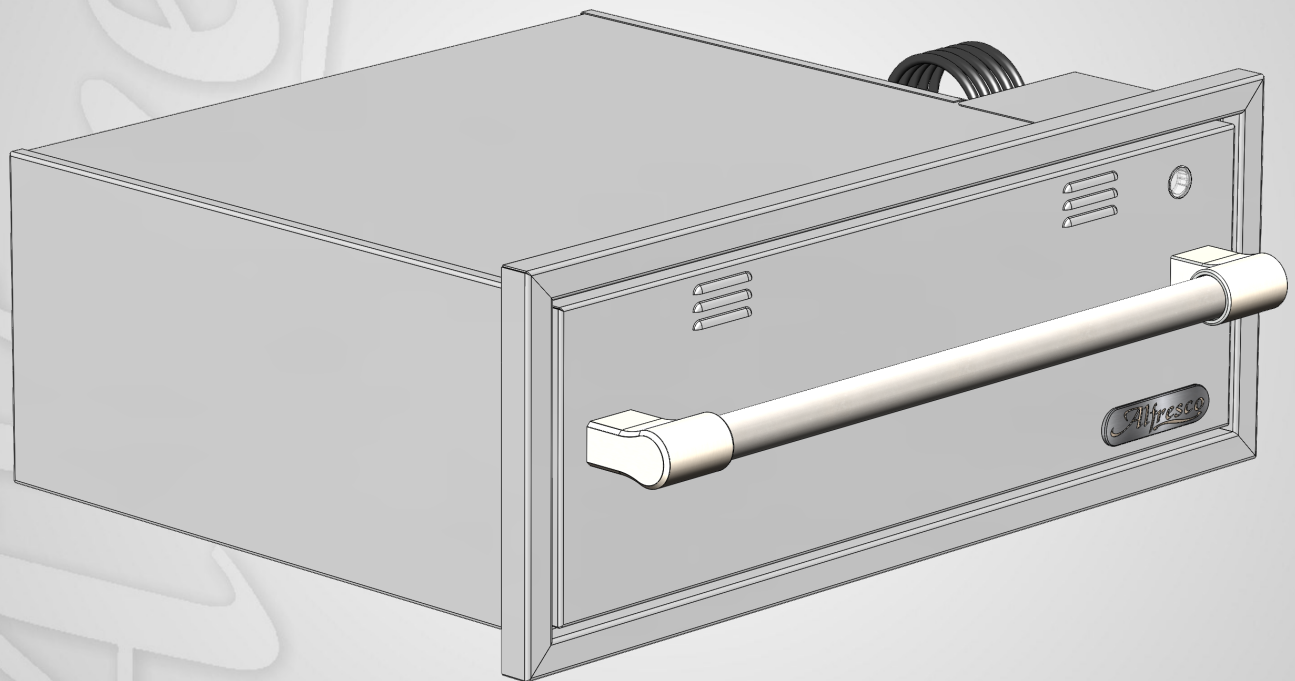


TM

AlfrescoTM

Open Air Culinary Systems



Care and Use Manual
AXEWD-30



ALFRESCO™ Warming Drawers
A division of Superior Equipment Solutions, Inc.

1085 Bixby Drive
City of Industry, CA. 91745
Ph.: (888) 383-8800
Fax: (323) 726-4700
Web: www.alfrescogrills.com

GENERAL SAFETY PRECAUTIONS:

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

PROPOSITION 65 DE LA CALIFORNIE - AVERTISSEMENT

La combustion de combustible de cuisson au gaz génère des sous-produits toxiques, qui figurent sur la liste des substances connues par l'État de Californie pour causer le cancer ou des troubles de la reproduction. La loi californienne oblige les entreprises à avertir les clients d'une exposition potentielle à de telles substances. Pour minimiser l'exposition à ces substances, utilisez toujours cet appareil conformément au manuel d'utilisation et d'entretien, en vous assurant d'assurer une bonne ventilation lors de la cuisson au gaz. Cet

Notes to Installer and Owner:

- Installers please fully read the instructions before installing and give this manual to the owner.
- Owners please keep this manual in safe keeping for future reference.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

READ THIS CARE AND USE MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR WARMING DRAWER TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your Alfresco™ Warming Drawer will provide safe, reliable service for many years. However, extreme care must be used since the Warming Drawer produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including but not limited to the following:

