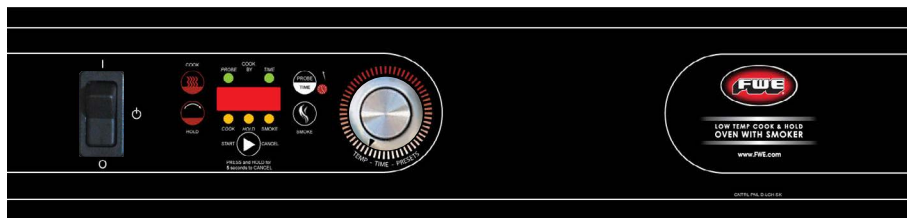





OPERATING INSTRUCTIONS

Original Instructions

COOK & HOLD SMOKER OVEN



INTERNATIONAL/DOMESTIC
LCH-SK-G2 SERIES

 **Caution:** Read the instructions before using the machine.

WARNING SYMBOLS AND EXPLANATIONS

WARNING SYMBOLS *



To indicate hazards arising from dangerous voltages



To identify the terminals which, when connected together, bring the various parts of an equipment or of a system to the same potential.



To identify the terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode



To indicate that the marked item can be hot and should not be touched without taking care



To indicate the "ON" condition for a part of equipment



To indicate the "OFF" condition for a part of equipment



To indicate the stand-by or preparatory state for a part of equipment



To indicate maximum fill level



To indicate minimum water level

***Symbols will vary from unit to unit.**

FWE COOK & HOLD SMOKER OVEN

CASTER WEIGHT LIMIT AND SERVICE

SEE SHIPPING LABEL FOR CASTER SIZE

CASTER DESCRIPTION	MAX WEIGHT
2" GREY RUBBER CASTER, SWIVEL W/BRK	34Kg
CASTER 2" RIGID	68Kg
CASTER 3" RIGID	68Kg
CASTER 3.5" RIGID HEAVY DUTY	113Kg
CASTER 4X2" EZ ROLL RIGID POLYBLUE	272Kg
CASTER 5" RIGID HEAVY DUTY	124Kg
CASTER 5" RIGID SUPER DUTY	226Kg
CASTER 5" SWIVEL BRAKE RB GRS FIT Poly	340Kg
CASTER 5" RIGID EZ ROLL POLY	362Kg
CASTER 5" SWIVEL BRAKE EZ ROLL POLY	362Kg
CASTER 6" RIGID HEAVY DUTY	158Kg
CASTER 6" RIGID SUPER DUTY	272Kg
CASTER 6" SWIVEL BRAKE EZ ROLL POLY	453Kg
CASTER 6" RIGID EZ ROLL POLY	453Kg
CASTER 8" PNEUMATIC RIGID	113Kg
CASTER 8" RIGID HEAVY DUTY	226Kg
CASTER 8" RIGID SUPER DUTY	272Kg
CASTER 8" SWIVEL BRAKE EZ ROLL POLY	544Kg
CASTER 8" RIGID EZ ROLL POLY	544Kg

Improper use of this machine can result in injury and/or death.

A schedule should be put in place for inspections and preventative maintenance.

New users should be properly trained in the use of this equipment.

No special protective equipment is required to operate this unit.

Unplug unit before servicing.

IN THE EVENT OF ACCIDENT OR BREAKDOWN - UNPLUG UNIT.

**FOR SERVICE INQUIRIES PLEASE CALL
FWE SERVICE - 800-222-4393**



FWE COOK & HOLD SMOKER OVEN

WARNINGS AND CLEANING CARE

ELECTRICAL REQUIREMENTS AND GROUNDING

For U.S. and Canada Models:

The amperage of your cabinet is stamped on the name plate serial tag attached to the unit. FWE models are equipped with a grounded cord plug for your protection against possible shock hazards. Be sure to plug only into a properly grounded 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.

For International Models:

May be shipped with no cord or plug

Contact qualified service personnel for cord and plug installation.

