

TRAY LINE SERVING WELLS

Wet Serving Wells & Heated Compartments for 12"x 20" Pans, 18"x 13" Trays, & GN 1/1 Containers

TEMP SET RANGES: **COMPARTMENTS** 90° - 190°F (32° - 88°C) **WELLS** LOW TO HIGH

RADIANT "HLC-W-H-DRN" SERIES

Heavy-duty, mobile servers with wet wells and heated product refill storage take food whenever and wherever you need it to go

- 1 Wet wells hold your food with the most uniform, gentle heat possible. Water creates steam to evenly heat pans, maximizing product quality
- 2 Heated compartments keep backstock close at hand, providing soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste, and longer holding time
- 3 Each heated well connects to built-in common manifold drain system with easy access external shut-off valve
- 4 Each well and heated compartment is controlled separately for added versatility to accommodate any menu
- 5 Made for mobile applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 6 HLC-W-H-DRN series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN 1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 7 Magnetic work flow door handle - magnetic operation eliminates the need for latch hardware and saves money on replacement parts
- 8 Customize with versatile service line optional accessories, such as a sneeze guard and tray slide shelf

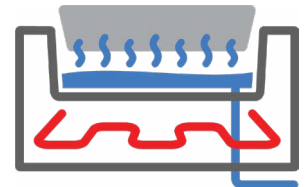
***Two year limited warranty**



(Shown With Optional Accessories Sneeze Guard, Tray Slide Shelf, and Full Perimeter Bumper)

WET WELLS

Water acts as a heat buffer to prevent overheating.



Open valve to empty water into floor drain.



Drain Valve



Separately Controlled Wells



Separately Controlled Compartments



Work Flow Handle

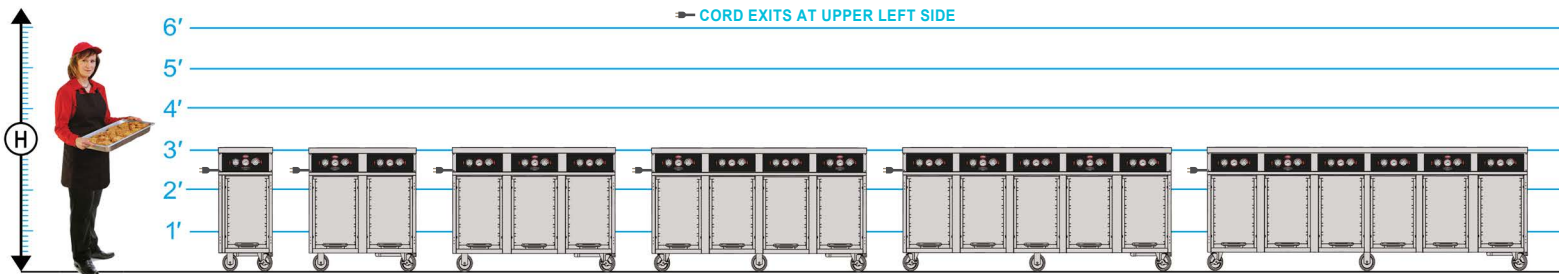


Optional Sneeze Guard & Tray Slide Shelf

((RADIANT HEAT))

SPECIFICATIONS

TRAY LINE HEATED HOLDING CABINETS



MODEL NUMBER	DEPTH OF WELL	NO. OF WELLS	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CONSULT FACTORY FOR SHIPPING CLASS		
			2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDTH "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
			DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
			2.5"	4"	6"	65mm	100mm	150mm						
	6.5" (165)	1	7	3 _[B]	2 _[B]	7	3 _[B]	2 _[B]	37.25" (946)	27.5" (698)	17" (432)	1	5"	190 (86)
	6.5" (165)	2	14	6 _[B]	4 _[B]	14	6 _[B]	4 _[B]	37.25" (946)	27.5" (698)	35" (889)	2	5"	280 (127)
	6.5" (165)	3	21	9 _[B]	6 _[B]	21	9 _[B]	6 _[B]	37.25" (946)	27.5" (698)	51.5" (1308)	3	5"	440 (200)
	6.5" (165)	4	28	12 _[B]	8 _[B]	28	12 _[B]	8 _[B]	37.25" (946)	27.5" (698)	68.75" (1746)	4	5"	530 (241)
	6.5" (165)	5	35	15 _[B]	10 _[B]	35	15 _[B]	10 _[B]	37.25" (946)	27.5" (698)	86" (2184)	5	5"	750 (340)
	6.5" (165)	6	42	18 _[B]	12 _[B]	42	18 _[B]	12 _[B]	37.25" (946)	27.5" (698)	103.25" (2623)	6	5"	840 (382)

[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, excluding top set.

