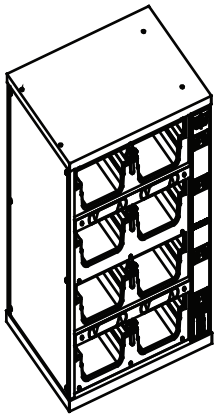
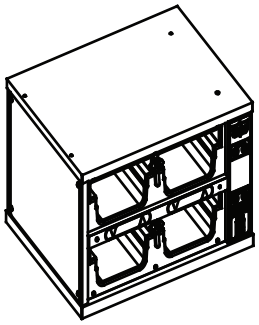
OPERATORS MANUAL

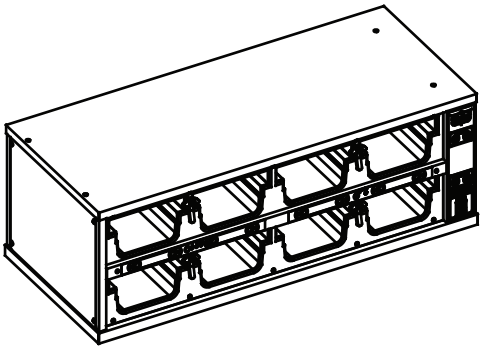
Your Solutions Partner

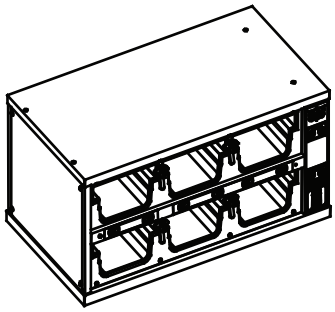
PRODUCT HOLDING CABINET

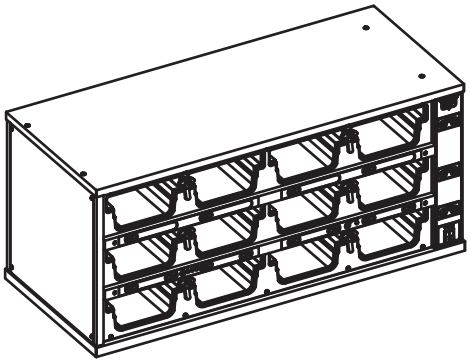
U.S. Patent 6175099, 6262394
Other U.S. and Foreign Patents Pending











MODELS

FWM3-22
FWM3-23
FWM3-24
FWM3-34
FWM3-42

IMPORTANT INFORMATION, READ BEFORE USE.
PLEASE SAVE THESE INSTRUCTIONS.

Duke Manufacturing Company

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P/N 155746
REV AR 02/13/2019

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Manufacturer's Introduction

The Duke Product Holding Unit was developed in response to Burger King's need for extended food-holding capabilities to provide consistently high, "just cooked" food quality as part of the HIYW kitchen.

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 eliminate 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 Burger King restaurant locations.

The Duke Product Holding Cabinet was also designed to rethermalize food product. A thermostat setting of 200° F minimum is required for rethermalization. See Temperature Programming instructions for thermostat adjustment.

NOTE: Only qualified service persons should modify control temperature presets.

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.

WARNING!

GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

WARNING!

ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

CAUTION!

GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

WARNING!

HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

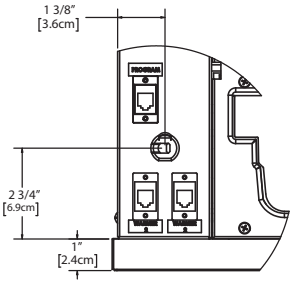
- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals in this equipment.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.

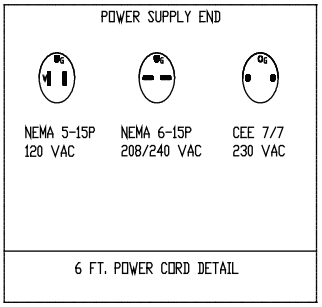
The following warnings and cautions appear throughout this manual and should be carefully observed.

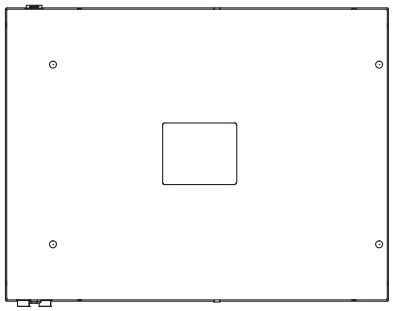
- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

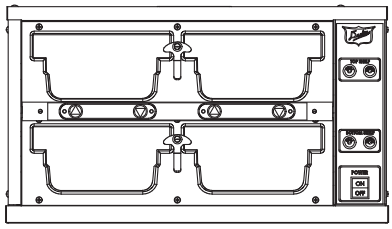
Figure 1.1, FWM Specification Sheet
Model FWM3-22

Shipping Weight:	61 lbs/27.7 Kg	
Electrical:	FWM3-22-120	120 V, 6.7 A, 800 W, 50/60 Hz
	FWM3-22-208	208 V, 5.8 A, 1200 W, 50/60 Hz
	FWM3-22-230	230 V, 5.2 A, 1200 W, 50/60 Hz
	FWM3-22-240	240 V, 5.0 A, 1200 W, 50/60 Hz









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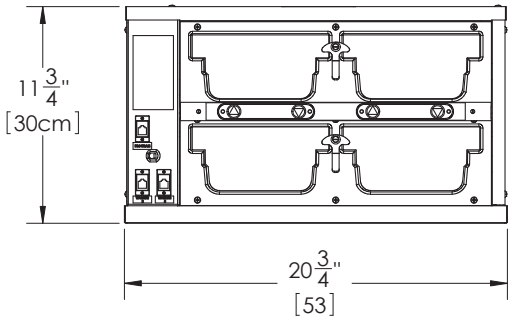

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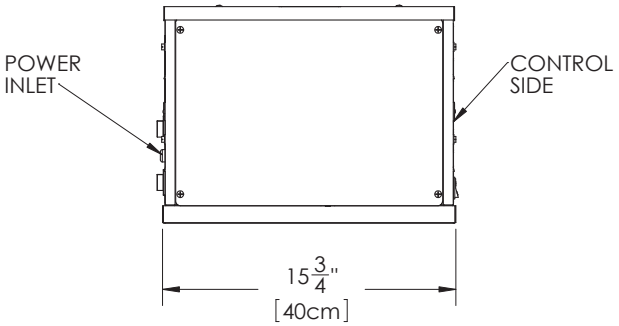

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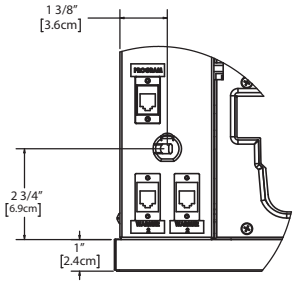
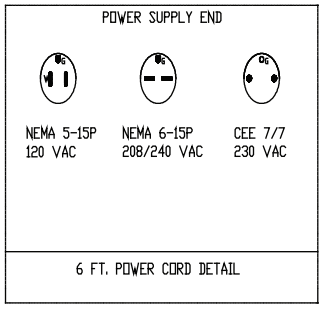
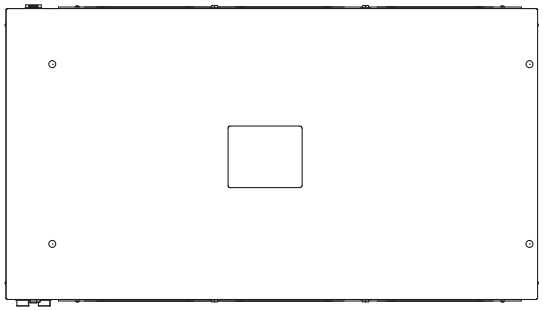
Figure 1.2, FWM Specification Sheet
Model FWM3-23

Shipping Weight:	83.5 lbs/37.9 Kg	
Electrical:	FWM3-23-120	120 V, 10.0 A, 1200 W, 50/60 Hz
	FWM3-23-208	208 V, 8.7 A, 1800 W, 50/60 Hz
	FWM3-23-230	230 V, 7.8 A, 1800 W, 50/60 Hz
	FWM3-23-240	240 V, 7.5 A, 1800 W, 50/60 Hz







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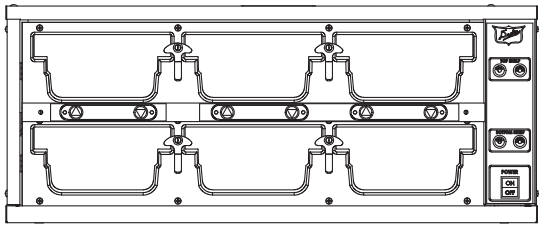

