



GUIDE TO MOBILE AIR SCREEN REFRIGERATORS

In the peak of in-room meal service, Chef Damon and his team keep their cool by limiting food contact and handling, ensuring higher food quality and safety with their FWE Air Screen refrigerators.



FWE's Air Screen technology supports extended door-open operation for traditional tray makeup within healthcare and assisted living facilities. The high efficiency refrigeration system provides consistent temperature holding, even airflow, and quick recovery for peak service time performance.



Why People Love Our Air Screens

Open-Door Workflow

Up to four hours of continuous open-door use provides ongoing access for tray makeup lines and busy kitchens. Backed by rigorous DOE testing, FWE has the longest open-door hold time on the market.

Quick Recovery Times

Our robust condenser and multi-fan cooling system ensure optimal performance and quick recovery times, even in warm kitchens.

Built to Last

Quality control tested, heavy-duty Air Screens are made from reliable parts that outlast and outperform the competition.

Energy Efficiency

The highly efficient Air Screen delivers significant savings by conserving energy every day. Exceeds DOE requirements for energy efficiency.



HOAG HOSPITAL PRAISES FWE AIR SCREENS

“We have been utilizing FWE Air Screens for years in our patient service kitchen and have been consistently impressed with the dependability and quality, especially with the temperature holding power of the new, more energy efficient models. We heavily rely on these units for all our primary meal periods. Lack of downtime during our heaviest order volume is a must for our operation and FWE has performed above expectations. The elimination of cross contamination risk paired with no loss of product due to high temperatures in the cavity has helped our bottom line.”

DARREN GORDON / Senior Buyer at Hoag Hospital



Factors to Consider When Placing an Air Screen

Duration of Meal Service Window

The unit should have the capability to handle your longest possible service window, not just your average.

Avoid Extreme Humidity

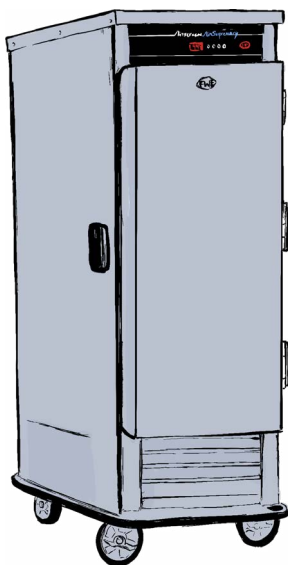
For best performance, you want an environment below 45% RH. Avoid placing the unit near steam wells, combi ovens, steamers, etc.

Pathway to Bulk Storage Areas

This unit should have a clear path for reloading of product between service cycles.

Avoid HVAC Ductwork

The unit should be placed away from ductwork or fans aimed directly at the door opening.



Today having quick access to key food products right where you need them is vital for foodservice operations. **How can we improve workflow and ensure food is kept at safe temperatures during peak meal periods?**

Meet the Air Screen

FWE's Air Screen is specifically designed to keep product cold while the door remains open for prolonged periods of time. Air Screen technology uses a multi-fan system to provide the fastest cool down times and maintain cool cabinet temperatures throughout long spans of open-door use. Low and no-touch access to your fastest moving items will help speed service and reduce cross contamination risk.



ASU-10



4 Hours
Continuous Open-Door Use



Upgraded 3" Thick Insulation



Enlarged Evap Coil & Hydrophobic Coating
for Greater Performance and Accelerated Defrost



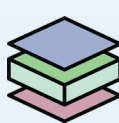
Automatic Defrost System
Utilizes Frost Sensor



R-AS-10



1.5 Hours
Continuous Open-Door Use



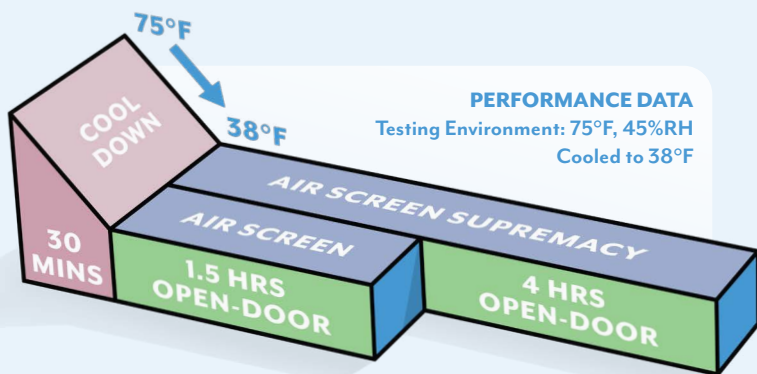
Full 2" Thick Insulation



Heavy-Duty Evap Coil
Enhanced for High Performance



Time Interval Defrost System
(Choose 4, 6, or 8 hours)



HIGH EFFICIENCY = REDUCED OPERATIONAL COSTS

FIVE AIR SCREENS MEET THE CRITERIA FROM THE AGENCIES LISTED BELOW

✓ **UL Energy**
Verified

✓ **DOE**
US Department
of Energy

✓ **NRCAN**
Natural Resources
Canada

✓ **CEC**
California Energy
Commission

Optional Accessories



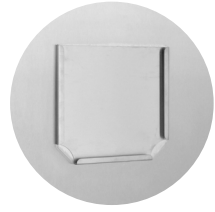
**CORD WINDER
BRACKETS**



**STAINLESS STEEL
TRAY SLIDES**



TOP CORNER BUMPERS



MENU CARD HOLDER



**KEY LOCKING
DOOR LATCH**



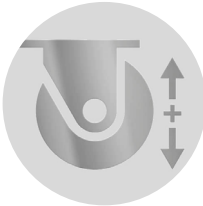
**LEFT HAND
DOOR HINGING**



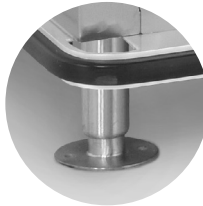
GLASS DOOR



ALL SWIVEL CASTERS



LARGER CASTERS



**ADJUSTABLE LEGS WITH
FLANGED FEET**



ADJUSTABLE LEGS

Tight on space?

Our optional space saver sliding door easily glides away onto the side of the unit even in crowded spaces.

*For help with OSHPD regulations, consult factory.



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