

30 INCH
WARMING DRAWER

Congratulations on the purchase of your **Porter & Charles appliance.**

We are sure it will provide many years of great cooking experience.

You may find that it has different features and characteristics to your last appliance.

It is essential you read this operation manual thoroughly to fully understand all of the various functions and operations. Experiment with your cooking and take advantage of the features your new appliance offers.

This manual should be retained for future reference. Should ownership of the appliance be transferred, please ensure that the manual is also passed onto the new owner.

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A - Installation check and warnings



IMPORTANT:

Please ensure that the oven cavity, venting and wiring is as specified in the relevant section J/K of this manual.

A licensed electrician with relevant qualifications must perform electrical work when installing or servicing the appliance. The supply cable and fuse rating must be suitable for the appliance. You must never repair or replace any part of the appliance unless specifically recommended in the operation manual.

Ventilation opening must not be covered or obstructed in any way.

DO NOT use aluminum foil on the base of drawer

The use of foil on the base of the drawer to avoid spillage and improve cleaning is not recommended. The bottom element is concealed under the base of the drawer (not exposed). Foil or dishes with reflective qualities must never be placed on the base of the drawer during cooking as the concentration of direct and reflected heat will damage the st/steel surface.

Damage resulting from such use is not covered under the provisions of the warranty.

Initial heat up

Some smoke and smell may be noticed during the initial heat up cycle. This should quickly dissipate.

If abnormal levels of smoke are observed (i.e.: it is not food that is burning), have the appliance thoroughly checked.

Don't use the appliance as a space heater

The appliance must never be used for warming or heating the surrounding room. Combustible materials must never be placed on or near the appliance.

Do not leave children alone

Children must not be left unsupervised in the area where the appliance is in use. Children must never be allowed to sit or stand on any part of the appliance.

Wear proper apparel when using the appliance

Loose fitting, hanging or highly flammable garments (such as synthetics) should never be worn while using the appliance.

Use only dry pot holders

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not allow pot holder to touch hot heating elements. Do not use a towel or bulky cloth when handling hot cooking utensils in the appliance.

Oven compartments must never be used for storage

Items, particularly flammable materials, must never be stored in an oven or near surface units.

Do not use water on grease fires

Fires or flame should be smothered using flameproof material or extinguished using a dry chemical or other suitable fire retardant.

B - Using the appliance for the first time

After installation remove all notification labels (not identification or warning labels) and packaging materials. After cleaning make sure cleaned surfaces are thoroughly rinsed and wiped dry using a clean, soft cloth.

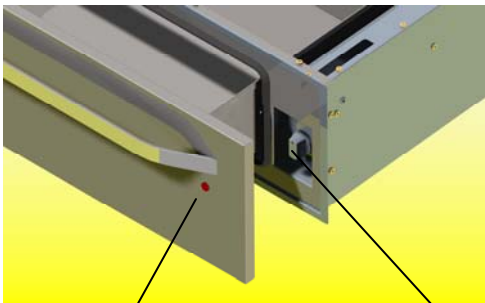
Power on

Burning in

Before using the appliance an initial pre-heating is required to burn off the fine oil film used to protect the elements for shipping. The first time you heat up the drawer the oil will be given off as smoke, which is perfectly normal.

Select the temperature to the highest, leave for approximately 5 minutes.

C - Control panel



Pilot lamp

Thermostat

Indicates elements are energised, will turn off when temperature is reached, then on again each time the thermostat indicates more heat is needed

The thermostat is working between 30 to 75°C

D - Cleaning and Maintenance



NOTE: Your drawer is made with high quality stainless steel

1. Cleaning and maintenance

Proper cleaning and care of your appliance is essential to maintain its appearance and durability.



NOTE:

People with sensitivity to cleaning chemicals must take the necessary precautions. It is recommended that protective gloves be worn while cleaning the appliance. Routine cleaning of the appliance should only be performed when the appliance is at room temperature.

Do not use any acid or caustic cleaners, abrasive powders or scourers on the interior or exterior of the appliance. Substances or items with these properties may discolor or damage the finishes of your appliance. If any abrasive, acidic or caustic substance or cleaning agent should come into contact with the appliance, rinse off immediately with water, taking special care to avoid injury if surfaces are hot.

When using the appliance, it may be soiled by food spills and spatters or foreign items such as plastics accidentally coming into contact with warm or hot surfaces

2. Care for stainless steel

No metal is indestructible and certain procedures should be followed to maintain the finish and durability of stainless steel.

