It’s All About You
FWE recognizes the challenges that restaurant operators face during banquet season. We focus on solutions that streamline and enhance the dining experience.

**Plate configuration on shelf.**
- 3 Shelves
- Shelf Size: 22.25" x 44.375"
  - 565mm x 1127mm

<table>
<thead>
<tr>
<th>Dual-Heat</th>
<th>Traditional</th>
<th>Economy</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>With Canned Fuel Drawers</strong></td>
<td><strong>Gentle Humi-Temp Air Circulation</strong></td>
<td><strong>Radiant Heat - No Blowers</strong></td>
</tr>
<tr>
<td><strong>E-1200</strong></td>
<td><strong>P-120</strong></td>
<td><strong>A-120</strong></td>
</tr>
<tr>
<td>Heated holding, transport, serve 120 to 144 Covered Plates</td>
<td>Heated holding, transport, serve 96 to 120 Covered Plates</td>
<td>Heated holding, transport, serve 96 to 120 Covered Plates</td>
</tr>
<tr>
<td>Bottom electric heat source heats cabinet evenly throughout. Maintain heat unplugged with canned fuel safely in drawers.</td>
<td>Heat source with passive humidity circulates heat evenly throughout cabinet.</td>
<td>Heat rises naturally and circulates from bottom to top without blowers.</td>
</tr>
<tr>
<td>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.</td>
<td>Centralized door retains cabinet heat during loading and unloading.</td>
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</tr>
</tbody>
</table>
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:

<table>
<thead>
<tr>
<th>HEAT SYSTEM</th>
<th>DESCRIPTION</th>
<th>HUMIDIFIED HEAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radiant</td>
<td>Gentle passive heat</td>
<td></td>
</tr>
<tr>
<td>Top Mount</td>
<td>High performance heat circulation</td>
<td></td>
</tr>
<tr>
<td>Humi-Temp</td>
<td>All-purpose. Heat circulates passive humidity</td>
<td></td>
</tr>
<tr>
<td>Moisture-Temp</td>
<td>Heated holding with amplified moisture settings</td>
<td></td>
</tr>
<tr>
<td>Proofer / Heater</td>
<td>Proofing settings. (Also heated holding.)</td>
<td></td>
</tr>
<tr>
<td>Clymate IQ®</td>
<td>Precision heat and humidity settings.</td>
<td></td>
</tr>
</tbody>
</table>

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**HUMIDIFIED HEAT**

<table>
<thead>
<tr>
<th></th>
<th>SHORT-TERM HOLDING</th>
<th>LONG-TERM HOLDING</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>15 min</td>
<td>2-4 Hours</td>
</tr>
<tr>
<td></td>
<td>30-60 min</td>
<td>Over 4 Hours</td>
</tr>
<tr>
<td></td>
<td>1-2 Hours</td>
<td></td>
</tr>
</tbody>
</table>

**Note:** Holding temperatures and times are determined by testing a specific recipe.
**Noise Suppression Features**
FWE's patient tray delivery carts feature standard sound dampening components:
- Latchless door design
- Rubber door stops
- 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.

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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.

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!
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. 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”.

Succeed By Increasing Speed
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.

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

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

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”.

Pizzza Cabinet Tray Rack
Holds two (2) deep: 16” diameter pizza pans or 16” 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

TS-1633-36
Heated Merchandiser
HLC-1717-11
11 shelves included

Heated Merchandiser
HLC-1717-13
13 shelves included

Pizza Cabinet
Tray Rack
Holds two (2) deep: 16” diameter pizza pans or 16” Pizza Boxes per set of rails

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TS-1633-36
Shown with optional accessories
Lexan Door and half-side Graphic Wrap
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.
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 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.

Choice of Working Side:
- Dispensing System Ready BBC
- Conventional Bar System CB

Bar Lengths Available in:
- 5 ft
- 6 ft
- 8 ft

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

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 Stock Selections
All NSF Approved

SCB-6 Stainless Steel decorative side.

AS-IC-200-MW Ice Cart Mahogany with Cherry finish
AS-PSC-6-MW 6 ft Mahogany Back Bar with Cherry finish shown with optional accessory mirrored canopy

SBBC-6 Dispensing System Ready

HS-24 Hand Sink

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

It’s All About You – FOOD WARMING EQUIPMENT COMPANY, INC.
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.

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

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

LCH-6-6-SK-G2
LCH Oven G2 Smoker

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

Optional Accessories:
- Chicken Rack
- Potato Spike
- Rib Rack
- Extra Wood Chips
- Wood Chip Drawer feature

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

It's All About You - FOOD WARMING EQUIPMENT COMPANY, INC.
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.

Serve meals on preheated plates!
### QUICK SHIP ITEMS

48 Hour* Shipment applies to these selected stock items.

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

### 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.

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

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