



OPERATING INSTRUCTIONS

CORRECTIONAL CABINETS



Prisoner Tray Servers

Catalog Items and
Custom Variations of the
“PTS” and “PTST” Model
Number Series

Also HDM Items Heavy-Duty Modified

Variations of the
HDM Model
Number Series

FWE MOBILE CORRECTIONAL CABINETS



Heated Compartment

Ambient Compartment

PTST-141064H-182615A

CONGRATULATIONS...

...and thank you for purchasing an FWE Correctional serving cabinet. 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.

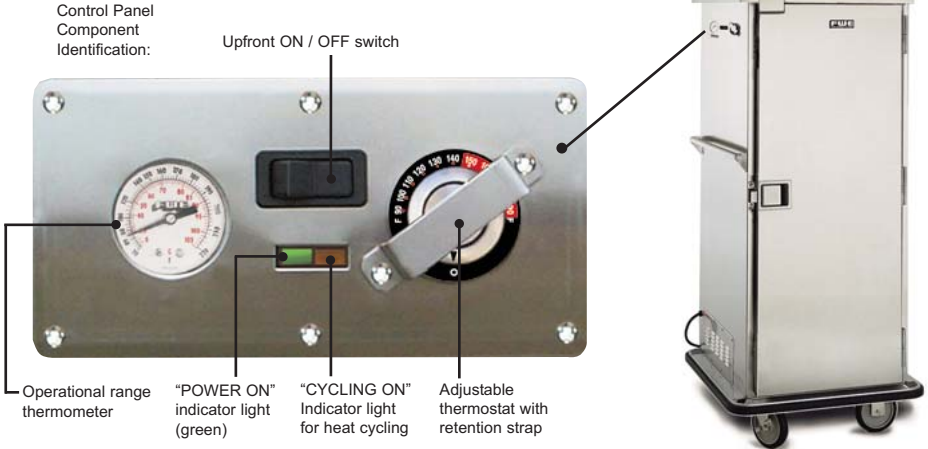
Please take a moment to read through this booklet of important information pertaining to your cabinet. By following a routine of proper use and care described on the following pages, your cabinet will last for many years.

IMPORTANT: Your **Manufacturer Registration Card** must be returned within 30 days after initial delivery to activate the warranty.

FWE MOBILE CORRECTIONAL CABINETS

CONTROL PANEL OVERVIEW

Easy to Use Controls



The POWER and CYCLING indicator lights are mounted horizontally on PTS Models and vertically on PTST models.

- OR - HIDDEN CONTROLS (Optional)

The thermostat is pre-set to 170°F or to a temperature setting specified at the time of order. The thermometer is the only visible component.



With all stainless steel, fully welded equipment, built to withstand the every day rigor of rough handling and constant use and abuse, assuring years of dependable service. FWE mobile equipment is counted on every day to serve thousands of inmates, performing under the toughest conditions, day in and day out. From the initial design, all the way through the manufacturing process, every piece of FWE equipment must meet rigorous quality control standards.

FWE MOBILE CORRECTIONAL CABINETS

INSTALLATION AND WARNINGS

SERIAL AND MODEL NUMBER

These numbers are found on the nameplate (serial tag) affixed to the lower back of the unit. Please record them in this booklet, in the space provided on page 9. 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

FWE models operate on 110/120 volt, 60 Hz, 1 ph, A.C. (unless ordered otherwise), and are equipped with a three prong grounding cord 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 amperage of your cabinet is stamped on the name plate attached to the unit.

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 MOBILE CORRECTIONAL CABINETS

CABINET CARE AND CONTROL PANEL COMPONENTS

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. A stainless steel cleaner/polish is recommended for the exterior to maintain a "like-new" appearance.

CONTROLS

The control panel is equipped with an adjustable thermostat (to 190°F) for temperature selection, an operational range thermometer to show the actual internal temperature of the cabinet, a 20 amp ON/OFF switch, a POWER indicating light to tell you when the cabinet is on, and a CYCLING indicating light which illuminates when the heating element is activated and the cabinet is in its heating cycle.

HIDDEN CONTROLS *(Optional - Specified at time of order)*

The thermostat is pre-set to 170°F or to a temperature setting specified at the time of order. The thermometer is the only visible component. Simply plug unit in electrical outlet to pre-heat cabinet for 20-40 minutes. Load cabinet with hot food.

CAUTION: HOLDING FOOD AT TEMPERATURES OF LESS THAN 140°F MAY BE DANGEROUS. TEMPERATURES UNDER 140°F PROMOTE THE GROWTH OF HARMFUL BACTERIA AND TOXINS IN SOME FOODS.