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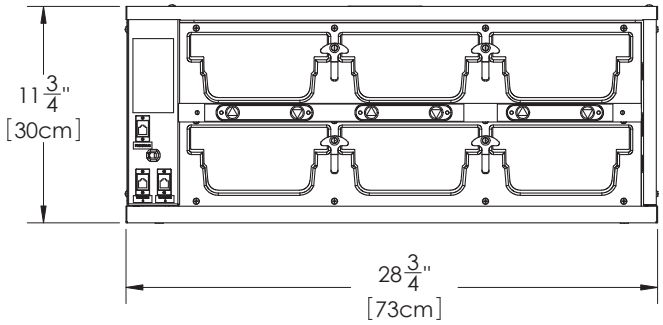

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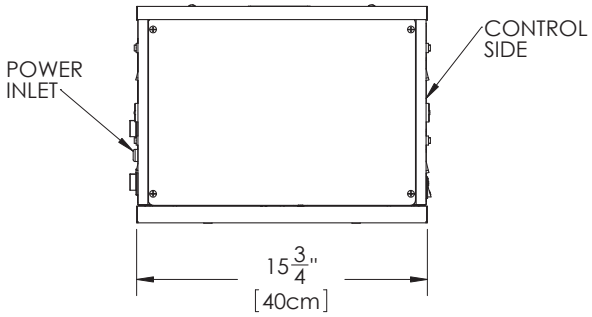

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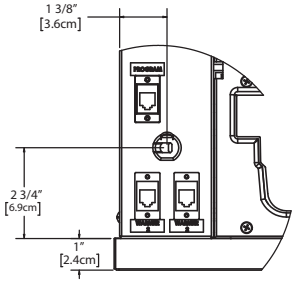
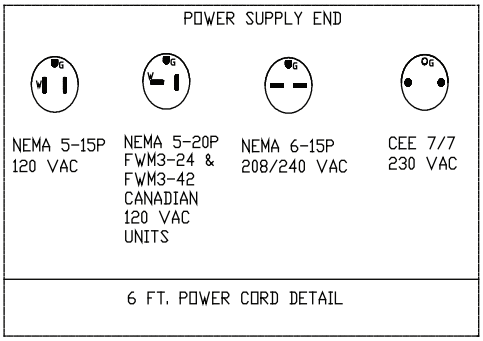
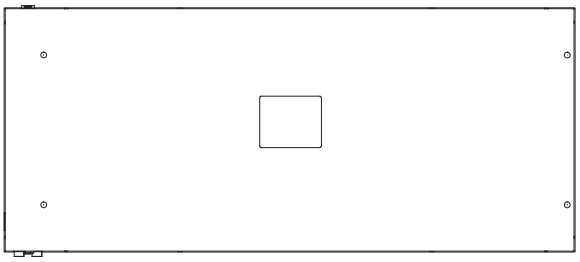
Figure 1.3, FWM Specification Sheet
Model FWM3-24

Shipping Weight:	100 lbs/45 Kg	
Electrical:	FWM3-24-120	120 V, 13.3 A, 1600 W, 50/60 Hz
	FWM3-24-208	208 V, 11.5 A, 2400 W, 50/60 Hz
	FWM3-24-230	230 V, 10.4 A, 2400 W, 50/60 Hz
	FWM3-24-240	240 V, 10.0 A, 2400 W, 50/60 Hz







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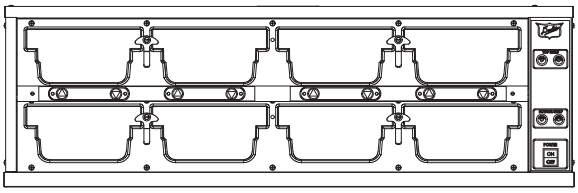

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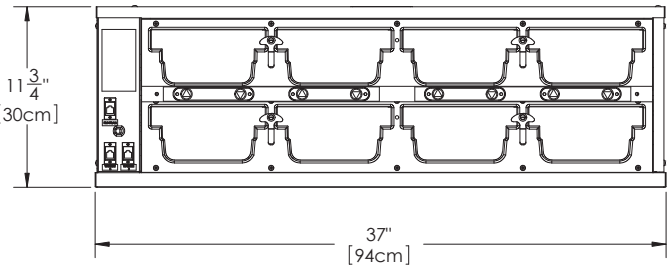

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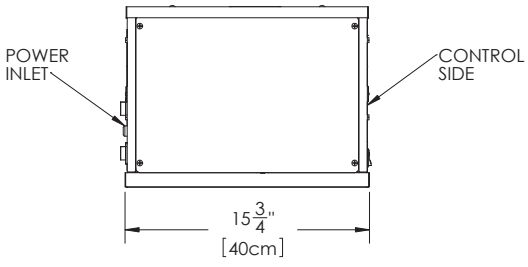

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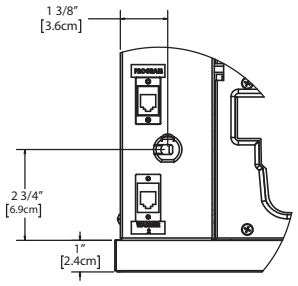
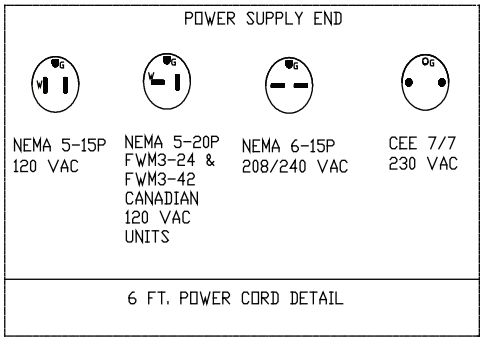
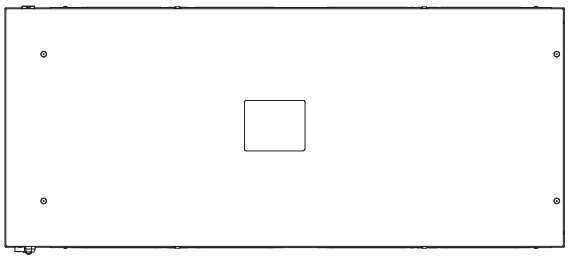
Figure 1.4, FWM Specification Sheet
Model FWM3-34

Shipping Weight:	165 lbs/75 Kg	
Electrical:	FWM3-34-208	208 V, 11.5 A, 2400 W, 50/60 Hz
	FWM3-34-230	230 V, 10.4 A, 2400 W, 50/60 Hz
	FWM3-34-240	240 V, 10.0 A, 2400 W, 50/60 Hz







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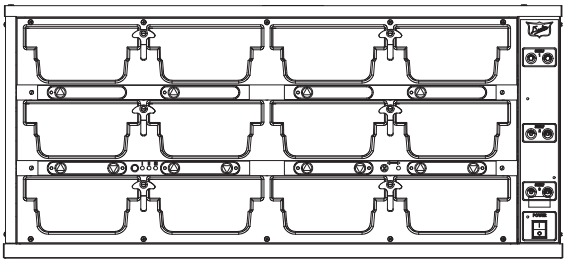

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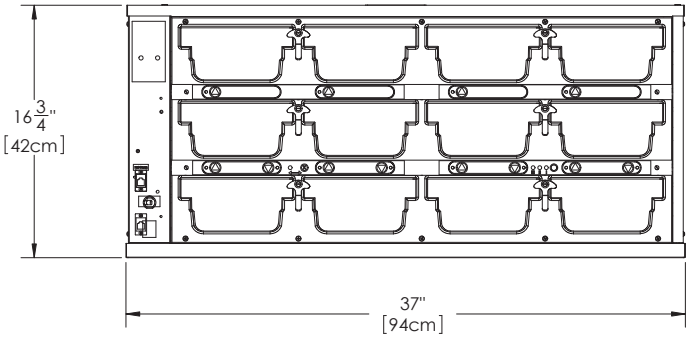

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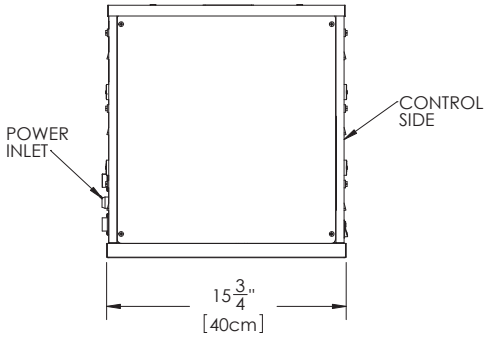

