



HEATED HOLDING CABINETS

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

RADIANT "HLC" SERIES

Compact and Mobile Heated Holding Cabinet

- 1** Perfect for volume operations or volume feeders with constant replenishment, such as restaurants and caterers
- 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** 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)
- 4** Magnetic work flow 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!
- 5** Field reversible door - flexible installation options for kitchen layout (single door models only)
- 6** Available for immediate shipment - FWE's popular HLC-5 and HLC-8 are available to ship in 48 hours (Quick Ship terms and conditions apply)
- 7** Energy Star Approved - save money and protect the environment with the energy star approved HLC-8 and HLC-16
- 8** Optional transport package available on all undercounter models. Package includes: paddle latch and drop handles [Add "T" for transport package] See back for details
- 9** Optional Stacking kit available on all models. Stacking saves space with double the capacity [Add "S" for stackable design - no casters] See back for details

***Two year limited warranty**



HLC-8

Quick Ship Item



HLC-16



Unique Pan Slides



Electronic Controls



Magnetic Work Flow Handles



Field Reversible Door

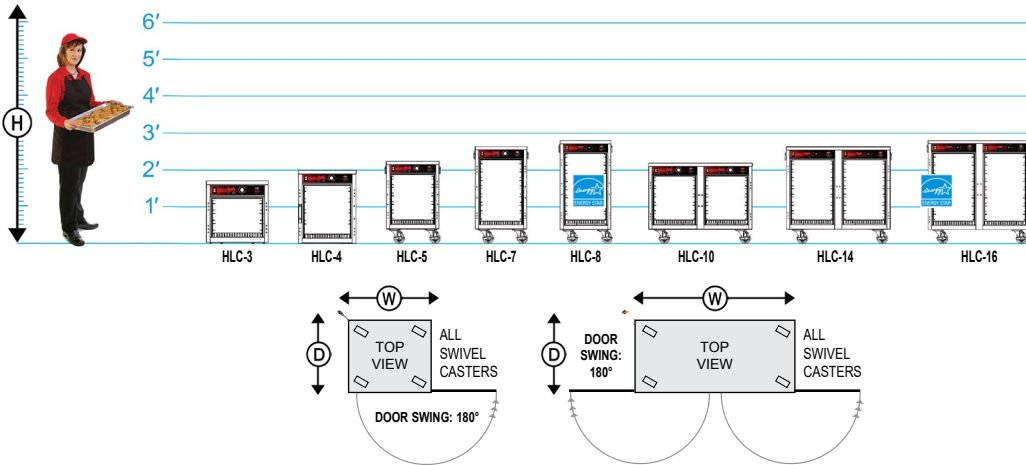


CE IP X4

((RADIANT HEAT))

SPECIFICATIONS

HEATED HOLDING CABINETS



| ELECTRICAL DATA | | | | |
|-----------------|-----------------------------------|---------|------------------------|---------|
| MODEL NUMBER | HLC-3, HLC-4, HLC-5, HLC-7, HLC-8 | | HLC-10, HLC-14, HLC-16 | |
| VOLTS | 120 | 220-240 | 120 | 220-240 |
| WATTS | 500 | 595 | 1000 | 1190 |
| AMPS | 4.3 | 2.5 | 8.3 | 5.0 |
| HERTZ | 50/60 | 50/60 | 50/60 | 50/60 |
| PHASE | Single | Single | Single | Single |
| PLUG USA | 5-15P | 6-15P | 5-15P | 6-15P |
| PLUG CANADA | 5-15P | 6-15P | 5-15P | 6-15P |

