HEATED HOLDING CABINETS

Insulated — For Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C) **Д**\$

RADIANT "HLC-1826" SERIES

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

- HLC-1826 series accommodates 18" x 26" or 14" x 18" trays. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
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 - HLC-1826-8-8

- Recessed tri-directional cord pocket allows for compact fit
- Magnetic work flow door handle ergonomically accommodates kitchen staff and servers at varying heights
- Standard recessed antimicrobial handgrips on split cavity model detains illness causing pathogens
- Fully insulated cabinet cool to touch exterior ensures safety while food stays hot
- Simple to use electronic control, 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)
- Energy Star Approved save money and protect the environment with the energy star approved HLC-1826-4-UC and HLC-1826-4

*Two year limited warranty



HLC-1826-4



Versatile Fixed Rack







Energy Star Approved







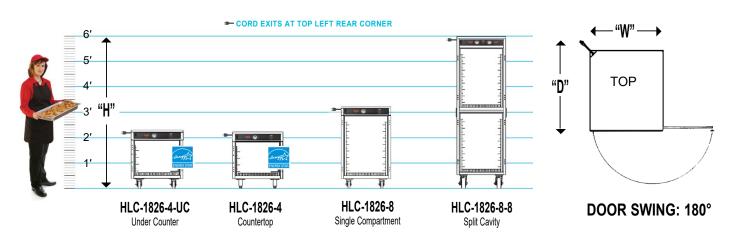






PECIFICATIONS

HEATED HOLDING CABINETS



	CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard								C	CLASS 100							
	MODEL NUMBER	STANDARD FIXED RACK:[A] @ 3"Spacings				OPTIONAL ADJUSTABLE SLIDES:[B] @ 3* Spacings					OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters)				SHIP		
		TRAY/PAN SLIDES PROVIDED	18 x 26	14 x 18	18 X 13	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER/ LEGS	WT . LBS. (KG)
<34" empto	HLC-1826-4-UC Under Counter	4 pr	4	8	8	4 pr	4	4	8	8	4	26" (660)	32.25' (819)	23.25' (591)	1	3.5"	160 (73)
	HLC-1826-4 Countertop	4 pr	4	8	8	4 pr	4	4	8	8	4	25.75' (654)	32.25" (819)	23.25' (591)	1	4" Legs Adjustable	160 (73)
	HLC-1826-8 Single Compartment	8 pr	8	16	16	8 pr	8	8	16	16	8	38" (965)	32.25" (819)	23.25' (591)	1	3.5"	195 (88)
	HLC-1826-8-8 Split Cavity	16 pr	16	32	32	16 pr (8 ea)	16	16	32	32	16	71.25' (1810)	32.25' (819)	23.25 ^t (591)	2	5'	365 (166)

[A] Fixed slides acco	mmodate one (1) 1	18" x 26" aı	nd two (2)	14" x	18".

[B] Optional Tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1-1/2" centers. Tray-slides are adjustable.

• Pass-thru Door [add "P"] is available on all model sizes.

- See-thru Lexan Door [add "L"] is available on all model sizes.

 Stackable Design [add "S"] is available on HLC-1826-4 and HLC-1826-8. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.

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

ELECTRICAL DATA									
		1826-4 1826-8	HLC-18 Split (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

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,

double pan, vented stainless steel field reversible doors shall have I" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Magnetic work flow door handle horizontal on HLC-1826-4-UC and vertical on all others. Each door shall have two (2) heavy-duty edgemount die cast hinges.

HANDLES. Model HLC-1826-8-8 is standard with recessed antimicrobial handgrips

on each side of model CASTERS. Maintenance free

polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-1826-4-UC is standard with all swivel casters. Casters shall have a reinforced yoke mounted to 10 gauge caster plate.

LEGS: COUNTERTOP MODEL. Each leg shall have a reinforced mounting plate.

STANDARD FIXED RACK. Removable pair of one piece stainless steel racks with fixed spacing of 3" between pan slides. Each pan slide accommodates one (1) 18"x 26" or two (2) 14" x 18". One piece rack is easy to remove without the use of tools for cleaning.

OPTIONAL ADJUSTABLE SPACING.

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. 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. Dedicated circuit.

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

environmental conditions are present.

OPTIONAL ACCESSORIES DOORS

- See-thru Lexan door
- П Pass-thru door
- Key locking door latch
- Antimicrobial magnetic door handle
- SPACINGS
 Uprights with adjustable tray slides
- (option available at no additional cost) Shelves
- Custom rack spacings

CASTERS

- All swivel or larger casters 4" or 6" legs
- **EXTRAS**
- Full extension bumper
- Stainless steel lift handles
- (single cavity models) Heavy-duty push-pull handles
- Menu card holder
- Recessed anitmicrobial handgrips
- (standard on split cavity models)
- Mechanical controls
- Humidity pan
- Stacking kit

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