

COMMERCIAL FOODSERVICE EQUIPMENT SOLUTIONS



CATALOG

A comprehensive guide to FWE products.

COOK

HOLD

TRANSPORT

SERVE

REFRIGERATION

BARS

CATALOG • QUICK START, INTRODUCTION & TABLE OF CONTENTS

A COMPREHENSIVE GUIDE OF INFORMATION FOR OUR CATALOG ITEMS

QUICK START GUIDE - GETTING STARTED WITH OUR CATALOG



1 Upon opening the cover, you'll find a complete **table of contents** in the upper right hand side on page ii.

This is color coded to match each section of the catalog. We also use these colors on Spec Sheets, Tri-Fold Brochures and our Specifiers Handbook.



2 Each section is packed with information about our products. We've included call outs of important key features.

In the upper left hand page you'll see the **section identifier**. On both pages you'll find **colored tabs** with section names - for easier navigation!



Universal Tray & Pan Servers
"UHS" Series



3 Within each section you'll find model specifics, such as line drawing charts, capacities of products, feature lists, photographs and more!

On the black bar you'll find series important identifiers such as the product name, series model prefixes and a very handy QR code.

Scan the **QR code** with your mobile phone or tablet device to immediately access a PDF file of our latest **Spec Sheet** for that series. You can email, print and share that PDF right from within your device!



KEY: INDICATES QUICK SHIP ITEM HEIGHT IS UNDER 34" OR 864mm INDICATES POPULAR ITEM ENERGY STAR

| Model # | Page #'s | Model # | Page #'s | Model # | Page #'s |
|------------|----------|-------------|----------|-------------|----------|
| A-60 | 52, 63 | ES-C8-6-BW | 122 | ETC-UA-11 | |
| A-60-XL | 64 | ES-C8-8-BW | 122 | ETC-UA-11MS | |
| A-120 | 63 | ES-C-200-BW | 127 | ETC-UA-12HD | |
| A-120-XL | 64 | ES-PSC-6-BW | 126 | ETC-UA-12PH | |
| A-120-Z | 63 | ES-PSC-8-BW | 126 | ETC-UA-13 | |
| A-120-2-XL | 52, 64 | ETC-S | 103 | ETC-UA-13MS | |

4 **Know the model number?** You'll find in the index a quick access format list to show you **quick ship** items, **popular** models, **Energy Star** certified models, and the pages you can quickly find those models within the catalog. **The index** is easily placed **on the final pages of the catalog!**

GETTING STARTED

TABLE OF CONTENTS

A comprehensive guide of information for all of our catalog items.

Not sure which piece of equipment is best for your operation or how it works? We're here to assist you and we're just a phone call away. You can speak with the factory Customer Solutions and Care Team by calling us toll-free at **1-800-222-4393**. We are here to help answer your questions with our Equipment Sales and Technical Service Specialists. Visit our website, **www.FWE.com**, for detailed product spec information or locate your local sales representative.

FWE offers over 500 models to meet specific needs and demanding applications that help solve your kitchen's challenging problems.

With clientele in over 50 countries, FWE has the experience to cook, hold, transport, serve, and refrigerate foods from around the world.



Proudly Serving...

Airlines, Amusement Parks, B & I Feeding, Bakeries, Banquet Halls, Caterers, Chain Operations, Colleges, Contract Feeding, Convenience Stores, Convention Centers, Corporate Cafeterias, Correctional Facilities, Cruise Ships, Dinner Theaters, Embassies, Fast Food Operations, Fine Dining Restaurants, Government Centers, Hospitals, Hotel Chains, Independent Hotels, In-Plant Feeding, Military Clubs / Dining, Museums, National Parks, Nursing Homes, Pizzerias, Quick-Serve Restaurants, Resorts & Lodgings, Satellite Operations, Schools, Sports Arenas, Stadiums, Supermarkets, Theme Parks, Universities

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PROOFER / HEATER CABINETS

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sales@fwe.com
 800-222-4393



CATALOG - BEST IN CLASS AND CASTER GUIDE
 A COMPREHENSIVE GUIDE OF INFORMATION FOR OUR CATALOG ITEMS



Foodservice
 equipment & supplies

Food Warming Equipment
 By Consultants

**BEST
 IN
 CLASS**

Mobile Hot Food Holding Equipment

**WE ARE WORLD WIDE
 PERFORMANCE LEADERS!**

- | | |
|--------------------|----------------------|
| Argentina | Israel |
| Aruba | Italy |
| Australia | Jamaica |
| Bahamas | Japan |
| Bahrain | Korea |
| Barbados | Kuwait |
| Bermuda | Malaysia |
| Bali | Mexico |
| Bangladesh | Monrovia |
| Belgium | Panama |
| Brazil | Paraguay |
| Brunei | Peru |
| Canada | Philippines |
| Cayman Islands | Poland |
| Chile | Puerto Rico |
| China | Qatar |
| Colombia | Russia |
| Costa Rica | Saudi Arabia |
| Denmark | Singapore |
| Dominican Republic | South Africa |
| Ecuador | Spain |
| Egypt | Sri Lanka |
| France | Taiwan |
| Greece | Thailand |
| Greenland | Turkey |
| Gasm | United Arab Emirates |
| Hong Kong | USA |
| India | United Kingdom |
| Indonesia | Venezuela |
| Ireland | Vietnam |

If you can dream it, we can build it.
 Cook. Hold. Transport. Serve. Refrigeration. Bars.

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Proof **Institutions** MAGAZINE

INSTITUTIONS - MAY, 1953

HOT-SERVE
 HOLDS THE HEAT
 Serving Hot Food Hot

THE ELECTRICALLY HEATED
 MOBILE FOOD CONVEYING

for HOTELS • CONVENTION HALLS • RESTAURANTS
 CLUBS • HOSPITALS • SCHOOLS and more

SO SIMPLE • SO SAFE • SO SANITARY

FOOD WARMING EQUIPMENT CO.



GETTING STARTED

GUIDE TO CASTERS



Scan QR Code to Access our full Guide to Casters PDF or Visit www.fwe.com/casters



Master Caster

Easy to push, quiet ride, durable, soft treaded, and cart wash. This is FWE's most versatile caster

Features

- ✓ Heavy Load Bearing
- ✓ High Maneuverability
- ✓ Towable
- ✓ Corrosion Resistant
- ✓ Easy to Push
- ✓ Sealed Precision Ball Bearing
- ✓ Rolls Quietly
- ✓ Cart Wash

Total Weight Support

| | Each | 4-Caster Unit |
|----|---------|---------------|
| 6" | 1000lbs | 3000lbs |
| 8" | 1200lbs | 3600lbs |



EZ Roll

FWE's most popular caster, designed for heavy units and transport over hard or soft surfaces

Features

- ✓ Chemical Resistant
- ✓ Sealed Precision Ball Bearing
- ✓ Rolls Easily on Carpet and Smooth Surfaces

Total Weight Support

| | Each | 4-Caster Unit |
|----|---------|---------------|
| 5" | 800lbs | 2400lbs |
| 6" | 1000lbs | 3000lbs |
| 8" | 1200lbs | 3600lbs |



Cart Wash Quiet Ride

Chemical resistant and anti-static, ideal for non-heated carts for use in hospitals

Features

- ✓ Corrosion Resistant to Chemicals, Water and Steam
- ✓ Rolls Quietly
- ✓ High Maneuverability
- ✓ Static Dissipative

Total Weight Support

| | Each | 4-Caster Unit |
|----|--------|---------------|
| 6" | 500lbs | 1500lbs |
| 8" | 600lbs | 1800lbs |



Multi-Terrain

Ideal for rough terrain, demanding operations, and constant use

Features

- ✓ Easy to Push
- ✓ Quiet Ride
- ✓ Round Tread
- ✓ Roller Bearing
- ✓ Sturdy Cushion

Total Weight Support

| | Each | 4-Caster Unit |
|----|--------|---------------|
| 6" | 500lbs | 1500lbs |
| 8" | 600lbs | 1800lbs |



Semi-Pneumatic

Cushioned caster designed to travel outside of a typical kitchen workspace over uneven surfaces

Features

- ✓ Never Flat (Tubeless)
- ✓ Tread for Uneven Surfaces
- ✓ Maintenance Free
- ✓ Sealed Precision Ball Bearing
- ✓ Rejects Debris

Total Weight Support

| | Each | 4-Caster Unit |
|----|--------|---------------|
| 6" | 250lbs | 750lbs |
| 8" | 280lbs | 840lbs |



Total Lock

Rigid lock completely prevents movement in all directions

Features

- ✓ Omnidirectional Brake
- ✓ Ball Bearing
- ✓ For Stationary Units

Total Weight Support

| | Each | 4-Caster Unit |
|----|--------|---------------|
| 5" | 275lbs | 825lbs |



Under Counter

Ideal for stationary equipment that needs to operate under a counterheight workspace - move for cleaning only

Features

- ✓ Chemical Resistant
- ✓ Takes Place of Legs For Easy Cleaning

Total Weight Support

| | Each | 4-Caster Unit |
|------|--------|---------------|
| 2" | 80lbs | 240lbs |
| 3.5" | 250lbs | 750lbs |

CATALOG - GUIDE TO OPTIONS & ACCESSORIES

A COMPREHENSIVE GUIDE OF INFORMATION FOR OUR CATALOG ITEMS

Doors

- 1 Space Saving Sliding Door
- 2 Dutch Doors
- 3 Glass Door (Full)
- 4 Glass Dutch Doors
- 5 Lexan See-Thru Door
- 6 Lexan See-Thru Flip Up Doors (2 or 3)
- 7 Lexan See-Thru Dutch Doors
- 8 Menu Card Holder
- 9 Dry Erase Board
- 10 Padlocking Transport Latch
- 11 Pass-Thru Doors



Handles

- 1 Drop Style Bail Handles
- 2 Drop-Down Tubular Stainless Steel Handle
- 3 Drop-Down Tubular Stainless Steel Handle with Donut Bumpers
- 4 Ergo U-Shaped Handle
- 5 Ergo U-Shaped Handle & Drop-Down Handle Combo
- 6 Antimicrobial Hand Grips
- 7 Recessed Hand Grips
- 8 Push-Pull Handles
- 9 Rear Mounted Tubular Handle
- 10 Recessed Push-Pull Handles
- 11 Tubular Stainless Steel Handles



Latches

- 1 Key Locking Edgemount Latch
- 2 Magnetic Edgemount Latch
- 3 Paddle Latch
- 4 Key Locking Paddle Latch
- 5 Magnetic Workflow (Horizontal or Vertical)



Controls

- 1 Electronic Controls
- 2 Locking Lexan Security Cover
- 3 Plexi-Guard Thermometer Cover
- 4 Thermostat Capillary Guard
- 5 Concealed Thermostat
- 6 Thermostat Retention Strap
- 7 Mechanical Timer
- 8 Mechanical Thermostat



Scan QR Code to Access our full *Guide to Options & Accessories* PDF or Go To URL: fwe.to/ik8q

OPTIONS & ACCESSORIES

Bumper Options

- 1 Carriage Bolts
- 2 Corner Bumpers
- 3 Full Perimeter Bottom Bumper
- 4 Full Perimeter Top Bumper
- 5 Super-Duty Bumper
- 6 Narrow Bumper



Construction

- 1 Beverage Urn Angles
- 2 18 Gauge Cabinet Exterior
- 3 Guard Rail (3-Sided or 4-Sided)
- 4 Tamper Resistant Fasteners
- 5 Reinforced Top
- 6 Tow Hitch



Racks

- Custom Spacing
- Rack Assembly Fixed Spacings (Per Door)
- Rack Retention Guard (Per Door)

Shelves

- Shelf for Bulk Cabinets
- Shelf for Oven (Stainless Steel)
- Shelf for Banquet Cabinets

Extra Tray Slides

- Tray Slides
- Stainless Steel Tray Slides
- Ultra-Universal Tray Slides
- GN Tray Slides

Casters / Legs

- 6 Caster Configuration
- All Swivel with Brake (Set)
- Floor Lock (6" Casters Included)
- 4" or 6" Legs (Set of 4)
- Legs with Flanged Feet (Set of 4)



Electrical / Heat System

- 1 2 Cold Plates (Stainless Steel) With Holder
- 2 2 Cold Plates (Polyethylene) With Holder
- 3 220 Volt, 50/60 Hz, Single Phase
- 4 Canned Fuel Adapter Package
- 5 Coed Winding Brackets
- 6 Coed Strain Relief
- 7 Heating Element Upgrade
- 8 Eliminate Heat System
- 9 Removable Cord
- 10 Twist-Lock Plug
- 11 Probe for RH Ovens
- 12 Three Phase Upgrade RH & LCH Models
- 13 Chimney Vent for LCH-SK-G2
- 14 PHIT CV Option (Controlled Venting)
- 15 PHIT Auto Water Fill System



Handy Line Serving Wells

- 1 Cutting Board, Stainless Steel
- 2 Cutting Board, Poly Mounted to Stainless Steel
- 3 Cutting Board, Maple
- 4 Drop-Down Side Shelf
- 5 Drop-Down Tray Slide Shelf
- 6 Top Shelf Over Wells
- 7 Shelf Under Wells (For Non-Heated Compartments)
- 8 Sneeze Guard Protector
- 9 Reinforced Heat Shield for Stacking Plates



CATALOG - HDM PACKAGES

A COMPREHENSIVE GUIDE OF INFORMATION FOR OUR CATALOG ITEMS

HDM (Heavy Duty Modified) equipment is ideal for schools, institutions and correctional facilities.



HDM SECURITY PACKAGES

(Level 2 & Level 3 Packages Available)

Equipment may be shown with additional optional accessories or customizations. Please consult factory.

The below features are built into selectable package levels to provide you with the added security needed for such environments.



18 Gauge Stainless Steel Exterior



Fan Guard Cover



Gasketless Doors



Inside Top Baffle Guard



Lesson View Control Panel Cover (Access to Controls)



Lesson View Control Panel Cover (Access to Power Only)



Locking Lesson View Control Panel Cover (Access to Power Only)



One Piece Rack Assembly (Specify Spacings)



Paddle Latch



Padlocking Transport Latch



Padlocking Transport Latch



Flexi-Guard Thermometer Cover



Rack Hold Down Device



Recessed Handle Grips



Recessed Mechanical Controls



Stainless Steel Heavy-Duty Hinges



Tamper-Proof Fasteners



Thermostat Capillary Guard



Thermostat Retention Strap



Tubular Stainless Steel Handles

HDM SECURITY & TRANSPORT PACKAGES

(Level 1, Level 2 & Level 3 Packages Available)

Equipment may be shown with additional optional accessories or customizations. Please consult factory.

To learn more about our HDM Packages please visit us online by going to www.fwe.com/correctional or scanning the QR Code:

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HDM PACKAGES



CLYMA TE IQ MODELS

- LEVEL 2 INCLUDES:**
 Locking Lexan View Control Panel Cover (Access to Power Only)
 Padlocking Transport Latch
 Tamper-Proof Fasteners (Outside Only)
 Tubular Stainless Steel Handles
 18 Gauge Stainless Steel Exterior
 Fan Guard Cover
- LEVEL 3 INCLUDES:**
 (Includes Level 2 Features, plus)
 One Piece Rack Assembly (Specify Spacing)
 Tamper-Proof Fasteners (Inside & Out)
 Rack Hold Down Device



RE THERM MODELS

- LEVEL 2 INCLUDES:**
 Padlocking Transport Latch
 Locking Lexan View Control Panel Cover (Access To Power Only)
 Tamper-Proof Fasteners (Outside Only)
- LEVEL 3 INCLUDES:**
 (Includes Level 2 Features, plus)
 Rack Hold Down Device
 One Piece Rack Assembly (Specify Spacing)
 Tamper-Proof Fasteners (Inside & Outside)



AMBIENT NON-HEATED MODELS

- LEVEL 1 INCLUDES:**
 Paddle Latch
 Padlocking Transport Latch
 Tamper-Proof Fasteners (Outside Only)
- LEVEL 2 INCLUDES:**
 (Includes Level 1 Features, plus)
 Stainless Steel Heavy-Duty Hinges
 Tubular Stainless Steel Handles
 18 Gauge Stainless Steel Exterior
- LEVEL 3 INCLUDES:**
 (Includes Level 1 & 2 Features, plus)
 Rack Hold Down Device
 One Piece Rack Assembly (Specify Spacing)



HUMI-TEMP MODELS

- LEVEL 1 INCLUDES:**
 Thermostat Capillary Guard
 Flexi-Guard Thermometer Cover
 Thermostat Retention Strap
 Paddle Latch
 Padlocking Transport Latch
 Tamper-Proof Fasteners (Outside Only)
- LEVEL 2 INCLUDES:**
 (Includes Level 1 Features, plus)
 Stainless Steel Heavy-Duty Hinges
 Tubular Stainless Steel Handles
 18 Gauge Stainless Steel Exterior
- LEVEL 3 INCLUDES:**
 (Includes Level 1 & 2 Features, plus)
 Rack Hold Down Device
 One Piece Rack Assembly (Specify Spacing)
 Tamper-Proof Fasteners (Inside & Out)



REFRIGERATION MODELS

- LEVEL 1 INCLUDES:**
 Inside Top Baffle Guard
 Paddle Latch
 Padlocking Transport Latch
 Tamper-Proof Fasteners (Outside Only)
 Lexan View Control Panel Cover (Access to Controls)
- LEVEL 2 INCLUDES:**
 (Includes Level 1 Features, plus)
 Stainless Steel Heavy-Duty Hinges
 Recessed Handle Grips
 18 Gauge Stainless Steel Exterior
 Lexan View Control Panel Cover (Access to Power Only)
- LEVEL 3 INCLUDES:**
 (Includes Level 1 & 2 Features, plus)
 Rack Hold Down Device
 One Piece Rack Assembly (Specify Spacing)



TOP MOUNT MODELS

- LEVEL 1 INCLUDES:**
 Fan Guard Cover
 Flexi-Guard Thermometer Cover
 Thermostat Retention Strap
 Gasketless Doors
 Paddle Latch
 Recessed Mechanical Controls
 Padlocking Transport Latch
 Tamper-Proof Fasteners (Outside Only)
- LEVEL 2 INCLUDES:**
 (Includes Level 1 Features, plus)
 Stainless Steel Heavy-Duty Hinges
 Tubular Stainless Steel Handles
 18 Gauge Stainless Steel Exterior
- LEVEL 3 INCLUDES:**
 (Includes Level 1 & 2 Features, plus)
 Rack Hold Down Device
 One Piece Rack Assembly (Specify Spacing)
 Tamper-Proof Fasteners (Inside & Outside)



SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

BULK FOOD HEATED HOLDING

UNIVERSAL SERVERS



Universal Tray Slides

- 1 2 (12"x 20") Pans per set of slides allows high capacity
- 2 Fits various size trays
- 3 Adjustable spacings
- 4 Supports trays from base

Universal Servers fit a "universal" variety of pan and tray sizes.

Universal Tray Slides offer high capacity of two (2) 12" x 20" pans per set of slides.



UHS-12 PAGE 05

Humi-Temp Heat System with Gentle Air Circulation
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 | 18"x 13" |
| 12 | 20"x 22" |
| 24 | 10"x 20" |
| 12 | GN 2/1 |
| 24 | GN 1/1 |



UHST-13 PAGE 13

Top Mount Heat System with High Performance
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 | 18"x 13" |
| 13 | 20"x 22" |
| 26 | 10"x 20" |
| 13 | GN 2/1 |
| 26 | GN 1/1 |

TRAY SERVERS



Tray Servers grip and support 18"x 26" Trays for stabilized transport.

Trays slide out and extend securely for serving.



TS-1826-18 PAGE 06

Humi-Temp Heat System with Gentle Air Circulation
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 | 18"x 13" |
| 12 | GN 1/1 |



WHAT PAN / TRAY STYLE DO YOU USE?

PAN SERVERS



Tray Slides

- 1 18"x 26" Trays
- 2 Securely transports 18"x 26" Trays
- 3 Adjustable spacings
- 4 Bonus: Also holds 12"x 20" pans!



TST-19 PAGE 14

Top Mount Heat System with High Performance
 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 | 18"x 13" |
| 13 | GN 1/1 |



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 PAGE 07

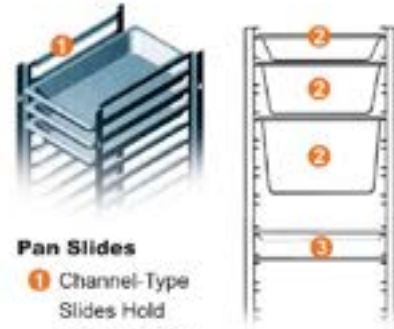
Humi-Temp Heat System with Gentle Air Circulation
 Heat Source with Passive Humidity
 Circulates Heat Evenly Throughout Cabinet

12"x 20" Pans Capacity:

| | |
|---------|-----------|
| 15 Pans | 2.5" Deep |
| 7 Pans | 4" Deep |
| 5 Pans | 6" Deep |

Gastro Norm 1/1 Capacity:

| | |
|---------|------------|
| 15 Pans | 65mm Deep |
| 7 Pans | 100mm Deep |
| 5 Pans | 150mm Deep |



Pan Slides

- 1 Channel-Type Slides Hold Pans Securely
- 2 Accommodates Various Depths: 2.5", 4", and 6"
- 3 Bonus: Tray Shelf!



PST-16 PAGE 15

Top Mount Heat System with High Performance
 Gentle Circulation Top Heat Source
 Provides Open Bottom Base

12"x 20" Pans Capacity:

| | |
|---------|-----------|
| 16 Pans | 2.5" Deep |
| 7 Pans | 4" Deep |
| 5 Pans | 6" Deep |

Gastro Norm 1/1 Capacity:

| | |
|---------|------------|
| 16 Pans | 65mm Deep |
| 7 Pans | 100mm Deep |
| 5 Pans | 150mm Deep |

BULK FOOD HEATED HOLDING



SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

HUMI TEMP

FWE's humidifying heat system pre-conditions the cabinet environment by gently circulating moist air throughout the interior. Food is kept hot and fresh for hours.

BULK FOOD HEATED HOLDING

Temperature is controlled by a full range adjustable thermostat with thermometer to show actual temperature

With a water pan located at the bottom of the cabinet, you have the ability to add humidity

Developed to eliminate cold and hot spots, a bottom mounted blower motor works together with a heat tunnel to evenly distribute heat and moisture



UHS-12
UNIVERSAL SERVER

QUICK SHIP ITEM



HUMI-TEMP HEAT SYSTEM & STANDARD FEATURES

Standard Features

Heavy gauge stainless steel, inside & out, provides maximum reliability & sanitation. Heliarc welded, single unit construction for maximum durability

Full-grip heavy duty push / pull handles on each side provide ease in transport

Tri-directional cord pocket allows plug-in placement flexibility



Fully insulated cabinet and door provide energy efficient heating & longer holding times

High temp gasket-sealed door & positive closing full-grip door latch assures a tight seal, even during transport

BULK FOOD HEATED HOLDING



Welded tubular base frame (with fully welded body) ensures long-lasting structural integrity

Caster stress plates are welded to base frame and designed to absorb shock when moving over various surfaces

Casters are assembled to mounting plates and are field replaceable. Mounting plates and bolt pattern are consistent for all FWE caster types and sizes



**TS-1826-18
TRAY SERVER**



Full perimeter bumper allows nesting of units while protecting cabinet & handles



**PS-1220-15
PAN SERVER**



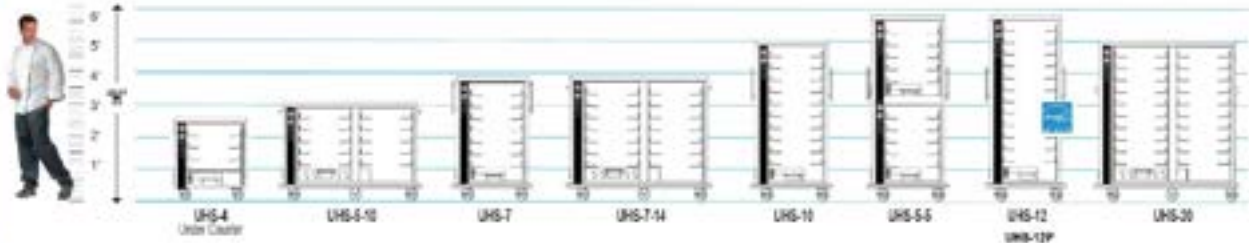
SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

Universal Tray & Pan Servers "UHS" Series



BULK FOOD HEATED HOLDING



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper *
- ✓ Polyurethane Casters
- ✓ Heavy Duty Push/Pull Handles *
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | SWP WT. LBS. (kg) | | | | |
|------------------------|---|----|----|----|----|----|----|---|----|----|----|----|----|----|--|----------|----------|--------------|-------------------|--------------|---|------|-----------|
| | STANDARD CAPACITY @ 4.5" Spacings (114 mm) | | | | | | | OPTIONAL CAPACITY @ 3" Spacings (76 mm) | | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | | | |
| UHS-4 Under Counter | 4 pr | 4 | 8 | 8 | 8 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 34.5" (880) | 34.75" (896) | 26.5" (678) | 1 | 3.0" | 225 (102) |
| UHS-5-10 | 10 pr | 10 | 20 | 20 | 20 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 37.75" (959) | 33.5" (851) | 30.5" (774) | 2 | 5" | 340 (154) |
| UHS-7 | 7 pr | 7 | 14 | 14 | 14 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 47" (1194) | 33.5" (851) | 30.75" (780) | 1 | 5" | 295 (133) |
| UHS-7-14 | 14 pr | 14 | 28 | 28 | 28 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 47" (1194) | 33.5" (851) | 30.5" (774) | 2 | 5" | 360 (163) |
| UHS-10 | 10 pr | 10 | 20 | 20 | 20 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 60.5" (1537) | 33.5" (851) | 30.75" (780) | 1 | 5" | 330 (150) |
| UHS-5-5 Split Cavity | 10 pr | 10 | 20 | 20 | 20 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 69.5" (1765) | 33.5" (851) | 30.75" (780) | 2 | 5" | 370 (168) |
| UHS-12 | 12 pr | 12 | 24 | 24 | 24 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 66.5" (1693) | 33.5" (851) | 32.75" (832) | 1 | 5" | 320 (145) |
| UHS-12P Pass-Thru | 12 pr | 12 | 24 | 24 | 24 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 66.5" (1693) | 35" (889) | 32.75" (832) | 2 | 5" | 350 (158) |
| UHS-20 | 20 pr | 20 | 40 | 40 | 40 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 20 | 81.5" (2062) | 33.5" (851) | 30.5" (774) | 2 | 6" | 600 (272) |

[A] Universal tray slides accommodate: (1) 10" x 20", (2) 12" x 20", (3) 14" x 18", (4) 16" x 13", (5) 20" x 20", (6) 10" x 20" items/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

UHS-5-5 Split Cavity Capacity: provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.

UHS models are available with: Pass-Thru Door [add "P"], See-Through Lexan Door [add "L"], Dutch Doors [add "D"]. Note: Dutch Doors are 2 half size doors only on full-size models.

*UHS-4 is an under counter model. It is provided without a bumper and is provided with 4 leveling casters and with form grip flush in wall fixed grab recess, mounted on each side of the unit. Bumper can be added as an optional accessory.

★ POPULAR MODELS

UHS-4
Fits Under Counter

UHS-5-10

UHS-12
Energy Star
Quick Ship Item



HUMI-TEMP MODELS

Tray Servers "TS-1826" Series



BULK FOOD HEATED HOLDING



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper *
- ✓ Polyurethane Casters
- ✓ Heavy Duty Push/Pull Handles *
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard (A) | | | | | | | | | | CLASS 100 | | | | | | | |
|---|---|---------|---------|---------|--------------|---|---------------|---------|---------|--------------|--------------------------------------|----------|----------------|---------------------|---------------|--------------------|----|-----------|
| | STANDARD CAPACITY @ 4.5" Spacings (114 mm) | | | | | OPTIONAL CAPACITY @ 3" Spacings (76 mm) | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 26 1/2" x 13 | TRAY/PAN SLIDES REQUIRED ADDITIONAL | 18 x 28 | 12 x 20 | 14 x 18 | 26 1/2" x 13 | HEIGHT "H" | DEEP "D" | WIDE "W" | NO. OF CASTER DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | |
| TS-1826-7* Under Counter | 6 pr | 6 | 8 | 10 | 6 | 10 | 7 pr (2 pr) | 7 | 7 | 14 | 7 | 14 | 33 1/2" (856) | 31" (787) | 26 1/2" (673) | 1 | 2" | 230 (104) |
| TS-1826-14 | 10 pr | 10 | 10 | 20 | 10 | 20 | 14 pr (4 pr) | 14 | 14 | 28 | 14 | 28 | 36 1/2" (927) | 33 25/32" (845) | 34" (863) | 2 | 5" | 340 (154) |
| TS-1826-7-7 Split Cavity 5 ea. Cavity | 10 pr | 10 | 10 | 20 | 10 | 20 | 14 pr (4 pr) | 14 | 14 | 28 | 14 | 28 | 36 1/2" (926) | 33 25/32" (845) | 30 1/2" (773) | 2 | 5" | 300 (132) |
| TS-1826-16 | 10 pr | 10 | 10 | 20 | 10 | 20 | 16 pr (5 pr) | 15 | 15 | 30 | 15 | 30 | 36 1/2" (926) | 33 25/32" (845) | 30 1/2" (773) | 1 | 5" | 310 (141) |
| TS-1826-18* | 12 pr | 12 | 12 | 24 | 12 | 24 | 18 pr (6 pr) | 18 | 18 | 36 | 18 | 36 | 36 1/2" (926) | 33 25/32" (845) | 30 1/2" (773) | 1 | 5" | 385 (166) |
| TS-1826-24 | 16 pr | 16 | 16 | 32 | 16 | 32 | 24 pr (8 pr) | 24 | 24 | 48 | 24 | 48 | 36 1/2" (926) | 33 25/32" (845) | 34" (863) | 2 | 5" | 450 (204) |
| TS-1826-30 | 20 pr | 20 | 20 | 40 | 20 | 40 | 30 pr (10 pr) | 30 | 30 | 60 | 30 | 60 | 61 1/2" (1562) | 33 25/32" (845) | 34" (863) | 2 | 6" | 465 (211) |

(A) Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) 26 1/2" x 13" trays/pans. Uprights punched on 1/2" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

TS-1826-7-7 Split Cavity provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment.

TS-1826 models are available with Pass-Through Door (add "P"). See-Through Lexan Door (add "L"). Dutch Doors (add "D"). Note: Dutch Doors are 2 half side doors only on full-size models.

*TS-1826-7 is an undercounter model. It is provided without a bumper and is provided with all roller casters and with full grip bush in well hand grips recessed mounted on each side of the unit. Bumper can be added as an optional accessory.

★ POPULAR MODELS



Trays are held secure for heavy food loads, yet slide out easily for serving and restocking

TS-1826-7
Fits Under Counter
Quick Ship Item

TS-1826-18
Energy Star
Quick Ship Item



SECTION 1 • BULK FOOD HEATED HOLDING

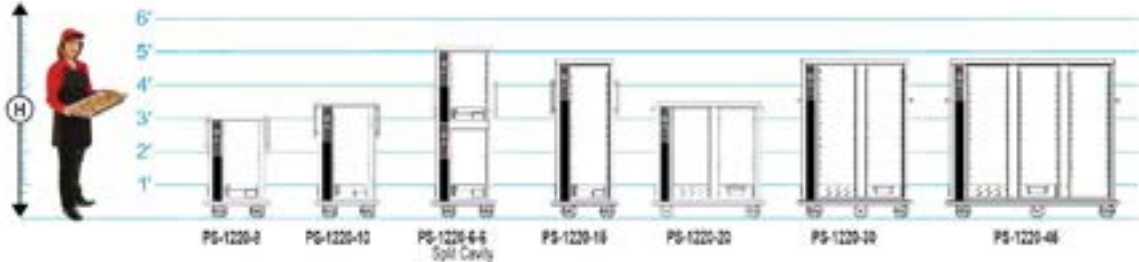
HOLD, TRANSPORT & SERVE

Pan Servers "PS-1220" Series

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BULK FOOD HEATED HOLDING



STANDARD FEATURES

- ✓ **Full perimeter bumper** allows nesting of units while protecting cabinet & handles
- ✓ **Heavy duty push/pull handles** provide full grip for handling and maneuvering
- ✓ **Heavy duty caster stress plates** are welded to base frame & designed to absorb shock when moving over various surfaces
- ✓ **Controls** are recessed protected
- ✓ **Thermometer** continuously reads cabinet temperature - without power source

| MODEL NUMBER | CAPACITIES OF 12" x 20" or GN 1/1 PANS (A) | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NO. OF CASTERS | CLASS 100 | SHIP WT. LBS. (KG) |
|--------------------------|--|----|----|-----------------------|----|----|--|--------------|---------------|----------------|-----------|--------------------|
| | 2,625" FIXED SPACINGS | | | 88.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| | DEPTH 12" x 20" PANS | | | DEPTH GN 1/1 PANS | | | | | | | | |
| PS-1220-8 | 8 | 4 | 2 | 8 | 4 | 2 | 37.75" (959) | 26.75" (679) | 24.5" (622) | 1 | 5" | 150 (68) |
| PS-1220-10 | 10 | 5 | 3 | 10 | 5 | 3 | 43" (1092) | 26.75" (679) | 24.5" (622) | 1 | 5" | 210 (95) |
| PS-1220-4-6 Split Cavity | 12 | 6 | 4 | 12 | 6 | 4 | 63.5" (1613) | 26.75" (679) | 24.5" (622) | 2 | 5" | 260 (118) |
| PS-1220-15 | 16 | 7 | 5 | 16 | 7 | 5 | 57.5" (1461) | 26.75" (679) | 24.5" (622) | 1 | 5" | 220 (100) |
| PS-1220-20 | 20 | 10 | 6 | 20 | 10 | 6 | 43" (1092) | 26.75" (679) | 43" (1087) | 2 | 5" | 240 (109) |
| PS-1220-30 | 30 | 14 | 10 | 30 | 14 | 10 | 57.5" (1461) | 26.75" (679) | 43" (1087) | 2 | 6" | 350 (159) |
| PS-1220-45 | 45 | 21 | 15 | 45 | 21 | 15 | 59" (1461) | 26.75" (679) | 80.25" (1505) | 3 | 6" | 440 (200) |

Built to deliver!

Humi-Temp Pan Server locks-in flavor and provides stabilized transport

★ **POPULAR MODEL**

PS-1220-15
Quick Ship Item



● C-Channel locks pan in place for transport

Front edges are relieved for easy in-loading



(A) Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory. *Also accommodates one (1) 18" x 13" x 1.25" tray per set of slides.

PS-1220-4-6 Split Cavity provides 2 compartments, each with separate controls.

PS-1220 models are available with Pass-Thru Door (add "P"), See-Thru Lockseal Door (add "L"), Dutch Doors (add "D"). Note: Dutch Doors are 2 half size doors only on full-size models.



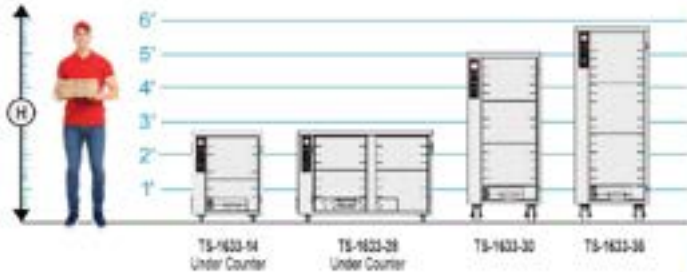
HUMI-TEMP MODELS

Pizza Pan & Boxes "TS-1633" Series



FWE's Heated Pizza Cabinets extend holding times, giving operators tremendous flexibility in food production strategies. Heated cabinets can hold open or boxed pizzas up to 18".

Need a cabinet to fit a **larger size pizza** or carry-out box? Consult with our sales representatives to get exactly what you need.



BULK FOOD HEATED HOLDING



PIZZA CABINET TRAY RACK

Holds two (2) deep:
15" & 18" pizza pans or boxes per set of rails

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | | CLASS 100 | | |
|-------------------------------------|---|-----------------|--|-----------------------|--------------------------------------|--------------|--------------|-----------------------|-----------|----|-----------|
| | STANDARD FIXED CAPACITY @ 2" Fixed Spacings [A] | | OPTIONAL ADJUSTABLE CAPACITY @ 4" Spacings [B] | | HEIGHT INCLUDES CABINET | | | SHELF WT. (LBS. (KG)) | | | |
| | 16" to 18" PANS OR BOXES | 18" & 24" TRAYS | SHELVES PROVIDED | TRAY SLIDERS PROVIDED | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| TS-1633-14* Under Counter | 14 | 7 | 1 | 3pr | 14 | 32.5" (826) | 39.5" (1003) | 20" (508) | 1 | 2" | 250 (113) |
| TS-1633-28* Under Counter | 28 | 14 | 2 | 6pr | 28 | 32.5" (826) | 39.5" (1003) | 48.20" (1237.5) | 2 | 2" | 350 (159) |
| TS-1633-30 | 30 | 15 | 3 | 7pr | 30 | 60.5" (1537) | 38.5" (978) | 20" (508) | 1 | 5" | 380 (172) |
| TS-1633-36 | 36 | 18 | 3 | 9pr | 36 | 69.5" (1765) | 38.5" (978) | 20" (508) | 1 | 5" | 420 (191) |

[A] Tray rack rails accommodate Two (2) 16" - 18" Pans or Pizza Boxes, One (1) 18" x 24" Tray, or One (1) 18" x 24" Wire Shelf.

[B] Optional adjustable tray slides accommodate up to 17" Pans or Boxes. Uprights punched on 1.5" centers. Tray slides are adjustable. Number of tray slides are sized at 5" spacings. Wire shelves are not available with the adjustable tray slide configuration.

TS-1633 models are available with: Pass-thru Door (add \$P), See-thru Lexan Door (add \$L), Dutch Doors (add \$D). Note: Dutch Doors are 2 half size doors on TS-1633-30 & TS-1633-36.

*Model is undercounter and provided with all counter cutters.



★ POPULAR MODEL

TS-1633-36
Quick Ship Item
Shown with Optional Accessories
See-thru Lexan Door and Edgemount Door Latch

TS-1633-30
NEW Model
Shown with Optional Accessories
See-thru Lexan Door and Graphic Wrap



SECTION 1 • BULK FOOD HEATED HOLDING

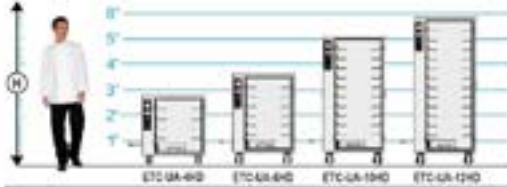
HOLD, TRANSPORT & SERVE

Economy Universal Tray & Pan Servers
Non-Insulated "ETC-UA-HD" Series

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BULK FOOD HEATED HOLDING



ETC-UA-4HD
Fits Under Counter



| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | | | CLASS 100 | | | | | | | | | | | |
|------------------------------|---|---------|---------|---------|---------|---------|--|--------|---------|--------------------------|--------------|---------|---|---------|---------|-----------------|-------------|--------------------|------------------|----------------|-----------------|----------|----------|--------------|
| | STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" Spacings(114 mm) | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" Spacings(76 mm) | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 10 x 20 | 12 x 20 | 14 x 18 | 16 x 13 | 20 x 22 | GN 2/1 | GN 1/1 | MAX PAN | TRAY/PAN SLIDES REQUIRED | 10 x 20 | 12 x 20 | 14 x 18 | 16 x 13 | 20 x 22 | | | | GN 2/1 | GN 1/1 | MAX PAN | HIGH "H" | DEEP "D" | WIDE "W" |
| ETC-UA-4HD* Under Counter | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 5 pr (1 pr) | 5 | 10 | 10 | 10 | 5 | 10 | 5 | 32.5" (826) | 31.5" (800) | 29.25" (743) | 1 | 3.5" | 230 (105) |
| ETC-UA-6HD | 6 pr | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 9 pr (3 pr) | 9 | 18 | 18 | 18 | 9 | 18 | 9 | 43.25" (1096) | 31.5" (800) | 29.25" (743) | 1 | 5" | 240 (109) |
| ETC-UA-10HD | 10 pr | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 61.25" (1558) | 31.5" (800) | 29.25" (743) | 1 | 5" | 285 (130) |
| ETC-UA-12HD | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 34 | 17 | 34 | 17 | 70.25" (1784) | 31.5" (800) | 29.25" (743) | 1 | 5" | 320 (145) |

[A] Universal tray slides accommodate: (1) 10" x 20", (2) 12" x 20", (2) 14" x 18", (2) 16" x 13", (1) 20" x 22", (2) 10" x 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

ETC-1826 models are available with:
Pass-thru Door [add "P"]
See-thru Lexan Door [add "L"]
Dutch Doors [add "D"]
Note: Dutch Doors are 2 half size doors only available on full-size models.

