



User Manual / Installation Instructions

Warming Drawer and Warming Drawer Cabinet

Warming Drawer Models

L30WD

L42CC



Lynx Professional Grills

6023 E. Bandini Blvd.
Commerce, CA 90040

Service: (888) 289-5969

Tel: (323) 838-1770

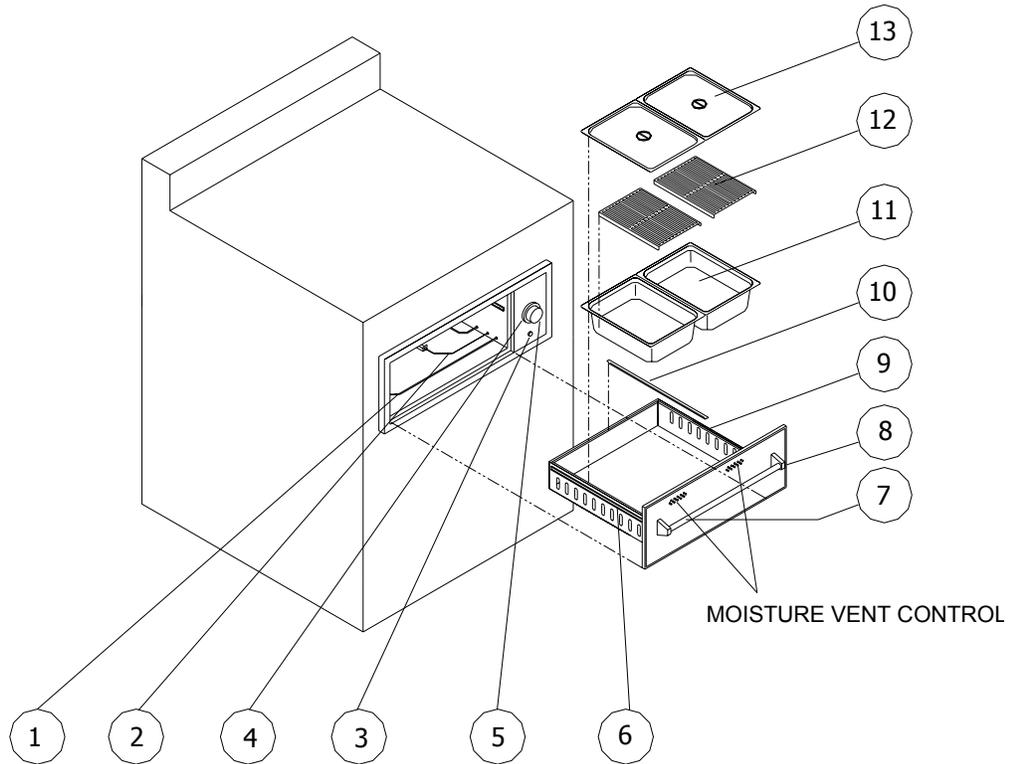
Fax: (323) 838-1782

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions before using the warming drawer.
2. Do not touch hot surfaces. Use handles or knobs. Use only dry potholders. Moist or damp potholders may cause a steam burn.
3. To protect against electrical shock, do not immerse cord, plugs, or base in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized facility for examination, repair or adjustment.
7. The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.
8. For indoor and outdoor use.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure that the warming drawer is installed and grounded properly by a qualified technician.
15. Keep the warming drawer away from water sprinklers.
16. Do not store any materials in the drawer, other than manufacturer’s recommended accessories, when not in use.
17. Flammable materials should not be stored in the drawer, at any time.
18. Always place steam racks in desired position while the appliance is cool.
19. Keep warming drawer vent ducts unobstructed.
20. Do not use plastic wrap to cover foods or plastic food containers in the drawer for heating. Plastics can melt inside the warming drawer.
21. Use care when opening the drawer. Let hot air or steam escape before removing or replacing food.
22. Do not touch the heating elements or interior surface of the drawer while it is in use.
23. Do not place food in unopened containers in the drawer. Pressure could build up and cause the container to burst.
24. Do not repair or replace any part of this drawer. All servicing should be done by an authorized service agency.
25. Save these instructions.

