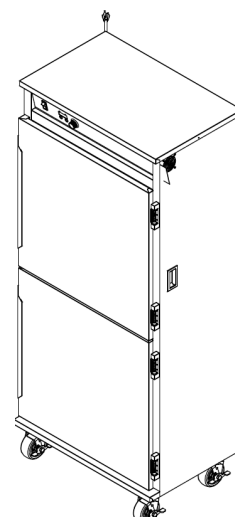
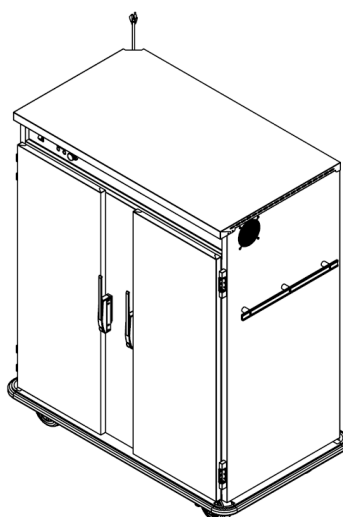
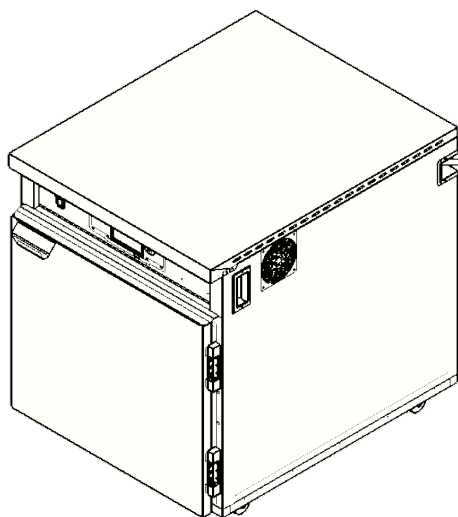


TOP MOUNT HEAT SYSTEM

OPERATING INSTRUCTIONS

FOR EQUIPMENT:

BT Series *PTST Series*
HHC Series *TST Series*
PST Series *UHST Series*
UHST-GN 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 maintenances, 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

TOP MOUNT HEAT SYSTEM

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INTRODUCTION

Welcome to the operation manual for FWE's Top Mount Heat System. Units equipped with our Top Mount Heat System are designed to deliver consistent, reliable heat to keep prepared food hot, fresh, and ready to serve throughout extended holding and transport periods. Engineered for the demands of high-volume foodservice operations, these units are built to perform continuously in busy kitchens, cafeterias, catering environments, and institutional foodservice settings where dependable temperature holding is essential.

Top Mount Heat System units offer flexible temperature control, allowing operators to dial in holding temperatures across a wide range of menu items and service conditions. The top-mounted heating configuration delivers even heat distribution throughout the cabinet interior, supporting efficient staging, transport holding, and service line operations. This design also allows for easy cleaning due to keeping the bottom of the unit clear of obstructions that may get in the way of thorough cleaning.

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 Top Mount 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, 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.

TOP MOUNT HEAT SYSTEM

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 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.

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

Top Mount Heat System

Units equipped with FWE's Top Mount Heat System are designed to maintain food quality during holding and transport by delivering controlled heat from the top of the cabinet downward through the interior. This approach provides consistent, even temperatures throughout the holding space without relying on exposed heating elements near stored food product.



Heat flows downward from the top-mount system for even coverage

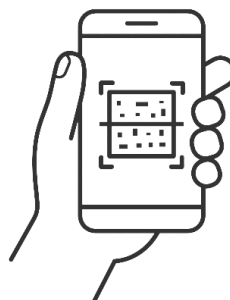
TOPMOUNT

Solid stainless steel floor makes cleaning fast and easy

The top-mount design supports safe, efficient holding across a wide variety of food products and serving scenarios.

Top Mount 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.



TOP MOUNT 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. 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, avoid positioning the unit on the side with the control panel to prevent potential damage. When place 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.
6. **Slide Adjustment (If Applicable):**
Should your unit feature adjustable slides, reposition these slides to your preferred locations per your specific holding requirements.

