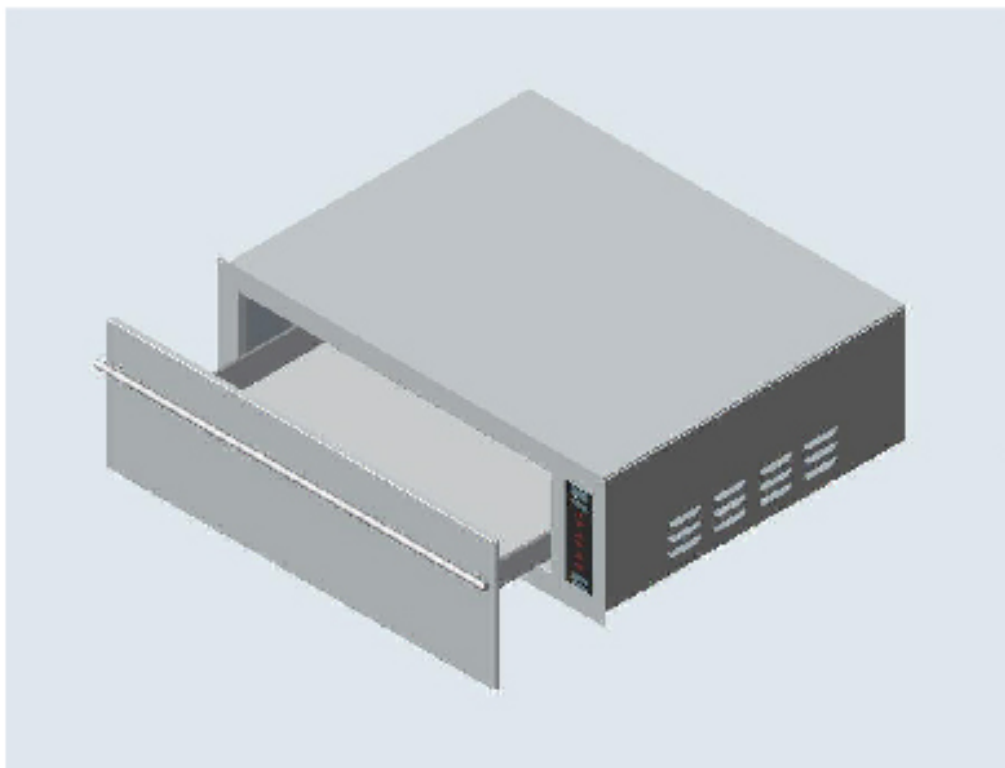


OPERATING AND INSTALLATION INSTRUCTIONS RADIANT CONVECTION WARMING DRAWER



VRWO36SS VRWO36ID
VRWO30SS VRWO30ID
VRWO27SS VRWO27ID

Warming Drawer
Cutout Dimensions
Change Notice 8/16/2005

EXCELL APPLIANCES
13195 SANTA ANA AVENUE
FONTANA, CA 92337

PLEASE READ THESE OPERATING INSTRUCTIONS BEFORE INSTALLATION OR USE TO PREVENT ACCIDENTS OR DAMAGING THE WARMING DRAWER.

If you have service or installation questions, please call us at 866.357.6420 or visit our website at www.excellappliances.com

SAFETY LABELS APPEARING ON THE APPLIANCE

EXCELL APPLIANCES **ETL MARK**
FONTANA, CA 92337

WARMING DRAWER
MODEL NO: VRWO30SS **VRWO27SS**
SERIAL NO: YYWW00001
FOR HOUSEHOLD BUILT-IN USE ONLY
Patents Pending

ELECTRICAL REQUIREMENT: 110 VAC, 60 HZ, 6 AMP.
REPLACEMENT LAMP RATING: 120 VAC, 150 WATT

CAUTION
TO ENSURE CONTINUED PROTECTION AGAINST ELECTRICAL SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY.
TO REDUCE THE RISK OF FIRE, DO NOT PLACE ANY HEATING OR COOKING APPLIANCE BENEATH THIS UNIT.
TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN DRAWER

FOR FUTURE REFERENCE, PLEASE FILL IN THE FOLLOWING INFORMATION:

MODEL NUMBER OF INSTALLED UNIT: _____

SERIAL NUMBER OF INSTALLED UNIT: _____

DATE PURCHASED: _____

DATE INSTALLED: _____

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IMPORTANT SAFETY INSTRUCTIONS

When using the radiant convection warming drawer, please follow these basic precautions:

- Read all instructions before installing or using the warming drawer to prevent injury and appliance damage.
- This appliance is only intended for the household use of holding cooked food or dinnerware at serving temperature. Do not use the appliance for other than its intended use.
- Do not touch hot surfaces. Always use the handle to open or close the drawer.
- When warming liquids, use caution when opening and closing the drawer.
- Close supervision is necessary when this or any appliance is used by or near children.
- The use of accessories not recommended by the appliance manufacturer may cause injuries.
- Allow the appliance to cool before removing the drawer or radiant heater cover.
- Extension cords are available and may be used if care is exercised in their use.
- If a longer extension cord is used:
 - the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and,
 - the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally or touch hot surfaces.
- Outdoor extension cords should be used with outdoor use products. They are surface marked with suffix letters "W" or "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances"
- To protect against electrical shock, the power cord and plug should be kept dry and off the ground.
- Store products indoors when not in use – out of the reach of children.
- Do not clean this product with water spray; do not spray cleaners into the lamp socket area.
- Do not operate any appliance with a damaged power cord or power plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- When unplugging from line power, first turn off the unit by pressing the "ON/OFF" keypad, then remove the plug from the wall outlet.
- This appliance conforms to all uniform safety codes and regulations.
- The manufacturer can not be held responsible for damage or injury caused by improper use of this appliance.
- **SAVE THESE INSTRUCTIONS** in a safe place and pass them on to any future user.

- SAVE THESE INSTRUCTIONS in a safe place and pass them on to any future user.

