



# OPERATING INSTRUCTIONS



***COMBI-COMPANION***



**“LCH-CC” SERIES**

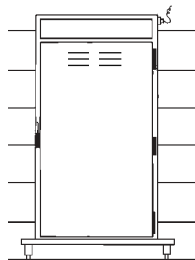
**HEATED HOLDING CABINET FOR  
COMBI OVEN OR STEAMER MOBILE PLATE RACK**

# FWE COMBI-COMPANION

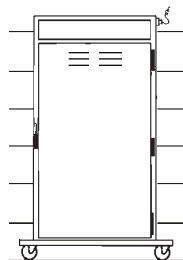


**LCH-CC-MW**

*Shown with Rational® Rack  
(Not included.)*



**LCH-CC**  
Stationary  
Combi-Companion



**LCH-CC-MW**  
Mobile  
Combi-Companion

## CONGRATULATIONS...

...and thank you for purchasing an FWE COMBI-COMPANION heated holding cabinet. Your unit has been designed and manufactured under rigid controls to assure you the most efficient service. It is a full time unit, and may be used continuously.

Please take a moment to read through this booklet of important information pertaining to your cabinet. By following a routine of proper use and care described on the following pages, your cabinet will last for many years.

**IMPORTANT:** Your **Manufacturer Registration Card** must be returned within 30 days after initial delivery to activate the warranty.

**CAUTION: HOLDING FOOD AT TEMPERATURES OF LESS THAN 140°F (60°F) MAY BE DANGEROUS. TEMPERATURES UNDER 140°F (60°F) PROMOTE THE GROWTH OF HARMFUL BACTERIA AND TOXINS IN SOME FOODS.**

# QUICK-START GUIDE



## On/Off Switch -

- A.) Turns cabinet on and off.  
 B.) °Celsius and °Fahrenheit Scale: You may change the Digital thermometer scale to either °C or °F as follows: While unit is "Off", press and hold the "ON/OFF" key for five (5) seconds. The display will then switch from "dgF" to "dgC". Repeat to change scale again.



POWER

## Power Indicator Light -

Indicates that the power is on.



## Dial -

Use dial to set the desired temperature. Dial rotates completely.



## Temp Display -

Digital temperature display:

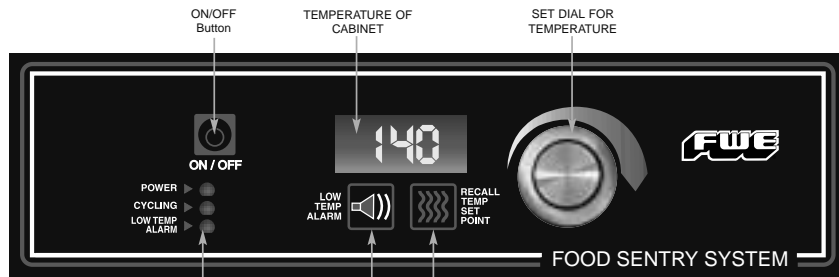
- A.) °Celsius and °Fahrenheit Scale: You may change the Digital thermometer scale to either °C or °F as follows: While unit is "Off", press and hold the "ON/OFF" key for five (5) seconds. The display will then switch from "dgF" to "dgC". Repeat to change scale again.  
 B.) Unit may be set to show either actual internal temperature, or "Set Point Temperature". (See "Recall Temp Set Point")



CYCLING

## Cycling Indicator Light -

When light is "ON", this indicates that the cabinet is warming up to desired temperature. When heating elements are activated, light will come "ON" until cabinet has reached desired temperature, and go "OFF" when unit has reached desired temperature.



## Recall Temp Set Point -

Unit may display either "Actual Internal Cabinet" actual temperature, or desired "Set Point" temperature.

**Actual:** The factory default setting shows the actual internal cabinet temperature and acts as a digital thermometer. A momentary touch of the "Recall Temp Set Point" key will recall the original dial setting. The display will then automatically return to the actual internal temperature.

**Set Point:** To have temperature read-out display the "Set Point" temperature, press and hold the "Temp" key for five (5) seconds. The fourth (4th) digit on the display will flash either "S" (Set), or "A" (Actual) to indicate which mode is active. To switch back again, repeat this step holding the "Recall Temp Set" key for five (5) seconds.



