



# OPERATING INSTRUCTIONS

## ***MOBILE BANQUET CABINETS***



**Dual-Heat Banquet Cabinets:  
E SERIES, XL SERIES, and XXL SERIES  
C SERIES (for Canned Fuel only)**

# ***DUAL-HEAT BANQUET CABINETS***

*These versatile cabinets allow you to use either canned fuel or efficient forced air electrical heat.*



E-600



E-1200

## ***CONGRATULATIONS...***

...and thank you for purchasing an FWE Mobile Heated Banquet cabinet. E Models are designed for use electrically or with canned fuel. 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.

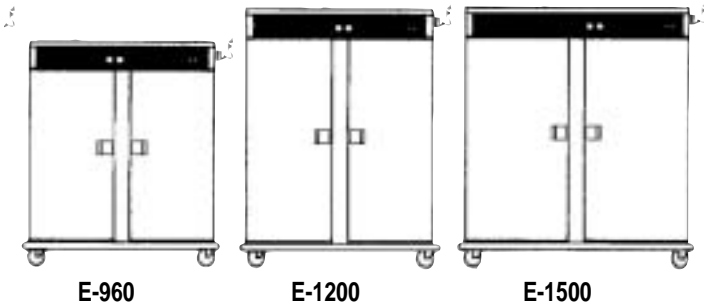
**IMPORTANT:** Your **Manufacturer Registration Card** must be returned within 30 days after initial delivery to put warranty into effect.

# FWE Dual-Heat Banquet Cabinets

## **MODEL NUMBERS**

**XL Cabinets** accommodate covered plates up to 12-3/8" diameter for maximum capacity.

**XXL Cabinets** accommodate covered plates up to 13.25" diameter for maximum capacity.



**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.**

# ***DUAL-HEAT BANQUET 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 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.**

## ***CONTROLS***

The control panel, recessed above the door(s) at the top of the unit, is equipped with an adjustable thermostat (to 190° F.) for temperature selection, an operational range thermometer to show the actual internal temperature of the cabinet, a 20 amp ON/OFF rocker switch, a red power indicating light to tell you when the cabinet is plugged into a power source, and an amber indicating light which goes on when the heating element is activated and cycling. When operating in the canned heat mode, place canned fuel only in drawer receptacles provided at the base of the cabinet interior.

## ***CANNED FUEL / ELECTRICAL HEAT SYSTEMS***

Top mounted blower system shall include two (2) hi-temp, self-lubricated, impedance protected, fan cooled blower motors. Interior cabinet body shall be vented to provide combustion capability for canned fuel. Adjustable louvered vents assure even heat throughout the cabinet and "No-Fail" combustion, as well as exhaust of canned fuel fumes. Heating elements and canned fuel system shall be located at bottom of cabinet to eliminate hot spots and distribute heat equally throughout cabinet interior. Bottom baffle, back wall and heat distribution tunnel shall be vented for balanced air circulation when operating on either canned fuel or electrical power, to prevent overheating of lower shelf. Baffle and solid fuel drawers shall be contained in the interior of unit to prevent rodent infestation. Slide-out drawers for solid fuel shall be located under baffle, and shall have safety stops to prevent tipping/falling out.

# **GENERAL OPERATING INSTRUCTIONS**

## **ELECTRICAL OPERATION**

- 1) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE.** Turn rocker switch to the “ON” position. The red indicating light will come on and remain on until the rocker switch is turned to the “OFF” position.
- 2) SELECT A TEMPERATURE SETTING.** For most foods, a holding temperature of 160° - 170° F. should be adequate.
- 3) PRE-HEAT CABINET FOR 15-30 MINUTES.** When the amber light goes off, the unit has reached the temperature which you selected in step 2, and is ready to load with your **HOT** foods. Plates may be heated in the cabinet before dish up, but this will require extra preheating 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 of your food and obtaining the best results from your cabinet.
- 4) 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.
- 5) 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.

