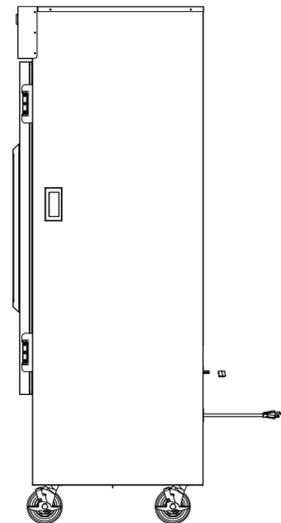
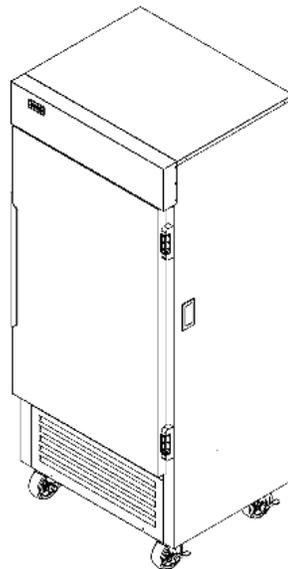
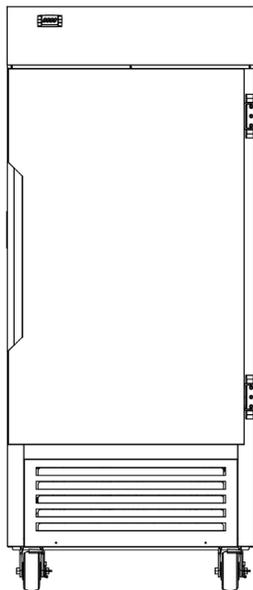




OPERATING INSTRUCTIONS

FOR EQUIPMENT:

RD Series



Warning: Do not operate this equipment unless you have read and understood the contents of this manual! Failure to follow the instructions contained in this manual may result in serious injury or death. This manual contains important safety information concerning the maintenance, use, and operation of this product. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Keep this manual in a safe location for future reference. R.25.05

REFRIGERATED DOUGH RETARDERS

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INTRODUCTION

Welcome to the operation manual for FWE's RD Series Refrigerated Dough Retarder Cabinets. The RD Series is designed to deliver precise and consistent temperature control for optimal dough management. By maintaining a stable, low-temperature environment, the RD Series ensures dough develops with ideal texture, elasticity, and flavor every time. Engineered for performance and reliability, these cabinets are the perfect choice for bakeries, pizzerias, and foodservice operations that demand precision and consistency.

The RD Series provides an adjustable temperature range from 34°F to 75°F, giving operators complete control over the dough proofing and retarding process. The digital control system allows for quick and accurate adjustments, while the rapid cool-down and automatic defrost functions ensure consistent performance throughout each cycle. Whether you are retarding dough overnight or preparing for peak production, the RD Series provides a stable and efficient environment that preserves product quality and streamlines workflow.

Constructed from heavy-duty stainless steel inside and out, the RD Series is built to withstand the demands of busy commercial kitchens. Its robust insulation maintains internal temperatures with minimal energy use, while removable tray slides and a clean interior design simplify maintenance. With a compact footprint, field-reversible doors, and heavy-duty casters, the RD Series integrates seamlessly into any operation while offering the durability, precision, and control that foodservice professionals expect from FWE.

This manual is designed to provide essential safety, installation, and operating instructions. **FWE strongly recommends that you read and follow all safety, installation, and operation guidelines before installing and using the unit to ensure optimal performance and longevity.**

IMPORTANT SAFETY INFORMATION

Read the following important safety information before using this equipment to avoid serious injury or death and to avoid damage to equipment or property.



Warning: Warning indicates a hazardous/flammable situation which, if not avoided, could result in death or serious injury.



Caution: Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



Notice: Notice is used to address practices not related to personal injury.

1. Electrical Shock Hazard **WARNING** 
 - A. Plug Unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration.
 - B. Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.
 - C. Do NOT submerge or saturate with water. Unit is not waterproof. Do not operate unit if unit has been submerged or saturated with water.
 - D. Unit is not weatherproof. ONLY use unit indoors where ambient air temperature is at least 70°F or 21°C.
 - E. This unit is not "jet-proof" construction. Do not use jet-clean spray to clean this unit.
 - F. Do not steam clean or use excessive water on unit.
 - G. Turn power switch OFF and allow unit to cool before draining, filling, or moving water pan.
 - H. Do not pull unit by the power cord.
 - I. Discontinue use and unplug unit if power cord is frayed or worn.
 - J. Do not attempt to repair or replace a damaged power cord. Cord must be replaced by FWE, an authorized FWE Service Agent, or a person with similar qualifications.
 - K. This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electrical shock or burn.
 - L. Service by unqualified personnel may negate unit warranty.
 - M. Use only genuine FWE Replacement Parts when servicing this unit. Failure to use Genuine FWE Replacement Parts will void all warranties and may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn. Genuine FWE Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in FWE equipment.