IMPORTANT SAFETY INSTRUCTIONS

- Before installing the warming drawer make sure that the voltage and frequency listed on the data plate correspond to the household electrical supply to prevent injury and appliance damage. Consult a qualified electrician if in doubt.
- Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.
- Installation, repair and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and may void the warranty. Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.
- This appliance must only be used after it has been installed in cabinetry to ensure all electrical components are shielded.
- Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and can cause appliance damage.
- To prevent burns, do not touch hot surfaces. When opening and closing the drawer, use the handle provided.
- Use dry, heat-resistant oven mitts when removing dishes - as moist or damp pot holders used on hot surfaces may result in steam burns. Do not substitute towels or other bulky items for pot holders.
- Do not touch the glass protecting the side-mounted radiant heating elements, or the fan assembly or other interior surfaces of the warming drawer as they may be hot.
- During and after use, do not let clothing or other flammable materials come in contact with the glass shield or interior surfaces of the drawer until they have had sufficient time to cool.
- Keep children away from the appliance and its controls. The appliance can get very hot during use.
- Flammable liquids and materials should never be stored in or above the warming drawer.
- Do not store anything in the warming drawer. Make sure food is not forgotten in the warming drawer; forgotten items could melt or catch fire when the appliance is turned on.
- Food, bread and herbs warmed for a long period in the appliance will dry out present a potential fire hazard.
- Do not use plastic containers or plastic wrap in the warming drawer. Items may melt and cause damage to the warming drawer or injury to the user.

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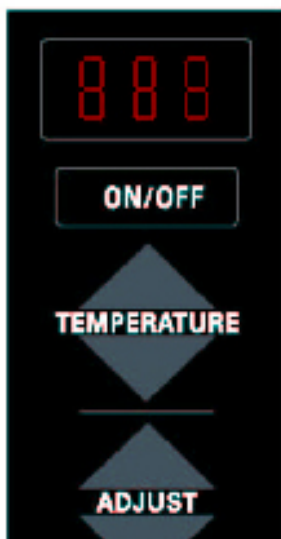
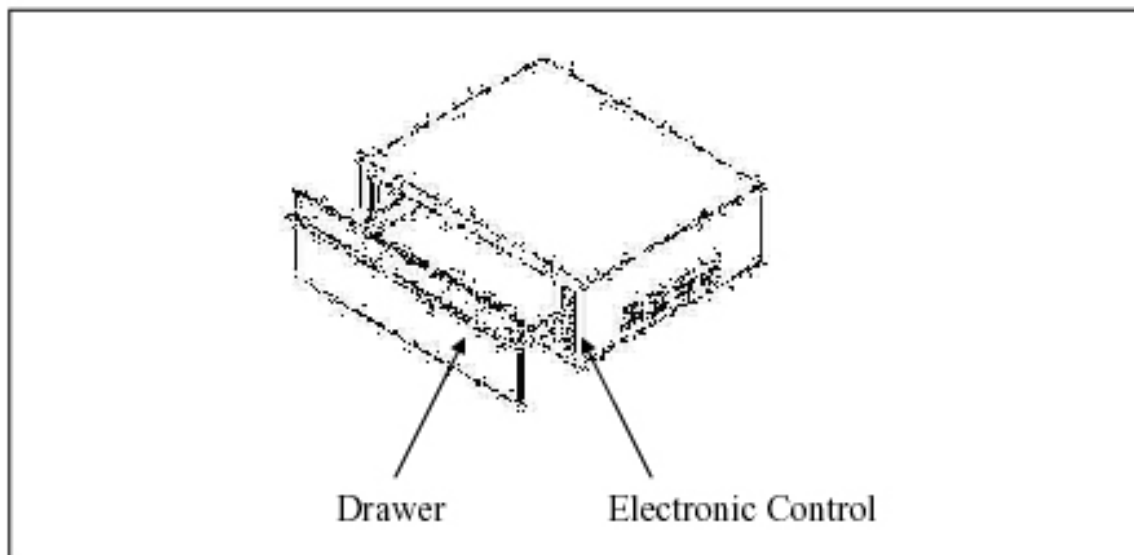
- Do not place food in unopened containers in the warming drawer. Pressure may build up and cause them to explode.
- Close the drawer after removing food. An opened drawer can be a trip or burn hazard.
- Exercise caution when warming food with high sugar content. If heated for too long, the sugar may caramelize or ignite.

IMPORTANT SAFETY INSTRUCTIONS

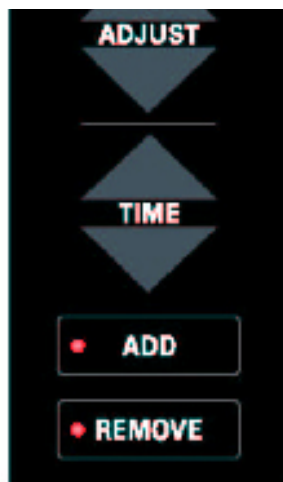
- To prevent injuries, do not use accessories not recommended by the manufacturer.
- Never warm undiluted alcohol in the warming drawer as this can easily ignite.
- Before cleaning the appliance, “trip” the circuit breaker and allow the appliance to cool.
- Do not use a steam cleaner to clean the drawer. Steam could penetrate electrical components and cause a short circuit.
- Food safety is an important consideration when using a warming drawer. At a temperature setting below 140°F some bacterial growth may occur with some food when keeping it warm for more than 2 or 3 hours. Before serving, always check to be sure the food is at a safe temperature. This is particularly important when preparing food for babies and children.
- Only use heat resistant dishes.
- Allow hot air or steam to escape before placing or removing food.
- Always open the drawer carefully.
- Do not lean or sit on the drawer because this will damage the drawer which can only hold a maximum weight of 35 lbs.
- Use a food thermometer to check the temperature of food.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above or in the warming drawer. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating appliances. Loose-fitting or hanging garments should never be worn while using the warming drawer.
- Do not leave the warming drawer unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Smother the fire with a dry chemical or foam fire extinguisher.
- Never add water to food in a hot drawer. The steam created could cause serious burns or scalds.
- Do not use the warming drawer to heat the room. Due to the high temperatures radiated, objects left

- Do not use the warming drawer to heat the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.
- When using kitchen appliances near the warming drawer, make certain that the power cords do not come in contact with or get caught in the drawer.

