



REThERM Technology . . . simplified.

FWE rethermalization ovens have simplified many food service operations by storing and locking 12 preset menu selections! You can now provide the best possible food consistency without overcooking or food dehydration.

With easy-to-use electronic controls and the perfect balance between heat and gentle airflow, rethermalizing a wide variety of foods has never been easier! It's so simple and efficient that meal preparation can now be done virtually in minutes! Once the cabinet is preheated, simply load the food, set the time and temperatures and walk away. The oven switches from the higher retherm temperature mode into the lower temperature holding mode automatically after the cycle has been completed. Even heat distribution allows consistent results without product rotation.



Reduce Food Shrinkage & Increase Food Quality, Taste and Appearance with FWE Rethermalization Ovens!

- Models for Bulk Food Trays and Pans in varying capacities
- Models for Baskets for Preferred Meals or Compartment Trays in varying capacities
- Models for Roll-In Rack

No ventilation required by most local codes.

All FWE models are available with Security Packages.

Your Food - Our Focus



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Retherm Series:
13 Models to choose!