



# HEATED HOLDING CABINETS

Insulated - for 18"x 26" Trays

RADIANT "HLC-SL-1826" SERIES

**Shallow 22" depth cabinet is ideal for chef counter applications while providing 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 gently surrounds food to provide a better appearance, taste and longer holding life
- 6** Simple to use electronic controls, 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 that is easy to clean
- 8** Legs and see-thru 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 Optional Accessory Shelves)



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



**2** Magnetic Workflow Door Handle



**3** Keeps Food Hot and Fresh



**6** Electronic Controls

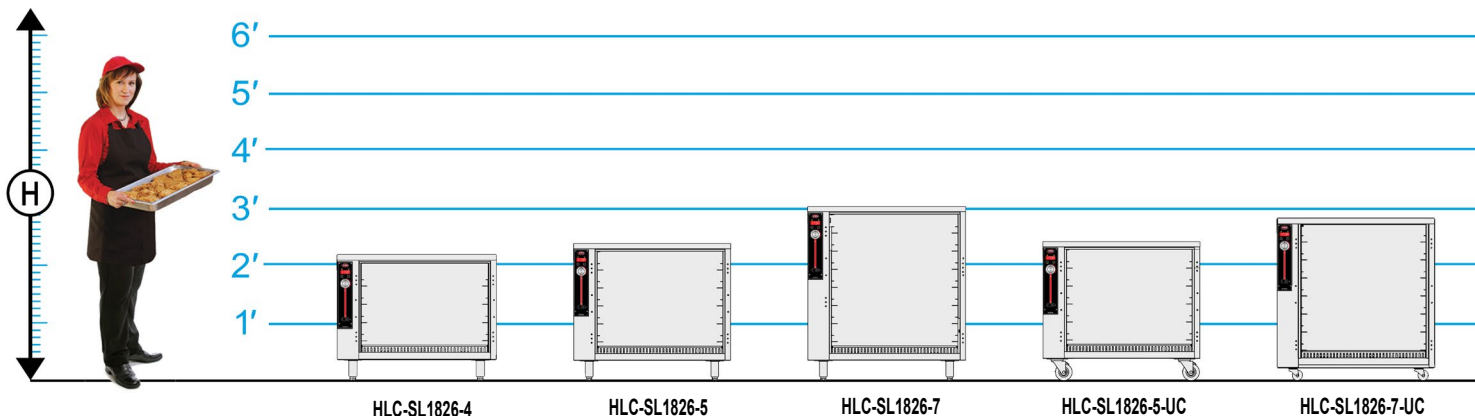


CE IP X4

**((RADIANT HEAT))**

# SPECIFICATIONS

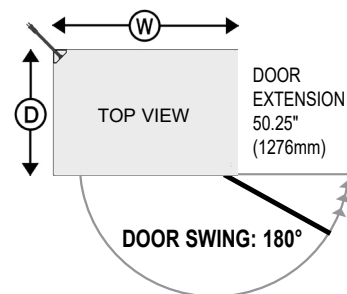
## HEATED HOLDING CABINETS



	MODEL NUMBER	CAPACITIES 18" x 26" TRAYS		OVERALL EXTERIOR DIMENSIONS IN.(mm)			CASTERS & LEGS	SHIP WT. LBS. (KG)
		CLASS 100		(Height Includes Casters or Legs)				
		STANDARD 3.75" FIXED SPACINGS:[A]	OPTIONAL 3" SPACINGS	HIGH "H"	DEEP "D"	WIDE "W"		
COUNTERTOP	HLC-SL1826-4	4	5	26" (661)	22" (559)	33" (839)	4" LEGS	170 (77)
	HLC-SL1826-5	5	6	28.75" (731)	22" (559)	33" (839)	4" LEGS	175 (79)
	HLC-SL1826-7	7	8	36" (915)	22" (559)	33" (839)	4" LEGS	195 (88)
UNDERCOUNTER	HLC-SL1826-5-UC	5	6	29" (737)	22" (559)	33" (839)	3.5" All Swivel	175 (79)
	HLC-SL1826-7-UC	7	8	33.75" (858)	22" (559)	33" (839)	2" All Swivel	195 (88)

[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: **Pass-thru Door** [add "P"] See-thru **Lexan Door** [add "L"] **Note:** Lexan Door is standard on countertop models. Additionally, All HLC-SL1826 models are available with casters or legs.



ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1000	2886
AMPS	8.3	13.9
HERTZ	50/60	60
PHASE	Single	Single
PLUG USA	5-15P	6-15P
PLUG CANADA	5-15P	6-15P

**CONSTRUCTION.** Helicarc 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"x26" 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 edgemount die cast hinges.

**DOORS AND LATCHES**  
**UNDERCOUNTER MODELS.** Flush mounted, double pan, field reversible, stainless steel 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 edgemount 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.

**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

### OPTIONAL ACCESSORIES

- ELECTRIC**
- Mechanical controls
  - 220 volt, 50/60 Hz, single phase
  - Upgraded element
- 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

FOOD WARMING EQUIPMENT COMPANY, INC.

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