



# HEATED DISPLAY CABINETS

## Various Trays and Pans on 17"x 17" Shelves

RADIANT "HLC-1717" SERIES

### Visibly hold pizza, convenience and merchandising items hot and fresh

- 1** See-thru Lexan door standard on countertop models - provides high visibility for hot and fresh items
- 2** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers of various heights
- 3** Versatile with shelves to accommodate a wide variety of items
- 4** Hold pizza, convenience and merchandising items hot and fresh - perfect for food courts, customer carry-outs and "to-go" operations
- 5** Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste and longer holding life
- 6** 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)
- 7** Gasket sealed door - tight double seal makes for a perfect secure closure and easy to clean
- 8** Legs and see through lexan doors standard on countertop models. Casters and stainless steel doors standard on under counter models

**\*Two year limited warranty**



**HLC-1717-11-UC**

(Shown with Optional Accessory Left Hand Hinging)



**HLC-1717-11**



**HLC-1717-13**



See-Thru Lexan Door



Magnetic Work Flow Handle



Hold Hot and Fresh Food



Electronic Controls

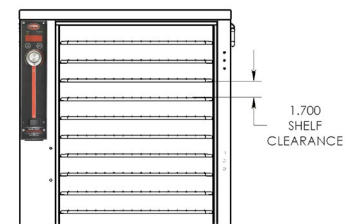
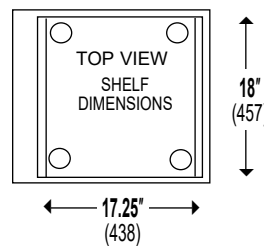
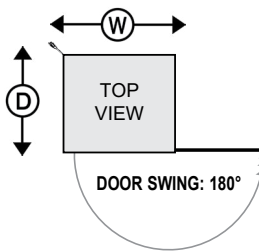
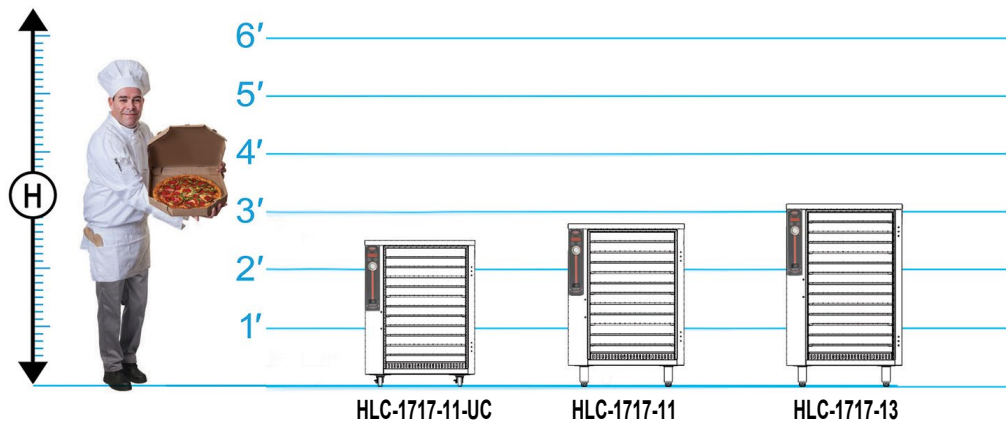


CE IP X4

**((RADIANT HEAT))**

# SPECIFICATIONS

## HEATED DISPLAY CABINETS



MODEL NUMBER	CAPACITIES		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters/Legs)			CLASS 100		SHIP WT. LBS. (KG)
	NUMBER OF SHELVES AT 2" SPACINGS [A] (51 mm)	SHELF SIZE [B]	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS [C]	CASTERS & LEGS [D]	
<b>&lt;34"</b> UNDER COUNTER HLC-1717-11-UC	11 Shelves	17.25" x 17.25" (438mm x 438mm)	31" (787)	22" (559)	23.5" (597)	1	2" Casters Swivel	160 (73)
<b>&lt;34"</b> COUNTERTOP HLC-1717-11	11 Shelves	17.25" x 17.25" (438mm x 438mm)	32.5" (726)	22" (559)	23.5" (597)	1	4" Legs Adjustable	165 (75)
COUNTERTOP HLC-1717-13	13 Shelves	17.25" x 17.25" (438mm x 438mm)	36.75" (933)	22" (559)	23.5" (597)	1	4" Legs Adjustable	180 (82)

ELECTRICAL DATA		
VOLTS	120	220/240
WATTS	500	595
AMPS	4.2	2.5
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	5-15P	6-15P
PLUG CANADA	5-15P	6-15P

[A] Shelves can slide in and out on the shelf rack assembly and are removable. Ledges are .5" and are at 2" fixed spacings.

[B] Each shelf holds (1) 17" Pizza [open or boxed - max box height 1.625" (41mm)].

[C] All HLC-1717 models are available with the Pass-thru Door [add "P"] optional accessory.

[D] All HLC-1717 models are available with casters or legs.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered corners.

**INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s). SHELVES. Shelves shall be removable and supported by a shelf rack assembly at fixed spacings of 2" (51 mm). Entire assembly is removable without tools for easy access to facilitate cleaning. Shelf rack assembly shall lift off heavy-duty stainless steel supports.

**HANDLES.** HLC-1717-11-UC provided with form grip flush-in-wall hand grips recessed mounted on each side of unit. HLC-1717-11 and HLC-1717-13 provided without handles.

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

**CASTERS: UNDER COUNTER MODELS.** Maintenance free polyurethane tire casters in configuration of four (4) swivel. 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.

**DOORS AND LATCHES: COUNTERTOP MODELS.** Flush mounted see-thru Lexan door shall have a gasket and vertical magnetic work flow door handle. Door shall have two (2) heavy-duty edgmount die cast hinges.

#### DOORS AND LATCHES:

**UNDER COUNTER MODELS.** Flush mounted double pan, stainless steel door 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 edgmount 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
- DOORS**
- Pass-thru door
  - Key locking door latch
  - Left hand door hinging
- SPACINGS**
- Custom shelf spacing
  - Stainless steel shelves
- CASTERS**
- 2" and 3.5" caster
- EXTRAS**
- Custom graphic wrap
  - Drop handles

FOOD WARMING EQUIPMENT COMPANY, INC.

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