



# guide to heated banquet cabinets



# What's Great About FWE Banquet Cabinets



## TRANSPORTATION

FWE banquet cabinets are built for transport applications. With our welded base frame surrounded by a full bumper, you do not have to be concerned with damaging the cabinet or potential obstacles while on the move. The push/pull handles give you an easy way to move the cabinet. All rolling on heavy duty casters that ensure a smooth ride; our banqueting line is ready for nearly every challenge.



## EASY TO USE

Ease of use is a top priority in FWE's development process. All controls are easy to read and use, and are located at eye level. The days of bending over to adjust the temperature in your cabinet are over! We have one of the most user friendly product lines in the business.



## QUALITY

FWE takes quality very seriously; every cabinet that leaves our facility is tested by our trained quality control staff and backed by our warranty. We guarantee top of the line quality with our all stainless steel construction. Our heavy duty cabinets are made from reliable parts that prevent the doors and shelves from sagging, and will stand the test of time.



## SAVES TIME & MONEY

Time is money and FWE understands the costs of running a business. The fully insulated interior will save you on time, heat up, and recovery with minimal heat loss. Our banquet cabinets keep your food hot and fresh while reducing product waste. With a wide selection of Energy Star models, you can save even more money on your electric bill!



## SAFETY FIRST

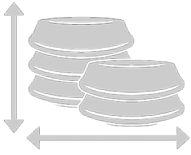
FWE banquet cabinets are designed with safety features such as the full perimeter bumper, UL certifications, recessed controls, and secured canned fuel drawers to protect your investment and its users.

# Things to Consider When Selecting a Banquet Cabinet

In this guide, you will find a breakdown of all our heat systems along with a plate capacity chart. The chart features information containing the capacity of our models with multiple plate sizes too! FWE offers six series in its banqueting line containing multiple models per series. With over 60 cabinets in this line, there is a solution for your unique banqueting applications. Have a look and find the best value for your banqueting needs today!



**Nearly each series in our robust banqueting line has a unique heat system. The different heat systems will yield different results.**



**How many people you want to serve with your cabinet is very important. A higher capacity model is required for larger volume serving.**



**Cabinet choice and the use of accessories, such as plate carriers, are dependent on plate size.**

FWE offers a multitude of heat systems to fulfill all types of banqueting needs. Covered plates or open plates, standard sized plates or those of a larger diameter, FWE offers the greatest number of choices and the largest selection of capacities. Each series is designed to excel at a specific priority. Radiant Heat models allow the ultimate in mobility and versatility, with use of the full cabinet, even the lowest shelf. Humi-Temp allows moisture to be added to the cabinet for open plate applications and extended holding times. Top mount heating circulates the heat from the top-down, eliminating cold spots, and Dual Heat allows the use of canned fuel for all of your mobile applications.

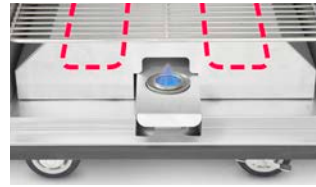


## DUAL HEAT

Designed with mobility in mind, the Dual Heat system's versatility is nearly unmatched. Utilizing both canned and electric heat, Dual Heat cabinets can keep your food warm without power while you move from the kitchen to your destination. In electric mode, the cabinet distributes heat using a top mounted blower motor while the element radiates heat from the bottom. In canned fuel mode, heat rises from the canned fuel compartment in the bottom of the cabinet.



Blower Motor and Baffle System



Heating Element and Canned Fuel System



E-720



E-600-XL

**E**

Model Series & Covered Plate Size	Model Number	Plate Capacity	
		HEIGHT WITH COVER 5 3/8"	2 7/8"
XL = 12 3/8" PLATES XXL = 13 1/4" PLATES	E-480	48	48
	E-600	60	72
	E-720	72	72
	E-900	90	108
	E-960	96	96
	E-1200	120	144
E 11" PLATES	E-1500	150	180
	E-480-XL	48	48
	E-600-XL	60	72
	E-720-XL	72	72
	E-900-XL	90	108
	E-960-XL	96	96
E-XL 12 3/8" PLATES	E-1200-XL	120	144
	E-1500-XL	150	180
	E-960-XXL	96	96
	E-1200-XXL	120	144
	E-1500-XXL	150	180
	E-XXL 13 1/4" PLATES		

## HUMI TEMP

Developed to eliminate cold and hot spots, the Humi-Temp heat system preconditions the environment by gently circulating hot, moist air throughout the cabinet. With a water pan located at the bottom of the cabinet, you have the ability to add humidity to the banquet cabinet so you can keep your food hot and fresh for hours. A bottom mounted blower motor works together with a heat tunnel to evenly distribute heat and moisture. Moist air prevents dry-out when using uncovered plate carriers (UP).



