



User Manual / Installation Instructions
Warming Drawer and Warming Drawer Cabinet

Models: L30WD
L42CC

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 888-289-5969, Mon.– Fri. 6AM to 4:30PM, and Saturdays from 8AM to 1PM Pacific Time.



Made in the USA
Lynx Grills, Inc.
7300 Flores Street, Downey, CA 90242
Service: 888-289-5969
Tel: 562-299-6900
Fax: 562-299-6978
www.lynxgrills.com



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

Part #31949, Rev. C 9/14

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. Read this manual thoroughly before installation, use or service.

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. Use handles or knobs. Use only dry potholders. Moist or damp pot holders may cause steam burns.
4. To protect against electrical shock, do not immerse cord, plugs, or base in water or other liquids.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug the unit when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. Contact Lynx Customer Care Department for service facility information or additional details.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. ETL listed for indoor and outdoor use.
10. Do not let the cord hang over the edge of a table or counter, or allow it to touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Make sure the appliance is turned off before plugging in or removing the plug from the power receptacle.
13. This appliance is designed to be installed by a qualified technician and plugged into a dedicated, properly grounded, GFIC outlet.
14. Do not use this appliance for anything other than the intended use.
15. Keep the warming drawer away from water sprinklers.
16. Do not store any materials, not recommended by the manufacture, in the drawer when not in use.
17. Always place steam racks in desired position while the appliance is cool.
18. Do not obstruct the warming drawer vent ducts
19. 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.
20. Do not place food in unopened containers in the drawer. Pressure could build up and cause the container to burst resulting in damage or personal injury.
21. Use care while opening a heated drawer to allow hot air and steam to escape before removing or replacing food.
22. Do not touch the heating elements or drawer interior surfaces while the drawer is in use.
23. Do not repair or replace any part of this warming drawer. All servicing should be done by an authorized service agency. Contact Lynx Customer Care Department for service information.
24. Save these instructions for future reference.

Electrical Information



WARNING: ELECTRICAL GROUNDING

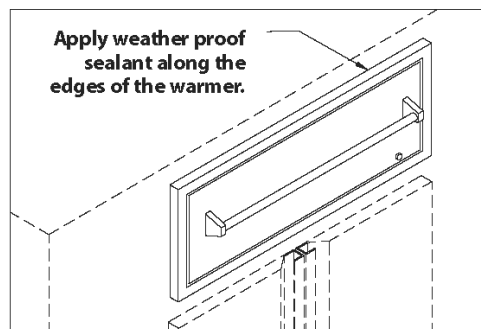
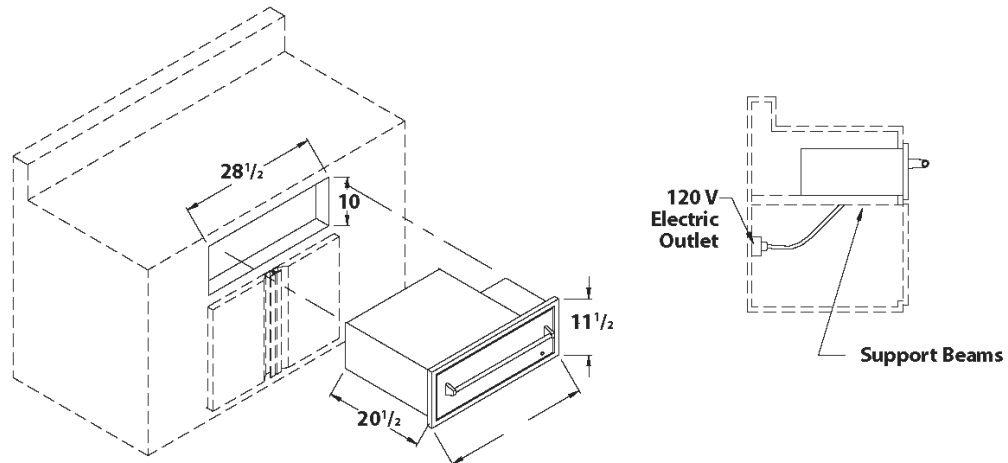
1. Warming drawer must be installed in accordance with the local electric code or, in the absence of local codes, the latest edition of the National Electrical Code ANSI/NFPA No. 70, or the Canadian Electrical Code CGA 1.6b 2005.
2. Use only a Ground Fault Interrupter (GFI) protected circuit with this 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 the warming drawer from the outlet before cleaning 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 Lynx Customer Care for repairs.

