



Performance Features:

Counter-Top or Built-In Application

Radiant Heat System keeps foods oven-fresh and prevents product dehydration or shrinkage.

*Big Performance -
In a Small Space!*



Optional Accessory
Full length integral work flow handle is easy to grip.



HLC-PSGN-4

Easy to use up-front controls are recessed protected.

Wire rack holds 12" x 20" Pans or GN 1/1 at 1.5" (38mm) spacings.

Full length integral work flow handle (optional accessory) is easy to grip. Magnetic door latch streamlines cabinet profile.

Cabinet is fully insulated, including door.

Flat bottom base for counter-top or built-in applications.

Door is field-reversible for on-site configuration changes.

Legs or Casters are easily field adaptable as optional accessory.



Recessed tri-directional cord pocket allows for compact fit.



Counter-Top or Built-In Application

Fits 12" x 20" Pans • GN Pans

Specifications:

Capacity:

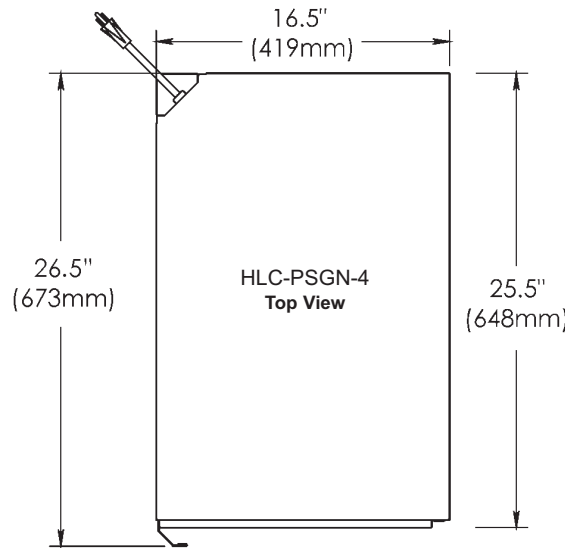
- 4 12" x 20" x 2.5" Pans or
- 4 GN 1/1-65mm Pans

Dimensions:

- Height: 21.25" (540mm)
- Depth: 26.5" (673mm)
- Width: 16.5" (419mm)

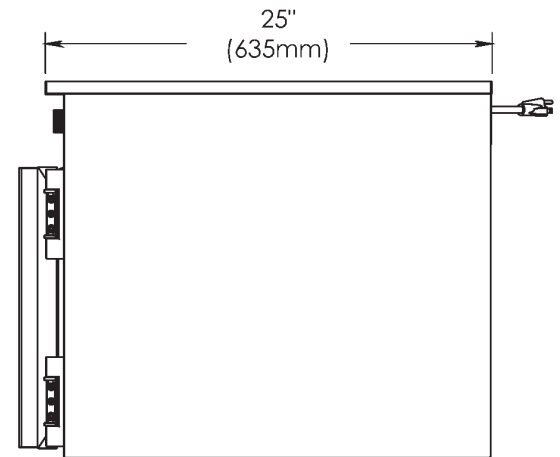
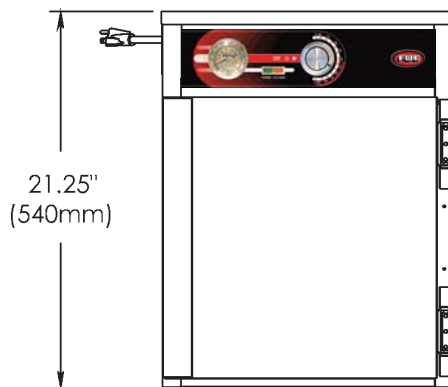
Electrical Data:

- Volts: 120
- Watts: 500
- Amps: 4.3
- Hertz: 50 / 60
- Phase: Single
- NEMA Plug: 5-15P



Optional Accessories:

- Work flow handle
- Shelves
- 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
- Hinged 270° door swing
- Security packages
- All swivel or larger casters
- Door edge trim
- Menu card holder
- Push-pull bar
- Tubular handles
- Stainless steel lift handles
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Extra tray slides
- 6" floor legs
- 4" counter legs



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