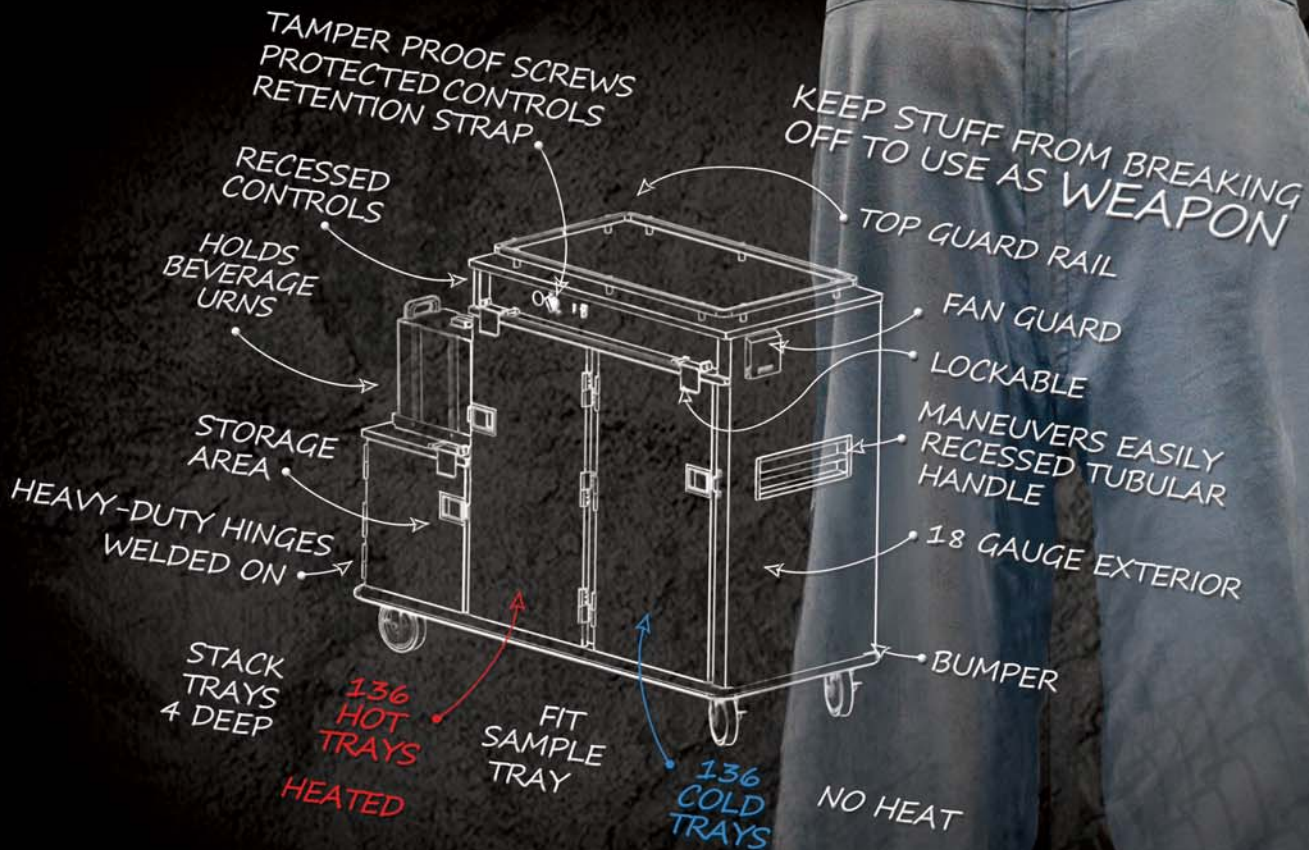




PRISON GRADE



CORRECTIONAL FOODSERVICE PRISONER TRAY SERVING SOLUTIONS

FOOD WARMING EQUIPMENT COMPANY, INC
COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

97% of commotions in correctional facilities are over food!

Since most disturbances happen during mealtime, you do NOT want prisoners all together for long time periods or having to wait for food.
Timing is an important component! Feeding prisoners requires a need for speed and efficiency. These heated serving stations have heated serving compartments close at hand to keep wells resupplied to streamline food handling and improve productivity.

Keep the peace! Consistent food quality is critical in correctional foodservice. Each prisoner needs to receive the same meal portion and quality. Use mobile serving wells for tray line assembly, general bulk food heated holding, or for cafeteria style meals. With FWE heated holding cabinets, keep hot food hot, maintaining consistent food flavor and food texture.

Equipment flexibility provides foodservice options. Heated serving wells and lower heated compartments hold 12" x 20" pans, 18" x 13" trays and GN 1/1.
Move it where you need it! HLC Serving Wells are easy to incorporate into the correctional facility. Mobile. No hood space is required.

