

RCS Warming Drawer

Instruction Manual

Model Number: RWD1 36"
Electric Warming Drawer
Rated 120V, 60 Hz, 8A

Electrical: 120 Volt, 60 Hz, AC Only 15- or 20- amp.
Use copper wire only.
A time-delay or circuit breaker and separate circuit is recommended.

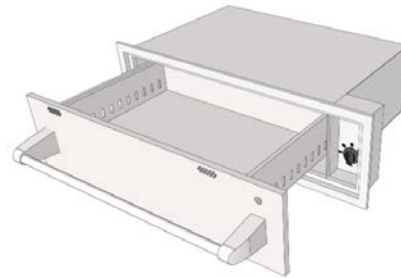


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READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR WARMING DRAWER IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE, IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER OR APPLIANCE SERVICE REPRESENTATIVE.

NOTE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.



NOTE TO THE CONSUMER:
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.
THIS OUTDOOR COOKING ELECTRIC APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

SAFETY INSTRUCTIONS

Read carefully before operating your warming drawer

Electrical Requirements



Important: Observe all governing codes and ordinances.
It is the customer's responsibility:
To contact a qualified electrical installer.
To assure that the electrical installation is adequate and in conformance with National Electrical Code.
ANSUNFPA 70 — latest edition* or
CAN/CSA-C22.2 No. 0-M91
CAN/CSA-022.2 No. 0.4-04
CAN/CSA-C22.2 No. 64-M91
UL 1026, 5Th Edition
and all local codes and ordinances.

You must have:

- ✓ 120-volt, 60Hz, AC-only. 15- or 'H'-amp., fused electrical supply,
- ✓ Outlet located in the cabinet as close as possible to the warming oven.

We recommend:

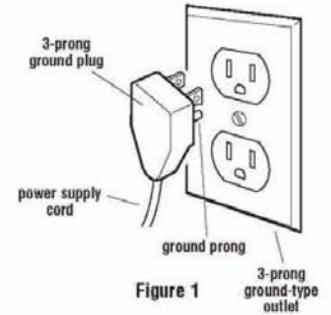
- ✓ A time-delay fuse or circuit breaker
- ✓ a separate circuit serving this appliance only.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Copies of the standards listed may be obtained from:

*National Fire Protection Association
1 Batterymarch Park Quincy, Massachusetts
02169-7471

** Canadian Electrical Association
175 Rexdale Boulevard



For your personal safety, this appliance must be grounded. This appliance is equipped with a power supply cord having 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet grounded in accordance with local codes and ordinances. See Figure 1. If a grounded outlet is not available, it is the personal responsibility and obligation of the customer to have a properly grounded 3-prong outlet, installed by a qualified electrician.

Warning — Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or serviceman if you are in doubt as to whether the appliance is properly grounded. Do not modify the plug provided with the appliance - If it will not fit the outlet, have a proper outlet installed by a qualified electrician.

Important Safety Instructions

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the warming drawer, follow basic precautions, including the following:

- Proper Installation — Be sure the warming drawer is properly installed and grounded by a qualified technician.
- Do Not Leave Children Alone — Children should not be left alone or unattended in area where warming drawer is in use. They should never be allowed to lie, sit or stand on any part of the warming drawer.
- Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the warming drawer.
- User Servicing — Do not repair or replace any part of the warming drawer unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in Warming Drawer — Flammable materials should not be stored in a warming drawer.
- Do Not Use Water on Grease Fires — Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Care When Opening Drawer — Let hot air or steam escape before removing or replacing food.

Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

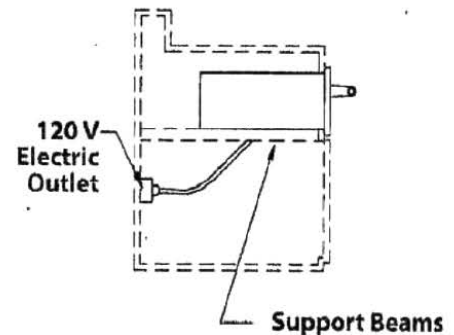
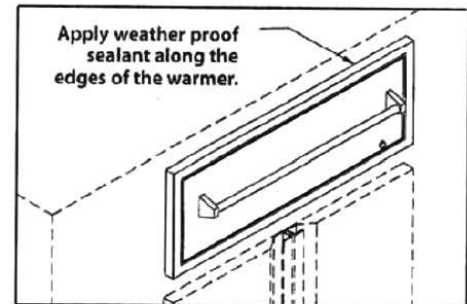
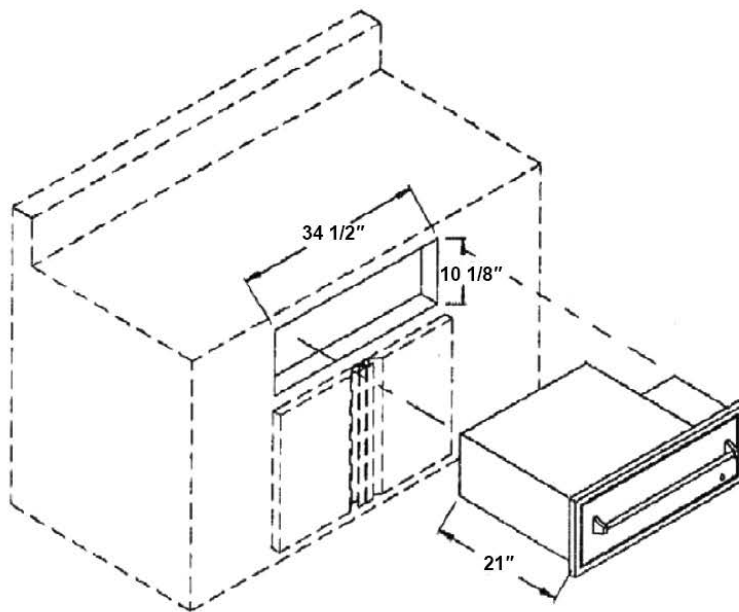
- Do Not Heat Unopened Food Containers — Build-up of pressure may cause container to burst and result in injury.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF WARMING DRAWER — Heating elements may be hot even though they are dark in color. Interior surfaces of a warming drawer become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of warming drawer until they have had sufficient time to cool. Other surfaces of the warming drawer may become hot enough to cause burns —among these surfaces the warming drawer vent openings and surfaces near these openings and warming drawer doors.

***SAVE THESE INSTRUCTIONS**

INSTALLATION INSTRUCTIONS

Island Installation

- 1) Provide a 10 1/8" H x 34 1/2" W x 21" D cutout to the front of the island.
- 2) Provide support beams using metal studs.
- 3) Pull the drawer out of the drawer casing to gain access to the mounting holder at the front of the casing.
- 4) Insert the drawer casing into the island opening.
- 5) Secure the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes.
- 6) Re-assemble the drawer section into the drawer casing.
- 7) Apply weather-proof sealant along the edges of the warmer. (Not Included)
- 8) Plug-in the warmer to a properly grounded, weather-proof, electrical outlet.



IMPORTANT

- Be sure that the warming drawer is properly grounded and installed by a qualified technician. The electrical cord has a 3 prong plug. Do not cut any of the prongs.
- Make sure that the island is free of cracks that would allow water or other liquids to get into the electrical controls.
- Keep the warming drawer away from water sprinklers.

OPERATING INSTRUCTIONS

Temperature Controls

The temperature control dial is used to select the temperature of the warming drawer. It is located on the right hand side of the control panel and has dial settings from 50°F-230°F.

The warming drawer should only be opened when adding or removing food. Continuous opening of the drawer allows warm air to escape and make the food colder.

Do not use aluminum foil to line the drawer. Foil is an excellent heat insulator and will trap heat beneath it. This may affect the performance of the warming drawer, the interior finish and possibly be a safety issue.

Heat-On Light

The heat-on light is located above the temperature control knob. The red light turns on when the control knob is set and cycles "on" and "off" with the heating element as temperature is maintained.

Moisture Vent Control

The moisture vent control is located at the top inside of the warming drawer, it can be adjusted in any position between "open" and "close" to maintain desired degree of moisture.

For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.

For moist food, slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.

Heating Instructions

1. Dry Heat

- a) The main function of the warming drawer is to hold hot cooked foods at serving temperature.
- b) For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
- c) Set the temperature control dial, Heat-on light will appear until the desired temperature is reached.

2. Moist Heat

- a) The warming drawer also seals moisture within the drawer to keep the food moist.
- b) Put just enough water, approximately 1/2" high, in the steam pans. (Not Included)
- c) Place the steam rack inside the steam pan. (Not Included)
- d) Place the food directly on the rack or use a suitable container that will fit in the steam pans. Do not use plastic containers or utensils.
- e) Slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.
- f) Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.
- g) Periodically, check the water level in the steam pans and add water when necessary.

3. Proofing Yeast Dough

- a) Yeast dough can be proofed in a warming drawer.
- b) Place the dough in a bowl and turn the temperature control at the lowest setting, to facilitate the fermentation process.
- c) Place a towel over the dough to minimize surface drying.
- d) Let the dough remain in the warming drawer until it has doubled in size and a slight depression remains when the surface is touched gently with a finger.

CLEANING & MAINTENANCE

The Warming Drawer is made of welded #304 stainless steel.

1. Allow the warming drawer and its accessories to cool before cleaning.
2. Clean all items including the drawer with the mildest cleanser. Scrub dirt with sponge.
3. When cleaning the front panel, always scrub in the direction of the grain. In order to maintain the luster and highlights of polished surface, do not use abrasives when cleaning polished surfaces. Use the mildest cleaner.
4. Do not use steel wool to clean the drawer and accessories.
5. Check out the slide rails and make sure they are clean and free from debris.
6. It is highly recommended to clean the warming drawer after every use.

