



OPERATING INSTRUCTIONS

PROOFER/HEATER CABINETS



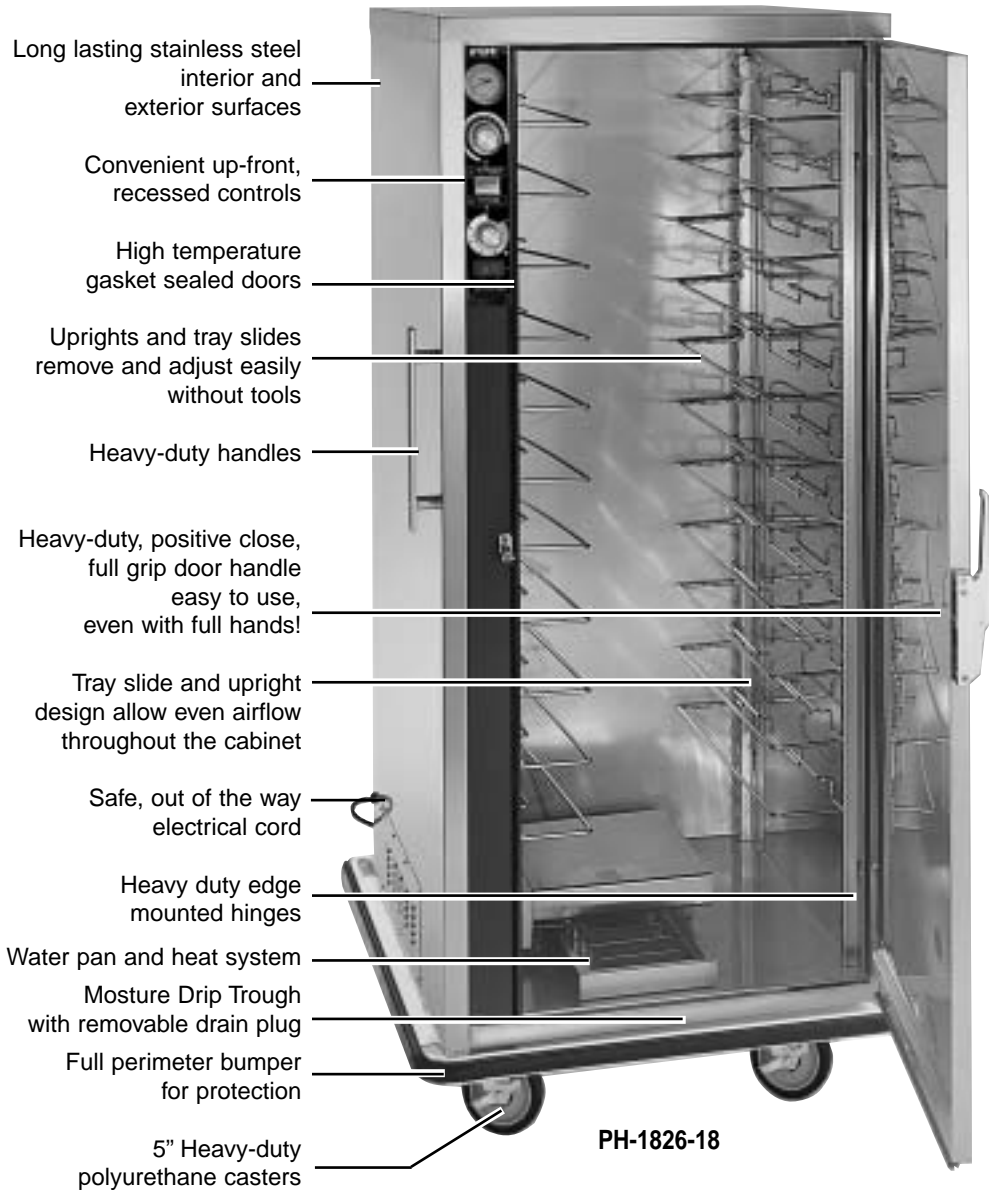
PHU SERIES

PH SERIES

ETC-PH SERIES

PROOFER/HEATER CABINETS

**Proof, Heat and Hold -
*all in the same versatile cabinet!***



FWE PROOFER/HEATER CABINETS

MANUFACTURER REGISTRATION CARD

CONGRATULATIONS...