REFRIGERATED DOUGH RETARDERS

2. General Use **WARNING**

- A. Locate unit a minimum of 1" (25mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.
- B. Make sure food product has been brought to the proper food-safe temperature before placing in unit. Failure to heat food properly may result in serious health risks. This unit is for holding pre-heated food product only.
- C. FWE is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.
- D. Make sure all operators have been instructed on the safe and proper use of the unit.
- E. The unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.
- F. Risk of fire. Flammable refrigerant (R-454C) used. To be repaired by trained service personnel. Do not puncture refrigerant tubing.
- G. This unit has no "user-serviceable parts", If service is required on this unit, contact an Authorized FWE Service Agent, or contact the FWE Service Department at 1-800-222-4393
- H. Locate unit in an area that is convenient for use. The location should be level to prevent unit or contents from falling accidentally and strong enough to support the weight of the unit and contents.

3. Important Notice **NOTICE**

- A. Do not lay unit on side with control panel or damage to unit could occur.
- B. Clean unit daily to avoid malfunctions and maintain sanitary operation.
- C. Do not locate unit in area with excessive air movement around unit. Avoid areas that may be subject to active air movements or currents (i.e. near exhaust fans/hoods, air conditioning ducts, and exterior doors).

MODEL DESCRIPTION

RD Series | Dough Retarder

The RD Series Refrigerated Dough Retarder provides precise temperature control from 34°F to 75°F, creating the ideal environment for retarding and conditioning dough. Its advanced cooling system ensures even air circulation throughout the cabinet, maintaining consistent temperature across every tray to promote uniform dough development. This balanced climate helps bakers and operators control fermentation timing, texture, and flavor with accuracy and reliability.



Fully insulated, all stainless steel construction

Cold-Temp

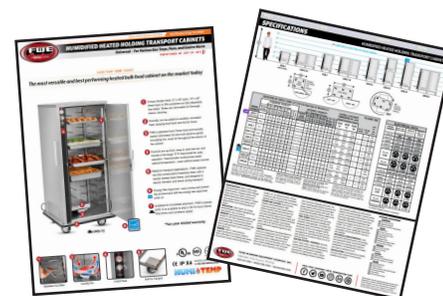
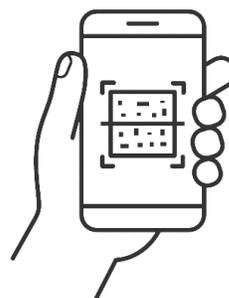
Consistent, gentle, cooled air surrounds dough balls

Fast cool down time reaches 55°F temperature in less than 10 minutes

Designed for flexibility, the RD Series easily adapts to a variety of dough types and production schedules. The digital control interface allows quick adjustments for temperature and timing, giving operators complete control over the dough proofing cycle. With rapid temperature recovery after door openings, the RD Series maintains a stable environment during high-volume operation. Reliable, consistent, and energy-efficient, it is an essential tool for any kitchen focused on quality dough preparation and dependable results.

RD-10 Model Series Specifications

Using a mobile device, scan the QR code above your product series to view that series specification sheet in PDF format.



REFRIGERATED DOUGH RETARDERS

Units Covered in this Manual

This manual provides operational guidance for both the standard RD Series cabinets and any variations that utilize the same refrigerated dough retarding system. While models may differ in size, configuration, or capacity, all share the same control platform and performance features outlined in this guide. Whether your unit includes single or double doors, adjustable tray configurations, or other custom options, the controls and functions operate consistently across all RD models, ensuring ease of use and reliable performance.

DELIVERY INSPECTION

1. FWE cannot assume responsibility for loss or damage suffered in transit. The carrier assumes full responsibility of delivery in good order when shipment was accepted.
2. All units are factory tested for performance then carefully packaged and certified free from defects when shipped.
3. Inspect the packaging for external damage when received. If damage is found, follow FWE's policy on damaged goods as outlined below.

