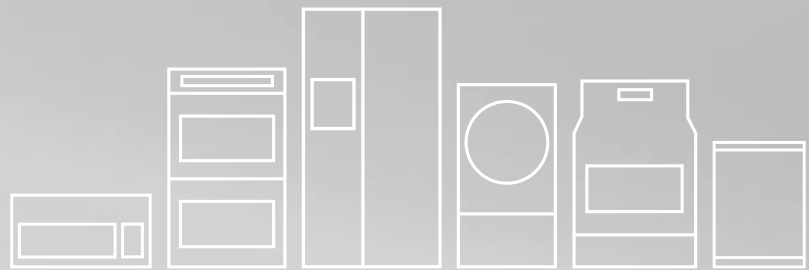


# FRIGIDAIRE

All about the

# Use & Care

of your Warmer Drawer



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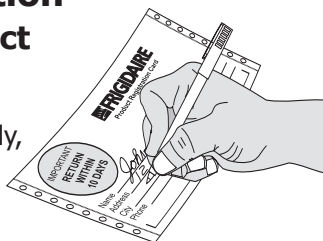
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# WELCOME & CONGRATULATIONS

## Product Registration

### Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Home Products.



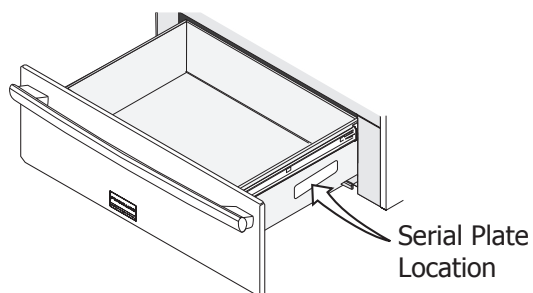
Congratulations on your purchase of a new appliance! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and Thank You for choosing our product. We hope you consider us for future purchases.

### PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product may not have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

## Serial Plate Location



**Please record your model and serial numbers below for future reference.**

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_


### NOTE

Please attach sales receipt here for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.  
Save these instructions for future reference.

## DEFINITIONS

 This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

### WARNING

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

### CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

### IMPORTANT

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.

- **Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material. Do not remove the model/serial plate attached to the appliance.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70—latest edition in the U. S. A., or CSA C22.1, Part 1 in Canada, and local code requirements.** Install only per installation instructions provided in this manual.
- **In case of an emergency, know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box.**
- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the cooktop.
- **Never modify or alter the construction of the appliance by removing panels, wire covers, locking plates, or any other part of the product.**

### WARNING

- **All Warmer Drawers can tip.**
- **Injury to persons could result.**
- **Install anti-tip device packed with warmer drawer.**
- **See Installation Instructions.**

### WARNING

To reduce the risk of tipping of the Warmer Drawer, the drawer must be secured by properly installed anti-tip locking provided with the drawer. To check if the locking plates are installed properly, grasp the handle of the open drawer and see if the drawer will slide out of the opening. Refer to the installation instructions for proper locking plate installation.

### WARNING

Do not use the warmer drawer for storage.

### WARNING

Stepping, leaning or sitting on the drawer can result in serious injuries and may also cause damage to the warmer drawer. Do not allow children to climb or play around the drawer. An open drawer, when hot, may cause burns.

- **Storage on Appliance—Flammable materials should not be stored in the drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, in or near the drawer. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone—Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH INTERIOR SURFACES OF THE WARMER DRAWER.** Surfaces may be hot even though they are not dark in color. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

## IMPORTANT SAFETY INSTRUCTIONS

- **Use Only Dry Pot holders—Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot heating element. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**

### ➔ IMPORTANT

**Do not attempt to operate the warmer drawer during a power failure. If the power fails, always turn the control off.** If the drawer is not turned off and the power resumes, the drawer may begin to operate again. Food left unattended could spoil.

