



"Your Solutions Partner"

Installation and Operation Manual

PRODUCT HOLDING CABINET

MODELS

FWM3-13

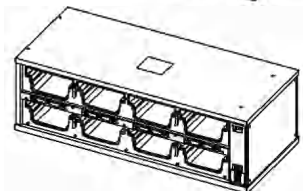
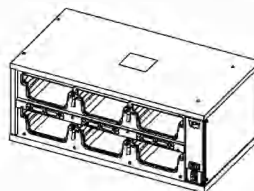
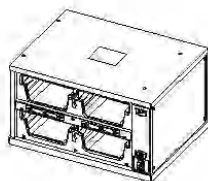
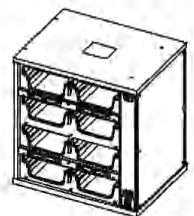
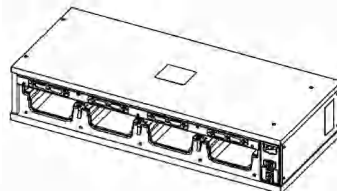
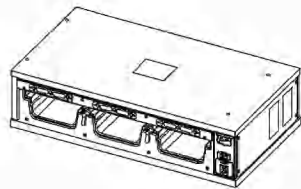
FWM3-14

FWM3-22

FWM3-23

FWM3-24

FWM3-42



**Please read this manual completely before attempting
to install, operate or service this equipment**

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www.dukemfg.com

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ELECTRICAL WARNINGS

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL ELECTRICAL EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD STARTUP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

READ THIS MANUAL THOROUGHLY BEFORE OPERATING, INSTALLING OR PERFORMING MAINTENANCE ON THE EQUIPMENT.

⚠ WARNING: Failure to follow all the instructions in this manual can cause property damage, injury or death.

⚠ WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

⚠ WARNING: Electrical connections should be performed only by a certified professional.

⚠ WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electric Code and/or all local electric codes. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: Before connecting the unit to the electrical supply, verify that the electrical and grounding connections comply with the applicable portions of the National Electric Code and/or other local electrical codes. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: Before connecting the unit to the electrical supply, verify that the electrical connection agrees with the specifications on the data plate. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: UL73 grounding instructions: This appliance must be connected to a grounded, metal, permanent wiring system. Or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminal or lead on the appliance. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING : Appliances equipped with a flexible electric supply cord, are provided with a three-prong grounding plug. It is imperative that this plug be connected into a properly grounded three-prong receptacle. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: Before performing any service that involves electrical connection or disconnection and/or exposure to electrical components, always perform the Electrical LOCKOUT/TAGOUT Procedure. Disconnect all circuits. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: Before removing any sheet metal panels or servicing this equipment, always perform the Electrical LOCKOUT/TAGOUT Procedure. Be sure all circuits are disconnected. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: Do not operate this equipment without properly placing and securing all covers and access panels. Failure to comply with this procedure can cause property damage, injury or death.

⚠ WARNING: Do not use or store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Failure to comply can cause property damage, injury or death.

⚠ WARNING: In the event of a power failure, do not attempt to operate this appliance. Failure to comply can cause property damage, injury or death.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. FAILURE TO COMPLY CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

CAUTION

Observe the following:

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Maintain adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the data sticker.
- Retain this manual for future reference.

MANUFACTURER'S INTRODUCTION

The Duke Product Holding Unit was developed for extended food-holding capabilities to provide consistently high, "just cooked" food quality.

The Duke Product Holding Unit utilizes Duke's patented "heat sink" holding technology that provides even heat distribution to food pans through the bottom and sides. This allows pre-cooked foods to be held for extended periods without noticeable degradation of quality, reducing food scrap/waste.

The self contained, individually formed, sealed compartments of the Duke Product Holding Unit eliminates food odor and taste transfer. Because the compartments are sealed and formed to the shape of the pan, no disassembly is required for cleaning and product changes.

The unique design of the Duke Product Holding Unit allows single temperature operation for all existing product groups. This 190°F approved temperature is preset at the factory. This reduces the likelihood of inconsistent performance between restaurant locations.

The Duke Product Holding Cabinet was also designed to rethermalize food product. A thermostat setting of 200°F minimum is required for re-thermalization.

Supplier Name: Duke Manufacturing Co.
Address: 2305 N. Broadway
St. Louis, MO 63102

Model #:
FWM3-13-120 FWM3-23-120
FWM3-13-208 FWM3-23-208
FWM3-13-230 FWM3-23-230
FWM3-13-240 FWM3-23-240

FWM3-14-120 FWM3-24-100
FWM3-14-208 FWM3-24-120
FWM3-14-230 FWM3-24-208
FWM3-14-240 FWM3-24-230
FWM3-24-240

FWM3-22-100 FWM3-42-100
FWM3-22-120 FWM3-42-120
FWM3-22-208 FWM3-42-208
FWM3-22-230 FWM3-42-230
FWM3-22-240 FWM3-42-240

Serial #:

Date Received:

Date Installed:

Telephone: (800) 735-DUKE (3853)
(314) 231-1130

Fax: (314) 231-5074

Service Referral #:

Local Service Name

Local Service #

Installation requirements

Power Connection: See Specifications

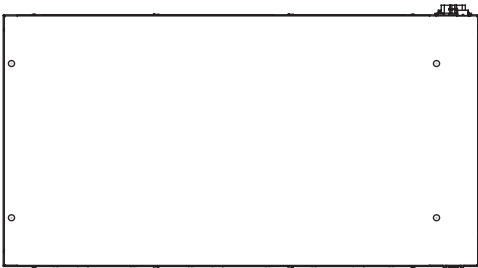
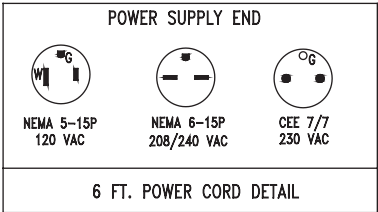
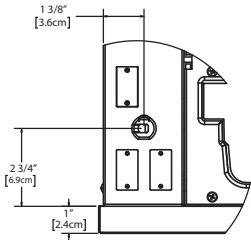
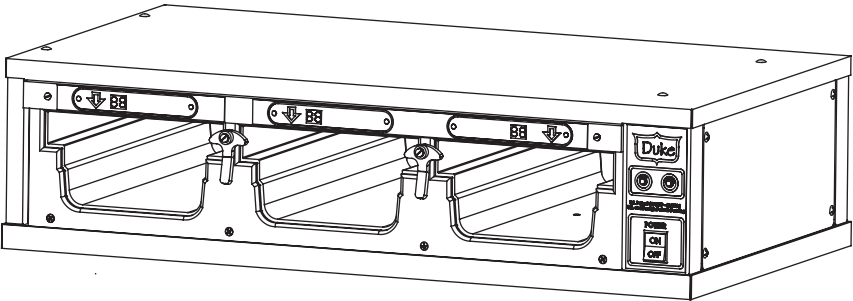
!CAUTION!

Risk of fire or electric shock. Replace only with Manufacturer's cord set or equivalent.

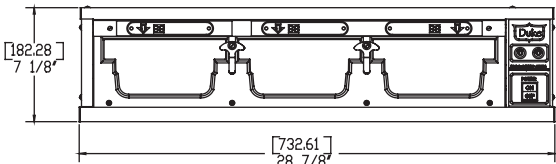
SPECIFICATIONS

MODEL FWM3-13

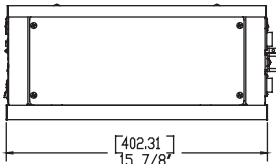
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FWM3-13YM1-120	75 lbs / 34.1 Kg	120	5	600	50/60
FWM3-13YM1-208	75 lbs / 34.1 Kg	208	4.3	900	50/60
FWM3-13YM1-230CE	75 lbs / 34.1 Kg	230	3.9	900	50/60
FWM3-13YM1-240	75 lbs / 34.1 Kg	240	3.8	900	50/60



TOP



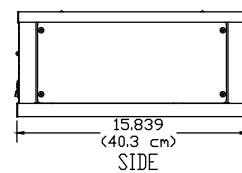
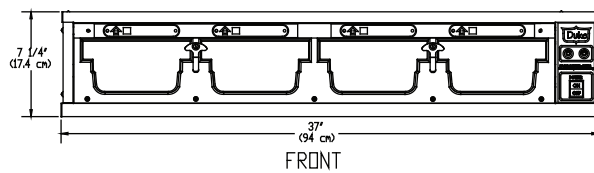
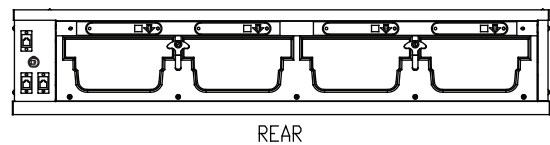
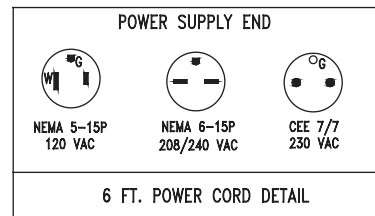
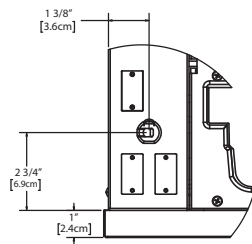
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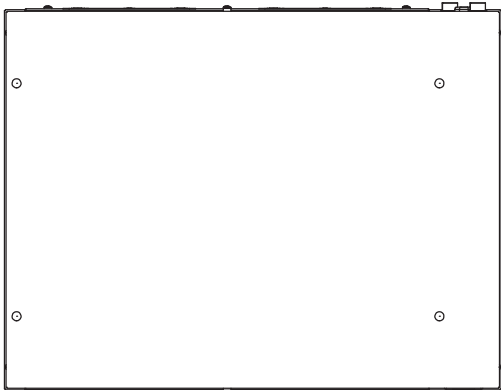
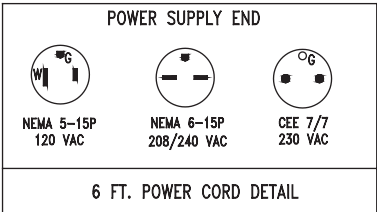
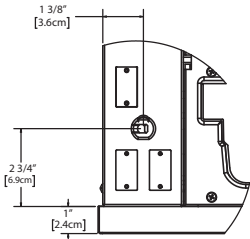
MODEL FWM3-14

MODEL NO	SHIPPING WEIGHT	VOLTS AC	AMPS	WATTS	HZ
FWM3-14-120	92 lbs / 41.7 Kg	120	6.7	800	50/60
FWM3-14-208	92 lbs / 41.7 Kg	208	5.8	1200	50/60
FWM3-14-230	92 lbs / 41.7 Kg	230	5.2	1200	50/60
FWM3-14-240	92 lbs / 41.7 Kg	240	5.0	1200	50/60

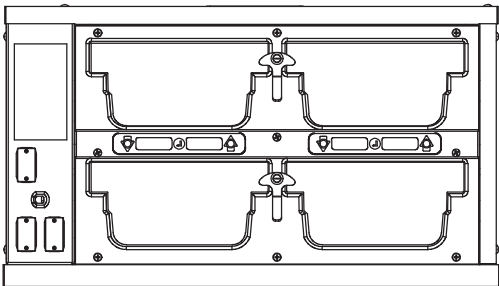


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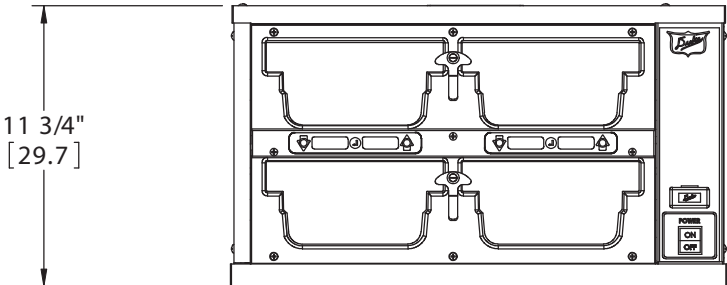
MODEL NO	SHIPPING WEIGHT	VOLTS AC	AMPS	WATTS	HZ
FWM3-22-100	61 lbs / 27.7 Kg	100	8.0	800	50/60
FWM3-22-120	61 lbs / 27.7 Kg	120	6.7	800	50/60
FWM3-22-208	61 lbs / 27.7 Kg	208	5.8	1200	50/60
FWM3-22-230	61 lbs / 27.7 Kg	230	5.2	1200	50/60
FWM3-22-240	61 lbs / 27.7 Kg	240	5.0	1200	50/60



