



# **INDOOR COOKING**

Warming Drawer

KWD

Use and Care Manual  
Installation Instructions

 **HESTAN**

## **WARNING**

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Installation and service must be performed by a qualified installer or service agency.

DO NOT REPAIR, REPLACE OR REMOVE ANY PART OF THE APPLIANCE UNLESS SPECIFICALLY RECOMMENDED IN THE MANUALS. IMPROPER INSTALLATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL FOR GUIDANCE. ALL OTHER SERVICING SHOULD BE DONE BY A HESTAN AUTHORIZED SERVICE TECHNICIAN.

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE INSTALLING OR USING YOUR APPLIANCE TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

## SAFETY DEFINITIONS

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### **WARNING**

THIS INDICATES THAT DEATH OR SERIOUS INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING

### **CAUTION**

THIS INDICATES THAT MINOR OR MODERATE INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

### **NOTICE**

THIS INDICATES THAT DAMAGE TO THE APPLIANCE OR PROPERTY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

INSTALLER: LEAVE THIS MANUAL WITH THE OWNER OF THE APPLIANCE.  
HOMEOWNER: RETAIN THIS MANUAL FOR FUTURE REFERENCE.



**Message from Hestan:**

*Hestan's award-winning culinary innovations and purpose-built features reinvented the restaurant kitchen and redefined culinary experience in some of America's most acclaimed restaurants. Hestan now takes this performance from the back of the house and puts it front and center in yours. Thoughtfully designed and meticulously built, Hestan will serve you beautifully for years to come.*

*Hestan is the only residential brand born from the dreams and demands of professional chefs. From ranges to refrigeration, every detail is designed to deliver the performance and reliability expected in a restaurant – now available for you.*

*We appreciate you choosing Hestan, and we promise to deliver the very best to you.*

**Welcome to Hestan**







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### **WARNING**

#### ELECTRICAL SHOCK HAZARD

Disconnect power before installing or servicing appliance. Be sure the knob is in the OFF position before plugging the appliance in. Failure to do so can result in death or electrical shock.

#### ELECTRICAL GROUNDING

This appliance must be grounded. Grounding reduces the risk of electric shock in the event of a short circuit.

#### ELECTRICAL SUPPLY

This appliance is designed to use a grounded receptacle, 120 VAC Single Phase, 60 Hz, with a current rating as shown in the model number listing on page 6.

Have the installer show you where the electric circuit breaker is located so you know how to shut off the power to this appliance.



## SAFETY PRECAUTIONS - BEFORE YOU BEGIN

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When properly cared for, your Hestan appliance will provide safe, reliable service for many years. When using this appliance, basic safety practices must be followed as outlined below.

**IMPORTANT:** Save these instructions for the local Utility Inspector's use.

**INSTALLER:** Please leave these Installation Instructions with the owner.

**OWNER:** Please retain these Installation Instructions for future reference.

This appliance is NOT designed for installation in manufactured (mobile) homes or recreational park trailers. Do NOT install this appliance outdoors.



## SAFETY PRECAUTIONS - BEFORE YOU BEGIN (CONT.)

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### GENERAL APPLIANCE SAFETY PRECAUTIONS

Please read all instructions before using this appliance.

#### **WARNING**

When properly cared for, your new Warming Drawer has been designed to be a safe, reliable appliance. Read all instructions carefully before using this it. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following:

#### TECHNICAL SAFETY

Do not repair or replace any part of the warming drawer unless specifically recommended. Refer service to an authorized servicer.

Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.

Install or locate this appliance only in accordance with the Installation Instructions. Do not cover or block any openings on this appliance.

Use this warming drawer only as described in this manual. If you have any questions, contact Hestan Customer care.

Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of warming drawer is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.

#### CHILD SAFETY

#### **CAUTION**

IT IS THE RESPONSIBILITY OF THE PARENTS OR GUARDIANS TO ENSURE CHILDREN ARE INSTRUCTED IN THE SAFE USE OF THIS APPLIANCE. Do not allow children to use this appliance without adult supervision. Do not allow children to play in or around the appliance, even when not in use. Items of interest to children should not be stored in or on the appliance or in cabinets above the appliance. Children climbing on the appliance could be seriously injured.

#### FOOD SAFETY

If food will be held for more than one hour, it must be held at 140° F [60° C] or above. (MED)

#### GENERAL SAFETY

When using electrical appliances, basic safety precautions should always be followed including the following:

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet or turn breaker off before cleaning. Allow to cool before removing or replacing parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by Hestan may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.



## SAFETY PRECAUTIONS - BEFORE YOU BEGIN (CONT.)

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- Extreme caution must be used when moving anything containing hot oil or other hot liquids.
- Always turn the knob to OFF, then plug cord into the wall outlet. To disconnect, turn the knob to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- The inside of the appliance can reach temperatures of 195° F [90° C] depending on the selected temperature and the time of operation. If necessary use gloves to remove items from the drawer.
- Do not lean or sit on the warming drawer when opened, this could cause damage to the telescopic guide. The maximum carrying weight of the warming drawer is 80 lbs. (36 kg).
- Do not keep plastic containers or any flammable objects in the appliance. Such objects pose a risk of catching fire once the warming drawer is turned on.
- In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.

