



OPERATING INSTRUCTIONS

ORIGINAL INSTRUCTIONS

TOP MOUNT HEAT SYSTEMS



INTERNATIONAL/DOMESTIC

UHST SERIES

TST SERIES

PST SERIES

BT SERIES



Caution: Read the
instructions before
using the machine.

FWE TOP MOUNT HEATED HOLDING CABINETS

WARNING SYMBOLS

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

FWE TOP MOUNT HEATED HOLDING CABINETS

INSTALLATION

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 TOP MOUNT HEATED HOLDING CABINETS

WARNING AND CLEANING CARE

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.

FWE TOP MOUNT HEATED HOLDING CABINETS REQUIREMENTS

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 QUALIFIED SERVICE PERSONNEL SHOULD 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.

INTENDED USE AND REQUIREMENTS

This unit is to be used for warming only.

Unit must be installed level.



FWE TOP MOUNT HEATED HOLDING



CONGRATULATIONS...

...and thank you for purchasing an FWE Top Mount Heated Holding 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 12. 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.

FWE TOP MOUNT HEATED HOLDING CABINETS

GENERAL OPERATING INSTRUCTIONS

PREPARING THE CABINET BEFORE LOADING FOOD

1) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE. If your unit has an illuminated switch, it will illuminate when turned on.

2) SELECT A TEMPERATURE SETTING. For most foods, a holding temperature of 150°F - 160°F (65.6°C to 71°C) should be adequate. The cycling light indicates the heating element is on.

3) PRE-HEAT CABINET FOR 20-30 MINUTES.

When the cycling light goes off, the unit has reached the temperature which you selected. However, for best results, allow cabinet to fully pre-heat for 20-30 minutes. Load with your HOT foods. Plates may be heated in the cabinet before dish up, but this will require extra pre-heating time.

Pre-heat times depend on the size of your cabinet. Adjust your pre-heat time according to the size of your cabinet and the length of your transport 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.

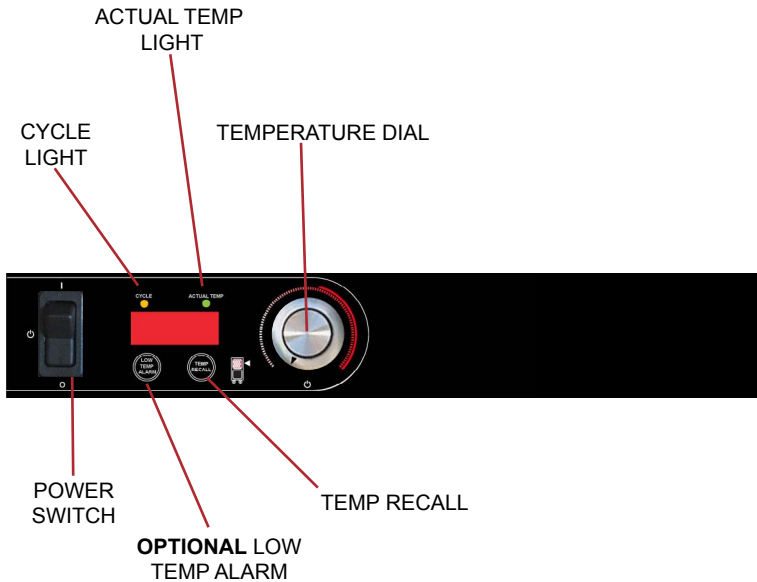
LOAD HOT FOOD INTO A PRE-HEATED CABINET

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 - Before moving the cabinet, keep it plugged in and wait until the 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 the thermostat will re-activate and automatically hold your pre-selected temperature.

FWE TOP MOUNT HEATED HOLDING CABINETS

CONTROL PANEL



TO SET °F / °C SCALE

- The factory default is °F
- To change, turn the knob to **OFF** (detent location) and turn Power "**○**"
- Turn Power "**I**" while holding the '**TEMP RECALL**' button, the control will show '0C' or '0F' for 3 seconds to verify selection and then return to displaying **OFF**
- Repeat to toggle to the other units
Note: With a power fail, factory test, etc, the control will retain the 0C or 0F setting selected by the user when the power is restored.

