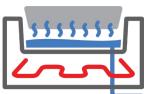
TRAY LINE SERVING WELLS

Wet Serving Wells with Open Base for 12"x 20" Pans, 18"x 13" Trays, & GN 1/1 Containers

RADIANT "HLC-W-DRN" SERIES

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

Wet wells hold your food with the most uniform, Individual well controls are Available from double well unit up to a gentle heat possible. Water creates steam to evenly service line of six (6) wells up-front, easy to read and set, heat pans, maximizing product quality and are recess protected Customize with versatile service These open base units offer maximum flexibilty for 5 Made for mobile applications - FWE line optional accessories, such as a serving applications, allowing ample room for storage cabinets are fully constructed of sneeze guard and tray slide shelf and transport to make your food service complete stainless steel, with a tubular welded base frame, and designed to absorb *Two year limited warranty Each heated well connects to built-in common vibration and shock during transport manifold drain system with easy access external shut-off valve WET WELLS Water acts as a heat buffer



Open valve to empty water into floor drain.



Drain Valve



(Shown With Optional Accessory Stainless Steel Cutting Board)





Independently Controlled Wells

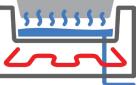


Built for Transport

Optional Sneeze Guard & Tray Shelf



to prevent overheating.

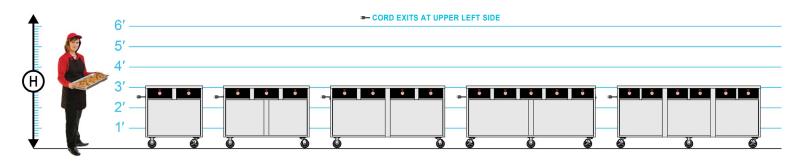


CIFICATIONS

MODEL:

QUANTIT

HANDY LINE SERVING WELLS



				DIMEN	ALL EXT SIONS IN udes Cas	l. (mm)	CLASS 100		
MODEL NUMBER	DEPTH OF WELL (MM)	NUMBER OF WELLS	STORAGE CAPACITY Height x Depth x Width	HIGH "H"	DEEP "D"	WIDTH "W"	CASTER SIZE	SHIP WT. LBS. (KG)	
	6.5" (165)	2	21.25" x 27.25" x 32" (8.35 CU.FT.)	37.25" (946)	27.5" (698)	34.5" (877)	5"	205 (93)	
	6.5" (165)	3	21.25" x 27.25" x 49" (12.85 CU.FT.)	37.25" (946)	27.5" (698)	51.5" (1308)	5"	300 (136)	
	6.5" (165)	4	21.25" x 27.25" x 66.5" (17.56 CU.FT.)	37.25" (946)	27.5" (698)	68.75" (1746)	5"	460 (209)	
	6.5" (165)	5	21.25" x 27.25" x 75" (20.12 CU.FT.)	37.25" (946)	27.5" (698)	77.5" (1969)	5"	560 (254)	
	6.5" (165)	6	21.25" x 27.25" x 83.5" (22.37 CU.FT.)	37.25" (946)	27.5" (698)	86" (2184)	5"	650 (295)	

ELECTRICAL DATA														
HLC-2W6-1-DRN		HLC-3W6-1-DRN			HLC-4W6-1-DRN		HLC-5W6-1-DRN			HLC-6W6-1-DRN				
VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240
WATTS	1000	1190	WATTS	1500	1785	WATTS	2000	2380	WATTS	2500	2975	WATTS	3000	3570
AMPS	8.3	5	AMPS	12.5	7.4	AMPS	16.7	9.9	AMPS	20.8	12.4	AMPS	25	14.9
HERTZ	60	60	HERTZ	60	60	HERTZ	60	60	HERTZ	60	60	HERTZ	60	60
PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single
PLUG USA	5-15P	6-15P	PLUG USA	5-15P*	6-15P	PLUG USA	5-20P*	6-15P	PLUG USA	5-30P	6-15P*	PLUG USA	5-30P*	6-15P*
PLUG CANADA	5-15P	6-15P	PLUG Canada	5-20P	6-15P	PLUG Canada	5-30P	6-15P	PLUG CANADA	5-30P	6-20P	PLUG Canada	5-50P	6-20P

Dedicated Circuit. VLowest 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. **CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake.HLC-SW6-I-DRN and HLC-6W6-I-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 caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place shall be welded to the heavy gauge tubular frame of the unit.

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

208 volt, 60 Hz single phase 220 volt, 60 Hz single phase CASTERS Larger casters All swivel (4 caster base only) EXTRAS Security packages Full extension bumper Tubular handles Drop down side shelf 12" drop down tray slide shelf (customer side) 8" drop down stainless steel cutting board (operator side) 8" drop down maple cutting board (operator side) Poly mounted to stainless steel cutting board Sneeze guard Cord winder bracket Custom cord location

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148



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