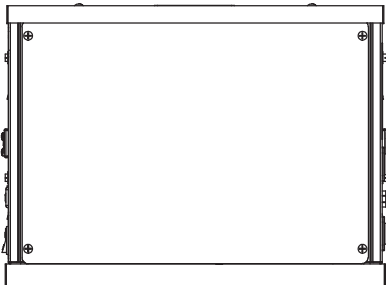
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REAR



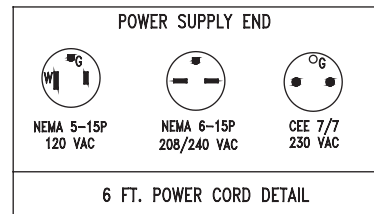
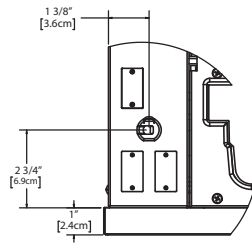
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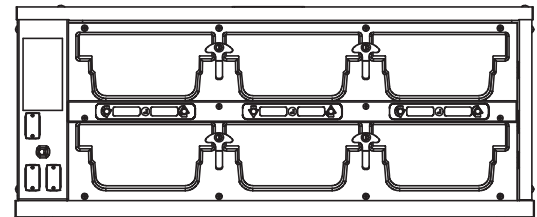
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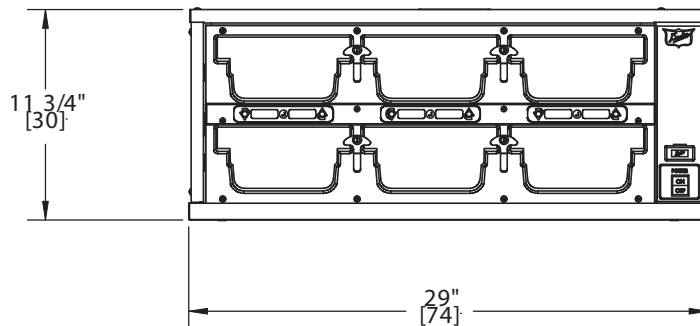
MODEL NO	SHIPPING WEIGHT	VOLTS AC	AMPS	WATTS	HZ
FWM3-23-120	83.5 lbs 37.9 Kg	120	10.0	1200	50/60
FWM3-23-208	83.5 lbs 37.9 Kg	208	8.7	1800	50/60
FWM3-23-230	83.5 lbs 37.9 Kg	230	7.8	1800	50/60
FWM3-23-240	83.5 lbs 37.9 Kg	240	7.5	1800	50/60



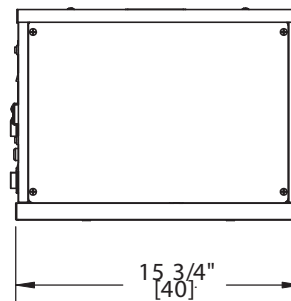
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REAR



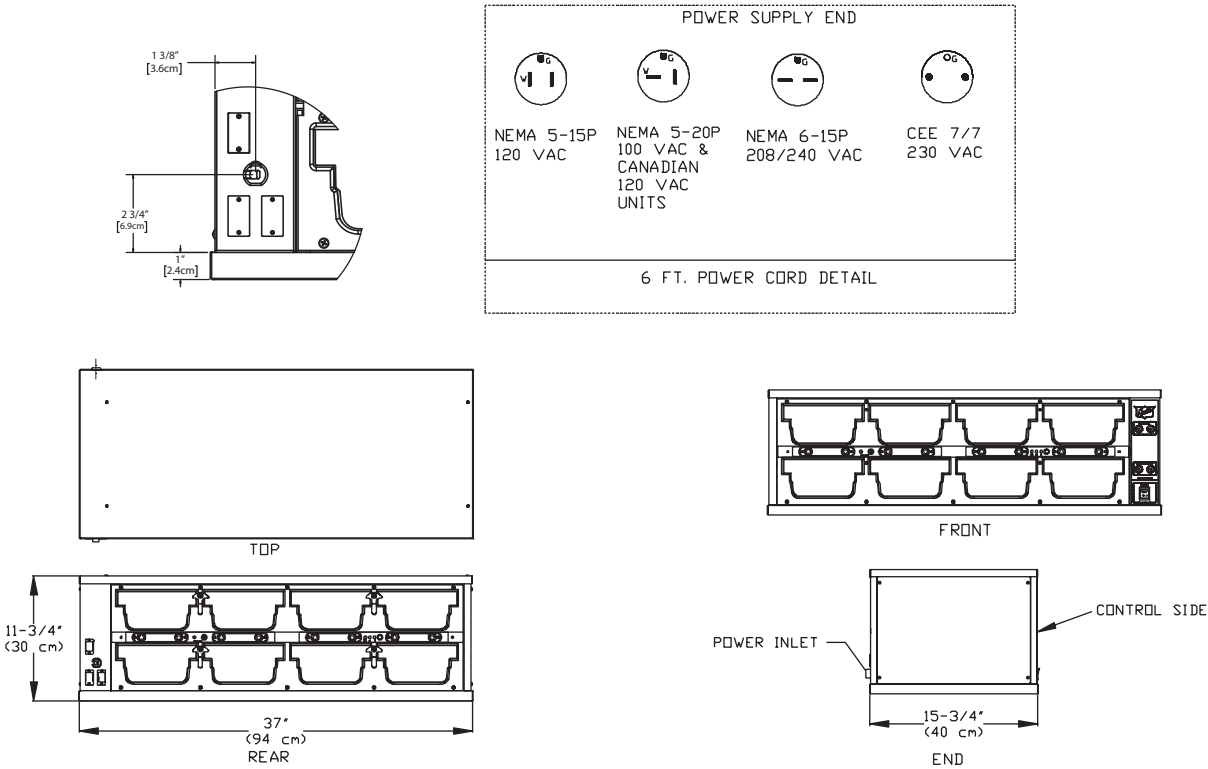
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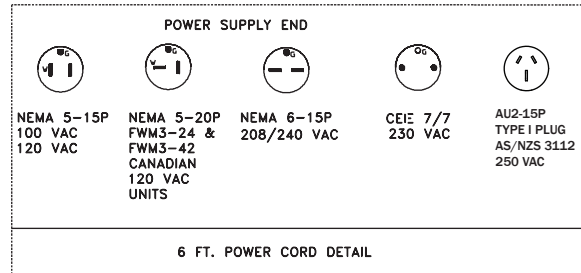
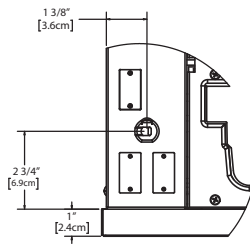
MODEL FWM3-24

