

COMMERCIAL FOODSERVICE EQUIPMENT SOLUTIONS



CE CERTIFIED

EQUIPMENT LIST

FOOD WARMING EQUIPMENT COMPANY, INC.

OPTIONS & ACCESSORIES



SCAN QR CODE TO SEE MORE OPTIONS INFO

Doors

- Space Saving Sliding Door
- Dutch Doors
- Glass Door (Full)
- Glass Dutch Doors
- Lexan See-Thru Door
- Lexan See-Thru Flip Up Doors (2 or 3)
- Lexan See-Thru Dutch Doors
- Menu Card Holder
- Dry Erase Board
- Padlocking Transport Latch
- Pass-Thru Doors

Latches

- Key Locking Edgemount Latch
- Magnetic Edgemount Latch
- Paddle Latch
- Key Locking Paddle Latch
- Magnetic Workflow (Horizontal or Vertical)

Controls

- Electronic Controls
- Locking Lexan Security Cover
- Plexi-Guard Thermometer Cover
- Thermostat Capillary Guard
- Concealed Thermostat
- Thermostat Retention Strap
- Mechanical Timer
- Mechanical Thermostat

Handles

- Drop Style Bail Handles
- Drop-Down Tubular Stainless Steel Handle
- Drop-Down Tubular Stainless Steel
- Handle with Donut Bumpers
- Ergo U-Shaped Handle
- Ergo U-Shaped Handle & Drop-Down Handle Combo
- Antimicrobial Hand Grips
- Recessed Hand Grips
- Push-Pull Handles
- Rear Mounted Tubular Handle
- Recessed Push-Pull Handles
- Tubular Stainless Steel Handles

Bumper Options

- Carriage Bolts
- Corner Bumpers
- Full Perimeter Bottom Bumper
- Full Perimeter Top Bumper
- Super-Duty Bumper
- Narrow Bumper

Electrical / Heat System

- 2 Cold Plates (Polyethylene) With Holder
- 220 Volt, 50/60 Hz, Single Phase
- Cord Winding Brackets
- Cord Strain Relief
- Heating Element Upgrade
- Eliminate Heat System
- Removable Cord
- Twist-Lock Plug
- Three Phase Upgrade RH & LCH Models
- Chimney Vent for LCH-SK-G2

Construction

- Beverage Urn Angles
- 18 Gauge Cabinet Exterior
- Guard Rail (3-Sided or 4-Sided)
- Tamper Resistant Fasteners
- Reinforced Top
- Tow Hitch

Racks

- Custom Spacing
- Rack Assembly Fixed Spacings (Per Door)
- Rack Retention Guard (Per Door)

Shelves

- Shelf for Bulk Cabinets
- Shelf for Oven (Stainless Steel)
- Shelf for Banquet Cabinets

Extra Tray Slides

- Tray Slides
- Stainless Steel Tray Slides
- Ultra-Universal Tray Slides
- GN Tray Slides

Casters / Legs

- 6 Caster Configuration
- All Swivel with Brake (Set)
- Floor Lock (6" Casters Included)
- 4" or 6" Legs (Set of 4)
- Legs with Flanged Feet (Set of 4)

CASTER OPTIONS



SCAN QR CODE TO SEE MORE CASTER INFO



This is FWE's best quality caster for most applications

Master Caster

- ✓ Heavy Load Bearing
- ✓ High Maneuverability
- ✓ Towable
- ✓ Extremely Easy to Push
- ✓ Sealed Precision Ball Bearing
- ✓ Rolls Quietly
- ✓ Cart Wash and Corrosion Resistant



Designed for heavy loads and transport over hard or soft surfaces

EZ Roll

- ✓ Corrosion Resistant
- ✓ Sealed Precision Ball Bearing
- ✓ Rolls Easily on Carpet and Smooth Surfaces



Chemical resistant and anti-static, ideal for non-heated carts for use in hospitals

Cart Wash Quiet Ride

- ✓ Cart Wash and Corrosion Resistant to Chemicals, Water, and Steam
- ✓ Rolls Quietly
- ✓ High Maneuverability
- ✓ Anti-Static
- ✓ Sealed Precision Ball Bearing



Ideal for rough terrain, demanding operations, and constant use

Multi-Terrain

- ✓ Easy to Push
- ✓ Quiet Ride
- ✓ Round Tread
- ✓ Roller Bearing
- ✓ Sturdy Cushion



Cushioned caster designed to travel outside of a typical kitchen workspace over uneven surfaces

