



# GUIDE TO HEATED HOLDING SHELVES

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# THINGS TO CONSIDER

## Product Type

What type of product will the unit be holding?  
Some products require different heating systems than others.  
(i.e. fried foods, wrapped foods, stacked items etc.)

## Placement

Will the unit be placed by the kitchen, POS, or pickup area?  
Since shelves are pass-thru, strategic placement between  
key service areas can cut down on foot traffic.

## Capacity

Know the maximum capacity needed during peak  
volume to determine what size cabinet is needed.

## Containers

Do you need a custom solution to accommodate  
specialty containers or maximize holding space?



### HOPDODDY BURGER BAR RATES FWE HEATED SHELVES 10/10

With the growth of off-premise business in the fast casual sector, we knew we needed to equip our stores to accommodate this expanding vertical, and FWE provided an amazing solution with their holding technology. We have seen increased holding times and improved food quality across the board. We had issues with food timing and meeting the needs of both delivery drivers and guests coming to claim their food. The heating shelves have allowed us the luxury of time, it provides a wider window for holding our product to our standards.

**MATTHEW SCHWEITZER JR. / SENIOR DIRECTOR OF CULINARY OPERATIONS**



# WHY PEOPLE NEED OUR HEATED HOLDING SHELVES

## Happier Customers

Replacing your cold bookshelf with a heated solution ensures that to-go and delivery orders stay hot so customers stay happy!



## Increased Efficiency

**Radiant shelves and cubbies** make it easy to quickly access and organize your orders. Optimize your kitchen and save time.



## Maximized Labor Hours

**Infrared shelves** allow for batch cooking during down time, keeping you ahead of the rush while optimizing staff hours.

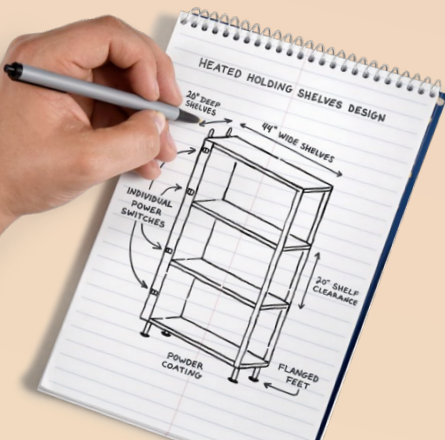


## Built for the Long-Term

All of our shelves are stainless steel and are built to last with no fans or moving parts that can wear out or break.

## Custom Design

Let's design the perfect heated shelf for you and your kitchen! Easily customize height, width, depth, and more.



## Requirements for Custom Shelves:

- 1-6 Shelves - 20amp Plug
- 7-9 Shelves - 30amp Plug
- Min of 3" Between Shelves
- Set Temp Between 90-190°F (175°F Default Set Point)

## To-Go & Delivery Orders: Radiant Heat

KEEP PACKAGED ORDERS HOT UNTIL THEY GO OUT THE DOOR

### (((RADIANT HEAT)))

#### Heat Gently Radiates Up from Each Shelf

Blanket elements deliver precise and consistent heat, keeping orders hot and improving customer satisfaction.



#### Concealed Adjustable Temp Control

Temp Set Range: 90°-190°F



Remove Side Panel to Adjust Temperature



#### Hot & Ready in Less than 15 Minutes



Built for fast-paced to-go operations, our shelves and cubbies reach the factory-set temp of 175°F faster than other food warming products.

#### Easy to See, Easy to Grab

Open design = easy operation.



Our shelves and cubbies have no doors, locks, or costly software subscriptions. Easily see and access orders from both sides.

#### Do You Need Shelves or Cubbies?

##### High Access Shelving

Shelves are open on three sides – ideal for in kitchen expediting areas, POS, or even self-service displays.

##### Hold More Product

Since all shelves are heated, **including the top**, you can hold more product in a smaller space!



#### Ideal for All Types of Takeout Containers



##### Easily Separate & Identify Orders

Individual cubbies keep orders hot and separated for seamless pickup.



## Fried & Crispy Product: Infrared Heat

MAXIMIZE HOLD OF CRISPY PRODUCT FOR BATCH COOKING

### INFRARED HEAT



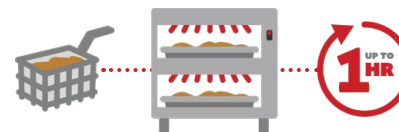
#### IR Lamps Warm from Above

Ceramic elements emit longwave infrared heat to directly warm food while preserving food quality and crispiness.



#### Stay Ahead of the Rush

Unique heat system extends your hold time **up to 1 hour**, allowing for batch cooking prior to key rush periods.



#### Instant Heat

Starts heating your food when you turn it on and is fully warm in about 5 minutes.

#### What Size IR Shelf Do You Need?



Various sized IR models can hold 2, 3, 4 or 6 standard size hotel pans.

Custom sizing options may be available, please consult factory.

**Holds Full or Half Size Hotel Pans**  
Models either hold one or two pans per shelf.

## If you can dream it, we can build it.

OUR SHELVES ARE HIGHLY CUSTOMIZABLE TO FIT YOUR NEEDS



### At FWE, it's all about you.

Your unique needs take center stage as we craft solutions designed just for you. Check out some examples of custom designs we've created – it's a glimpse into what we can do for you. Flip this pamphlet over, and you'll find a handy menu of accessories and color options. We can't wait to create something that's perfect for you!



Customized Shelves

Existing Refrigerated Unit



Slanted Shelves Allow Product Slide to the Front



Individually Controlled Shelves

Sliding Lexan Doors and Enclosure to Trap Heat



Single Shelf Sits on Existing Work Surface

Marine Edge

## Optional Accessories



INDIVIDUAL TEMPERATURE CONTROL ON EACH SHELF



CUSTOM SHELF SIZE & SPACING



LEGS WITH FLANGED FEET



WALL-MOUNT DESIGN



ENCLOSED ON THREE SIDES

Elevate your design.

Customize the look of your shelves with a powder coating.



Premium color options shown. Consult factory for ultra-premium color options.



## Need a custom heated holding shelf?

Call 800-222-4393 today! An FWE representative would be happy to assist in providing you with the best options. FWE can customize a solution to fit your unique needs.

ELECTRONIC CONTROL FOR EACH SHELF

REMOVABLE SIDE MOUNT HOLD DOWN BRACKET

HOLD DOWN BRACKETS

HEATED

ELECTRONIC CONTROL FOR BOTH SHELVES

HEATED



VERSION 004