



A collage of various commercial food warming equipment from FWE, including large walk-in warmers, smaller countertop units, and mobile carts, interspersed with images of school lunch trays containing items like spaghetti, meatballs, bread, and fruit. The central text reads "GUIDE TO K-12 SCHOOL FOOD SERVICE".

Things to Consider



What type of product
are you holding?

Is it a moisture-sensitive product?
(i.e. fried chicken, dumplings, side items)



What is the maximum capacity
needed at once during peak volume?

What containers do you use?
(i.e. hotel pans, sheet pans, disposables)



How often is product
pulled or reloaded?

How does access frequency
impact cabinet recovery?



Will the unit be transported
regularly or be stationary?

Will the unit navigate tight spaces,
doorways, various terrains, or slopes?

CUSTOMER TESTIMONIAL



Mukilteo
School District

MUKILTEO SCHOOL DISTRICT PRAISES FWE FOOD SERVICE EQUIPMENT

Our schools have been depending on FWE equipment to cook, hold and transport nutritious meals to our students for years. These units are built to stand up to the day-to-day abuse of a busy school kitchen and cafeteria. Specifically, FWE's retherm ovens have been a key addition to our school food service operation. The simple-to-use, intuitive design has exceeded our expectations and we would heartily recommend these products.

BRAD WALL / NUTRITION SERVICES MANAGER



BULK HOLDING

All of the below model series have **universal tray slides**, meaning they hold various size trays, pans, and Gastro-Norm.

Gentle Heat, Cost Effective, Reliable

"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



Fast Recovery, Slim Design

"UHST" SERIES

- ▶ Recovers Quickly from Frequent Door Openings
- ▶ Top Mount Heat System Evenly Distributes Airflow
- ▶ Slim Cabinet Design
- ▶ Open Base for Easy Cleaning
- ▶ Field Reversible Door
- ▶ Built for Daily Transport



Extended Holding

"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



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



5 Year Parts Warranty Included on All Orders for K-12 Schools!



Indicates Energy Star Certified Models Available

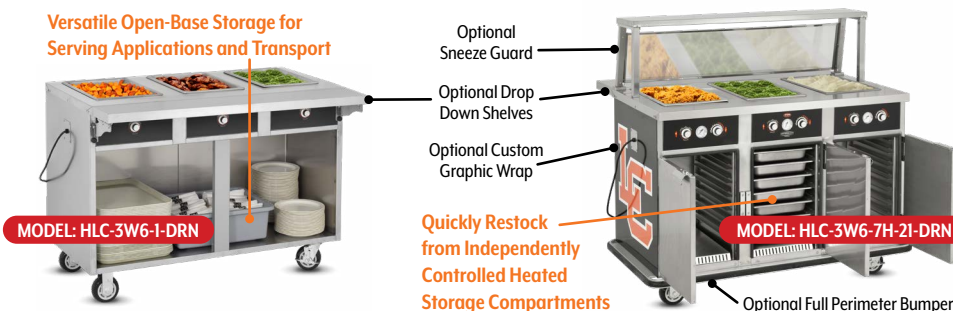
SERVING & STAGING

Service Anywhere You Need It

(((RADIANT HEAT)))

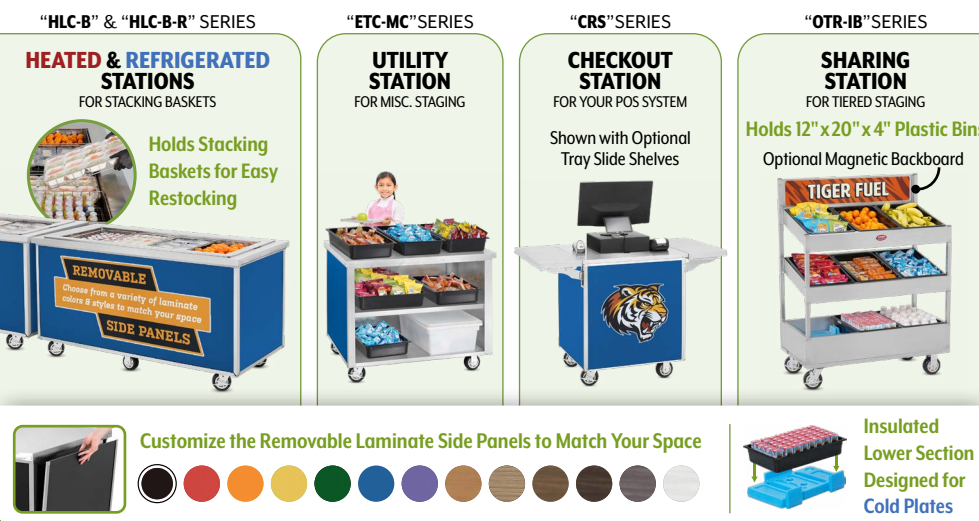
"HLC-W-DRN," "HLC-W-H-DRN," "HLC-W-HWR," & "HLC-W-H-HWR" SERIES

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



Custom Speed Line Stations

Mobile and Modular Grab & Go Speed Lines Enable Self-Service Operation for Increased Efficiency