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

WARNING: ONLY A QUALIFIED SERVICE PERSONNEL WILL REMOVE, REPAIR OR REPLACE ELECTRICAL COMPONENTS OR WIRING.

BE SURE THAT MODEL IS UNPLUGGED FROM ELECTRICAL SOURCE BEFORE REMOVING CONTROL PANEL, MOVING, CLEANING, OR SERVICING UNIT.

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 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.

INTENDED USE AND REQUIREMENTS

This unit is to be used for cooking only.

Unit must be installed level.

FWE COOK & HOLD SMOKER OVEN



CONGRATULATIONS...

...and thank you for purchasing an FWE Cook & Hold Smoker Oven. 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

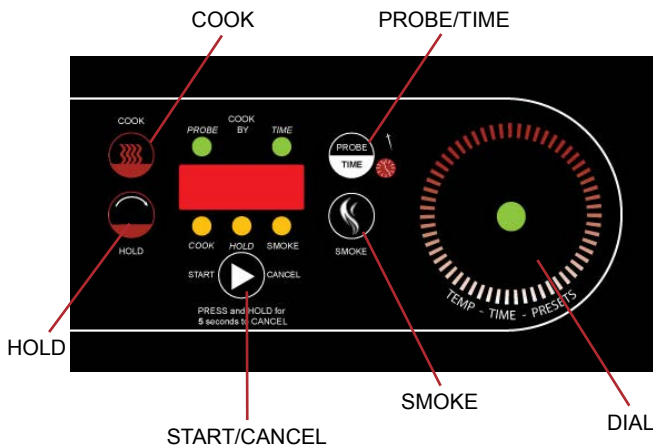
These numbers are found on the nameplate (serial tag) affixed near the electrical cord portal. Please record them in this booklet, in the space provided on page 14. When calling in regards to service, you will need to provide this information. The voltage and amperage of the unit are also stamped on 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.

FWE COOK & HOLD SMOKER OVEN






GENERAL OPERATING INSTRUCTIONS



TO COOK MANUALLY BY PROBE

- Press **COOK** 
- Rotate Dial to Oven Temp Set Point
- Press **PROBE/TIME**  1X to select Cook By Probe
- Rotate Dial to Probe Temp Set Point
- Press **HOLD** 
- Rotate Dial to Hold Temp Set Point
- Press **START/CANCEL**  to begin preheat cycle
- Load food after 'rdY' is displayed
- Press **START/CANCEL**  to begin cooking cycle








TO COOK MANUALLY BY TIME

- Press **COOK** 
- Rotate Dial to Oven Temp Set Point
- Press **PROBE/TIME**  2X to select Cook By Time
- Rotate Dial to Cook Time
- Press **HOLD** 
- Rotate Dial to Hold Temp Set Point
- Press **START/CANCEL**  to begin preheat cycle
- Load food after 'rdY' is displayed
- Press **START/CANCEL**  to begin cooking cycle







FWE COOK & HOLD SMOKER OVEN

GENERAL OPERATING INSTRUCTIONS



TO COOK MANUALLY BY TIME AND SMOKE

- Press **COOK** 
- Rotate Dial to Oven Temp Set Point
- Press **PROBE/TIME**  2X to select Cook By Time
- Rotate Dial to Cook Time
- Press **HOLD** 
- Rotate Dial to Hold Temp Set Point
- Press **SMOKE** 
- Rotate Dial to Smoke Time
- Press **START/CANCEL**  to begin preheat cycle
- Load food after 'rdY' is displayed
- Press **START/CANCEL**  to begin cooking cycle
- To bypass Preheat, press **START/CANCEL**  again

TO COOK MANUALLY BY PROBE AND SMOKE

- Press **COOK** 
- Rotate Dial to Oven Temp Set Point
- Press **PROBE/TIME**  1X to select Cook By Probe
- Rotate Dial to Probe Temp Set Point
- Press **HOLD** 
- Rotate Dial to Hold Temp Set Point
- Press **SMOKE** 
- Rotate Dial to Smoke Time
- Press **START/CANCEL**  to begin preheat cycle
- Load food after 'rdY' is displayed
- Press **START/CANCEL**  to begin cooking cycle

TO COOK MANUALLY WITH NO TIME OR PROBE CONTROL



- Press **COOK** 
- Rotate Dial to Cook Temp Set Point
- Press **START/CANCEL**  to begin cooking cycle - display shows oven set temp.

