

Professional Warming Drawer and Warming Drawer Cabinet



Care & Use/Installation Instructions

Models: VQEWD5300SS
VQEWD5420SS

IMPORTANT SAFETY INSTRUCTIONS



WARNING:

Read this manual carefully and completely before using your warming drawer to reduce the risk of:

1. Fire
2. Burn hazard, personal injury or property damage
3. Unapproved installation or service



This product is designed for indoor or outdoor installation. Improper installation, adjustment, alteration, service or maintenance can cause personal or property damage and may void the warranty. Read this manual thoroughly before installation, use or service.

CAUTION: UNPLUG the warming drawer before beginning any work. Make sure you READ and UNDERSTAND these instructions BEFORE installation. If you have any questions or concerns prior to, or during service, please call Customer Care/Tech. Support at 888-845-4641.

IMPORTANT: When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using the warming drawer
2. Do not store or use gasoline or other flammable vapors and liquids in the drawer or in the vicinity of this or any other appliance.
3. Do not touch hot surfaces, the heating elements or drawer interior surfaces while the drawer is in use. Only touch handles or knobs. Use only dry potholders. Using moist or damp pot holders may cause steam burns to your hands.
4. To protect against electrical shock, do not immerse cord, plugs, or base in water or other liquids.
5. Do not use foil to line the interior of the drawers. This traps heat and increases the risk of damage.
6. Close supervision is necessary when the appliance is used by or near children.
7. Do not allow the cord to touch hot surfaces.
8. Do not install on or near a hot gas or an electric burner.
9. Make sure the appliance is turned off before plugging in or removing the plug from the power receptacle.
10. Do not use this appliance for anything other than the intended use.
11. Keep the warming drawer away from water sprinklers.
12. Do not store materials, not recommended by the manufacturer, in the drawer when not in use.
13. Always place steam racks in desired position while the appliance is cool.
14. Do not obstruct the warming drawer vent ducts while cooking. You may want to close them when the unit is not in use to help keep rain/water from getting into the drawer.
15. Do not cover food with plastic wraps or use plastic food containers in the drawer while heating. Plastics will melt and damage the drawer interior.
16. Do not place food in sealed containers in the drawer. Pressure could build up and cause the container to burst resulting in damage or personal injury.
17. Use care while opening a heated drawer to allow hot air and steam to escape before removing or replacing food.
18. This appliance is designed to be installed by a qualified technician and plugged into a dedicated, properly grounded, GFCI outlet.
19. ETL listed for indoor and outdoor use.
20. Unplug the unit when not in use and before cleaning. Allow to cool before putting on or taking off parts.
21. Do not operate any appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact our Preferred Customer Service facility for information or additional details.
22. Do not repair or replace any part of this warming drawer. All servicing should be done by an authorized service agency. Contact Preferred Customer Service at 1-888-845-4641
23. Save these instructions for future reference.

Electrical Information



WARNING: ELECTRICAL GROUNDING

1. Warming drawer must be installed in accordance with the local electric code or, in the absence of local codes, the latest edition of the National Electrical Code ANSI/NFPA No. 70, or the Canadian Electrical Code CGA 1.6b 2005.
2. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor appliance. This type of outlet should be installed by a qualified electrician.
3. This warming drawer is equipped with a three prong (grounded) electric plug for your protection against shock hazard and must be plugged directly into a properly grounded three prong outlet. Never cut or remove the grounding prong from this plug.
4. Use only extension cords with a 3 prong grounding plug rated for the power of the equipment and approved for outdoor use with a "WA" marking.
5. To protect against electric shock, do not immerse any part of the power cord, extension cord, or any plugs in water or other liquids.
6. Unplug or shut down the circuit to the warming drawer from the outlet before cleaning or when not in use for extended periods. Allow the drawer to cool before putting on or taking off parts.
7. Do not use the warming drawer for purposes other than intended.
8. Do not operate the warming drawer with a damaged cord, plug or after the appliance malfunctions, or has been damaged in any manner. Contact Preferred Customer Service for repairs. 1-888-845-4641