*ETC-UA-4HD is standard with all arrival casters.

Economy Tray Servers
Non-Insulated "ETC-1826-HD" Series

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SPEC SHEET



ETC-1826-9HD



| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard | | | | | | | | CLASS 100 | | | | | |
|--------------------------------|--|----|---------|--------------------------|--|----|---------|----|---|----------|----------|-----------------|-------------|--------------------|
| | STANDARD FIXED RACK [A] @ 3" Spacings | | | | OPTIONAL ADJUSTABLE SLIDES [B] @ 3" Spacings | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NUMBER OF DOORS | CASTER LEGS | SHIP WT. LBS. (KG) |
| | TRAY/PAN SLIDES PROVIDED | 20 | 18 x 18 | TRAY/PAN SLIDES PROVIDED | 20 | 20 | 18 x 18 | 20 | 11 | HIGH "H" | DEEP "D" | | | |
| ETC-1826-5HD* Under Counter | 5pr | 5 | 10 | 5pr | 5 | 5 | 10 | 5 | 32" | 31.25" | 26.5" | 1 | 3.5" | 205 (93) |
| ETC-1826-9HD | 9pr | 9 | 18 | 9pr | 9 | 9 | 18 | 9 | 45" | 31.25" | 26.5" | 1 | 5" | 260 (118) |
| ETC-1826-14HD | 14pr | 14 | 28 | 14pr | 14 | 14 | 28 | 14 | 61" | 31.25" | 26.5" | 1 | 5" | 290 (132) |
| ETC-1826-17HD | 17pr | 17 | 34 | 17pr | 17 | 17 | 34 | 17 | 70" | 31.25" | 26.5" | 1 | 5" | 310 (141) |

[A] Fixed slides accommodate: (1) 18" x 20" and (2) 14" x 18" trays/pans.

[B] Optional adjustable tray slides accommodate: one (1) 18" x 20", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1.5" centers.

ETC-1826 models are available with:
Pass-thru Door [add "P"]
See-thru Lexan Door [add "L"]
Dutch Doors [add "D"]
Note: Dutch Doors are 2 half size doors only available on full-size models.

*ETC-1826-5HD is standard with all arrival casters.



HUMI-TEMP MODELS

Need more than passive humidity in your heated holding?

We offer a robust line of Moisture Temperature Heated Holding solutions with *Adjustable* and *Precision* Humidity Control - See **Section 2 (Pages 31-40)** to learn more!



BULK FOOD HEATED HOLDING



Moisture Temp
Active Moisture Control
Pages 37-40



Clymate IQ®
Precision Heat & Moisture Control
Pages 33-36



SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

TOPMOUNT

BULK FOOD HEATED HOLDING

FWE's top mount heat system has a forced air blower that gently circulates heat evenly throughout the interior of the cabinet while eliminating hot and cold spots. Food to be kept hot and fresh for hours.



Heavy gauge stainless steel, inside & out, provides maximum reliability & sanitation. Heliarc welded, single unit construction for maximum durability

Developed to eliminate cold and hot spots, a top mounted blower motor works together with a heat tunnel to evenly distribute heat

Top mount heat system, elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning, reducing maintenance and cleaning costs



**UHST-13
UNIVERSAL SERVER**

QUICKSHIP ITEM



TOP MOUNT HEAT SYSTEM & STANDARD FEATURES

Standard Features



Fully insulated cabinet and door provide energy efficient heating & longer holding times



BULK FOOD HEATED HOLDING

Temperature is controlled by an easy to read & easy to set electronic control. Provided with a Low Temperature Alarm

High temp gasket sealed door & positive closing full-grip door latch assures a tight seal, even during transport

**TST-16
TRAY SERVER**



Tri-directional cord pocket allows plug-in placement flexibility

Full perimeter bumper allows nesting of units while protecting cabinet & handles

Welded tubular base frame (with fully welded body) ensures long-lasting structural integrity

Caster stress plates are welded to base frame and designed to absorb shock when moving over various surfaces

Casters are assembled to mounting plates and are field replaceable. Mounting plates and bolt pattern are consistent for all FWE caster types and sizes



**PST-16
PAN SERVER**



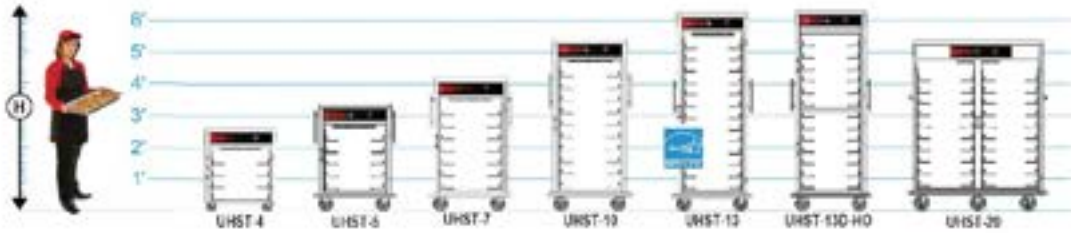
SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

Universal Tray & Pan Servers "UHST" Series



BULK FOOD HEATED HOLDING



STANDARD FEATURES

- ✓ Slim Cabinet Design
- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper *
- ✓ Polyurethane Casters
- ✓ Heavy Duty Push/Pull Handles *
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | | | | | | | | | | | |
|-----------------------|---|----|----|----|----|--|----|----|----|----|--------------------------------------|----------|----------|-----------|--------------|-------------|--------------------|----|----|----|---------------|--------------|--------------|---|----|-----------|
| | STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings(114 mm) | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings(76 mm) | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | | | | |
| UHST-4* Under Counter | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 6 pr (2 pr) | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 32.25" (819) | 33.75" (857) | 27" (686) | 1 | 2" | 240 (109) |
| UHST-6 | 6 pr | 6 | 10 | 10 | 10 | 6 | 10 | 6 | 10 | 6 | 7 pr (2 pr) | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 40.5" (1029) | 35.25" (895) | 30.75" (781) | 1 | 5" | 270 (122) |
| UHST-7 | 7 pr | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 10 pr (3 pr) | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 49.5" (1257) | 35.25" (895) | 30.75" (781) | 1 | 5" | 305 (138) |
| UHST-10 | 10 pr | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 15 pr (5 pr) | 15 | 30 | 30 | 30 | 15 | 30 | 15 | 30 | 15 | 63.25" (1607) | 35.25" (895) | 30.75" (781) | 1 | 5" | 360 (163) |
| UHST-13 | 13 pr | 13 | 26 | 26 | 26 | 13 | 26 | 13 | 26 | 13 | 19 pr (6 pr) | 19 | 38 | 38 | 38 | 19 | 38 | 19 | 38 | 19 | 76.25" (1937) | 35.25" (895) | 30.75" (781) | 1 | 5" | 410 (186) |
| UHST-13D-HO | 13 pr | 13 | 26 | 26 | 26 | 13 | 26 | 13 | 26 | 13 | 19 pr (6 pr) | 19 | 38 | 38 | 38 | 19 | 38 | 19 | 38 | 19 | 76.25" (1937) | 35.25" (895) | 30.75" (781) | 2 | 5" | 415 (188) |
| UHST-20 | 20 pr | 20 | 40 | 40 | 40 | 20 | 40 | 20 | 40 | 20 | 30 pr (10 pr) | 30 | 60 | 60 | 60 | 30 | 60 | 30 | 60 | 30 | 85.75" (2170) | 33.75" (857) | 54" (1372) | 2 | 6" | 485 (211) |

[A] Uprights pushed on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm)

[B] UHST-13D-HO is standard with Dutch Doors. High output models (add "HO") are not available with a full length door. Temperature range of 90 - 240°F

Single Door UHST models are available with Pass-Through Door (add "PT"). See Heavy Lean Door (add "L"). Dutch Doors (add "D"). Note: Dutch Doors are 2 half size doors only available on full-size models. Lean Door not available on "HO" models.

*UHST-4 is an undercounter model. It is provided without a bumper and is provided with all other casters and with firm grip flash in wall hand grips recess mounted on each side of the unit. Bumper can be added as an optional accessory.

POPULAR MODEL ★

UHST-13
Energy Star
Quick Ship Item
Shown with Optional
Accessory Dutch Doors,
Magnetic Work Flow Handles
and Recessed Hand Grips



Top Mount High Performance Air Circulation
Provides open-bottom base for easy clean-up

Tray slides are adjustable and removable without tools

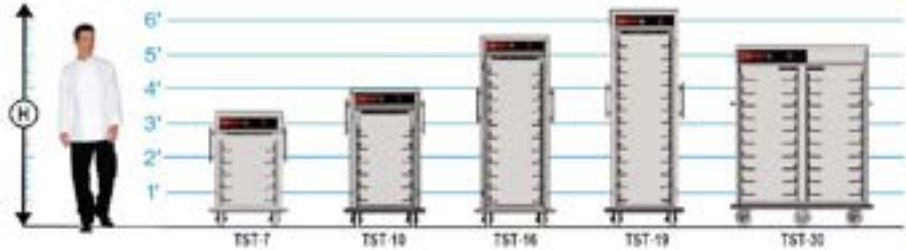


TOP MOUNT MODELS

Tray Servers

"TST" Series

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BULK FOOD HEATED HOLDING

STANDARD FEATURES

- ✓ Slim Cabinet Design
- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Polyurethane Casters
- ✓ Heavy Duty Push/Pull Handles
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 4.5"(114 mm) Spacings are Standard [A] | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF CASTER DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | |
|----------------------------|--|---------|---------|---------|---------|--|--------------------------|---------|---------|---------|--------------------------------------|----------|---------------|---------------------|---------------|--------------------|---------|-----------|
| | STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" SPACINGS (114mm) | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" SPACINGS (76mm) | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 30 | 12 x 30 | 14 x 30 | 18 x 12 | 18 x 11 | TRAY/PAN SLIDES REQUIRED | 18 x 30 | 12 x 30 | 14 x 30 | | | | | | | 18 x 12 | 18 x 11 |
| TST-7 <i>Slim-Line</i> | 6 pr | 6 | 6 | 10 | 10 | 6 | 7 pr (2 pr) | 7 | 7 | 14 | 14 | 7 | 41" (1041) | 34.75" (883) | 20.25" (718) | 1 | 6" | 305 (138) |
| TST-10 <i>Slim-Line</i> | 6 pr | 6 | 6 | 12 | 12 | 6 | 10 pr (4 pr) | 10 | 10 | 20 | 20 | 10 | 48" (1219) | 34.75" (883) | 20.25" (718) | 1 | 5" | 325 (147) |
| TST-16 <i>Slim-Line</i> | 11 pr | 11 | 11 | 22 | 22 | 11 | 16 pr (5 pr) | 16 | 16 | 32 | 32 | 16 | 60" (1527) | 34.75" (883) | 20.25" (718) | 1 | 5" | 395 (178) |
| TST-19 <i>Slim-Line</i> | 13 pr | 13 | 13 | 26 | 26 | 13 | 19 pr (6 pr) | 19 | 19 | 38 | 38 | 19 | 76" (1930) | 34.75" (883) | 20.25" (718) | 1 | 5" | 410 (185) |
| TST-30 <i>Slim-Line</i> | 20 pr | 20 | 20 | 40 | 40 | 20 | 30 pr (10 pr) | 30 | 30 | 60 | 60 | 30 | 64.50" (1632) | 33.75" (857) | 51.75" (1314) | 2 | 6" | 575 (261) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

Single Door TST models are available with:
Pass-Thru Door [add "P"]
See-Thru Lexan Door [add "L"]
Dutch Doors [add "D"]
 Note: Dutch Doors are 2 half size doors only available on full-size models. Lexan Door not available on 7'-0" models.

Note: The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side in the "Pass-Thru" cabinet design.

POPULAR MODEL



Tray slide design holds 18"x 26" trays securely in place during transport

Trays are held secure for heavy food loads, yet slide out easily for serving and restocking



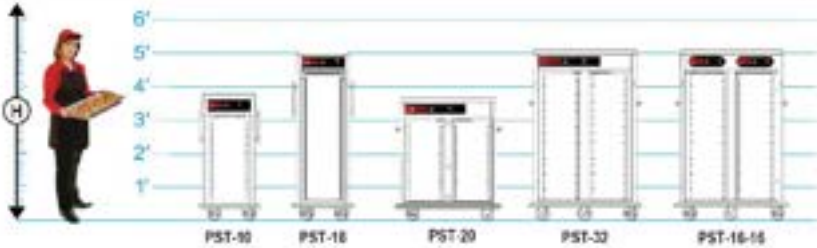
SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

Pan Servers
"PST" Series



BULK FOOD HEATED HOLDING



Pan Slide Design
Holds 12"x 20" Pans or GN 1/1
Securely for Transport

| MODEL NUMBER | CAPACITIES OF 12" x 20" OR GN1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | SHIP WT. LBS. (KG) |
|-----------------------------------|---|-------------------|----|-----------------------|-------|-------|--------------------------------------|--------------|---------------|--------------|-------------|--------------------|
| | 2.625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | |
| | DEPTH 12" X 20" PANS | DEPTH GN 1/1 PANS | | 66mm | 100mm | 150mm | | | | | | |
| PST-10 | 10 | 5 | 3 | 10 | 5 | 3 | 48.5" (1181) | 29.75" (756) | 22.5" (572) | 1 | 5" | 230 (104) |
| PST-16 | 16 | 7 | 5 | 16 | 7 | 5 | 60.75" (1543) | 29.75" (756) | 22.5" (572) | 1 | 5" | 265 (120) |
| PST-20 | 20 | 10 | 6 | 20 | 10 | 6 | 48.25" (1175) | 29.75" (756) | 41.25" (1048) | 2 | 5" | 330 (150) |
| PST-32 | 32 | 14 | 10 | 32 | 14 | 10 | 60.75" (1543) | 29.75" (756) | 41.25" (1048) | 2 | 5" | 420 (191) |
| PST-16-16 Spill Cavity 16 each | 32 | 14 | 10 | 32 | 14 | 10 | 60.75" (1543) | 29.75" (756) | 41.25" (1048) | 2 | 5" | 455 (206) |

[A] Combinations of deep and shallow pans may be used with varying capacities. This series can also accommodate one (1) 18" x 13" x 1.25" tray per set of shelves. Half sized pans may also be used. For one-third size pans, consult factory.

PST-16-16 Spill Cavity Capacity provides 2 compartments, each with separate controls. 16 pair of tray slides are provided in each compartment.



STANDARD FEATURES

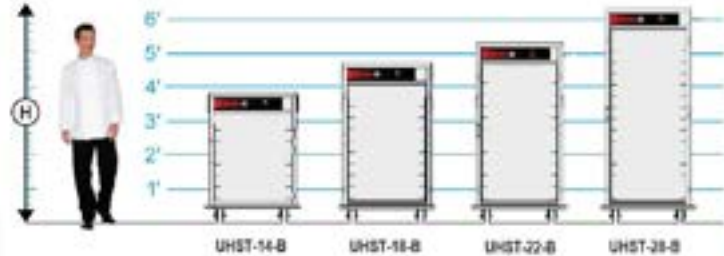
- ✓ Slim Cabinet Design
- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Polyurethane Casters
- ✓ Heavy Duty Push/Pull Handles
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Fixed Racks
- ✓ Tri-Directional Power Cord



TOP MOUNT MODELS

Basket Server "UHST-B" Series

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SPEC SHEET



BULK FOOD HEATED HOLDING



| MODEL NUMBER | CAPACITIES AT 4" (100MM) FIXED SPACINGS [A] | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | |
|--------------|---|-----------|-------|-------------------------|--------------------------------------|--------------|--------------|-------------|----------------|-----------|
| | WIRE BASKETS | | TRAYS | HEIGHT INCLUDES CASTORS | | | NO. OF DOORS | CASTER SIZE | DWT. LBS. (KG) | |
| | 13" x 26" | 18" x 26" | | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| UHST-14-B | 14 | 7 | 140 | 7 | 45.75" (1226) | 36.75" (933) | 33.5" (851) | 1 | 5" | 280 (127) |
| UHST-18-B | 18 | 9 | 180 | 9 | 56.25" (1429) | 36.75" (933) | 33.5" (851) | 1 | 5" | 325 (142) |
| UHST-22-B | 22 | 11 | 220 | 11 | 63.25" (1607) | 36.75" (933) | 33.5" (851) | 1 | 5" | 345 (156) |
| UHST-28-B | 28 | 14 | 280 | 14 | 76.25" (1937) | 36.75" (933) | 33.5" (851) | 1 | 5" | 370 (168) |

[A] Fixed slides accommodate (2) 13" x 26" baskets or (1) 18" x 26" basket, or (3) 18" x 26" sheet tray per slide.
 UHST-B models are available with:
 See-thru Lexan Door (add "L")
 Dutch Doors (add "D")
 Note: Dutch Doors are 2 half size doors only available on full-size models.

Universal "Wire Speed Basket" Cabinets are specifically designed to provide needed capacity and holding performance to operations using wire speed baskets



UHST-18-B
Shown with Optional Accessory Wire Baskets

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Polyurethane Casters
- ✓ Heavy Duty Push/Pull Handle on Rear Side
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Fixed Racks
- ✓ Tri-Directional Power Cord



SECTION 1 • BULK FOOD HEATED HOLDING

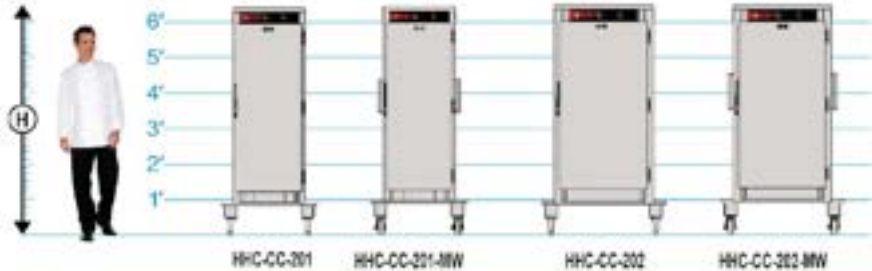
HOLD, TRANSPORT & SERVE

Combi-Companion Oven Rack Cabinet "HHC-CC" Series

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SPEC SHEET



BULK FOOD HEATED HOLDING



STANDARD FEATURES

- ✓ Slim Cabinet Design
- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters (On *MW* Units)
- ✓ Tubular Stainless Steel Handles (On *MW* Units)
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Tri-Directional Power Cord

| | | CAPACITY: POPULAR BRAND OF FULL SIZE RACK [A] | | | CLASS 100 | |
|---------------|----------------------------|---|-----------------------------|--------------|----------------|-------------------|
| | | OVERALL EXTERIOR DIMENSIONS IN (mm) [B] | | | | |
| | | (Height Includes Casters/Legs) | | | | |
| MODEL NUMBER | MODEL TYPE | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF CASTERS | SWP WT. LBS. (KG) |
| HHC-CC-201 | Stationary Combi Companion | 77.75" (1975) | 35" (889) | 33.25" (845) | 1 | 380 (172) |
| HHC-CC-201-MW | Mobile Combi Companion | 78" (1982) | 35" (889) | 33.25" (845) | 1 | 380 (172) |
| HHC-CC-202 | Stationary Combi Companion | 75" (1905) | 37.25" (946) | 41.5" (1054) | 1 | 450 (204) |
| HHC-CC-202-MW | Mobile Combi Companion | 75.25" - 80.75" (1912) - (2051) | 37.25" - 40" (946) - (1016) | 41.5" (1054) | 1 | 450 (204) |

[A] Combi-Companion designed to accommodate other brands, makes, and models of roll-in racks may be available. Specify brand and model of roll in rack at time of order. Consult factory.

[B] Height, width, depth numbers are dependant on final combi rack selection.

[C] Final weight will vary based on combi rack selected.

- Rational®
- Eloma®
- Other
- Electrolux®
- Convotherm®

® Registered trademarks. All trademarks are the property of their respective owners.

Maximize
Your Combi-Oven Capacity with an
FWE Heated Holding Cabinet



Mobile or Stationary



HHC-CC-202-MW
Shown with Example
"Combi" Roll-In Rack



TOP MOUNT MODELS

Take your *Combi-Oven* to the next level with the *Combi-Companion* perfect for....

BULK FOOD HEATED HOLDING

Hotels & Resorts



Banquet Halls & Event Centers



Stadiums



SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

BULK FOOD HEATED HOLDING

(((RADIANT HEAT)))

Soft, radiant, and uniform are the words that best describe the Radiant Heat system. Air is naturally circulated and distributed by radiating heat from the element. Through natural convection, these cabinets are able to achieve uniform heat distribution without the use of a blower motor system.



Soft, radiant, uniform heat - gently surrounds food to provide a better appearance, taste and longer holding life



Tri-Directional cord pocket allows plug-in placement flexibility



HLC-2127-9-9
ULTRA-UNIVERSAL PANS, GN 1/1 & SHELVES

HLC-7
HANDY LINE COMPARTMENT PAN SERVER



RADIANT HEAT SYSTEM & STANDARD FEATURES

Standard Features



Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm



Magnetic work flow handle - magnetic operation eliminates the need for latch hardware and provides a cleaner look. Save time and money on replacement parts and maintenance fees; with no moving parts to bind or wear out!

BULK FOOD HEATED HOLDING

HLC-1717-13
HEATED DISPLAY
MERCHANDISER

High temp gasket sealed door assures a tight seal, even during transport

Fully insulated cabinet and door provide energy efficient heating & longer holding times



HLC-3W6-7H-21-DRN
Shown with Optional Accessories
Full Service Sneeze Guard, Full Bumper, and Tray Slide Shelf

WET SERVING WELLS & HEATED COMPARTMENTS



SECTION 1 • BULK FOOD HEATED HOLDING

HOLD, TRANSPORT & SERVE

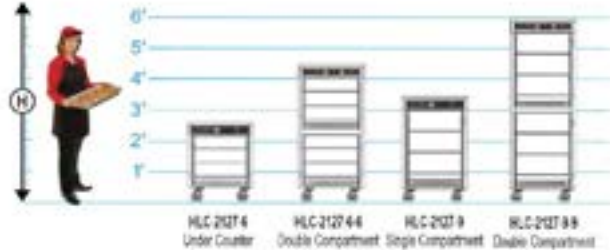
Ultra-Universal Pans, GN 1/1 & Shelves
 “HLC-2127” Series

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BULK FOOD HEATED HOLDING

Need a heated cabinet
 to multi-task to
increase productivity?
 Here's one solution!



| MODEL NUMBER | STANDARD FIXED RACK: Spacings @ 1.37" Fixed Spacings(36mm)(A) | | | | | | 12" x 20" SHELF STANDARD PROVIDED | 12" x 20" SHELF ON TRAY | 12" x 20" SHELF @ 143" Hgt. (C) | OPTIONAL ADJUSTABLE SLIDES: NUMBER OF TRAYS/PANS @ 4.6" Spacings (114 mm)(B) | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | SHIP WT. LBS. (KG) | | | | | |
|--|--|-----------------|-----------------------------------|-------------------------|---------------------------------|---------------------|-----------------------------------|-------------------------|---------------------------------|--|-----------|-----------|-----------|-----------|-----------|--|--------|-----------|-----------|--------------------|-------------|-----------|----------|--------------|-------------|
| | 12" x 20" PANS 4 ONLY CONTAINERS | 6x21 CONTAINERS | 12" x 20" SHELF STANDARD PROVIDED | 12" x 20" SHELF ON TRAY | 12" x 20" SHELF @ 143" Hgt. (C) | TRAYS/PANS PROVIDED | | | | 18" x 24" | 12" x 20" | 14" x 18" | 18" x 13" | 28" x 22" | 18" x 20" | GN 2/1 | GN 1/1 | MULTI-PAN | | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE |
| <34" HLC-2127-6 Under Counter | 12 | 6 | 4 | 6 | 3 | 2 | 3 | (3) | 24 | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 31" (787) | 31.5" (800) | 26" (660) | 1 | 3.5" | 210 (95) |
| HLC-2127-6-6 † Double Compartment Split Cavity | 24 | 12 | 8 | 12 | 6 | 4 | 6 | (6) | 48 | 8 pr | 8 | 16 | 16 | 8 | 8 | 16 | 8 | 16 | 8 | 57.25" (1454) | 31.5" (800) | 26" (660) | 2 | 5" | 350 (159) |
| HLC-2127-9 Single Compartment | 18 | 12 | 8 | 9 | 6 | 4 | 3 | (3) | 36 | 6 pr | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 41" (1041) | 31.5" (800) | 26" (660) | 1 | 5" | 235 (107) |
| Quick Ship Item HLC-2127-9-9 † Double Compartment Split Cavity | 36 | 24 | 16 | 18 | 12 | 8 | 6 | (6) | 72 | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 73.25" (1861) | 31.5" (800) | 26" (660) | 2 | 5" | 430 (195) |

(A) Shelves are removable and adjustable. For 3 Shelves spaced equally, the distance between shelves is 5" on 6 models and 7.75" on 9 models respectively. Shelf Size: 21" x 27" (514mm x 680mm) *Additional shelves required to reach maximum 18" x 20" capacity.

(B) Optional adjustable tray slides accommodate:
 (1) 18" x 20", (1) Baguette/round Bread Form 18" x 20",
 (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1,
 (1) Multi-Pan. *No shelves are provided with optional adjustable tray/pans slides.

(C) Capacities based on stacking plates on 2 shelves (per compartment)

† Split Cavity provides 2 individual compartments, each with separate controls.

HLC-2127 models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"] optional accessories.
 Stackable Design [add "S"] is available on HLC-2127-6 and HLC-2127-9. Order appropriate stacking hardware.
 Consult factory and please indicate top or bottom placement.

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Magnetic Work Flow Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable
- ✓ Fixed Rack
- ✓ Standard Shelves Provided
- ✓ Field Reversible Doors
- ✓ Tri-Directional Power Cord

POPULAR MODEL ★

HLC-2127-9-9
 Quick Ship Item
 Split Cavity

Two individually controlled, insulated warming compartments allow separation of menu items for different holding temperatures



RADIANT HEAT MODELS

Tray Servers "HLC-1826" Series

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SPEC SHEET



BULK FOOD HEATED HOLDING

CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard

| MODEL NUMBER | STANDARD FIXED SLIDES (in) @ 3" Spacings | | OPTIONAL ADJUSTABLE SLIDES (in) @ 3" Spacings | | | | | OVERALL EXTERIOR DIMENSIONS IN./mm (Height includes Casters) | | | CLASS 100 | SHIPPING WT. LBS. (KG) | |
|----------------------------------|--|-----------|---|-----------|-----------|--------|---------------|--|--------------|--------------|-----------|------------------------|-------------|
| | TRAY/PAN SLIDES PROVIDED | 18" x 26" | TRAY/PAN SLIDES PROVIDED | 12" x 20" | 14" x 18" | GN 1/1 | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | | | CASTER LEGS |
| | | | | | | | | | | | | | |
| HLC-1826-4UC Under Counter | 4 pr | 4 8 | 4 pr | 4 4 | 4 8 | 4 4 | 26" (660) | 32.25" (819) | 23.25" (591) | 1 | 3.5" | 160 (73) | |
| HLC-1826-4 Countertop | 4 pr | 4 8 | 4 pr | 4 4 | 4 8 | 4 4 | 25.75" (654) | 32.25" (819) | 23.25" (591) | 1 | 4 Legs | 160 (73) | |
| HLC-1826-8 Single Compartment | 8 pr | 8 16 | 8 pr | 8 8 | 8 16 | 8 8 | 38" (965) | 32.25" (819) | 23.25" (591) | 1 | 3.5" | 195 (88) | |
| HLC-1826-8-8 Split Cavity | 16 pr | 16 32 | 16 pr (8 est) | 16 16 | 16 32 | 16 16 | 71.25" (1810) | 32.25" (819) | 23.25" (591) | 2 | 5" | 365 (166) | |

Built-in Applications
Handy Line Compartments can be used without casters or legs for built-in applications or stacking units.

[A] Fixed slides accommodate one (1) 18" x 26" and two (2) 14" x 18".
 [B] Optional Tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1-1/2" centers. Tray-slides are adjustable.
 • Pass-thru Door [add "P"] is available on all model sizes. Tray-slides are adjustable.
 • See-thru Lexan Door [add "L"] is available on all model sizes.
 • Stackable Design [add "S"] is available on HLC-1826-4 and HLC-1826-8. Order appropriate stacking hardware. Consult factory and please indicate top or bottom placement.
 † Split Cavity provides 2 individual compartments, each with separate controls.



HLC-1826-8-8
Split Cavity

Two individually controlled, insulated warming compartments allow separation of menu items for different holding temperatures



ENERGY STAR MODEL

HLC-1826-4
Designed for
Countertop Application
Energy Star



SECTION 1 • BULK FOOD HEATED HOLDING

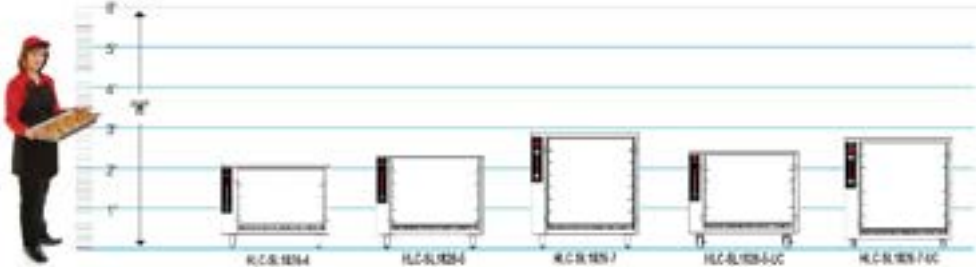
HOLD, TRANSPORT & SERVE

Side Load Tray Servers "HLC-SL1826" Series

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BULK FOOD HEATED HOLDING



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters (on Under Counter Units)
- ✓ Hi-Temp Door Gasket
- ✓ Magnetic Work Flow Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Fixed Rack
- ✓ Field Reversible Doors
- ✓ Tri-Directional Power Cord

| | | CAPACITIES 18" x 26" TRAYS | | | | | CLASS 100 | |
|---------------|-----------------------|----------------------------------|---------|---------------------|-----------|--|----------------|--------------------|
| | | STANDARD 3.71" FIXED SPACING (A) | | OPTIONAL 3" SPACING | | OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height includes Casters or Legs) | | |
| MODEL NUMBER | | 18 x 26 | 18 x 26 | HIGH "H" | DEEP "D" | WIDE "W" | CASTERS / LEGS | SHIP WT. LBS. (KG) |
| COUNTER TOP | < 34" HLC-SL1826-4 | 4 | 5 | 25.75" (654) | 22" (559) | 32.5" (826) | 4" LEGS | 170 (77) |
| | < 34" HLC-SL1826-6 | 5 | 6 | 28.75" (730) | 22" (559) | 32.5" (826) | 4" LEGS | 175 (79) |
| | < 34" HLC-SL1826-7 | 7 | 8 | 35.25" (895) | 22" (559) | 32.5" (826) | 4" LEGS | 195 (88) |
| UNDER COUNTER | < 34" HLC-SL1826-5-UC | 5 | 6 | 29" (737) | 22" (559) | 32.5" (826) | 3.5" ALL Sides | 175 (79) |
| | < 34" HLC-SL1826-7-UC | 7 | 8 | 33.75" (857) | 22" (559) | 32.5" (826) | 2" ALL Sides | 195 (88) |

[A] Fixed slides accommodate one (1) 18" x 26". Fixed spacing of 3.71" are standard. Specify other spacings at time of order.
 HLC-SL1826 models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"]. Note: Lexan Door is standard on non-UC models.
 Additionally, all HLC-SL1826 models are available with casters or legs.

HLC-SL1826-5
Designed for Counter Top Application
Shown with Optional Accessory Lexan Door



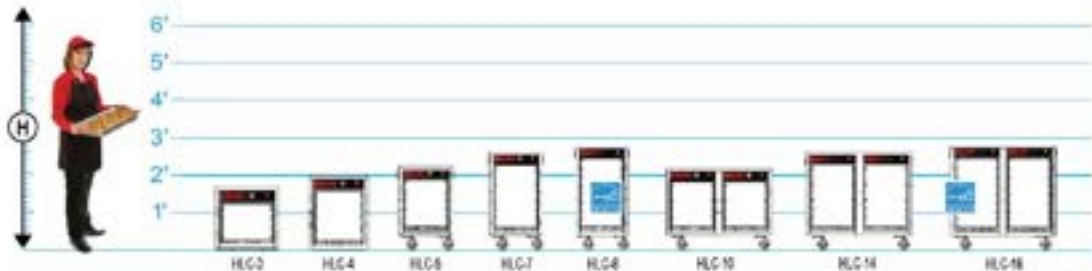
HLC-SL1826-5-UC
Designed for Under Counter Application



RADIANT HEAT MODELS

Pan Servers "HLC" Series

SCAN TO DOWNLOAD SPEC SHEET  



BULK FOOD HEATED HOLDING

| MODEL NUMBER | CAPACITIES OF 12" x 20" or GN 1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) with Optional Accessories | | | |
|-------------------|--|-------------------|-------------------|----------------------|-------------------|-------------------|--|--------------|-------------|--------------|--------------------------|----------------------|--|----------------------------------|----------------------------------|-----------|
| | 2.825" FIXED SPACING | | | 96.7mm FIXED SPACING | | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE (all swivel) | SHIP WT. (LBS. (KG)) | HEIGHT WITH OMITTING CASTERS | DEPTH WITH OPTIONAL PADDLE LATCH | WIDTH WITH OPTIONAL DROP HANDLES | |
| | DEPTH 12" x 20" PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | DEPTH 12" x 20" PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | | | | | | | | | | |
| All Models <34" | | | | | | | | | | | | | | | | |
| COUNTERTOP MODELS | HLC-3 | 3 | 1 | 1 | 3 | 1 | 1 | 18.5" (419) | 28.5" (673) | 17" (432) | 1 | N/A | 100 (45) | 16.5" (419) | 25.5" (648) | 18" (457) |
| | HLC-4 | 4 | 2 | 1 | 4 | 2 | 1 | 19" (483) | 28.5" (673) | 17" (432) | 1 | N/A | 110 (50) | 19" (483) | 25.5" (648) | 18" (457) |
| Quick Ship Item | HLC-5 | 5 | 2 | 2 | 5 | 2 | 2 | 25.75" (654) | 28.5" (673) | 17" (432) | 1 | 3.5" | 190 (86) | 21" (533) | 25.5" (648) | 18" (457) |
| | HLC-7 | 7 | 3 | 2 | 7 | 3 | 2 | 30.75" (781) | 28.5" (673) | 17" (432) | 1 | 3.5" | 140 (64) | 26.25" (667) | 25.5" (648) | 18" (457) |
| Quick Ship Item | HLC-8 | 8 | 4 | 3 | 8 | 4 | 3 | 33.5" (851) | 28.5" (673) | 17" (432) | 1 | 3.5" | 150 (68) | 28.75" (730) | 25.5" (648) | 18" (457) |
| | HLC-10 | 10 | 4 | 4 | 10 | 4 | 4 | 25.75" (654) | 28.5" (673) | 34" (864) | 2 | 3.5" | 190 (86) | 21" (533) | 25.5" (648) | 35" (889) |
| HLC-14 | 14 | 6 | 4 | 14 | 6 | 4 | 30.75" (781) | 28.5" (673) | 34" (864) | 2 | 3.5" | 210 (95) | 26" (660) | 25.5" (648) | 35" (889) | |
| HLC-16 | 16 | 8 | 6 | 16 | 8 | 6 | 33.5" (851) | 28.5" (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.
 * Pass-Through 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.
 * Quick Ship available only on standard models. See quick ship terms and conditions.

POPULAR MODELS

Handy Line Compartments are low profile.



HLC-5
Quick Ship Item

HLC-8
Quick Ship Item
Energy Star

HLC-16
Energy Star



SECTION 1 • BULK FOOD HEATED HOLDING

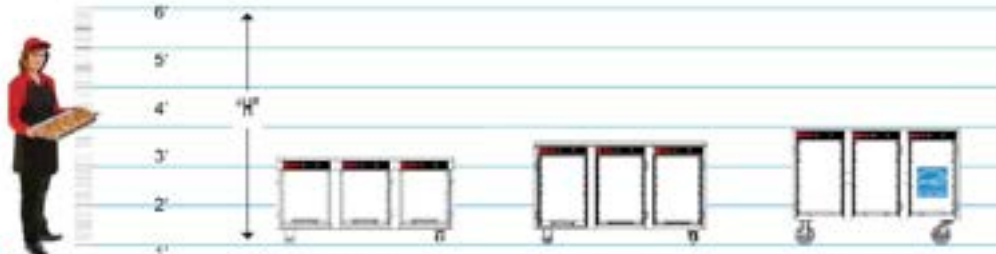
HOLD, TRANSPORT & SERVE

Pan Server Workstations
“HLC-H” Series



BULK FOOD HEATED HOLDING

Create your own work station!



| MODEL NUMBER | CAPACITIES OF 12" x 20" or GN 1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE (all incl) | CLASS 100 SHIP WT. (LB) (KG) |
|--------------|--|-------------------|-------------------|-----------------------|-------------------|-------------------|--------------------------------------|-------------|------------|------------------------|------------------------------|
| | 2,625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDE "W" | | |
| | DEPTH 12" x 20" PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | | | | | |
| HLC-6H-15 | 16 | 6 | 6 | 16 | 6 | 6 | 25.5" (648) | 27.5" (698) | 52" (1321) | 3.5" | 250 (117) |
| HLC-7H-21 | 21 | 9 | 6 | 21 | 9 | 6 | 30.75" (781) | 27.5" (698) | 52" (1321) | 3.5" | 290 (131) |
| HLC-8H-24 | 24 | 12 | 9 | 24 | 12 | 9 | 36.25" (921) | 27.5" (698) | 52" (1321) | 6" | 310 (140) |

[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.
• HLC Models are available with a Pass-thru Door [add 'P'] and See-thru Lexan Door [add 'L']



ENERGY STAR MODEL



- HLC-8H-24** Use this generous 52"x 27.5" stainless steel top as a work surface, increasing operational efficiency in a variety of applications
- Accommodates shallow and deep 12"x 20" pans, 18"x 13" trays and GN 1/1 containers.
- Unique pan slides racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- Three individual and independently controlled compartments allow users to serve combinations of food from the same versatile work station



RADIANT HEAT MODELS

Wet Serving Wells & Heated Compartments "HLC-W-DRN" Series



BULK FOOD HEATED HOLDING

Mobile Serving Station provides heated top serving wells & heated lower compartments

| MODEL NUMBER | DEPTH OF WELL | NO. OF WELLS | CAPACITIES OF 12" x 20" or GM 1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | | |
|-------------------|---------------|--------------|--|-------------------|-------------------|-----------------------|-------------------|-------------------|--|-------------|----------------|--------------|-------------|-------------------|
| | | | 2.625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDTH "W" | NO. OF DOORS | CASTER SIZE | NET WT. LBS. (KG) |
| | | | DEPTH 12" x 20" PANS | DEPTH GM 1/1 PANS | | 66mm | 100mm | 150mm | | | | | | |
| HLC-1W6-7H-7-DRN | 6.5" (165) | 1 | 7 | 3 _{pan} | 2 _{pan} | 7 | 3 _{pan} | 2 _{pan} | 37.25 (940) | 27.5" (698) | 17" (432) | 1 | 5" | 190 (86) |
| HLC-2W6-7H-14-DRN | 6.5" (165) | 2 | 14 | 6 _{pan} | 4 _{pan} | 14 | 6 _{pan} | 4 _{pan} | 37.25 (945) | 27.5" (698) | 35" (889) | 2 | 5" | 280 (127) |
| HLC-3W6-7H-21-DRN | 6.5" (165) | 3 | 21 | 9 _{pan} | 6 _{pan} | 21 | 9 _{pan} | 6 _{pan} | 37.25 (945) | 27.5" (698) | 51.5" (1308) | 3 | 5" | 440 (200) |
| HLC-4W6-7H-28-DRN | 6.5" (165) | 4 | 28 | 12 _{pan} | 8 _{pan} | 28 | 12 _{pan} | 8 _{pan} | 37.25 (945) | 27.5" (698) | 68.75" (1746) | 4 | 5" | 615 (279) |
| HLC-5W6-7H-35-DRN | 6.5" (165) | 5 | 35 | 15 _{pan} | 10 _{pan} | 35 | 15 _{pan} | 10 _{pan} | 37.25 (945) | 27.5" (698) | 86" (2184) | 5 | 5" | 790 (340) |
| HLC-6W6-7H-42-DRN | 6.5" (165) | 6 | 42 | 18 _{pan} | 12 _{pan} | 42 | 18 _{pan} | 12 _{pan} | 37.25 (945) | 27.5" (698) | 103.25" (2623) | 6 | 5" | 850 (386) |

[A] Combinations of deep and shallow pans may be fitted with varying capacities. Also accommodates one (1) 18" x 12" x 1 1/2" tray per set of slides.