MODEL NO	SHIPPING WEIGHT	VOLTS AC	AMPS	WATTS	HZ
FWM3-24-100	100 lbs / 45 Kg	100	16.0	1600	50/60
FWM3-24-120	100 lbs / 45 Kg	120	13.3	1600	50/60
FWM3-24-208	100 lbs / 45 Kg	208	11.5	2400	50/60
FWM3-24-230	100 lbs / 45 Kg	230	10.4	2400	50/60
FWM3-24-240	100 lbs / 45 Kg	240	10.0	2400	50/60

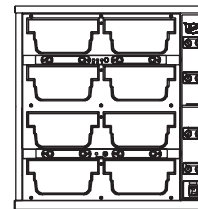


MODEL FWM3-42

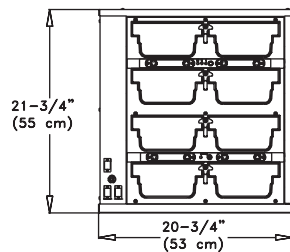
MODEL NO	SHIPPING WEIGHT	VOLTS AC	AMPS	WATTS	HZ
FWM3-42-100	100 lbs / 45 Kg	100	16.0	1600	50/60
FWM3-42-120	100 lbs / 45 Kg	120	13.3	1600	50/60
FWM3-42-208	100 lbs / 45 Kg	208	11.5	2400	50/60
FWM3-42-230	100 lbs / 45 Kg	230	10.4	2400	50/60
FWM3-42-240	100 lbs / 45 Kg	240	10.0	2400	50/60



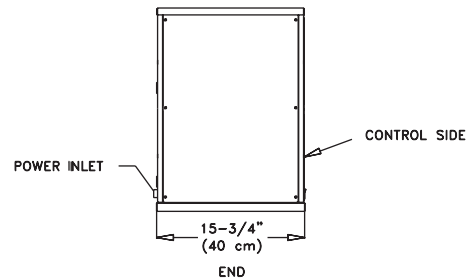
TOP



FRONT



REAR



END

INSTALLATION INSTRUCTIONS

1. Place the warmer onto a stable, level surface.

⚠ WARNING: Before connecting the unit to the electrical supply, verify that the electrical connection agrees with the specifications on the data plate. Failure to comply with this procedure can cause property damage, injury or death.

2. Operate the unit according the Operation Instructions provided in this manual.

Notice: Refer to the specifications data plate when ordering or replacing a cord set.

STACKING UNITS

⚠ WARNING: TIP HAZARD! Do not stack FWM3-42 units.

⚠ WARNING: TIP HAZARD! Do not exceed three holding cabinets per stack.

⚠ WARNING: Do not place holding cabinet stacks on surfaces that may easily tip over.

The FWM3-24 Product Holding Cabinet is designed to allow limited stacking capabilities. Use these procedures to stack FWM3-24 models.

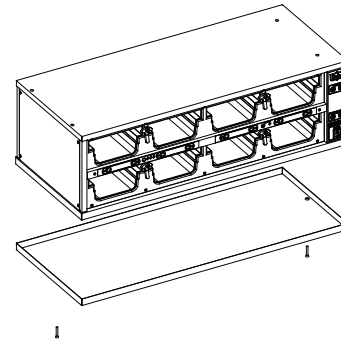


Figure 1: Removal of Base Pan

1. Remove the Base Pan from all FWM3-24s to stacked, except the bottom unit. The pan is held in place by two screws on the bottom of each unit.

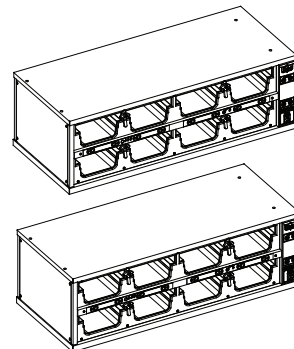


Figure 2: Placement of Bottom Unit

2. Place bottom unit into its final position then stack the next unit on top. The top of the lower holding cabinet rests inside of the base of the upper unit.

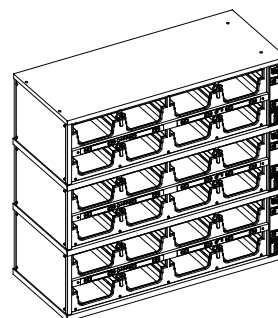
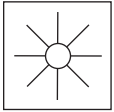


Figure 3: FWM3-24 In Stacked Arrangement

OPERATION

The following procedures must be performed on a daily basis.