## Low Temp Alarm -

**NOTE: THE FACTORY DEFAULT FOR THIS FEATURE IS IN THE "OFF" OR DISABLED MODE.**

Unit has a built in "Low Temp" alarm, allowing the operator to have an audible and a visual indicator that the heated cabinet has dropped below the "Low Temperature" set point for more than two (2) minutes.

- 1.) Adjust Set Point:** Press and hold "Low Temp Alarm" key. While holding, rotate dial to desired set point between "OFF" and from 90°F (32°C) and 190°F (88°C). Release button to accept adjustments. When the internal cabinet temperature falls below this "Set Point" for more than two (2) minutes, the audible and visual alarm will alert you to this condition.
- 2.) Recall Set Point:** Press "Low Temp Alarm" key to recall setting. The display reverts back to the normal display after three (3) seconds.
- 3.) Acknowledge:** Press any key to cancel beeping and flashing LED. The LED remains lit until the temperature rises above the alarm set point.
- 4.) Disable:** Follow the adjustment steps above. A rotation of the dial "down" below 90°F (32°C) turns the alarm feature off.



LOW TEMP ALARM

## Low Temp Alarm Indicator Light -

The "Low Temp Alarm" light will blink while setting the "Low Temp Set Point". When the temperature falls below the "Low Temp" set point, the indicator light will blink until the alarm is cancelled/acknowledged. The light will remain illuminated until the interior cabinet temperature reaches above the "Low Temp Set Point" again.



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# ***FWE COMBI-COMPANION MOBILE HEATED CABINETS***

## ***INSTALLATION AND CARE***

### ***SERIAL AND MODEL NUMBER***

These numbers are found on the nameplate (serial tag) affixed to the lower back of the unit. Please record them in this booklet, in the space provided on page 13. When ordering parts and/or service, you will need to provide this information. The voltage and amperage of the unit are also stamped on the serial tag.

### ***UNPACKING***

After uncrating your cabinet, remove all tape and padding which held all doors, shelves, racks, cord, etc., in place during shipment.

### ***ELECTRICAL REQUIREMENTS AND GROUNDING***

FWE standard models operate on 208 volt, 50 Hz - 60 Hz, Single Phase, 3846 watt, 18 amp, or 240 volt, 50 Hz - 60 Hz, Single Phase, 3846 watt, 16 amp, A.C. (unless ordered otherwise), and are equipped with a three prong grounding NEMA 5-20P cord plug for your protection against possible shock hazards. Be sure to plug only into a properly grounded three prong wall receptacle. If you have any questions with regard to adequate wiring or grounding in your building, a qualified electrician should be contacted before using your cabinet. The amperage of your cabinet is stamped on the name plate attached to the unit.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUNDING PRONG FROM THE CORD PLUG.**

**WARNING: ONLY A QUALIFIED ELECTRICIAN SHOULD ATTEMPT TO REPAIR OR REPLACE ELECTRICAL COMPONENTS OR WIRING.**

**BE SURE THAT MODEL IS UNPLUGGED FROM ELECTRICAL SOURCE BEFORE REMOVING CONTROL PANEL.**

# ***FWE COMBI-COMPANION MOBILE HEATED CABINETS***

## ***INSTALLATION AND CARE***

### ***CLEANING***

Keep your cabinet clean by simply wiping the interior and exterior, as needed, with a damp cloth or sponge and a mild soapy solution.

### **NEVER USE ABRASIVES, ACIDS, OR STRONG CLEANERS.**

Do not flood or allow electrical parts to become wet. A stainless steel cleaner/polish is recommended for the exterior only to maintain a "like-new" appearance.

**CAUTION: Insulated Door.** Because of the ***door vents***, use caution when cleaning the door to not saturate the insulation in the door through the door vents. This will cause damage to the door insulation.

### ***FOOD SENTRY CONTROLS***

The control panel, recessed at the top of the unit above the door, is equipped with an adjustable thermostat (to 190°F or 90°C) for temperature selection, a digital thermometer to show the actual internal temperature of the cabinet, ON/OFF switch, a red power indicating light to tell you when the cabinet is on, and an indicating light which illuminates when the heating element is activated and cycling.

#### **Recall Temp Set Point -**

Unit may display either *"Actual Internal Cabinet"* actual temperature, or desired *"Set Point"* temperature.

#### **Low Temp Alarm -**

Unit has a built in *"Low Temp"* alarm, allowing the operator to have an audible and a visual indicator that the heated cabinet has dropped below the *"Low Temperature"* set point for more than two (2) minutes.

