



HOSPITALITY
BANQUET CATERING

overview



FWE Mobile Foodservice
Equipment helps improve
foodservice work flow & flexibility
in banquet or catering operations.

We take the worry out of foodservice,
keeping food kitchen-fresh,
on time - every time!

Products that Revolve Around You!™



DUAL HEAT

Versatile Dual-Heat Cabinets allow equal performance characteristics in either canned fuel or forced air electrical heated holding!

Heat System Description:
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! Built-in heat system provides years of trouble-free operation.

- ▶ Door vents allow control of air volume during use of canned fuel.
- ▶ Door(s) lays flat against the cabinet for out of the way, efficient loading.
- ▶ Tandem loading saves on valuable floor space.
- ▶ The canned fuel drawer is enclosed by the cabinet door for added canned fuel safety.

E-600

Shelf Size:	22.25" x 21.75"	22.25" x 21.75"	22.25" x 21.75"	22.25" x 33"	22.25" x 21.75"	22.25" x 33"	22.25" x 33"	22.25" x 44.375"	22.25" x 44.375"	22.25" x 44.375"	22.25" x 54.75"	22.25" x 54.75"
BANQUET CABINET TOP VIEW												
PLATE CAPACITY	40 - 48 PLATES	48 - 60 PLATES	60 - 72 PLATES	60 - 72 PLATES	64 - 80 PLATES	72 - 90 PLATES	90 - 108 PLATES	96 PLATES	96 - 120 PLATES	120 - 144 PLATES	150 - 180 PLATES	160 - 200 PLATES

E SERIES BANQUET CABINET MODELS

11" Plates:	E-480	E-600	E-720	Tandem Loading				E-900	E-960	E-1200	E-1500
12-3/8" Plates:	E-480-XL	E-600-XL	E-720-XL					E-900-XL	E-960-XL	E-1200-XL	E-1500-XL
13-1/4" Plates:							E-960-XXL		E-1200-XXL		E-1500-XXL



HUMI-TEMP

Heat / Humidity System pre-conditions cabinet with moisture to prevent dry-air burn.

Heat System Description:
Bottom mounted blower system and heat distribution tunnel work together with the heating element to circulate moisture and heat evenly throughout the cabinet.

- ▶ Controls are upfront at eye-level so they are easy to see and operate.
- ▶ Temperature is controlled by a full range thermostat adjustable to actual temperature.
- ▶ Removable humidity reservoir.
- ▶ Humidity can be added to preserve the moisture content of the food, keeping the food hot, fresh and flavorful for hours.

P-80

P SERIES BANQUET CABINET MODELS

11" Plates:	P-48	P-60	P-72	P-80	P-90	P-108	Less heat loss during loading		P-120	P-144	P-180	P-200
12-3/8" Plates:	P-48-XL	P-60-XL	P-72-XL	P-80-XL	P-90-XL	P-108			P-120-XL	P-144-XL	P-180-XL	P-200-XL
11" Plates:							Easy-Load Design		P-120-2	P-144-2	P-180-2	P-200-2
12-3/8" Plates:									P-120-2-XL	P-144-2-XL	P-180-2-XL	P-200-2-XL
12-1/4" Plates:							Both Shelves & Tray Slides		UHS-BQ-120-XL			

A SERIES BANQUET CABINET MODELS

11" Plates:	A-60	Economy Model						A-120				
12-3/8" Plates:	A-60-XL							A-120-XL				
11" Plates:							Easy-Load Design		A-120-2	A-180-2		
12-3/8" Plates:									A-120-2-XL	A-180-2-XL		



RADIANT HEAT

Economy Heat System

Heat System Description:
These "economy" cabinets are for the smaller budget operation. Heated air in the cabinet circulates moisture and naturally distributes heat throughout the cabinet by radiant heat or natural convection, *without* the use of a blower system.

A-60

BT SERIES BANQUET CABINET MODELS

11" Plates:							Fastest Pre-Heat and Recovery		BT-120	BT-200		
12-3/8" Plates:									BT-120-XL	BT-200-XL		



TOPMOUNT

Electronic Food Sentry™ Controls

Heat System Description:
Ideal for the operator looking for an open bottom base, free of obstructions. Top mounted blower system and heat distribution tunnel work together with the built-in, top mounted heating element to circulate the heat throughout the cabinet. Food Sentry electronic controls are standard.



Shelves are adjustable. Shelf rails provide quick and efficient use of Plates, Pans, and Trays of all sizes!