Save these Instructions.

### SAFETY DURING CLEANING

Never use a vacuum cleaner. The vacuum could create pressure on the components causing a short circuit. The vacuum may also damage the surface and the components of the appliance, damages for which Hestan will not be liable.

Follow suggestions listed under "Cleaning and Maintenance" in this manual.

Never use sharp metal objects or abrasive scrubbing pads, as they can damage the surface of the appliance. If necessary, use standard non-abrasive utensils made of wood or plastic.

### REPAIRS

Maintenance work and/or repairs must be performed exclusively by qualified personnel. Incorrect installation and maintenance can cause personal injury to the consumer for which Hestan will not be liable.

During the warranty period, the appliance may only be serviced by technicians authorized by Hestan or the warranty will be void.

Before beginning maintenance, installation, or repair work, disconnect the appliance from the electrical outlet. The appliance is disconnected only if either:

1. The circuit is turned off (Breaker OFF or the electrical fuse is removed), OR
2. The cord of the appliance is removed from the electrical outlet.

Hestan will not be liable for damage caused by a failure to follow current regulations or the use of non-original replacement parts.



# MODEL NUMBERS

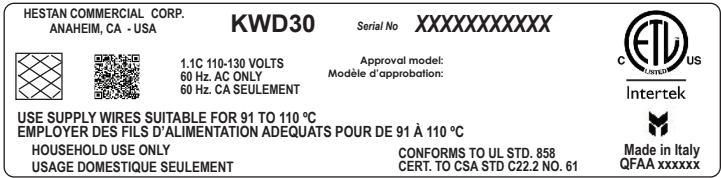
MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQ'D
KWD30	30" Warming Drawer	15 Amp

# RATING LABEL

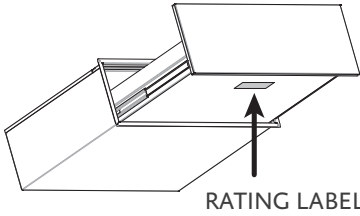
The rating label contains important information about your Hestan appliance such as the model number, serial number, and electrical rating.

The rating label is located on the bottom of the drawer.

If service is necessary, contact Hestan Customer Care with the model and serial number information shown on the label.



TYPICAL RATING LABEL



# REGULATORY / CODE REQUIREMENTS

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Electrical Code and local codes.

This appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.



# USING THE WARMING DRAWER

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## OPENING THE SOFT CLOSING DRAWER

To open the drawer grasp the handle and pull the drawer.

## CLOSING THE DRAWER

To close the drawer, gently push the drawer back, until the soft closing system engage.

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## BEFORE YOU BEGIN

Before using the appliance for the first time:

1. Make sure that all packaging materials have been removed from the unit.
  2. Gently clean it with a moist cloth and dry it completely as described under "Cleaning and Maintenance".
  3. Set the control knob to MAX, and let the warming drawer warm for at least two hours. Be sure that the kitchen is kept well ventilated during the heating period.
- The metal parts have been specially treated with a protective coating that can sometimes cause odors the first time the drawer is heated. These odors will quickly dissipate and should not be considered a defect of the appliance.

## HEATING SYSTEM

The appliance is equipped with a hot air ventilating system. A fan distributes heat in the warming drawer to obtain a uniform temperature.

- The thermostat allows the user to control and set the appliance at the desired temperature.
- The circulation of the air heats the drawer in a rapid and uniform way.
- With the protective measures in place, it is not possible to accidentally touch the heating element or the fan.

# USING THE WARMING DRAWER (CONT.)

## CONTROLS AND INDICATORS

A single knob (Mode Selector) controls the warming drawer.

It has positions for OFF, Proofing, and Defrost, plus a continuous range from WARM to MAX.

This manual will use MED to designate a setting halfway between WARM and MAX.



The interior lights come on when the drawer is opened.

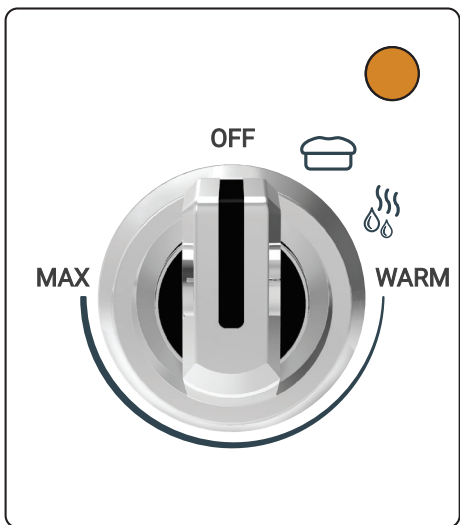
The panel indicator light comes on when the knob is in warming mode. (From WARM to MAX.)

## OPERATION

Open the drawer. Turn the knob to set the desired function or temperature.

To turn off the appliance, turn the knob to the OFF position.

Mode Selector		Function
OFF	Off	None
	Proofing	77-95°F [25-35°C]
	Defrost	Fan, no heat
WARM > MAX	Warming	105 - 195°F [40-90°C]



## HEATING TIME

The warming time is influenced by:

- Amount of dishes or food in the drawer
- The arrangement of items in the drawer
- The temperate set.

In general, the more dishes or items in the drawer and the higher the set temperature, the longer it will take to reach the set temperature.

## DISH WARMING


- Dishes for 6 persons, set temperature to MIN or greater.
- Warming time 30-35 minutes

With experience you will learn the optimal temperature setting for your needs.

## DEFROSTING

The defrost function only uses forced ventilation without any active heating element.

## PROCEDURE

- Place items to defrost, turn the knob to the defrost setting. 



## USING THE WARMING DRAWER (CONT.)


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### PROOFING

The proofing function maintains the drawer temperature between 77 and 95° F [25-35° C].

#### PROCEDURE

1. Preheat the drawer for 5 minutes by turning the knob to proofing. 
2. Place the dough, wrapped in a slightly damp cloth, in the middle of the drawer.

### FOOD WARMING

Food recommended for warming: meat, chicken, fish, sauces, vegetables, side dishes and soups.

- To avoid spills, do not overfill the dishes.
- Arrange the dishes in the drawer and close it carefully so that any liquids do not spill.
- It is advisable not to warm food for more than an hour to prevent it from losing nutritional value.
- If food will be held for more than one hour, it must be held at 140° F [60° C] or above. (MED)

Cover moist food and liquids with a lid or heat-resistant cling film. This will prevent the moisture from escaping, condensation from forming, and moisture settling on the outside of the dishes.

Do not cover roast or fried dishes which need to stay crisp. Keep these dishes hot at high temperatures.

#### PROCEDURE

1. Place the dishes in the drawer to preheat.
2. Turn the thermostat knob to desired setting and allow the drawer and dishes to warm for 10 minutes.
3. Put the food in the preheated dishes.
4. Close the drawer again.

### SWITCHING OFF

Turn the knob to OFF. Take the dishes out of the drawer using a cloth or oven gloves.

### SLOW COOKING

Slow cooking is ideal for cooking tender meat which needs to be medium rare or rare. This cooking method means the meat will always be pink inside. This does not, however, mean that the meat is raw or undercooked.

- This cooking method not only keeps the juices inside, but it also makes it easy to keep the meat hot.
- Suitable dishes to use: glass, porcelain or ceramic with a lid.

#### PROCEDURE

1. Preheat the warming drawer with the chosen dish to the maximum temperature for 15 minutes.
2. Heat some butter or oil in a pan. Brown the meat well for the time indicated in the table, then place it immediately in the preheated pan and cover with the lid.
3. Set the thermostat between MED/MAX (140/195° F) [60/90° C] for the time required to finish the cooking.

# USING THE WARMING DRAWER (CONT.)

## TIPS FOR SLOW COOKING

- Only use fresh meat in perfect condition.
- Trim off any excess fat.
- The pieces of meat do not necessarily have to be turned.
- Once cooked, the meat can be carved immediately; it does not have to rest.
- Meat that is slow cooked is not as hot as meat cooked in the traditional way, so it is advisable to put the plates in the warming drawer on the left-hand side for the last 20-30 minutes as well.
- Serve the meat with piping hot sauces.
- If you want to keep the meat hot after cooking, turn the knob to between WARM and MED (105-140° F [40-60° C]). Smaller pieces of meat can be kept hot for 45 minutes and larger pieces for two hours.

## APPLICATIONS

Slow cooking is suitable for all tender cuts of beef, pork, veal, lamb, game and poultry. The initial browning times and the subsequent cooking times depend on the size of the slices of meat.

The browning time is for meat placed in a preheated pan with butter or oil.

DISH EXAMPLE	INITIAL BROWNING	LEVEL
Small slices of meat		
Strips	about 1 - 2 minutes	MED
Small steaks or medallions	about 1 - 2 minutes per side	MED
Medium size slices of meat		
Tenderloin	about 4 - 5 minutes per side	MAX
Lean roast	about 10 - 15 minutes per side	MAX
Large slices of meat		
Tenderloin (from 2 Lb [900g])	about 6 - 8 minutes per side	MAX
Roast beef	about 8 - 10 minutes per side	MAX
Vegetables	about 30 minutes per side	MED

**COOKING TIMES:** As a guideline, allow 4 to 5 hours for MAX and 8 to 10 hours for MED. Smaller quantities of food may require less time, while larger quantities may require more time.



# CLEANING AND MAINTENANCE

## DRAWER SLIDES

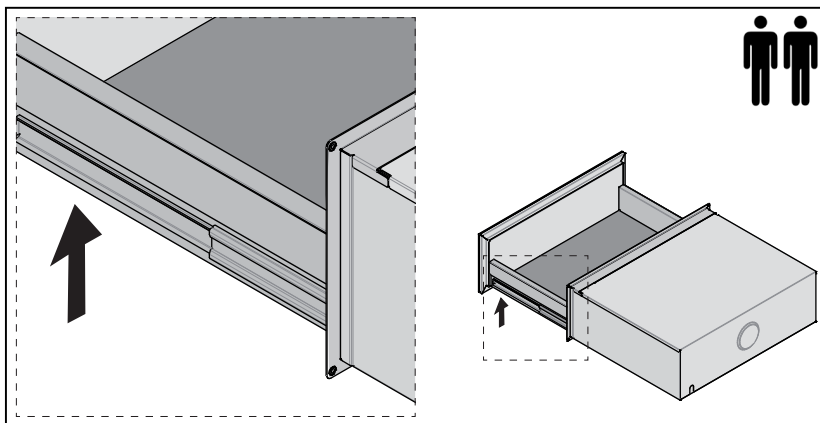
The drawer slides allow you to fully extend the drawer for cleaning. The drawer can be removed for cleaning or to replace the interior lights.

NOTE: Load capacity for the drawer is 80 lbs [36 kg].

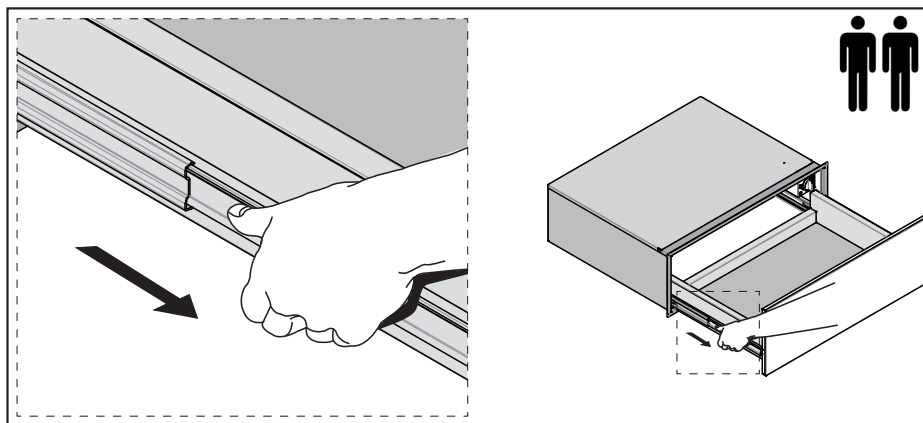
Remove all items from inside the warming drawer, and allow the warming drawer to cool completely before attempting to remove the drawer.

### TO REMOVE:

1. Open drawer to its fully open position.
2. Using a Phillips screwdriver, remove 2 screws present under the left and right guides as shown.

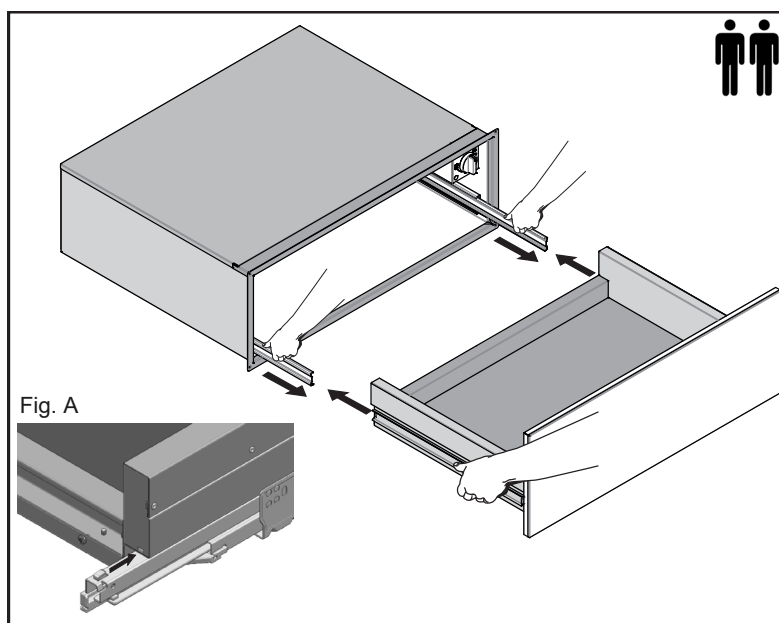


3. Hold the drawer by the sides (not by the front). Pull it slowly all the way out.



### TO REPLACE:

1. Extend the two sliding guides manually from the inside of the drawer. Support the drawer, one person on one side, the other person on the other side. Place the drawer on the extended guides.
2. Holding the sliding guide steady with one hand, slide the drawer inwards until the rear pin engages (Fig. A)
3. Using a Phillips screwdriver, reinstall the left and right screws under the guides.
4. Push the drawer all the way. Gently open and close the drawer to ensure proper operation on the slides.



## CLEANING AND MAINTENANCE (CONT.)

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### CLEANING

The only recommended maintenance for the Warming Drawer is cleaning.

#### **⚠ WARNING**

Before you begin cleaning, turn the appliance OFF and disconnect the appliance from the outlet or shut off the breaker. Allow the appliance to cool before cleaning it.

#### **NOTICE**

Do not use harsh detergents or abrasive products and/or scrubbing pads and sponges and sharp objects as they can stain and damage the appearance of the appliance.

Never use a vacuum cleaner on the internal parts of the appliance.

### FRONT SURFACE AND CONTROL PANEL

The use of a moist cloth is often sufficient when cleaning the appliance. If needed, add a few drops of detergent in the water. Dry the appliance with a dry cloth. The stainless steel front of the appliance can be cleaned with products specifically designed for stainless steel.

Such products prevent the formation of dirt on the surface of the drawer. Apply a minimal amount of the product on a soft cloth and apply it to the surface of the appliance.

If your Hestan appliance has colored panels, use warm soapy water ONLY. Rinse and dry thoroughly.

### INSIDE SPACE

To clean the inside space use a moist cloth. In the event the appliance requires further cleaning add drops of detergent to the water. Dry the surface with a dry cloth. Make sure to avoid water draining into the ventilation holes. Only use the appliance after the drawer is completely dry.

### REPLACING A WARMING DRAWER LIGHT BULB

The Warming Drawer is equipped with two halogen lights, located on the right side of the unit.

#### **⚠ WARNING**

ELECTRICAL SHOCK HAZARD - Make sure the power has been shut off to the Warming Drawer. The light socket is energized when the drawer is open. Failure to shut off the power when replacing a light bulb could result in electric shock or burns.

Make sure the glass lens is cool to the touch. Use care when handling the lens, it is fragile and can break if dropped.

Use only 20 watt, 12 Volt, halogen "Bi-Pin" bulbs suitable for appliance use. This type of bulb may be available at hardware stores & home centers, or specialty lighting stores. Call Hestan Customer Care for more information.



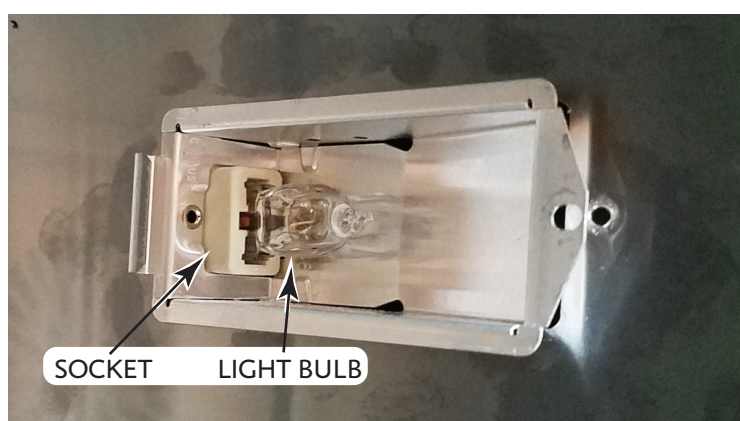
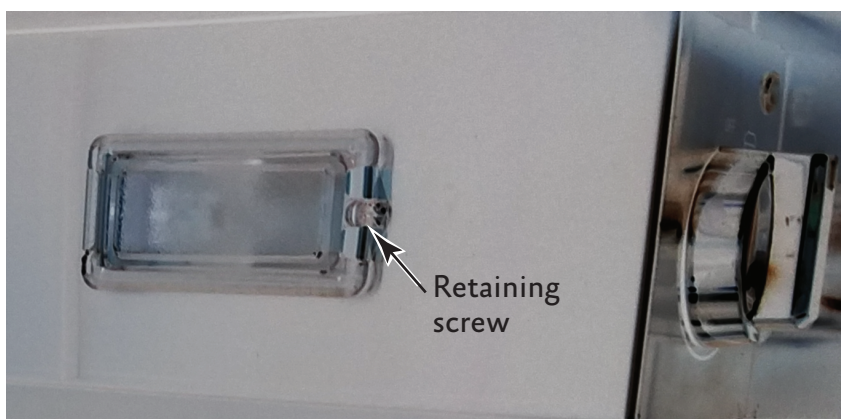
## CLEANING AND MAINTENANCE (CONT.)

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### TO REPLACE A LIGHT BULB

1. MAKE SURE POWER IS OFF! Unplug the unit or turn off power at the breaker.
2. You may wish to remove the drawer before changing the bulb.
3. Remove the lens retaining screw. Use a small flat-blade screwdriver to carefully pry off the glass lens and set aside. Reach into the lamp housing and pull out the old light bulb as shown in the image below.
4. Before installation, it is very important to clean the new bulb carefully with a clean, soft cloth or tissue paper. Grease, fingerprints, or oils in your skin can leave a residue on the glass surface of the bulb which will create a hot-spot. The bulb will eventually crack at this hot-spot.
5. While still using a cloth or tissue paper, insert the new bulb in the lamp housing. Push the bulb fully into the socket.
6. Re-install the glass lens taking note of the cutaway in the glass which aligns with the bulb socket.
7. Restore the power and check if the new bulb is working.
8. If the drawer was removed, re-install it.



## TROUBLESHOOTING

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Repairs must only be performed by specialized and qualified personnel. Any repair work not performed by professional personnel may cause damage to the appliance for which Hestan will not be liable.

The following problems can be checked by the consumer without the assistance of the Service Department.

### THE DRAWER IS NOT HOT ENOUGH

Make sure that:

- The appliance is turned on;
- The correct temperature has been set;
- The opening of the ventilation fan is not blocked by plates or other large obstructions;
- The drawers have had sufficient time to heat up.

### THE DRAWER DOES NOT GET WARM

Is it turned on? Is it turned on to DEFROST by mistake?

Can you hear the fan running?

- If the fan is running then the heating system should be working, except in DEFROST mode.

