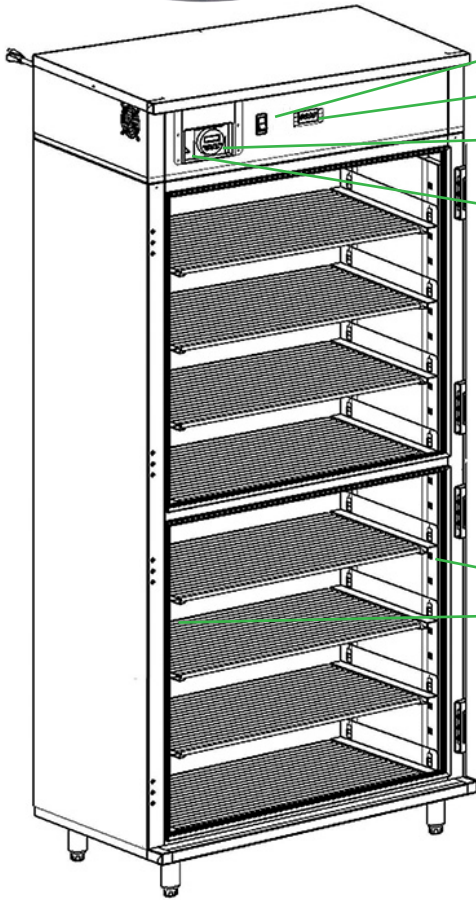




# QUICK START

## TST-19SL-TB

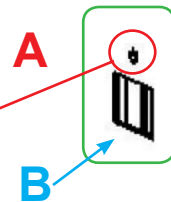
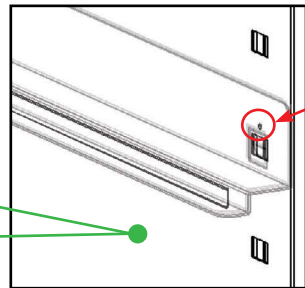


- MAIN POWER SWITCH
- THERMOSTAT PRESET AT 165°F
- SLIDING COVER PLATE WITH HIDDEN TIMER
- TIMER SWITCH (ON/OFF OR I/O)

Legs are adjustable

TST-19SL-TB

### 1 Install Shelf Slides



- A. SLIDE SPACINGS OF 7.5" ARE PREMARKED FOR EASY POSITIONING.
- B. INSERT TAB ON SLIDES INTO MARKED OPENINGS.
- C. WITH BOTH SLIDE TABS INSERTED, PRESS SLIDE DOWNWARD TO SECURE INTO PLACE.

D. WITH SLIDES INSTALLED ON BOTH SIDES, PLACE SHELVES ON LOWER LEDGE OF SLIDES TO COMPLETE INTERIOR ASSEMBLY.

### 2 Set-Up Timer

#### TO SET PRESENT TIME:

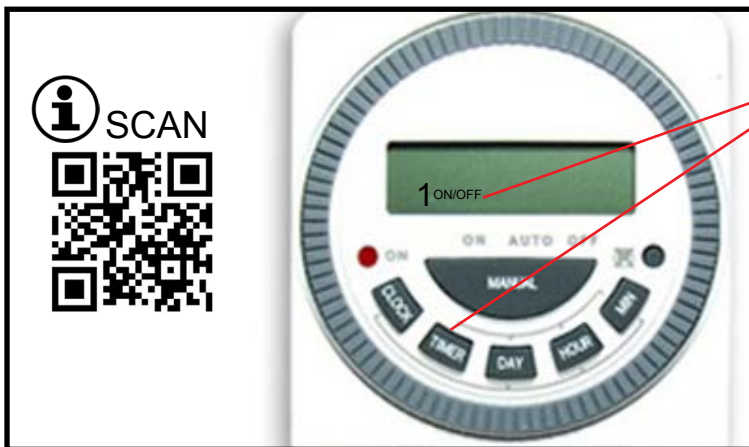
- A. PRESS MAIN POWER SWITCH 'ON'.
- B. PUSH TIMER SWITCH 'ON'.
- C. SET TIMER TO PRESENT TIME:
  - a. Press 'CLOCK' and 'HOUR' at the same time for setting the, 'HOUR'.
  - b. Press 'CLOCK' and 'MINUTE' at the same time for setting the, 'MINUTE'.
  - c. Press 'CLOCK' and 'DAY' at the same time for setting the, 'DAY'.

#### TO PROGRAM:

- A. PRESS 'TIMER' TO ENTER INTO THE PROGRAMMING MODE. THE DISPLAY WILL SHOW '1 ON'.
- B. THIS IS HOW YOU TURN THE TIMER SETTINGS ON: PRESS 'HOUR', 'MIN' & 'DAY' TO SET THE HOUR, MINUTE AND DAY OF THE WEEK TO ACTIVATE YOUR EQUIPMENT.

Note: Each start time needs a stop time. Proceed to step C to program corresponding OFF time.

- C. PRESS 'TIMER' AGAIN FOR SETTING THE TIME. THE DISPLAY WILL SHOW '1OFF'.
- D. REPEAT (B) ABOVE FOR THE TIME TO DEACTIVATE YOUR EQUIPMENT.
- E. PRESS 'TIMER' AGAIN TO ENTER INTO THE SECOND TIMED PROGRAM, '2 ON', ETC.
- F. REPEAT (A) THROUGH (D) TO CONTINUE SETTING PROGRAMMED TIMES.
- G. VERIFY THAT UNIT IS IN AUTO MODE AFTER PROGRAMMING BY PRESSING MANUAL KEY.



SCAN



### 3

For full operation manual visit [www.fweparts.com/tacobell](http://www.fweparts.com/tacobell)

## CONGRATULATIONS...

...and thank you for purchasing an **FWE TST-19SL-TB** heated cabinet. Your unit has been designed and manufactured under rigid controls to assure you the most efficient service. Please take a moment to read through this important information pertaining to your cabinet. By following a routine of proper use and care described below, 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.




## UNPACKING

After uncrating your cabinet, remove all tape and padding which held all doors, shelves, racks, cord, etc., in place during shipment.

## ELECTRICAL REQUIREMENTS

FWE standard model operates on 120 volt, 60 Hz, 1 ph, A.C. (unless ordered otherwise), and are equipped with a **5-20P** NEMA grounding 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 serial tag attached to the unit.












-  **DANGER:** 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.
-  **DANGER:** BE SURE THAT MODEL IS UNPLUGGED FROM ELECTRICAL SOURCE BEFORE REMOVING HEAT SYSTEM.

## SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation is fully trained and aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

-  **DANGER:** This symbol warns of imminent hazard which will result in serious injury or death.
-  **WARNING:** This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.
-  **CAUTION:** This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.
-  **NOTICE:** This symbol refers to information that needs special attention or must be fully understood even though not dangerous.
-  **CAUTION:** These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
-  **WARNING:** Never clean any electrical unit by immersing it in water. Turn off before cleaning surface.
-  **WARNING: SHOCK HAZARD** - De-energize all power to equipment before cleaning the equipment.
-  **NOTICE:** Installation should comply with all local codes.
-  **WARNING:** A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact the FWE. Local codes should always be used when connecting these units to electrical power. Local codes prevail.

## 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.

## 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 Seller's 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 judgment 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.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code. section 2303.

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