



SCHOOL FOODSERVICE EQUIPMENT FAVORITES

FOOD WARMING EQUIPMENT COMPANY, INC
COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

Model Configuration: What size tray or pan are you using?

side-by-side comparison

HEATED HOLD, TRANSPORT, SERVE BULK FOOD



UNIVERSAL SERVERS

fit a 'universal' variety of pan and tray sizes.

Universal Tray Slides offer high capacity of two (2) pans per set of slides.



UHS-12

UHST-13



TRAY SERVERS

grip and support 18" x 26" Trays for stabilized transport. Trays slide out or extend securely for serving.

TS-1826-18

TST-19



PAN SERVERS

lip load 12" x 20" Pans or Gastro Norm 1/1 shallow or deep sizes.

Rack also fits 18" x 13" half sheet trays or 14" x 20.75" wire shelves.

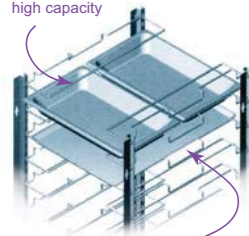
PS-1220-15

PST-16

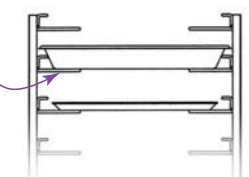
Universal Servers

Universal Tray Slides

- 2 Pans Per set of slides allows high capacity



- Fits various size trays
- Adjustable spacings
- Supports trays from base



Humi-Temp Heat System

Gentle Air Circulation
UHS-12

Heat Source With Passive Humidity Circulates Heat Evenly Throughout Cabinet

12 Pair Tray Slides Hold

12	18" x 26"
24	12" x 20"
24	14" x 18"
24	12" x 18"
12	20" x 22"
24	10" x 20"
12	GN 2/1
24	GN 1/1

Top Mount Heat System

High Performance
UHST-13

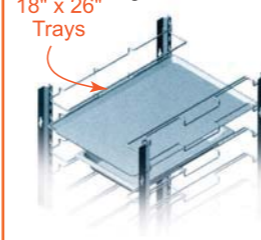
Large Air Circulation Top Heat Source Provides Open Bottom Base

13 Pair Tray Slides Hold

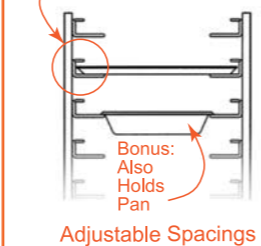
13	18" x 26"
26	12" x 20"
26	14" x 18"
26	12" x 18"
13	20" x 22"
26	10" x 20"
13	GN 2/1
26	GN 1/1

Tray Servers

Tray Slides



Securely transports 18" x 26" Trays



Bonus: Also Holds Pan
Adjustable Spacings

Humi-Temp Heat System

Gentle Air Circulation
TS-1826-18

Heat Source With Passive Humidity Circulates Heat Evenly Throughout Cabinet

12 Pair Tray Slides Hold

12	18" x 26"
12	12" x 20"
24	14" x 18"
24	12" x 18"
12	GN 1/1

Top Mount Heat System

High Performance
TST-19

Large Air Circulation Top Heat Source Provides Open Bottom Base

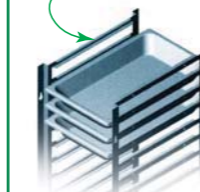
13 Pair Tray Slides Hold

13	18" x 26"
13	12" x 20"
26	14" x 18"
26	12" x 18"
13	GN 1/1

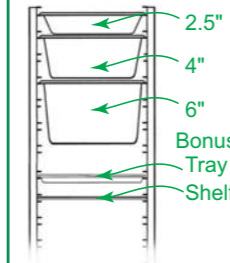
Pan Servers

Pan Slides

Channel-Type Slides Hold Pans Securely



Accommodates Various Depths



Humi-Temp Heat System

Gentle Air Circulation
PS-1220-15

Heat Source With Passive Humidity Circulates Heat Evenly Throughout Cabinet

12" x 20" Pans Capacity:

15	Pans	2.5" Deep	12" x 20" x 2.5"
7	Pans	4" Deep	12" x 20" x 4"
5	Pans	6" Deep	12" x 20" x 6"

Gastro Norm 1/1 Capacity:

15	Pans	65mm Deep	GN 1/1-65
7	Pans	100mm Deep	GN 1/1-100
5	Pans	150mm Deep	GN 1/1-150

Top Mount Heat System

High Performance
PST-16

Large Air Circulation Top Heat Source Provides Open Bottom Base

12" x 20" Pans Capacity:

16	Pans	2.5" Deep	12" x 20" x 2.5"
7	Pans	4" Deep	12" x 20" x 4"
5	Pans	6" Deep	12" x 20" x 6"

Gastro Norm 1/1 Capacity:

16	Pans	65mm Deep	GN 1/1-65
7	Pans	100mm Deep	GN 1/1-100
5	Pans	150mm Deep	GN 1/1-150

Require moisture holding? Short-term or long-term holding times? Mobile or stationary?