Serving cold food?
Need a cold spot in your tray-line?
You can add a cold-plate to these insulated individual wells and compartments.

- HDM Security Package:** For HLC Wells
- ☐ THERMOSTAT CAPILLARY GUARD
 - ☐ "PLEXI-GUARD" THERMOMETER COVER
 - ☐ THERMOSTAT RETENTION STRAP
 - ☐ PADDLE LATCH
 - ☐ TAMPER-PROOF SCREWS (Inside & Outside)
 - ☐ STAINLESS STEEL HEAVY-DUTY HINGES
 - ☐ DOOR MOUNTED "MAXI-SLIDE"
 - ☐ EXTERIOR: 18 GA INTERIOR: 20 GA
 - ☐ RACK HOLD DOWN DEVICE



HLC-2W6-7H-14-DRN-HDM

Shown with optional accessories drop-down side shelves, full perimeter bumper, and HDM Security Package.



HLC-4W6-7H-28-DRN-HDM

Shown with optional accessories sneeze guard, drop-down tray shelf, and HDM Security Package.

Prisoner Tray Heated Holding or Hot Meal Transport

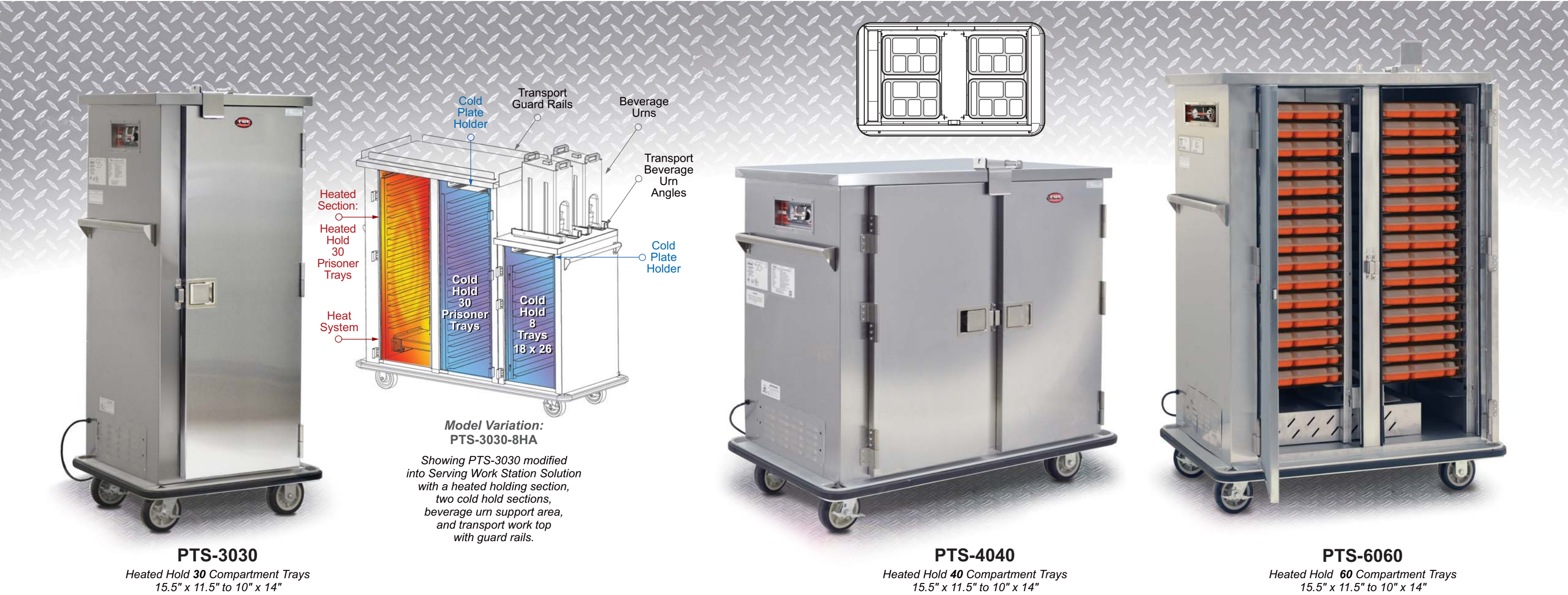
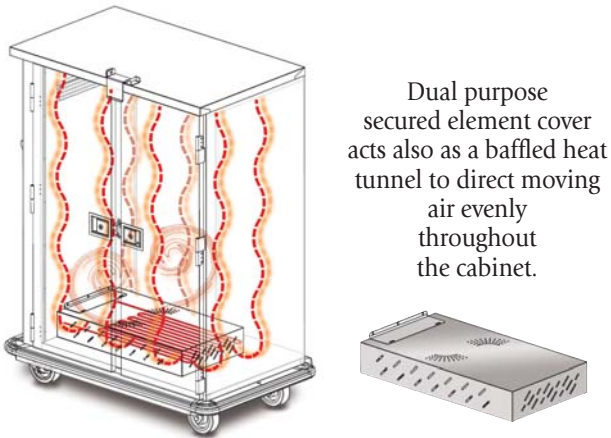
Streamline food handling and improve productivity. With FWE heated holding cabinets, keep hot food hot, maintaining consistent food flavor and food texture. Protected control panels and tamper-proof screws throughout make it difficult for inmates or trustees to gain unsupervised access to the equipment.