Semi-Pneumatic

- ✓ Never Flat (Tubeless)
- ✓ Tread for Uneven Surfaces
- ✓ Maintenance Free
- ✓ Sealed Precision Ball Bearing
- ✓ Rolls Quietly
- ✓ Rejects Debris



Rigid lock stops movement in all directions

Total Lock

- ✓ Omnidirectional Brake
- ✓ Ball Bearing
- ✓ For Stationary Units



Ideal for stationary use and operation under a counter height workspace

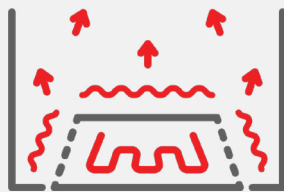
Under Counter

- ✓ Corrosion Resistant
- ✓ Takes Place of Legs for Easy Cleaning
- ✓ Saves Space, Allows for Under-Counter Use

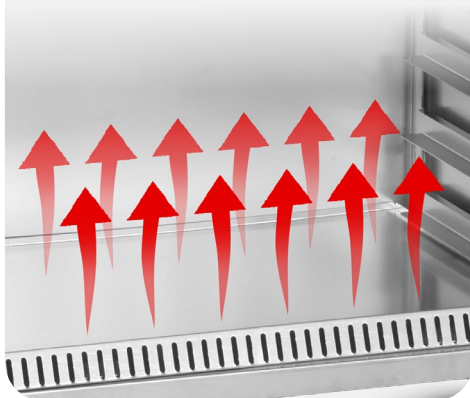
HEAT SYSTEMS OVERVIEW

(((RADIANT HEAT)))

Heat radiates up from the bottom of the cabinet, distributing heat with natural convection.

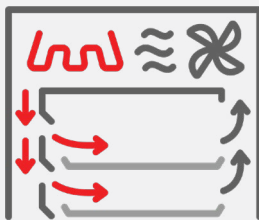


Cost effective and low-maintenance system has no moving parts.

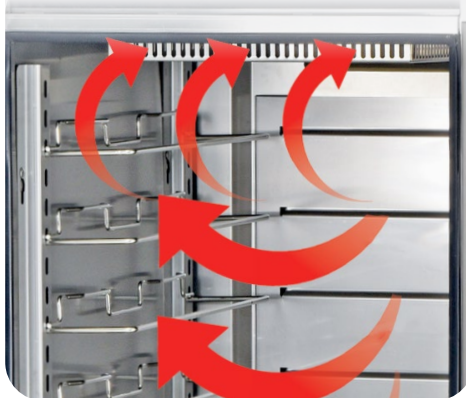


TOPMOUNT

Fast temp recovery, ideal for frequent access. Heat circulates to every level for even distribution.

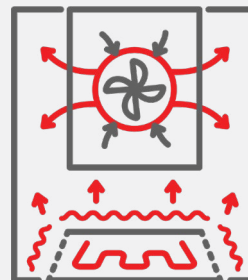


Top mounted system frees up the bottom of the cabinet for easy cleaning.



COOK HOLD

A combination of radiant and forced-air convection allows meats to brown naturally while reducing product shrinkage by as little as 4%.

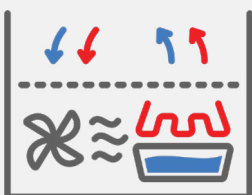


Cook by product probe or timer mode. After cook cycle finishes, the system switches to hold mode. Use up to 8 programmable preset buttons for cook consistency.

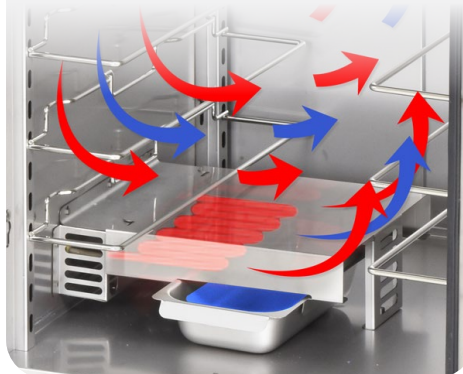


HUMI TEMP

Water evaporates to condition the cabinet for longer hold times.



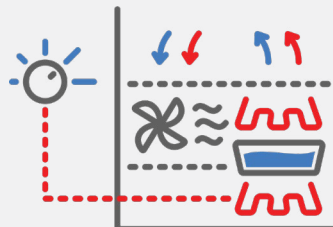
Hot air blows over the humidity pan, circulating moisture when the pan is filled.



