



GUIDE TO HEALTHCARE FOOD SERVICE

Things to Consider



What is your service type?

TRADITIONAL TRAY LINE SERVICE

Assembly line service, common in acute and rehab where guidelines are stricter.

ROOM SERVICE

Patient orders what they want, when they want it - becoming more commonplace.

POD SERVICE

Tray Line Service that is broken up into smaller "pods" or throughout the facility.

RETHERM

Food is prepared and then blast-chilled for rethermalization later.

SATELLITE SERVICE

Menu items prepared in central kitchen and transported to multiple serving sites.



What trays do you use?

What size and shape are your serving trays? Are they room service trays with handles, or traditional? Check a model's spec sheet to see if your trays will fit.



Will the food travel far?

Our equipment goes the distance. A variety of casters and towing systems are available.

CUSTOMER TESTIMONIAL



MOUNT ST. MARY
HOSPITAL • CARE WITH COMPASSION

MOUNT ST. MARY HOSPITAL PRAISES TIME-TESTED FWE EQUIPMENT



Our hospital food service team has been depending on FWE heated holding transport carts for over 17 years. Their durable, robust design is built to withstand time and demanding environments. We have found them to be extremely reliable and would recommend them as a welcome addition to any food service operation.



ALASTAIR MYLES / DIRECTOR OF SUPPORT SERVICES





PATIENT TRAY DELIVERY

Our Quietest Tray Delivery

NON-HEATED

"ETC" & "ETC-1520" SERIES

- ▶ Transport Both Hot & Cold Foods with Pellet Systems or Insulated Containers
- ▶ Adjustable Fixed Rack Width Fits a Variety of Tray Sizes
- ▶ Antimicrobial Door Handles
- ▶ 6" Corrosion Resistant Quiet Ride Casters
- ▶ Pitched Center Drain for Easy Cleaning
- ▶ Built for Daily Transport



MODEL: ETC-6

ETC Holds Single Deep

Optional Top Guard Rail



MODEL: ETC-1520-10

ETC-1520 Holds Double Deep



Quieting Features



Latchless Design



Rubber Door Stoppers



Rack Grommets



Quiet Ride Casters

Hold and Deliver Trays Quietly

"TS-1418" SERIES

- ▶ Gentle Heat System Won't Dry Out Food
- ▶ All-in-One Heated Holding and Transport
- ▶ Antimicrobial Door Handles
- ▶ 6" Quiet Multi-Terrain Casters
- ▶ Latchless Design
- ▶ Built for Daily Transport

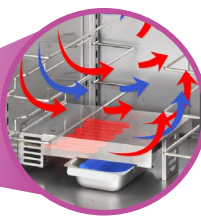
Non-Heated Version Available:
"ETC-1418-INS" SERIES



MODEL: TS-1418-20

HUMI TEMP

Water Evaporates to Condition the Cabinet for Longer Hold Times



HEATED SERVING WELLS

Make Trays Your Way

((RADIANT HEAT))

"HLC-W-DRN," "HLC-W-H-DRN," "HLC-W-HWR," & "HLC-W-H-HWR" SERIES

- ▶ Dry ("HWR") or Wet ("DRN") Wells
- ▶ 90-190°F Compartment Set Range
- ▶ Adjustable Well Thermostats
- ▶ Ambient/Coldplate Options Available
- ▶ High-Temp Gasket for Tight Seal
- ▶ Fully Insulated Cabinet & Door
- ▶ Magnetic Workflow Handles
- ▶ Built for Daily Transport

Versatile Open-Base Storage for Serving Applications and Transport



MODEL: HLC-3W6-1-DRN

Optional Sneeze Guard

Optional Drop Down Shelves

Optional Custom Graphic Wrap

Quickly Restock from Independently Controlled Heated Storage Compartments



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

Optional Full Perimeter Bumper



HEATED HOLDING & TRANSPORT

Cost Effective, Gentle Heat

"UHS" SERIES

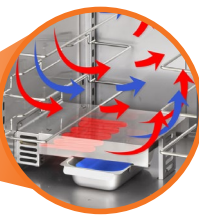
- ▶ Tried & True Model Has Been Around 50+ Years
- ▶ Easy to Use
- ▶ Cost Effective
- ▶ Gentle Heat System Won't Dry Out Food
- ▶ Fill Water Pan to Add Passive Humidity
- ▶ No Power Source Required to Read Temperature
- ▶ Built for Daily Transport



MODEL: UHS-12

HUMIDTEMP

Water Evaporates to Condition the Cabinet for Longer Hold Times



Controlled Moisture

"MTU" SERIES

- ▶ Extends Hold Time of Sensitive Foods
- ▶ Electronic Controls
- ▶ Independently Controlled Heat & Humidity
- ▶ Uniform Dough Proofing*
- ▶ Removable Water Reservoir Is a Standard Full Size Hotel Pan
- ▶ Field Reversible Door

