

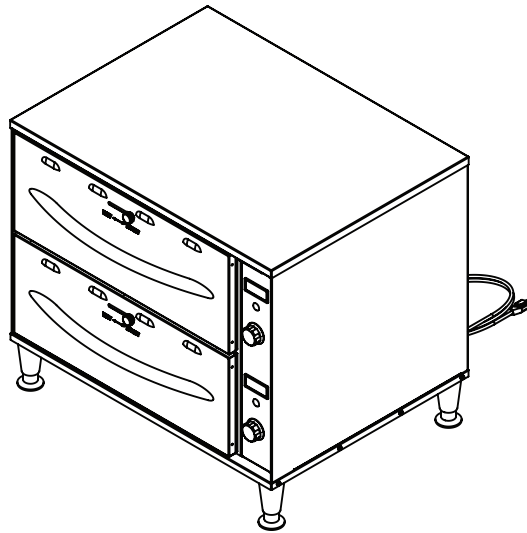


USER MANUAL

WARMING DRAWER

KoolMore Commercial Free Standing Warming Drawer

Models: KM-WD-M1, KM-WD-M2, KM-WD-M3



Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

For any service-related issues, please contact us:



718-576-6342



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***Stay informed with the latest information
for your KoolMore KeepWarm Appliance.***

**If you need any assistance or have questions, our customer
support team is here to help.**

SAFETY

For Your Safety: Avoid storing or using gasoline or other flammable vapors and liquids near this or any other appliance to prevent fire hazards.

Warning:

Incorrect procedures in installation, adjustment, alteration, service, or maintenance may result in damage to property, personal injury, or death. Ensure that you have read and comprehended the installation, operation, and maintenance instructions fully before you install or service this equipment.

Operate this equipment only after reading and understanding the instructions in this manual. The manual is a crucial source of important safety information for the maintenance, use, and operation of this product. Always keep this manual accessible for reference.

Owner's Information, Safety, and Specifications Summary:

Owner's Information:

- Clean the equipment thoroughly before the initial use.
- Verify the equipment's model designation and electrical rating.
- Utilize stainless steel countertops for optimal results.
- Measurements are provided in centimeters unless stated otherwise.
- Operation should be by trained staff only.
- Prevent customer contact with surfaces marked "CAUTION HOT."
- Do not introduce cold water to heated units.
- Avoid cooking, warming, or holding food in direct contact with liner pans.
- Use recommended pans or insets.
- Do not store perishable food below 150°F (66°C).

Safety Information:

The equipment is intended for commercial use and requires trained personnel. Always post and heed all cautions, warnings, and instructions to prevent injury or damage. Disconnect power before servicing, as the unit retains heat after being turned off. Do not clean the equipment by immersing in water or using water jets.

Specifications:

- Cordset configurations vary by voltage and plug type: 120V with NEMA-15P plug or 208/240V with NEMA-6-20P plug.
- The power cord should be replaced by the manufacturer or a skilled person if damaged to avoid hazards.

Warning and Caution Notice:

Warning:

- In the event of a power outage, refrain from using the device.
- Electrical shock risk is present if the device is not used as directed, which could result in injury or death.
- Only connect the device to an electrical outlet that is properly grounded and matches the device's specifications.
- Water exposure is prohibited as the device is not waterproof.
- Damaged power cords must not be repaired or used and should be replaced by qualified personnel.
- Ensure the device is grounded; consult an electrician if uncertain.
- Disconnect and cool the device before cleaning or maintenance.
- Use the device indoors in temperatures over 70°F (21°C).
- Do not use steam or excessive water for cleaning.
- Jet-clean sprays are unsuitable for this device.
- If the power cord is damaged, discontinue use.
- The device must only be serviced by qualified personnel to prevent electric shock or burns.

Caution:

Be cautious of hot exterior surfaces and when opening the drawer as hot air may escape.

Notice:

Do not position the device on its front or back to prevent damage.

Fire Hazard and Usage Instructions:

Fire Hazard:

Position the unit at least 1 inch (25mm) away from combustible materials to prevent potential discoloration or fire.

Avoid using harsh chemicals like bleach, oven cleaners, or flammable solutions for cleaning the unit.

Food Safety Reminder:

Confirm that food products are heated to the appropriate food-safe temperatures before placement in the unit. Improper heating can pose severe health risks. This equipment is designed solely for keeping preheated food products warm.

OPERATION

Operation Instructions:

1. When initially heating the unit, smoke or fumes may be produced. Perform this step in a well-ventilated area.
2. Adjust the thermostat to the desired temperature and preheat each drawer for 30 minutes.
3. Place food products directly into stainless steel drawer pans or use any combination of full or fractional pans up to 6" (152mm) deep.
4. Modify the vent knob as needed to maintain the desired level of food product moisture.
5. Utilize perforated pans with a damp towel or a small amount of hot water in the drawer to keep food from drying out. *Caution: Do not use more than 1 quart (1 liter) of water for wet operation.*
6. If excess moisture is noted around the drawer front or vent, adjust the temperature lower or set the vent knob to the "Dry" position.

Product	Temperature Setting	Vent Setting
Rolls, Bread	160°-180°F (71°-82°C)	Moist
Vegetables	170°-180°F (77°-82°C)	Moist
Meats	170°-180°F (77°-82°C)	Moist

Note: Temperature and vent settings may need to be adjusted based on the type and quantity of food, and how often the drawer is opened during operation.

Reminder: This equipment is designed for heating only, not for cooking.

MAINTENANCE

Cleaning and Preventive Care Instructions:

General Cleaning Instructions:

1. Never submerge electrical units in water. Always turn off before surface cleaning.
2. Perform thorough cleaning before initial use and daily maintenance using warm, soapy water. Mild cleaners and plastic scouring pads can be used for difficult residues.
3. Disconnect electrical units before cleaning. Only authorized service personnel should perform service.

Daily Cleaning Routine:

1. Adhere to the above general cleaning guidelines.
2. Clean any inset pans and drawer pans in the sink or dishwasher.
3. For drawer removal, take out pans and inserts, fully extend the drawer, then lift and pull straight out for cleaning.

Preventive Care for Stainless Steel:

1. Avoid using metal tools, scrapers, steel wires, or brushes on stainless steel surfaces. Stainless steel scouring pads are acceptable.
2. Steer clear of steel wool, which can leave behind rust-inducing particles.
3. Refrain from using acid-based or chlorine-containing cleaners that could erode the protective film.
4. Do not rub in circular motions; clean gently along the grain of the stainless steel.
5. Prevent leaving food or salt on the surface to avoid corrosion; both are acidic and can contain chloride.

TROUBLESHOOTING

Troubleshooting Guide:

Always check the following first:

1. Verify the unit is connected to a live power source with the correct voltage.
2. Inspect the circuit breaker.
3. Ensure the power switch is in the "ON" position and the pilot light is active.
4. Confirm the unit is connected to the correct power source as indicated on the rating label.

Troubleshooting Steps:

Symptom	Possible Causes	Remedy
Warmer not operating	Not connected to power source	Connect to power source.
	No power	Check circuit breaker or GFCI switch.
	Moisture problem	Dry moisture problems.
GFCI or Ground Fault Circuit	Shorted element	Contact authorized service provider.
Indicator tripped	Pinched/damaged wire	Contact authorized service provider.
	Damaged power cord	Contact authorized service provider.
Warmer is connected to power source, thermostat is turned on but warmer not heating	Defective: Heating element, thermometer, thermostat, etc.	Contact authorized service provider.