GENERAL OPERATING INSTRUCTIONS

PRE-HEAT CABINET BEFORE LOADING FOOD

HEATED TRANSPORT & HOLDING COMPARTMENTS

- 1) PLUG CABINET INTO OUTLET, MAKING SURE THAT IT IS A PROPERLY GROUNDED POWER RECEPTACLE.** PRESS POWER SWITCH TO “ON” POSITION.
The green indicator light will activate when the unit is “ON” and connected to the power source. If your unit has been specified with **HIDDEN PRE-SET CONTROLS**, simply plug in unit and pre-heat cabinet for 20-40 minutes. Refer to step 4-5.
- 2) SELECT A TEMPERATURE SETTING.** For most foods, a holding temperature of 150°F - 170°F should be adequate. The “CYCLING” indicator light will activate as the heat system goes through the heat cycle.
- 3) PRE-HEAT CABINET FOR 20-40 MINUTES.** When the cycling light goes off, the unit has reached the temperature which you selected in step 2, and is ready to load with your HOT foods. NOTE: The cycling light goes on and off as the heating element cycles on and off. Trays may be heated in the cabinet before dish-up, but this will require extra pre-heat time. **AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET!** By pre-heating the unit 20-30 minutes before each use, you can be assured of maintaining the temperature and obtaining the best results from your cabinet. **Note:** Large capacity cabinets require longer pre-heat times.
- 4) LOAD THE CABINET WITH HOT FOOD.** 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.
- 5) TRANSPORTING HOT FOODS.** Your cabinet is equipped with a positive transportation latch to assure safety during transportation. Before moving the cabinet, keep power cord plugged in and wait until the “CYCLING” indicator light goes off. This recovery takes only a short time, and allows the internal temperature to again reach the setting you have selected. As soon as the “CYCLING” indicator light goes off, unplug the cabinet and wheel to serving area. Plug the cabinet into an electrical outlet at the serving location (if available), so that the thermostat will re-activate and automatically hold your pre-selected temperature.

GENERAL OPERATING INSTRUCTIONS

AMBIENT SECTION / COLD PLATE MODELS

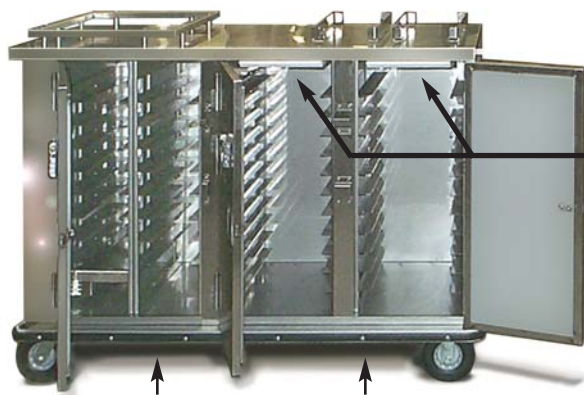
COLD PLATE USAGE AND BEST PERFORMANCE

The ambient section relies on eutectic cold plates to maintain the product temperature; there is not a refrigeration system within the transport and holding cabinet. The ambient section is fully insulated to keep cold foods at a stable temperature during transport (within a reasonable time duration) using eutectic cold plates.

To obtain the best performance, the following procedure is suggested:

- 1) Eutectic plates should be placed into a freezer for 12 – 24 hours prior to use.
- 2) Place the eutectic plates into the cold plate carriers 15 minutes before loading into the cold food section.
- 3) All food and/or beverages placed into the ambient cabinet should be chilled prior to loading.
- 4) After use, remove and clean the eutectic plates and refreeze.

WARNING: Do not use eutectic plates that show signs of damage or leakage.



Heated Compartment Ambient Compartment
Model: PTS-0709-1015-48HA

Location example of Cold Plate Carriers. Your unit may have been specified with an alternate location.

FWE MOBILE CORRECTIONAL CABINETS

SECURITY PACKAGES AND OPTIONAL ACCESSORIES

SECURITY PACKAGES

(Add to any FWE standard cabinet)

LEVEL 1:

- THERMOSTAT CAPILLARY GUARD
- "PLEXI-GUARD" THERMOMETER COVER
- THERMOSTAT RETENTION STRAP
- PADDLE LATCH
- TAMPER-PROOF SCREWS

LEVEL 2:

- THERMOSTAT CAPILLARY GUARD
- "PLEXI-GUARD" THERMOMETER COVER
- THERMOSTAT RETENTION STRAP
- PADDLE LATCH
- TAMPER-PROOF SCREWS
- STAINLESS STEEL HEAVY-DUTY HINGES
- TOP MOUNTED "MAXI-GUARD" or
- DOOR MOUNTED "MAXI-SLIDE"
- TUBULAR STAINLESS STEEL HANDLES
- EXTERIOR: 18 GA INTERIOR: 20 GA

