



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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HANDY LINE COMPARTMENTS

For 18" x 26" Trays

"HLC SERIES"



HLC-1826-8L (F)
Shown with Full View Lexan Door
optional accessory.
Shown with Fixed Spacings.



HLC-1826-8



HLC-1826-8 (A)
Shown with Adjustable Spacings.

Choose from:

- Adjustable (A) Spacings**
Rod-Style Tray Slides
- Fixed (F) Spacings**
Removable Tray Rack Assembly

Keep foods oven fresh longer and prevent product dehydration and shrinkage.

FWE's natural convection heat system allows a soft heat to radiate throughout the cabinet, perfect for holding pre-cooked 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.

Hold and serve the best possible foods with FWE's Mobile Tray Servers. Designed to accommodate 18" x 26" bake sheet trays, these small holding cabinets do not require forced air movement. Stainless steel interior walls and removable tray slide assembly allow this unit to be easily wiped clean.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Welded base frame
- ◇ Cool-to-touch exterior
- ◇ Easy-to-use controls
- ◇ Recessed controls
- ◇ Full grip door latch
- ◇ Heavy-duty door hinges
- ◇ Fully insulated throughout
- ◇ Hi-temp door gasket
- ◇ Sanitary tray slides
- ◇ Polyurethane casters
- ◇ Two year limited warranty



PROJECT:

MODEL:

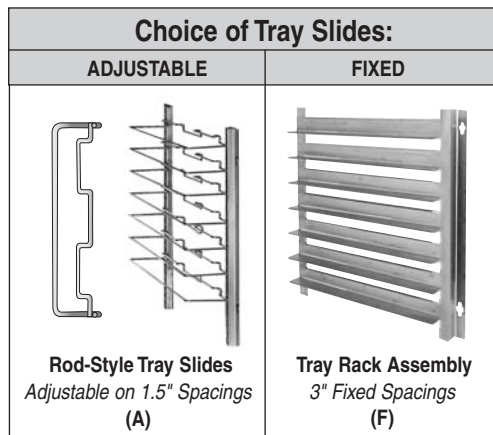
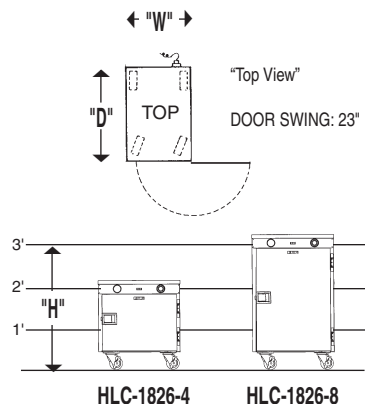
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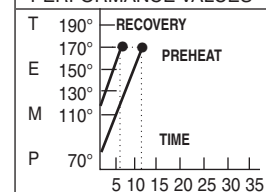
SPECIFICATIONS:

HANDY LINE COMPARTMENTS

For 18" x 26" trays



PERFORMANCE VALUES



PREHEAT 75°F to 170°F
APPROX. 11.2 MIN.

RECOVERY 120°F to 170°F
APPROX. 5.2 MIN.

COUNTER TOP - or - BUILT-IN MODELS	MODEL NUMBER	CAPACITIES @ 3" SPACINGS		DIMENSIONS IN. (mm)			CLASS 100		
		18" x 26" Trays	Type of Tray Spacings	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTERS	SHIP WT. LBS. (KG)
	HLC-1826-4 (A) Adjustable	4	Adjustable Spacings on 1.5" Centers	26" (660)	31.5" (800)	23" (584)	1	3.5"	150 (68)
	HLC-1826-4 (F) Fixed	4	Fixed at 3" Spacings	26" (660)	31.5" (800)	23" (584)	1	3.5"	150 (68)
	HLC-1826-8 (A) Adjustable	8	Adjustable Spacings on 1.5" Centers	36.5" (927)	31.5" (800)	23" (584)	1	3.5"	175 (80)
	HLC-1826-8 (F) Fixed	8	Fixed at 3" Spacings	36.5" (927)	31.5" (800)	23" (584)	1	3.5"	175 (80)
	HLC-1826-8P (A) Adjustable	8	Adjustable Spacings on 1.5" Centers	36.5" (927)	34" (864)	23" (584)	2	3.5"	190 (86)
	HLC-1826-8P (F) Fixed	8	Fixed at 3" Spacings	36.5" (927)	34" (864)	23" (584)	2	3.5"	190 (86)

ELECTRICAL DATA

VOLTS	120
WATTS	500
AMPS	4.3
HERTZ	50 / 60
PHASE	Single
NEMA PLUG 5-15P	

Dedicated circuit.

Note: All HLC Model sizes are available with the **Pass-thru Door** and **See-thru Lexan Door** optional accessories.

- Add "P" for Pass-thru Door
- Add "L" for See-thru Lexan door

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).

DOORS AND LATCHES. Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Each door shall be equipped with flush-in-door stainless steel paddle latch; positive closing. 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. 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.

CHOICE OF TRAY SLIDES:

 ADJUSTABLE (A)

Adjustable welded **rod-style tray slides** are chrome plated and epoxy coated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Each pair of tray slides shall accommodate (1) 18" x 26" tray. Removable stainless steel uprights shall be punched on 1.5" spacings for easy tray/pan adjustment, and shall easily lift-off heavy-duty stainless steel brackets without the use of tools.

 FIXED (F)

Removable pair of **one piece stainless steel racks** with fixed spacings of 3". Easy to remove without the use of tools for cleaning.

HEATING SYSTEM/CONTROLS.

Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Removable stainless steel baffled humidifier pan shall be provided. 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
- See-thru Lexan door
- Pass-thru door
- Key locking door latch
- Magnetic latch
- Padlocking transport latch
- Left hand door hinging
- Hinged 270° door swing
- Security packages
- All swivel or larger casters
- Door edge trim
- Menu card holder
- Push-pull bar
- Tubular handles
- Stainless steel lift handles
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Extra tray slides
- 6" floor legs
- 4" counter legs
- Foot treadle



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fweco.net

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 specifications subject to change without notice.
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