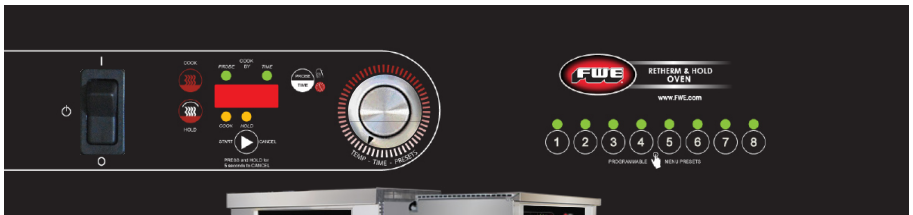




OPERATING INSTRUCTIONS

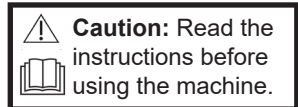
RE THERMALIZATION AND HOLDING OVENS

WITH 8-BUTTON KEYPAD



RH SERIES
RH-B SERIES
RH-RB SERIES

INTERNATIONAL/DOMESTIC



FWE RETHERMALIZATION AND HOLDING OVENS

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* RETHERMALIZATION AND HOLDING OVENS**

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**

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 RETHERMALIZATION AND HOLDING OVENS 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 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.

INTENDED USE AND REQUIREMENTS

This unit is to be used for Cooking only.

Unit must be installed level.



FWE RETHERMALIZATION AND HOLDING OVENS

Thank you... for purchasing an FWE Rethermalization Holding 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 oven.



READ BEFORE OPERATING!

IMPORTANT: Your **Manufacturer Registration Card** must be returned within 30 days after initial delivery to activate the warranty.

IMPORTANT: Foods must be heated from a refrigerated state (38°F - 41°F) only, **NOT** frozen, for units to operate effectively.

IMPORTANT: Unit should preheat for 45 minutes before loading any foods to operate effectively.

SERIAL AND MODEL NUMBER

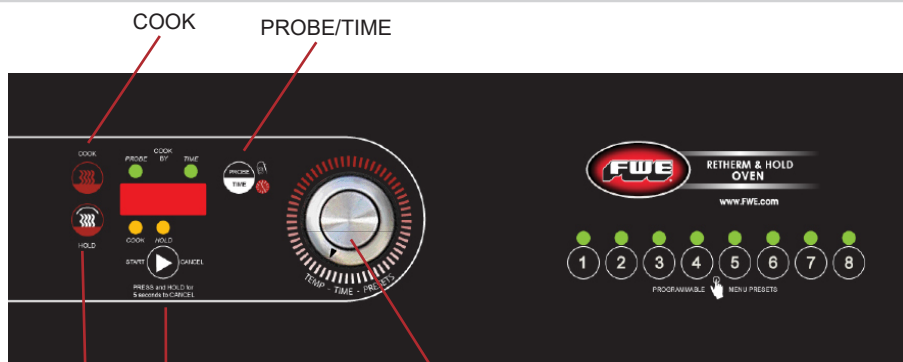
These numbers are found on the nameplate (serial tag) affixed near the electrical cord portal. Please record them in this booklet, in the space provided on page 14. When ordering parts and/or service, you will need to provide this information. The voltage and amperage of the unit are also stamped on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

UNPACKING

After uncrating your oven, remove all tape and padding which held all doors, shelves, racks, cord, etc., in place during shipment.






FWE RETHERMALIZATION AND HOLDING OVENS

GENERAL OPERATING INSTRUCTIONS








Please allow unit to preheat at least 45 minutes to operate effectively!

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 RETHERMALIZATION AND HOLDING OVENS


GENERAL OPERATING INSTRUCTIONS

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.





TO VIEW HOLD TIME

- Press and hold the **HOLD** , hold time will be displayed in a count up timer until released.


TO CANCEL ANY COOK CYCLE

- Manual Cook - Press and hold **START/CANCEL**  for 3 seconds, control beeps 3x displays "----"
- Preset Cook - Press and hold **START/CANCEL**  for 3 seconds, control beeps 3x and displays the selected "Pr#". After 5 seconds without a key press, the control returns to idle mode and displays "----". All LED's turn OFF.

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.