Connection to AC:

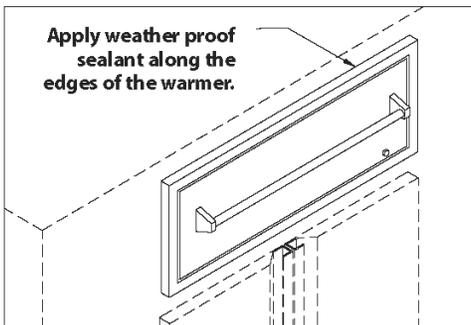
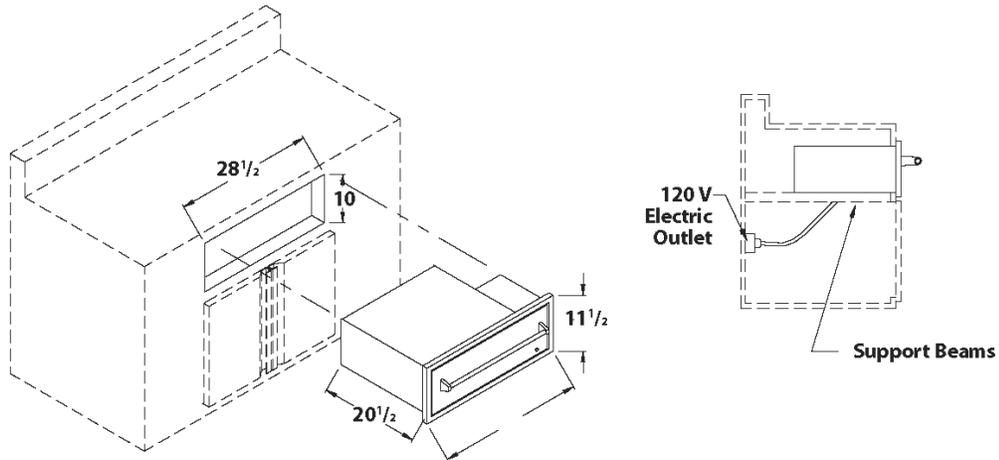
Installation requires an outdoor 120 VAC, 15 amp dedicated GFI protected outlet.

The warming drawer is rated as follows; 120 VAC, 60 Hz, 480 W, 4 AMP

IF SHIPMENT ARRIVED DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain this is noted on freight bill or express receipt and signed by person making the delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY,** regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE:** If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately and file a "concealed damage" claim with them. This should be done within (15) days of date delivery is made to you. Be sure to retain container for inspection. We cannot assume responsibility for damage or loss incurred in transit.

Warming Drawer Installation VQEWD5300SS



Typical Island Installation VQEWD5300

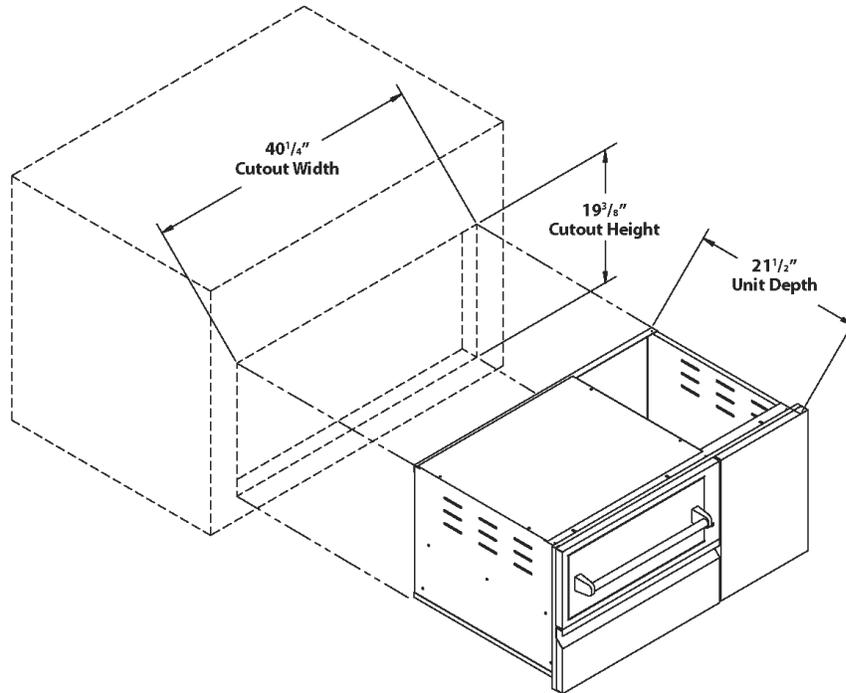
- 1) Provide a 10" x 28 1/2" cutout to the front of the island.
- 2) Provide support beams using metal studs.
- 3) Pull the drawer out of the drawer casing to gain access on the mounting holder at the front of the casing.
- 4) Insert the drawer casing into the island opening.
- 5) Secure the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes.
- 6) Re-assemble the drawer section into the drawer casing.
- 7) Apply weather proof sealant along the edges of the warmer.
- 8) Plug-in the warmer to a weather proof, and properly grounded, electrical outlet.
- 9) If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

IMPORTANT

- Be sure that the warming drawer is properly grounded and installed by a qualified technician. The electrical cord has a 3 prong plug. Do not cut any of the prongs.
- Make sure that the island is free of cracks that would allow water or other liquids to get into the electrical controls.
- Keep the warming drawer away from water sprinklers.
- When not in use, cover the island to protect from rain and harsh weather.
- If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

Warming Drawer Cabinet Installation

VQEWD5420SS



Typical Island Installation VQEWD5420

- 1) Provide a 19 3/8" x 40 1/4" cutout to the front of the island.
- 2) Provide support beams using metal studs.
- 3) Pull the drawer out of the drawer casing to gain access on the mounting holder at the front of the casing.
- 4) Insert the drawer casing into the island opening.
- 5) Secure the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes.
- 6) Re-assemble the drawer section into the drawer casing.
- 7) Apply weather proof sealant along the edges of the warmer.
- 8) Plug-in the warmer to a weather proof, and properly grounded, electrical outlet.
- 9) If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

IMPORTANT

- Be sure that the warming drawer is properly grounded and installed by a qualified technician. The electrical cord has a 3 prong plug. Do not cut any of the prongs.
- Make sure that the island is free of cracks that would allow water or other liquids to get into the electrical controls.
- Keep the warming drawer away from water sprinklers.
- When not in use, cover the island to protect from rain and harsh weather.
- If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

Temperature Controls

The temperature control dial is used to select the temperature of the warming drawer.

The warming drawer should only be opened when adding or removing food. Continuous opening of the drawer allows warm air to escape and make the food colder.

Do not use aluminum foil to line the drawer. It is an excellent heat insulator and will trap heat beneath it. This may affect the performance of the warming drawer and the interior finish.

Heat Light On

The heat-on blue indicator light turns on when the control knob is set and cycles “on” and “off” with the heating element as temperature is maintained.

Moisture Vent Control

The moisture vent control is located at the top inside of the warming drawer. It can be adjusted in any position between “open” and “close” to maintain desired degree of moisture.

1. For **crispy foods**, slide the moisture vent control **inward to open** the vents and allow the moisture to escape.
2. For **moist food**, slide the moisture vent control **outward to close** the vents and seal the moisture inside the drawer.

Heating Instructions

1. Dry Heat

- a) The main function of the warming drawer is to maintain food at a desired serving temperature.
- b) Place previously prepared foods directly into the empty steam pans (no water) and set the moisture vent control.
- c) Set the temperature control dial. The heat-on blue indicator light will illuminate until the desired temperature is reached.

