



# Heat System Model Quick Reference Guide







HEAT SYSTEM	BANQUET PLATES		UNIVERSAL		TRAYS		PANS		PIZZA AND CONCESSION HOLDING		BASKETS AND ROLL IN RACKS	
	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID
<p>Versatile Dual-Heat Cabinets allow equal performance characteristics in either canned fuel or forced air electrical heated holding!</p>	E-480	01-01										
	E-600	01-01										
	E-720	01-01										
	E-900	01-01										
	E-960	01-01										
	E-1200	01-01										
	E-1500	01-01										
	E-480-XL	01-02										
	E-600-XL	01-02										
	E-720-XL	01-02										
	E-900-XL	01-02										
	E-960-XL	01-02										
	E-1200-XL	01-02										
	E-1500-XL	01-02										
	E-960-XXL	01-03										
E-1200-XXL	01-03											
E-1500-XXL	01-03											
			*Canned Fuel Adapter Package Accessory Available on Additional Models, Consult Factory									
<p>FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to condition circulated heat, keeping food fresh and hot for hours!</p>	P-48	01-04	UHS-4	02-01	TS-1418-15	02-03	PS-1220-6-6	02-04	TS-1633-14	02-05		
	P-60	01-04	UHS-5-5	02-01	TS-1418-20	02-03	PS-1220-8	02-04	TS-1633-14P	02-05		
	P-72	01-04	UHS-5-10	02-01	TS-1418-30	02-03	PS-1220-10	02-04	TS-1633-28	02-05		
	P-80	01-04	UHS-7	02-01	TS-1418-33	02-03	PS-1220-15	02-04	TS-1633-36	02-05		
	P-90	01-04	UHS-7-14	02-01	TS-1418-45	02-03	PS-1220-20	02-04	TS-1633-36P	02-05		
	P-108	01-04	UHS-10	02-01	TS-1826-7	02-02	PS-1220-30	02-04				
	P-120	01-04	UHS-12	02-01	TS-1826-7-7	02-02	PS-1220-45	02-04				
	P-144	01-04	UHS-12P	02-01	TS-1826-14	02-02						
	P-180	01-04	UHS-20	02-01	TS-1826-15	02-02						
	P-200	01-04			TS-1826-18	02-02						
	P-48-XL	01-05			TS-1826-18P	02-02						
	P-60-XL	01-05			TS-1826-24	02-02						
	P-72-XL	01-05			TS-1826-30	02-02						
	P-80-XL	01-05										
	P-90-XL	01-05										
	P-120-XL	01-05										
	P-144-XL	01-05										
	P-180-XL	01-05										
	P-200-XL	01-05										
	P-120-2	01-07										
	P-144-2	01-07										
	P-180-2	01-07										
	P-200-2	01-07										
	P-120-2-XL	01-08										
	P-144-2-XL	01-08										
	P-180-2-XL	01-08										
	P-200-2-XL	01-08										
	UHS-BQ-80-XL	01-12										
UHS-BQ-120-XL	01-12											
<p>Professional results every time with full control of the cabinets' intuitive climate control technology that reaches the set humidity &amp; temperature with precision - faster than the competition!</p>			PHTT-4	03-00			PHTT-1220-7	03-03				
			PHTT-4S-6	03-00			PHTT-1220-7-UC	03-03				
			PHTT-6	03-00			PHTT-1220-8	03-03				
			PHTT-10	03-00								
			PHTT-12	03-00								
<p>Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allowing for great control of holding food environment for longer holding periods!</p>			MTU-4	03-01	MT-1826-7	03-02	MT-1220-6-6	03-04				
			MTU-5-5	03-01	MT-1826-7-7	03-02	MT-1220-8	03-04				
			MTU-7	03-01	MT-1826-14	03-02	MT-1220-10	03-04				
			MTU-10	03-01	MT-1826-15	03-02	MT-1220-15	03-04				
			MTU-12	03-01	MT-1826-18	03-02	MT-1220-20	03-04				
			MTU-12P	03-01			MT-1220-30	03-04				
						MT-1220-45	03-04					
<p>Maintain the desired heat &amp; humidity balance for uniform raised dough results without having to cover your dough!</p>			ETC-UA-4PH	05-03	ETC-1826-5PH	05-03						
			ETC-UA-6PH	05-03	ETC-1826-9PH	05-03						
			ETC-UA-10PH	05-03	ETC-1826-14PH	05-03						
			ETC-UA-12PH	05-03	ETC-1826-17PH	05-03						
			PH-BCC-FS	05-05	PH-1826-7	05-02						
			PH-BCC-HS	05-05	PH-1826-7-7	05-02						
			PHU-4	05-01	PH-1826-14	05-02						
			PHU-5-5	05-01	PH-1826-15	05-02						
			PHU-7-14	05-01	PH-1826-18	05-02						
			PHU-10	05-01								
			PHU-12	05-01								
			PHU-12P	05-01								



