



OPERATING INSTRUCTIONS

ORIGINAL INSTRUCTIONS



RE THERMALIZATON AND HOLDING OVENS

RH SERIES
RH-B SERIES
RH-RB SERIES
INTERNATIONAL/DOMESTIC



Caution: Read the
instructions before
using the machine.

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



CONGRATULATIONS...

...and 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. 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 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

PREPARING THE OVEN BEFORE LOADING FOOD

NOTE: FOR INITIAL STARTUP A NEW OVEN NEEDS TO BURN OFF FACTORY OILS AND POLISH BEFORE ITS FIRST USE. DO NOT LOAD FOOD INTO OVEN UNTIL THIS HAS BEEN DONE.

1) PLUG OVEN INTO A PROPERLY GROUNDED POWER RECEPTACLE. TURN ON MAIN POWER ROCKER. CONTROL PANEL WILL LIGHT AND DISPLAY MESSAGE "OFF".

"COOK BY TIME" CYCLE:

CONTROL MUST DISPLAY THE "OFF" MODE TO BEGIN A SELECTION.



PRESS "STOP CYCLE" KEY ONCE.



PRESS THE "COOK BY TIME" KEY ONCE

- SELECT COOK TIME - by rotating Knob "A" to desired time (HR:MN).
- SELECT COOK TEMPERATURE by rotating "Knob B" to desired temperature.
- SELECT HOLD TEMPERATURE by rotating Knob C to desired temperature.



PRESS "START/PAUSE" KEY to start the PREHEAT CYCLE "PREHE"

The PREHEAT indicator will light and begin the PREHEAT CYCLE untimed. "PREHE" message will display.

At the end of the PREHEAT CYCLE, the control will beep and "RDY" ("Ready") message will display.

LOAD CABINET WITH FOOD PRODUCT.



PRESS "**START/PAUSE**" KEY to start COOK BY TIME CYCLE.

The indicator will light. Timer "##:##" (HR:MIN) will display and begin countdown. When the oven reaches the designated COOK TIME, the indicator light will go off. The oven will automatically switch to the "HOLD" mode after the COOK TIME duration.

FWE RETHERMALIZATION AND HOLDING OVENS

GENERAL OPERATING INSTRUCTIONS

"COOK BY PROBE" CYCLE: PROBE OPTIONAL

CONNECT PROBE INTO SOCKET

Place PROBE TIP outside cabinet door.

TURN ON MAIN SWITCH.

Set up cooking perimeters as shown below.

Control must display the "OFF" mode to begin selection.



PRESS "STOP CYCLE" KEY ONCE.



PRESS "COOK BY PROBE" KEY ONCE.

SELECT PROBE TEMPERATURE or desired product internal temperature by rotating "Knob A".

SELECT CABINET OR COOKING TEMPERATURE by rotating Knob "B".

SELECT HOLD TEMPERATURE by rotating Knob "C" to desired cabinet temperature



PRESS "START/PAUSE" KEY to start the PREHEAT CYCLE.

The Pre-heat indicator light will light and begin the Pre-heat mode untimed. "PRHE" message will display. At the end of the Pre-Heat Cycle, the control will beep and "RDY" ("Ready") message will display.

LOAD CABINET WITH PRODUCT.

PLACE PROBE TIP INTO CENTER OF PRODUCT.



PRESS "START/PAUSE" KEY to start the COOK BY PROBE CYCLE and the indicator is lighted. The product internal temperature, the indicator light will go off and the oven will automatically switch to the "HOLD" mode.

NOTE: to BYPASS PRE-HEAT, PRESS START TWICE.

FAHRENHEIT OR CELSIUS SCALE

While unit is "ON", press and hold the "START/PAUSE" KEY for five (5) seconds. The display will read "dgF" for Fahrenheit or "dgC" for Celsius.
Press and hold to change scale.

Fahrenheit Temperature Range: 100°F to 350°F

Celsius Temperature Range: 38°C to 177°C

FWE RETHERMALIZATION AND HOLDING OVENS

CONTROL PANEL

CONTROL PANEL OFFERS CHOICE OF COOKING BY TIME OR PRODUCT PROBE - Probe Optional

The diagram shows the control panel with the following components and labels:

