



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE HANDY LINE COMPARTMENTS

For 12" x 20" and Gastro-Norm 1/1 Bulk Food Pans

"HLC SERIES"

RADIANT HEAT



HLC-8L
Shown with Full-View Lexan Door and Edgemount Latch optional accessories.



HLC-10



HLC-7

Natural radiant heat keeps foods oven fresh longer and prevent product dehydration and shrinkage.

FWE's natural convection heat/humidity system provides a soft radiant heat 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 Pan Servers. Designed to accommodate 12" x 20" and GN 1/1 pans, these small holding cabinets do not require forced air movement. FWE's unique pan slide racks are one piece die stamped stainless steel, providing greater hygiene and strength. The front edges are relieved for easy loading and the pair of racks are removable for easy cleaning.

- ◇ 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
- ◇ Individually controlled compartments
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Stainless steel pan slides
- ◇ Two year limited warranty



PROJECT:

MODEL:

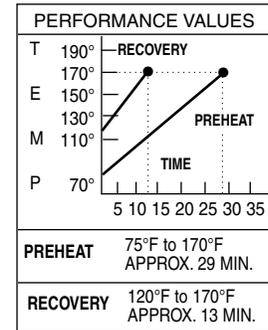
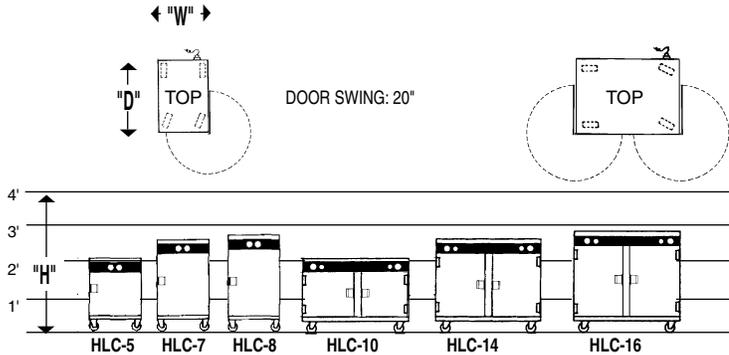
QUANTITY:

ITEM NO:

SPECIFICATIONS:

MOBILE HANDY LINE COMPARTMENTS

For 12" x 20" and GN 1/1 Bulk Food Pans



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE * "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS									
	2.5"	4"	6"	65mm	100mm	150mm							
HLC-5	5	2	2	5	2	2	24.75" (629)	27.5" (698)	18.25" (464)	1	3.5"	105 (48)	7.19 (.20)
HLC-7	7	3	2	7	3	2	30" (762)	27.5" (698)	18.25" (464)	1	3.5"	115 (52)	8.71 (.25)
HLC-8	8	4	3	8	4	3	33.5" (821)	27.5" (698)	18.25" (464)	1	3.5"	120 (54)	9.44 (.27)
HLC-10	10	4	4	10	4	4	24.75" (629)	27.5" (698)	35.25" (896)	2	3.5"	165 (76)	13.88 (.39)
HLC-14	14	6	4	14	6	4	30" (762)	27.5" (698)	35.25" (896)	2	3.5"	180 (82)	16.83 (.48)
HLC-16	16	8	6	16	8	6	33.5" (821)	27.5" (698)	35.25" (896)	2	3.5"	190 (86)	18.23 (.52)

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

*Width Note: If omitting drop handles, subtract 1.25" (31 mm) from overall exterior width.

- 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.

ELECTRICAL DATA		
	HLC-5, HLC-7 HLC-8	HLC-10, HLC-14 HLC-16
VOLTS	120	120
WATTS	500	1000
AMPS	4.3	8.3
HERTZ	50/60	50/60
PHASE	Single	Single
NEMA PLUG	5-15P	5-15P

Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

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.

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 lift-off hinges and allow 270° door swing.

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.

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.

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.

Optional Accessories:

- Electronic controls
- Digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE complaint
- Heat retention battery
- See-thru Lexan door
- Pass-thru door
- Key locking door latch
- Magnetic latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Tubular handle
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Custom pan slide spacing
- 6" floor legs
- 4" counter legs



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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.

All specifications subject to change without notice.
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