Note: Holding temperatures and times are determined by testing a specific recipe.

Menu Items:	Holding Temp	Humidity Settings	TYPICAL	
			Holding Time	
Beans	160°F	20%	1	3 Hour
Breads	175°F	20%	1	1 Hour
Casseroles	155°F	65%	4	4 Hours
Crisp Foods	185°F	30%	2	2 Hours
Meat Proteins	165°F	40%	3	2-4 Hours
Pasta	145°F	65%	4	4 Hours
Proofing	100°F	85%	5	
Rice	145°F	65%	4	4 Hours
Seafood Proteins	150°F	35%	2	1 Hour
Soup, Stock, Sauces	175°F	40%	3	4 Hours
Starches	145°F	50%	3	4 Hours
Vegetables	150°F	30%	2	1 Hour

Menu Items:	Holding Temp	Humidity Settings	TYPICAL	
			Holding Time	
PIZZA				
Thin Crust Pizza	180°F	20%	1	Short-Term
Deep Dish Pizza	160°F	25%	1	Long-Term
Garlic Bread Sticks	160°F	20%	1	Short-Term
Cheese Bread Sticks	175°F	20%	1	Short-Term
Boxed Pizza	180°F	0%	OFF	Short-Term

SHORT-TERM HOLDING			LONG-TERM HOLDING	
15 min	30-60min	1-2 Hours	2-4 Hours	Over 4 Hours

side-by-side comparison

TAKE CONTROL OF YOUR SERVING SCHEDULE

- Flexibility is a requirement of today's demanding school kitchen.
- Adjust holding temperature, moisture, and tray slide spacings as your menu changes.
- Simple to operate.
- Easy to maintain.
- Place it exactly where you need it!
- Save on valuable hood space! No outside venting or hoods required. Local codes prevail.

ALL-PURPOSE HEATED HOLDING

90°F to 190°F
Short-Term Heated Holding



Passive Humidity Provides Low Humidity Conditioning




UHS-12
Mobile Transport Unit with Bumpers and Handles



Removable Water Pan

PROOFER / HEATER

90°F to 190°F
Proofer / Heater or
Short-Term Moisture Holding



Proofer / Heater With Amplified Moisture Low to High Settings




PHU-12
Stationary Unit with Casters



Removable Water Pan

MOISTURE HOLDING

90°F to 190°F
Short-Term Moisture Holding
Electronic Controls



Heated Holding With Amplified Moisture Low to High Settings




MTU-12
Stationary Unit with Casters



Removable Water Pan

PRECISE HUMIDITY CONTROL

Dial-In Specific Humidity % Level

90°F to 200°F
Short or Long-Term Precision Moisture Holding




Up to 90% Relative Humidity



PHTT-12
Stationary Unit with Casters



Removable Water Pan



Holding some heated menu items, such as chicken, will become steamed or soggy by using a covered pan. When exposed to dry heat, uncovered, these items become dry and rubbery. Achieve best results with controlled moisture. The length of holding time is also extended.



CLYIMATE IQ® Precision Heated and Humidified Holding Cabinet



Cabinets are all stainless steel and fully insulated, including door(s).

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]

MODEL NUMBER	STANDARD CAPACITY @ 4.5" Spacings (114 mm)								OPTIONAL CAPACITY @ 3" Spacings (76 mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100					
	TRAY/PAN SLIDES PROVIDED		18" x 26"		12" x 20"		14" x 18"		18" x 13"		20" x 22"		GN 1/1		GN 2/1		HIGH "H"		DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	18" x 26"	12" x 20"	14" x 18"	18" x 13"	20" x 22"	GN 1/1	GN 2/1	TRAY/PAN SLIDES REQUIRED (Additional)	18" x 26"	12" x 20"	14" x 18"	18" x 13"	20" x 22"	GN 1/1	GN 2/1								
PHTT-4 Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	32.25" (819)	31.25" (794)	27.75" (705)	1	3.5" ALL SWIVEL	255 (116)	
PHTT-6 POPULAR ITEM	6 pr	6	12	12	12	6	12	6	9 pr (3 pr)	9	18	18	18	9	18	9	43.75" (1111)	31.25" (794)	27.75" (705)	1	5"	290 (132)	
PHTT-10	10 pr	10	20	20	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	61" (1549)	31.25" (794)	27.75" (705)	1	5"	300 (136)	
PHTT-12 POPULAR ITEM	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	74.5" (1892)	31.25" (794)	27.75" (705)	2	5"	420 (191)	
PHTT-4S-6 Double Stack	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	74.5" (1892)	31.25" (794)	27.75" (705)	2	5"	490 (222)	

