



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

COUNTERTOP HEATED HOLDING CABINET

For 12" x 20" Pans, 18" x 13" Trays and GN 1/1 Containers

RADIANT "HLC-PSGN" Series

Big performance in a small space! Perfect for countertop or built-in applications



HLC-PSGN-4

- 1** Ideal for countertop use or built in applications - sized perfect for smaller volume operations or volume feeders with constant replenishment, restaurants and food court operations
- 2** Work flow door handle - ergonomically accommodates varying heights and locations
- 3** Recessed tri-directional cord pocket - allows for compact fit
- 4** HLC-PSGN series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edge are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 5** Field reversible door - flexible installation options for kitchen layout
- 6** Legs or casters - easily field adaptable as an optional accessory
- 7** Fully insulated cabinet - cool to touch exterior - ensure safety while food stays hot
- 8** Soft, radiant, uniform heat - gently surrounds food to provide a better appearance, taste and longer holding life

***Two year limited warranty**



Work Flow Door Handle



Tri-Directional Cord



Rack Assembly

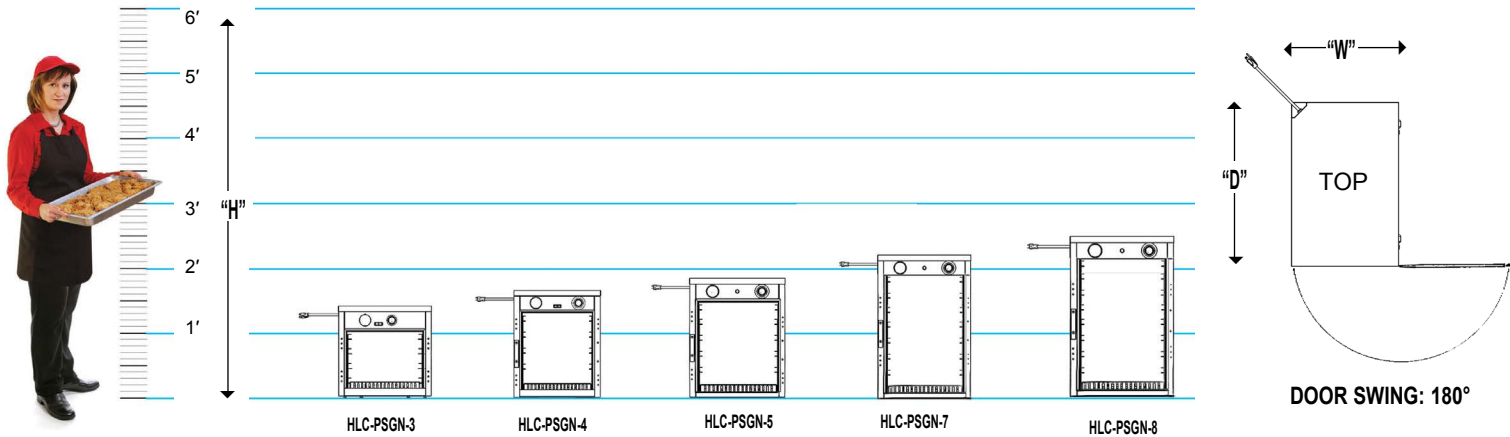


Field Reversible Door



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SPECIFICATIONS: COUNTERTOP HEATED HOLDING CABINET



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100 NO. OF DOORS	SHIP WT. LBS. (KG)
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"		
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS							
2.5"	4"	6"	65mm	100mm	150mm						
< 34" HLC-PSGN-3	3	1	1	3	1	1	16.5" (419)	26.5" (673)	17" (432)	1	100 (45)
< 34" HLC-PSGN-4	4	2	1	4	2	1	20" (508)	26.5" (673)	17" (432)	1	110 (50)
< 34" HLC-PSGN-5	5	2	2	5	2	2	21.25" (540)	26.5" (673)	17" (432)	1	130 (59)
< 34" HLC-PSGN-7	7	3	2	7	3	2	26.25" (667)	26.5" (673)	17" (432)	1	140 (64)
< 34" HLC-PSGN-8	8	4	3	8	4	3	29.50" (749)	26.5" (673)	17" (432)	1	150 (68)

[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.
NOTE: Dimensions given are without stacking angles, dolly or casters.

ELECTRICAL DATA (USA and Canada)		ELECTRICAL DATA (International)	
VOLTS	120	220-240	220-240
WATTS	500	595	545
AMPS	4.3	2.5	2.4
HERTZ	60	60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P	6-15P	Plug Determined by Country
PLUG CANADA	5-15P	6-15P	

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.
INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).
DOORS AND LATCHES. Flush mounted, double pan, field reversible, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Each door shall be equipped with work flow handle and edgemount hinge.

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. 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 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. HLC-PSGN models have been designed and manufactured to be sealed to the counter. -NSF std 4 (Installation - Recommended using a FDA Food Grade caulk which is NSF and UL listed making it safe to use around all food operations)

- Optional Accessories**
- ELECTRIC**
 - Electronic Controls
 - 220 volt, 50/60 Hz, single phase
 - DOORS**
 - See-thru Lexan door
 - Key locking door latch
 - Left hand door hinging
 - SPACINGS**
 - Custom pan slide spacings
 - CASTERS & LEGS**
 - Casters
 - Legs
 - EXTRAS**
 - Humidity pan

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