

GUIDE TO BULK FOOD HEATED HOLDING

Things to Consider



WHAT CAPACITY DO YOU NEED?

What is the most capacity needed during peak volume?

Each model series has a wide selection of capacities to choose from.



WILL YOUR CABINET TRAVEL?

Will the unit move regularly or stay in one place?

Do you need upgraded casters to navigate tight spaces, doorways, various terrains, or slopes? Pick out your casters at [FWE.COM/CASTERS](https://www.fwe.com/casters)



HOW OFTEN DO YOU LOAD & PULL FOOD?

Frequent cabinet access affects temperature recovery.

If you need frequent access, we recommend a cabinet with a more powerful heat system such as [TOPMOUNT](#). If cabinet access is infrequent, the [RADIANT HEAT](#) system might suit your needs better.



WHAT FOODS ARE YOU HOLDING?

Some foods benefit from added humidity.

To extend your hold times, you can add passive humidity with our [HUMIDTEMP](#) heat system. To maximize hold times, hold food uncovered, and precisely control humidity, discover our moisture holding solutions at [FWE.COM/MOISTURE-HOLDING](https://www.fwe.com/moisture-holding).



IF YOU CAN DREAM IT, WE CAN BUILD IT.

Have a unique heated holding need? No problem!

Help us understand your operation so we can craft a unique solution together. Start the conversation at [800-222-4393](tel:800-222-4393).

☰ WHAT CONTAINERS DO YOU USE?

We offer cabinets designed to hold various containers:



Universal



GN & Hotel Pans



Sheet Trays



Pizza Boxes

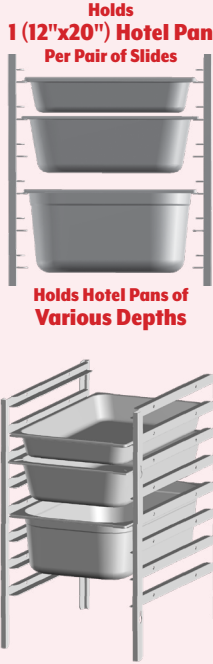


Baskets

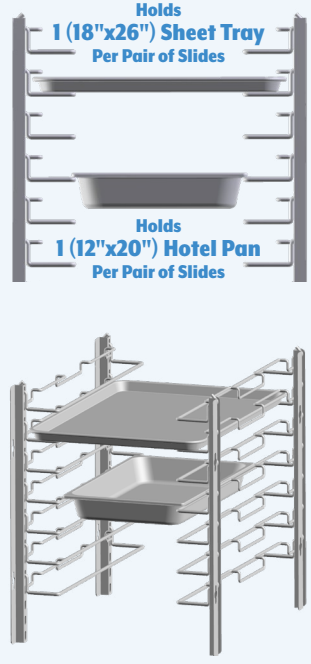
Universal Slides with Adjustable Spacings



Hotel Pan Slides with Fixed Spacings



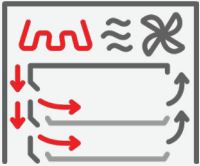
Sheet Tray Slides with Adjustable Spacings



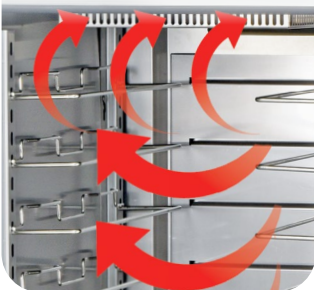
⚙️ WHAT HEAT SYSTEM IS BEST FOR YOU?

TOPMOUNT

Fastest Temperature
Recovery, Ideal for
Frequent Access

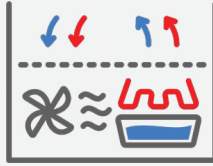


Heat Circulates to
Every Level, Heating All
Food Consistently

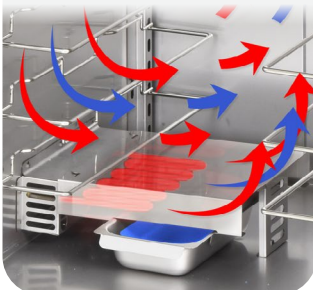


HUMI TEMP

Water Evaporates to
Condition the Cabinet
for Longer Hold Times



Hot Air Blows Over
the Humidity Pan,
Circulating Moisture
when Pan Is Filled

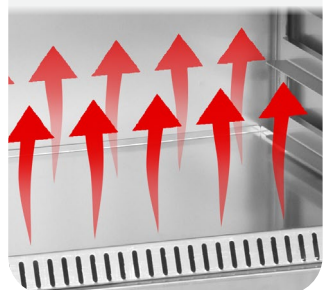


(((RADIANT HEAT)))

Cost Effective & Low
Maintenance Design
Has No Moving Parts



Heat Radiates Up
from the Bottom,
Distributing Heat with
Natural Convection




MODEL: UHST-13

“UHST” SERIES
TopMount

Slim Design
Open Base for Easy Cleaning
Field Reversible Door
Built for Daily Transport


