



Hot Food Holding Cabinets that have earned the ENERGY STAR are **60% more energy-efficient than standard models.**

ENERGY STAR CATEGORY

Commercial Hot Food Holding Cabinets




FULLY INSULATED CABINET & DOORS

Hot food holding cabinet models that earn the ENERGY STAR must meet a maximum idle energy rate of 40 watts/ft³. This means that ENERGY STAR qualified hot food holding cabinets are more efficient at maintaining food temperature while using less energy.

Models that meet this requirement incorporate better **insulation**, reducing heat loss, and may also offer additional energy saving devices such as **door gaskets** or **dutch doors**.

The insulation of the cabinet also offers better temperature uniformity within the cabinet from top to bottom.

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FULLY INSULATED **FWE** Cabinets are fully insulated top, bottom, sides, back wall, and door(s).
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DUTCH DOOR OPTION **FWE** Full size cabinets are available with Dutch Door Optional Accessory.
- 
DOOR GASKET **FWE** High Temperature Gasket seals doors for optimum energy efficiency.
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POSITIVE CLOSE DOOR **FWE** Positive Close Door Latch prevents heat loss.
- 
UNIFORM HEAT **FWE** heat systems and insulation provide better cabinet temperature uniformity from top to bottom.

What can ENERGY STAR qualified hot food holding cabinets save me?

Each ENERGY STAR qualified hot food holding cabinet can save businesses 4,100 kWh annually, or an average of \$280 / year on utility bills.



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Heated Holding Series



Pizza Holding Cabinets

18" x 26" Tray Servers

12" x 20" Pan Servers

Universal Servers

Humi-Temp Models



Universal Servers	Tray Servers	Pan Servers	Pizza Holding
Spec Sheet: S2-1	Spec Sheet: S2-2	Spec Sheet: S2-4	Spec Sheet: S2-5
UHS-4UC UHS-4 UHS-7 UHS-10 UHS-5/5 UHS-12 UHS-12D UHS-12P	TS-1826-7UC TS-1826-7 TS-1826-14 TS-1826-7/7 TS-1826-15 TS-1826-18 TS-1826-24 TS-1826-30	PS-1220-8 PS-1220-10 PS-1220-15	TS-1633-14UC TS-1633-14 TS-1633-36
	Spec Sheet: S2-3 TS-1418-15		

Note: Solid Stainless Steel Doors or See-Thru Lexan Doors are Energy Star Approved.



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Commercial Hot Food Holding Cabinets



Heated Holding Series



For Bulk Foods in 18" x 26" Trays



For Bulk Foods in 12" x 20" Pans



For Bulk Foods in Universal Trays & Pans



For Bulk Foods in 18" x 26" Trays

Moisture-Temp Models



Universal Trays	18" x 26" Trays	12" x 20" Pans
Spec Sheet: S3-1	Spec Sheet: S3-2	Spec Sheet: S3-4
MTU-4	MT-1826-7UC	MT-1220-8
MTU-7	MT-1826-7	MT-1220-10
MTU-10	MT-1826-15	MT-1220-6/6
MTU-12	MT-1826-18	MT-1220-15
MTU-5/5	MT-1826-7/7	

Note: Solid Stainless Steel Doors or See-Thru Lexan Doors are Energy Star Approved.



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ENERGY STAR CATEGORY

Commercial Hot Food Holding Cabinets



Dough Proofer & Heated Holding Series

For Universal Trays
Spec Sheet: S5-1

- PHU-4
- PHU-10
- PHU-12
- PHU-12D
- PHU-5/5

For 18" x 26" Trays
Spec Sheet: S5-2

- PH-1826-7UC
- PH-1826-7
- PH-1826-15
- PH-1826-18
- PH-1826-7/7



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FWE Food Warming Equipment Company, Inc.

800-222-4393
sales@fweco.net

www.fweco.com

(815) 459-7500
Fax: (815) 459-7989

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