If the fan does not run, open the drawer and see if the interior lights come on. If neither light comes on, check that the unit is plugged in and the breaker hasn't tripped.

- If the light comes on but the fan doesn't run, call Hestan Customer Care.

# INSTALLATION

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## BEFORE YOU BEGIN

IMPORTANT: Save these instructions for the local electrical inspector use.

INSTALLER: Please leave this manual with owner for future reference.

OWNER: Please keep this manual for future reference.

## WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Please read these instructions COMPLETELY AND CAREFULLY. They will save you time and effort and help to ensure optimum drawer performance.

Be sure to observe all CAUTIONS and WARNINGS. These installation instructions are intended for use by a qualified installer.

- Assure that electrical installation is adequate and in conformance with National Electrical Code, ANSI/ NFPA 70 (latest edition), or Canadian Electrical Code, part 1 C22.1 (latest edition) and all local codes and ordinances. These shall be carefully followed at all times.

## TOOLS YOU WILL NEED

The following tools are needed to install your new warming drawer:

- Tape measure and straightedge or ruler
- Pencil
- Phillips screwdriver
- Level
- Wire cutters and wire stripper
- Hand or saber saw
- 1" (2,5cm) Hole saw
- Drill and drill bit
- Safety gloves and goggles
- Volt meter (0-250VAC)

## PACKAGING

Remove all tape and packaging before using the warming drawer.

Destroy the packaging after unpacking the drawer following the rules in force in your locale. Never allow children to play with packaging material.



## INSTALLATION (CONT.)

### POWER REQUIREMENTS

The warming drawer must be supplied with the proper voltage and frequency. The drawer is equipped with a 3-prong, grounding type plug which must be plugged into a grounded, 3-prong 120V receptacle. Do not under any circumstances cut or remove grounding prong from the appliance cord.

POWER	REQUIREMENT
Voltage	120 Volts, 60 Hz
Current	9.2 Amperes
Consumption	1100 Watts

### CHOOSING DRAWER LOCATION

Carefully select the location where the warming drawer will be placed.

- It should be located for convenient use in the kitchen.
- Make sure that electrical power can be provided to the location selected. The receptacle should be accessible after the drawer is installed, so that the drawer can be unplugged and plugged in after installation. The cord is about 47" [120 cm] long.

### PREPARATION

1. See drawings on following page for clearance and cutout dimensions
  2. The warming drawer support surface must be a minimum 3/4" (2cm) thick plywood platform. It must support 100 pounds.
  3. The platform must be solid, level and flush with the bottom of the cabinet cut out.
  4. The cabinet must be secure against tipping when the drawer is opened. Install anti-tip brackets as needed.
  5. For best performance results make sure the platform is level before placing the warming drawer. There is no way to level the warming drawer after it has been installed.
- If the installation is not level, the door may slide open or not seal tightly, allowing heat to escape.

### CAUTION

- Use extreme caution when moving or installing the drawer. It is very heavy.

### NOTICE

- DO NOT LIFT THE WARMING DRAWER BY THE DRAWER HANDLE.
- Be very careful when moving or installing the warming drawer to avoid damage to the frame or damage to the cabinets.
- If installing the warming drawer below another product, refer to that product's literature for any installation requirements.

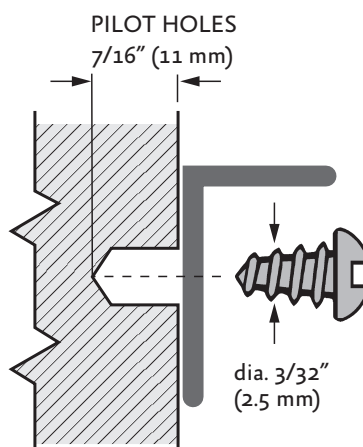
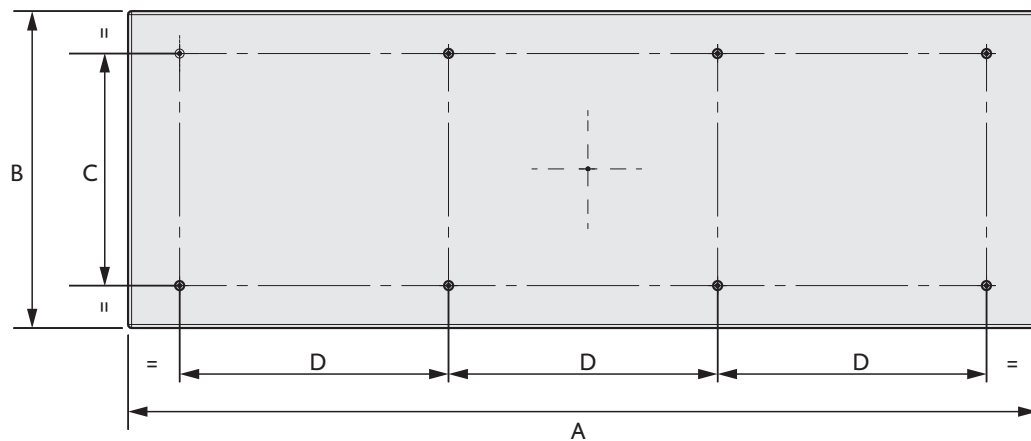
## CUSTOM DRAWER FRONT (-OV MODELS)

### CUSTOM PANEL REQUIREMENTS:

- Have a minimum thickness of  $\frac{3}{4}$ " [19 mm].
- Have all edges finished.
- If using wood, the back must be sealed to prevent moisture damage.
- Be capable of withstanding temperatures above 158° F [70° C].

