



PIZZA CABINETS

FOOD WARMING EQUIPMENT COMPANY, INC
COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

Customer Inspired Products

Independent and chain pizzerias' secret for success is to create simple operation procedures that produce food with consistent flavor, texture and appearance their customers have come to expect.

Streamline food handling by creating a mobile work station. Half-size or counter top models mounted to an OTR base keep trays close at hand. This helps in planning the cooking sequence and improves productivity.

FWE Proofer Heaters are an essential piece of equipment for all size pizzerias. Controlled cabinet environment produces uniform proofing batch to batch. Create the desired balance of heat and humidity by adjusting the separate settings for heat and moisture.

Menu Item:	Holding Temp	Humidity Setting
Proofing	100°F	85% Humidity

FWE's Pizza Heated Holding Cabinets buy time, giving operators tremendous flexibility in food production strategies. Heated cabinets can hold open or boxed pizzas up to 18".

Need a cabinet to fit a larger size pizza or carry-out box? Consult with our sales representatives to get exactly what you need.

Menu Items:	Holding Temp	Humidity Setting	Holding Time
Thin Crust Pizza	180°F	10% Low Humidity	Short-Term
Deep Dish Pizza	160°F	25% Low Humidity	2 Hours
Garlic Bread Sticks	160°F	20% Low Humidity	Short-Term
Cheese Bread Sticks	175°F	20% Low Humidity	Short-Term
Boxed Pizza	180°F	No Humidity	Short-Term

Note: Holding times are determined by testing specific recipe.



**Mobile Proofing Station
PH-1826-7**

Proofer Heater Fits 18" x 26" Trays

OTR-1826-7

Equipment Stand Fits 18" x 26" Trays

Shown with optional accessories all swivel casters, removable side and back panels



**Full-Size Proofer Heater
ETC-UA-12PH**

Fits 18" x 26" Trays and 12" x 20" Pans

ETC-UA-12PH

With adjustable and removable tray slides



**Heated Holding Pizza Cabinet
TS-1633-36**

Fits open or boxed pizzas up to 18"

TS-1633-36

Includes 3 wire shelves: 18" x 26"



**Pizza Cabinet
Tray Rack**

*Holds two (2) deep:
16" diameter pizza pans
or 18" Pizza Boxes
per set of rails*

Capacity:

36 16" Pizza Pans

36 18" Pizza Boxes

Rack also holds:

18 18" x 26" Trays

Includes:

3 18" x 26" Wire Shelves

Operate Strategically With FWE

FWE heated holding cabinets are always where you need them! From prep area to serving area, FWE is designed to be your mobile solution. The compact TS-1633-14 is the perfect companion for on-site or under counter heated holding at your pizza kiosk, food festival, or special catered event.

FWE heated holding cabinets work with all your menu changes - Not just for Pizza!

Menu Items:	Holding Temp	Holding Time
Chips	140°F	2 Hours
Rice	145°F	4 Hours
Beans	160°F	3 Hours
Vegetables	150°F	3 Hours
Baked Potatoes	185°F	4 Hours
Buffet Items	175°F	2 Hours
Proteins	165°F	2 Hours

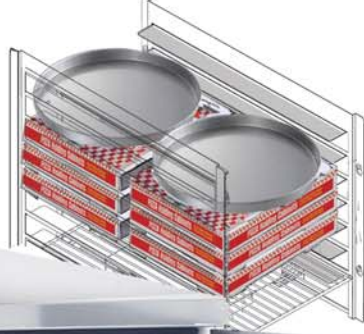
FWE foodservice equipment is easy-to-use with intuitive controls that do not require extensive training to operate. Just dial your desired holding temperature setting. Heated holding cabinets give operators tremendous flexibility in food production strategies. Many menu items can be held together for short-term holding.

FWE offers a variety heated holding cabinets sized for your floor-plan foot-print: slim-line, full-size, high capacity, under-counter, counter-top, and pass-thru. Units are available with shelves, for pizza in open pans/trays, for pizza boxes, for trays only, for pans only, or universal trays and pans with varying options to fit your operational needs.

Pizza Cabinet Tray Rack

Holds two (2) deep:

- 14 16" Pizza Pans
 - 14 18" Pizza Boxes
- Rack also holds:
- 7 18" x 26" Trays



FITS UNDER COUNTER <34"

Heated Holding Pizza Cabinet
Fits open or boxed pizzas up to 18"

TS-1633-14
Includes 1 wire shelf: 18" x 26"



FITS UNDER COUNTER <34"

Heated Holding Cabinet

HLC-2127-6
3 shelves included. Rack fits 12" x 20" pans and GN1/1



FITS UNDER COUNTER <34"

Heated Holding Cabinet

TS-1826-7
Tray slide design grips 18" x 26" trays in extended position



Heated Holding Cabinet

UHS-12
Universal tray slides hold 18" x 26" trays, 12" x 20" pans, GN2/1 and GN1/1

Succeed By Increasing Speed

Standardized methods lower operating costs, produce consistent menu items, and help your pizzeria operate strategically. Heated holding cabinets allow cooking well before the mealtime rush, cooking in higher volume, producing menu items efficiently, reducing food handling and waste.

Keep an eye on your supply of popular menu items with lexan doors. These small compartments have the fastest recovery times when doors are frequently opened to add or remove menu items. FWE provides pizzerias with the edge they need to succeed by increasing speed of service while maintaining food quality. Use these HLC compartments under-counter or counter-top for merchandise display.

Pass-Thru Doors create a convenient connection from main kitchen to carry-out window. Access from both sides of the cabinet streamlines the operation. Staff is free to focus on customers, taking more orders and serving during peak meal times while carry-outs hold kitchen-fresh.

Use your cabinet as a bill board! Catch the eye of your customer with your custom logo, message, or menu item images with a graphic wrap.



SIZED FOR
UNDER
COUNTER
- OR -
COUNTER
TOP

<34"

Heated Merchandiser

HLC-1717-11
11 shelves included

Heated Merchandiser

HLC-1717-13
13 shelves included

TS-1633-36

Shown with optional accessories
full-side Graphic Wrap and Lexan Door

TS-1633-36

Shown with optional accessories
half-side Graphic Wrap and Lexan Door



Make your operation
 user-friendly &
 EFFICIENT

Keep re-supply
 close at hand
 for peak
 serving
 times.



Improve
 work flow
 and flexibility.

Perfect
 for menu
 changes.

FWE mobile equipment is always where you need it!

It's All About You

FWE recognizes the challenges that pizza operators face. We focus on them, knowing that solutions will be found...solutions that provide better value, safety, and labor savings in the kitchen.

We reserve the right to change specifications, model numbers, part numbers, descriptions, or photographs. Errors are subject to correction. All rights reserved. © 2016 FWE Food Warming Equipment Company, Inc. Part#PZB-2016



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