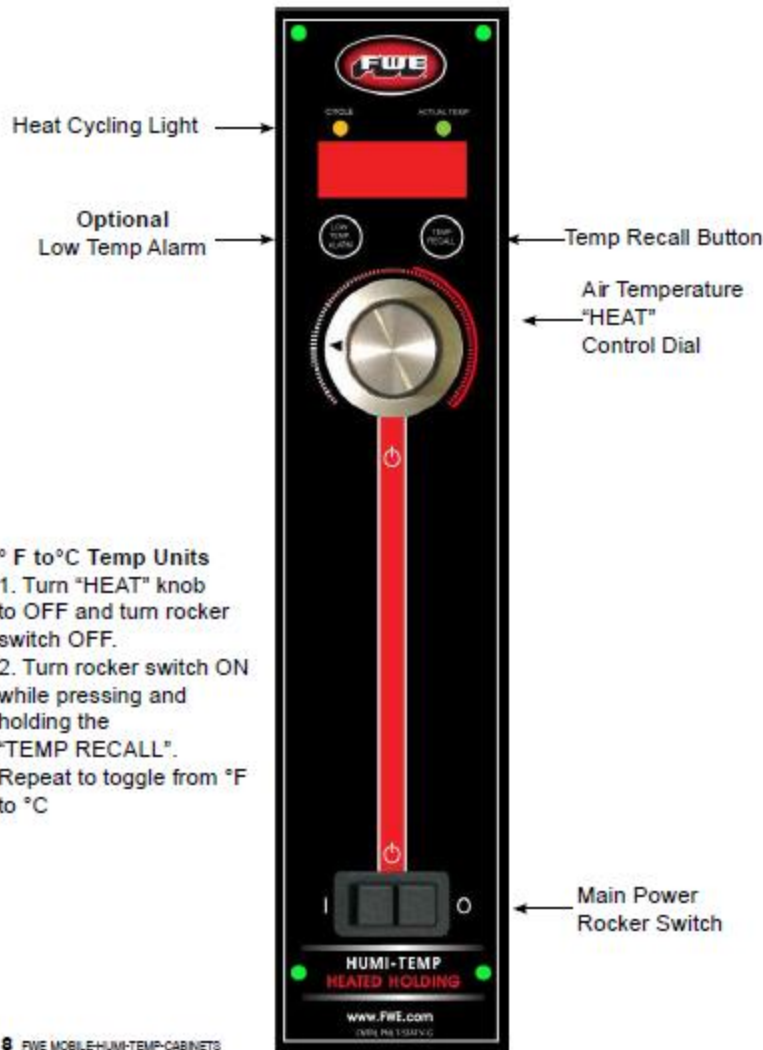


# **FWE MOBILE HUMI-TEMP HEATED HOLDING CABINETS**

## **ELECTRONIC CONTROL PANEL**



## ***PME MOBILE HUMI-TEMP HEATED HOLDING CABINETS***

### ***GENERAL OPERATING INSTRUCTIONS***

#### ***PREPARING THE CABINET BEFORE LOADING FOOD***

1) **PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE.** Press the "I/O" rocker switch to the "I" position.

2) **ADD HOT WATER TO THE PAN.**

Add hot water into the pan prior to heating the cabinet. This will allow the heating system to condition cabinet and add humidity.

**NOTE:** If Dry heat is desired (no humidity), simply drain the water out of 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.

3) **PRE-HEAT THE CABINET.** Turn on the rocker switch to the "I" 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 3, 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.

5) **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!**

## ***FIVE MOBILE HUMI-TEMP HEATED HOLDING CABINETS***

### ***WARNING AND CLEANING CARE***

#### ***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. The interior tray slide assemblies and humidifier pans are removable for easy cleaning.

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

DO NOT USE WAX OR STRONG CLEANERS ON DOOR  
GASKETS OR VINYL TRIM.