



OPERATING INSTRUCTIONS

MOBILE HUMI-TEMP CABINETS



HEATED HOLDING CABINETS

“P” SERIES: Banquet Servers

“UHS” SERIES: Universal Servers

“TS” SERIES: Tray Servers

“PS” SERIES: Pan Servers

“TS PIZZA” SERIES:

16" Pizzas Open/Boxed/Pan

FWE MOBILE HUMI-TEMP CABINETS

***Heated Holding Cabinets:
Keep food hot, moist and “oven fresh” longer!***



**P-200
Banquet Cabinet**



UHS-12

TS-1633-14L
with optional
see-thru door



CONGRATULATIONS...

...and thank you for purchasing an FWE Mobile “HUMI-TEMP” serving 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.

FIVE MOBILE HUMI-TEMP HEATED HOLDING CABINETS

INSTALLATION AND CLEANING

SERIAL AND MODEL NUMBER

These numbers are found on the nameplate (serial tag) affixed near the electrical cord portal. Please record them in this booklet, in the space provided on page 5. 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.

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.

ELECTRICAL REQUIREMENTS AND GROUNDING

FWE HUMI-TEMP 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.

WARNING:

THE WATER PAN, AIR TUNNEL AND HEATING ELEMENT ARE **HOT** WHEN CABINET IS IN USE AND COULD CAUSE INJURY. USE CAUTION WHEN LOADING AND UNLOADING - PROTECTIVE GLOVES ARE STRONGLY RECOMMENDED.

FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS

SERVICE RECORD

Model Number _____

Serial Number _____

Date of Purchase _____

Notes:

GENERAL OPERATING INSTRUCTIONS

PREPARING THE CABINET BEFORE LOADING FOOD

- 1) PLUG CABINET INTO OUTLET, MAKING SURE THAT IT IS A PROPERLY GROUNDED POWER RECEPTACLE.** The red indicating light will come on and remain on until the unit is unplugged.
- 2) FILL THE HUMIDIFIER PAN WITH HOT WATER.** This pan is located on the inside bottom of the unit, and pulls out from the tunnel cover protecting the heating element. The entire pan is removable for ease of 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°F - 160°F should be adequate. By keeping the water pan filled and the thermostat set at @ 150°F, a normal (40%) humidity level will be achieved. **PRESS POWER SWITCH TO "ON" POSITION TO ACTIVATE HEAT.**
- 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 light goes on and off as the heating 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.

GENERAL OPERATING INSTRUCTIONS

LOAD HOT FOOD INTO A PRE-HEATED 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.

**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.**

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 CLOCK-WISE . 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 COUNTER-CLOCKWISE . 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

REPLACEMENT PARTS

Motor 115 volt
Motor 220 volt
Motor Mounting Bracket
3" fan blade
2.5" fan blade
Fan Guard
Thermometer 100°F to 220°F / 40°C to 105°C
36" Thermostat
Thermostat knob with black arrow
Indicator Light Amber/Green
Unlighted Rocker Switch
Terminal Block 3QC
Manual Control Panel with Components
Cord and Plug for 15 amp Units
Strain Relief 7N-2
Cord and Plug for 20 amp Units
Strain Relief 8P-2
Edgemount Door Latch Non-Locking
Strike for Edgemount Door Latch
Edgemount Door Hinge
Edgemount Door Hinge Cover
Heated Door Gasket (Per Foot)
Sweep for dutch door units
12.5" Push/Pull Handle
21.5" Push/Pull Handle
Push/Pull Handle Spacers
Black Vinyl Bumper Insert Only

OPTIONAL ACCESSORIES

Digital Thermometer
Food Sentry Control
Food Sentry Control Thermostat knob

CASTERS

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

Other Replacement Parts are available.

Your Model Number and Serial Number are required when requesting Parts or Service. These numbers are listed on your Serial Tag located by the power cord portal.

Part Number

MTR JK120 92
MTR JK220 93
4009
BLD FAN AL
BLD FAN 2.5B
GRD-FAN
T-METER H1
T-STAT-H1
KNB-H6 (With black arrow)
LT PLT A/G
SWH RCK E1
TRM3QC
Z-600-1014
CRDSET10/115
BSH STRN 3
CRDSET20/115
BSH STRN 4
LTH-DR
STK LTH
HNG 214
HNG COVER 214
GSKT DR
GSKT SWEEP
HDL 12.5 AL
HDL 21.5 AL
SPCR125x330
BMPR INSERT

T-MTR DIG F
CNTRL HUMI-TEMP
KNB-H7 (Without arrow)