Line of Site: Making prison space entirely open and visible from every square inch is an important security issue in correctional facilities.

FWE offers mobile solutions that address the overall size of mobile equipment and still achieve high volume serving capacity.

FWE Heated Holding and Transport Cabinets are designed for continuous, intensive use in the toughest environments.

Bottom heat system circulates air throughout the interior, distributing the heat evenly throughout the cabinet.



PTS-3030

Heated Hold 30 Compartment Trays
15.5" x 11.5" to 10" x 14"

Model Variation: PTS-3030-8HA

Showing PTS-3030 modified into Serving Work Station Solution with a heated holding section, two cold hold sections, beverage urn support area, and transport work top with guard rails.

PTS-4040

Heated Hold 40 Compartment Trays
15.5" x 11.5" to 10" x 14"

PTS-6060

Heated Hold 60 Compartment Trays
15.5" x 11.5" to 10" x 14"

For tough environments, there's no substitute for the strength, safety and durability of stainless steel. FWE has emerged as the product of choice in institutional settings.

FWE's PTS Series is designed and engineered to perform in the most challenging environments. FWE focuses on problems and issues from your perspective.

Security and Tamper Resistant Features minimize vulnerable parts.

It's not a secret that given the opportunity, prisoners look for something to take apart, vandalize or destroy.

For over 60 years, FWE has provided high-quality correctional transport equipment, engineered and manufactured for security and extreme durability that is required in the correctional environment.

FWE Correctional Series is constructed of durable all stainless steel, with a minimum of removable parts - yet easy to clean and sanitize. Stainless steel offers the long lasting solution.

Studies show that correctional foodservice operators prefer equipment with knobs and dials over tech-savvy controls.

Built in Heat System
Heat system with built in components help prevent tampering, loss or damage. System is easy to use and provided with protected tamper resistant controls.

Let's Address Issues Head On!
FWE offers solutions for protecting and locking equipment, or any other security requirements.

Require Hidden Preset Controls?
FWE offers preset, concealed controls to eliminate any opportunity for tampering. Specify temperature setting of hidden controls as optional accessory at time of order.



Protected controls are easy to use.



Stainless steel push handles are welded in place.



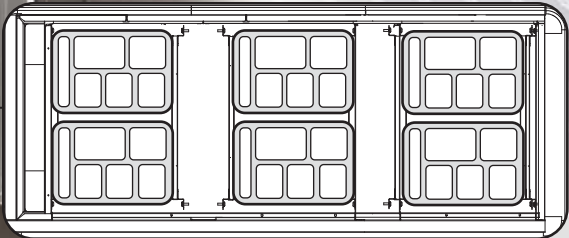
Each door has three (3) heavy-duty, 12-gauge stainless steel hinges.



PTS-1410-102
Heated Hold 102 Compartment Trays
15.5" x 11.5" to 10" x 14"

Heavy-duty transport security latches are padlock compatible.

Rack accommodates two (2) 15.5" x 11.5" or two (2) 10" x 14" trays per pair of tray slides.



Casters transfer impact to stress plates during transport for enhanced durability.



Heavy-duty stainless steel paddle latches are positive closing.

One piece rack is heavy gauge stainless steel, fully welded, and secured.

Food holding is the critical link between food preparation, cooking and serving meals.

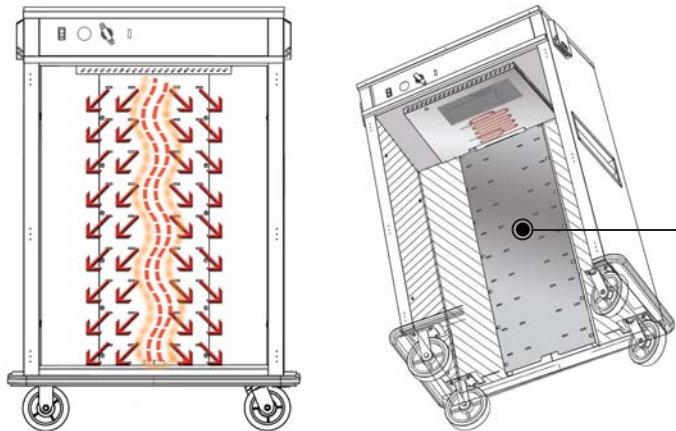
FWE's broad line of heated holding cabinets offer proven solutions to any correctional application whether you serve in a cafeteria, deliver to segregation units, or use a cook/chill operation.

