



# OPERATING INSTRUCTIONS

## ***MOBILE HUMI-TEMP CABINETS***



**Quick Start**  
On Page 8

Detailed  
Operating  
Manual for  
Controller  
Included  
Separately

### **OPTIONAL DIXELL CONTROLLER FOR 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.

### ***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.



# **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 the main power switch.

### **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.**

\* Please refer to dixell quick start on Page 8.

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.**

Once 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 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.**

### HEATING CONTROL:

When power is first turned on all LED's and display segments light. After the control initializes, the green thermometer bulb blinks. When the heating element is turned on the green thermometer bulb symbol stops blinking. It completely turns off when the temperature set point is reached and the heating element is turned off. This cycle continues to maintain the box temperature while actual box temperature is displayed.



Figure 4 = display layout

\* Note: The heating system fans will run constantly except when power is turned off.

### HOW TO SEE THE SETPOINT (BOX TEMPERATURE CUT-OUT)

1. Push and immediately release the **SET** key: the display will show the set point value.
2. Push and immediately release the **SET** key or wait 5 seconds to display the probe value (actual box temperature) again.

### HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the Set point value.
2. The value of the set point will be displayed and the °C or °F LED indicator starts blinking.
3. To change the Set value push the **UP** or **DOWN** arrows within 10 seconds.  
To memorize the new set value push the set key again or wait 10 seconds.



# 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  
Probe for Dixell controllers, **JZ**  
Wire Harness

### 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 LE1  
**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  
CNTRL PROBE **JZ**  
WR HARNESS **XR01**

### OPTIONAL ACCESSORIES

Digital Thermometer  
Dixell **XR01CX** Controller, **JZ** (HOT)

T-MTR DIG F  
CNTRL **JZ**

### CASTERS

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

### PART NUMBER

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

*Other Replacement Parts are available.*

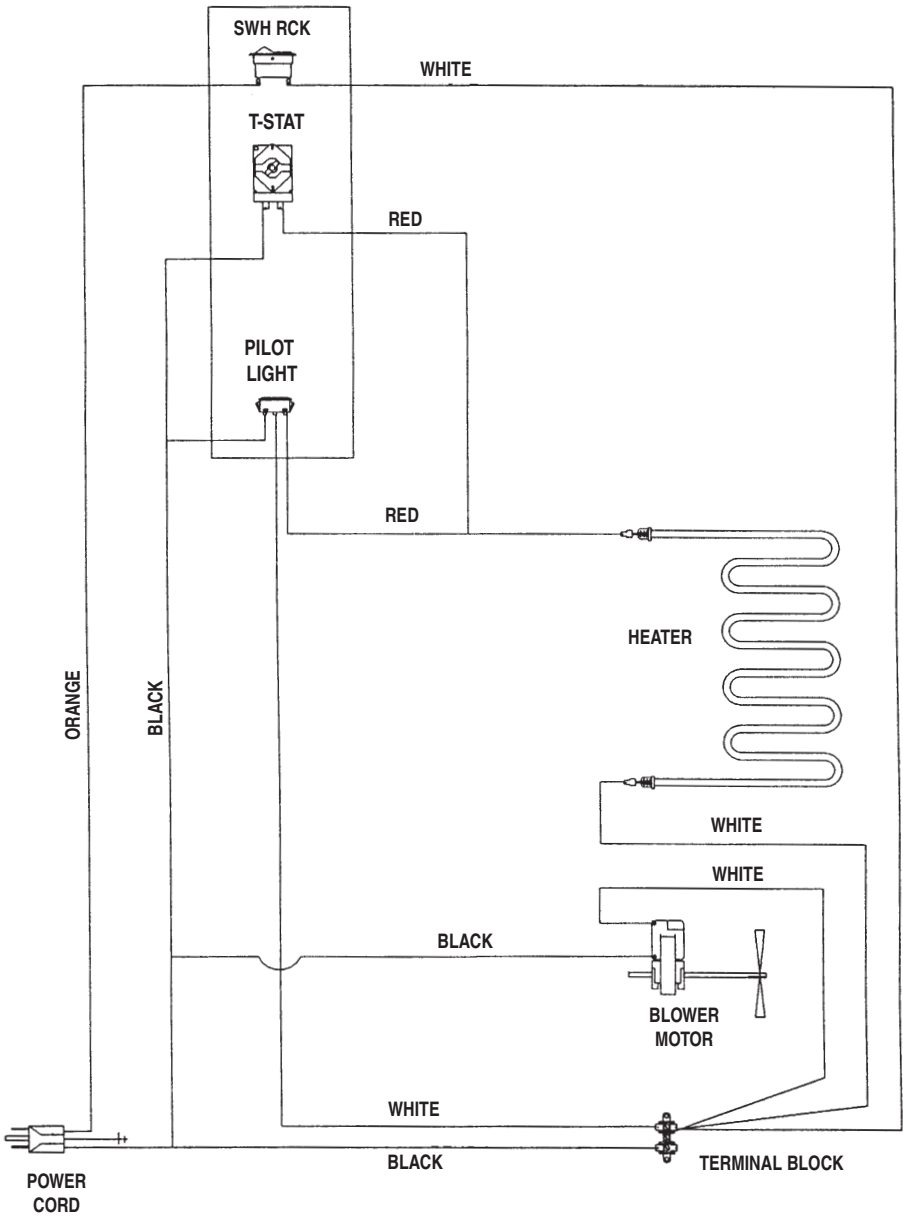
*Your Model Number and Serial Number are required when requesting Parts or Service. These numbers are listed on your Serial Tag located by the power cord portal.*

### 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

# FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS

## 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.

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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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