...and thank you for purchasing an FWE Mobile PROOFER/HEATER 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 put warranty into effect.

IMPORTANT: Your FWE Proofer-Heater is designed to give maximum performance by using the **heat control** and the **proof control** *simultaneously*. To achieve the desired results for various products, it is suggested that you experiment with various settings.

Please see the GENERAL OPERATING INSTRUCTIONS - PROOF MODE for several examples of simultaneous control settings, resulting in relative humidity.

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

PROOFER/HEATER CABINET

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 Proofer/Heater models operate on 110/120 volt, 60 Hz, 1 ph, A.C. (unless ordered otherwise), and 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. 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.

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. The interior tray slide assemblies and humidifier pans are removable for easy cleaning. 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.**

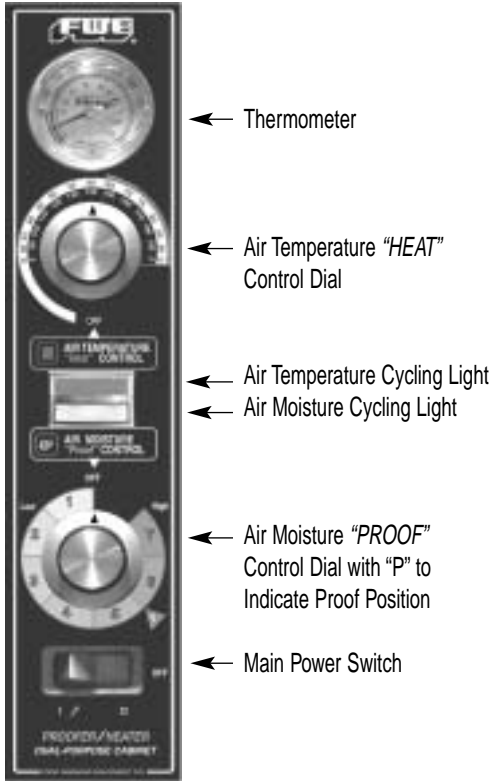
WARNING: THE WATER PAN, AIR TUNNEL AND HEATING ELEMENT(S) ARE HOT WHEN IN USE AND COULD CAUSE INJURY. NEVER TOUCH, OR ATTEMPT TO LIFT HEATING ELEMENTS BY HAND! A THUMB LEVER IS PROVIDED TO POSITION YOUR HINGED ELEMENTS AND FAN GRILL.

CONTROLS

When ready for operation, and the cabinet has been plugged into an outlet, an ON-OFF rocker switch activates power to the cabinet. Your Proofer/Heater is equipped with two (2) heating elements and two (2) separate controls which regulate these elements. This allows you to set the exact temperature and humidity needed for the mode (holding or proofing) you have chosen. The control knob marked PROOF is an infinite control (1-7 settings) which regulates the amount of warmed moisture in the cabinet. A white light indicates that this proofing function is activated. The control knob marked HEAT goes from 90°F to 190°F, and controls the amount of heat in the cabinet, when in use as a holding unit only (if water is added to water pan during this mode, some humidity will be added to the cabinet air to keep foods moist. However, if dry heat is needed, it does not harm the cabinet to be used without any water in the water pan). An amber light indicates that the holding function is activated. An operational range thermometer shows the actual internal temperature of the cabinet. NOTE: Some units are equipped with an optional accessory timer, which may be set manually for up to 12 hours.

GENERAL OPERATING INSTRUCTIONS

CONTROL PANEL FEATURES



Air Moisture "PROOF" Control Dial with "P" to Indicate Proof Position Controls temperature of water pan heating element.

