



HEATED HOLDING CABINETS

12"X20" Pans, GN 1/1 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 Standard fixed rack accommodates 12" x 20" pans, 18" x 26" sheet trays or GN containers on removable or adjustable shelves
- 2 Optional universal pan / tray adjustable slides fit a wide variety of half and full size US pans and GN containers
- 3 Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 4 Adjustable door vents - allows desired holding conditions from moist to crisp foods, achieving optimal results
- 5 Recessed tri-directional cord pocket - allows for compact fit
- 6 Standard recessed antimicrobial handgrips on split cavity models - detains illness causing pathogens
- 7 Fully insulated cabinet - cool to touch exterior - ensures safety while food stays hot
- 8 Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°-190°F (32°C to 88°C)

****Two year limited warranty***



HLC-2127-9-9

Quick Ship Item



HLC-2127-6



Versatile Fixed Rack



Magnetic Work Flow Door Handle



Tri-Directional Cord



Electronic Controls

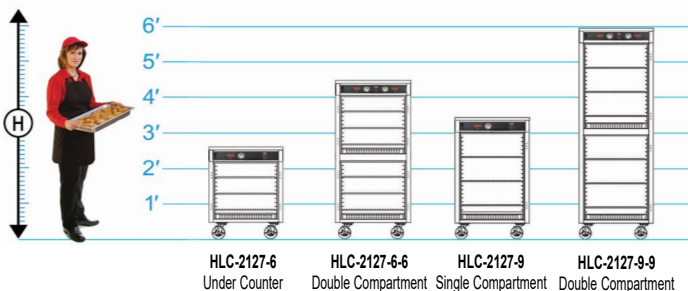


CE IP X4

((RADIANT HEAT))

SPECIFICATIONS

HEATED HOLDING CABINETS



ELECTRICAL DATA					
MODEL NUMBER	HLC-2127-6 HLC-2127-9		HLC-2127-6-6 HLC-2127-9-9		OPTIONAL
VOLTS	120	220-240	120	220-240	120
WATTS	1000	1190	2000	2380	1400
AMPS	8.3	5.0	16.7	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.

STANDARD FIXED RACK: Spacings @ 1.37" Fixed Spacings(35mm)[A]										OPTIONAL ADJUSTABLE SLIDES: NUMBER OF TRAYS/PANS @ 4.5" Spacings (114 mm)[B]										OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100											
MODEL NUMBER	DEPTH 12" x 20" PANS & GN1/1 CONTAINERS			DEPTH GN 2/1 CONTAINERS			21" X 27" SHELF STANDARD PROVIDED	18" X 26" ON SHELF	10" Plates @ 2.625" High [C]	TRAY/PAN SLIDES PROVIDED	18 X 26		12 X 20		14 X 18		18 X 13		20 X 22		10 X 20		GN 2/1		GN 1/1		MAXI-PAN		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	2.5" 65mm	4" 100mm	6" 150mm	2.5" 65mm	4" 100mm	6" 150mm					4	8	8	8	4	8	8	8	8	8	8	8	8	8	8	8	8	8						
HLC-2127-6 Under Counter	12	6	4	6	3	2	3	(3)	24	4 pr	4	8	8	8	8	4	8	4	8	4	8	4	8	4	8	4	8	31" (787)	31.5" (800)	26" (660)	1	3.5"	210 (95)	
HLC-2127-6-6 † Double Compartment Split Cavity	24	12	8	12	6	4	6 TOTAL	(6)	48	8 pr	8	16	16	16	16	8	16	16	16	16	8	16	16	16	8	16	16	8	57.25" (1454)	31.5" (800)	26" (660)	2	5"	350 (159)
HLC-2127-9 Single Compartment	18	12	8	9	6	4	3	(3)	36	6 pr	6	12	12	12	12	6	12	12	12	12	6	12	12	12	6	12	12	6	41" (1041)	31.5" (800)	26" (660)	1	5"	235 (107)
HLC-2127-9-9 † Double Compartment Split Cavity	36	24	16	18	12	8	6 TOTAL	(6)	72	12 pr	12	24	24	24	24	12	24	24	24	24	12	24	24	24	12	24	24	12	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). *Additional shelves required to reach maximum 18" x 26" capacity.

[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. *No shelves are provided with optional adjustable tray/pan slides.

[C] Capacities based on stacking plates on 2 shelves (per compartment)

† Split Cavity provides 2 individual compartments, each with separate controls.

HLC-2127 models are available with the **Pass-thru Door** [add "P"] and **See-thru Lexan Door** [add "L"] optional accessories. **Stackable Design** [add "S"] is available on HLC-2127-6 and HLC-2127-9. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.

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, field reversible, double pan, stainless steel vented doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Magnetic work flow door handle shall be full length, vertical and positive closing. HLC-2127-6 is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgmount die cast hinges.

HANDLES. HLC-2127-6-6 and HLC-2127-9-9 models with full size, form-fitting recessed hand grips shall be mounted on each side of cabinet.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-2127-6 is standard with all swivel casters. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.

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 per cavity 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 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. See electrical data chart for models that may require a 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**
 - ☐ Additional 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
 - ☐ Recessed antimicrobial handgrips (Standard on split cavity models)
 - ☐ Manual controls
 - ☐ Humidity pan

FOOD WARMING EQUIPMENT COMPANY, INC.

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