- INDICATOR LIGHTS:** COOK BY TIME, COOK BY PROBE, PREHEAT, COOK, HOLD, and a green light for COOK CYCLE.
- CYCLE TIME OR PROBE TEMP DISPLAY:** Shows PREH, 250, and 140.
- DIGITAL TEMPERATURE DISPLAY:** In Fahrenheit "deg" or Celsius "degC".
- COOK CYCLE / HOLD CYCLE:** Buttons for selecting the cooking mode.
- SETTING LOCKED:** A lock icon.
- SETTINGS CAN BE LOCKED TO PREVENT MENU TAMPERING.**
- Knob "A":** SET DIAL FOR COOK TIME OR PROBE TEMP.
- Knob "B":** SET DIAL FOR COOK TEMP.
- Knob "C":** SET DIAL FOR HOLD TEMP.
- 12 PRESET MENU SELECTIONS:** A numeric keypad (1-12).
- MAIN POWER SWITCH:** A large toggle switch on the left.
- NOTE: TO BYPASS PRE-HEAT, PRESS START TWICE.**
- NOTE: Pre-Heat Oven for 30 Minutes.** At the end of the Pre-Heat Cycle "PRHE", the control will beep and "RDY" ("Ready") message will display. PRESS "START/PAUSE" KEY to start the COOK CYCLE.

Note: Pre-Heating Oven Required for 30 minutes.
COOK CYCLE does not begin until oven operating temperature is reached.

"PRHE" message displays during Pre-Heat.
"RDY" ("Ready") message will display when operating temperature is reached.
PRESS "START/PAUSE" KEY to start the "COOK BY TIME" Cycle or "COOK BY PROBE" Cycle.

LOCK OR UNLOCK YOUR CURRENT OVEN SETTING:

PRESS THE HIDDEN KEY UNTIL YOU HEAR THE AUDIBLE SOUND. PRESS THE **COOK BY TIME** KEY FIRST, FOLLOWED BY THE **COOK BY PROBE** KEY SECOND, AND FINALLY THE **COOK BY TIME** KEY AGAIN. INDICATOR WILL LIGHT IN LOCKED SETTING.

NOTE: Cooling fans will run to ventilate the heat from behind the control panel area, as long as the Power switch is in the "ON" Position. Allow proper cool down periods of 1/2 hour after cooking before turning unit "OFF" or disconnecting.

PRESET MENU SELECTIONS

1

TO STORE COOKING PERIMETERS: PRESS MENU KEY FOR 5 SECONDS.

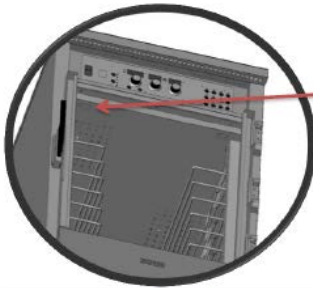
SELECT THE COOK TIME, COOK TEMP, & HOLD TEMP OR PROBE TEMP, COOK TEMP, & HOLD TEMP.

PRESS THE MENU KEY AGAIN TO STORE THE SELECTED SETTINGS.

STORE UP TO 12 MENU SELECTIONS.

FWE RETHERMALIZATION AND HOLDING OVENS

RETROFITTING A FWE RETHERM OVEN WITH A MEAT PROBE



NOTE: use the LEFT socket for a RIGHT hand hinged door. Use RIGHT socket for LEFT hand hinged door.



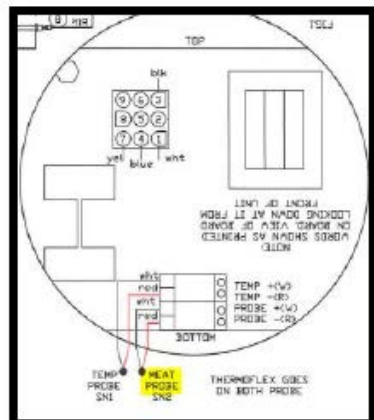
INSIDE OF UNIT, REMOVE VENTED COVER FROM THE TOP

INSTALL THERMOCOUPLE BRACKET AND THERMOCOUPLE USING 6 X 32 X 1 SCREWS INTO THE VENT COVER.

RUN WIRES THROUGH THE TOP.

CONNECT WIRES TO MEAT PROBE LOCATION ON THE BACK OF THE CONTROL BOARD

REPLACE COVER INSIDE OF UNIT.



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

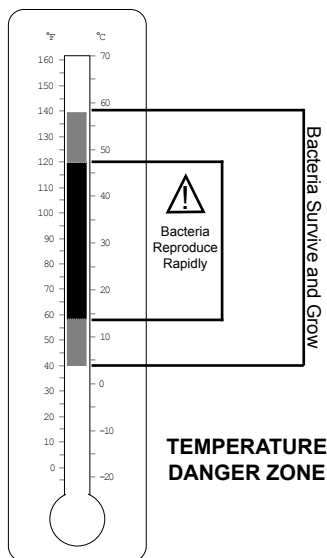
HACCP is a Food Safety Program that is an effective tool for safety and quality of food, from processing, receiving, storage, cooking, holding and serving. By definition, HACCP is:

“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.



FWE RETHERMALIZATION AND HOLDING OVENS

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.

SERVICE RECORD

Date of Purchase

Notes:

[illegible]

14 FWE RETHERM OVENS

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 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.

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

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