Never leave stainless steel items unwashed. The surface responds best to gentle cleaning methods, scouring materials and harsh abrasives should not be used. Frequent washing with water (preferably hot) is the recommended treatment, followed by rinsing with fresh clean water and wiping dry with a soft cloth or paper towel.

A little soap or detergent may be added to the washing water but too much can produce a cloudy film over the appliance. Use of steel wool is not recommended but stainless steel wool (a fine mesh pad) is an excellent cleaning aid. Oil or grease in the washing water can leave a rainbow film when it dries. It can easily be removed by simply using polishing and cleaning methods described previously. Thoroughly rinsing with clean water is the real secret and it a surprise how easily stainless steel can be kept sparkling clean by using the above simple method.

Never leave stainless steel to dry by itself.

Recommended cleaners

Mild detergents and warm water together with a clean, soft, non-abrasive cloth achieve good results for normal cleaning. Diluted washes with ammonia and water should rinse away any adhesive residue or gummy deposits on the appliance surfaces. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Alcohol based products (eg: methylated spirit, etc.) are not recommended. Brand name cream cleansers and concentrates, without abrasive qualities, can be used in small amounts to break down greasy deposits and dirt. After cleaning make sure cleaned surfaces are thoroughly rinsed to prevent any risk of baked on cleaner residues and wipe dry with a clean, soft cloth.



NOTE:

When cleaning stainless steel surfaces we recommend 3M brand or Advance stainless steel cleaner. Other reputable brand cleaners specifically formulated for cleaning stainless steel may also be acceptable. Do not use steel soap pads or abrasive scourers of any kind. The abrasive qualities of these pads will ruin the even brushed finish of the stainless steel and any residual metal fibers may corrode causing a rusty/dull appearance. Metal polishes with abrasive qualities are also not recommended.



WARNING:

Do not use any acid or caustic cleansers or abrasive powders or scourers on the interior or exterior of the appliance.



Routine cleaning

Ensure all controls are in the off position and the appliance is cool before cleaning. When wiping stainless steel surfaces with a brushed finish, wipe in the same directions as the brushing.

If using commercial oven cleaners, choose only non-caustic cleaners and follow the manufacturer's instructions. Avoid contact with elements, rubber door seals and exterior surfaces.

After cleaning make sure all surfaces are thoroughly rinsed and wiped dry with a clean, soft cloth.

E - Trouble Shooting Guide

Symptom	Remedy
No power supplied to appliance	Has the power been disconnected? Check the meter box. Has the main fuse or circuit breaker blown or tripped?

F - Installation instructions

INFORMATION FOR THE INSTALLER

The operations indicated below must be followed by qualified personnel, in conformity with the regulations in force.

The supplier refuses all responsibility for damages to person or property, resulting from the failure to comply with such provisions.

All units are 115Volt power and 60hz

The appliance is designed to be used near heat resistant pieces of furniture or kitchen cabinetry only.

ELECTRICAL CONNECTIONS

Before carrying out electrical connection, be sure that the characteristics of the electrical system meet the specifications located at the side of the drawer and the electrical system is provided with effective ground in compliance with the regulations and provision of the law in your country.

The ground is required in all circumstances.

If you wish a direct connection to the line, it is necessary to use a single pole switch, with a minimum opening between the contacts of 3 mm. suitable for the purpose and in conformity with the rules in your country (the yellow/green ground cable should not be interrupted by the switch).



ATTENTION

Disregard of this precaution could cause the incorrect operation of the touch control system of the cooktop and effect the product warranty provisions.