NOTE: Unit must manually be canceled or shut off to end cook cycle.

FWE COOK & HOLD SMOKER OVEN



GENERAL OPERATING INSTRUCTIONS

TO COLD SMOKE

- Press **SMOKE**  Display shows “ -- ”
- Rotate Dial to set Smoke Time
- Press **START/CANCEL**  to begin cold smoke

NOTE: Decimal point in right-most 7-segment display will be lit to indicate smoke element has been activated.

TO ADD SMOKE TO ANY COOK CYCLE

- Press and hold the **SMOKE**  button for 5 seconds. Set desired smoke time
- Rotate Dial to set Smoke Time
- Press **START/CANCEL**  to start





NOTE: This overrides a smoke cycle in process or may add the desired smoke time.

If the probe temperature or cook time expires during this addition, the smoke will be canceled and hold will be initiated.

TO CANCEL ANY COOK CYCLE

- Press and hold **START/CANCEL**  for 5 seconds

NOTE (applies to all cooking modes):


- Display will alternate between ‘PrHE’ and ‘Actual Temp’ until ‘rdY’ is displayed
- To display Set and Actual temperatures, Press **COOK**  The display shows “Set” for 1 second, then the oven set temp for 2 seconds, followed by “Act” for 1 second, then the actual oven temp for 2 seconds, then return to the original display. If there is no set point, the display will show “ - ” in place of the set temperature.
- To display Set and Actual Probe temperatures during preheat, ready and cook states, press **PROBE**  The display shows “Set” for 1 second, then the set probe temp for 2 seconds, then returns to the original display.
- To display Set Cook Time during preheat, ready and cook states, press **PROBE**  The display shows “Set” for 1 second, then the set cook time for 2 seconds, then returns to the original display.
- To display Set Hold Temp, press **HOLD**  The display shows “Set” for 1 second, then the hold set temp for 2 seconds. If hold was not programmed, the default hold set temp of 160°F (71°C) will be shown.

NOTE: this function is inoperable in manual cook preheat, manual cook ready and manual cook.



FWE COOK & HOLD SMOKER OVEN

GENERAL OPERATING INSTRUCTIONS

TO SET °F/°C UNITS

- Power on while pressing **START/CANCEL** 
- Turn dial clockwise to select °F or counterclockwise to select °C







TO COOK BY PRESETS

- Press and hold **COOK**  for 2 seconds
- Dial preset selection (PrE1 - PrE8)
- Press **START/CANCEL**  to begin cooking by preset

DEFAULT PRESETS (EDITABLE):

No:	Smoke	Oven Temp.	Cook Time	Probe Temp.	Hold Temp.
1	NONE	190°F / 88°C	NONE	130°F / 54°C	140°F / 60°C
2	4:00	225°F / 107°C	NONE	180°F / 82°C	155°F / 68°C
3	2:00	350°F / 177°C	NONE	160°F / 71°C	150°F / 66°C
4	2:00	NONE	NONE	NONE	NONE
5	NONE	190°F / 88°C	6:00	NONE	140°F / 60°C
6	4:00	225°F / 107°C	8:00	NONE	155°F / 68°C
7	2:00	350°F / 177°C	3:00	NONE	150°F / 66°C
8	2:00	225°F / 107°C	6:00	NONE	150°F / 66°C