OPENING CHECKLIST

1. Ensure proper Pan Covers are inserted into the correct locations for fried and broiled products.
2. Place the Power Switch, located on the front of the Product Holding Unit, in the ON position.
3. Allow the Product Holding Cabinet to heat for at least 20 min. or until the temperature disappears and the menu bars display the pre-programmed product names: "EGGS", "FISH", "----" or "EMPTY" (no product).



OPERATION INSTRUCTIONS AND ADJUSTMENTS

1. If the menu bars display temperature at any time during operation of the Product Holding Cabinet, discontinue use of the affected shelf until the cabinet is serviced.
2. Refer to the Keypad Programming section of the manual for instructions on using and programming the keypad.



CLOSING CHECKLIST

1. Place the Power Switch in its OFF position.
2. Remove all pans and pan covers.
3. Allow the cabinet to cool for approximately 30 minutes.
4. Refer to the Cleaning Instructions section of the manual for proper care and cleaning of the cabinet.

⚠ WARNING: Electrical Shock Hazard, unplug the cabinet before cleaning it.

⚠ WARNING: Do not wash with water jet or hose.

⚠ WARNING: Bottom and sides of warmer wells are very hot and cool slowly.

CAUTION: Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or abrasive cloths. These can damage the stainless steel and plastic surfaces.



CLEANING INSTRUCTIONS

1. Wipe down the interior and exterior of the Product Holding Cabinet with warm water and mild detergent using a soft cloth. Do not use excessive amounts of water.
2. Clean pans and pan covers using mild detergent and warm water.
3. Ensure all soap is rinsed from plastic pans and pan covers.

STAINLESS STEEL CARE

Cleaning

Stainless steel contains 70-80% iron, which will rust if not properly maintained. It also contains 12-30% chromium, which forms an invisible passive, protective film that shields against corrosion. If the film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust. To prevent stainless steel breakdown, follow these steps:

CAUTION: Never use any metal tools. Scrapers, files, wire brushes or scouring pads (except for stainless steel scouring pads) will mar the surface.

CAUTION: Never use steel wool, which will leave behind particles that rust.

CAUTION: Never use acid-based or chloride-containing cleaning solutions, which will break down the protective film.

CAUTION: Never rub in a circular motion.

CAUTION: Never leave any food products or salt on the surface. Many foods are acidic. Salt contains chloride.

For routine cleaning, use warm water, mild soap or detergent and a sponge or soft cloth.

For heavy-duty cleaning, use warm water, a degreaser and a plastic, stainless steel or Scotch-Brite pad.

Always rinse thoroughly. Always rub gently in the direction of the steel grain.

Preserving & Restoring

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high quality stainless steel polishing cleaner as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

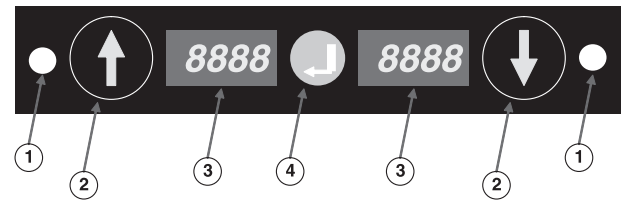
Heat Tint

Darkened areas, called heat tint, may appear on stainless steel exposed to excessive heat, which causes the protective film to thicken. It is unsightly but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning.

To reduce heat tint, limit the exposure of equipment to excessive heat.

KEYPAD PROGRAMMING



1. Status LEDs: Used for indicating status of pan.
 - a. Non-Illuminated
 - I. Timer is Inactive - no product in pan, OR
 - II. Timer is Active - product in pan – use pan with GREEN STATUS LED first.
 - b. Green = Timer is Active - product in pan (use first)
 - c. Flashing Green = Cook Warning Time reached (cook more product) or keyboard in EDIT MODE (programming).
2. Arrow Buttons
 - a. Used for Starting/Stopping/Resetting Timer.
 - b. Used for Programming.
 - c. Indicate which pan the adjacent Status LED and Pan Display are linked to (i.e. Status LED and Pan Display on left side of keyboard are linked to the pan above the keyboard and the Status LED and Pan Display on right side of keyboard are linked to the pan below).
3. Pan Display
 - a. Displays Product Name and Hold Time Remaining (alternates between the two when Timer is active).
4. Enter Button
 - a. Used for Time Decrement and Programming.

Power Up

1. Place the Power Switch in the ON position. Software initializes at startup.



- Until warmer reaches preprogrammed operating temperature, all displays will show actual temperature.



- When the set point is reached, Product Name appears on all Pan Displays.



Note: For these instructions only the pertinent keypads will be shown, for simplicity, and not the warmer or pans. It is implied that a product pan is located above and below each keypad.

Timer Operation

- Press Arrow Button that corresponds to pan the product is in. (In this example, there is product in pan above keypad).



- Status LED turns GREEN (unless same product present in another pan, then Status LED will remain non-illuminated) and Pan Display alternately shows Time Remaining and Product Name.



- At $t = \text{cooktime}$ (set to 4 minutes) the Status LED begins FLASHING, alarm sounds and Display alternately flashes Time Remaining and Product Name.



- Push Arrow Button to silence alarm – Status LED remains GREEN and stops flashing.



- At $t=0$, alarm sounds, Status LED is FLASHING and “00:00” is FLASHING in the Display. Discard product in pan. Press corresponding Arrow Button to silence alarm and reset timer.



- Status LED becomes non-illuminated and Display shows Product Name only. The pan is ready for more product.



Note: To reset the time when product is depleted, press and release the corresponding arrow key. The status LED will become non-illuminated any status LED on the same product will turn green, indicating use first.

Time Decrement

This program is used to alter Hold Time when introducing a product from another warming unit.

Example: Transfer CORN from another warmer with 19 minutes left on Hold Time.

- Press and hold the Arrow Button corresponding to the pan that's being edited for three seconds. The display will appear as shown below with a FLASHING Status LED and a down arrow in the Display indicating the timer is in decrement mode.



“V” denotes timer is in decrement mode

- Repeatedly pressing the Arrow Button decrements time by one minute per depression.
- Holding down the button continuously will slow the time down.
- To increment time, press the Enter Button. The arrow on display will point up to denote incrementing time as shown below.
- Repeatedly pressing the Arrow Button increments time by one minute per depression.

