

***Thermador***<sup>®</sup>

Warming Drawer  
Model WD24, WD27 and WD30  
Care and Use Manual

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### *A Special Message to Our Customers,*

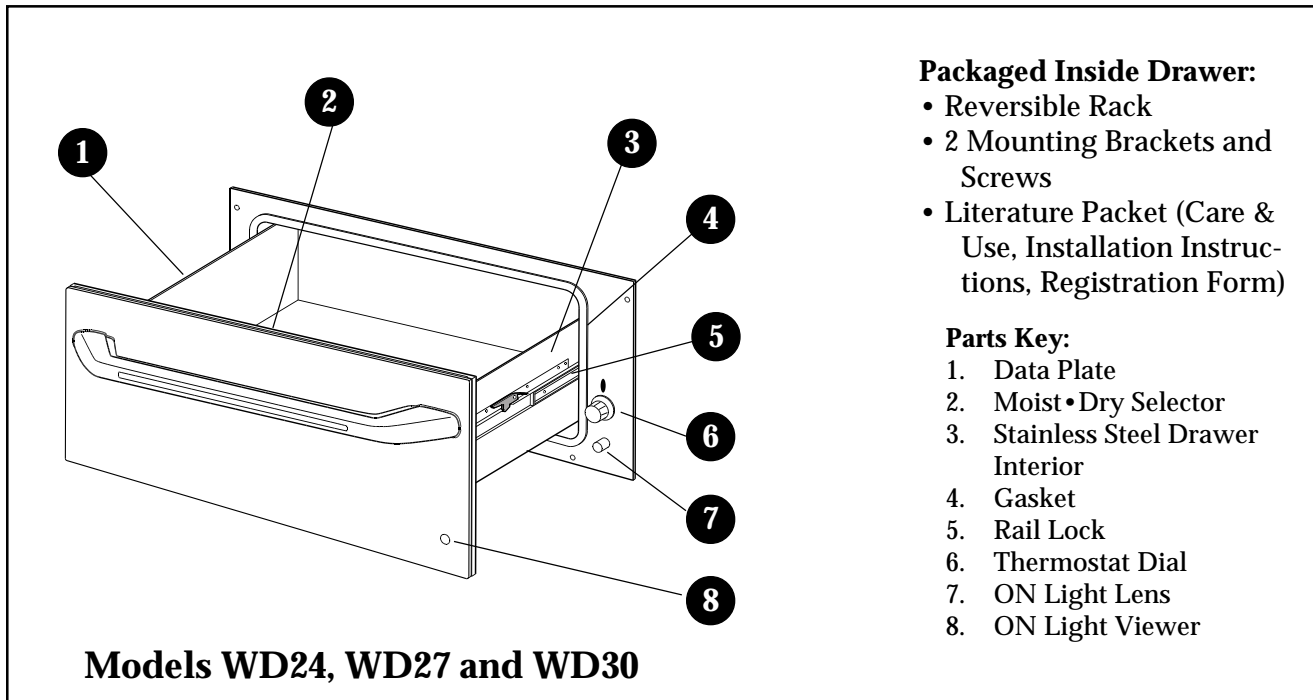
We hope you take time to read this entire booklet BEFORE using your new Warming Drawer.

This booklet contains suggestions we believe will be helpful. Keep it in a handy spot, as it has the answers to the questions that occur when you start to use the drawer.

Let us know if we can help you. When you write, please include the model number of your Warming Drawer.

*Test Kitchen Consumer Scientists*

# MODEL and PARTS IDENTIFICATION



- Packaged Inside Drawer:**
- Reversible Rack
  - 2 Mounting Brackets and Screws
  - Literature Packet (Care & Use, Installation Instructions, Registration Form)

- Parts Key:**
1. Data Plate
  2. Moist • Dry Selector
  3. Stainless Steel Drawer Interior
  4. Gasket
  5. Rail Lock
  6. Thermostat Dial
  7. ON Light Lens
  8. ON Light Viewer

## IMPORTANT SAFETY PRACTICES

When using kitchen appliances basic safety precautions must be followed, including the following:

**Read all instructions carefully before using your warming drawer** to reduce the risk of fire, electric shock, or injury to persons.

**Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the installation instructions provided with the warming drawer.

**Warning:** The warming drawer is for keeping hot food hot. Never use it to warm or heat a room.

**Do not repair or replace any part of the appliance** unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

**Children should not be left alone** or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

**Caution:** Do not store items of interest to children above the drawer. If a child should climb onto the drawer to reach these items they could be seriously injured.

**Use only dry potholders.** Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot heating element located under the drawer.

**Storage -** Do not store flammable materials in the drawer.

Use care when opening the drawer. Open door a crack and **let hot air or steam escape** before removing or replacing food.

**Do not place food in unopened containers in the drawer.** Pressure could build up and cause container to burst.

**Do not touch the interior surface of the drawer** while it is in use. The interior of the drawer could become hot enough to cause burns.

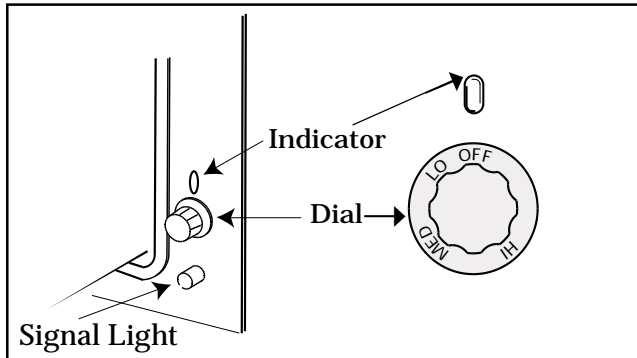
**Do not use aluminum foil** to line the drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.

## SAVE THESE INSTRUCTIONS

# CONTROLS

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. DO NOT use to heat cold food other than proofing yeast dough, crisping crackers, chips, and dry cereal, or warming dishes or plates.

## THERMOSTAT DIAL / ON KNOB



Open the drawer. The thermostat dial is on the right side of the front frame.

Turn the knob clockwise (to the right). Align a setting on the knob with the raised indicator.

## SIGNAL LIGHT

The signal light is located below the thermostat dial and turns "ON" when the dial is set. It stays on until the dial is turned back to the "OFF" position.

This light is visible through the light viewer in the drawer front panel, when the drawer is closed. This is a reminder that the heat is on.

## MOISTURE SELECTOR

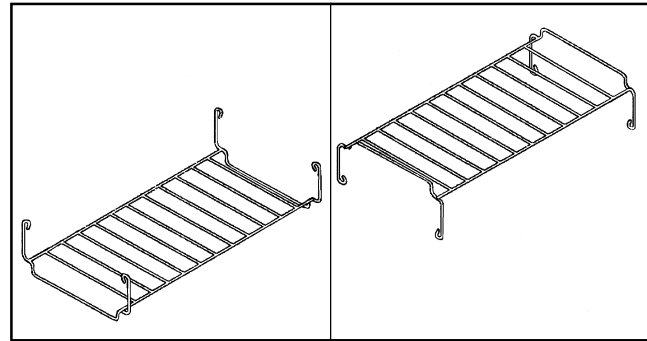
At the top edge of the drawer trim are the words Moist and Dry.

**To keep foods moist**, slide the knob inside the drawer to the left. This closes the vents and seals the moisture inside the drawer.

With the vent closed, the drawer is completely sealed which keeps the hot food moist and soft. In this setting condensation may occur around the inside edge of the drawer.

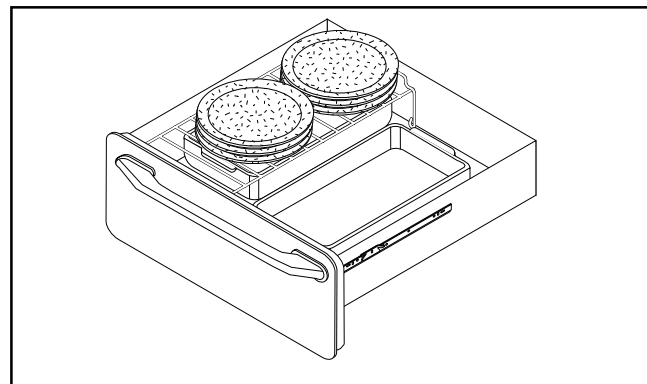
**To keep foods crisp**, slide the knob to the right. This opens the vents and allows the moisture to escape. With the vents open, it is normal for moisture to collect on surfaces above the warming drawer.

