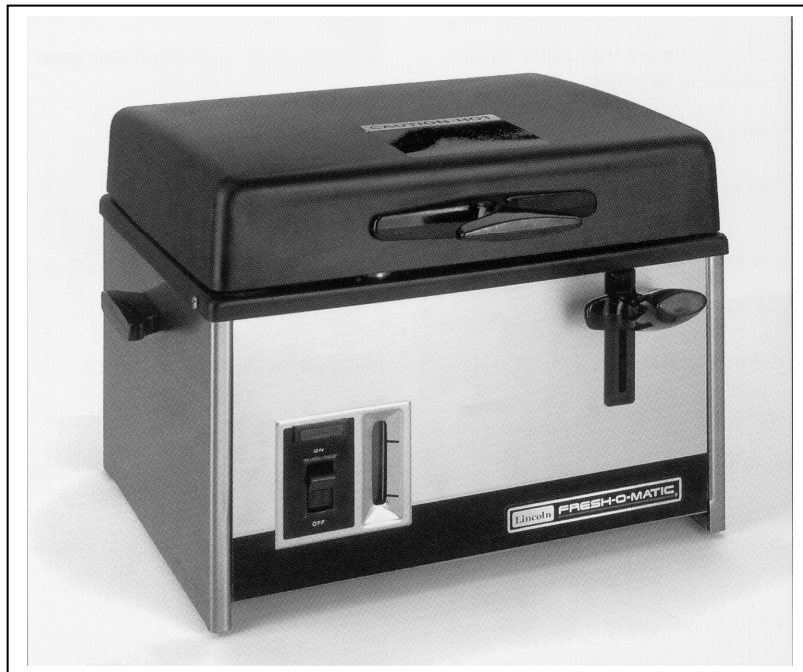


INSTALLATION & OPERATING INSTRUCTIONS

for

FRESH-O-MATIC® MODEL 4000 SERIES



WARRANTY

Lincoln Foodservice Products, Inc. warrants to the original purchaser for use of each new Wear-Ever® Fresh-O-Matic manufactured by Lincoln as follows: any original part which proves to be defective in material or workmanship within the warranty period will, subject to the terms of this warranty, be repaired, or replaced with a new or remanufactured part, whichever Lincoln elects, free of charge, provided that in the event of any such defects the Fresh-O-Matic shall be returned within the warranty period to the nearest authorized service station, transportation prepaid. If found to contain defective original parts within the limits of this warranty, such parts will be repaired or replaced as provided in this warranty and the Fresh-O-Matic will be returned, transportation prepaid.

The warranty period shall be a period of one year from the date of original purchase for use or shall be limited to the fifteen-month period from the date of manufacture.

This warranty applies only to original parts, and only where the Fresh-O-Matic has been subject to normal and proper use. This warranty does not apply if the Fresh-O-Matic is transported outside of the United States or if the Fresh-O-Matic or any part thereof is subjected to accident, casualty, alteration, misuse or abuse or if the date of manufacture is altered or removed.

The obligation of Lincoln is limited to the repair or replacement of defective original parts and except as expressly stated herein. LINCOLN MAKES NO GUARANTEE OR WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION WARRANTIES OF FITNESS OR MERCHANTABILITY with respect to Fresh-O-Matics or parts thereof and Lincoln has no other liability with respect thereto including without limitation liability for indirect, special, consequential or resultant damages.

