



TS-1826-7
Heated Holding



TS-1633-36
Pizza Heated Holding



E-1200
Banquet Cabinet

It's All About You



FOOD WARMING EQUIPMENT COMPANY, INC
COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



popular BANQUET CABINETS



Plate configuration on shelf.

3 Shelves
Shelf Size: 22.25" x 44.375"
565mm x 1127mm

FWE recognizes the challenges that restaurant operators face during banquet season. We focus on solutions that streamline and enhance the dining experience.



DUAL-HEAT	TRADITIONAL	ECONOMY
<i>With Canned Fuel Drawers</i> E-1200	<i>Gentle Humi-Temp Air Circulation</i> P-120	<i>Radiant Heat - No Blowers</i> A-120
Heated holding, transport, serve 120 to 144 Covered Plates	Heated holding, transport, serve 96 to 120 Covered Plates	Heated holding, transport, serve 96 to 120 Covered Plates
Bottom electric heat source heats cabinet evenly throughout. Maintain heat unplugged with canned fuel safely in drawers.	Heat source with passive humidity circulates heat evenly throughout cabinet.	Heat rises naturally and circulates from bottom to top without blowers.
Side-by-side doors allow full access during loading and unloading. Recess design allows doors to lay flat with 270° door swing. Lift-off doors allow for thorough cleaning after canned fuel usage.	Centralized door retains cabinet heat during loading and unloading.	Centralized door retains cabinet heat during loading and unloading.

all-purpose heated holding

FWE foodservice equipment have easy-to-use intuitive controls that **do not require** extensive training to operate. Just dial-in your desired settings.

Heated holding cabinets give operators tremendous flexibility in food production strategies. Adding moisture to your heated cabinet extends holding time to moisture sensitive foods. FWE offers a wide range of heated holding solutions.

FWE offers several types of all-purpose heating holding technologies:

HEAT SYSTEM	DESCRIPTION	HUMIDIFIED HEAT		
Radiant	Gentle passive heat.	NO MOISTURE SETTINGS		
Top Mount	High performance heat circulation.	NO MOISTURE SETTINGS		
Humi-Temp	All-purpose. Heat circulates passive humidity.	PASSIVE HUMIDITY		
Moisture-Temp	Heated holding with amplified moisture settings.	SETTINGS 1 to 6		
Proofer / Heater	Proofing settings. (Also heated holding.)	SETTINGS 1 to 6		
Clymate IQ®	Precision heat and humidity settings.	PRECISION SETTINGS 0%- 90%		
		SHORT-TERM HOLDING		
		15 min	30-60min	1-2 Hours
		LONG-TERM HOLDING		
		2-4 Hours	Over 4 Hours	

Menu Items:	Holding Temp	Humidity	Settings	TYPICAL Holding Time
Beans	160°F	20%	1	3 Hour
Breads	175°F	20%	1	1 Hour
Casseroles	155°F	65%	4	4 Hours
Crisp Foods	185°F	30%	2	2 Hours
Meat Proteins	165°F	40%	3	2-4 Hours
Pasta	145°F	65%	4	4 Hours
Rice	145°F	65%	4	4 Hours
Seafood Proteins	150°F	35%	2	1 Hour
Soup, Stock, Sauces	175°F	40%	3	4 Hours
Starches	145°F	50%	3	4 Hours
Vegetables	150°F	30%	2	1 Hour

Note: Holding temperatures and times are determined by testing a specific recipe.



UHS-4

Humi-Temp Heat System



MTU-10

Moisture-Temp Heat System



PHU- 12

Proofer / Heater



HLC-2127-9-9

Radiant Heat System



UHST-13

Top-Mount Heat System



Noise Suppression Features

FWE's patient tray delivery carts feature standard sound dampening components:

- Latchless door design
- Rubber door stoppers
- Rack grommets
- Quiet Ride casters

Location, Location, Location!

Keeping hot food hot, cold food cold, and re-supply close at hand is critical for speed of patient meal service and food safety.

R-AS-10 Mobile Refrigerated Air Screen operates with door open for 90 minutes. Sliding door optional accessory tucks compactly into side of unit allowing for a fully open door in compact spaces.

Perfect for menu changes. Keep re-supply close at hand.

A mobile cart is the trayline's BFF. Wheel it out when you need it, and roll it to the side when you don't.

FWE's HLC Mobile Serving Station provides heated top serving wells and heated lower compartments.

Optional accessories can be added to customize your work station into a catering and serving station. A built-in cutting board, side shelf, or sneeze guard are solutions worth considering.



