



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HEATED DISPLAY CABINETS

## Various trays and pans on 17" x 17" Shelves

### RADIANT "HLC-1717 SERIES"

### Visibly hold pizza, pasta and bakery items hot and fresh.

- 1** See-thru Lexan door standard on countertop models - provides high visibility for hot and fresh items
- 2** Full-length magnetic work flow door handle - ergonomically accommodates kitchen staff and servers of various heights
- 3** Versatile with shelves to accommodate a wide variety of items
- 4** Hold pizza, pasta and bakery items hot and fresh - perfect for food courts, customer carry-outs and "to-go" operations
- 5** Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste and longer holding life
- 6** Fully insulated cabinet - cool to touch exterior - ensures safety while food stays hot
- 7** Gasket sealed door - tight double seal makes for a perfect secure closure and easy to clean
- 8** Legs standard on countertop model - casters standard on under counter models

**\*Two year limited warranty**



**HLC-1717-13**



**HLC-1717-13**  
Shown with optional Stainless Steel Door



**HLC-1717-11-UC**  
Shown with optional Legs and Paddle Latch



See-Thru Lexan Door



Magnetic Work Flow Door Handle



17" x 17" Shelves

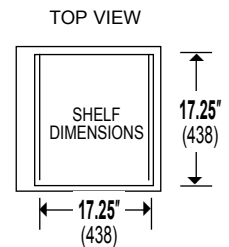
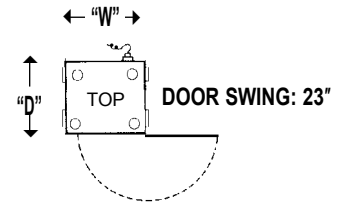
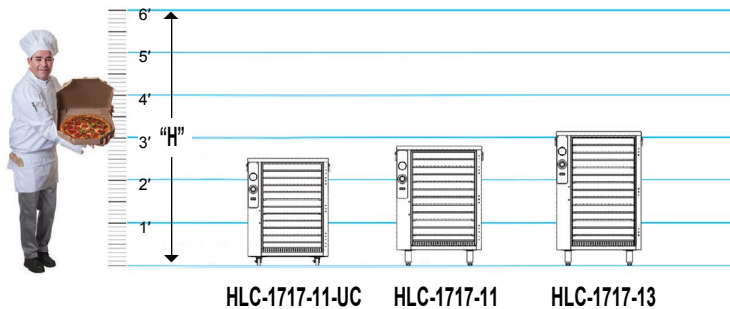


Hold hot and fresh food



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

# SPECIFICATIONS: HEATED DISPLAY CABINETS



MODEL NUMBER	CAPACITIES		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTERS & LEGS	SHIP WT. LBS. (KG)
	NUMBER OF SHELVES @ 2" SPACINGS (51 mm)	SHELF SIZE *	HIGH "H"	DEEP "D"	WIDE "W"			
<b>UNDER COUNTER</b> HLC-1717-11-UC	11 Shelves	16.75" x 17.25" (425mm x 438mm)	31" (787)	22" (559)	24.25" (616)	1	2" Casters Swivel	160 (73)
<b>COUNTERTOP</b> HLC-1717-11	11 Shelves	16.75" x 17.25" (425mm x 438mm)	32.5" (726)	22" (559)	24.25" (616)	1	4" Legs Adjustable	165 (75)
<b>COUNTERTOP</b> HLC-1717-13	13 Shelves	16.75" x 17.25" (425mm x 438mm)	36.75" (933)	22" (559)	24.25" (616)	1	4" Legs Adjustable	180 (82)

ELECTRICAL DATA		
VOLTS	120	220
WATTS	500	595
AMPS	4.2	2.5
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	5-15P	6-15P
PLUG CANADA	5-15P	6-15P

Dedicated circuit.

Shelves can slide in and out on the shelf rack assembly, and are removable. Ledges are .5" and are at 2" fixed spacings.

\* Each shelf holds (1) 16" Pizza (open or boxed).

**Width Note:** If omitting side-mounted handles, overall exterior width 23.5" (597mm).

• All HLC-1717 models are available with the **Pass-thru Door** [add "P"] optional accessory.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20-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). **SHELVES.** Shelves shall be removable and supported by a shelf rack assembly at fixed spacings of 2" (51 mm). With shelf removed, interior cabinet clearance is 17.5" (444 mm). Entire assembly is removable without tools for easy access to facilitate cleaning. Shelf rack assembly

shall lift off heavy-duty stainless steel supports.

**HANDLES.** Heavy-duty stainless steel, side-mounted lift handles.

**LEGS: COUNTERTOP MODELS.** Each leg shall have a reinforced mounting plate welded to base of unit.

**CASTERS: UNDER COUNTER MODELS.** Maintenance free polyurethane tire casters in configuration of four (4) swivel. 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.

**DOORS AND LATCHES.**

**COUNTERTOP MODELS.** Flush mounted see-thru Lexan door shall have a gasket and full-length magnetic work flow door handle. Door shall have two (2) heavy-duty edgemount die cast hinges.

**UNDER COUNTER MODELS.** Flush mounted double pan, stainless steel door shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door shall be equipped with corner style 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. 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 (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

**ELECTRICAL CHARACTERISTICS.**

3 wire grounded 10 foot extension 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**
- Electronic controls
  - 220 volt, 50/60 Hz, single phase
- DOORS**
- Pass-thru door
  - Key locking door latch
  - Left hand door hinging
- SPACINGS**
- Custom shelf spacing
- CASTERS**
- 2" and 3.5" caster
- EXTRAS**
- Humidity pan
  - Custom graphic wrap

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. © 15 Food Warming Equipment Company, Inc. R.15.01



**FOOD WARMING EQUIPMENT COMPANY, INC.**

5599 HWY. 31 W. Portland, TN 37148  
800.222.4393 | 815.459.7500 | Fax: 815.459.7989  
www.FWE.com | sales@fwe.com

