



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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TRIPLE CAPACITY MOBILE HANDY SERVERS

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

TRIPLE COMPARTMENT "HLC SERIES"

RADIANTHEAT



HLC-5H-15



HLC-8H-24

This versatile heavy-duty, mobile server holds the food whenever and wherever it's needed!

These compact units can be neatly placed under counters, or be used as a flexible extension of your kitchen for cafeterias, catering and tray make-up stations. With individually controlled compartments, serve combinations of foods from the same versatile cabinet.

Food preparation and food processing are fast and convenient. Move it where you need it! Use this generous 52" x 27" (1321 x 686mm) stainless steel top as work surface, increasing operational efficiency in a variety of institutional applications.

Precise controls assure temperature maintenance of each compartment, holding bulk foods "kitchen-fresh" for hours. Each compartment is independently controlled and fully insulated. You have the flexibility to use each compartment as a heated or ambient section – add a cold plate for chilled foods! Models hold 15, 21, 24 each 2.5" and 65mm deep pans. FWE all welded construction and high quality features make these little workhorses virtually indestructible!

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



PROJECT:

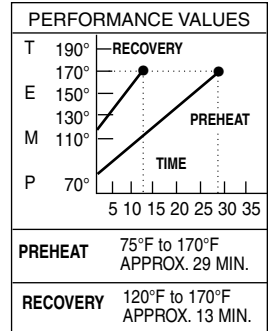
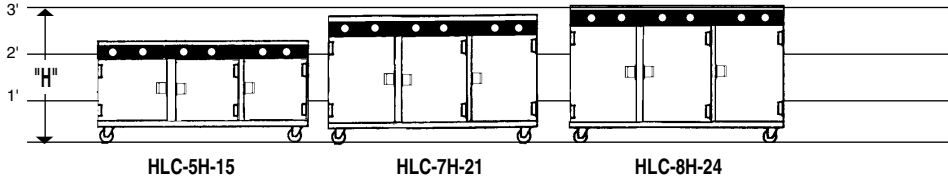
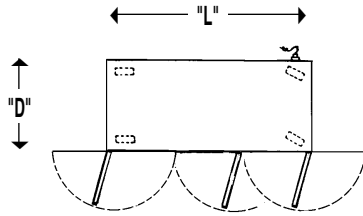
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SPECIFICATIONS: TRIPLE CAPACITY MOBILE HANDY SERVERS

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			76 mm FIXED SPACINGS			HIGH "H"	DEEP "D"	LONG "L"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS									
2.5"	4"	6"	65mm	100mm	150mm								
HLC-5H-15	15	6	6	15	6	6	27.5" (698)	27.5" (698)	52" (1321)	3	3.5"	260 (117)	22.76 (.64)
HLC-7H-21	21	9	6	21	9	6	33.25" (845)	27.5" (698)	52" (1321)	3	3.5"	290 (131)	27.52 (.78)
HLC-8H-24	24	12	9	24	12	9	36.25" (920)	27.5" (698)	52" (1321)	3	3.5"	310 (140)	30.00 (.85)

[A] Combinations of deep and shallow pans with or without lids may be used with varying capacities.

- 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	
VOLTS	120
WATTS	1500
AMPS	12.5
HERTZ	50/60
PHASE	Single
NEMA PLUG	5-15P

15 amp dedicated service required for each unit.

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).

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 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.

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

Optional Accessories:

- Electronic controls
- Digital thermometer
- 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
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Push-pull handle
- 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.

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