- Holding down the button continuously will slew the time up.



“V” denotes timer is in increment mode

- When the proper time is reached on the Display release the Arrow Button and after 5 seconds unit will accept new time and return to normal operation.

Menu Mode

This option is used to change Meal Set and view, Linking, Hold Time and Hold Temp.

Enter Menu Mode

- Press and hold the Enter Button for three seconds. Status LED FLASHES GREEN and “MENU” is displayed on left Display and “UP” is displayed on right, indicating upper well information will be displayed.
- To view lower well information press the Down Arrow Button – “DOWN” will appear in the right Display. FLASHING Status LED will be present on side of keypad corresponding to well being viewed.
- Press the Enter Button to accept.



Change Meal Set

Note: The Meal Set can be changed globally from any keyboard.

- Status LED stops flashing and “MEAL” “SET1” appears on the Display.



- Press the Enter Button again. Status LED FLASHES indicating edit mode.
- Use the Arrow Buttons to scroll to desired Meal Set and press the Enter Button to accept. Status LED stops flashing and desired Meal Set is displayed.



Display Link, Hold Time & Temperature

Press Arrow Button repeatedly to scroll through Link, Time and Temperature settings.



Exit Menu Mode

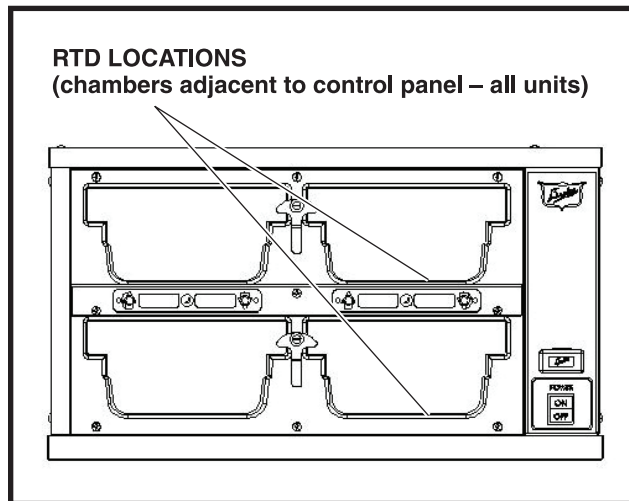
Scroll to EXIT and press the Enter Button to exit menu mode.



TROUBLESHOOTING

There are no user serviceable parts on the Duke Product Holding Cabinet. If a malfunction occurs, ensure unit is plugged in then check all switches and circuit breakers. If the malfunction still exists, contact your Duke Manufacturing Company authorized service agent or call 1-800-735-3853.

ELECTRONIC CONTROL FAULT INDICATIONS



The keypad display provides an indication to alert the operator to failures in the heater circuit. The possible fault conditions are as follows:

1. **Over-Temperature Fault** - An over-temperature fault occurs when the control senses that the shelf temperature is higher than the specified factory preset temperature for thirty minutes. This occurs when the power is not removed from the heating element after the shelf has achieved the preset temperature. The auxiliary thermostat prevents the temperature from exceeding safe levels by regulating the temperature to a maximum of 250°F. If this occurs, "HI" will appear on the keypad; the affected unit should not be used until the cause of the fault is corrected by a qualified service technician.
2. **Under-Temperature Fault** - An under-temperature fault occurs when the control senses that the shelf temperature is lower than the specified factory preset temperature for more than thirty minutes continuously. This occurs when heating element circuit opens or the RTD Feedback signal is faulty. If this occurs, "LO" will appear on the keypad and the affected unit should not be used until the cause of the fault is corrected by a qualified service technician.

3. **Sensor Fault** – If at any time during normal operation "SENS" is displayed on the keypad: discontinue operation and contact qualified service technician.

