



guide to
banquets
& hospitality



Things to Consider



What is your service type?

Are you holding pre-plated meals?
Are you bulk holding pans for buffet service? Do you need a custom design to fit special trays or pans?



What is your room size?

Each banquet room should have a corresponding banquet cart. Allowing 15 sq. ft per person, match cart with room capacity.



Will the food travel far?

Our equipment goes the distance. A variety of casters and towing systems are available.



What is your plate cover size?

Plate cover height and width dictates how many plates can stack per shelf.

CUSTOMER TESTIMONIAL



PARKVIEW FIELD PRAISES FWE BANQUET EQUIPMENT

We have had a handful of FWE's bulk food cabinets for going on 13 years now. Our minor league baseball stadium has made good use of these versatile, easy to transport units. During the season, FWE's cabinets keep food hot and fresh for our suites and group areas. During the off season, we rely on them for banquet events like weddings, concerts, and corporate gatherings. FWE's quality equipment is built to last, we will continue to turn to them for our bulk holding needs.

BILL LEHN / **DIRECTOR OF FOOD AND BEVERAGE**

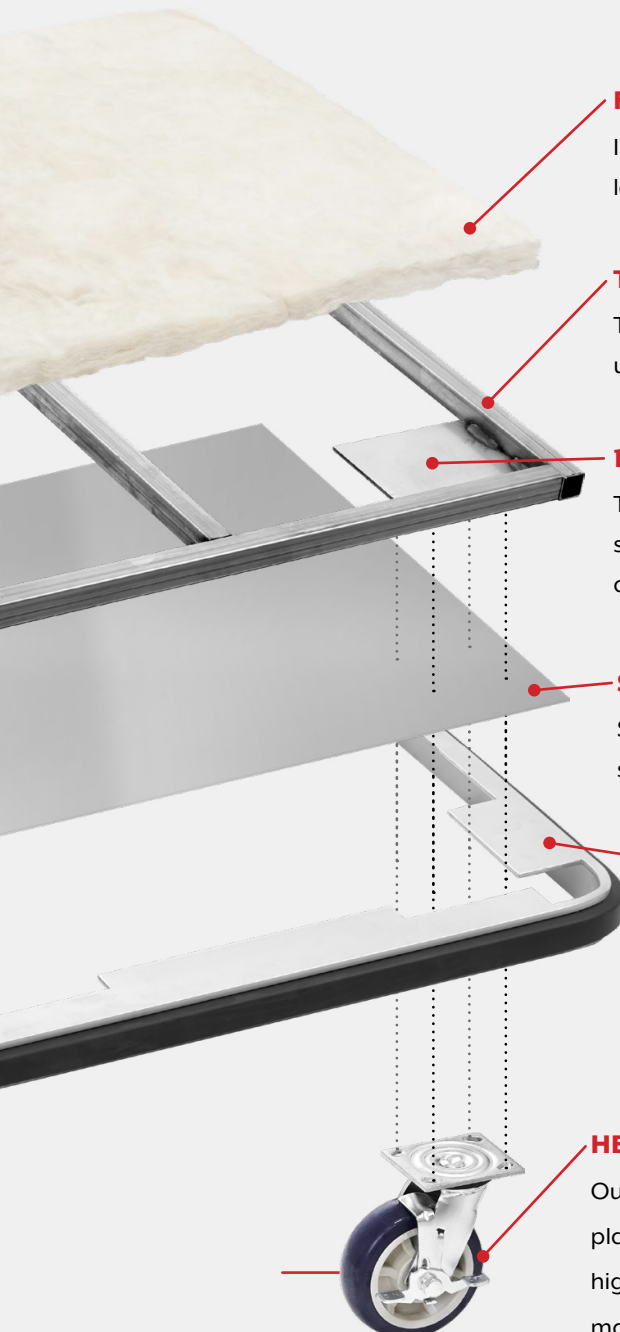




BUILT FOR TRANSPORT

BASE FRAME = BACK BONE

Your equipment's base frame is its foundation. We dominate the industry with the toughest base frame on any banquet cart. We build on a solid foundation that prevents sagging and twisting through decades of demanding service.



FULLY INSULATED BASE

Insulation improves recovery times, lowers costs, and reduces noise.

TUBULAR WELDED FRAME

Tubular stainless steel creates an unshakably rigid frame.

10 GAUGE CASTER PLATE

Thick stainless plate with welded studs absorbs shock, preventing damage in travel.

STAINLESS UNDERCARRIAGE

Stainless sheet layer further strengthens and insulates the base.

ONE-PIECE ALUMINUM BUMPER

Softer metal and non-marking vinyl cushion absorb impact to prevent damage.

HEAVY-DUTY CASTERS

Our casters bolt onto a thick, stainless plate to maximize durability. They're high-capacity, corrosion resistant, maintenance-free, and easy rolling.