TO SET °F/°C UNITS

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

***FWE* RE THERMALIZATION AND HOLDING OVENS**

GENERAL OPERATING INSTRUCTIONS


TO COOK BY PRESETS

- Press and release keypad button (1-8) to select a preset.
- (Pr01 - Pr08) is displayed with corresponding LED turned ON.
- Press **START/CANCEL**  to begin cooking by preset
- If no key is pressed after 5 seconds, the control returns to idle mode and displays “-----”

DEFAULT PRESETS (EDITABLE):

No:	Smoke	Oven Temp.	Cook Time	Probe Temp.	Hold Temp.
Pr01	NONE	190°F / 88°C	NONE	130°F / 54°C	140°F / 60°C
Pr02	NONE	225°F / 107°C	NONE	180°F / 82°C	155°F / 68°C
Pr03	NONE	350°F / 177°C	NONE	160°F / 71°C	150°F / 66°C
Pr04	NONE	190°F / 88°C	NONE	165°F / 74°C	160°F / 71°C
Pr05	NONE	190°F / 88°C	NONE	165°F / 74°C	160°F / 71°C
Pr06	NONE	225°F / 107°C	6:00	NONE	145°F / 63°C
Pr07	NONE	350°F / 177°C	8:00	NONE	155°F / 68°C
Pr08	NONE	225°F / 107°C	6:00	NONE	155°F / 68°C


TO EDIT PRESETS

- To enter the edit mode, press and hold ANY keypad button (1-8) or ANY cook function button (“Cook”, “Hold”, or “Probe/Time”) for 4 seconds to enable editing of ALL cook functions within the selected preset #. Edit mode entry will be indicated by a 1 second beep, then control will alternate displaying “edit” and “Pr#” for 1 second each
- Press and release any cook function button, current set value will be displayed along with the associated LED, Rotate encoder dial to change set value and repeat as necessary for remaining cook functions - **(No auto save, must save changes manually)**
- After 5 seconds without a key press or encoder dial rotation, the control beeps for 1 second, then exits edit mode and displays the preset # that was selected for editing. LED constant ON.
- After an additional 5 seconds without a key press or encoder dial rotation, the control returns to idle mode and displays “----”. All LED’s turn OFF.
- Pressing **START/CANCEL**  at any time while in edit mode will save the current settings and the control will beep for 1 second, then exits the edit mode and displays the preset # that was selected for editing. LED is constant ON. You may select another preset to edit or after 5 seconds without a key press, the control returns to idle mode and displays “----”. All LED’s turn OFF.

FWE RETHERMALIZATION AND HOLDING OVENS


GENERAL OPERATING INSTRUCTIONS

CONTROL LOCKOUT FUNCTION: UPON INITIAL POWER UP, THE CONTROL WILL BE UNLOCKED

- To lock the control to prevent unwanted changes: **ONLY** idle, “----”, **START/CANCEL** , and presets are accessible.
- From idle “----”, Press and Hold **START/CANCEL** , for 10 seconds. Control will display “**Loc**” mode, pressing and holding any keypad button or cook function button (“Cook”, “Hold”, or “Probe/Time”), for 4 seconds, display will indicate “**Loc**” and control will beep 5 times to indicate editing is not allowed when unit is locked.

NOTE: Control will remember it is in “**Loc**” mode when powering up after a power loss or after unit was turned **OFF**.

TO UNLOCK THE CONTROL:

From idle “----”, Press and hold **START/CANCEL**  for 10 seconds. Control will display “**ULoc**” for two second with a one (1) second beep to acknowledge the change, then returns to idle mode displaying “----”.

ERROR MESSAGES:

“ERROR” Displayed	When error is displayed	Reason for error	Recommended Action
“Prb”, constant beep	During power up	Temp Probe (TS1) is open, shorted or out of range	Turn power OFF 1) Check connections 2) Replace temp probe
“Prb”, constant beep	During cook cycle	Temp Probe (TS1) is open, shorted or out of range (Any cook cycle canceled)	Turn power OFF 1) Check connections 2) Replace temp probe
“no”...“Prb” Beeps 5X	Pressing “START” after cook by probe selected	Meat Probe (TS2) is open, or not installed	1) Check connections 2) Install meat probe
“Prb”...“Err” Beeps 5X	During cook cycle	Meat Probe (TS2) is open, shorted or out of range	1) Check connections 2) Install meat probe
“C by”...“Err” Beeps 5X	Pressing “START” after setting cook and hold values in a manual cook program	“Cook by function” not selected	1) Choose “cook by function”, set value, and press “START”, corresponding LED will be lit

FWE RETHERMALIZATION AND HOLDING OVENS

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.

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

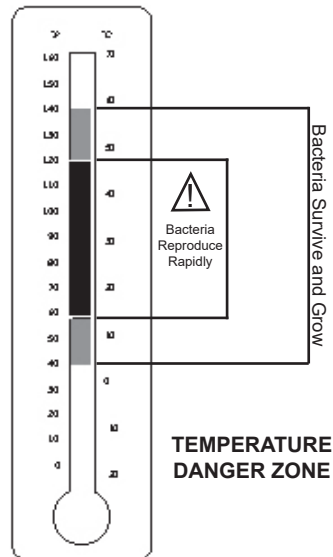
HACCP is a Food Safety Program that is an effective tool for safety and quality of food, from processing, receiving, storage, cooking, holding and serving. By definition, HACCP is:

“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.



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 RETHERMALIZATION AND HOLDING OVENS

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

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