TO EDIT PRESETS

- To edit a preset, from idle press and hold the **COOK**  for 5 seconds
- After 2 seconds, display will show "PrE1" and after 5 seconds, the display will flash indicating programming mode
- Rotate dial to show the desired program to edit and press the **SMOKE** 
- The display shows current value
- Rotate dial to obtain the desired value (00:00 is off)
- Press **COOK**  to display the current oven temperature
- Adjust as desired (for cold smoke, set to "oFF"), if set to off, no other settings will be available
- If oven temp is not Off, press **PROBE/TIME**  once to set probe temperature or twice to set time.
- If pressed twice, the probe will be canceled and time will override. As above, the current value will be displayed and adjust to the desired value.
- Press **HOLD**  and adjust as above
- Press the **START/CANCEL**  to save the preset and return to idle

FWE COOK & HOLD SMOKER OVEN

SMOKE DRAWER

SMOKE DRAWER

- **PRESOAK** the wood chips in water (or liquid of choice). The chips should be covered completely with liquid for a **minimum of 2 hours** prior to using them.
- Shake off any excess water.
- Fill **smoke drawer** according to desired smoke setting.
- Close **smoke drawer**.



SMOKE FLAVOR INTENSITY CHART

1 HOUR LIGHT	2 HOURS NORMAL	4 HOURS STRONG	4+ HOURS EXCESSIVE						
SWEETNESS	WOODSY	NUTTY	SPICY	HARDY	ROBUST	PUNGENT	BITTER	HARSH	OVER-POWERING

SMOKE SETTING		CHIPS	APPLICATION
LIGHT SMOKE FLAVOR	1 HR	fill 1/4 of compartment	Subtle smoke flavor: for foods that absorb smoke easily such as cheese or delicate fish
NORMAL SMOKE FLAVOR	2 HR	fill 1/2 of compartment	Standard smoke flavor: for every day items such as chicken, turkey, salmon, etc.
EXTENDED SMOKE FLAVOR	4 HR	fill full compartment	Robust smoke flavor: for distinct smoky flavor in pulled pork, beef, lamb, brisket, etc.

Please note that smoke may vary due to amount of wood chips and the soak time of wood chips. Smoke will maintain in the unit for multiple hours if not released through the door. Food product will not stop absorbing this smoke until the smoke is released or the product is removed.

FWE COOK & HOLD SMOKER OVEN

WOOD CHIPS & FOOD SAFETY

WOOD CHIP FLAVORS

WOOD	SMOKED FLAVOR RESULTS	APPLICATION
APPLE	-Slightly sweet but dense, fruity smoke flavor -The strongest flavor of all fruit-woods	Beef, poultry, game birds, pork (particularly ham)
CHERRY	-Slightly sweet, fruity smoke that is great with poultry -This smoke is a mild, sweet, fruity smoke, which gives a rosy tint to light-colored meats.	Good with all meats
HICKORY	-Sweet to strong, heavy bacon flavor -The most common hard wood used -These chips must be soaked for 1-2 hours to prevent a bitter taste .	Pork, ribs, hams, poultry, beef

DISCLAIMER

Food safety is of paramount importance in any kitchen and proper steps should always be taken to assure “Safe Food Practices.” As a helpful guide, FWE has compiled the following information for your review and use. Though the information in this guide is deemed reliable and up-to-date, food safety is always being updated. This information should be used with a complete, ongoing safety program (HACCP, Food Safety Course), and in accordance with your local health department.

DISCLAIMER: The information provided in this booklet has been compiled from sources and documents deemed to be reliable and represent the best judgment of Food Warming Equipment Company, Inc. The accuracy of the information is not guaranteed, however, nor is any responsibility assumed or implied by FWE for any damage or loss resulting from inaccuracies, errors or omissions. Food safety laws change frequently and may vary by city, county or country. Food Service operators and Consultants are urged to keep information of all regulations and safe food practices as well as developed food safety-related policies and procedures as part of their commitment to employee and customer safety. Use the advice and guidance of legal counsel. This booklet is not intended to provide legal advice.

FWE COOK & HOLD SMOKER OVEN

FOOD SAFETY

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.

