Wolf Warming Drawer Pan Set Installation

Instructions and Use and Care

Warming Drawer Pan Set Model Number: WWD Container (808529) Warming Drawer Pan Set Contains:

| <u>QTY</u> | Part # | DESCRIPTION |
|------------|--------|-------------------------|
| 1 | 808061 | Pan Support Rack |
| 1 | 808530 | Steamer Pan, 1/2 size |
| 1 | 808531 | Steamer Pan, 1/3 size |
| 2 | 808532 | Steamer Pan, 1/4 size |
| 2 | 808533 | Steamer Pan, 1/6 size |
| 1 | 808534 | Steamer Cover, 1/2 size |
| 2 | 808535 | Steamer Cover, 1/4 size |
| 1 | 808536 | Steamer Cover, 1/3 size |
| 2 | 808537 | Steamer Cover, 1/6 size |
| 1 | 808540 | Pan Kit Carton |
| 1 | 808541 | Pan Kit Insert |
| 1 | 809465 | Pan Support Rack |
| 1 | 810485 | Instruction Sheet |

PROCEDURE:

- 1. Remove protective packaging from all pan and cover assemblies.
- 2. Completely open warming drawer fully (See Figure 1).
- 3. Install pan on to the interior rack. Make sure that all four tabs mount to the top of the interior rack.
- 4. Once the rack support has been installed, all pans and covers can be mounted onto the rack support.
- 5. Arrange pans to suit food storage needs (See Figure 2). For another suggested combination, see Figure 3.

A CAUTION

Use caution before touching warming drawer pans and/or covers. Be sure that surfaces have cooled to a safe temperature to avoid steam burns.

ACAUTION

Use dry pot holder when handling, as pan covers become hot when warming drawer is on and holds heat after being tuned off.

Use and Care For Warming Drawer Pan Set:

Before using your warming drawer pan set, washing pans and covers is required. Pans and covers are also dishwasher safe as well. Clean pans thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.

Use pan covers to keep moist foods moist. Covers will also keep excessive moisture from building up on interior and exterior surfaces of warming drawer.

IMPORTANT NOTE: Do not use plastic wrap to cover hot pans in warming drawer, it could melt and damage the interior of drawer.

IMPORTANT NOTE: Never leave food in warming drawer for more than four hours.

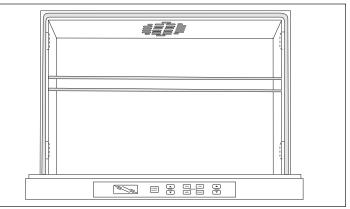


Figure 1: Mounting Rack Assembly with Center Supports

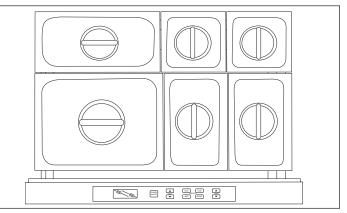


Figure 2: Complete Warming Drawer with Pan Set (First Arrangement Combination of Pans)

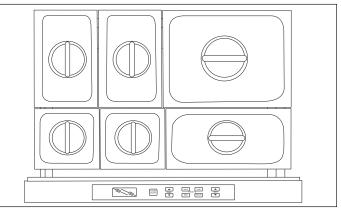


Figure 3: Complete Warming Drawer with Pan Set (Second Arrangement of Pans)