FWE's Top Mount Heat System is easy to clean and sanitize. Top mounted elements are protected from spillage. Interior bottom base of cabinet is free of components for ease of cleaning.

Built in Top Mount high performance heat system circulates air throughout the interior.

Perforated patterned heat tunnel directs heat evenly throughout the cabinet.

Heat tunnel is designed and secured to prevent tampering.



Cut-away diagram displays perforated patterned heat tunnel.



PTST-1410-60

Heated Hold 14" x 10" Compartment Trays

Using Tray Rack 3" Spacings:	60
Stacking Trays:	72



PTST-1410-90

Heated Hold 14" x 10" Compartment Trays

Using Tray Rack 3" Spacings:	90
Stacking Trays:	120



UHST-1410-72

Heated Hold 14" x 10" Compartment Trays

Using Tray Rack 3" Spacings:	72
Stacking Trays:	88

Design engineered for the correctional environment with proven solutions.

Heated Hold, Transport and Serve Compartment Trays


There are various brands, types, and tray sizes that can be stacked into the PTST Series. Some examples of trays are listed and shown on the right. Capacities vary due to tray dimensions.

Send us your sample tray and we'll discuss your requirements, create drawings for approval, and build your best solution!

HEATED | COLD


1	2	1	2
3	4	3	4
5	6	5	6

PTST-0911-54HA
Cambro 9113 or 9114
Tray Size: 9" x 11" x 2.5"
6 Stacks of 9 High each side
Capacity: 54 EACH SIDE



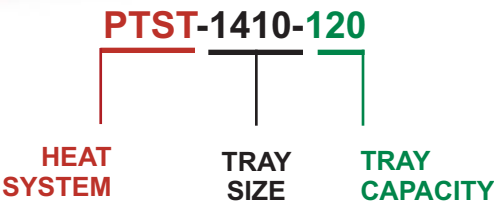
1	2	3	4
5	6	7	8
9	10	11	12

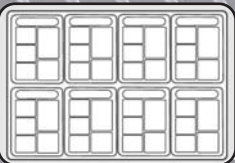
PTST-0911-104
Cooks Trays 630-335
Tray Size: 9" x 10.5" x 2-3/8"
12 Stacks of 9 to 14 High
Capacity: 104 to 168



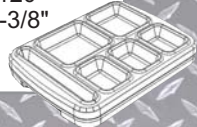


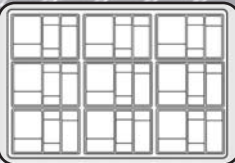
Model Number
Nomenclature



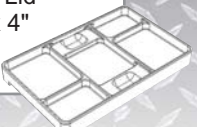


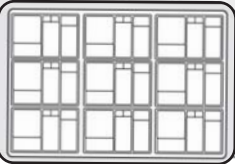
PTST-1410-120
Cooks Gorilla Trays 630-120
Tray Size: 14.5" x 11" x 2-3/8"
8 Stacks of 15 High
Capacity: 120






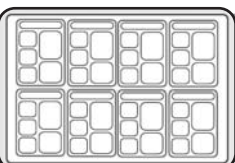
PTST-1410-80
Cortech Rock Trays With Lid
Tray Size: 14.25" x 9.5" x 4"
9 Stacks of 9 High
Capacity: 81



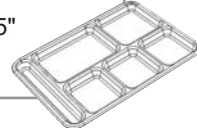


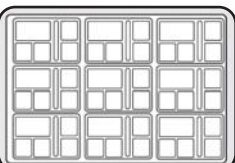
PTST-1410-80
Cortech X-Trays With Lid
Tray Size: 14.25" x 9.5" x 3.75"
9 Stacks of 9 High
Capacity: 81



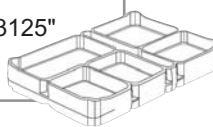


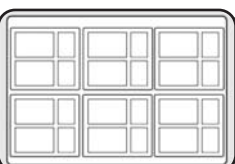
PTST-1410-112
Duralux T-506 With Lid
Tray Size: 14" x 9.5" x 2.5"
8 Stacks of 14 High
Capacity: 112






PTST-1410-144
Duralux Stacker Tray
Tray Size: 14" x 9.5" x 2.3125"
9 Stacks of 16 High
Capacity: 144





PTST-1410-90
Jones-Zylon Guardian Trays
Tray Size: 14.5" x 13" x 3"
6 Stacks of 15 High
Capacity: 90



Utility Transport Cart

Your correctional facility is a system of moving parts. We are able to design solutions to deliver optimum control and ease of handling when transporting.

