

FOOD WARMING EQUIPMENT COMPANY, INC.

www.fweco.com



Quick Reference to
MOBILE EQUIPMENT

SCHOOL FOODSERVICE



FWE
takes the
worry out of
school foodservice!



Retherm Oven Models for bulk food or single-portion packages.

| MODEL | SPEC |
|-------------------------------------|------|
| Retherm Oven for Trays and Pans | S7-1 |
| Retherm Oven for Wire Speed Baskets | S7-2 |
| Retherm Oven for Roll-In Rack | S7-3 |
| UHST Heated Holding for Baskets | S7-4 |
| UHS Heated Holding for Baskets | S7-5 |

All Specifications can be viewed on our website: www.fweco.com

Retherm Ovens

OVENS SIZED TO FIT:
TRAYS & PANS
WIRE SPEED BASKETS
ROLL-IN RACK
PREFERRED MEALS

MODELS FOR WIRE SPEED BASKETS

Pre-Program your menu settings for easy recall!

Heated holding cabinets for baskets to compliment your Speed-line or Retherm operation.



RH-18
for Pans & Trays



RH-6/6S
for Pans & Trays



RH-B-24
for Baskets



RH-10
for Pans & Trays



RH-RB-26
with rack RRB-26



UHST-28-B

UHS-24-B

TRANSPORT
HOLD
SERVE

KEEPS YOUR FOOD OVEN FRESH!

Bulk Food

Humi-Temp Series

A whole pan of corn holds heat better than individual little portions!

Students are highly influenced by the school meal environment and often make decisions to eat, or not to eat, at school based on their experience of the dining room.

With Models and Sizes to fit every application!

Available in Full-Size, Split-Cavity, Half-Size, and Under Counter Models.



UHS-12

| MODEL | SPEC |
|--|------|
| UHS Universal Humi-Temp Heated Servers | S2-1 |
| MTU Moisture-Temp Universal Holding Cabinets | S3-1 |

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SEPARATE CONTROLS FOR AIR TEMPERATURE AND AIR MOISTURE

Moisture-Temp Series

Gently circulate heat and humidity around moisture sensitive foods. Maintain desired heat and humidity level to keep your foods oven-fresh and ready to serve!

FOR LONGER HOLDING TIMES!

Available in Full-Size, Split-Cavity, Half-Size, and Under Counter Models.



MTU-12

PanServers

12x20
GN1/1

TRANSPORT
HOLD
SERVE



PS-1220-15



HLC-5S
stacked upon
HLC-8

| MODEL | SPEC |
|------------------------------------|------|
| Humi-Temp Pan Servers | S2-4 |
| HLC Stacking Series | S4-1 |
| HLC Base Compartments | S4-2 |
| HLC Heated Serving Wells | S4-6 |
| HLC Heated Serving Wells Open Base | S4-7 |

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MOBILE SERVING STATION

These versatile heavy-duty, mobile servers hold food whenever and wherever it's needed! You're ready to serve precisely when the lunch bell rings!



HLC-3W6-7H/21
Shown with sneeze guard
and drop down tray shelf
optional accessories.



HLC-4W6-1
Open bottom base with
four (4) heated serving wells

HLC-2W4-7H/14
Two (2) heated lower compartments
with two (2) heated serving wells

TRAYS PANS BAGUETTES

MULTI-PURPOSE
PROOFER / HEATER
CABINET

Proofing & Heated Holding 18x26

HLC-1826-1/1S

HEATED AIR
SCREEN



PHU-12

Proofer / Heater Cabinets
are available in Full-Size, Split-Cavity,
Half-Size, and Under Counter Models.

HEATED HOLDING
COMPARTMENT FITS
UNDER THE COUNTER

SIDE LOAD
18 x 26 TRAYS

HLC-SL1826-5



TS-1826-18

HEATED SERVER
FOR 18x26 TRAYS

TS-1826 Series cabinets
are available in Full-Size,
Split-Cavity, Half-Size, and
Under Counter Models.

TRAYS PANS OPEN OR Boxed Pizza Holding

HEATED DISPLAY
MERCHANDISER
WITH SHELVES

HLC-1617-13



HEATED HOLDING
FOR 16" PIZZAS
OPEN, BOXED,
OR PAN PIZZAS

Pizza cabinets are available in
Full-Size, Half-Size, and Under
Counter Humi-Temp Series or
Moisture-Temp Series Models.