# ***GENERAL OPERATING INSTRUCTIONS***

## ***CANNED FUEL OPERATION***

- 1) PLACE CANS OF CANNED FUEL IN RECEPTACLES PROVIDED IN DRAWER AT BASE OF UNIT.**
- 2) IGNITE CANNED FUEL AND CLOSE CABINET DOOR.** Allow cabinet to heat to desired temperature before loading with **HOT** food. NOTE: During the canned heat mode, the operational thermometer will register the interior temperature of the cabinet, but there is no way to exactly regulate the temperature (the thermostat operates in the electrical mode, only). Check the thermometer frequently to monitor the interior temperature. If temperature becomes too hot, reduce the number of fuel cans inside unit. If temperature is not hot enough, add additional cans of fuel to the receptacles provided in the drawers. The number of cans of fuel required to heat to desired temperature varies, depending on the model (size) of the unit.
- 3) LOAD CABINET WITH HOT FOOD AND CLOSE DOOR UNTIL READY TO SERVE.** When serving has been completed and cabinet is empty, extinguish flame on canned fuel (snuff with cap or blow out).

**Whenever canned heat is in use, do not leave cabinet unattended.**

# DUAL-HEAT BANQUET CABINETS

For Pre-Plated Meals up to 10-1/2" diameter plates

## "E SERIES"

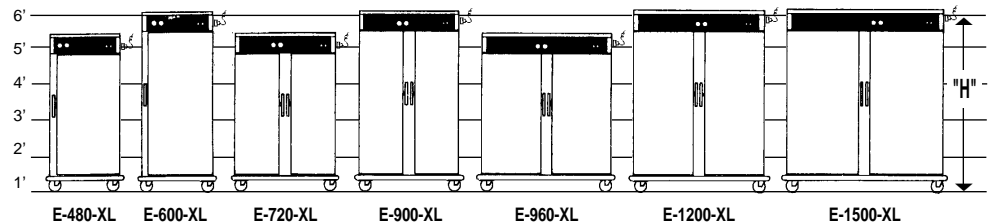
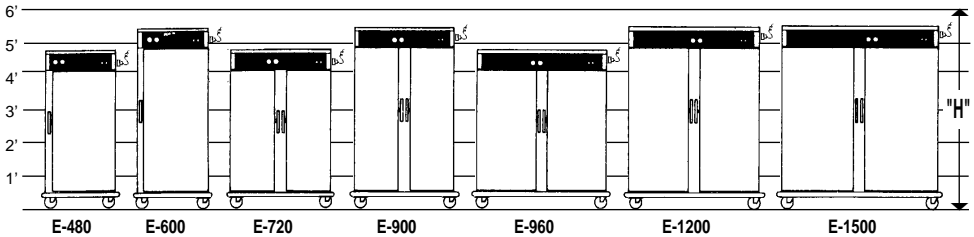
MODEL NUMBER	COVERED PLATES: 11" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	DOOR SWING	CLASS 100 SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3-1/8"	2-5/8"											
<b>E-480</b>	48 [A]	48 [A]	4	3	22.25" x 21.75"	9.875" (251)	64" (1626)	29.75" (756)	29.75" (756)	5"	1	24" (588)	245 (111)
<b>E-600 *</b>	60 [A]	72 [A]	3 [B]	5/6	22.25" x 21.75"	16.625" (422)	74" (1880)	29.75" (756)	29.75" (756)	5"	1	24" (588)	275 (125)
<b>E-720</b>	72 [A]	72 [A]	4	3	22.25" x 33"	9.875" (251)	64" (1626)	29.75" (756)	40.5" (1029)	5"	2	16.5" (419)	340 (154)
<b>E-900 *</b>	90 [A]	108 [A]	3 [B]	5/6	22.25" x 33"	16.625" (422)	74" (1880)	29.75" (756)	40.5" (1029)	5"	2	16.5" (419)	355 (161)
<b>E-960</b>	96 [A]	96 [A]	4	3	22.25" x 44.375"	9.875" (251)	64" (1626)	29.75" (756)	52" (1321)	5"	2	22.25" (565)	360 (164)
<b>E-1200 *</b>	120 [A]	144 [A]	3 [B]	5/6	22.25" x 44.375"	16.625" (422)	74" (1880)	29.75" (756)	52" (1321)	6"	2	22.25" (565)	530 (241)
<b>E-1500 *</b>	150 [A]	180 [A]	3 [B]	5/6	22.25" x 54.75"	16.625" (422)	74" (1880)	29.75" (756)	62.25" (1581)	6"	2	27.5" (698)	560 (254)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