THE RADIANT CONVECTION WARMING DRAWER KEYBOARD



- ◀ Temperature and Time Display
- ◀ ON/OFF Key
- ◀ Move Up Preset Temperature List
- ◀ Move Down Preset Temperature List
- ◀ Increase Temperature or Time
- ◀ Decrease Temperature or Time



- ◀ Decrease Temperature or Time
- ◀ Move Up Preset Time List
- ◀ Move Down Preset Time List
- ◀ Add To List Stored In Memory
- ◀ Remove From List Stored In Memory

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GUIDE TO THE WARMING DRAWER

The radiant convection warming drawer is operated by electronic controls that are only visible when the warming drawer is open. Once the warming drawer is turned on, you will feel radiant heat immediately. Two convection fans inside the unit will activate to evenly distribute warm air throughout the drawer.

When the selected temperature is reached, the power level of the radiant heaters is automatically decreased to maintain the drawer at the selected temperature for the time period selected. The convection fans will continue to operate. If the temperature drops below the selected temperature, such as when you open the drawer to remove or add items, the electronic control automatically increases the power of the radiant heaters to recover.

On first press of the ON/OFF key, the unit powers up to a preset temperature setting of 140°F for an initial preset time duration of 30 minutes.

If a different temperature is desired, you may press the Temperature Up Arrow key or Temperature Down Arrow key and scroll through a preset list. When the desired temperature is shown in the display, the unit will heat to the displayed temperature.

If a special temperature entry is required, use the ADJUST Up or Down keys to scroll to the desired entry. When the entry is satisfactory, the unit will heat to the displayed temperature.

To add the special entry to the preset list, press the ADD key. To remove any preset value from the preset list, press the REMOVE key. The ADD and REMOVE key indicator lights let you know if you can add or remove the new settings from the preset time or temperature list. When the ADD light is ON, you can add a displayed value to the list, when the REMOVE light is ON, you can remove the displayed value from the list.

On-Time of the unit can be recalled from the preset list, adjusted longer or shorter, or added and removed from the preset list in a similar fashion.

To lock out the unit for child safety, or prohibit operation for any reason, press and hold the Power ON/OFF key for 10 seconds. To unlock the keyboard, press and hold the POWER ON/OFF key for 10 seconds.

SPECIAL TIME ACTIVATION

SPECIAL TIME ACTIVATION

Beyond the preset times indicated in the Time Up or Down preset list, special time durations for observing the Sabbath as well as operating the unit in a "Continuous" mode are available. To set the unit for Sabbath operation:

Before the Sabbath -

- Use the Temperature Up or Temperature Down keys to set desired temperature.
- Press the Time Up or Adjust Up key until the letters Sabb are displayed (short for Sabbath). The unit remains in this "programming mode" for a 30 second time period after the last key press. During this time period, the customer can re-check the temperature setting if necessary.
- After the 30 seconds time period, the ADD and REMOVE LEDs will go out, though, Temperature Up, Temperature Down, ON/OFF and Time Down Keys remain active. This means that the Temperature Up and Temperature Down keys can be used to step through all temperature presets. There is no indication anything is happening other than the heating lamps will brighten for Temp Up adjustments above the current temperature.

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GUIDE TO THE WARMING DRAWER

- Pressing ON/OFF shuts off the unit. The next press of the ON/OFF key turns on the unit with the "last temperature used" and "Sabb" time as settings. Pressing the Temperature Down key returns the unit to running using the "last temperature used" and "con" (continuous time) settings.

During the Sabbath -

- Open the drawer one time only, remove the food, and press the ON/OFF Key.

Please note: the "Continuous" setting requires close supervision to prevent fires. Forgotten food will dry out and could potentially ignite.

To re-establish factory presets, turn the unit off and then press the key combination REMOVE and POWER ON/OFF. The following will then become available in the TEMPERATURE and TIME lists.

ELECTRONIC CONTROL FACTORY PRESETS

Preset Temperatures:

- 80°F
- 100°F
- 120°F
- 140°F
- 160°F

Preset Times:

- 30 minutes
- 45 minutes
- 1:00 hour
- 2:00 hours
- 4:00 hours

- | | |
|---------|------------------------|
| ■ 140°F | ■ 2:00 hours |
| ■ 160°F | ■ 4:00 hours |
| ■ 180°F | ■ Sabbath (84 hours) |
| | ■ Continuous (forever) |

HOW TO LOAD THE WARMING DRAWER

The drawer load capacity will depend on the type and size of your food and dishes. The maximum weight that the drawer will hold is 35 lbs, so, do not put or rest heavy items on the drawer.

operating tips

- For larger quantities of food, it may be necessary to use a higher temperature.
- Heating food in heat resistant glass and ceramic containers may require higher temperatures or longer times than heating food in metal dishes because glass does not conduct heat as well as metal does.
- Allow extra time for the temperature to recover after adding or checking on food or dishes.
- Do not block the vents on the bottom and top at the right inside of the drawer. This will prevent food and dishes from warming evenly.

Please note: Be careful not to place food too close to the side located radiant heating elements. Increased temperature at that side and proximity to the radiant heaters may cause a fire!

warming food

- Open the drawer and place food on the floor of the drawer.
- Press the ON/OFF keypad - temperature of 140°F will be displayed (with 30 minutes operating time).
- If necessary, press the Temperature Up or Down keys to select other desired temperature settings. Press the Adjust Up or Down key to fine tune your setting if required. Add the new setting to the preset list by pressing the ADD key, remove the setting from the preset list by pressing the REMOVE key.

key.

- Press the Time Up or Down keys to change the desired time setting. Once again, press the Adjust Up or Down key to fine tune your setting if required. Add the new setting to the preset list by pressing the ADD key, remove the setting from the preset list by pressing the REMOVE key.
- Close the drawer.