*Dedicated proofer series available, see fwe.com/proofers



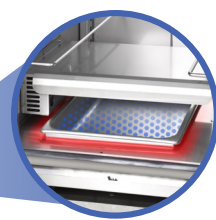
Controls Provide a Range of Moisture Settings to Easily Optimize Cabinet Climate to Suit Your Menu

MOISTURETEMP

Heated Water Basin Gives You Control of Moisture Level



MODEL: MTU-12



Long-Term Precision

"PHTT" SERIES

- ▶ Ideal for Most Sensitive Foods
- ▶ Independently Set Temperature & RH% for Longest Possible Hold Durations
- ▶ Precise Hold = Less Waste
- ▶ Humidistat Maintains True RH%
- ▶ Removable Water Reservoir
- ▶ Field Reversible Door

Optional Accessory Lexan Flip-Up Doors



MODEL: PHTT-12

CLYIMATE IQ

Set Precise Temp & RH% for Sensitive Foods



RETHERM

Maximize Production in Any Size Kitchen

"RH," "RH-MT"

- ▶ Retherms Finish Pre-Cooked Foods without Overcooking or Dehydrating
- ▶ No Costly Hood Required (Local Codes Prevail)
- ▶ "Set It & Forget It" Controls: Pre-Set Cook Temp, Cook Time, & Hold Temp
- ▶ Cost-Effective & Easy Bulk Food Production
- ▶ Program Up to 8 Presets
- ▶ Fully Insulated Cabinet & Doors for Efficiency

RETHERM

Finish Pre-Cooked Foods Without Overcooking



MODEL: RH-18

MOISTURE-TEMP RETHERM

Control Moisture for Best Food Quality



MODEL: RH-18-MT



REFRIGERATION

Bulk Cold Storage Where You Need It

“URS” & “URS-GN” SERIES

- ▶ Hold and Transport Salads, Desserts, etc.
- ▶ Rapid “Pull Down” & Recovery
- ▶ Easy Operation with Intuitive Self-defrosting System (with on Demand Override)
- ▶ Rear Push Handle & Antimicrobial Hand Grips
- ▶ Bottom-Mounted Compressor
- ▶ Built for Daily Transport

Cold-Temp



MODEL: URS-10

Adjustable Universal
Tray Slides



MODEL: URS-10-GN

Slides Hold GN Pans &
Adjustable Shelves

Cut Cross-Contamination with Open-Door Workflow

“R-AS” & “ASU” SERIES

- ▶ Continuous Open-Door Capability for Quick, Easy, and Safe Tray Assembly
- ▶ 30 Minute “Pull Down” & Rapid Recovery
- ▶ Automatically Roll Bottles and Cans to the Front with Tilt-Capable Tray Slides
- ▶ Rear Push Handle & Antimicrobial Hand Grips
- ▶ Bottom-Mounted Compressor

AirScreen



MODEL: R-AS-10

1.5 Hours
Continuous Open-Door Use

AirSupremacy



MODEL: ASU-10

4 Hours
Continuous Open-Door Use



DUAL TEMP

Simultaneous Hot-Cold Cabinet

Dual-Temp

“UHRS-7-7” SERIES

- ▶ Two Cabinets in One Saves Money and Space
- ▶ Everything You Need for Satellite Service in One Cabinet
- ▶ Make One Trip with Hot and Cold Foods
- ▶ Ideal for Remote/Isolated Patient Feeding
- ▶ Bottom-Mounted Compressor
- ▶ Built for Daily Transport

Single Power Cord

Heated
Side

Refrigerated
Side

MODEL: UHRS-7-7

Convertible Hot-Cold Cabinet

Dual-Temp

“UHRS” SERIES

- ▶ Dual Purpose Cabinet Converts Between Heating and Refrigeration
- ▶ Increases Menu Flexibility
- ▶ Use Hot or Cold for Satellite Service
- ▶ Rear Push Handle & Antimicrobial Hand Grips
- ▶ Bottom-Mounted Compressor
- ▶ Built for Daily Transport



MODEL: UHRS-10

Max. Temperature: 190°F / 88°C



Min. Temperature: 33°F / 1°C

Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



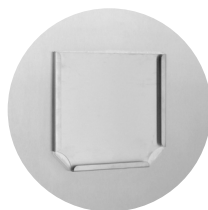
**DROP DOWN
TUBULAR HANDLE**



ERGO U-SHAPED HANDLE



DRY ERASE BOARD



MENU CARD HOLDER



**TOP GUARD RAIL
(3 OR 4 SIDED)**



PADLOCKING TRANSPORT LATCH



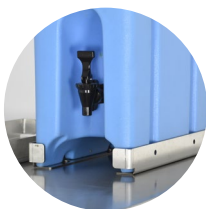
**LARGER OR
UPGRADED CASTERS**



**ANTIMICROBIAL
DOOR HANDLE**



CUSTOM SPACINGS



BEVERAGE URN ANGLES



CORD WINDER BRACKET



A HATCO COMPANY

VERSION 003

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

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