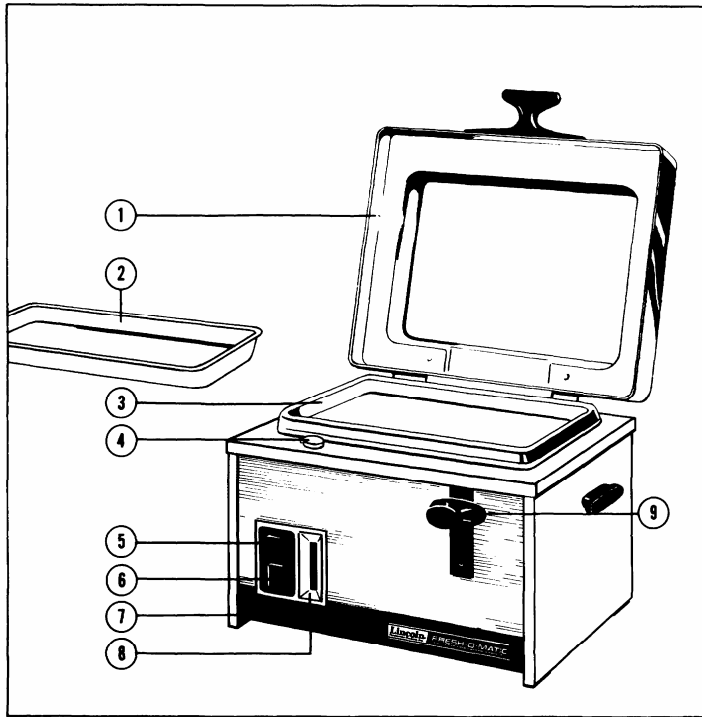
WHAT YOUR FRESH-O-MATIC WILL DO FOR YOU

- Enables you to serve pre-cooked convenience foods, baked goods, meats, vegetables, etc. Fresh, hot and delicious in seconds!
- Serves as an auxiliary hot food table during slack periods – quickly heats refrigerated foods to serving temperature.
- Eliminates waste... refrigerated or pre-cooked foods can be proportioned for perfect control and then heated as needed.

AS EASY AS 1 – 2 – 3 TO OPERATE!

1. Raise cover – place food on tray.
2. Close cover – press lever down.
3. Raise cover – food is ready to serve.

FRESH-O-MATIC FEATURES



Number	Part Description
1	Cover
2	Perforated Aluminum Food Tray
3	Food Tray Casting
4	"Snap Cap" on water tank
5	Pilot Light
6	On-Off Switch
7	Clear-view Water Gauge
8	Drain for Water Tank
9	Pump Handle

ADDITIONAL FEATURES

Approved By: National Sanitation Foundation
 Canadian Standards Association
 Underwriters' Laboratories

This machine is rated at 1500 watts.

Four foil trays are provided for heating certain foods.

COMPLETE DIRECTIONS FOR OPERATION

1. Plug Fresh-O-Matic into electric outlet. Use on 120 Volt A.C. current only.
2. Open cover; lift "snap cap."
3. Insert funnel in opening; release "snap cap."
4. Fill water tank with DISTILLED water to "FULL" level shown on front indicator (approximately 5 quarts). Refill as necessary.
5. Remove funnel; close cover.
6. Turn switch to "ON" position. Pilot Light will come on at the same time.
7. Fresh-O-Matic is ready for use when pilot light goes off first time. Light will go on and off periodically, indicating operating temperature is being maintained.
8. Lift cover; place food to be served in the Fresh-O-Matic.
9. Close cover; depress pump handle 2 times approximately every 30 seconds. See following pages for complete instructions.
10. Open cover; food is hot, ready to serve.

NOTE: It is important to keep Fresh-O-Matic cover closed between uses so that proper temperature is maintained for maximum efficiency.

HOW TO USE YOUR FRESH-O-MATIC

MAIN DISHES

Fresh-O-Matic serves hundreds of steaming-hot convenience foods, from beef to lobster dinners. And a Wear-Ever® Fresh-O-Matic is more than a single-portion speed-merchant. It heats two to four servings just as fast – with the same tasty results.

Canned Entrees 3-4 minutes
 Refrigerated or Thawed Entrees 4-5 minutes (stir at 2 ½ minutes)

	HEATING TIME	
	From Room Temperature	From Refrigerated State
Rice	45 seconds	60-90 seconds
Spaghetti	90 seconds	2 minutes
Buttered Noodles	90 seconds	2 minutes

The following charts are a guide to heat various foods in your Fresh-O-Matic. Place food on disposable aluminum foil plate or tray. Depress pump handle twice and repeat every 30 seconds according to time indicated below.

PRE-COOKED MEATS, FISH, POULTRY: REFRIGERATED

	HEATING TIME
	From Refrigerated State
*Bacon	60 to 75 seconds
Boiled Shrimp	1 to 1½ minutes
Diced Crabmeat	1 to 1½ minutes
*Roast Meats: Very thin sliced	45 to 60 seconds
Thin sliced	1 to 1½ minutes
Thick sliced	2 to 2½ minutes
Diced Chicken or Turkey	2 minutes
Crab Legs	2½ to 3 minutes
**Hamburger Patties, Cube Steaks, Salisburies	2 to 3½ minutes
Lobster Tails	3 to 4 minutes
Weiners	3½ minutes
Sloppy Joe	3½ minutes
Meat Loaf	3½ to 4 minutes

- * Warm or Room Temperature will take less time.
- ** For cheeseburger, add slice of cheese for the last 30 seconds.

BAKED GOODS – FRESH, ROOM TEMPERATURE (Longer time for refrigerated)

	HEATING TIME
	From Room Temperature
*Open Hamburger and Weiner Buns	15 seconds
*Coffee Cake	15 to 30 seconds
*Pancakes	15 to 30 seconds
Fruit and Nut Breads, sliced	20 to 45 seconds
*Corn bread	30 to 45 seconds
*Dinner Rolls	30 to 60 seconds
*Muffins	30 to 60 seconds
*Biscuits	45 to 90 seconds
Sweet Rolls	1 to 2½ minutes
Pizza	1½ to 2 minutes
**Fruit Pie, wedges	2 minutes

- * Place directly on perforated aluminum tray.
- ** Give two pumps of steam right away; at 30 seconds give two more pumps of steam; do not give any more steam.

HORS D'OEUVRES

To freshen the bread in cold prepared Hors d'oeuvres, place in Fresh-O-Matic for 15 seconds.

SANDWICHES

Heat meat and buns as directed and then assemble sandwich.

The following charts are a guide to heat various foods in your Fresh-O-Matic. Place food on disposable aluminum foil plate or tray. Depress pump handle twice and repeat every 30 seconds according to time indicated below.

PRE-COOKED FRUITS AND VEGETABLES (CANNED OR ROOM TEMPERATURE)

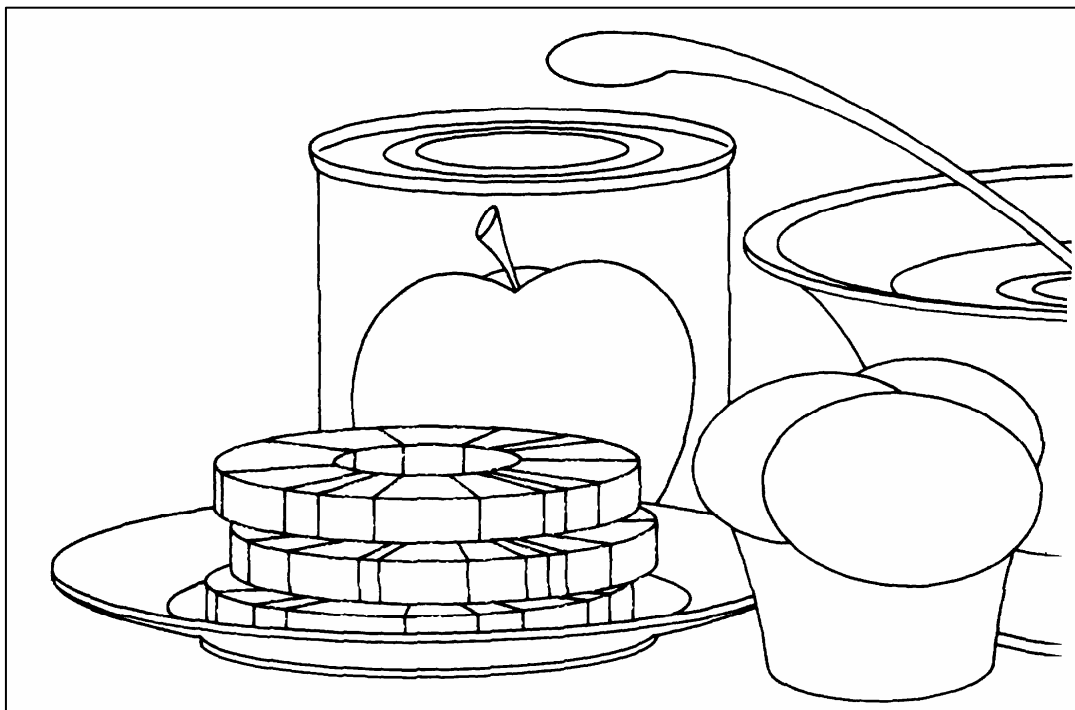
	HEATING TIME
	From Canned or Room Temperature
*Water Packed Vegetables	2 minutes
*Creamed Vegetables	3 to 3½ minutes
Glazed Pineapple Ring	1½ minutes
Glazed Peach Half	2 to 2½ minutes
Applesauce	2½ to 3 minutes

* Refrigerated cooked vegetables will take about 30 seconds longer.

GRAVY AND SAUCES

	HEATING TIME
	From Canned or Room Temperature
Maple Syrup	50 to 90 seconds
**Hot Cocktail or Chili Sauce	1½ minutes
**Hot Fudge Sauce	2 minutes
Refrigerated Gravy	2½ to 4 minutes

** Hot Fudge and Chili Sauce may be heated in paper souffle cups but will take longer.



HOW TO USE YOUR FRESH-O-MATIC (CONT'D)

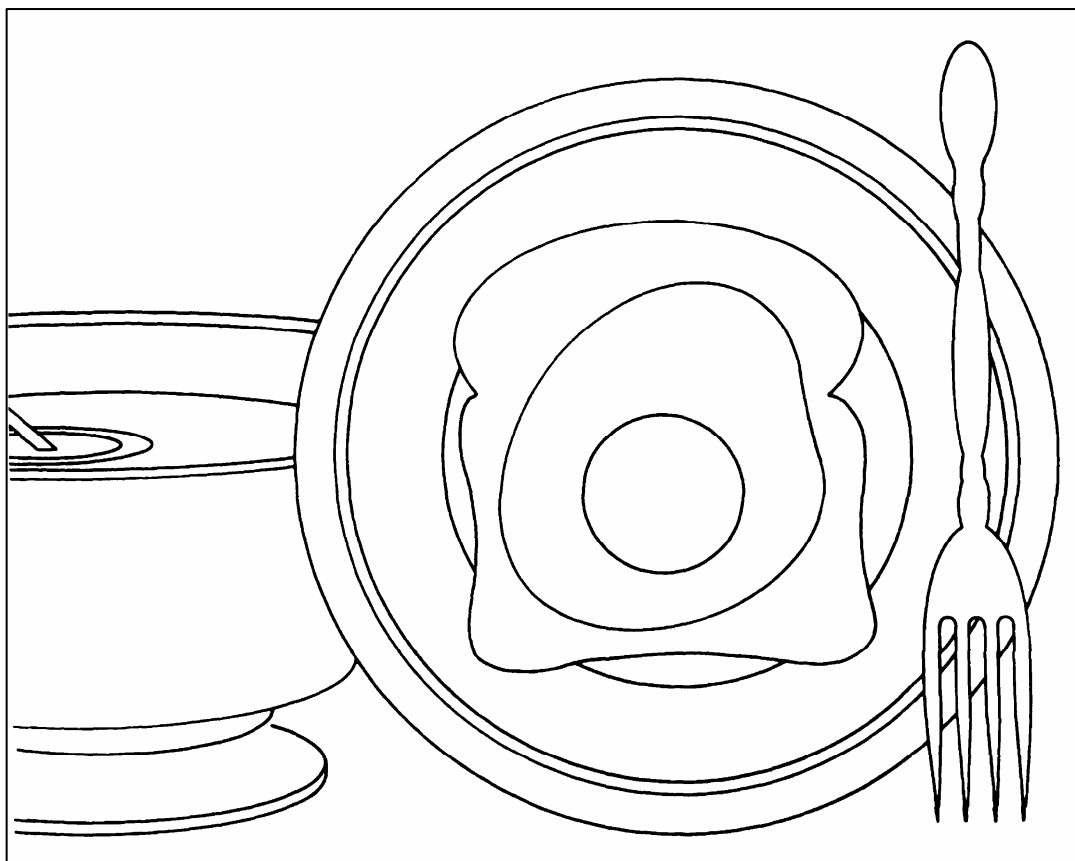
EGGS

Poached 60 to 75 seconds

Break egg into lightly greased individual foil dish; place in Fresh-O-Matic and give two pumps of steam; at 30 seconds give two more pumps of steam. For eggs with soft whites, do not give any more steam. For firm egg whites, give two more pumps of steam at 60 seconds. Both types may take the full 75 seconds.

Scrambled 60 to 75 seconds

Pour scrambled egg mixture into lightly greased disposable foil tray; place in Fresh-O-Matic and give two pumps of steam; at 30 seconds give two more pumps of steam; at 45 seconds stir gently. For very moist eggs do not give any more steam. For dry eggs give two more pumps of steam at 60 seconds. Both types of eggs may take longer than 60 seconds.



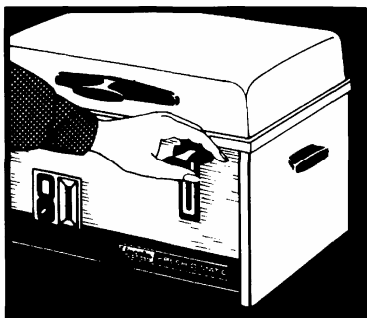
DAILY CARE

TURN SWITCH OFF

1. Lift out removable aluminum food tray. Clean thoroughly.
2. Brush out crumbs in food tray compartment.

AFTER FRESH-O-MATIC HAS BECOME COOL

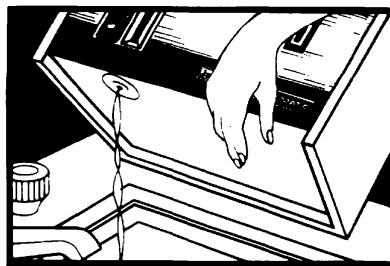
1. Remove cover. Clean thoroughly.
2. Wipe food tray casting with damp cloth.
3. If necessary, scour food tray casting with a nylon soap pad. Wipe casting clean.
4. Open all steam vent holes with paper clip.
