



OPERATING INSTRUCTIONS

CHIP WARMER



“HMC” SERIES

FWE CHIP WARMER

**Stainless Steel Construction
with Easy-To-Clean Interior**

**Flip-up
Lexan Doors**

**Perforated
feeder
panels protect
chips from
burning**



CONGRATULATIONS...

...and thank you for purchasing an FWE Chip Warmer. 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.

SERIAL AND MODEL NUMBER

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

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 personal for cord and plug installation.

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.

FWE CHIP WARMER

GENERAL OPERATING INSTRUCTIONS

DAILY CLEANING INSTRUCTIONS

- Remove leftover chips from unit. Do not store chips in cabinet overnight.
- Wipe down cabinet interior surfaces to remove and food product, grease, or soil.
- After cleaning and sanitizing all food zone surfaces, rinse thoroughly with clean, clear water. Wipe dry any standing liquid or residue.

OPERATING INSTRUCTIONS

- 1) Plug cabinet into a properly grounded power receptacle.
- 2) Turn on main power switch.
For best results, preheat cabinet for 15 to 30 minutes without food product with door closed.
- 3) Load chips or food product.

GENERAL OPERATING INSTRUCTIONS

CARE & MAINTENANCE / TROUBLESHOOTING

CLEANING STAINLESS STEEL

To clean stainless steel surfaces, use only cleansers, detergents, degreasers, or sanitizers that are certified to be “chloride-free” and the recommended concentrations. DO NOT exceed recommended concentrations or mixing ratios.

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.

CHECK THIS LIST BEFORE YOU CALL SERVICE...

PROBLEM	POSSIBLE CAUSE	REMEDY
NO HEAT AT ALL	A] Cabinet not plugged into outlet B] Rocker switch at “ OFF ” position C] Fuse Blown - no power to outlet	A] Plug cabinet into properly grounded electrical outlet. B] Turn switch to “ ON ” position. C] Have a qualified electrician check power to fuse box.

FWE CHIP WARMER

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, 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 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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