



20  
23

# SHOW HIGHLIGHTS

New Products, New Custom Solutions,  
Featured Products, Optional Accessories & More

The  
**NAFEM**  
Show | **23**



FOOD WARMING  
EQUIPMENT CO. Inc.  
ELK GROVE VILLAGE, ILL.

If you can dream it,  
we can build it!



**COOK  
HOLD  
SERVE  
TRANSPORT  
REFRIGERATION  
BARS**

We've provided solutions since 1953.



Welcome to **The NAFEM Show 23**

FWE recognizes the challenges that consultants and foodservice managers face. We focus on your vision, knowing that solutions will be found... solutions that provide better value, safety, and labor savings to your project.

It's your experience, your knowledge and your vision that we embrace to design more efficient and durable equipment in healthcare foodservice, schools, stadiums, correctional, chain restaurants ... and so much more.



Precise Humidity Combi-Companion  
**NEW** Model: PHTT-CC-202-MW  
*Shown with Optional Accessory  
Glass Doors & Rational®  
Roll-in Rack (Not Included)*

**NEW  
PRODUCT**

See additional  
new products on  
the next page!

Infrared Heated Holding Shelves  
**NEW** Model: HHS-IR-2-1220-2

**NEW  
PRODUCT**



# New Products

FWE is committed to delivering new, innovative products that solve real-world obstacles in your operation. Here are our new products we are showcasing at the 2023 NAFEM Show.

## Precise Humidity Combi-Companion

Holding Cabinets for Combi-Companion Racks

**NEW** Model: PHTT-CC-202-MW  
Shown with Optional Accessory Glass Doors & Rational® Roll-in Rack (Not Included)



## Slanted Heated Holding Shelves

Easy Slide for Item Staggering & Pick-Up



**NEW** Model: HHS-37-3621-ST

## Heated Holding Cubbies

Individual Cubbies for Order Pick-Up

**NEW** Model: HHS-214-1817-4CDR  
Shown with Graphic Wrap and Graphics on Lexan Doors  
Optional Accessories



## Infrared Heated Holding Shelves

Open Access Bulk Food Holding



**NEW** Model: HHS-IR-2-1220-2

## Heated Fry Dump Station

Bulk Heated Holding of Fried Items in 12"x 20" Pans



**NEW** Model: HMC-1220-2-FD





**NEW | NEXT GENERATION MODELS**



**Mobile Refrigerated Air Screen**  
Model: ASU-10S  
New Generation & Updated Optional Accessories:  
Space Saver Sliding Door & Door Locks



**Refrigerated Dough Retarder Cabinet**  
Model: RD-10  
New Generation



**Precise Humidity Temperature Technology**  
Model: PHTT-12-CV-G2  
New Generation



**Tabletop Cook & Hold Oven**  
Model: LCHR-1220-4

**Quick Ship Items**  
48-72 hour\* shipment applies to the selected stock standard items shown, without accessories or optional features, with quantity limited to availability.  
\*See full Quick Ship details by visiting [www.fwe.com/quick-ship](http://www.fwe.com/quick-ship)

Featured products may differ from the images shown below. Product photography below may be shown with Optional Accessories. Please consult factory.

# Featured Products



**Cook & Hold Smoker Oven**  
Model: LCH-6-SK-G2



**Mobile Bar (for Cans & Bottle Service) with Built-in Hand Sink**  
Model: SCB-6-HS



**Precise Humidity Temperature Technology Drawers (Standard & Side Load "SL" Models)**  
Model: PHTT-2DR-6



Model: PHTT-2DR-6SL



**Controlled Moisture Retherm & Hold Cabinet**  
Model: RH-6-MT



**Precise Humidity Temperature Technology**  
Model: PHTT-4



**Humidified Heated Holding Transport Cabinet**  
Model: TS-1826-7



**Heated Display Cabinet (for Under Counter)**  
Model: HLC-1717-11-UC



**Tray Line Serving Wells (Dry Well, Heated & Ambient Cabinets)**  
Model: HLC-2W6-7H-7A-HWR



**Mobile Enclosed Work Station**  
Model: ETC-CHEF



**Mobile Machine Stand**  
Model: OTR-15-MS



**Humidified Pizza Holding Cabinets**  
Model: TS-1633-30P



**Mobile Refrigerated Cabinet**  
Model: URS-10



**Humidified Heated Holding Transport Cabinet**  
Model: TS-1826-18



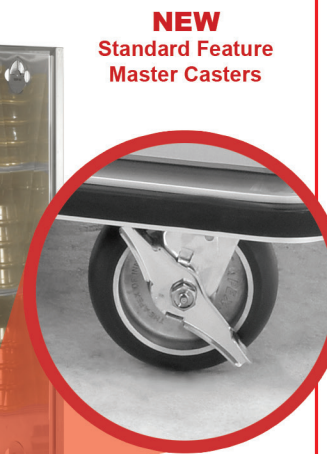
**Humidified Heated Holding Transport Cabinet**  
Model: UHS-5-5



**Humidified Heated Holding Cabinet**  
Model: MTU-12P



**Dual Heat Banquet Transport & Serve Cabinet**  
Model: E-900  
**NEW** Standard Features: Master Casters



**Heated Holding Transport Cabinet**  
Model: UHST-13





# Connect with us.

Contact our team to discuss your next project.  
Our sales leaders are here  
to assist you.



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