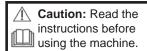


OPERATING INSTRUCTIONS

SPECIALTY REFRIGERATED TRANSPORT CABINETS FOR SATELLITE LOCATIONS



RBQ-96





CONGRATULATIONS...

...and thank you for purchasing a FWE Specialty Refrigerated Transport Cabinet. Your unit has been designed and manufactured as a heavy duty cabinet intended for use in transporting cold food from a centralized kitchen to satellite locations. It is a non-fulltime unit and may be used for a maximum of 8 hours continuous use.

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.

WARNINGS

- 1. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUNDING PRONG FROM THE CORD PLUG.
- 2. ONLY A QUALIFIED ELECTRICIAN OR SERVICE TECHNICIAN ATTEMPT TO REPAIR OR REPLACE ELECTRICAL COMPONENTS OR WIRING.
- 3. To Avoid Electric Shock Disconnect power before servicing, moving or cleaning unit.
- 4. Improper use of this machine can result in injury and/ or death.

OTHER:

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.

IN THE EVENT OF ACCIDENT OR BREAKDOWN - UNPLUG UNIT.

FOR SERVICE INQUIRIES PLEASE CALL
FWE SERVICE • 800-222-4393

FWE SPECIALTY REFRIGERATED TRANSPORT CABINETS INSTALLATION

ELECTRICAL REQUIREMENTS AND GROUNDING

FWE Specialty satellite models operate on 120 VAC, 60 Hz, 1 ph, and are equipped with a grounded NEMA 5-15 Plug for your protection against possible shock hazards. Be sure to plug only into a properly grounded three prong 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. The electrical specs of your cabinet are printed on the serial tag attached to the unit.

ADDITIONAL INSTALLATION ROUIREMENTS

- Minimum 6" clearance around cabinet
- Unit should be installed on a level surface
- Unit should not be installed in an area where adverse environmental conditions are present

GENERAL OPERATING INSTRUCTIONS

NOT INTENDED FOR FULL TIME USE - MAXIMUM CONTINUOUS RUN TIME OF 8 HOURS

PREPARING THE CABINET <u>BEFORE</u> LOADING FOOD

- PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE. If your unit has an illuminated switch, it will illuminate when turned on.
- 2. CONDENSER CLEARANCE. Keep a minimum of 6" clearance all around unit to allow condenser to vent warm air.
- 3. SELECT A TEMPERATURE SETTING.

PRE-SET at 38°F (3.3°C) for REFRIGERATOR: Temperature Range: 33°F to 40°F (1°C to 4.4°C)

Press ▲ to raise the temperature of the cabinet and scroll to desired temperature. Press ▼ to lower the temperature of the cabinet and scroll to desired temperature.

4. PRE-CONDITION CABINET FOR 30-60 MINUTES.

Your cabinet should be pre-cooled 30-60 minutes before loading at your desired set temperature.

AVOID PUTTING HOT FOODS INTO A COLD CABINET!

LOAD COLD FOOD INTO COOLED CABINET

- 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.
- 2. TRANSPORTING COLD FOODS Your cabinet is equipped with a paddle latch to assure safety during transportation. After loading the cabinet, keep it plugged in with the door closed and wait 15-20 minutes before moving it. Transport cabinet to the serving area, and plug into an electrical outlet (if available), so that the compressor will turn on and automatically hold at the pre-selected temperature.
- 3. OPERATION: Specialty refrigerated transport cabinets are designed for a maximum of 8 hours of continuous use. When the run time of the unit reaches the final 5 minutes of allowed operation, controller will start and display a "5:00" minute count down timer while beeping 3x every 10 seconds. After the "5:00" minute countdown timer expires, controller displays "END" and turns off compressor, condenser and evaporator fans. Turn off or unplug the unit, remove any perishable product left in the unit, clean and store for next use.

QUICK START GUIDE & INFORMATION





POWER ON/OFF - Turns cabinet ON and OFF.
Also Changes Display to "Celsius or "Fahrenheit
Scale: You may change the digital thermometer scale to either "C or "F as follows: While unit is OFF, press and hold the "ON/OFF" key for five (5) seconds. The display will then switch from "dE9F" to "dE9C". Repeat to change scale again.



Power Indicator Light - Indicates that the power is on.



Arrow up ▲ increases temperature and arrow down ▼ decreases temperature.

REFRIGERATOR MODE:

Temperature Range: 33°F to 40°F (1°C to 4.4°C)



Temp Display - Digital temperature display shows the temperature of the cabinet.

REFRIGERATOR MODE:

Temperature Range: 33°F to 40°F (1°C to 4.4°C)

"dE9F" = Degrees Fahrenheit
"dE9C" = Degrees Celsius



Cycling Indicator Light -

When light is "ON", this indicates that the cabinet is cooling down to desired temperature. When compressor is activated, light will come "ON" until cabinet has reached desired temperature, and go "OFF" when unit has reached desired temperature.

OUICK START GUIDE & INFORMATION



TEMPERATURE RECALL

Press to display either "Actual Internal Cabinet" actual temperature, or desired "Set Point" temperature.



Actual: The factory default setting shows the actual internal cabinet temperature and acts as a digital thermometer. A momentary touch of the "Temp Recall" key will recall the original dial setting. The display will then automatically return to the actual internal temperature.

<u>Set Point:</u> To have temperature read-out display the "Set Point" temperature press and hold the "Temperature Recall" Key for five (5) seconds. The fourth (4th) digit on the display will flash either "S" (Set), or "A" (Actual) to indicate which mode is active. To switch back again, repeat this step holding the "Temperature Recall" key for five (5) seconds.

COLD-TEMP CONTROL PANEL



CLEANING GUIDE

CLFANING

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.

CLEANING THE CONDENSER:

The most important thing you can do to insure a long, reliable service life for your FWE Refrigerator or Freezer is to regularly clean the condenser (compressor) coil. The condensing unit requires regularly scheduled cleaning to keep the finned condenser clean of lint and dust accumulation.

Keeping the condenser clean allows the cabinet to operate efficiently, use less energy, and achieve top performance values.

To clean the condenser, first disconnect electrical power to the cabinet. Remove condenser cover and vented panel in front of condenser coil. Vacuum any dirt, lint, or dust from the finned condenser coil,

compressor and other cooling system parts. If significant dirt is clogging the condenser fins, use brush or compressed air to blow this clear.

NOTE: Care should be taken not to bend any of the condenser fins, as this will reduce performance and compressor life. Replace vented panel, condenser cover and screw which hold them in place.

TROUBLE-SHOOTING CHART

PROBLEM

Control panel will not light up.

Cabinet will not reach desired temperature.



Display reads "dE9F" Display reads "dE9C"

REMEDY

- Cabinet not plugged into outlet or check breaker to power outlet.
- Plug cabinet into properly grounded electrical outlet.
- Press "ON" Button

Opening door unnecessarily. Keep door closed and latched shut after loading. Set temperature to Display to "Celsius or "Fahrenheit Scale: You may change the digital thermometer scale to either C or F as follows: While unit is OFF, press and hold the Power Button until "dE9F" to "dE9C". Repeat to change scale again.

Temperature is set to Fahrenheit scale Temperature is set to Celsius Scale

- 1. It is possible that the unit will self-initiate a defrost if excessive ice is on coil. NOTE: If the coil is not defrosted, temperatures will rise and reduced performance will be noticeable. During the defrost cycle or the "Off Cycle" of the compressor, the evaporator coil will defrost. The condensation from the evaporator coil flows from the top of the unit down a drain in the back to a condensate pan. Vapor escapes through the back grill. The vapor can sometimes be visible and should be considered a normal operating condition
- If the temperature zone is too high and cabinet will not chill to desired temperature: Dirt, lint, and/or dust are on the condenser (compressor) coil. Check condenser coil and clean if necessary.

SERVICE RECORD

Model Number	-
Serial Number	
Date of Purchase	
Notes:	

CAUTION: HOLDING FOOD AT TEMPERATURES MORE THAN 40°F(4.4°C) MAY BE DANGEROUS. TEMPERATURES MORE THAN 40°F (4.4°C) PROMOTE THE GROWTH OF HARMFUL BACTERIA AND TOXINS IN SOME FOODS.

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<i>VOTES</i>		

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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:

- 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