2. Moist Heat

- a) The warming drawer also seals moisture within the drawer to keep the food moist.
- b) Put just enough of water, approximately ½" high, in the steam pans.
- c) Place the steam rack inside the steam pan.
- d) Place the food directly on the rack or use a suitable container that will fit in the steam pans. **Do not use plastic containers or utensils.**
- e) Set the temperature control dial. The heat-on blue indicator light will illuminate until the desired temperature is reached.
- f) Periodically, check the water level in the steam pans and add water when necessary.

Cleaning and Maintenance

The Warming Drawer is made of welded #304 stainless steel. It is non-rusting and non-magnetic.

1. Allow the warming drawer and its accessories to cool before cleaning.
2. Remove steam pans and all accessories from the warming drawer.
3. Unplug the warming drawer prior to cleaning.
4. Clean all items including the drawer with a mild cleanser. Scrub dirt with a sponge in the direction of the grain.
5. When cleaning the front panel, always scrub in the direction of the grain. In order to maintain the luster and highlights of the polished surface, do not use abrasives when cleaning the polished surfaces.
6. Do not use steel wool to clean the drawer and accessories.
7. Check out the slide rails and make sure they are clean and free from debris.
8. It is recommended to clean the warming drawer after every use.

Trouble Shooting Guide and Obtaining Service

Problem	What To Do
<ol style="list-style-type: none"> 1. Warming drawer will not heat up. 2. Heat-on indicator light does not illuminate. 	<ol style="list-style-type: none"> 1. Check if the unit is plugged in to an electrical outlet. 2. Check to ensure the GFCI has not been tripped. 3. Check if the temperature control dial is set properly. 4. Check if the circuit breaker has not been tripped.
<p>If service is required:</p>	<ol style="list-style-type: none"> 1. Call Preferred Customer Service (888-845-4641) 2. Provide the following information: <ol style="list-style-type: none"> a. Model Number b. Serial Number c. Date of Purchase d. Name of the Dealer

Please record the following information and refer to this information when contacting Viking Range, LLC. This information is found on the data plate, which is located on the right rear side panel.

Model Number _____

Serial Number _____

Date of Purchase _____

Place of Purchase _____

Viking Range, LLC Limited Warranty

I. Limited Lifetime Warranty

The stainless steel housing is warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for the lifetime of the original purchaser. This warranty excludes surface corrosion, scratches, and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective parts, with the owner paying all other cost including labor.

II. Limited Five-Year Warranty

The structural integrity of the interior parts, exterior, and drip pans are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, for a period of five (5) years from the original date of purchase. Viking Range, LLC will replace or repair parts found to be defective at no cost to the original purchaser.

III. Limited Two-Year Warranty

All other components are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, for a period of two (2) years from the original date of purchase. This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labor, shipping and handling.

IV. Limited One-Year Warranty

For a period of one (1) year from the original date of purchase, Viking Range, LLC will replace or repair parts found to be defective at no cost to the original purchaser. This includes the cost of shipping replacement parts and, where necessary, service labor at prevailing local rates by a Viking Range, LLC authorized service person. Service will be provided during normal business hours and must be authorized in advance by Viking Range, LLC.

V. Limitations & Exclusions

1. This Warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested.
2. Warranty applies only to the original purchaser and may not be transferred.
3. Warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.
4. Warranty shall not apply and Viking Range, LLC is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-ups, improper installation, or installation not in accordance with the instructions contained in this manual, or the local codes.
5. Viking Range, LLC shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this warranty or any implied warranty.
6. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights which vary from state to state.
7. No one has the authority to add to or vary Viking Range, LLC's warranty, or to create for Viking Range, LLC any other obligation or liability in connection with the sale or use of its products.
8. Limited to the replacement of defective parts with the owner paying all other costs including labor.