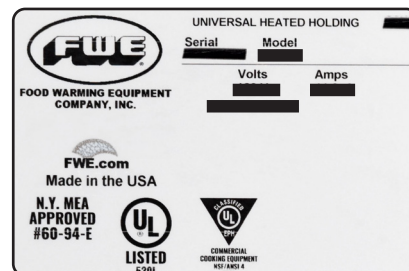


NOTE: ALWAYS ensure safety precautions are adhered to during the unpacking and installation process to prevent potential injury or damage to the equipment.

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.



TOP MOUNT 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 precise 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.



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



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 unit's airflow, 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:

Confirm that the unit's door is firmly closed and all caster locks are disengaged. 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. 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.

TRAY SLIDES

Adjustable Tray Slides (Equipped on select models)

Some Top Mount Heat System units are equipped with adjustable tray slides. Tray slides provide bottom support for trays, pans, or shelves and can be repositioned to accommodate a variety of pan sizes and holding configurations.

Installing Tray Slides:

Insert the "J" end of the tray slide into the desired upright key hole. Press down and inward to seat the slide securely in position.

Removing Tray Slides:

To release a tray slide from the upright, lift the slide with an upward "J" motion to disengage it from the key hole.

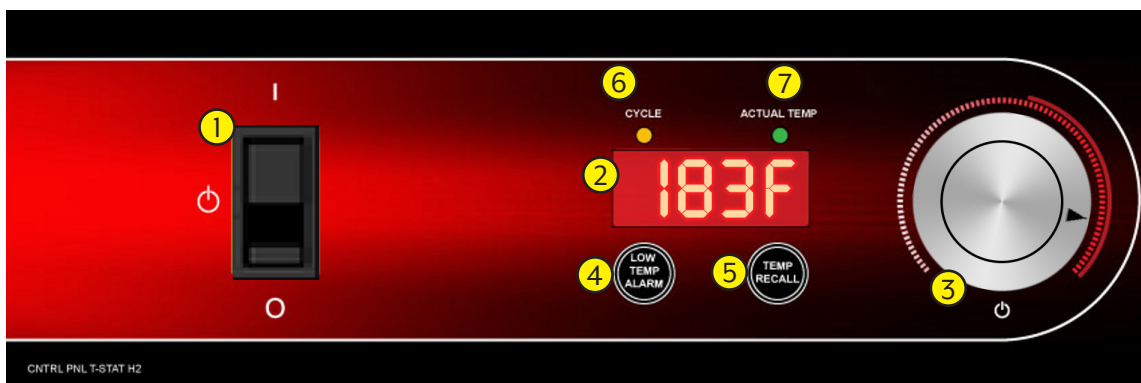


NOTE: When repositioning tray slides, ensure all slides are fully seated in their key holes before loading food product. An unsecured tray slide may shift under load.

TOP MOUNT HEAT SYSTEM

CONTROLS

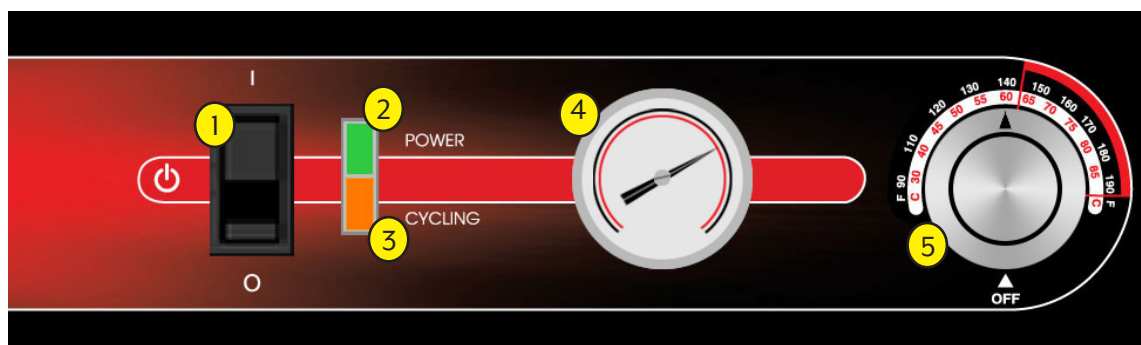
Digital Control Panel



Digital Control Panel (T-STAT H2)

1	Power Switch — Turns the unit ON/OFF with the rocker switch.
2	Display — Shows the current internal cabinet temperature.
3	Temperature Dial — Turn to select the desired holding temperature set point.
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	Cycle Light — Indicates the heating element is actively on and heating toward the selected set point.
7	Actual Temp Light — Lights up when the unit is on and monitoring temperature.