**NOTE: THE FACTORY DEFAULT FOR THIS FEATURE IS IN THE "OFF" OR DISABLED MODE.**

# ***GENERAL OPERATING INSTRUCTIONS***

## ***PREPARING THE CABINET BEFORE LOADING FOOD***

### **1) PRIOR TO OPERATION, CHECK DOCKING HEIGHT CLEARANCE OF RACK TO CABINET.**

Proper **height of cabinet** is critical to achieve proper docking of rack. Optimum space tolerance is necessary to allow for heat expansion, preventing scaring and scratches to cabinet or damage to rack.

**Adjustable legs** are mounted to **Stationary Cabinet Model** and may need height adjustment upon delivery prior to cabinet usage. Adjustment to cabinet legs is accomplished easily with cabinet upright by turning the tapered floor tip of each leg clock-wise (to the left) to raise cabinet; counter-clockwise (to the right) to lower cabinet.

**Casters** are mounted to **Mobile Cabinet Models** and have been fit at time of the order to a specific brand and model of Roll-In Rack to achieve proper docking of rack.

**2) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE.** Press ON/OFF Icon to “ON” position. The red indicating light will come on and remain on until power button is pressed to “OFF”, or the unit is unplugged.

**3) SELECT A TEMPERATURE SETTING.** Use dial to set the desired temperature. For most foods, a holding temperature of 150° - 160°F (66° - 71°C) should be adequate.

# **GENERAL OPERATING INSTRUCTIONS**

## **LOADING THE CABINET**

**4) PRE-HEAT CABINET FOR 30 MINUTES.** When the cycling indicator light goes off, the unit has reached the temperature which you selected in step 3, and is ready to load with your **HOT** foods. **AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET!** By pre-heating the unit 30 minutes before each use, you can be assured of maintaining the temperature and obtaining the best results from your cabinet.

**5) LOAD THE CABINET** with your Combi or Steamer Mobile Plate Rack. After loading is completed, do not open doors again until you are ready to serve.

**6) USING THE DOOR VENTS.** Door vents are provided to allow for venting of excessive humidity in the cabinet, which may cause some foods to become to “soft” or “soggy”. Adjust vent-opening by sliding as needed to help reduce the internal humidity of the cabinet.

**7) TRANSPORTING HOT FOODS.** The mobile cabinet model is equipped with a positive transportation latch to assure safety during transportation. Before moving the cabinet, keep it plugged in and wait until the red cycling light goes off. This recovery takes only a short time, and allows the internal temperature to again reach the setting you have selected. As soon as the cycling light goes off, unplug the cabinet and wheel to serving area. Close door vents to prevent cabinet heat loss. Plug the cabinet into an electrical outlet at the serving location (if available), so that the thermostat will re-activate and automatically hold your pre-selected temperature. Adjust door vents as desired.

# **FWE COMBI-COMPANION MOBILE HEATED CABINETS**

## **SPECIFICATIONS**

### **LowTemp Companion Holding**

#### **C O M B I - C O M P A N I O N**

A "Combination Oven" produces many unique benefits for many operations; however, because of the expense associated with a Combi oven, their role as a heated holding cabinet detracts from the overall profitability. Often times, the invaluable Combi oven is operating only as a holding cabinet for the foods that were just cooked in them!

Thus, the created demand for a Combi-Companion Holding Cabinet to increase a kitchen's "Combination Oven" flexibility and production. Look no further . . . FWE's Combi-Companion Holding Cabinet accepts many full size roll-in "Combi" Racks that will free-up your Combination Oven.

Accommodating many of the leading brands' roll-in "Combination Oven" racks, FWE's Combi-Companion Holding Cabinet will maximize your kitchen's "Combination Oven" production and your operation's bottom line.

***FWE answers the need to "free-up" your Combi Oven  
with the FWE Combi-Companion, sized to fit your existing rack.***

Why use your "Combi" Oven as a holding cabinet? Allowing your "Combination Oven" to reach it's full potential is a simple goal, and with FWE's Combi-Companion Holding Cabinet, you can simply roll in your selected "Combi" rack into the FWE Heated Holding Cabinet – maximizing and immediately increasing the capacity of your "Combi" oven. Easy to use, FWE's Combi-Companion Holding Cabinet is the ideal solution to expand the flexibility of your kitchen and "Combi" oven.