10.5" Plates:	BT-96120 90 - 120 Plates	BT-192240 192 - 240 Plates	Shelf Size: 22.25" x 33"	UHST-GN-3240-BQ 32 - 40 Plates	UHST-GN-4860-BQ 48 - 60 Plates	UHST-GN-6480-BQ 64 - 80 Plates	UHST-GN-96120-BQ 96 - 120 Plates	Shelf Size: 21" x 25"
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UHST-GN Models Also Hold Pans

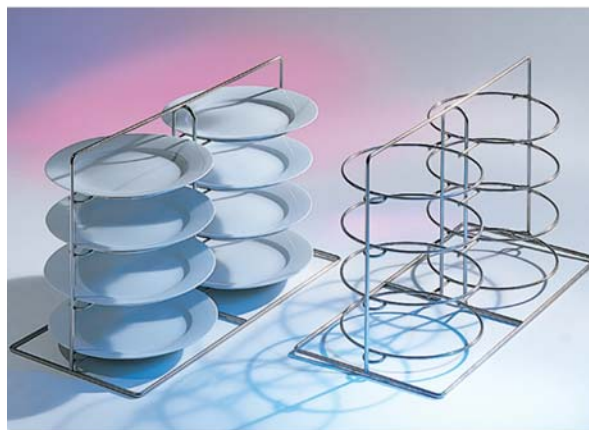
OPTIONAL ACCESSORY



BANQUET CABINETS & PLATE CARRIERS



CP 8 carries Covered Plates



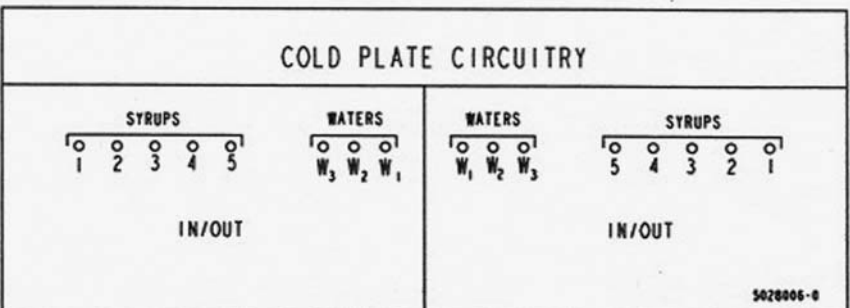
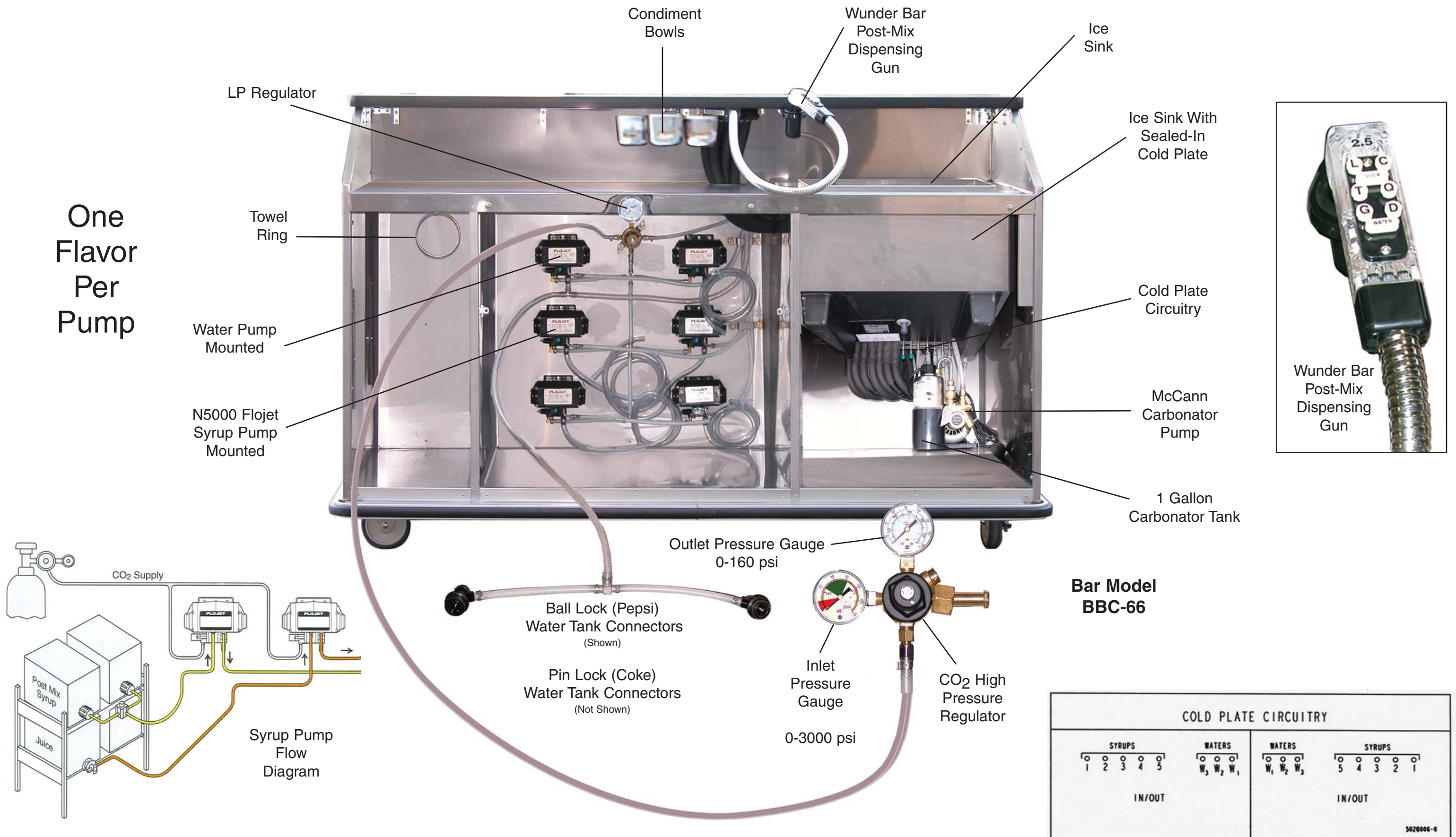
UP 8 carries Uncovered Plates