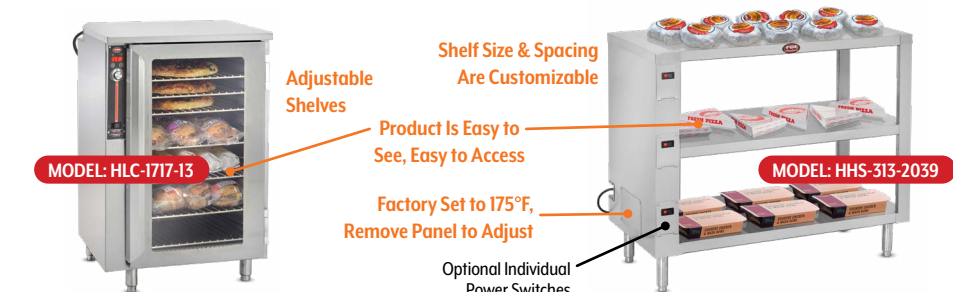


Grab & Go

(((RADIANT HEAT)))

"HLC-1717" & "HHS" SERIES

- ▶ Ideal for Scattered & Self-Serve Layouts
- ▶ Great for Concessions & Special Events
- ▶ Radiant Heat System Is Low Maintenance
- ▶ Low Touch Interaction
- ▶ 90-190°F Temp Range
- ▶ Various Sizing Available



RETHERM

Maximize Production in Any Size Kitchen



"RH," "RH-MT," "RH-B," & "RH-RB" SERIES

- ▶ Rethermers 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 High Efficiency

RH & RH-MT Models Have Universal Tray Slides for Various Sized Trays, Pans, and Gastro-Norm

RH-RB & RH-B Models Hold Large Wire Baskets for Easy Bulk Loading of Pre-Packaged Foods



MODEL: RH-18

Finish Pre-Cooked Foods Without Overcooking



MODEL: RH-18-MT

Control Moisture for Best Food Quality



MODEL: RH-RB-26-HO

Roll-In Basket Racks Simplify Load, Hold, & Transport



MODEL: RH-B-32

Holds Baskets on Slides

REFRIGERATION

Keep Cool Wherever You Go

Cold-Temp

"URS" SERIES

- ▶ Rapid "Pull Down" & Recovery
- ▶ Universal Slides Hold a Wide Variety of Trays, Pans, & GN
- ▶ Removable/Adjustable Slides Hold Various Sized Pans & Trays
- ▶ Low Center of Gravity
- ▶ Rear Push Bar Handle & Anti-Microbial Side Hand Grips
- ▶ Built for Daily Transport



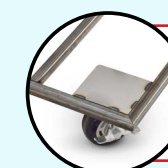
PIZZA

Expand Your Pizza Program

HUMI-TEMP

"TS-1633" SERIES

- ▶ High Capacity, "Double-Deep" Holding
- ▶ Add Water for Passive Humidity
- ▶ Holds 16"-18.5" Boxes Double-Deep, and 18" x 26" Trays
- ▶ Adjustable Shelves Hold Various To-Go Items
- ▶ Extends Just-out-of-the-Oven Taste & Texture
- ▶ Built for Daily Transport



Our Equipment Goes the Distance

Most models have a tubular welded base frame to absorb shock during transport. Easily move product to multiple classrooms or dozens of different schools every day.

Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



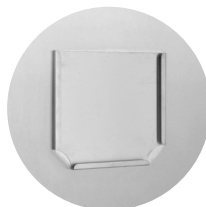
EXTRA TRAY SLIDES



CORD WINDER BRACKET



DRY ERASE BOARD



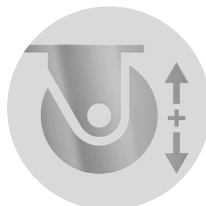
MENU CARD HOLDER



FULL PERIMETER BUMPER



PADLOCKING TRANSPORT LATCH



**LARGER OR
UPGRADED CASTERS**



PASS-THRU DOORS



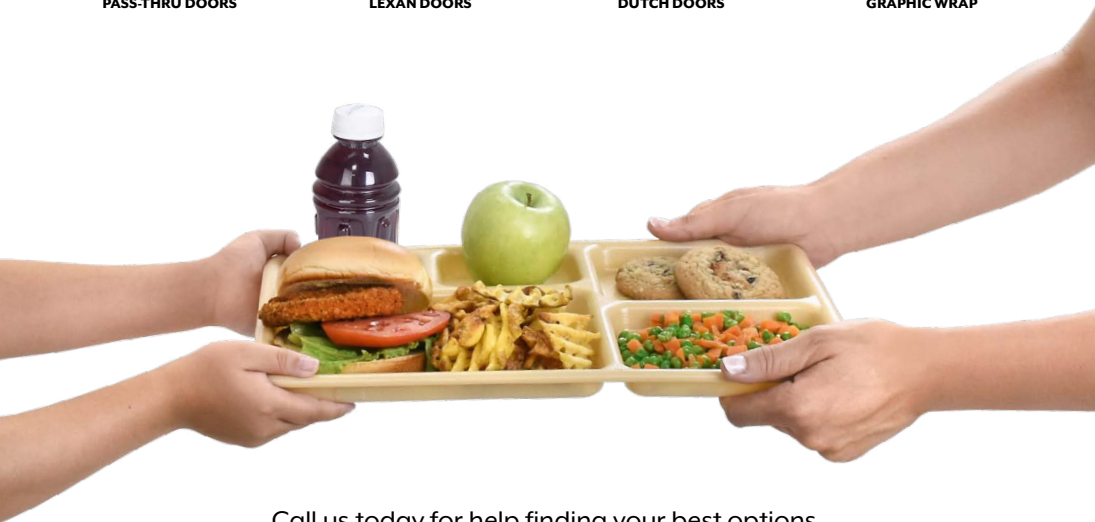
LEXAN DOORS



DUTCH DOORS



GRAPHIC WRAP



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!



A **HATCO** COMPANY

VERSION 004

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