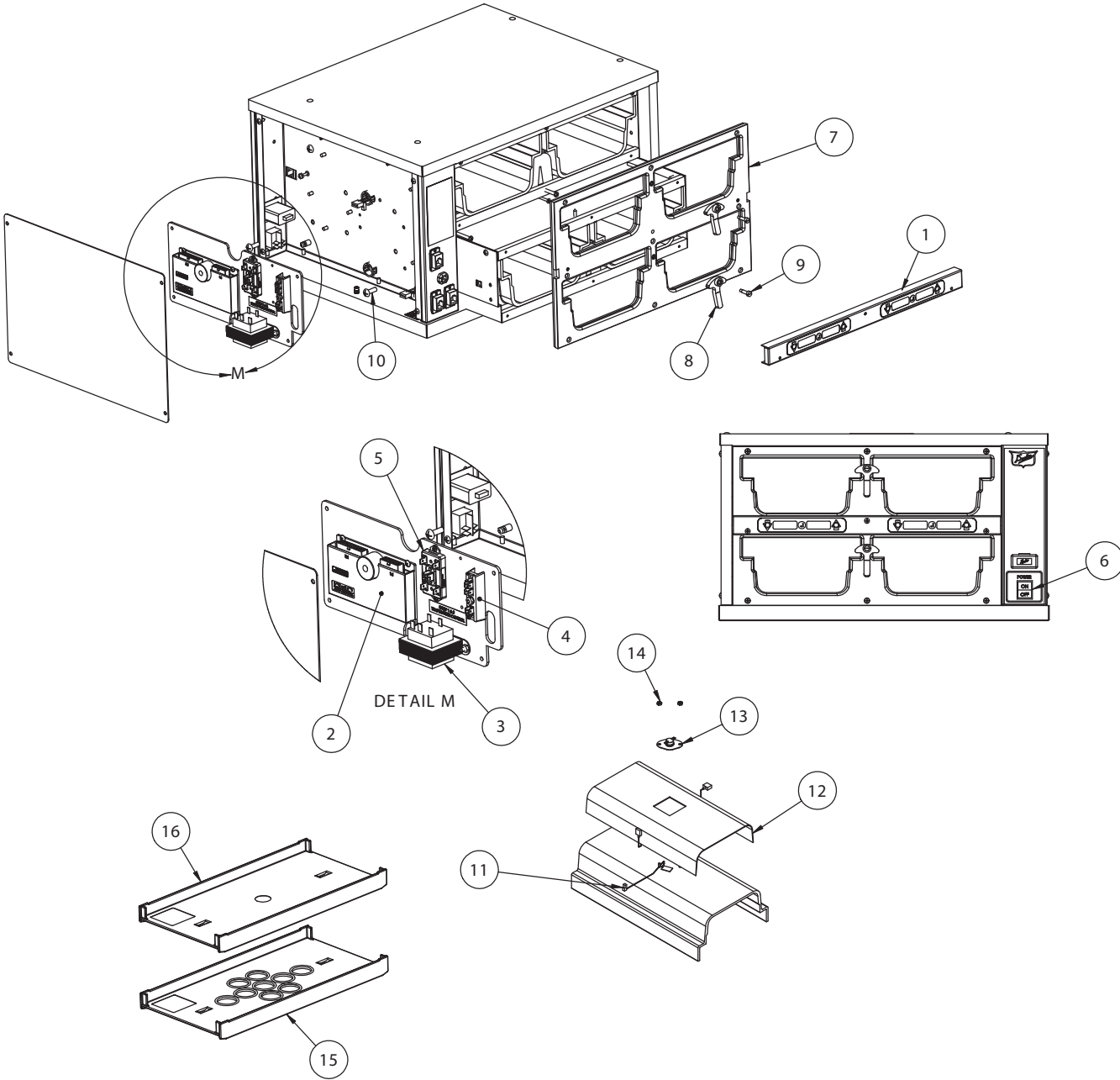
TEMPERATURE CHECK PROCEDURE

1. A digital temperature meter that has been calibrated must be used to get an accurate temperature reading. Use a thermocouple surface temperature probe to measure temperatures.
2. **No pans should be in wells during the pre-heat and temperature check.** Pre-heat the warmer for 30 minutes before taking any temperature readings. Do not take readings unless the cavity has been empty for 30 minutes. This will allow the temperature to stabilize and will prevent false readings.
3. The warmer cavity should be cleaned and empty before the temperature is checked. Avoid any air drafts that might flow through the cavity.
4. Locate the surface temperature probe on the bottom of the first cavity in the geometric center. The first cavity is the one closest to the control panel (see figure). Make sure the probe is making good contact with the surface while taking readings.
5. All temperature controls exhibit a swing in temperature as the control cycles on and off while regulating to the set point. The correct calibration temperature is the average of several readings taken over a period of 20 minutes after the warmer has been pre-heated. The average temperature should be $\pm 5^{\circ}\text{F}$ from the set point.

SERVICE HOT-LINE

Check the display for fault messages. Perform the Temperature Check Procedure in this manual. Make note of the findings. Please, have this data handy before calling the Duke troubleshooting Hot Line listed above. For optimum support, please be near the suspect units with a cordless phone, if available, when calling our Technicians.

