## **HEATED HOLDING CABINETS**

### Insulated — For 18"x 26" Trays

TEMP SET RANGE: 90° – 190°F (32° – 88°C) **1**€

#### **RADIANT "HLC-SL-1826" SERIES**

# Shallow 22" depth cabinet is ideal for chef counter applications while providing the benefits of a full size cabinet

- See-thru Lexan door standard on countertop models - provides high visibility for hot and fresh items
- Magnetic work flow door handle magnetic operation eliminates the need for latch hardware and provides a cleaner look. Save time and money on replacement parts and maintenance fees; with no moving parts to bind or wear out
- Fixed slide assembly for 18" x 26" trays. Adjustable shelves available to accommodate a wide variety of items

- Hold pizza, convenience, and merchandising items hot and fresh - perfect for food courts, customer carry-outs and "to-go" operations
- Soft, radiant, uniform heat gently surrounds food to provide a better appearance, taste and longer holding life
- Simple to use electronic controls, 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)
- Gasket sealed door tight double seal makes for a perfect secure closure that is easy to clean
- Legs and see-thru Lexan doors standard on countertop models. Casters and stainless steel doors standard on undercounter models

\*Two year limited warranty





See-Thru Lexan Door (standard on countertop models)



Magnetic Workflow Door Handle



Keeps Food Hot and Fresh

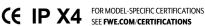








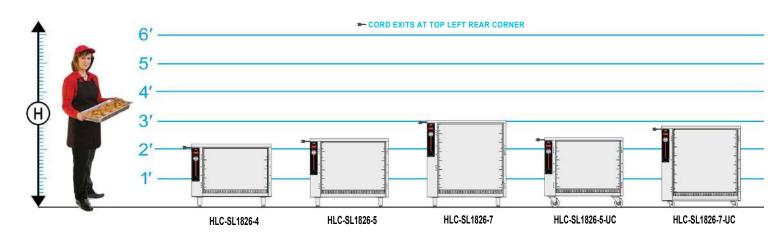






## SPECIFICATIONS

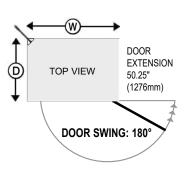
### HEATED HOLDING CABINETS



		CAPACITIES 18" x 26" TRAYS						CLASS 100	
			STANDARD 3.75" FIXED SPACINGS:[A]	OPTIONAL 3" SPACINGS	OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters or Legs)				
		MODEL NUMBER	18 x 26	18 x 26	HIGH "H"	DEEP "D"	WIDE "W"	CASTERS & LEGS	SHIP WT. LBS. (KG)
<34" <34"	COUNTERTOP	HLC-SL1826-4	4	5	26" (661)	22" (559)	33" (839)	4" LEGS	170 (77)
		HLC-SL1826-5	5	6	28.75" (731)	22" (559)	33" (839)	4" LEGS	175 (79)
		HLC-SL1826-7	7	8	36" (915)	22" (559)	33" (839)	4" LEGS	195 (88)
<b>&lt;34</b> "	COUNTER	HLC-SL1826-5-UC	5	6	29" (737)	22" (559)	33" (839)	3.5" All Swivel	175 (79)
(34"	UNDERC	HLC-SL1826-7-UC	7	8	33.75" (858)	22" (559)	33" (839)	2" All Swivel	195 (88)

[A] Fixed slides accommodate one (1) 18" x 26". Fixed spacing of 3.75" are standard. Specify other spacings at time of order. at time of order

HLC-SL1826 models are available with:
Pass-thru Door [add "P"]
See-thru Lexan Door [add "L"]
Note: Lexan Door is standard on countertop models. Additionally, All HLC-SL1826 models are available with casters or legs.



ELECTRICAL DATA								
VOLTS	120	220-240						
WATTS	1000	2886						
AMPS	8.3	13.9						
HERTZ	50/60	60						
PHASE	Single	Single						
PLUG USA	5-15P	6-15P						
PLUG CANADA	5-15P	6-15P						

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). STANDARD FIXED RACK. Removable pair

of one piece stainless steel racks with fixed spacing of 3.75" between tray slides. Each tray slide accommodates one (1) 18"x 26" tray. One piece rack is easy to remove without the use of tools for cleaning.

LEGS: COUNTERTOP MODELS. Each leg shall have a reinforced mounting plate welded to base of unit.

#### **CASTERS: UNDERCOUNTER MODELS.**

Maintenance free polyurethane tire casters in a configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.

#### DOORS AND LATCHES

**COUNTERTOP MODELS.** Flush mounted see-thru Lexan field reversible door shall have a aasket and vertical magnetic work flow door handle. Door shall have two (2) heavy-duty edgemount die cast hinges.

#### **DOORS AND LATCHES**

**UNDERCOUNTER MODELS.** Flush

mounted, double pan, field reversible, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Door shall be equipped with horizontal magnetic work flow door handle. Door shall have two (2) heavy-duty edgemount die cast hinges.

**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.

INSTALLATION. Unit should not be installed in an area where adverse

environmental conditions are present.

## **OPTIONAL ACCESSORIES**

**ELECTRIC** Mechanical controls

□ 220 volt, 50/60 Hz, single phase

Upgraded element

**DOORS** 

Pass-thru door

Key locking door latch

SPACINGS Custom rack spacings

EXTRAS Stacking kit

Humidity pan

□ Stainless steel lift handles

Menu card holder

Shelves

□ 5" and 6" casters are available

#### FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM













