



operator manual

FRESH-O-MATIC®
Model 4000

This document includes:

- Specifications
- Operating Instructions
- Cooking Options
- Cleaning Instructions
- Troubleshooting

Revision: A
P/N: 20000096



ACCEPTED FOR
USE
CITY OF NEW YORK
DEPT. OF BUILDINGS
MEA 328-83 – E VOL ii

Lincoln Foodservice Products, LLC
1111 North Hadley Road
Fort Wayne, Indiana 46804
United States of America
Technical Support Hotline: (800) 678-9511
Telephone: (260) 459-8200
www.lincolnfp.com

WARRANTY

Lincoln Foodservice Products, Inc. warrants to the original purchaser for use of each new 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.

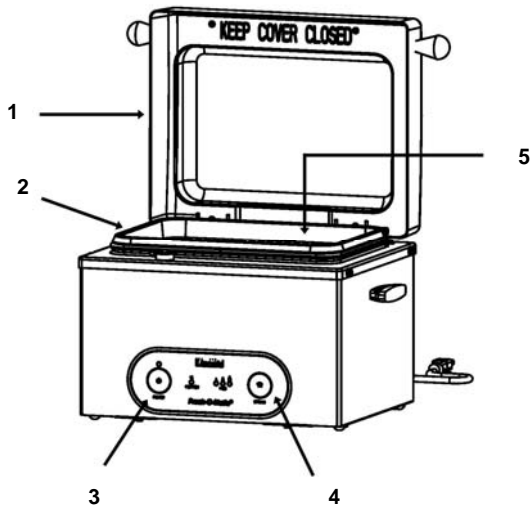
WHAT YOUR FRESH-O-MATIC WILL DO FOR YOU

- 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 steam button. 3 – Raise cover – food is ready to serve.

SPECIFICATIONS

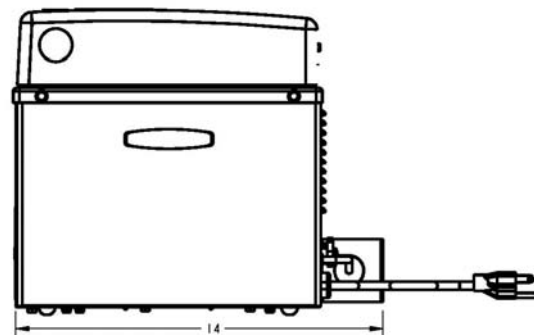
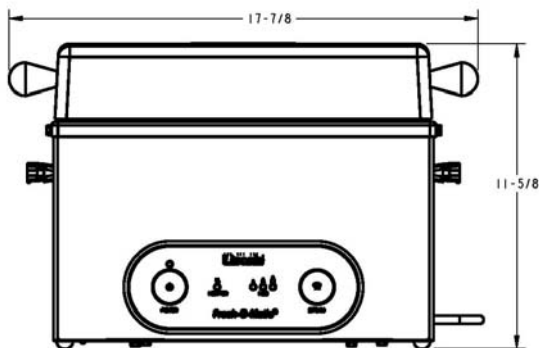


| Number | Part Description |
|-----------|-------------------------------------|
| 1 | Cover |
| 2 | Food Tray Casting |
| 3 | Power Button |
| 4 | Steam Button |
| 5 | Non-stick Coated Aluminum Food Tray |
| Not Shown | Replacement Water Filter |

Approved By: UL
 UL Sanitation
 UL Canada
 City of New York

This machine is rated at 1500 watts.

Four disposable foil trays are provided for heating foods.



| Model # | Volts | Amps | Watts | Hz | Phase | Plug Length & Type |
|----------------------|---------|---------|-----------|-------|-------|--------------------|
| 4000 (U.S. & Canada) | 120 | 12.5 | 1500 | 60 | 1 | 6 ft. NEMA 5-15P |
| 4002 (International) | 220/240 | 5.7/6.3 | 1260/1500 | 50/60 | 1 | 6 ft. NEMA 5-15P |

COOKING OPTIONS (CONT'D)

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.

** Press Steam Button twice right away; at 30 seconds press Steam Button twice more; do not give any more steam for the remainder of the time.

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. Press Steam Button 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 soufflé cups but will take longer.

EGGS

Poached 60 to 75 seconds

Break egg into lightly greased individual foil dish; place in Fresh-O-Matic and press Steam Button two (2) times; at 30 seconds press the Steam Button twice more. For eggs with soft whites, do not give any more steam. For firm egg whites, give two more presses 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 presses of steam; at 30 seconds give two more presses of steam; at 45 seconds stir gently. For very moist eggs do not give any more steam. For dry eggs give two more presses of steam at 60 seconds. Both types of eggs may take longer than 60 seconds.