Add straps and tow hitch to FWE's Utility Cart to multi-task and nest your transport requirements.



Heavy-Duty
Tow Hitch



UCU Beverage Transport

Holds 20 Beverage Dispensers
Shown with optional accessories
6 Adjustable Cargo Straps and Tow Hitch.

Optimum Temperature Retention

FWE heated cabinets have fully insulated walls, top, bottom, and doors for maximum thermal retention. Built-in high performance heat system circulates air throughout the interior. Heat system with built in components help prevent tampering, loss or damage. Heat system is easy to use and provided with protected tamper resistant controls.

Non-Heated Transports

When transporting insulated trays, you may not require a heat system. These high capacity transports provide an economic yet high durability, long-lasting solution.

Our internal frame construction is designed to endure the most rigorous operations and environments, eliminating cabinet torquing during transport, assuring FWE cabinets last longer than any other – period!

Delivery station with beverage service
CUSTOMER INSPIRED PRODUCTS

We work together with you to understand the unique requirements and collaboratively design your serving strategy. Create your own high volume transport and serving station. This unit can be sized to fit various brands, types, and sizes of prisoner trays, beverage containers, and glass racks.

Transport cabinet can be uninsulated or insulated. Features can be added to facilitate cart washing.



PTST-1314-64
Heated Hold 13" x 14" Insulated Trays
Stacking Trays: 64



ETC-1314-64
Non-Heated Transport 13" x 14" Insulated Trays
Stacking Trays: 64



ETC-1314-96
Non-Heated Transport 13" x 14" Insulated Trays
Stacking Trays: 96

Not all correctional facilities or situations are the same.

Not always will a cookie cutter design provide the best solution for your foodservice needs.

Simple solutions.
Adding a few modifications adds versatility and solves issues. A separate insulated cold plate section in the PTS-HA models allows

the transport of both heated and cold foods in the same unit. Thermal insulated compartments separate the hot from the cold.

Include beverage urn angles to the top surface for beverage containers, and you have a compact mobile serving station for holding, transporting, and serving.

The addition of guard rails and beverage urn angles to the top of unit make beverage service fast and easy. Inmate populations are served quickly, efficiently, and safely.

FACTORS TO CONSIDER:

- | | |
|--------------------------|---------------------------------|
| ___ NUMBER OF PODS | ___ RAMPS |
| ___ NUMBER OF HOT MEALS | ___ ROUGH TERRAIN CASTERS |
| ___ NUMBER OF COLD MEALS | ___ SECURITY LEVEL LOW-MED-HIGH |
| ___ NARROW HALLWAYS | ___ BEVERAGE URN ANGLES |
| ___ SIZE OF ELEVATORS | ___ TOP PERIMETER GUARD RAIL |
| ___ DOORWAY SIZE | ___ TOW BAR |
| ___ TIGHT TURN HANDLING | ___ X-FACTOR FRAME |
| ___ SATELLITE OPERATIONS | ___ METAL GRATE FLOORING |



PTS-40-8HA

Cold Plates

Each insulated compartment maintains its intended temperature.

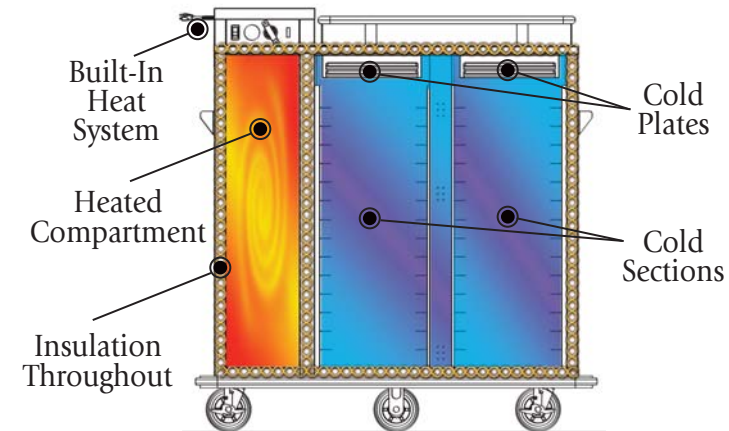
High density insulation creates a thermal barrier to separate heated section from cold plate section for food safety.



PTS-60-8HA

Insulated Thermal Barrier Separates Hot & Cold Sections

When Correctional Facilities confront both hot & cold temperature control for meal service, look to FWE for solutions. Fully insulated, heavy-duty stainless steel serving equipment provides critical food safety.



