



TRAY LINE HEATED HOLDING CABINETS

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

RADIANT "HLC-W-HWR" SERIES

Heavy-duty, mobile server with dry wells take the food whenever and wherever you need it to go

- 1** Heated serving well with no water or need for floor drain saves time and money.
- 2** Heated compartments keep refills close at hand, providing soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste, and longer holding time
- 3** Each well and heated compartment is controlled separately for added versatility to accommodate any menu
- 4** Made for mobile applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and are designed to absorb vibration and shock during transport
- 5** HLC-W-HWR 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
- 6** 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!
- 7** Customize with versatile service line optional accessories, such as a sneeze guard and tray slide shelf



HLC-2W6-7H-14-HWR

***Two year limited warranty**



Separately Controlled Wells



Separately Controlled Compartments



Work Flow Handle



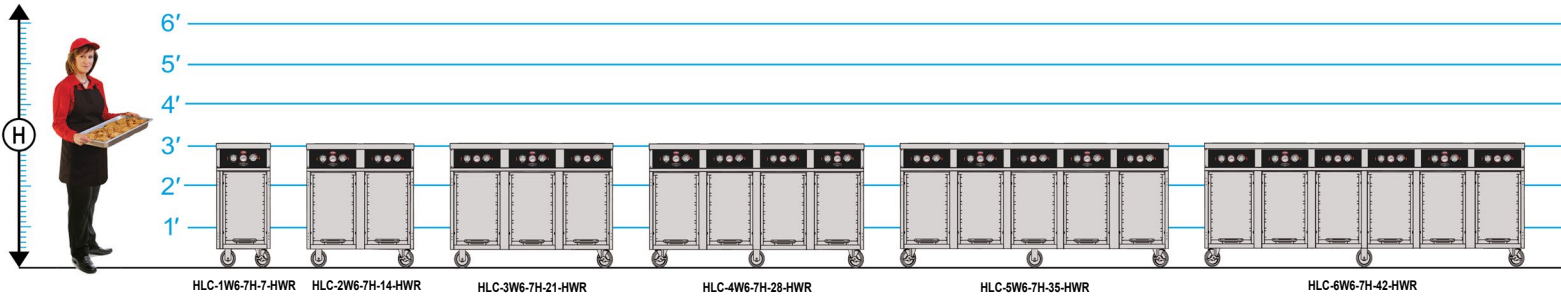
Optional Sneeze Guard & Tray Slide Shelf



((RADIANT HEAT))

SPECIFICATIONS

TRAY LINE HEATED HOLDING CABINETS



| ELECTRICAL DATA | | | | | | | | |
|-----------------|------------------|---------|-------------------|---------|-------------------|-------------------|-------------------|-------------------|
| MODEL NUMBER | HLC-1W6-7H-7-HWR | | HLC-2W6-7H-14-HWR | | HLC-3W6-7H-21-HWR | HLC-4W6-7H-28-HWR | HLC-5W6-7H-35-HWR | HLC-6W6-7H-42-HWR |
| VOLTS | 120 | 220-240 | 120 | 220-240 | 220-240 | 220-240 | 220-240 | 220-240 |
| WATTS | 1300 | 1547 | 2600 | 3094 | 4641 | 6188 | 7735 | 9282 |
| AMPS | 10.8 | 6.4 | 21.7 | 12.9 | 19.3 | 25.8 | 32.2 | 38.7 |
| HERTZ | 60 | 60 | 60 | 60 | 60 | 60 | 60 | 60 |
| PHASE | Single | Single | Single | Single | Single | Single | Single | Single |
| PLUG USA | 5-15P | 6-15P | 5-30P | 6-15P* | 6-20P* | 6-30P* | 6-50P | 6-50P |
| PLUG CANADA | 5-15P | 6-15P | 5-30P | 6-20P | 6-30P | 6-50P | 6-50P | 6-50P |

*Dedicated circuit.

| 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) | | | CLASS 100 | | SHIP WT. LBS. (KG) |
|-------------------|---------------|--------------|--|-------|-------|-----------------------|-------|-------|---|-------------|----------------|--------------|-------------|--------------------|
| | | | 2.625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDTH "W" | NO. OF DOORS | CASTER SIZE | |
| | | | DEPTH 12" x 20" PANS | | | DEPTH GN 1/1 PANS | | | | | | | | |
| | | | 2.5" | 4" | 6" | 65mm | 100mm | 150mm | | | | | | |
| HLC-1W6-7H-7-HWR | 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) |
| HLC-2W6-7H-14-HWR | 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) |
| HLC-3W6-7H-21-HWR | 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) |
| HLC-4W6-7H-28-HWR | 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" | 615 (279) |
| HLC-5W6-7H-35-HWR | 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) |
| HLC-6W6-7H-42-HWR | 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" | 850 (386) |

[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.

[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.

CONSTRUCTION. Helic welded, single unit construction of stainless steel; 18 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered corners.

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-HWR, HLC-5W6-7H-35-HWR, and HLC-6W6-7H-42-HWR 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 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.

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 dry. Accommodates up to a 12" x 20" x 6" or a GN 1/1.

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.

OPTIONAL ACCESSORIES

- ELECTRIC**
- 220 volt, 50/60 Hz, single phase
- DOORS**
- Key locking door latch
- Padlocking transport latch
- SPACINGS**
- Custom pan slide spacing
- CASTERS**
- All swivel or larger casters
- Master casters
- EXTRAS**
- Security packages
- Full extension bumper
- Tubular handles
- Corner bumpers
- 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 winding bracket
- Humidity pan
- Custom cord location
- Thermal Barrier wall for heated/ambient configurations (not available on single door models)

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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. All rights reserved. All specifications subject to change without notice. Errors subject to correction.
© 20 Food Warming Equipment Company, Inc. | R.20.01