NO HEAT

NO HEAT

ETC-12

ETC-1520-12

Shown with optional accessory guard rails

R-AS-10

*Mobile Air Screen Refrigerator
Shown with optional accessory sliding door*

HLC-2W6-7H-14-DRN

Shown with optional accessories drop-down side shelves and sneeze guard

HLC-4W6-7H-28-DRN

Shown with optional accessory sneeze guard



chain restaurants

CHAIN RESTAURANTS have standardized methods to lower operating costs, produce consistent menu items, and operate efficiently. Heated holding cabinets allow cooking in higher volume well before the mealtime rush, producing menu items more efficiently, and reducing food handling and waste.

Popular menu items, such as chicken, will become steamed or soggy by using a covered pan. When exposed to dry heat, uncovered, these items become dry and rubbery. Achieve best results and extend length of holding time with controlled moisture.

Menu Items:	Holding Temp	Humidity Setting	Holding Time
BBQ	160°F	30% Humidity	12 Hours
Fried Chicken	185°F	30% Humidity	2 Hours
Fish	150°F	35% Humidity	1 Hours

Items that have a flavored crust such as BBQ bark, or rub, will hold its flavor better with lower RH%.

When doors are frequently opened to add or remove menu items, having precision controls allows unit to maintain a consistent environment at peak serving times. Small compartments have the fastest recovery times. FWE provides restaurants with the edge they need to succeed by increasing speed of service while maintaining food quality.

Minimum Effort For Maximum Profits!

Stocking enough menu items for peak serving times improves kitchen productivity and organization, ultimately keeping customers satisfied!

Menu Items:	Holding Temp	Holding Time
Rice	145°F	4 Hours
Beans	160°F	3 Hours
Fish	150°F	1 Hour



PHTT-6P

Shown with optional accessory flip door

PHTT-12

Shown with optional accessory flip door

PHTT-1220-8

Shown with optional accessory glass door

HLC-16

HLC-8T

Shown with optional accessory transport package



pizza cabinets

Succeed By Increasing Speed

Standardized methods lower operating costs, produce consistent menu items, and help your pizzeria operate strategically. Heated holding cabinets allow cooking well before the mealtime rush, cooking in higher volume, producing menu items efficiently, reducing food handling and waste.

Keep an eye on your supply of popular menu items with lexan doors. These small compartments have the fastest recovery times when doors are frequently opened to add or remove menu items. FWE provides pizzerias with the edge they need to succeed by increasing speed of service while maintaining food quality. Use these HLC compartments under-counter or counter-top for merchandise display.

FWE's Pizza Heated Holding Cabinets buy time, giving operators tremendous flexibility in food production strategies. Heated cabinets can hold open or boxed pizzas up to 18".

Need a cabinet to fit a larger size pizza or carry-out box? Consult with our sales representatives to get exactly what you need.

Menu Items:	Holding Temp	Humidity Setting	Holding Time
Thin Crust Pizza	180°F	10% Low Humidity	Short-Term
Deep Dish Pizza	160°F	25% Low Humidity	2 Hours
Garlic Bread Sticks	160°F	20% Low Humidity	Short-Term
Cheese Bread Sticks	175°F	20% Low Humidity	Short-Term
Boxed Pizza	180°F	No Humidity	Short-Term

Note: Holding times are determined by testing specific recipe.

GRAB and GO

Pizza Cabinet Tray Rack

Holds two (2) deep:
16" diameter pizza pans
or 18" Pizza Boxes
per set of rails

Capacity:

- 36 16" Pizza Pans
- 36 18" Pizza Boxes
- Rack also holds:**
- 18 18" x 26" Trays
- Includes:**
- 3 18" x 26" Wire Shelves