### PREPARING CUSTOM DRAWER FRONT

1. Mark pilot holes on the back side of the panel according to the dimensions indicated in the following drawing.
2. Drill pilot holes with a  $\frac{3}{32}$ " [2.5 mm] drill bit. Be careful not to drill all the way through the panel. Pilot holes should only be  $\frac{7}{16}$ " [11 mm] deep.



DIMENSIONS	INCHES	CM
A	29 - $\frac{5}{8}$ " to 29 - $\frac{7}{8}$ "	75.4 to 75.8
B	10 - $\frac{3}{8}$ "	26.4
C	7 - $\frac{5}{8}$ "	19.3
D	8 - $\frac{3}{16}$ "	22.4

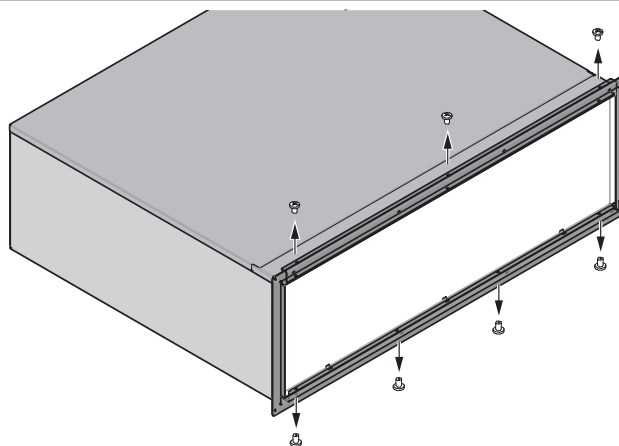
## INSTALLATION (CONT.)

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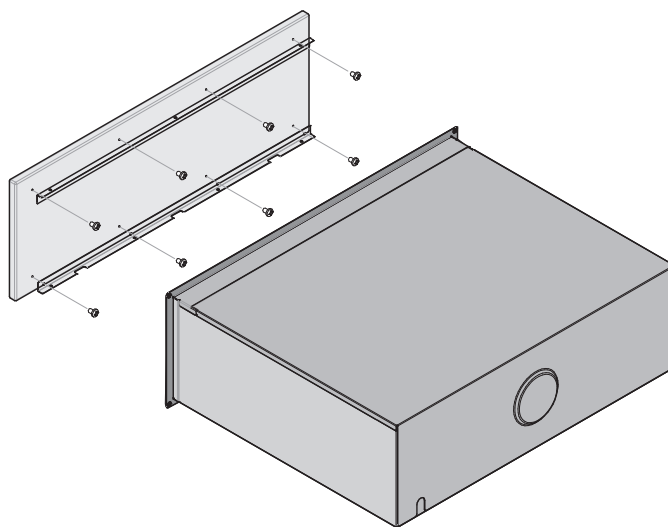
### ATTACHING CUSTOM DRAWER FRONT

1. Remove the three screws from the top profile and four from the bottom (see figures A, B, C).
2. Fix the two brackets using eight screws 1/2" (12.7 mm) long and dia. 1/8" (3.5mm).
3. Attach custom panel front with the same screws.