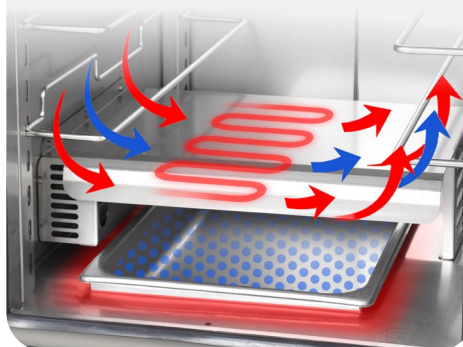
MOISTURE TEMP

PROOFER HEATER

Large, heated water basin provides control of the moisture level.



Controls provide a range of moisture settings to easily optimize cabinet climate to suit your menu.



“UHS” SERIES

**HUMIDIFIED HEATED HOLDING
TRANSPORT CABINETS**

Universal - for Various Size Trays,
Pans, and Gastro-Norm



CE MODELS

- UHS-4
- UHS-4P
- UHS-7
- UHS-7P
- UHS-10
- UHS-10P
- UHS-12
- UHS-12D
- UHS-12P



“TS-1826” SERIES

**HUMIDIFIED HEATED HOLDING
TRANSPORT CABINETS**

Insulated - for Various Size Trays,
Pans, and Gastro-Norm



CE MODELS

- TS-1826-7
- TS-1826-7P
- TS-1826-15
- TS-1826-18
- TS-1826-18D
- TS-1826-18P



“PS-1220” SERIES

**HUMIDIFIED HEATED HOLDING
TRANSPORT CABINETS**

For 12"x20" Pans, 18"x13" Trays,
and GN 1/1 Containers



CE MODELS

- PS-1220-8
- PS-1220-10
- PS-1220-15
- PS-1220-15P



“TS-1633” SERIES

**HUMIDIFIED PIZZA HOLDING
CABINETS**

Hold Various Pizza Pans and Boxes,
18"x26" Trays, and 18"x26" Shelves



CE MODELS

- TS-1633-14
- TS-1633-14P
- TS-1633-30
- TS-1633-30P
- TS-1633-36
- TS-1633-36D
- TS-1633-36P



“ETC-UA-HD” SERIES

**HUMIDIFIED HEATED HOLDING
TRANSPORT CABINETS**

Universal, Non-Insulated - Various
Size Trays, Pans, and Gastro-Norm



CE MODELS

- ETC-UA-4HD
- ETC-UA-6HD
- ETC-UA-10HD
- ETC-UA-12HD



“ETC-1826-HD” SERIES

**HUMIDIFIED HEATED HOLDING
TRANSPORT CABINETS**

Non-Insulated - Various Size Trays,
Pans, and Gastro-Norm



CE MODELS

- ETC-1826-10HD
- ETC-1826-18HD
- ETC-1826-28HD
- ETC-1826-34HD



“UHST” SERIES

**HEATED HOLDING TRANSPORT
CABINETS**

Universal - for Various Size Trays,
Pans, and Gastro-Norm



CE MODELS

- UHST-4
- UHST-4P
- UHST-4S
- UHST-5
- UHST-5S
- UHST-7
- UHST-7P
- UHST-10
- UHST-10P
- UHST-13
- UHST-13D

- UHST-13P
- UHST-13D-HO
- UHST-13P-HO
- UHST-20
- UHST-20P



“TST” SERIES

**HEATED HOLDING
TRANSPORT CABINETS**

For Various Size Trays, Pans,
and Gastro-Norm



CE MODELS

- TST-7
- TST-10
- TST-10P
- TST-16
- TST-16P
- TST-19
- TST-19P
- TST-20
- TST-30



“TST-SL” SERIES

HEATED HOLDING CABINETS
For 18"x26" Trays and Various
Size Containers on Shelves



CE MODELS

- TST-7SL
- TST-22SL



“PST” SERIES

**HEATED HOLDING
TRANSPORT CABINETS**

For 12"x20" Pans, 18"x13" Trays,
and GN 1/1 Containers



CE MODELS

- PST-10
- PST-16
- PST-16-16
- PST-20
- PST-32



“UHST-B” SERIES

**HEATED HOLDING
TRANSPORT CABINETS**

For Baskets



CE MODELS

- UHST-14-B
- UHST-18-B
- UHST-22-B
- UHST-28-B



“HLC-2127” SERIES

HEATED HOLDING CABINETS

For 12"x20" Pans, GN 1/1
Containers, and 21"x27" Shelves



CE MODELS

- HLC-2127-6
- HLC-2127-6-6
- HLC-2127-9
- HLC-2127-9-9



MOISTURE HOLDING CABINETS

“HLC-1826” SERIES

HEATED HOLDING CABINETS

Insulated - for Various Size Trays, Pans, and Gastro-Norm

(((RADIANT HEAT)))