### ⚠ WARNING

**NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.**

### IMPORTANT INSTRUCTIONS FOR USING YOUR WARMER DRAWER

- **Protective Liners—**Do not use aluminum foil to line warmer drawer. Any other use of protective liners or aluminum foil may result in poor performance or damage to the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food.
- **Glazed Cooking Utensils—**Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for use without breaking due to the sudden change in temperature. Check the manufacturer's recommendations.

- **Use Care When Opening Warmer Drawer—**Stand to the side of the unit when opening the door of a hot drawer. Let hot air or steam escape before you remove or replace food in the warmer drawer.
- **Placement of Warmer Drawer Racks—**Always place rack in desired location while drawer is cool. If rack must be moved while hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot element or interior of the warmer drawer. Remove all utensils from the rack before removing rack.

### IMPORTANT INSTRUCTIONS FOR CLEANING YOUR WARMER DRAWER

- **Clean the drawer regularly to keep all parts free of grease that could catch fire.** Do not allow grease to accumulate. Greasy deposits could catch fire.
- **Kitchen cleaners/aerosols—**Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

### ➔ IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

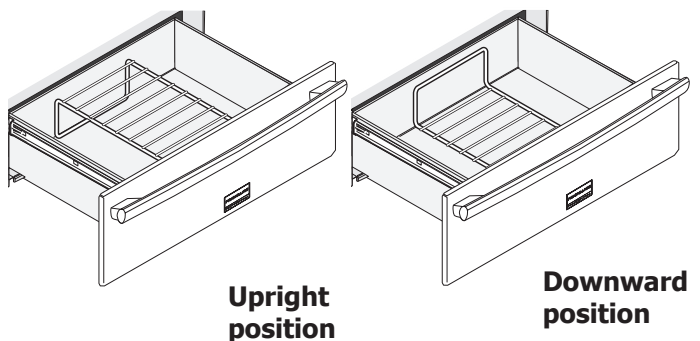
## BEFORE SETTING WARMER DRAWER CONTROL

### ARRANGING WARMER DRAWER RACK POSITIONS

Set the warmer drawer rack in the vertical position as shown.

The rack can be used in 2 ways:

- In the **upright position** to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).
- In the **downward position** to allow you to place light weight food items and empty dish ware (for example, rolls or pastries and dinner plates).



## SETTING WARMER DRAWER CONTROL

### TO OPERATE THE WARMER DRAWER

The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer. All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain moisture and softness. Do not cover crisp foods.

**Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.** Use only dishware, utensils and cookware recommended for oven use in the warmer drawer.


Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot.

#### Indicator Light

The indicator light is located below the thermostat control knob. It turns on when the control is set, and stays on until the control is turned off. Make sure indicator light is off when removing food from drawer.

### WARMER DRAWER HUMIDITY CONTROLLER FEATURE

This feature may be used to control humidity in the Warmer Drawer. The control knob is located on the inner front panel of the Warmer Drawer.

**For dry heat:** Slide the humidity control knob in the direction of (less moist)  (Figure 1). This allows more of the moist heat to escape and provides a dryer environment for the food in the Warmer Drawer.


**For moist heat:** Slide the humidity control knob in the direction of (more moist)  (Figure 2). This will help keep the food in the Warmer Drawer from drying out. Both heat and moisture will be applied to the Warmer Drawer cavity.



Figure 1



Figure 2

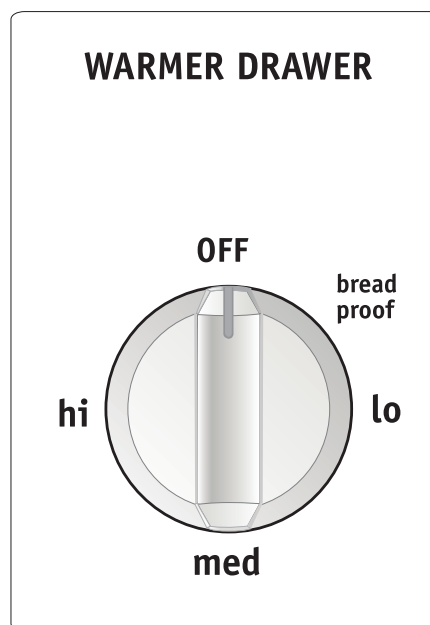
### TO SET THE TEMPERATURE CONTROL

The Temperature Control is located on the inside right panel of the warmer drawer. The temperature range is from 80 °F to 210 °F, and the temperature settings are approximate from LO to HI throughout the range. Set the control to LO, MED, HI or anywhere in between.