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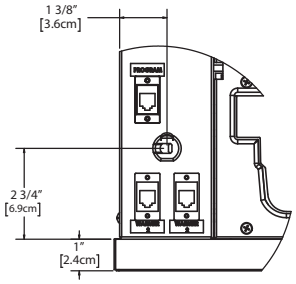
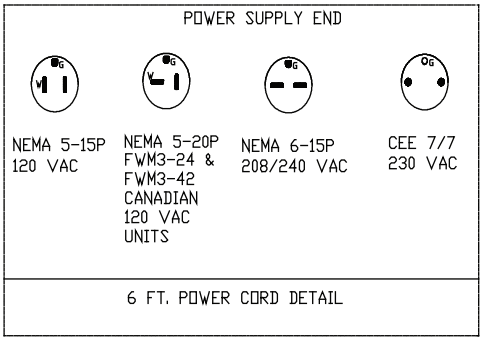
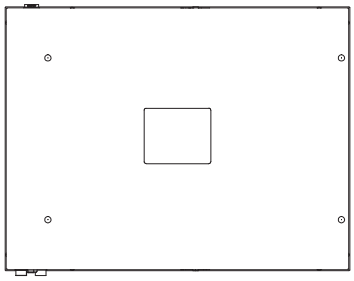
Figure 1.5, FWM Specification Sheet
Model FWM3-42

Shipping Weight:	100 lbs/45 Kg	
Electrical:	FWM3-42-120	120 V, 13.3 A, 1600 W, 50/60 Hz
	FWM3-42-208	208 V, 11.5 A, 2400 W, 50/60 Hz
	FWM3-42-230	230 V, 10.4 A, 2400 W, 50/60 Hz
	FWM3-42-240	240 V, 10.0 A, 2400 W, 50/60 Hz







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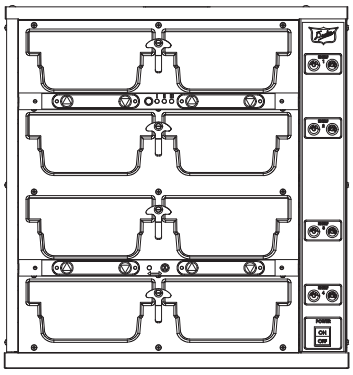

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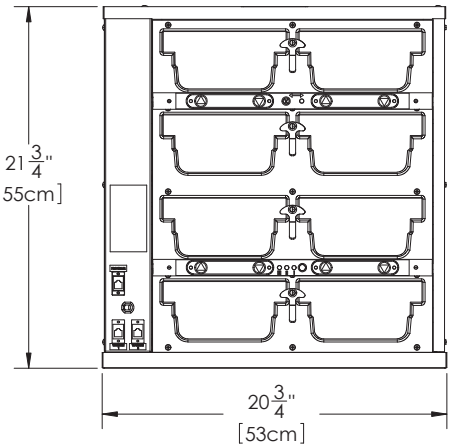

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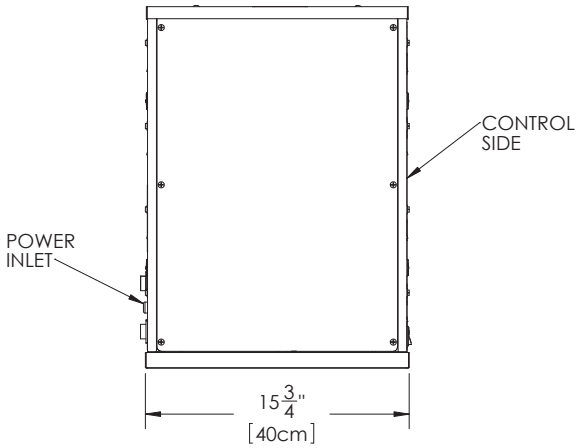

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Unpacking Unit

- Inspect the shipping carton and/or container, carefully noting any exterior damage on the delivery receipt which was not evident on the outside of the shipping container (concealed damage). Contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered by the warranty.
- Inspect unit for damage such as broken glass, etc.
- Report any dents or breakage to source of purchase immediately.

Do not attempt to use unit if damaged.

- Remove all materials from unit interior.
- If unit has been stored in extremely cold area, wait a few hours before connecting power.

Unit Placement

- Do not install unit next to or above source of heat such as oven or deep fat fryer.
- Install unit on level countertop surface.
- Outlet should be located so that plug is accessible when the unit is in place.
- The following minimum clearances must be maintained between the warmer and any combustible or non-combustible substance:

Unit	Clearance
Right Side	0”
Left Side	0”
Rear	8”
Floor	0”

Proper airflow around unit will cool the electrical components. With restricted airflow, the unit may not operate properly and the life of the electrical components may be reduced.

WARNING!

To avoid risk of electrical shock or death, this unit must be grounded and plug must not be altered.

Earthing Instructions

Unit MUST be grounded.

Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This unit is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

Do not use an extension cord. If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This unit should be plugged into a separate circuit with the electrical rating as provided in product specifications.

External Equipotential Earthing Terminal (export only) 

Equipment has secondary earthing terminal.

Terminal provides external earthing connection used in addition to earthing prong on plug. Located on outside of oven back, terminal is marked with this symbol.

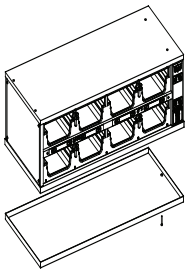
Installation Instructions

Place holding unit onto stable surface.
Attach power supply cord to IEC 60320 C20 using approved cordset.
Follow instructions in the Operators Manual PERIODIC MAINTENANCE, CHECKLIST AND CLEANING GUIDE.

Stacking Units

The FWM3 Product Holding Unit is designed to allow limited stacking capabilities. This section outlines how to safely stack the holding unit.

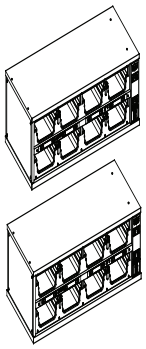
Step 1

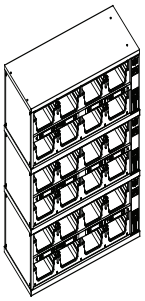


Remove the base pan from all holding units, except for bottom unit, that are to be stacked. The pan is held in place by two screws on the bottom of the unit.

Step 2

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





WARNING!
TIP HAZARD! Do not stack FWM3-42 units. Do not exceed 3 holding units per stack. Do not place holding unit stacks on surfaces that may easily tip over.

Unit to Unit Communication Connections

Alpha Numeric Communication Connections

Each unit with an ICC Timer Control can control up to two additional units (only one FWM3-34 can be added) (those without ICC Timer Control). The following are the field connections for these units. The program connection is used with the ICC provided Palm Pilot programming device.

NOTE: Product Holding Cabinets with digital keyboard timer can only use up to a maximum of four digital keyboard combinations.

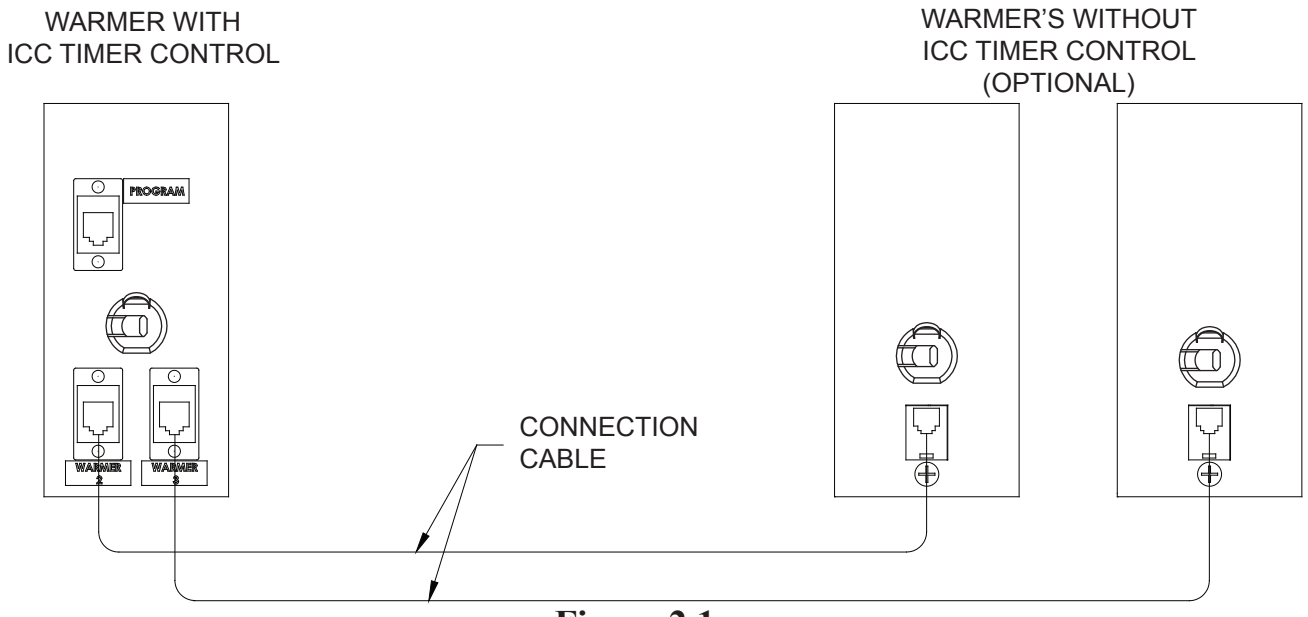


Figure 2.1

Red Light Green Light Communication Connections

Main Board Field Connection

The MB-1 Main board Unit that has the ICC Black Box internally mounted can be identified as the warmer with timer bars on both sides and plug connections numbered Warmer #1 and #3 as shown in Figure 2.1. This unit is internally wired and ready to operate. Should your restaurant have two units on the main board this second unit can be identified as the warmer with timer bars on each side and one plug connection as shown in Figure 2.2. To put this second unit into operation connect the provided cable between the #1 plug connection on the MB-1 and the single plug connection on the MB-2 unit.

