

**Cal Flame®**  
A Division of Calspas Natural Supply, Inc.

## WARMING DRAWER



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**This appliance is for household use only.**

Use the warming drawer only for its intended purpose as described in this guide.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

**Electrical Specifications:** 115 volts  
12.0 amps  
1265 watts

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Cal Flame ® is a registered trademark.

Due to continuous improvement programs, all models, operation, and/or specifications are subject to change without prior notice.

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6/8/09

**CONTACT INFORMATION**

For customer service, please contact your authorized dealer immediately. If you need additional information and/or assistance, please contact:

Customer Service Department  
1462 East Ninth Street  
Pomona, CA 91766

Toll Free: 1-800-CAL-SPAS  
Fax: 1-909-629-3890

**[www.calspas.com](http://www.calspas.com)**

# Safety Instructions

## In Case of Smoke or Fire

**This is an electrical appliance --  
do not spray water into the drawer!**

- Turn off the power **IMMEDIATELY**.
- Smother the fire with baking soda or use a dry chemical or foam-type fire extinguisher.
- Use tongs or a metal utensil to remove any smoking, burning, or charred food. **Do not reach your hands into the warming drawer!**
- Leave the door to the warming drawer open to let it ventilate.

## Placement and Location

**The Cal Flame electric warming drawer is designed for outdoor use only.**

- The electric warming drawer is not intended for installation in or on recreational vehicles or boats.
- Do not use the warming drawer as a storage area.

## Precautions Regarding Children

- Never leave children unattended in the area where the warming drawer is being used. Close supervision of children is necessary when any appliance is use near children.
- Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

## Set-up

### Set-up

If your electric warming drawer is already installed in a Cal Flame barbecue island, it is nearly ready to use.

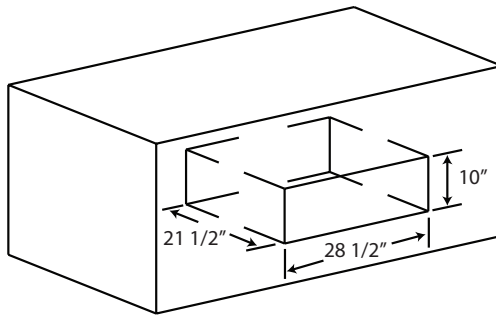
Open the drawer and remove all materials and packaging. **Do not operate the drawer with packing material inside.**

When everything has been set in place, close the door and turn the temperature control on the right. If the light does not turn on, check the plug inside the barbecue island to make sure the warming drawer is plugged into a dedicated 110V grounded outlet. We strongly recommend having a contractor install a dedicated electrical service for your barbecue island. Do not use an extension cord.

### Cut-Out Dimensions

If you purchased your electric warming drawer with the intention of installing it in a barbecue island, use the diagram below to help you with placement and dimensions.

You need to have a dedicated 110V grounded electrical outlet to plug the warming drawer into. We strongly recommend having a contractor install a dedicated electrical service for your barbecue island. Do not use an extension cord.



# Using Your Warming Drawer

**Read all instructions before you operate your warming drawer.**

This appliance has been tested for safe performance. Do not use any devices or accessories that are not specifically recommended in this manual. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, results in performance problems, and reduce the life of the components of this appliance.

Never leave the warming drawer unattended during operation. Turn off when finished.

Clean only parts listed in this guide and use procedures recommended.

## Caution! Burn Hazard!

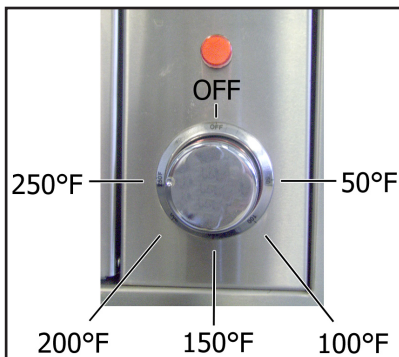
The heating element is located beneath the drawer and is not shielded. Be careful when placing food in the drawer or when removing it. Avoid spilling food behind the warming drawer. If this occurs, turn off the warming drawer immediately. See the section on Care and Maintenance for instructions on removing the drawer.

## Temperature Settings

Turn the dial on the right side of the drawer to the desired temperature. The power light will turn on when the warming drawer is in use.

Preheat the warming drawer on high for 10 - 15 minutes before using.

Turn the thermostat dial to a temperature setting:



Setting	Actual Max. Temperature	Heating Time
50°F	135°F	10 mins
100°F	160°F	20 mins
150°F	200°F	30 mins
200°F	225°F	40 mins
250°F	275°F	50 mins

## Warming Drawer Trays

Always use either the trays that were provided with your warming drawer or any heat resistant container. Any container you use must be metal or heat-proof glass, glass-ceramic, ceramic, or earthenware.

**Never place food directly into the warming drawer without using a container.**

Although the food containers are provided with stainless steel covers, you may use aluminum foil to cover food containers if desired. However, **DO NOT LINE THE WARMING DRAWER WITH ALUMINUM FOIL.**

In addition, do not place towels, cloth, paper, or any flammable material in the warming drawer.