Connection to AC

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

The warming drawer is rated as follows;
120 VAC, 60 Hz, 450 W, 4 AMP

Warming Drawer Installation



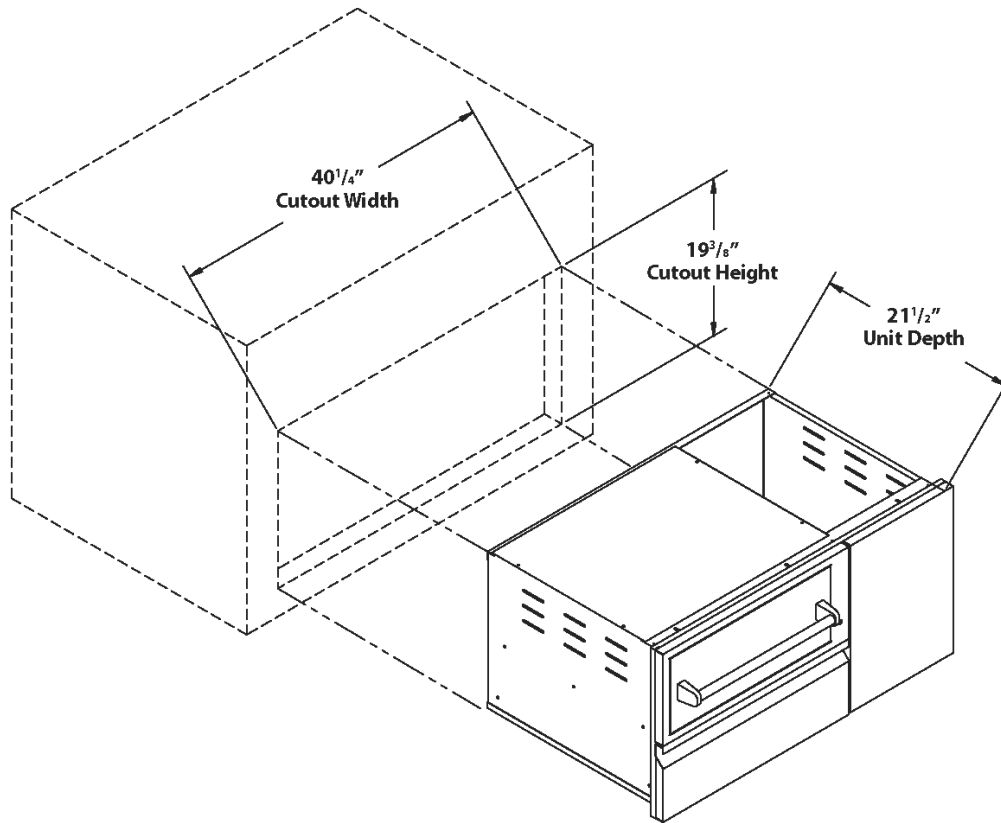
Typical Island Installation

- 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.

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 conditions

Warming Drawer Cabinet Installation

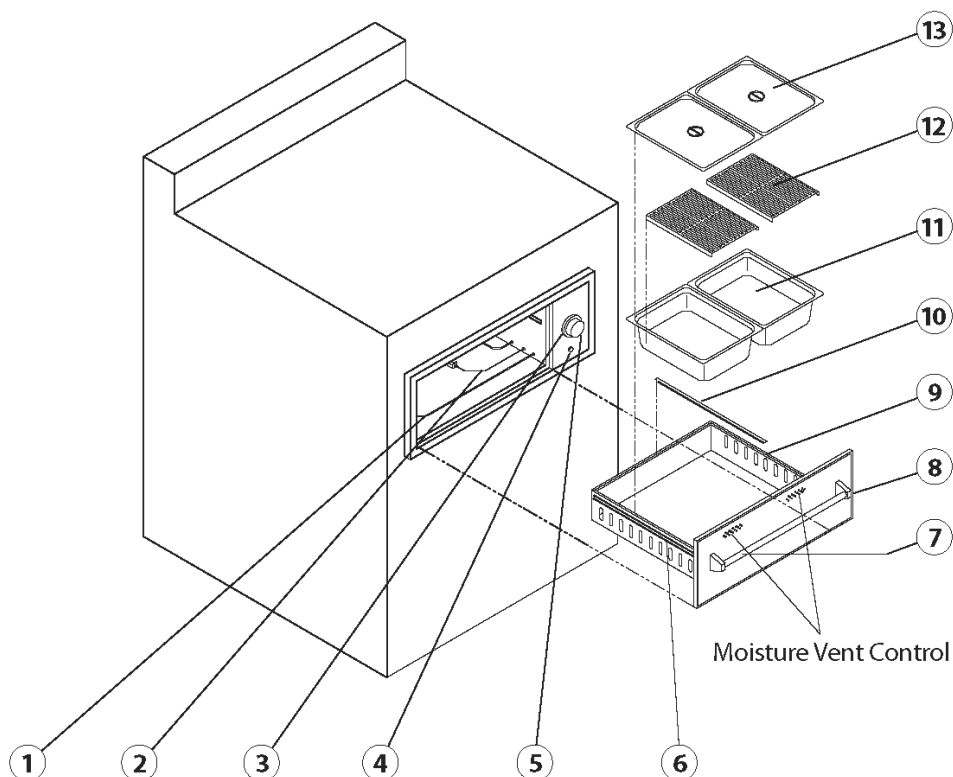


IMPORTANT

- 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.
- Keep the warming drawer away from water sprinklers.
- Make sure that the island is free of cracks that would allow water or other liquids to get into the electrical controls.
- When not in use, cover the island to protect from rain and harsh weather conditions

