



FWE Heating Cabinet

POSH provides the service of placing, setting up and testing your equipment upon delivery.

This is a safety measure. **If you have arranged for delivery of this equipment without this service, please read and understand all WARNINGS involved in operating this equipment.**

Failure to understand the dangers, warning, cautions or instructions may result in serious injury or death, or cause damage to property by fire or explosion.

EMERGENCY PHONE NUMBERS:

Emergency Haute Line 972 818 3200 and PRESS 1

OPERATING INSTRUCTIONS:

1) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE. Press the ON/OFF switch to the ON position.

2) PRE-HEAT THE CABINET. Turn on the rocker switch to the ON position. Adjust air temperature heat control dial to desired setting. Allow approximately 15-30 minutes of pre-heat time. The door should be kept tightly closed during this procedure to obtain the optimum environment.

For most foods, a minimum holding temperature of 160°F (71°C) should be adequate. When the amber 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 amber light goes on and off as the heating element cycles on and off. Plates may be heated in the cabinet before dish-up, but this will require extra pre-heat time.

3) LOAD THE CABINET with your product as quickly as possible. To maintain the best conditions, the door should be tightly closed when not loading the cabinet, and remain closed until serving.

AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET!

ADD HOT WATER TO THE PAN prior to heating the cabinet ONLY if you desire to add humidity to the cabinet. NOTE: If Dry heat is desired (no humidity), simply do not add water to the pan. It is not necessary to remove the pan to add water. Amount of water required depends on start-up time, length of proofing and level of humidity desired. **CABINET SPECIFICATIONS 120v 10.8 AMPS**

WARNING: THE WATER PAN, AIR TUNNEL AND HEATING ELEMENT ARE HOT WHEN CABINET IS IN USE AND COULD CAUSE INJURY. USE CAUTION WHEN LOADING AND UNLOADING - PROTECTIVE GLOVES ARE STRONGLY RECOMMENDED

TRANSPORTING HOT FOODS

This cabinet is equipped with a positive transportation latch to assure safety during transportation. Before moving the cabinet, keep it plugged in and wait until the amber cycling light goes off. This recovery takes a short time and allows the internal temperature to again reach the setting you have selected. As soon as the cycling 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