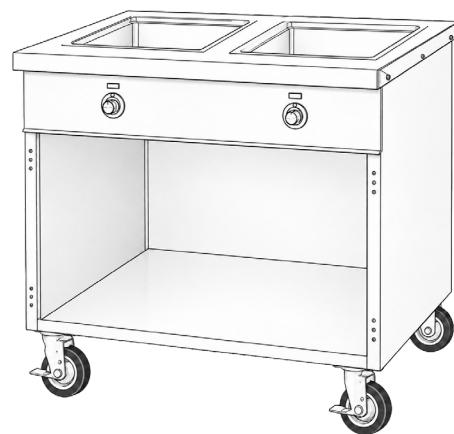
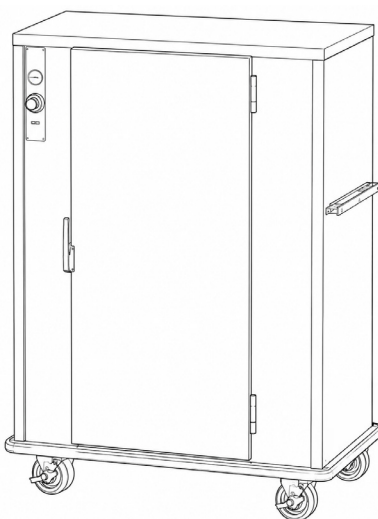
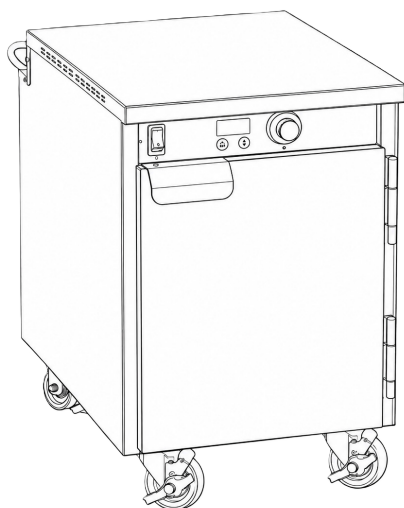


RADIANT HEAT SYSTEM

OPERATING INSTRUCTIONS

FOR EQUIPMENT:

<i>A & A-XL Series</i>	<i>HLC-1717 Series</i>	<i>HLC-2127 Series</i>
<i>HLC Series</i>	<i>HLC-1826 Series</i>	<i>DRN Wells</i>
<i>HLC-H Series</i>	<i>HLC-SL1826 Series</i>	<i>HWR Wells</i>



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.26.01

RADIANT HEAT SYSTEM

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INTRODUCTION

Welcome to the operation manual for FWE's Radiant Heat System. Units equipped with our Radiant Heat System are designed to deliver gentle, consistent heat that surrounds food in a soft, uniform blanket of warmth. This design helps to maintain food quality, appearance, and taste throughout extended holding periods, while also helping to maintain it during transport, and service periods. Engineered for the demands of high-volume foodservice operations, these units are built to perform continuously in busy kitchens, cafeterias, catering environments, banquet operations, and institutional foodservice settings where dependable temperature holding is essential.

This manual covers a range of FWE product families that utilize our Radiant Heat System. These units offer flexible temperature control, allowing operators to dial in holding temperatures across a wide range of menu items and service conditions.

Constructed from heavy-duty stainless steel and designed with full-time use in mind, units in this series are built to withstand the rigors of demanding commercial kitchens. Their robust construction, removable interior components, and straightforward controls simplify daily operation, cleaning, and maintenance. Each series covered in this manual reflects FWE's commitment to delivering rugged, operator-focused equipment for the foodservice industry.

This manual is intended to provide essential safety, installation, and operating instructions for units equipped with FWE's Radiant Heat System. **FWE strongly recommends that all operators read and follow the safety, installation, and operation guidelines contained in this manual before installing and using the unit to ensure safe operation, optimal performance, and long service life.**

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 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 (if equipped), 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 (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. On units equipped with a water pan, turn power switch OFF and allow unit to cool before draining, filling, or moving the water pan. For units equipped with wet wells, follow the instructions under Wet Well Information.
- H. Do not pull unit by the power cord.
- I. Discontinue use and unplug unit if power cord is frayed.
- 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.

