



# OPERATING INSTRUCTIONS

## ORIGINAL INSTRUCTIONS

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



#### **"ETC-1826-HD" SERIES:**

Non-Insulated 18"x26" Tray Server

#### **"ETC-UA-HD" SERIES:**

Non-Insulated Universal Server

#### **"P" SERIES:**

Banquet Servers

#### **"PS" SERIES:**

Pan Servers

#### **"TS" SERIES:**

Tray Servers

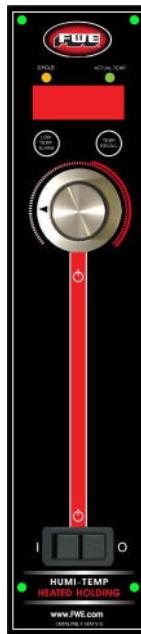
#### **"TS PIZZA" SERIES:**

Up to 18" Pizzas

Open/Boxed/Pan

#### **"UHS" SERIES:**

Universal Servers



INTERNATIONAL/DOMESTIC

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

# **FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **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



To indicate moisture settings



To indicate heat settings

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

# **FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **CASTER WEIGHT CHART AND SERVICE INFORMATION**

### **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 4" x 2" 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 MOBILE HUMI-TEMP 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 MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **WARNING 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 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.**

### **INTENDED USE AND REQUIREMENTS**

This unit is to be used for warming only.

Unit must be installed level.

# MOBILE HUMI-TEMP CABINETS



**HEATED HOLDING  
CABINETS WITH  
ADJUSTABLE TRAY  
SLIDES**



**HEATED HOLDING  
PIZZA CABINETS  
FOR BOXES, TRAYS,  
SHELVES, AND PANS**



**HEATED HOLDING  
BANQUET CABINETS  
WITH SHELVES**

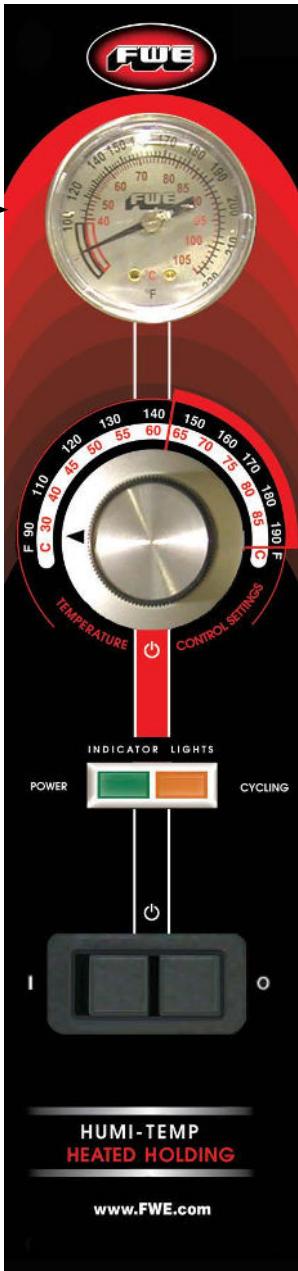
# FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS

## MANUAL CONTROL PANEL

Thermometer →

**Minimum and Safety Recommended Settings:**

**AIR TEMPERATURE SETTING:**  
**160°F / 71°C**



Air Temperature  
"HEAT"  
Control Dial

Heat Cycling Light

Main Power  
Rocker Switch

# FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS

## ELECTRONIC CONTROL PANEL

Heat Cycling Light →

Optional  
Low Temp Alarm →

CYCLE      ACTUAL TEMP

LOW TEMP ALARM

TEMP RECALL



Air Temperature  
"HEAT"  
Control Dial

### ° F to °C Temp Units

1. Turn "HEAT" knob to OFF and turn rocker switch OFF.
2. Turn rocker switch ON while pressing and holding the "TEMP RECALL".

Repeat to toggle from °F to °C

← Temp Recall Button

Air Temperature  
"HEAT"  
Control Dial

← Main Power  
Rocker Switch

HUMI-TEMP  
HEATED HOLDING

www.FWE.com

CNTRL PNL T-STAT V-6

# **FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **GENERAL OPERATING INSTRUCTIONS**

### **LOW TEMP ALARM OPERATION**

Unit has a built in "Low Temp Alarm", 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 **six (6) minutes**.