GENERAL OPERATING INSTRUCTIONS

PROOF MODE

- 1) PLUG CABINET INTO OUTLET, making sure it is a properly grounded power receptacle. Press ON-OFF rocker switch to "ON" position. The red indicating light will come on, and remain on until the rocker switch is turned to "OFF" position.
- 2) FILL THE HUMIDIFIER PAN with HOT water. This pan is located at the bottom of the unit, and removable for ease in cleaning. It is not necessary to remove the pan to fill it.
- 3) PRE-HEAT THE CABINET by turning the rocker switch to the "ON" position, and setting the HEAT control to 100°F. Allow approximately 15-25 minutes of pre-heat time. The door should be kept tightly closed during this procedure, to obtain the optimum proofing environment.
- 4) SET PROOF CONTROL to desired setting. The white indicator light will illuminate, and remain on for the duration of the proofing cycle. Suggested setting is NO. 5, for uniform raised dough results. At this setting, the proofing system maintains an optimum 95°- 95% heat / humidity balance. Below are examples of results at several temperature / proof setting combinations. As a rule of thumb, **the higher the heat setting, the lower the humidity**, since higher temperatures will cause more rapid evaporation of the moisture.

EXAMPLE: If heat setting is at **100°F**, and proof setting is at #5, it should result in **96% relative humidity** in the interior of the cabinet.

EXAMPLE: If heat setting is at **140°F**, and proof setting is at #5, it should result in **90% relative humidity** in the interior of the cabinet.

EXAMPLE: If heat setting is at **152°F**, and proof setting is at #5, it should result in **75% relative humidity** in the interior of the cabinet.

NOTE: As with all Proofing cabinets, your results may vary, depending on cabinet model (size of interior), room temperature and conditions, pre-heat time, temperature of product going into cabinet, etc... It is suggested that you experiment with various products at various settings to achieve optimum, uniform results for your particular application.

- 5) LOAD THE CABINET with your product as quickly as possible. To maintain the best proofing conditions, the door should be tightly closed when not loading the cabinet, and remain closed for the duration of the proof time necessary for your product.

NOTE: You may desire to create a high saturation of moisture in your cabinet. A **DRIP TROUGH** has been provided to collect excess cabinet moisture / run-off and is located below the door. Remove the plug to drain water from trough, then wipe clean. Drain as often as required.

GENERAL OPERATING INSTRUCTIONS

MOISTURE HEATED HOLDING

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

2) FILL THE HUMIDIFIER PAN WITH HOT WATER. This pan is located on the inside bottom of the unit. The entire pan is removable for ease in cleaning and filling. Fill this pan with HOT water prior to heating the cabinet. This will allow the heating system to condition and add humidity to the cabinet's air and help prevent your food from drying out and shrinking.

3) PRE-HEAT THE CABINET by turning the rocker switch to the "ON" position, and setting the air temperature to 100°F. Allow approximately 15-25 minutes of pre-heat time. The door should be kept tightly closed during this procedure, to obtain the optimum environment.

AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET!

By pre-heating the unit 20-30 minutes before each use, you can be assured of maintaining the temperature and obtaining the best results from your cabinet. When the amber light goes off, the unit has reached temperature, and is ready to load with your HOT foods.

NOTE: the amber "heat" light goes on and off as the "Heat" element cycles on and off.

4) SET AIR MOISTURE "Proof" CONTROL to desired setting. The white indicator light will illuminate, and remain on for the duration of the cycle. Suggested setting is NO. 5, for uniform results. At this setting, the heat system maintains an optimum 95°- 95% heat / humidity balance.

NOTE: As with all holding cabinets, your results may vary, depending on cabinet model (size of interior), room temperature and conditions, pre-heat time, temperature of product going into cabinet, etc. It is suggested that you experiment with various products at various settings to achieve optimum, uniform results for your particular application.