RADIANT HEAT SYSTEM

2. General Use **WARNING**



- A. Locate unit a minimum of 6" (25mm) from combustible walls and materials. If safe distances are not maintained, combustion or discoloration could occur.
- B. Make sure food product has been heated 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. 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.
- G. Holding food at temperatures of less than 140°F (60°C) may be dangerous. Temperatures under 140°F (60°C) promote the growth of harmful bacteria and toxins in some foods.

3. Burn Hazard **CAUTION**



- A. Some exterior surfaces on the unit will get hot. Use caution when touching the exterior of unit.
- B. Turn off unit and allow it to cool.
- C. 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.
- D. Transport unit in upright position only.
- E. On units equipped with wet wells, steam and hot water can cause burns. Use caution when lifting food pans or covers and when filling or draining wells.

4. Important Notice **NOTICE**



- A. Do not lay unit on side with control panel or damage to unit could occur.
- B. Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.
- C. Clean unit daily to avoid malfunctions and maintain sanitary operation.
- D. 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).

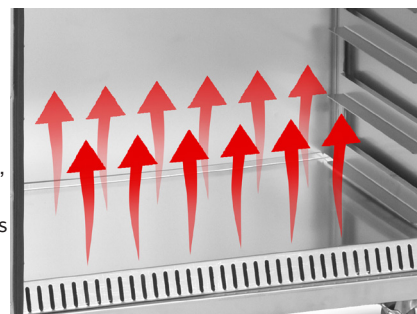
MODEL DESCRIPTION

Radiant Heat System

Units equipped with FWE's Radiant Heat System are designed to maintain food quality during holding, transport, and service by surrounding food with a soft, uniform blanket of radiant heat. This approach provides consistent, gentle warmth throughout the holding space without relying on forced air or direct contact with stored food product.

The radiant heat design supports safe, efficient

holding across a wide variety of food products and serving scenarios, from bulk pan holding to pre-plated banquet service.



Radiant heat gently surrounds food with a soft, uniform blanket of warmth

((RADIANT HEAT))

Radiant heat keeps food moist and fresh without the drying effects of forced air

Radiant Heat System Series Specifications

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



RADIANT HEAT SYSTEM

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. Stop unpacking. Save all packaging materials for inspection.
 - II. Report the damage to the delivering carrier upon discovery, and no later than five (5) business days after delivery. **Claims reported after this window may be denied by the carrier.**
 - III. Include a request for inspection by the carrier's representative. Notice may be given by telephone or in person but must be confirmed in writing.
 - IV. Contact FWE customer service at 1-800-222-4393 to alert us of the situation and inform the dealer.
 - V. Under no circumstances may damaged unit be returned to FWE without a prior written factory Return Merchandise Authorization (RMA).

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, 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 equipment and the floor to protect the 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** to 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.

Scan the QR code to the right to view video on how to locate serial tag QR code for information, manuals, parts, and more!



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.

UNPACKING

1. Initial Inspection and Preparation:

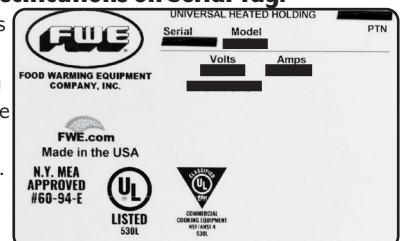
Your equipment is meticulously packaged and dispatched from our manufacturing facility securely mounted on a wooden pallet and encased within a robust cardboard carton. The carton's integrity is reinforced with heavy-duty staples and affixed to the pallet with industrial-grade poly strapping. Prior to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

ELECTRICAL REQUIREMENTS

For the optimal and safe operation of your equipment, 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.

1. 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.



RADIANT HEAT SYSTEM

2. Finding Your Electrical Specifications Online

We've made it easy for you to access this information through our dedicated webpage. Simply scan this QR Code, input your serial number to retrieve the electrical specifications for your unit.

3. QR Code for Quick Access:

In addition to our online resources, each FWE-manufactured unit comes with a QR code attached to its serial tag. Scanning this code with your mobile device will instantly direct you to the webpage, allowing for convenient and quick access to all the necessary electrical details.



INSTALLATION

1. 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 natural flow of air within the unit, leading to suboptimal performance when the door is open.

2. Stability:

Ensure the unit is stationed on solid, level flooring.

3. 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 detailed electrical requirements.

4. 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. The doors are designed to swing and latch to the side of the cabinet.

