DUAL-HEAT
With Canned Fuel Drawers

Adjustable Temperature: 90°F to 190°F
Heated holding, transport, serve 120 to 144 Covered Plates
3 Shelves
Shelf Size: 22.25" x 44.375" 565mm x 1127mm
Top electric heat source heats cabinet evenly throughout. Maintain heat unplugged with canned fuel safely in drawers.
Overall Exterior Dimensions:
Height: 74" (1880mm)
Depth: 29.75" (766mm)
Width: 52" (1321mm)

TRADITIONAL
Gentle Humi-Temp Air Circulation

Adjustable Temperature: 90°F to 190°F
Heated holding, transport, serve 96 to 120 Covered Plates
3 Shelves
Shelf Size: 22.25" x 44.375" 565mm x 1127mm
Heat source with passive humidity circulates heat evenly throughout cabinet.
Overall Exterior Dimensions:
Height: 57" (1448mm)
Depth: 28.5" (724mm)
Width: 53.75" (1365mm)

ECONOMY
Radiant Heat - No Blowers

Adjustable Temperature: 90°F to 190°F
Heated holding, transport, serve 96 to 120 Covered Plates
3 Shelves
Shelf Size: 22.25" x 44.375" 565mm x 1127mm
Heat rises naturally and circulates from bottom to top without blowers.
Overall Exterior Dimensions:
Height: 57" (1448mm)
Depth: 28.5" (724mm)
Width: 53.75" (1365mm)

TOP MOUNT
High Performance Air Circulation

Adjustable Temperature: 90°F to 190°F
Heated holding, transport, serve 96 to 120 Covered Plates
3 Shelves
Shelf Size: 22.25" x 44.375" 565mm x 1127mm
High performance top heat source provides open bottom base.
Overall Exterior Dimensions:
Height: 63.375" (1610mm)
Depth: 34.75" (883mm)
Width: 54" (1372mm)

TOP MOUNT
Ultra-Universal Series

Adjustable Temperature: 90°F to 190°F
Heated holding, transport, serve 96 to 120 Covered Plates
6 Adjustable Shelves
Shelf Size: 21" x 25" 533mm x 635mm
High performance top heat source provides open bottom base.
Dimensions:
Height: 63.375" (1610mm)
Depth: 34.75" (883mm)
Width: 54" (1372mm)

PLATE CARRIERS

carry 120 preplated meals

BANQUET CABINETS

E-1200
12 CP-10
UP-10

P-120
12 CP-8
UP-8

A-120
12 CP-8
UP-8

BT-120
12 CP-8
UP-8

UHST-GN-96120-BQ
12 CP-8
UP-8

Ultra Universal

For 10.5" Uncovered Plates
Carries 8

CP-8

For 10.5" Covered Plates
Carries 8

UP-8

OPTIONAL ACCESSORY

DUAL-HEAT

HIGH PERFORMANCE TOP HEAT SOURCE

PLUGGED - PLUS -
32 Sets of Rails
Holds 64 GN1/1-65mm or 12" x 20" Pans

TOP MOUNT

HIGH PERFORMANCE TOP HEAT SOURCE

TOP MOUNT

HIGH PERFORMANCE TOP HEAT SOURCE

TOP MOUNT

HIGH PERFORMANCE TOP HEAT SOURCE
UNIVERSAL SERVERS
fit a ‘universal’ variety of pan and tray sizes.

Universal Tray Slides offer high capacity of (2) pans per set of slides.

