



PIZZA

CORRECTIONAL

STADIUMS

REFRIGERATION

HUMIDITY

BAKERIES

BANQUETS

BBQ

CHAINS

GUIDE TO



IF YOU CAN DREAM IT, WE CAN BUILD IT.

WARMER

SMOKE

CATERING

SCHOOLS

BARBERS

HOLD

HEALTHCARE

SERVE

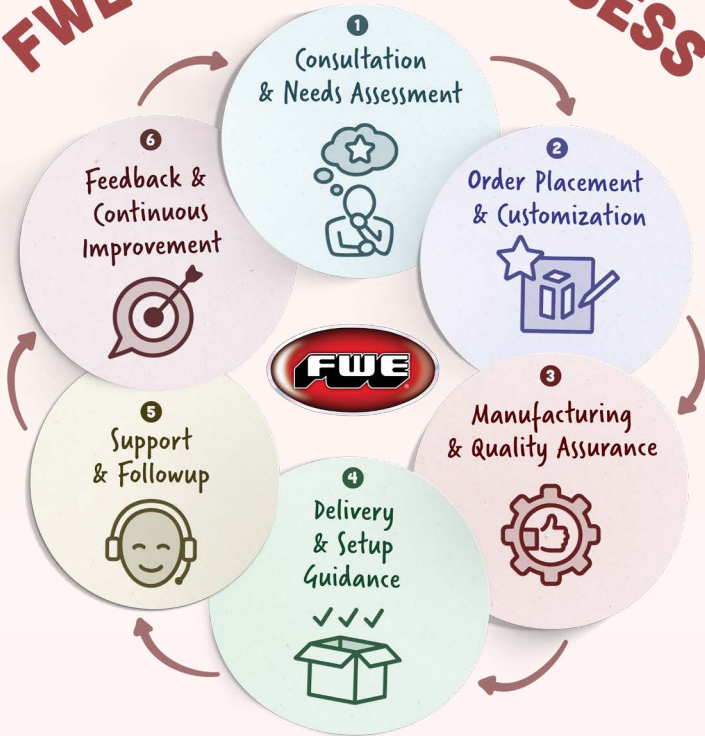
PROOF

TRANSPORT

CHICKEN

COOK

FWE'S PROVEN PROCESS



1. CONSULTATION & NEEDS ASSESSMENT

Customers connect via multiple channels, and FWE assesses their specific requirements to provide tailored solutions.

2. ORDER PLACEMENT & CUSTOMIZATION

FWE offers standard or custom designs tailored to customer needs, continuously improved through ongoing feedback.

3. MANUFACTURING & QUALITY ASSURANCE

Equipment is built to exact specifications with rigorous quality checks for reliability and safety.

4. DELIVERY & SETUP GUIDANCE

FWE ensures timely delivery and provides resources for easy setup and installation.

5. SUPPORT & FOLLOW-UP

FWE offers post-installation support and regular follow-ups to ensure satisfaction and discuss potential upgrades.

6. FEEDBACK & CONTINUOUS IMPROVEMENT

Customer feedback is collected to drive improvements, and updates are communicated regularly.

If You Can Dream It, We Can Build It!

FWE thrives where customization is key.

When other manufacturers won't go the extra mile,
we're ready to create a solution that's all about you!



500+
MODELS

Choose from 500+ standard models.

We have standard offerings in various size and capacity configurations to suit your needs. See an overview of our product offerings here, and learn more about product specifics on our website. If you don't find what you're looking for, we'd love to create something just for you!



Built for your food service containers.

Do you have various sized sheet trays, GN pans, correctional or patient trays, pizza boxes, to-go packages, plates, baskets, dough screens, or something else?

Whatever you're holding, we have the equipment to cook, hold, transport, serve, or refrigerate your product.

Save money with efficient equipment!

These models ship within 24-48 hours!

Our largest category of equipment includes everything from universal holding cabinets to infrared fry-dump stations. Whatever your product is, we've got a way to keep it warm and delicious.



95
MODELS

Bulk Food Heated Holding

Control the cabinet climate and get perfect results every time. We offer moisture control that maximizes food quality and holding times far beyond what you ever thought was possible.



43
MODELS

Moisture Holding Cabinets

Dual-purpose proofing and heated holding cabinets improve dough consistency and quality with precision-designed proofing for breads, donuts, pizza and more.



26
MODELS

Proofer / Heated Cabinets

Heated shelves are perfect for organizing fast-paced operations. Increase to-go order satisfaction by keeping product hot and ready in an easy-access, grab-n-go format.



15
MODELS

Heated Holding Shelves

Our crowd-pleasing banquet cabinets keep plates and plated meals ready to serve with easy operation and seamless transport between kitchens and serving areas.



68
MODELS

Banquet Cabinets

Curb rising food and labor costs with low-temp cook & hold ovens / smokers that reduce drying, shrinkage, and flavor-loss. Moisture Temp models work even faster and provide moisture control.



24
MODELS

Cook & Hold Ovens / Smokers

Bulk food retherms finish pre-cooked foods without overcooking or dehydrating, with programmable presets for quick and easy operation. No costly hood required (local codes prevail).



21
MODELS

Retherm Ovens

We offer refrigerators and freezers built for transport, air screens for extended door-open use, solutions for dough retarding, as well as multi-functional "hot-cold" and "cold-freeze" cabinets.



21
MODELS

Refrigeration & More

Choose from a wide variety of racks, mobile work stations, and Queen Mary options for transport, storage, and food processing — rust-resistant and easy to clean.



49
MODELS

Racks & Queen Mary

Patient carts designed to be easy to clean and transport with minimal noise. Heavy-duty, tamper-resistant correctional carts are designed from the ground up to keep inmates safe.



46
MODELS

Tray Delivery Carts

Mobile and touchless hand sinks bring sanitation to any space.



3
MODELS

Mobile Hand Sinks

Designed with transport and storage in mind, these durable, enclosed carts provide a safe holding place for, non-heated product.



24
MODELS

Enclosed Non-Heated Transport Carts

Bars are designed for cans & bottles or bag-in-box operation. Configure your bar with or without a built-in hand sink, 4-8ft sizing, and various styles including wood, laminate, and stainless steel.



57
MODELS

Mobile Bars & Backup Service

Mobile and modular counter-serving wells and grab-&-go speed lines make it easy to rearrange or add to your setup. Self-service operation and easy product restocking increases efficiency.



49
MODELS

Serving Lines

Drive impulse sales with high-visibility merchandising while keeping grab-&-go items hot and fresh, satisfying customers with consistent results.



9
MODELS

Merchandisers

Who We Are



Value Driven

We deliver the best value through quality-focused design, efficient manufacturing, and seamless service. Our pre and post sale support maximizes the customer experience at every step.



Customer Focused

We work hard to be a partner that is accessible and dedicated. We always provide a clear point of contact and take a proactive, personalized approach to our relationships.



Expert Design

Our highly experienced and creative professionals can help you optimize equipment selection. We go the extra mile when customizing products to your needs.



Exceptional People

Our award-winning, dedicated team is committed to your success.

Recognized across the industry by customers, reps, dealers, consultants, and peers, we're proud to provide "service beyond WOW!"

VIRTUAL FACTORY TOUR

See how our unique and flexible process is equipped to build your dreams!



A **HATCO** COMPANY

VERSION 003

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

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