Close temperature tolerances and even heat distribution allow for preserved food flavor and textures through out the interior of the cavity. FWE has a unit that will cover any operations requirement.

- ◇ Exclusive "Food Sentry" recessed electronic controls with digital display
- ◇ "Top Mount" built-in heat system
- ◇ Gasketless door
- ◇ All stainless steel - type 304
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Heavy-duty casters or legs
- ◇ Easy-to-use, up-front controls
- ◇ Heavy-duty door latch & hinges
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



# FWE COMBI-COMPANION MOBILE HEATED CABINETS

## SPECIFICATIONS

*Holding Cabinet for Combi Oven Racks.*

- ❑ **MUST SPECIFY BRAND AND MODEL OF ROLL-IN RACK AT TIME OF ORDER TO ASSURE CABINET COMPATIBILITY AND DOCKING ALIGNMENT OF RACK.**

MODEL NUMBER	CAPACITY: TYPICAL BRAND OF FULL SIZE RACK ACCOMMODATES ROLL-IN RACK	DIMENSIONS IN. (mm)			CLASS 100	
		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTERS OR LEGS
<b>LCH-CC-RA201</b> Stationary Combi-Companion	Rational® 201 Rack	79" (2007)	34.25" (870)	41.5" (1054)	1	LEGS
<b>LCH-CC-RA201MW</b> Mobile Combi-Companion	Rational® 201 Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	CASTERS
<b>LCH-CC-RA202</b> Stationary Combi-Companion	Rational® 202 Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	LEGS
<b>LCH-CC-RA202MW</b> Mobile Combi-Companion	Rational® 202 Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	CASTERS
<b>LCH-CC-CT1220</b> Stationary Combi-Companion	Alto-Shaam® or Combi-Therm® 1220 Rack	79" (2007)	34.25" (870)	41.5" (1054)	1	LEGS
<b>LCH-CC-CT1220MW</b> Mobile Combi-Companion	Alto-Shaam® or Combi-Therm® 1220 Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	CASTERS
<b>LCH-CC-CT2020</b> Stationary Combi-Companion	Alto-Shaam® or Combi-Therm® 2020 Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	LEGS
<b>LCH-CC-CT2020MW</b> Mobile Combi-Companion	Alto-Shaam® or Combi-Therm® 2020 Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	CASTERS


Combi-Companion designs to accommodate other brands, makes and models of roll-in racks.

Specify brand and model. Consult factory.

**STATIONARY COMBI-COMPANION: LEGS.** Heavy-duty stainless adjustable legs, each mounted to a 10-gauge reinforcement plate, which is welded to 14-gauge tubular base frame.

**MOBILE COMBI-COMPANION: CASTERS.** Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

**PUSH BARS.** Heavy-duty, 1" diameter tubular stainless steel push handles. One (1) at rear of unit and one (1) at each side of unit.

ELECTRICAL DATA		
208 - 240 VOLTAGE RANGE		
VOLTS	208	240
WATTS	3846	3846
AMPS	18	16
HERTZ	60	60
PHASE	Single	Single
NEMA PLUG	 5-20P	

Dedicated circuit.

# ***FIVE COMBI-COMPANION MOBILE HEATED CABINETS***

## ***FOOD SAFETY GUIDELINES***

### ***FOOD SAFETY & COOKING***

Most foods are at risk during preparation and service. As foods are thawed, cooked, held, served, cooled and reheated, they may pass several times through the **temperature danger zone** of 40°F to 140°F (4.4°C to 60°C). Each time food is handled, it runs the risk of cross-contamination from other food and from food-contact surfaces, such as: human hands, cutting boards, and utensils. It is recommended that passing through the 40°F to 140°F (4.4°C to 60°C) zone be done as quickly and infrequently as possible.

### ***THE FOUR HOUR RULE***

The **temperature danger zone** is considered 40°F to 140°F (4.4°C to 60°C) and **rapid bacteria growth zone** is considered 70°F to 120°F (21°C to 49°C). Prevent potentially hazardous foods from spending more than four (4) hours combined total time in these zones. The exposure time is accumulative from time of receiving products until time it is cooked. Exposure time begins again when food is fully cooked, held, served, cooled, and reheated. ***FOOD SHOULD NEVER BE REHEATED TWICE!***

### ***FOOD SAFETY***

Food and public health dangers can be avoided with proper food handling, storage, cooking (rethermalizing) and holding methods. The key to foodborne illness prevention is constant monitoring of food temperatures (both storage and internal).