<34"

QUICK SHIP ITEM

[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (2) GN 1/1, (1) GN 2/1 trays / pans. Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).



PHTT-4
4 Pair of Universal Tray Slides

PHTT-6
6 Pair of Universal Tray Slides



PHTT-10
10 Pair of Universal Tray Slides



PHTT-12
12 Pair of Universal Tray Slides



PHTT-4S-6
10 Pair of Universal Tray Slides

Double Stack Model is two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical



MOBILE HEATED serving station



HLC-W Series
Shown with optional accessories
drop down side shelves
and sneeze guard

Heated Serving Wells

Control over individual heat wells lets you hold different menu items in the same serving line, each under optimal temperature conditions, to maximize freshness and food texture.

Re-supply heated wells on demand and close-at-hand with convenient heated compartments.

Optional Accessory:
Add a drop down shelf
(to the long side) and provide
a built-in serving ledge.

QUICK
SHIP
ITEM



QUICK
SHIP
ITEM



HLC HANDY LINE COMPARTMENTS ARE LOW PROFILE

MODEL NUMBER	CAPACITIES OF 12" x 20" PANS or GN 1/1 [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 100 CASTER SIZE All Swivel	SHIP WT. LBS. (KG)	OVERALL EXTERIOR DIMENSIONS IN. (mm) WITH OPTIONAL ACCESSORIES			
	DEPTH 12" x 20" PANS			DEPTH GN 1/1			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS			HEIGHT WHEN OMITTING CASTERS	DEPTH WITH OPTIONAL PADDLER LATCH	WIDTH WITH OPTIONAL DROP HANDLES	
ALL MODELS	< 34"			2.5"	4"	6"	65mm	100mm	150mm							
COUNTER TOP	HLC-3	3	1	1	3	1	1	16.5" (419)	26.5" (673)	17" (432)	1	(NO CASTERS)	100 (45)	16.5" (419)	25.5" (648)	18" (457)
	HLC-4	4	2	1	4	2	1	19" (483)	26.5" (673)	17" (432)	1	(NO CASTERS)	110 (50)	19" (483)	25.5" (648)	18" (457)
UNDER COUNTER MODELS	HLC-5	5	2	2	5	2	2	25.75" (654)	26.5" (673)	17" (432)	1	3.5"	130 (59)	21" (533)	25.5" (648)	18" (457)
	HLC-7	7	3	2	7	3	2	30.75" (781)	26.5" (673)	17" (432)	1	3.5"	140 (64)	26.25" (667)	25.5" (648)	18" (457)
	HLC-8	8	4	3	8	4	3	33.5" (851)	26.5" (673)	17" (432)	1	3.5"	150 (68)	28.75" (730)	25.5" (648)	18" (457)
	HLC-10	10	4	3	10	4	3	25.75" (654)	26.5" (673)	34" (864)	2	3.5"	190 (86)	21" (533)	25.5" (648)	18" (457)
	HLC-14	14	6	4	14	6	4	30.75" (781)	26.5" (673)	34" (864)	2	3.5"	210 (95)	26" (660)	25.5" (648)	18" (457)
	HLC-16	16	8	6	16	8	6	33.5" (851)	26.5" (673)	34" (864)	2	3.5"	215 (98)	28.75" (730)	25.5" (648)	35" (889)

[A] Combinations of deep and shallow pans may be used with varying capacities. Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides. Spacings are fixed at 2.625" (66.7mm).

- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- Stackable Design [add "S"] is available on all model sizes. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.
- Transport Package [add "T"] is available on all model sizes. Transport package adds drop handles and paddle latch.



