



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING CABINETS

12" x 20" Pans, GN1/1 Containers and 21" x 27" Shelves

RADIANT "HLC-2127" SERIES

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



- 1** Recessed tri-directional cord pocket - allows for compact fit
- 2** Full-length magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 3** Adjustable door vents - allows desired holding conditions from moist to crisp foods, achieving optimum results
- 4** Standard fix rack accommodate 12" x 20" pans, 18" x 26" sheet trays or GN containers on removable or adjustable shelves.
- 5** Optional universal pan / tray adjustable slides fit a wide variety of half and full size US pans and GN containers
- 6** Standard recessed Antimicrobial SaniGuard handgrips on split cavity models - detains illness causing pathogens
- 7** Gasket sealed door - tight double seal makes for a perfect secure closure and easy to clean
- 8** Fully insulated cabinet - cool to touch exterior - ensures safety while food stays hot

***Two year limited warranty**



HLC-2127-9-9

Shown with optional: Food Sentry Electronic Controls and adjustable tray slides in top compartment

HLC-2127-6

Shown with standard rack assembly / shelves



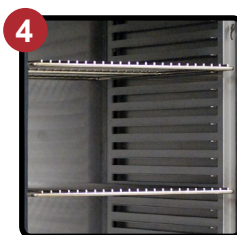
Tri-Directional Cord



Magnetic Work Flow Door Handle



Adjustable Door Vent

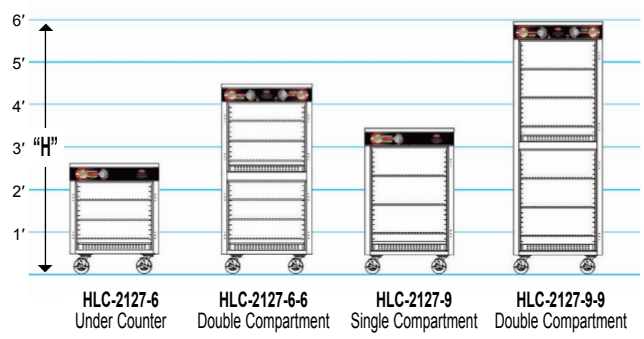


Standard Fix Rack



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SPECIFICATIONS: HEATED HOLDING CABINETS



ELECTRICAL DATA					
	HLC-2127-6 HLC-2127-9		HLC-2127-6 HLC-2127-9-9		OPTIONAL
VOLTS	120	220-240	120	220-240	120
WATTS	1000	1190	2000	2380	1400
AMPS	8.3	5.0	16.6	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 CAPACITY: Spacings @ 1.37" Fixed Spacings (35 mm) [A]							OPTIONAL ADJUSTABLE CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm) [B]										OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100						
	DEPTH 12" x 20" PANS		DEPTH GN 1/4 CONTAINERS			21" x 27" Shelf Standard		Maximum Shelf Capacity		TRAY/PAN SLIDES PROVIDED	18" x 26"		14" x 18"		10" x 20"		GN 2/1		GN 1/1		MAXI-PAN 20x20 Rack	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	2.5"	4"	6"	65mm	100mm	150mm	18" x 26" ON SHELF	18" x 26" ON SHELF	18" x 26"		14" x 18"	10" x 20"	GN 2/1	GN 1/1	MAXI-PAN												
HLC-2127-6 Under Counter	12	6	4	12	6	4	3	(3)	5	(5)	4 pr	4	8	8	8	4	8	4	8	4	4	31" (787)	31.5" (800)	26" (660)	1	3.5"	210 (95)
HLC-2127-6-6 † Double Compartment Split Cavity	24	12	8	24	12	8	6	(6)	10	(10)	8 pr	8	16	16	16	8	16	8	16	8	8	57.25" (1454)	31.5" (800)	26" (660)	2	5"	350 (159)
HLC-2127-9 Single Compartment	18	12	8	18	12	8	3	(3)	19	(19)	6 pr	6	12	12	12	6	12	6	12	6	6	41" (1041)	31.5" (800)	26" (660)	1	5"	235 (107)
HLC-2127-9-9 † Double Compartment Split Cavity	36	24	16	36	24	16	6	(6)	38	(38)	12 pr	12	24	24	24	12	24	12	24	12	24	73.25" (1861)	31.5" (800)	26" (660)	2	5"	430 (195)



[A] Shelves are removable and adjustable. For 3 Shelves spaced equally, the clearance between shelves is 5" on -6 models and 7.75" on -9 models respectively. Shelf Size: 21" x 27" (514mm x 686mm).

[B] Optional adjustable tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan.

Uprights punched on 1-1/2" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

- All HLC-2127 models are available with the **Pass-thru Door** [add "P"] optional accessory.
- † Split Cavity provides 2 individual compartments, each with separate controls.
- * Additional shelves required to reach **maximum** capacity. (Note: 18" x 26" trays lay on wire shelf.) No shelves are provided with optional adjustable tray/pan slides.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

DOORS AND LATCHES. Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Magnetic work flow door handle shall be full length and positive closing. Each door shall have two (2) heavy-duty edgemount die cast hinges.

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.

STANDARD RACK FIXED SPACINGS. Removable pair of **one piece stainless steel racks** with fixed spacings of 1.37" between pan slides. Each pan slide accommodates two (2) GN1/1 or 12" x 20" pans, or one (1) wire shelf 21" x 27" (514mm x 685mm). Three (3) shelves provided. One piece rack is easy to remove without the use of tools for cleaning.

OPTIONAL ADJUSTABLE SPACINGS. 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. Controls shall be up-front, recessed and shall include a full range adjustable thermostat. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

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.

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

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- Optional Accessories**
- DOORS**
 - See-thru Lexan door
 - Pass-thru door
 - Key locking door latch
 - Field reversible door
 - SaniGuard magnetic door handle
 - SPACINGS**
 - Extra shelves
 - Uprights with adjustable tray slides (option available at no additional cost)
 - CASTERS**
 - All swivel or larger casters
 - 4" or 6" legs
 - EXTRAS**
 - Full extension bumper
 - Tubular handles
 - Stainless steel lift handles (single cavity models)
 - Heavy-duty push-pull handles
 - Menu card holder
 - SaniGuard handgrips (single cavity models)
 - Food Sentry Electronic Controls
 - Humidity pan



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

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