The ICC provided steamer bar and cable plugs into the #3 plug connection on the MB-1 unit as shown in Figure 2.1. The program connection is used with the ICC provided Palm Pilot programming device.

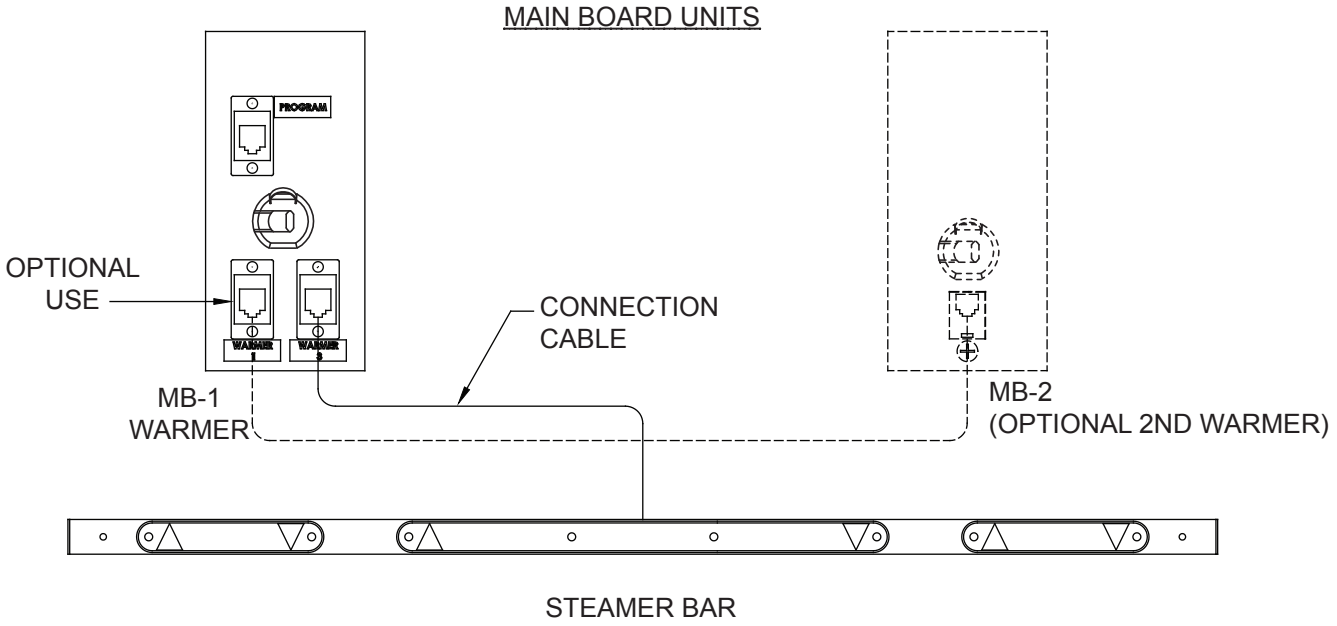


Figure 2.2

Specialty Board Field Connection

The SB-1 Specialty Board Unit that has the ICC black box internally mounted can be identified as the warmer with one timer bar and plug connections number Warmer #2 and #3 as shown in Figure 2.2. This unit is internally wired and ready to operate. The SB-2 Specialty board Unit has one timer bar and one plug connection as shown in Figure 2.2. To put this unit into operation connect the provided cable between the #3 plug connection on the SB-1 and the single plug connection on the SB-2 unit. The #2 plug connection is **NOT** used. The program connection is used with the ICC provided Palm Pilot programming device.

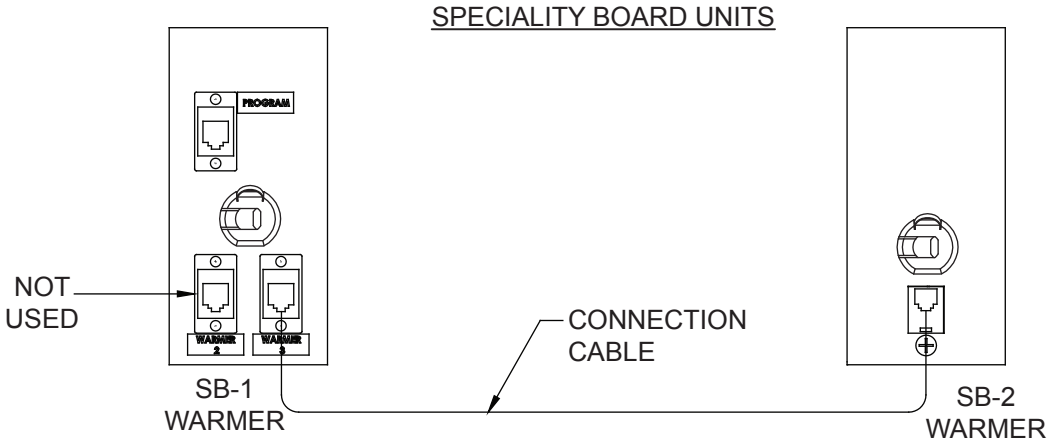
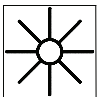


Figure 2.3

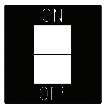
Periodic Maintenance, Checklist And Cleaning Guide

DAILY



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, to the ON position.
3. Ensure both top and bottom **HEAT Lights** are illuminated.
4. Allow the Product Holding Unit to heat for at least 20 min. or until the **HEAT Lights** cycle off.



Operation Instructions/Adjustments

1. If the **SERVICE Light** illuminates during operation of the Product Holding Unit, discontinue use of the affected shelf until the module is serviced.
2. Operate using Menu Bar as outlined in the Menu Scoreboard Operators Manual.

Closing Checklist

1. Turn power switch OFF.
2. Remove all pans and pan covers.
3. Allow to cool for approximately 30 minutes.
4. Clean Product Holding Unit as outlined in the Daily Cleaning Instructions.

Cleaning Instructions

1. Wipe down the interior and exterior of the Product Holding Unit 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. Ensure all soap is rinsed from plastic pans and pan covers.

<u>Caution!</u>

Electrical shock hazard. Do not wash with water jet or hose.
Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or abrasive cloths. These can damage the stainless steel and plastic surfaces.

<u>!Warning!</u>

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

Troubleshooting

There are no user serviceable parts on the Duke Product Holding Unit. 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 Service Light is located on the front of the control next to the heat light (see Figure 3). It provides an indication to alert the operator to failures in the heater circuit. When a Service Light is on, the affected shelf should not be used until the cause of the fault is corrected by a qualified service technician. The fault conditions that could cause the control to turn the service light on 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. This occurs when the power is not removed from the heating element after the shelf has achieved the preset temperature, causing the control to turn on the service light. The auxiliary thermostat prevents the temperature from exceeding safe levels by regulating the temperature to a maximum of 250° F.

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 30 minutes continuously. This occurs when heating element circuit opens or the RTD Feedback signal is faulty, causing the control to turn on the service light.

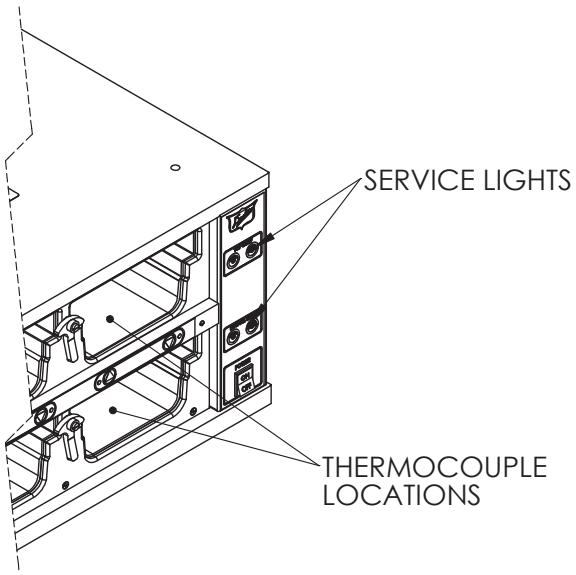


Figure 3

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 3). 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 ± 5°F from the set point.