LEVEL 3:

- THERMOSTAT CAPILLARY GUARD
- "PLEXI-GUARD" THERMOMETER COVER
- THERMOSTAT RETENTION STRAP
- PADDLE LATCH
- TAMPER-PROOF SCREWS
- STAINLESS STEEL HEAVY-DUTY HINGES
- TOP MOUNTED "MAXI-GUARD" or
- DOOR MOUNTED "MAXI-SLIDE"
- TUBULAR STAINLESS STEEL HANDLES
- EXTERIOR: 18 GA INTERIOR: 20 GA
- RACK HOLD DOWN DEVICE
- ONE PIECE RACK ASSEMBLY:
SPECIFY SPACINGS



"PLEXI-GUARD"
THERMOMETER
COVER



THERMOSTAT
RETENTION
STRAP



TAMPER-PROOF
SCREWS



RACK HOLD
DOWN
DEVICE

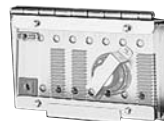


THERMOSTAT CAPILLARY GUARD

CONTROL COVERS



Recess mounted controls with sealed Lexan security cover, for pre-set controls.



Hinged Lexan security control panel cover and provides security to unwanted tampering.

TROUBLE-SHOOTING CHART

Check this list first before you call for service...

PROBLEM	POSSIBLE CAUSE	REMEDY
TEMP TOO HOT	1A) Adjustable thermostat set too high 1B) Thermostat needs re-calibrating**	1A) Set thermostat at a lower temperature (no lower than 140°F). 1B) Loosen screw in thermostat knob and remove knob. Adjust set screw in hollow stem with small blade screwdriver by turning <u>CLOCK-WISE</u> . 1/4 turn lowers temperature approximately 10°F. DO NOT REMOVE SET SCREW.
TEMP NOT HOT ENOUGH	2A) Opening door unnecessarily 2B) Thermostat set too low 2C) Cord plug pulled out from outlet 2D) Fuse blown - no power to outlet 2E) Thermostat out of calibration**	2A) Keep door closed and latched shut as much as possible. 2B) Set thermostat at a higher temperature. 2C) Replug cord into proper outlet. 2D) Have a qualified electrician check power and fuse box. 2E) Loosen set screw in thermostat knob and remove knob. Adjust set screw in hollow stem with small blade screwdriver by turning <u>COUNTER-CLOCKWISE</u> . 1/4 turn raises temperature approximately 10°F. DO NOT REMOVE SET SCREW.
NO HEAT AT ALL	3A) Cabinet not plugged into outlet 3B) Thermostat knob at " OFF " position 3C) Rocker switch at " OFF " position 3D) Fuse Blown - no power to outlet 3E) Thermostat needs replacing 3F) Heating element burned out*	3A) Plug cabinet into properly grounded electrical outlet. 3B) Adjust thermostat knob to temperature setting required. 3C) Turn switch to " ON " position. 3D) Have a qualified electrician check power to fuse box. 3E) Unplug cabinet from electrical source. Loosen set screw in thermostat knob and remove knob. Remove control panel, disconnect wires from terminals on thermostat, and remove 2 screws holding thermostat to control panel. Replace thermostat with new one, and re-install control panel and thermostat knob. 3F) Unplug cart from electrical source. Remove screws holding heating element in place. Gently pull element away from back wall a few inches to expose wire connections. Disconnect wires, and replace element with new one. Reconnect wires, secure element with screws.

** NOTE: CALIBRATION IS EXCLUDED FROM FWE WARRANTY. Thermostats on all units are calibrated at the factory prior to shipping. Due to conditions in transit, beyond our control, occasionally units will need to be re-calibrated prior to use. This is a simple procedure for which instructions are given above. (1B, 2E)

* Heating element will either function or not function. Only a slight warmth indicates a problem with the thermostat, not the element.

FWE CORRECTIONAL CABINETS

ONE YEAR PARTS, SIX MONTHS LABOR LIMITED 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, FOB Sellers' factory, replacement parts for repairs to all standard catalog products which, in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use within **one (1) year** from date of original shipment from Seller's plant. Seller reserves the right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service.

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 judgement, 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 **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 judgement 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.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code. section 2303.
© 2002 Food Warming Equipment Co., Inc.





FWE Parts Department:
www.FWEparts.com
Phone: 815 459 7500
FAX: 815 459 7989



WE OFFER SALES AND SERVICE WORLDWIDE

Food Warming Equipment Company, Inc.
P.O. Box 1001 • Crystal Lake, IL 60039-1001

Manufacturing Facilities:
7900 S. Route 31 • Crystal Lake, IL 60014

sales@fweco.net
www.FWE.com