



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING CABINETS

Insulated for 18" x 26" Trays

RADIANT "HLC-SL1826" SERIES

Shallow 22" depth cabinet is ideal for chef counter applications, allows the benefits of a full size cabinet!

- 1** See-thru Lexan door standard on countertop models - provides high visibility for hot and fresh items
- 2** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 3** Fixed slide assembly for 18" x 26" trays. Adjustable shelves available to accommodate a wide variety of items
- 4** Hold pizza, convenience and merchandising items hot and fresh - perfect for food courts, customer carry-outs and "to-go" operations
- 5** Soft, radiant, uniform heat that greatly surrounds food to provide a better appearance, taste and longer holding life
- 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** Gasket sealed door - tight double seal makes for a perfect secure closure and easy to clean
- 8** Legs and see through lexan doors standard on countertop models. Casters and stainless steel doors standard on undercounter models

***Two year limited warranty**



HLC-SL1826-5-UC

HLC-SL1826-5
(Shown with Shelves Optional Accessory)



1 See-Thru Lexan Door
(standard on countertop models)



2 Magnetic Work Flow Door Handle



3 Hold Hot and Fresh Food



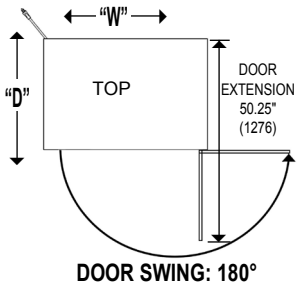
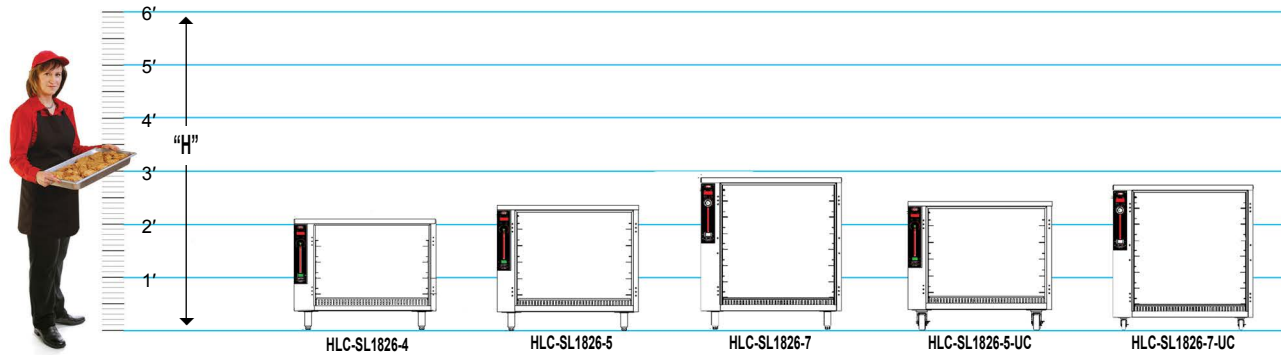
6 Electronic Controls



CE IP X4



SPECIFICATIONS: HEATED HOLDING CABINETS



		CAPACITIES 18" x 26" TRAYS			CLASS 100				
		STANDARD 3.75" FIXED SPACINGS: [A]	OPTIONAL 3" SPACINGS	OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters or Legs)			SHIP WT.		
MODEL NUMBER		18 x 26	18 x 26	HIGH "H"	DEEP "D"	WIDE "W"	CASTERS /LEGS	LBS. (KG)	
< 34"	COUNTERTOP	HLC-SL1826-4	4	5	25.75" (654)	22" (559)	32.5" (826)	4" LEGS	170 (77)
		HLC-SL1826-5	5	6	28.75" (730)	22" (559)	32.5" (826)	4" LEGS	175 (79)
		HLC-SL1826-7	7	8	35.25" (895)	22" (559)	32.5" (826)	4" LEGS	195 (88)
< 34"	UNDERCOUNTER	HLC-SL1826-5-UC	5	6	29" (737)	22" (559)	32.5" (826)	3.5" All Swivel	175 (79)
		HLC-SL1826-7-UC	7	8	33.75" (857)	22" (559)	32.5" (826)	2" All Swivel	195 (88)

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1000	1190
AMPS	8.3	5
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA		
	5-15P	5-15P
PLUG CANADA		
	6-15P	6-15P

[A] Fixed slides accommodate one (1) 18" x 26". Fixed spacing of 3.75" are standard. Specify other spacings at time of order.
HLC-SL1826 models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"]. Note: Lexan Door is standard on non-UC models.
Additionally, all HLC-SL1826 models are available with casters or legs.

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).
STANDARD FIXED RACK. Removable pair of one piece stainless steel racks with fixed spacing of 3.75" between tray slides. Each tray slide accommodates one (1) 18" x 26" tray. One piece rack is easy to remove without the use of tools for cleaning.
LEGS: COUNTERTOP MODELS. Each leg shall have a reinforced mounting plate welded to base of unit.

CASTERS UNDERCOUNTER MODELS. 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.
DOORS AND LATCHES COUNTERTOP MODELS. Flush mounted see thru Lexan field reversible door shall have a gasket and vertical magnetic work flow door handle. Door shall have two (2) heavy-duty edgmount die cast hinges.
DOORS AND LATCHES UNDERCOUNTER MODELS. Flush mounted, double pan, field reversible, doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door shall be equipped with horizontal magnetic work flow door handle. Door shall have two (2) heavy-duty edgmount die cast hinges.

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.

- Optional Accessories**
- ELECTRIC**
- Manual controls
 - 220 volt, 50/60 Hz, single phase
- DOORS**
- Pass-thru door
 - Key locking door latch
- SPACINGS**
- Custom rack spacings
- EXTRAS**
- Stacking kit
 - Humidity pan
 - Stainless steel lift handles
 - Menu card holder
 - Shelves
 - 5" and 6" casters are available

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991.
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