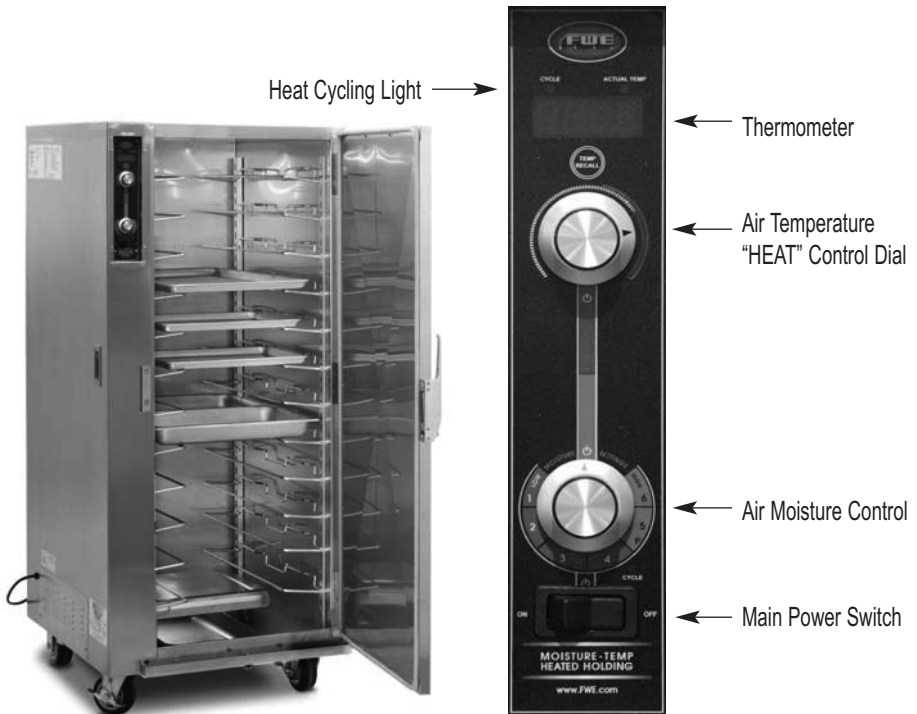




OPERATING INSTRUCTIONS

MOISTURE-TEMP CABINETS



MOISTURE-TEMP CABINETS

Serial Tag
and
Parts List

Control
Panel

Heat System
Tunnel

12" x 20" Water Pan
and Heat Basin

Moisture
Drip Trough
With
Removable
Drain Plug



FWE MOISTURE-TEMP CABINETS

COMPLETE AND RETURN YOUR WARRANTY CARD

CONGRATULATIONS

...and thank you for purchasing an **FWE MOISTURE-TEMP** cabinet. Your unit has been designed and manufactured under rigid controls to assure you the most efficient service.

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 put warranty into effect.

SERIAL AND MODEL NUMBER

These numbers are found on the nameplate (serial tag) affixed near the rear of the unit. Please record them in this booklet, in the space provided. 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

The amperage of your cabinet is stamped on the name plate serial tag attached to the unit. FWE models are equipped with a three prong grounding 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.

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

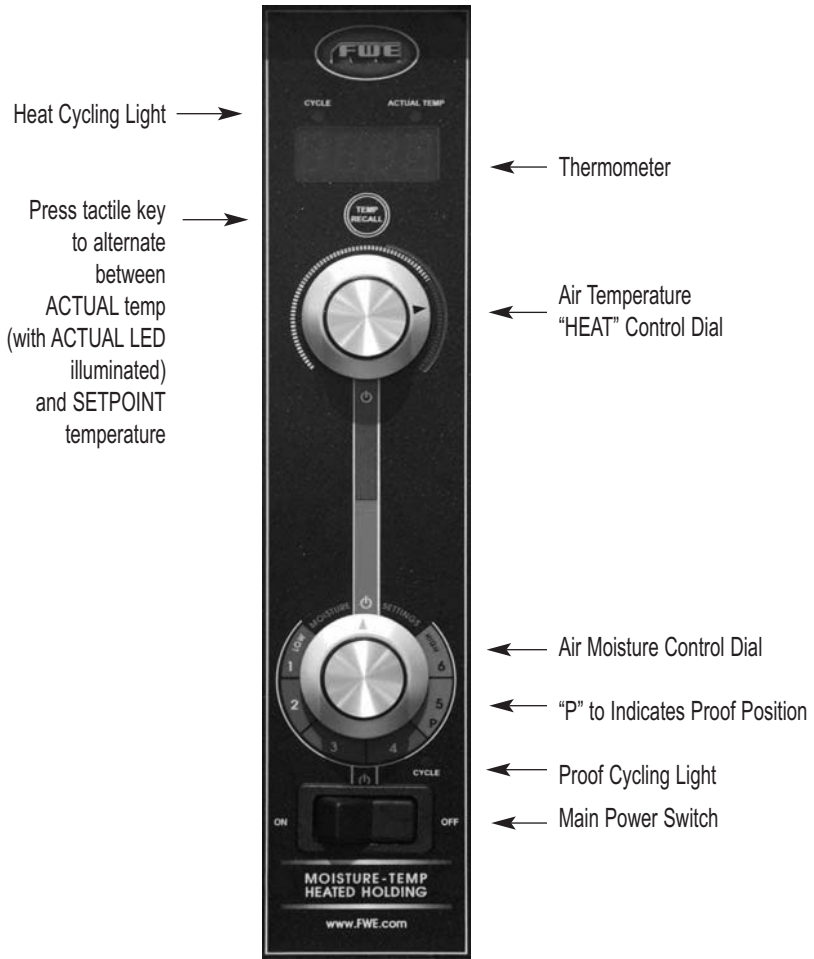
WARNING: ONLY A QUALIFIED ELECTRICIAN SHOULD ATTEMPT TO REPAIR OR REPLACE ELECTRICAL COMPONENTS OR WIRING.