5. Water and Safety:

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

TRANSPORTING THE UNIT

1. 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.

2. Securing Doors and Wheels:

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

3. 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.

4. Usage:

This unit is specifically engineered for indoor use. It's not designed for outdoor or rugged terrain transport.



WARNING: Exercise heightened caution during transportation. The unit's center of gravity may sit toward the top of the cabinet, potentially making it top-heavy. Approach uneven surfaces, door thresholds, drains, and grates with caution to prevent tipping.

WET WELL INFORMATION

1. General:

Wet wells use water and steam to hold food pans at temperature, providing uniform, gentle heat that surrounds all sides of the food pan. Steam transfers heat more efficiently than either heated water or air alone. Each well is controlled independently, allowing operators to set different temperatures across wells to accommodate a variety of menu items during service.

2. Filling:

Add a MINIMUM of 2 inches of HOT water to the well before operation. Always use hot water, as cold water will significantly increase preheat time. Monitor the water level throughout service as water evaporates, and replenish as needed to maintain consistent steam production.



Notice: Do not operate a wet well without water. Running a wet well without water can damage the heating element. On units equipped with dry wells, do not add water to the well.

3. Operation:

Select a temperature setting for each well using its individual thermostat dial. Allow the unit to preheat fully before loading HOT food product. This unit is designed to hold pre-heated food product only and will not bring food up to temperature. Stir food occasionally so the temperature redistributes evenly throughout the pan.

4. Draining:

Open the external shut-off valve on the manifold drain system to empty water into the floor drain. Close the valve once draining is complete.



WARNING: Wet wells hold water and produce steam at scalding temperatures. Turn the unit off and allow it to cool completely before draining. Release steam away from your face and body when lifting food pans or well covers, and add water slowly to avoid splashing.

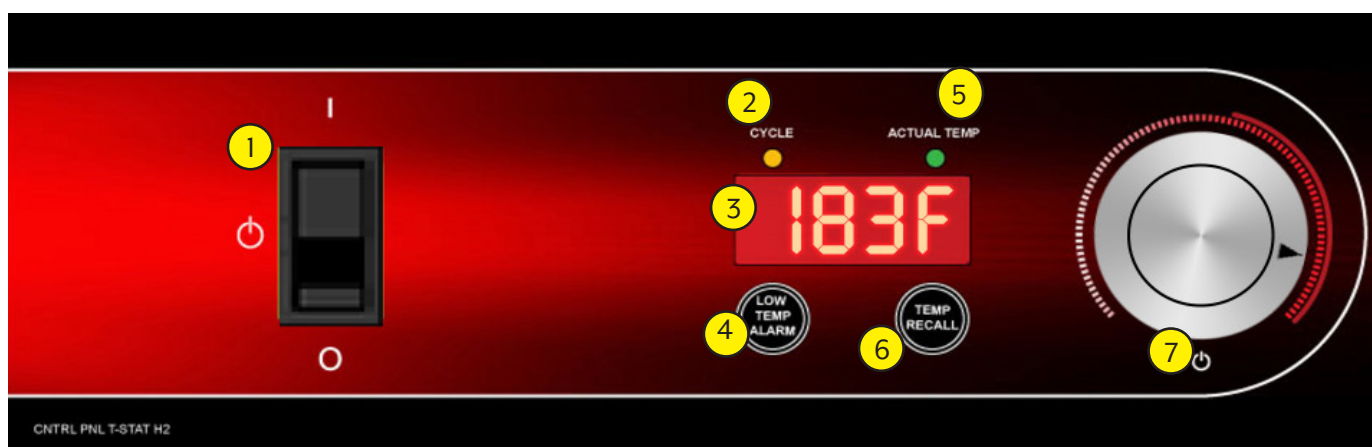
RADIANT HEAT SYSTEM

CONTROLS

Control Panel Identification

Series	Control Panel	Page
HLC, HLC-H, HLC-1826, & HLC-2127	T-STAT H2 Control Panel (HLC-8 H2)	6
HLC Well Series w/ Open Base	HLC Dry/Wet Wells with Open Base Control Panel	7
HLC Well Series w/ Heated Storage	HLC Dry/Wet Wells with Heated Storage Control Panel	7
HLC-1717 & HLC-SL1826	T-STAT V-G Control Panel	8
A & A-XL	FC Scale Dial Control Panel	9

T-STAT H2 Control Panel (HLC-8 H2)