Food and public health dangers can be avoided with proper food handling, storage, cooking (rethermalizing) and holding methods. The key to food-borne illness prevention is constant monitoring of food temperatures (both storage and internal).

SEVEN STEP HACCP FOOD GUIDELINES

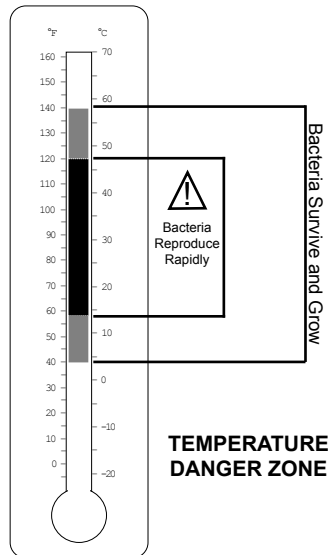
HACCP is a Food Safety Program that is an effective tool for safety and quality of food, from processing, receiving, storage, cooking, holding and serving. By definition, HACCP is:

“HAZARD ANALYSIS CRITICAL CONTROL POINT”

Effective use of HACCP Guidelines will assure food protection. There are seven (7) steps in HACCP:

- 1. Assessment**
- 2. Steps or points of control**
- 3. Failure mode analysis**
- 4. Employee procedures**
- 5. Corrective action**
- 6. Record keeping**
- 7. Verification**

There are twelve (12) common conditions that support the growth of bacteria in food. Thus, all twelve (12) critical control points should be monitored to assure food safety.



FWE COOK & HOLD SMOKER OVEN

FOOD SAFETY

CRITICAL CONTROL POINTS TO ELIMINATE BACTERIA - Table A

CRITICAL POINT	MONITORED TEMPERATURE	MONITORED TIME
1. Receive food	less than 40°F (5°C)	
2. Dry - Storage	50°F (10°C) to 70°F (21°C) with 50% - 60% relative humidity	
3. Store refrigerated food	best: 35°F (2°C), or less than 40°F (5°C)	within 7 days max
4. Store deep-chill food	26°F (-3°C) to 32°F (0°C)	
5. Store frozen food	less than 0°F (-18°C)	
6. Thaw food	less than 40°F (5°C) or under water 70°F (21°C) or lower	within 2 hours
7. Prepare food ¹	generally less than 50°F (10°C)	
8. Cook food	proper internal temperature*	
9. Hold food	hot food greater than 140°F (54°C) cold food less than 40°F (5°C)	
10. Serve food	hot food greater than 140°F (54°C)** cold food less than 40°F (5°C)**	
11. Cool food and leftover food - Two proper cooling methods [a] and [b]	[a] maximum 6 hours, broken down as: • from 140°F (60°C) to 70°F (21°C) • from 70°F (21°C) to 41°F (5°C) or below [b] cooled to 41°F (5°C) or lower	2 hours or less 4 hours or less within 4 hours or less
12. Retherm leftover food	minimum 165°F (74°C) or 15 seconds	within 2 hours

¹ Depends upon product.

* Must pass from 40°F (5°C) through 140°F (60°C) in 2 hours or less.

** Serve or discard all food within four (4) hours from the time it was removed from temperature control.

FWE COOK & HOLD SMOKER OVEN

ADJUSTABLE TRAY SLIDES EQUIPPED ON SOME MODELS.



Some 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 provide bottom support of trays, pans, or shelves.

Model Number _____

Serial Number _____

Date of Purchase _____

Notes:

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.

FWE COOK & HOLD SMOKER OVEN

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 judgment, 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 judgment, 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, re-installation 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 judgment 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.



FWE Parts Department:
www.FWEparts.com
Order Hotline: 800-222-4393



FOOD WARMING EQUIPMENT COMPANY, INC.

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

5599 HWY. 31 W. Portland, TN 37148
800.222.4393 | 815.459.7500 | Fax: 815.459.7989
www.FWE.com | sales@fwe.com