[B] Custom pan spacings are available to increase the capacity of the deeper pans: 12" x 20" x 4", 12" x 20" x 6", and GN 1/1 containers.

Custom Configurations are available to vary number of heated and ambient sections. Consult factory.

ELECTRICAL DATA

HLC-1W6-7H-7-DRN			HLC-2W6-7H-14-DRN			HLC-3W6-7H-21-DRN			HLC-4W6-7H-28-DRN			HLC-5W6-7H-35-DRN		HLC-6W6-7H-42-DRN	
▼ STANDARD			▼ STANDARD			▼ STANDARD			▼ STANDARD			▼ STANDARD		▼ STANDARD	
VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	220-240	VOLTS	220-240
WATTS	1000	1190	WATTS	2000	2380	WATTS	3000	3570	WATTS	4000	4760	WATTS	5950	WATTS	7140
AMPS	8.3	5	AMPS	16.7	9.9	AMPS	25	14.9	AMPS	33.3	19.8	AMPS	24.8	AMPS	29.8
HERTZ	50/60	50/60	HERTZ	50/60	50/60	HERTZ	50/60	50/60	HERTZ	50/60	50/60	HERTZ	50/60	HERTZ	50/60
PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	PHASE	Single
PLUG USA	5-15P	6-15P	PLUG USA	5-20P*	6-15P	PLUG USA	5-30P*	6-15P*	PLUG USA	5-50P	6-20P*	PLUG USA	6-30P*	PLUG USA	6-30P*
PLUG CANADA	5-15P	6-15P	PLUG CANADA	5-30P	6-15P	PLUG CANADA	5-50P	6-20P	PLUG CANADA	5-50P	6-30P	PLUG CANADA	6-50P	PLUG CANADA	6-50P

*Dedicated Circuit. ▼ Lowest voltage shown is standard.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18 gauge polished exterior, 22 gauge stainless steel interior. 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, 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 two (2) rigid and two (2) swivel with brake.

HLC-4W6-7H-28-DRN, HLC-5W6-7H-35-DRN and HLC-6W6-7H-42-DRN shall have a six caster configuration with two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The reinforcing stress plates 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 of heavy-duty stainless steel supports.

HEATED COMPARTMENTS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Controls shall be up-front, 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 (32° to 88°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

TOP MOUNT SERVING WELLS. Each well shall be one piece stainless steel, deep drawn with coved corners. Each well shall have ridge around top perimeter. Each insulated,

individually thermo wrapped well shall have a separate adjustable thermostat and indicating light. Top well depth of 6.5" (165mm) is designed to be used wet. Accommodates up to a 12" x 20" x 6" or a GN 1/1.

DRAIN. Each heated well connects to built-in drain system with easy access external 3/4" solder joint shut-off valve.

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug. 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.

ELECTRICAL

220 volt, 50/60 Hz single phase

DOORS

Key locking door latch
Paddle latch
Padlocking transport latch (paddle latch door latch required)

SPACINGS

Custom pan slide spacing

CASTERS

Larger casters
All swivel (4 caster base only)

EXTRAS

Drop down side shelf
12" drop down tray slide shelf (customer side)
8" drop down S/S cutting board (operator side)
8" drop down maple cutting board (operator side)
Poly mounted to S/S cutting board
Thermal barrier wall for heated/ambient configurations (not available on single door model)
Security packages
Tubular handles
Sneeze guard
Humidity pan
Full extension bumper
Corner bumpers
Cord winder bracket
Custom cord location

FOOD WARMING EQUIPMENT COMPANY, INC.

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