

# **ENERGY STAR CERTIFIED MODELS**

**Shop Energy Star Models** 

**Maintain Equipment** 

**Refrigerated Models** 

The simplest way to save energy is to

buy Energy Star certified equipment,

then watch your energy bill go down.



### **Energy Star Rebate**



There are rebates available for Energy Star

\$

qualified commercial

food service equipment. Please utilize the EPA's rebate finder on the EnergyStar.gov website to see if your location offers a rebate for your Energy Star equipment.

## **Energy Saving Tips**



#### **Plan Equipment Down Time**

is using energy. Turn off your machine

#### Create a plan to cut down on idle time. Even if your equipment isn't in use, it

when not in use to conserve energy.



Everyday wear and tear can keep equipment from reaching its efficiency potential. To save yourself from driving up energy costs, keep up with preventative maintenance and cleaning of components that may accumulate buildup such as gaskets and heating elements.



**SCAN TO VIEW MOST UP-TO-DATE LIST OF FWE REFRIGERATED MODELS ON ENERGYSTAR.GOV** 



**R-30** Refrigeration Holds 18x26 Trays



**R-60** Refrigeration Holds 18x26 Trays



**SR-30** Refrigeration Holds Plates and Various Items on Adjustable Shelves



**UHRS-10** Universal Heated/Refrig. Convertible Holds Various Size Trays, Pans, & GN **Energy Star Applies in Refrigeration Mode Only** 



**URS-10, URS-10-GN** \*URS-10D, \*URS-10P, \*URS-10-GND, \*URS-10-GNP Universal Refrigeration

Holds Various Size Trays, Pans, & GN



**URS-20, URS-20-GN Universal Refrigeration** Holds Various Size Trays, Pans, & GN



**RBQ-96 Banquet Refrigeration** Holds Plates and Various Items on Adjustable Shelves

\* 'D' at the end of a model number denotes DUTCH DOORS | 'P' at the end of a model number denotes the model is PASS-THRU



Scan to view specs and product info on our certified models at FWE.com/energy-star



# Heated Holding Models



SCAN TO VIEW MOST UP-TO-DATE LIST OF FWE HEATED HOLDING MODELS ON ENERGYSTAR.GOV



UHS-12 \*UHS-12D, \*UHS-12P

Universal Humidified Heated Holding Passive Humidity "Humi-Temp" System Holds Various Size Trays, Pans, & GN



UHST-13 \*UHST-13D

Universal Heated Holding "Topmount" System Holds Various Size Trays, Pans, & GN



MTU-12 \*MTU-12D, \*MTU-12P

Universal Humidified Heated Holding Active Humidity "Moisture Temp" System Holds Various Size Trays, Pans, & GN



PHU-12 \*PHU-12D, \* PHU-12P

Universal Humidified Proofer & Heater Active Humidity "Moisture Temp" System Holds Various Size Trays, Pans, & GN



UHST-GN-6480-BQ Universal Heated Holding "Topmount" System Holds GN Pans on Fixed Rack Holds Plates & Various Items on Shelves



TS-1826-18 \*TS-1826-18D, \*TS-1826-18P Humidified Heated Holding

Passive Humidity "Humi-Temp" System Holds Various Size Trays & GN 1/1 Pans



MT-1826-18 \*MT-1826-18D, \*MT-1826-18P Humidified Heated Holding

Active Humidity "Moisture Temp" System Holds Various Size Trays & GN 1/1 Pans



HLC-8 \*HLC-8P, \*HLC-8S

Compact Heated Holding Radiant Heat System Holds 12x20 or GN 1/1 Pans



HLC-16 \*HLC-16P, \*HLC-16S

Compact Heated Holding Radiant Heat System Holds 12x20 or GN 1/1 Pans



**HLC-8H-24** 

Mobile Heated Holding Radiant Heat System Holds 12x20 or GN 1/1 Pans



HLC-1826-4 HLC-1826-4-UC (UNDER COUNTER)

Compact Heated Holding Radiant Heat System Holds Various Size Trays, Pans, & GN

\* 'D' at the end of a model number denotes DUTCH DOORS | 'P' at the end of a model number denotes the model is PASS-THRU | 'S' at the end of a model number denotes the model is STACKABLE