<table>
<thead>
<tr>
<th>Heat Source With Passive Humidity</th>
<th>High Performance Top Heat Source</th>
<th>Overall Exterior Dimensions:</th>
<th>12 Pair Tray Slides Hold</th>
<th>13 Pair Tray Slides Hold</th>
</tr>
</thead>
<tbody>
<tr>
<td>12&quot; x 20&quot;</td>
<td>Provides Open Bottom Base</td>
<td>Height: 69&quot; (1753mm)</td>
<td>12</td>
<td>13</td>
</tr>
<tr>
<td>14&quot; x 18&quot;</td>
<td></td>
<td>Depth: 33.25&quot; (845mm)</td>
<td>24</td>
<td>26</td>
</tr>
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<td>24</td>
<td>26</td>
</tr>
<tr>
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<td>24</td>
<td>26</td>
</tr>
<tr>
<td>10&quot; x 20&quot;</td>
<td></td>
<td></td>
<td>12</td>
<td>13</td>
</tr>
<tr>
<td>GN 2/1</td>
<td></td>
<td></td>
<td>13</td>
<td>13</td>
</tr>
<tr>
<td>GN 1/1</td>
<td></td>
<td></td>
<td>26</td>
<td>26</td>
</tr>
<tr>
<td>Total Capacity</td>
<td></td>
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<td>13 Pair Tray Slides Hold</td>
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</tr>
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<tr>
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<td></td>
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<td></td>
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<td>24</td>
<td>26</td>
</tr>
</tbody>
</table>

TRAY SERVERS

grip and support 18" x 28" Trays for stabilized transport. Trays slide out or extend securely for serving.

<table>
<thead>
<tr>
<th>Heat Source With Passive Humidity</th>
<th>High Performance Top Heat Source</th>
<th>Overall Exterior Dimensions:</th>
<th>12 Pair Tray Slides Hold</th>
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<td>26</td>
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<tr>
<td>10&quot; x 20&quot;</td>
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<td>12</td>
<td>13</td>
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<tr>
<td>GN 2/1</td>
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<td></td>
<td></td>
<td>26</td>
<td>26</td>
</tr>
<tr>
<td>Total Capacity</td>
<td></td>
<td>Overall Exterior Dimensions:</td>
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<td></td>
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<td></td>
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<td>26</td>
</tr>
</tbody>
</table>

PAN SERVERS

lip load 12" x 20" Pans or Gastro Norm 1/1 accommodating shallow or deep container sizes.

<table>
<thead>
<tr>
<th>Heat Source With Passive Humidity</th>
<th>High Performance Top Heat Source</th>
<th>Overall Exterior Dimensions:</th>
<th>12&quot; x 20&quot; Pans Capacity:</th>
<th>Gastro Norm 1/1 Pans Capacity:</th>
</tr>
</thead>
<tbody>
<tr>
<td>12&quot; x 20&quot;</td>
<td>Provides Open Bottom Base</td>
<td>Height: 69&quot; (1753mm)</td>
<td>16 65mm Deep</td>
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<td>14&quot; x 18&quot;</td>
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<td>Depth: 33.25&quot; (845mm)</td>
<td>12 100mm Deep</td>
<td>12 100mm Deep</td>
</tr>
<tr>
<td>12&quot; x 18&quot;</td>
<td></td>
<td>Width: 32.75&quot; (832mm)</td>
<td>24 145mm Deep</td>
<td>24 145mm Deep</td>
</tr>
<tr>
<td>20&quot; x 22&quot;</td>
<td></td>
<td></td>
<td>24 190mm Deep</td>
<td>24 190mm Deep</td>
</tr>
<tr>
<td>10&quot; x 20&quot;</td>
<td></td>
<td></td>
<td>12 250mm Deep</td>
<td>12 250mm Deep</td>
</tr>
<tr>
<td>GN 2/1</td>
<td></td>
<td></td>
<td>26 300mm Deep</td>
<td>26 300mm Deep</td>
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<tr>
<td>GN 1/1</td>
<td></td>
<td></td>
<td>13 400mm Deep</td>
<td>13 400mm Deep</td>
</tr>
<tr>
<td>Total Capacity</td>
<td></td>
<td>Overall Exterior Dimensions:</td>
<td>12 Pair Tray Slides Hold</td>
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<tr>
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<td>26</td>
</tr>
</tbody>
</table>

HEATED HOLD, TRANSFER, SERVE BULK FOOD

side-by-side comparison

Food Warming Equipment Company, Inc.
800-222-4393
sales@fwe.com
www.FWE.com

HEATED HOLDING APPLICATIONS FOR RESTAURANTS
Traditional Humi-Temp Workhorse

Universal slides fit an ever-changing agenda!