CE MODELS

- HLC-1826-4
- HLC-1826-4P
- HLC-1826-4-UC
- HLC-1826-4P-UC
- HLC-1826-8
- HLC-1826-8P
- HLC-1826-8-8
- HLC-1826-8-8P



“HLC-SL-1826” SERIES

HEATED HOLDING CABINETS

Insulated - for 18"x26" Trays

(((RADIANT HEAT)))

CE MODELS

- HLC-SL-1826-4
- HLC-SL-1826-4P
- HLC-SL-1826-5
- HLC-SL-1826-5P
- HLC-SL-1826-5-UC
- HLC-SL-1826-7
- HLC-SL-1826-7-UC



“HLC” SERIES

HEATED HOLDING CABINETS

For 12"x20" Pans, 18"x13" Trays, and GN 1/1 Containers

(((RADIANT HEAT)))

CE MODELS

- HLC-3
- HLC-3P
- HLC-4
- HLC-5
- HLC-5P
- HLC-5S
- HLC-7
- HLC-7P
- HLC-7S
- HLC-8
- HLC-8P
- HLC-8S
- HLC-10
- HLC-10P
- HLC-10S
- HLC-14
- HLC-14P
- HLC-14S
- HLC-16
- HLC-16P
- HLC-16S
- HLC-8P



“HLC-H” SERIES

HEATED HOLDING CABINETS

For 12"x20" Pans, 18"x13" Trays, and GN 1/1 Containers

(((RADIANT HEAT)))

CE MODELS

- HLC-5H-15
- HLC-7H-21
- HLC-8H-24



“HLC-1717” SERIES

HEATED HOLDING CABINETS

For Various Trays, Pans, and To-Go Items on 17"x17" Shelves

(((RADIANT HEAT)))

CE MODELS

- HLC-1717-11
- HLC-1717-11P
- HLC-1717-11-UC
- HLC-1717-11P-UC
- HLC-1717-13
- HLC-1717-13-P



“MTU” SERIES

HUMIDIFIED & HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans, and Gastro-Norm

MOISTURE & TEMP

CE MODELS

- MTU-4
- MTU-4P
- MTU-7
- MTU-10
- MTU-10D
- MTU-10P
- MTU-12
- MTU-12D
- MTU-12P



“MT-1826” SERIES

HUMIDIFIED & HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans, and Gastro-Norm

MOISTURE & TEMP

CE MODELS

- MT-1826-7
- MT-1826-7P
- MT-1826-14
- MT-1826-15
- MT-1826-18
- MT-1826-18D
- MT-1826-18P



“MT-1220” SERIES

HUMIDIFIED & HEATED HOLDING CABINETS

For 12"x20" Pans, 18"x13" Trays, and GN 1/1 Containers

MOISTURE & TEMP

CE MODELS

- MT-1220-8
- MT-1220-10
- MT-1220-15
- MT-1220-20
- MT-1220-30
- MT-1220-45



“PHU” SERIES

PROOFER & HEATED HOLDING CABINET

Insulated - For Various Size Trays, Pans, and Gastro-Norm

PROOFER  HEATER

CE MODELS

- PHU-4
- PHU-4P
- PHU-10
- PHU-10P
- PHU-12
- PHU-12D
- PHU-12P



“PH-1826” SERIES

PROOFER & HEATED HOLDING CABINET

Insulated - For Various Size Trays, Pans, and Gastro-Norm

PROOFER  HEATER

CE MODELS

- PH-1826-7
- PH-1826-7P
- PH-1826-14
- PH-1826-14P
- PH-1826-15
- PH-1826-15P
- PH-1826-18
- PH-1826-18P



“PH-BBC” SERIES

BAKE CENTER COMPANION - PROOFER/HEATER

Insulated - For Various Size Trays, Pans, and Gastro-Norm

PROOFER  HEATER

CE MODELS

- PH-BCC-FS
- PH-BCC-HS



“ETC-UA-PH” SERIES

PROOFER & HEATED HOLDING CABINET

Non-Insulated - For Various Size Trays, Pans, and Gastro-Norm

PROOFER  HEATER

CE MODELS

- ETC-UA-4PH
- ETC-UA-6PH
- ETC-UA-10PH
- ETC-UA-12PH



“ETC-1826-PH” SERIES

PROOFER & HEATED HOLDING CABINET

Non-Insulated - Holds Various Size Trays, Pans, and Gastro-Norm

PROOFER  HEATER

CE MODELS

- ETC-1826-10PH
- ETC-1826-18PH
- ETC-1826-28PH
- ETC-1826-34PH



“ETC-2333-PH” SERIES

PROOFER & HEATED HOLDING CABINET

Non-Insulated - Holds Various Sized Donut Screens up to 23" x 33"

