



AMD Direct

WARMING DRAWER
USER MANUAL

AMD DIRECT WARMING DRAWER

INSTALLATION INSTRUCTIONS & OWNERS MANUAL

NAME: ELECTRIC WARMING DRAWER RATED 120V, 60 HZ, 8A
PART #: SSWD-36

THANK YOU

Thank you for your purchase. We'd like to welcome you to the AMD Direct family of luxury outdoor kitchen products and look forward to being a part of your home for years to come. As a family business with over 20 years of industry experience, we aim to deliver exceptional quality and personal service. Welcome to the AMD Direct family and we hope you love your new warming drawer!



For warranty information and to register your product visit,
amddirect.com/register

To view on your phone, scan the QR code on your camera app.
(For Android devices, use Google Lens)



INSTALLER

Please leave this manual for the owner

Serial Number: _____

Model: _____

Date of Purchase: _____

Place of Purchase: _____

SAFETY INSTRUCTIONS

Read the following instructions carefully and be sure your warming drawer is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury or property damage. Have these instructions read and understood by you and your dealer or appliance service representative.

NOTE TO INSTALLER

Leave these instructions with the consumer after installation.

NOTE TO CONSUMER

Retain these instructions for future reference. This outdoor cooking electric appliance is not intended to be installed in or on recreational vehicles and/or boats.



ELECTRICAL REQUIREMENTS

WARNING

ELECTRIC SHOCK HAZARD

- Plug into a grounded 3-prong outlet.
- Do not use an extension cord.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electric shock.

- Electrical: 120 Volt, 60 Hz, AC Only 15- or 20-amp.
- Use copper wire only.
- A time-delay or circuit breaker and separate neutral conductor are required.
- **Important:** Observe all governing codes and ordinances. It is the customer's responsibility:
 - To contact a qualified electrical installer.
 - To assure that the electrical installation is adequate and in conformance with applicable local, state, national, or international Electrical Codes.
- ANSI/NFPA 70, National Electrical Code, or
 - CAN/CSA-C22.2 No. 0.4-04
 - CAN/CSA-C22.2 No. 0.4-04
 - CAN/CSA-C22.2 No. 0.4-M91
 - UL 1026, 57th Edition and all local codes and ordinances.

SAFETY INSTRUCTIONS

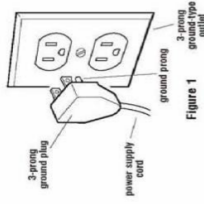


Figure 1

For your personal safety, this appliance must be grounded. This appliance is equipped with a power supply cord having 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet grounded to earth. See Figure 1. The ground-type outlet is not visible in the Figure. It is the customer's responsibility and obligation of the customer to have a properly grounded 3-prong outlet, installed by a qualified electrician.

Warning — Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Do not touch the equipment-grounding conductor or the appliance. The equipment-grounding conductor is not to be used as a substitute for the proper grounding method. Do not modify the plug provided with the appliance - if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

WARNING

- Proper installation — Be sure the warming drawer is properly installed and grounded by a qualified technician.
- Do Not Leave Children Alone — Children should never be left alone in the warming drawer area where warming drawer is in use. They should never be allowed to lie, sit or stand on any part of the warming drawer.
- Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the warming drawer.
- User Servicing — Do not repair or replace warming drawer components unless specifically recommended in the manual.
- All other servicing should be referred to a qualified technician.
- Storage in Warming Drawer— Flammable materials should not be stored in a warming drawer.
- Do Not Use Water on Grease Fires — Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Care When Opening Drawer — Let hot air or steam escape before removing or replacing food.
- Use Only Dry Containers — Moist or damp containers should not be used. Grease burns from steam. Do not let pathfinder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do Not Heat Unopened Food Containers — Build-up of pressure may cause container to burst and result in injury.
- Do Not Touch Heating Elements OR INTERIOR SURFACES OF WARMING DRAWER — Heating elements may be hot even though they are dark in color. Interior surfaces of a warming drawer become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements. Heating elements should be cooled until they have had sufficient time to cool. Other surfaces of the warming drawer may become hot enough to cause burns — among these surfaces the warming drawer vent openings and surfaces near these openings and warming drawer doors.



WARMING DRAWER USER MANUAL

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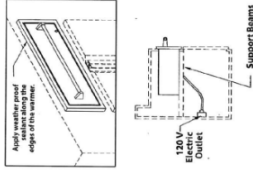
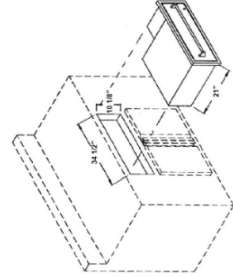
INSTALLATION

ISLAND INSTALLATION

1. Provide a 10/18" H x 34 1/2" W x 21" D cutout to the front of the island.
2. Pull the drawer out of the island using metal studs.
3. Pull the drawer out of the drawer casing to gain access to 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 front of the island, using the pre-punched mounting holes.
6. Reassemble the drawer section into the drawer casing.
7. Apply weather-proof sealant along the edges of the warmer. (Not Included)
8. Plug-in the warmer to a properly grounded, weather-proof, electrical outlet.