### ***PROPER FOOD HANDLING - HACCP OVERVIEW***

HACCP is a Food Safety Program that is an effective tool for safety and quality of food, from processing, receiving, storage, cooking, holding and serving. By definition, HACCP is:

***“HAZARD ANALYSIS CRITICAL CONTROL POINT.”***

# PARTS LIST

**FIVE PARTS DEPARTMENT: 815 459 7500**

## CASTERS

5" rigid

5" swivel with brake

## PART NUMBER

CSTR 5 R-2

CSTR 5 SB-2

## LEGS

6" adjustable

LEG 6ADJ

## HARDWARE

Door hinge

HNG-214

Door latch - Magnetic

LTH-MAG

Push handle 23", Stainless Steel Tubing

TB-1X18SS-RD-23

Push handle 12", Stainless Steel Tubing

TB-1X18SS-RD-12

Tubular handle bracket - Left

5350

Tubular handle bracket

5350-1

Bolts, hex head for handles

B1/4-20x32NZ

Bumper insert, black vinyl

BMPR INSERT

## CONTROL PANEL

Electronic control panel

CNTROL-HUMI-H

## ELECTRICAL COMPONENTS

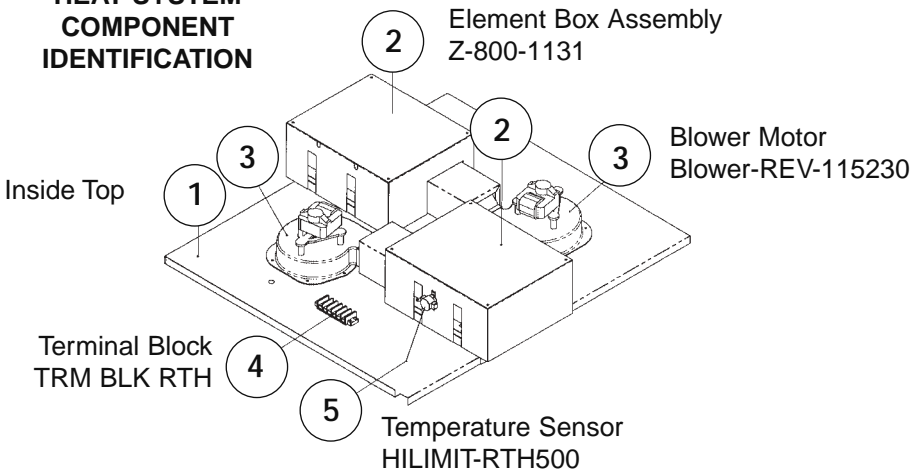
Knob for thermostat (black arrow)