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

FWE MOISTURE-TEMP CABINETS

CONTROL PANEL

EASY-TO-USE CONTROLS



FWE MOISTURE-TEMP CABINETS

HEAT SYSTEM AND CABINET COMPONENTS

ADDING WATER TO 12" x 20" PAN

Add HOT water to 12" x 20" pan with heat tunnel in position. Water Pan is positioned into heat basin.

Add
HOT WATER
to
12" x 20"
Pan



Heat
Tunnel

Heat Tunnel
Stand

12" x 20"
Pan
Positioned
Into
Heat Basin

Amount of water required in pan is determined by start-up time, length of holding time, and level of humidity desired.

ADJUSTABLE TRAY SLIDES



Standard cabinet models are equipped with adjustable tray slides.

Adjust tray slide positions by inserting "J" end of slide into upright key hole.

TRAY SLIDE
"J" END OF TRAY SLIDE

UPRIGHT
UPRIGHT KEY HOLE

Release tray slide from upright with upward "J" motion.

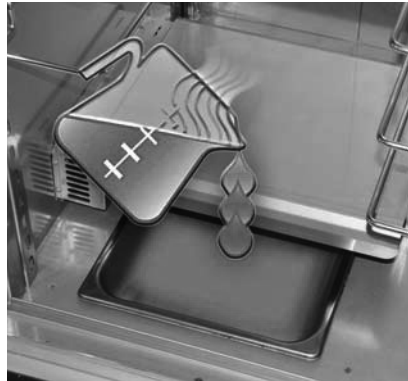
Tray slides and uprights are removable for cleaning.

GENERAL OPERATING INSTRUCTIONS

PREPARING THE CABINET BEFORE LOADING FOOD

1) PLUG CABINET INTO OUTLET making sure it is a properly grounded power receptacle. Press ON-OFF rocker switch to "ON" position. The indicating light on the switch will come on and remain "ON" until the rocker switch is turned to "OFF" position.

2) ADD HOT WATER TO THE 12" x 20" PAN. The 12" x 20" WATER PAN is positioned in the HEAT BASIN. Do **NOT** allow any water into the HEAT BASIN. Add HOT water into the 12" x 20" pan prior to heating the cabinet. This will allow the heating system to condition cabinet and add humidity.



Add HOT WATER to 12" x 20" Pan
positioned in the HEAT BASIN

It is not necessary to remove the pan to add water. Amount of water required depends on start-up time, length of proofing, and level of humidity desired.

3) PRE-HEAT THE CABINET by turning the rocker switch to the "ON" position. Allow approximately 15-25 minutes of pre-heat time. The door should be kept tightly closed during this procedure to obtain the optimum environment.

For proofing, set the air temperature to 100°F or 38°C

4) SET AIR MOISTURE CONTROL to desired setting. The "MOISTURE" indicator light will illuminate, and remain on for the duration of the cycle.

NOTE: As with all proofing cabinets, your results may vary, depending on room temperature and conditions, pre-heat time, temperature of product going into cabinet, etc.

5) LOAD THE CABINET with your product as quickly as possible. To maintain the best conditions, the door should be tightly closed when not loading the cabinet, and remain closed until serving.

