

HEATED HOLDING CABINETS

Insulated – For Various Size Trays, Pans, and Gastro-Norm

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

RADIANT "HLC-1826" SERIES

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

- 1** HLC-1826 series accommodates 18" x 26" and 14" x 18" trays. Fixed rack is one piece, die stamped aluminum, and removable for easy cleaning

- 2** Recessed tri-directional cord pocket - allows for compact fit
- 3** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 4** Standard recessed antimicrobial hand grips on split cavity model - detains illness causing pathogens
- 5** Fully insulated cabinet - cool to touch exterior - ensures safety while food stays hot
- 6** 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)
- 7** Energy Star Approved - save money and protect the environment with the energy star approved HLC-1826-4-UC and HLC-1826-4

***Two year limited warranty**



Versatile Fixed Rack



Magnetic Workflow Door Handle



User Friendly Electronic Controls

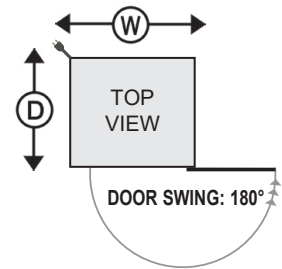
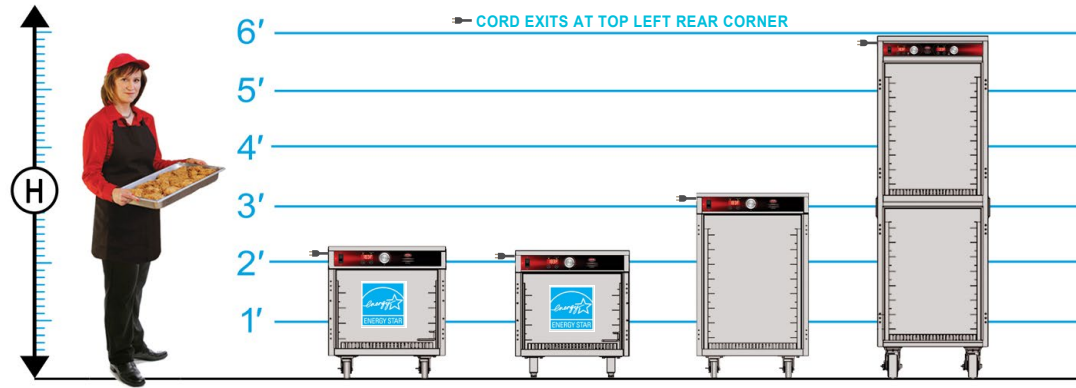


Energy Star Approved

((RADIANT HEAT))

SPECIFICATIONS

HEATED HOLDING CABINETS



CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard											CLASS 100			
MODEL NUMBER	STANDARD FIXED RACK: @ 3" Spacings [A]			OPTIONAL ADJUSTABLE SLIDES: @ 3" Spacings [B]					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER/ LEGS	SHIP WT. LBS. (KG)
	18 x 26	14 x 18	18 x 13	18 x 26	12 x 20	14 x 18	18 x 13	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"			
	4	8	8	4	4	8	8	4	26" (660)	32.25" (819)	23.25" (591)	1	3.5"	160 (73)
	4	8	8	4	4	8	8	4	25.75" (654)	32.25" (819)	23.25" (591)	1	4" Legs Adjustable	160 (73)
	8	16	16	8	8	16	16	8	38" (965)	32.25" (819)	23.25" (591)	1	3.5"	195 (88)
	16	32	32	16	16	32	32	16	71.25" (1810)	32.25" (819)	23.25" (591)	2	5"	365 (166)

[A] Fixed slides accommodate one (1) 18"x 26" and two (2) 14"x 18".

[B] Optional Tray-slides accommodate: one (1) 18"x 26", one (1) 12"x 20", two (2) 14"x 18" and one (1) GN 1/1 container. Uprights punched on 1-1/2" centers. Tray-slides are adjustable.

† Split Cavity provides 2 individual compartments, each with separate controls.

Pass-thru Door [add "P"]
See-thru Lexan Door [add "L"]
Stackable Design [add "S"] is available on
HLC-1826-4 and HLC-1826-8. Order appropriate
stacking hardware. Consult factory and please
indicate top or bottom placement.

ELECTRICAL DATA					
MODEL NUMBER	HLC-1826-4 HLC-1826-8		HLC-1826-8-8 Split Cavity		
	▼ STANDARD	▼ STANDARD	▼ STANDARD	▼ STANDARD	▼ STANDARD
VOLTS	120	220-240	120	120	220-240
WATTS	1000	1190	2000	1400	2380
AMPS	8.3	5	16.7	11.7	9.9
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*	5-15P	6-15P
PLUG CANADA					
	5-15P	6-15P	5-30P	5-15P	6-15P

*Dedicated Circuit. ▼ Lowest voltage shown is 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, vented stainless steel field reversible doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Magnetic work flow door handle horizontal on HLC-1826-4-UC and vertical on all others. Each door shall have two (2) heavy-duty edgemoat die cast hinges.
HANDLES. Model HLC-1826-8-8 is standard with recessed antimicrobial hand grips on each side of model

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-1826-4-UC is standard with all swivel casters. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.
LEGS: COUNTERTOP MODEL. Each leg shall have a reinforced mounting plate.
STANDARD FIXED RACK. Removable pair of one piece aluminum racks with fixed spacing of 3" between pan slides. Each pan slide accommodates one (1) 18"x 26" or two (2) 14" x 18". One piece rack is easy to remove without the use of tools for cleaning.
OPTIONAL ADJUSTABLE SPACING. Welded rod-style tray slides are stainless steel 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 for easy tray adjustment, 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 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. Dedicated circuit.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

DOORS
See-thru Lexan door
Pass-thru doors
Key locking door latch
Antimicrobial magnetic door handle
SPACINGS
Uprights with adjustable tray slides (option available at no additional cost)
Shelves
Custom rack spacings
CASTERS
All swivel casters
Larger casters
4" or 6" Legs
EXTRAS
Full extension bumper
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
Stacking kit