



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HLC RADIANT HEAT

Hold GN1/1, 12" x 20" Pans, and 21" x 25" Shelves

"HLC-2125 SERIES"



HLC-2125-5
Shown with optional door vents



HLC-2125-5-5S

Allows Versatile Use:
GN1/1, 12" x 20" Steam
Pans, and / or Wire Shelf
21" x 25" (514mm x 635mm)



Handy Line Compartments
Section 4

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.

Universal use: One piece rack accommodates two (2) GN1/1 Pans or 12" x 20" Steam Pans, or one (1) 21" x 25", 514mm x 635mm wire shelf per pan slide. One (1) 18" x 26" tray or multiple half-size trays / pans fit on each wire shelf.

Convenient **under-counter height** of HLC-2125 makes these units perfect for a wide variety of built-in and undercounter applications.

The HLC Series 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.

Heated holding for all types of food: Meat, poultry, fish, potatoes, casseroles, vegetable, rolls and bakery items.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Welded base frame
- ◇ Cool-to-touch exterior
- ◇ Easy-to-use thermostat 90°F to 190°F
- ◇ Full grip door latch
- ◇ Heavy-duty door hinges
- ◇ Fully insulated throughout
- ◇ Hi-temp door gasket
- ◇ Stainless steel pan slides
- ◇ Built-in applications or with casters
- ◇ Two year limited warranty

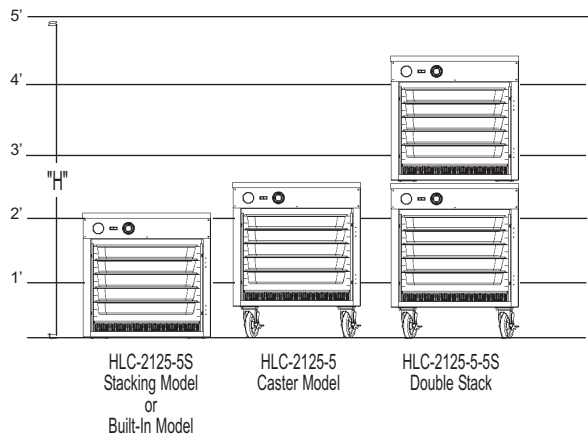


PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS:

HLC RADIANT HEAT

Allows Versatile Use



ELECTRICAL DATA		OPTIONAL
VOLTS	120	120
WATTS	1000	1400
AMPS	8.3	11.6
HERTZ	50/60	50/60
PHASE	Single	Single
NEMA PLUG	5-15P	5-15P

Dedicated circuit.

MODEL NUMBER	CAPACITIES:								OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100						
	Spacings @ 1.37" Fixed Spacings								PRODUCT CAPACITY LBS. (KG)	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)		
	DEPTH 12" x 20" PANS 2.5" 4" 6"		DEPTH GN 1/1 PANS 65mm 100mm 150mm		21" x 25" Shelf (A) (Standard) 18" x 26" ON SHELF		Maximum Shelf Capacity* 18" x 26" ON SHELF											
HLC-2125-5S Stacking Model	10	6	4	10	6	4	3	(3)	5	(5)	100 lbs (45)	25.75" (654)	32" (813)	25.5" (648)	1	NO CASTERS	162 (74)	11 (.31)
HLC-2125-5 Caster Model	10	6	4	10	6	4	3	(3)	5	(5)	100 lbs (45)	30.75" (762)	32" (813)	25.5" (648)	1	5"	185 (83)	13.8 (.39)
HLC-2125-5-5S Double Stack Compartments	20	12	8	20	12	8	6 TOTAL	(6)	10 TOTAL	(10)	200 lbs (90)	55" (1397)	32" (813)	25.5" (648)	2	5"	347 (156)	25 (.70)

(A) Shelves are removable and adjustable. 3 Shelves spaced equally, clearance between shelves is 7.78". Shelf Size: 21" x 25" (514mm x 635mm). Double Stack Compartments are 2 individual compartments, each with separate controls. Dedicated circuit each unit.
 * Additional shelves required to reach maximum capacity. (Note: 18" x 26" Trays lay on wire shelf.)

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. Door latch shall be edgmounted, full grip, and positive closing. Each door shall have two (2) heavy-duty edgmount die cast hinges.
CASTER MODELS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake.

Castors 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.
RACK FIXED SPACINGS. Removable pair of one piece stainless steel racks with fixed spacings of 1.37" between pan slides. Each pan slide accommodates two (2) GN1/1 or 12" x 20" pans, or one (1) wire shelf 21" x 25" (514mm x 635mm). Three (3) shelves provided. 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.

- Optional Accessories:**
- Digital thermometer
 - Shelf timers
 - 220 volt, 50/60 Hz, single phase
 - Full extension bumper
 - See-thru Lexan door
 - Magnetic latch
 - Key locking door latch
 - Door vents
 - Stainless steel lift handles
 - Push-pull bar
 - Tubular handles
 - Left hand door hinging
 - Hinged 270° door swing
 - All swivel or larger casters
 - Menu card holder
 - Padlocking transport latch
 - Security packages
 - 6" floor legs
 - 4" counter legs



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.
 © 11J Food Warming Equipment Company, Inc.