MODEL: UHS-12

“UHS” SERIES
HUMI TEMP

Cost Effective
Easy to Use
Read Temp without Power
Built for Daily Transport


MODEL: ETC-UA-12HD

“ETC-UA-HD” SERIES
HUMI TEMP

Economy Series
Non-Insulated
Field Reversible Door
Read Temp without Power


MODEL: TST-16

“TST” SERIES
TopMount

Slim Design
Adjustable No-Tip Tray Slides
Built for Daily Transport


MODEL: TS-1826-15

“TS-1826” SERIES
HUMI TEMP

Adjustable No-Tip Tray Slides
Read Temp without Power
Built for Daily Transport


MODEL: HLC-1826-8-8

“HLC-1826” SERIES
((RADIANT HEAT))

Door Vents to Control Moisture
Low Temperature Alarm


MODEL: TST-SL

“TST-SL” SERIES
TopMount

Shallow 23" Depth Design
"Side-Load" 18" x 26" Trays
Versatile Shelves


MODEL: ETC-1826-12HD

“ETC-1826-HD” SERIES
HUMI TEMP

Economy Series, Non-Insulated
Read Temp without Power


MODEL: HLC-SL-1826-7-UC

“HLC-SL-1826” SERIES
((RADIANT HEAT))
Shallow 22" Depth Design
"Side-Load" 18" x 26" Trays
Lexan Door (Countertop Models)

GN & HOTEL PANS

PAN SERVERS


MODEL: PST-16

“PST” SERIES
TopMount

Slim Design
Fully Insulated Cabinet & Door
High Temp Gasket Seal
Pan Slides Also Hold 18" x 13" Trays
Built for Daily Transport


MODEL: PS-1220-15

“PS-1220” SERIES
HUMI TEMP

Fully Insulated Cabinet & Door
High Temp Gasket Seal
Pan Slides Also Hold 18" x 13" Trays
Built for Daily Transport


MODEL: HLC-8

“HLC” SERIES
((RADIANT HEAT))

Slim Design
Fully Insulated Cabinet & Door
High Temp Gasket Seal
Pan Slides Also Hold 18" x 13" Trays
Most Cost Effective

SERVING WELLS


MODEL: HLC-3W6-1-DRN

“HLC-W-DRN” SERIES
((RADIANT HEAT))

Versatile Open-Base Storage for Serving
Applications and Transport
Dry "HLC-W-HWR" Model Series Available
Built for Daily Transport


MODEL: HLC-3W6-7H-21-DRN

“HLC-W-H-DRN” SERIES
((RADIANT HEAT))

Quickly Restock from Independently
Controlled Heated Compartments
Dry "HLC-W-H-HWR" Model Series Available
Built for Daily Transport

PIZZA


MODEL: TS-1633-36

“TS-1633” SERIES
HUMI TEMP

Holds 16"–18.5" Boxes
Double-Deep, and
18" x 26" Trays

Adjustable Shelves Hold
Various To-Go Items
Built for Daily Transport

BASKETS


MODEL: UHST-28-B

“UHST-B” SERIES
TopMount

High Capacity Basket
Holding

Holds 13" x 26" or 18" x 26"
"Wire Speed Baskets" and
18" x 26" Sheet Trays
Built for Daily Transport

COMBI-COMPANION


MODEL: HHC-CC-202-MW

“HHC-CC” SERIES
TopMount

Hold Popular Oven Racks:
Rational®, Electrolux®,
Eloma®, Convotharm®

Increase Holding Capacity
of Your "Combi" Oven

Door Vent Allows for
Moisture Control

VERSATILE HOLDING


MODEL: HLC-2127-9-9

“HLC-2127” SERIES
((RADIANT HEAT))

Tray Rack Holds Hotel
Pans or Various Items
on Shelves

21" x 27" Shelves are
Adjustable

Door Vents Allow for
Moisture Control

Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



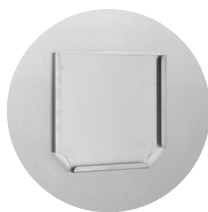
PASS-THRU DOORS



SEE THRU LEXAN DOORS



DRY ERASE BOARD



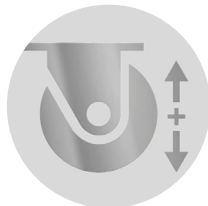
MENU CARD HOLDER



SECURITY PACKAGES



PADLOCKING TRANSPORT LATCH



LARGER OR
UPGRADED CASTERS



KEY LOCKING DOOR



PADDLE LATCH



MAGNETIC WORKFLOW
HANDLE



CORD WINDER BRACKET

Call us today for help finding your best options.

We'll even customize a solution to fit your unique needs.

If you can dream it, we can build it!



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FOOD WARMING EQUIPMENT COMPANY, INC. | 5599 HIGHWAY 31 WEST • PORTLAND, TN 37148

sales@fwe.com | 800-222-4393 | www.fwe.com