Create a mobile serving station!

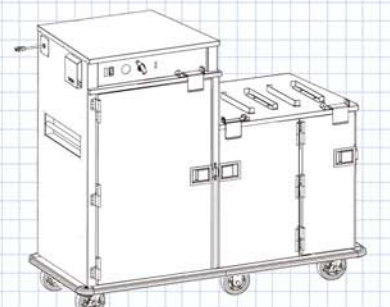
FWE mobile design strategies of the PTST-1109-52HA streamline your mealtime service with an insulated heated section, an insulated cold plate section, and a storage section for versatile - or specific - goods.

FWE provides equipment design flexibility. Your requirements dictate the design. Send us your tray sample(s) and specify your storage area requirements.

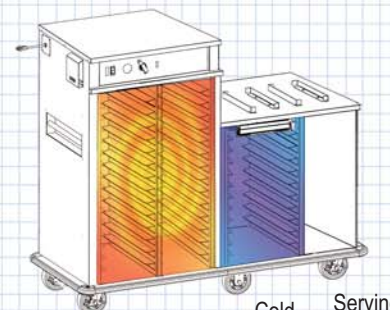
Unusual satellite application? We offer various handles, casters, and tow hitch solutions suited to multiple terrains and flooring concerns.

FWE Construction Features: BUILT FOR MOBILITY

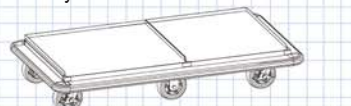
PTST-1109-52HA



All stainless steel UNIBODY structure provides extra strength.



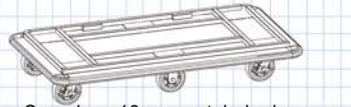
Heated Section With Built-In System Cold Plate Section Serving Storage Area



Welded Base Frame provides heavy-duty and stable infrastructure.



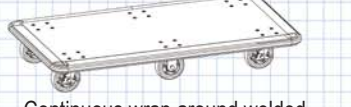
Insulated base retains heat.



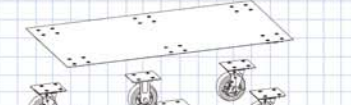
One piece 18-gauge tubular base frame provides structural integrity.



Welded Castor Stress Plates absorb the impact during transport.



Continuous wrap around welded bumper protects doors, handles, and body of cabinet.



Caster mounting plate formation is standard on all FWE equipment allowing for easy field replacement or service.



Heated Side

Cold Plate Side

PTST-0709-1014-60HA



PTST-1109-52HA

Large air movement for high volume heating and finishing.

FWE's Retherm Ovens provide large air movement for high volume heating and finishing for prepared foods. Locate these ovens strategically to streamline foodservice planning and procedures. Retherm Ovens are easy equipment to incorporate into the correctional facility. No hood space is required. Mobile. Move it where you need it!

Benefits of Retherm

- Retains nutritional value.
- Maintains food flavor and texture.
- Simplifies meal transportation.
- Reduces meal costs.
- Obtains consistent food quality and food safety.
- Saves space.

Retherm Ovens are vent-free! Local codes prevail.

Speed Heat Meals

Slack frozen pre-portioned meals or bulk food containers, thawing at food safety temperatures and cut down overall retherm cook time.

RH-18	RH-B-32	RH-RB-26
18 Pair Slides	3.5" Spacings	4" Spacings
18 18" x 26"	32 Wire Speed Baskets	26 Wire Speed Baskets
36 12" x 20"	13.5" x 26" x 2.5"	13.5" x 26" x 2.5"
36 GN 1/1	320 Meal Trays	260 Meal Trays
144 Meal Trays	6" x 5" x 2" containers	6" x 5" x 2" containers
6" x 5" x 2" containers		