Control Programming

The electronic temperature control is pre-set at the factory to maintain the temperature at the bottom center of the pan cavity at 190° F +/- 5° F. This temperature is the result of many hours of food testing at the Burger King test laboratory. There are no operator temperature adjustments that can be made. Because the electronic control uses a platinum type RTD sensor, routine calibration is not required.

!DANGER!
LIVE ELECTRICAL COMPONENTS.
ONLY QUALIFIED SERVICE PERSONS SHOULD MODIFY CONTROL TEMPERATURE PRESETS.

Temperature Programming

1. Remove cover from control side of the Holding Unit and turn the Holding Unit on.
2. Locate the push button S1 and S2 on the rear of the control. (see Figure 4.1)
3. Press and hold S1 until any LED on the rear of the control illuminates. (approximately 5 seconds)
4. Observe the front of the control (Figure 4.2). Press and release S1 on the back of the control until the desired light on the front of the control flashes. (see Table 1)

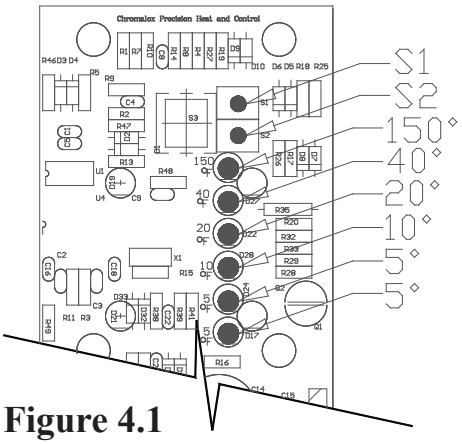


Figure 4.1

NOTE: To comply with NSF sanitation requirements, do not set the control preset temperature below 190° F.

5. Press and release S2 until the sum of the LED values illuminated on the rear of the board match the desired pre-set temperature.
6. Repeat steps 4 and 5 for each pre-set temperature then press and hold S1 until no LED on the rear of the control is illuminated and the lights on the front of the board no longer flash.
7. Replace cover on control side of the Holding Unit.

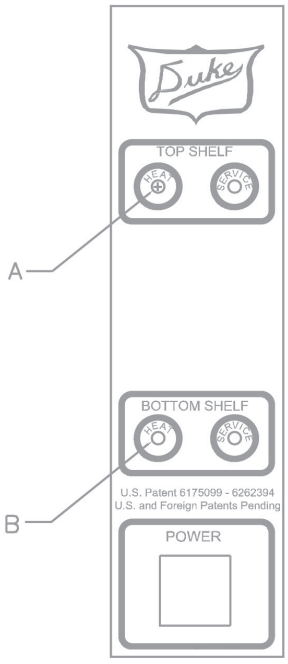
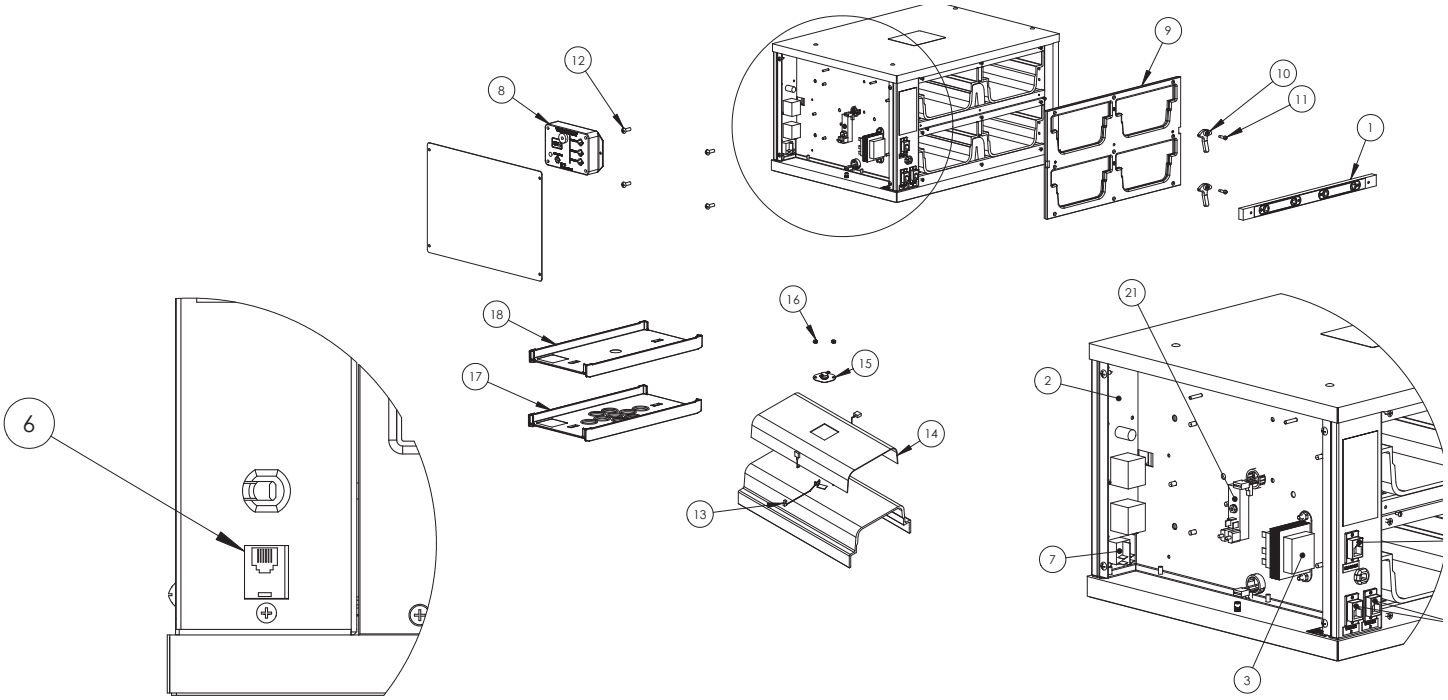