The warming drawer can be turned off at any time by pressing the ON/OFF key.

Take care when opening and closing the loaded drawer to prevent spills

Keep the drawer closed while in use to prevent food from drying out. Remember, food may continue to cook while being warmed in the drawer.

When warming is complete keep the drawer open for a few minutes to allow the humidity to evaporate.

HOW TO LOAD THE WARMING DRAWER

warming dishes

The warming drawer can also be used to warm glass, pyrex or ceramic heat resistant dishes.

- Open the drawer.
- Place the dishes in the drawer, arranging them in the drawer for best results.
- Set the temperature to 140°F.
- Set the time to 15 minutes.
- Close the drawer.
- After 15 minutes the drawer will shut off.

CAUTION! THE DISHES MAY BE VERY HOT!

Carefully remove dishes using oven mitts.

Food and dishes can also be warmed simultaneously.

Keep in mind that the temperature setting to keep food warm may be higher than the temperature required to warm dishes.

cleaning

cleanup

CAUTION: Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker. Do not clean or remove the warming drawer until it has cooled.

cleaning the appliance front and electronic control panel

All external surfaces and controls can be cleaned with warm water and liquid dish soap applied with a sponge.

Wipe the surfaces dry using a soft cloth.

cleaning the glass shield

The surface of the glass shield can be cleaned with a glass cleaner.

cleaning stainless steel surfaces

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

Avoid the following on all surfaces:

- abrasive cleaning agents, such as powder or cream cleansers,
- abrasive sponges, pot scourers or sponges that were used with abrasive cleaning agents,
- oven sprays.

WARMING DRAWER CARE

removing the drawer

- The drawer can be removed for easier cleaning.
- Pull the drawer completely out and release the center lock, located underneath the drawer, and push the slide into the drawer cavity as far as it will go.
- Reaching around to the left and right side, release both side slide locks and pull the drawer straight out.

BE CAREFUL WHEN REMOVING THE HEAVY DRAWER.

- Clean all surfaces of the drawer with a solution of warm water and liquid dish soap.
- Wipe drawer surfaces dry with a soft cloth.

installing the drawer

- Push all slides into the drawer cavity.
- Slip all inner ball races forward, keeping the slides in the cavity.

- Slip all inner ball races forward, keeping the slides in the cavity.
- Align the drawer with the inner ball races and carefully push the drawer into the cavity. You should feel the drawer traveling on the slide system.
- Push the drawer all the way into the cavity, then carefully pull the drawer forward to be sure the slides are engaged.

warming drawer repair

Repairs should only be carried out by a qualified and trained person in accordance with local and national safety regulations. Unauthorized repairs could cause an injury or machine damage. Some minor problems can be fixed without a service call.

WARMING DRAWER CARE

Problems?	What To Do!
If the drawer does not heat... there is no power to the warming drawer, or the circuit breaker has tripped.	 Plug the appliance into the outlet, or reset the circuit breaker.
If the food is not warm enough... adjust the temperature setting.	 Check that the fan vents have not been blocked by large plates or dishes.
If dishes are not warm enough... the wrong temperature was selected, or the dishes need more time to warm.	 Check the temperature setting, or increase the heating timer setting.

If food or dishes are too hot...	Check the temperature setting and make sure food is not too close to the heating element.
If the appliance is noisy...	This is not a problem, the circulation fans which distribute heated air make a sound when they operate.

Any other questions?

In the event of a fault which you cannot easily fix yourself, please contact your Appliance Dealer.

When contacting Technical Service please quote the Serial Number and Model Number of the radiant convection warming drawer. This information is visible on the silver data plate located beneath the drawer.

INSTALLATION INSTRUCTIONS

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PACKING MATERIALS

The cardboard box and packing materials that protect the appliance during shipping have been designed to be biodegradable and recyclable. Please be sure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children.

OLD APPLIANCES

This appliance contains materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials. Please be sure that the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet and cut off its power cord. Remove any drawers to prevent trapping hazards.

INSTALLATION INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

CAUTION: Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker. Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. Consult an electrician if in doubt. Only operate the warming drawer after it has been installed.

Installer: Please leave these instructions with the consumer.

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ELECTRICAL CONNECTION

This appliance is equipped with a 5 ft long power cord with a three-prong grounding plug ready for connection to a standard 120 VAC, 60 Hz, 15 AMP power source.

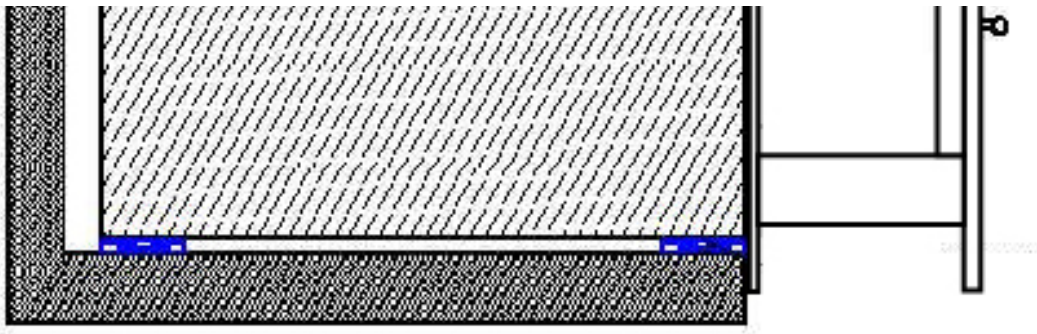
INSTALLATION TIPS

- The warming drawer should be located in the counter at a convenient height for easy access.
- The drawer should be installed clear of drafts caused by open doors and windows.
- Proper clearance must be allowed for the warming drawer to open without interference.
- The warming drawer must be secured to cabinetry to prevent the drawer from tipping when loading or unloading.
- The warming drawer should be level to prevent the drawer sliding open or closed on its own. The drawer cannot be leveled after it has been installed. If necessary install a shelf inside the cabinetry to support the drawer.