[B] Custom pan spacings are available to increase the capacity of the deeper pans: 12" x 20" x 4", 12" x 20" x 6", and GM 1/1 containers.

Custom Configurations are available to vary number of heated and ambient sections. Consult factory.



HLC-3W6-7H-21-DRN
Shown With Optional Accessories Full Perimeter Bumper, Sneeze Guard and Tray Slide Shelf

Each top serving well and lower compartment is controlled separately

Serving wells include drain system with shut-off valve



SECTION 1 • BULK FOOD HEATED HOLDING

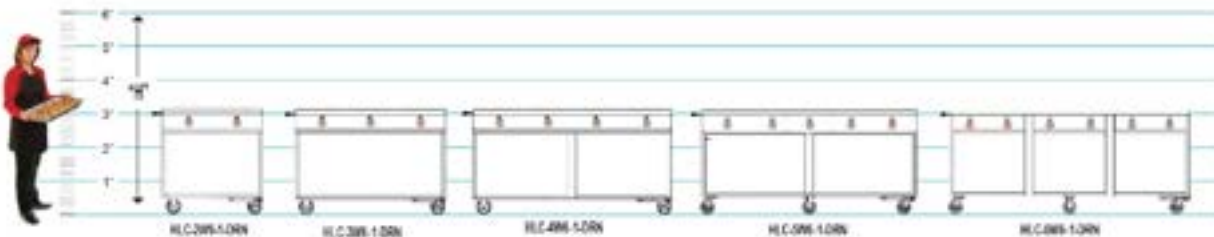
HOLD, TRANSPORT & SERVE

Wet Serving Wells (w/Open Base) "HLC-W" Series

SCAN TO
DOWNLOAD
SPEC SHEET



BULK FOOD HEATED HOLDING



| MODEL NUMBER | DEPTH OF WELL (MM) | NUMBER OF WELLS | STORAGE CAPACITY Height x Depth x Width | OVERALL EXTERIOR DIMENSIONS IN (mm) (Height includes Casters) | | | CASTER SIZE | CLASS 100 SHIP WT. LBS. (KG) |
|---------------|--------------------|-----------------|--|--|-------------|--------------|-------------|---------------------------------|
| | | | | HGT "H" | DEEP "D" | WIDTH "W" | | |
| HLC-2W6-1-DRN | 6.5" (165) | 2 | 21.25" x 27.25" x 31" (8.31 CU.FT.) | 37.25 (946) | 27.5 (698) | 34.25 (870) | 5" | 205 (93) |
| HLC-3W6-1-DRN | 6.5" (165) | 3 | 21.25" x 27.25" x 40" (12.65 CU.FT.) | 37.25 (946) | 27.5 (698) | 51.5 (1308) | 5" | 300 (136) |
| HLC-4W6-1-DRN | 6.5" (165) | 4 | 21.25" x 27.25" x 46.5" (17.56 CU.FT.) | 37.25 (946) | 27.5 (698) | 68.75 (1746) | 5" | 460 (209) |
| HLC-5W6-1-DRN | 6.5" (165) | 5 | 21.25" x 27.25" x 70" (26.12 CU.FT.) | 37.25 (946) | 27.5 (698) | 77.5 (1969) | 5" | 560 (254) |
| HLC-6W6-1-DRN | 6.5" (165) | 6 | 21.25" x 27.25" x 82.5" (32.57 CU.FT.) | 37.25 (946) | 27.5 (698) | 86 (2184) | 5" | 650 (295) |



Heavy-duty, mobile server takes the food whenever and wherever you need it to go!



HLC-4W6-1-DRN

These open base units offer maximum flexibility for serving applications, allowing ample room for storage and transport to make your food service complete

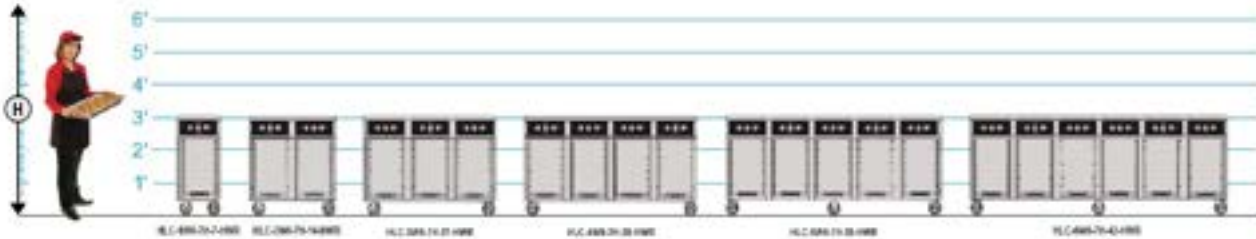
Individually controlled heated wells with up-front, easy to read and set, controls that are recessed protected

Serving wells include drain system with shut-off valve



RADIANT HEAT MODELS

Dry Serving Wells & Heated Compartments "HLC-W-HWR" Series



BULK FOOD HEATED HOLDING

[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.

[B] Custom pan spacings are available to increase the capacity of the deeper pans: 12" x 20" x 4", 12" x 20" x 6", and GN 1/1 containers.

Custom Configurations are available to vary number of heated and ambient sections. Consult factory.

| MODEL NUMBER | DEPTH OF WELL | NO. OF WELLS | CAPACITIES OF 12" x 20" or GN 1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | SHIP WT. LBS. (KG) |
|-------------------|---------------|--------------|--|-------------------|-----|-----------------------|-------|-------|--------------------------------------|-------------|----------------|--------------|-------------|--------------------|
| | | | 2.625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HEIGHT "H" | DEEP "D" | WIDTH "W" | NO. OF DOORS | CASTER SIZE | |
| | | | DEPTH 12" x 20" PANS | DEPTH GN 1/1 PANS | | 65mm | 100mm | 150mm | | | | | | |
| HLC-1W6-7H-7-HWR | 6.5" (165) | 1 | 7 | 3m | 2m | 7 | 3m | 2m | 37.25 (946) | 27.5" (698) | 17" (432) | 1 | 5" | 190 (86) |
| HLC-2W6-7H-14-HWR | 6.5" (165) | 2 | 14 | 6m | 4m | 14 | 6m | 4m | 37.25 (946) | 27.5" (698) | 35" (889) | 2 | 5" | 280 (127) |
| HLC-3W6-7H-21-HWR | 6.5" (165) | 3 | 21 | 9m | 6m | 21 | 9m | 6m | 37.25 (946) | 27.5" (698) | 51.5" (1308) | 3 | 5" | 440 (200) |
| HLC-4W6-7H-28-HWR | 6.5" (165) | 4 | 28 | 12m | 8m | 28 | 12m | 8m | 37.25 (946) | 27.5" (698) | 68.75" (1745) | 4 | 5" | 615 (279) |
| HLC-5W6-7H-35-HWR | 6.5" (165) | 5 | 35 | 15m | 10m | 35 | 15m | 10m | 37.25 (946) | 27.5" (698) | 86" (2184) | 5 | 5" | 750 (340) |
| HLC-6W6-7H-42-HWR | 6.5" (165) | 6 | 42 | 18m | 12m | 42 | 18m | 12m | 37.25 (946) | 27.5" (698) | 103.25" (2623) | 6 | 5" | 850 (388) |



No floor drain required!

Heated serving well with no water or need for floor drain saves time and money



HLC-2W6-7H-14-HWR



SECTION 1 • BULK FOOD HEATED HOLDING

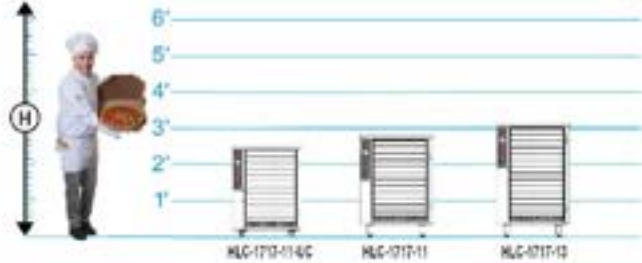
HOLD, TRANSPORT & SERVE

Heated Display Cabinets "HLC-1717" Series



BULK FOOD HEATED HOLDING

Visibly Hold pizza, convenience and merchandising items hot and fresh



| MODEL NUMBER | CAPACITIES | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | |
|--|---|---------------------------------|--------------------------------------|-----------|-------------|------------------|--------------------|--------------------|
| | NUMBR OF SHELVES AT 2" SPACINGS [A] (51 mm) | SHELF SIZE [B] | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS [C] | CASTERS & LEGS [D] | SHIP WT. LBS. (KG) |
| <34" COUNTERTOP HLC-1717-11-UC | 11 Shelves | 17.25" x 17.25" (438mm x 438mm) | 31" (787) | 22" (559) | 23.5" (597) | 1 | 2" Casters Swivel | 160 (73) |
| <34" COUNTERTOP HLC-1717-11 | 11 Shelves | 17.25" x 17.25" (438mm x 438mm) | 32.5" (726) | 22" (559) | 23.5" (597) | 1 | 4" Legs Adjustable | 185 (75) |
| <34" COUNTERTOP HLC-1717-13 | 13 Shelves | 17.25" x 17.25" (438mm x 438mm) | 36.75" (933) | 22" (559) | 23.5" (597) | 1 | 4" Legs Adjustable | 180 (82) |

[A] Shelves can slide in and out on the shelf rack assembly and are removable. Ledges are 5" and are at 2" fixed spacings.
 [B] Each shelf holds (1) 17" Pizza (open or boxed - max box height 1.625" (41mm)).
 [C] All HLC-1717 models are available with the Pass-thru Door (add "P") optional accessory.
 [D] All HLC-1717 models are available with casters or legs.



- See-thru Lexan door standard on countertop models - provides high visibility for hot and fresh items
- Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers of various heights
- Versatile with shelves to accommodate a wide variety of items

HLC-1717-13
Counter Top Display Merchandiser



RADIANT HEAT MODELS

Chip Warmer "HMC" Series



Compact, high volume warmer serves bulk tortilla chips



BULK FOOD HEATED HOLDING

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Legs) | | | NO. OF DOORS | LED SIZE | CLASS 100 |
|--------------|--|-----------------|-----------------|--------------|----------|--------------------|
| | HIGH "H" | DEEP "D" | WIDE "W" | | | SHIP WT. LBS. (KG) |
| HMC-230 | 28.5" (724) | 25.75" (654) | 25.25" (641) | 2 | 4" | 165 (75) |

Flip-Up & Flip-Down Lexan doors with snap-locks open for easy loading, serving and refilling



15 Gallon Capacity is the perfect size for smaller volume operations or volume feeders with constant replenishment, restaurants and food court operations

Wire shelf keeps pre-assembled supply ready-to-serve

HMC-230
Shown on top of OTR-15-MSWT (each sold separately)

Learn more about the OTR-MSWT Series on **Page 93** of this Catalog



SECTION 2• MOISTURE HOLDING CABINETS

HOLD, TRANSPORT & SERVE

MOISTURE HOLDING CABINETS



Moisture Holding Cabinets to Hold, Transport & Serve

All food products contain water. Surrounding food with a balanced humidity level at a safe holding temperature is your primary goal.

Better tasting food -
Better food safety!



SIDE-BY-SIDE COMPARISON



GENERAL PURPOSE

PASSIVE HUMIDITY



UHS-12

HUMITEMP

Short-Term Heated Holding

- Manual Analog Dial-Face Controls
- Short-Term Holding
- Dry Heat or Low Range Humidity
- Add Water to Pan to Achieve Moisture Amplification or Use Dry Heat
- No Humidity Display
- Analog Thermometer Temperature Display
- Performance is User Intuitive
- Mobile / Transport Unit
- Handles and Full Perimeter Bumper
- Fully Insulated



HOLDING FOR MOISTURE SENSITIVE FOODS

ADJUSTABLE HUMIDITY



MTU-12

MOISTURETEMP

Medium-Term Heated & Moisture Holding

- Electronic Controls
- Short to Medium-Term Holding
- Dry Heat to High Range Humidity
- Add Water to Pan to Achieve Moisture Amplification or Use Dry Heat
- No Humidity Display
- Digital Thermometer Temperature Display
- Performance is User Intuitive
- Stationary Unit on Casters
- Recessed Hand Grips
- Fully Insulated



EXTENDED HOLDING

PRECISION HUMIDITY



PHTT-12

CLYMATE IQ

Short to Long-Term Heated & Moisture Holding

- Advanced Electronic Controls
- Short to Long-Term and Prolonged Holding
- Low to High Range Humidity
- Precision Humidity Control
- Digital Temperature Display
- Digital Humidity Display
- Performance is Electronically Intuitive
- Stationary Unit on Casters
- Low Water Alarm & Low Heat Alarm
- Recessed Hand Grips
- Fully Insulated

MOISTURE HOLDING CABINETS



SECTION 2 • MOISTURE HOLDING CABINETS

HOLD, TRANSPORT & SERVE

CLYMATE IQ®

Precision Heated & Humidified Holding Cabinet

Clymate IQ® Cabinets start by quickly getting up to the programmed heat & humidity levels, twice as fast as the competition! Our Intuitive Clymate Control Technology® automatically maintains the set levels of heat & humidity. Proper levels inside the unit means food is held under precise conditions, resulting in less waste.

MOISTURE HOLDING CABINETS



**PHTT-4
UNIVERSAL SERVER**



CLYMATE IQ® FEATURES

The Clymate IQ® Cabinet takes the guesswork out of holding foods and provides superb results every time



Self-Closing Hinges are Designed to Pull a Door Shut After it has Been Opened and Released, Avoiding Loss of Heat & Humidity

Magnetic Work Flow Handle

Drip Trough is Full Width of Cabinet

PHTT-1220-7-UC PAN SERVER

Stainless Steel, Inside & Out, Provides Maximum Reliability and Sanitation



MOISTURE HOLDING CABINETS

NEW Product Line
PHTT Drawer Series is perfect for Sous-Vide!



Tri-Directional Power Cord

PHTT-1DR-6SL DRAWERS (SIDE LOAD)



Easy Sliding Drawers are Removable for Easy Access to Water Fill & Cleaning

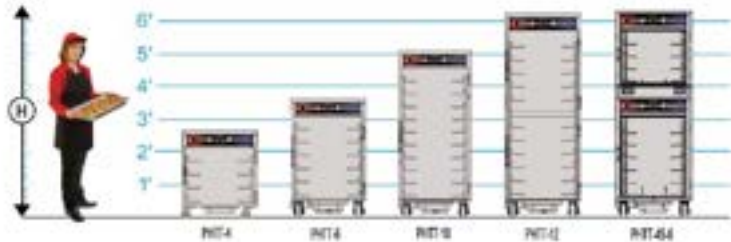
PHTT-3DR-6 DRAWERS



SECTION 2• MOISTURE HOLDING CABINETS

HOLD, TRANSPORT & SERVE

Universal Tray & Pan Servers
“PHTT” Series



MOISTURE HOLDING CABINETS

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Precision Recessed Controls
- ✓ Polyurethane Casters
- ✓ Recessed Hand Grips
- ✓ Eye-Level Controls
- ✓ Low Water Alarm
- ✓ Hi-Temp Door Gasket
- ✓ Full-Grip Door Latch
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 4.5”(114 mm) Spacings are Standard [A] | | | | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | | | | | | | | | | | |
|--|--|---------|---------|---------|---------|---------|---------|---|---------|---------|---------|---------|---------|---------|--------------------------------------|----------|-------------|--------------|-------------|---------------|--------|--------|----|----|---------------|--------------|--------------|---|------|-----------|
| | STANDARD CAPACITY @ 4.5” Spacings (114 mm) | | | | | | | OPTIONAL CAPACITY @ 3” Spacings (76 mm) | | | | | | | HIGH “H” | DEEP “D” | WIDE “W” | NO. OF DOORS | CASTER SIZE | SWT. LB. (KG) | | | | | | | | | | |
| | TRAY/PAN SIZES PROVIDED | 18 x 20 | 12 x 18 | 14 x 18 | 16 x 13 | 20 x 20 | 20 x 20 | TRAY/PAN SIZES PROVIDED | 18 x 20 | 12 x 18 | 14 x 18 | 16 x 13 | 20 x 20 | 20 x 20 | | | | | | | GN 1/1 | GN 2/1 | | | | | | | | |
| <34” PHTT-4 Under Counter | 4 pr | 4 | 0 | 0 | 0 | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6 pr (2 pr) | 6 | 12 | 12 | 6 | 12 | 12 | 6 | 32.25” (819) | 31.25” (794) | 27.75” (705) | 1 | 3.5” | 255 (116) |
| Star Ship PHTT-6 | 6 pr | 6 | 12 | 12 | 12 | 6 | 12 | 12 | 6 | 9 | 9 | 18 | 18 | 9 | 18 | 18 | 9 | 9 | 18 | 18 | 9 | 18 | 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 | 20 | 10 | 14 | 14 | 28 | 28 | 14 | 28 | 28 | 14 | 14 | 28 | 28 | 14 | 28 | 28 | 14 | 61” (1548) | 31.25” (794) | 27.75” (705) | 1 | 5” | 300 (136) |
| Star Ship PHTT-12 | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 24 | 12 | 17 | 17 | 34 | 34 | 17 | 34 | 34 | 17 | 17 | 34 | 34 | 17 | 34 | 34 | 17 | 74.5” (1892) | 31.25” (794) | 27.75” (705) | 2 | 5” | 420 (189) |
| PHTT-4S-6 Double Stack | 10 pr | 10 | 20 | 20 | 20 | 10 | 20 | 20 | 10 | 15 | 15 | 30 | 30 | 15 | 30 | 30 | 15 | 15 | 30 | 30 | 15 | 30 | 30 | 15 | 75.2” (1910) | 32” (812) | 27.75” (705) | 2 | 5” | 490 (222) |

[A] Universal Tray slides accommodate: (1) 18” x 20”, (2) 14” x 18”, (3) 12” x 20”, (4) 12” x 18”, (5) 20” x 20”, (6) 10” x 20”, (7) GN 1/1, (8) GN 2/1 tray/pans. Number of tray slides are listed above. Uprights punched on 1.5” (38 mm) centers. Tray slides are adjustable. Standard spacings are 4.5” (114 mm).

PHTT models are available with: Pass-Over Door (add “P”), Controlled Power Venting (add “CV”), Contact factory for overall dimensions. PHTT-4 is available with Backable Design (add “B”).

* PHTT-4 is an under counter model provided standard with all metal casters.

POPULAR MODELS ★



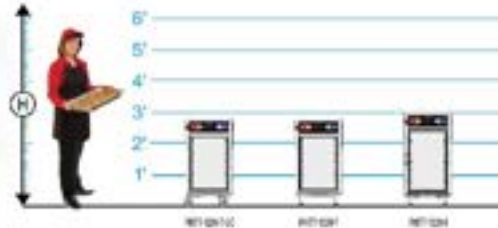
CLIMATE IQ
Controlled Venting Now Available
 Scan QR Code to Learn More



CLYMATE IQ MODELS

12" x 20" Pan Server "PHTT-1220" Series

SCAN TO
DOWNLOAD
SPEC SHEET



PHTT-1220-7
Under Counter or Counter-Top!

| MODEL NUMBER | CAPACITIES OF 12" x 20" or GN 5/11 PANS[A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF DOORS | CASTERS & LEGS | CLASS 100 SHIP WT. LBS. (KG) |
|------------------------------|--|---|---|------------------------|---|---|--------------------------------------|-------------|--------------|--------------|-------------------------|------------------------------|
| | 1.625" FIXED SPACINGS | | | 86.7 mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| | DEPTH 12" x 20" PANS | | | DEPTH GN 5/11 PANS | | | | | | | | |
| <34 PHTT-1220-7-UC | 7 | 3 | 2 | 7 | 3 | 2 | 33.75" (858) | 30.5" (775) | 18.25" (464) | 1 | 3.5" Casters All Swivel | 200 (91) |
| <34 PHTT-1220-7 | 7 | 3 | 2 | 7 | 3 | 2 | 33.5" (858) | 30.5" (775) | 18.25" (464) | 1 | 4" Legs Adjustable | 205 (93) |
| PHTT-1220-8 | 8 | 4 | 3 | 8 | 4 | 3 | 30" (762) | 30.5" (775) | 18.25" (464) | 1 | 4" Legs Adjustable | 215 (98) |

[A] Combinations of deep and shallow pans may be used with varying capacities.
*Also accommodates one (1) 18" x 13" x 1.25" tray per set of slides.
PHTT-1220-7-UC is a standard under counter model with all swivel casters.

MOISTURE HOLDING CABINETS

Drawers - 12" x 20" Pans Up To 6" Deep "PHTT-DR" Series

SCAN TO
DOWNLOAD
SPEC SHEET



PHTT-1DR-6



PHTT-2DR-6SL
Side Load Model!



| MODEL NUMBER | CAPACITIES OF 12" x 20" GN PANS | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 SHIP WT. LBS. (KG) |
|--------------|---------------------------------|----|----|-------------------|-------|-------|--------------------------------------|--------------|-------------|------------------------------|
| | 12" X 20" PAN DEPTH | | | GN 5/11 PAN DEPTH | | | HIGH "H" | DEEP "D" | WIDE "W" | |
| | 2.5" | 4" | 6" | 85mm | 100mm | 150mm | | | | |
| PHTT-1DR-6 | 1 | 1 | 1 | 1 | 1 | 1 | 22.25" (565) | 28.75" (730) | 18.5" (469) | 145 (66) |
| PHTT-2DR-6 | 2 | 2 | 2 | 2 | 2 | 2 | 31.25" (795) | 28.75" (730) | 18.5" (469) | 180 (82) |
| PHTT-3DR-6 | 3 | 3 | 3 | 3 | 3 | 3 | 40.25" (1022) | 28.75" (730) | 18.5" (469) | 220 (100) |
| PHTT-1DR-6SL | 1 | 1 | 1 | 1 | 1 | 1 | 22.25" (565) | 28.5" (725) | 26.5" (673) | 145 (66) |
| PHTT-2DR-6SL | 2 | 2 | 2 | 2 | 2 | 2 | 31.25" (795) | 28.5" (725) | 26.5" (673) | 180 (82) |
| PHTT-3DR-6SL | 3 | 3 | 3 | 3 | 3 | 3 | 40.25" (1022) | 28.5" (725) | 26.5" (673) | 220 (100) |

All models hold fractional hotel pans / combinations of 1/3, 1/2, 1/4 the size of a 12" x 20" hotel pan!

FOOD WARMING EQUIPMENT COMPANY, INC. | 800.222.4393 | SALES@FWE.COM | WWW.FWE.COM



SECTION 2• MOISTURE HOLDING CABINETS

HOLD, TRANSPORT & SERVE

MOISTURE TEMP

Built-in Humidity System balances moisture and air with controlled heat and humidity capabilities - allows for great control of holding food for longer holding periods



MOISTURE HOLDING CABINETS

Heated holding of some 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.



Easy to use - up-front and recessed electronic control panel has separate, easy to read and set, air moisture and air temperature controls

Integral recessed hand grips are formed in the unibody for long-term durability

Magnetic work flow door handle - magnetic operation eliminates the need for latch hardware and provides a cleaner look. Save time and money on replacement parts and maintenance fees; with no moving parts to bind or wear out!



**MTU-12
UNIVERSAL SERVER**



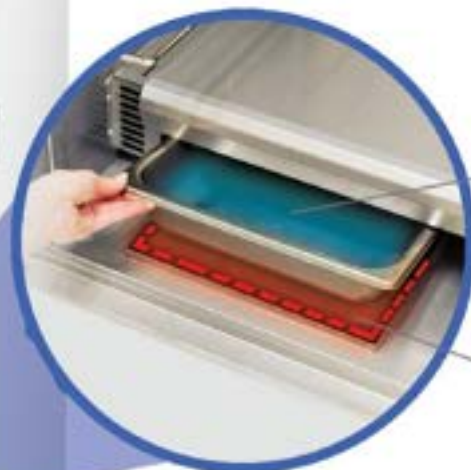
MOISTURE TEMP

Standard Features

Amplified Moisture Heated Holding Cabinet



**MT-1826-7-7
TRAY SERVER**



Large 12"x 20"
Removable Water
Reservoir

Heat Basin heats water
quickly and efficiently

MOISTURE HOLDING CABINETS

Constructed of Stainless Steel, with welded base frame for added strength and durability; Fully insulated cabinet and door provides energy efficient heating and longer holding times



**MT-1220-15
PAN SERVER**

Tri-Directional power cord pocket allows plug-in placement flexibility



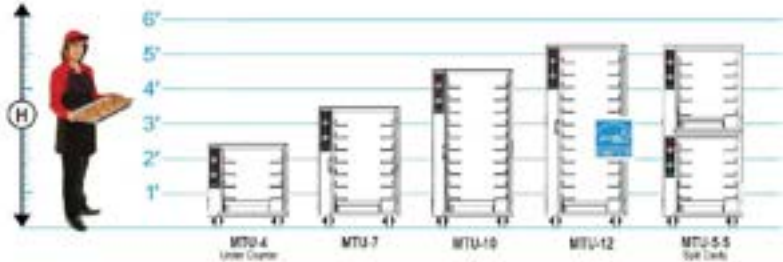
Built-in drip trough entraps residual water moisture. Remove plug to drain trough



SECTION 2• MOISTURE HOLDING CABINETS

HOLD, TRANSPORT & SERVE

Universal Tray & Pan Servers
“MTU” Series



MOISTURE HOLDING CABINETS

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters
- ✓ Recessed Hand Grips
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Electronic Controls
- ✓ Control Heat / Humidity Independently
- ✓ Hi-Temp Door Gasket
- ✓ Magnetic Work Flow Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides
- ✓ Removable Water Reservoir
- ✓ Drip Trough & Plug

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF DOORS | CASTER SIZE | SNP WT. LBS. (KG) |
|------------------------------------|---|-----------|-----------|-----------|----------|-----------|--|-----------|-----------|-----------|----------|-----------|--------------------------------------|--------------|--------------|--------------|-------------|-------------------|
| | STANDARD CAPACITY @ 4.8" Spacings(114 mm) | | | | | | OPTIONAL CAPACITY @ 3" Spacings(76 mm) | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| | TRAY/PAN SLIDES PROVIDED | 18" x 26" | 12" x 20" | 14" x 14" | 14" x 7" | 10" x 20" | TRAY/PAN SLIDES REQUIRED (Additional) | 18" x 26" | 12" x 20" | 14" x 14" | 14" x 7" | 10" x 20" | | | | | | |
| MTU-4 (B) Under Counter | 4 pr | 4 | 8 | 8 | 4 | 4 | 6 pr (2 pr) | 6 | 12 | 12 | 6 | 6 | 31.25" (794) | 32.25" (819) | 29.75" (756) | 1 | 3.5" | 235 (107) |
| MTU-7 | 7 pr | 7 | 14 | 14 | 7 | 7 | 10 pr (3 pr) | 10 | 20 | 20 | 10 | 10 | 46.5" (1181) | 32.25" (819) | 29.75" (756) | 1 | 5" | 250 (113) |
| MTU-10 | 10 pr | 10 | 20 | 20 | 10 | 10 | 15 pr (5 pr) | 15 | 30 | 30 | 15 | 15 | 60" (1524) | 32.25" (819) | 29.75" (756) | 1 | 5" | 265 (129) |
| MTU-12 | 12 pr | 12 | 24 | 24 | 12 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 17 | 17 | 69" (1753) | 32.25" (819) | 29.75" (756) | 1 | 5" | 375 (170) |
| MTU-12P Pass-thru | 12 pr | 12 | 24 | 24 | 12 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 17 | 17 | 69" (1753) | 34.75" (883) | 29.75" (756) | 2 | 5" | 420 (191) |
| MTU-5-5 (C) Split Cavity | 10 pr (5 ea) | 10 | 20 | 20 | 10 | 10 | 14 pr (4 pr) | 14 | 28 | 28 | 14 | 14 | 70" (1778) | 32.25" (819) | 29.75" (756) | 2 | 5" | 385 (175) |

[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 14", (2) 12" x 20", (2) 14" x 14", (1) 20" x 22", (2) 10" x 20" trays / pans. Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Standard spacings are 4.5" (114 mm).
 [B] MTU-4 is an under counter model provided standard with all swivel casters.
 [C] MTU-5-5 Split Cavity Capacity: provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.
 All MTU models are available with: Pass-thru Door [add "P"], See-thru Lean Door [add "L"], Dutch Doors [add "D"]
 Note: Dutch Doors and 2 half size doors only available on full-size models.

POPULAR MODELS ★



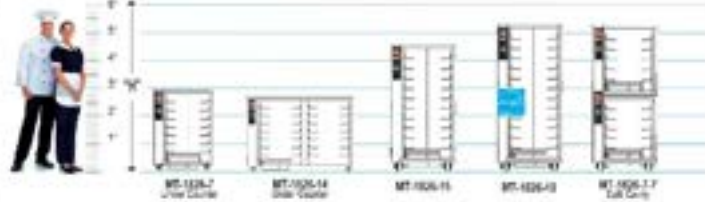
MOISTURE TEMP MODELS

18" x 26" Tray Server "MT-1826" Series



POPULAR MODEL

MT-1826-7
Fits Under Counter



[A] Tray-slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays and / or pans.

Uprights punched on 1-1/2" centers. Tray-slides are adjustable.

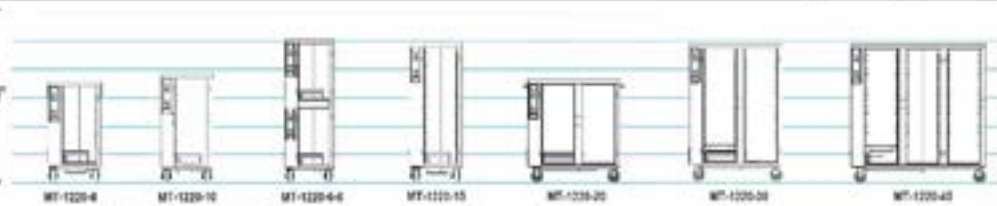
MT-1826 models are available with the Pass-thru Door [add "P"] and see-thru Lexan Door [add "L"] optional accessories. Note: Dutch Doors are 2 half size doors available on full-size models [add "D"].

MT-1826-7-T Split Cavity Capacity: provides 2 compartments, each with separate controls; 6 pair of tray slides are provided in each compartment. *MT-1826-7 and MT-1826-14 are standard with all swivel casters.

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 4" Spacings are Standard [A] | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | |
|--------------------------------|--|---------|---------|---------|----------------------------------|------------------------------------|---------|--|----------|----------|--------------|--------------|--------------|--------------------|---------|-----------|
| | STANDARD CAPACITY: @ 4" Spacings | | | | OPTIONAL CAPACITY: @ 2" Spacings | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | GN 1/1 | TRAY/PAN SLIDES REQUIRED (Minimal) | 18 x 26 | | | | | | | | 12 x 20 | 14 x 18 |
| < 34" MT-1826-7 Under Counter | 8 pr | 6 | 5 | 10 | 5 | 7 pr (2 pr) | 7 | 7 | 14 | 7 | 33.75" (857) | 32.25" (819) | 27.25" (692) | 1 | 3.5" | 230 (104) |
| < 34" MT-1826-14 Under Counter | 10 pr | 10 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 14 | 28 | 14 | 33.75" (857) | 32.25" (819) | 49.5" (1257) | 2 | 3.5" | 320 (145) |
| MT-1826-15 | 10 pr | 10 | 10 | 20 | 10 | 15 pr (5 pr) | 15 | 15 | 30 | 15 | 60" (1524) | 32.25" (819) | 27.25" (692) | 1 | 5" | 280 (127) |
| MT-1826-18 | 12 pr | 12 | 12 | 24 | 12 | 18 pr (6 pr) | 18 | 18 | 36 | 18 | 60" (1524) | 32.25" (819) | 27.25" (692) | 1 | 5" | 285 (129) |
| MT-1826-7-T Split Cavity | 10 pr (5 ea) | 10 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 14 | 28 | 14 | 60" (1524) | 32.25" (819) | 27.25" (692) | 2 | 5" | 390 (177) |

MOISTURE HOLDING CABINETS

12" x 20" Pan Server "MT-1220" Series



MT-1220-15

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory. Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides.

All MT-1220 models are available with the Pass-thru Door [add "P"] and see-thru Lexan Door [add "L"] optional accessories. Note: Dutch Doors are 2 half size doors available on full-size models [add "D"].

MT-1220-4-6 Split Cavity Capacity: provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment. *MT-1220-20, MT-1220-30 and MT-1220-45 are standard with all swivel casters.

| MODEL NUMBER | CAPACITIES OF 12" x 20" or GN 1/1 PANS [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
|--------------------------|--|-------------------|-------------------|-----------------------|----------|----------|--|-------------|--------------|-----------|--------------|-------------|--------------------|
| | 2.625" FIXED SPACINGS | | | 66.7mm FIXED SPACINGS | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| | DEPTH 12" x 20" PANS | DEPTH GN 1/1 PANS | DEPTH GN 1/1 PANS | 88mm | 100mm | 150mm | | | | | | | |
| MT-1220-8 | 8 | 4 | 2 | 8 | 4 | 2 | 39.5" (1003) | 26.5" (673) | 21.5" (546) | 1 | 5" | 170 (77) | |
| MT-1220-10 | 10 | 5 | 3 | 10 | 5 | 3 | 45.5" (1000) | 26.5" (673) | 21.5" (546) | 1 | 5" | 190 (86) | |
| MT-1220-4-6 Split Cavity | 12 (6 ea) | 6 (3 ea) | 4 (2 ea) | 12 (6 ea) | 6 (3 ea) | 4 (2 ea) | 63.5" (1613) | 26.5" (673) | 21.5" (546) | 2 | 5" | 265 (116) | |
| MT-1220-15 | 16 | 7 | 5 | 16 | 7 | 5 | 57.5" (1461) | 26.5" (673) | 21.5" (546) | 1 | 5" | 245 (111) | |
| MT-1220-20 | 20 | 10 | 6 | 20 | 10 | 6 | 43" (1092) | 26.5" (673) | 38.5" (978) | 2 | 5" | 320 (145) | |
| MT-1220-30 | 30 | 14 | 10 | 30 | 14 | 10 | 57.5" (1461) | 26.5" (673) | 38.5" (978) | 2 | 5" | 350 (159) | |
| MT-1220-45 | 46 | 21 | 15 | 46 | 21 | 15 | 57.5" (1461) | 26.5" (673) | 55.5" (1410) | 3 | 5" | 450 (204) | |



SECTION 3 • PROOFER / HEATER CABINETS

HOLD, TRANSPORT & SERVE

PROOFER HEATER

Proofer and amplified moisture heated holding. Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food for longer holding periods



Upfront & Recessed Panel has Separate Air Moisture & Air Temperature Controls

Large 12"x 20" Removable Water Reservoir

Heat Basin heats water quickly and efficiently

Built-In Drip Trough to Entrap Residual Water Moisture

PHU-12
UNIVERSAL SERVER

ENERGY STAR

PROOFER / HEATER CABINETS

PROOFER / HEATER DUAL PURPOSE CABINET

www.FWE.com



PROOFER HEATER SYSTEM & STANDARD FEATURES

Standard Features



PH-1826-15

Shown with Optional Accessory Full See-Thru Lexan Door

TRAY SERVER



Recessed Hand Grips are Flush in the Wall & Streamline Unit for Reduced Footprint



ETC-UA-4PH

(Under Counter)

TRAY SERVER



PH-BCC-FS

Shown with Optional Accessory Right Hand Hinging

BAKE CENTER COMPANION



PROOFER / HEATER CABINETS

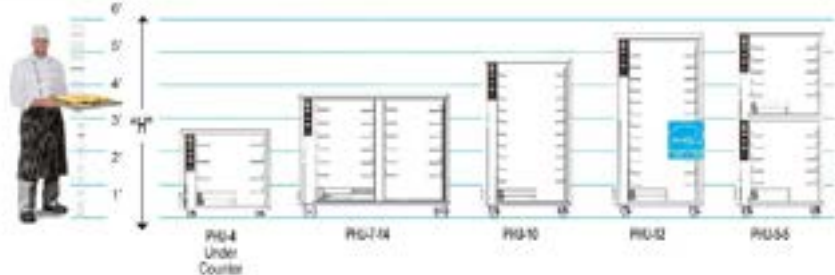


SECTION 3 • PROOFER / HEATER CABINETS

HOLD, TRANSPORT & SERVE

Universal Tray & Pan Server "PHU" Series

SCAN TO
DOWNLOAD
SPEC SHEET



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters
- ✓ Recessed Hand Grips
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Individual Heat / Moisture Controls
- ✓ Hi-Temp Door Gasket
- ✓ Antimicrobial Door Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides
- ✓ Removable Humidity Pan
- ✓ Field Reversible Door



| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 4.5" (114 mm) Spacings are Standard (A) | | | | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | | | |
|-------------------------|---|---------------------|---------------------|---------------------|---------------------|---------------------|--------------------|---|-----------------------|---------------------|---------------------|---------------------|---------------------|--------------------|--------------------------------------|----------------|---------------|-----------------|-----------------|----------------------------|------|-----------|
| | STANDARD CAPACITY @ 4.5" Spacings (114 mm) | | | | | | | OPTIONAL CAPACITY @ 3" Spacings (76 mm) | | | | | | | HGH " / mm | DEPT " / mm | WDE " / mm | NO. OF DOORS | CAS-TER SIZE | SHP WT. LBS. (KG) | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 Burgerts | 12 x 26 Burgerts | 14 x 18 Burgerts | 12 x 21 Burgerts | 10 x 21 Burgerts | 8 x 21 Burgerts | TRAY/PAN SLIDES REQUIRED | 18 x 26 Additional | 12 x 26 Burgerts | 14 x 18 Burgerts | 12 x 21 Burgerts | 10 x 21 Burgerts | 8 x 21 Burgerts | | | | | | | | |
| PHU-4 Under Counter | 4 pr | 4 | 4 | 8 | 8 | 8 | 4 | 4 | 6 pr (2 pr) | 6 | 6 | 12 | 12 | 12 | 6 | 6 | 31.25" (845) | 31.25" (794) | 29.75" (756) | 1 | 3.5" | 235 (107) |
| PHU-7-14 | 14 pr | 14 | 14 | 28 | 28 | 28 | 14 | 14 | 20 pr (6 pr) | 20 | 20 | 40 | 40 | 40 | 20 | 20 | 47" (1194) | 31.25" (794) | 54.75" (1391) | 2 | 6" | 420 (191) |
| PHU-10 | 10 pr | 10 | 10 | 20 | 20 | 20 | 10 | 10 | 15 pr (5 pr) | 15 | 15 | 30 | 30 | 30 | 15 | 15 | 60.25" (1530) | 31.25" (794) | 29.75" (756) | 1 | 5" | 285 (129) |
| PHU-12 | 12 pr | 12 | 12 | 24 | 24 | 24 | 12 | 12 | 17 pr (5 pr) | 17 | 17 | 34 | 34 | 34 | 17 | 17 | 60.25" (1734) | 31.25" (794) | 29.75" (756) | 1 | 5" | 375 (170) |
| PHU-12P | 12 pr | 12 | 12 | 24 | 24 | 24 | 12 | 12 | 17 pr (5 pr) | 17 | 17 | 34 | 34 | 34 | 17 | 17 | 60.25" (1759) | 32.75" (832) | 29.75" (756) | 2 | 5" | 420 (191) |
| PHU-5-5 Split Cavity | 10 pr (5 ea) | 10 | 10 | 20 | 20 | 20 | 10 | 10 | 14 pr (4 pr) | 14 | 14 | 28 | 28 | 28 | 14 | 14 | 60.25" (1759) | 31.25" (794) | 29.75" (756) | 2 | 5" | 385 (175) |

(A) Universal tray slides accommodate (1) 18" x 26", (2) 12" x 26", (2) 14" x 18", (2) 10" x 13", (1) 20" x 22", (2) 10" x 20", (2) GN 1/1 and (1) GN 2/1. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm). Uprights punched on 1.5" (38 mm) centers. Models are available with the Pass-thru Door [add "P"], See-thru Lexan Door [add "L"], and Dutch Doors [add "D"] optional accessories. Note: Dutch Doors are 2 half size doors only on full-size models. PHU-5-5 Split Cavity Capacity, provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment. *PHU-4 is standard with all swivel casters.

