



**When you
need a
Banquet Cart -
You need**

FWE

**The largest selection of the best-built
Banquet Carts to keep your meals *fresh!***



P-120
Heated Holding
with Humidity
96 to 120
Meals

UHST-GN-6480-BQ
Versatile Heated Holding
64 to 80 Meals or
38 Pans 12" x 20"

BT-96120
Heated Holding
with adjustable
shelves
96 to 120
Meals

E-1200-XL
Canned Fuel or Electric
Heated Holding
120 to 144 Meals

Personalize
your cabinet
with special
features

Do you use Extra-Large Plates? FWE "XL" Banquet Cabinets hold 12.375" Plates and "XXL" models hold 13.25" Plates.

**With over 60 Banquet Cabinets holding 40 to 200 meals,
let FWE help you find exactly what you need!**



E-600

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.



P-80

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.



A-60

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.



UHST-GN-6480-BQ

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.

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		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

P SERIES BANQUET CABINET MODELS

11" Plates:	P-48	P-60	P-72	P-80	P-90	P-108	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-120-XL	P-144-XL	P-180-XL	P-200-XL
11" Plates:							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:										

A SERIES BANQUET CABINET MODELS

11" Plates:	A-60	A-120
12-3/8" Plates:	A-60-XL	A-120-XL
11" Plates:		A-120-2
12-3/8" Plates:		A-120-2-XL
		A-180-2-XL

BT SERIES BANQUET CABINET MODELS

11" Plates:	BT-120	BT-200
12-3/8" Plates:	BT-120-XL	BT-200-XL

ULTRA-UNIVERSAL

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

10.5" Plates:	BT-96120	BT-192240	UHST-GN-3240-BQ	UHST-GN-4860-BQ	UHST-GN-6480-BQ	UHST-GN-96120-BQ
	90 - 120 Plates	192 - 240 Plates	32 - 40 Plates	48 - 60 Plates	64 - 80 Plates	96 - 120 Plates

UHST-GN Models Also Hold Pans

Shelf Size: 22.25" x 33"

Shelf Size: 21" x 25"

**32 Mobile Bars
to choose from!**



Versatility for your hospitality events!

High volume beverage dispensing is made simple with FWE's Mobile Bar Series. All models provide a durable stainless steel work surface, sink and storage area for long-term performance.



Mobile Refrigerator
Always where you need it!

Banquet Support Equipment

Help improve foodservice work flow & flexibility in your banquet or catering operation.



**Heated
Dish Cabinet**



**Queen Mary
Stainless Steel
Utility Cart**



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