



guide to bulk food heated holding

Things to Consider



WHAT CAPACITY DO YOU NEED?

What is the most capacity needed during peak volume?

Each model series has a wide selection of capacities to choose from.



WILL YOUR CABINET TRAVEL?

Will the unit move regularly or stay in one place?

Do you need upgraded casters to navigate tight spaces, doorways, various terrains, or slopes? Pick out your casters at [FWE.COM/CASTERS](https://www.fwe.com/casters)



HOW OFTEN DO YOU LOAD & PULL FOOD?

Frequent cabinet access affects temperature recovery.

If you need frequent access, we recommend a cabinet with a more powerful heat system such as **TOPMOUNT**. If cabinet access is infrequent, the **(RADIANT HEAT)** system might suit your needs better.



WHAT FOODS ARE YOU HOLDING?

Some foods benefit from added humidity.

To extend your hold times, you can add passive humidity with our **HUMIDTEMP** heat system. To maximize hold times, hold food uncovered, and precisely control humidity, discover our moisture holding solutions at [FWE.COM/MOISTURE-HOLDING](https://www.fwe.com/moisture-holding).



IF YOU CAN DREAM IT, WE CAN BUILD IT.

Have a unique heated holding need? No problem!

Help us understand your operation so we can craft a unique solution together. Start the conversation at **800-222-4393**.

☰ WHAT CONTAINERS DO YOU USE?

We offer cabinets designed to hold various containers:



Universal



GN & Hotel Pans



Sheet Trays

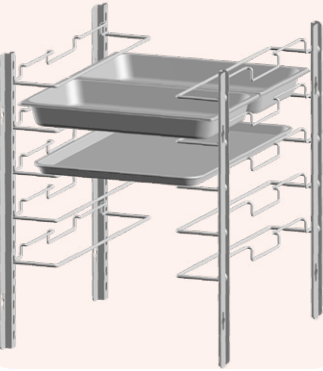


Pizza Boxes



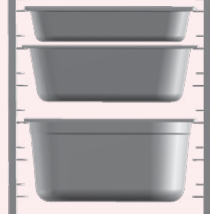
Baskets

Universal Slides with Adjustable Spacings

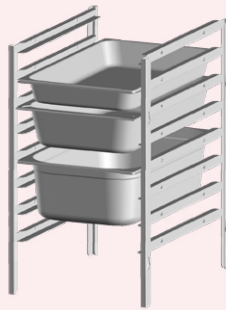


Hotel Pan Slides with Fixed Spacings

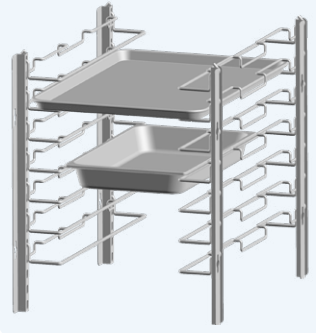
Holds
1 (12"x20") Hotel Pan
Per Pair of Slides



Holds Hotel Pans of
Various Depths



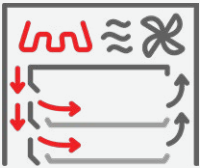
Sheet Tray Slides with Adjustable Spacings



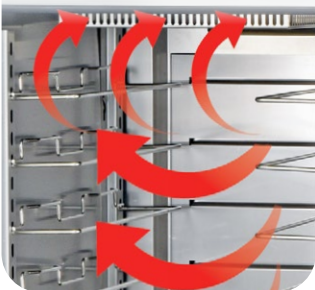
⚙️ WHAT HEAT SYSTEM IS BEST FOR YOU?

TOPMOUNT

Fastest Temperature
Recovery, Ideal for
Frequent Access

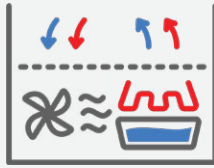


Heat Circulates to
Every Level, Heating All
Food Consistently

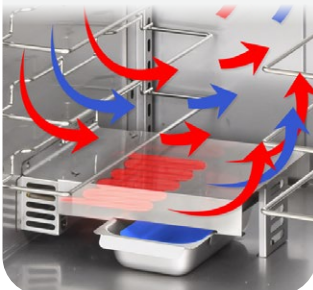


HUMI TEMP

Water Evaporates to
Condition the Cabinet
for Longer Hold Times



Hot Air Blows Over
the Humidity Pan,
Circulating Moisture
when Pan Is Filled

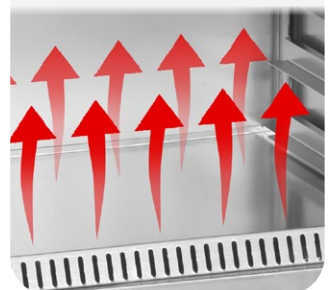


(((RADIANT HEAT)))

Cost Effective & Low
Maintenance Design
Has No Moving Parts



Heat Radiates Up
from the Bottom,
Distributing Heat with
Natural Convection




MODEL: UHST-13
"UHST" SERIES
TOPMOUNT

 Slim Design
 Open Base for Easy Cleaning
 Field Reversible Door
 Built for Daily Transport

MODEL: UHS-12
"UHS" SERIES
HUMI TEMP

 Cost Effective
 Easy to Use
 Read Temp without Power
 Built for Daily Transport

MODEL: ETC-UA-12HD
"ETC-UA-HD" SERIES
HUMI TEMP

 Economy Series
 Non-Insulated
 Field Reversible Door
 Read Temp without Power

MODEL: TST-16
"TST" SERIES
TOPMOUNT

 Slim Design
 Adjustable No-Tip Tray Slides
 Built for Daily Transport

MODEL: TS-1826-15
"TS-1826" SERIES
HUMI TEMP

 Adjustable No-Tip Tray Slides
 Read Temp without Power
 Built for Daily Transport