TS-1633-36

Shown with optional accessories
Lexan Door and half-side Graphic Wrap

Heated Merchandiser

HLC-1717-11
11 shelves included

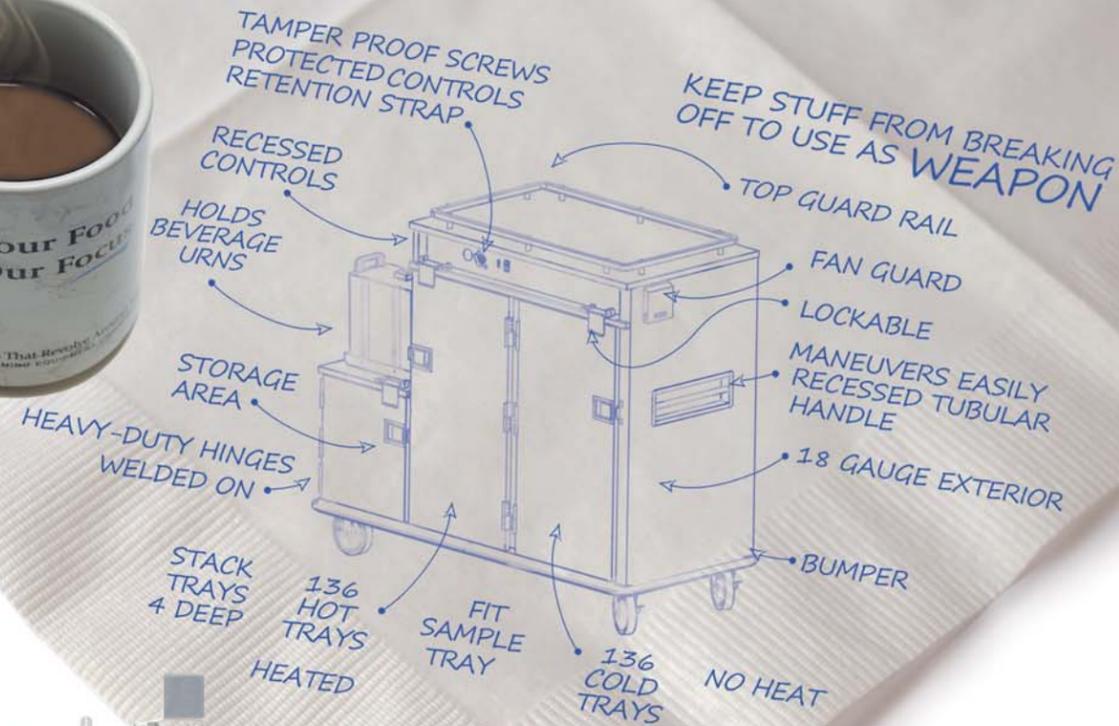
Heated Merchandiser

HLC-1717-13
13 shelves included

TS-1633-36

SIZED FOR
UNDER
COUNTER
- OR -
COUNTER
TOP

prisoner tray servers



Customer inspired products.

From idea to solution, we listen. By understanding your facilities' unique requirements, FWE can design a cabinet tailored to fit your exact needs.

Our experienced engineers will translate those needs into an effective cabinet design, working with you and for you every step of the way to ensure your satisfaction.



PTS-6060

Heated Hold, Transport, Serve
Prisoner Trays



PTST-0709-1014-60HA

Hold, Transport, Serve
Heated and Cold Prisoner Trays



ETC-1314-64

Non-Heated Prisoner Tray
Transport for Insulated Trays



ETC-1115-92

Non-Heated Prisoner Tray
Transport & Serving Station

mobile bars

STANDARD BAR FEATURES:

- Insulated cold plate sink with sliding cover holds 60 lbs of ice
- Removable speed rail
- Large storage area
- Opening for dispensing gun

FWE mobile bars provide high volume beverage dispensing at an efficient independent work station.

FWE mobile bars are individually crafted for long-lasting value, blending an elegant decorative side with a functional, durable, all stainless steel working side.



AS-CB-6-BW
Mahogany
with Cherry finish



AS-CB-6-MW
Mahogany
with Walnut finish



ES-CB-6-BW
Birch with
Natural finish



ES-CB-6-BW
Birch with
Cherry finish



CB-6
Resin Laminate 8 Stock Selections
All NSF Approved



SCB-6
Stainless Steel
decorative side.

Bar Lengths Available in

- 5 ft
- 6 ft
- 8 ft

Choice of Working Side:

- Dispensing System Ready BBC
- Conventional Bar System CB



8 Foot length bar is recommended for built-in hand sink optional accessory.

AS-IC-200-MW
Ice Cart Mahogany with
Cherry finish

AS-CB-6-MW
6 ft Mahogany Bar with
Cherry finish

AS-PSC-6-MW
6 ft Mahogany
Back Bar with
Cherry finish
shown with
optional accessory
mirrored canopy



Shown with
Bag-In-Box
Dispensing
System

SBBC-6
Dispensing
System Ready



HS-24
Hand Sink



SCB-6
Conventional Bar System
for service using cans and bottles

Beverage service is an important component to the overall experience of any event. Drink stations offer advantages since they can be moved easily from site to storage to host any occasion that can be self-sufficient profit centers.

FWE mobile bar working side for all models is all stainless steel. Work top surface has raised front marine nose edging to retard spills.

low temperature cook and hold ovens

Cook&Hold Low Temperature Ovens

Slow cooking produces
high yield
with natural browning

Save on valuable hood space!

- Precision accurate temperature cooking by product probe or time mode.
- Consistent quality internal probe allows cook to internal core temp then auto hold.
- Gentle air circulation reduces product shrinkage, maintains high product yield. Slow cooking methods save on labor.