Warming Drawer Features

Diagram & Parts List

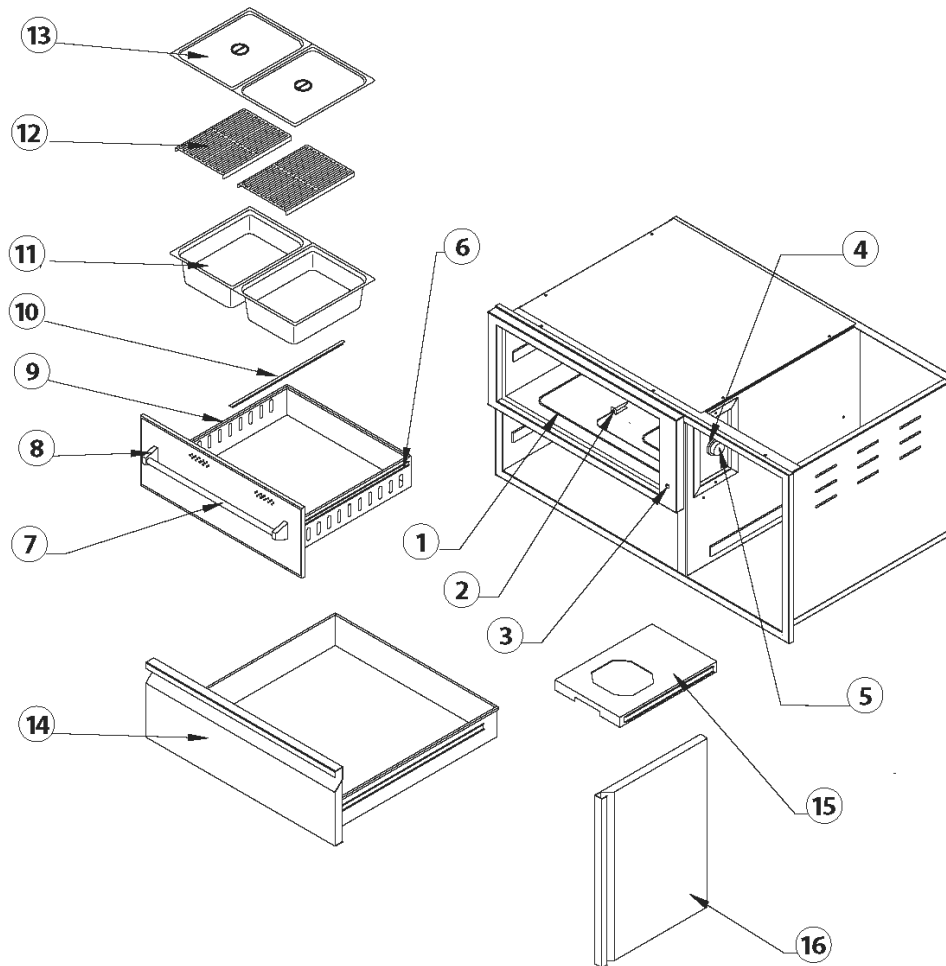


ITEM	DESCRIPTION	Part No.
1	HEATING ELEMENT	32624
2	THERMOSTAT	32625
3	HEAT ON LIGHT	32630
4	CHROME BEZEL	10001
5	CONTROL KNOB	31419
6	ROLLER GUIDES	32217
7	DRAWER HANDLE	32634

ITEM	DESCRIPTION	Part No.
8	HANDLE BRACKET	31736
9	DRAWER	32577
10	STEAM PAN GUIDE	32603
11	STEAM PAN	32640
12	STEAM RACK	31967
13	STEAM PAN LID	32633

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ITEM	DESCRIPTION	Part No.
14	STORAGE DRAWER	80879
15	TANK DRAWER	80164
16	DOOR PANEL	80873

Temperature Controls

The temperature control dial is used to select the temperature of the warming drawer. It is located on the right hand side of the control panel and has dial settings from 1 to 10. The #1 setting is the lowest temperature, which is around 60°F, while the setting "10" is the highest temperature, which is around 220°F.

The majority of foods are held between temperature settings of 5-6.

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 light is located above the temperature control knob. The blue 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.