KNB H6

Heating element, 1500W / 220v

EL1500/220HT

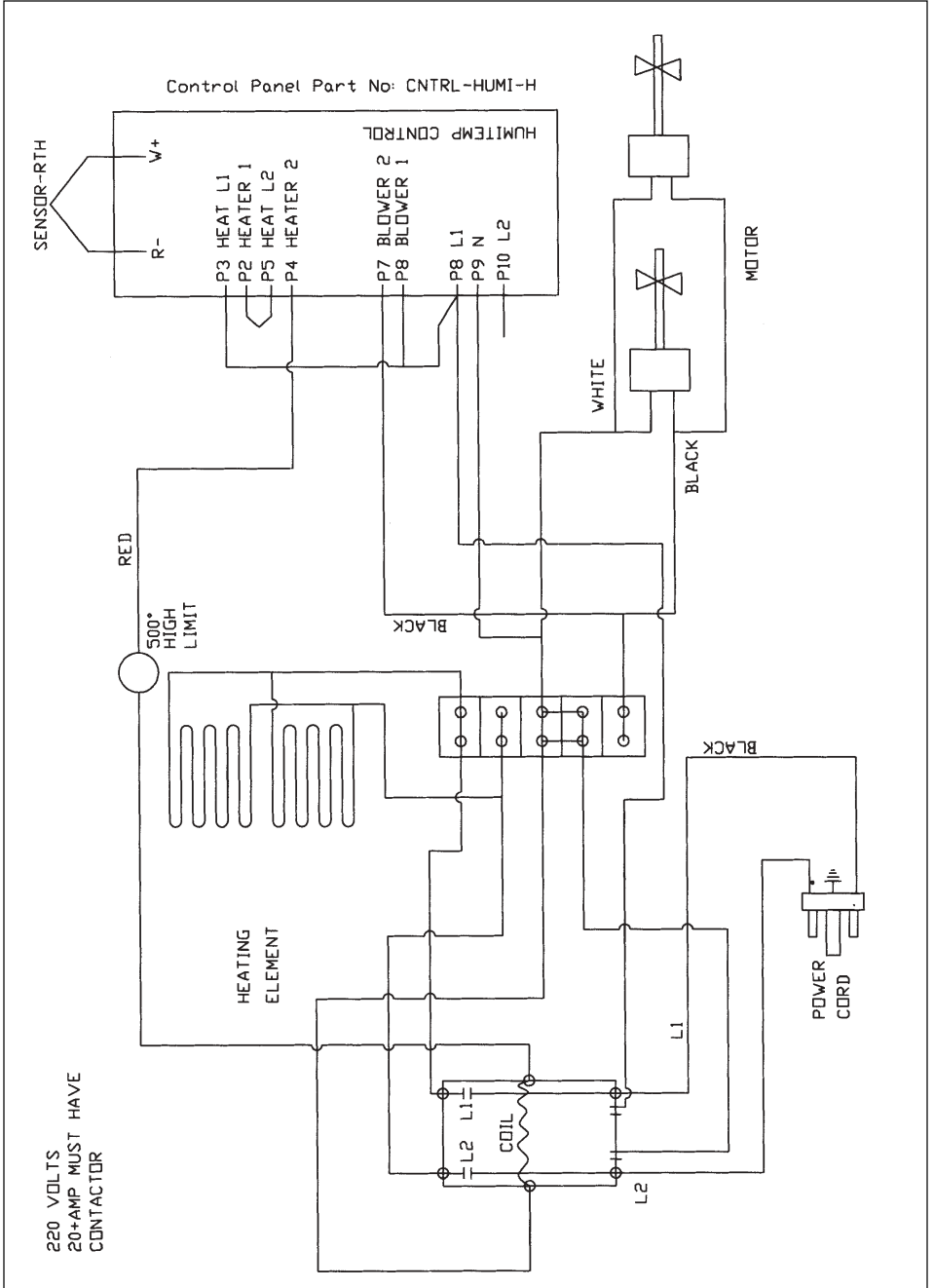
## HEAT SYSTEM COMPONENT IDENTIFICATION





# FWE COMBI-COMPANION MOBILE HEATED CABINETS

## WIRING DIAGRAM



# **FWE COMBI-COMPANION MOBILE HEATED CABINETS**

## **LIMITED TWO YEAR WARRANTY**

**FWE / Food Warming Equipment Company, Inc.** (Seller) warrants to the original purchaser, subject to the exceptions and conditions below, that FWE manufactured equipment shall be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed. The effective warranty period is as follows:

**PARTS:** Seller will furnish without charge to the original purchaser, FOB Sellers' factory, replacement parts for repairs to all new standard catalog products and factory custom / modified units, which in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use with the reserved right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service, for a period of two (2) years from date of original shipment from Seller's plant, *except for equipment used in a **Correctional Environment / Facilities**, which is warranted for a period of one (1) year from date of original shipment from Seller's plant.*

**LABOR:** Seller's labor warranty shall be performed by a Seller-approved Service Agency who must contact Seller to obtain a Warranty Service Authorization (WSA) number prior to performing any repairs. If service is required during overtime periods, the difference between overtime and standard labor rates shall be paid by the purchaser. Seller does not assume any responsibility for any charges not expressly authorized, incidental to the repair or replacement of equipment covered by this warranty, nor charges exceeding, in Sellers sole judgement, normal and customary amounts. Only approved travel charges will be allowed. Seller's labor warranty shall be from the date of original shipment date from Seller's plant for a period of one (1) year, *except for equipment used in a **Correctional Environment / Facilities** which is warranted for a period of six (6) months.*

This warranty is for normal usage and does not apply to any product or parts thereof that have been misused, altered, or where Seller's operating instructions or specific voltage is not observed; nor shall this warranty apply to defective products or parts resulting from accident following date of original shipment, nor extend to or cover removal, installation, reinstallation or calibration, or service calls or cost of repairs undertaken by a customer. This warranty is also subject to the following:

- 1.] Customer returning the warranty registration card, accompanying Sellers original shipment, to Seller within thirty (30) days of receipt;
- 2.] Giving immediate notice of any allegedly defective part or product to Seller; and
- 3.] Customer, at Sellers request, returning said defective parts or product to Seller.