PLATE HOLDING

PLATES: 11" | 12³/₈" (XL) | 13¹/₄" (XXL)

Cost Effective, Reliable

"A," "A-2," "A-XL," & "A-2-XL" SERIES

- ▶ Radiant Heat Circulates Air Naturally
- ▶ Cost Effective Design
- ▶ Reinforced "No-Sag" Shelves
- ▶ Removable Shelves for Easy Cleaning
- ▶ Read Temperature without Power Source
- ▶ Built for Daily Transport



((RADIANT HEAT))



Heat Radiates up from the Bottom of the Cabinet

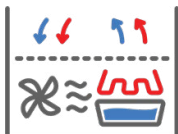
Gentle Heat

"P" & "P-XL" SERIES

- ▶ Fill Water Pan to Add Passive Humidity
- ▶ Fan Quickly Distributes Heat
- ▶ Reinforced "No-Sag" Shelves
- ▶ Removable Shelves for Easy Cleaning
- ▶ Read Temperature without Power Source
- ▶ Built for Daily Transport



HUMI TEMP



Passive Humidity Keeps Food from Drying Out

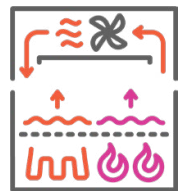
Remote Serving

"E," "E-XL," & "E-XXL" SERIES

- ▶ Use Canned Fuel When away from Power
- ▶ Faster Temperature Recovery
- ▶ Forced Air Circulates Electric Heat Quickly
- ▶ Canned Fuel Is Secure Inside for Safe Transit
- ▶ Doors Lay Flat to Improve Workflow
- ▶ Easiest Mobility with Master Casters
- ▶ Reinforced "No-Sag" Shelves
- ▶ Read Temperature without Power Source
- ▶ Built for Daily Transport



DUAL HEAT



Electric Heat Circulates through Top/Rear Vent Channel
Canned Fuel Heats from Bottom

Flexible, Fast Recovery

"BT," "BT-XL," & "UHST-GN-BQ" SERIES

BT & BT-XL Hold Plates on Reinforced "No-Sag" Shelves

BT-96120 Holds Items on Adjustable Shelves

UHST-GN-BQ Holds Hotel Pans & Adjustable Shelves on Slides



TOPMOUNT



Heat Circulates to Each Level through Rear Vent Channel

Fastest Temp Recovery for Frequent Access

- ▶ Forced Air Heats Quickly via Rear Vent Channel
- ▶ Open Base & Removable Shelves for Easy Cleaning

- ▶ Fastest Temperature Recovery
- ▶ Built for Daily Transport

For Detailed Information on Banquet Cabinets, See Our [GUIDE TO BANQUET CABINETS Trifold](#).



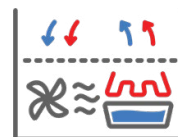
UNIVERSAL BUFFET HOLDING

UNIVERSAL TRAY SLIDES HOLD VARIOUS SIZE TRAYS, PANS, AND GN

Gentle Heat, Cost Effective

"UHS" SERIES

HUMI TEMP



Passive Humidity Keeps Food from Drying Out



Fast Recovery, Slim Design

"UHST" SERIES

TOPMOUNT



Fastest Temp Recovery for Frequent Access



BANQUET SUPPORT

Cold Menu Cabinet

Cold-Temp

"URS-GN" SERIES

- ▶ Slides Hold Shelves & Hotel Pans
- ▶ Hold and Transport Salads, Desserts, etc.
- ▶ Rapid "Pull Down" & Recovery



Combi Companion

CLIMATE IQ

"PHTT-CC" SERIES

- ▶ Ideal for Most Sensitive Foods
- ▶ Frees Up Combi Oven & Maximizes Hold
- ▶ Independently Set Temperature & RH%



Heated Dish Dollies

"HDC" SERIES



Store, Heat, & Transport up to 252 Plates

Mobile Hand Sink

"HS" SERIES

- ▶ Sanitize Anywhere
- ▶ Contactless Soap & Water
- ▶ Control Faucet Temperature
- ▶ Wood Exterior Available



Heavy-Duty Mobile Storage

"UC," "UCU," & "UCE" SERIES

- ▶ Store & Move Supplies Before & After Events
- ▶ All Stainless Steel
- ▶ Durable 8" Casters for Easy Transport
- ▶ Tubular Handles



Customizable Mobile Bars

4-8 Foot Bars Designed for Your Space

- ▶ Designed Either for Cans/ Bottle Service or to Be Outfitted with Pre/Post Mix, & Bag-in-Box
- ▶ Stainless, Wood, & Laminate Styles Available
- ▶ Available with Built-in Hand Sinks



Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS



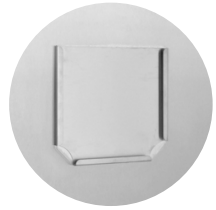
**DROP DOWN
TUBULAR HANDLE**



ERGO U-SHAPED HANDLE



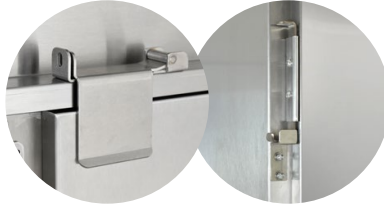
DRY ERASE BOARD



MENU CARD HOLDER



**SOLAR DIGITAL
THERMOMETER**



PADLOCKING TRANSPORT LATCH



**LARGER OR
UPGRADED CASTERS**



KEY LOCKING DOOR



EXTRA TRAY SLIDES



EXTRA SHELVES



CORD WINDER BRACKET

Call us today for help finding your best options.

We'll even customize a solution to fit your unique needs.

If you can dream it, we can build it!



VERSION 001

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