



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# TRAY LINE HEATED HOLDING CABINETS

## Serving Wells and Compartments for 12" x 20" pans, 18" x 13" Trays and GN 1/1 Containers

### RADIANT "HLC-W-DRN" SERIES

*Heavy-duty, mobile server takes the food whenever and wherever you need it to go!*

- 1** Heated serving wells and heated holding compartments keep refills close at hand!
- 2** Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste and longer holding time
- 3** Each well and heated compartment is controlled separately for added versatility
- 4** Made for mobile applications - FWE cabinets are fully constructed of stainless steel, with a one piece tubular welded base frame, and designed to absorb vibration and shock during transport
- 5** HLC-W-DRN series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN 1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 6** Customize with versatile service line optional accessories, such as a sneeze guard and tray slide shelf

*\*Two year limited warranty*



**HLC-4W6-7H-28-DRN**

*Shown with optional Sneeze Guard and Tray Slide Shelf*



Radiant Heat Controls



Separately Controlled Wells



Separately Controlled Compartments

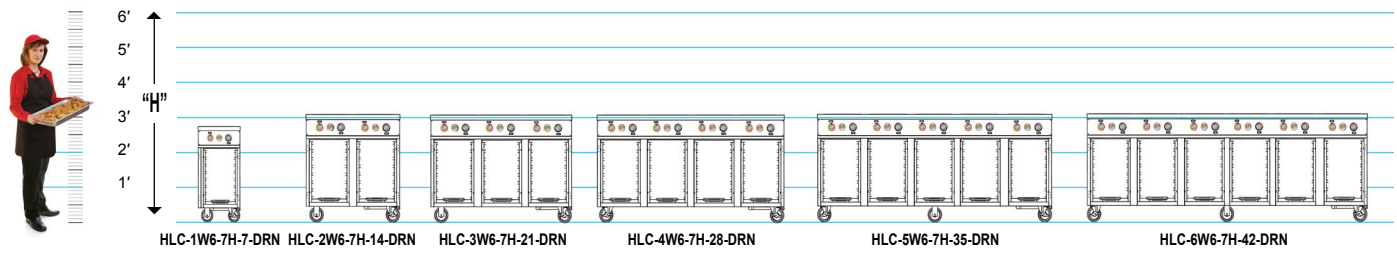


Optional Sneeze Guard & Tray Slide Shelf



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# SPECIFICATIONS: TRAY LINE HEATED HOLDING CABINETS



MODEL NUMBER	DEPTH OF WELL	NUMBER OF WELLS	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
			2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDTH* "W"			
			DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
			2.5"	4"	6"	65mm	100mm	150mm						
HLC-1W6-7H-7-DRN	6.5" (165)	1	7	3[B]	2[B]	7	3[B]	2[B]	35.25" (895)	27.5" (698)	18.5"* (470)	1	3.5"	190 (86)
HLC-2W6-7H-14-DRN	6.5" (165)	2	14	6[B]	4[B]	14	6[B]	4[B]	37" (940)	27.5" (698)	34.25"* (870)	2	5"	280 (127)
HLC-3W6-7H-21-DRN	6.5" (165)	3	21	9[B]	6[B]	21	9[B]	6[B]	37" (940)	27.5" (698)	51.5" (1308)	3	5"	440 (200)
HLC-4W6-7H-28-DRN	6.5" (165)	4	28	12[B]	8[B]	28	12[B]	8[B]	37" (940)	27.5" (698)	68.75" (1746)	4	5"	615 (279)
HLC-5W6-7H-35-DRN	6.5" (165)	5	35	15[B]	10[B]	35	15[B]	10[B]	37" (940)	29" (737)	82" (2083)	5	5"	750 (340)
HLC-6W6-7H-42-DRN	6.5" (165)	6	42	18[B]	12[B]	42	18[B]	12[B]	37" (940)	29" (737)	103.25" (2623)	6	5"	850 (386)

[A] Combinations of deep and shallow pans may be used with varying capacities. Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides.  
 [B] Custom pan spacings are available to increase the capacity of the deeper pans: 12" x 20" x 4", 12" x 20" x 6", GN 1/1-100 and GN 1/1-150 containers.  
**Custom Configurations** are available to vary number of heated and ambient sections. Consult factory.

ELECTRICAL DATA				
	HLC-1W6-7H-7-DRN		HLC-2W6-7H-14-DRN	
VOLTS	120	220-240	120	220-240
WATTS	1000	1190	2000	2380
AMPS	8.3	5	16.7	9.9
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA				
PLUG CANADA				
	HLC-3W6-7H-21-DRN	HLC-4W6-7H-28-DRN	HLC-5W6-7H-35-DRN	HLC-6W6-7H-42-DRN
VOLTS	220-240	220-240	220-240	220-240
WATTS	3570	4760	5950	7140
AMPS	14.9	19.8	24.8	29.8
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA				
PLUG CANADA				

Dedicated circuit.

**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).  
**HANDLES.** Heavy-duty stainless steel, side mounted lift handles on 1-well and 2-well models.  
**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. HLC-5W6-7H-35-DRN and HLC-6W6-7H-42-DRN shall have a six caster

configuration with two (2) rigid and four (4) 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.  
**PAN SLIDES.** Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.  
**HEATED COMPARTMENTS.** 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.

**TOP MOUNT SERVING WELLS.** Each well shall be one piece stainless steel, deep drawn with covered corners. Each well shall have ridge around top perimeter. Each insulated, individually thermo wrapped well shall have a separate adjustable thermostat and indicating light. Top well depth of 6.5" (165mm) is designed to be used wet. Accommodates up to a 12" x 20" x 6" or a GN 1/1-150.  
**DRAIN.** Each heated well connects to built-in drain system with easy access external shut-off valve.  
**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**
    - 220 volt, 50/60 Hz, single phase
    - Heat retention battery
  - DOORS**
    - Key locking door latch
    - Magnetic latch
    - Padlocking transport latch
  - SPACINGS**
    - Custom pan slide spacing
  - CASTERS**
    - All swivel or larger casters
  - EXTRAS**
    - Security packages
    - Full extension bumper
    - Tubular handles
    - Corner bumpers
    - Drop down side shelf
    - Drop down tray slide shelf
    - Drop down stainless steel, wood or polyethylene cutting board
    - Sneezee guard
    - Cord winding bracket
    - Stainless steel top cover
    - Humidity pan

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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