

# TRAY LINE SERVING WELLS

Dry Serving Wells with Open Base for 12"x 20" Pans, 18"x 13" Trays, & GN 1/1 Containers

TEMP SET RANGE: LOW TO HIGH 

## RADIANT "HLC-W-HWR" SERIES

*Heavy-duty, mobile servers with dry wells open storage base take food whenever and wherever you need it to go*

- 1 Heated serving operates without water or floor drain - saving time and money
- 2 These open base units offer maximum flexibility for serving applications, allowing ample room for storage and transport to make your food service complete
- 3 Individual well controls are up-front, easy to read and set, and are recess protected
- 4 Made for mobile applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 5 Available from double well unit up to a service line of six (6) wells
- 6 Customize with versatile service line optional accessories, such as a sneeze guard and tray slide shelf

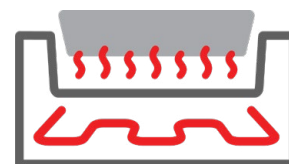
*\*Two year limited warranty*



(Shown With Optional Accessory Stainless Steel Cutting Board)

### DRY WELLS

Element heats well directly.



No floor drain required.



Open Base for Storage



Independently Controlled Wells



Built for Transport

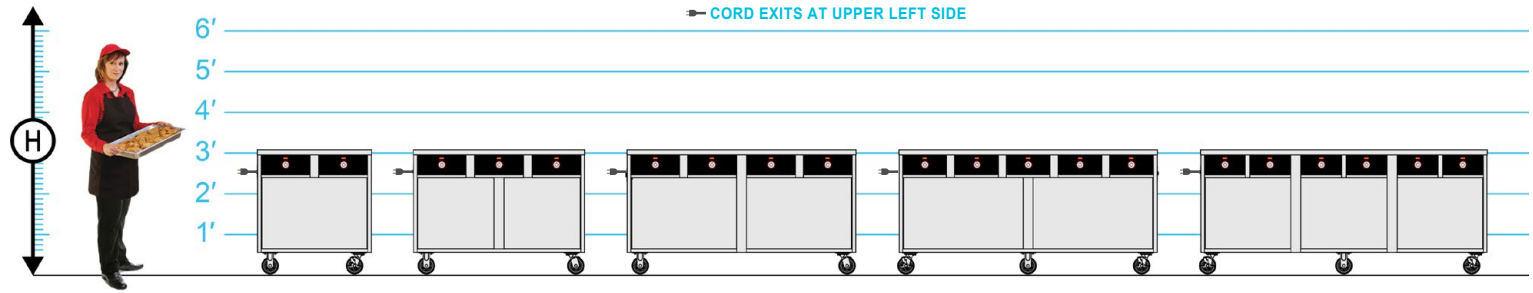


Optional Sneeze Guard & Tray Shelf

















**((RADIANT HEAT))**

# SPECIFICATIONS

## HANDY LINE SERVING WELLS



MODEL NUMBER	DEPTH OF WELL (MM)	NUMBER OF WELLS	STORAGE CAPACITY Height x Depth x Width	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters)			CASTER SIZE	SHIP WT. LBS. (KG)
				HIGH "H"	DEEP "D"	WIDTH "W"		
	6.5" (165)	2	21.25" x 27.25" x 32" (8.35 CU.FT.)	37.25" (946)	27.5" (698)	34.5" (877)	5"	205 (93)
	6.5" (165)	3	21.25" x 27.25" x 49" (12.85 CU.FT.)	37.25" (946)	27.5" (698)	51.5" (1308)	5"	300 (136)
	6.5" (165)	4	21.25" x 27.25" x 66.5" (17.56 CU.FT.)	37.25" (946)	27.5" (698)	68.75" (1746)	5"	495 (225)
	6.5" (165)	5	21.25" x 27.25" x 75" (20.12 CU.FT.)	37.25" (946)	27.5" (698)	77.5" (1969)	5"	540 (245)
	6.5" (165)	6	21.25" x 27.25" x 83.5" (22.37 CU.FT.)	37.25" (946)	27.5" (698)	86" (2184)	5"	650 (295)

ELECTRICAL DATA												
HLC-2W6-1-HWR			HLC-3W6-1-HWR			HLC-4W6-1-HWR			HLC-5W6-1-HWR		HLC-6W6-1-HWR	
VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	220-240	VOLTS	220-240
WATTS	1600	1904	WATTS	2400	2856	WATTS	3200	3808	WATTS	4760	WATTS	5712
AMPS	13.3	7.9	AMPS	20	11.9	AMPS	26.7	15.9	AMPS	19.8	AMPS	23.8
HERTZ	60	60	HERTZ	60	60	HERTZ	60	60	HERTZ	60	HERTZ	60
PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	PHASE	Single
PLUG USA	 5-15P*	 6-15P	PLUG USA	 5-30P	 6-15P	PLUG USA	 5-30P*	 6-20P	PLUG USA	 6-20P*	PLUG USA	 6-30P
PLUG CANADA	 5-20P	 6-15P	PLUG CANADA	 5-30P	 6-15P	PLUG CANADA	 5-50P	 6-20P	PLUG CANADA	 6-30P	PLUG CANADA	 6-30P

\*Dedicated Circuit. ▼ Lowest voltage shown is standard.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 18 gauge polished exterior, 22 gauge stainless steel interior. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-5W6-1-HWR and HLC-6W6-1-HWR shall have a six caster configuration with two (2) rigid and four (4) 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.

**TOP MOUNT SERVING WELLS.** Each well shall be one piece stainless steel, deep drawn with coved corners. Each well shall have ridge around top perimeter. Each insulated, individually thermo wrapped well shall have a separate adjustable thermostat and indicating light. Top well depth of 6.5" (165mm) is designed to be used dry. Accommodates up to a 12" x 20" x 6" or a GN 1/1.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

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

### ELECTRICAL

208 volt, 60 Hz single phase  
220 volt, 60 Hz single phase

### CASTERS

Larger casters  
All swivel (4 caster base only)

### EXTRAS

Security packages  
Full extension bumper  
Tubular handles  
Drop down side shelf  
12" drop down tray slide shelf (customer side)  
8" drop down stainless steel cutting board (operator side)  
8" drop down maple cutting board (operator side)  
Poly mounted to stainless steel cutting board  
Sneeze guard  
Cord winder bracket  
Custom cord location

**FOOD WARMING EQUIPMENT COMPANY, INC.**

5599 HWY. 31 W. Portland, TN 37148

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

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991. All rights reserved. All specifications subject to change without notice. Errors subject to correction.  
© 23 Food Warming Equipment Company, Inc. | R.23.01