



HEATED HOLDING CABINETS

For 12"x 20" Pans, 18"x 13" Trays and GN 1/1 Containers

RADIANT "HLC-H" SERIES

Use for built-in applications or create your own mobile workstation

- 1** Three individual and independently controlled compartments. Allows users to serve combinations of food from the same versatile cabinet
- 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** Shelves are available to accommodate various types of pans and trays
- 4** Constructed of stainless steel inside and out provides maximum reliability and sanitation - fully insulated cabinet and door provides energy efficient heating and longer holding times
- 5** Use this generous 52" x 27" stainless steel top as a work surface, increasing operational efficiency in a variety of institutional applications
- 6** Flexibility to use each compartment as a heated or ambient section - add a cold plate for chilled foods
- 7** Magnetic work flow door 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!
- 8** Optional pass through doors can be added to create convenient connections from prep side to serving areas and casters can be removed for built-in applications

***Two year limited warranty**



Individual Heat Controls



Fixed Rack



Stainless Steel Work Top



Work Flow Handle

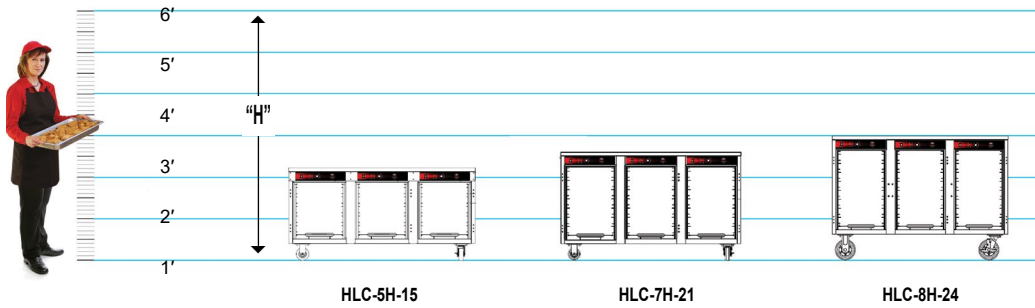


CE IP X4

((RADIANT HEAT))

SPECIFICATIONS

HEATED HOLDING CABINETS



ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1500	1785
AMPS	12.5	7.44
PHASE	Single	Single
PLUG USA		
	5-15P*	6-15P
PLUG CANADA		
	5-20P	6-15P

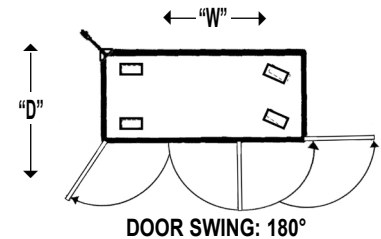
*Dedicated circuit.

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100	
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE (all swivel)	SHIP WT. LBS. (KG)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS							
	2.5"	4"	6"	65mm	100mm	150mm					
HLC-5H-15 <small><34"</small>	15	6	6	15	6	6	25.5" (648)	27.5" (698)	52" (1321)	3.5'	260 (117)
HLC-7H-21 <small><34"</small>	21	9	6	21	9	6	30.75" (781)	27.5" (698)	52" (1321)	3.5'	290 (131)
HLC-8H-24	24	12	9	24	12	9	36.25" (921)	27.5" (698)	52" (1321)	6"	310 (140)

[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.

• HLC Models are available with a **Pass-thru Door** [add "P"] and **See-thru Lexan Door** [add "L"]



Heights with Optional Casters/Legs

	No Casters/ Legs*	4" Legs	6" Legs	3.5" Casters	5" Casters	6" Casters
HLC-5H-15	21" (533)	25" (635)	27" (686)	Standard	27.5" (699)	28.5" (724)
HLC-7H-21	26" (660)	30.5" (775)	32.5" (826)	Standard	32.5" (826)	33.5" (851)
HLC-8H-24	28.75" (730)	33.25" (845)	35" (889)	33.5" (851)	35.25" (895)	Standard

*Cabinets shipped without casters or legs required

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered 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 a horizontal magnetic 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 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.

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. See electrical chart for models that require a dedicated circuit.

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

OPTIONAL ACCESSORIES

ELECTRIC

- Mechanical controls
- 220 volt, single phase

DOORS

- See-thru Lexan door
- Pass-thru door
- Key locking door latch
- Paddle latch
- Padlocking transport latch

CASTERS & LEGS

- Larger casters
- 6" floor legs
- 4" counter legs

EXTRAS

- Security packages
- Tubular handle
- Full extension bumper
- Top corner bumpers
- Custom pan slide spacing
- Cutting board work top

FOOD WARMING EQUIPMENT COMPANY, INC.

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