5. Wipe exterior with damp cloth. Do not use scouring powders or abrasive cleaners on front panel.
6. Put cover back on.



Before using for first time each day, pre-heat the Fresh-O-Matic and pump the handle several times to free any particles that may be in the steam vent holes; wipe away the particles and the Fresh-O-Matic is ready for use.

OCCASSIONAL CLEANING

1. Move Fresh-O-Matic to edge of work surface so that screw cap, located under unit directly below water gauge, can be reached.
2. Remove screw cap, drain and flush with clean water.



WEAR-EVER® FRESH-O-MATIC TROUBLESHOOTING

PROBLEM	REASON / SOLUTION
No Handle Resistance	<ul style="list-style-type: none"> ▪ Check power source ▪ Air in line – Heat unit; Pump handle to get air out of line (10-15 times) ▪ Water level fell below valve – Fill unit with water
Light Constantly Red	<ul style="list-style-type: none"> ▪ Unit overused – Allow unit more time to recove <p>NOTE: Light will stay lit during start-up (20 minutes)</p>
Water Under Unit	<ul style="list-style-type: none"> ▪ Drain Valve may be open – tighten closed ▪ Condensation from lid may be running down back of unit – wipe lid completely dry.
Water On Plate	<ul style="list-style-type: none"> ▪ Unit was pumped excessively – Allow <i>30 seconds</i> between pumps
No Steam	<ul style="list-style-type: none"> ▪ Unit was pumped excessively – Allow <i>30 seconds</i> between pumps ▪ Water level too low ▪ Starting too quick – Allow <i>20 minutes</i> for start-up ▪ Possible line “foul-up” – Use <i>distilled water only</i> ▪ Holes plugged – Use <i>perforated food tray only</i>



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