



Performance Features:



E-600
Dual Heat System

FWE Banquet Cabinets *out-perform* and *out-last* any others on the market for good reason . . .

Temperature is controlled by a full range thermostat adjustable to *actual* temperature. FWE offers a variety of forced air built-in heat systems to meet the demands of your type of operation. Built-in heat systems provide years of trouble-free operation and avoid the removing of heavy hot boxes.

Electrical cord is side mounted for safety out of the walkway and food loading zone.

Door vents allow control of air volume during use of canned fuel.

Heavy gauge stainless steel, inside and out, provides maximum reliability and sanitation. Heliarc welded, single-unit construction allows for long life maximum durability.

High density fiberglass insulation throughout provides energy efficient heating & longer holding times.

High temp gasket sealed door and positive closing door latch assures a tight seal.

Door lays flat against the cabinet for out of the way, easy loading.

The canned fuel drawer has been designed and positioned with safety in mind. The drawer conveniently secures the fuel product and safety stops prevent drawer from tipping. The drawer is enclosed by the cabinet door for added stability to prevent fuel spillage. All "**E Series**" Banquet Cabinets have Dual Heat (Canned / Electrical) capability, allowing the ultimate in mobility and versatility for heated holding. In the electric mode, the blower system circulates air from the top while heating elements radiate heat from the bottom, allowing for full use of cabinet, even the lowest shelf! The canned fuel adapter package can be added to other FWE heat system cabinets as an optional accessory.

Full perimeter wrap around bumper protects cabinet and walls during transport.

Durable polyurethane casters are mounted to a stainless steel reinforcing stress plate for long lasting stability.