TROUBLESHOOTING GUIDE

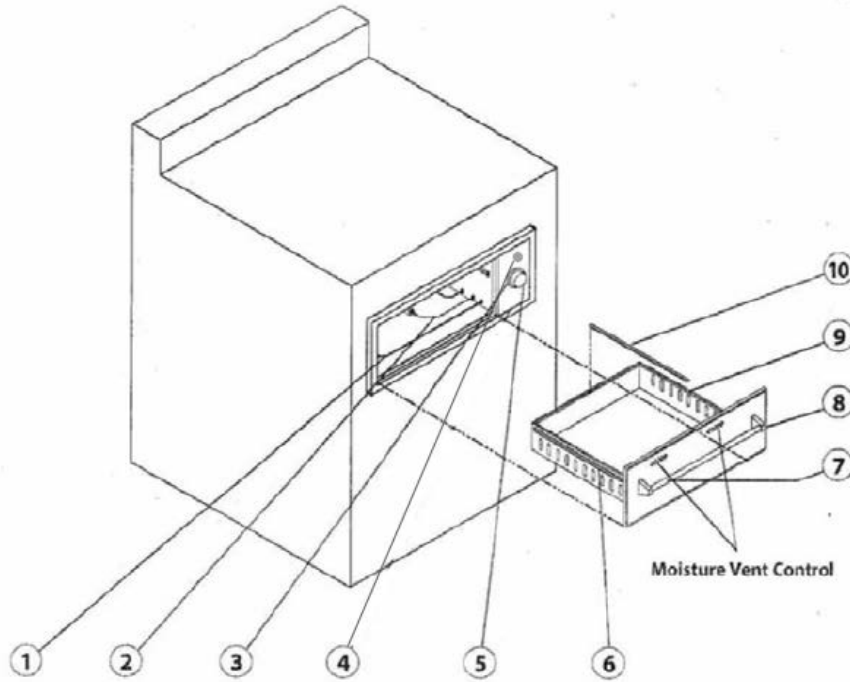
Problem	What To Do
1. Warming Drawer will not heat up 2. Heat-light will not come on	1. Check if the unit is plugged in to an electrical outlet. 2. Check if the temperature control dial is set properly. 3. Check if the circuit breaker is open.
1. If service is required:	1. Call your dealer. 2. Provide the following info - Model Number - Serial Number - Date Purchased - Name of dealer where the unit was purchased from

PARTS LIST & WARRANTY

Model Number: RWD1

36" Electric Warming Drawer, Rated 120V, 60 Hz, 8A

- | | |
|--------------------|---------------------|
| 1) Heating Element | 6) Roller Guides |
| 2) Thermostat | 7) Drawer Handle |
| 3) Chrome Bezel | 8) Handle Bracket |
| 4) Heat on Light | 9) Drawer |
| 5) Control Knob | 10) Steam Pan Guide |



HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page.

To make sure you obtain the correct replacement parts for your warming drawer, the following information is required to assure getting the correct part.

1. Model number (see data sticker on unit)
2. Reference number of replacement part needed.
3. Description of replacement part needed
4. Quantity of parts needed.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

IMPORTANT: Keep this operating instruction manual for referral and for replacement parts ordering.



Renaissance
Cooking Systems

Renaissance Cooking Systems Product Warranty

RCS is proud to provide the industries most comprehensive warranty program.

All RCS American Renaissance Grills, Cutlass Pro Series Grills and Cutlass Pro Series side burners, sinks, as well as ALL doors and drawers are warrantied to be free from manufacturer defects for the lifetime of the original owner.

All RCS Premier Series Grills and Premier Series Side Burners are warrantied to be free from manufacturer defects for 15 years to the original owner.

All RCS **Refrigeration products** are warrantied to be free from manufacturer defects for 5 years to the original owner.

All **other products** carry a one-year warranty to the original owner.

This RCS warranty is effective for product sales beginning January 1st, 2020.

For service assistance, please reach out to us at the website below.

This warranty excludes normal surface corrosion, discoloration, surface scratches and surface rust which may occur. Improper maintenance, salt spray, chemicals, pesticides will affect the look and integrity of the components of these products. RCS will not be responsible for any damage caused as a result of not following owner's manual instructions. This non-transferrable warranty is limited to the replacement of original (one-time) defective parts, does not include shipping and labor to remove or install replacement parts, if necessary. The owner must retain and submit their original receipt with any warranty claim to receive warranty parts. The warranty applies to the original owner only. Coverage is for residential use only, no commercial applications apply. No registration required.

For more information, questions or assistance please visit us at
RCSGasGrills.com and click the Customer Care Form.

RCS 36" WARMING DRAWER