Temperature is controlled by a full range thermostat adjustable to actual temperature.

Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items.

Tray slides are adjustable and assembly removes easily for thorough interior cleaning.

Full-grip heavy-duty push-pull handles on each side ease in transport.

Fully insulated throughout cabinet and door provide energy efficient heating & longer holding times.

Heavy gauge stainless steel, inside and out, provides maximum reliability and sanitation. Heliarc welded, single-unit construction for long life maximum durability.

FWE's humidifying heat system pre-conditions the cabinet environment by gently circulating moist air throughout the interior. Food is kept hot and fresh for hours.

Full perimeter wrap around bumper protects cabinet and walls. Full perimeter bumper is standard.

Heated Holding, Transport & Serving

Universal Trays & Pans

18" x 26" Trays and 12" x 20" Pans

Universal Adjustable Tray Slides Fit:

- 18" x 26" Trays
- 14" x 18"
- 20" x 22"
- GN 2/1 Pans
- 12" x 20" Pans
- 10" x 20"
- GN 1/1 Pans

Serial tag includes replaceable parts list.

Humi-Temp passive humidity heat system with removable water pan.

Heated Holding, Transport & Serving

Universal Tray Slides hold 18" x 26" Trays and 12" x 20" Pans

Humi-Temp Workhorse

Recessed control panel with full range thermostat adjustable to actual temperature.
Heated holding some menu items, such as chicken, will become steamed or soggy by using a covered pan. When exposed to dry heat, uncovered, these items become dry and rubbery. Achieve best results with controlled moisture. The length of holding time is also extended.

Cabinets are all stainless steel and fully insulated, including door(s).

### CLYMATE IQ® Precision Heated and Humidified Holding Cabinet

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Pair Capacity</th>
<th>Standard Capacity @ 4.5” Spacings</th>
<th>Optional Capacity @ 3” Spacings</th>
<th>Overall Exterior Dimensions (in)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHTT-4</td>
<td>4 pr</td>
<td>4 pr</td>
<td>6 pr (2 pr)</td>
<td>32.25” x 29.75” x 27.75” x 796” x 706”</td>
</tr>
<tr>
<td>PHTT-6</td>
<td>6 pr</td>
<td>6 pr</td>
<td>9 pr (3 pr)</td>
<td>43.75” x 29.75” x 27.75” x 796” x 706”</td>
</tr>
<tr>
<td>PHTT-10</td>
<td>10 pr</td>
<td>10 pr</td>
<td>14 pr (6 pr)</td>
<td>49” x 26.75” x 27.75” x 819” x 705”</td>
</tr>
<tr>
<td>PHTT-12</td>
<td>12 pr</td>
<td>12 pr</td>
<td>17 pr (5 pr)</td>
<td>74.5” x 29.75” x 27.75” x 855” x 705”</td>
</tr>
<tr>
<td>PHTT-4S-6</td>
<td>6 pr</td>
<td>6 pr</td>
<td>9 pr (3 pr)</td>
<td>43.75” x 29.75” x 27.75” x 796” x 706”</td>
</tr>
</tbody>
</table>

**Dimensions:**
- **Height:** 29.75” (756 mm)
- **Width:** 27.75” (705 mm)
- **Depth:** 18” (457 mm)

**Weight:**
- **Ship WT.:** 245 lbs. (111 kg)
- **Cubic Feet:** 2.3 (0.08 m³)

**Other:**
- **Class:** 100
- **Compliance:** UL, NSF, ETL, CE
- **Capacity:** 4.5” (114 mm) spacings are standard
- **More information:** [www.FWE.com](http://www.FWE.com)

---

**Temperature Control:**
- **Temp Range:** 45°F to 200°F (7°C to 93°C)
- **Accuracy:** ± 3°F (± 2°C)

**Humidity Control:**
- **Humidity Range:** 40% - 90%
- **Control:** Electronic

**Power:**
- **Volts:** 240V (120V for PHTT-4S-6)
- **Frequency:** 60Hz
- **Amperage:** 55A
- **Power Consumption:** 6.5 kW (4 kW for PHTT-4S-6)