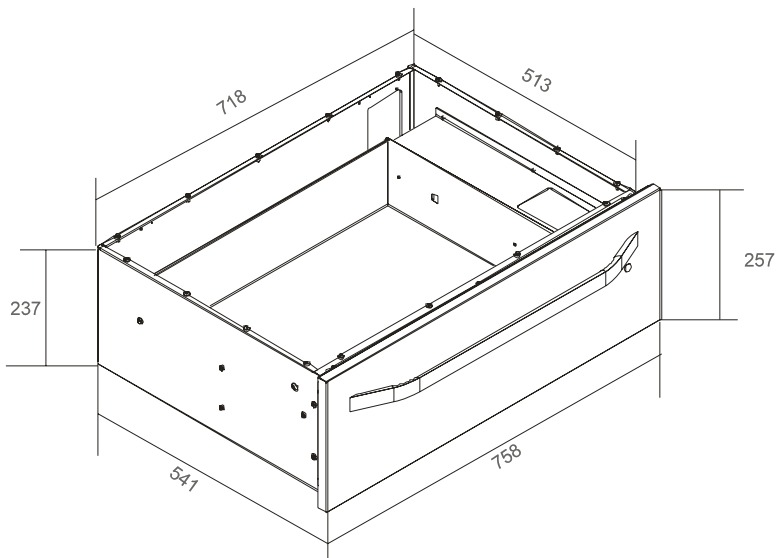
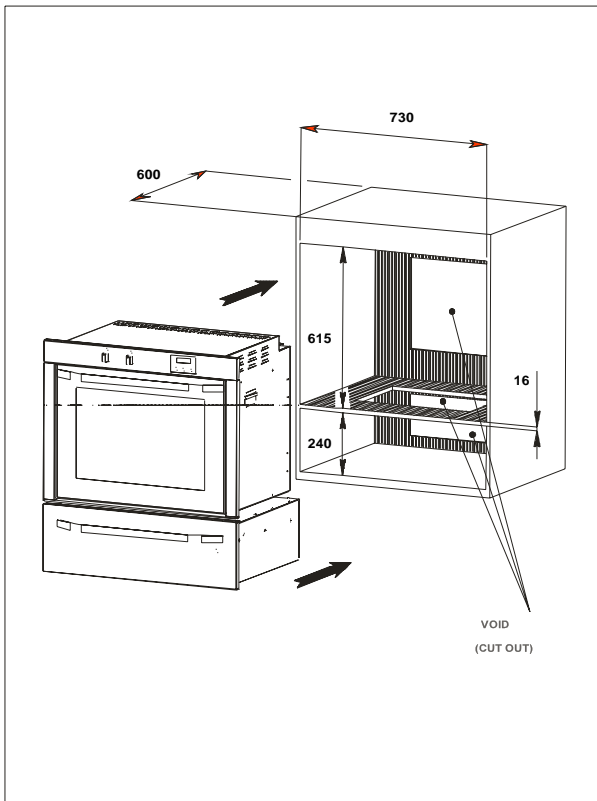
WARNING:

Installation must comply with Standards North America (within North America) wiring rules, as well as your local electrical and building codes and regulations and any other applicable requirements. Your appliance must be properly installed and grounded by a qualified and licensed technician.