CHANGING TEMPERATURE SCALE FROM °F to °C

1. Turn knob to OFF and turn rocker switch "**○**".
2. Turn rocker switch "**I**" while pressing the "TEMP RECALL". Repeat to toggle from °F to °C

FWE TOP MOUNT HEATED HOLDING CABINETS

OPTIONAL LOW TEMP ALARM

LOW TEMP ALARM OPERATION*

Unit has an optional “**Low Temp Alarm**” operation, allowing the operator to have an audible and a visual indicator that the heated cabinet temperature falls below the "Low Temperature" set point for more than **two (2) minutes**.

1) **Adjust Set Point:** Press and hold “**Low Temp Alarm**” for **six (6) seconds**. Rotate dial to desired set point between “**⬇**” and from 90°F (32°C) and 190°F (88°C). Display will beep and show "LTA" for two (2) seconds release button to accept adjustment. When the internal cabinet temperature falls below the desired "Set Point" for more than **two (2) minutes**, the audible and visual alarm will alert you to this condition.

2) **Recall Set Point:** Press "**LOW TEMP ALARM**" key. Display shows LTA set point for three seconds then reverts to normal display.

3) **Acknowledge:** Press any key to cancel beeping. For Every **ten (10) seconds**, the display will show LTA for **one (1) second** until temperature increases above LTA set point.

Note: *The Low Temp alarm will auto-reset once Oven Setpoint is reached again. The idea is if the user has perhaps left the door open, the LTA alarm sounds to remind them to close it, with the user pressing either key to stop the beeping. Once the door is closed and the oven temperature rises again to oven setpoint, the control re-enables the LTA alarm in case the user fails to close the door again.*

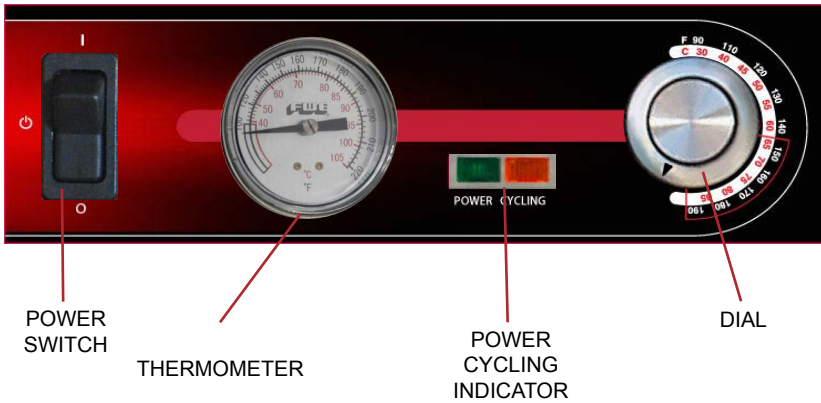
4) **Disable:** Follow the adjustment steps above. A rotation of the dial "down" below 90°F (32°C) turns the alarm feature off.

***LOW TEMP ALARM DOES NOT COME STANDARD WITH HLC UNIT SERIES BUT IS AN OPTIONAL FEATURE**



FWE TOP MOUNT HEATED HOLDING CABINETS

NORTH AMERICAN ELECTRONIC CONTROL & MANUAL CONTROL INSTRUCTIONS



POWER ON AND SET TEMPERATURE

- Turn Power " I "

Note: The green power cycling indicator light will turn on

- Rotate Dial to desired **SET POINT**.
- The unit will begin preheating to the temperature **SET POINT**

Note: When the element is on, the orange power cycling indicator light will turn on

PREHEAT

- When the cabinet is preheated, the orange power cycling indicator will turn off and will remain off until cabinet begins its next cycle

FWE TOP MOUNT HEATED HOLDING CABINETS ***TRAY SLIDES INSTRUCTIONS***

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.

FWE TOP MOUNT 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 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.

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