**Electrical Requirements:**
- **Circuit:** Dedicated 20A or 30A circuit with 240V (120V for PHTT-4S-6)

**Additional Features:**
- **Quick Ship Item:**
- **Quick Pick:**
- **Optional Capabilities:**
  - **Capacities of Trays/Pans:**
    - 4 pr 6 pr (2 pr) 4 8 8 8 8 4 8 4 6 12 12 12 6 12 6
    - 10 pr 10 20 20 20 10 20 10 15 30 30 30 15 30 15
    - 12 pr 12 24 24 24 12 24 12 17 34 34 34 17 34 17
    - 14 pr (4 pr)
    - 6 pr 6 12 12 12 6 12 6 9 18 18 18 9 18 9
    - 17 pr (5 pr)
    - 15 pr (5 pr)
Counter-Top or Built-In Application

Natural convection heat system allows a soft heat to radiate throughout the compartment, perfect for short-term heated holding.

12” x 20” or GN 1/1 PANS

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>NO. OF DOORS</th>
<th>SHIP WT.</th>
<th>LBS. (KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHTT-1220-7</td>
<td>4</td>
<td>150</td>
<td>68</td>
</tr>
<tr>
<td>PHTT-1220-8</td>
<td>8</td>
<td>120</td>
<td>54</td>
</tr>
</tbody>
</table>

**CUBIC FEET (m3)**

- 12” x 20” or GN 1/1 PANS

**OVERALL EXTERIOR DIMENSIONS (IN. (mm))**

- 2.5” 4” 6”
- 65mm 100mm 150mm

Technologically advanced electronic controls.

Dial-in holding temperature and humidity percentage.

For short-term or long-term moisture holding.

**Shown with Full Glass Door and 4” Counter Legs optional accessories.**

**CLYMATE IQ® Precision Heated and Humidified Holding Cabinet**

**HLC-PSGN-4**

- Holds 4
- 12” x 20” x 2.5”
- GN1/1-65mm

**PHTT-1220-8**

- Holds 8
- 12” x 20” x 2.5”
- GN1/1-65mm

**Shown with full length integral work flow handle optional accessory.**

**Compartments**

- Fully insulated, including door.

**Legs or Casters**

- Easily field adaptable as optional accessory.

**Door**

- Field reversible for on-site configuration changes.

**Flat bottom base**

- For counter-top or built-in applications.

- Recessed tri-directional cord pocket allows for compact fit.
Proofer and Amplified Moisture Heated Holding Cabinet

- **Tray slides are adjustable and support for heavy food items.**
- **Remove plug to drain trough.**
- **Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items.**
- **Push/pull handles are secured to the unibody for long-term durability.**
- **Heat Basin heats water quickly and efficiently.**
- **Full perimeter bumper includes built-in drip trough to entraps residual water moisture.**
- **Caster stress plates absorb shock during transport.**

### Universal Trays & Pans

**CAPACITIES OF TRAYS / PANS:**

- **4.5'' Spacings (114 mm):**
  - GN 2/1: 12 x 20
  - GN 2/3: 12 x 18
  - GN 1/1: 12 x 18

- **3'' Spacings (76 mm):**
  - GN 2/1: 10 x 20
  - GN 2/3: 10 x 18
  - GN 1/1: 10 x 18

### Bake Center Companion

- **PHU-12 Pan**
  - 12'' x 20'' Pan provides large water reservoir. Removable easy to clean and replaceable.

### Proofer and Amplified Moisture Heated Holding Cabinet

**PHU-12 Model Number and Features:**

- **Model Number:** PHU-12
- **Serial Tag and Replaceable Parts List:**
  - Upfront and recessed panel has separate air moisture and air temperature controls.
  - Fully insulated throughout cabinet and door provide energy efficient heating & longer holding times.
  - Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items.
- **Proofer and Amplified Moisture Heated Holding Cabinet**
  - Heat Basin heats water quickly and efficiently.
  - Full perimeter bumper includes built-in drip trough to entraps residual water moisture.
  - Remove plug to drain trough. Tray slides are adjustable and support for heavy food items.
  - Push/pull handles are secured to the unibody for long-term durability.
  - Caster stress plates absorb shock during transport.

