

MoistureTemp

HOLDING CABINETS

FOR MOISTURE SENSITIVE FOODS



“Moisture-Temp” Cabinets are designed to hold all your moisture sensitive foods longer and safer. From the bottom-up, FWE units are built better to assure consistent temperatures and humidity levels. With separate “air moisture” and “air temperature” controls, our exclusive system allows you complete control of the amount of humidity required and the desired temperature level. Simple and easy to use, getting properly held product at safe temperatures is convenient to do.

**Better Tasting Food –
Better Food Safety!**

FWE provides you with a series of cabinets that can maintain food flavor, temperature, and texture . . . along with your piece of mind.



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

All food products contain water. Surrounding food with a balanced humidity level at a safe holding temperature is your primary goal.



FWE's Moisture-Temp Heat System:
Controlled environment of gently forced air.

**Your Food –
Our Focus**

FWE Moisture-Temp Cabinet Series for Heated Holding
• Bulk Foods • Boxed Pizzas • Open Pizzas in Pans or Trays • Pre-plated Banquet Meals •