



Mobile Foodservice Equipment Hold, Transport & Serve

**Your Food -
Our Focus**



TS-1826-18
Tray Server for 18" x 26" Trays



Handy Line Serving Wells
with heated base compartments
for 12" x 20" pans



PHU-12
Mobile Proofer/Heater for
18" x 26" Trays and 12" x 20" pans



UHS-12
Universal Heated Server for
18" x 26" Trays and
12" x 20" pans



PS-1220-15
Pan Server for
12" x 20" pans



HLC5S
stacked on HLC-8
Mix and Match
Compartments for
12" x 20" pans



URS-10
Mobile Refrigerator for
18" x 26" Trays and
12" x 20" pans



RE THERM 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.

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 e-mail: sales@fweco.com



Retherm Series:
13 Models to choose!



Performance Features:

FWE Mobile Refrigeration Series:

Specifically design engineered for transport applications! The perfect solution for holding and transporting from central locations to feeding stations, banquet areas, and satellite operations for hotels, convention centers, and institutions.

FWE units have excellent "pull-down" times that are required to reach safe operating conditions and extra insulation to hold temperatures - even in transit.

Oversized components also achieve rapid recovery times once the unit has been moved and plugged back in, or during peak periods when the door is opened frequently.

Exclusive **"Food Sentry"** easy-to-use controls offer the ultimate performance and accurate cabinet temperatures. Designed to preserve the kitchen-freshness of your foods hours longer than any others on the market.

Continuously intuitive self-defrosting cold system with on demand override make operation convenient and user friendly.

FWE heavy-duty construction features and design engineered to answer your most demanding needs, FWE's all stainless steel heavy welded construction delivers performance and dependability you can count on. Built on a special one-piece stainless steel tubular frame, reinforcing members, **design engineered and constructed to absorb vibration, shocks, and prevent refrigeration leaks.** High density ultra-guard insulation prevents temperature loss and assures efficiency.

Full perimeter wrap around bumper protects cabinet and walls during transport.



URS-20

URS-10



QUICK SHIP ITEM



Always where you need it - from prep area to plating area, FWE refrigerators and freezers can plug into any 120 volt outlet and maintain safe operating temperatures.

Better food quality and safer food holding in almost any location, providing on-site refrigeration holding for banquets and catered events.

Capacity - dependable instant back-up capacity and increased operations efficiency in volume feeding, buffets, and cafeterias.

FOOD WARMING EQUIPMENT COMPANY, INC.

FOODSERVICE
EQUIPMENT
CRAFTED FOR
LASTING VALUE



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Performance Features:

Versatile Dual-Temp Convertibles provide ultimate foodservice flexibility!

Dual-Temp Convertible Performance Features:

Exclusive "Food Sentry" easy-to-use controls offer the ultimate performance and accurate cabinet temperatures.

Designed to preserve the kitchen-freshness of your foods hours longer than any others on the market.

Continuously intuitive self-defrosting cold system with on demand override make operation convenient and user friendly.

Select the temperature mode you need, when you need it!

Dual-Temp "COLD/FREEZE Convertible Series" cabinets let you serve crisp, garden fresh salads for lunch, then hold frozen desserts ready to serve at the evening banquet.



Dual-Temp "HOT/COLD Convertible Series" cabinets let you serve crisp, garden fresh salads for lunch, then hold bulk foods for dinner hot and ready to serve the evening rush.



The perfect solution for holding and transporting from central locations to feeding stations, banquet areas and satellite operations.

Save space and eliminate costly equipment duplication with these dual-purpose cabinets.

The ultimate in versatility and function, hard working Dual-Temp Convertibles provide menu and banquet flexibility as your food service holding needs change. A simple touch of a button converts these cabinets to the desired holding mode to maximize your operations flexibility.

FWE units have excellent "pull-down" times that are required to reach safe operating conditions and extra insulation to hold temperatures - even in transit.

Oversized components also achieve rapid recovery times once the unit has been moved and plugged back in, or during peak periods when the door is left open.

Full perimeter wrap around bumper protects cabinet and walls during transport.

FWE heavy-duty construction features and design engineered to answer your most demanding needs, FWE's all stainless steel heavy welded construction delivers performance and dependability you can count on. Built on a special one-piece stainless steel tubular frame, reinforcing members, design engineered and constructed to absorb vibration, shocks, and prevent refrigeration leaks. High density ultra-guard insulation prevents temperature loss and assures efficiency.



CONVERT CABINET TEMPERATURE MODE WITH JUST A FLIP OF A SWITCH!



RF-30
COLD/FREEZE Convertible Refrigerator/Freezer

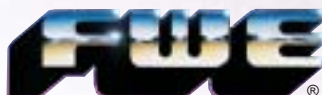


HR-30
HOT/COLD Convertible Heated/Refrigerated



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