



# OPERATING INSTRUCTIONS

## ***HLC WITH DIXELL CONTROLS***



**Quick Start**  
On Page 7

Detailed  
Operating  
Manual for  
Controller  
Included  
Separately

**“HLC” SERIES  
WITH RADIANT HEAT SYSTEM**

# ***FWE HLC WITH DIXELL CONTROLS***



**HLC-SL1826-5L**  
*Shown with optional accessories  
Lexan Door and Dixell Controller.*

## ***CONGRATULATIONS...***

...and thank you for purchasing an FWE Handy Line Compartment. 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.

### ***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 standard 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.**

# ***GENERAL OPERATING INSTRUCTIONS***

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

**1) PLUG CABINET INTO A PROPERLY GROUNDED POWER RECEPTACLE.** The red indicating light will come on the main power switch.

**2) SELECT A TEMPERATURE SETTING.** Please refer to Dixell Quick Start on Page 7. For most foods, a holding temperature of 150° - 160°F should be adequate.

**3) PRE-HEAT CABINET FOR 20-30 MINUTES.** Once the unit has reached the temperature which you selected, load unit with your HOT foods.

**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.

**4) LOAD THE CABINET.** 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 it plugged in and wait until the cycling 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 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.

**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***

## ***CARE & MAINTENANCE OF YOUR FWE CABINET***

### ***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.**

# FWE HLC WITH DIXELL CONTROLS

## Quick Start

### ELECTRONIC HEATING CONTROL OPERATION

## QUICK START

#### HEATING CONTROL:

When power is first turned on all LED's and display segments light. After the control initializes, the green thermometer bulb blinks. When the heating element is turned on the green thermometer bulb symbol stops blinking. It completely turns off when the temperature set point is reached and the heating element is turned off. This cycle continues to maintain the box temperature while actual box temperature is displayed.



Figure 4 = display layout

\* Note: The heating system fans will run constantly except when power is turned off.

#### HOW TO SEE THE SETPOINT (BOX TEMPERATURE CUT-OUT)

1. Push and immediately release the **SET** key: the display will show the set point value.
2. Push and immediately release the **SET** key or wait 5 seconds to display the probe value (actual box temperature) again.

#### HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the Set point value.
2. The value of the set point will be displayed and the °C or °F LED indicator starts blinking.
3. To change the Set value push the **UP** or **DOWN** arrows within 10 seconds. To memorize the new set value push the set key again or wait 10 seconds.

# ***PARTS LIST***

***FIVE PARTS DEPARTMENT: 815 459 7500***

## **CASTERS**

	<b>PART NUMBER</b>
3.5" rigid	CSTR 3.5 R-5
3.5" swivel with brake	CSTR 3.5 SB-5
5" rigid	CSTR 5 R-2
5" swivel	CSTR 5 S-2
5" swivel with brake	CSTR 5 SB-2

## **HARDWARE**

Door hinge, lift-off (pair)	HNG L/O
Door gasket (by the foot)	GSKT DR
Corner bumpers, set of four	BMPR CR GR
Paddle latch	LTH PDL
Bail or Drop Handles	S/S DROP HANDLES

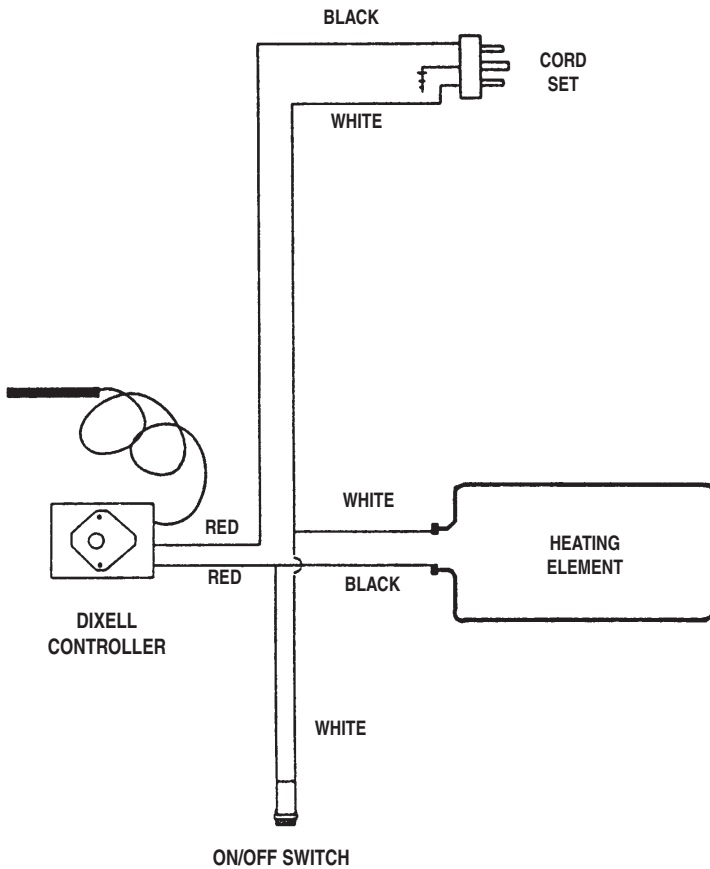
## **ELECTRICAL COMPONENTS**

Dixell <b>XR01CX</b> Controller, <b>JZ</b> (HOT)	CNTRL <b>JZ</b>
Probe for Dixell controllers, <b>JZ</b>	CNTRL PROBE <b>JZ</b>
Heating element: 16" / 500w /115v	<b>EL500/115A</b>
Cordset and plug, 10 ft.,115v	CRDSET 10 /115



# ***FWE HLC WITH DIXELL CONTROLS***

## ***WIRING DIAGRAM***



# **FWE HLC WITH DIXELL CONTROLS**

## **LIMITED TWO YEAR 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 to the original purchaser, FOB Sellers' factory, replacement parts for repairs to all new standard catalog products and factory custom / modified units, which in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use with the reserved right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service, for a period of two (2) years from date of original shipment from Seller's plant, *except for equipment used in a **Correctional Environment / Facilities**, which is warranted for a period of one (1) year from date of original shipment from Seller's plant.*

**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 one (1) year, *except for equipment used in a **Correctional Environment / Facilities** which is warranted 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.

The best designed . . .  
The best built . . .  
The best performing units on the market!



- ◇ Retherm Cabinets
- ◇ Self-Propelled Transports
- ◇ Heated Banquet Cabinets
- ◇ Universal Bulk Food Cabinets



- ◇ Utility Carts
- ◇ Refrigerators, Freezers and Convertibles
- ◇ Prisoner & Correctional Tray Delivery



- ◇ Hospital Tray Delivery Carts
- ◇ Portable Bars and Back-ups



**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

**FWE Parts Department:**  
815 459 7500

Errors subject to correction. All specifications  
subject to change without notice.  
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