**Heat Basin**

**18'' x 26'' Trays**

- **CLASS 100**
- **PHU-12**
  - **Model Number:** PHU-12
  - **Serial Tag and Replaceable Parts List:**
    - **Heat Basin**
    - **Full perimeter bumper includes built-in drip trough to entraps residual water moisture.**
    - **Remove plug to drain trough. Tray slides are adjustable and support for heavy food items.**
    - **Push/pull handles are secured to the unibody for long-term durability.**
    - **Caster stress plates absorb shock during transport.**
Handy Line Compartments are low profile...

**HLC HEATED COMPARTMENTS WITH CASTERS**

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>DEPTH 12&quot; x 20&quot; (IN)</th>
<th>DEPTH GN 1/1 (IN)</th>
<th>HIGH T</th>
<th>DEEP T</th>
<th>WIDE T</th>
<th>NO. OF DOORS</th>
<th>WHEEL SIZE</th>
<th>CARTER SIZE</th>
<th>SHIP WT. (LBS)</th>
<th>SHIP WT. (KGS)</th>
<th>CUBIC FEET</th>
<th>CLASS 100</th>
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<tbody>
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<td>18.25 (462)</td>
<td>27.5 (698)</td>
<td>30</td>
<td>27.5</td>
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<td>3.5</td>
<td>115 (52)</td>
<td>17.50 (7.9)</td>
<td>76 (34)</td>
<td>0.39 (0.20)</td>
<td>22.76</td>
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<td>HLC-7</td>
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<td>27.5 (698)</td>
<td>30</td>
<td>27.5</td>
<td>18.25</td>
<td>1</td>
<td>3.5</td>
<td>115 (52)</td>
<td>17.50 (7.9)</td>
<td>76 (34)</td>
<td>0.39 (0.20)</td>
<td>22.76</td>
</tr>
<tr>
<td>HLC-8</td>
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<td>27.5 (698)</td>
<td>30</td>
<td>27.5</td>
<td>18.25</td>
<td>1</td>
<td>3.5</td>
<td>115 (52)</td>
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<td>0.39 (0.20)</td>
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<tr>
<td>HLC-10</td>
<td>18.25 (462)</td>
<td>27.5 (698)</td>
<td>30</td>
<td>27.5</td>
<td>18.25</td>
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<td>0.39 (0.20)</td>
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<tr>
<td>HLC-14</td>
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<td>3.5</td>
<td>115 (52)</td>
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<td>0.39 (0.20)</td>
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</tr>
</tbody>
</table>

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<thead>
<tr>
<th>MODEL NUMBER</th>
<th>DEPTH 12&quot; x 20&quot; (IN)</th>
<th>DEPTH GN 1/1 (IN)</th>
<th>HIGH T</th>
<th>DEEP T</th>
<th>WIDE T</th>
<th>NO. OF DOORS</th>
<th>WHEEL SIZE</th>
<th>CARTER SIZE</th>
<th>SHIP WT. (LBS)</th>
<th>SHIP WT. (KGS)</th>
<th>CUBIC FEET</th>
<th>CLASS 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>HLC-5</td>
<td>18.25 (462)</td>
<td>27.5 (698)</td>
<td>30</td>
<td>27.5</td>
<td>18.25</td>
<td>1</td>
<td>3.5</td>
<td>115 (52)</td>
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<tr>
<td>HLC-7</td>
<td>18.25 (462)</td>
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<td>18.25 (462)</td>
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<td>HLC-10</td>
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<td>HLC-14</td>
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<td>27.5</td>
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**HLC-16**