PROOFER / HEATER CABINETS

★ POPULAR MODEL

PHU-12
Quick Ship Item
Energy Star Certified



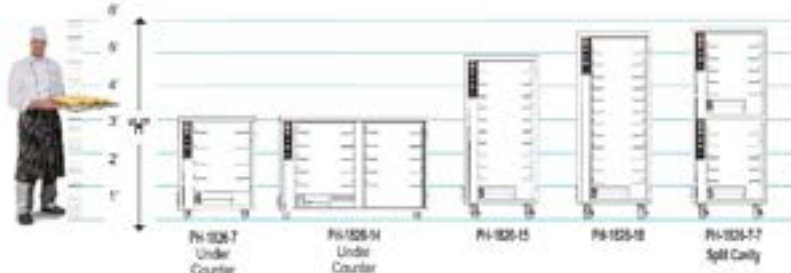
PHU-12P
Pass-thru Model
Shown with
Optional Accessory
Dutch Doors

PROOFER / HEATER MODELS

Tray Server "PH-1826" Series



Two Cabinets in One!
Dual-Purpose Cabinets
Proof & Heat - Eliminating
Costly Duplication of
Equipment



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters
- ✓ Recessed Hand Grips
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Individual Heat / Moisture Controls
- ✓ Hi-Temp Door Gasket
- ✓ Antimicrobial Door Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Removable Tray Slides/Uprights
- ✓ Adjustable Tray Slides
- ✓ Removable Humidity Pan
- ✓ Field Reversible Door

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | | | | |
|-----------------------------|---|---------|---------|---------|---------|--|--------------------------|------------|---------|---------|---|-------------|---------------|--------------|-------------|--------------|---------|-----------|
| | STANDARD CAPACITY @ 4.5" Spacings (114 mm) | | | | | OPTIONAL CAPACITY @ 3" Spacings (76 mm) | | | | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | SHP WT. (LB) | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 25 | Reggato | 11 x 20 | 14 x 11 | 10 | TRAY/PAN SLIDES REQUIRED | Additional | 18 x 25 | Reggato | | | | | | | 12 x 20 | 14 x 11 |
| PH-1826-7 Under Counter | 6 pr | 6 | 6 | 6 | 10 | 6 | 7 pr (2 pr) | 7 | 7 | 7 | 14 | 7 | 33.75" (857) | 31.25" (794) | 27" (686) | 1 | 3.5" | 220 (100) |
| PH-1826-14 Under Counter | 10 pr | 10 | 10 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 14 | 14 | 28 | 14 | 33.75" (857) | 31.25" (794) | 50" (1270) | 2 | 3.5" | 320 (145) |
| PH-1826-15 | 10 pr | 10 | 10 | 10 | 20 | 10 | 15 pr (5 pr) | 15 | 15 | 15 | 30 | 15 | 60.25" (1530) | 31.25" (794) | 27" (686) | 1 | 5" | 280 (127) |
| PH-1826-18 | 12 pr | 12 | 12 | 12 | 24 | 12 | 18 pr (6 pr) | 18 | 18 | 18 | 36 | 18 | 69.25" (1759) | 31.25" (794) | 27" (686) | 1 | 5" | 265 (129) |
| PH-1826-17 Split Cavity | 10 pr (5 ea) | 10 | 10 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 14 | 14 | 28 | 14 | 69.25" (1759) | 31.25" (794) | 27" (686) | 2 | 5" | 390 (177) |

[A] Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays/pans. Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm). Full-size PH-1826 models are available with the Dutch Doors ["D"] (2 half size doors) optional accessory. PH-1826 models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"] optional accessories. PH-1826-7-7 Split Cavity Capacity, provides 2 compartments, each with separate controls, 5 pair of tray slides are provided in each compartment. *PH-1826-7 and PH-1826-14 are under counter models provided standard with all swivel casters.

PROOFER / HEATER CABINETS



PH-1826-15
Shown with
Optional
Accessory
Full See-Thru
Lexan Door



PH-1826-7
Shown with Optional Accessories: Proofer Companion Rack, Left Hand Door Hinging, Magnetic Edgemount Door Handle & Full See-Thru Lexan Door

OTR-1826-7
Mobile Companion Rack accommodates 18" x 26" sheet trays, providing a resting place for recently proofed items or a staging area for the next proofing cycle



SECTION 3 • PROOFER / HEATER CABINETS

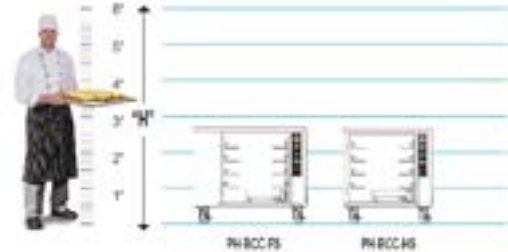
HOLD, TRANSPORT & SERVE

Bake Center Companion
Insulated "PH-BCC" Series



UNIVERSAL PROOFER/HEATER SUPPORTS THE FOLLOWING CONVECTION OVENS

- ↳ Bakers Pride
- ↳ Blodgett
- ↳ Garland
- ↳ Montague
- ↳ Southend
- ↳ Vulcan



This Multi-Purpose Cabinet is Built Specifically to Support the Weight of your Convection Oven while Providing a Built-in Proofing System - No Additional Stacking Kits Required

| MODEL NUMBER | CAPACITIES @ 4.5" SPACINGS ^(A) | | | | | | OVERALL EXTERIOR DIMENSIONS IN (MM), (Height Includes Casters) | | | CLASS 100 | | |
|---|---|---------|---------|---------|---------|---------|--|--------------|--------------|--------------|-------------|--------------------|
| | TRAY SLIDES PROVIDED ^(B) | 16 x 20 | 14 x 18 | 12 x 20 | 10 x 20 | 10 x 20 | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| PH-BCC-FS <small>for Full Size</small> | 4 pr | 4 | 8 | 8 | 4 | 8 | 33.25" (845) | 31.25" (794) | 38.25" (972) | 1 | 5" | 270 (122) |
| PH-BCC-HS <small>for half size</small> | 4 pr | 4 | 8 | 8 | 4 | 8 | 33.25" (845) | 31.25" (794) | 30.25" (768) | 1 | 5" | 230 (104) |

[A] Uprights punched on 1-1/2" centers. Tray slides are adjustable.
 [B] Universal Tray slides accommodate (1) 16" x 20", (2) 14" x 18", (2) 12" x 20", (2) 10" x 18", (1) 20" x 22", (2) 10" x 20" trays and/or pans.

• See-Through Lexan Door [add "L"] is available on all model sizes.

PROOFER / HEATER CABINETS



PH-BCC-FS
Shown with Optional Accessory Right Hand Hinging



PH-BCC-HS
Shown with Optional Accessory Right Hand Hinging



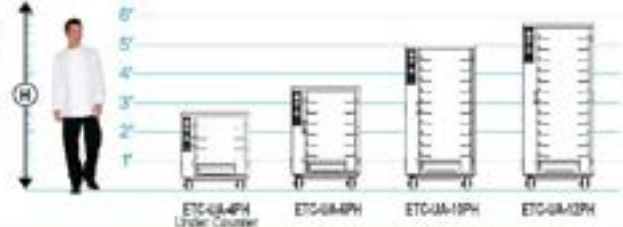
PROOFER / HEATER MODELS

Universal Tray & Pan Server Non-Insulated Economy "ETC-UA-PH" Series



[A] Tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Mass-Pan.
 [B] Uprights punched on 1-1/2" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).
 Models are available with: Pass-thru Door [add 'P'], See-thru Lexan Door [add 'L'], Dutch Doors [add 'D'] Note: Dutch Doors are 2 half size doors only on full-size models.
 *ETC-UA-6PH is an under counter model provided standard with all swivel casters.

NON-INSULATED



| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | | CLASS 100 | | | | | | | | | | | | | | | | | |
|--|---|---------|----------|---------|---------|---------|---|---------|--------|--------|----------|--------------------------------------|-------------|---------|--------------|-------------|--------------------|---------|---------|---------|---------|--------|---------------|-------------|--------------|--------------|----------|-----------|----------|
| | STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" Spacings (114 mm) | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" Spacings (76 mm) | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | Baguette | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | MASS-PAN | TRAY/PAN SLIDES REQUIRED (Maximum) | 18 x 26 | 12 x 20 | | | | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | MASS-PAN | HIGH "H" | DEEP "D" | WIDE "W" | | |
| < 34" ETC-UA-6PH Under Counter | 4 pr | 4 | 4 | 8 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 6 pr (2 pr) | 6 | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 32.5" (826) | 30.5" (775) | 29.25" (743) | 1 | 3.5" | 210 (95) |
| ETC-UA-6PH | 6 pr | 6 | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 9 pr (3 pr) | 9 | 9 | 18 | 18 | 18 | 9 | 18 | 9 | 18 | 9 | 43.25" (1099) | 30.5" (775) | 29.25" (743) | 1 | 5" | 240 (109) | |
| ETC-UA-10PH | 10 pr | 10 | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 15 pr (5 pr) | 15 | 15 | 30 | 30 | 30 | 15 | 30 | 15 | 30 | 15 | 61.25" (1556) | 30.5" (775) | 29.25" (743) | 1 | 5" | 285 (129) | |
| ETC-UA-12PH | 12 pr | 12 | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 17 pr (5 pr) | 17 | 17 | 34 | 34 | 34 | 17 | 34 | 17 | 34 | 17 | 70.25" (1784) | 30.5" (775) | 29.25" (743) | 1 | 5" | 290 (132) | |

Tray Server Non-Insulated Economy "ETC-1826-PH" Series



NON-INSULATED



| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 3" (76mm) Spacings are Standard | | | | | | | | | | CLASS 100 | | | | | |
|--|---|---------|---------|----------|---|---------|---------|---------|--------|----------|--------------------------------------|----------|---|-----------------|-------------|--------------------|
| | STANDARD FIXED RACK @ 3" Spacings (76mm) [A] | | | | OPTIONAL ADJUSTABLE SLIDES @ 3" Spacings (76mm) [A] | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 14 x 18 | MASS-PAN | TRAY/PAN SLIDES REQUIRED | 18 x 26 | 12 x 20 | 14 x 18 | GN 1/1 | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| < 34" ETC-1826-6PH Under Counter | 6 pr | 5 | 10 | MASS-PAN | 6 pr | 5 | 5 | 10 | 5 | 32" | 31.25" | 26.5" | 1 | 3.5" | 220 (100) | |
| ETC-1826-6PH | 8 pr | 9 | 18 | MASS-PAN | 8 pr | 9 | 9 | 18 | 9 | 46" | 31.25" | 26.5" | 1 | 5" | 240 (109) | |
| ETC-1826-14PH | 14 pr | 14 | 28 | MASS-PAN | 14 pr | 14 | 14 | 28 | 14 | 61" | 31.25" | 26.5" | 1 | 5" | 285 (129) | |
| ETC-1826-17PH | 17 pr | 17 | 34 | MASS-PAN | 17 pr | 17 | 17 | 34 | 17 | 70" | 31.25" | 26.5" | 1 | 5" | 360 (163) | |

[A] Tray slides accommodate: (1) 18" x 26", (2) 14" x 18" trays/pans.
 [B] Optional tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1.5" centers.
 Models are available with the Pass-thru Door [add 'P'], See-thru Lexan Door [add 'L'] and Dutch Doors [add 'D'] optional accessories. Note: Dutch Doors are 2 half size doors only on full-size models.
 *ETC-1826-6PH is standard with all swivel casters



SECTION 4 • HEATED HOLDING SHELVES

HOLD & SERVE

Today there is a growing demand for online to-go and delivery ordering. However, by the time the customer gets the food, it's usually lukewarm or cold. How do we approach the growing market for to-go and delivery service?

MEET THE HEATED HOLDING SHELF

This revolutionary product adapts the traditional foodservice setting into modern Grab 'n' Go market. Our shelves are easy to operate and allow for frictionless loading/unloading. They also heat up faster than heated cabinets, reaching 175°F (79.5°C) in less than 15 minutes.



HEATED HOLDING SHELVES

Does Heated Holding Matter?

52% of customers said they would not use a delivery service again if their order arrived at the wrong temperature.

Who Wants Quick Service?

79% of millennials have ordered takeout via app or website.

60% of U.S. consumers order delivery or takeout once a week.



Why Go Mobile?

30% Revenue growth when using an online service.

67% Of customers who have placed an online order will become a more frequent visitor.

34% Of diners reported spending more per order online than they would in person.



HEATED HOLDING SHELF FEATURES

For kitchen expediting areas, self-service displays, point of sale, and "order-ahead" pick-up staging, FWE's Heated Shelves keep your "ready-to-eat" guest meals and "to-go orders" hot and safe, with a quick access - high visibility format

FEATURES

Rear hold down brackets to secure unit for safety

(((RADIANT HEAT)))

Concealed Adjustable Temperature Controller (Remove On/Off Switch Panel to Adjust Temperature)



All Stainless Steel

Adjustable Legs for proper placement on uneven flooring



Large Blanket elements deliver precise and consistent radiant heat, eliminating hot and cold spots

Tri-Directional Power Cord to allow placement of unit anywhere

HEATED HOLDING SHELVES

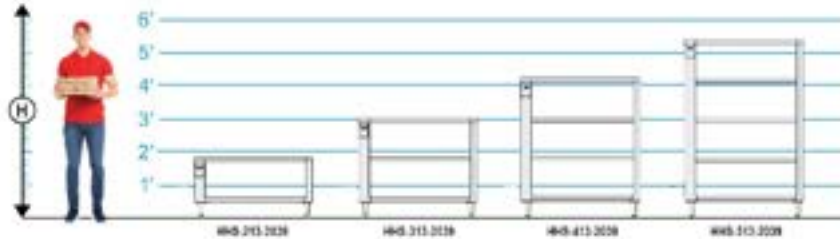


SECTION 4 • HEATED HOLDING SHELVES

HOLD & SERVE

Heated Holding Shelves
"HHS" Series

SCAN TO
DOWNLOAD
SPEC SHEET



(RADIANT HEAT)

MODEL NOMENCLATURE



| MODEL NUMBER | SHELF SIZE DIMENSIONS [A] | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | SHIP WT. LBS. (KG) |
|--------------|---------------------------|----------------|-----------------|--------------------------------------|--------------|--------------|--------------------|
| | SHELF WIDTH "W" | SHELF DEEP "D" | SHELF CLEARANCE | HIGH "H" | WIDE "W" [B] | DEEP "D" | |
| HHS-213-2039 | 20" | 30" | 13" | 22" (559) | 43" (1092) | 20.25" (515) | 195 (89) |
| HHS-313-2039 | 20" | 30" | 13" | 36.25" (921) | 43" (1092) | 20.25" (515) | 215 (98) |
| HHS-413-2039 | 20" | 30" | 13" | 50.5" (1283) | 43" (1092) | 20.25" (515) | 255 (116) |
| HHS-513-2039 | 20" | 30" | 13" | 64.75" (1645) | 43" (1092) | 20.25" (515) | 330 (150) |

Mobile & Order Ahead Solutions

HHS-513-2039
Shown with Optional Accessory Powder Coating

[A] Standard depth is 30". Custom depth available. Consult factory.

[B] Width can be modified to meet customer requirements. Consult factory.

Unit available with optional Individual Power Switches on each shelf. [add 'IS'] to end of model.



HEATED HOLDING SHELVES



HHS-413-2039



HHS-313-2039-IS
Shown with Optional Accessory Individual Power Switches



RADIANT HEAT MODELS

Wall Mount

Customized Model shown mounted to wall with built-in under lighting



Custom Solutions Available



Unique Kitchen Setup? No problem!
HHS-212-1228
Customized Model shown on top of client's existing equipment

Maximize Space & Profits!
HHS-1-1284
Single Shelf Model sits on existing work surface

Optional Accessories



INDIVIDUAL POWER SWITCHES



CUSTOM SHELF SIZE & SPACING



LEGS WITH FLANGED FEET



ENCLOSED ON THREE SIDES

HEATED HOLDING SHELVES

Elevate your design.

Customize the look of your shelves with these powder coating options



POWDER COAT OPTIONS AVAILABLE



Premium

Ultra-Premium



SECTION 5 • BANQUET CABINETS

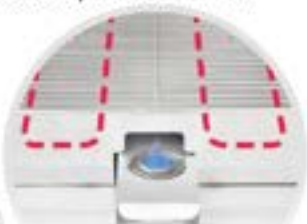
HOLD, TRANSPORT & SERVE

FWE offers a multitude of heat systems to fulfill all types of banqueting needs. Covered plates or open plates, standard sized plates or those of a larger diameter, FWE offers the greatest number of choices and the largest selection of capacities. Each series is designed to excel at a specific priority. Radiant Heat models offer an economical choice while providing mobility and versatility. Humi-Temp allows moisture to be added to the cabinet for open plate applications and extended holding times. Top mount heating circulates the heat from the top down, eliminating cold spots, and Dual Heat allows the use of canned fuel for all of your mobile applications.

DUAL HEAT

Designed with mobility in mind, the Dual Heat system's versatility is nearly unmatched. Utilizing both **canned and electric heat** the Dual Heat Cabinets can keep your food warm while you move from the kitchen to your destination. In **electric mode**, the cabinet distributes the heat using a top mounted blower motor while the element radiates heat from the bottom. In **canned fuel mode**, heat rises from the canned fuel compartment in the bottom of the unit.

Blower Motor & Baffle System



Heating Element & Canned Fuel System



E

HUMI-TEMP

The Humi-Temp heat system preconditions the environment by **gently circulating hot, moist air** throughout the cabinet. With a water pan located at the bottom of the cabinet, you have the ability to add humidity to your set up so you can keep your food hot and fresh for hours. A **bottom mounted blower motor works together with a heat tunnel to evenly distribute heat and moisture**. Moist air prevents dry-out when using uncovered plate carriers (UP).



Humidity Pan & Cover



Heating Element & Blower Motor



UHS-BQ-XL models have adjustable tray slides that allow for fully adjustable shelves and pans.

P2 and P2-XL models have two doors for easy access.

P P2 UHS-BQ



BANQUET CABINET HEAT SYSTEMS



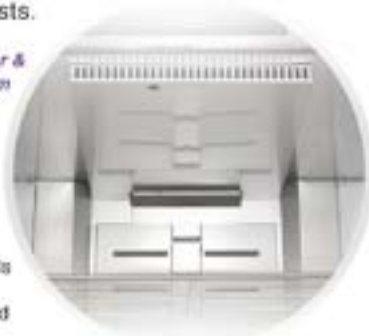
Each series in our robust banqueting line has a unique heat system. The different heat systems will yield different results.



TOPMOUNT

The Top Mount heat system utilizes a **blower motor inside the top of the cabinet** to eliminate hot and cold spots. This frees up room at the bottom of the cabinet, meaning there is more space for your food and ultimately leads to lower cleaning and maintenance costs.

Blower Motor & Baffle System



UHST-GN-BQ models have slides that accommodate pans and adjustable shelves. **BT-96120** has fixed slides that accommodate adjustable shelves only.



BT-120

UHST-GN-4860-BQ

BT UHST-GN-BQ

((RADIANT HEAT))

Soft, radiant, and uniform are the words that best describe the Radiant Heat system. Air is circulated and **naturally distributed by radiating heat** from the element. Through natural convection these cabinets are able to achieve uniform heat distribution without the use of a blower motor system.

Heating Element & Vented Cover



A-60

A-120-2-XL

A2 and **A2-XL** models have two doors for easy access.

A A2

BANQUET CABINETS



SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

Full Range Adjustable
Thermostat for Actual
Temperature Control



Recessed Design
Protects Controls
During Transport

Heavy-Duty
Shelves for Stacking
Pre-Plated Meals



E-720
DUAL-HEAT SYSTEM
with Canned Fuel Drawers

Concealed Behind Door
for Added Safety

Welded Tubular Base
Frame Ensures Long-Lasting
Structural Integrity

Caster Stress Plates are Welded to Base
Frame and Designed to Absorb Shock
When Moving Over Various Surfaces

Casters are Assembled to Mounting Plates and are Field Replaceable.
Mounting Plates and Holes are Standard for All Caster Types and Sizes

BANQUET CABINETS



BANQUET CABINET STANDARD FEATURES



A-180-2
 Shown with Optional
 Accessory Top Corner Bumpers
ECONOMY SERIES
 with Radiant Heat System
 (No Blowers)

P-120
TRADITIONAL
 with Gentle Humi-Temp Air Circulation



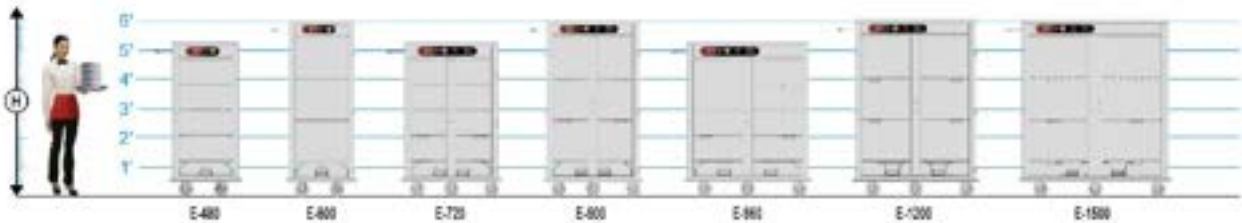
BANQUET CABINETS



SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

**Up To 11" Plates
"E" Series**



Up To (180) 11" Diameter Covered Plate Size



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Polyurethane Casters
- ✓ Recessed Push Bar Handles
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Heavy-Duty "No Sag" Shelves
- ✓ Full 270° Door Swing
- ✓ Positive Closing Paddle Latch
- ✓ Adjustable Door Vents
- ✓ Slide-Out Drawers for Canned Fuel

| MODEL NUMBER | [A] COVERED PLATES- 11" DIAMETER | | COVERED PLATES [B] STACKED SHELVES | SHELF SIZE | SHELF CLEARANCE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | | [C] OPTIONAL PLATE CARRIER CAPACITIES | | |
|--------------|----------------------------------|--------|------------------------------------|------------|----------------------|--|---------------|-------------|---------------|--------------|---------------------------------------|---------------------|-----|
| | COVER & PLATE HEIGHT: 3.125" | 2.625" | | | | HIGH "H" | DEEP "D" | WIDE "W" | CASTER SIZE | NO. OF DOORS | | SHIP WT. (LBS. KG.) | |
| E-480 | 48 | 48 | 4 | 3 | 22.25" x 21.75" | 9.875" (251) | 63.5" (1613) | 30.5" (775) | 30" (762) | 6" | 1 | 340 (221) | N/A |
| E-600 | 60 | 72 | 3 | 5/8" | 22.25" x 21.75" | 16.625" (422) | 73.25" (1861) | 30.5" (775) | 30" (762) | 6" | 1 | 375 (170) | 6 |
| E-720 | 72 | 72 | 4 | 3 | 22.25" x 33" | 9.875" (251) | 63.5" (1613) | 30.5" (775) | 41.25" (1048) | 6" | 2 | 435 (197) | N/A |
| E-900 | 90 | 108 | 3 | 5/8" | 22.25" x 33" | 16.625" (422) | 73.25" (1861) | 30.5" (775) | 41.25" (1048) | 6" | 2 | 465 (210) | 9 |
| E-960 | 96 | 96 | 4 | 3 | 22.25" x 44.375" | 9.875" (251) | 63.5" (1613) | 30.5" (775) | 52.5" (1334) | 6" | 2 | 520 (235) | N/A |
| E-1200 | 120 | 144 | 3 | 5/8" | 22.25" x 44.375" | 16.625" (422) | 73.25" (1861) | 30.5" (775) | 52.5" (1334) | 6" | 2 | 545 (247) | 12 |
| E-1500 | 150 | 180 | 3 | 5/8" | 22.25" x 54.75" | 16.625" (422) | 73.25" (1861) | 30.5" (775) | 62.75" (1594) | 6" | 2 | 670 (304) | 15 |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.

[C] CP-10 covered plate carriers can be used with these models. Each carrier holds ten (10) 10.25" plates/covers. Plate carriers are not available on E-480, E-720, and E-960 models.

NOTE: If non-electric unit (powered fuel only operation) is desired, please order with a "C" prefix instead of "E."

PLATE CARRIERS AVAILABLE



CP carries Covered Plates



E-1200

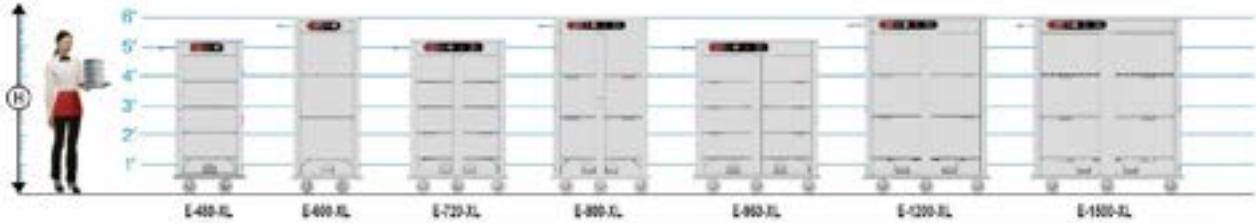


BANQUET CABINETS



E EXL EXXL DUAL HEAT MODELS

Up To 12.375" Plates "E-XL" Series



Up To (180) 12.375" Diameter Covered Plate Size



XL PLATE CARRIERS AVAILABLE



CP carries Covered Plates

| MODEL NUMBER | [A] COVERED PLATES: 12.375" DIAMETER | | COVERED PLATES STACKED HEIGHT INCHES | COVERED PLATES STACKED HIGH INCHES | SHELF SIZE INCHES | SHELF CLEARANCE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | | | [C] OPTIONAL PLATE CARRIERS CAPACITIES | |
|--------------|--------------------------------------|--------|--------------------------------------|------------------------------------|-------------------|----------------------|--|--------------|---------------|-------------|--------------|--------------------|--|-----------------|
| | COVER & PLATE HEIGHT: | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | CASTER SIZE | NO. OF DOORS | SHELF WT. LBS (KG) | | COVERED CP (kg) |
| | 3.125" | 2.625" | | | | | | | | | | | | |
| E-480-XL | 48 | 48 | 4 | 3 | 24.625" x 24.625" | 9.875" (251) | 63.5" (1613) | 32.75" (832) | 32.75" (832) | 6" | 1 | 345 (156) | N/A | |
| E-600-XL | 60 | 72 | 3 | 5/8 | 24.625" x 24.625" | 16.625" (422) | 73.25" (1861) | 32.75" (832) | 32.75" (832) | 6" | 1 | 390 (176) | 6 | |
| E-720-XL | 72 | 72 | 4 | 3 | 24.625" x 37" | 9.875" (251) | 63.5" (1613) | 32.75" (832) | 45.5" (1156) | 6" | 2 | 445 (202) | N/A | |
| E-900-XL | 90 | 108 | 3 | 5/8 | 24.625" x 37" | 16.625" (422) | 73.25" (1861) | 32.75" (832) | 45.5" (1156) | 6" | 2 | 550 (248) | 9 | |
| E-960-XL | 96 | 96 | 4 | 3 | 24.625" x 49.375" | 9.875" (251) | 63.5" (1613) | 32.75" (832) | 57.75" (1467) | 6" | 2 | 536 (243) | N/A | |
| E-1200-XL | 120 | 144 | 3 | 5/8 | 24.625" x 49.375" | 16.625" (422) | 73.25" (1861) | 32.75" (832) | 57.75" (1467) | 6" | 2 | 610 (277) | 12 | |
| E-1500-XL | 150 | 180 | 3 | 5/8 | 24.625" x 61.75" | 16.625" (422) | 73.25" (1861) | 32.75" (832) | 70.5" (1791) | 6" | 2 | 730 (330) | 15 | |

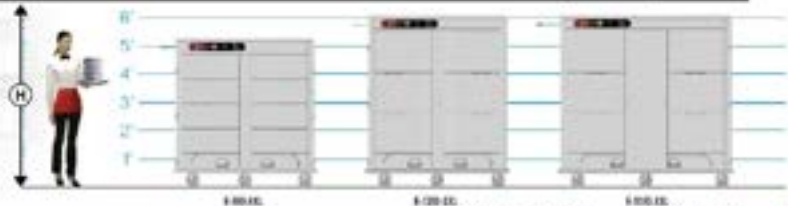
[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.

[C] CP-10 covered plate carriers can be used with these models. Each carrier holds ten (10) 12" plates/covers. Plate carriers are not available on E-480-XL, E-720-XL, and E-960-XL models.

NOTE: If non-electric unit (powered fuel only operation) is desired, please order with a "C" prefix instead of "E."

Up To 13.25" Plates "E-XXL" Series



Up To (180) 13.25" Diameter Covered Plate Size



[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.

[B] Consult factory for clearance and capacity with extra shelves.

NOTE: If non-electric unit (powered fuel only operation) is desired, please order with a "C" prefix instead of "E."

| MODEL NUMBER | [A] COVERED PLATES: 13.25" DIAMETER | | COVERED PLATES STACKED HEIGHT INCHES | COVERED PLATES STACKED HIGH INCHES | SHELF SIZE INCHES | SHELF CLEARANCE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | | |
|--------------|-------------------------------------|--------|--------------------------------------|------------------------------------|-------------------|----------------------|--|-----------|---------------|-------------|--------------|--------------------|
| | COVER & PLATE HEIGHT: | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | CASTER SIZE | NO. OF DOORS | SHELF WT. LBS (KG) |
| | 3.125" | 2.625" | | | | | | | | | | |
| E-960-XXL | 96 | 96 | 4 | 3 | 26.75" x 63.125" | 9.875" (251) | 63.5" (1613) | 35" (889) | 61.5" (1563) | 6" | 2 | 585 (266) |
| E-1200-XXL | 120 | 144 | 3 | 5/8 | 26.75" x 21.75" | 16.625" (422) | 73.25" (1861) | 35" (889) | 61.5" (1563) | 6" | 2 | 660 (298) |
| E-1500-XXL | 150 | 180 | 3 | 5/8 | 26.75" x 67.125" | 16.625" (422) | 73.25" (1861) | 35" (889) | 74.75" (1899) | 6" | 2 | 780 (354) |

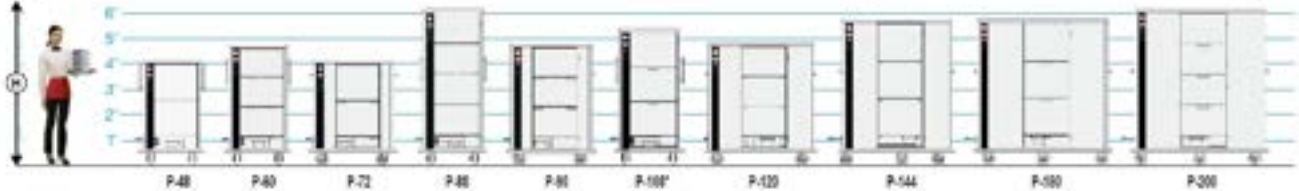
BANQUET CABINETS



SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

Up To 11" Plates
"P" Series



Up To (200) 11" Diameter Covered Plate Size

| MODEL NUMBER | [A] COVERED PLATES: 11" DIAMETER | | [B] SHELVES | COVERED PLATE STACKS (IN) | SHELF SIZE | SHELF CLEARANCE (IN) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | NO. OF BOOKS | SHIP WT. (LBS./KG) | [C] OPTIONAL PLATE CARRIER CAPACITIES | | | |
|--------------|----------------------------------|--------|-------------|---------------------------|------------------|----------------------|--------------------------------------|--------------|---------------|-------------|--------------|--------------------|---------------------------------------|----------------|------|-------|
| | COVER & PLATE HEIGHT: | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | CLASS 100 CP-6 | CLASS 100 CP-6 | UP-4 | UP-10 |
| | 3.125" | 2.625" | | | | | | | | | | | | | | |
| P-48 | 40 | 48 | 2 | 5 | 22.25" x 21.75" | 16.5" (419) | 50.5" (1283) | 28.5" (724) | 31.75" (806) | 6" | 1 | 245 (111) | 4 | 4 | | |
| P-60 | 48 | 60 | 3 | 4 | 22.25" x 21.75" | 13.7" (348) | 58.5" (1486) | 28.5" (724) | 31.75" (806) | 6" | 1 | 270 (122) | 6 | 6 | | |
| P-72 | 60 | 72 | 2 | 5 | 22.25" x 33" | 16.5" (419) | 50.5" (1283) | 28.5" (724) | 42.5" (1080) | 6" | 1 | 330 (150) | 6 | 6 | | |
| P-80 | 64 | 80 | 4 | 4 | 22.25" x 21.75" | 13.7" (348) | 72.75" (1848) | 28.5" (724) | 31.75" (806) | 6" | 1 | 340 (155) | 8 | 8 | | |
| P-90 | 72 | 90 | 3 | 5 | 22.25" x 33" | 13.7" (348) | 58.5" (1486) | 28.5" (724) | 42.5" (1080) | 6" | 1 | 345 (156) | 9 | 9 | | |
| P-108* | 90 | 108 | 3 | 5 | 22.25" x 33" | 15.875" (348) | 65" (1651) | 38.75" (985) | 33" (839) | 6" | 1 | 345 (156) | 9 | 9 | | |
| P-120 | 96 | 120 | 3 | 4 | 22.25" x 44.375" | 13.7" (348) | 58.5" (1486) | 28.5" (724) | 53.75" (1365) | 6" | 1 | 410 (186) | 12 | 12 | | |
| P-144 | 120 | 144 | 3 | 5 | 22.25" x 44.375" | 16.5" (419) | 67.75" (1721) | 28.5" (724) | 53.75" (1365) | 6" | 1 | 470 (213) | 12 | 12 | | |
| P-180 | 150 | 180 | 3 | 5 | 22.25" x 54.75" | 16.5" (419) | 67.75" (1721) | 28.5" (724) | 64.25" (1632) | 6" | 1 | 545 (247) | 15 | 15 | | |
| P-200 | 160 | 200 | 4 | 5 | 22.25" x 54.75" | 13.7" (348) | 72.75" (1848) | 28.5" (724) | 64.25" (1632) | 6" | 2 Dutch | 580 (263) | 20 | 20 | | |

PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.

[C] When ordering plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 10.25"

[B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.

*P-108 model is a deep profile cabinet with a slip-line design and large depth.

POPULAR MODELS



P PXL HUMI-TEMP MODELS

Up To 12.375" Plates
 "P-XL" Series

SCAN TO DOWNLOAD SPEC SHEET  



Up To (200) 12.375" Diameter Covered Plate Size



XL PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

| MODEL NUMBER | [A] COVERED PLATES: 12.375" DIAMETER | | COVERED PLATE STACKING | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 XL CARRIER CAPACITIES | | | | |
|--------------|--------------------------------------|--------|------------------------|-----------------|-------------------|----------------------|--------------------------------------|--------------|---------------|---------------------------------|--------------|-------------------|--|-----------|
| | COVER & PLATE HEIGHT: | | [E] SHELVES | [F] BACKED HIGH | SHELF SIZE | SHELF CLEARANCE (mm) | HIGH "H" | DEEP "D" | WIDE "W" | CARRIER SIZE | NO. OF DOORS | SHIP WT. (LBS/KG) | [C] OPTIONAL PLATE XL CARRIER CAPACITIES | |
| | 3.125" | 2.625" | | | | | | | | | | | COVERED | UNCOVERED |
| P-48-XL | 40 | 48 | 2 | 5 | 24.625" x 24.625" | 16.5" (419) | 50.5" (1283) | 31.25" (794) | 34.75" (883) | 6" | 1 | 245 (111) | 4 | 4 |
| P-60-XL | 48 | 60 | 3 | 4 | 24.625" x 24.625" | 13.7" (348) | 58.5" (1485) | 31.25" (794) | 34.75" (883) | 6" | 1 | 270 (122) | 6 | 6 |
| P-72-XL | 60 | 72 | 2 | 5 | 24.625" x 31" | 16.5" (419) | 50.5" (1283) | 31" (789) | 46.5" (1181) | 6" | 1 | 330 (150) | 6 | 6 |
| P-80-XL | 64 | 80 | 4 | 4 | 24.625" x 24.625" | 13.7" (348) | 72.75" (1876) | 30.75" (782) | 36.5" (928) | 6" | 1 | 340 (155) | 8 | 8 |
| P-90-XL | 72 | 90 | 3 | 5 | 24.625" x 31" | 13.7" (348) | 58" (1474) | 31" (789) | 46.5" (1181) | 6" | 1 | 345 (156) | 9 | 9 |
| P-120-XL | 96 | 120 | 3 | 4 | 24.625" x 49.375" | 13.7" (348) | 58.5" (1481) | 31.5" (801) | 59.25" (1505) | 6" | 1 | 410 (186) | 12 | 12 |
| P-144-XL | 120 | 144 | 3 | 5 | 24.625" x 49.375" | 16.5" (419) | 67.75" (1721) | 31.25" (794) | 58.75" (1492) | 6" | 1 | 470 (213) | 12 | 12 |
| P-180-XL | 150 | 180 | 3 | 5 | 24.625" x 61.75" | 16.5" (419) | 67.75" (1721) | 31.25" (794) | 71.25" (1810) | 6" | 1 | 545 (247) | 15 | 15 |
| P-200-XL | 160 | 200 | 4 | 5 | 24.625" x 61.75" | 13.7" (348) | 72.75" (1847) | 31.25" (794) | 71.25" (1810) | 6" | 2 (Dutch) | 580 (263) | 20 | 20 |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.