Figure 4.2

	Flashing Lights	
	A	B
Top Shelf	X	
Bottom Shelf		X

Table 1

Parts Lists and Illustrations



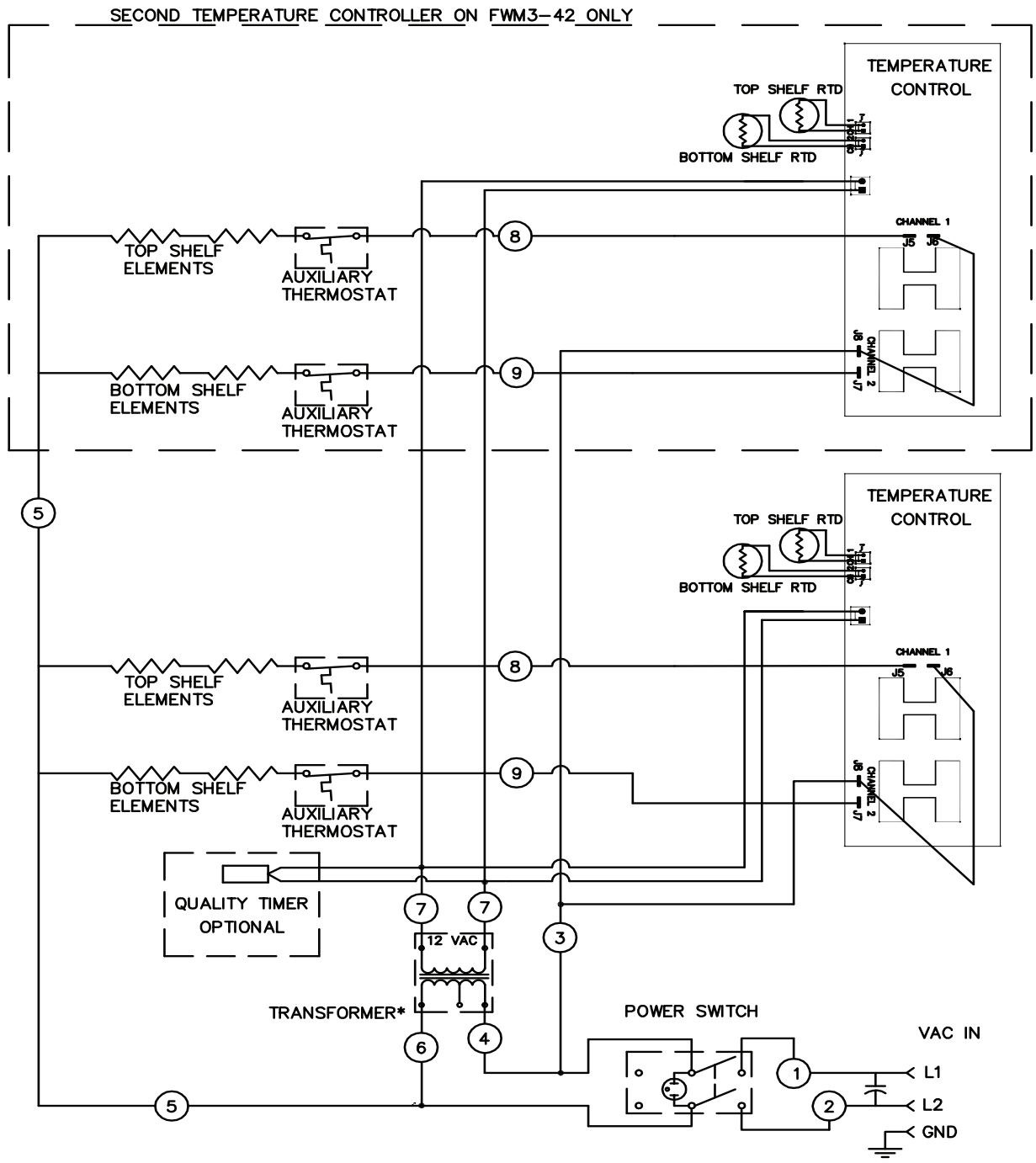
			Qty Per Unit				
Locator	P/N	Description	FWM3-22	FWM3-23	FWM3-24	FWM3-34	FWM3-42
1	**RED LIGHT - GREEN LIGHT UNITS TIMER BARS**						
	156672	KEYBOARD FWM3-24, DAYPART/TRANSFER			1 OR 2	1 OR 2	
	156857	KEYBOARD FWM3-24, DAYPART/TRANSFER UP ARROW FRONT				1	
	156858	KEYBOARD FWM3-24, DAYPART/TRANSFER UP ARROW REAR				1	
	156807	KEYBOARD FWM3-22, DAYPART	1 OR 2				
	156808	KEYBOARD FWM3-23, DAYPART		1 OR 2			
	156756	KEYBOARD FWM3-42 DAYPART					1 OR 2
	ALPHA NUMERIC UNITS TIMER BARS						
	160416	KEYBOARD - AN			1 or 2	1 or 2	
	160417	KEYBOARD - AN TOP				1 or 2	
	160512	KEYBOARD - AN		1 or 2			
	160511	KEYBOARD - AN	1 or 2				
	160510	KEYBOARD - AN					1 or 2
2	600106	KIT, FWM CONTROLLER	1	1	1	2	2
3	155749	TRANSFORMER 208/240 VAC	1	1	1	1	1
	156838	TRANSFORMER 230 VAC (CE)	1	1	1		1
	156316	TRANSFORMER 120 VAC	1	1	1		1
	160985	TRANSFORMER 16 VAC/230 VAC (AUS/NZ)	1	1	1	1	1
4	156616	COUPLER 6X6 RJ12 (MB1 &SB1 UNITS ONLY)	2	2	2	1	2
5	156617	COUPLER, 8X8 RJ45 (MB1 &SB1 UNITS ONLY)	1	1	1	1	1
6	156059	CONNECTOR SPECIAL T	1	1	1	1 OR 2	1
	157449	CONNECTOR T (MB2 &SB2 UNITS ONLY)				2	
7	600261	SWITCH, LIGHTED, DPST, 16A, 250V	1	1	1	1	1
	600228	SWITCH, LIGHTED, DPST, 20A, 120V					

			Qty Per Unit				
Loctor	P/N	Description	FWM3-22	FWM3-23	FWM3-24	FWM3-34	FWM3-42
	RED LIGHT - GREEN LIGHT UNIT CONTROLERS						
	156868	CONTROL, ICC TIMER, DAYPART W/O SOUNDER 34				1	
	156819	CONTROL, ICC TIMER, DAYPART W/O SOUNDER 22, 23	1	1			
	156409	CONTROL, ICC TIMER, DAYPART W/O SOUNDER 24,42			1		1
8	**ALPHA NUMERIC UNIT CONTROLERS**						
	160418	CONTROL, ICC TIMER, ALPHA-NMERIC W/O SOUNDER 34				1	
	160415	CONTROL, ICC TIMER, ALPHA NUMERIC 24, 42			1		1
	160509	CONTROL, ICC TIMER, ALPHA NUMERIC 22, 23	1	1			
	157454	POWER SUPPLY, ALPHA NUMERIC (MB2 AND SB2 ONLY)	1	1	1	1	1
	156485	FACE PLATE WITH GASKET, FWM3-22	2				
	156558	FACE PLATE WITH GASKET, FWM3-23		2			
9	155849	FACE PLATE WITH GASKET, FWM3-24			2		
	156548	FACE PLATE WITH GASKET, FWM3-42					2
	156837	FACE PLATE WITH GASKET, FWM3-34				2	
10	156285	LATCH, PAN	4	8	8	12	8
11	156288	SCREW SHOULDER	4	8	8	12	8
12	0653638	SCREW 1/4-20 X 3/4	8	8	8	16	16
13	155750	RTD 1K OHM THIN	2	2	2	3	4
	156994	ELEMENT FOIL HEAT FWM3-22-100 & FWM3-42-100	4				8
	156483	ELEMENT FOIL HEAT FWM3-22-120 & FWM3-42-120	4				8
	156539	ELEMENT FOIL HEAT FWM3-22-208, FWM3-22-200 & FWM3-42-208	4				8
	156632	ELEMENT FOIL HEAT FWM3-22-230CE & FWM3-42-230CE	4				8
	156540	ELEMENT FOIL HEAT FWM3-22-240 & FWM3-42-240	4				8
	156564	ELEMENT FOIL HEAT FWM3-23-120		6			
	156301	ELEMENT FOIL HEAT FWM3-23-208 & FWM3-23-200		6			
14	156611	ELEMENT FOIL HEAT FWM3-23-230CE		6			
	156565	ELEMENT FOIL HEAT FWM3-23-240		6			
	157520	ELEMENT FOIL HEAT FWM3-24-100			8		
	156566	ELEMENT FOIL HEAT FWM3-24-120			8		
	155752	ELEMENT FOIL HEAT FWM3-24-208			8		
	156318	ELEMENT FOIL HEAT FWM3-24-230CE			8		
	155755	ELEMENT FOIL HEAT FWM3-24-240			8		
	156856	ELEMENT FOIL HEAT FWM3-34-208				12	
	157887	ELEMENT FOIL HEAT FWM3-34-230 & FWM3-34-240				12	
15	155753	THERMOSTAT AUXILIARY	2	2	2	3	4
16	155680	NUT #8-32 KEPS	4	4	4	6	8
17	155873	LID,FOODWARMER VENTED (FRIED)(GRAY)	AR	AR	AR	AR	AR
18	155876	LID,FOODWARMER SOLID (BROILED)(BLACK)	AR	AR	AR	AR	AR
*19	156491	CABLE, 8 FT, (FOR INTERCONNECTING UNITS)	AR	AR	AR	AR	AR
	156666	CABLE, 26IN, (FOR INTERCONNECTING DIGITALUNITS)					
	156603	CORD, NEMA 5-15P, 120V					
	156621	CORD, NEMA 5-20P, 120V, CANADIAN					
*20	156624	CORD, NEMA 6-15P, 208/240V	1	1	1	1	1
	156631	CORD, 230V CE					
	175887	CORD, AUS/NZ					
	161069	CORD, 16A, 230V, BRAZIL					
21	156938	TERMINAL BLOCK	1	1	1	1	1
*22	600328	KIT, TIMER BAR STAND OFF FRONT			1		