PROOFER  HEATER

CE MODELS

- ETC-2333-18PH



“P” & “P-XL” SERIES

&

HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 12½" Plates

HUMIDTEMP

CE MODELS

- P-48, P-48-XL
- P-60, P-60-XL
- P-72, P-72-XL
- P-80, P-80-XL
- P-90, P-90-XL
- P-108



“UHS-BQ” SERIES

UNIVERSAL HEATED BANQUET TRANSPORT & SERVE CABINET

Insulated - for Pre-Plated Meals, Various Size Trays and Pans

HUMIDTEMP

CE MODELS

- UHS-BQ-80-XL



“BT” SERIES

HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 12½" Plates

TOPMOUNT

CE MODELS

- BT-120
- BT-120-XL
- BT-200
- BT-200-XL



“BT-96120” SERIES

HEATED BANQUET TRANSPORT & SERVE CABINET

Universal - For Pre-Plated Meals, Various Size Trays, & Gastro Norm

TOPMOUNT

CE MODELS

- BT-96120



“UHST-GN-BQ” SERIES

HEATED BANQUET TRANSPORT & SERVE CABINET

Universal - For Pre-Plated Meals, Various Size Trays, & Gastro Norm

TOPMOUNT

CE MODELS

- UHST-GN-2432-BQ
- UHST-GN-3240-BQ
- UHST-GN-4860-BQ
- UHST-GN-6480-BQ
- UHST-GN-96120-BQ



“A” & “A-XL” SERIES

&

HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 12½" Plates

((RADIANT HEAT))

CE MODELS

- A-60, A-60-XL
- A-120, A-120-XL
- A-120-2, A-120-2-XL
- A-144
- A-180-2, A-180-2-XL



“LCH-G2” SERIES

CE MODELS

- LCH-5-G2
- LCH-6-G2
- LCH-6-6-G2



COOK & HOLD OVENS

For Various Size Trays, Pans, and Gastro-Norm



“LCH-1826-G2” SERIES

CE MODELS

- LCH-1826-7-G2
- LCH-1826-7-7-G2



COOK & HOLD OVENS

For Various Size Trays, Pans, and Gastro-Norm



“LCH-SK-G2” SERIES

CE MODELS

- LCH-5-SK-G2
- LCH-6-SK-G2
- LCH-6-6-SK-G2



COOK & HOLD SMOKER OVENS

For Various Size Trays, Pans, and Gastro-Norm



“LCH-SK-G2” SERIES

CE MODELS

- LCH-1826-7-SK-G2
- LCH-1826-7-7-SK-G2



COOK & HOLD SMOKER OVENS

For Various Size Trays, Pans, and Gastro-Norm



“LCHR” SERIES

CE MODELS

- LCHR-1220-4



COOK & HOLD OVENS

For 12"x20" Pans, 18"x13" Trays, & GN 1/1 Containers



TRAY DELIVERY CART

“TS-1418” SERIES

CE MODELS

- TS-1418-15



HUMIDIFIED HEATED HOLDING TRANSPORT CABINET

Insulated - for 14"x18", 15"x20", or 10"x14" Size Patient Trays



FWE's Commitment to Quality

The CE certifications shows that our food service equipment meets rigorous standards for safety, performance, and reliability. The CE mark is recognized across the European Union and the United Kingdom. This certification reinforces that our products are built to meet the highest industry standards, providing safe, dependable, and long-lasting solutions for our customers.

Key Areas of Testing

Electrical Safety

Testing ensures protection from electrical shock, overheating, and fire. Equipment must have proper grounding, and protection mechanisms to prevent electrical hazards.

Relevant Directive and Regulations:
Low Voltage Directive (LVD) (2014/35/EU)

Electromagnetic Compatibility

Testing ensures equipment does not emit excessive electromagnetic interference that could disrupt other devices, and shows immunity to interference from external electromagnetic sources.