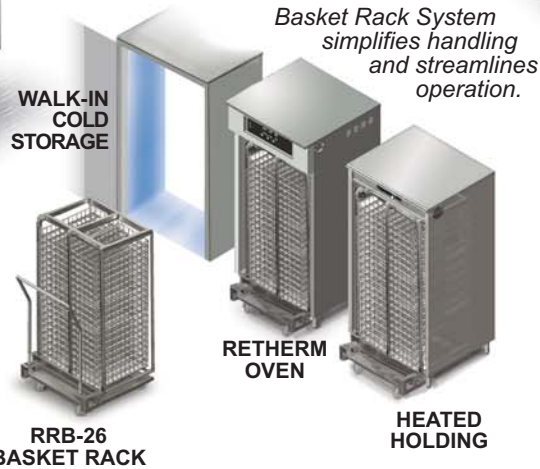


HDM Rack Holds
18 18" x 26"
36 12" x 20"
36 GN 1/1

144 Meal Trays
6" x 5" x 2" containers

RH-18 HDM Level 3

RH-B-32
Retherm Oven for Baskets
320 Meal Trays
6" x 5" x 2" containers



RH-RB-26
Retherm Oven for RRB-26 Rack

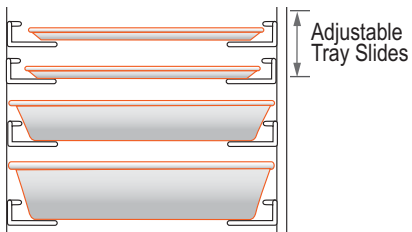
RRB-26
Speed Basket Rack
Holds Wire Baskets
260 Meal Trays
6" x 5" x 2" containers

Bulk food heated holding cabinets are racked for maximum capacity.

FWE TYPES OF SLIDES & RACKS

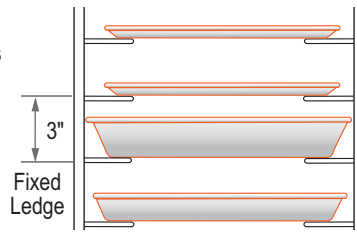
UNIVERSAL hold a "universal" or variety of tray and pan types. Each set of tray slides holds one (1) 18" x 26" Tray or two (2) 12" x 20" Pans, 2.5" to 6" deep, and all sizes in-between.

UNIVERSAL SLIDES



Universal Tray Slides have adjustable spacings.

UNIVERSAL RACK

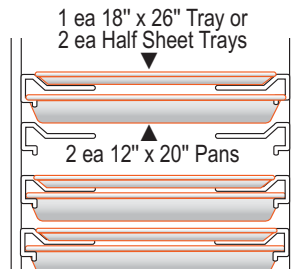


Universal Tray Rack has 3" fixed spacings.

ULTRA-UNIVERSAL RACK

Maximize space and double the capacity! FWE's unique lip design nests tray and pans in the same amount of space.

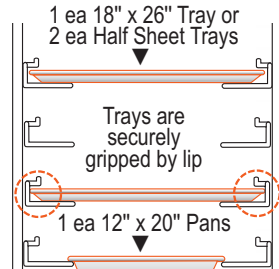
Each set of tray slides holds one (1) 18" x 26" Tray PLUS two (2) 12" x 20" Pans. Spacings are fixed.



Ultra-Universal Rack

TRAY SLIDES

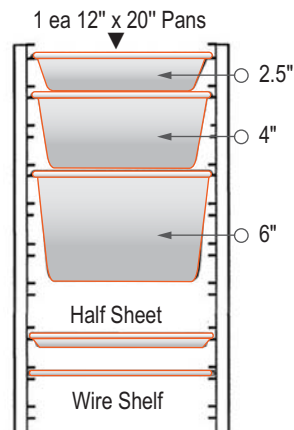
Grip and base support one (1) 18" x 26" Tray, two (2) half sheet trays, or lip load one (1) 12" x 20" Pan, shallow or deep. Spacings between slides are adjustable.



Tray Slides

PAN RACK

Lip load one (1) 12" x 20" Pan, shallow or deep: 2.5" to 6". Also fits 18" to 13" half sheet trays or 14" x 20.75" wire shelves. Spacings are fixed.



Pan Slides



UHST-20-HDM
Level 3

Shown with standard universal fixed tray rack included in HDM Level 3.

UHST-7-HDM
Level 3

Shown with standard universal fixed tray rack included in HDM Level 3.

UHST-13-HDM
Level 3

Shown with optional accessory Ultra-Universal Tray Slides.

TST-19-HDM
Level 1

Shown with standard adjustable tray slides included in HDM Level 1.

PST-32-HDM
Level 3

Shown with standard pan slide rack included in all HDM Levels.

Heated Holding, Transport, & Serve for Bulk Foods

We offer solutions to meet your capacity requirements. Take any standard catalog item and add the HDM Security Package to fit your security requirements. HDM Components vary by model series.



