



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HANDY LINE COMPARTMENTS

**Compartments and Serving Wells for 12" x 20" and GN 1/1 Bulk Food Pans**

“HLC-W SERIES”



HLC-2W6-7H-14-DRN

*Shown with sneeze guard optional accessory.*

**RADIANT HEAT**



HLC-2W6-7H-14-DRN

*Shown with drop down side shelves, perimeter bumper and edgemount magnetic door latches optional accessories.*

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

**Customize with versatile serving line optional accessories!**



TM

These over achievers have each compartment heated and each serving well heated! Built like no other and performs like no other, these units are completely mobile and built stronger to last longer. Rugged poly casters, super base frame and engineering allows this instant serving line to be operational when and where you need it.

Available from a single well unit up to a serving line of four (4) wells. Each top well accommodates up to a 12" x 20" x 6" or a GN 1/1-150 mm pan.

For cafeterias, buffets, schools, prisons or buffet style applications in restaurants, institutions, or other demanding environments, customize your server with a drop down shelf and sneeze guard to serve your food oven fresh.

Individually heated holding compartments for 12" x 20" and GN 1/1 pans make resupply of the top wells quick and easy for serving applications, allowing transport of your foodservice complete.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed up-front controls
- ◇ Heavy-duty door hinges
- ◇ Positive close door latch
- ◇ Stainless steel lift handles
- ◇ Serving well(s) - use wet
- ◇ Well drain system with easy access valve
- ◇ Independently controlled wells
- ◇ Individually controlled compartments
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Stainless steel pan slides
- ◇ Two year limited warranty

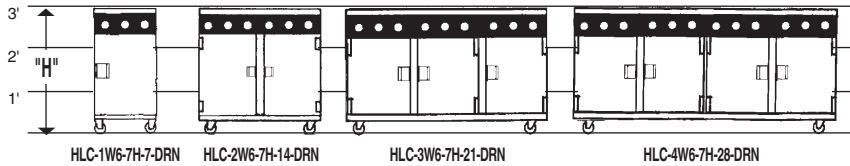
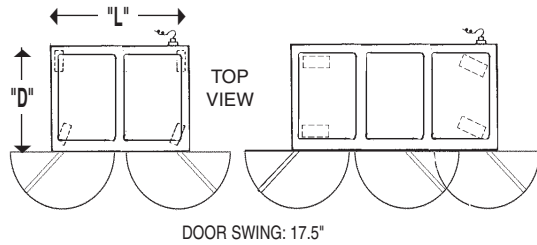


made to serve you better

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# SPECIFICATIONS:

## HEATED BASE WITH SERVING WELLS For 12" x 20" and GN 1/1 Bulk Food Pans



ELECTRICAL DATA: Dedicated Circuit.				
	HLC-1W6-7H-7	HLC-2W6-7H-14	HLC-3W6-7H-21	HLC-4W6-7H-28
VOLTS	120 ‡	120 ‡	220	220
WATTS	1050	2050	3050	4050
AMPS	8.8	17.1	13.8	18.4
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
NEMA PLUG	5-15P	5-20P	6-15P	6-20P

‡ Available in 220 volt, 50/60 Hz, single phase. Dedicated circuit.

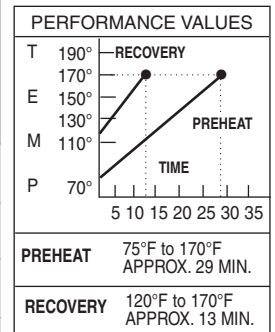
MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]										CLASS 100					
	DEPTH OF WELL	NUMBER OF WELLS	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			OVERALL EXTERIOR DIMENSIONS IN. (mm)			VOLTS	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m <sup>3</sup> )
			DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			HIGH "H"	DEEP "D"	LONG* "L"					
			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]	37" (940)	27.5" (698)	18.5" (470)	120‡	1	3.5"	145 (65)	10.30 (.29)
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)	120‡	2	5"	285 (130)	19.08 (.54)
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)	220	3	5"	465 (209)	28.69 (.81)
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)	220	4	5"	510 (230)	38.29 (1.08)

[A] Combinations of deep and shallow pans may be used with varying capacities.

[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 pans.

\*Note: Drop handles are standard on 1W and 2W units. If omitting drop handles, subtract 1.25" (31 mm) from overall exterior length "L".

Custom Configurations are available to vary number of heated and ambient sections. Consult factory.



- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] is available on all model sizes.

**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. Casters shall have a reinforced yoke mounted to 10-gauge castor 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 coved 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.

### Optional Accessories:

- 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
- Security packages
- All swivel or larger casters
- Door edge trim
- Full extension bumper
- Tubular handles
- Corner bumpers
- Cold plate cartridge
- Drop down shelf
- Sneezeguard
- Cord winding brackets
- Stainless steel top cover
- Custom pan slide spacing
- Water pan



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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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