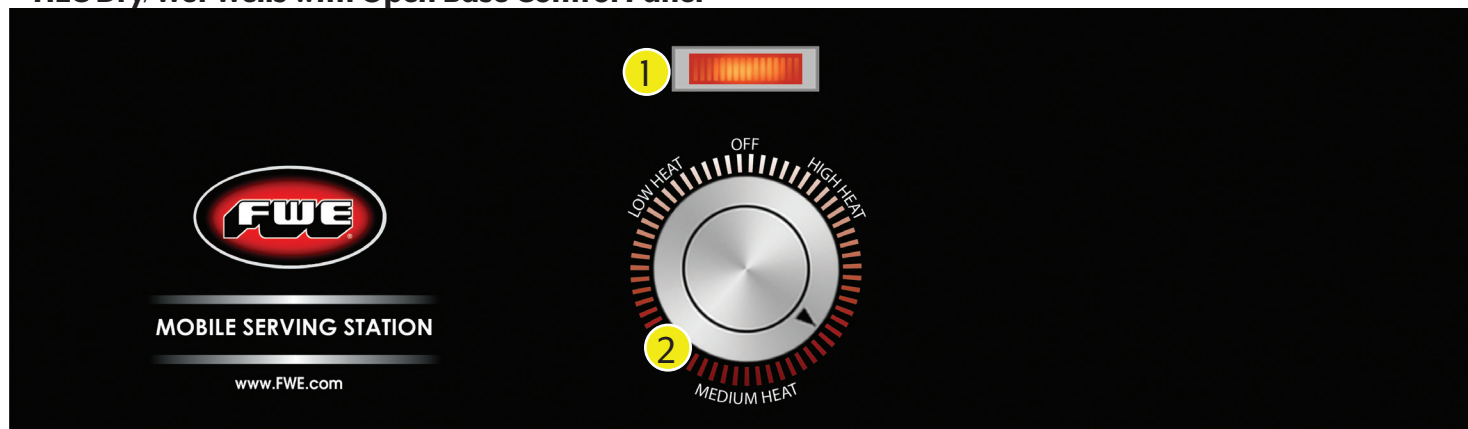
T-STAT H2 Control Panel HLC-8 H2

1	Power Switch - Turns the unit ON/OFF with the rocker switch.
2	Cycle Light - Indicates the heating element is actively on and heating toward the selected set point.
3	Display - Shows the current internal cabinet temperature. Display will show the temperature set point temporarily while adjusting.
4	Low Temp Alarm - Optional alarm with audible & visual alerts after 2-minutes below the set point.
5	Actual Temp Light - Lights up when the unit is on and monitoring temperature.
6	Temp Recall - Displays the current temperature set point and switches between °F and °C.
7	Temperature Dial - Turn to select the desired holding temperature set point.

RADIANT HEAT SYSTEM

CONTROLS

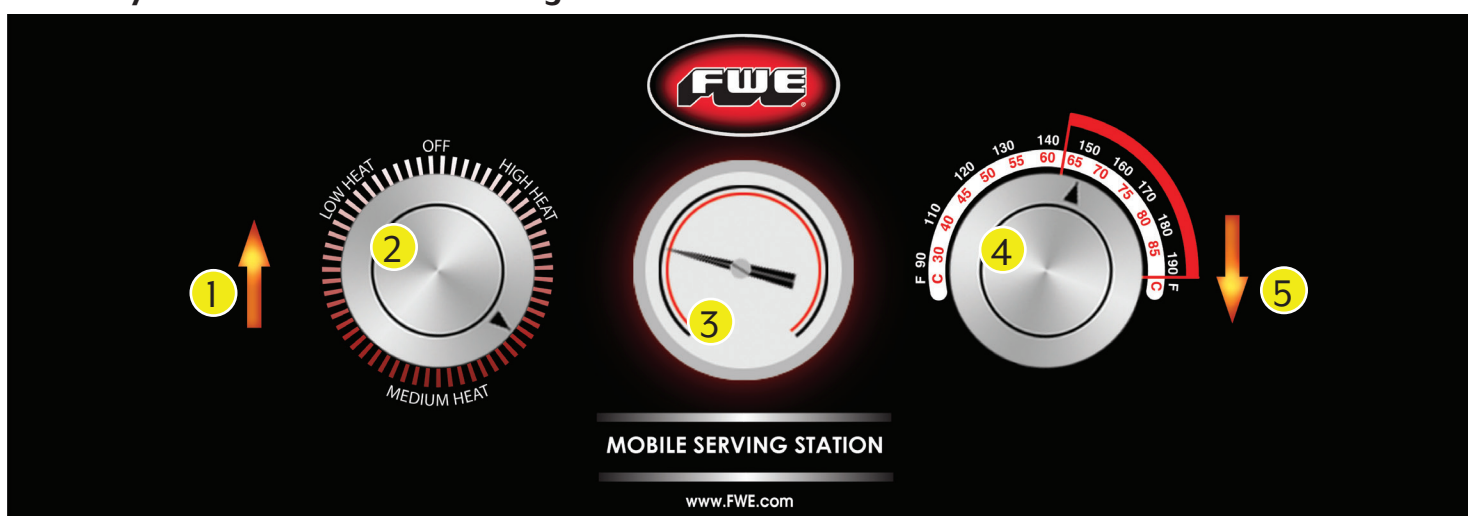
HLC Dry/Wet Wells with Open Base Control Panel