VI. What is not covered: Viking Range, LLC shall not be responsible for and shall not pay for the following:

1. Installation or start-up, damages or problems caused by improper installation or use;
2. Service by an unauthorized service provider;
3. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts;
4. Warranty does not apply to products installed in any commercial or non-residential application. Examples of excluded applications include, but are not limited to day care centers, schools, bed and breakfast centers, churches, private clubs, fire stations, club housed, common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations, and institutional food service locations.
5. Correcting normal adjustments, settings, improper installation, or commissioning of local gas supply properties.
6. Shipping and handling costs, import/export duties, installation, removal, or re-installation costs.
7. Display models are sold "as is". If you have purchased a display model, please be advised that it is sold "as is" and that it is subject to the following warranty exclusions: any exterior of cosmetic damage is non-warrantable; any missing components will be replaced at consumer's expense; major handling damage to manifold, valve and ignition system will be serviced at consumer's expense; all other warranty's (standard warranty) will remain in effect.
8. The cost of a service call to diagnose trouble.

Viking Range, LLC Common Area Limited Warranty

The Viking Range, LLC Limited Warranty covers residential installations only and is not-transferable to any other party. This 'non-residential' warranty applies when the product is installed in a common area where more than a single party has the rightful access to its use or in locations considered beyond normal residential use such as B&Bs, and private clubs.

THIS PROVISION EXCLUDES ALL COMMERCIAL APPLICATIONS, INCLUDING, BUT NOT LIMITED TO RESTAURANTS AND INSTITUTIONAL FOOD SERVICE LOCATIONS.

I. Limited Five-Year Warranty

The stainless steel housing is warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a five (5) year period from the original purchase date. This warranty excludes surface corrosion, scratches, and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective parts, with the owner paying all other cost including labor.

II. Limited One -Year Warranty

The structural integrity of the interior parts, exterior, and drip pans are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, for a period of one (1) year from the original date of purchase. Viking Range, LLC will replace or repair parts found to be defective at no cost to the original purchaser.

III. Limited Parts & Labor Warranty

All other components are warranted to be free from defects in material and workmanship for a period of 90 days from the original date of purchase. Viking Range, LLC will replace or repair parts found to be defective at no cost to the original purchaser. After the 90 day period Viking Range, LLC will sell parts to the holder of this warranty at Viking Range, LLC contractor prices for an additional 9 months.