FWE's Policy on Damaged Goods:

1. **VISIBLE DAMAGE** (Packaging has visible damage when received):
 - A. Receiver should not accept delivery of the unit.
 - B. Receiver should sign the bill of lading and clearly indicate which merchandise is being "refused due to damage".
2. **CONCEALED DAMAGE** (Unit has damage that could not be detected until the packaging was removed):
 - A. Receiving should inspect the unit for concealed damage inside and out as soon after delivery as possible.
 - B. If damage is discovered:
 - I. Save all packaging materials for inspection.
 - II. Immediately inform your dealer and trucking company within 5 days of delivery or claim may be denied. Receiver must call the carrier to schedule an inspection of the damaged unit within 15 days.
 - III. Contact FWE customer service at 1-800-222-4393 to alert them of the situation.
 - IV. Under no circumstances may damaged unit be returned to FWE without a prior written factory Return Merchandise Authorization (RMA).
 - V. **CONCEALED DAMAGE MUST BE RETURNED WITHIN 5 BUSINESS DAYS OF DELIVERY OR CLAIM WILL BE DENIED.**

UNPACKING

1. Initial Inspection and Preparation:

Your equipment is meticulously packaged and dispatched from our manufacturing facility securely mounted on a wooden pallet and encased within a robust cardboard carton. The carton's integrity is reinforced with heavy-duty staples and affixed to the pallet with industrial-grade poly strapping. Prior to carton removal, ensure all staples are removed to prevent any scratches to the cabinet's surface.

2. Carton and Packing Material Removal:

After removal of the strapping material and cardboard carton, proceed to delicately remove all interior cardboard padding. This includes the removal of any tray spacers and protective foam blocks positioned atop any vertical supports that were placed to safeguard the unit during transport.



NOTICE: If laying the unit on its side, ensure all water is fully drained. Avoid positioning the unit on the side with the control panel to prevent potential damage. When placing the unit on its side, use a piece of cardboard between the cabinet and the floor to protect the cabinet's finish from any abrasions.

3. Unit Mobilization:

In instances where your unit is equipped with casters, gently tilt the cabinet to remove caster blocks protecting the casters during transport. It is imperative to employ a two-person team lift strategy to mitigate any risk of personal injury or damage to the unit.

4. Positioning the Unit:

Once all packing materials have been removed, carefully maneuver the unit off the pallet, guiding it to its designated operational location. Please follow *installation* instruction on **page 5** for a complete guide on optimal placement of your unit.

5. Documentation Management:

After setting up your unit, if there are any accompanying documents ensure they are saved for later use and guidance. The digital versions of these materials are accessible via a QR scan on the side of the unit. See **Page 5** under "QR Code for Quick Access" for easy retrieval.

6. Slide Adjustment (If Applicable):

Should your unit feature adjustable slides, reposition these slides to your preferred locations per your specific holding requirements.



NOTE: ALWAYS ensure safety precautions are adhered to during the unpacking and installation process to prevent potential injury or damage to the equipment.

REFRIGERATED DOUGH RETARDERS

ELECTRICAL REQUIREMENTS

For the optimal and safe operation, it's essential to connect it according to its specific electrical requirements. These vary based on the series, model, unit numbers, and build specifications of your product.

- Finding Your Electrical Specifications on Serial Tag:**
The specific voltage and amps are found on your unit's serial tag. Serial tags are located on the top rear / back panel of the outside of your unit on the same side as your power cord.
- Finding Your Electrical Specifications Online:**
We've made it easy for you to access this information through our dedicated web page. Simply scan this QR Code, input your serial number to retrieve the precise electrical specifications for your unit.



- QR Code for Quick Access:**

In addition to our online resources, each FWE-manufactured unit comes with a QR code on its serial tag that, when scanned, provides instant access to the unit's webpage and electrical details. Scan the QR code to the right to view video on how to locate serial tag QR code for information, manuals, parts, and more!

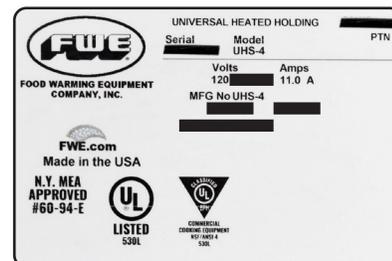


- Clearance and Door Access:**

Maintain a minimum clearance of 6 inches between the unit's back and any wall or obstruction. This is vital to facilitate optimal airflow around the unit/ Furthermore, position the unit so its doors can open at least 90 degrees, facilitating easy access.

- Water and Safety:**

Install the unit away from areas prone to pooling water, ensuring its continued performance and safety.



TRANSPORTING THE UNIT

- Preparation:**

Before attempting to relocate the unit, it's crucial to ensure the unit is fully powered off. Disconnect the power cord, ensuring it's neatly out of the way or securely wrapped around the rear handle to prevent tripping hazards.

- Securing Doors:**

Confirm that the unit's door is firmly closed, secured, and that all caster locks are disengaged. This step is essential to prevent any unintentional opening or movement during transport.