HLC-8T
Shown with optional accessory
transport package



HLC-16

Prepare hundreds of pre-portioned school meals quickly using disposable, reheatable, sealed containers and wire speed baskets.

rethermalization **HIGH VOLUME FEEDING**

Heating "again" of pre-cooked or prepared foods

RH-B-32
Retherm Oven

Fits Wire Speed Baskets
13.5" x 26"



RH-18
Retherm Oven

Bulk Foods in Trays and Pans

With Removable and Adjustable Slides

Fits 12" x 20" Pans and 18" x 26" Trays

RH-6
Retherm Oven

open OR boxed PIZZA



TS-1633-36
Full-Size Heated Cabinet

Holds 16" Pizza Pans
18" Pizza Boxes
18" x 26" Trays
18" x 26" Shelves

HLC-1717-13
Heated Display Merchandiser

13 shelves hold almost anything!
Shown with Lexan Door (standard)

TS-1633-36
Holds 36
Half-Sheet
Trays

Heated Hold
360 Servings:
10 Servings per
Half Sheet Pan
1 Rectangle
Approx: 3.5" x 6"
4.75 oz Serving

Heated Hold
720 Servings:
20 Servings per Pan
Half Sheet Pan
1 Triangle
Approx: 3.5" x 6"
2.375 oz Serving

Holds
two (2) deep:
16" diameter
pizza pans
or 18" Pizza
Boxes per
set of rails

GRAB and GO

Models For Use For Counter Top Or Under Counter

customize

YOUR APPLICATION

Heavy-Duty Construction

FWE's heavy-duty welded base frame stands up to the rigors of the ride for long-lasting performance.

Fully Insulated

FWE's Cabinets are fully insulated to retain heat - even the base of the cabinet is insulated!

SELECTING YOUR CABINET Planning Checklist:

- BUILT-IN APPLICATION
- COUNTER-TOP
- DISPLAY MERCHANDISE
- HALF-SIZE
- MID-SIZE
- FULL-SIZE
- STATIONARY / MOBILE
- PASS-THRU
- SPLIT CAVITY
- MOISTURE HOLDING
- TRANSPORT SECURITY
- SECURITY ONLY
- CAPACITY EXPECTATIONS
- SPECIFIC FLOORPLAN DIMENSIONS
- DOOR SWING LIMITATIONS
- TYPE / SIZE OF TRAY OR PAN
- SERVING RESTRICTIONS
- MENU CARD HOLDER
- ALTERNATIVE DOOR HINGING
- CONCEALED THERMOSTAT
- BEVERAGE URN ANGLES
- REMOVABLE CORD
- TWIST-LOCK PLUG
- CORD WINDING BRACKET
- COLD PLATE CARTRIDGE
- HEAT RETENTION BATTERY
- GUARD RAIL
- REINFORCED TOP
- CORNER BUMPERS
- ALL SWIVEL WITH BRAKE CASTERS
- SEE-THRU LEXAN DOORS

Transport Checklist:

- DOORWAY RESTRICTIONS
- FLOOR SURFACES
- TIGHT TURNS
- RAMPS
- TOWING

Off-Site Central Kitchen

When transporting prepared food over ramps, through doorways, down halls, in and out of elevators, and across areas of carpeting, heated cabinets take a ton of abuse. FWE products are built standard with structural integrity for long-lasting durability.

Transport Security

FWE offers optional accessories to customize your cabinet, assuring streamline service when traveling from central kitchen to dining location and providing tamper-proof solutions at various security levels.



Top Perimeter Bumper
separates and stabilizes tandem cabinets during transport.

Retention Strap
secures knob from removal, yet allows temperature to be adjusted.

Rear Mounted Tubular Stainless Steel Handle
allows for full-grip navigation through narrow passageways.

Menu Card Holder
displays special instructions or identifies cabinet contents.

Padlock Locking Transport Latch
secures cabinet and contents when cabinet is unattended.

Recessed Hand Grips
streamlines cabinet and allows transport straps to lay flat.

Heavy-Duty Paddle Latch
lays flush with cabinet and allows transport straps to lay flat.

Three (3) Heavy-Duty Door Hinges for added door support.

Removable Cord
may be preferred for your satellite operation.

Cord Winding Brackets
keep electrical cord attached to unit and out-of-the-way.

Scuff Plate
protects door from transport straps.

Built STANDARD into all FWE units:

Welded Caster Stress Plates
absorb shock during transport.

UHS-12

Shown with optional accessories

www.fwe.com/schools

We reserve the right to change specifications, model numbers, part numbers, descriptions, or photographs. Errors are subject to correction. All rights reserved. © 2017 FWE Food Warming Equipment Company, Inc. Part#SchB-2017



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