Indicates Quick Ship Models



Indicates Energy Star Models

HEAT SYSTEM	BANQUET PLATES		UNIVERSAL		TRAYS		PANS		PIZZA AND CONCESSION HOLDING		BASKETS AND ROLL IN RACKS		
	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	MODEL #	SPEC ID	
 <p>Eliminate hot &amp; cold spots by gently circulating hot air throughout the interior of the cabinet - elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs!</p>	BT-120	01-09	UHST-4	02-06	TST-7	02-07	PST-10	02-08			HHC-CC-201	02-16	
	BT-200	01-09	UHST-5	02-06	TST-10	02-07	PST-16	02-08			HHC-CC-201MW	02-16	
	BT-120-XL	01-09	UHST-7	02-06	TST-16	02-07	PST-16-16	02-08			HHC-CC-202	02-16	
	BT-200-XL	01-09	UHST-10	02-06	TST-19	02-07	PST-20	02-08			HHC-CC-202MW	02-16	
	BT-96120	01-10	UHST-13	02-06	TST-30	02-07	PST-32	02-08			HHC-RH-26	07-03	
	UHST-2432-BQ	01-10	UHST-20	02-06							UHST-14-B	02-09	
	UHST-GN-3240-BQ	01-10	UHST-13D HO	02-06							UHST-18-B	02-09	
	UHST-GN-4860-BQ	01-10									UHST-22-B	02-09	
	UHST-GN-6480-BQ	01-10									UHST-28-B	02-09	
	UHST-GN-96120-BQ	01-10											
 <p>Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste and longer holding life!</p>	A-60	01-11	HLC-2127-6	04-10	HLC-1826-4	04-04	HLC-3	04-02	HLC-1717-11	04-05			
	A-120	01-11	HLC-2127-6-6	04-10	HLC-1826-4UC	04-04	HLC-4	04-02	HLC-1717-11-UC	04-05			
	A-60-XL	01-11	HLC-2127-9	04-10	HLC-1826-8	04-04	HLC-5	04-02	HLC-1717-13	04-05			
	A-120-XL	01-11	HLC-2127-9-9	04-10	HLC-1826-8-8	04-04	HLC-5S	04-02					
	A-120-2	01-11			HLC-SL1826-4	04-08	HLC-7	04-02					
	A-180-2	01-11			HLC-SL1826-5	04-08	HLC-8	04-02					
	A-120-2-XL	01-11			HLC-SL1826-5-UC	04-08	HLC-8S	04-02					
	A-180-2-XL	01-11			HLC-SL1826-7	04-08	HLC-10	04-02					
					HLC-SL1826-7-UC	04-08	HLC-14	04-02					
	DISH DOLLY HDC-252-I	01-13					HLC-16	04-02					
 <p>Tray Line Heated Serving Wells - Heavy-Duty, mobile server takes the food whenever &amp; wherever you need it to go!</p>													
 <p><b>LCH Series</b> Convection heat allows meats to brown naturally</p> <p><b>LCH-G2 &amp; LCH-SK-G2 Series</b> Combining radiant and convection heat allows meats to brown naturally and greatly increases yield and profitability - smoker models available for wood chip smoked flavor!</p> <p><b>LCHR Series</b> Radiant Heat System</p>	LCH		LCH-8	06-01	LCH-1826-18	06-03							
		LCH-G2 & LCH-SK-G2		LCH-5-G2	06-05	LCH-1826-7-G2	06-05						
				LCH-6-G2	06-05	LCH-1826-7-7-G2	06-05						
				LCH-6-6-G2	06-05	LCH-1826-7-SK-G2	06-06						
	LCH-5-SK-G2		06-06	LCH-1826-7-7-SK-G2	06-06								
LCHR			LCH-6-SK-G2	06-06									
			LCH-6-6-SK-G2	06-06									
			LCH-5-LV-G2	06-07									
			LCH-6-LV-G2	06-07									
			LCH-5-SK-LV-G2	06-08									
			LCH-6-SK-LV-G2	06-08									
			LCH-6-6-SK-LV-G2	06-08									
							LCHR-1220-4	06-00					
 <p>Precise temperature control to bake, cook or reheat products previously prepared quickly and safely without sacrificing flavor, color, texture or nutrients!</p>			RH-4	07-01							RH-B-12	07-02	
			RH-6	07-01								RH-B-24	07-02
			RH-6-6S	07-01								RH-B-32	07-02
			RH-10	07-01								RH-B-24HO	07-02
			RH-18	07-01								RH-B-32HO	07-02
			RH-18HO	07-01								RH-RB-26	07-03
												RH-RB-26HO	07-03
											RRB-26	07-03	
											RR-1220-22	07-03	
 <p>Built-In Guarded Heat System prevents tampering, loss or damage and is provided with protected tamper proof controls manufactured from the ground up specifically for the correctional field.</p>					PTS-3030	09-01							
					PTS-4040	09-01							
					PTS-6060	09-01							
					PTS-1410-102	09-01							
					PTS-40-8HA	09-02							
					PTS-60-8HA	09-02							
					PTS-0709-1015-48HA	09-03							
					PTST-1410-60	09-11							
					PTST-1410-90	09-11							
					PTST-1410-120	09-11							
				UHST-1410-72	09-11								



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