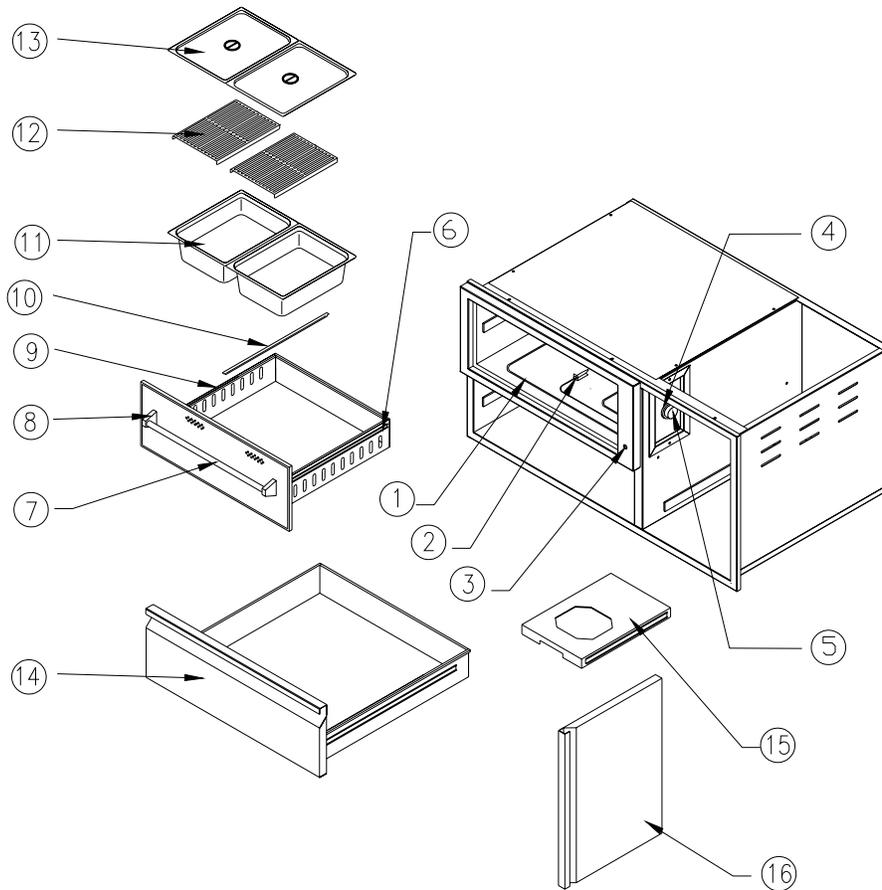
WARMING DRAWER FEATURES DIAGRAM AND PARTS LIST



ITEM	DESCRIPTION
1	HEATING ELEMENT
2	THERMOSTAT
3	HEAT ON LIGHT
4	CHROME BEZEL
5	CONTROL KNOB
6	ROLLER GUIDES
7	DRAWER HANDLE

