

A large, circular splash of water, rendered in shades of blue and white, frames the central text. The water droplets are captured in mid-air, creating a dynamic and fresh appearance.

GUIDE TO HEATED MOISTURE HOLDING



Things to Consider



PRODUCT TYPE

What type of product are you holding?

What effect does moisture have on this product?



ACCESS FREQUENCY

How often is product pulled or reloaded?

How does access frequency impact cabinet recovery and food quality?



CAPACITY

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

We offer various sizes & stacked units.



PLACEMENT

Will the unit be placed close to a water supply or drain?

Consult factory for auto-fill options.

CUSTOMER TESTIMONIAL



MEAT SWEATS LOVES FWE'S CLYMATE IQ® WARMERS

The FWE equipment has been instrumental in what we do, and it helps us keep the food where it needs to be, so when we present it to the customers everything comes out perfect. As soon as the BBQ comes out of the smoker, we finish it off in the oven. Once it reaches temp, we pull it and put it in our deep pans and that's where FWE comes in. We put our product in their warmers, and I tell you it comes out hours later as fresh as when we first pulled it.

MARTIN TUDON / OWNER



Why People Need Our Moisture Holding Cabinets



EXTENDED HOLD TIMES

Create the environment your food needs so it can last as long as possible!

MAXIMIZE LABOR HOURS

1. Prepare in bulk during off-peak hours.
2. Extend hold times with confidence.
3. Free up staff for peak service hours.



STOP THROWING AWAY MONEY

Food is money! Prevent refires by keeping foods in top sellable condition longer.

INTUITIVE CONTROLS

No learning curve here. Anyone can easily and intuitively control our equipment.



DOUGH PROOFING

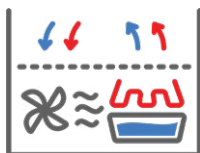
Our controlled moisture equipment is perfect for dough proofing.

FOR DEDICATED PROOFERS, SEE

Passive Humidity: Humi-Temp

INTRODUCE LOW HUMIDITY TO ANY ENVIRONMENT

HUMI TEMP

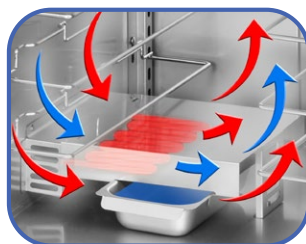


Filling Water Pan Adds Low-Level Humidity

Humi-Temp Heat System

Humidity Level: **Low**
Temp Set Range: **90-190°F**

Fan circulates warm air over the water pan to generate moisture and condition the cabinet for longer hold times.



Humi-Temp Powers a Wide Variety FWE Warmers

Humi-Temp is popular! It's a cost effective option adaptable to any market or size. We offer under counter to full size options for various size trays, pans, and GN. This includes cabinets specialized for banqueting, pizza, and healthcare applications. Whatever your heated holding need is, if you can dream it, we can build it!

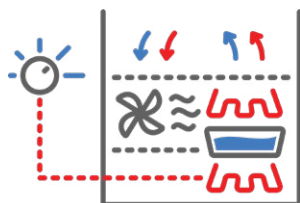


UNIVERSAL BANQUETING PIZZA GN PANS TRAYS HEALTHCARE

Controlled Moisture: Moisture Temp

ADD LOW TO MEDIUM HUMIDITY, ADJUSTING TO SUIT YOUR MENU

MOISTURE TEMP



Element Under Water Pan Allows for Greater Moisture Output and Control



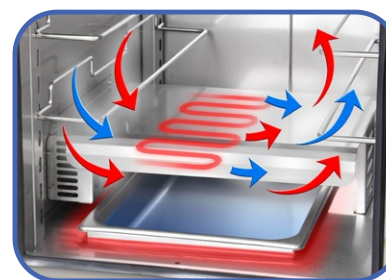
Temp/Humidity Control

Humidity Level Set Range: 1-6
Temp Set Range: **90-190°F**



More Moisture, More Control

The Moisture Temp heat system is like Humi-Temp. Hot air blows over a water pan. But there is also a heating element under the pan. This gives you much higher humidity output and control.



Moisture Temp Products

We offer half to full size options for various size trays, pans, and GN, including under counter and split cavity.



Dough's Best Friend

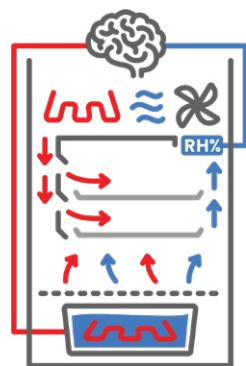
Moisture Temp can create high humidity with low heat output — an ideal environment for proofing!



Precise Moisture Control: Clymate IQ®

ANYTHING YOU COOK LASTS LONGER IN A CLYMATE IQ®

CLYMATE IQ®



System Automatically Maintains Accurate Temp and RH% For Longest Possible Hold of Sensitive Foods

Set Specific Relative Humidity Level

Relative Humidity Set Range: **0-90%**
Temp Set Range: **90-200°F**

Precise heat and humidity control means you can hold your most sensitive center-of-plate items longer than you ever thought possible.



Model Shown with Optional Flip-Up Doors



Color Coded Controls Equipped with Low Water & Low Temp Alarms & Indicators

Rapid Heat Up & Recovery

Powerful heat system quickly recovers from temp and humidity loss. Freely access product during peak service hours as much as you need to.



Consistency Throughout

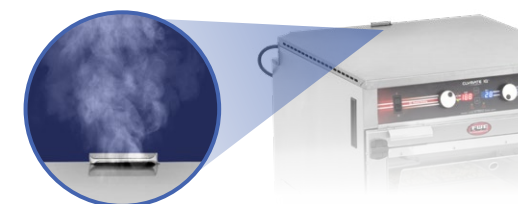
Vent channel evenly spreads out air, maintaining consistency at every level.

Clymate IQ® Product Family

We offer half to full size options for various size trays, pans, and GN, including drawers, under counter, stacking, and even a combi-companion.



Add Controlled Venting to Release Moisture Automatically



Vent automatically opens to release excess moisture from food steam.

Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



EXTRA TRAY SLIDES



DRY ERASE BOARD



MENU CARD HOLDER



LARGER OR UPGRADED CASTERS



PASS-THRU DOORS



LEXAN DOORS



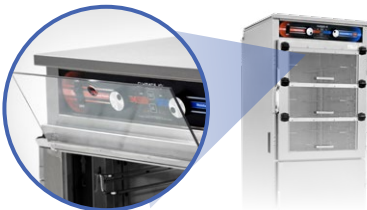
CONTROLLED VENTING (ADD CV)



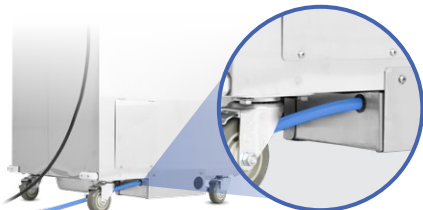
CORD WINDER BRACKET



TOUCH SCREEN CONTROLS WITH HACCP DATA STORAGE



LEXAN FLIP-UP DOORS



AUTO WATER FILL

Let's build your dreams.

We can customize our products to meet your space and functionality needs.

Let's talk and explore the possibilities! **1-800-222-4393**



VERSION 001

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