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INSTALLATION INSTRUCTIONS





appliance dimensions

VRWO36 - 35 7/8" wide by 9 7/8" flange; 34 3/8" by 8 7/8" high by 23 7/8" deep chassis

VRWO30 - 29 7/8" wide by 9 7/8" flange; 28 3/8" by 8 7/8" high by 23 7/8" deep chassis

VRWO27 - 26 7/8" wide by 9 7/8" flange; 25 3/8" by 8 7/8" high by 23 7/8" deep chassis

cut-out dimensions

VRWO36 - 34 5/8" wide by 9" high

VRWO30 - 28 5/8" wide by 9" high

VRWO27 - 25 5/8" wide by 9" high

important: please verify by measuring actual appliance from box.

...measure twice, cut once...

INSTALLATION INSTRUCTIONS

INSTALLING THE WARMING DRAWER INTO A CABINET OR ISLAND

- Remove the drawer from the appliance before installing the appliance in the cabinetry.

- Pull the drawer completely out and release the center lock, located underneath the drawer, and push the slide into the drawer cavity as far as it will go.

- Pull the drawer completely out and release the center lock, located underneath the drawer, and push the slide into the drawer cavity as far as it will go.
- Reaching around to the left and right side, release the side slide locks.
- Carefully pull the drawer straight out.
- Set the drawer down on a flat, stable surface.
- Install spacer blocks and anti-tip blocks as shown in the installation figure above.
- Leave $\frac{1}{2}$ " nominal spacing around the entire surface area of the unit if possible for coolest cabinet operation.
- Plug the power cord of the unit into a power receptacle with electrical rating as specified on the appliance label.
- Push the warming drawer cabinet into the cabinetry or island.
- For integrated models, drive two screws downward through the cabinet to secure the appliance.
- For units with a front face flange, drive 5 screws around the perimeter, securing the flange to the cabinet.
- To reinstall the drawer, set the drawer so the slide members align with the cavity slides.
- Carefully push the drawer all the way into the cavity.
- Pull the drawer out carefully to test successful realignment and reinstallation of the drawer.

INSTALLATION INSTRUCTIONS

INTEGRATED DOOR INSTALLATION INSTRUCTIONS

- Custom made front panels can be installed with models VRWO36, VRWO30 and VRWO27.

- Custom made front panels can be installed with models VRWO36, VRWO30 and VRWO27.
- The custom panel must be at least 3/8" (10 mm) thick and made of heat resistant material rated for 140°F (60°C) service.

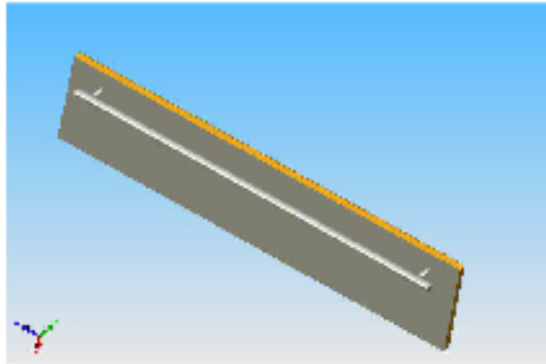


Figure 1

- As shown in Figure 1, a handle may be attached to the custom front panel if desired. Remember to countersink the handle screws, so the back surface is flush for attachment to the metal drawer front.

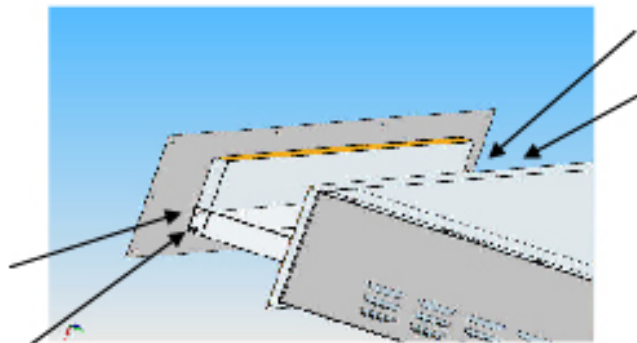


Figure 2

- Loosen the two screws on the inner left and right side of the drawer, as shown in Figure 2, and remove the panel from the appliance drawer.

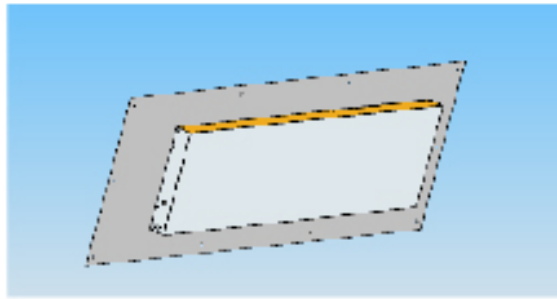


Figure 3

- The panel, now shown in Figure 3, can be used as the drilling template for attachment to the custom panel.
- To simplify attachment, you may apply double-sided adhesive tape to the appliance drawer front plate and position the plate over the custom panel using the tape to hold it in place.
- Screw the custom panel tightly onto the removed panel with eight screws.
- Using the two screws on the inner left and right side of the drawer, reattach the panel and custom front panel assembly to the appliance drawer as shown in Figure 4.