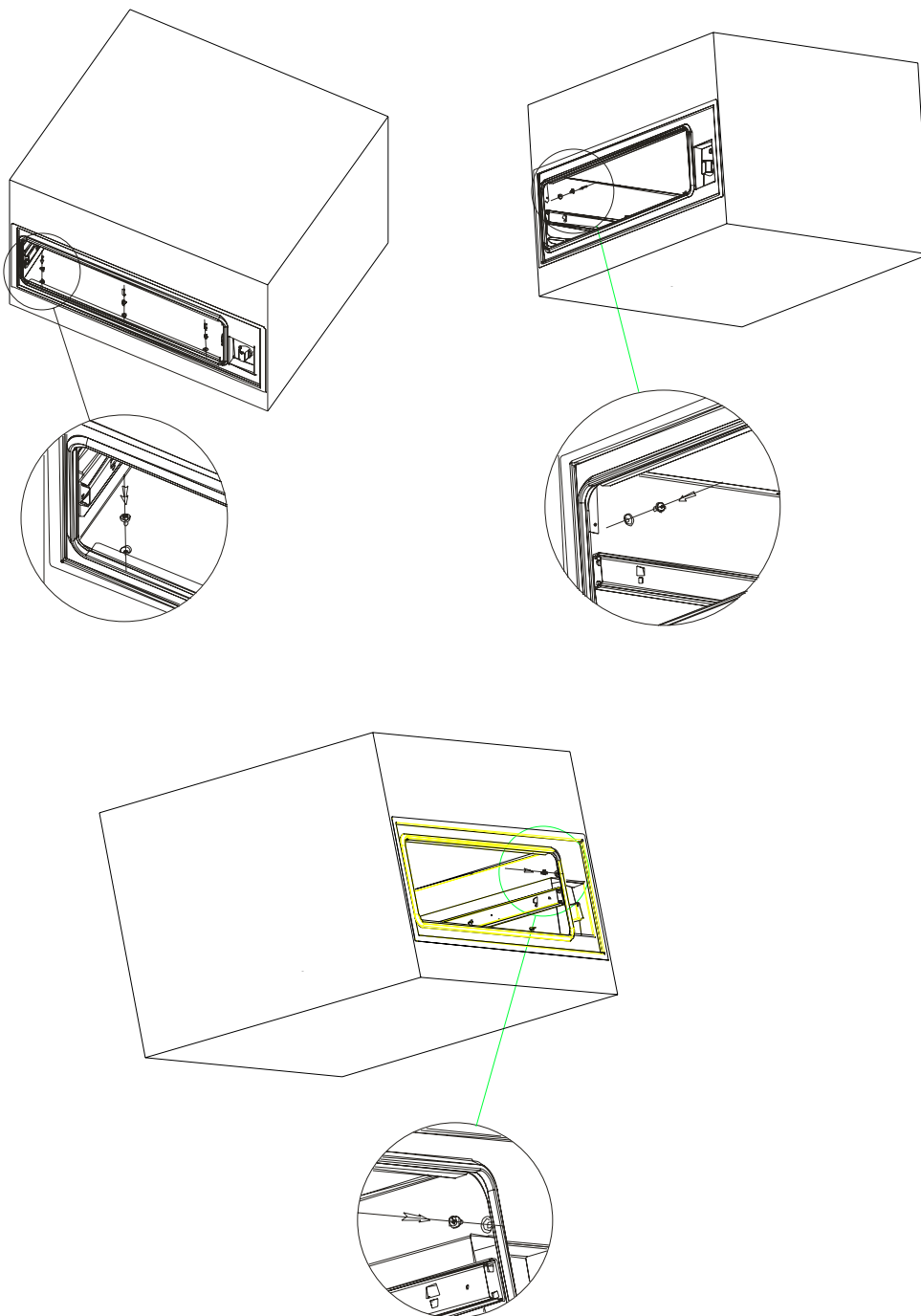
Incorrect installation of the appliance, resulting from the kitchen maker not following the detailed installation specifications, can affect the appliance performance. Ovens incorrectly installed may invalidate the warranty and we strongly recommend that the oven cavity and venting be prepared, as described, in the following specifications. This is critical to appearance, oven performance and safety.

Measurements

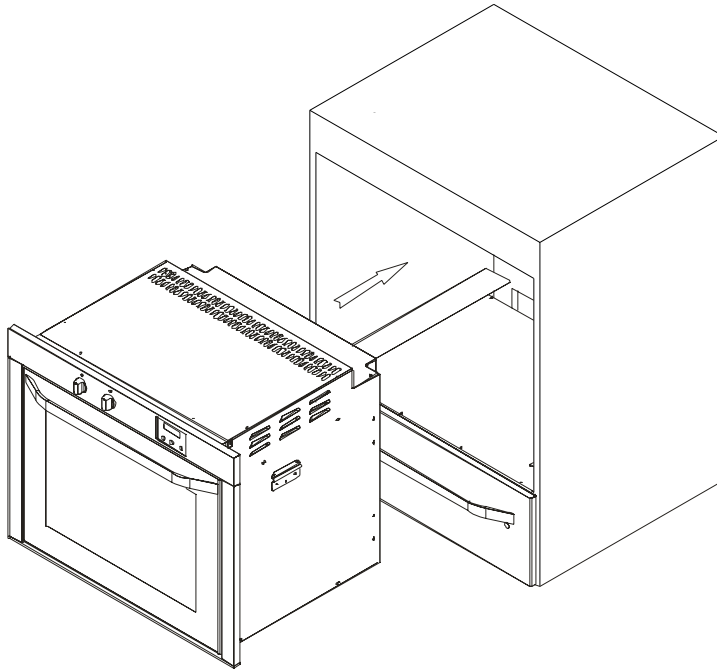
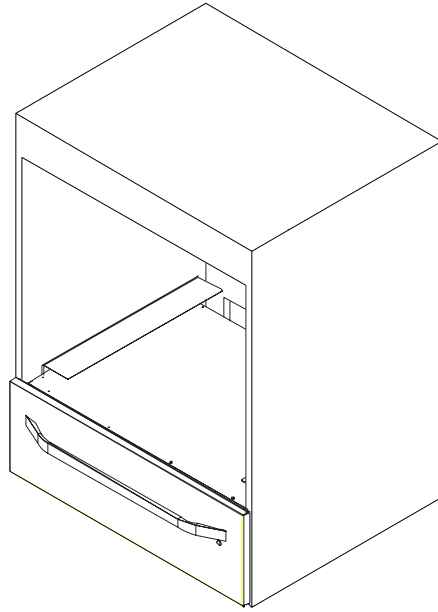
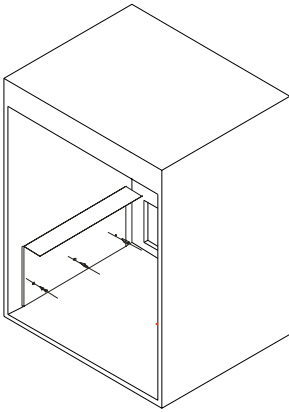
Please note that all dimensions provided are in millimeters (mm.) The sizes allow for only a small degree of error so all cut-outs must be precise and square. To ensure the cabinet is well finished, the cut edges must also be square and care taken to ensure the cut edges are free