MODEL: HLC-1826-8-8
"HLC-1826" SERIES
((RADIANT HEAT))

 Door Vents to Control Moisture
 Low Temperature Alarm


GN & HOTEL PANS
PAN SERVERS

MODEL: PST-16
"PST" SERIES
TOPMOUNT

 Slim Design
 Fully Insulated Cabinet & Door
 High Temp Gasket Seal
 Pan Slides Also Hold 18"x13" Trays
 Built for Daily Transport

MODEL: PS-1220-15
"PS-1220" SERIES
HUMI TEMP

 Fully Insulated Cabinet & Door
 High Temp Gasket Seal
 Pan Slides Also Hold 18"x13" Trays
 Built for Daily Transport

MODEL: HLC-8
"HLC" SERIES
((RADIANT HEAT))

 Slim Design
 Fully Insulated Cabinet & Door
 High Temp Gasket Seal
 Pan Slides Also Hold 18"x13" Trays
 Most Cost Effective

MODEL: TST-7SL
"TST-SL" SERIES
TOPMOUNT

 Shallow 23" Depth Design
 "Side-Load" 18"x26" Trays
 Versatile Shelves

MODEL: ETC-1826-12HD
"ETC-1826-HD" SERIES
HUMI TEMP

 Economy Series, Non-Insulated
 Read Temp without Power

MODEL: HLC-SL-1826-7-UC
"HLC-SL-1826" SERIES
((RADIANT HEAT))

 Shallow 22" Depth Design
 "Side-Load" 18"x26" Trays
 Lexan Door (Countertop Models)


PIZZA

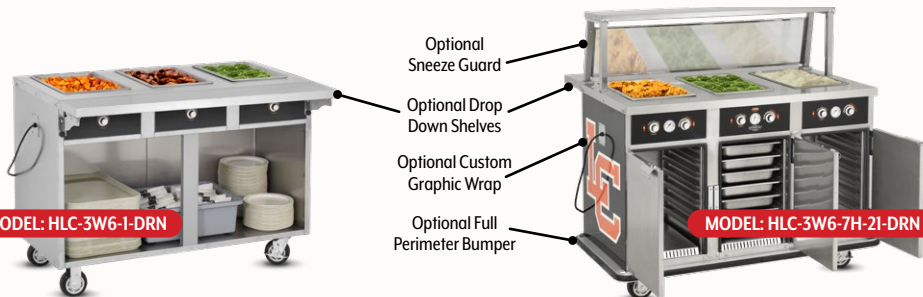
MODEL: TS-1633-36
"TS-1633" SERIES
HUMI TEMP

 Slides Hold Two Boxes
 Deep or One 18"x26" Tray
 Adjustable Shelves Hold
 Pans and To-Go Items
 Built for Daily Transport


BASKETS

MODEL: UHST-28-B
"UHST-B" SERIES
TOPMOUNT

 High Capacity Basket
 Holding
 Holds 13"x26" or 18"x26"
 "Wire Speed Baskets"
 and 18"x26" Sheet Trays
 Built for Daily Transport

SERVING WELLS


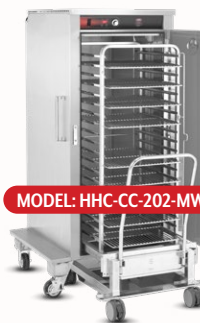
- Optional Sneeze Guard
- Optional Drop Down Shelves
- Optional Custom Graphic Wrap
- Optional Full Perimeter Bumper

MODEL: HLC-3W6-1-DRN
"HLC-W-DRN" SERIES
((RADIANT HEAT))

 Versatile Open-Base Storage for Serving
 Applications and Transport
 Dry "HLC-W-HWR" Model Series Available
 Built for Daily Transport

MODEL: HLC-3W6-7H-21-DRN
"HLC-W-H-DRN" SERIES
((RADIANT HEAT))

 Quickly Restock from Independently
 Controlled Heated Compartments
 Dry "HLC-W-H-HWR" Model Series Available
 Built for Daily Transport


COMBI-COMPANION

MODEL: HHC-CC-202-MW
"HHC-CC" SERIES
TOPMOUNT

 Hold Popular Oven Racks:
 Rational®, Electrolux®,
 Eloma®, Convotherm®
 Increase Holding Capacity
 of Your "Combi" Oven
 Door Vent Allows for
 Moisture Control


VERSATILE HOLDING

MODEL: HLC-2127-9-9
"HLC-2127" SERIES
((RADIANT HEAT))

 Tray Rack Holds Hotel
 Pans or Various Items
 on Shelves
 21"x27" Shelves are
 Adjustable
 Door Vents Allow for
 Moisture Control

Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



PASS-THRU DOORS



SEE THRU LEXAN DOORS



DRY ERASE BOARD



MENU CARD HOLDER



SECURITY PACKAGES



PADLOCKING TRANSPORT LATCH



LARGER OR UPGRADED CASTERS



KEY LOCKING DOOR



PADDLE LATCH



MAGNETIC WORKFLOW HANDLE



CORD WINDER BRACKET

Call us today for help finding your best options.

We'll even customize a solution to fit your unique needs.

If you can dream it, we can build it!



VERSION 002

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