



OPERATING INSTRUCTIONS

RETherm OVEN HDM

ON / OFF
Switch

"POWER ON"
indicator light
(green)

Thermometer



"CYCLING ON"
Indicator light for heat cycling

Adjustable thermostat with
retention strap

FWE RETHERM OVEN

Heavy-Duty Performance Features



RH-6 HDM

CONGRATULATIONS...

...and thank you for purchasing an FWE RH 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.

FWE RETHERM OVEN

CONTROL PANEL SECURITY COVER

Control Panel Security Cover is locked by door.



Open door to **Lift Security Cover**.
Use finger tab to access controls.



SERIAL AND MODEL NUMBER

These numbers are found on the nameplate (serial tag) affixed to the lower back of the unit. Please record them in this booklet, in the space provided on page 6. 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.

ELECTRICAL REQUIREMENTS AND GROUNDING

Be sure to plug only into a properly grounded 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.

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. A stainless steel cleaner/polish is recommended for the exterior to maintain a "like-new" appearance.

GENERAL OPERATING INSTRUCTIONS

- 1) PLUG CABINET INTO OUTLET, MAKING SURE THAT IT IS A PROPERLY GROUNDED POWER RECEPTACLE.** PRESS POWER SWITCH TO "ON" POSITION.
The green indicator light will activate when the unit is "ON" and connected to the power source. Pre-heat cabinet for 20-40 minutes.
- 2) SELECT A TEMPERATURE SETTING.** The "CYCLING" indicator light will activate as the heat system goes through the heat cycle.
- 3) PRE-HEAT CABINET FOR 20-40 MINUTES.** When the cycling light goes off, the unit has reached the temperature which you selected in step 2, and is ready to load with your food.
NOTE: The cycling light goes on and off as the heating element cycles on and off. 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 oven.

SERVICE RECORD

Model Number _____

Serial Number _____

Date of Purchase

Notes:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

FWE RETHERM OVEN

ONE YEAR PARTS, SIX MONTHS LABOR LIMITED 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, FOB Sellers' factory, replacement parts for repairs to all standard catalog products which, in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use within **one (1) year** from date of original shipment from Seller's plant. Seller reserves the right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service.

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 **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!



◇ Prisoner & Correctional
 Tray Delivery

◇ Universal Bulk Food
 Cabinets

◇ Individual Tray Delivery
 Carts

◇ Utility Carts

◇ Refrigerators

◇ Freezers

◇ Hot/Cold Convertibles

◇ Cold/Freeze Convertibles

◇ Retherm Ovens



RH-RB-26
 with Rack RRB-26



RH-6/6S



RHB-24



RH-10



WE OFFER SALES AND SERVICE WORLDWIDE

Food Warming Equipment Company, Inc.

7900 S. Route 31

Crystal Lake, IL 60014

FWE Parts Department:

815 459 7500

www.fweparts.com

Errors subject to correction. All specifications
 subject to change without notice.

FAX:

815 459 7989