No outside venting or hoods required. *Local codes prevail.*

Food juices are retained inside the meat so there is less shrinkage. Not just for Steamship Rounds! Almost any type or grade of meat can be used when slow cooking. Natural enzyme action tenderizes meat. Preserve and enhance the delicate flavor of salmon and other fish favorites. Vegetables retain their rich color and nutrition. Breads, rolls, desserts, apple pie and cookies brown evenly for a golden presentation.

Optional Accessories:



■ **Chicken Rack**



■ **Potato Spike**



■ **Rib Rack**



■ **Extra Wood Chips**



Wood Chip Drawer feature



All LCH Ovens are CE certified

Compact LCHR-1220-4 has all the features of a full-size oven!

Counter-Top or Built-In Space-Saving Solutions: Stackable modular design.



LCHR-1220-4

Low Temperature Cook and Hold Oven



LCH-6-G2

Low Temperature Cook and Hold Oven G2



LCH-6-6-SK-G2

LCH Oven G2 Smoker

LV Models Low Voltage Models available. 120V, 20A outlet.

Smoker wood chip drawer is easily accessible. Designed for safety and cleanliness. Up to 4 hours of smoke.

specialty items

Free up your combi oven with **FWE's Combi-Companion.**
Heated holding cabinet fits your existing Roll-In Rack.

Specify brand and model of Roll-In Rack or Banquet Trolley
at time of order to assure cabinet compatibility for docking alignment.

Serve meals on
preheated plates!

Heated rotary dish dolly HDC-252-I stores and transports up to 12" diameter plates. Sliding top for easy load and unload. Move it to where you need it to reduce the amount of turning and reaching on your plating or buffet line.

Create your
own Bake Center!

FWE's Proofer/Heater cabinet is a perfect companion to your convection oven!
This multi-purpose cabinet is built specifically to support the weight of your convection oven while providing a built-in proofing system for uniform raised dough results.



Your
brand
of
oven.

PH-BCC-FS
supports
your brand
of oven.

HHC-CC-SCC
Stationary Combi-Companion

HHC-CC-SCCMW
*Mobile
Combi-Companion*

HDC-252-I
Heated Dish Cabinet

PH-BCC-FS
*Bake Center Companion
Proofer / Heater*

"QUICK SHIP ITEM" MUST BE SPECIFIED ON THE PURCHASE ORDER AND AVAILABILITY MUST BE CONFIRMED AT THE TIME OF ORDER.



QUICK SHIP PROGRAM

QUICK SHIP ITEMS
48 Hour* Shipment applies to these selected stock items.

<p>P-120</p>  <p>Heated Banquet Cabinet</p>	<p>HLC-2127-9-9</p>  <p>2 Separate Heated Holding</p>	<p>UHST-GN-6480-BQ</p>  <p>Universal Banquet Cabinet</p>	<p>PHTT-12</p>  <p>Clymate IQ®</p>
<p>MTU-12</p>  <p>Moisture-Temp</p>	<p>PHU-12</p>  <p>Proofer / Heater</p>	<p>UHS-12</p>  <p>Humi-Temp</p>	<p>UHST-13</p>  <p>Top Mount</p>
<p>TS-1826-18</p>  <p>Humi-Temp Heated Holding</p>	<p>TS-1826-7</p>  <p>Humi-Temp Heated Holding</p>	<p>PS-1220-15</p>  <p>Humi-Temp Pan Server</p>	<p>HLC-5</p>  <p>Handy Line Compartment</p>
<p>TS-1633-36</p>  <p>Pizza Holding</p>	<p>LCH-6-G2</p>  <p>Low Temperature Cook and Hold Oven</p>	<p>R-AS-10</p>  <p>Air Screen Refrigerator</p>	<p>HLC-8</p>  <p>Handy Line Compartment</p>

QUICK SHIP TERMS AND CONDITIONS: 48 hour* shipment applies to the selected stock standard items shown above, without accessories or optional features, with quantity limited to availability. *48 hours refers to two (2) working days and certain restrictions may apply. Time is calculated from the time of the received P. O. to time carrier truck has been contracted for pick-up. FWE is not responsible for any delay in delivery or when circumstances apply that affect normal delivery schedules (such as an 'act of God' or weather conditions). Offer valid only on current listed prices and pre-approved open accounts, or upon receipt of pre-payment.

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FOOD WARMING EQUIPMENT COMPANY, INC.
5599 HWY. 31 W. Portland, TN 37148
815.459.7500 | Fax: 815.459.7989 | sales@fwe.com

800-222-4393
www.FWE.com

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS