FWE Moisture Temp Retherm cabinets ship with user friendly touchscreen controls that balance moisture and heat. There are a total of 8 programmable preset slots. Simply choose one of the below pre-programmed settings, or program your own settings into a preset, see next page for instructions. After a preset is selected, the cabinet will cook/retherm, and hold at the specified time, temperatures, and humidity settings.

1 Crispy Baked Items
(EX. CHICKEN PATTIES, TOTS, OTHER BREADED PRODUCTS)

Cook Temp: 350°F (177°C)
Cook Time: 30-45 Mins (Add time for 6+ Pans of Product)
Moisture Setting: Off
Vent Setting: Open for 3rd & 4th block of cook cycle
Hold Temp: 170°F (77°C)
Hold Vent Settings: Open

2 Individual Packaged Items, Re-Therm
(EX. BREAKFAST SANDWICHES, BURRITOS, LUNCH SANDWICHES, QUESADILLAS)

Cook Temp: 300°F (149°C)
Cook Time: 25-30 Mins (Add time for 6+ Pans of Product)
Moisture Setting: High
Vent Setting: Closed
Hold Temp: 160°F (71°C)
Hold Vent Settings: Closed

3 Soft Baked Items
(EX. PIZZA, COOKIES, CAKES)

Cook Temp: 350°F (177°C)
Cook Time: 25-35 Mins (Add time for 6+ Pans of Product)
Moisture Setting: Low
Vent Setting: Open for 4th block of cook cycle only
Hold Temp: 170°F (76°C)
Hold Vent Settings: Closed

4 Re-Therm / Pre-Cooked Bulk Pan Products
(EX. CASSEROLES, PASTAS, BAKED BEANS)

Cook Temp: 350°F (177°C)
Cook Time: 45-55 Mins (Add time for 6+ Pans of Product)
Moisture Setting: Medium
Vent Setting: Open for 4th block of cook cycle only
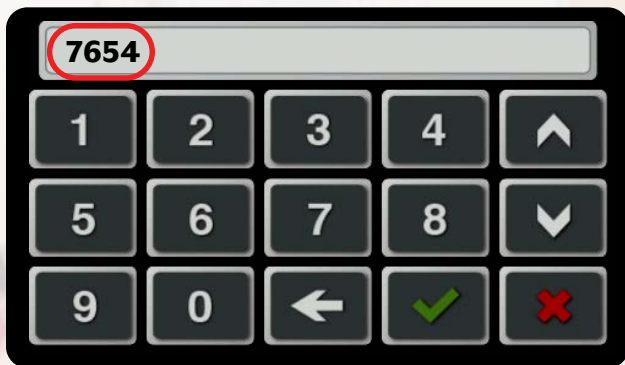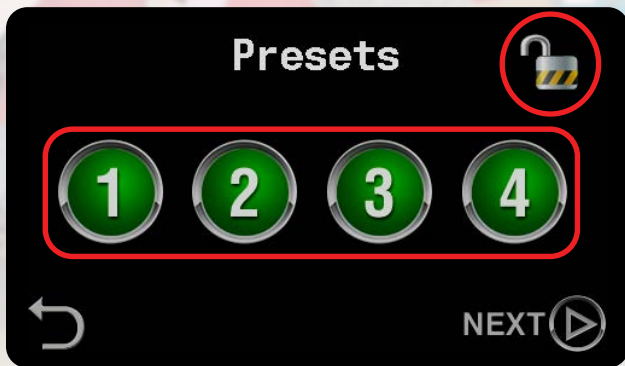**Hold Temp:** 160°F (71°C)
Hold Vent Settings: Closed

Presets

5 6 7 8

Step 1

In the presets menu, press the lock icon.

7654

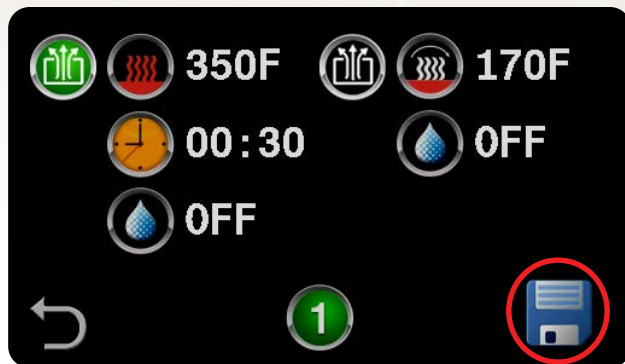| 1 | 2 | 3 | 4 | ⌃ |
| 5 | 6 | 7 | 8 | ⌄ |
| 9 | 0 | ← | ✓ | ✗ |

Step 2

Unlock presets by entering the code: 7654 The code must be entered to lock or unlock the presets menu. It will not re-lock automatically.

Presets

1 2 3 4

NEXT ▶

Step 3

Once presets are unlocked, long-press a preset button for 5 seconds to edit settings.

350F   170F
00:30   0FF
0FF

1

Step 4

Configure cook and hold cycle settings, then press the save button.

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