This is the sole warranty applicable to the merchandise. It is expressly understood that Seller's liability hereunder is limited to the repair or replacement, at Seller's option, of products or parts, defective materials or workmanship as provided above. Seller's judgement as to the cause and nature of any defect will be final. Seller shall in no case be responsible for special or consequential damages or any other obligation or liability with respect to products sold by Seller.

This warranty, as stated above, applies to equipment installed in the Continental United States. FWE equipment installed outside the Continental United States shall carry parts coverage only. All labor costs are approved on a discretionary basis, based on like repairs in the Continental U.S. This warranty shall stand in whole or in part as allowed by law. Any exclusion of a part of this warranty, as may be allowed by law, shall not void balance of warranty.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code. section 2303.  
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# TROUBLE-SHOOTING CHART

**Check this list first before you call for service...**

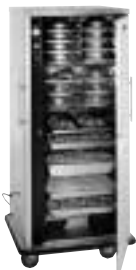
PROBLEM	POSSIBLE CAUSE	REMEDY
<b>TEMP TOO HOT</b>	1A] Adjustable temperature is set too high	1A] Set temperature at a lower temperature (no lower than 140°F) by turning knob to desired temperature. A momentary touch of the "Recall Temp Set Point" key will recall the original dial setting. The display will then automatically return to the actual internal cabinet temperature.
<b>TEMP NOT HOT ENOUGH</b>	2A] Opening door unnecessarily 2B] Temperature is set too low 2C] Cord plug pulled out from outlet 2D] Fuse blown - no power to outlet	2A] Keep door closed and latched shut as much as possible. 2B] Set temperature at a higher temperature by turning knob to desired temperature. A momentary touch of the "Recall Temp Set Point" key will recall the original dial setting. The display will then automatically return to the actual internal cabinet temperature. 2C] Replug cord into proper outlet. 2D] Have a qualified electrician check power and fuse box.
<b>NO HEAT AT ALL</b>	3A] Cabinet not plugged into outlet 3B] Controls " OFF " 3C] Fuse Blown - no power to outlet 3D] Heating element burned out*	3A] Plug cabinet into properly grounded electrical outlet. 3B] Check to see if Power Indicator Light is lighted. Press "On/Off" Icon on control panel. 3C] Have a qualified electrician check power to fuse box. 3D] Unplug cart from electrical source. Remove screws holding heating element in place. Gently pull element away from back wall a few inches to expose wire connections. Disconnect wires, and replace element with new one. Reconnect wires, secure element with screws.
<b>ALARM BEEPS</b>	4A] Low Temperature Alarm	4A] Cabinet has dropped below "Set Point" for more than 2 minutes. <i>Acknowledge:</i> Press any key to cancel beeping and flashing LED. The LED remains lit until the temperature rises above the alarm set point.  <b>NOTE: THE FACTORY DEFAULT FOR THIS FEATURE IS IN THE "OFF" OR DISABLED MODE.</b>

NOTE: TAMPERING WITH CONTROL PANEL OR ELECTRICAL COMPONENTS VOIDS FWE WARRANTY.

All units are tested at the factory prior to shipping. Due to conditions in transit, beyond our control, occasionally a control panel or component may need to be replaced.

\* Heating element will either function or not function. Only a slight warmth indicates a problem with the control panel not the element.

The best designed . . .  
The best built . . .  
The best performing units on the market!



◇ Retherm Cabinets

◇ Self-Propelled Transports

◇ Heated Banquet Cabinets

◇ Universal Bulk Food Cabinets



◇ Utility Carts

◇ Refrigerators, Freezers and Convertibles

◇ Prisoner & Correctional Tray Delivery



◇ Hospital Tray Delivery Carts

◇ Portable Bars and Back-ups

**FWE**<sup>®</sup>

**WE OFFER SALES AND SERVICE WORLDWIDE**

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Crystal Lake, IL 60039-1001

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7900 S. Route 31

Crystal Lake, IL 60014

**FWE Parts Department:**

815 459 7500

Errors subject to correction. All specifications  
subject to change without notice.  
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