



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED PLATE TRANSPORT & STORAGE CABINET

Heated Rotary Dish/Plate Cabinet for up to 12" Plates

CONVECTED "HDC" SERIES

Perfect for banqueting or buffet plate make up lines

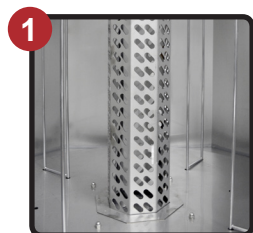
- 1** FWE's design achieves unmatched results with faster heat-up times and more consistent plate temperatures than any competitive model
- 2** Sliding top - allows plates to effortlessly be loaded and unloaded
- 3** Easy controls - simply use the master ON/OFF switch and adjustable temperature setting
- 4** Heat, store and transport up to 252 plates - enclosed cabinet can be moved wherever you need it, when you need it



- 5** Adjustable wire rods create four compartment segments, separating and protecting plates in storage and during transport (rods can be removed for wider plates or platters)
- 6** Heavy-duty polyurethane casters are long lasting and used for easy maneuverability, even when fully loaded
- 7** Low profile design - keeps plates hot and saves space - conveniently fits under 34" counter and can easily be stored when not in use
- 8** Solid, stainless steel construction - includes fully welded base frame designed to withstand abuse and provide years of use
- 9** Perfect for plate storage and transport - non-heated DC-252-12 model available

**Two year limited warranty*

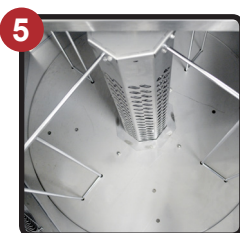
HDC-252-12



Heat System



Control Panel



Adjustable Wire Rods



Tubular Welded Base Frame



LISTED 530L



LISTED 530L



ANSI NSF 4
Comm. Cooking
Equipment



made to serve you better

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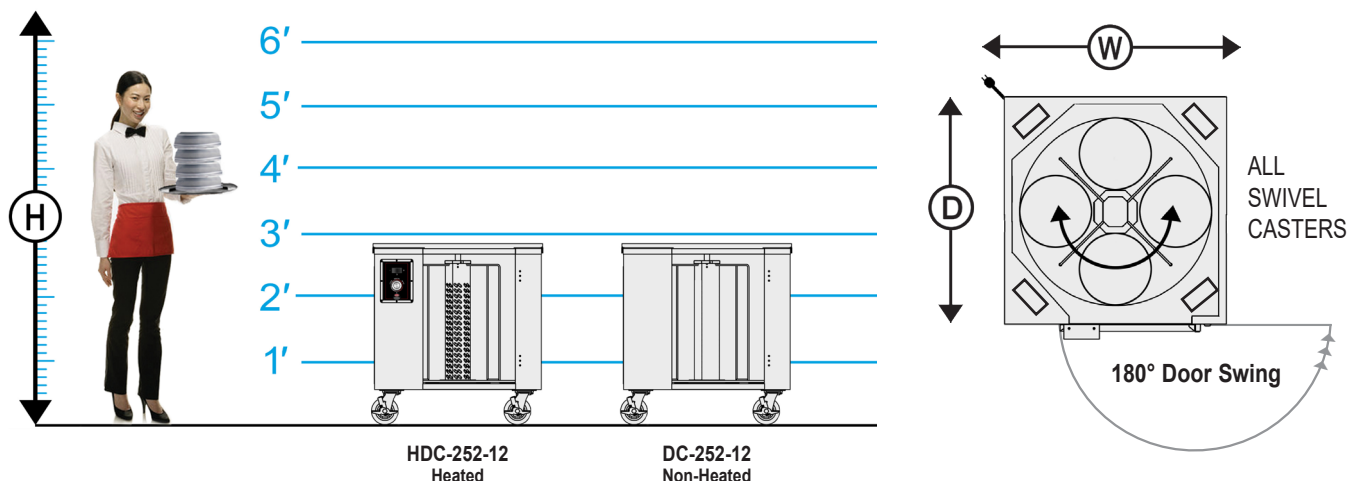
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SPECIFICATIONS:

HEATED PLATE TRANSPORT & STORAGE CABINETS



MODEL NUMBER	CAPACITY BASED ON 12" PLATE:		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) [B]			CLASS 100	
			HIGH "H"	DEEP* "D"	WIDE* "W"	CASTER SIZE	SHIP WT. LBS. (KG)
<34" HDC-252-12 Heated	152 to 252 [A]	21.75" (552)	33.75" (858)	34.25" (870)	31.75" (807)	5" all swivel	240 (109)
<34" DC-252-12 Non-Heated	152 to 252 [A]	21.75" (552)	33.75" (858)	34.25" (870)	31.75" (807)	5" all swivel	235 (107)

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).

[B] Adding optional bumpers increases the depth and width of the cabinet.

Dimensions with **corner bumpers**: 35.25" (896mm) Deep; 33.75" (858mm) Wide

Dimensions with **full perimeter bumpers**: 36.25" (921mm) Deep; 33.25" (845mm) Wide

ELECTRICAL DATA		
VOLTS	120	220/240
WATTS	1700	1985
AMPS	14.2	8.3
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

*Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners. **INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s). **DOORS AND LATCHES.** Flush mounted, stainless steel insulated doors with two (2) heavy-duty hinges. Door latch shall be horizontal, magnetic workflow.

SLIDING TOP. To allow easy top loading and unloading of dishes, with top hand grip lift.

ROTATING DISH RACK. Cabinet shall include rotating base for easy access for loading and unloading of dishes.

PLATE DIVIDER SLIDES. Four (4) welded rod-style plate slides are adjustable to fit up to 12" plates standard and removable for greater sanitation. Fully adjustable / removable design to give secure plate alignment. Up to four (4) additional dividers can be added to accommodate for separate smaller size plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of 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.

HEAT CONTROLS. Long life Incoloy nickel-chromium alloy heating element; Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for

heated air distribution. Controls shall be up-front and shall include temperature sensor and master ON / OFF 20 amp lighted power switch, adjustable temperature control to 202°F (94.5°C). **ELECTRICAL CHARACTERISTICS.** 3 wire grounded tri-directional power cord and plug with cord winding brackets, rear mounted for safety. See 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

ELECTRIC
☐ 220 volt, 50/60 Hz, single phase

CASTERS

☐ Larger casters

EXTRAS

- ☐ Corner bumpers (set of 4)
- ☐ Full perimeter bumper
- ☐ Push - pull bar handles
- ☐ Thermostat retention strap
- ☐ Non-heated version available (DC-252-12)

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.

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Errors subject to correction.
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