MAINTENANCE & CLEANING

PRESS POWER BUTTON 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 cleaning tool #4040.
5. Wipe exterior with damp cloth. Do not use scouring powders or abrasive cleaners on Switch Pad.
6. Put cover back on.



NOTE:

Before using for first time each day, pre-heat the Fresh-O-Matic and press and hold Steam Button 3-5 seconds 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



CAUTION:

While cleaning the unit, care should be given to avoid water contact with the control pad. Water should never be allowed to enter the electronic controls compartment of this equipment. If you believe this has happened with your unit, call your local authorized service agent for repair. Never attempt to use or repair if it has become contaminated with water.

1. Unplug the unit and allow it to cool completely.
2. Move the unit to the edge of a sink, with the back of the unit slightly over the edge of the sink.
3. Remove the hose clamp and drain cap.
4. Allow the water to drain from the tank and filter. Tip the unit slightly to remove the most water.
5. Replace the drain plug.
6. Refill the tank, flush and drain again, if necessary.
7. Replace the drain plug and hose clamp.

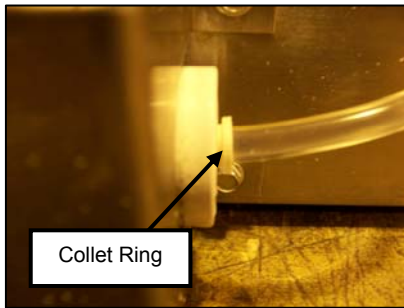
TROUBLESHOOTING

| PROBLEM | REASON | SOLUTION |
|--------------------------------|---|--|
| No Steam | <ul style="list-style-type: none"> ▪ Air in line ▪ Power not on. ▪ Water level low. | <ul style="list-style-type: none"> ▪ Heat unit, press Steam Button and hold 5-10 seconds (two or three times). ▪ Turn power on. ▪ Fill unit with water. |
| Green Heat Light constantly on | <ul style="list-style-type: none"> ▪ Unit overused. Heated plate has cooled by holding the Steam Button or unit has been used too often. | <ul style="list-style-type: none"> ▪ Allow unit more time to recover. <p>NOTE: Light will stay lit during start-up (20 minutes).</p> |
| Water Under Unit | <ul style="list-style-type: none"> ▪ Overfilling or tipping the unit. ▪ Condensation from under the cover. | <ul style="list-style-type: none"> ▪ Do not overfill or tip the unit. ▪ Check hose connections and secure, if necessary. |
| Water On Plate | <ul style="list-style-type: none"> ▪ Pressing Steam Button too often or holding down the Steam Button. | <ul style="list-style-type: none"> ▪ Allow 30-seconds between each demand for steam. |
| No Steam | <ul style="list-style-type: none"> ▪ Unit has cooled by holding the Steam Button or unit has been used too often. ▪ Water level too low. ▪ Holes have become "plugged" | <ul style="list-style-type: none"> ▪ Allow for reheat – green Heat light off. ▪ Fill unit with water. ▪ Clean and use perforated tray only. |

WATER FILTER REPLACEMENT INSTRUCTIONS

NOTE: IT IS RECOMMENDED THAT THE WATER FILTER (PART #4042) BE REPLACED EVERY SIX (6) MONTHS TO ENSURE OPTIMAL PERFORMANCE OF YOUR FRESH-O-MATIC.

1. Remove the Filter Fill Tube from the Water Filter by pressing in the Collet Ring. With the Collet Ring depressed, pull tube out from water filter.



With Collet Ring pushed in, remove tube by pulling out of filter

2. Follow the instructions listed in step 1 with the opposite end of the filter.
3. Remove Filter Guard from back panel by unscrewing the four screws used in fastening the guard to the back panel.



4. Insert new filter inside the Filter Guard. Reattach Filter Guard to back panel.



CAUTION:

The filter includes directional arrows noting the proper direction of "water flow" when installing the filter. The arrows noting the "water flow" should be pointing in a right-to-left direction when the filter is installed. It is critical to the operation of this unit that the water filter be installed correctly!



5. Insert the Filter Exit Tube firmly into the water filter until it stops. Do not push in Collet Ring.
6. Insert the Filter Fill Tube firmly into the water filter until it stops. Do not push in Collet Ring.
7. Filter replacement is now complete.

This page intentionally left blank.



Enodis[®]