- a) For **crispy foods**, slide the moisture vent control **inward to open** the vents and allows the moisture to escape.
- b) 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 hold hot cooked foods at serving temperature.
- b) Place previously prepared foods directly into the empty steam pans (no water) and set the moisture vent control.
- c) For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
- d) Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.

2. Moist Heat

- b) The warming drawer also seals moisture within the drawer to keep the food moist.
- c) Put just enough of water, approximately $\frac{1}{2}$ " high, in the steam pans.
- d) Place the steam rack inside the steam pan.
- e) 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.
- f) Slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.
- g) Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.
- h) Periodically, check the water level in the steam pans and add water when necessary.

3. Proofing Yeast Dough

- a) Yeast dough can be proofed in a warming drawer.
- b) Place the dough in a bowl and turn the temperature control at the lowest setting, to facilitate the fermentation process.
- c) Place a towel over the dough to minimize surface drying.
- d) Let the dough remain in the warming drawer until it has doubled in size and a slight depression remains when the surface is touched gently with a finger.

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 warming drawer.
3. Clean all items including the drawer with the mildest cleanser. Scrub dirt with sponge.
4. When cleaning the front panel, always scrub in the direction of the grain. In order to maintain the luster and highlights of polished surface, do not use abrasives when cleaning polished surfaces. Use the mildest cleaner.
5. Do not use steel wool to clean the drawer and accessories.
6. Check out the slide rails and make sure they are clean and free from debris
7. It is highly recommended to clean the warming drawer after every use.

Trouble Shooting Guide

Problem	What To Do
1. Warming drawer will not heat up. 2. Heat -on light does not come "on".	1. Check if the unit is plugged in to an electrical outlet. 2. Check if the temperature control dial is set properly. 3. Check if the circuit breaker is open.
If service is required:	1. Call Lynx Customer Care Department 2. Provide the following information: a. Model number b. Serial number c. Date purchased d. Name of dealer where the unit was purchased from

Please record the following information and refer this information when contacting the company or an authorized service agent. This information is found on the data plate, located on the right rear side panel.

Model Number _____

Serial Number _____

Date of Purchase _____

Place of Purchase _____

Lynx 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. Lynx will replace of 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, Lynx 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 Lynx authorized service person. Service will be provided during normal business hours and must be authorized in advance by Lynx.

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 Lynx 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. Lynx shall not be liable for incidental, consequential, special or contingent damages resulting from 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 or 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 Lynx's warranty, or to create for Lynx any other obligation or liability in connection with the sale of 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: Lynx 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, due 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 or 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.

Lynx Common Area Limited Warranty

The Lynx 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 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. Lynx 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. Lynx will replace or repair parts found to be defective at no cost to the original purchaser. After the 90 day period Lynx will sell parts to the holder of this warranty at Lynx 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 Lynx 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. Lynx shall not be liable for incidental, consequential, special or contingent damages resulting from 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 or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights which vary from state to state.
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5. To correct normal adjustments or settings, due to improper installation, commissioning of local gas supply properties.
6. Shipping and handling costs, export duties, installation, removal, or re-installation costs.
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8. The cost of a service call to diagnose trouble.

How to Obtain Service

Before calling for service, please make sure you have the following information:

- 1) Model number
- 2) Date of purchase
- 3) Proof of purchase by the original owner

For warranty service, contact LYNX Custom Service. Provide your Model Number, date of installation, and a brief description of the problem. Our number is (888) Buy-Lynx (888-289-5969).

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write, fax or email us:

Lynx Grills, Inc.

7300 Flores Street, Downey CA 90242

Customer Care: 888-289-5969

Tel: 562-299-6900

Fax: 562-299-6978

Www.lynxgrill.com

Service@lynxgrills.com

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 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 "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.



PROFESSIONAL GRILLS

The Lynx Story...

Lynx began as the vision of a group of people with over a century of collective experience, who for 35 years were manufacturing top-of-the-line stainless steel products for the commercial food service industry. Lynx has taken that same quality, workmanship, service and innovation and incorporated it into the Lynx Professional Grills line of products. The combination of the best materials, fine craftsmanship and original ideas is why Lynx products are in a class of their own.

These original commercial products are found in restaurants, hotels and theme parks across the USA:

- TGI Fridays • Applebee's • Houston's • Red Lobster
 - Hard Rock Café • Wolfgang Puck's • Cheesecake Factory • Red Robin • Planet Hollywood • Hilton • Hyatt • Four Seasons Marriott Le Meridian • Sheraton
 - Conrad International Bellagio • New York New York • MGM Grand • Treasure Island • Mirage • Paris • Venetian • Excalibur • Manadalay Bay • Riviera
 - Desert Inn • Hard Rock Hotel • Disney World
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*Questions? Talk to your Lynx Authorized Dealer or visit our website at **www.lynxgrills.com***

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