HLC Dry/Wet Wells with Open Base Control Panel

1	Power Indicator - Indicator light turns on when the unit is powered on.
2	Temperature Dial - Turn to select the desired holding temperature set point.

HLC Dry/Wet Wells with Heated Storage Control Panel



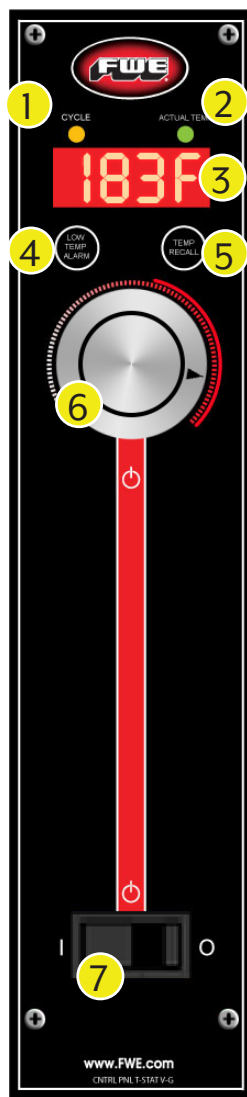
HLC Dry/Wet Wells with Heated Storage Control Panel

1	Cycle Light (Well) - Indicates the heating element for the Dry/Wet Well Section is actively on and heating toward the selected set point. The up arrow indicates the left control knob adjusts the Dry/Wet Well Section.
2	Temperature Dial for Wells - Turn to select the desired holding temperature set point for the wells.
3	Display - Shows the current internal cabinet temperature.
4	Temperature Dial for Heated Storage Compartment - Turn to select the desired holding temperature set point for the storage area underneath the wells. Turn dial to down position to turn unit off.
5	Cycle Light (Storage) - Indicates the heating element for the Heated Storage Area is actively on and heating toward the selected set point. The down arrow indicates the right control knob adjusts the Heated Storage Area.