## REVERSIBLE RACK



### Low Rack Position      High Rack Position

- Low position raises utensil about 1/2" from drawer bottom. Example: Used when proofing yeast dough or when a utensil cannot be placed directly on a hot drawer.
- High position allows for double stacking items.



### Double Stacking Items

(Drawing shows plates stacked above two 9x13 casserole dishes)

- Rack will fit from front to back.
- With large loads, it may be necessary to use a higher thermostat setting and cover some of the cooked food items.
- When holding hot, cooked foods and warming empty serving dishes at the same time, place the serving dishes on the high rack position and the food items on the bottom of the drawer.
- Food in heat-safe glass and glass ceramic utensils may need higher thermostat settings as compared to food held in metal utensils.
- Allow extra time for the temperature inside the drawer to stabilize, after adding items or checking doneness.

# OPERATIONS

## DO NOT LINE DRAWER WITH ALUMINUM FOIL.

### TO USE:

- Turn thermostat dial to a temperature setting:  
LO → → → → MED → → → → HI.
- Slide knob to select a Moist or Dry setting.
- Allow time for the drawer to be preheated:
 

LO	-	15 minutes
MED	-	25 minutes
HI	-	35 minutes
- Preheat with rack in place if using that arrangement.
- Preheat empty serving dish while preheating drawer.
- Add cooked, hot food in cooking utensil or to heat-safe serving dishes.
- Food may be kept hot in its cooking container or transferred to a heat-safe serving dish.
- Aluminum foil may be used to cover food.

**CAUTION: Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.**

## TO WARM EMPTY SERVING BOWLS AND PLATES

- Use only heat-safe dishes.
- May use reversible rack, in low position to raise utensil from direct contact with bottom of drawer.
- Warm on setting appropriate for utensil.
- Check dish temperature during warming period.

## TO PROOF YEAST BREAD DOUGH

- Use rack in low position.
- Preheat on LO/MOIST.
- Lightly oil top of dough in bowl large enough to double bread dough. Cover with clean cloth.
- Check dough height in 40 minutes. Add time as needed.

## TO CRISP STALE ITEMS

- Place food in low sided dishes or pans.
- Preheat on LO/DRY.
- Check crispness after 45 minutes. Add time as needed.

## TEMPERATURE SELECTOR

The setting can be anywhere on or between

LO → → → → MED → → → → HI.

The temperatures range from  
 140-160°F. on LO  
 161-190°F. on MED  
 191 to 220°F. on HI.

To keep several different foods hot, set the temperature to the food needing the highest setting. Place item needing the highest setting on the bottom of the drawer and item needing less heat on the rack.

## TEMPERATURE AND MOISTURE SELECTION CHART

FOOD	TEMPERATURE	MOISTURE SELECTOR
Bacon	Hi	Dry
Beef, medium and well done	Med	Moist
Beef, rare	Lo	Moist
Bread, hard rolls	Med	Dry
Bread, soft rolls, c	Med	Moist
Casseroles	Med	Moist
Cooked Cereal	Med	Moist
Eggs	Med	Moist
Fish, Seafood	Med	Moist
Fried foods	Hi	Dry
Fruit	Med	Moist
Gravy, cream sauces	Med	Moist
Ham	Med	Moist
Lamb	Med	Moist
Pancakes, waffles	Hi	Moist
Pies, one crust	Med	Moist
Pies, two crusts	Med	Dry
Pizza	Hi	Center
Pork	Med	Moist
Potatoes, baked	Hi	Center
Potatoes, mashed	Med	Moist
Poultry	Hi	Moist
Vegetables	Med	Moist

- ★ USDA/FSIS recommends an internal temperature of 145°F. as the minimum doneness for beef. Use a portable meat thermometer to check internal temperatures.

