



GUIDE TO
**STADIUM &
CONVENTION
CENTER
EQUIPMENT**



THINGS TO CONSIDER



What type of product will the unit be holding?
Is it a moisture sensitive product?



Will the unit be placed in a hub kitchen, satellite POS,
or travel in between them?



Maximum capacity needed during peak volume
determines the size and quantity of cabinets needed.



Navigating varied terrains, thresholds, or elevators?
Caster upgrades and towing packages are available.



Frequently opening the door? Choose Clymate IQ® or
Top Mount heat systems for the fastest recovery times.

▶ **CLYMATE IQ** ▶ **TOPMOUNT**

CUSTOMER TESTIMONIAL

 **State Farm**
STADIUM

STATE FARM STADIUM LOVES FWE HEATED HOLDING CABINETS

We've relied on FWE hot holding equipment since opening in 2006, and it has been put to the test through multiple professional championship games, national collegiate tournaments, major bowl games, full professional seasons, and countless other high-volume events. Nearly two decades later, we're still using much of our original FWE equipment. Other brands simply don't hold up to this level of demand. Outside of routine maintenance, the performance and durability have been outstanding. We continue to invest in FWE and plan to purchase more in the future."

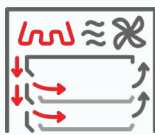
SEAN KAVANAUGH / CHEF



BULK HEATED HOLDING

Time-tested holding, durability, and transportability.

- Built for Daily Transport
- Push-Pull Handles
- Full Perimeter Bumper



TOPMOUNT

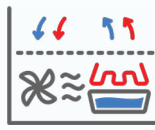
Heat Circulates to Each Level Via Vent Channel
Forced-Air Movement Prevents Hot/Cold Spots

- Fast Temp Recovery for Frequent Access

- Slim Design Saves Space



Top Mount Cabinets:
UHST & TST SERIES



HUMI-TEMP

Fill Water Pan to Add Passive Humidity
Moist Air Distributes Heat More Efficiently

- Prevents Dryout with Gentle Heat and Passive Moisture

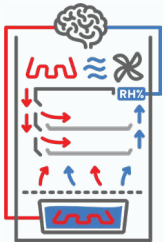
- Read Temp Without Power Source



Humi-Temp Cabinets:
UHS & TS-1826 SERIES

Preserve crispy quality with precise moisture control.

CLIMATE IQ

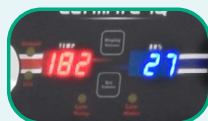


Automatically Maintains AccurateTemp and RH% for the Longest Hold Times of Sensitive Foods

- Controlled Venting Keeps Soggy Steam Out for Crispy-Coated Fried Foods
- Set Temp and Specific RH% Independently
- Prep for the Rush and Hold for Over an Hour at Perfect Crispy Quality
- Fast Temp Recovery for Frequent Access



Controlled Venting



Color Coded Controls



Precise Humidity:
PHTT-CV SERIES

BULK NON-HEATED TRANSPORT

**Built for the long-haul.
From dock, to hub, to POS.**

- Built for Daily Transport
- Tubular Push Handles
- Full Perimeter Bumper

Enclosed Cabinets:
ETC-UA & ETC-1826 SERIES



Utility Carts:
UC, UCU, & UCE SERIES



BANQUET CABINETS

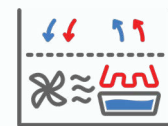
Transport and durability focused cabinets serve hot plated meals.



DUAL HEAT

Electric Mode: Active Circulation for Quick Temp Recovery

Canned Fuel Mode: Natural Heat Rises from Bottom for Off-Grid Use



HUMI-TEMP

Fill Water Pan to Add Passive Humidity

Moist Air Distributes Heat More Efficiently



Drawers with Safety Catches Keep Fuel Secure in Transport



Dual Heat Cabinets:
E, E-XL, & E-XXL SERIES

- Built for Daily Transport
- Read Temp Without Power Source
- Push-Pull Handles
- Full Perimeter Bumper
- No-Sag Shelves



Humi-Temp Cabinets:
P & P-XL SERIES

RESTOCK & MERCHANDISING

Easy-access holding keeps lines moving and product selling.

((RADIANT HEAT))



Heats From Below Via Natural Convection

- Perfect for High-Volume Operations with Constant Replenishment
- Cost Effective and Low Maintenance Design Has No Moving Parts



Handy Line Cabinets:
HLC & HLC-SL SERIES



GRAB & GO / PICK-UP STAGING

Hold, display, and serve from one piece of equipment.

Shown with Custom Shelf Sizing & Spacing

- Increases Impulse Sales
- Keeps Mobile Orders Hot
- Highly Customizable Design
- Heats to 175°F (79.5°C) in Under 15 Mins
- Blanket Elements Eliminate Hot/Cold Spots



Heated Holding Shelves: HHS SERIES

Shown with Optional Flanged Feet

MOBILE BARS

Follow the crowd, speed up service, sell more drinks.

Cans & Bottles: VARIOUS CB SERIES

Has 60lb Ice Bin(s) with Drain

Bag-in-Box: VARIOUS BBC SERIES

Chills Drinks as They Dispense



Choose from 16 Wood & Laminate Styles, or Stainless Exterior



Shown with Optional Locking Doors

Shown with Optional Full Perimeter Bumper

- Built for Daily Transport
- 4ft, 5ft, 6ft, & 8ft Size Bars
- Custom Configurations Available to Fit Your Needs

POPULAR ACCESSORIES

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



DUTCH DOORS



PASS-THRU DOOR



CORD WINDER BRACKET



PADLOCKING TRANSPORT LATCH



DROP DOWN TUBULAR HANDLE



ERGO U-SHAPED HANDLE



STERNO PACKAGE



LARGER OR UPGRADED CASTERS



TOW HITCH



VERSION 001

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