



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans and Gastro-Norm

RADIANT "HLC-1826" SERIES

Insulated cabinet holds pre-cooked foods at desired temperature with an easy-to-use thermostat.



- 1** No tip tray slides - trays and pans will not tip even when pulled out halfway - allows for easier "hands free" access to contents of the cabinet
- 2** Recessed tri-directional cord pocket - allows for compact fit
- 3** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 4** Standard recessed Antimicrobial SaniGuard handgrips on split cavity model - detains illness causing pathogens
- 5** Gasket sealed door - tight double seal makes for a perfect secure closure and easy to clean
- 6** Fully insulated cabinet - cool to touch exterior - ensures safety while food stays hot
- 7** Energy Star Approved - save money and protect the environment with the energy star approved HLC-1826-4-UC and HLC-1826-4

***Two year limited warranty**



HLC-1826-8

Top compartment shown with optional Fixed Rack Assembly

HLC-1826-4-UC

Shown with optional Left Hand Door Hinging



Adjustable Tray Slides



Tri-Directional Cord



Magnetic Work Flow Door Handle

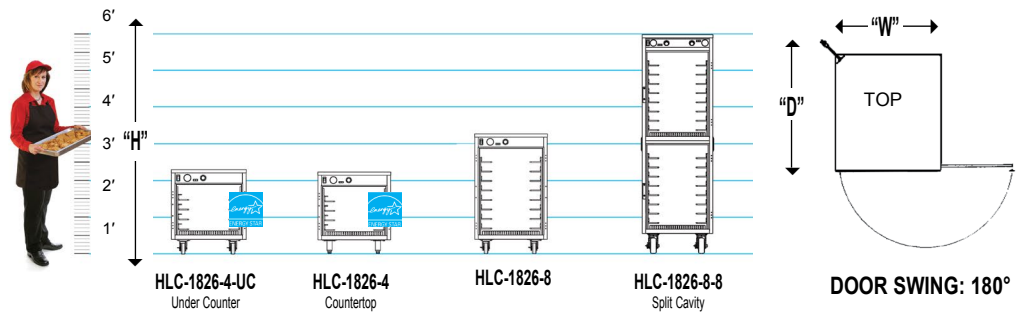


Energy Star Approved



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SPECIFICATIONS: HEATED HOLDING CABINETS



ELECTRICAL DATA				
	HLC-1826-4 HLC-1826-8		HLC-1826-8-8 Split Cavity	
VOLTS	120	220-240	120	220-240
WATTS	1000	1190	2000	2380
AMPS	8.3	5.1	16.7	9.9
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA	5-15P	6-15P	5-20P	6-15P
PLUG CANADA	5-15P	6-15P	5-30P	6-15P

Dedicated circuit.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 3" Spacings are Standard				OPTIONAL FIXED RACK: [B] @ 3" Spacings			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters)			CLASS 100			
	STANDARD ADJUSTABLE SLIDES: [A] @ 3" Spacings		TRAY/PAN SLIDES PROVIDED		TRAY/PAN SLIDES PROVIDED		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER/ LEGS SIZE	SHIP WT. LBS. (KG)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	18 x 26							14 x 18	
HLC-1826-4-UC Under Counter	4 pr	4	4	8	4	4 pr	4	8	26" (660)	32.25" (819)	23.25" (591)	1	3.5"	160 (73)
HLC-1826-4 Countertop	4 pr	4	4	8	4	4 pr	4	8	25.75" (654)	32.25" (819)	23.25" (591)	1	4" Legs Adjustable	160 (73)
HLC-1826-8	8 pr	8	8	16	8	8 pr	8	16	38" (965)	32.25" (819)	23.25" (591)	1	3.5"	195 (88)
HLC-1826-8-8 Split Cavity	16 pr (8 ea)	16	16	32	16	16 pr	16	32	71.25" (1810)	32.25" (819)	23.25" (591)	2	5"	365 (166)

[A] Tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1-1/2" centers. Tray-slides are adjustable.
 [B] Optional fixed slides accommodate one (1) 18" x 26" and two (2) 14" x 18".
HLC-1826-8-8 Split Cavity provides 2 compartments, each with separate controls. 8 pair of tray slides are provided in each compartment.
 • **Pass-thru Door** [add "P"] is available on all model sizes.
 • **See-thru Lexan Door** [add "L"] is available on all model sizes.
 • **Stackable Design** [add "S"] is available on HLC-1826-4 and HLC-1826-8. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.
 *HLC-1826-4 is standard with all swivel casters.

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.
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. Magnetic work flow door handle shall be vertical on the HLC-1826-8-8 and horizontal on all others. Each door shall have two (2) heavy-duty edgmount 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.
LEGS: COUNTERTOP MODEL. Each leg shall have a reinforced mounting plate welded to base of unit.
STANDARD ADJUSTABLE SPACING. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

OPTIONAL FIXED RACK. Removable pair of one piece stainless steel racks with fixed spacing of 3" between pan slides. Each pan slide accommodates one (1) 18" x 26" or two (2) 14" x 18". One piece rack is 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. Controls shall be up-front, recessed and shall include a full range adjustable thermostat. 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**
- DOORS**
 - See-thru Lexan door
 - Pass-thru door
 - Key locking door latch
 - Field reversible door
 - SaniGuard magnetic door handle
 - Vented door
 - SPACINGS**
 - Fixed rack
 - Shelves
 - Extra tray slides
 - CASTERS**
 - All swivel or larger casters
 - 4" or 6" legs
 - EXTRAS**
 - Full extension bumper
 - Stainless steel lift handles (single cavity models)
 - Heavy-duty push-pull handles
 - Menu card holder
 - SaniGuard handgrips (single cavity models)
 - Food Sentry Electronic Controls
 - Humidity pan
 - Stacking kit

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