Mechanical Control Panel



Mechanical Control Panel (UHST-TST)

1	Power Switch — Turns the unit ON/OFF with the rocker switch.
2	Power Indicator — Green light turns on when the unit is powered on.
3	Cycle Light — Indicates the heating element is actively on and heating toward the selected set point.
4	Thermometer — Displays the current internal cabinet temperature in both °F and °C.
5	Temperature Dial — Turn to select the desired holding temperature set point.

TOP MOUNT 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” position.
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 (65°-71°C) is recommended.
4. **Switch Between °F and °C** by moving the Power I/O switch to the “off” position. Turn the unit back on while holding the Temp Recall button. A “C” will appear on the digital display panel, confirming the unit is now set to Celsius.
5. **Allowing for Temperature Adjustment:** 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. Failure to heat food products properly may result in serious health risks. 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.



NOTE: Temperature settings may vary depending upon product make-up and consistency.



NOTE: The Low Temp Alarm is disabled by default. If desired, follow the steps below to configure the alarm before operating the unit.

Setting the Low Temp Alarm:

- **Adjust the Set Point** by pressing and holding the Low Temp Alarm button for ten (10) seconds. Rotate the Temperature Dial to the desired set point between 90°F (32°C) and 190°F (88°C). The display will beep and 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.

- **Checking 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

Top Mount Heat System units are designed to maintain the quality and safety of prepared food by delivering controlled, consistent heat throughout the cabinet interior. The top-mount heating configuration distributes heat downward and evenly through the holding space, helping maintain safe serving temperatures throughout extended holding and transport periods. These cabinets support a wide range of foodservice holding applications where consistency, reliability, and food quality are essential.

With the heating system mounted at the top of the cabinet, the interior floor is a solid, unobstructed sheet of stainless steel — making daily cleaning faster and easier without having to clean around heating elements or components. This design is particularly effective in high-volume operations where quick turnaround between service periods is important.

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 increase temperature or cook.
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 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.

TOP MOUNT HEAT SYSTEM

BEST PRACTICES

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

1. DO:

- Properly pre-heat cavity to desired temp, BEFORE loading food product
- ONLY load HOT food product into cavity, NEVER load cold food with the expectation of heating it
- Set cavity temperature 10-15°F (5-8°C) OVER your desired product temperature
- Minimize door open time when loading/un-loading food product
- Ensure door fully closes every time it is accessed
- Allow space in between pans/product for air and heat to properly circulate.
- Keep door gaskets in place and clean of any debris
- Follow all maintenance and cleaning procedures daily for best performance

2. DON'T:

- Never load COLD food into the cavity
- Never load food PRIOR to proper cavity pre-heat
- Never leave door open for long periods of time, especially when loading or unloading product
- Never crowd product or overload the unit, blocking proper air/heat distribution
- Never remove gasket or gasket support components
- Never use a holding cabinet 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.

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 serving required for this unit must be carried out by the 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.

- Before cleaning, switch the POWER ON/OFF (I/O) to the OFF position and disconnect the power cord from the power supply. Wait until the unit has sufficiently cooled down before proceeding.
- Remove and wash all food pans.
- 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.
- After cleaning, ensure to dry the unit with a soft, lint-free cloth to avoid scratches.
- 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.

SERVICE INFORMATION

FWE Customer Service: 1-800-222-4393

Email: service@fweco.net



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.

TOP MOUNT HEAT SYSTEM**WARRANTY**

Access our Two-Year Limited Warranty and Term 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.

**WARRANTY INFORMATION**

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.

IMPORTANT OWNER INFORMATION

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: _____



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



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