[C] When ordering XL plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 12"



BANQUET CABINETS



SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

Up To 11" Plates
"P-2" Series



Up To (200) 11" Diameter Covered Plate Size



PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

| MODEL NUMBER | [A] COVERED PLATES: 11" DIAMETER | | [B] SHELVES | COVERED PLATES STACKED HIGH | SHELF SIZE | SHELF CLEARANCE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | NO. OF DOORS | SHP WT. (LB./KG) | [C] OPTIONAL PLATE CARRIER CAPACITIES | | | |
|--------------|----------------------------------|--------|-------------|-----------------------------|-----------------|----------------------|--------------------------------------|-------------|---------------|-------------|--------------|------------------|---------------------------------------|-------|-----------|-------|
| | COVER & PLATE HEIGHT: | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | COVERED | | UNCOVERED | |
| | 3.125" | 2.625" | | | | | | | | | | | CP-4 | CP-11 | UP-4 | UP-11 |
| P-120-2 | 96 | 120 | 3 | 4 | 22.25" x 4.375" | 13.7" (378) | 58.5" (1486) | 28.5" (724) | 53.75" (1366) | 6" | 2 | 405 (184) | 12 | | 12 | |
| P-144-2 | 120 | 144 | 3 | 5 | 22.25" x 4.375" | 16.6" (422) | 67.75" (1721) | 28.5" (724) | 53.75" (1366) | 6" | 2 | 450 (204) | 12 | | 12 | |
| P-180-2 | 150 | 180 | 3 | 5 | 22.25" x 5.75" | 16.6" (422) | 67.75" (1721) | 28.5" (724) | 64.25" (1632) | 6" | 2 | 520 (236) | | 15 | | 15 |
| P-200-2 | 180 | 200 | 4 | 5 | 22.25" x 5.75" | 13.7" (348) | 72.75" (1848) | 28.5" (724) | 64.25" (1632) | 6" | 2 | 555 (252) | 20 | | 20 | |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.
 [C] When ordering plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 13.25"

Up To 12.375" Plates
"P-2-XL" Series



Up To (200) 12.375" Diameter Covered Plate Size



XL PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

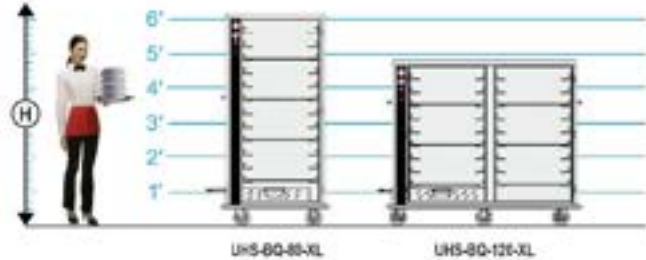
| MODEL NUMBER | [A] COVERED PLATES: 12.375" DIAMETER | | [B] SHELVES | COVERED PLATES STACKED HIGH | SHELF SIZE | SHELF CLEARANCE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | NO. OF DOORS | SHP WT. (LB./KG) | [C] OPTIONAL PLATE XL CARRIER CAPACITIES | | | |
|--------------|--------------------------------------|--------|-------------|-----------------------------|------------------|----------------------|--------------------------------------|--------------|---------------|-------------|--------------|------------------|--|-------|-----------|-------|
| | COVER & PLATE HEIGHT: | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | COVERED | | UNCOVERED | |
| | 3.125" | 2.625" | | | | | | | | | | | CP-4 | CP-11 | UP-4 | UP-11 |
| P-120-2-XL | 96 | 120 | 3 | 4 | 24.625" x 4.875" | 16.5" (419) | 58.5" (1486) | 31.25" (794) | 59.75" (1518) | 6" | 2 | 465 (211) | 12 | | 12 | |
| P-144-2-XL | 120 | 144 | 3 | 5 | 24.625" x 4.875" | 13.7" (348) | 67.75" (1721) | 31.25" (794) | 59.75" (1518) | 6" | 2 | 510 (231) | | 12 | | 12 |
| P-180-2-XL | 150 | 180 | 3 | 5 | 24.625" x 6.175" | 16.5" (419) | 67.75" (1709) | 31.25" (794) | 71.25" (1817) | 6" | 2 | 570 (259) | | 15 | | 15 |
| P-200-2-XL | 180 | 200 | 4 | 5 | 24.625" x 6.175" | 13.7" (348) | 72.75" (1836) | 31.25" (794) | 71.25" (1817) | 6" | 2 | 620 (281) | 20 | | 20 | |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.
 [C] When ordering XL plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 12"



P2 P2XL UHS-BQ HUMI-TEMP MODELS

Universal Tray, Pan & 12.375" Plates
 "UHS-BQ-XL" Series



Up To (120) 12.375" Diameter Covered Plate Size

XL PLATE CARRIERS AVAILABLE



CP carries Covered Plates

| MODEL NUMBER | [A] COVERED PLATES: 12.375" DIAMETER | | SHELVES @ 12" CLEARANCE | SHELF SIZE | [B] TRAY SLIDES PROVIDED (1/2" SPACING) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | NO. OF DOORS | SHP HT. (LB. KG) | CLASS 100 [C] OPTIONAL PLATE CARRIER XL CAPACITIES |
|---------------|--------------------------------------|-----------------------|-------------------------|-------------------|---|--------------------------------------|-------------|--------------|-------------|--------------|------------------|--|
| | COVER & PLATE HEIGHT: | COVER & PLATE HEIGHT: | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| UHS-BQ-80-XL | 64 | 80 | 4 | 24.625" x 24.625" | 12 PAIR | 74.25" (1896) | 33.5" (851) | 38.25" (972) | 6" | 1 | 415 (189) | 8 |
| UHS-BQ-120-XL | 96 | 120 | 6 | 24.625" x 24.625" | 18 PAIR | 58.5" (1486) | 33.5" (851) | 60" (1753) | 6" | 2 | 550 (250) | 12 |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Tray slides accommodate (1) shelf 24.625" x 24.625" (625mm x 625mm) or (1) 18" x 26", (2) 14" x 18", (2) 12" x 18", (2) 10" x 20" trays, (2) 12" x 20" or (2) ONE 5/1 pairs. Upright punched on 1.5" centers. Tray slides are adjustable.
 [C] CP-8 covered plate carriers can be used with these models. Each carrier holds eight (8) 12" plates/covers.

Euro Style Fully Adjustable Slides & Shelves for Greater Flexibility!



BANQUET CABINETS



SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

11" & 12.375" Plates
"BT" & "BT-XL" Series



Up To (200)
 11" Diameter
 Covered
 Plate Size
 on BT models
 & (200) 12.375" on
 BT-XL models

| MODEL NUMBER | [A] COVERED-PLATE DIAMETER | | | | COVERED PLATES STOCKED PER SHELF INCLUDES | COVERED PLATES SHELF SIZE HIGH | SHELF CLEARANCE [in.] | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | NO. OF DOORS | SHELF LBS./SQ. | CLASS 100 NUMBER OF COVERED-UNCOVERED PLATE CARRIERS [C] | |
|--------------|----------------------------|--------|---------|--------|---|--------------------------------|-----------------------|--------------------------------------|--------------|---------------|-------------|--------------|----------------|--|-----------------|
| | 11" | | 12.375" | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | [CP-A] [SP-B] | [CP-BL] [SP-BL] |
| | 3.125" | 2.625" | 3.125" | 2.625" | | | | | | | | | | | |
| BT-120 | 96 | 120 | - | - | 3 | 4/5 22.25" x 44.375" | 13.7" (348) | 61.5" (1503) | 30" (762) | 50.75" (1290) | 6" | 2 | 405 (211) | 12 | - |
| BT-120-XL | - | - | 96 | 120 | 3 | 4/5 24.625" x 48.375" | 13.7" (348) | 61.5" (1503) | 32" (813) | 58.25" (1429) | 6" | 2 | 480 (218) | - | 12 |
| BT-200 | 160 | 200 | - | - | 4 | 4/5 22.25" x 54.75" | 13.7" (348) | 76" (1931) | 29.75" (756) | 83" (1601) | 6" | 4 [BT200] | 640 (291) | 20 | - |
| BT-200-XL | - | - | 160 | 200 | 4 | 4/5 24.625" x 61.75" | 13.7" (348) | 76" (1931) | 33" (838) | 70.5" (1791) | 6" | 4 [BT200] | 750 (341) | - | 20 |

PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively! 11" diameter cover is maximum when not using carriers and stacking directly on shelves. Maximum cover size is 12.375" diameter.

[B] Available with 5 shelf optional accessory (at time of order with additional charge) with 6.75" shelf clearance (installed at factory only).

[C] When entering plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 10.25" and 12" for XL Plates



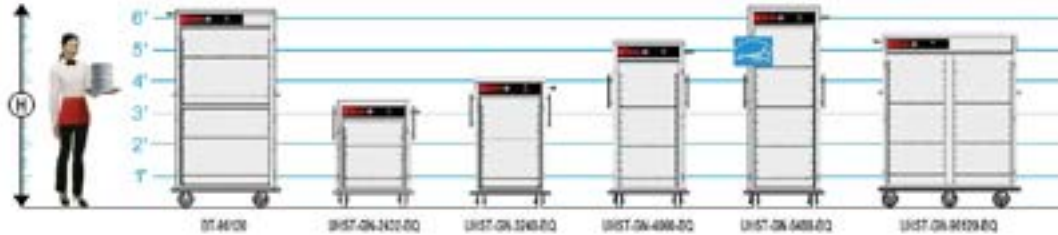
BT-120

BANQUET CABINETS



BT BTXL UHST-GN-BQ TOP MOUNT MODELS

Universal Tray, Pan & 10.5" Plates
Euro-BQ "BT" & "UHST-GN-BQ" Series



Up To (120) 10.5" Diameter Covered Plate Size

| MODEL NUMBER | COVER & PLATE HEIGHT: | | COVERED PLATES STOCKED HIGH PER SHELF | SHELF HOLD | PAN CAPACITY | NUMBER OF SETS OF RAILS (7" SPACING) | OVERALL EXTERIOR DIMENSIONS, IN. (mm) | | | CLASS 100 | | |
|------------------|-------------------------|--------|---------------------------------------|--|--------------|--------------------------------------|---------------------------------------|------------------|-----------------|-----------------|--------------|-------------------|
| | 3.125" | 2.625" | | | | | HIGH "H" | DEEP "D" | WIDE "W" | CASTER SIZE | NO. OF DOORS | NET WT. (LBS./KG) |
| | HEIGHT INCLUDES CASTERS | | | | | | | | | | | |
| BT-86120 | 96 | 120 | 4 | 1 SHELF 22.25" x 31" 565mm x 835mm | N/A | 15 | 76.5" (1944) | 30" (762) | 42.5" (1080) | 6" | 2 DOORS | 455 (207) |
| UHST-GN-2432-BQ | 24 | 32 | 2 | 1 SHELF 21" x 27" (533mm x 695mm) | 16 | 8 | 40.25" (1048) | 35.25" (896) | 30.75" (782) | 5" | 1 | 290 (132) |
| UHST-GN-3240-BQ | 32 | 40 | 2 | | 4 | 22 | 11 | 49.75" (1290) | 35.25" (896) | 30.75" (782) | 5" | 1 |
| UHST-GN-4880-BQ | 48 | 60 | 3 | 4 | 30 | 15 | 63.25" (1632) | 35.25" (896) | 30.75" (782) | 5" | 1 | 385 (166) |
| UHST-GN-6480-BQ | 64 | 80 | 4 | 4 | 38 | 19 | 76.25" (1963) | 35.25" (896) | 30.75" (782) | 5" | 1 | 430 (196) |
| UHST-GN-96120-BQ | 96 | 120 | 6 | 4 | 64 | 32 | 65.75" (1671) | 33.75" (858) | 54" (1372) | 6" | 2 | 530 (241) |

*Capacities are based on 14" (355mm) shelf clearance. Canned Heat Adapter Package available for all models & may reduce capacities



★ POPULAR MODEL

UHST-GN-6480-BQ
Quick Ship Item
Energy Star

BANQUET CABINETS



SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

Up To 11" Plates
"A" & "A2" Series



PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

| MODEL NUMBER | [A] COVERED PLATES: 11" DIAMETER | | COVERED PLATES STACKS HIGH | SHELF SIZE | SHELF CLEARANCE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CHASSIS SIZE | NO. OF DOORS | SHIP WT. (LBS/KG) | CLASS 100 [C] OPTIONAL PLATE CARRIER CAPACITIES | | | |
|--------------|----------------------------------|--------|----------------------------|------------------|----------------------|--------------------------------------|-------------|---------------|--------------|--------------|-------------------|---|-------|-----------|-------|
| | COVER & PLATE HEIGHT | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | COVERED | | UNCOVERED | |
| | 3.125" | 2.625" | | | | | | | | | | CP 4 | CP 10 | UP 4 | UP 10 |
| A-60 | 48 | 60 | 3 | 22.25" x 21.75" | 13.7" (348) | 58.5" (1486) | 28.5" (724) | 31.75" (807) | 6" | 1 | 260 (118) | 6 | 6 | | |
| A-120 | 96 | 120 | 3 | 22.25" x 44.375" | 13.7" (348) | 58.5" (1486) | 28.5" (724) | 53.75" (1366) | 6" | 1 | 370 (168) | 12 | 12 | | |
| A-120-2 | 96 | 120 | 3 | 22.25" x 44.375" | 13.7" (348) | 58.5" (1486) | 28.5" (724) | 53.75" (1366) | 6" | 2 | 380 (173) | 12 | 12 | | |
| A-180-2 | 150 | 180 | 3 | 22.25" x 54.75" | 16.5" (419) | 67.75" (1721) | 28.5" (724) | 64.25" (1632) | 6" | 2 | 520 (235) | 15 | 15 | | |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.
 [C] When ordering plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 10.25"



Radiant Heat System
Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste and longer holding time

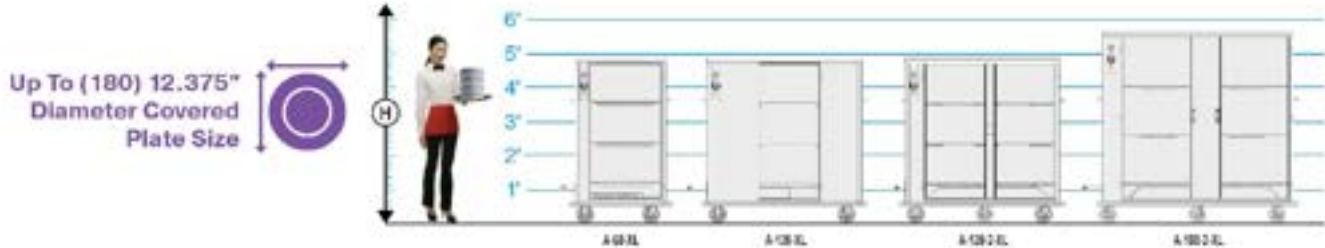
BANQUET CABINETS



A A2 AXL A2XL RADIANT HEAT MODELS

Up To 12.375" Plates
 "A-XL" & "A2-XL" Series

SCAN TO DOWNLOAD SPEC SHEET  



XL PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates

| MODEL NUMBER | [A] COVERED PLATES: 12.375" DIAMETER | | [B] SHELVES | COVERED PLATES STACKED HIGH | SHELF SIZE | SHELF CLEARANCE (IN) | OVERALL EXTERIOR DIMENSIONS IN. (MM) | | | CASTER SIZE | NO. OF DOORS | SHIP WT. LBS (KG) | CLASS 100 [C] OPTIONAL PLATE CARRIER CAPACITIES | | | |
|--------------|--------------------------------------|--------|-------------|-----------------------------|-------------------|----------------------|--------------------------------------|--------------|---------------|-------------|--------------|-------------------|---|-------|-----------|-------|
| | COVER & PLATE HEIGHT: | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | | COVERED | | UNCOVERED | |
| | 3.125" | 2.625" | | | | | | | | | | | CP-6 | CP-12 | UP-6 | UP-12 |
| A-60-XL | 48 | 60 | 3 | 4 | 24.625" x 24.625" | 13.7" (348) | 58.5" (1486) | 30.75" (782) | 36.5" (926) | 6" | 1 | 285 (130) | 6 | 6 | | |
| A-120-XL | 96 | 120 | 3 | 4 | 24.625" x 49.375" | 13.7" (348) | 58.5" (1486) | 31.25" (794) | 58.75" (1493) | 6" | 1 | 435 (198) | 12 | 12 | | |
| A-120-2-XL | 96 | 120 | 3 | 4 | 24.625" x 49.375" | 13.7" (348) | 58.5" (1486) | 31.25" (794) | 58.75" (1493) | 6" | 2 | 445 (202) | 12 | 12 | | |
| A-180-2-XL | 150 | 180 | 3 | 5 | 24.625" x 61.75" | 16.5" (419) | 67.75" (1721) | 31.25" (794) | 71.25" (1810) | 6" | 2 | 550 (250) | 15 | 15 | | |

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.
 [C] When ordering XL plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 10.25".

Eye Level Controls
 Up-Front, Recessed Protected, Easy to Read & Set, and include a Full Range F/C° Thermostat for Easy Operation.

Thermometer
 Continuously Reads Cabinet Temperature - Even without Power Source!

360° Turning Rack

A-120-2-XL

BANQUET CABINETS

SECTION 5 • BANQUET CABINETS

HOLD, TRANSPORT & SERVE

12" Plate Dish Dolly
Convected "HDC" Series

SCAN TO
DOWNLOAD
SPEC SHEET



Up To (252) 12"
Diameter Plate Size



Heated or Non-Heated
Under Counter Dish Dolly



HDC-252-12 Heated Model



| MODEL NUMBER | CAPACITY BASED ON 12" PLATE: | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 SHIP WT. LBS. (KG) |
|-------------------------------------|------------------------------|----------------|--------------|--------------------------------------|--------------|--------------------------------|------------------------------|
| | 12" PLATE MAXIMUM 4 STACKS | WORKING HEIGHT | HIGH "H" | DEEP "D" | WIDE "W" | (Height includes Casters) (kg) | |
| <34" HDC-252-12 Heated | 152 to 252 [A] | 21.75" (552) | 33.75" (858) | 34.25" (870) | 31.75" (807) | 5" all swivel | 240 (108) |
| <34" DC-252-12 Non-Heated | 152 to 252 [A] | 21.75" (552) | 33.75" (858) | 34.25" (870) | 31.75" (807) | 5" all swivel | 235 (107) |

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).
 [B] Adding optional bumpers increases the depth and width of the cabinet.
 Dimensions with corner bumpers: 35.25" (896mm) Deep; 33.75" (858mm) Wide
 Dimensions with full perimeter bumpers: 36.25" (921mm) Deep; 33.25" (845mm) Wide

11" Plate Dish Dolly
Compact "HDC" Series

SCAN TO
DOWNLOAD
SPEC SHEET



Up To (200) 11"
Diameter Plate Size

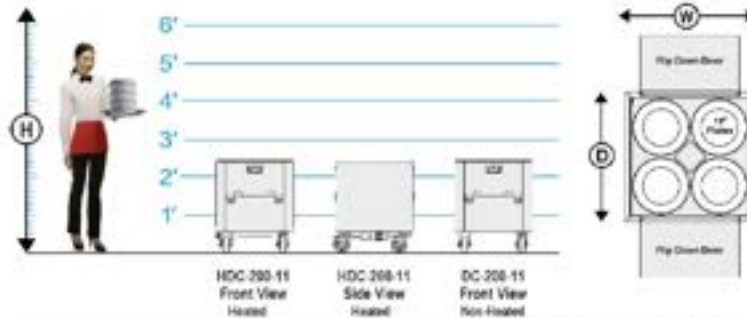


Heated or Non-Heated
Under Counter Dish Dolly



HDC-200-11 Heated Model

Shown with Optional Accessory Corner Bumpers



| MODEL NUMBER | CAPACITY BASED ON 11" PLATE: | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 SHIP WT. LBS. (KG) |
|-------------------------------------|------------------------------|----------------|-------------|--------------------------------------|-----------|--------------------------------|------------------------------|
| | 11" PLATE MAXIMUM 4 STACKS | WORKING HEIGHT | HIGH "H" | DEEP "D" | WIDE "W" | (Height includes Casters) (kg) | |
| <34" HDC-200-11 Heated | 120 to 200 [A] | 17.25" (439) | 28.5" (724) | 24" (610) | 24" (610) | 5" | 175 (80) |
| <34" DC-200-11 Non-Heated | 120 to 200 [A] | 17.25" (439) | 28.5" (724) | 24" (610) | 24" (610) | 5" | 170 (78) |

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).
 [B] Adding optional corner bumpers increases the depth and width of the cabinet.
 Dimensions with corner bumpers: 25.75" (655mm) Deep; 25.75" (655mm) Wide

BANQUET CABINETS



BANQUET SUPPORT

SEE SECTION 8

Cold-Temp

Refrigerated Banquet Cabinets

Plus Freezers, Air Screens & Hot / Cold Convertibles



RBQ-96
Shows with Optional Accessory Ergo U-Shaped Handle



SEE SECTION 9

Racks & Queen Mary

Open Tray Racks • Enclosed Queen Mary
Open Queen Mary Cart • Machine Stands



UCU-512

SEE SECTION 12

Mobile Bars & Back Up Service

Mobile Bars, Back Bars, & Ice Carts



AS-CB-6

Need more information on FWE support equipment?

www.fwe.com

FOOD WARMING EQUIPMENT COMPANY, INC. | 800.222.4393 | SALES@FWE.COM | WWW.FWE.COM



BANQUET CABINETS

SECTION 6 • LOW TEMP COOK & HOLD OVENS / SMOKERS

COOK, HOLD, & SERVE

LOW TEMP COOK & HOLD OVENS / SMOKERS



Low Temperature Ovens

Save on valuable hood space!
No outside venting or hoods required.

Food juices are retained inside the meat so there is less shrinkage. Not just for Steamship Rounds! Almost any type or grade of meat can be used when slow cooking. Natural enzyme action tenderizes meat. Preserve and enhance the delicate flavor of salmon and other fish favorites. Vegetables retain their rich color and nutrition. Breads, rolls, desserts, apple pie and cookies brown evenly for a golden presentation.



LCH-6-6-G2
COOK & HOLD OVEN

Exterior Drip Tray is Removable



LCHR-1220-4
COMPACT COUNTER-TOP OR BUILT-IN SOLUTION

Gentle Air Circulation Reduces Product Shrinkage, Maintains High Product Yield

Removable Interior Drip Pan for Ease of Cleaning

Precision Accurate Temperature Cooking by Product Probe or Time Mode

Internal Product Probe Included for Cooking without the Need of Constant Monitoring



LOW TEMP COOK & HOLD OVENS / SMOKERS



Smoker Ovens

LOW TEMP COOK & HOLD OVENS / SMOKERS

Slow cooking produces high yield with natural browning.

Slow Cooking Methods Save on Labor



Intuitive, Easy to Use and Kitchen Friendly Controls with 8 Programmable Recipe Presets that Allow for Consistent Results

Adjustable Door Vents Allow Excess Moisture to Escape During Cooking When Desired to Achieve Optimum Results

All Natural Hardwood Chips Available in Several Flavors

Up to 4 Hours of Hot or Cold Smoke

Smoker Wood Chip Drawer is Easily Accessible



LCH-6-6-SK-G2 COOK & HOLD SMOKER OVEN



SECTION 6 • LOW TEMP COOK & HOLD OVENS / SMOKERS

COOK, HOLD, & SERVE

LOW TEMP COOK & HOLD OVENS / SMOKERS

G2 Cook & Hold Oven
"LCH-G2" Series



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard

| MODEL NUMBER | TRAY/PAN SLODES PROVIDED | STANDARD ADJUSTABLE SLODES: NUMBER OF TRAYS/PANS[A] @ 4.5" Spacings(114 mm) | | | | | | | | OPTIONAL FIXED RACK: NUMBER OF TRAYS/PANS @ 3" Spacings(76 mm) | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | |
|--------------|--------------------------|---|---------|---------|---------|---------|---------|--------|--------|--|---------|---------|---------|---------|---------|---------|--------|---|--------------------------|----------|-----------------|-------------|--------------------|----------|----------|----|-----------|
| | | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | 21 x 27 Shelf (Standard) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | 21 x 27 Shelf (Standard) | HIGH 'H' | | | | DEEP 'D' | WIDE 'W' | | |
| LCH-6-G2 | 3pr | 3 | 6 | 6 | 6 | 3 | 6 | 3 | 6 | 3 | 5 | pr | 5 | 10 | 10 | 10 | 5 | 10 | 5 | 10 | 3 | 35" | 39" | 27.5" | 1 | 5" | 340 (154) |
| LCH-8-G2 | 4pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 3 | 6 | pr | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 3 | 36" | 39" | 27.5" | 1 | 5" | 355 (161) |
| LCH-10-G2 | 8pr | 8 | 16 | 16 | 16 | 8 | 16 | 8 | 16 | 6 | 12 | pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 6 | 36" | 39" | 27.5" | 2 | 5" | 605 (274) |

| MODEL NUMBER | TRAY/PAN SLODES PROVIDED | STANDARD ADJUSTABLE SLODES: NUMBER OF TRAYS / PANS @ 4.5" Spacings(114mm) | | | | | | | | OPTIONAL ADJUSTABLE SLODES: NUMBER OF TRAYS / PANS[A] @ 4.5" Spacings(114mm) | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | |
|----------------|--------------------------|---|---------|---------|---------|---------|---------|--------|--------|--|---------|---------|---------|---------|---------|---------|--------|---|--------------------------|----------|-----------------|-------------|--------------------|----------|----------|----|-----------|
| | | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | 21 x 27 Shelf (Standard) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | 21 x 27 Shelf (Standard) | HIGH 'H' | | | | DEEP 'D' | WIDE 'W' | | |
| LCH-1026-T-G2 | 7 pr | 7 | - | 14 | - | - | - | - | - | 3 | 5 | pr | 5 | 5 | 10 | - | - | - | - | 5 | 3 | 41" | 39" | 24.75" | 1 | 5" | 315 (143) |
| LCH-1026-T2-G2 | 14 pr | 14 | - | 28 | - | - | - | - | - | 6 | 10 | pr | 10 | 10 | 20 | - | - | - | - | 10 | 6 | 71.25" | 39" | 24.75" | 2 | 5" | 590 (266) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.
 [B] Shelves are removable and adjustable. Shelf Size: 21" x 27" (534mm x 686mm).
 Note: Unit standard with maximum 350°F thermostat. Thermostat maximum temperature can be adjusted in the factory or out in the field to meet your local codes.

G2 Low Voltage Cook & Hold Oven
"LCH-LV-G2" Series



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard

| MODEL NUMBER | TRAY/PAN SLODES PROVIDED | STANDARD ADJUSTABLE SLODES: NUMBER OF TRAYS/PANS[A] @ 4.5" Spacings(114 mm) | | | | | | | | OPTIONAL FIXED RACK: NUMBER OF TRAYS/PANS @ 3" Spacings(76 mm) | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | |
|--------------|--------------------------|---|---------|---------|---------|---------|---------|--------|--------|--|---------|---------|---------|---------|---------|---------|--------|---|--------------------------|----------|-----------------|-------------|--------------------|----------|----------|----|-----------|
| | | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | 21 x 27 Shelf (Standard) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | 21 x 27 Shelf (Standard) | HIGH 'H' | | | | DEEP 'D' | WIDE 'W' | | |
| LCH-5-LV-G2 | 3pr | 3 | 6 | 6 | 6 | 3 | 6 | 3 | 6 | 3 | 5 | pr | 5 | 10 | 10 | 10 | 5 | 10 | 5 | 10 | 3 | 35" | 39" | 27.5" | 1 | 5" | 340 (154) |
| LCH-6-LV-G2 | 4pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 3 | 6 | pr | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 3 | 39" | 39" | 27.5" | 1 | 5" | 355 (161) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.
 [B] Shelves are removable and adjustable. Shelf Size: 21" x 27" (534mm x 686mm).
 Note: Unit standard with maximum 350°F thermostat. Thermostat maximum temperature can be adjusted in the factory or out in the field to meet your local codes.



COOK & HOLD OVEN / SMOKER G2 MODELS

G2 Cook & Hold Smoker Oven "LCH-SK-G2" Series

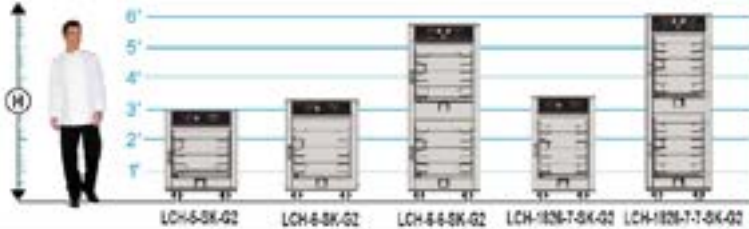
SCAN TO
DOWNLOAD
SPEC SHEET



G2
SERIES



Cook + Hold + Smoke



LOW TEMP COOK & HOLD OVENS / SMOKERS

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | | | | | | | | | | | |
|---|---|---------|---------|---------|---------|---------|--|-------|-------|----------------------------|--------------------------|---|----------|----------|-----------------|-------------|--------------------|---------|---------|---------|---------|---------|---------|-------|-------|----------------------------|
| | STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS / PANS @ 4.5" Spacings(114mm) | | | | | | OPTIONAL FIXED RACK: NUMBER OF TRAYS / PANS @ 3" Spacings(76 mm) | | | | | HIGH "H" | DEEP "D" | WIDE "W" | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 19 | 18 x 13 | 20 x 22 | 10 x 20 | GN 21 | GN 11 | 21" x 27" Shelf (Standard) | TRAY/PAN SLIDES PROVIDED | | | | | | | 18 x 26 | 12 x 20 | 14 x 19 | 18 x 13 | 20 x 22 | 10 x 20 | GN 21 | GN 11 | 21" x 27" Shelf (Standard) |
| LCH-6-SK-G2 | 3 pr | 3 | 6 | 6 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 5 pr | 5 | 10 | 10 | 5 | 10 | 5 | 10 | 3 | 35" | 30" | 27.5" | 1 | 5" | 340 (154) |
| LCH-8-SK-G2 | 4 pr | 4 | 8 | 8 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 6 pr | 6 | 12 | 12 | 6 | 12 | 6 | 12 | 3 | 39" | 30" | 27.5" | 1 | 5" | 355 (161) |
| LCH-6-6-SK-G2 <i>Double Compartment Split Entry</i> | 8 pr | 8 | 16 | 16 | 8 | 8 | 8 | 8 | 8 | 8 | 8 | 12 pr | 12 | 24 | 24 | 12 | 24 | 12 | 24 | 6 | 68" | 30" | 27.5" | 2 | 5" | 605 (274) |
| LCH-1026-T-SK-G2 | 7 pr | 7 | - | 14 | - | - | - | - | - | - | 3 | 5 pr | 5 | 5 | 10 | - | - | - | 5 | 3 | 41" | 39" | 24.75" | 1 | 5" | 315 (143) |
| LCH-1026-T-1-SK-G2 <i>Double Compartment Split Entry</i> | 14 pr | 14 | - | 28 | - | - | - | - | - | - | 6 | 10 pr | 10 | 10 | 20 | - | - | - | 10 | 6 | 71.25" | 39" | 24.75" | 2 | 5" | 590 (265) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. [B] Shelves are removable and adjustable. Shelf Size: 21" x 27" (514mm x 685mm). Note: Unit standard with maximum 350°F thermostat. Thermostat maximum temperature can be adjusted in the factory or out in the field to meet your local codes.

G2 Low Voltage Cook & Hold Smoker Oven "LCH-SK-LV-G2" Series

SCAN TO
DOWNLOAD
SPEC SHEET



G2
SERIES



Cook + Hold + Smoke



| MODEL NUMBER | CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | | | | | | | | | | | |
|----------------|---|---------|---------|---------|---------|---------|--|-------|-------|----------------------------|--------------------------|---|----------|----------|-----------------|-------------|--------------------|---------|---------|---------|---------|---------|---------|-------|-------|----------------------------|
| | STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS / PANS @ 4.5" Spacings(114mm) | | | | | | OPTIONAL FIXED RACK: NUMBER OF TRAYS / PANS @ 3" Spacings(76 mm) | | | | | HIGH "H" | DEEP "D" | WIDE "W" | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 19 | 18 x 13 | 20 x 22 | 10 x 20 | GN 21 | GN 11 | 21" x 27" Shelf (Standard) | TRAY/PAN SLIDES PROVIDED | | | | | | | 18 x 26 | 12 x 20 | 14 x 19 | 18 x 13 | 20 x 22 | 10 x 20 | GN 21 | GN 11 | 21" x 27" Shelf (Standard) |
| LCH-6-SK-LV-G2 | 3 pr | 3 | 6 | 6 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 5 pr | 5 | 10 | 10 | 5 | 10 | 5 | 10 | 3 | 35" | 30" | 27.5" | 1 | 5" | 340 (154) |
| LCH-8-SK-LV-G2 | 4 pr | 4 | 8 | 8 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 6 pr | 6 | 12 | 12 | 6 | 12 | 6 | 12 | 3 | 39" | 30" | 27.5" | 1 | 5" | 355 (161) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. [B] Shelves are removable and adjustable. Shelf Size: 21" x 27" (514mm x 685mm). Note: Unit standard with maximum 350°F thermostat. Thermostat maximum temperature can be adjusted in the factory or out in the field to meet your local codes.



SECTION 6 • LOW TEMP COOK & HOLD OVENS / SMOKERS

COOK, HOLD, & SERVE

LOW TEMP COOK & HOLD OVENS / SMOKERS

Compact Cook & Hold Oven "LCHR" Series



120V
15 AMP



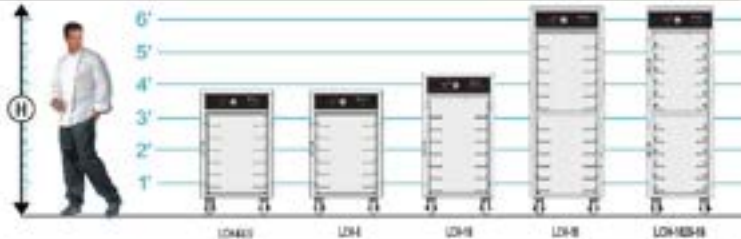
| CAPACITIES OF 12" x 20" OR GN 1/1 PANS [A] | | | | | | | CLASS 100 | | | | |
|--|-----------------------|----|----|-----------------------|-------|-------|--------------------------------------|--------------|--------------|--------------|--------------------|
| MODEL NUMBER | 2.625" FIXED SPACINGS | | | 66.7MM FIXED SPACINGS | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF DOORS | SHIP WT. LBS. (KG) |
| | DEPTH 12" x 20" PANS | | | DEPTH GN 1/1 PANS | | | HIGH "H" | DEEP "D" | WIDE "W" | | |
| | 2.5" | 4" | 6" | 65MM | 100MM | 150MM | | | | | |
| LCHR-1220-4 | 4 | 2 | 1 | 4 | 2 | 1 | 20.75" (528) | 26.25" (667) | 18.25" (464) | 1 | 125 (57) |

[A] Combinations of deep and shallow pans may be used with varying capacities. Also accommodates one (1) 15" x 13" x 1.5" tray per set of slides.

Cook & Hold Oven "LCH" Series



Need more Capacity?



LCH-8

| CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114mm) Spacings are Standard | | | | | | | | | | | CLASS 100 | | | | |
|--|---|----|----|----|----|----|----|----|--|---------------|-------------|-----------------|-------------|--------------------|-----------|
| MODEL NUMBER | STANDARD ADJUSTABLE SLIDES: NUMBER OF TRAYS/PANS[A] | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | |
| | TRAY PANS PROVIDED | 76 | 76 | 76 | 76 | 76 | 76 | 76 | 76 | 76 | 76 | | | | 76 |
| LCH-8-LV | 6 | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 48.25" (1232) | 35.5" (902) | 27" (686) | 1 | 5" | 370 (167) |
| LCH-8 | 6 | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 48.25" (1232) | 35.5" (902) | 27" (686) | 1 | 5" | 370 (167) |
| LCH-10 | 7 | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 52.5" (1334) | 35.5" (902) | 27" (686) | 1 | 5" | 385 (174) |
| LCH-18 | 12 | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 70.5" (1793) | 35.5" (902) | 27" (686) | 2 Dutch | 6" | 630 (281) |
| LCH-1824-18 | 12 | 12 | - | 24 | 24 | - | - | - | - | 76.5" (1943) | 35.5" (902) | 24.5" (622) | 2 Dutch | 5" | 530 (241) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Note: Unit standard with maximum 350°F thermostat. Thermostat maximum temperature can be adjusted in the factory or out in the field to meet your local codes.



COOK & HOLD MODELS & ACCESSORIES

Optional Accessories

LOW TEMP COOK & HOLD OVENS / SMOKERS

Bearclaws



Stainless Steel Potato Rack



Stainless Steel Rib Rack



Stainless Steel Chicken Rack



Apple Wood Chips



Hickory Wood Chips



Jack Daniel's Whiskey Barrel Wood Chips



Additional Meat Probe (LCH-G2 & LCHR Series)



Additional Meat Probe (LCH Series)



19" x 13" Shelf



18" x 26" Shelf



21" x 27" Shelf



Scan the QR Code to Learn More about our Optional Accessories Designed for our LCH, LCH-G2, LCH-SK-G2 & LCHR Series



SECTION 7 • RETHERM OVENS

COOK, HOLD, & SERVE

Rethermalization ovens are specifically designed to heat hundreds of pre-cooked and prepared foods from a “slacked” chilled/frozen stage to fully cooked within the HACCP food safety guidelines. Keeping entrées consistently hot for long periods, after reaching set temperature, is also a key feature of the retherm process. Something conventional convection or combi ovens cannot offer.

Large Air Movement for High Volume Heating & Finishing

RETHERM OVENS

MOISTURE-TEMP
RETHERM

RETHERM



NEW Product RH-18-MT
ADJUSTABLE TRAY SLIDES

RH-18
ADJUSTABLE TRAY SLIDES



REThERM OVEN COMPARISON

For Pre-Packaged Meals Served in Schools, Hospitals, & Correctional Facilities



REThERM OVENS



RH-B-32 and RH-B-12
FOR USE WITH WIRE BASKETS



RH-RB-26 and RRB-26
SPEED BASKET RACK FOR WIRE BASKETS



SECTION 7 • RETHERM OVENS

COOK, HOLD, & SERVE

Controlled Moisture Retherm
"RH-MT" Series



Use *Controlled Moisture & Temperature* to Cook or Reheat your Product



RETHERM OVENS

Automatic Controlled Venting allows Excess Moisture to Release for Natural Browning of Crispy Products without User Intervention



| MODEL NUMBER | CAPACITIES AT 3" (76mm) SPACINGS | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | CLASS 100 | |
|--------------|----------------------------------|----------------|---|-----------|--------------|--------------|--------------------|
| | 18" x 26" TRAYS or BASKETS | 15" x 21" PANS | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CAS-TR SIZE |
| RH-18-MT | 18 | 36 | 77.5" (1969) | 39" (991) | 29.25" (743) | 2 | 5" |
| | | | | | | | SHIP WT. LBS. (KG) |
| | | | | | | | 680 (309) |



- Easy to Use Touch Screen Control Allow the Operator to Preset Time, Temperature, and Humidity Levels in a Simple 3 Step Format, Eliminating the Need for Constant Monitoring
- This Simplified Electronic Control allows the User to Program and Store up to 8 Preset Menu Selections
- Heavy-Duty Hinges
- Automatic Water-Fill Provided to Eliminate Constant Manual Filling of the Water Pan

RH-18-MT

NEW Product Line



RETHERM MODELS

Tray, Pan, & Basket Retherm "RH" Series

SCAN TO
DOWNLOAD
SPEC SHEET



Rethermalization Oven for
High Volume Heating &
Finishing of *Pre-Cooked*
Foods, without Overcooking
or Dehydration



Save Space & Money - NO Costly Hood Space
Required or the Expensive Cost of Operating an
Exhaust or Fire Extinguisher System. FWE
Surpasses EPA 202 & ANSI NFPA96 Standards.
(local codes prevail)



| MODEL NUMBER | CAPACITIES AT 3" (76mm) SPACINGS | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 | | |
|---------------------|----------------------------------|------------------|--------------------------------------|--------------|--------------|--------------|-------------|--------------------|
| | 18" x 25" TRAYS or BASKETS | 11.3" x 11" PANS | HIGH " (mm) | DEEP " (mm) | WIDE " (mm) | NO. OF DOORS | CASTER SIZE | WPT WT. (LBS) (KG) |
| RH-4 | 4 | 8 | 34.75" (883) | 38.75" (985) | 29.25" (743) | 1 | 5" | 360 (163) |
| RH-6 | 6 | 12 | 40.5" (1029) | 38.75" (985) | 29.25" (743) | 1 | 5" | 400 (181) |
| RH-6-6ST | 12 | 24 | 74.25" (1885) | 38.75" (985) | 29.25" (743) | 2 | 5" | 720 (367) |
| RH-8 | 8 | 16 | 46.5" (1182) | 38.75" (985) | 29.25" (743) | 1 | 5" | 425 (193) |
| RH-10 | 10 | 20 | 53" (1347) | 38.75" (985) | 29.25" (743) | 1 | 5" | 445 (202) |
| RH-10HD High Output | | | 445 (202) | | | | | |
| RH-18 | 18 | 36 | 76.5" (1944) | 38.75" (985) | 29.25" (743) | 2 | 5" Castor | 640 (290) ★ |
| RH-18HD High Output | 18 | 36 | 76.5" (1944) | 38.75" (985) | 29.25" (743) | 2 | 5" Castor | 640 (290) |

RETHERM OVENS

Unit standard with maximum 350°F range. Please specify if lower temperature is required. Local codes prevail.

† Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical.

HO refers to **High Output** wattage, which provides faster reheating of dense and heavy-weight food products.

POPULAR MODEL ★

RH-18

Easy to Use Controls allow the Operator to Preset the Time & Temperature of the Cooking Cycle, as well as the Holding Temperature, Eliminating the need for Constant Monitoring

The Simplified Electronic Controls also allow the User to Program & Store up to 8 Preset Menu Selections.

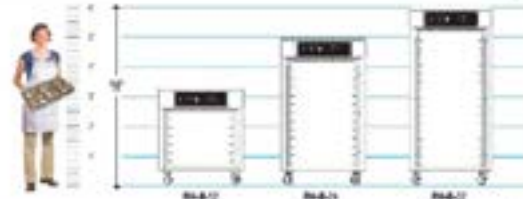
Optional Accessory Product Probe Available



SECTION 7 • RETHERM OVENS

COOK, HOLD, & SERVE

**Wire Basket Retherm
"RH-B" Series**



RETHERM OVENS

Retherm Ovens allow Foodservice Operators to *Reheat Pre-Packaged Foods Quickly & Safely* without having to Sacrifice Flavor, Color, Texture or Nutrients

CLASS 100

| MODEL NUMBER | CAPACITIES AT 3.5" (76mm) FIXED SPACINGS | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF DOORS | CASTER SET | SHIP WT. LBS. (KG) |
|---------------------------|--|--|--------------------------------------|-------------|-------------|--------------|------------|--------------------|
| | 13.5" x 26" x 13" WIRE BASKETS (A) | TOTAL MEALS (6) 8.5" x 6.5" TRAYS PER BASKET | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| RH-B-12 | 12 | 72 | 40" (1016) | 37.5" (952) | 34.5" (876) | 1 | 5" | 405 (184) |
| RH-B-24 | 24 | 144 | 61" (1549) | 37.5" (952) | 34.5" (876) | 2 Dutch | 5" | 610 (277) |
| RH-B-32 | 32 | 192 | 75" (1905) | 37.5" (952) | 34.5" (876) | 2 Dutch | 5" | 790 (358) |
| RH-B-24-HO THREE PHASE | 24 | 144 | 61" (1549) | 37.5" (952) | 34.5" (876) | 2 Dutch | 5" | 610 (277) |
| RH-B-32-HO THREE PHASE | 32 | 192 | 75" (1905) | 37.5" (952) | 34.5" (876) | 2 Dutch | 5" | 790 (358) |

Unit standard with maximum 350°F (177°C) range. Specify if lower temperature is required.
 (A) Two (2) Baskets Per Slide.
 HO refers to **High Output** wattage, which provides faster reheating of dense and heavy-weight food products.



RH-B Series Models are Specifically for those Using Wire Baskets

Models Accommodate up to 32 (13.5" x 26") Wire Baskets which is 192 Meals (up to 8.5" x 6.5" Meal Tray Size) in One Load!

Prepare Hundreds of Pre-Portioned Meals Quickly using Disposable, Reheatable, Sealed Containers

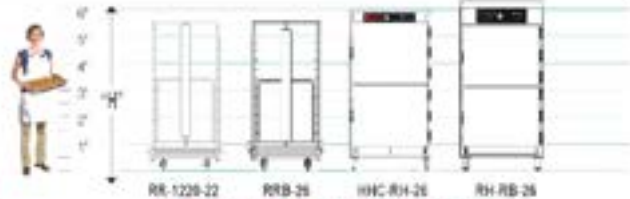


RETHERM MODELS

Retherm Transfer System "RH-RB" & "HHC-RH" Series



Streamline your Foodservice Operation with Less Handling & Enhance Food Safety with FWE's Retherm Transfer System



Roll-In Rack

| MODEL NUMBER | DESCRIPTION | CAPACITIES | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CLASS 100 CASTER SIZE | SHP WT. LBS. (KG) |
|--------------|----------------------------------|---|--------------------------------------|-------------|--------------|--------------------------|-------------------|
| | | | HIGH "H" | DEEP "D" | WIDE "W" | | |
| RRB-26 | Roll-in Rack for Heated Cabinets | 26 Wire Baskets 13.5" x 20" x 2.1" | 65" (1676) | 33.5" (851) | 33.75" (857) | 5" | 235 (107) |
| RR-1220-22 | Roll-in Rack for Heated Cabinets | 22 Pans 17" x 30" 2.5" in 4" deep | 66" (1676) | 33.5" (851) | 33.75" (857) | 5" | 235 (107) |

Roll-In Rack Companions

CAPACITIES Holds (1) each RRB-26 or RR-1220-22

| MODEL NUMBER | DIMENSIONS IN. (mm) | NO. OF DOORS | LEG SIZE | SHP WT. LBS. (KG) |
|--------------|---|--------------|----------|-------------------|
| HHC-RH-26 | 74.5" (1892) x 34.5" (876) x 38.25" (971) | 2 Doors | 6" | 480 (209) |
| RH-RB-26 | 78.5" (1994) x 37" (940) x 38.25" (971) | 2 Doors | 6" | 765 (344) |
| RH-RB-26-HO | 78.5" (1994) x 37" (940) x 38.25" (971) | 2 Doors | 6" | 765 (344) |

How the Retherm Transfer System Works

Heated Holding Companion Found on Page 17.

Choose Your Roll-In Rack:
RRB-26 Holds 26 Baskets OR
RR-1220-22 Holds 22 Pans



● RH-RB-26



● RRB-26



- 1 Assembled Meal Trays / Food Prep Placed on Baskets or Pans and onto Roll-In Rack of choice
- 2 Roll-In Rack goes into existing Walk-In Cold Storage
- 3 Roll-In Rack then transferred to Retherm Oven
- 4 Roll-In Rack finally placed into Holding Cabinet until serving



SECTION 8 • REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

HOLD, TRANSPORT, REFRIGERATION & SERVE



REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

Refrigerators & Freezers

are not made equal!



The unique environment of banquets and catering, along with the ever changing event space, necessitates the demand for portable refrigeration. The resulting demands are harsh. Stationary or reach-in units "on wheels" are not engineered to take this kind of punishment.

Engineered to answer your most demanding needs, FWE's all stainless steel welded construction delivers performance and dependability you can count on. Built on a stainless steel tubular frame, FWE is designed, engineered and constructed to absorb vibration, shocks, and prevent refrigeration leaks.

FWE units have excellent "pull-down" times that are required to reach safe operating conditions and extra insulation to hold temperatures - even in transit. Oversized components also achieve rapid recovery times once the unit has been unplugged, moved and plugged back in, or during peak periods when the door is left open.

FWE's on the move . . . using components and designed, engineered, and constructed to tie the entire unit together into an extra rigid, high strength unibody performer that delivers a longer service life with the lowest maintenance in the industry. Across the banquet room, the exhibit center or across town - FWE products deliver.

REFRIGERATION OVERVIEW

Mobile Refrigeration - FWE Offers Perfect Solutions for Holding Cold Foods & Transporting from Central Locations to Feeding Stations, Banquet Areas and Satellite Operations



Current Refrigeration Models are Compliant with 2019 Department of Energy Standards



AirScreen
OPEN DOOR OPERATION

Cold-Temp
**REFRIGERATORS,
BANQUET CABINETS & MORE**

Cold-Temp
FREEZER

REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/COLD, COLD/FREEZE CABINETS



Dual-Temp
**HOT / COLD DUAL-TEMP
& CONVERTIBLES**

Dual-Temp
**REFRIGERATOR / FREEZER
DUAL-TEMP CONVERTIBLE**



SECTION 8 • REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

HOLD, TRANSPORT, REFRIGERATION & SERVE



AirScreen Allows for Open Door Operation!



3D AirScreen with Multi-Fan Top Mounted Blower System Provides the Fastest Cool Down Times & Maintains Cabinet Temperatures of 40°F or Below with the Door Open for up to **4 Hours (ASU - 10)** and **1.5 Hours (R-AS-10)** in RH of 35%-40%

REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS



Intuitive Controls with Active Temperature Monitoring & Thermometer Display - Advanced Digital Controls feature Temperature Set Points, Actual Temperature Indicator, Clean Condenser Reminder & Door Open Alarm
(to Alert Operator When Door Has Been Opened Beyond Allowed Time Span)

Refrigeration System is Bottom Mounted & Self-Contained with Active Defrost System allowing for Easy, Safe Transporting & Reduced Maintenance Costs



AIRSCREEN MODELS

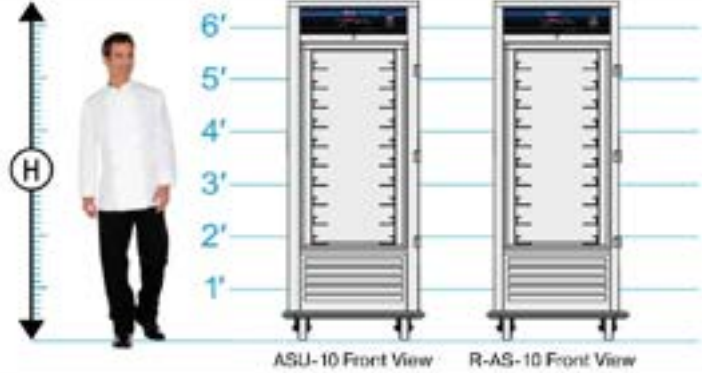
Mobile Air Screen "ASU" & "R-AS" Series

SCAN TO
DOWNLOAD
SPEC SHEET



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Polyurethane Casters
- ✓ Rear Mounted Tubular Handle
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Door Gasket
- ✓ Magnetic Work Flow Door Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Polymer Coated Tray Slides with Tilt Feature
- ✓ Active Defrost System
- ✓ 270° Door Swing
- ✓ Energy Efficient - DOE Compliant



| MODEL NUMBER | NON-ADJUSTABLE SLIDES 4.5" (114 mm) Spacing as Standard | DIMENSIONS IN. (mm) | | | NO. OF DOORS | CASTER SIZE | CLASS 150 SHIP WT. LBS. (KG) |
|--------------|--|---------------------|-----------------|-----------------|--------------|-------------|---------------------------------|
| | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| ASU-10 | 10 TRAYS 18"X 26" | 78.75" (2000) | 38.75" (985) | 32.75" (832) | 1 | 6" | 587 (266) |
| | 20 TRAYS 14"X 18" | | | | | | |
| R-AS-10 | 10 TRAYS 18"X 26" | 78.75" (2000) | 37.5" (952) | 32" (813) | 1 | 6" | 580 (263) |
| | 20 TRAYS 14"X 18" | | | | | | |

Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.

Optional Accessory

Sliding Space-Saver Door
tucks compactly into side of unit maximizing service space



Door Closed Door Open 90° Door Nested

★ POPULAR MODEL

R-AS-10
Quick Ship Item

Unique Tray Slide Design Holds 10 Pair of Trays & Pans by the Bottom for Greater Support of Heavy Food Items at 4.5" Standard Spacing with Tilt Feature

Tilt Feature Designed to allow Cans & Bottles to Gently Roll to Front for Easy Access

Tray Slides are Removable for Thorough Interior Cleaning



REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS



SECTION 8 • REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

HOLD, TRANSPORT, REFRIGERATION & SERVE

Mobile Refrigerator
"URS" Series



Cold-Temp

Refrigerators Designed for Transport, Satellite Operations, Banquet & On-Site Catered Events, as well as Backup for Buffets & Cafeterias



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Polyurethane Casters
- ✓ Rear Mounted Tubular Handle
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Door Gasket
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Polymer Coated Tray Slides
- ✓ Energy Efficient - DOE Compliant

CLASS 150

CAPACITIES OF TRAYS / PANS PER COMPARTMENT:
4.5" (114 mm) Spacings are Standard ^(A)

| MODEL NUMBER | STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm) | | | | | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm) | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN (mm) (Dimensions include Bumpers & Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS (KG) |
|--------------|--|---------|---------|---------|---------|---------|---------|--------|--------|---------------------------------------|---|---------|---------|---------|---------|---------|--------|--------|---------------|-------------|---|---|----|-----------------|-------------|-------------------|
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 15 | 18 x 13 | 26 x 22 | 18 x 20 | GN 2/1 | GN 1/1 | TRAY/PAN SLIDES REQUIRED (Additional) | 18 x 26 | 12 x 20 | 14 x 15 | 18 x 13 | 26 x 22 | 18 x 20 | GN 2/1 | GN 1/1 | HIGH "H" | DEEP "D" | WIDE "W" | | | | | |
| URS-7 | 7pr | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 10 pr (3 pr) | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 62.5" (1588) | 36" (914) | 32.5" (828) | 1 | 6" | 405 (184) | | |
| URS-10 | 10pr | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 15 pr (5 pr) | 15 | 30 | 30 | 30 | 15 | 30 | 15 | 30 | 74.5" (1882) | 37.5" (953) | 32.5" (828) | 1 | 6" | 490 (222) ★ | | |
| URS-14 | 14pr | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 20 pr (6 pr) | 20 | 40 | 40 | 40 | 20 | 40 | 20 | 40 | 66" (1677) | 33.5" (851) | 63" (1600) | 2 | 6" | 580 (264) | | |
| URS-20 | 20pr | 20 | 40 | 40 | 40 | 20 | 40 | 20 | 40 | 30 pr (10 pr) | 30 | 60 | 60 | 60 | 30 | 60 | 30 | 60 | 78.25" (1987) | 33.5" (851) | 63" (1600) | 2 | 6" | 715 (325) | | |

(A) Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.
 (B) When side push/pull or tubular stainless handles are added as an option, the full size bumper will replace the narrow bumper for an overall width of 34.5"(877mm). If either side handle option is selected the standard rear handle is removed.



REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS



POPULAR MODEL ★

URS-10
Quick Ship Item

Food Sentry Recessed, Electronic Controls, with Digital Display, are Easy to Set & Read, Providing Operators Ultimate Performance & Accurate Cabinet Temperatures



Adjustable Temperature Range from 33°F to 38°F (.5°C to 3.3°C)
Factory Preset Temperature is 38°F (3.3°C)



COLD-TEMP MODELS

Mobile Freezer

"UFS" Series

SCAN TO
DOWNLOAD
SPEC SHEET

Cold-Temp

Freezers Designed for Transport, Satellite Operations, Banquet & On-Site Catered Events, as well as Backup for Buffets & Cafeterias



- Food Sentry Recessed, Electronic Controls, with Digital Display, are Easy to Set & Read, Providing Operators Ultimate Performance & Accurate Cabinet Temperatures

- Adjustable temperature range from -5°F to 32°F (-20.6°C to 0°C) factory preset temperature is 0°F (-17.8°C).

Unique Tray Slide Design Holds Trays & Pans by the Bottom for Greater Support of Heavy Food Items



Tray Slides are Adjustable & Removable for Thorough Interior Cleaning

| CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard (A) | | | | | | | | | | | | | CLASS 150 | | | | | | | | | |
|--|---|-----------|-----------|-----------|-----------|-----------|---|--------|-------------------------------------|--------------|-----------|-----------|---|-----------|--------|--------|---------------|-------------|-------------|-----------------|-------------|--------------------|
| MODEL NUMBER | STANDARD CAPACITY NUMBER OF TRAYS/PANS @ 4.5" Spacings (114 mm) | | | | | | OPTIONAL NUMBER OF TRAYS/PANS @ 3" Spacings (76 mm) | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) <small>(Dimensions include Hangers & Casters)</small> | | | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18" x 26" | 12" x 20" | 14" x 18" | 18" x 13" | 18" x 20" | GN 21" | GN 11" | TRAY/PAN SLIDES REQUIRED (optional) | 18" x 26" | 12" x 20" | 14" x 18" | 18" x 13" | 18" x 20" | GN 21" | GN 11" | HIGH " " | DEEP " " | WIDE " " | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| UFS-10 | 10pr | 18 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 15 pr (5 pr) | 15 | 30 | 30 | 30 | 15 | 30 | 78.75" (2001) | 37.5" (953) | 34.5" (877) | 1 | 6" | 490 (222) |

(A) Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.

| STANDARD FIXED RACK @ 3" Fixed Spacings | | | | | | | | | | CLASS 150 | | | | | |
|---|---|-----------------------|----------------------|----------------------|--------------------------|-------------------------|--|-------------|----------------|---|-------------|-------------|-----------------|-------------|--------------------|
| MODEL NUMBER | COVERED / STACKED PLATE CAPACITIES 10" DIAMETER PLATES | | | | 3" x 2" SHELVES PROVIDED | NUMBER OF SETS OF RACKS | FAN CAPACITIES @ 2.5" (64mm) PANS/20TH | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) <small>(Dimensions include Hangers & Casters)</small> | | | | | |
| | TOTAL CAPACITY | COVERED PLATE 4.5x11" | COVERED PLATE 4.5x9" | COVERED PLATE 4.5x7" | | | GN 21" PANS | GN 11" PANS | 12" x 20" PANS | HIGH " " | DEEP " " | WIDE " " | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| UFS-10-GN | 48 | 60 | 4 | 5 | 3 | 15 | 15 | 30 | 30 | 78.75" (2001) | 37.5" (953) | 34.5" (877) | 1 | 6" | 490 (222) |



UFS-10



UFS-10-GN

Accommodates a Wide Variety of Plates, Pre-Plated Meals, 12"x 20" Pans & GN Containers



Shelves are Adjustable to Change with your Operation, Ideal for Flexible Menus, or Catering Events



REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

SECTION 8 • REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

HOLD, TRANSPORT, REFRIGERATION & SERVE

Refrigerated Dough Retarder "RD" Series



Create Consistency in Dough Ball Rise as well as Promote Additional Complex Yeast Flavor Development & Airy Structure in Pizza Crusts



| MODEL NUMBER | FIXED RACK FOR DOUGH TRAYS 436" (108 mm) Spacings are Standard | DIMENSIONS IN. (mm) | | | NO. OF DOORS | CASTER SIZE | CLASS 150 SHIP WT. LBS. (KG) |
|--------------|---|---------------------|--------------|-----------|--------------|-------------|---------------------------------|
| | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| RD-10 | 10 TRAYS (18" x 27.75") | 74.5" (1893) | 26.75" (680) | 32" (813) | 1 | 3.5" | 280 (120) |



Electronic, Easy-to-Use, Concealed Controls

REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

Cold-Temp

- Fast Cool Down Time Reaches 55°F Retarding Temperature (13°C) in Less than 10 Minutes
- Consistent, Gentle, Cooled Air Surrounds Dough Balls (+/- 2°F) of User Preset
- Self-closing Door Stays Open Past 90 Degrees or More for Easy Loading & Unloading

Key Locking Door

Ideal for Use with Dough Presses



RD-10



SPECIALTY COLD-TEMP MODELS

Refrigerated Satellite Transport Cabinet "RBQ" Series



Satellite Transport Process



| MODEL NUMBER | CAPACITIES VARY DUE TO DIAMETER AND HEIGHT OF PLATE AND COVER | | | SHELF SIZE (MM) | SHELF CLEARANCE (MM) | NUMBER OF SHELVES | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NUMBER OF DOORS | CASTER SIZE | NET WT. LBS. (KG) |
|--------------|---|----------------------|------------------------|------------------------------|----------------------|-------------------|--------------------------------------|--------------|------------|-----------------|-------------|-------------------|
| | COVERED PLATE DIAMETER | COVERED PLATE HEIGHT | COVERED PLATE CAPACITY | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| RBQ-96 | 11" | 2.625" | 86 | 22.25" x 44.375" (514 x 695) | 14.5" (369) | 3 | 73.25" (1861) | 31.75" (807) | 55" (1397) | 2 | 6" | 570 (259) |

Other shelf spacings are available. Consult factory.



Cold-Temp

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame
- ✓ Full Perimeter Bumper
- ✓ Polyurethane Casters
- ✓ Door Gasket
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated
- ✓ Electronic Controls
- ✓ 6 Caster Configuration
- ✓ Push / Pull Handles
- ✓ Energy Efficient - DOE Compliant



Cold-Temp



Electronic Controls, with Digital Display, Recessed for Protection During Transport, Easy to Read and Set. Provides Operators with Better Performance and Accurate Cabinet Temperature



RBQ-96

Shows with Optional Accessories Ergo U-Shaped Handle & Key Locking Latch



REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

SECTION 8 • REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

HOLD, TRANSPORT, REFRIGERATION & SERVE

Looking for Refrigerated Tray Delivery Perfect for Correctional Environment?



Dual-Temp

See Section 10, Page 107

REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

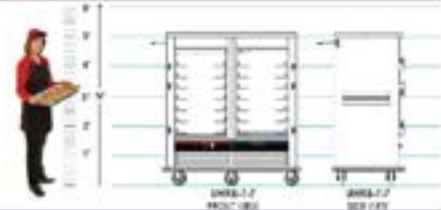


DUAL-TEMP MODELS

Heated & Refrigerated Transport "UHRS-7-7" Series



Ultimate Foodservice Flexibility
One Side *Heated* One Side *Refrigerated*



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

CLASS 150

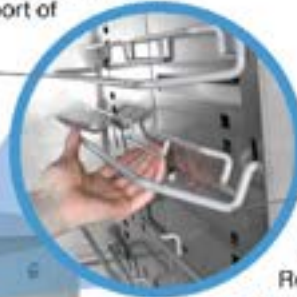
| MODEL NUMBER | STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings(114 mm) | | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings(75 mm) | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHF WT. LBS. (KG) | | | | | | |
|--------------|---|-----------|-----------|-----------|-----------|-----------|-----------|--|--------|----------------------|-------------------------|-----------|-----------|-----------|---|-----------|-----------|-----------------|-------------|-------------------|------------|-------------|----------------------|----------|----------|-----------|
| | TRAY/PAN SIZES PROVIDED | 18" X 26" | 12" X 20" | 14" X 18" | 18" X 13" | 20" X 22" | 10" X 20" | GN 2/1 | GN 1/1 | 3/4" X PAN 20x20 Rod | TRAY/PAN SIZES REQUIRED | 18" X 26" | 12" X 20" | 14" X 18" | 18" X 13" | 20" X 22" | 10" X 20" | | | | GN 2/1 | GN 1/1 | 3/4" X PAN 20x20 Rod | HIGH "H" | DEEP "D" | WIDE "W" |
| UHRS-T-T | 7 pr | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 10 pr (3 pr) | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 62" (1575) | 32.5" (826) | 62" (1575) | 2 | 6" | 650 (294) |

[A] Uprights punched on 1.6" (38mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

Dual-Temp

Simultaneously Hot and Cold. Dual Purpose Cabinet
Divided into Two Sections - Holds Heated & Refrigerated Food

Unique Tray Slide Design Holds Trays & Pans by the Bottom for Greater Support of Heavy Food Items



Tray Slides are Adjustable & Removable for Thorough Interior Cleaning



Dual-Temp Recessed Electronic Controls with Digital Display



Controls are Easy to Read & Set



UHRS-7-7

FOOD WARMING EQUIPMENT COMPANY, INC. | 800.222.4393 | SALES@FWE.COM | WWW.FWE.COM



REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

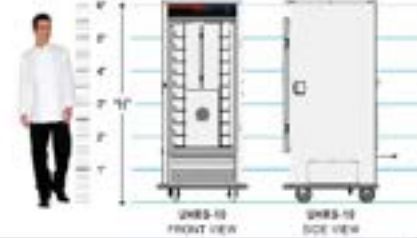
SECTION 8 • REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

HOLD, TRANSPORT, REFRIGERATION & SERVE

Heated / Refrigerated Mobile Convertible "UHRS-10" Series



Dual-Temp



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

CLASS 150

| MODEL NUMBER | STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings(114 mm) | | | | | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings(76 mm) | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | |
|--------------|---|---------|---------|---------|---------|---------|---------|--------|--------|----------|--|---------------------------------------|---------|---------|---------|---------|---|---------|--------|-----------------|-------------|--------------------|--------------|-------------|-------------|----------|----------|-------------|
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 12 | 26 x 22 | 18 x 20 | GN 2/1 | GN 1/1 | MA31-PAN | 20x20 foot | TRAY/PAN SLIDES REQUIRED (Additional) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 12 | 20 x 22 | 18 x 20 | GN 2/1 | | | | GN 1/1 | MA31-PAN | 20x20 foot | HIGH "H" | DEEP "D" | WIDE "W" IN |
| UHRS-10 | 10 pr | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 10 | 15 pr (5 pr) | 15 | 20 | 30 | 30 | 15 | 30 | 15 | 30 | 15 | 15 | 74.5" (1893) | 37.5" (953) | 32.5" (826) | 1 | 6" | 490 (222) |

[A] Uprights punched on 1.5" (38mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).
 [B] When side push/pull or tubular stainless handles are added as an option, the full size bumper will replace the narrow bumper for an overall width of 34.5"(877mm). If either side handle option is selected the standard rear handle is removed.

REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS

Ultimate Foodservice Flexibility

Change Cabinet from *Heated Mode* to *Refrigerated Mode* as your Food Service Holding Needs Change

Dual-Temp Recessed Electronic Controls with Digital Display. Controls are Up-Front, Easy to Read & Set

Continuously Intuitive Self-Defrosting Cold System with On Demand Override - Makes Operation Convenient & User-Friendly

Heat System, Elements and Blower are Protected from Spillage and Leaves the Bottom of the Cabinet Open for Easy Cleaning Reducing Maintenance and Cleaning Costs

UHRS-10



DUAL-TEMP CONVERTIBLE MODELS

Refrigerated / Freezer Mobile Convertible "URFS" Series

SCAN TO DOWNLOAD SPEC SHEET



Dual-Temp



Ultimate Foodservice Flexibility

Change Cabinet from *Refrigerated Mode to Freezer Mode* as your Food Service Holding Needs Change



Unique Tray Slide Design Holds Trays & Pans by the Bottom for Greater Support of Heavy Food Items

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard (A) | | | | | | | | | | | | CLASS 150 | | | | | | | | | | | |
|--------------|--|---------|---------|---------|---------|---------|---|--------|--------|-------------------------|---------|---------|-------------------------------------|---------|---------|-----------------|-------------|--------------------|---------------|-------------|-------------|-------|-------|-----------|
| | STANDARD CAPACITY NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm) | | | | | | OPTIONAL NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm) | | | | | | OVERALL EXTERIOR DIMENSIONS N. (mm) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | |
| | TRAY/PAN SIZES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 19 x 20 | GN 2/1 | GN 1/1 | TRAY/PAN SIZES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | | | | 19 x 20 | GN 2/1 | GN 1/1 | HIGH" | DEEP" | WIDE" |
| URFS-10 | 18pr | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 15 pr (3 pr) | 15 | 30 | 30 | 30 | 15 | 30 | 15 | 30 | 78.75" (2001) | 37.5" (953) | 34.5" (877) | 1 | 6" | 490 (222) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.

| MODEL NUMBER | STANDARD FIXED RACK @ 3" Fixed Spacings | | | | | | | | | | CLASS 150 | | | | | |
|--------------|---|------------------------------------|---------------|-------------------------------------|---------------|---|-------------------------|-------------|-------------|----------------|-------------------------------------|-------------|-------|-----------------|-------------|--------------------|
| | COVERED / STACKED PLATE CAPACITIES 10" DIAMETER PLATES | | | | | PAN CAPACITIES @ 2.5" (63mm) PAN DEPTH | | | | | OVERALL EXTERIOR DIMENSIONS N. (mm) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| | TOTAL CAPACITY | COVERED PLATE HEIGHT 3.125" (80mm) | 2.425" (62mm) | PLATES HIGH PER SHELF 3.125" (80mm) | 2.425" (62mm) | 2" & 2" SHELVES PROVIDED | NUMBER OF SETS OF SHELS | GN 2/1 PANS | GN 1/1 PANS | 12" X 20" PANS | HIGH" | DEEP" | WIDE" | | | |
| URFS-10-GN | 48 | 60 | 4 | 5 | 3 | 15 | 15 | 30 | 30 | 78.75" (2001) | 37.5" (953) | 34.5" (877) | 1 | 6" | 490 (222) | |

Accommodates a Wide Variety of Plates, Pre-Plated Meals, 12"x 20" Pans & GN Containers



URFS-10



Tray Slides are Adjustable & Removable for Thorough Interior Cleaning



URFS-10-GN

Shelves are Adjustable to Change with your Operation, Ideal for Flexible Menus or Catering Events

REFRIGERATORS, AIR SCREENS, FREEZERS, HOT/COLD, COLD/FREEZE CABINETS



SECTION 9 • RACKS & QUEEN MARY

TRANSPORT & SERVE

FWE offers a wide variety of heavy-duty racks and queen mary options for transport and storage.



STAINLESS STEEL

Stainless steel utility carts and racks are equipped with a tubular welded base frame and are made to withstand decades of abuse.

ALUMINUM

Aluminum utility carts are economical, lightweight, and heavy-duty with all welded construction.

18" X 26" RACKS
FIXED SPACINGS



ALUMINUM



OTR-1826

18" x 26" & 12" x 20"
FIXED SPACINGS



ALUMINUM



OTR-FUA

UNIVERSAL RACKS
ADJUSTABLE ON 1.5" SPACINGS



ALUMINUM



OTR-UA

OVAL TRAY RACKS
WIDE ANGLE FIXED SPACING



ALUMINUM



OTR-OT

RACKS & QUEEN MARY



RACKS & QUEEN MARYS

Our products are easy to clean and resist rust. Whether you need a mobile work station, a rack to hold a variety of trays and pans, or versatile open shelf transportation, we have you covered.

STAINLESS STEEL



UCU-512
HEAVY-DUTY
UTILITY CART



UCU models have shelf edges that are flanged upwards on three sides.

ALUMINUM



UC-609-AL
HEAVY-DUTY
UTILITY CART



UC models have shelf edges that are flanged downward.

8" Casters

All FWE utility carts come with 8" polyurethane casters for easy rolling.

NEW
PRODUCT

Learn More on Pages 97 - 98

STAINLESS STEEL



UCE-415
HEAVY-DUTY
UTILITY CART

Enclosed

UCE models are fully enclosed on three sides for support and secure transport.



UCE-2315-HDM
HEAVY-DUTY
CORRECTIONAL
UTILITY CART

Our new correctional utility cart is built specifically to handle the demands of high security institutional environments.

RACKS & QUEEN MARY



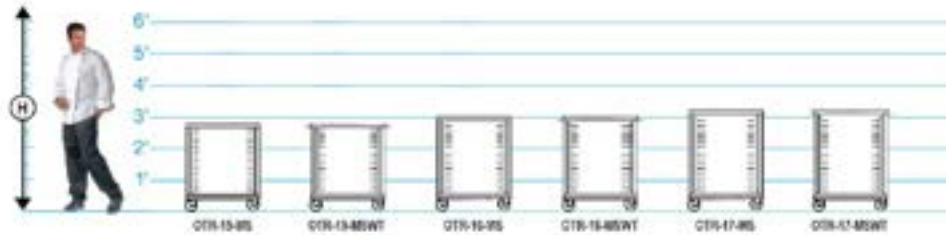
SECTION 9 • RACKS & QUEEN MARY

TRANSPORT & SERVE

Mobile Machine Stands "OTR-MSWT" Series



STAINLESS STEEL



STANDARD FEATURES

- ✓ Fixed Slides at 1.5" Spacings for 18"x26" or 14"x18" Trays
- ✓ All Stainless Steel
- ✓ Tubular Welded Base Frame
- ✓ All Welded construction
- ✓ Total Lock Casters
- ✓ Pitched Center Drain

| MODEL NUMBER | 1.5" FIXED SPACING TRAY CAPACITY | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 250 | | SHIP WT. LBS. (KG) |
|--------------|----------------------------------|---|-------------|-------------|---------------|-------------|--------------------|
| | | HIGH "H" | DEEP "D" | WIDE "W" | SUPPORTS | CASTER SIZE | |
| OTR-15-MS | 15 - 18" x 26" | 33.5" (851) | 26.5" (673) | 21.5" (546) | Up to 500 lbs | 5" | 100 (45) |
| OTR-15-MSWT* | 15 - 18" x 26" | 33.5" (851) | 26.5" (673) | 25.5" (648) | Up to 500 lbs | 5" | 105 (48) ★ |
| OTR-16-MS | 16 - 18" x 26" | 35" (889) | 26.5" (673) | 21.5" (546) | Up to 500 lbs | 5" | 110 (50) |
| OTR-16-MSWT* | 16 - 18" x 26" | 35" (889) | 26.5" (673) | 25.5" (648) | Up to 500 lbs | 5" | 115 (52) |
| OTR-17-MS | 17 - 18" x 26" | 36.5" (927) | 26.5" (673) | 21.5" (546) | Up to 500 lbs | 5" | 120 (54) |
| OTR-17-MSWT* | 17 - 18" x 26" | 36.5" (927) | 26.5" (673) | 25.5" (648) | Up to 500 lbs | 5" | 125 (57) |

† Standard with all swivel locking casters.

*MSWT Machine Stand with "Wing Table" that accommodates and hold two (2) each 18" x 26" Trays, one (1) per side.



POPULAR MODEL ★

OTR-15-MSWT

Mobile yet stable work station for mixing, slicing, storing, and moving trays

Center pitched drain makes clean up a breeze

Unique Total Lock casters are designed to lock both the swivel and roll of the wheel, making the unit stationary and sturdy.



MACHINE STANDS & RACKS

Aluminum Racks "OTR" Series



ALUMINUM



STANDARD FEATURES

- ✓ Heavy-Duty Aluminum
- ✓ All Welded construction
- ✓ Lightweight
- ✓ Easy to Clean
- ✓ 5" Polyurethane Casters
- ✓ Multiple Tray Slide Options



| MODEL NUMBER | CAPACITIES | | | TRAY SLIDE SPACINGS (mm) | TRAY GUIDE LEDGE SIZE (mm) | OVERALL EXTERIOR DIMENSIONS IN./mm (Height includes Casters) | | | CASTER SIZE | DWP WT. LBS. (kg) | Consult Factory for SHIPPING CLASS |
|---|------------|---------|------|--------------------------|----------------------------|--|-----------|---------------|-------------|-------------------|------------------------------------|
| | 18 x 26 | 12 x 20 | OVAL | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| 18" x 26" RACKS - FIXED SPACINGS | | | | | | | | | | | |
| OTR-1826-06-12 | 12 | - | - | 5" (127) | 1.875" (48) | 69.75" (1772) | 26" (661) | 20.5" (521) | 5" | 60 (28) | |
| OTR-1826-03-18 | 18 | - | - | 3" (76) | 1.875" (48) | 63.75" (1610) | 26" (661) | 20.5" (521) | 5" | 60 (36) | |
| OTR-1826-03-20 | 20 | - | - | 3" (76) | 1.875" (48) | 69.75" (1772) | 26" (661) | 20.5" (521) | 5" | 85 (40) | |
| OTR-1826-16-34 | 34 | - | - | 1.5" (38) | 1.5" (38) | 64.5" (1626) | 26" (661) | 20.75" (528) | 5" | 90 (42) | |
| 18" x 26" AND 12" x 20" RACKS - FIXED SPACINGS | | | | | | | | | | | |
| OTR-FUA-06-11 | 11 | 11 | - | 5" (127) | 3.125" (79) | 64" (1772) | 26" (661) | 20.5" (528) | 5" | 85 (40) | |
| OTR-FUA-06-12 | 12 | 12 | - | 5" (127) | 3.125" (79) | 69.75" (1772) | 26" (661) | 20.5" (528) | 5" | 90 (42) | |
| OTR-FUA-03-18 | 18 | 18 | - | 3" (76) | 3.125" (79) | 64" (1772) | 26" (661) | 20.5" (528) | 5" | 90 (42) | |
| OTR-FUA-03-20 | 20 | 20 | - | 3" (76) | 3.125" (79) | 69.75" (1772) | 26" (661) | 20.5" (528) | 5" | 105 (48) | |
| UNIVERSAL RACKS - ADJUSTABLE ON 1.6" SPACINGS | | | | | | | | | | | |
| OTR-UA-12 | 12 | 24 | 12 | 3.125" (79) | 5" (127) | 64" (1772) | 26" (661) | 24.5" (623) | 5" | 118 (54) | |
| OTR-UA-13 | 13 | 26 | 13 | 3.125" (79) | 5" (127) | 69.5" (1766) | 26" (661) | 24.5" (623) | 5" | 125 (57) | |
| OTR-UA-45-12R | 12 | 24 | 12 | 3" (76) | 5" (127) | 69.75" (1545) | 26" (661) | 25" (635) | 5" | 125 (57) | |
| OVAL TRAY RACKS - WIDE ANGLE FIXED SPACINGS | | | | | | | | | | | |
| OTR-OT-06-10 | 10 | 20 | 10 | 6" (152) | 6.75" (171) | 71.25" (1810) | 30" (762) | 26.5" (674) | 5" | 70 (32) | |
| OTR-OT-06-20 | 20 | 40 | 20 | 6" (152) | 6.75" (171) | 71.25" (1810) | 30" (762) | 51.75" (1315) | 5" | 160 (76) | |

RACKS & QUEEN MARY



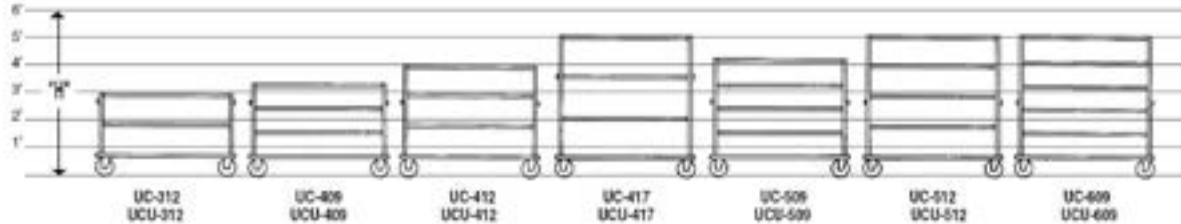
SECTION 9 • RACKS & QUEEN MARY

TRANSPORT & SERVE

Utility Carts Stainless Steel "UC & UCU" Series



STAINLESS STEEL



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Tubular Welded Base Frame
- ✓ All Welded construction
- ✓ 8" Polyurethane Casters
- ✓ Tubular Push/Pull Handles
- ✓ Full Perimeter Bumper



UC models have shelf edges that are flanged downward.