- Shown with digital controls optional accessory

**HLC TRIPLE HEATED COMPARTMENTS**

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>HIGH T</th>
<th>DEEP T</th>
<th>WIDE T</th>
<th>NO. OF DOORS</th>
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<tbody>
<tr>
<td>HLC-5H-15</td>
<td>27.5</td>
<td>27.5</td>
<td>52</td>
<td>2</td>
<td>27.50 (125)</td>
<td>12.50 (56.7)</td>
<td>0.78</td>
<td>16</td>
</tr>
<tr>
<td>HLC-7H-21</td>
<td>27.5</td>
<td>27.5</td>
<td>52</td>
<td>2</td>
<td>27.50 (125)</td>
<td>12.50 (56.7)</td>
<td>0.78</td>
<td>16</td>
</tr>
<tr>
<td>HLC-8H-24</td>
<td>33.25</td>
<td>27.5</td>
<td>52</td>
<td>3</td>
<td>33.25 (150)</td>
<td>15.00 (68.0)</td>
<td>1.00</td>
<td>20</td>
</tr>
</tbody>
</table>

Create your own work station!

FWE’s natural convection heat system allows a soft radiant heat throughout the cabinet, perfect for short-term heated holding.

- Racks are removable for easy cleaning.
- Cabinets are all stainless steel and fully insulated, including door.

*Note: If omitting drop handles, subtract 1.25" (31 mm) from overall exterior width.*

**Under Counter Models**

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>DEPTH 12&quot; x 20&quot; (IN)</th>
<th>DEPTH GN 1/1 (IN)</th>
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</table>

FWE’s stainless steel cabinets withstand heavy use.

- High maximum holding temperatures
- Standard for all food holding applications
- Sturdy exterior construction

*Use without casters for built-in applications or stacking units.*

**Under Countertop Models**

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<tr>
<th>MODEL NUMBER</th>
<th>NO. OF DOORS</th>
<th>SHIP WT. (LBS)</th>
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<td>15.00 (68.0)</td>
<td>1.00</td>
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</table>

HLC HEATED COMPARTMENTS WITH CASTERS

- HLC-5
- HLC-7
- HLC-8
- HLC-10
- HLC-14
- HLC-16

Combinations of deep and shallow pans may be used with varying capacities.

**Model Numbers**

- HLC-5
- HLC-7
- HLC-8
- HLC-10
- HLC-14
- HLC-16

**PAN SLIDE RACKS**

Front edges are relieved for easy lip-loading.

Each heated compartment is controlled separately.

**Use without casters for built-in applications or stacking units.**

HLC HEATED HOLDING APPLICATIONS FOR RESTAURANTS – FOOD WARMING EQUIPMENT COMPANY, INC.
Cook&Hold
Low Temperature Ovens

Gentle air movement for slow cooking.
Slow cooking produces natural browning.

Food juices are retained inside the meat so there is less shrinkage.
Vegetables retain their rich color and nutrition. Breads, rolls, desserts,
apple pie and cookies brown evenly for a golden presentation.

Almost any type or grade of meat can be used when slow cooking.
Natural enzyme action tenderizes meat.

Not just for Steamship Rounds! Preserve and enhance the delicate flavor of salmon and other fish favorites.

Slow cooked lamb is very tender and delicious.

Class 100
CAPACITIES AT 3" SPACINGS (in lbs)  DIMENSIONS IN. (mm)