- 1) Carefully read through all instructions in this manual.
- 2) Do not touch any hot surfaces as they may lead to burns. Instead please use handles or knobs. Use only dry pot holders as moist, wet, or damp ones may cause a steam burn to occur.
- 3) Allow unit to cool before the handling of any parts.
- 4) To avoid electrical shock, do not submerge cord, plugs, or base in any liquids.
- 5) Supervise your children when unit is used by or near them.
- 6) Unplug unit from outlet when not in use and before any cleaning.
- 7) Do not try to operate any damaged appliances with damaged cords or plugs or after it malfunctions. Please return appliance to the nearest authorized facility for examination, repair, or adjustment.
- 8) The use of any accessory attachment not approved by its manufacturer may cause injury.
- 9) This unit is intended for outdoor use.
- 10) Do not let the unit power cord hang over any edge or come in contact with hot surfaces.
- 11) Do not place on or near a hot gas burner, electric burner, or heated oven.
- 12) Take extreme caution handling any object or appliance with hot oil or other hot liquids.
- 13) Always attach plug into the appliance first, and only after that you can plug it into the wall and use the appliance.
- 14) To disconnect the appliance, first turn all controls to off and remove the plug from the wall outlet.
- 15) Do not use appliance for any other intended usage.
- 16) Be positive the warming drawer is installed and grounded properly by a qualified technician. This unit is rated at 115V, 60Hz, 450W, and 3.9 Amp.
- 17) Always keep warming drawer clear from any sprinklers.
- 18) Do not store anything not recommended by appliance manufacturer in this drawer at any time.
- 19) Do not use two prong to three prong power cord adapter at any moment for this appliance.
- 20) Flammable materials should not be stored in the drawer at any time.
- 21) Keep warming drawer vent ducts free from any obstruction.
- 22) Do not use plastic wrap to cover foods or plastic food containers in the drawer for heating because they can melt inside the warming drawer.
- 23) Be careful when opening the drawer as hot air and steam can escape and may cause injury.
- 24) Do not touch any heating components or interior surface while appliance is in operation.
- 25) Do not place unopened containers in the drawer as this may cause pressure inside the container to increase and possible explode, which may cause injury or harm to individual or Appliance.
- 26) Do not repair or replace any part of this drawer. All servicing should be done by an authorized service agency.
- 27) Keep these instructions in a safe location and do not throw them away.



WARNING

ELECTRICAL PARTS AND COMPONENTS
DISCONNECT ALL POWER SUPPLIES AND
BATTERIES BEFORE SERVICING.



WARNING

PIÈCES ÉLECTRIQUES ET COMPOSANTS.
DÉBRANCHER TOUS LES BLOCS D'ALIMENTATION ET LES PILES

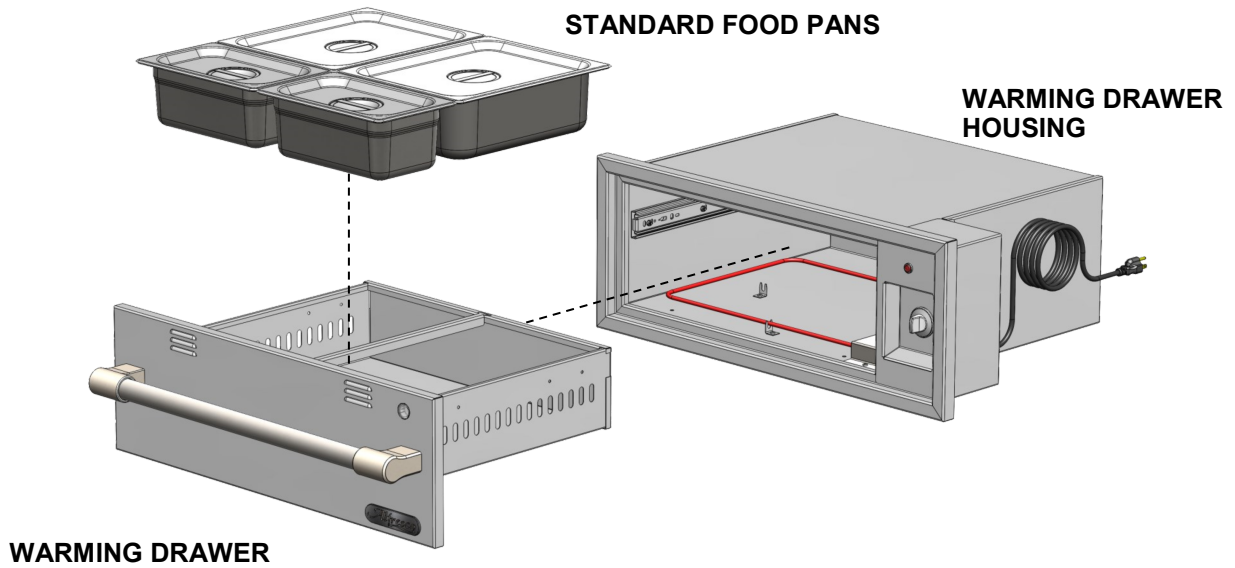
**PASTE SERIAL NUMBER
LABEL IN THIS LOCATION**