Relevant Directive and Regulations:
Electromagnetic Compatibility (EMC) Directive (2014/30/EU)

Ingress Protection

Equipment that could be exposed to water or dust is tested to measure the level of protection against moisture and particulate ingress, typically represented by the IPX4 rating.

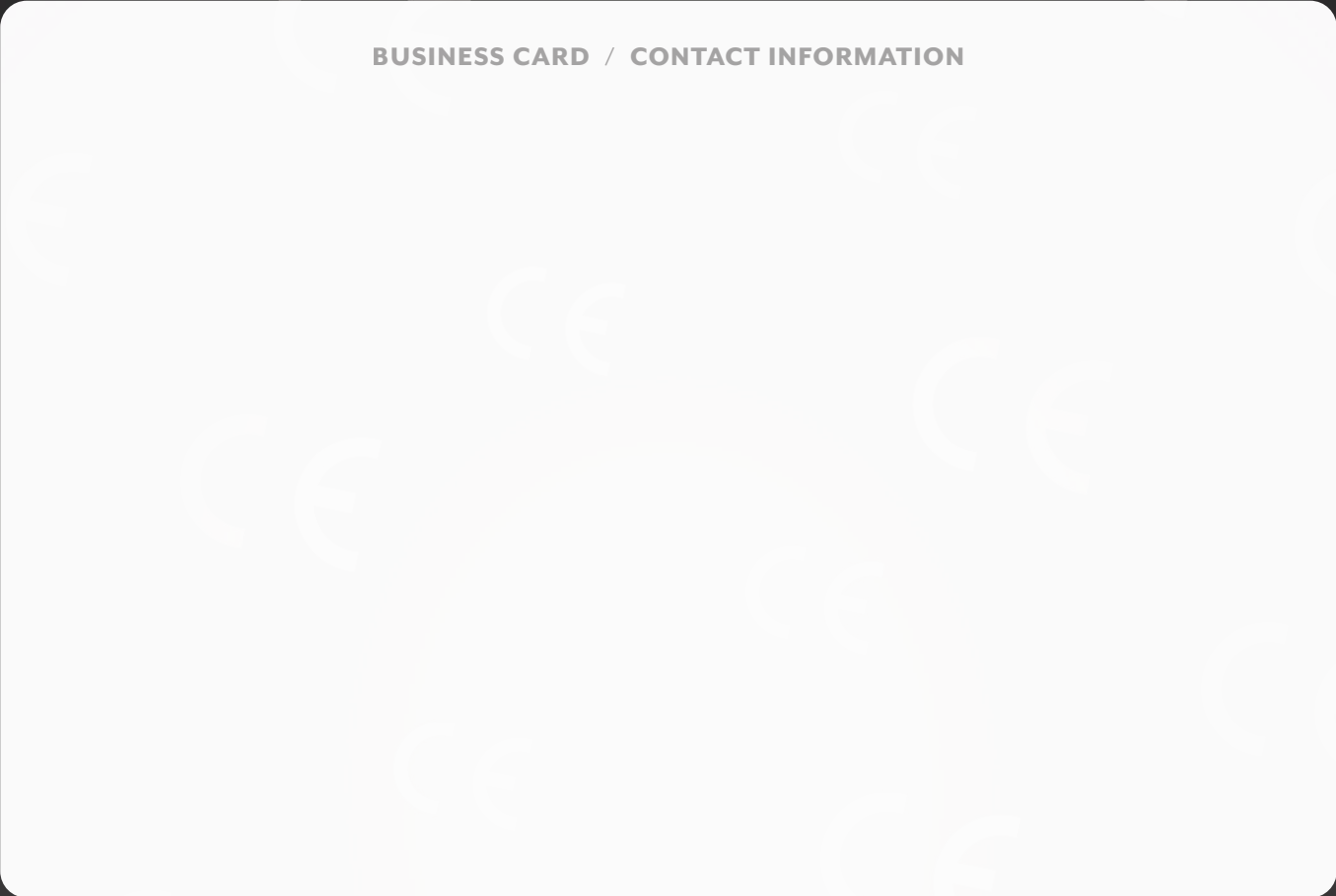
Relevant Testing Standards:
Ingress Protection Standard (IEC 60529)



SCAN TO SEE TERMS & CONDITIONS OF SALE

AT WWW.FWE.COM/TERMS

BUSINESS CARD / CONTACT INFORMATION



CERTIFIED EQUIPMENT LISTS CAN BE VIEWED ONLINE AT FWE.COM/CERTIFICATIONS



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