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>TRAYS AND PANS</th>
<th>FOOD CAPACITY (in lbs)</th>
<th>HGT. &quot;</th>
<th>DEEP &quot;</th>
<th>WIDE &quot;</th>
<th>NO. OF DOORS</th>
<th>SHIP WT.</th>
<th>CUBIC FEET (m^3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>LCH-4</td>
<td>4</td>
<td>70 lbs</td>
<td>38&quot; (965)</td>
<td>20&quot; (510)</td>
<td>18&quot; (460)</td>
<td>1</td>
<td>50 lbs</td>
<td>1.88 (0.05)</td>
</tr>
<tr>
<td>LCH-6</td>
<td>6</td>
<td>130 lbs</td>
<td>38&quot; (965)</td>
<td>20&quot; (510)</td>
<td>18&quot; (460)</td>
<td>1</td>
<td>220 lbs</td>
<td>4.71 (0.13)</td>
</tr>
<tr>
<td>LCH-6-6S*</td>
<td>12</td>
<td>260 lbs</td>
<td>38&quot; (965)</td>
<td>20&quot; (510)</td>
<td>18&quot; (460)</td>
<td>1, 2</td>
<td>380 lbs</td>
<td>10.10 (0.30)</td>
</tr>
<tr>
<td>LCH-8</td>
<td>8</td>
<td>125 lbs</td>
<td>38&quot; (965)</td>
<td>20&quot; (510)</td>
<td>18&quot; (460)</td>
<td>1</td>
<td>150 lbs</td>
<td>4.71 (0.13)</td>
</tr>
<tr>
<td>LCH-10</td>
<td>10</td>
<td>150 lbs</td>
<td>38&quot; (965)</td>
<td>20&quot; (510)</td>
<td>18&quot; (460)</td>
<td>1, 2</td>
<td>380 lbs</td>
<td>10.10 (0.30)</td>
</tr>
<tr>
<td>LCH-18</td>
<td>18</td>
<td>200 lbs</td>
<td>38&quot; (965)</td>
<td>20&quot; (510)</td>
<td>18&quot; (460)</td>
<td>2</td>
<td>545 lbs</td>
<td>14.35 (0.42)</td>
</tr>
</tbody>
</table>

Unit standard with maximum 390°F range.
Please specify at time of order if lower temperature is required.
Dedicated circuit each unit.

* Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical.
Dedicated circuit each unit.
Beverage service is an important component to the overall experience of any event. Drink stations offer advantages since they can be moved easily from site to storage to host any occasion and can be self-sufficient profit centers.

**Mobile Bar Beverage Stations**

**Select Decorative Side:**
- Architectural Series: Fluted Columns and Chicago Arm Bar Top
- Executive Series: Classic Raised Panels With Solid Work Top
- Professional Series - Choice of Color Laminate [See Back Page]
- Stainless Steel Weather-All Series

**Select Working Side:**
- Dispensing System With Ice Sink
- Conventional Use With Cans and Bottles With Ice Sink

**Dispensing System:**
- □ Pre-Mix
- □ Post-Mix
- □ Bag-In-Box

**Optional Accessory:**
- □ Built-In Hand-Washing System

**Solid Wood Types:**
- Solid Mahogany
- Solid Cherry
- Solid Birch
- Solid Teak

**Select Length:**
- □ 5 ft (150 cm)
- □ 6 ft (180 cm)
- □ 8 ft (240 cm)

**LENGTH OF MOBILE BAR**
- 150 cm (5 ft)
- 180 cm (6 ft)
- 240 cm (8 ft)

<table>
<thead>
<tr>
<th>DECORATIVE SIDE</th>
<th>TYPE OF WORKING SIDE</th>
<th>LENGTH OF MOBILE BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Architectural Series:</td>
<td>□ Dispensing System With Ice Sink</td>
<td>150 cm (5 ft)</td>
</tr>
<tr>
<td>□ Conventional Use With Cans and Bottles With Ice Sink</td>
<td>180 cm (6 ft)</td>
<td></td>
</tr>
<tr>
<td>□ Bag-In-Box</td>
<td>240 cm (8 ft)</td>
<td></td>
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</table>

**Color Laminate**
- Professional Series
- Shown with Graphic Panel

**Height**
- 45.5" (1156 mm)

**Depth**
- 28.5" (724 mm)

**Removable Speed Rails, Towel Ring, Opening for Dispensing Gun, and Cold Plate Sink(s) included.**

**Bag-In-Box System sold separately.**

**View From Underside of Ice Sink:**
- Showing Cold Plate Circuitry For Dispensing System

**Working Side of Bag-In-Box Dispensing System**
- With Optional Accessory Hand-Washing System
- 8 ft (240 cm)

**Working Side of Conventional Use Bar**
- 6 ft (180 cm)

**View From Underside of Ice Sink:**
- Showing Cold Plate Circuitry For Dispensing System
Free up your combi oven with FWE's Combi-Companion.

Heated holding cabinet fits your existing Roll-In Rack.

Specify brand and model of Roll-In Rack or Banquet Trolley at time of order to assure cabinet compatibility for docking alignment.