PARTS LISTS AND ILLUSTRATIONS

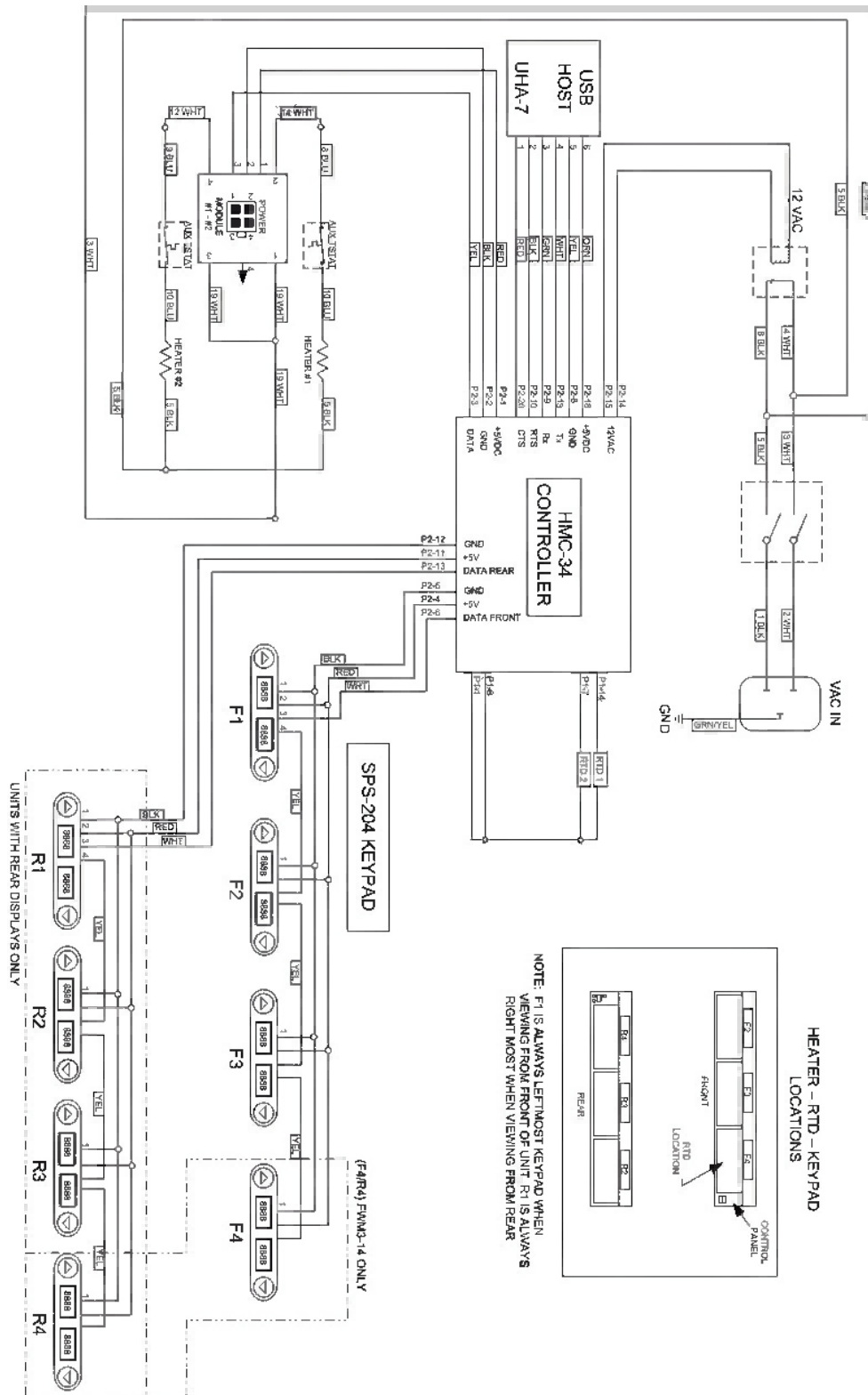


Locator	P/N	Description	Quantity per Unit					
			FWM3-13	FWM3-14	FWM3-22	FWM3-23	FWM3-24	FWM3-42
1	157828	KEYPAD -	2 or 4	3 or 6	4 or 8	4 or 8		
	156292	KEYPAD – DOWN ARROWS ONLY	3 or 6	4 or 8	-	-	-	-
2	157829	CONTROL, MAIN FWM	1	1	1	1	1	1
3	155749	TRANSFORMER, 208/240 VAC						
	156838	TRANSFORMER, 230 VAC	1	1	1	1	1	1
	156316	TRANSFORMER, 120 VAC						
4	156938	TERMINAL BLOCK	1	1	1	1	1	1
5	157830	RELAY, SMART POWER MODULE	1	1	1	1	1	2
6	156527	SWITCH, LIGHTED, DPST, 16A	1	1	1	1	1	1
7	157506	FACE PLATE w/GASKET, FWM3-13	2	-	-	-	-	-
	156854	FACE PLATE w/GASKET, FWM3-14	-	2	-	-	-	-
	156485	FACE PLATE w/GASKET, FWM3-22	-	-	2	-	-	-
	156558	FACE PLATE w/GASKET, FWM3-23	-	-	-	2	-	-
	155849	FACE PLATE w/GASKET, FWM3-24	-	-	-	-	2	-
	156548	FACE PLATE w/GASKET, FWM3-42	-	-	-	-	-	2
8	156285	LATCH, PAN	4	4	4	8	8	8
9	156288	SCREW, SHOULDER	4	4	4	8	8	8
10	0653638	SCREW, 1/4-20 X 3/4	4	4	8	8	8	16
11	155750	RTD 1K OHM THIN	1	1	2	2	2	4
12	156994	ELEMENT FOIL HEAT FWM3-22-100 & FWM3-42-100	4	4	4			8
	156483	ELEMENT FOIL HEAT FWM3-22-120 & FWM3-42-120	4	4	4			8
	156539	ELEMENT FOIL HEAT FWM3-22-208 & FWM3-42-208	4	4	4			8
	156632	ELEMENT FOIL HEAT FWM3-22-230CE & FWM3-42-230CE	4	4	4			8
	156540	ELEMENT FOIL HEAT FWM3-22-240 & FWM3-42-240	4	4	4			8
	156564	ELEMENT FOIL HEAT FWM3-13-120 & FWM3-23-120	3			6		
	156301	ELEMENT FOIL HEAT FWM3-13-208 & FWM3-23-208	3			6		
	156611	ELEMENT FOIL HEAT FWM3-13-230CE & FWM3-23-230CE	3			6		
	156565	ELEMENT FOIL HEAT FWM3-13-240 & FWM3-23-240	3			6		
	157520	ELEMENT FOIL HEAT FWM3-24-100					8	
	156566	ELEMENT FOIL HEAT FWM3-14-120 & FWM3-24-120		4			8	
	155752	ELEMENT FOIL HEAT FWM3-14-208 & FWM3-24-208		4			8	
	156318	ELEMENT FOIL HEAT FWM3-14-230CE & FWM3-24-230CE		4			8	
	155755	ELEMENT FOIL HEAT FWM3-14-240 & FWM3-24-240		4			8	

PARTS LISTS AND ILLUSTRATIONS (CONTINUED)

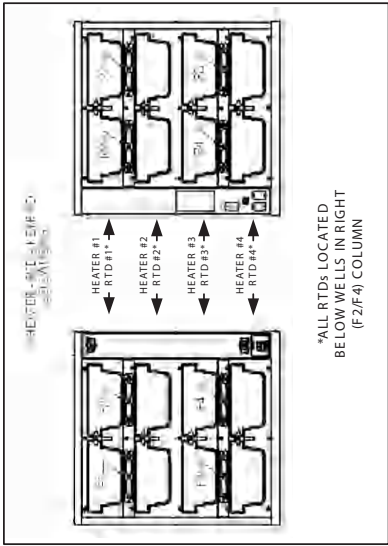
Locator	P/N	Description	Quantity per Unit					
			FWM3-13	FWM3-14	FWM3-22	FWM3-23	FWM3-24	FWM3-42
13	155753	THERMOSTAT AUXILIARY	1	1	2	2	2	4
14	155680	NUT #8-32 KEPS	2	2	4	4	4	8
15	155873	LID,FOODWARMER VENTED (FRIED)(GRAY)	AR	AR	AR	AR	AR	AR
16	155876	LID,FOODWARMER SOLID (BROILED)(BLACK)	AR	AR	AR	AR	AR	AR
17*	156603	CORD, NEMA 5-15P, 120V (NOT SHOWN)	1	1	1	1	1	1
	156621	CORD, NEMA 5-20P, 120V, CANADIAN FWM3-24,-42 (NOT SHOWN)						
	156624	CORD, NEMA 6-15P, 208/240V (NOT SHOWN)						
	156631	CORD, 230V CE (NOT SHOWN)						
	156640	CORD, AU2-15P, AS/NZS 3112 (NOT SHOWN)						

WIRING SCHEMATICS



FWM 1-HIGH Internal Wiring Schematic





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