RADIANT HEAT SYSTEM

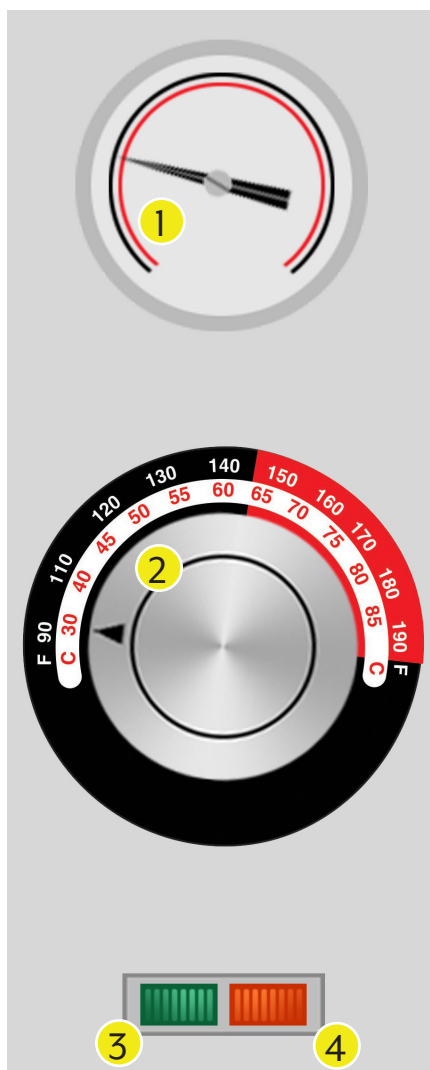
CONTROLS

T-STAT V-G Control Panel



T-STAT V-G Control Panel

1	Cycle Light - Indicates the heating element is actively on and heating toward the selected set point
2	Actual Temp Light - Lights up when the unit is on and monitoring temperature.
3	Display - Shows the current internal cabinet temperature. Display will show the temperature set point temporarily while adjusting.
4	Low Temp Alarm - Optional alarm with audible & visual alerts after 2-minutes below the set point.
5	Temp Recall - Displays the current temperature set point and switches between °F and °C.
6	Temperature Dial - Turn to select the desired holding temperature set point.
7	Power Switch - Turns the unit ON/OFF with the rocker switch.

RADIANT HEAT SYSTEM**CONTROLS****FC Scale Dial Control Panel****FC Scale Dial Control Panel**

1	Thermometer - Displays the current internal cabinet temperature in both °F and °C.
2	Temperature Dial - Turn to select the desired holding temperature set point. Turn dial to down position to turn unit off.
3	Power Indicator - Green light turns on when the unit is plugged in and control panel is receiving power.
4	Cycle Light — Orange light turns on to indicate the heating element is actively on and heating toward the selected set point.

RADIANT HEAT SYSTEM

OPERATION

General:

Use the following procedures to operate your equipment optimally



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. **Move the Power I/O switch** to the "on" (I) position, if equipped. This activates the display lights and the heating system.
3. **Rotate the Temperature Dial** to the desired holding temperature set point. For most food products, a holding temperature of 150°-160°F (66°-71°C) is recommended.
4. **Allowing for Temperature Adjustment:**
 - A. Users should allow the unit 20-30 minutes to reach the desired operating temperature before loading it with products.



WARNING: Make sure food product has been heated to the proper food-safe temperature before placing in unit. This unit is for holding pre-heated food products only.



BURN HAZARD: Some exterior surfaces on the unit will get hot. Use caution when touching these areas.

Shutdown:

1. **Removing Food Product:**
 - A. All food product must be removed from the unit before shutdown. Transfer product to refrigerated storage or discard it in accordance with your operation's procedures.
2. **Move the Power I/O switch** to the "off" (O) position, if equipped.
3. **Unplug the power cord** from the electrical receptacle.
4. **Allow the unit to cool** completely before cleaning or moving.
5. **Drain the wells** at the end of each service day on units equipped with wet wells. See Wet Well Information on page 5.
6. **Clean the unit** following the procedures under Cleaning and Maintenance on page 11.

Setting the Low Temp Alarm (If equipped):

- **Adjust the Set Point** by pressing and holding the Low Temp Alarm button for six (6) seconds. Rotate the Temperature Dial to the desired set point between 90°F (32°C) and 190°F (88°C). The unit will beep and the display will show "LTA" for two (2) seconds. Release the button to accept the adjustment.

- **Disable the Low Temp Alarm** by following the Adjust Set Point steps above. Rotate the Temperature Dial below 90°F (32°C) to turn the alarm feature off.
- **Check the Temperature Set Point** by pressing the Temp Recall button once. The display will show the current temperature set point for three (3) seconds before returning to the normal display.

PERFORMANCE

Radiant Heat System units are designed to maintain the quality and safety of prepared food by delivering a soft, uniform blanket of heat throughout the cabinet interior. This heating configuration gently surrounds food to help maintain safe serving temperatures throughout extended holding and transport periods. These units support a wide range of foodservice holding applications where consistency, reliability, and food quality are essential.

With no forced air or direct contact with stored food product, FWE's Radiant Heat System helps preserve a food's moisture level, appearance, and taste throughout the holding period. This makes the Radiant Heat System an effective choice in high-volume operations where food quality must be maintained across extended service periods.

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 and 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-heating:**
Ensure the equipment is at the desired temperature before loading food to maintain quality. Only load hot food into hot cabinets. Units are only designed to maintain temperature, not to increase the temperature or cook.
5. **Loading Method:**
Distribute items evenly to allow for optimal natural air circulation. Do not overload trays or block path of natural air circulation.
6. **Door Management:**
Minimize door openings to retain heat and ensure efficient operation.
7. **Maintenance:**
Regular checks and cleaning of the heating elements and door seals are crucial for performance.



