

JENNAIR® INDOOR/OUTDOOR WARMING DRAWER

TIROIR-RÉCHAUD JENNAIR® POUR USAGE INTÉRIEUR/EXTÉRIEUR

Use & Care Guide

For questions about features, operation/performance, parts, accessories, or service in the U.S.A., call:

1-800-JENNAIR (1-800-536-6247) or visit our website at www.jennair.com.

In Canada, call: **1-800-JENNAIR (1-800-536-6247)** or visit our website at www.jennair.ca.

Guide d'utilisation et d'entretien

Pour des questions à propos des caractéristiques, du fonctionnement/rendement, des pièces, accessoires ou dépannage, composer le :

1 800 JENNAIR (1 800 536-6247) ou visiter notre site Web au www.jennair.com.

Au Canada, composer le : **1 800 JENNAIR (1 800 536-6247)** ou visiter notre site Web au www.jennair.ca.



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WARMING DRAWER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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:

- Read all instructions.
- Proper Installation – Be sure the warming drawer is properly installed and grounded by a qualified technician.
- Never Use the Warming Drawer for Warming or Heating the Room.
- 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 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 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.
- Use Care When Opening Drawer – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Placement of Warming Drawer Racks – Always place warming drawer racks in desired location while warming drawer is cool. If rack must be moved while warming drawer is hot, do not let potholder contact hot heating element in warming drawer.
- 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 are warming drawer vent openings and surfaces near these openings and warming drawer doors.
- Do not touch hot surfaces. Use handles or knobs.
- 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 the warming drawer manufacturer may cause injuries.
- Do not use warming drawer for other than intended use.
- To reduce risk of electric shock, do not mount over a sink.
- This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Electrical Requirements

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

It is important to make sure you have the proper electrical connection:

A 115 V, 60 Hz, AC only 15 A or 20 A electrical supply, properly grounded in accordance with the National Electrical Code and local codes and ordinances, is required.

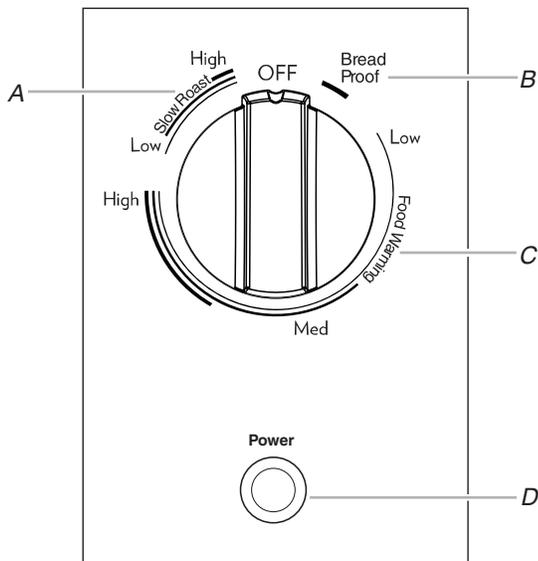
It is recommended that a separate circuit, serving only your warming drawer, be provided.

Recommended Grounding Method

The warming drawer must be grounded. This warming drawer is equipped with a power supply cord having a 3 prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating, 3 prong, grounding-type wall receptacle, grounded in accordance with the National Electrical Code and local codes and ordinances. If mating wall receptacle is not available, it is the personal responsibility of the customer to have a properly grounded, 3 prong wall receptacle installed by a qualified electrician.

WARMING DRAWER USE

Control Panel



- A. Slow roast temperature control zone
- B. Proofing bread control position
- C. Warming drawer temperature control zone
- D. Power indicator light

Control Knob

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

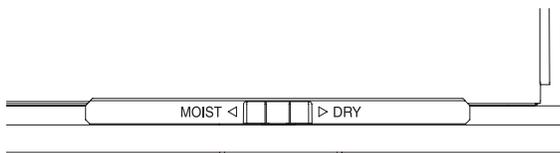
Doing so can result in food poisoning or sickness.

Push in and turn the control knob to turn on the warming drawer. The blue power indicator light will turn on and remain on while the warming drawer is in operation.

When finished, turn the control knob to OFF to turn off the warming drawer. When the warming drawer is turned off, the blue power indicator light will go out, and the drawer will begin to cool.

The temperature is controlled by rotating the control knob to the desired setting. The temperature setting ranges from Low to High on the warming drawer control to keep heated foods warm at the selected temperatures.

