



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HANDY LINE COMPARTMENTS

## Merchandiser With Shelves

“HLC SERIES”

**RADIANT HEAT**



HLC-1717-13L  
Shown with See-thru Door



HLC-1717-13



HLC-1717-13

**Compact holding cabinet or a display merchandiser, this versatile unit can hold profits for your bakery to pizza program. 13 shelves hold almost anything!**

Radiant Heat source compact holding cabinet is specifically designed be neatly placed under the counter or on the counter top for display and merchandising – or with casters to moved around as needed.

These units are perfect for holding precooked foods for either short or prolonged periods of time. Serve appetizing food presentations from these units that help you produce consistent and better tasting foods. Available with a See-thru or insulated Stainless Steel Door.

Perfect for in-house bakery or pizza programs this compact holding cabinet holds thirteen open or boxed 16" Pizzas on shelves that allow FWE's natural convection heat system to radiate throughout the cabinet.

Used from hotels to food courts, hors d'oeuvres to bakery items, these stainless steel cabinets are easily wiped clean.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Stainless steel welded base frame
- ◇ E-Z up-front controls
- ◇ Full range adjustable thermostat
- ◇ Heavy-duty door hinges
- ◇ Positive close door latch
- ◇ Door gasket
- ◇ Fully insulated throughout
- ◇ 13 removable shelves
- ◇ 4" Adjustable legs
- ◇ Two year limited warranty



TM

PROJECT:

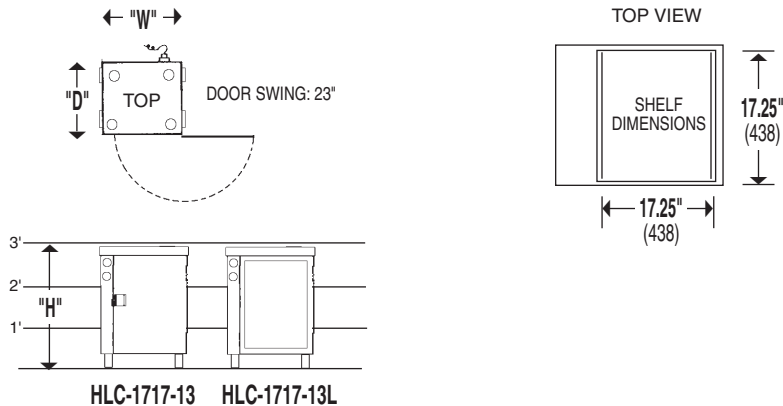
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# SPECIFICATIONS:

## HANDY LINE COMPARTMENTS Mechandiser with Shelves



MODEL NUMBER	CAPACITIES		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100		
	NUMBER OF SHELVES @ 2" SPACINGS (51 mm)	SHELF SIZE *	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	LEGS	SHIP WT. LBS. (KG)
<b>COUNTER TOP</b> HLC-1717-13	13 Shelves	16-3/4" x 17-1/4" (425mm x 438mm)	36.5" (927)	21.5" (546)	24.25" (616)	1	4" Legs Adjustable	145 (66)
HLC-1717-13L Lexan Door	13 Shelves	16-3/4" x 17-1/4" (425mm x 438mm)	36.5" (927)	21.5" (546)	24.25" (616)	1	4" Legs Adjustable	150 (68)

ELECTRICAL DATA		
VOLTS	120	220
WATTS	500	500
AMPS	4.3	2.5
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG	5-15P	6-15P

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).

**Height Note:** Overall height includes 4" adjustable legs. Cabinet body height without legs is 31" (787).  
Casters may be substituted as an optional accessory and must be specified at time of order.  
Overall height with 3.5" casters: 35.25" (895).

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

**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.** Each leg shall have a reinforced mounting plate welded to base if unit.

#### DOORS AND LATCHES.

**HLC-1717-13:** 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 flush-in-door stainless steel paddle latch; positive closing. Door shall have two (2) heavy-duty edgemount die cast hinges.

**HLC-1717-13L:** Flush mounted See-thru door shall have magnetic door gasket and built in door handle.

#### 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.

**FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.**

#### Optional Accessories:

- Electronic controls
- Digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Pass-thru door
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Padlocking latch
- Left hand door hinging
- Hinged 270° door swing
- Security packages
- 3.5" casters (not for transport)
- Door edge trim
- Push-pull handle
- Tubular handle
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Shelves
- Merchandising display lights



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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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