ITEM	DESCRIPTION
8	HANDLE BRACKET
9	DRAWER
10	STEAM PAN GUIDE
11	STEAM PAN
12	STEAM RACK
13	STEAM PAN LID

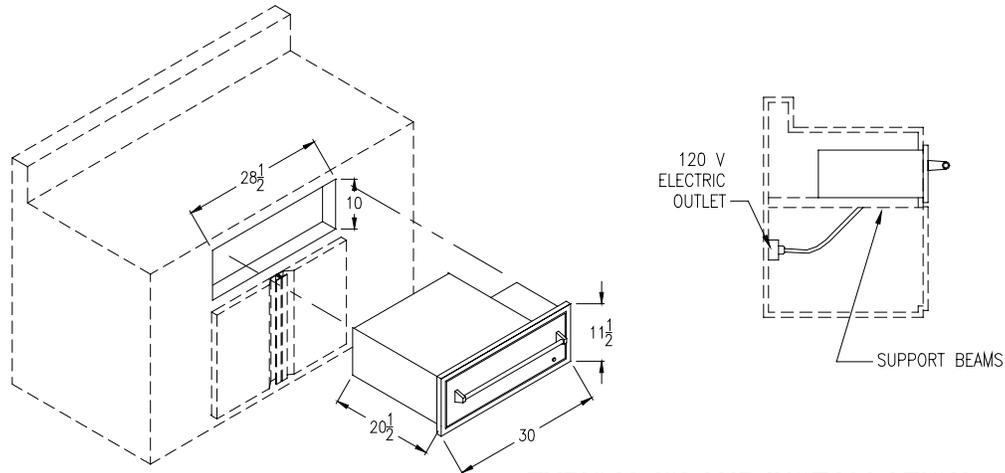
WARMING DRAWER CABINET FEATURES DIAGRAM AND PARTS LIST



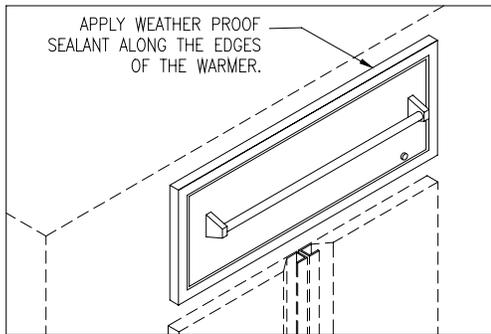
Item	Description
1	Heating Element
2	Thermostat
3	Heat On Light
4	Chrome Bezel
5	Control Knob
6	Roller Guides
7	Drawer Handle
8	Handle Bracket

Item	Description
9	Warming Drawer
10	Steam Pan Guide
11	Steam Pan
12	Steam Rack
13	Steam Pan Lid
14	Storage Drawer
15	Tank Drawer
16	Door Panel

WARMING DRAWER INSTALLATION



TYPICAL ISLAND INSTALLATION



1. PROVIDE A 10" X 28 1/2" CUTOUT TO THE FRONT OF THE ISLAND.
2. PROVIDE SUPPORT BEAMS USING METAL STUDS.
3. PULL THE DRAWER SECTION OUT OF THE DRAWER CASING TO GAIN ACCESS ON THE MOUNTING HOLES 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.
8. PLUG-IN THE WARMER TO A WEATHER PROOF AND PROPERLY GROUNDED ELECTRICAL OUTLET.

IMPORTANT:

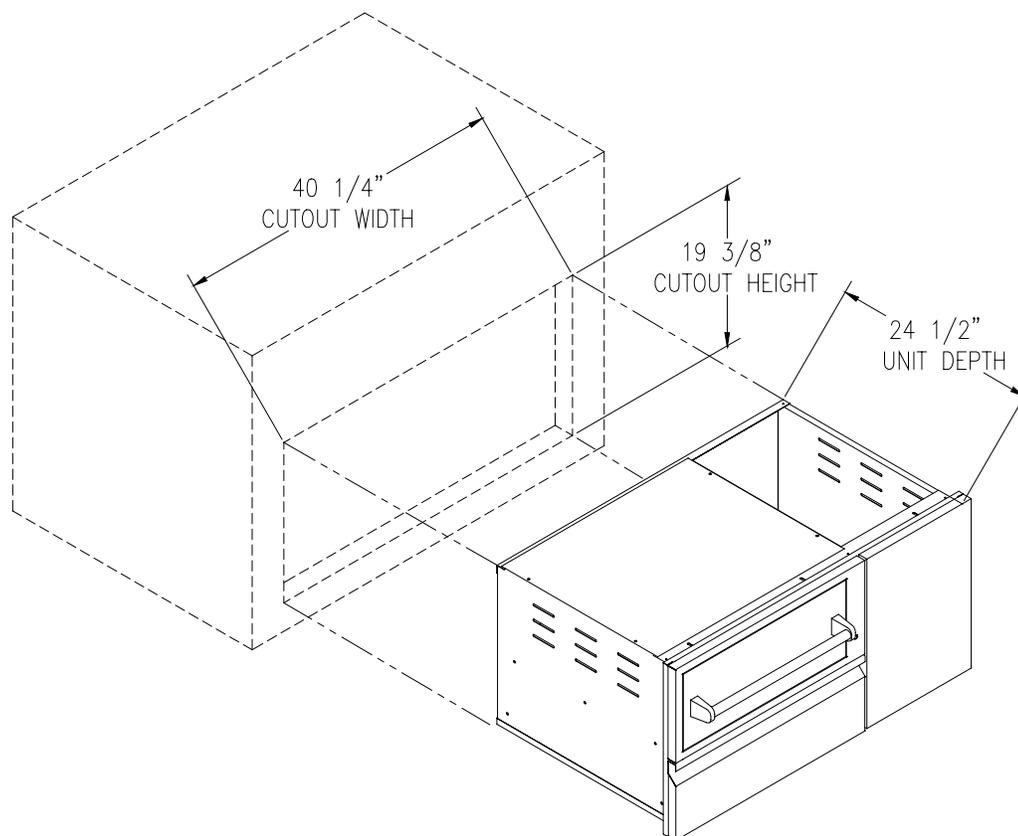
-BE SURE THAT THE WARMING DRAWER IS PROPERLY GROUNDED AND INSTALLED BY A QUALIFIED TECHNICIAN. THE ELECTRICAL CORD HAS A 3 PRONG PLUG. DO NOT CUT ANY OF THE PRONGS.

-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.

-WHEN NOT IN USE, COVER THE ISLAND TO PROTECT FROM RAIN AND HARSH WEATHER CONDITIONS.

WARMING DRAWER CABINET INSTALLATION



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-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.

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-WHEN NOT IN USE, COVER THE ISLAND TO PROTECT FROM RAIN AND HARSH WEATHER CONDITIONS.

TEMPERATURE CONTROL

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 1 to 10. The #1 setting is the lowest temperature, which is around 60°F, while the setting “10” is the highest temperature, which is around 220°F.

The majority of foods are held between temperature settings of 5-6.

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. It is an excellent heat insulator and will trap heat beneath it. This may affect the performance of the warming drawer and the interior finish.

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.

- a) For *crispy foods*, slide the moisture vent control *inward to open* the vents and allows the moisture to escape.
- b) 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) Place previously prepared foods directly into the empty steam pans (no water) and set the moisture vent control.
 - c) For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
 - d) Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.
2. Moist Heat
 - b) The warming drawer also seals moisture within the drawer to keep the food moist.
 - c) Put just enough of water, approximately 1/2" high, in the steam pans.
 - d) Place the steam rack inside the steam pan.
 - e) 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.
 - f) Slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.
 - g) Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.
 - h) 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 AND MAINTENANCE

The Warming Drawer is made of welded #304 stainless steel. It is non-rusting and non-magnetic.

1. Allow the warming drawer and its accessories to cool before cleaning.
2. Remove steam pans and all accessories from warming drawer.
3. Clean all items including the drawer with the mildest cleanser. Scrub dirt with sponge.
4. 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.
5. Do not use steel wool to clean the drawer and accessories.
6. Check out the slide rails and make sure they are clean and free from debris
7. It is highly recommended to clean the warming drawer after every use.

TROUBLE SHOOTING GUIDE

PROBLEM	WHAT TO DO
1. Warming drawer will not heat up. 2. Heat –on light does 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.
If service is required:	1. Call your dealer, or authorized service agency. 2. Provide the following information: <ol style="list-style-type: none"> a. Model number b. Serial number c. Date purchased d. Name of dealer where the unit was purchased from

FOR YOUR RECORDS

Please record the following information and refer this information when contacting the company or an authorized service agent. This information is found on the data plate.

Model Number _____
 Serial Number _____
 Date of Purchase _____
 Place of Purchase _____