## Safety Precautions

- Do not use warming drawer for other than intended use.
- Do not line the warming drawer with aluminum foil. A foil liner can be a fire hazard and can obstruct of the flow of heat and ventilation air.
- Do not use solid fuel such as charcoal briquettes. This is a fire hazard and you will VOID YOUR WARRANTY.
- Do not heat any unopened glass or metal container of food in the warming drawer. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the warming drawer.
- Do not operate the warming drawer with a damaged heating element.
- Be certain to use only dry pot holders. Moist or damp pot holders on a hot surface may cause burns from steam. Do not use a towel or other bulky cloth in place of pot holders.
- Never store anything in the warming drawer. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined.
- Do not hang articles from any part of the appliance or place anything against the drawer. Some fabrics are quite flammable and could catch on fire.

- For safety reasons and to avoid damage to the appliance, never sit, stand, or lean on the warming drawer door.
- Grease is flammable. Avoid letting grease deposits collect in the warming drawer. Clean up any spillage.
- When opening a drawer while warming liquids, the drawer must be opened slowly to avoid spillage.
- Use care when opening a hot warming drawer. To avoid severe burns, open slowly, allowing the hot air or steam to escape before reaching in to remove or replace any foods.
- When using the warming drawer, **DO NOT TOUCH THE INTERIOR SURFACES** or the exterior area immediately surrounding the door until it has had sufficient time to cool to avoid burn injuries.

## Care and Maintenance

To assure safe and proper maintenance, we recommend you follow these directions carefully.

Clean internal parts of the warming drawer regularly as determined by the amount of use. It should be cleaned at least once a year.

Be sure the warming drawer is turned off and the appliance is cooled before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

All parts of the drawer can be cleaned with hot soapy water, rinsed, dried and buffed with a heavy pile cloth. Always try this first, as it is the mildest cleaning procedure.

To avoid marring the surface always rub the metal finishes in the direction of the polish grain lines. The cleaner will be more effective when used in the direction of the polished lines.

Use only clean sponges, soft cloths, paper towels, plastic or non-metal soap pads for cleaning or scouring, as recommended in this section.

Be sure to rinse thoroughly and to wipe dry to avoid watermarks.

### Food Bins

Wash the food bins and lids with detergent in hot water in the sink or in the dishwasher.

### Drawer Removal

If food or utensils fall behind the drawer, shut off the warming drawer and allow it to cool. **Do not use the warming drawer if food or foreign objects have fallen onto the heating element. This may cause fire or damage and may void your warranty.**

To remove the drawer:

1. Pull the drawer out to the stops.
2. Located on each side of the drawer runners is a plastic clip. Lift up or push down (depending on the side of the drawer) the clip. This will allow the drawer to pull out of the enclosure.

Replace the drawer by sliding it back in the way it came out.



## Heating Element

***Do not try to remove the heating element. It can not be removed.***

If you need to clean the heating element area, remove the drawer as described above. If the warming drawer has been in use, allow sufficient time for the heating element to cool. The heating element may still be hot enough to cause burns even it appears dark in color.

Clean with soapy water and a cloth. Rinse and dry thoroughly before use.

## Care of Stainless Steel

Do NOT use wire wool pads, scrappers, harsh abrasive, scoring materials, bleaches, or harsh cleaners. This will cause scratching, scoring, rusting and pitting.

We recommend that you clean stainless steel components with a cleaner that is approved for stainless steel and only clean when the warming drawer is cool and in indirect light. Never use steel wool.

## Control Area

Use mild cleaners, such as soapy water or mild liquid sprays. Wipe with sponge, damp cloth or paper towel. Do not scrub with steel wool pads or abrasive cleaners.

## Repair

Unless specifically recommended in this manual, do not repair or replace any part of the warming drawer except as specifically recommended in this manual. A qualified technician should perform all service. Any repairs made by a non-LMS approved dealer technician will void your warranty.

## Limited Warranty

LMS, Inc. warrants the warming drawer from defects in material and workmanship for a period of one year from the original date of purchase.

### Extent of Warranty

This warranty is only valid on warming drawers delivered in the United States or Canada and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of purchase and ends either by specified time-frame listed above or upon owner transfer or relocation.

### Warranty Performance

All Cal Flame warming drawers are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery. In the event of a malfunction or defect covered under the terms of this warranty, a factory authorized service agent of LMS will perform the necessary repairs. To obtain service, contact the selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the LMS Customer Relations Department within 30 days of the reported failure. There will be no charge for parts or labor on a covered item within the one year warranty period. However, the service agent may assess a reasonable travel or mileage charge per service call. If LMS determines that repair of a covered item is not feasible, LMS reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. Warranty repair and / or replacement is the sole discretion of LMS and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc. This warrant is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of LMS's representatives.

### Warranty Limitations

This warranty is void if the warming drawer has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect and / or prohibited applications, as specified in the owner's manual. Service by non-LMS authorized representatives, acts of God and other cases beyond the control of LMS are not covered by this warranty. Please refer to the owner's manual for examples of exclusions and

common acts invalidating this warranty. This limited warranty applies only to the warming drawers used for personal, family, and outdoor household purposes. This warranty does not apply to labor charges, replacement parts and hardware.

Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions (hot, cold, etc.)
- Damage caused by dirt, sand, and/or water damage.
- Damage caused by continued operation of the barbecue with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this owner's manual.

This limited warranty applies only to appliances normally used for personal, family, or household purposes and specifically excludes commercial use.

## Disclaimers

LMS shall not be liable for loss of use of the warming drawer or other incidental or consequential costs, expense or damages, which may include, but are not limited to, removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal of the applicable warranty stated above.

## Legal Remedies

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

See your Cal Flame barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your warming drawer.

*Cal Flame*<sup>®</sup>

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