			Qty Per Unit				
Loctor	P/N	Description	FWM3-22	FWM3-23	FWM3-24	FWM3-34	FWM3-42
*23	600329	KIT, TIMER BAR STAND OFF REAR			1		
	600121	KIT, DAYPART/TRANSFER MYLAR, 2X2 AND 2X3	1 OR 2	1 OR 2			
	600122	KIT, DAYPART/TRANSFER MYLAR, 2X4 AND 4X2			1 OR 2		1 OR 2
	600318	KIT, DAYPART/TRANSFER MYLAR, 1X4 AND 3X4				1 OR 2	
	600124	KIT, DIGITAL MYLAR, 2X2 AND 2X3	1 OR 2	1 OR 2			
	600129	KIT, STANDARD MYLAR 2X2 AND 2X3	1 OR 2	1 OR 2			
	600385	KIT, ALPHA NUMERIC MYLAR, 2X2 AND 4X2	1				1 OR 2
*24	600386	KIT, ALPHA NUMERIC MYLAR, 2X3		1			
	600387	KIT, ALPHA NUMERIC MYLAR, 2X4			1	1	
	600388	KIT, ALPHA NUMERIC MYLAR, 1X4				1	
	600389	KIT, ALPHA NUMERIC LEGACY MYLAR, 2X2	1 OR 2				
	600390	KIT, ALPHA NUMERIC LEGACY MYLAR, 2X3		1 OR 2			
	600391	KIT, ALPHA NUMERIC LEGACY MYLAR, 2X4 AND 4X2	1				1 OR 2
	600392	KIT, ALPHA NUMERIC LEGACY MYLAR, 1X4					2 OR 4
	600399	KIT, SS FACEPLATE, FWM3-24SB			1		
	600400	KIT, SS FACEPLATE, FWM3-24MB			1		
*25	600401	KIT, SS FACEPLATE, FWM3-34SB				1	
	600402	KIT, SS FACEPLATE, FWM3-34MB				1	
	600468	KIT, SS FACEPLATE ICC FWM3-42 SB					1
	600469	KIT, SS FACEPLATE ICC FWM3-42 MB					1

* Not Shown

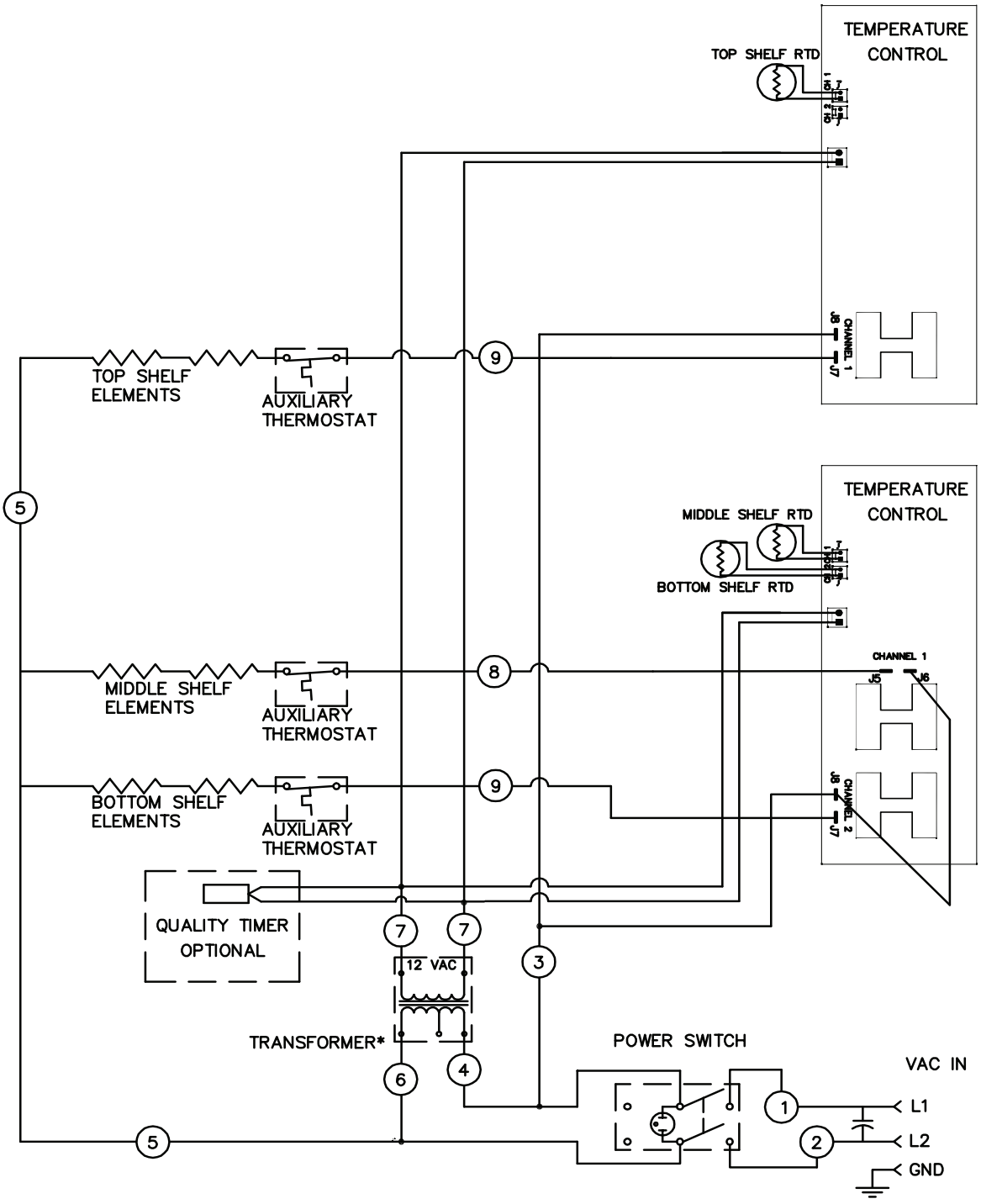
Wiring Schematics



* CONNECT WIRE #4 TO 240V TERMINAL FOR 240VAC AND 230VAC CE UNITS (SHOWN)
CONNECT WIRE #4 TO 208V TERMINAL FOR 208 VAC UNITS
120 VAC UNITS USE A 120V TRANSFORMER

Figure 5.1: FWM 2 High/4 High Internal Wiring Schematic

Wiring Schematics



* CONNECT WIRE #4 TO 240V TERMINAL FOR 240VAC AND 230VAC CE UNITS (SHOWN)
CONNECT WIRE #4 TO 208V TERMINAL FOR 208 VAC UNITS