G – Fixing drawer to the cabinet



H – Assembling oven + drawer



I - Electrical wiring diagrams and instructions



WARNING:

All aspects of the installation must conform with the requirements of the standard North America (within North America) wiring rules, as well as your local electrical and building codes and regulations, and any other applicable requirements and conditions of your local power supply authority.

A licensed electrician must perform the electrical work when installing this appliance. The supply cable and fuse rating must be suitable for the appliance.

120 Volt 60hZ



WARNING:

To avoid the risk of fire, electric shock or injury to persons, installation work and electrical wiring must be done by qualified people in accordance with all applicable codes and standards, including fire-rated conditions.

Make sure that incoming voltage is the same as unit rating. An electric rating plate specifying voltage, hertz, wattage is attached to the product. Wiring the warming drawer with more voltage than is rated for may cause severe damage to the thermostat, element, and other components.

To avoid power borne interference, this appliance must be installed individually on a separate and distinct final sub-circuit.

WARNING

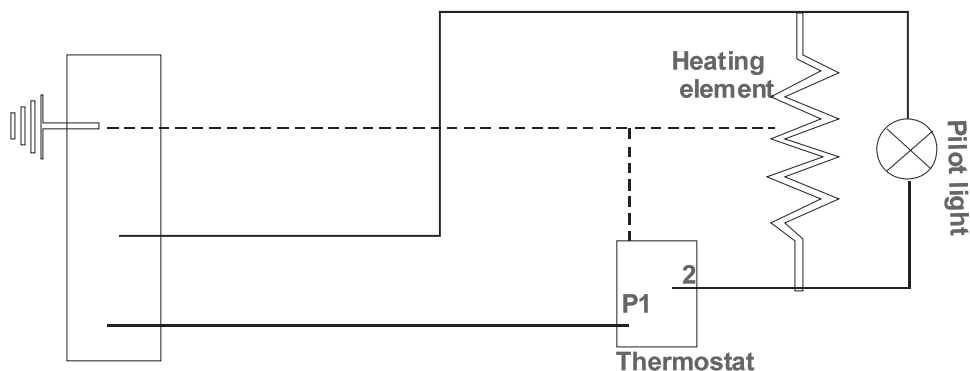
Electrical Loads

115Volt 60Hz

Heating element

200 W

TOTAL RATING 0.2 KW



L - Warranty

Porter&Charles products are designed and built to the highest standards. We expect your appliances to provide many years of trouble free enjoyment. In the event of an appliance requiring attention, each appliance is covered by a 2 year warranty from the date of purchase.

Refer to warranty policy for complete terms and conditions. Coverage is for costs of parts and labor for appliances in capital cities & metropolitan areas. We reserve the right to charge directly for handling expenses outside the metropolitan region.

Porter&Charles products are supported by a national service support system. Call our customer service department for attention.

Please retain your invoice Porter&Charles to quote should you require service assistance. This will identify your product for our priority service back-up. Please attach your invoice to this manual for easy future reference.

PORTER & CHARLES INCORPORATED

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Telephone: 905-829.8389
Facsimile: 905-829.8409

For Service & Spares:

EURO-PARTS
1-800.678-8352

Important: Please record details of your purchase below and mail or fax to:

-----cut along line -----

Porter&Charles

Name: _____ Tel no _____

Address: _____

City: _____ State: _____ Zip Code: _____

Where purchased: _____ Purchase date ; _____

Items purchased: _____

Serial No. (s): _____

_____ Purchase date: _____