\*CP-10 Covered Plate carriers are available for these models.

Dutch Doors are available on the full-size models. Add "D" for the Dutch Door optional accessory.





# DUAL-HEAT XL BANQUET CABINETS

For Pre-Plated Meals up to 12-1/2" diameter plates

## "E SERIES - XL"



MODEL NUMBER	COVERED PLATES: 12 3/8" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	DOOR SWING	CLASS 100 SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3-1/8"	2-5/8"											
E-480-XL	48 [A]	48 [A]	4	3	24.625" x 24.625"	9.875" (251)	64" (1626)	32" (813)	31.75" (806)	5"	1	24" (588)	250 (114)
E-600-XL	60 [A]	72 [A]	3 [B]	5	24.625" x 24.625"	16.625" (422)	74" (1880)	32" (813)	31.75" (806)	5"	1	24" (588)	290 (132)
E-720-XL	72 [A]	72 [A]	4	3	24.625" x 37"	9.875" (251)	64" (1626)	32" (813)	44.5" (1130)	5"	2	16.5" (419)	358 (163)
E-900-XL	90 [A]	108 [A]	3	5	24.625" x 37"	16.625" (422)	74" (1880)	32" (813)	44.5" (1130)	5"	2	16.5" (419)	370 (168)
E-960-XL	96 [A]	96 [A]	4	3	24.625" x 49.375"	9.875" (251)	64" (1626)	32" (813)	57" (1448)	5"	2	22.25" (565)	378 (172)
E-1200-XL	120 [A]	144 [A]	3 [B]	5	24.625" x 49.375"	16.625" (422)	74" (1880)	32" (813)	57" (1448)	6"	2	22.25" (565)	545 (248)
E-1500-XL	150 [A]	180 [A]	3 [B]	5	24.625" x 61.75"	16.625" (422)	74" (1880)	32" (813)	69.5" (1765)	6"	2	27.5" (698)	600 (273)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.

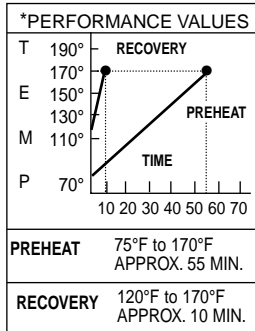
[B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

Plate Carriers are not available for XL Models.

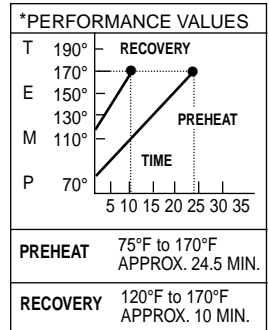
Dutch Doors are available on the full-size models. Add "D" for the Dutch Door optional accessory.

ELECTRICAL DATA		E-720, E-900 E-960, E-1200 E-1500
	E-480 E-600 E-480-XL E-600-XL	E-720-XL E-900-XL E-960-XL E-1200-XL E-1500-XL
VOLTS	120	120
WATTS	1150	1650
AMPS	9.6	13.8
HERTZ	60	60
PHASE	Single	Single
NEMA PLUG	 5-15P	 5-15P

Dedicated circuit.



\* Values are for largest model listed for the E Series.



\* Values are for mid-size model listed for E-XL Series.