Top Mount Heat System PACKAGE:

- ☐ "PLEXI-GUARD" THERMOMETER COVER
- ☐ THERMOSTAT RETENTION STRAP
- ☐ RECESSED PROTECTED INDICATOR LIGHT
- ☐ PADDLE LATCH
- ☐ TAMPER-PROOF SCREWS (Outside Only)
- ☐ STAINLESS STEEL HEAVY-DUTY HINGES
- ☐ PADLOCKING TRANSPORT LATCH
- ☐ GASKETLESS DOOR
- ☐ FAN GUARD COVER



Top Mount Heat System PACKAGE:

- ☐ "PLEXI-GUARD" THERMOMETER COVER
- ☐ THERMOSTAT RETENTION STRAP
- ☐ RECESSED PROTECTED INDICATOR LIGHT
- ☐ PADDLE LATCH
- ☐ TAMPER-PROOF SCREWS (Outside Only)
- ☐ STAINLESS STEEL HEAVY-DUTY HINGES
- ☐ PADLOCKING TRANSPORT LATCH
- ☐ GASKETLESS DOOR
- ☐ FAN GUARD COVER
- ☐ TUBULAR STAINLESS STEEL HANDLES
- ☐ EXTERIOR: 18 GA



Top Mount Heat System PACKAGE:

- ☐ "PLEXI-GUARD" THERMOMETER COVER
- ☐ THERMOSTAT RETENTION STRAP
- ☐ RECESSED PROTECTED INDICATOR LIGHT
- ☐ PADDLE LATCH
- ☐ TAMPER-PROOF SCREWS (Inside and Outside)
- ☐ STAINLESS STEEL HEAVY-DUTY HINGES
- ☐ PADLOCKING TRANSPORT LATCH
- ☐ GASKETLESS DOOR
- ☐ FAN GUARD COVER
- ☐ TUBULAR STAINLESS STEEL HANDLES
- ☐ EXTERIOR: 18 GA
- ☐ ONE PIECE RACK ASSEMBLY: SPECIFY SPACINGS
- ☐ RACK HOLD DOWN DEVICE



UHST-20-HDM 3

Taking control of meal time.

We've made it simple to hold prepared food in large batches in heated holding cabinets and stay ahead of meal time service. These units are designed to be mobile. Place them strategically close at hand for refills during tray assembly. Locate them where you need them to heated hold, keeping meal transitions smooth and efficient. Roll them out of the way during downtime. Add a security package to minimize vulnerable parts.

When you want to expand choices:

FWE offers a variety of heat systems, with and without moisture, for short-term holding to extended holding for moisture sensitive foods.

We offer bulk food cabinets a variety of sizes to fit under counter, counter top, built-in, or pass-thru applications. **Don't need heat?** FWE also offers non-heated transport cabinets or one side ambient (insulated).



ETC-1418-30-HDM

Shown with optional accessory 4-sided top tubular rail.

PHU-12-HDM

General purpose proofer-heater.

TS-1418-20-HDM

General purpose short-term heated holding sized for 14" x 18" trays.

Take any Standard Catalog Item and add a HDM Security Package Level.



Humi-Temp Heat System PACKAGE:

- ☐ THERMOSTAT CAPILLARY GUARD
- ☐ "PLEXI-GUARD" THERMOMETER COVER
- ☐ THERMOSTAT RETENTION STRAP
- ☐ PADDLE LATCH
- ☐ TAMPER-PROOF SCREWS *(Outside Only)*
- ☐ PADLOCKING TRANSPORT LATCH



Humi-Temp Heat System PACKAGE:

- ☐ THERMOSTAT CAPILLARY GUARD
- ☐ "PLEXI-GUARD" THERMOMETER COVER
- ☐ THERMOSTAT RETENTION STRAP
- ☐ PADDLE LATCH
- ☐ TAMPER-PROOF SCREWS *(Outside Only)*
- ☐ STAINLESS STEEL HEAVY-DUTY HINGES
- ☐ PADLOCKING TRANSPORT LATCH
- ☐ TUBULAR STAINLESS STEEL HANDLES
- ☐ EXTERIOR: 18 GA



Humi-Temp Heat System PACKAGE:

- ☐ THERMOSTAT CAPILLARY GUARD
- ☐ "PLEXI-GUARD" THERMOMETER COVER
- ☐ THERMOSTAT RETENTION STRAP
- ☐ PADDLE LATCH
- ☐ TAMPER-PROOF SCREWS *(Inside & Outside)*
- ☐ STAINLESS STEEL HEAVY-DUTY HINGES
- ☐ PADLOCKING TRANSPORT LATCH
- ☐ TUBULAR STAINLESS STEEL HANDLES
- ☐ EXTERIOR: 18 GA
- ☐ RACK HOLD DOWN DEVICE
- ☐ ONE PIECE RACK ASSEMBLY:
SPECIFY SPACINGS



UHS-10 HDM Level 3

We reserve the right to change specifications, model numbers, part numbers, descriptions, or photographs. Errors are subject to correction. All rights reserved. © 2016 FWE Food Warming Equipment Company, Inc. Part#CB-2016



FOOD WARMING EQUIPMENT COMPANY, INC.
5599 HWY. 31 W. Portland, TN 37148
815.459.7500 | Fax: 815.459.7989 | sales@fwe.com

800-222-4393
www.FWE.com

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