1) **Adjust Set Point:** Turn unit on and rotate knob to off position. Then hold the "Low Temp Alarm" button for roughly six seconds until the LTA is displayed on screen, release LTA button and adjust knob to desired LTA setting. Once correct setting is displayed press the LTA button to confirm. Unit will beep once LTA will be displayed then the word "ON" then set LTA temperature. When the internal cabinet temperature falls below the desired "Set Point" for more than **six (6) 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.

# **FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **INSTALLATION**

### **CONGRATULATIONS...**

...and thank you for purchasing a Mobile Humi-Temp 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 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 MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **GENERAL OPERATING INSTRUCTIONS**

### **PREPARING THE CABINET BEFORE LOADING FOOD**

**1) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE.** Press the “ **I / O** ” rocker switch to the “ **I** ” position.

**2) ADD HOT WATER TO THE PAN.**

Add hot water into the pan prior to heating the cabinet. This will allow the heating system to condition cabinet and add humidity.

**NOTE:** If **Dry** heat is desired (no humidity), simply drain the water out of the pan.

It is not necessary to remove the pan to add water. Amount of water required depends on start-up time, length of proofing and level of humidity desired.

**3) PRE-HEAT THE CABINET.** Turn on the rocker switch to the “ **I** ” position. Adjust air temperature heat control dial to desired setting. Allow approximately 15-30 minutes of pre-heat time. The door should be kept tightly closed during this procedure to obtain the optimum environment.

For most foods, a minimum holding temperature of 160°F (71°C) should be adequate.

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.

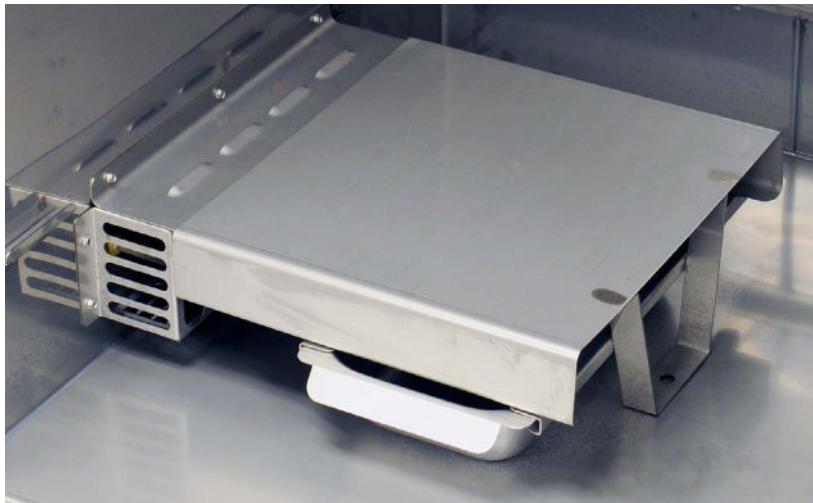
**NOTE:** The amber light goes on and off as the heating element cycles on and off. Plates may be heated in the cabinet before dish-up, but this will require extra pre-heat time.

**5) LOAD THE CABINET** with your product as quickly as possible. To maintain the best conditions, the door should be tightly closed when not loading the cabinet, and remain closed until serving.

**AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET!**

# **FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **HUMI-TEMP WATER PAN AND AIR TUNNEL**



### **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**

## **CABINET COMPONENTS**

### **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.

### **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 MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **NOTES**

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

***Date of Purchase*** \_\_\_\_\_

## **Notes:**

**CAUTION: HOLDING FOOD AT TEMPERATURES  
OF LESS THAN 140°F (60°C) MAY BE DANGEROUS.  
TEMPERATURES UNDER 140°F (60°C) PROMOTE THE GROWTH  
OF HARMFUL BACTERIA AND TOXINS IN SOME FOODS.**

# **FWE MOBLIE 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 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 Sellers 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](http://www.FWE.com) | [sales@fwe.com](mailto:sales@fwe.com)