Moist-Dry Slide Control



The Moist-Dry slide control allows you to open or close the vent slots in the door. The MOIST setting holds moisture in, while the DRY setting allows steam and moisture to escape from the drawer.

NOTE: Condensation may form on inner surfaces. This is normal. To keep foods moist, slide control to MOIST, closing the vents. Closing the vents will seal the drawer and keep hot foods soft and moist.

To keep foods crisp, slide control to DRY, opening the vents. Opening the vents releases moisture from the drawer and keeps hot foods crisp and dry. See the Warming Drawer Temperature Chart in the “Setting the Controls” section.

Setting the Controls

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Indoor/Outdoor Warming Drawer is ideal for keeping hot cooked foods at serving temperature. It is designed to operate properly either indoors or outdoors at temperatures down to 32°F (0°C). If the drawer is operated at temperatures colder than 32°F (0°C), performance may be affected.

Different types of food may be placed in the warming drawer at the same time.

When keeping several types of food hot, use the setting for the highest temperature food in the warming drawer. Place foods requiring the highest temperature on the bottom of the drawer and those foods requiring the lowest temperature on the elevated rack.

For best results, do not hold foods in the warming drawer longer than 1 hour. For smaller quantities or heat-sensitive foods, such as eggs, do not hold longer than 30 minutes.

Food must be cooked and heated to serving temperature before being placed in the warming drawer. Cover foods with a lid.

Breads, pastries, and fruit pies may be heated from room temperature on the High setting. Remove food from plastic bags and place in oven-safe container.

Oven-safe serving dishes and dinner plates can be heated while the warming drawer is preheating.

NOTE: To conserve heat, place cookware and positioning rack in the warming drawer before preheating.

To Use:

1. Push in and turn the control knob to the desired food warming setting: Low, between Low and Med (medium low), Med (medium), between Med and High (medium high), or High.

NOTE: For best results, meats, seafood, poultry and any foods containing meat, seafood or poultry should be set to medium or higher.

2. Select MOIST or DRY setting.
3. Allow warming drawer to preheat. Recommended minimum preheating times are 5 minutes for Low, 10 minutes for Med, and 20 minutes for High.
4. Push in and turn the control knob to OFF when finished.

WARMING DRAWER TEMPERATURE CHART

Different foods require different settings in order to maintain the ideal serving temperature. Use the following chart as a guide.

You can set the drawer temperature anywhere between Low and High. For best results, meats, seafood and poultry should be set to medium or higher. Cover food, if desired, to maintain heat and moisture.

When keeping several different types of food hot, set the drawer to the food requiring the highest temperature setting. Place item(s) requiring the highest temperature on the bottom of the drawer and those items requiring the lowest temperature on the rack.

FOOD	SETTING
Bacon	Med to High - DRY
Beef, medium and well-done	Med to High - MOIST
Bread, hard rolls	Med - DRY
Bread, soft rolls	Med - MOIST
Casseroles - with a crisp top	Med - DRY
Casseroles	Med - MOIST
Coffee cake	Med - MOIST
Cooked cereal	Med to High - MOIST
Eggs	High - MOIST
Fish, Seafood (no breading)	High - MOIST
Fish, Seafood (breaded)	High - DRY
Fried foods	High - DRY
Gravy, Cream Sauces	High - MOIST
Ham	Med High - MOIST
Hors d'oeuvres (crisp)	High - DRY
Lamb	Med to High - MOIST
Pancakes, waffles	High - DRY
Pies, single crust	Med - DRY
Pies, double crust	Med to Low - DRY
Pizza	High - DRY
Pork	Med to High - MOIST
Potatoes, baked	Med - DRY
Potatoes, mashed	Med to High - MOIST
Poultry	High - DRY
Vegetables	Med to High - MOIST

Warming Cookware

Use only cookware approved for oven use. Follow the cookware manufacturer's instructions.

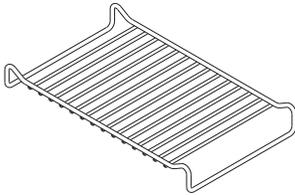
Positioning Racks and Pans

Positioning Rack

The 2 racks accompanying your warming drawer will fit from front to back or side to side.

NOTE: The warming drawer must be fully opened when placing or removing racks.

Each rack raises an oven-safe container 1 1/8" (2.86 cm) from the bottom of the drawer.