- Handling:**

When maneuvering the unit, firmly hold the dedicated handles located on the sides or rear. This will provide better control and stability during movement.

- Usage:**

This unit is specifically engineered for indoor use. It's not designed for outdoor or rugged terrain transport. Employ caution and only move the unit within interior spaces to avoid potential damage.



WARNING: Exercise heightened caution during transportation. The unit's heavy center of gravity is situated at the base. Loading the unit can shift this center, potentially making it top-heavy and reducing stability. Approach uneven surfaces, door thresholds, drains, and grates with heightened caution to prevent tipping or damage.

INSTALLATION

- Location:**

Place the unit in an area with a stable ambient air temperature of at least 70°F (21°C). Prioritize locations free from fluctuating air currents, especially those caused by exhaust fans, ventilation ducts, and air conditioning. Avoid areas subject to drafts, such as near frequently opened doors, and ensure the unit isn't situated directly beneath ventilation hoods. These disturbances can interfere with the unit's airflow, leading to suboptimal performance when the door is open.

- Stability:**

Ensure the unit is stationed on solid, level flooring.

- Electrical Safety:**

Connect the unit to a grounded electrical receptacle matching the unit's voltage, size, and plug configuration. Refer to the **Electrical Requirements** section on **page 4 & 5** for where to find your unit's detailed electrical requirements.

REFRIGERATED DOUGH RETARDERS

CONTROLS

Electronic Control Panel

6 FRONT PANEL COMMANDS



SET

To display target set point, in programming mode it selects a parameter or confirm an operation



To start a manual defrost



In programming mode it browses the parameter codes or increases the displayed value



AUX

In programming mode it browses the parameter codes or decreases the displayed value

KEYS COMBINATION

- To lock or unlock the keyboard
- SET** + To enter in programming mode
- SET** + To return to room temperature display

LED	MODO	SIGNIFICATO
	On	Compressore enabled
	Flashing	Anti short cycle delay enabled (AC parameter)
	On	Defrost in progress
	Flashing	Dripping in progress
°C	On	Measurement unit
	Flashing	Programming mode
°F	On	Measurement unit
	Flashing	Programming mode

6.1 HOW TO SEE THE SET POINT

1. Push and immediately release the SET key, the set point will be showed;
2. Push and immediately release the SET key or wait about 5s to return to normal visualisation.

6.2 HOW TO CHANGE THE SETPOINT

1. Push the SET key for more than 2 seconds to change the Set point value;
2. The value of the set point will be displayed and the "°C" or "°F" LED starts blinking;
3. To change the Set value push the or arrows within 10s.
4. To memorise the new set point value push the SET key again or wait 10s.

6.3 HOW TO START A MANUAL DEFROST

Push the DEF key for more than 2 seconds and a manual defrost will start

6.4 HOW TO CHANGE A PARAMETER VALUE

To change the parameter's value operate as follows:

1. Enter the Programming mode by pressing the SET+ keys for 3s ("°C" or "°F" LED starts blinking).
2. Select the required parameter. Press the "SET" key to display its value
3. Use or to change its value.
4. Press "SET" to store the new value and move to the following parameter.

To exit: Press SET+ or wait 15s without pressing a key.

NOTE: the set value is stored even when the procedure is exited by waiting the time-out to expire.

REFRIGERATED DOUGH RETARDERS

OPERATION

General:

Use the following procedures to operate equipment.



WARNING: Read all safety messages in the **IMPORTANT SAFETY INFORMATION** section before operating this equipment.

Startup:

1. **Plug the unit** into a properly grounded electrical receptacle.
2. **Setting Air Temperature:**
Users are instructed to set the air temperature to their desired levels by using the arrows on the control panel.
3. **Allowing for Temperature Adjustment:**
Users should allow the unit 10 minutes to reach the desired operating temperature before loading it with products. This ensures the proper functioning of the cabinet.

Setting the Air Temperature

1. Locate the control panel, and identify the arrows on the right side.
2. Toggle either the "Up" or "Down" arrow to select your desired temperature.
3. Wait approximately 10 - 15 minutes until unit has reached set temperature.
4. Load products.



NOTE: Temperature settings may vary depending upon product make-up and consistency. The CABINET TEMPERATURE display shows the lowest temperature point inside the cabinet, not the product temperature.

The RD Series Refrigerated Dough Retarder is designed to preserve dough quality and consistency by maintaining a controlled, low-temperature environment that slows yeast activity and fermentation. This system gently circulates chilled air throughout the cabinet to ensure even temperature distribution, keeping dough fresh and ready for proofing when needed. Ideal for bakeries, pizzerias, and other foodservice operations, the RD Series provides precise, reliable cooling for extended dough management and consistent results.

