

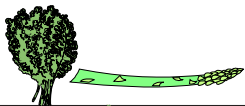

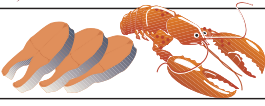

The "Humi-Temp" Advantage

FWE's patented humidifying heat system pre-conditions the cabinet environment by gently circulating moist air throughout the interior – food is kept hot and fresh for hours. Our unique rod style tray / pan slides allow this pre-conditioned air to reach all areas, holding a consistent temperature and eliminating "Hot" and "Cold" spots within the cabinet.

The "Art" of Holding Food

Since the majority of foods are composed predominately of water, the art of holding food lies in the success of **maintaining** the product's water content – while remaining hot for long periods of time.



WATER CONTENT OF FOOD		
90%		Asparagus Spinach
85%		Carrots
80%		Fish
75%		Beef Chicken

The Humi-Temp Heat System

The bottom mounted heating element and blower system create heated air that collects moisture as it passes over the water pan to create a humid cabinet environment. The level of humidity depends upon the water pan level and the cabinet temperature.

Because products lose moisture during the heating and holding process, causing shrinkage and effecting the food's quality and overall appearance, the **Humi-Temp System** meets a variety of operating requirements for the majority of foodservice providers. However, for greater moisture control, the **Moisture-Temp System** was developed to provide separate controls for "air moisture" and "air temperature", allowing more consistent results and prolonged holding times.



Temperature and Humidity Guidelines For Holding Food

Food Product	Cabinet Temperature	Humidity Level
Biscuits, Muffins	140°F-150°F	Medium
Bread Rolls	120°F-140°F	Medium
Baked Potatoes	180°F	Low
Escalloped Potatoes	170°F	Medium
Vegetables	160°F-175°F	High
French Fries	185°F	Off
Tater Tots	170°F	Off
Casseroles	170°F	Medium
Pizza	165°F-180°F	Low
Lasagna	170°F	High
Wrapped Burritos	170°F	Medium
Meat Loaf	170°F	Medium
Beef, Veal, or Lamb:		
Roast - Rare	140°F	Medium
Roast - Medium	150°F	Medium
Roast - Well	160°F	Medium
Stew	170°F	Medium
Beef Steaks	140°F-160°F	Medium
Prime Rib - rare	140°F	Medium
Corned Beef Brisket	165°F-175°F	High
BBQ Ribs	170°F	High
Sliced Beef Roast & Gravy	165°F-175°F	Medium
Hamburger Patties	170°F	Medium
Sloppy Joes	170°F	Medium
Pork Roast	170°F	Medium
Cured Ham	160°F	Medium
Ham Steaks	170°F	Medium
Poultry:		
Fried Chicken	170°F	Off
Baked Chicken	170°F	Medium
Chicken Nuggets	170°F	Off
Whole Turkey	170°F	Medium
Sliced Turkey with Gravy	170°F	Medium
Seafood:		
Fried Seafood	170°F	Off
Baked Fish Filet	170°F	High



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