Figure 5.2: FWM3-34 Internal Wiring Schematic

Interface Cable Wiring Schematics

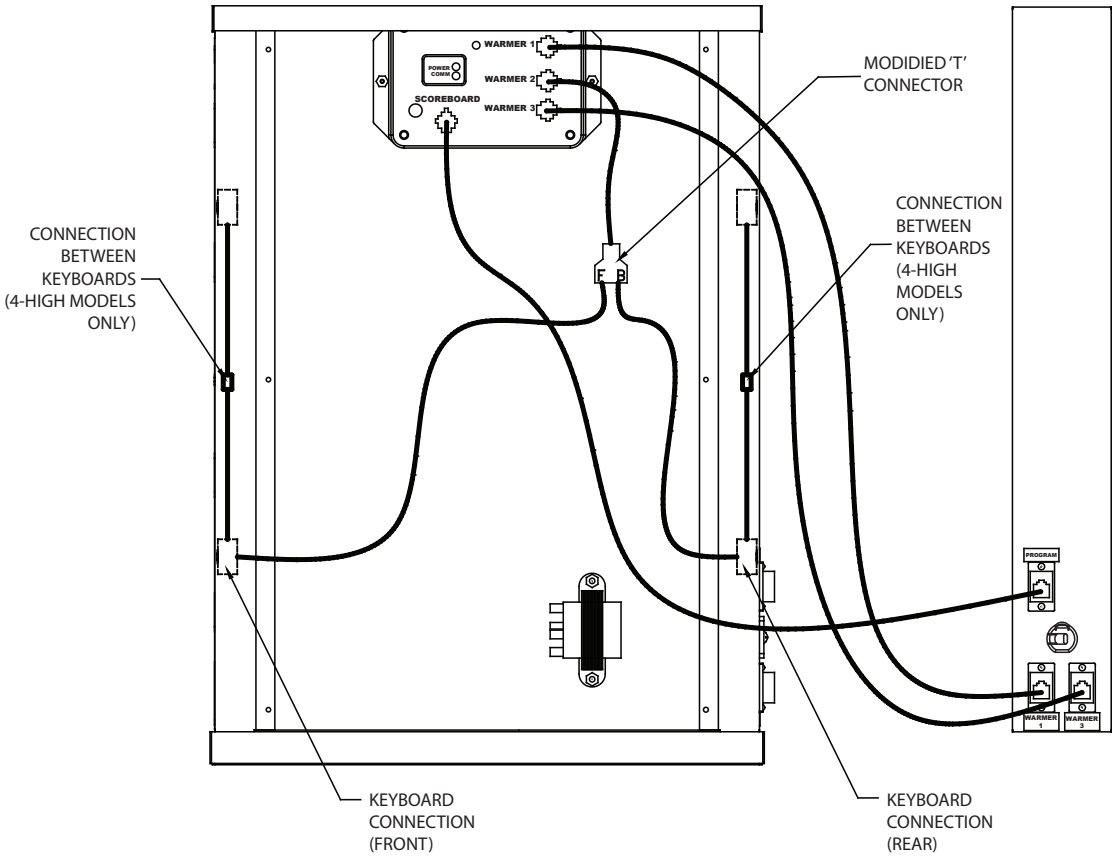


Figure 6.1: FWM3 - 2 High/4 High MB1 Interface Cable Schematic

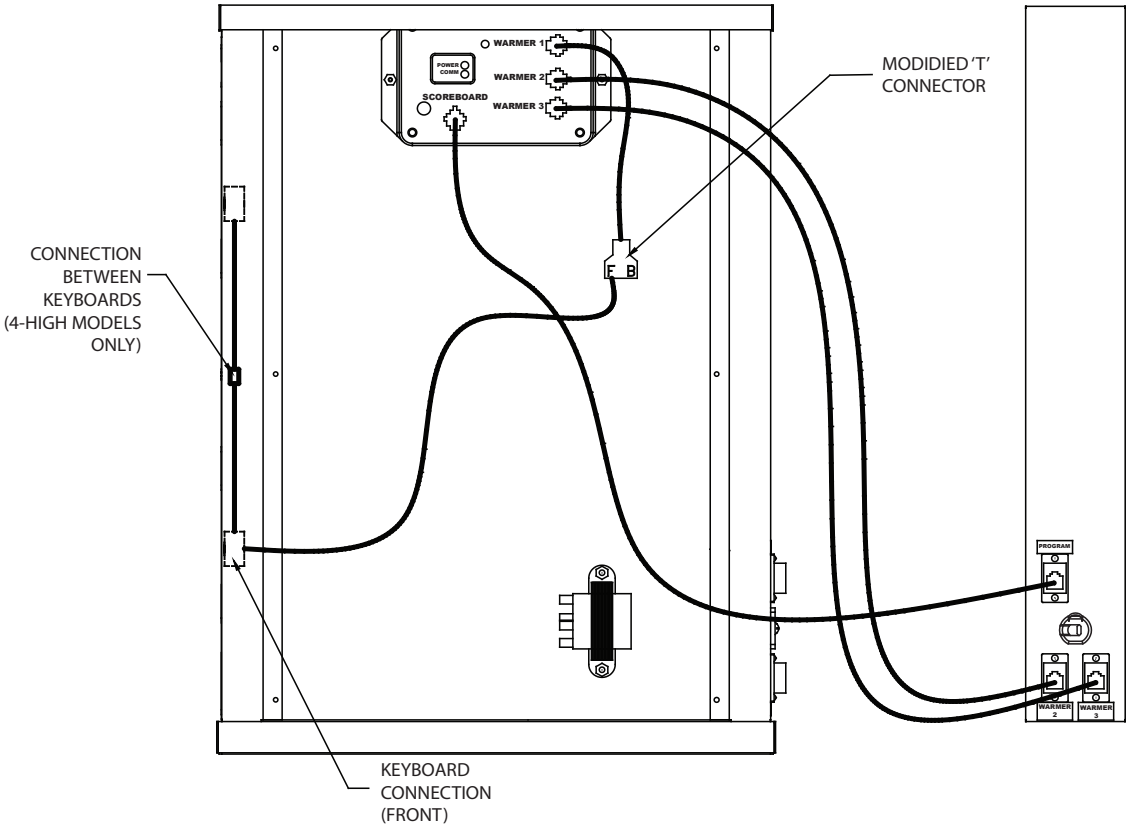


Figure 6.2: FWM3 - 2 High/4 High SB1 Interface Cable Schematic

Interface Cable Wiring Schematics

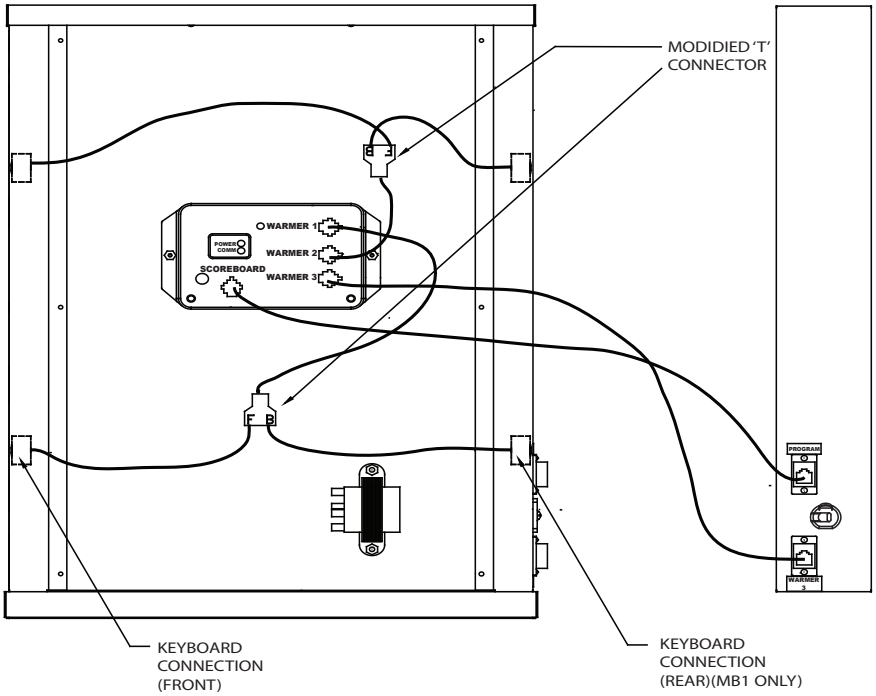


Figure 6.3: FWM3-34 MB1 & SB1Interface Cable Schematic

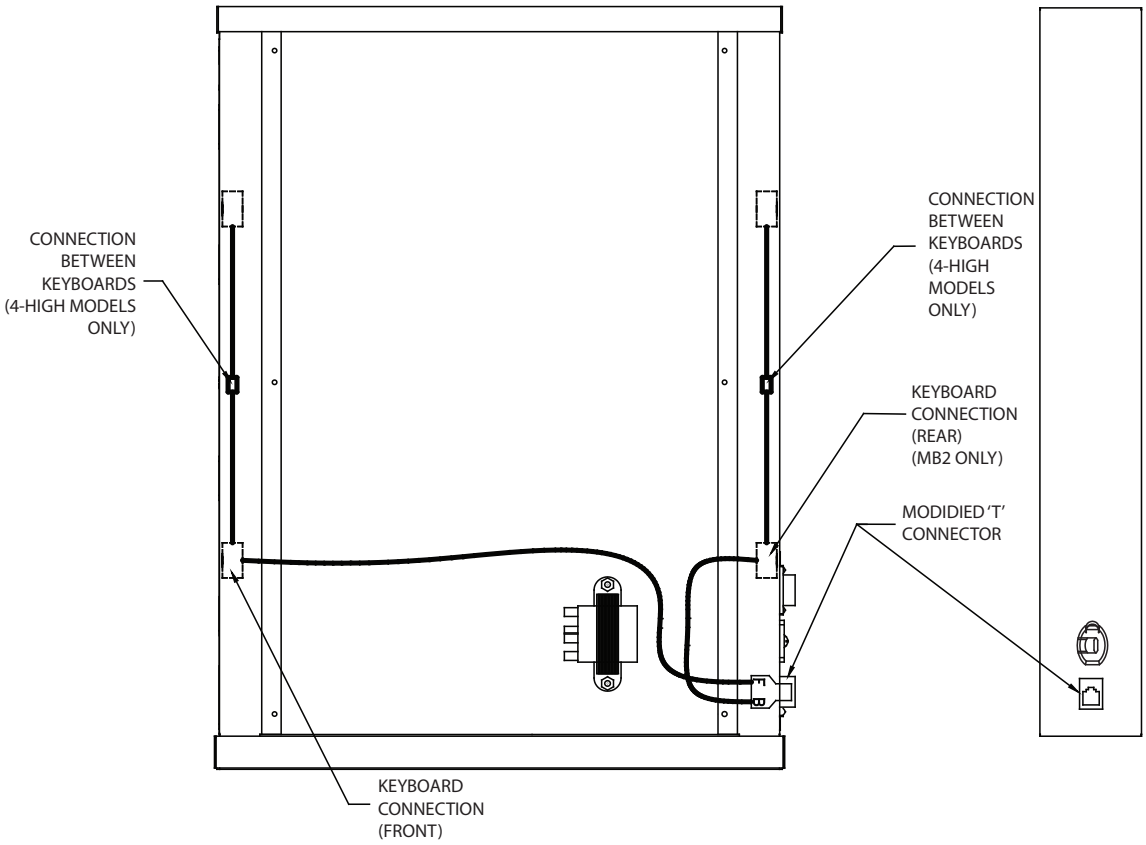


Figure 6.4: FWM3 - 2 High/3 High/4 High MB2 & SB2 Interface Cable Schematic

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