WARMING DRAWER SERIAL NUMBER LABEL

!WARNING! PRIOR TO INSTALLATION PROCESS

Keep any electrical supply cord and the fuel supply hose away from any heated features. This Warming Drawer is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong (grounding) from this plug. Do not use two prong to three prong adapter for this appliance.

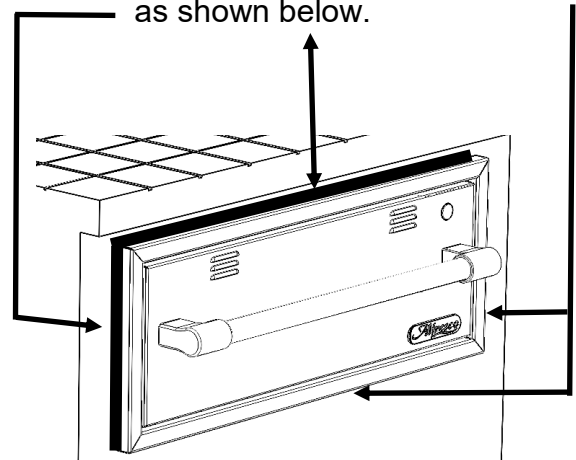
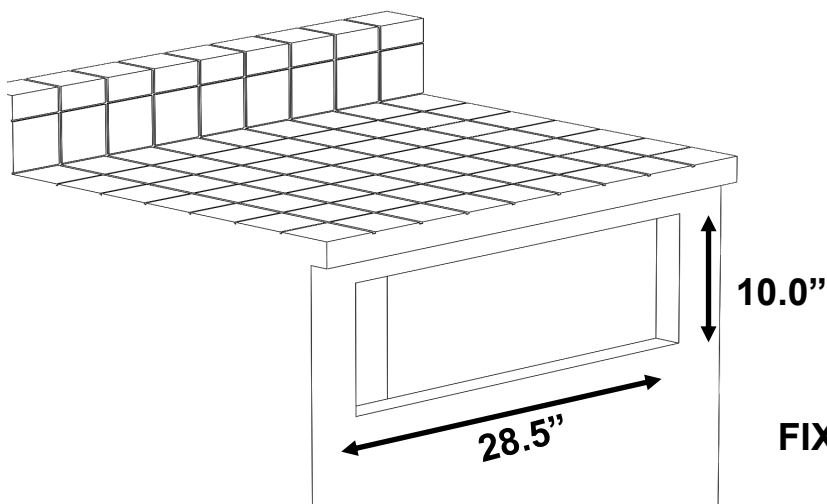
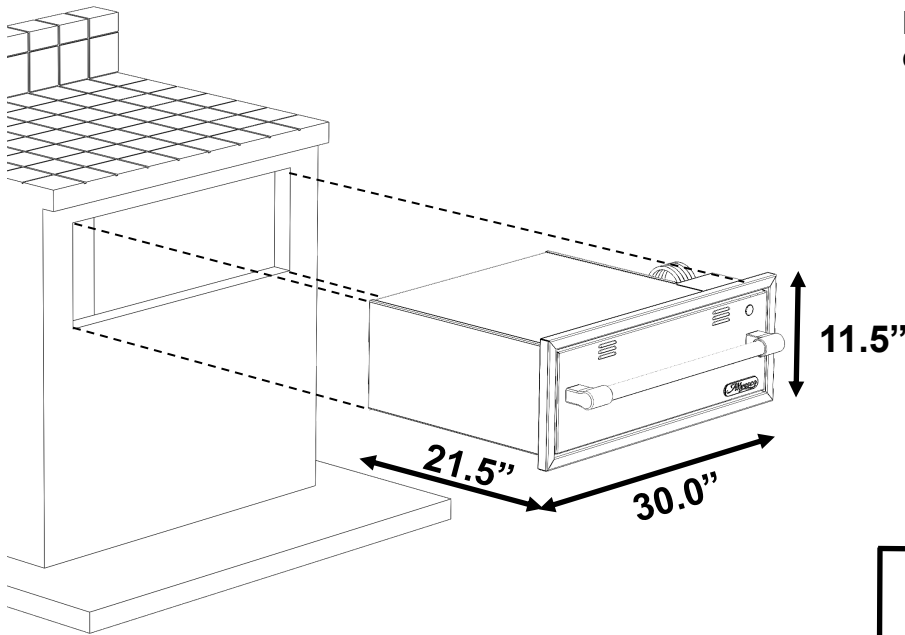
INCLUDED COMPONENTS