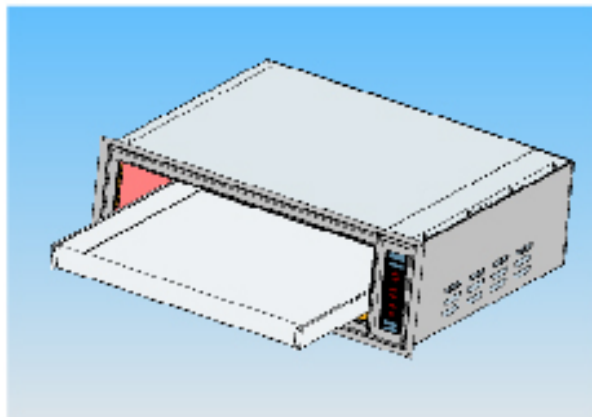


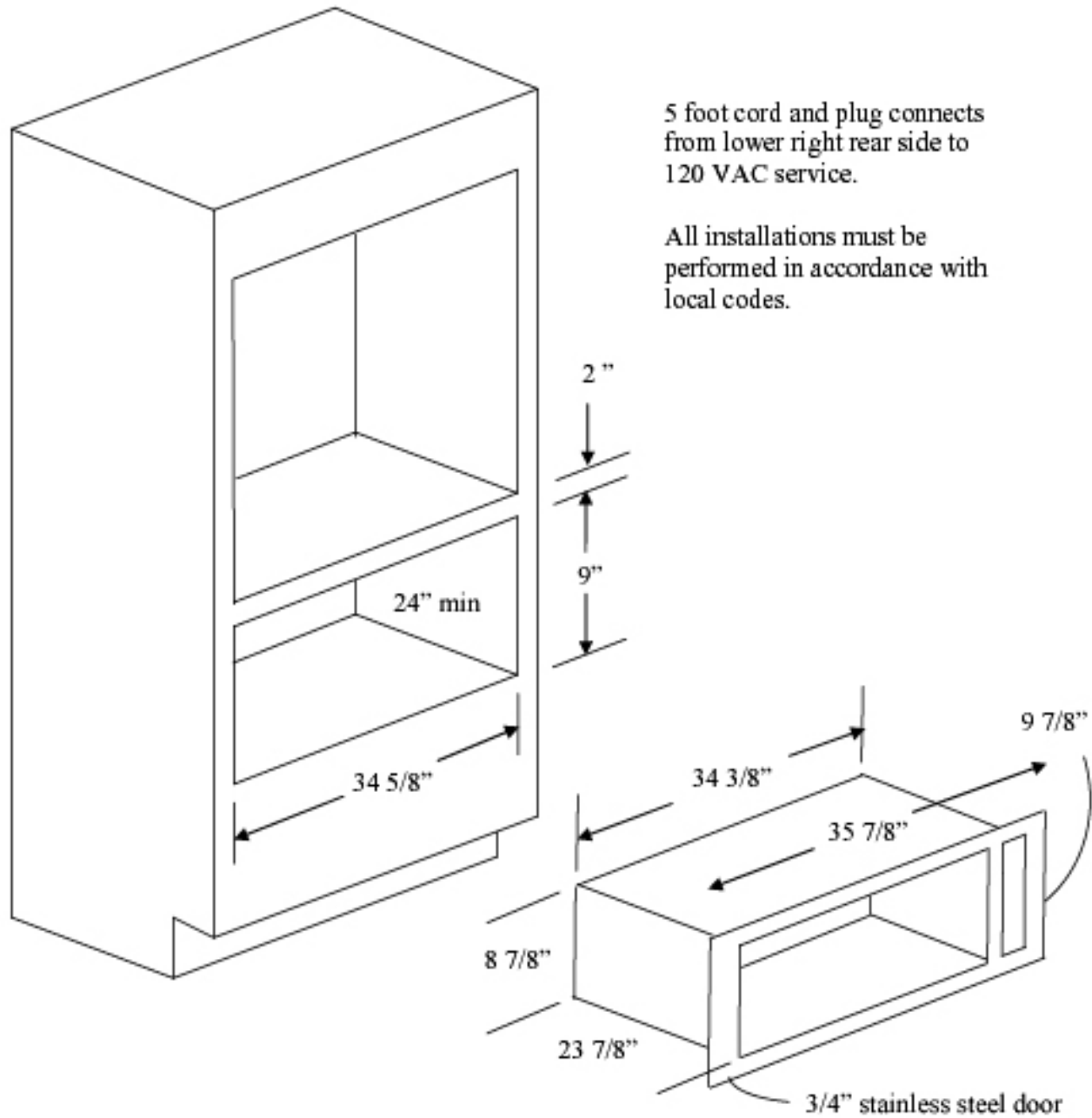
Figure 4

- Leave $\frac{1}{8}$ " nominal spacing around the entire surface area of the unit if possible for coolest cabinet operation.
- Pull the drawer out carefully to test successful realignment and operation of the drawer.

PRODUCT AND CUT-OUT DIMENSIONS

36" radiant convection warming drawers

VRWO36SS



5 foot cord and plug connects from lower right rear side to 120 VAC service.

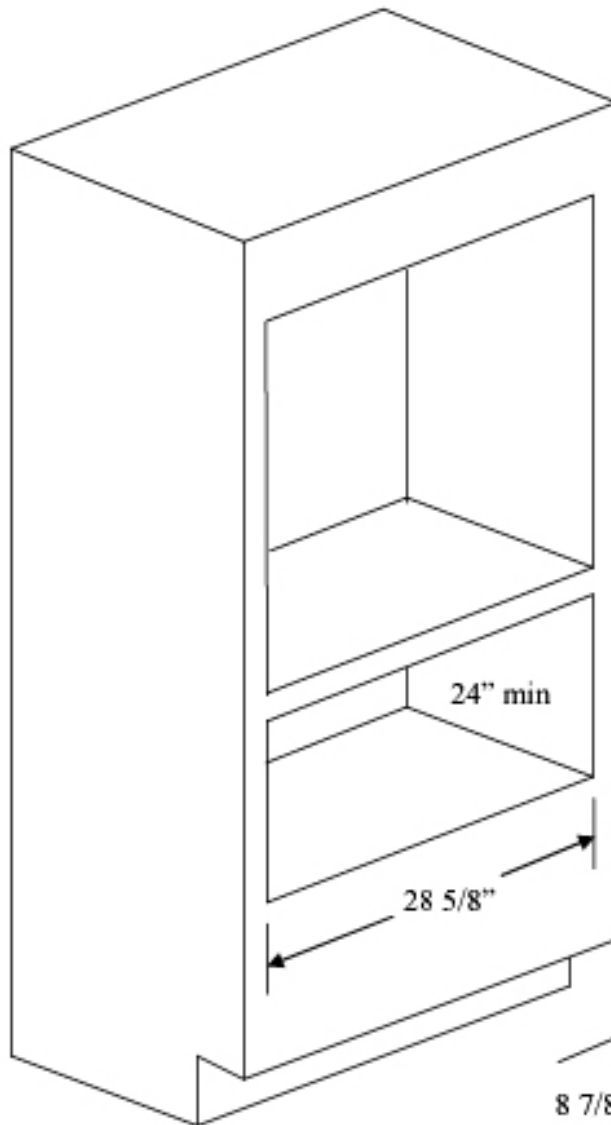
All installations must be performed in accordance with local codes.

