulated cabinet holds pre-cooked foods at desired temperature with an easy-to-use thermostat

- 1 Standard fixed rack accommodates 12" x 20" pans, 18" x 26" sheet trays or GN containers on removable or adjustable shelves
- Optional universal pan / tray adjustable slides fit a wide variety of half and full size US pans and GN containers



- Magnetic work flow door handle ergonomically accommodates kitchen staff and servers at varying heights
- 4 Adjustable door vents allows desired holding conditions from moist to crisp foods, achieving optimal results
- 5 Recessed tri-directional cord pocket allows for compact fit
- 6 Standard recessed antimicrobial handgrips on split cavity models detains illness causing pathogens
- 7 Fully insulated cabinet cool to touch exterior ensures safety while food stays hot
- 8 Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°-190°F (32°C to 88°C)

*Two year limited warranty





Versatile Fixed Rack



Magnetic Work Flow Door Handle



Tri-Directional Cord



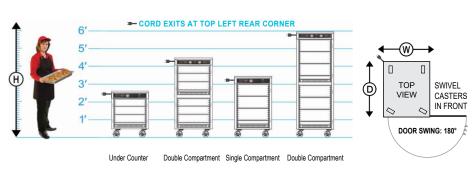
Electronic Controls



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PECIFICATIONS

HEATED HOLDING CABINETS



ELECTRICAL DATA												
MODEL NUMBER		2127-6 2127-9	HLC-2127-6-6 HLC-2127-9-9									
VOLTS	120	220-240	120	220-240	120							
WATTS	1000	1190	2000	2380	1400							
AMPS	8.3	5.0	16.7	9.9	11.7							
HERTZ	50/60	50/60	50/60	50/60	50/60							
PHASE	Single	Single	Single	Single	Single							
PLUG USA	5-15P	6-15P	5-20P*	6-15P	5-15P							
PLUG CANADA	5-15P	6-15P	5-30P	6-15P	5-15P							

^{*}Dedicated circuit

		.] !	OPTIONAL ADJUSTABLE SLIDES: NO. OF TRAYS/PANS @ 4.5" Spacings (114 mm) [B]											ALL EXTE SIONS IN ncludes (. (mm)	CLASS 100										
	MODEL NUMBER	12"x	DEPTH 20" PAI CONTA 4" 100mm	NS &		DEPTH GN 2/1 NTAINE 4" 100mm	RS 6"	21" X 27" SHELF STANDARD PROVIDED	18" x 26" ON SHELF	10" Plates @ 2.625" High [C]	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
34"		12	6	4	6	3	2	3	(3)	24	4 pr	4	8	8	8	4	8	4	8	4	31" (787)	31.5" (800)	26" (660)	1	3.5"	210 (95)
		24	12	8	12	6	4	6 TOTAL	(6)	48	8 pr	8	16	16	16	8	16	8	16	8	57.25" (1454)	31.5" (800)	26" (660)	2	5"	350 (159)
		18	12	8	9	6	4	3	(3)	36	6 pr	6	12	12	12	6	12	6	12	6	41" (1041)	31.5" (800)	26" (660)	1	5"	235 (107)
		36	24	16	18	12	8	6 TOTAL	(6)	72	12 pr	12	24	24	24	12	24	12	24	12	73.25" (1861)	31.5" (800)	26" (660)	2	5"	430 (195)

- [A] Shelves are removable and adjustable. For 3 Shelves spaced equally, the clearance between shelves is 5" on -6 models and 7.75" on -9 models respectively. Shelf Size: 21" x 27.5" (534mm x 699mm). Additional shelves required to reach maximum 18" x 26" capacity.

- [B] Optional adjustable tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan. *No shelves are provided with optional adiustable trav/pan slides.

[C] Capacities based on stacking plates on 2 shelves (per compartment) † Split Cavity provides 2 individual compartments, each with separate controls.

HLC-2127 models are available with the **Pass-thru Door** [add "**P**"] and See-thru **Lexan Door** [add "**L**"] optional accessories. **Stackable Design** [add "**S**"] is available on HLC-2127-6 and HLC-2127-9. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.

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, field reversible, double pan, stainless steel vented doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Magnetic work flow door handle shall be full length, vertical and positive closing. HLC-2127-6 is standard with horizontal work flow handle. Each door shall have two (2) heavyduty edgemount die cast hinges.

HANDLES. HLC-2127-6-6 and HLC-2127-9-9 models with full size, form-fitting recessed hand grips shall be mounted on each side of cabinet. CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-2127-6 is standard with all swivel casters. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.

STANDARD RACK FIXED SPACINGS.

Removable pair of one piece stainless steel racks with fixed spacings of 1.37" between pan slides. Each pan slide accommodates two (2) GN1/1 or 12" x 20" pans, or one (1) wire shelf 21" x 27" (514mm x 685mm). Three (3) shelves per cavity provided. One piece rack is easy to remove without the use of tools for cleaning.

OPTIONAL ADJUSTABLE SPACINGS. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

HEATING SYSTEM/CONTROLS. Radiant heat system shall include an Incoloy nickelchromium 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 data chart for models that may require a dedicated circuit. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

DOORS

See-thru Lexan door Pass-thru door Key locking door latch Antimicrobial magnetic door handle **SPACINGS**

Additional shelves

Uprights with adjustable tray slides (option available at no additional cost)

CASTERS

All swivel or larger casters 4" or 6" legs

EXTRAS Full extension bumper

Tubular handles Stainless steel lift handles (single cavity models) Heavy-duty push-pull handles Menu card holder Recessed antimicrobial hand grips (standard on split cavity models) Mechanical controls Humidity pan

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