



GUIDE TO PREPPING & PROOFING BAKED GOODS



THINGS TO CONSIDER



Capacity

What is the maximum capacity needed at once during peak volume? We offer under counter to full size models for many container types.



Dual-Purpose Proof & Hold

Every proofer doubles as a heated holding cabinet. Save space and money on equipment by strategically timing proofing and holding cycles in one cabinet.



Sensitivity of Dough

For more sensitive doughs, Clymate IQ® models will yield more consistent results with added control of temperature and humidity.



If You Can Dream It, We Can Build It.

Let's craft a unique solution together, tailored to you. Start the conversation at 800-222-4393 today! See the back cover for a list of popular optional accessories.

CUSTOMER TESTIMONIAL



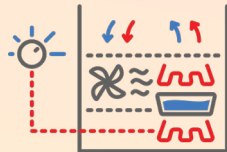
GONZALES ISD LOVES THEIR FWE PROOFERS

Our high school food service operation enjoys the FWE proofer so much we have purchased two this year. These units are able to proof bread from frozen and yield a product that holds moisture well and keeps our students happy. We highly recommend FWE for your proofer needs.

EDWARD WAYNER / DIRECTOR OF FOOD SERVICE



PROVEN PROOFERS



PROOFER HEATER

Create High Humidity with Low Heat,
an Ideal Environment for Proofing

Heated water quickly provides ample humidity for the whole cabinet without creating excess heat. Cabinet heat is generated independently of moisture.



Gentle Air Circulation

Moist air gently flows over the water pan to condition the cabinet.

Temp/Humidity Control

Temp Set Range:
90-190°F (32°-88°C)

Humidity Level Set Range:
1-7 with a PROOF (5) Preset Shown



Insulated Models / BETTER OPERATIONAL EFFICIENCY



"PHU" SERIES

Universal

Various Size Trays, Pans,
Dough Boxes, & GN



"PH-1826" SERIES

Various 18" Width

Various Size 18" Width Sheet Pans,
French Loaf Pans, and Dough Boxes

Non-Insulated Models / ECONOMICAL, SLIM DESIGN



"ETC-UA-PH" SERIES

Universal

Various Size Trays, Pans,
Dough Boxes, & GN



"ETC-1826-PH" SERIES

Sheet Pans

Various Size 18"
Width Sheet Pans

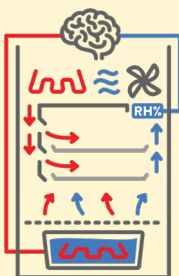


"ETC-2333-PH" SERIES

Donut Screens

23"x33" & 23"x23"

ADVANCED PROOFERS



CLYMATE IQ®

Automatically Maintains Accurate Temp and RH%
for the Most Precise Proof of Sensitive Doughs

Powerful humidity system quickly recovers from temperature and humidity changes to match user set points within a tight tolerance.

Clymate IQ® Models / INSULATED PRECISION PROOFING



"PHTT" SERIES

Universal

Various Size Trays, Pans,
Dough Boxes, & GN



"PHTT-1826" SERIES

Sheet Pans

Various Size 18"
Width Sheet Pans



"PHTT-2333" SERIES

Donut Screens

23"x33" & 23"x23"



Consistency Throughout

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

Precise Temp/Humidity Control

Temp Set Range: 90-200°F (32-93°C) Relative Humidity Set Range: 0-90%



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

Optional Touch Controls

Temp Set Range: 90-200°F (32-93°C) Relative Humidity Set Range: 0-100%



With Programmable Presets, Shelf Timers,
and HACCP Data Collection Via USB Port

Add "CV" for Controlled Venting

For the most sensitive doughs, Automatic Controlled Venting intuitively recognizes excess moisture, and releases it.



DOUGH RETARDING



“RD” SERIES

18"x26"

Dough Boxes or Sheet Pans

A Slower Rise Before the Final Proof Develops Complex Flavors During Fermentation



Temp Set Range
33°-70°F (0.5°-21°C)

Cools Quickly, Stays Cool

Reaches ideal temperature of 55°F (13°C) in less than 10 minutes. The high performance design enhances cooling in hot kitchens.

PREP & STAGING



“OTR-MSWT” SERIES

Sheet Pans

Various Size 18" Width Sheet Pans



VARIOUS “OTR” SERIES

Various Size Trays, Pans, & GN

Ambient Holding & Transport

Various styles of “OTR” racks to hold multiple container sizes:

18"x26"

Sheet Pans
Dough Boxes
French Loaf Pans

Gastro-Norm

12"x20" or 1/1
24"x20" or 2/1

BAKE COMPANIONS

High Volume Time-Saver

PRECISE PROOFING, IMPROVED WORKFLOW



CLYMATE IQ™

Use your existing roll-in-racks for precise proofing before baking!

Compatible brands:

• Rational® • Convothem®
• Eloma® • Electrolux®

Must Specify Brand at Time of Order

“PHTT-CC” SERIES

For Various Styles of Roll-in-Racks

Bake Center Companion

PROOFING WITHIN YOUR BAKING FOOTPRINT

PROOFER HEATER



Supports the weight of these popular convection ovens:

• American Range®
• Baker's Pride® • Blodgett®
• Garland® • Southbend®
• Montague® • Vulcan®

Must Specify Oven at Time of Order

“PH-BCC” SERIES

For Various Size Trays, Pans, & GN

Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



PASS-THRU DOORS



SEE THRU LEXAN DOORS
(INCLUDED ON ETC-2333 MODELS)



DUTCH DOORS
(INCLUDED ON FULL HEIGHT PHTT MODELS)



MECHANICAL TIMER



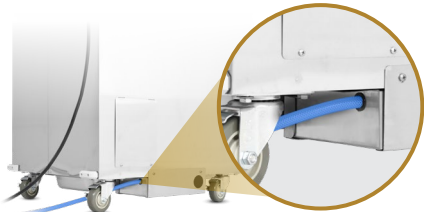
TOUCH SCREEN WITH ADDITIONAL
CONTROL FEATURES (PHTT MODELS ONLY)



EXTRA TRAY SLIDES



LEXAN FLIP-UP DOORS



AUTO WATER FILL



Need more customization?

Call 800-222-4393 today! Our FWE representatives would be happy to assist in providing you with the best options. FWE can customize a solution to fit your unique needs.



VERSION 001

FOOD WARMING EQUIPMENT COMPANY, INC. | 5599 HIGHWAY 31 WEST • PORTLAND, TN 37148

sales@fwe.com | 800-222-4393 | www.fwe.com