GENERAL OPERATING INSTRUCTIONS

HEATED HOLDING MODE

- 1) **PLUG CABINET INTO OUTLET**, making sure that it is a properly grounded power receptacle. Press ON-OFF rocker switch to "ON" position. The red indicating light will come on, and remain on until the rocker switch is turned to "OFF" position.
- 2) **FILL THE HUMIDIFIER PAN WITH HOT WATER**. This pan is located on the inside bottom of the unit. The entire pan is removable for ease in cleaning and filling. Fill this pan with **HOT** water prior to heating the cabinet. This will allow the heating system to condition and add humidity to the cabinet's air and help prevent your food from drying out and shrinking. **NOTE**; If dry heat is desired (no humidity), simply drain the water out of the pan.
- 3) **SELECT A TEMPERATURE SETTING**. For most foods, a holding temperature of 150° - 160°F. should be adequate. **DO NOT ADJUST PROOF CONTROL**. It should be on "off" when the heat mode is in use. By keeping the water pan filled and the **HEAT** control set at 150°F, a normal (40%) humidity level will be achieved.
- 4) **PRE-HEAT CABINET FOR 15-30 MINUTES**. When the amber light goes off, the unit has reached the temperature which you selected in step 3, and is ready to load with your **HOT** foods. **NOTE**: the amber "heat" light goes on and off as the "Heat" element cycles on and off. Plates may be heated in the cabinet before dish-up, but this will require extra pre-heat time. **AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET!** By pre-heating the unit 20-30 minutes before each use, you can be assured of maintaining the temperature and obtaining the best results from your cabinet.
- 5) **LOAD THE CABINET**. During the loading procedure, keep the doors closed as much as possible. After loading is completed, do not open doors again until you are ready to serve.
- 6) **TRANSPORTING HOT FOODS**. Your cabinet is equipped with a positive transportation latch to assure safety during transportation. Before moving the cabinet, keep it plugged in and wait until the amber 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. 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.

FWE PROOFER/HEATER CABINETS

USE AS PROOFING CABINET OR HEATED HOLDING



← Thermometer

← Air Temperature "HEAT"
Control Dial

← Air Temperature Cycling Light

← Air Moisture Cycling Light

← Air Moisture "PROOF"
Control Dial with "P" to
Indicate Proof Position

← Main Power Switch



PH-1826-7



PH-1826-18

TRUBLE-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.

PARTS LIST

FWE PARTS DEPARTMENT: 815 459 7500

CASTERS

5" rigid
5" swivel with brake

PART NUMBER

CSTR 5 R-2
CSTR 5 SB-2

HARDWARE

Door hinge, edgemount
Door hinge, lift-off, pair
Door Latch, edgemount, non-locking
Door Latch, edgemount, locking
Door Latch, paddle type
Push handle, aluminum, 12.5"
Spacers for push handles
Bolts, hex head for handles
Door gasket (by the foot)
Bumper insert, black vinyl

HNG-214
HNG L/O
LTH DR
LTH DR LK
LTH PDL
HDL 12.5 AL
SPCR125x.330
B1/4-20x32NZ
GSKT DR
BMPIR INSERT

ELECTRICAL COMPONENTS

Pilot light, white & amber, rectangle
On-Off switch, lighted
Thermostat
Humidity control
Knob for thermostat and humidity control
Thermometer
Extension Cord, 10 ft. -115v
Heating element, 1250w/115v
Proofing element, 350w/115v
Blower Motor, 115v
Fan blade, 3", aluminum

LT PLT W/A
SWH RCK LE1
T-STAT H1
T-STAT INF1
KNB H6
T-METER H1
CRDSET 10/115
EL1250/115HT
EL350/115PH
MTR JK120 92
FAN BLD 4.5B

TRAY SLIDES

A terrific convenience! FWE rod-style slides and stainless steel uprights are both removable for easy loading, unloading and deep-down sanitary cleaning. Slides give bottom support - prevents tray fall-out.

Tray slides, pair (PH-1826 models)
Tray slides, pair (PHU & ETC models)

