







Need It Now? We Can Help!

When you need it fast, FWE has a selection of our best sellers ready to ship within 48 hours. You need a partner you can trust, who consistently delivers products on-time, backed by best-in-class service and support. Simply select from these popular models and follow the steps below for quick shipment.

How to Order a Quick Ship Item

- ① Contact customer service or check <u>fwe.com/quickshipinventory</u> to confirm availability.
- 2 Mark your order as Quick Ship. 3 Submit your order. (email to <u>orders@fweco.net</u>)
- Our customer service team will follow up with an acknowledgment and shipping date.



Quick Shipment Isn't Limited to Just Quick Ship Items

We maintain an on-time shipment percentage at or near 100%. Daily, we expedite ship dates for customers in need of equipment earlier than the standard lead time. We take your schedule into account and always strive to provide quick turnaround times, even outside of our quick ship program.

NOTICE 24-48 hour shipment applies to these selected stock standard items, without accessories or optional features, with quantity limited to availability.

TERMS 24-48 hours refers to 1-2 working days, and certain restrictions may apply. Time is calculated from the time of the received P.O. to time carrier truck has been contracted for pick-up. FWE is not responsible for any delay in delivery or when circumstances apply that affect normal delivery schedules (such as an 'act of God' or weather conditions). Offer valid only on current listed prices and pre-approved open accounts, or upon receipt of pre-payment.

CONDITIONS "Quick Ship" must be specified on the purchase order and availability must be confirmed at the time of order. All orders are subject to credit approval.



QUICK SHIP MODELS LIST

Heated Holding

Fast Recovery, Slim Design



MODEL UHST-13

Universal Heated Holding

"Top Mount" Heat System Holds Various Size Trays,

Gentle Heat. Versatile. Cost Effective



MODEL UHS-12

Universal Humidified Heated Holding

Passive Humidity "Humi-Temp" System Holds Various Size Trays, Pans, & GN

Gentle Heat Keeps Food Oven Fresh



MODELTS-1826-18

Humidified Heated Holding

Passive Humidity "Humi-Temp" System Holds Various Size Trays, Pans. & GN

Compact Heated Holding



MODEL HLC-8

Heated Holding

"Radiant" Heat System Holds 12"x20" Pans, 18"x13" Trays, & GN

To-Go Holding

Pizza Holding Champion



MODEL TS-1633-36

Humidified Heated Holding

Passive Humidity "Humi-Temp" System

Holds 16" - 18.5" Boxes Double Deep, 18" x 26" Trays, & Various To-Go Items on Adjustable Shelves

Grab 'n' Go



MODEL HHS-513-2039

Heated Holding Shelves

"Radiant" Heat System Holds Serving Trays & **Take-Out Containers**

Banquet Holding

Plate Holding Perfection



MODEL **P-120**

Humidified Heated Holding

Passive Humidity "Humi-Temp" System Holds Stacked Plates on Shelves

SCAN TO CHECK STOCK **LEVELS AND SEE MORE** INFORMATION ON OUR **QUICK SHIP PROGRAM**

FWE.COM/QUICK-SHIP

Moisture Holding

Extend Your Hold



MODEL MTU-12

Controlled Moisture Holding

"Moisture Temp" Heat System

Holds Various Size Trays,

Versatile Proofer



MODEL PHU-12

Controlled Moisture Proofing

Proofing "Moisture Temp" Heat System

Holds Various Size Trays, Pans, & GN

Maximize Your Hold Time



MODEL PHTT-12

Precise Humidity Temperature Technology

Controlled RH% "Clymate IQ®" Heat System

Holds Various Size Trays, Pans. & GN

Refrigeration

Open Door Work Flow



MODEL R-AS-10

Refrigerated Air

Use with Door Open up to 1% Hours

Holds Various Size Trays