- 1 To set the temperature, push in and turn the control to the desired setting.
- 2 For best results, preheat the drawer before adding food. An empty drawer will reach the LO setting in about 12 minutes, the MED setting in about 15 minutes, and the HI setting in about 18 minutes.
- 3 When done warming, turn the temperature control to OFF.

#### NOTE

**Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.**



#### IMPORTANT

**The warmer drawer is equipped with a catch which may require a small amount of force when opening and closing the drawer.**

# SETTING WARMER DRAWER CONTROL

## TEMPERATURE SELECTION

Refer to the chart for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil from the food. Most foods can be kept at serving temperatures by using the medium setting. When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer. Open only for adding or removing food.

## TO WARM SERVING BOWLS AND PLATES

Heat bowls and plates on the LO setting. Place empty dishes on the rack to raise them off drawer bottom. To further heat dishes or to heat fine china, check with the manufacturer for maximum heat tolerance.

## AUTO-SHUTDOWN

This unit is programmed to automatically shutdown after 4 hours it is left on. The element will stop warming the drawer, the indicator light will turn off and a beep will sound each 20 seconds until the control knob is turned to OFF position.

## PREPARING BREAD DOUGH FOR THE WARMER DRAWER

The Warmer Drawer has a Bread Proof feature that can be used to help prepare bread dough. The recommended length of time to keep bread dough in the Warmer Drawer is about 45-60 minutes. Be sure however to follow the recipe's recommended times.

The unrisen bread dough should be placed in a large bowl since the dough will nearly double in volume. Place the Warmer Drawer Rack in the downward position. Before placing in the Warmer Drawer, cover the bowl with a moist cloth or use wax paper that has been coated with a non-stick type cooking spray.

### NOTE

The bread proof function uses low warming temperature which could happen to be lower than your room temperature. The drawer will not work as a cooling device and will not be able to lower the temperature under the ambient temperature.

Food Item	Setting
Bacon	HI
Biscuits	MED
Casseroles	MED
Eggs	MED
Empty Dinner Plate	LO
Fish, Seafood	MED
Fried Foods	HI
Gravies, creams, sauces	MED
Ham	MED
Hamburger Patties	HI
Pancakes, Waffles	HI
Pastries	MED
Pies	MED
Pizza	HI
Pork chops	HI
Potatoes (baked)	HI
Potatoes (mashed)	MED
Poultry	HI
Roasts (beef, pork, lamb)	MED
Rolls, soft	LO
Rolls, hard	MED
Vegetables	MED

## CARE & CLEANING (Cleaning Chart)

### CLEANING VARIOUS PARTS OF YOUR WARMER DRAWER

Before cleaning any part of the appliance, be sure the control is turned OFF and the warmer drawer is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANING LATER.

Surfaces	How to Clean
<b>Plastic</b>	To remove control knob, turn to the OFF position; grasp firmly and pull straight off the shaft. Clean with a cloth soaked in soapy water. Rinse with a clean water and a dishcloth. To replace knob after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. <b>Note:</b> Humidity controller knob cannot be removed .
<b>Stainless Steel</b>	Clean <b>stainless steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
<b>Porcelain Enamel</b>	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth or paper towel. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.
<b>Warmer Drawer Rack</b>	The rack may be removed for cleaning. If removed, clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.



## CARE & CLEANING

### TO REMOVE AND REPLACE WARMER DRAWER

#### WARNING

Turn power off before removing the warmer drawer.