MODEL	"H"	"D"	"W"	CAPACITY	DIAMETER
UP 8	13.25"	22.125"	10.5"	8 Uncovered Plates	10.5" Plates
CP 8	13.375"	22"	10.75"	8 Covered Plates	10.5" Covers
UP 10	16.25"	22.125"	10.5"	10 Uncovered Plates	10.5" Plates
CP 10	15.5"	22"	10.75"	10 Covered Plates	10.5" Covers

Model	Number of Carriers	CARRIER TYPE	
		Covered Plates	Uncovered Plates
A-60	6	CP-8	UP-8
A-120	12	CP-8	UP-8
A-180-2	15	CP-10	UP-10
BT-120	12	CP-8	UP-8
BT-200	20	CP-8	UP-8
BT-96120	12	CP-8	UP-8
BT-192240	24	CP-8	UP-8
E-600	6	CP-10	Do NOT Use Open Plates When Using Canned Fuel
E-900	9	CP-10	
E-1200	12	CP-10	
E-1500	15	CP-10	
P-48	4	CP-10	UP-10
P-60	6	CP-8	UP-8
P-72	6	CP-10	UP-10
P-80	8	CP-8	UP-8
P-90	9	CP-8	UP-8
P-120	12	CP-8	UP-8
P-144	12	CP-10	UP-10
P-180	15	CP-10	UP-10
P-200	20	CP-8	UP-8
P-108	9	CP-8	UP-8
MT-120	12	CP-8	UP-8
MT-200	20	CP-8	UP-8
UHS-BQ-80-XL	8	CP-8	UP-8
UHS-BQ-120-XL	12	CP-8	UP-8
RBQ-96	12	CP-8	UP-8
UHST-GN-3240-BQ	4	CP-8	UP-8
UHST-GN-4860-BQ	6	CP-8	UP-8
UHST-GN-6480-BQ	8	CP-8	UP-8
UHST-GN-96120-BQ	12	CP-8	UP-8



Bag-In-Box Installation



MOBILE BAR CONSTRUCTION FEATURES



FWE has been building portable bars since 1953. One of the features that makes FWE unique is the durable stainless steel construction of the base frame. The bumper is mounted to the base frame for added durability – the bumper is not used as the base frame. In this way, the bumper absorbs all the shock in transport, protecting the integrity of the construction. Built tough to stand up under years of continuous use, top and bottom, precision welded steel frames prevent sagging and twisting.

Heavy Gauge Stainless Steel Square Tubing Base Frame



Heavy Gauge Stainless Steel Base Sheet



Wrap Around Full Perimeter Bumper with Non-Marking Replaceable Vinyl Cushion



Base Assembly showing cut away of caster plate



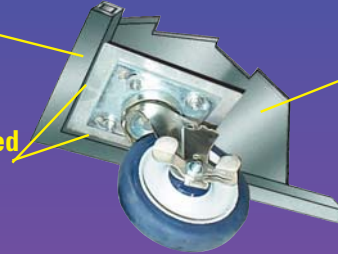
FWE mounts the bumper to a fully welded, heavy gauge stainless steel square tubing base frame.



FWE mounts each caster to a solid base frame.

Heavy Gauge Welded Tube Frame

Heliarc Welded for Solid Construction



Heavy Gauge Stainless Steel Base Sheet

Durable Caster Assembly



Caster Mounting Plate with welded threaded studs



Heavy-Duty Rugged Polyurethane Caster

Zerk Grease Fitting



Stainless steel base frame with stainless steel interior walls easily holds the weight of heavy beverage systems.



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