Keep the number of times the drawer is opened to a minimum in order to maintain set temperature in the warming drawer.

Optional Pans (accessory)

The warming drawer includes 2 pan support rails designed to hold a variety of serving pan sizes. Pan sizes that can be used are 1/6, 1/9, 1/3, 1/2, and 2/3. A full size serving pan can be placed across the width of the 27" (68.6 cm) and 30" (76.2 cm) warming drawer.

1/2 and 1/3 size pans may be purchased from the JennAir® Customer eExperience Center. See the "Assistance or Service" section to order.

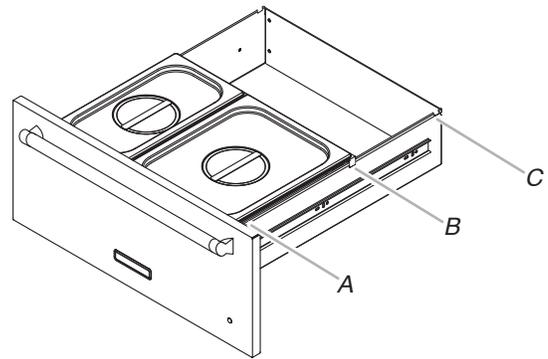
Other size serving pans can be purchased at various retailers and restaurant supply stores.

Please refer to the following chart to determine the correct positioning of the pan support rails for each of the pan sizes.

Pan Size	Pan Support Rails
Full*	Positions 1 and 3
2/3	Positions 1 and 3
1/2	Positions 1 and 3
1/3	Positions 1 and 3 or 1 and 2
1/6	Positions 1 and 2
1/9	Positions 1 and 2

*Full-size pans cannot be used with the 24" (61 cm) warming drawer.

When using serving pans, make sure the pan support rails are properly installed in the locator notch before inserting pans.



- A. Position 1 pan support rail locator notch
- B. Position 2 pan support rail locator notch
- C. Position 3 pan support rail locator notch

Proofing Bread

Proofing bread prepares dough for baking by activating the yeast. Check dough periodically for progress.

To Proof:

1. Cover dough with lightly oiled waxed paper and place temperature safe bowl(s) on rack.
2. Set control knob to PROOF setting.
3. Place vent on MOIST setting.
4. Verify doneness by pressing 2 fingers 1/2" (1.27 cm) into dough. If indentation remains, the dough is ready.

For second proofing of dough, repeat steps 1 through 4.

Slow Roast Function

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Slow Roast function in the warming drawer cooks food slowly at a low temperature over a long period of time.

When the warming drawer is installed outdoors, the Slow Roast function should not be used when the temperature is below 32°F (0°C).

There are 2 settings, High and Low. Guidelines for cooking times are 4 to 5 hours for High and 8 to 10 hours for Low. Smaller quantities of food may require less time, while larger quantities may require more time.

When slow roasting, use serving pans (available for purchase) or oven-safe cookware. To order serving pans, see the "Assistance or Service" section.

Before slow roasting, thaw frozen foods completely.

IMPORTANT: Brown roasts thoroughly before slow roasting.

To Use:

1. Push in and turn control knob to the SLOW ROAST zone. Set the desired temperature, LOW or HIGH. Preheating is not necessary.
2. Place food into warming drawer. Food should be placed directly on the bottom of the warming drawer. Do not use the rack.
3. Close the warming drawer. Be sure that the warming drawer is completely closed during operation.
4. Turn control knob to OFF when finished.

Panel Kit (Accessory)

A panel kit is available for customizing the front of the warming drawer to match other JennAir® home appliances. See the “Assistance or Service” section to order.

WARMING DRAWER CARE

Drawer Slides

The drawer slides allow you to fully extend the drawer for easier cleaning. If necessary, the drawer can be removed.

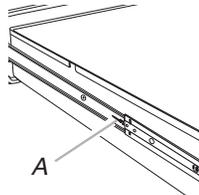
NOTE: Load capacity for the drawer is 100 lbs (45 kg).