PART NUMBER

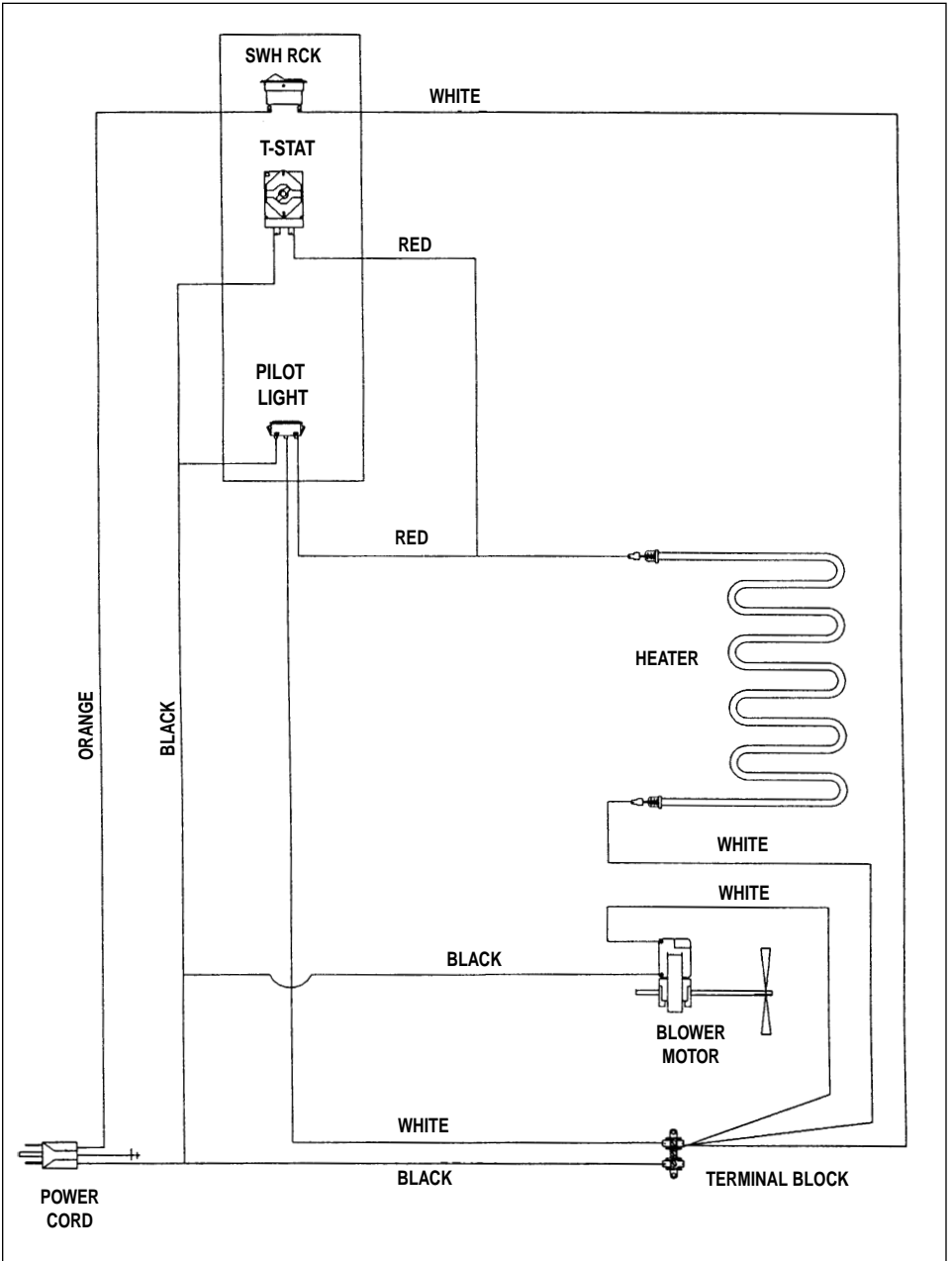
CSTR 5 R-2
CSTR 5 SB-2
CSTR 6R-5
CSTR 6SB-5

Heating Elements - Reference Electrical Data on Serial Tag

Model	Serial Tag: Watts	Volts	Heating Element	Part Number
Split Cavity	- 2100 Watt	120v	1000 Watt	EL 1000 / 115 HT
1250 Watt Standard		115v	1250 Watt	EL 1250 / 115 HT
1250 Watt Standard		220v	1250 Watt	EL 1250 / 220 HT
Upgrade 1500 Watt		115v	1500 Watt	EL 1500 / 115 HT
Upgrade 1500 Watt		220v	1500 Watt	EL 1500 / 220 HT
Upgrade 2000 Watt		115v	2000 Watt	EL 2000 / 115 HT
Upgrade 2000 Watt		220v	2000 Watt	EL 2000 / 220 HT
1500 Watt Standard		115v	1500 Watt	EL 1500 / 115 A
1500 Watt Standard		220v	1500 Watt	EL 1500 / 220 A
1600 Watt Standard		115v	1600 Watt	EL 1600-115HT-XL-28
2000 Watt Standard		115v	2000 Watt	EL 2000-115HT-XL-28
2000 Watt Standard		220v	2000 Watt	EL 2000-220HT-XL-28

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WIRING DIAGRAM



FWE MOBILE HUMI-TEMP HEATED HOLDING 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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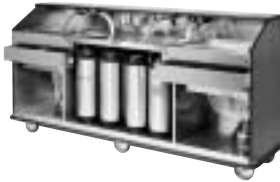
The best designed . . .
The best built . . .
The best performing units on the market!



- ◇ 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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