**EXCELL APPLIANCES
13159 SANTA ANA AVENUE
FONTANA, CA 92337**

WARRANTY REGISTRATION

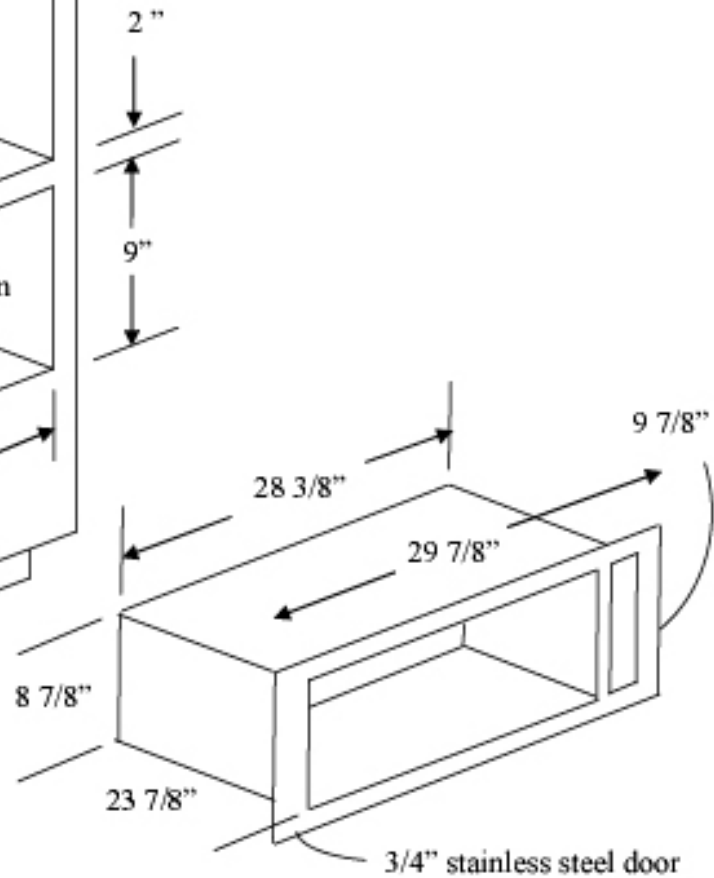
30" radiant convection warming drawers

VRWO30SS



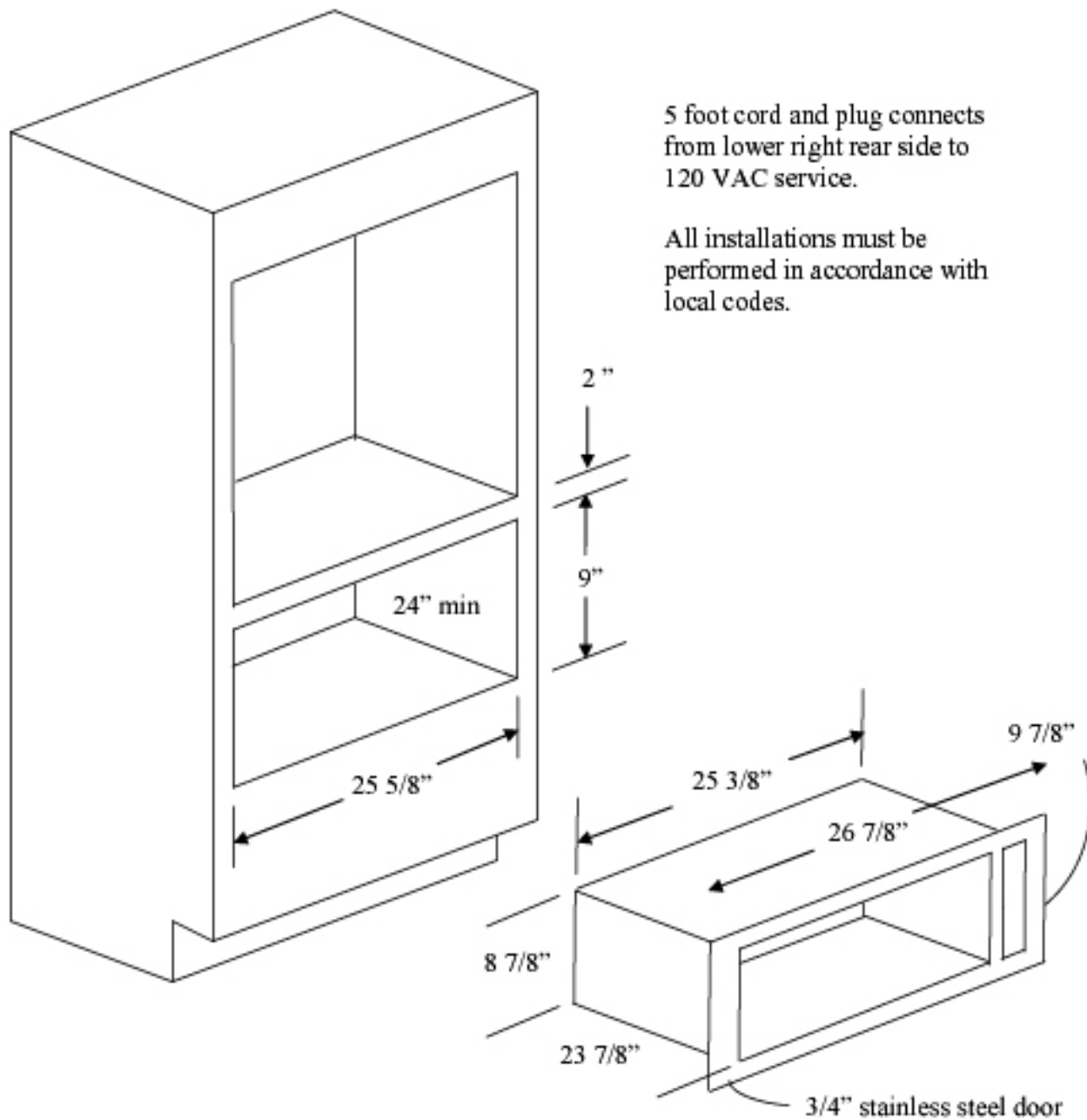
5 foot cord and plug connects from lower right rear side to 120 VAC service.