SLD TSU245
SLD UHS245

FWE PROOFER/HEATER CABINETS

SERVICE RECORD

Model Number _____

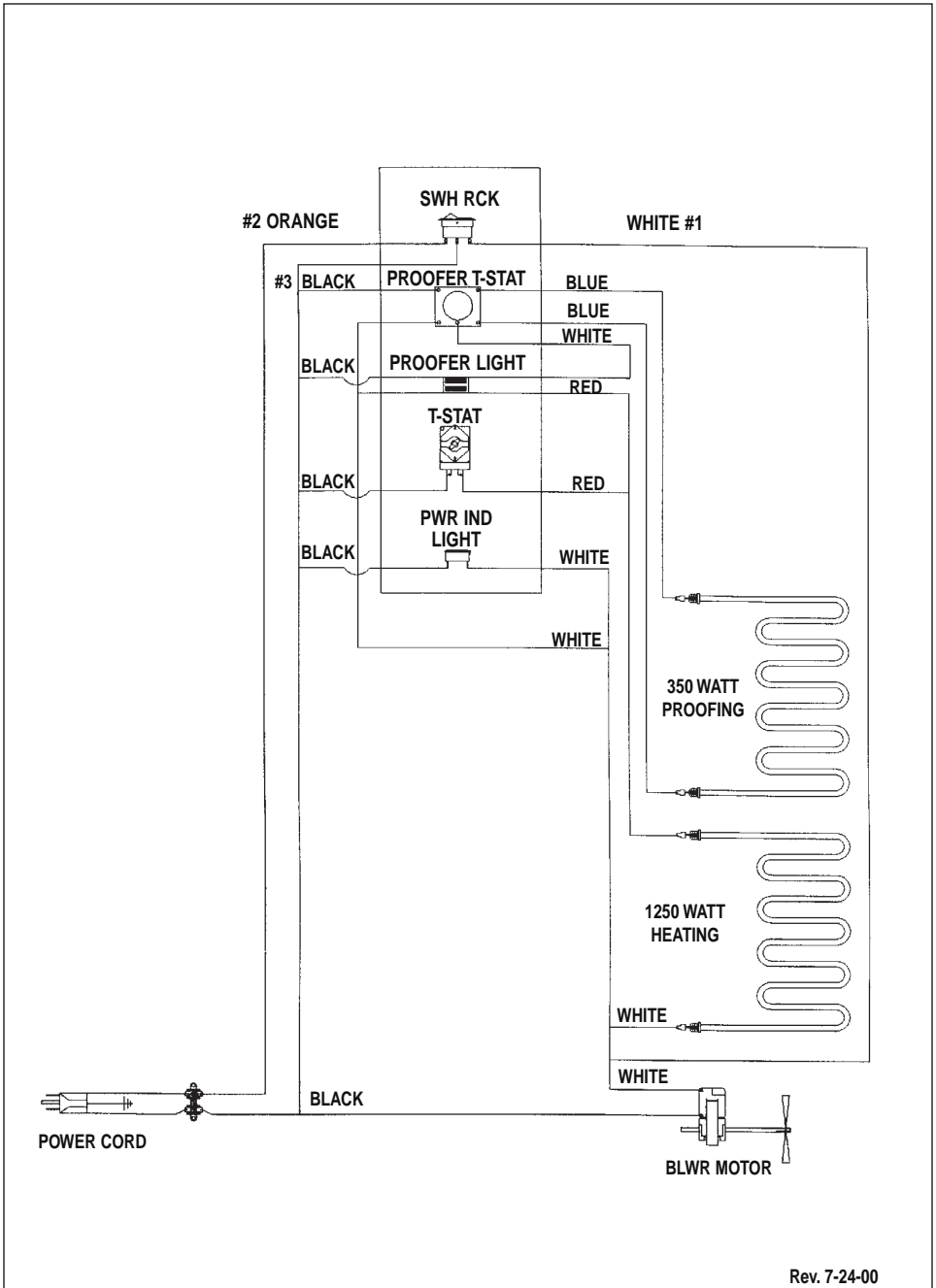
Serial Number _____

Date of Purchase _____

Notes:

FWE PROOFER/HEATER CABINETS

WIRING DIAGRAM



Rev. 7-24-00

FWE PROOFER/HEATER 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 Seller's 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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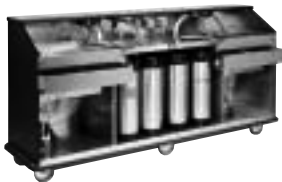
The best designed . . .
The best built . . .
The best performing units on the market!



- ◇ 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



WE OFFER SALES AND SERVICE WORLDWIDE

Food Warming Equipment Company, Inc.

P.O. Box 1001

Crystal Lake, IL 60039-1001

Manufacturing Facilities:

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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FAX:

815 459 7989