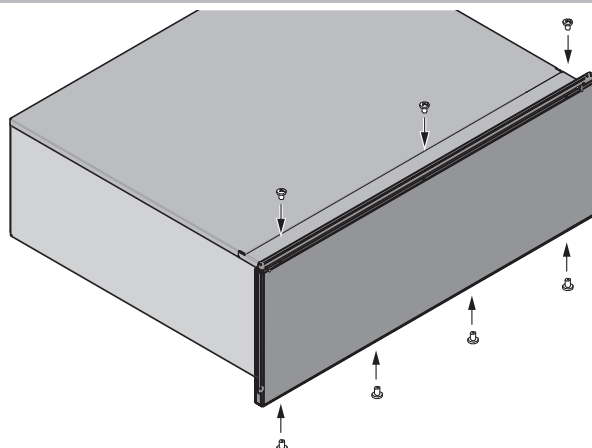
A



B



C



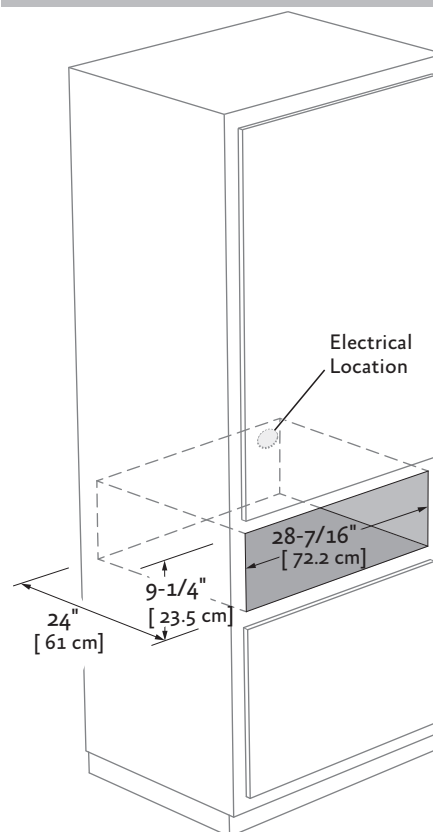


## INSTALLATION (CONT.)

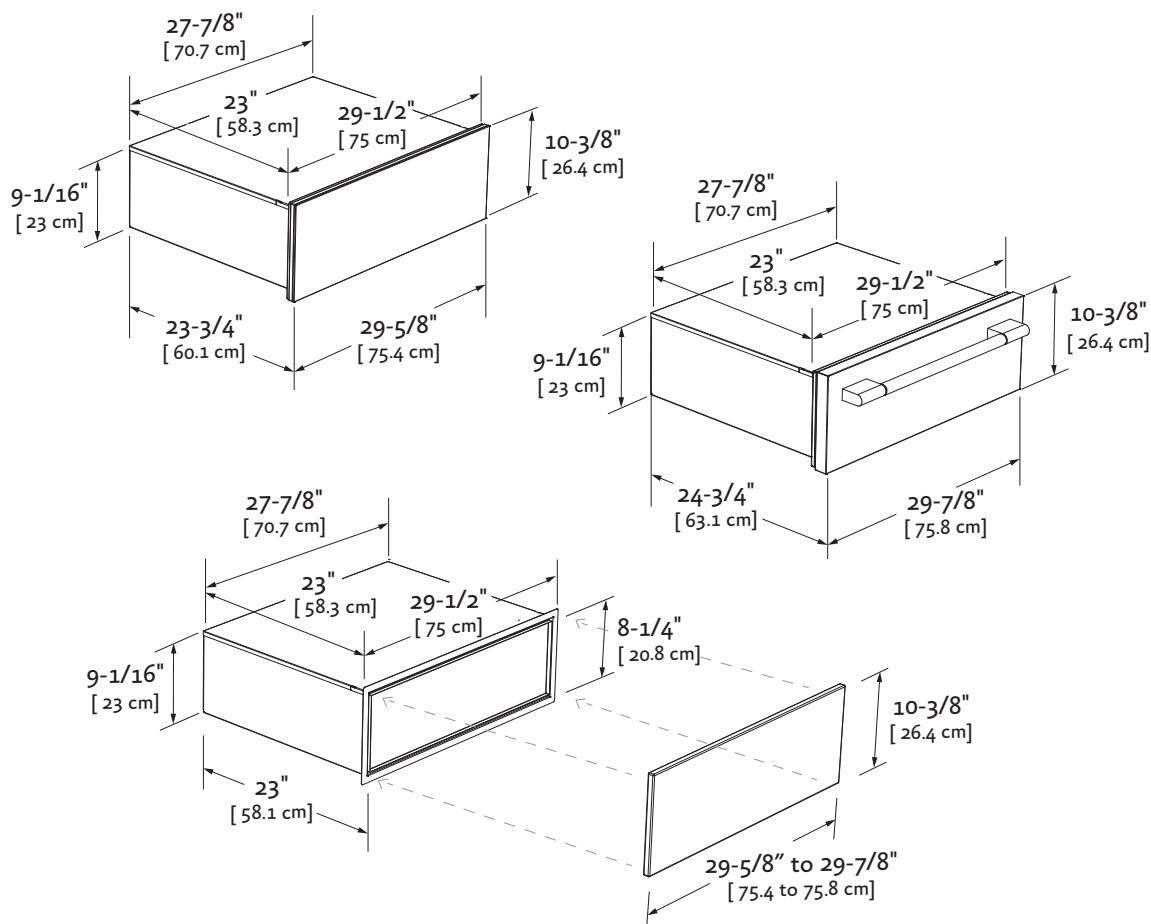
### PLACING THE DRAWER

- Unit is heavy and requires at least two people or proper equipment to move.
  - Verify there is room to run the cord before placing the drawer without pinching it.
- If the plug will not be accessible after placing the unit, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
  - Run the cord through to the socket.
    - If the plug will be accessible after placing the unit, then run the cord through but don't plug it in yet.
    - If the plug will not be accessible after placing the drawer, then plug it in.

### CABINET CUTOUT DIMENSIONS



### OVERALL DIMENSIONS



## INSTALLATION (CONT.)

3. Position the drawer so that it is directly centered and slide the warming drawer assembly into cutout until it is flush with cabinet.
4. Securely fasten drawer to cabinet using the screws provided.
  - Failure to secure the warming drawer could result in the drawer moving or tipping during use and causing damage to the drawer or cabinets or personal injury.
5. Turn the power back on or plug the drawer in.
6. Turn the warming drawer to MAX. Observe that the light comes on. Close the drawer for approximately 1 minute, then check for warmth.
7. Verify that the drawer is warming up, then turn the knob OFF.
  - Make sure that the customer knows how to disconnect the power to the warming drawer at the circuit breaker or fuse box in case of an emergency.