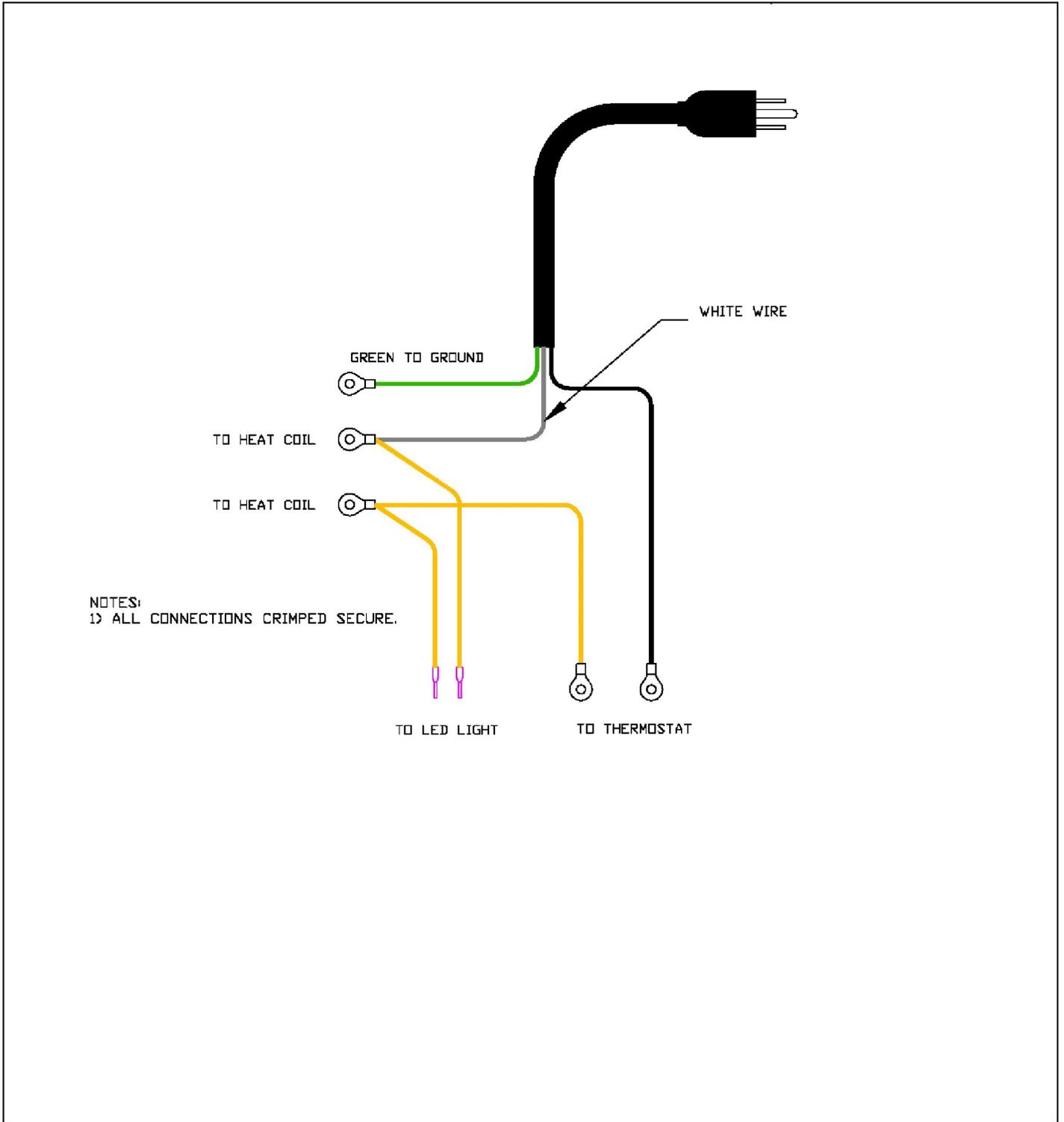
IV. Limitations & Exclusions

1. This Warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested.
2. Warranty applies only to the original purchaser and may not be transferred.
3. Warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.
4. Warranty shall not apply and Viking Range, LLC is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-ups, improper installation, or installation not in accordance with the instructions contained in this manual, or the local codes.
5. Viking Range, LLC shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this warranty or any implied warranty.
6. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights which vary from state to state.
7. No one has the authority to add to or vary Viking Range, LLC's warranty, or to create for Viking Range, LLC any other obligation or liability in connection with the sale or use of its products.
8. Limited to the replacement of defective parts with the owner paying all other costs including labor.

VI. What is not covered: Viking Range, LLC shall not be responsible for and shall not pay for the following:

1. Installation or start-up, damages or problems caused by improper installation or use;
2. Service by an unauthorized service provider;
3. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts;
4. Warranty does not apply to products installed in any commercial or non-residential application. Examples of excluded applications include, but are not limited to day care centers, schools, bed and breakfast centers, churches, private clubs, fire stations, club houses, common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations, and institutional food service locations.
5. To correct normal adjustments or settings, sue to improper installation, commissioning of local gas supply properties.
6. Shipping and handling costs, export duties, installation, removal, or re-installation costs.
7. Display models are sold "as is". If you have purchased a display model, please be advised that it is sold "as is" and that it is subject to the following warranty exclusions: any exterior of cosmetic damage is non-warrantable; any missing components will be replaced at consumer's expense; major handling damage to manifold, valve and ignition system will be serviced at consumer's expense; all other warranty's (standard warranty) will remain in effect.
8. The cost of a service call to diagnose trouble.

Electrical Wiring Diagram



Viking Range, LLC
111 Front Street
Greenwood, Mississippi 38930

For more information, please call:
1-888-845-4641 or visit www.vikingrange.com
©Viking Range, LLC.



Made in the USA Viking Range, LLC.

As product improvement is an ongoing process we reserve the right to change specifications and design without notice.