## USABLE SPACE AND UTENSIL SIZES

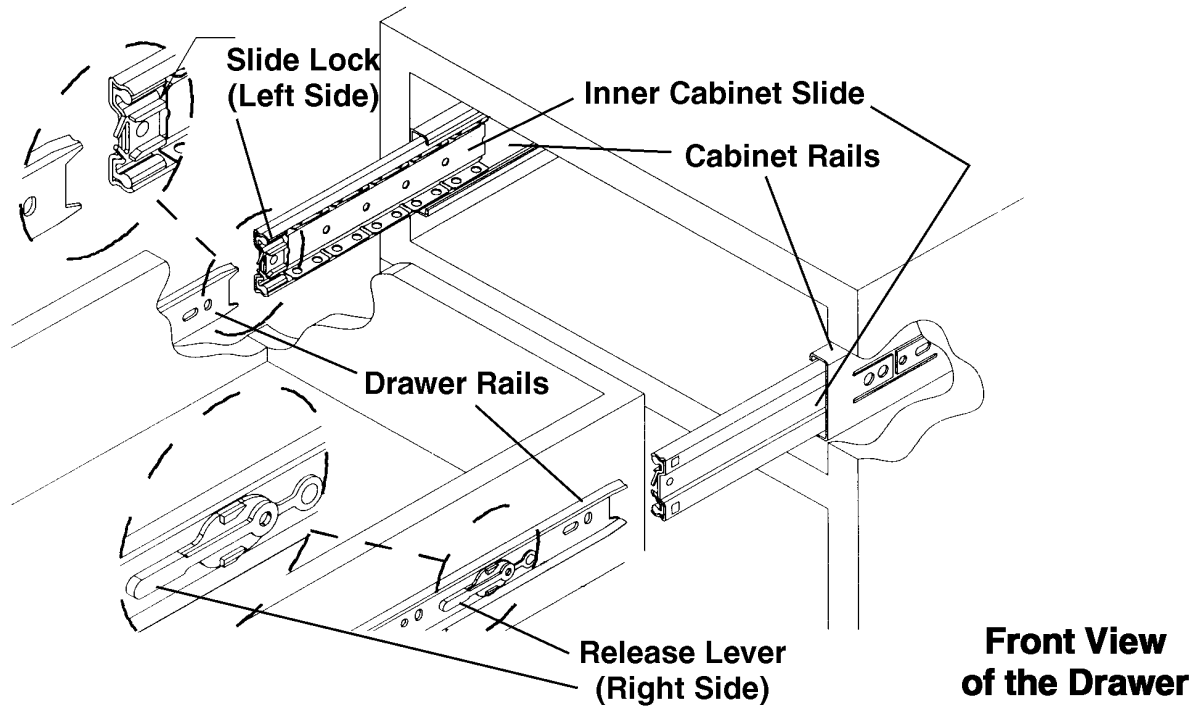
Drawer Interior, WD24: 19"W x 18"D x 5"H  
WD 27 and WD30: 22"W x 21"D x 7" H

### Utensil sizes:

- 2 - 9 x 13" Pyrex 3-quart dishes, side by side.
- 2 - 9 1/2 x 15" Pyrex 4-quart dishes, side by side.
- 4 - 10 1/2" plates, single or stacked
- 3 - 11" plates, single or stacked
- Large 14" pizza, in box.

# CARE AND CLEANING

## REMOVING THE DRAWER



## TO REMOVE THE DRAWER

- Pull drawer to fully open position
- Lift up on left side Release Lever and press down on the right side Release Lever.
- Firmly pull the drawer outward until each Drawer Rail pulls free from each Inner Cabinet Slide. Retract Cabinet Rails while drawer is being cleaned.