### **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.”**

# ELECTRICAL HEAT TROUBLE-SHOOTING CHART

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

PROBLEM	POSSIBLE CAUSE	REMEDY
<b>Temperature too hot</b>	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 <b>CLOCK-WISE</b> . 1/4 turn lowers temperature approximately 10°F. <b>DO NOT REMOVE SET SCREW.</b>
<b>Temperature not hot enough</b>	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 <b>COUNTER-CLOCKWISE</b> . 1/4 turn raises temperature approximately 10°F. <b>DO NOT REMOVE SET SCREW.</b>
<b>No heat at all</b>	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 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

**FIVE PARTS DEPARTMENT: 815 459 7500**

## CASTERS

5" rigid  
5" swivel with brake  
6" rigid  
6" swivel with brake

## HARDWARE

Door hinge, lift-off (pr.)  
Door latch, paddle latch, non-locking  
Door latch, paddle latch, locking  
Strike for above latch  
Push handle, 21.5" aluminum bar  
Spacers for push handles  
Bolts, hex head for handles  
Door gasket (by the foot)  
Bumper insert, black vinyl

## ELECTRICAL COMPONENTS

ON/OFF rocker switch, unlighted  
Blower motor, circulating, 115v  
(two, located in center of control panel)  
5" Fan blade  
Blower motor, cooling, 115v  
(located to the right)  
4.5" Fan Blade  
Pilot light, amber/green  
Thermostat  
Thermostat knob with black arrow  
Knob for thermostat  
Thermometer  
Extension Cord, 10 ft., 115v  
Heating element, 16"/500w/115v

## SHELVES, PLATE CARRIERS

Wire shelf, 22-1/4" x 21-3/4"  
Wire shelf, 24-5/8" x 24-5/8"  
Wire shelf, 22-1/4" x 33"  
Wire shelf, 24-5/8" x 37"  
Wire shelf, 22-1/4" x 44-3/8"  
Wire shelf, 24-5/8" x 49-3/8"  
Wire shelf, 22-1/4" x 54-3/4"  
Wire shelf, 24-5/8" x 61-3/4"  
J-Hook shelf support  
\*Carrier, uncovered plates, UP-8  
\*Carrier, uncovered plates, UP-10  
\*Carrier, covered plates, CP-8  
\*Carrier, covered plates, CP-10

