



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

# HANDY LINE SERVING WELLS

## Serving Wells for 12" x 20" and GN 1/1 Bulk Food Pans

### "HLC-W SERIES" OPEN BASE



**HLC-4W6-1-DRN**

*Shown with drop down half-shelf (or 2-well length) optional accessory.*



**HLC-3W6-1-DRN**

**Open base with individually controlled heated wells.**

**Customize with versatile serving line optional accessories!**



TM

Built stronger to last longer – these multi-well serving steam table lines are completely mobile on rugged poly casters. This instant serving line to be operational when and where you need it.

Available from a double well unit up to a serving line of four (4) wells. Each well accommodates up to a 12" x 20" x 6" or a Gastr Norm 1/1-150 mm pan.

For cafeterias, buffets, schools, prisons or buffet style applications in restaurants, institutions, or other demanding environments, customize your server with a drop down shelf and sneeze guard to serve your food oven fresh.

These open base units offer maximum flexibility for serving applications, allowing ample room for storage and transport to make your foodservice complete.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed up-front controls
- ◇ Serving wells - use wet
- ◇ Well drain system with easy access valve
- ◇ Independently controlled wells
- ◇ Fully insulated wells
- ◇ Open bottom base
- ◇ Cool-to-touch exterior
- ◇ Two year limited warranty



PROJECT:

MODEL:

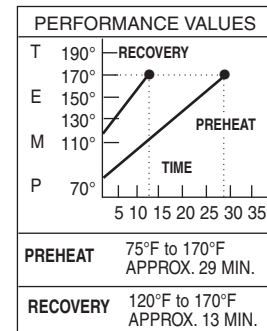
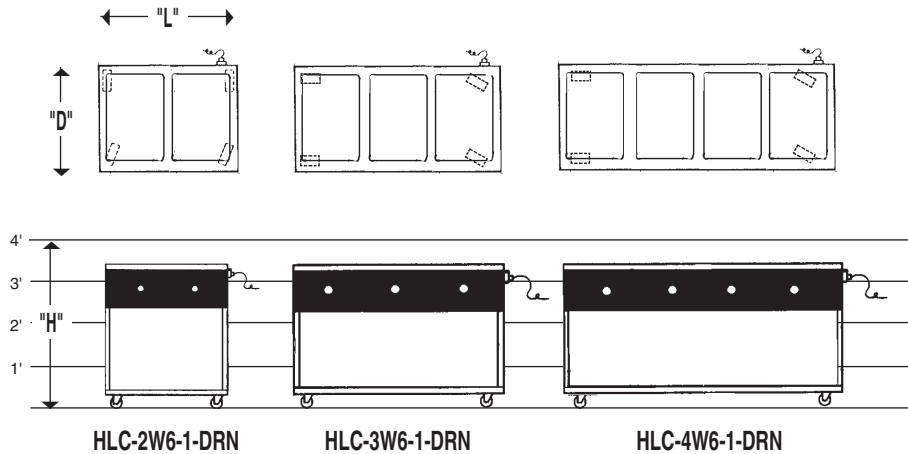
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# SPECIFICATIONS:

## SERVING WELLS WITH OPEN BASE

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



MODEL NUMBER	WELL DESCRIPTION		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100		
	DEPTH OF WELLS	NUMBER OF WELLS	HIGH "H"	DEEP "D"	LONG* "L"	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m <sup>3</sup> )
HLC-2W6-1-DRN	6.5" (165)	2	37" (940)	27.5" (698)	34.25" (870)	5"	205 (92)	19.08 (.54)
HLC-3W6-1-DRN	6.5" (165)	3	37" (940)	27.5" (698)	51.5" (1308)	5"	280 (1256)	28.69 (.81)
HLC-4W6-1-DRN	6.5" (165)	4	37" (940)	27.5" (698)	68.75" (1746)	5"	395 (178)	38.29 (1.08)

	ELECTRICAL DATA		
	HLC-2W6-1	HLC-3W6-1	HLC-4W6-1
VOLTS	120	120	120
WATTS	1000	1500	2000
AMPS	8.3	12.5	16.6
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
NEMA PLUG	5-15P	5-15P	5-20P

\* Note: Drop handles are standard on 2W units. If omitting drop handles, subtract 1.25" from overall exterior length "L". For optional accessory full perimeter bumper, add 5" to overall exterior length "L".

Dedicated circuit.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 18-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 on 2-well models.

**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.

**TOP MOUNT SERVING WELLS.** Each well shall be one piece stainless steel, deep drawn with coved corners. Each well shall have ridge around top perimeter. Each insulated, individually thermo wrapped well shall have a separate adjustable thermostat and indicating light. Top well depth of 6.5" (165mm) is designed to be used wet. Accommodates up to a 12" x 20" x 6" or a GN 1/1-150.

**DRAIN.** Each heated well connects to built-in drain system with easy access external shut-off valve.

**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:

- 220 volt, 50/60 Hz, single phase
- CE compliant
- Cord winding brackets
- Security panel for controls
- Knob retention strap
- Heat retention battery
- Sliding doors
- All swivel or larger casters
- Full extension bumper
- Push-pull bar
- Tubular handles
- Corner bumpers
- Drop down shelf
- Drop down side shelf
- Drop down tray slide shelf
- Cutting board
- Under shelf for open base
- Stainless steel top cover
- Cold plate cartridge
- Sneeze guard



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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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