NOTE: Following the performance guidelines outlined in this section will help ensure your unit operates at peak efficiency and delivers consistent results throughout its service life.

RADIANT HEAT SYSTEM

BEST PRACTICES

Basic Do's and Don'ts of Hot Holding:

1. DO:

- A. Properly pre-heat unit to desired temp, BEFORE loading food product
- B. Only load HOT, fully-cooked food product into the unit.
- C. Set unit temperature 10-15°F OVER your desired product temperature
- D. Minimize door open time when loading/un-loading food product
- E. Ensure door fully closes every time it is accessed
- F. Allow space in between pans/product for air and heat to naturally circulate
- G. Keep door gaskets in place and clean of any debris
- H. Follow all maintenance and cleaning procedures
- I. Maintain a minimum of 2 inches of water in wet wells, if equipped, at all times while the unit is powered on

2. DON'T:

- A. Never load COLD or uncooked food into the unit
- B. Never load food PRIOR to proper unit pre-heat
- C. Never leave door open for long periods of time, especially when loading or unloading product
- D. Never crowd product or overload the unit, blocking proper air/heat distribution
- E. Never remove gasket or gasket support components
- F. Never use this unit as an oven

CLEANING AND MAINTENANCE

WARNING: Ensure the power switch is in the OFF position and unplug the power cord before beginning any cleaning, adjustments, or maintenance routines. Allow the unit ample time to cool down prior to these activities.

Position 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 service required for this unit must be carried out by certified and experienced professionals.

Daily Cleaning:

Daily cleaning of the unit is recommended. This is to preserve the finish of the unit and to prevent scratches from daily wear and tear.

General Cleaning Guide of Stainless Steel:

Stainless steel should be cleaned with warm water, mild soap, and a soft cloth. Apply with a dampened cloth and wipe in the direction of the metal grain. Stainless steel polish may be used to renew and protect the outside cabinet finish.



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, switch the POWER ON/OFF (I/O), if equipped, to the OFF position and unplug the unit. 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.
4. After cleaning, ensure to dry the unit with a soft, lint-free cloth to avoid scratches.
5. For any Lexan polycarbonate doors, a gentle washing with a solution of mild soap and water is recommended. Use a soft, damp cloth for wiping.

Well Cleaning (If Equipped):

1. Turn the unit off, unplug the power cord, and allow the unit and any water to cool completely before cleaning.
2. Drain wet wells completely at the end of each service day. Do not leave water in the wells overnight.
3. Wipe the well interior with a soft cloth and a mild soap solution, rinse with clean water, and dry with a soft, lint-free cloth.
4. Mineral scale will build up in wet wells over time, particularly in areas with hard water. Remove scale as needed using a deliming solution approved for foodservice equipment, following the solution manufacturer's instructions, then rinse thoroughly with clean water.
5. Do not add water to dry wells. Clean dry wells with a soft, damp cloth only.



NOTICE: Avoid the use of abrasive materials such as paper towels or glass cleaning products. Do not use cleaners containing chlorine, bleach, or other chlorides on stainless steel surfaces, as these can cause pitting and permanent staining. If a chlorine-based sanitizer is used, rinse the surface with clean water and dry it immediately.



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 Customer Service: 1-800-222-4393

Spare Parts:

Spare or replacement parts may be obtained through a parts supplier or an authorized service agent. There is a basic list of parts as well as a QR Code that can be used to get to the parts website (www.fweparts.com) on a sticker located near the serial tag.



Access our Two-Year Limited Warranty and Terms and Conditions of Sale by visiting our webpage at **www.fwe.com/terms**, or simply scan the QR code to the right to access this page directly.



Register Your Unit! Completing online warranty registration will prevent delay in obtaining warranty coverage.



Access our Online Warranty Registration forms by visiting our webpage at **www.fwe.com/sales-and-support/warranty**, or simply scan the QR code to the right to access this page directly.

Record the model number, serial number, and purchase date of the unit in the spaces below. This information can be found on the serial tag located on the side of the unit near the power cord. Please have this information available when calling FWE for service assistance.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Notes: _____



[illegible]

[illegible]

[illegible]



FWE Parts Department
www.FWEparts.com
1-800-222-4393



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