## PART NUMBER

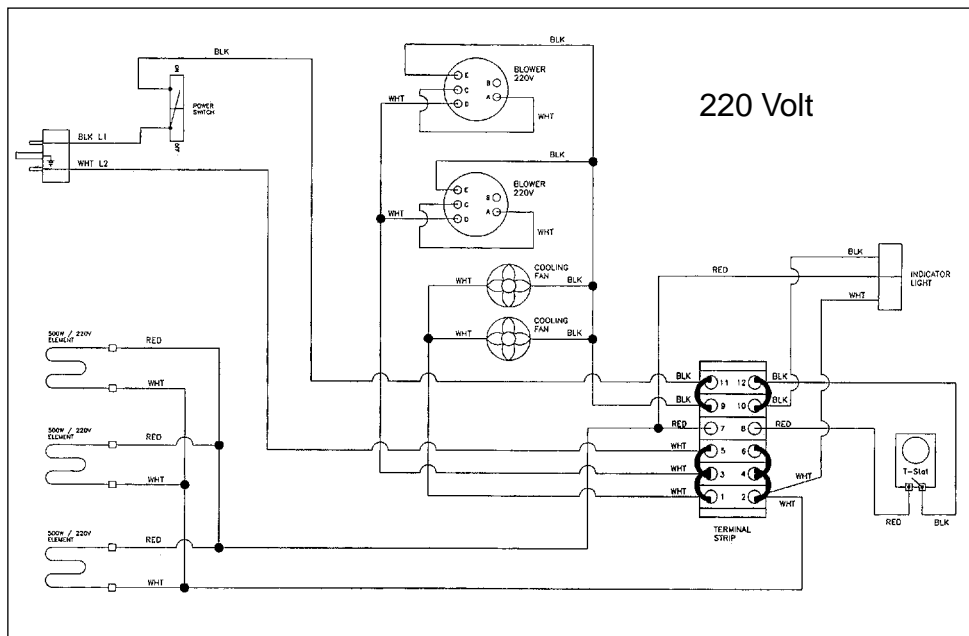
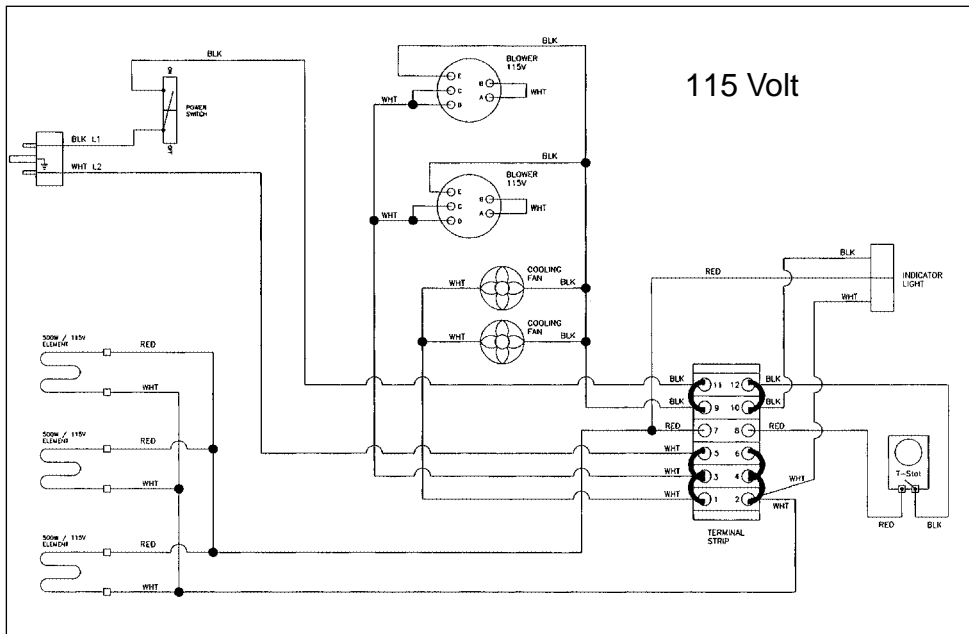
CSTR 5 R-2  
CSTR 5 SB-2  
CSTR 6 R-2  
CSTR 6 SB-2  
  
HNG L/O  
LTH PDL  
LTH PDL LK  
STK LTH 2  
HDL 21.5 AL  
SPCR125x.330  
B1/4-20x28NS  
GSKT DR  
BMPR INSERT  
  
SWH RCK E1  
MTR JK120 92  
  
BLD FAN 5B  
MTR-JK 115  
  
BLD FAN 4.58  
LT PLT A/G  
T-STAT H1  
KNB H6  
KNB H1  
T-METER H1  
[CRDSET10/115](#)  
[EL500/115A](#)  
  
SHLF P60  
SHLF P60X  
SHLF P90  
SHLF P90X  
SHLF P120  
SHLF P120X  
SHLF P200  
SHLF P200X  
CLP SHLF-J  
UP-8  
UP-10  
CP-8  
CP-10

\* Note: Carriers are not available on E-480, E-720, E-960 models, nor on any of the XL models.



# FWE DUAL-HEAT BANQUET CABINETS

## WIRING DIAGRAM



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

**FWE**  
**Parts Department:**  
815 459 7500

Errors subject to correction. All specifications  
subject to change without notice.  
© 02 Food Warming Equipment Company, Inc.

**FAX:**  
815 459 7989

# **FWE DUAL-HEAT BANQUET 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.  
© 2003 Food Warming Equipment Co., Inc.