WARMING DRAWER INSTALLATION

To locate your Alfresco™ Warming Drawer into your enclosure, complete the following steps:

1. Remove all packaging materials
2. Insure the enclosure opening will support the size of the unit.
3. Insert the warming drawer into the fixture cutout.
4. Secure the Warming Drawer to the fixture.
5. Plug in the Warming Drawer Power Cord.
6. Apply Weather Proof Sealant along All Warmer Drawer edges contacting the front fixture face as shown below.

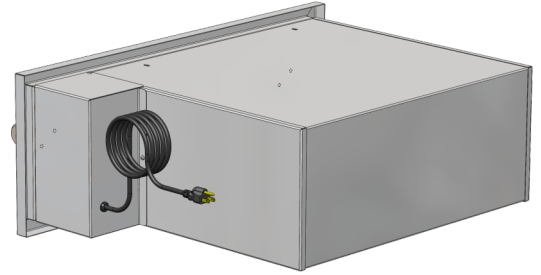


FIXTURE CUTOUT REQUIREMENTS

ELECTRICAL REQUIREMENTS:

The AXEWD-30 Warming Drawer is designed to be operated at: **115 VAC - 50 / 60 Hz.**

The unit should be kept plugged into the receptacle (located under the counter and away from the elements) except when it is being disconnected for maintenance or troubleshooting. We recommend using a **GFCI Receptacle** to maintain proper grounding and safety at all times.



**POWER CABLE:
8 FT. LONG NEMA 15P
115 VAC POWER**

OPERATION INSTRUCTIONS

HEAT SEETING CONTROL

The control knob is located on the right hand side of the front panel behind the drawer face.

It is used to select the temperature of the warming drawer.

The knob is set to dial setting numbers from Low to HI. LO setting is the lowest heat temperature, while settings at HI, is at the highest temperature.

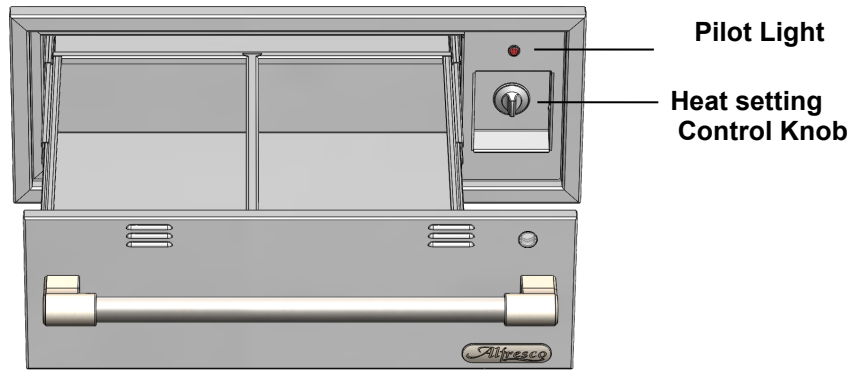
HEAT SELECTION

To select the desired temperature, simply turn the dial counter-clockwise to the desired heat setting. The majority of foods are held in the midrange temperatures. Temperature ranges can be greatly effected by regional weather. 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.