Humidity Pan and Cover



Heating Element and Blower Motor



UHS-BQ-80-XL



P-60

**P P2 UHS-BQ**

P 11" PLATES	P-48, P-48-XL	40	48	
	P-60, P-60-XL	48	60	
	P-72, P-72-XL	60	72	
	P-80, P-80-XL	64	80	
	P-90, P-90-XL	72	90	
	P-108	90	108	
P-XL 12 3/8" PLATES	P-120, P-120-XL	96	120	
	P-144, P-144-XL	120	144	
	P-180, P-180-XL	150	180	
	P-200, P-200-XL	160	200	
	P2 11" PLATES	P-120-2, P-120-2-XL	96	120
	P2-XL 12 3/8" PLATES	P-144-2, P-144-2-XL	120	144
	P-180-2, P-180-2-XL	150	180	
	P-200-2, P-200-2-XL	160	200	

## TOPMOUNT

The Top Mount heat system utilizes a blower motor inside the top of the cabinet to eliminate cold and hot spots. This frees up room at the bottom of the cabinet, meaning there is more space for your food and ultimately leads to lower cleaning and maintenance costs.



Blower Motor and Baffle System



UHST-GN-4860-BQ



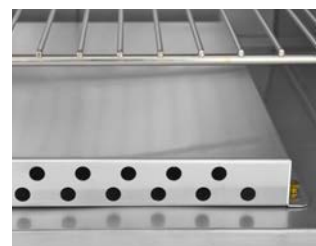
BT-120

**BT UHST-GN-BQ**

UHS-BQ-XL 12 3/8" PLATES	UHS-BQ-80-XL	64	80
	UHS-BQ-120-XL	96	120
BT 11" PLATES	BT-120	96	120
	BT-200	160	200
BT-XL 12 3/8" PLATES	BT-120-XL	96	120
	BT-200-XL	160	200
BT-96120 10 1/2" PLATES	BT-96120	96	120
UHST GN-BQ 10 1/2" PLATES	UHST-GN-2432-BQ	24	32
	UHST-GN-3240-BQ	32	40
	UHST-GN-4860-BQ	48	60
	UHST-GN-6480-BQ	64	80
	UHST-GN-96120-BQ	96	120

## RADIANT HEAT

Soft, radiant, and uniform are the words that best describe the Radiant Heat system. Air is naturally circulated and distributed by radiating heat from the element. Through natural convection, these cabinets are able to achieve uniform heat distribution without the use of a blower motor system.



Heating Element with Vented Cover



A-60



A-120-2-XL

**A A2**

A 11" PLATES	A-60	48	60
	A-120	96	120
A2 11" PLATES	A-120-2	96	120
	A-180-2	150	180
A-XL 12 3/8" PLATES	A-60-XL	48	60
	A-120-XL	96	120
A2-XL 12 3/8" PLATES	A-120-2-XL	96	120
	A-180-2-XL	150	180

A2 and A2-XL models have two doors for easy access.

## Optional Accessories



**SOLAR DIGITAL THERMOMETER\***



**UPGRADED ELEMENT\***



**KEYLOCKING DOOR LATCH**



**PADLOCKING TRANSPORT LATCH**



**LARGER CASTERS**



**EXTRA SHELVES\***



**CORD WINDER BRACKET**



**DROP DOWN HANDLE**



**MENU CARD HOLDER**



**PLATE CARRIERS\***



**DUTCH DOORS\***



**CANNED FUEL ADAPTER PACKAGE\***

\*Only available on specific models. Consult specification sheet or factory.

### HEATED DISH DOLLY AVAILABLE



**MODEL SHOWN HDC-252-I**

If you need to keep your plates warm, then add this Heated Dish Cabinet to your banqueting order! With fast heat up times and more consistent plate temperature, you will be able to serve more customers faster with this cabinet. With adjustable wire rods, you can create up to four compartments to protect your plates while in storage or transport. Additional dish dolly models are available.

### PLATE CARRIERS AVAILABLE



**FOR COVERED PLATES (CP)**



**FOR UNCOVERED PLATES (UP)**

FWE offers both Covered and Uncovered plate carriers for most of our banqueting cabinets. Be sure to specify if you need Covered or Uncovered when ordering. Please consult our factory about your needs.



VERSION 001

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