UCU models have shelf edges that are flanged upwards on three sides.

| MODEL NUMBER | NUMBER OF SHELVES | SHELF CLEARANCE (mm) | SHELF SIZE (mm) | OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters) | | | CASTER SIZE | SHP WT. LBS. (Kg) |
|--------------|-------------------|----------------------|------------------------|--|-----------|------------|-------------|-------------------|
| | | | | HIGH "H" | DEEP "D" | WIDE "W" | | |
| UC-312 | 3 | 12" (305) | 24" x 57" (635 x 1448) | 38.5" (925) | 28" (711) | 62" (1575) | 8" | 200 (90) |
| UC-409 | 4 | 9.25" (235) | 24" x 57" (635 x 1448) | 44.5" (1130) | 28" (711) | 62" (1575) | 8" | 225 (102) |
| UC-412 | 4 | 12" (305) | 24" x 57" (635 x 1448) | 52" (1300) | 28" (711) | 62" (1575) | 8" | 235 (106) |
| UC-417 | 3 | 9.25" (235) | 24" x 57" (635 x 1448) | 67" (1702) | 28" (711) | 62" (1575) | 8" | 270 (122) |
| UC-509 | 5 | 12" (305) | 24" x 57" (635 x 1448) | 55.5" (1397) | 28" (711) | 62" (1575) | 8" | 265 (120) |
| UC-612 | 5 | 9.25" (235) | 24" x 57" (635 x 1448) | 65.5" (1651) | 28" (711) | 62" (1575) | 8" | 295 (133) |
| UC-609 | 6 | 12" (305) | 24" x 57" (635 x 1448) | 66.5" (1689) | 28" (711) | 62" (1575) | 8" | 310 (140) |
| UCU-312* | 3 | 12" (305) | 24" x 57" (635 x 1448) | 38.5" (925) | 28" (711) | 62" (1575) | 8" | 200 (90) |
| UCU-409* | 4 | 9.25" (235) | 24" x 57" (635 x 1448) | 44.5" (1130) | 28" (711) | 62" (1575) | 8" | 225 (102) |
| UCU-412* | 4 | 12" (305) | 24" x 57" (635 x 1448) | 52" (1300) | 28" (711) | 62" (1575) | 8" | 235 (106) |
| UCU-417* | 3 | 9.25" (235) | 24" x 57" (635 x 1448) | 67" (1702) | 28" (711) | 62" (1575) | 8" | 270 (122) |
| UCU-509* | 5 | 12" (305) | 24" x 57" (635 x 1448) | 55.5" (1397) | 28" (711) | 62" (1575) | 8" | 265 (120) |
| UCU-612* | 5 | 9.25" (235) | 24" x 57" (635 x 1448) | 65.5" (1651) | 28" (711) | 62" (1575) | 8" | 295 (133) |
| UCU-609* | 6 | 12" (305) | 24" x 57" (635 x 1448) | 66.5" (1689) | 28" (711) | 62" (1575) | 8" | 310 (140) |

*UCU models have 3 sides up with the front edge down.

RACKS & QUEEN MARY



UCU-609



UC-312

STAINLESS STEEL
Tubular Welded Base Frame with Caster Stress Plates Are Standard on All Stainless Steel Models



QUEEN MARYS & UTILITY CARTS

Utility Carts Stainless Steel Enclosed "UCE" Series



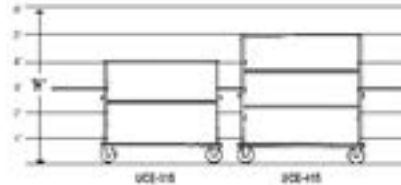
STAINLESS STEEL



UCE-415

UCE models are fully enclosed on three sides for support and secure transport.

- STANDARD FEATURES**
- ✓ All Stainless Steel
 - ✓ Tubular Welded Base Frame
 - ✓ All Welded construction
 - ✓ 8" Polyurethane Casters
 - ✓ Enclosed on Three Sides
 - ✓ Tubular Push/Pull Handles
 - ✓ Full Perimeter Bumper



| MODEL NUMBER | NUMBER OF SHELVES | SHELF SPACINGS (mm) | | OVERALL EXTERIOR DIMENSIONS (mm) | | | CASTER SIZE | Consult Factory for SHIPPING CLASS | |
|--------------|-------------------|---------------------|------------------------|----------------------------------|-----------|------------|-------------|------------------------------------|--------------|
| | | SH1 (mm) | SH2 (mm) | HIGH (H) | DEEP (D) | WIDE (W) | | SWT. (kg) | CBM (m³) |
| UCE-415 | 3 | 15" (381) | 24" x 57" (605 x 1448) | 46.5" (1183) | 27" (686) | 42" (1067) | 8" | 250 (112) | 47.88 (1.36) |
| UCE-416 | 4 | 15" (381) | 24" x 60" (605 x 1524) | 60" (1524) | 27" (686) | 35" (889) | 8" | 285 (130) | 53.26 (1.51) |

Utility Carts Aluminum "UC-AL" Series

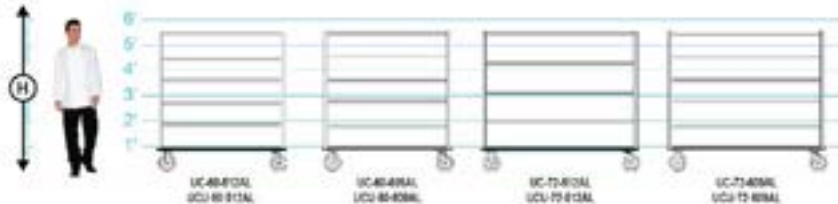


ALUMINUM



UC-60-609AL

- STANDARD FEATURES**
- ✓ Heavy-Duty Aluminum
 - ✓ All Welded construction
 - ✓ Lightweight
 - ✓ Easy to Clean
 - ✓ 8" Polyurethane Casters



| | MODEL NUMBER | NUMBER OF SHELVES | SHELF SPACINGS (mm) | SELF SIZE (mm) | OVERALL EXTERIOR DIMENSIONS IN.(mm) | | | CASTER SIZE | Consult Factory for SHIPPING CLASS | |
|------------|------------------|-------------------|---------------------|----------------|-------------------------------------|------------|-----------|-------------|------------------------------------|----------|
| | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | SWT. LBS. (kg) | CBM (m³) |
| UC | SHELF EDGES DOWN | UC-60-612AL | 5 | 12" (305) | 27" x 60" (686 x 1524) | 66" (1676) | 29" (736) | 62" (1574) | 8" | 147 (66) |
| | | UC-60-609AL | 6 | 9.25" (235) | 27" x 73" (686 x 1854) | 66" (1676) | 29" (736) | 62" (1574) | 8" | 156 (70) |
| | | UC-72-612AL | 5 | 12" (305) | 27" x 73" (686 x 1854) | 66" (1676) | 29" (736) | 75" (1905) | 8" | 190 (81) |
| | | UC-72-609AL | 6 | 9.25" (235) | 27" x 60" (686 x 1524) | 66" (1676) | 29" (736) | 75" (1905) | 8" | 190 (86) |
| UCU | SHELF EDGES UP | UCU-60-612AL* | 5 | 12" (305) | 27" x 60" (686 x 1524) | 68" (1727) | 29" (736) | 62" (1574) | 8" | 147 (66) |
| | | UCU-60-609AL* | 6 | 9.25" (235) | 27" x 60" (686 x 1524) | 68" (1727) | 29" (736) | 62" (1574) | 8" | 156 (70) |
| | | UCU-72-612AL* | 5 | 12" (305) | 27" x 73" (686 x 1854) | 68" (1727) | 29" (736) | 75" (1905) | 8" | 190 (81) |
| | | UCU-72-609AL* | 6 | 9.25" (235) | 27" x 73" (686 x 1854) | 68" (1727) | 29" (736) | 75" (1905) | 8" | 190 (86) |

*UCU models have 3 sides up with the front edge down.



RACKS & QUEEN MARY

SECTION 9 • RACKS & QUEEN MARY

TRANSPORT & SERVE

Our new UCE-HDM utility cart is specifically designed with prison and correctional facilities in mind.

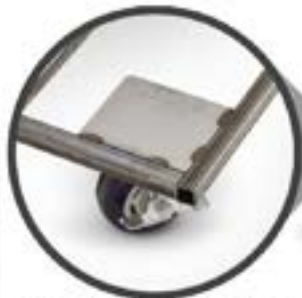
We build our correctional utility carts from the ground up knowing the environment they will be subjected to. With ultra-heavy-duty construction and tamper resistant features throughout, they are built for the harshest conditions.

Non-removable door design with heavy-duty 12 gauge stainless steel hinges



Easily view contents and manage inventory

Recessed Tubular Push/Pull Handle



Tubular Welded Base Frame



Heavy-duty interior door lock is fully welded and tamper proof



Welded maxi-slide lock keeps contents safe and secure with a medium size correctional padlock



Hinged center shelf can be secured in center or flipped up for storage of large items

UCE-2315-HDM

RACKS & QUEEN MARY



ENCLOSED CORRECTIONAL UTILITY CART

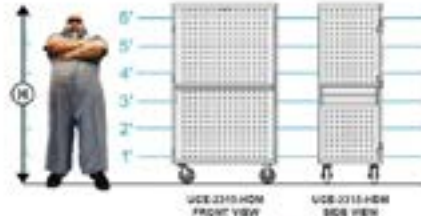
Correctional Utility Cart Enclosed "UCE-HDM" Series



STAINLESS STEEL



| MODEL NUMBER | NUMBER OF SHELVES | SHELF CLEARANCE (mm) | SHELF SIZE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) (height includes Casters) | | | NO. OF DOORS | CASTER SIZE | NET WT. (LBS) |
|--------------|-------------------|----------------------|------------------------|---|-----------|--------------|--------------|-------------|---------------|
| | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| UCE-2315-HDM | 2 | 31.5" (801) | 42" x 24" (1067 x 610) | 78.25" (1988) | 27" (688) | 44.5" (1131) | 2 | 8" | 370 (168) |



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Tubular Welded Base Frame
- ✓ All Welded construction
- ✓ 8" Polyurethane Casters
- ✓ Hinged Center Shelf
- ✓ Tubular Push/Pull Handle
- ✓ Maxi-Slide Lock
- ✓ Interior Heavy-Duty Door Lock
- ✓ Tamper Resistant Features Throughout



WHAT IS HEAVY DUTY MODIFIED?

See how our modification package levels take security to the next level.



See all of our Correctional Literature online at <http://fwe.to/8f6c>

RACKS & QUEEN MARY



SECTION 10 • TRAY DELIVERY CARTS

TRANSPORT & SERVE

TRAY DELIVERY CARTS



PATIENT TRAY

We listen to the unique needs of hospitals and have designed an array of patient tray carts with features that healthcare facilities want and need. All of our patient tray products are easy to clean and are made to roll and function as quietly as possible.

HUMI+TEMP
LEARN ABOUT OUR HUMI+TEMP
HEAT SYSTEM ON PAGE 3

NON-HEATED



TS-1418-15

Compatible Trays:
14"x18" | 15"x20"
SINGLE DEEP



ETC-16

Compatible Trays:
14"x18" | 15"x20" | 16"x22"
SINGLE DEEP

NON-HEATED



ETC-1520-12

Compatible Trays:
14"x18" | 15"x20" DOUBLE DEEP
18"x26" SINGLE DEEP



TRAY DELIVERY CARTS OVERVIEW

CORRECTIONAL

TRAY DELIVERY CARTS



FWE correctional tray delivery carts are built from the ground up specifically for the demanding needs of institutions. We utilize tamper-resistant fasteners, impenetrable locking systems, and the high quality and durability that FWE is known for.

TOPMOUNT

LEARN ABOUT OUR TOPMOUNT HEAT SYSTEM ON PAGE 11



Topmount Compatible Trays:

UP TO 120CT. 10"x 14"x 2.5" TRAYS HEATED MODELS

UP TO 156CT. 11"x 9"x 2.5" TRAYS HEATED/AMBIENT MODELS

UP TO 216CT. 7"x 9"x 2.5" TRAYS HEATED/AMBIENT MODELS

GUARDED HEAT



Guarded Heat Compatible Trays:

UP TO 102CT. 10"x 14" OR 15.5"x 11.5" TRAYS - HEATED MODELS

UP TO 76CT. 10"x 14" OR 15.5"x 11.5" TRAYS - AMBIENT/HEATED MODELS

NON-HEATED



Non-Heated Compatible Trays:

UP TO 96CT. 13"x 14"x 2.5" STACKED TRAYS



SECTION 10 • TRAY DELIVERY CARTS

TRANSPORT & SERVE

TRAY DELIVERY CARTS

OUR PATIENT TRAY CARTS INCLUDE

Durable, Adaptable, Functional, & Easy-to-Clean Features



Hidden, magnetic door hold open feature allows for compact unloading and keeps door out-of-the-way in hallways.

All Stainless Steel
is easy to maintain and rugged for long-lasting durability

Push Bar Handle

Vented Ends



Single & Double Deep Tray Load Models



Antimicrobial Handles
• Prevents Spreading of Germs
• Latchless Design and Rubber Door Stoppers Prevent Noise



Model Shown ETC-6



Quiet Rack Design
• Rack Grommets Prevent Noisy Shaking
• Fixed Rack Has No Rattling Parts



Quiet Ride Casters
• Sound Suppressing
• Washable on Non-Heated Models
• Static Dissipative
• High Maneuverability



Floor Drain with Plug
allows for thorough interior cleaning

Full Perimeter Bumper
absorbs the shock during transport



HEATED PATIENT TRAY DELIVERY CARTS

Humidified Heated Holding Patient Tray Transport Cabinets "TS-1418" Series

SCAN TO DOWNLOAD SPEC SHEET



TRAY DELIVERY CARTS



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Quiet Ride Casters
- ✓ Heavy Duty Push/Pull Handles
- ✓ Eye-Level Controls
- ✓ Recessed Controls
- ✓ Hi-Temp Door Gasket
- ✓ Antimicrobial Handle
- ✓ Heavy Duty Hinges
- ✓ Fully Insulated

| MODEL NUMBER | TRAY CAPACITIES [A] @ 3" Spacings (76 mm) | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
|--------------|--|------|-----|------|-----|--|-----------|-------------|--------------|-------------|--------------------|
| | NUMBER OF 14" x 15" or 15" x 20" TRAYS AT SPACINGS OF: | | | | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| | 3.0 (H) | 3.75 | 4.5 | 5.25 | 6.0 | | | | | | |
| TS-1418-15 | 15 | 12 | 10 | 8 | 7 | 61" (1549) | 27" (686) | 27.5" (699) | 1 | 5" | 265 (120) |
| TS-1418-20 | 20 | 16 | 14 | 10 | 10 | 48" (1168) | 27" (686) | 45" (1219) | 2 | 5" | 360 (163) |
| TS-1418-30 | 30 | 24 | 20 | 16 | 14 | 61" (1549) | 27" (686) | 45" (1219) | 2 | 5" | 405 (184) |
| TS-1418-33 | 33 | 24 | 21 | 18 | 15 | 49" (1245) | 27" (686) | 68" (1727) | 3 | 6" | 490 (222) |
| TS-1418-45 | 45 | 30 | 30 | 24 | 21 | 61.75" (1568) | 27" (686) | 68" (1727) | 3 | 6" | 575 (261) |

[A] Rack accommodates: (1) 14" x 15", (1) 15" x 20" or (2) 10" x 14" trays.

[B] Model numbers are based on capacities @ spacings of 3.0". Other spacings are available at time of order.

Heated ambient configurations available (add "HA")

TS-1418 models are available with: Pass-thru Door (add "P") See-Through Locking Door (add "L") Dutch Doors (add "D") Note: Dutch Doors are 2 half size doors only available on full-size models.



All stainless steel, heated, quiet ride patient tray delivery cabinets hold a wide variety of trays!

Controls are up-front, easy to read and set, and include a full-range thermostat for easy operation. Thermometer continuously reads cabinet temperature - even without power source!

Thermal barrier wall option available (multiple door models)! Flexibility to use each compartment as a heated or ambient section - add a cold plate for chilled foods!

Load Trays Single Deep



TS-1418-15



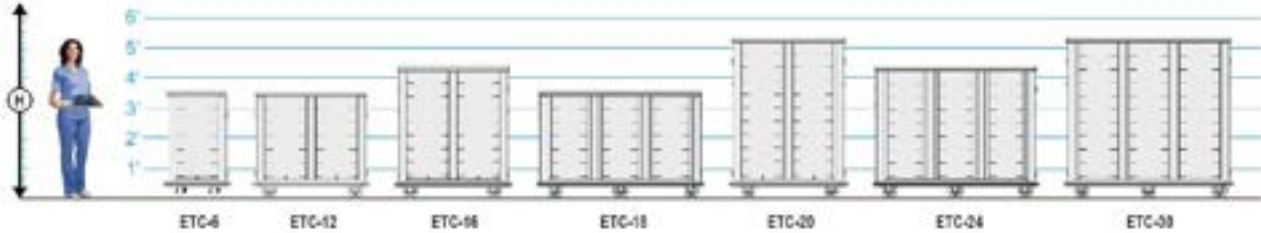
SECTION 10 • TRAY DELIVERY CARTS

TRANSPORT & SERVE

TRAY DELIVERY CARTS

**Non-Heated / Non-Insulated
Single Deep - "ETC" Series**

SCAN TO
DOWNLOAD
SPEC SHEET



NON-HEATED

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Quiet Ride Casters
- ✓ Heavy Duty Push/Pull Handles
- ✓ Antimicrobial Handle
- ✓ Heavy Duty Hinges
- ✓ Center Floor Drain & Plug
- ✓ Magnetic Door Hold Open
- ✓ Vented Ends
- ✓ Tray Rack Grommets

| MODEL NUMBER | TRAY CAPACITIES [A] 14" x 18", 16" x 20", or 16" x 22" | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 100 | | |
|--------------|--|----|----|----|----|----|---|-------------|---------------|--------------|-------------|------------------------|
| | NUMBER OF TRAYS AT SPACINGS OF: 3.0" 3.75" 4.5" 5.25"(B) 6.0" 6.75" | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | SHIPPING WT. LBS. (KG) |
| ETC-6 | 10 | 8 | 7 | 6 | 6 | 6 | 42.5" (1080) | 27.5" (698) | 28.5" (724) | 1 | 6" | 205 (93) |
| ETC-12 | 20 | 16 | 14 | 12 | 10 | 10 | 42.5" (1080) | 27.5" (698) | 46.75" (1187) | 2 | 6" | 285 (129) |
| ETC-16 | 28 | 22 | 18 | 16 | 14 | 12 | 53" (1346) | 27.5" (698) | 46.75" (1187) | 2 | 6" | 315 (143) |
| ETC-18 | 30 | 24 | 21 | 18 | 16 | 14 | 42.5" (1080) | 27.5" (698) | 66.75" (1695) | 3 | 6" | 370 (168) |
| ETC-20 | 34 | 28 | 24 | 20 | 18 | 16 | 63.5" (1613) | 27.5" (698) | 46.75" (1187) | 2 | 6" | 350 (159) |
| ETC-24 | 42 | 33 | 27 | 24 | 21 | 18 | 53" (1346) | 27.5" (698) | 66.75" (1695) | 3 | 6" | 420 (191) |
| ETC-30 | 51 | 42 | 36 | 30 | 27 | 24 | 63.5" (1613) | 27.5" (698) | 66.75" (1695) | 3 | 6" | 520 (238) |

[A] Rack accommodates 14" x 18", 16" x 20", 16" x 22" trays by adjusting the position of the racks on alignment pins. [B] Model numbers are based on capacities @ standard spacings of 3.25". Other spacings are available at time of order. [C] Trays NOT included. Contact individual manufacturers for trays. (Sample trays) required with order.

Pass-thru Door (not "P") is available on all model sizes except the ETC-30.



POPULAR MODEL ★



**Load Trays
Single Deep**



NON-HEATED PATIENT TRAY DELIVERY

TRAY DELIVERY CARTS

Non-Heated / Non-Insulated Double Deep - "ETC-1520" Series

SCAN TO DOWNLOAD SPEC SHEET  



NON-HEATED

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame & Body
- ✓ Full Perimeter Bumper
- ✓ Quiet Ride Casters
- ✓ Heavy Duty Push/Pull Handles
- ✓ Antimicrobial Handle
- ✓ Heavy Duty Hinges
- ✓ Center Floor Drain & Plug
- ✓ Magnetic Door Hold Open
- ✓ Vented Ends
- ✓ Tray Rack Grommets

| MODEL NUMBER | TRAY CAPACITY (A) | OVERALL EXTERIOR DIMENSION IN (mm) (Height includes Casters) | | | | NO. OF DOORS | CASTER SIZE | GROSS WT. LBS. (KG) | SHIPPING CLASS |
|--------------|------------------------|---|---------------|--------------|---------------|--------------|-------------|---------------------|----------------|
| | | Fixed Spacings 6.25" IN | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| ETC-1520-10 | 15" x 20" or 14" x 18" | 10 | 37" (939) | 35.25" (895) | 29.5" (749) | 1 | 6" | 210 (95) | 250 |
| | 18" x 28" | 5 | | | | | | | |
| ETC-1520-12 | 15" x 20" or 14" x 18" | 12 | 42.5" (1080) | 35.25" (895) | 29.5" (749) | 1 | 6" | 215 (98) | 250 |
| | 18" x 28" | 6 | | | | | | | |
| ETC-1520-14 | 15" x 20" or 14" x 18" | 14 | 46" (1219) | 35.25" (895) | 29.5" (749) | 1 | 6" | 230 (104) | 250 |
| | 18" x 28" | 7 | | | | | | | |
| ETC-1520-16 | 15" x 20" or 14" x 18" | 16 | 52" (1321) | 35.25" (895) | 29.5" (749) | 1 | 6" | 300 (136) | 250 |
| | 18" x 28" | 8 | | | | | | | |
| ETC-1520-20 | 15" x 20" or 14" x 18" | 20 | 62.75" (1590) | 35.25" (895) | 29.5" (749) | 1 | 6" | 310 (141) | 250 |
| | 18" x 28" | 10 | | | | | | | |
| ETC-1520-24 | 15" x 20" or 14" x 18" | 24 | 42.5" (1080) | 35.25" (895) | 52.75" (1340) | 2 | 6" | 370 (168) | 100 |
| | 18" x 28" | 12 | | | | | | | |
| ETC-1520-32 | 15" x 20" or 14" x 18" | 32 | 52" (1321) | 35.25" (895) | 52.75" (1340) | 2 | 6" | 380 (171) | 100 |
| | 18" x 28" | 16 | | | | | | | |
| ETC-1520-40 | 15" x 20" or 14" x 18" | 40 | 62.75" (1590) | 35.25" (895) | 52.75" (1340) | 2 | 6" | 450 (202) | 100 |
| | 18" x 28" | 20 | | | | | | | |

[A] Fixed rack assembly accommodates 15" x 20", 14" x 18", or 18" x 28" trays by adjusting the position of the racks on the alignment pins.

[B] Model numbers are based on capacities @ spacings of 5.25". Other spacings are available at time of order.

* Pass-Thru Door (add "PT") is available on all models except the ETC-1520-40.

[C] Trays NOT included. Contact individual manufacturers for trays. Sample tray(s) required with order.

POPULAR MODEL ★



NON-INSULATED

ETC-1520-24

Load Trays Double Deep



SECTION 10 • TRAY DELIVERY CARTS

TRANSPORT & SERVE

TRAY DELIVERY CARTS

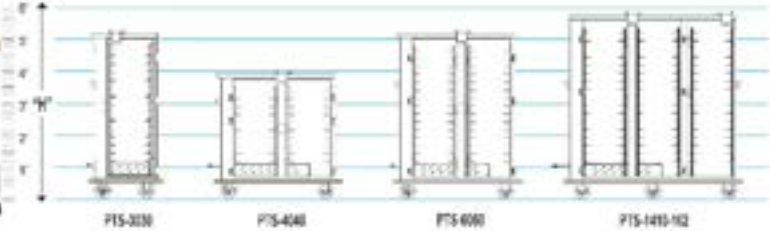
**Guarded Heat Prisoner
Compartment Trays "PTS" Series**

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SPEC SHEET



**HEAVY
DUTY**

GUARDED HEAT



**Heavy-Duty
Stainless Steel
Push Handles**
are full grip



**Heavy-Duty Transport
Security Latches**
are padlock compatible

| MODEL NUMBER | COMPARTMENT TRAY CAPACITIES (A) | | OVERALL EXTERIOR DIMENSIONS (B) (mm) | | | NO. OF DOORS | CLASS 100 CASTER SIZE | SHIP WT. LBS. (KG) |
|--------------|---------------------------------|-----------------------------|--------------------------------------|--------------|--------------|--------------|-----------------------|--------------------|
| | 15.5" x 11.6" Compartment Trays | 10" x 14" Compartment Trays | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| PTS-300 | 30 | 30 | 61.5" (1562) | 29" (737) | 27.75" (704) | 1 | 6" | 310 (141) |
| PTS-400 | 40 | 40 | 47.5" (1207) | 29.25" (743) | 48.5" (1232) | 2 | 6" | 385 (175) |
| PTS-600 | 60 | 60 | 62.5" (1588) | 29.25" (743) | 48.5" (1232) | 2 | 6" | 480 (218) |
| PTS-1410-102 | 102 | 102 | 69" (1753) | 29.5" (749) | 66.5" (1689) | 3 | 6" | 670 (304) |

(A) Standard tray spacing 3". Other tray spacings available upon request.
(B) Trays NOT included. Contact individual manufacturers for trays. Sample tray(s) required with order.

Security & Tamper Resistant Features minimize vulnerable parts

One Piece Rack
Is heavy gauge stainless steel, fully welded, and secured

Built in Heat System
Guarded heat system with built in components help prevent tampering, loss or damage. System is easy to use and provided with protected tamper resistant controls.



Heavy-duty Hinges, Positive Closing Paddle Latches, Tamper Resistant Screws, and Durable Casters!



PTS-6060



HEATED PRISONER TRAY DELIVERY

TRAY DELIVERY CARTS

Top Mount Heat Prisoner Trays
 "PTST-1410" & "UHST-1410" Series

SCAN TO DOWNLOAD SPEC SHEET  



Guarded heat system is built in to prevent tampering, loss or damage. Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning

| MODEL NUMBER | COMPARTMENT TRAY CAPACITIES (A) | | | OVERALL EXTERIOR DIMENSIONS IN.(mm) | | | CLASS 100 | | |
|------------------|---------------------------------|--|---------------------------------------|-------------------------------------|--------------|---------------|--------------|-------------|--------------------|
| | TRAY SIZE (B) | FIXED RACK CAPACITY @ 3" SPACINGS (76mm) | STACKED TRAY CAPACITY FIXED SHELF (C) | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| PTST-1410-60 (D) | 14" x 10" x 2.5" | 60 | 72 | 64" (1626) | 29" (737) | 45.25" (1073) | 2 | 6" | 485 (220) |
| PTST-1410-90 (D) | 14" x 10" x 2.5" | 90 | 120 | 64" (1626) | 29" (737) | 64.5" (1638) | 3 | 6" | 615 (279) |
| PTST-1410-120 | 14" x 10" x 2.5" | N/A | 120 | 53.75" (1365) | 34.75" (883) | 52" (1321) | 2 | 6" | 525 (238) |
| UHST-1410-72 | 14" x 10" x 2.5" | 72 | 88 | 71" (1803) | 36.25" (921) | 31.25" (794) | 1 | 5" | 460 (209) |

(A) Standard tray spacing 3" (76mm). Other tray spacings available upon request.
 (B) Nesting height is 2.5" (63.5mm)
 (C) Capacities shown with fixed shelf optional accessory
 (D) Trays not included. Contact individual manufacturers for trays. Sample (trays) required with order.
 (E) Optimal for narrow door openings.



Have a specific tray size not shown here? Contact us to discuss custom solutions to fit your specific needs!

Prison / Correctional Heated Transport and Holding Carts are manufactured to meet demanding environments.

Security features are the standard to protect staff members and inmates.



SECTION 10 • TRAY DELIVERY CARTS

TRANSPORT & SERVE

TRAY DELIVERY CARTS

Heated & Refrigerated Prisoner Compartment Trays "PTST-1109" Series

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SPEC SHEET



Dual-Temp

Heated & Refrigerated (HR):
Separated by a thermal barrier wall - one cavity is heated and one cavity is refrigerated. Simultaneously serve hot and cold foods

Heated & Ambient (HA):
Separated by a thermal barrier wall - one cavity is heated and one cavity is ambient. Ambient cavity is provided with cold plates to keep chilled foods cold during transport

Heated: Single cavity heated unit

| MODEL NUMBER | COMPARTMENT CAPACITY FOR STACKABLE TRAYS | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | SHIP WT. LBS. (KG) | CLASS |
|----------------|--|----------------|---------------------|----------------|--------------------------------------|-------------|------------|-------------|--------------------|-------|
| | HEATED CAVITY | | REFRIGERATED CAVITY | | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| | 11" x 9" x 2.5" | 7" x 9" x 2.5" | 11" x 9" x 2.5" | 7" x 9" x 2.5" | | | | | | |
| PTST-1109-78HR | 78 | 108 | 78 | 108 | 62.25" (1582) | 32.5" (826) | 62" (1574) | 6" | 570 (259) | 150 |
| PTST-1109-84HR | 84 | 126 | 84 | 126 | 65" (1651) | 32.5" (826) | 62" (1574) | 6" | 630 (286) | 150 |
| | | | AMBIENT CAVITY | | | | | | | |
| PTST-1109-78HA | 78 | 108 | 78 | 108 | 50" (1270) | 32.5" (826) | 62" (1574) | 6" | 550 (249) | 100 |
| PTST-1109-156 | 164 | 216 | | | 50" (1270) | 32.5" (826) | 62" (1574) | 6" | 540 (245) | 100 |

Manufactured from the ground up specifically for the correctional environment



PTST-1109-84HR

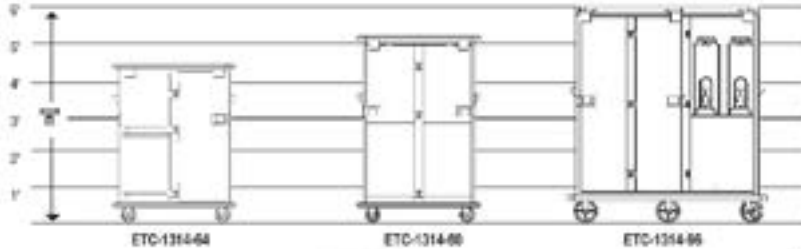


PRISONER TRAY DELIVERY

Non-Heated / Non-Insulated Prisoner Compartment Trays "ETC-1314" Series



TRAY DELIVERY CARTS



NON-HEATED
NON-INSULATED

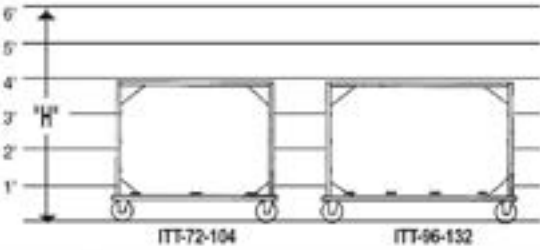
| MODEL NUMBER | INSULATED TRAY CAPACITIES 13" x 14" Compartment Insulated Trays (2.5" High) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | NO. OF SHELVES | NO. OF DOORS | CASTER SIZE | Consult Factory for SHIPPING CLASS | |
|--------------|--|--------------------------------------|----------------|-----------------|----------------|--------------|-------------|------------------------------------|------------------------------|
| | | HIGH " (mm) | DEEP " (mm) | WIDE " (mm) | | | | SHIP WT. LBS. (KG) | CUBIC FEET (m ³) |
| ETC-1314-64 | 64 Insulated Trays | 54" (1372) | 34.5" (876) | 42" (1067) | 2 | 2 | 5" | 290 (130) | 45.28 (1.28) |
| ETC-1314-80 | 80 Insulated Trays | 63" (1600) | 34.5" (876) | 42" (1067) | 2 | 2 | 5" | 330 (148) | 52.62 (1.46) |
| ETC-1314-96 | 96 Insulated Trays | 74" (1880) | 36.5" (927) | 68.5" (1740) | 1 | 3 | 6" | 300 (162) | 104 (2.94) |



Heavy-duty stainless steel transport serves insulated trays efficiently, securely, and at a lower cost!

ETC-1314-80

Prisoner Tray Transport Delivery Cart with Straps "ITT" Series



| MODEL NUMBER | NUMBER OF STRAPS | SHELF SPACING (mm) | SHELF SIZE (mm) | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | SHIP WT. LBS. (KG) |
|--------------|------------------|--------------------|-----------------------------|--------------------------------------|----------------|-----------------|-------------|--------------------|
| | | | | HIGH " (mm) | DEEP " (mm) | WIDE " (mm) | | |
| ITT-72-104 | 3 | 40" (1016) | 49" x 28" (1245 x 711) | 47.75" (1213) | 28" (711) | 49" (1245) | 8" | 250 (114) |
| ITT-96-132 | 4 | 40" (1016) | 64.5" x 28" (1638 x 711) | 47.75" (1213) | 28" (711) | 64.5" (1638) | 8" | 255 (116) |



ITT-96-132

Designed for nesting, transport, and serving insulated trays or beverage service for Correctional Facilities.



SECTION 11 • ENCLOSED NON-HEATED TRANSPORT CARTS

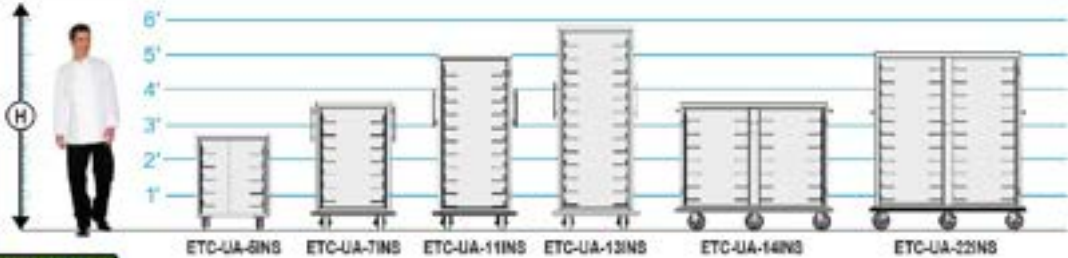
TRANSPORT & SERVE

Universal Trays, Pans & Gastro-Norm Insulated Ambient - "ETC-UA-INS" Series

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ENCLOSED NON-HEATED TRANSPORT CARTS



NON-HEATED

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.6" (114 mm) Spacings are Standard [A] | | | | | | | | | | CLASS 100 | | | | | | | | | | | | | | | | | |
|------------------------------|---|-----------|-----------|-----------|-----------|-----------|-----------|--------|--------|--------|--|----------------------------------|-----------|-----------|-----------|---|-----------|-----------|-----------------|-------------|--------------------|--------|---------------|--------------|---------------|----------|----------------|-----------|
| | STANDARD CAPACITY: NO. OF TRAYS/PANS @ 4.5" Spacings (114 mm) | | | | | | | | | | OPTIONAL CAPACITY: NO. OF TRAYS/PANS @ 3" Spacings (76 mm) | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | | |
| | TRAYS/PANS PROVIDED | 18" x 26" | 12" x 20" | 14" x 18" | 18" x 13" | 20" x 22" | 10" x 20" | GN 21" | GN 21" | GN 21" | GN 21" | TRAYS/PANS PROVIDED (Additional) | 18" x 26" | 12" x 20" | 14" x 18" | 18" x 13" | 20" x 22" | 10" x 20" | | | | GN 21" | GN 21" | GN 21" | GN 21" | HIGH "H" | DEEP "D" | WIDE "W" |
| ETC-UA-5INS Under Counter | 5 pr | 5 | 10 | 10 | 10 | 5 | 10 | 5 | 10 | 5 | 5 | 7 pr (2 pr) | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 7 | 33.25" (845) | 31.25" (794) | 25.5" (648) | 1 | 3.5" ALL SWIVL | 260 (118) |
| ETC-UA-7INS | 7 pr | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 7 | 10 pr (3 pr) | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 10 | 43.75" (1112) | 34" (864) | 29.25" (743) | 1 | 5" | 275 (125) |
| ETC-UA-11INS | 11 pr | 11 | 22 | 22 | 22 | 11 | 22 | 11 | 22 | 11 | 11 | 16 pr (5 pr) | 16 | 32 | 32 | 32 | 16 | 32 | 16 | 32 | 16 | 16 | 60.5" (1537) | 34" (864) | 29.25" (743) | 1 | 5" | 300 (136) |
| ETC-UA-13INS | 13 pr | 13 | 26 | 26 | 26 | 13 | 26 | 13 | 26 | 13 | 13 | 19 pr (6 pr) | 19 | 38 | 38 | 38 | 19 | 38 | 19 | 38 | 19 | 19 | 69.5" (1765) | 34" (864) | 29.25" (743) | 1 | 5" | 315 (143) |
| ETC-UA-14INS | 14 pr | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 14 | 20 pr (6 pr) | 20 | 40 | 40 | 40 | 20 | 40 | 20 | 40 | 20 | 20 | 43.5" (1106) | 33.5" (851) | 54.25" (1378) | 2 | 6" | 430 (195) |
| ETC-UA-22INS | 22 pr | 22 | 44 | 44 | 44 | 22 | 44 | 22 | 44 | 22 | 22 | 32 pr (10 pr) | 32 | 64 | 64 | 64 | 32 | 64 | 32 | 64 | 32 | 32 | 61.5" (1563) | 33.5" (851) | 54.25" (1378) | 2 | 6" | 480 (218) |

[A] Universal tray slides accommodate: (1) 18" x 26", (2) 12" x 20", (3) 14" x 18", (4) 18" x 13", (5) 20" x 22", (6) 80" x 20" trays/pans. Lengths punched on 1.3" (30 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

ETC-UA-INS models are available with:
 Pass-thru Door (add "PT")
 See-thru Lexan Door (add "L")
 Dutch Doors (add "D")
 Note: Dutch Doors are 2 half size doors only available on full-size models.