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

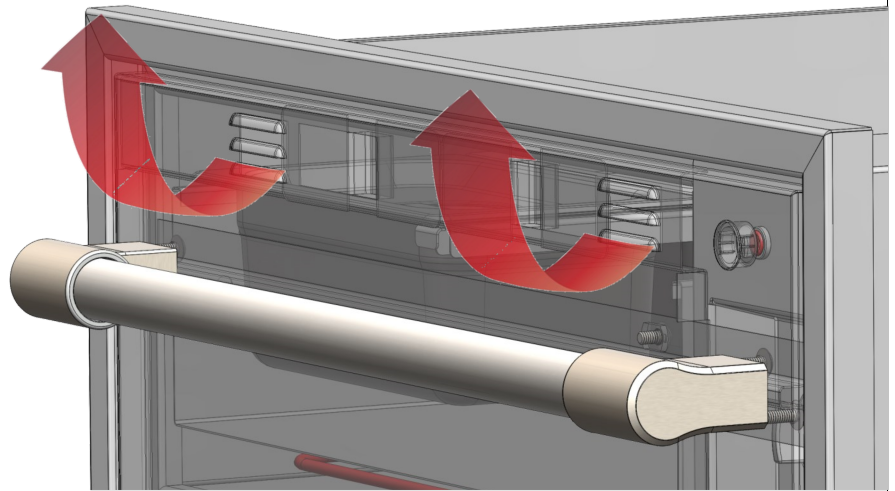
POWER -ON PILOT LIGHT

The light above the setting control knob will light up which means the unit is on.



MOISTURE VENT CONTROLS

The moisture vent control is located inside the warming drawer at the top of the internal face. They can be adjusted to any position between “Open” and “Close” to change the desired internal moisture present as shown below. The image shows where steam exits the vents. Be careful with the steam as hot steam can cause injury if no proper caution is taken.



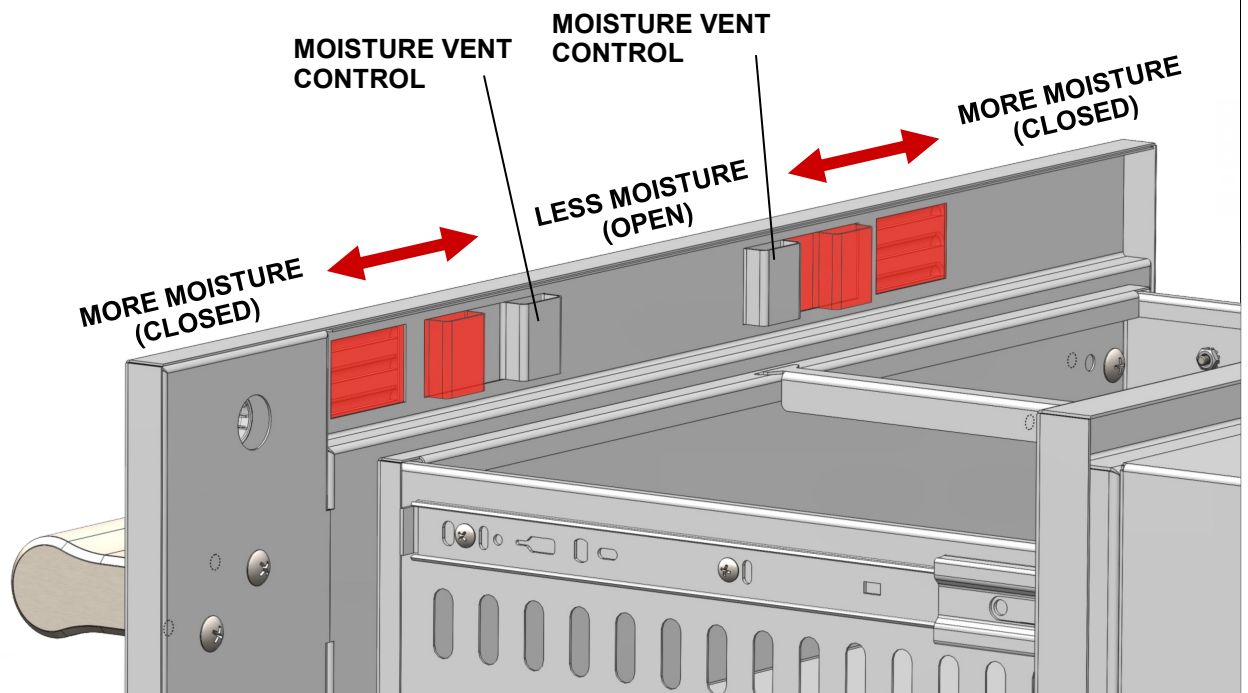
MOISTURE SELECTION

INSTRUCTIONS FOR CRISPY FOODS

For more Crispy foods, slide the moisture vent controls towards LESS MOISTURE (OPEN) as indicated below. This allows the moisture to escape the warming drawer resulting it to be more dry internally.

INSTRUCTIONS for MOIST FOODS

For more moist foods, slide the moisture vent controls towards MORE MOISTURE (CLOSED) as indicated below. This allows the moisture NOT to escape the Moisture Drawer resulting it to be more moist internally.



