

# TRAY LINE SERVING WELLS

Wet Serving Wells with Open Base for 12"x 20" Pans, 18"x 13" Trays, & GN 1/1 Containers

TEMP SET RANGE: LOW TO HIGH 

## RADIANT "HLC-W-DRN" SERIES

*Heavy-duty, mobile servers with wet wells open storage base take food whenever and wherever you need it to go*

- 1** Wet wells hold your food with the most uniform, gentle heat possible. Water creates steam to evenly heat pans, maximizing product quality
- 2** These open base units offer maximum flexibility for serving applications, allowing ample room for storage and transport to make your food service complete
- 3** Each heated well connects to built-in common manifold drain system with easy access external shut-off valve
- 4** Individual well controls are up-front, easy to read and set, and are recess protected
- 5** Made for mobile applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 6** Available from double well unit up to a service line of six (6) wells
- 7** Customize with versatile service line optional accessories, such as a sneeze guard and tray slide shelf

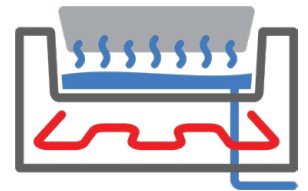
**\*Two year limited warranty**



(Shown With Optional Accessory Stainless Steel Cutting Board)

### WET WELLS

Water acts as a heat buffer to prevent overheating.



Open valve to empty water into floor drain.



Drain Valve



Open Base for Storage



Independently Controlled Wells



Built for Transport

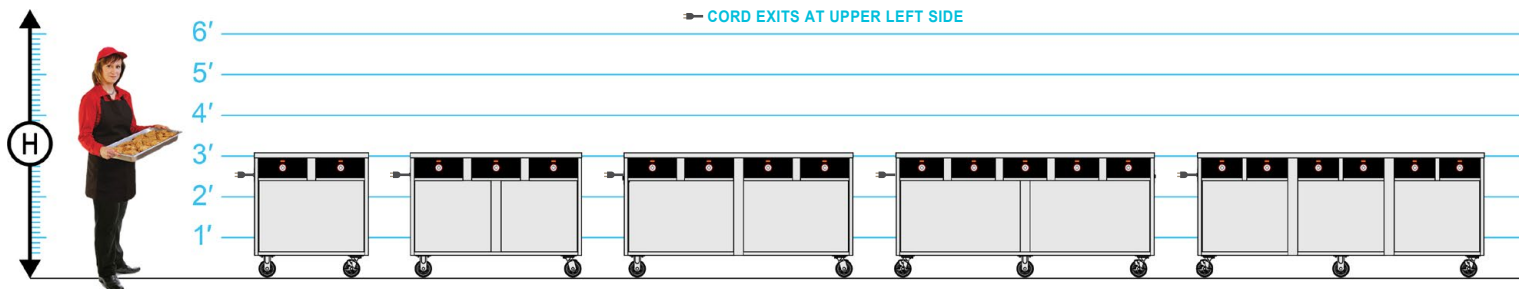


Optional Sneeze Guard & Tray Shelf

**(((RADIANT HEAT)))**

# SPECIFICATIONS

# HANDY LINE SERVING WELLS



MODEL NUMBER	DEPTH OF WELL (MM)	NUMBER OF WELLS	STORAGE CAPACITY Height x Depth x Width (CU.FT.)	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters)			CASTER SIZE	SHIP WT. LBS. (KG)
				HIGH "H"	DEEP "D"	WIDTH "W"		
	6.5" (165)	2	21.25" x 27.25" x 32" (8.35 CU.FT.)	37.25" (946)	27.5" (698)	34.5" (877)	5"	205 (93)
	6.5" (165)	3	21.25" x 27.25" x 49" (12.85 CU.FT.)	37.25" (946)	27.5" (698)	51.5" (1308)	5"	300 (136)
	6.5" (165)	4	21.25" x 27.25" x 66.5" (17.56 CU.FT.)	37.25" (946)	27.5" (698)	68.75" (1746)	5"	460 (209)
	6.5" (165)	5	21.25" x 27.25" x 75" (20.12 CU.FT.)	37.25" (946)	27.5" (698)	77.5" (1969)	5"	560 (254)
	6.5" (165)	6	21.25" x 27.25" x 83.5" (22.37 CU.FT.)	37.25" (946)	27.5" (698)	86" (2184)	5"	650 (295)

ELECTRICAL DATA												
HLC-2W6-1-DRN		HLC-3W6-1-DRN			HLC-4W6-1-DRN			HLC-5W6-1-DRN		HLC-6W6-1-DRN		
▼ STANDARD		▼ STANDARD			▼ STANDARD							
VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	220-240	VOLTS	220-240
WATTS	1000	1190	WATTS	1500	1785	WATTS	2000	2380	WATTS	2975	WATTS	3570
AMPS	8.3	5	AMPS	12.5	7.4	AMPS	16.7	9.9	AMPS	12.4	AMPS	14.9
HERTZ	60	60	HERTZ	60	60	HERTZ	60	60	HERTZ	60	HERTZ	60
PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	PHASE	Single
PLUG USA	5-15P	6-15P	PLUG USA	5-20P*	6-15P	PLUG USA	5-20P*	6-15P	PLUG USA	6-15P*	PLUG USA	6-15P*
PLUG CANADA	5-15P	6-15P	PLUG CANADA	5-20P	6-15P	PLUG CANADA	5-30P	6-15P	PLUG CANADA	6-20P	PLUG CANADA	6-20P

\*Dedicated Circuit. ▼ Lowest voltage shown is standard.

**CONSTRUCTION.** Helic welded, single unit construction of stainless steel; 18 gauge polished exterior, 22 gauge stainless steel interior. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-5W6-1-DRN and HLC-6W6-1-DRN shall have a six caster configuration with two (2) rigid and four (4) 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.

**DRAIN.** Each heated well connects to built-in drain system with easy access external 3/4" solder joint shut-off valve.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

**ELECTRICAL**  
208 volt, 60 Hz single phase  
220 volt, 60 Hz single phase  
**CASTERS**

Larger casters  
All swivel (4 caster base only)

**EXTRAS**  
Security packages  
Full extension bumper  
Tubular handles  
Drop down side shelf  
12" drop down tray slide shelf (customer side)  
8" drop down stainless steel cutting board (operator side)  
8" drop down maple cutting board (operator side)  
Poly mounted to stainless steel cutting board  
Sneeze guard  
Cord winder bracket  
Custom cord location

**FOOD WARMING EQUIPMENT COMPANY, INC.**

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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