



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans and Gastro-Norm

RADIANT "HLC-1826" SERIES

Insulated cabinet holds pre-cooked foods at desired temperature with an easy-to-use thermostat.



- 1** HLC-1826 series accommodates 18" x 26" or 14" x 18" trays. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 2** Recessed tri-directional cord pocket - allows for compact fit
- 3** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 4** Standard recessed antimicrobial handgrips on split cavity model - detains illness causing pathogens
- 5** Fully insulated cabinet - cool to touch exterior - ensures safety while food stays hot
- 6** Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm, set range 90°F-190°F(32 °C to 88 °C)
- 7** Energy Star Approved - save money and protect the environment with the energy star approved HLC-1826-4-UC and HLC-1826-4

***Two year limited warranty**



HLC-1826-8-8

(Bottom Compartment Shown with Adjustable Tray Slide Optional Accessory)

HLC-1826-4-UC

(Shown with Left Hand Door Hinging and Adjustable Tray Slide Optional Accessory)



Versatile Fixed Rack



Magnetic Work Flow Door Handle



User Friendly Electronic Controls



Energy Star Approved

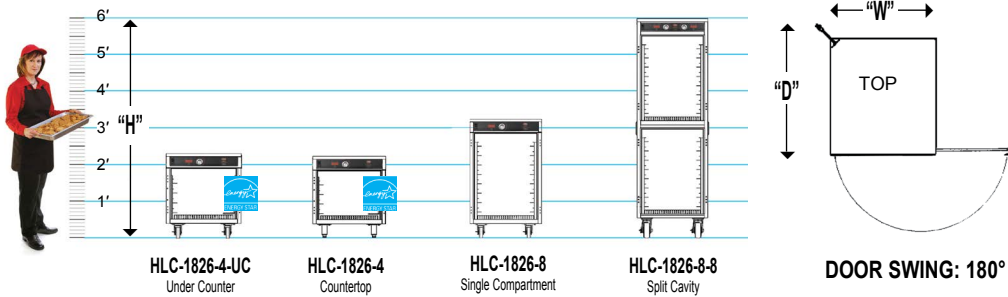


CE IP X4



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS: HEATED HOLDING CABINETS



ELECTRICAL DATA					
	HLC-1826-4 HLC-1826-8		HLC-1826-8-8 Split Cavity		OPTIONAL
VOLTS	120	220-240	120	220-240	120
WATTS	1000	1190	2000	2380	1400
AMPS	8.3	5.0	16.7	9.9	11.7
HERTZ	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single	Single
PLUG USA	5-15P	6-15P	5-20P	6-15P	5-15P
PLUG CANADA	5-15P	6-15P	5-30P	6-15P	5-15P

Dedicated circuit.

MODEL NUMBER	STANDARD FIXED RACK: ^[A] @ 3" Spacings		OPTIONAL ADJUSTABLE SLIDES: ^[B] @ 3" Spacings				OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters)			CLASS 100		SHIP WT. LBS. (KG)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	14 x 18	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"		NO. OF DOORS	CASTER/LEGS
	HLC-1826-4-UC Under Counter	4 pr	4	8	4 pr	4	4	8	4	26"	32.25"		23.25"	1
HLC-1826-4 Countertop	4 pr	4	8	4 pr	4	4	8	4	25.75"	32.25"	23.25"	1	4' Legs Adjustable	160 (73)
HLC-1826-8 Single Compartment	8 pr	8	16	8 pr	8	8	16	8	38"	32.25"	23.25"	1	3.5'	195 (88)
HLC-1826-8-8 Split Cavity	16 pr	16	32	16 pr (8 ea)	16	16	32	16	71.25"	32.25"	23.25"	2	5'	365 (166)

[A] Fixed slides accommodate one (1) 18" x 26" and two (2) 14" x 18".
 [B] Optional Tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1-1/2" centers. Tray-slides are adjustable.
 • Pass-thru Door [add "P"] is available on all model sizes.
 • See-thru Lexan Door [add "L"] is available on all model sizes.
 • Stackable Design [add "S"] is available on HLC-1826-4 and HLC-1826-8. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.
 † Split Cavity provides 2 individual compartments, each with separate controls.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved 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, vented stainless steel field reversible doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Magnetic work flow door handle horizontal on HLC-1826-4-UC and vertical on all others. Each door shall have two (2) heavy-duty edgemount die cast hinges.
HANDLES. Model HLC-1826-8-8 is standard with recessed antimicrobial handgrips on each side of model

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-1826-4-UC is standard with all swivel casters. Casters shall have a reinforced yoke mounted to 10-gauge castor plate.
LEGS: COUNTERTOP MODEL. Each leg shall have a reinforced mounting plate.
STANDARD FIXED RACK. Removable pair of one piece stainless steel racks with fixed spacing of 3" between pan slides. Each pan slide accommodates one (1) 18"x 26" or two (2) 14" x 18". One piece rack is easy to remove without the use of tools for cleaning.

OPTIONAL ADJUSTABLE SPACING. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.
HEATING SYSTEM/CONTROLS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional 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.

- Optional Accessories**
- DOORS**
- See-thru Lexan door
 - Pass-thru door
 - Key locking door latch
 - Antimicrobial magnetic door handle
- SPACINGS**
- Uprights with adjustable tray slides (option available at no additional cost)
 - Shelves
 - Custom rack spacings
- CASTERS**
- All swivel or larger casters
 - 4" or 6" legs
- EXTRAS**
- Full extension bumper
 - Stainless steel lift handles (single cavity models)
 - Heavy-duty push-pull handles
 - Menu card holder
 - Recessed antimicrobial handgrips (standard on split cavity models)
 - Manual controls
 - Humidity pan
 - Stacking kit

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 rights reserved. All specifications subject to change without notice. Errors subject to correction.
 © 15 Food Warming Equipment Company, Inc. R.16.06



FOOD WARMING EQUIPMENT COMPANY, INC.
 5599 HWY. 31 W. Portland, TN 37148
 800.222.4393 | 815.459.7500 | Fax: 815.459.7989
 www.FWE.com | sales@fwe.com

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