All installations must be performed in accordance with local codes.



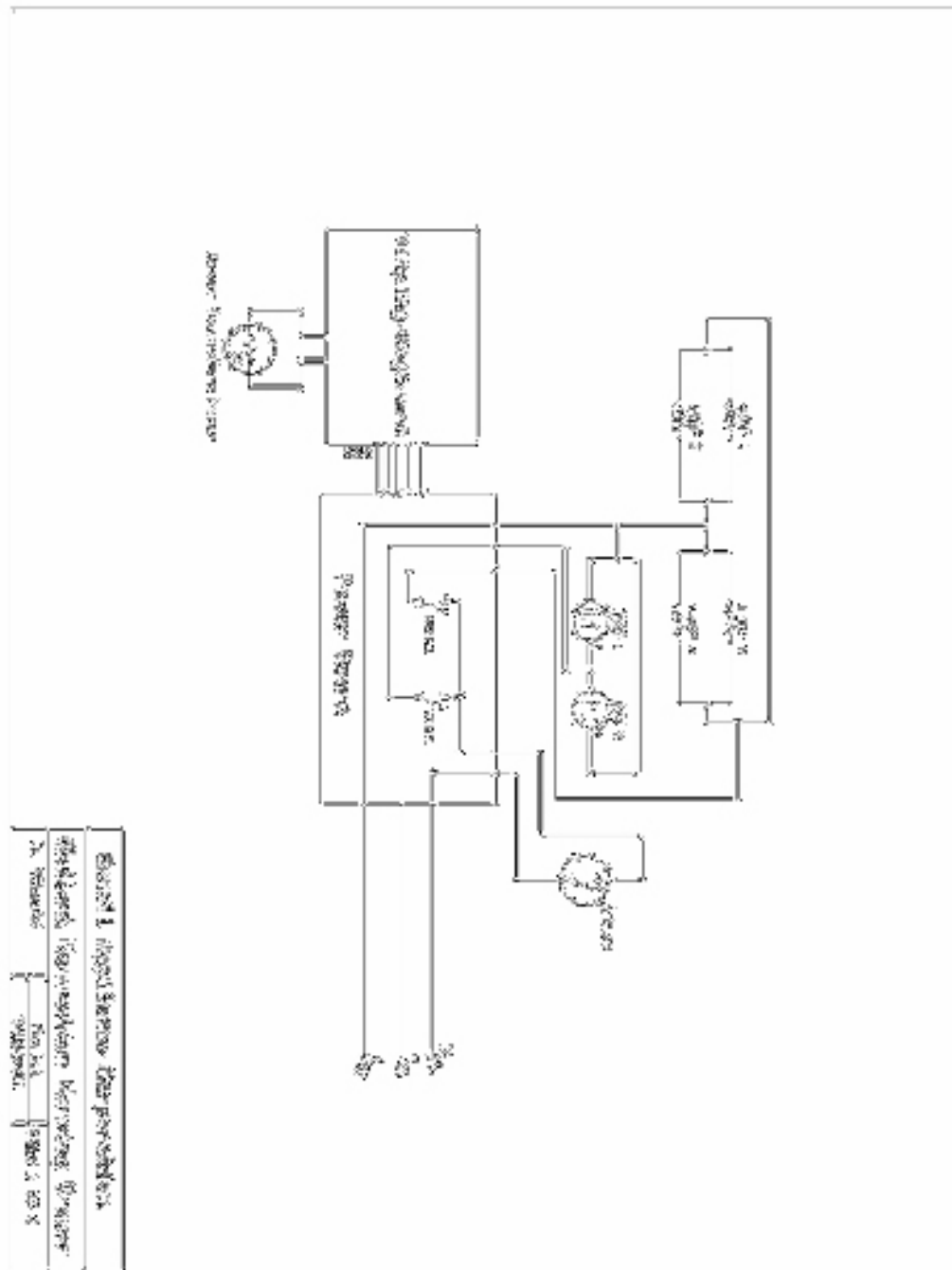
**EXCELL APPLIANCES
13159 SANTA ANA AVENUE
FONTANA, CA 92337**

WARRANTY REGISTRATION

27" radiant convection warming drawers**VRWO27SS**

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WARRANTY REGISTRATION



WARRANTY REGISTRATION

EXCELL APPLIANCE CORPORATION

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I 3 FONTANA, CA 92337

F

C Customer Service (866)357-6420 Ext. #4 E-Mail: COOKING@EXCELLAPPLIANCES.COM

V Visit Us and Register On-Line at: www.excellappliances.com

DATE OF PURCHASE: _____ DATE OF INSTALLATION: _____

SERIAL NUMBER: _____ MODEL: _____

CUSTOMER INFORMATION

NAME: _____

STREET ADDRESS: _____

CITY, STATE AND ZIP CODE: _____

TELEPHONE NUMBER: _____

PLEASE RATE THE CONDITION OF YOUR GRILL AT TIME OF DELIVERY: EXCELLENT _____

VERY GOOD _____

GOOD _____

POOR _____

ANY ADDITIONAL COMMENTS OR PRODUCT SUGGESTIONS? _____

THANK YOU FOR PURCHASING YOUR RADIANT WARMING DRAWER FROM US!

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