#### To Remove Warmer Drawer

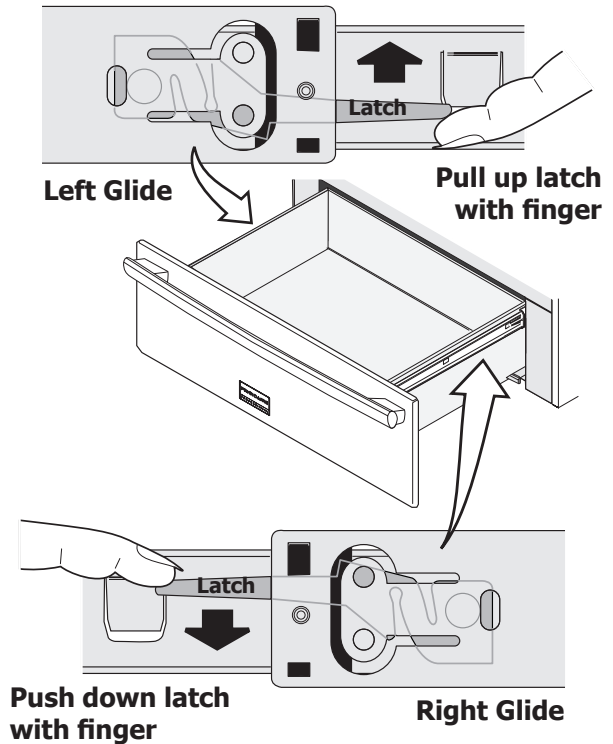
- 1 Open the drawer to the fully opened position.
- 2 Locate the latches on both sides of the warmer drawer.
- 3 Pull up on the left glide latch and push down on the right glide latch.
- 4 Pull the drawer away from the appliance.
- 5 To clean warmer drawer, gently scour with a soapy scouring pad, this will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.

#### To Replace Warmer Drawer

- 1 Align the glide latches on both sides of the drawer with the slots on the drawer.
- 2 Push the drawer back into the appliance.

#### WARNING

Turn the warmer drawer control knob to OFF before removing the drawer. **DO NOT** touch the warmer drawer element. The element may still be hot enough to cause burns, even if it is dark in color.



#### WARNING



**Electrical Shock Hazard** can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.



## BEFORE YOU CALL (Solutions to Common Problems)

### IMPORTANT

**Before you call for service,** review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Drawer is not level.</b>	Poor installation. Place a level on the cutout bottom. Make sure bottom is level.
	Be sure cutout bottom is strong and stable enough to adequately support drawer (and wall oven, if applicable).
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.
<b>Warmer drawer does not operate.</b>	Make sure cord/plug is plugged tightly into outlet.
	Service wiring is not complete. Contact Sears or another qualified servicer.
	Power outage. Check house lights to be sure. Call your local electric company for service.
	An error at power up (or after a power failure) could happen if the control knob was left on the ON position. If a power failure should occur, be sure to set the control knob to the OFF position. This will reset the electronic controls. Once the control knob has been set to the OFF position, the electronic controls should return to normal operation.

## MAJOR APPLIANCE WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

### **Exclusions This warranty does not cover the following:**

- 1 Products with original serial numbers that have been removed, altered or cannot be readily determined.
- 2 Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
- 3 Rust on the interior or exterior of the unit.
- 4 Products purchased "as-is" are not covered by this warranty.
- 5 Food loss due to any refrigerator or freezer failures.
- 6 Products used in a commercial setting.
- 7 Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
- 8 Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
- 9 Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
- 10 Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumable, or knobs, handles, or other cosmetic parts.
- 11 Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
- 12 Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
- 13 Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

### **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES**

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Claims based on implied warranties, including warranties of merchantability or fitness for particular purpose, are limited to one year or the shortest period allowed by law, but not less than one year. Electrolux shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties, so these limitations or exclusions may not apply to you. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

### **If You Need Service**

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

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