TROUBLE SHOOTING GUIDE

PROBLEM : Heat-Light Does Not Illuminate

SOLUTION: Firstly, check if the unit is plugged into an approved electrical outlet. If the problem persists, check if the temperature control dial is correctly set. If that does not fix the problem, check if the circuit breaker is open or broken. Lastly, if none of these steps, call customer care support.

(888) 383-8800 or (323) 722-7900.

PROBLEM : If Unit Service is Required

SOLUTION : Gather the below information and call customer care support: **(888) 383-8800**
(Refer to SERVICE & REPLACEMENT PARTS on page 10)

1. Model Number
2. Serial Number
3. Date Purchased
4. Name of Dealer where your Unit was purchased from.

STAINLESS STEEL CARE:

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of “ease of cleaning” and in percentage removal of bacteria during washing. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE:

To maintain the original appearance of your *Alfresco*[™] Warming Drawer, a regular cleaning routine should be carried out using the following guidelines:

1. Before the cleaning process, make sure that the appliance has been turned off and unplugged from the outlet. Wipe the Warming Drawer with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during usage.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as described above, should follow as a last step.
3. For really stubborn dirt or burnt-on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Warming Drawer. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
5. Your *Alfresco*[™] Warming Drawer has a directional polished grain, any cleaning with abrasives should be carried out along this grain direction and not across it.
6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
7. If required, dry the Warming Drawer after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your *Alfresco*[™] Warming Drawer should offer excellent life and should live up to its reputation of being “stainless”.

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of "ordinary-steel" which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from "wire-wool" scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the Warming Drawer; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.

Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Warming Drawer to its original condition. To avoid re-occurrence of any "rust-staining" it is essential that the source of the contamination is eliminated.

PITTING:

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

BLEACHES:

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can produce pitting under certain conditions.

FOODSTUFFS:

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

CARE & MAINTENANCE OF YOUR WARMING DRAWER:

STAINLESS STEEL:

The Warming Drawer is made from commercial quality type 304 non-rusting and non-magnetic stainless steel, and the cleaning information shown on Page 8 should be followed.

DRAWER:

The Warming Drawer internals should be cleaned after every usage. After allowing the Warming Drawer to cool completely, remove the Drawer by pulling it out from the unit until it stops.

Alfresco Limited Warranty

(Residential use only)

FULL TWO YEAR WARRANTY

For two years from the date of original installation, your Alfresco Warming Drawer warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer, unless otherwise specified by Alfresco. Service will only be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

SERVICE & REPLACEMENT PARTS

For quicker and easier results visit our website at: <http://www.alfrescogrills.com> or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Alfresco Warming Drawer. Replacement parts are shipped F.O.B. City of Industry, California 91745. Before calling for service, please make sure you have the following information: **Model number, serial number, date of purchase, and proof of purchase** by original owner.

Limitations & Exclusions: 1. Alfresco's warranty applies only to the original purchaser and may not be transferred. 2. Alfresco's 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. 3. Alfresco's warranty shall not apply and Alfresco is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes. 4. Alfresco shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. 5. 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. 6. No one has the authority to add to or vary Alfresco's warranty, or to create for Alfresco any other obligation or liability in connection with the sale or use of its products.

Alfresco shall not be responsible for and shall not pay for the following: 1. Installation or start-up. 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. Improper installation. 5. Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes. 6. Units installed in non-residential applications such as retirement homes, restaurants, hotels, schools, etc. 7. To correct normal adjustments or settings due to improper installation, commissioning or local gas supply properties. 8. Shipping and handling costs, export duties, or installation cost. 9. The cost of service calls to diagnose trouble; or Removal or re-installation cost.

Alfresco Open Air Culinary Systems Warming Drawer Warranty Released 05/2023

HOW TO OBTAIN SERVICE

For service, please contact our Alfresco™ Gourmet Grills authorized service agency at:
(866) 203-5607

Please provide:

- Model Number
- Serial Number (located under the drip pan)
- Gas Type
- Date of installation
- A brief description of the problem.

For all other Alfresco™ Gourmet Grill product inquiries please contact:

Alfresco Gourmet Grills.
Customer Service Department.
1085 Bixby Drive
City of Industry, CA. 91745

(888) 383-8800 or (323) 722-7900
(323) 726-4700. (fax)

Visit us on the WEB at: *www.alfrescogrills.com*

TM

*Alfresco*TM

Open Air Culinary Systems

**AXEWD-30 CARE & USE MANUAL
ALFRESCO GOURMET GRILLS
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