TROUBLE-SHOOTING CHART

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

PROBLEM	POSSIBLE CAUSE	REMEDY
TEMP TOO HOT	1A] Adjustable thermostat set too high 1B] Thermostat needs re-calibrating**	1A] Set thermostat at a lower temperature (no lower than 140°F). 1B] Loosen screw in thermostat knob and remove knob. Adjust set screw in hollow stem with small blade screwdriver by turning <u>CLOCK-WISE</u> . 1/4 turn lowers temperature approximately 10°F. DO NOT REMOVE SET SCREW.
TEMP NOT HOT ENOUGH	2A] Opening door unnecessarily 2B] Thermostat set too low 2C] Cord plug pulled out from outlet 2D] Fuse blown - no power to outlet 2E] Thermostat out of calibration**	2A] Keep door closed and latched shut as much as possible. 2B] Set thermostat at a higher temperature. 2C] Replug cord into proper outlet. 2D] Have a qualified electrician check power and fuse box. 2E] Loosen set screw in thermostat knob and remove knob. Adjust set screw in hollow stem with small blade screwdriver by turning <u>COUNTER-CLOCKWISE</u> . 1/4 turn raises temperature approximately 10°F. DO NOT REMOVE SET SCREW.
NO HEAT AT ALL	3A] Cabinet not plugged into outlet 3B] Thermostat knob at " OFF " 3C] Rocker switch at " OFF " position 3D] Fuse Blown - no power to outlet 3E] Thermostat needs replacing 3F] Heating element burned out*	3A] Plug cabinet into properly grounded electrical outlet. 3B] Adjust thermostat knob to temperature setting required. 3C] Turn switch to " ON " position. 3D] Have a qualified electrician check power to fuse box. 3E] Unplug cabinet from electrical source. Loosen set screw in thermostat knob and remove knob. Remove control panel, disconnect wires from terminals on thermostat, and remove 2 screws holding thermostat to control panel. Replace thermostat with new one, and re-install control panel and thermostat knob. 3F] 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.

** NOTE: CALIBRATION IS EXCLUDED FROM FWE WARRANTY. Thermostats on all units are calibrated at the factory prior to shipping. Due to conditions in transit, beyond our control, occasionally units will need to be re-calibrated prior to use. This is a simple procedure for which instructions are given above. (1B, 2E)

* Heating element will either function or not function. Only a slight warmth indicates a problem with the thermostat, not the element.

FWE MOISTURE-TEMP CABINETS

CABINET CLEANING

CLEANING

ALLOW A HOT CABINET TO COOL BEFORE 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 to maintain a "like-new" appearance. DO NOT USE WAX OR STRONG CLEANERS ON DOOR GASKETS OR VINYL TRIM.

WATER PAN IS REMOVABLE AND REPLACEABLE



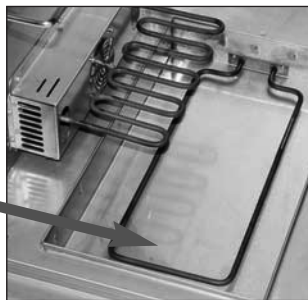
12" x 20" pan is removable and replaceable for easy cleaning.

Heat Tunnel
Heat Tunnel positions into tabs.



12" x 20" pan correctly positioned in HEAT BASIN.

**NO WATER IN
HEAT BASIN**



HEAT BASIN shown WITHOUT 12" x 20" pan.

**KEEP HEAT
BASIN DRY**

WATER PAN
POSITIONS INTO
HEAT BASIN.
ADD WATER INTO
12" x 20" PAN
ONLY.

WARNING: THE WATER PAN, AIR TUNNEL AND HEATING ELEMENT(S) ARE HOT WHEN IN USE AND COULD CAUSE INJURY.

FWE MOISTURE-TEMP CABINETS

EASY TO OPERATE

The ON-OFF rocker switch activates power to the cabinet.

Moisture-Temp cabinets are equipped with two (2) heating elements and two (2) separate controls which regulate these elements. This allows you to adjust the temperature and humidity separately.

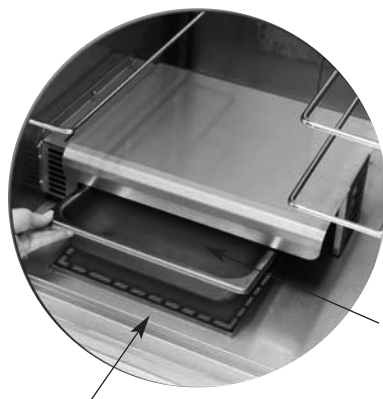
The air moisture knob adjusts the amount of humidity in the cabinet from 1-7.

A CYCLING light indicates that this function is activated.

The air temperature control goes from 90°F to 190°F (30°C to 90°C), and adjusts the amount of heat in the cabinet.

An operational range thermometer shows the actual internal temperature of the cabinet.

Add HOT water to 12" x 20" pan with heat tunnel in position. Water Pan is positioned into heat basin.



Heat Basin

Water Pan

FWE MOISTURE-TEMP 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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