TS-1633-14

| MODEL | SPEC |
|-----------------------|---------------|
| Proofer / Heater | S5-1 |
| Heated Air Screen | S4-9 |
| Side-Load Compartment | S4-4a |
| Humi-Temp Tray Server | S2-2 |
| Pizza Holding | S2-5 and S3-3 |
| Display Merchandiser | S4-5 |

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Low Temperature Cook & Hold Ovens

| MODEL | SPEC |
|---------------------------------|------|
| Low Temp Cook and Hold Ovens | S6-1 |
| Low Voltage Cook and Hold Ovens | S6-2 |

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LCH-6

Achieve superior results and **natural browning!**
No browning agents required.

BEEFflexible



LCH-18

LCH-6/6S

LCH-4
Under Counter
Size

LCH-10

LCH Series

Full-Size, Half-Size, Stacking and Under Counter Models.

FWE Low Temperature Cook and Hold Ovens produce a superior product. *Gentle air circulation cooks food with natural browning - no additional browning agents are required!* Juices are retained inside the meats, reducing product shrinkage. A variety of items can be cooked, baked or roasted. Vegetables retain their rich color and nutrition. Breads, rolls, desserts, apple pie and cookies brown evenly for a golden presentation.

FWE Low Temperature Cook & Hold Ovens do the cooking for you! With precision accurate temperature sensor probe cooking, just load - set - and forget! Roast overnight and your oven automatically switches from cook to hold when the desired internal temperature of the product has been reached. These ovens will hold food moist and appetizing for hours without drying out.



Mobile Refrigeration

Always where you need it. Portable On-Site Refrigeration allows you to transport to the serving area and plug into any 120v outlet.





Better food safety since you can roll it right out of the kitchen - or even onto a truck for satellite feeding.

Capacity: Instant and dependable back-up. Use as a standard reach-in, yet these portable units are always ready for last minute relocation.



URS-10



| MODEL | SPEC |
|--------------------------------|---|
| Mobile Refrigerators | S11-3 |
| Mobile Freezers | S11-5 |
| Dual-Temp Convertibles: | |
| Heated Holding or Refrigerator |   S11-1 |
| Refrigerator or Freezer |   S11-2 |

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Dual-Temp convertibles



MULTI-PURPOSE
BACK-UP
IMPROVES
WORK FLOW



ULTIMATE
FOODSERVICE
FLEXIBILITY:
**Change cabinet from
heated mode to
refrigerated mode
as your needs change!**



UHRS-10



Queen Marys & Utility Carts

RACKS & TRANSPORTS FOR MULTI-PURPOSE BACK-UP

| MODEL | SPEC |
|----------------------|-------|
| Queen Marys | S10-1 |
| Queen Marys Enclosed | S10-2 |
| Queen Marys Aluminum | S10-3 |
| Tray Drying Rack | S10-4 |

PRODUCE
RACK FOR
18x26 CARB-X®
RUBBERMAID®
CONTAINERS
OTR-PRODUCE 6

TRAY DRYING RACK
UC-TDR-318-135



QUEEN MARY SUPER-DUTY
UTILITY CARTS
UCU-409



MILK
CARTON
DOLLIES
GRD-2121-2B



UTILITY
TRANSPORT
CABINETS

INSULATED OR
NON-INSULATED

ETC SERIES

MACHINE
STAND
OTR-17-MSWT



| MODEL | SPEC |
|-------------------------------|-------------------|
| Machine Stand | S10-5 |
| Produce Rack | S10-6 |
| Milk Carton Dollies | S10-7 |
| Utility Transport Cabinets | S10-9 thru S10-12 |
| Aluminum Racks and Transports | S10-13 |

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For **demanding**
needs or environment!

- × Gasketless Door
- × 6" Super-Duty Casters
- × All hardware is secured with tamper-proof screws
- × Rack Assembly - Secured
- × Knob Retention Strap - or - Preset Cabinet Temperature with Hidden Thermostat and Visible Thermometer
- × 3 Stainless Steel Push Pull Handles: Side Mounted Vertical Handles (2) and Rear Mounted Horizontal Handle (1)
- × All Swivel Casters
- × 3 Door Hinges
- × Padlock compatible Maxi-Slide
- × Paddle Latch

EXTREME USE

Internal "X" Frame holds up to demanding applications. Ideal solution for transporting bulk foods for satellite operations. Reinforced framing provides added structural support for use with transport straps.

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UHS-12 X-FACTOR
Humi-Temp Heat System

UHST-10 X-FACTOR
Top Mount Heat System



**Internal Body
Support X-Frame**



**Internal Door
Support Frame**

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