## TO REPLACE THE DRAWER

- Be sure Cabinet Rails are pushed inside cabinet.
- Align each Drawer Rail to each Inner Cabinet Slide. Use the Slide Lock to guide placement.
- Close the drawer completely; the Slide Lock will secure the drawer.
- Pull out drawer fully to check that both locks are engaged.

**WARNING: DO NOT REMOVE  
DRAWER WHILE HOT.  
BE SURE DRAWER IS EMPTY  
BEFORE REMOVING.**

# CARE AND CLEANING

## CLEANING CHART

Area / Material	Cleaning Products	Directions
<b>Drawer / Polished Stainless Steel</b>	Hard Water Spots and Scale: vinegar.	Apply with sponge or cloth, then Rinse with clear water and wipe dry. Satisfactory for use on all finishes.
<b>Drawer Front Frame / Brushed Stainless Steel</b>	<i>Mild Cleaners and Polishes:</i> Soap, ammonia, or detergent and water. Stainless Steel Magic®, or Shimmer®	Swab or wipe with cloth. Rinse with water and dry. Satisfactory for use on stainless finishes.
	<i>Slightly Abrasive Cleaners:</i> RevereWare® Instant Stainless Steel Cleaner or Soft Scrub®	Apply with a damp sponge or cloth. <u>Rub in direction of the polish lines.</u> Wipe clean using damp cloth or sponge and dry surface.
	Remember, chlorine and chlorine compounds (check the labels) are corrosive even to stainless steel. It is very important to rinse thoroughly and dry, if a cleaning agent with chlorine is used.	
<b>Drawer Panel / Glass</b>	Glass or window cleaners: Bon Ami®, Windex®, Easy Off®, or use an ammonia and water solution, or vinegar and water solution.	Use a clean dry cloth, paper towel or newspaper to polish. For hard to remove spots, use undiluted vinegar.
<b>Reversible Rack / Chrome</b>	Detergent and water.	Wash, rinse, and dry.
<b>Thermostat Dial / Plastic</b>	Detergent and water.	Pull off knob. Wash, but do not soak. Dry and replace.

## SERVICE DATA

For handy reference copy the information below from the data plate. Remove the drawer and the data plate is visible on the left side of the liner.

**REMINDER: Complete and return the Registration Form so that you can be notified of important updates on your appliance.**

\_\_\_\_\_

Model Number

\_\_\_\_\_

Date of Purchase

\_\_\_\_\_

Serial Number

\_\_\_\_\_

Service Center's Name / Phone #

\_\_\_\_\_

Dealer's Name

\_\_\_\_\_

Service Center's Phone number

\_\_\_\_\_

Dealer's Phone Number

# WARRANTY – WD24, WD27 and WD30

## FULL ONE YEAR WARRANTY

Covers one year from date of Installation, or date of occupancy on a new or previously unoccupied dwelling. Save your dated receipt or other evidence of installation/occupancy date.

### Thermador Will Pay For:

All repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency, during normal working hours. For a Service Agency nearest you, please call 800/735-4328.

### Thermador Will Not Pay For:

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
  - Teach you how to use the appliance.
  - Correct defects or repairs due to improper installation, You are responsible for providing electrical wiring and other connecting facilities
  - Reset circuit breakers or replace home fuses
3. Damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Service labor during limited warranter period.
5. Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access. (i. e., airplane flights, ferry charges, isolated geographic regions).
6. Repairs due to other than normal home use.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial installations.

The warranty is for products purchased and retained in the 50 states of the U. S. A., the District of Columbia and Canada. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance and warranty coverage.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

## HOW TO OBTAIN SERVICE

- Contact the Factory Authorized Service Agent in your area
- Contact the Dealership where you purchased the appliance
- Call the Thermador Customer Support Call Center at 800-735-4328
- Write us to at: Thermador 5551 McFadden Avenue, Huntington Beach CA, 92649

### LOCATION OF DATA PLATE:

Remove the drawer. The data plate is visible on the left side of the drawer liner.

Record Serial number for a quick reference.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating the model number.

Thermador reserves the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer. Thermador, 5551 McFadden Avenue, Huntington Beach, CA 92649.

**Thermador**<sup>®</sup>

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