| MODEL NUMBER | CAPACITIES OF 12" x 20" or GN 1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | OVERALL EXTERIOR DIMENSIONS IN. (mm) with Optional Accessories | | | | | |
|---------------------------|--|-------------------|----|-----------------------|-------|-------|---|--------------|-------------|-----------|---|--------------------------|--------------------|------------------------------|----------------------------------|----------------------------------|
| | 2.625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDE "W" | | NO. OF DOORS | CASTER SIZE (all swivel) | SHIP WT. LBS. (KG) | HEIGHT WHEN OMITTING CASTERS | DEPTH WITH OPTIONAL PADDLE LATCH | WIDTH WITH OPTIONAL DROP HANDLES |
| | DEPTH 12" x 20" PANS | DEPTH GN 1/1 PANS | | 65mm | 100mm | 150mm | | | | | | | | | | |
| All Models <34" | 2.5" | 4" | 6" | 65mm | 100mm | 150mm | | | | | | | | | | |
| COUNTERTOP MODELS | HLC-3 | 3 | 1 | 1 | 3 | 1 | 1 | 16.5" (419) | 26.5" (673) | 17" (432) | 1 | N/A | 100 (45) | 16.5" (419) | 25.5" (648) | 18" (457) |
| | HLC-4 | 4 | 2 | 1 | 4 | 2 | 1 | 19" (483) | 26.5" (673) | 17" (432) | 1 | N/A | 110 (50) | 19" (483) | 25.5" (648) | 18" (457) |
| UNDER COUNTER MODELS | HLC-5 | 5 | 2 | 2 | 5 | 2 | 2 | 25.75" (654) | 26.5" (673) | 17" (432) | 1 | 3.5" | 130 (59) | 21" (533) | 25.5" (648) | 18" (457) ★ |
| | HLC-7 | 7 | 3 | 2 | 7 | 3 | 2 | 30.75" (781) | 26.5" (673) | 17" (432) | 1 | 3.5" | 140 (64) | 26.25" (667) | 25.5" (648) | 18" (457) |
| | HLC-8 | 8 | 4 | 3 | 8 | 4 | 3 | 33.5" (851) | 26.5" (673) | 17" (432) | 1 | 3.5" | 150 (68) | 28.75" (730) | 25.5" (648) | 18" (457) ★ |
| | HLC-10 | 10 | 4 | 4 | 10 | 4 | 4 | 25.75" (654) | 26.5" (673) | 34" (864) | 2 | 3.5" | 190 (86) | 21" (533) | 25.5" (648) | 35" (889) |
| | HLC-14 | 14 | 6 | 4 | 14 | 6 | 4 | 30.75" (781) | 26.5" (673) | 34" (864) | 2 | 3.5" | 210 (95) | 26" (660) | 25.5" (648) | 35" (889) |
| HLC-16 | 16 | 8 | 6 | 16 | 8 | 6 | 33.5" (851) | 26.5" (673) | 34" (864) | 2 | 3.5" | 215 (98) | 28.75" (730) | 25.5" (648) | 35" (889) ★ | |

[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.

• **Pass-thru Door** [add "P"] is available on all model sizes. Add 2.5" to depth dimension.

• **Stackable Design** [add "S"] is available on all model sizes. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.

• **Transport Package** [add "T"] is available on all model sizes. Transport package adds drop handles and paddle latch.

*Quick Ship available only on standard models. See quick ship terms and conditions.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved 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. Single door models are field reversible. High temperature door gasket mounted on cabinet. Each door shall be equipped with a horizontal magnetic work flow handle. Countertop models, HLC-3, and HLC-4 are provided with a full length vertical work flow handle. Each door shall have two (2) heavy-duty edgmount 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.
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.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present. Countertop models have been designed and manufactured to be sealed to the counter. -NSF std 4 (Installation - Recommended using a FDA Food Grade caulk which is NSF and UL listed making it safe to use around all food operations)

- OPTIONAL ACCESSORIES**
- ELECTRIC**
- Mechanical controls
 - 220 volt, 50/60 Hz, single phase
- DOORS**
- See-thru Lexan door
 - Pass-thru door
 - Key locking door latch
 - Padlocking transport latch
 - Stainless steel lift off hinges
- CASTERS & LEGS**
- Larger casters
 - 4" or 6" legs
- EXTRAS**
- Tubular handle
 - Full extension bumper
 - Top corner bumpers
 - Custom pan slide spacing
 - Stacking kit
 - Transport package
 - Humidity pan