Fully Adjustable Tray Slides
 Unique design hold 12"x 20" pans, 18"x 26" sheet trays, or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning



ETC-UA-11INS

INSULATED



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame
- ✓ Full Perimeter Bumper*
- ✓ Heavy-Duty Casters
- ✓ Heavy-Duty Push/Pull Handles*
- ✓ Heavy Duty Hinges
- ✓ High Density Fiber Glass Insulation Throughout
- ✓ Fully Adjustable Tray Slides

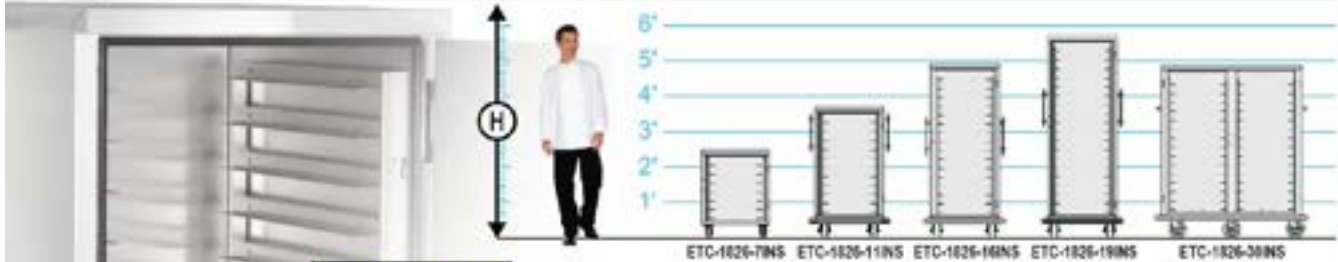
*ETC-UA-5INS Model Standard with No Bumper & Recessed Handles



INSULATED MODELS

18" x 26" Trays Insulated Ambient "ETC-1826-INS" Series

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SPEC SHEET



ENCLOSED NON-HEATED TRANSPORT CARTS

NON-HEATED

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | | | CLASS 100 | |
|--------------------------------|--|---------|--------------------------|---|---------|---------|---|-----------------|-----------------|-----------------|--------------|--------------------|--------------------|
| | STANDARD FIXED RACK (A) @ 3" Spacings | | TRAY/PAN SLIDES PROVIDED | OPTIONAL ADJUSTABLE SLIDES (B) @ 3" Spacings | | | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | SHR. WT. LBS. (KG) |
| | 18 x 26 | 14 x 18 | | 26 x 26 | 30 x 22 | 14 x 18 | GN 1/1 | | | | | | |
| ETC-1826-7INS Under Counter | 7 | 14 | 7pr | 7 | 7 | 14 | 7 | 30.25" (769) | 32.5" (826) | 23.25" (591) | 1 | 3.5" ALL SWIVEL | 165 (84) |
| ETC-1826-11INS | 11 | 22 | 11pr | 11 | 11 | 22 | 11 | 44" (1118) | 36" (915) | 27.5" (699) | 1 | 5" | 235 (107) |
| ETC-1826-16INS | 16 | 32 | 16pr | 16 | 16 | 32 | 16 | 58" (1469) | 36" (915) | 27.5" (699) | 1 | 5" | 300 (137) |
| ETC-1826-19INS | 19 | 38 | 19pr | 19 | 19 | 38 | 19 | 68" (1728) | 36" (915) | 27.5" (699) | 1 | 5" | 330 (150) |
| ETC-1826-30INS | 30 | 60 | 30pr | 30 | 30 | 60 | 30 | 88" (2236) | 33.25" (845) | 52" (1321) | 2 | 6" | 520 (236) |

(A) Fixed slides accommodate: (1) 18" x 26" and (2) 14" x 18" trays/pans.

(B) Optional adjustable tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 26", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1.5" centers.

ETC-1826-INS models are available with:
Pass thru Door (add "P")
See thru Lexan Door (add "L")
Dutch Doors (add "D")
Note: Dutch Doors are 2 half size doors only available on full-size models.



Fixed Rack for Trays/Pans
Accommodates trays on a fixed one-piece stainless steel rack that is removable for thorough interior cleaning



ETC-1826-19INS



STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame
- ✓ Full Perimeter Bumper*
- ✓ Heavy-Duty Casters
- ✓ Heavy-Duty Push/Pull Handles*
- ✓ High Density Fiber Glass Insulation Throughout
- ✓ Fixed Rack for Trays/Pans

*ETC-1826-7INS Model Standard with No Bumper & Recessed Handles

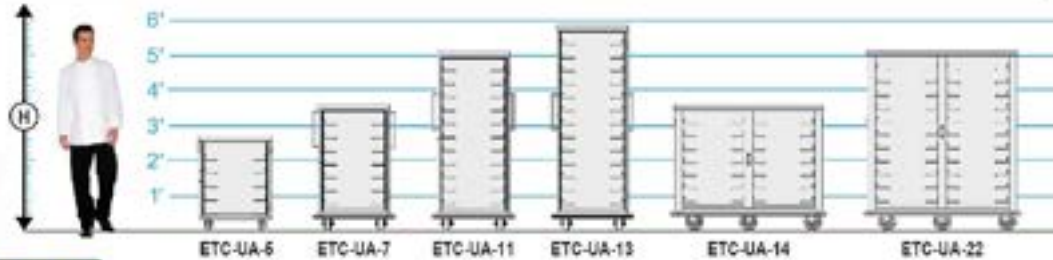


SECTION 11 • ENCLOSED NON-HEATED TRANSPORT CARTS

TRANSPORT & SERVE

**Universal Trays, Pans & Gastro-Norm
Non-Insulated Ambient - "ETC-UA" Series**

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SPEC SHEET



ENCLOSED NON-HEATED TRANSPORT CARTS

NON-HEATED

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.6" (114 mm) Spacings are Standard [A] | | | | | | | | | | | | | | CLASS 100 | | | | | | | | | | |
|---------------------------|---|-----------|-----------|-----------|-----------|-----------|-----------|--|---------|---------|---------|---------|---------|---------|---|---------|---------|---------|---------|----------|----------|----------|-----------------|--------------------|--------------------|
| | STANDARD CAPACITY: NO. OF TRAYS/PANS @ 4.5" Spacings (114 mm) | | | | | | | OPTIONAL CAPACITY: NO. OF TRAYS/PANS @ 3" Spacings (76 mm) | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18" x 26" | 12" x 20" | 14" x 18" | 18" x 13" | 20" x 20" | 19" x 20" | GN 2/1" | GN 1/1" | GN 2/1" | GN 1/1" | GN 2/1" | GN 1/1" | GN 2/1" | GN 1/1" | GN 2/1" | GN 1/1" | GN 2/1" | GN 1/1" | HIGH "H" | DEEP "D" | WIDE "W" | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
| ETC-UA-5 Under Counter | 5 pr | 5 | 18 | 10 | 90 | 5 | 10 | 5 | 10 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 3.5" ALL TRAVEL | 170 (78) |
| ETC-UA-7 | 7 pr | 7 | 14 | 14 | 54 | 7 | 14 | 7 | 14 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 7 | 5" | 210 (96) |
| ETC-UA-11 | 11 pr | 11 | 22 | 22 | 22 | 11 | 22 | 11 | 22 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 11 | 5" | 270 (122) |
| ETC-UA-13 | 13 pr | 13 | 26 | 26 | 26 | 13 | 26 | 13 | 26 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 5" | 280 (127) |
| ETC-UA-14 | 14 pr | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 6" | 350 (159) |
| ETC-UA-22 | 22 pr | 22 | 44 | 44 | 44 | 22 | 44 | 22 | 44 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 22 | 6" | 400 (182) |

[A] Universal tray slides accommodate: (1) 18" x 26", (2) 12" x 20", (3) 14" x 18", (4) 18" x 13", (5) 20" x 20", (6) 19" x 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

ETC-UA models are available with:
 Pass-thru Door [add "P"]
 See-thru Lexan Door [add "L"]
 Dutch Doors [add "D"]
 Note: Dutch Doors are 2 half size doors only available on full-size models.



Fully Adjustable Tray Slides
 Unique design hold 12"x 20" pans, 18"x 26" sheet trays, or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning



ETC-UA-11

NON-INSULATED

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame
- ✓ Full Perimeter Bumper*
- ✓ Heavy-Duty Casters
- ✓ Tubular Push/Pull Handles*
- ✓ Heavy Duty Hinges
- ✓ High Density Fiber Glass Insulated Door
- ✓ Fully Adjustable Tray Slides

*ETC-UA-5 Model Standard with No Bumper & Recessed Handles



NON-INSULATED MODELS

18" x 26" Trays Non-Insulated Ambient "ETC-1826" Series

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SPEC SHEET



NON-HEATED

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard | | | | | | | OVERALL EXTERIOR DIMENSIONS IN.(mm) | | | | | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
|-----------------------------|--|---------|--|---------|---------|---------|--------|-------------------------------------|-----------------|-----------------|--|-------------------|--------------|-------------|--------------------|
| | STANDARD FIXED RACK(A) @ 3" Spacings | | OPTIONAL ADJUSTABLE SLIDES(B) @ 3" Spacings | | | | | HIGH "H" | DEEP "D" | WIDE "W" | CLASS 100 (Height Includes Casters) | | | | |
| | 18 x 26 | 14 x 18 | TRAY/PAN SLIDES PROVIDED | 26 x 18 | 26 x 22 | 18 x 18 | 1/2 GN | | | | | | | | |
| ETC-1826-7 Under Counter | 7 | 14 | 7pr | 7 | 7 | 14 | 7 | 30.25" (769) | 31" (788) | 22" (559) | 1 | 3.5" ALL RAVEL | 180 (82) | | |
| ETC-1826-11 | 11 | 22 | 11pr | 11 | 11 | 22 | 11 | 44" (1118) | 34.5" (877) | 25.75" (655) | 1 | 5" | 210 (96) | | |
| ETC-1826-16 | 16 | 32 | 16pr | 16 | 16 | 32 | 16 | 59" (1499) | 34.5" (877) | 25.75" (655) | 1 | 5" | 255 (156) | | |
| ETC-1826-19 | 19 | 38 | 19pr | 19 | 19 | 38 | 19 | 68" (1728) | 34.5" (877) | 25.75" (655) | 1 | 5" | 290 (132) | | |
| ETC-1826-30 | 30 | 60 | 30pr | 30 | 30 | 60 | 30 | 58" (1474) | 33.25" (845) | 49.5" (1258) | 2 | 6" | 480 (218) | | |

(A) Fixed slides accommodate: (1) 18" x 26" and (2) 14" x 18" trays/pans.

(B) Optional adjustable tray-slides accommodate: one (1) 18" x 26", one (1) 12" x 20", two (2) 14" x 18" and one (1) GN 1/1 containers. Uprights punched on 1.5" centers.

ETC-1826 models are available with:
Pass-thru Door [add "P"]
See-thru Lexan Door [add "L"]
Dutch Doors [add "D"]
Note: Dutch Doors are 2 half size doors only available on full-size models.



ETC-1826-19



Fixed Rack for Trays/Pans
Accommodates trays on a fixed one-piece stainless steel rack that is removable for thorough interior cleaning

NON-INSULATED

STANDARD FEATURES

- ✓ All Stainless Steel
- ✓ Welded Base Frame
- ✓ Full Perimeter Bumper*
- ✓ Heavy-Duty Casters
- ✓ Tubular Push/Pull Handles*
- ✓ High Density Fiber Glass Insulated Door
- ✓ Fixed Rack for Trays/Pans

*ETC-1826-7 Model Standard with No Bumper & Recessed Handles



SECTION 11 • ENCLOSED NON-HEATED TRANSPORT CARTS

TRANSPORT & SERVE

18" x 26" Trays Non-Insulated Ambient Aluminum - "ETC-1826-AL" Series

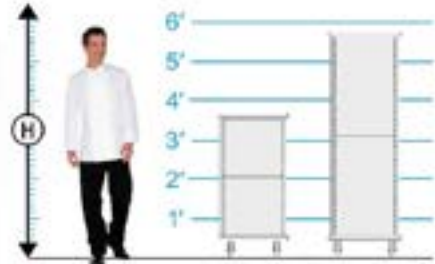
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ENCLOSED NON-HEATED TRANSPORT CARTS

Aluminum Enclosed Non-Heated Transport Carts

Ideal transport cart for food and storage. The formed door and rear panel create a chimney effect allowing air to circulate freely from top to bottom.



NON-HEATED

| MODEL NUMBER | CAPACITIES OF TRAYS/PANS: 1.8" Spacings are Standard | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CLASS 250 | | |
|-------------------|---|---------|---|-----------------|--------------|--------------|-------------|-------------------|
| | [A] STANDARD FIXED RACK: @ 1.5" Spacings | | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS (KG) |
| | 18 x 26 14 x 18 | 13 x 18 | | | | | | |
| ETC-1826-15-24-AL | 24 | 48 | 44.25" (1124) | 27.75" (705) | 21" (534) | 1 | 5" | 130 (59) |
| ETC-1826-15-40-AL | 40 | 80 | 68" (1727) | 27.75" (705) | 21" (534) | 1 | 5" | 145 (66) |

[A] Fixed sides accommodate: (1) 18" x 26", (1) 14" x 18", or (2) 13" x 18" trays/pans.



Heavy-Duty Casters
These all welded aluminum carts can be loaded up and easily rolled into place with swivel heavy-duty casters with non-marking wheels

Menu Card Holder
Convenient menu card holding clip is bolted to the door at eye level

Gravity Door Latch
Door is equipped with a gravity door latch and has a 270° door swing, saving space when loading and unloading

ALUMINUM
ETC-1826-15-40-AL



ALUMINUM NON-INSULATED & CUSTOM MODELS



ENCLOSED NON-HEATED TRANSPORT CARTS

Custom Solutions

ETC-CHEF

Shown with Sneeze Guard, Graphic Wrap and Key Locking Paddle Latch
Optional Accessories

**If you can dream it,
We can build it.**



SECTION 12 • MOBILE BARS & BACK UP SERVICE

TRANSPORT, SERVE & BARS

**CONVENTIONAL BEVERAGE
SERVICE USING
CANS & BOTTLES**

MOBILE BARS & BACK UP SERVICE

FWE's Mobile Bars

Nothing liven's up an event like a fully stocked bar with a professional bartender! FWE's mobile bars allow you to move it where you need it!

FWE's heavy duty design and stainless steel construction holds up to the heavy weight of beverage service, whether using a dispensing system or conventional cans and bottles.

The sanitary stainless steel work areas and interior make clean up quick and easy. Work and splash areas are polished stainless steel with easy-to-clean coved corners. Front edges have raised marine nosing to retard spills.

Bar speed rails keep your most popular bottles and flavors in one convenient easy-to-access location. Bottle speed rail sections are removable and run the full length of bar. Handy compartmented condiment server is included. 8 Ft models are designed with 2 sink stations. Towel ring is mounted to working side.

All **decorative** sides offer the choice of these **working** sides.

Conventional Bar Working Side

Heavy duty design for conventional beverage service using cans and bottles with the liquor selection at your fingertips. Additional storage with open shelf below is perfect for extra product, glassware and supplies!

Ice Sink is designed with enclosed foam insulation and has 60lb capacity ice bin. Insulated design that prevents ice from melting. Ice sink is protected with a stainless steel sliding cover. A centered stainless steel drain siphons away melted ice so that your remaining supply is always ready to serve.

MOBILE BAR OVERVIEW

**DISPENSING SYSTEMS USING
PRE-MIX / POST-MIX /
BAG-IN-BOX**



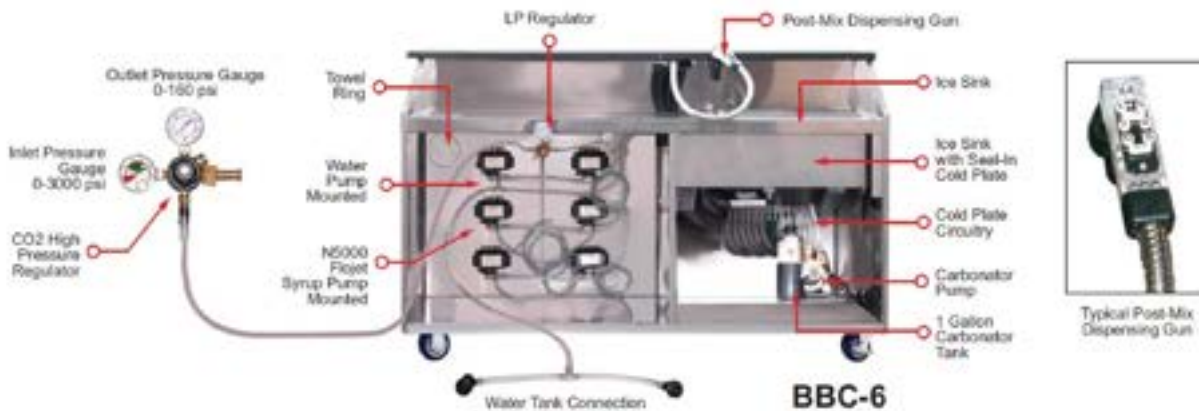
Dispensing System Working Side

Designed for a wide range of high performance beverage dispensing systems including: Pre-Mix, Post-Mix and Bag-in-Box. Tank storage area accommodates a minimum of four (4) 5-gallon tanks, and (1) CO2 tank. Ice sink is designed with enclosed foam insulation with drain. Sealed in cold plate and line fittings keeps 6 flavor circuits of beverages chilled for service with 50lb capacity ice bin. Ice is protected with a stainless steel sliding cover. A centered stainless steel drain siphons away melted ice so that your remaining supply is always ready to serve.

Embedded ringed opening is included on the work top for access for the beverage dispensing gun.

MOBILE BARS & BACK UP SERVICE

Typical Bag-In-Box Installation



SECTION 12 • MOBILE BARS & BACK UP SERVICE

TRANSPORT, SERVE & BARS

Conventional Beverage Service Using Cans & Bottles - "CB" Series

SCAN TO DOWNLOAD SPEC SHEET



CB-4

SCB-5
CB-5
ES-CB-5
AS-CB-5

SCB-6
CB-6
ES-CB-6
AS-CB-6

SCB-8
CB-8
ES-CB-8
AS-CB-8



Can & Bottle Mobile Bars
Stainless and Laminate Models are NSF Approved

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (max) (Height Includes Casters) | | | WORKING AREA HEIGHT | STORAGE AREA DIMS (IN) | CASTER SIZE | SHP WT. LBS. (KG) |
|-----------------|--|---------------|--------------|---------------------|------------------------|----------------------|-------------------|
| | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| Stainless Steel | SCB-5 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 30W x 28.5H x 23D | 380 (173) |
| | SCB-6 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43W x 28.5H x 23D | 430 (196) |
| | SCB-8 | 45.75" (1162) | 29.25" (743) | 95" (2413) | 35.5" (902) | 40.25W x 28.5H x 23D | 750 (341) |
| Laminate | CB-4 | 45.75" (1162) | 29.25" (743) | 47.5" (1207) | 35.5" (902) | 17.25W x 28.5H x 23D | 315 (143) |
| | CB-5 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 30W x 28.5H x 23D | 425 (192) |
| | CB-6 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43W x 28.5H x 23D | 525 (239) |
| | CB-8 | 45.75" (1162) | 29.25" (743) | 95" (2413) | 35.5" (902) | 40.25W x 28.5H x 23D | 730 (332) |

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (max) (Height Includes Casters) | | | WORKING AREA HEIGHT | STORAGE AREA DIMS (IN) | CASTER SIZE | SHP WT. LBS. (KG) |
|---------------|--|---------------|--------------|---------------------|------------------------|----------------------|-------------------|
| | HIGH "H" | DEEP "D" | WIDE "W" | | | | |
| Maple Wood | ES-CB-5 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 30W x 28.5H x 23D | 410 (186) |
| | ES-CB-6 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43W x 28.5H x 23D | 520 (236) |
| Mahogany Wood | AS-CB-5 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 40.25W x 28.5H x 23D | 585 (266) |
| | AS-CB-6 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 30W x 28.5H x 23D | 520 (236) |
| Mahogany Wood | AS-CB-6 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43W x 28.5H x 23D | 560 (255) |
| | AS-CB-8 | 45.75" (1162) | 29.25" (743) | 95" (2413) | 35.5" (902) | 40.25W x 28.5H x 23D | 860 (391) |

[A] The depth dimensions include standard removable 4.5" deep speed rail. [B] 8 foot models furnished with 2 sinks. *Adding a full bumper will add 1.5" to the width and .5" to depth.

MOBILE BARS & BACK UP SERVICE

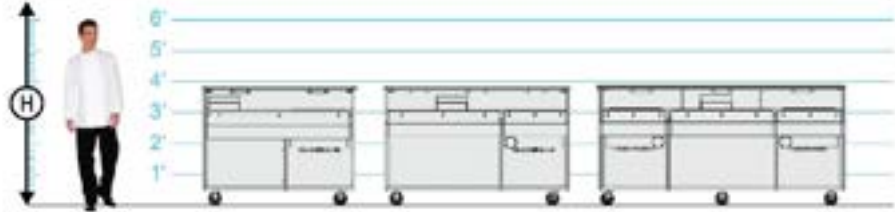


Scan QR Code for our full selection of Laminate & Wood Stain Options



MOBILE BAR MODELS

Beverage Service Using Pre-Mix / Post-Mix / Bag-in-Box - "BBC" Series



NSF Pre-Mix / Post-Mix / Bag-In-Box Mobile Bars
Stainless and Laminate Models are NSF Approved

- SBBC-8
BBC-8
ES-BBC-8
AS-BBC-8
- SBBC-4
BBC-4
ES-BBC-4
AS-BBC-4
- SBBC-8
BBC-8
ES-BBC-8
AS-BBC-8

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | | WORKING AREA HEIGHT | STORAGE AREA DIMS (in) | CASTER SIZE | SHIP WT. LBS (KG) |
|-----------------|---|---------------|--------------|--------------|---------------------|------------------------|-------------|-------------------|
| | HIGH "H" | DEEP "D" | WIDE "W" | "W" | | | | |
| Stainless Steel | SBBC-4 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 30W x 26.5H x 23D | 5" | 420 (191) |
| | SBBC-4 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43.25W x 26.5H x 23D | 5" | 510 (232) |
| | SBBC-8 | 45.75" (1162) | 29.25" (743) | 95" (2413) | 35.5" (902) | 49.5W x 26.5H x 23D | 5" | 635 (289) |
| Laminate | BBC-8 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 30W x 26.5H x 23D | 5" | 425 (193) |
| | BBC-4 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43.25W x 26.5H x 23D | 5" | 510 (232) |
| | BBC-8 | 45.75" (1162) | 29.25" (743) | 95" (2413) | 35.5" (902) | 49.5W x 26.5H x 23D | 5" | 740 (336) |

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | | WORKING AREA HEIGHT | STORAGE AREA DIMS (in) | CASTER SIZE | SHIP WT. LBS (KG) |
|---------------|---|---------------|--------------|---------------|---------------------|------------------------|-------------|-------------------|
| | HIGH "H" | DEEP "D" | WIDE "W" | "W" | | | | |
| Maple Wood | ES-BBC-8 | 45.75" (1162) | 29.25" (743) | 59.5" (1511) | 35.5" (902) | 30W x 26.5H x 23D | 5" | 450 (205) |
| | ES-BBC-4 | 45.75" (1162) | 29.25" (743) | 72" (1829) | 35.5" (902) | 43.25W x 26.5H x 23D | 5" | 530 (241) |
| | ES-BBC-8 | 45.75" (1162) | 29.25" (743) | 95" (2413) | 35.5" (902) | 49.5W x 26.5H x 23D | 5" | 605 (275) |
| Mahogany Wood | AS-BBC-8 | 45.75" (1162) | 32.5" (826) | 60.5" (1537) | 35.5" (902) | 30W x 26.5H x 23D | 5" | 570 (259) |
| | AS-BBC-4 | 45.75" (1162) | 32.5" (826) | 73.25" (1861) | 35.5" (902) | 43.25W x 26.5H x 23D | 5" | 660 (300) |
| | AS-BBC-8 | 45.75" (1162) | 32.5" (826) | 96" (2439) | 35.5" (902) | 49.5W x 26.5H x 23D | 5" | 868 (394) |

[A] The depth dimensions include standard removable 4.5" deep speed rail.
 [B] CB-8 model furnished with 2 sinks.
 *Adding a full bumper will add 1.5" to the width and .5" to depth.



BBC Bars are designed for bag-in-box beverage dispensing systems

BBC-8
PROFESSIONAL SERIES (LAMINATE) MATTE BLACK FINISH
Shown with Optional Accessory Bag-in-Box Dispensing System and Full-annular Bumper

Sealed in Cold Plate - Keeps 6 Flavor Circuits of Beverages Chilled for Service with 60lbs Ice Bin Capacity & Stainless Steel Sliding Cover

FOOD WARMING EQUIPMENT COMPANY, INC. | 800.222.4393 | SALES@FWE.COM | WWW.FWE.COM



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SECTION 12 • MOBILE BARS & BACK UP SERVICE

TRANSPORT, SERVE & BARS

Back-Up Bars
"PSC" Series

SCAN TO
DOWNLOAD
SPEC SHEET



FWE offers a comprehensive mobile bar system with matching mobile Back Bar

Super back-up!

Matching mobile Back Bar
Stores extra liquor, glasses
and bar accessories.
Convenient work / serve top.



Stainless and Laminate Models are NSF Approved

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CASTER SIZE | SHP WT. LBS. (KG) | |
|-----------------|---|--------------|--------------|---------------|-------------------|-----------|
| | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| Stainless Steel | SPSC-4 | 46.5" (1181) | 28" (661) | 45.5" (1156) | 5" | 265 (121) |
| | SPSC-6 | 46.5" (1181) | 28" (661) | 69.5" (1766) | 5" | 435 (198) |
| | SPSC-8 | 46.5" (1181) | 24.75" (629) | 92.25" (2344) | 5" | 580 (264) |
| Laminate | PSC-4 | 46.5" (1181) | 28" (661) | 45.5" (1156) | 5" | 315 (143) |

*Adding a full bumper will add 1.5" to the width and .5" to depth.

MOBILE BARS & BACK UP SERVICE

Black Laminate Bar Top



PSC-4

Stainless steel interior shelves with 9.5", 11.5", and 14" clearance. Welded stainless steel frame. 5" casters.

Stainless Steel Bar Top



SPSC-8
Shown with
Optional Accessory
Full Bottom Bumper

Laminate Exterior Colors

Specify Laminate Exterior at time of order
Note: Colors may vary by individual computer monitor or printed sheet from the actual final product. Request samples to ensure proper color match.



SPSC-4



BACK-UP BAR MODELS

Back-Up Bars "PSC" Series

SCAN TO
DOWNLOAD
SPEC SHEET



Matching mobile Back Bar has a handsome Mirrored Canopy available as an Optional Accessory.

Recessed can lights included in Optional Accessory Mirrored Canopy.

Black laminate Interior shelves adjustable on 1.5" spacings. Welded stainless steel frame assures years of profitable use.

Large 5" casters with brakes allows easy mobility.

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | CASTER SIZE | Consult Factory for SHIPPING CLASS SHIP WT. (LBS. (KG)) |
|---------------------------|---|-----------------|---------------|-------------|--|
| | HIGH "H" | DEEP "D" | WIDE "W" | | |
| ES-PSC-4 Maple Wood | 38" (966) | 20" (511) | 74" (1880) | 5" | 470 (213) |
| ES-PSC-8 Maple Wood | 38" (966) | 26.75" (680) | 96" (2439) | 5" | 630 (286) |
| AS-PSC-4 Mahogany Wood | 38" (966) | 20" (511) | 74" (1880) | 5" | 460 (209) |
| AS-PSC-8 Mahogany Wood | 38" (966) | 26.75" (680) | 96" (2439) | 5" | 630 (286) |

MOBILE BARS & BACK UP SERVICE



ES-PSC-6
Shown with
Optional Accessory
Mirrored Canopy



AS-PSC-6
Mahogany Wood



ES-PSC-8



To See Wood
Stain Color Selections
Please Scan QR Code

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SECTION 12 • MOBILE BARS & BACK UP SERVICE

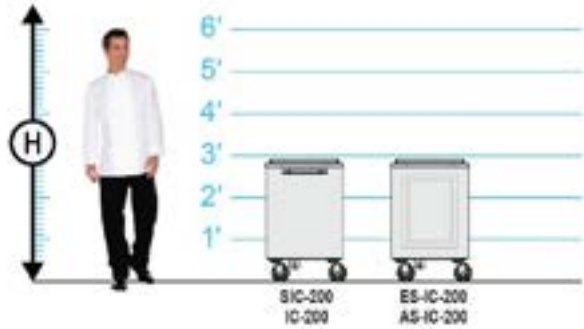
TRANSPORT, SERVE & BARS

Ice Storage Cart
"IC" Series

SCAN TO
DOWNLOAD
SPEC SHEET



Holds 200 lbs. of ice!
Fully Insulated, Sliding
Stainless Steel Top, Drain,
Push Bar Handle*, All Swivel
5 Casters, and a Welded
Stainless Steel Frame.



*Standard on IC and SIC models.



Professional Series
Laminate Exterior Choices
shown on page 119

IC-200
Shown in Hibiscus Cherry Laminate Finish

Stainless and Laminate Models are NSF Approved

| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | SHIP WT. LBS. (KG) |
|--------------|--------------------------------------|--------------|--------------|---------------|--------------------|
| | HIGH "H" | DEEP "D" | WIDE "W" | | |
| [A] SIC-200 | 34.75" (883) | 23.25" (591) | 22.25" (566) | 5" ALL SWIVEL | 125 (57) |
| [A] IC-200 | 34.75" (883) | 23.25" (591) | 22.25" (566) | 5" ALL SWIVEL | 150 (69) |
| ES-IC-200 | 34.75" (883) | 22.25" (566) | 22.25" (566) | 5" ALL SWIVEL | 160 (73) |
| AS-IC-200 | 34.75" (883) | 22.25" (566) | 22.25" (566) | 5" ALL SWIVEL | 150 (69) |

[A] Model has push pull handle

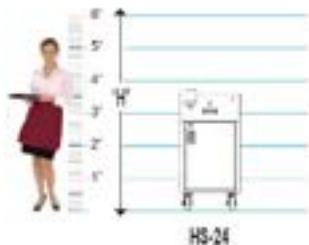
*Adding a full bumper will add 1.5" to the width and .5" to depth.



ICE CART & HAND SINK MODELS

Hand Sink "HS" Series

SCAN TO
DOWNLOAD
SPEC SHEET



| MODEL NUMBER | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters) | | | NO. OF DOORS | CASTER SIZE | SHIPPING CLASS 150 SHIP WT. LBS. (KG) |
|--------------|---|--------------|--------------|--------------|-------------|--|
| | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| HS-24 | 44" (1118) | 23" (584) | 24" (610) | 1 | 5" | 200 (91) |

Portable hand sink is self-contained to allow hand washing and sanitizing in remote serving locations.



HS-24
Shown with Optional Accessory Graphic Wrap

HS-24



ENERGY STAR CERTIFIED



Over 20 Products in Our Lineup Meet & Exceed Energy Efficiency Requirements!

- | | |
|-------------|-----------------|
| HLC-8 | PHU-12 |
| HLC-8S | PHU-12D |
| HLC-8H-24 | PHU-12P |
| HLC-16 | TS-1826-18 |
| HLC-16P | TS-1826-18P |
| HLC-16S | UHS-12 |
| HLC-1826-4 | UHS-12D |
| MT-1826-18 | UHS-12P |
| MT-1826-18P | UHST-13 |
| MTU-12 | UHST-13D |
| MTU-12D | UHST-GN-6480-BQ |
| MTU-12P | |

Food Warming Equipment Co., Inc. is proud to offer our customers products that have earned the government's ENERGY STAR label.

ENERGY STAR is a joint program of the U.S. Environmental Protection Agency and the U.S. Department of Energy helping us all save money and protect the environment through energy efficient products and practices.

Food Warming Equipment Co., Inc. is a proud member of the ENERGY STAR program. Products that earn the ENERGY STAR prevent greenhouse gas emissions by meeting strict energy efficiency guidelines set by the U.S. Environmental Protection Agency and the U.S. Department of Energy.



HOW DOES EPA CHOOSE WHICH PRODUCTS EARN THE LABEL?

Products can earn the ENERGY STAR label by meeting the energy efficiency requirements set forth in ENERGY STAR product specifications. EPA establishes these specifications based on the following set of key guiding principles: Product categories must contribute significant energy savings nationwide. Qualified products must deliver the features and performance demanded by consumers, in addition to increased energy efficiency. If the qualified product costs more than a conventional, less-efficient counterpart, purchasers will recover their investment in increased energy efficiency through utility bill savings, within a reasonable period of time. Energy efficiency can be achieved through broadly available, non-proprietary technologies offered by more than one manufacturer. Product energy consumption and performance can be measured and verified with testing. Labeling would effectively differentiate products and be visible for purchasers.



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QUICK SHIP PROGRAM

QUICK SHIP PROGRAM

QUICK SHIP ITEMS
48 Hour* Shipment applies to these selected stock items.

QUICK SHIP ITEM MUST BE SPECIFIED ON THE PURCHASE ORDER AND AVAILABILITY MUST BE CONFIRMED AT THE TIME OF ORDER


| | | | | |
|--|--|---|---|--|
| <p>P-120</p>  <p>Heated Banquet Cabinet</p> | <p>HLC-2127-9-9</p>  <p>2 Separate Heated Holding</p> | <p>UHST-GN-6480-BQ</p>  <p>Universal Banquet Cabinet</p> | <p>PHTT-12</p>  <p>Climate IQ®</p> | |
| <p>MTU-12</p>  <p>Moisture-Temp</p> | <p>PHU-12</p>  <p>Proofer / Heater</p> | <p>UHS-12</p>  <p>Humi-Temp</p> | <p>UHST-13</p>  <p>Top Mount</p> | <p>PS-1220-15</p>  <p>Pan Server</p> |
| <p>TS-1826-18</p>  <p>Humi-Temp Heated Holding</p> | <p>TS-1826-7</p>  <p>Humi-Temp Heated Holding</p> | <p>HLC-5S HLC-5</p>  <p>Handy Line Compartments</p> | <p>HLC-8S HLC-8</p>  <p>Handy Line Compartments</p> | |
| <p>TS-1633-36</p>  <p>Pizza Holding</p> | <p>LCH-6-G2</p>  <p>Low Temperature Cook and Hold Oven</p> | <p>R-AS-10</p>  <p>Mobile Air Screen Refrigerator</p> | <p>URS-10</p>  <p>Mobile Refrigerator</p> | |

QUICK SHIP TERMS AND CONDITIONS:

48 hour* shipment applies to the selected stock standard items shown above, without accessories or optional features, with quantity limited to availability *48 hours refers to two (2) working days and certain restrictions may apply. Time is calculated from the time of the received P. O. to time carrier truck has been contracted for pick-up. FWE is not responsible for any delay in delivery or when circumstances apply that affect normal delivery schedules (such as an 'act of God' or weather conditions). Offer valid only on current listed prices and pre-approved open accounts, or upon receipt of pre-payment.

































KEY:  INDICATES QUICK SHIP ITEM

 HEIGHT IS UNDER 34" OR 864mm

 INDICATES POPULAR ITEM

 ITEM IS ENERGY STAR CERTIFIED

| Model # | Page #'s | Model # | Page #'s | Model # | Page #'s |
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KEY:  INDICATES QUICK SHIP ITEM

 HEIGHT IS UNDER 34" OR 864mm

 INDICATES POPULAR ITEM

 ITEM IS ENERGY STAR CERTIFIED

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PARTS: Seller will furnish without charge to the original purchaser, FOB Seller's factory, replacement parts for repairs to all new standard catalog products and factory custom / modified units, which in Seller's sole judgment, prove defective in materials or workmanship under normal and proper use with the reserved right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service, for a period of two (2) years from date of original shipment from Seller's plant, except for equipment used in a **Correctional Environment / Facilities, which is warranted for a period of one (1) year from date of original shipment from Seller's plant.**

LABOR: Seller's labor warranty shall be performed by a Seller-approved Service Agency who must contact Seller to obtain a Warranty Service Authorization (WSA) number prior to performing any repairs. If service is required during overtime periods, the difference between overtime and standard labor rates shall be paid by the purchaser. Seller does not assume any responsibility for any charges not expressly authorized, incidental to the repair or replacement of equipment covered by this warranty, nor charges exceeding, in Seller's sole judgment, normal and customary amounts. Only approved travel charges will be allowed. Seller's labor warranty shall be from the date of original shipment date from Seller's plant for a period of one (1) year, except for equipment used in a **Correctional Environment / Facilities which is warranted for a period of six (6) months.**

This warranty is for normal usage and does not apply to any product or parts thereof that have been misused, altered, or where Seller's operating instructions or specific voltage is not observed; nor shall this warranty apply to defective products or parts resulting from accident following date of original shipment, nor extend to or cover removal, installation, reinstallation or calibration, or service calls or cost of repairs undertaken by a customer. This warranty is also subject to the following:

- 1.] Customer returning the warranty registration card, accompanying Seller's original shipment, to Seller within thirty (30) days of receipt.
- 2.] Giving immediate notice of any allegedly defective part or product to Seller; and
- 3.] Customer, at Seller's request, returning said defective parts or product to Seller.

This is the sole warranty applicable to the merchandise. It is expressly understood that Seller's liability hereunder is limited to the repair or replacement, at Seller's option, of products or parts, defective materials or workmanship as provided above. Seller's judgement as to the cause and nature of any defect will be final. Seller shall in no case be responsible for special or consequential damages or any other obligation or liability with respect to products sold by Seller.

This warranty, as stated above, applies to equipment installed in the Continental United States. FWE equipment installed outside the Continental United States shall carry parts coverage only. All labor costs are approved on a discretionary basis, based on like repairs in the Continental U.S. This warranty shall stand in whole or in part as allowed by law. Any exclusion of a part of this warranty, as may be allowed by law, shall not void balance of warranty.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code, section 2303. © 2019 Food Warming Equipment Co., Inc.

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4. **PAYMENT:** Invoices payable in US dollars, only. **Open account terms are Net 30 days from date of invoice, subject to Seller's credit department approval.** Modified or customized units may require a deposit of 50%, and up to 100% of total. Custom equipment is not returnable. As allowed by law, past due invoices are subject to 1-1/2% carrying charge per month on unpaid balance (18% per annum), in order to reimburse Seller for estimated administrative and other costs associated with delinquent accounts. Buyer agrees that such a charge is a fair and reasonable estimate of the costs Seller will incur by reason of Buyer's being in default, and that ascertaining Seller's actual damages would be impracticable. This charge is not an alternative performance provision. In the event Buyer defaults in the terms of payment, Seller may recover from Buyer all costs of collection, including without limitation reasonable attorney's fees, whether or not such collection includes the commencement of a lawsuit.
5. **SUSPENSION OF SELLER'S PERFORMANCE:** If buyer is past due in payment of any amount owing to Seller, or if in Seller's judgement reasonable doubt exists as to Buyer's financial responsibility, Seller reserves the right, without liability, to suspend performance, decline to ship, or recall any merchandise in transit until Seller receives payment of any and all amounts owed to Seller.
6. **DESIGN AND SPECIFICATIONS:** FWE, Food Warming Equipment Company, Inc. reserves the right to make changes in design and specifications or add improvements on our equipment. The right is also reserved to modify our equipment because of factors beyond our control and government regulations. Seller makes no representation that the product complies with any present or future federal, state, or local regulations. Compliance is Buyer's responsibility. If certification labels by approved testing agencies are required, consult with factory prior to ordering. Seller shall in no case be responsible for special or consequential damages or any other obligation or liability with respect to products sold by Seller. **(Prices, dimensions, specifications, capabilities, and accessories are subject to change without notice.)**
7. **CUSTOM ORDERS:** Once custom / or modified products have been scheduled for production, orders cannot be changed or cancelled. Custom and / or modified products may not be returned.
8. **RETURNS:** Merchandise may not be returned, unless specifically authorized in writing and given a return materials authorization (RMA) number by Seller. Invoice must be paid in full prior to Seller issuing an RMA. All equipment must be original crating or better and it is the responsibility of buyer to assure all returns are protected from damage(s). All transportation charges are to be prepaid by Buyer. Credit to Buyer will be issued minus a restocking charge (contact factory for restocking charge) based on Net invoice amount of equipment, together with any other costs necessary to restore the item to first class condition. **(Custom and / or modified equipment, equipment built to Buyer's specifications, and used equipment is not returnable.)**
9. **DAMAGE CLAIMS:** All goods shipped from factory on behalf of Buyer are at Buyer's risk. If a shipment is lost or damaged in transit, Buyer must make his claim directly with the carrier. Seller's responsibility ceases upon receipt of Bill of Lading from carrier. Visible damage should be noted on carrier's receipt, and after merchandise is unpacked and inspected, any claim for damage must be filed promptly with the delivering carrier by Buyer. In cases of concealed damage, save all packaging, immediately notify carrier of intention to file a claim. All orders for replacement merchandise due to freight damage will be invoiced under Seller's regular terms. Any reimbursement or credit is the responsibility of the freight company. Buyer may not withhold payment of Seller's invoice because of pending freight claim settlement.
10. **TITLE AND RISK OF LOSS:** Full risk of loss and title passes to Buyer upon delivery of the merchandise to a carrier at the F.O.B. point. Buyer grants seller a security interest in the merchandise to secure payment in full, together with a power of attorney to execute and file in Buyer's name any necessary financing statements to perfect such security interest. Upon Buyer's default in payment, Seller may repossess the merchandise, and Buyer agrees to return same to Seller. Additionally, Seller may pursue any other remedies available to law.

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