Warming Drawer

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

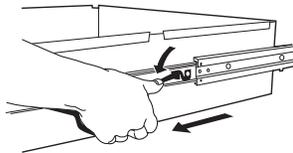
To Remove:

1. Open drawer to its fully open position.
2. Locate the black tabs on both sides of the drawer.



A. Tab

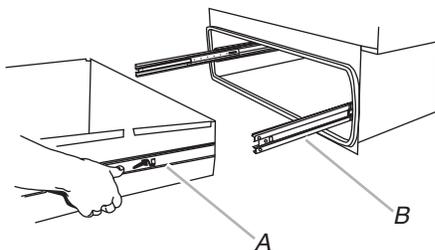
3. Press the tab down on the right side of the drawer and lift tab up on the left side of the drawer at the same time. Then pull drawer out another inch to disengage latch.



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

To Replace:

1. Align the drawer rails with the receiving slides.



A. Drawer rail
B. Drawer slide

2. Push drawer in all the way.
3. Gently open and close the drawer to ensure it is seated properly on the slides.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the warming drawer and the drawer accessories are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL SURFACES

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or some abrasive towels. Damage may occur to stainless steel surfaces, even with one-time use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Affresh® Stainless Steel Cleaner Part Number W10355016 (not included):
See “Assistance or Service” section to order.

CONTROL KNOB

To avoid damage to the control knob, do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knob.

When replacing knob, make sure knob is in the OFF position.

Cleaning Method:

- Soap and water:
Pull knob straight away from control panel to remove. Wash, rinse and dry with a soft cloth.

WARMING DRAWER

Cleaning Method:

Routine cleaning

- Paper towel and spray glass cleaner:
Make sure drawer is cool. Follow manufacturer's instructions.
- Warm, soapy water or all-purpose cleaner and a nonabrasive, plastic scrubbing pad:
Wash, wipe with clean water and dry thoroughly.

Stubborn stains and baked-on residue

Rub in direction of grain to avoid damaging.

- Mildly abrasive cleanser or stainless-steel cleaners and a damp cloth or sponge.
Wash, wipe with clean water and dry thoroughly. Repeat if necessary.
- Affresh® Kitchen and Appliance Cleaner W10355010 (not included):
See "Assistance or Service" section to order.

RACKS

Cleaning Method:

- Steel-wool pad and warm, soapy water:
Wash, rinse and dry thoroughly.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Warming drawer will not operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Warming drawer does not slide properly

- **Has the drawer been mounted properly on the slides?**
See "Warming Drawer Care" section.
- **Has the drawer been overloaded?**
The weight inside the drawer should not exceed 100 lbs (45 kg).
- **Is the drawer load uneven?**
Redistribute the food to evenly balance the weight.

Excessive moisture on the warming drawer

- **Did you preheat the drawer?**
Preheat the drawer before each use. See "Warming Drawer Use" section.
- **Is the MOIST-DRY setting correct?**
Set the MOIST-DRY slide to DRY to vent the moisture.

Cooking results not what expected

- The exterior of beef and pork may become very dark, but not burnt. This is normal. The interior will remain tender and juicy. Poultry will also darken, especially in areas not covered by skin.

- **Is the power supply cord unplugged?**
Plug into a grounded 3 prong outlet.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

ASSISTANCE OR SERVICE

If you need service

Please refer to the warranty page.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new JennAir® appliance.

To locate factory specified parts in your area, call us or your nearest JennAir designated service center.

In the U.S.A.

Call the Customer eXperience Center toll-free: **1-800-JENNAIR (1-800-536-6247)**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. JennAir designated service technicians are trained to fulfill the product warranty and provide after-warranty service anywhere in the United States.

To locate the JennAir designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write with any questions or concerns at:

JennAir Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

In Canada

Call the JennAir Canada LP Customer eXperience Centre toll-free: **1-800-JENNAIR (1-800-536-6247)**.

Our consultants provide assistance with:

- Use and maintenance procedures.
- Repair parts sales.
- Referrals to local dealers, repair parts distributors and service companies. JennAir designated service technicians are trained to fulfill the product warranty and provide after-warranty service anywhere in Canada.

For further assistance

If you need further assistance, you can write with any questions or concerns at:

JennAir Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, ON L5N 0B7

Please include a daytime phone number in your correspondence.

Accessories

For accessories in the U.S.A., you can visit our website at **www.jennair.com** or call us at **1-800-JENNAIR (1-800-536-6247)**. In Canada, visit our website at **www.jennair.ca** or call us at **1-800-JENNAIR (1-800-536-6247)**.

Affresh® Stainless Steel Cleaner

Affresh® Kitchen and Appliance Cleaner

Black Panel Kit

Set of 5 Serving Pans

1/2 Size Serving Pan

1/3 Size Serving Pan