1. **Ambient Temperature:**
Optimal performance is achieved in the standard kitchen environment of 70-75°F (21-24°C) and 40-50% relative humidity.
2. **Placement:**
Be mindful of your unit's placement. Locations with unusual temperatures & humidity levels can negatively impact the performance of the unit.
3. **Ventilation:**
Ensure proper airflow around the unit to maintain consistent heating, but avoid placement of units directly under HVAC ductwork.

4. Pre-cooling:

Ensure the equipment is at the desired temperature before loading food to maintain quality. Only load product into cool cabinet, units are only designed to maintain temperature.

5. Loading Method:

Distribute items evenly to allow for optimal air circulation. Do not overload trays or block path of air circulation.

6. Door Management:

Minimize door openings to retain temperature and ensure efficient operation.

7. Maintenance:

Regular checks and cleaning of the condenser and door seals are crucial for performance.

BEST PRACTICES

Basic Do's and Don'ts of Dough Retarding:

1. DO:

- A. Pre-cool the cabinet to the desired temperature before loading dough
- B. Load room-temperature or proofed dough only after the cavity reaches set temperature
- C. Maintain proper spacing between pans to allow even air circulation
- D. Keep door gaskets clean and properly seated for an airtight seal
- E. Minimize door openings to maintain consistent temperature
- F. Follow all daily cleaning and maintenance procedures for best performance
- G. Use an accurate thermometer or built-in display to monitor temperature consistency

2. DON'T:

- A. Don't load warm or hot dough into the cabinet
- B. Don't overload or stack pans too tightly, blocking airflow
- C. Don't leave the door open for extended periods during loading or unloading
- D. Don't operate the unit without gaskets or air baffles properly installed
- E. Don't use the retarder as a freezer or to rapidly chill hot items
- F. Don't ignore routine cleaning, as buildup can affect performance and air distribution

REFRIGERATED DOUGH RETARDERS

CLEANING AND MAINTENANCE



WARNING: Unplug the power cord before beginning any cleaning, adjustments, or maintenance routines. If applicable, allow the unit ample time to cool down prior to these activities.

Positioning the unit indoors in an environment with a controlled air temperature, preferably above 70°F (21°C), as it is not constructed to be weather resistant.

The unit is not built to withstand “jet-proof” conditions. As such, abstain from using high-pressure jet sprays when cleaning the appliance.

It is advised to avoid steam cleaning or the application of excessive amounts of water to the unit.

Refrain from cleaning the unit while it is powered on (energized) or if the components are still hot.

Any servicing required for this unit must be carried out by the certified and experienced professionals.

Daily & End of Shift Cleaning:

- A. Daily cleaning of the unit is recommended. This is to preserve the finish of the unit and to prevent scratches.
- B. Remove all products from the unit
- C. Wipe down the interior of the unit. Ensure the interior of the cabinet is dry and clean of all debris.
- D. Leave the door cracked open.

General Cleaning Guide of Stainless Steel:

Clean stainless steel with warm water, mild soap, and a soft cloth. Wipe in the direction of the grain to avoid scratches. For added protection and to restore shine, apply a stainless steel polish to the cabinet's exterior. Scan the QR code to watch a basic cleaning guide video.



WARNING: Do NOT use stainless steel polish inside the unit!

For harder to clean stains, baking soda is recommended. Mix 1 TBSP to 1 pint of water. After cleaning unit with baking soda, remove any remaining baking soda residue by wiping the surface with a clean cloth soaked with warm water.

1. Before cleaning, disconnect the power cord from the power supply. Wait until the unit has sufficiently cooled down before proceeding.
2. Remove and wash all food pans.
3. Use a soft, damp cloth to cleanse both interior and exterior surfaces of the unit. For persistent stains, utilize a gentle cleaning agent, such as the baking soda and water compound mentioned above. Utilize a small brush with mild detergent for areas that are challenging to reach.
4. After cleaning, ensure to dry the unit with a soft, lint-free cloth to avoid scratches.
5. If applicable, for the Lexan polycarbonate doors, a gentle washing with a solution of mild soap and water is recommended. Use a soft, damp cloth for wiping.



NOTICE: Avoid the use of abrasive materials such as paper towels or glass cleaning products.



WARNING - ELECTRIC SHOCK HAZARD: Turn OFF power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments, or maintenance.

Important Considerations:

It's advisable to carry out the maintenance at times when the unit is not needed imminently, such as at the end of the day.



FWE Parts Department
www.FWEparts.com
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