EXTENSION CORD

- Be sure that the warming drawer is properly grounded and insulated by a qualified electrician using a 3-prong extension cord.
- 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.



OPERATING INSTRUCTIONS

TEMPERATURE CONTROLS

- The temperature control dial is used to select the temperature of the warming drawer. It is located inside the warming drawer, behind the panel and has dial settings from 50°F-230°F.
- 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. Foil can damage the electrical controls located beneath it. This may affect the performance of the warming drawer, the interior finish and possibly be a safety issue.

HEAT-ON LIGHT

- The heat-on light is located above the temperature control knob. The red light turns on when the control knob is set and cycles "on" and "off" with the heating element as temperature is maintained.

HEATING INSTRUCTIONS

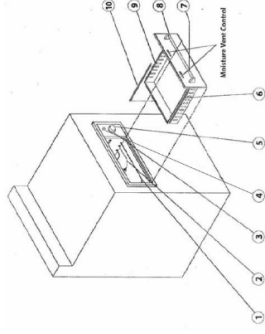
- **Dry Heat**
 - The main function of the warming drawer is to keep the food warm. Cooked foods at serving temperature.
 - For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
 - Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.
- **Moist Heat**
 - The warming drawer also seals moisture within the drawer to keep the food moist.
 - Put just enough water, approximately 1/2" high, in the steam pans. (Not included)
 - Place the food directly inside the steam pan. (Not included)
 - 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.
 - Slide the moisture vent control outward to close the vents and seal the moisture in the drawer.
 - Set the temperature control dial. Heat-on light will appear until the desired temperature is reached.
 - Periodically, check the water level in the steam pans and add water when necessary.
- **Proofing Yeast Dough**
 - Yeast dough can be proofed in a warming drawer.
 - Place the dough in a bowl and turn the temperature control at the lowest setting, to facilitate the fermentation process.
 - Place the dough in the warming drawer to minimize surface drying.
 - 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

VISIBLE DAMAGE

1. Allow the warming drawer and its accessories to cool before cleaning.
2. Remove items including the drawer with the midrest element. Scrub gently with soap.
3. 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 midrest cleaner.
4. Do not use steel wool to clean the drawer.
5. Check out the slide rails and make sure they are clean and free from debris.
6. It is highly recommended to clean the warming drawer after every use.

PARTS LIST



1. Heating Element
2. Thermostat
3. Chrome Bezel
4. Midrest Element
5. Control Knob
6. Roller Guides
7. Drawer Handle
8. Handle Bracket
9. Drawer
10. Steam Pan Guide

TROUBLESHOOTING

Many common problems can be solved easily, saving you the time spent communicating with customer service. Try the suggestions below to see if the issue has a simple solution.

PROBLEM	POSSIBLE CAUSE
Warming Drawer will not heat up Heatlights will not come on	Check if the unit is plugged in to an electrical outlet. Check if the unit is set properly. Check if the circuit breaker is open.
If service is required:	Call your dealer. Provide the following info: - Model Number - Serial Number - Date Purchased - Name of dealer where the unit was purchased from

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page. To make sure you obtain the correct replacement parts for your warming drawer, the following information is required to assure getting the correct part.

1. Model number (see idts sticker on unit)
2. Reference number of replacement part needed.
3. Description of replacement part needed
4. Quantity of parts needed.

IMPORTANT

- Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
- Use the following information for ordering, repair, referral and for replacement parts ordering.



GOLD STANDARD WARRANTY

Your investment in AMD Direct product is backed by the strongest warranty in the industry. In addition to precision engineering and outstanding performance, AMD Direct products include our GOLD STANDARD LIFETIME WARRANTY with all replacement parts 100% non-piorated. Effective with purchases 8/1/21.

AMD Direct Warranty is valid for original purchaser at original site of delivery with proof of purchase and photo documentation only. Registration form must be submitted online within 30 days of the purchase date to validate the warranty. Warranty is void upon transfer of ownership. Warranty does not apply to products installed in any commercial, rental, or nonresidential application (exception of the Resort Grill, Altur, & TRL). Warranty covers replacement parts only. Manufacturer is not responsible for labor or labor-related costs. Warranty does not cover discoloration, surface rust, corrosion, or oxidation, which may occur due to harsh environments, chemicals, or overheating. Warranty will not apply for damage resulting from improper installations, abuse, extreme environments, grease fires, or misuse. Proof of regular and proper maintenance is required. Coastal, humid, and/or salt environments are subject to manufacturer review. All out-of-box claims must be made within 30 days of purchase and must be made prior to installation. Any product installed damaged will be considered damaged during installation and not covered under warranty. Warranty and registration forms are available at www.amddirect.com/register. Please be advised - all display models are sold "as is" and the warranty covers the following items only: main burners (Gold Standard Lifetime Warranty), grates (Gold Standard Lifetime Warranty), burner covers (Gold Standard Lifetime Warranty). All warranties are subject to the review and approval of the manufacturer.

14520 DELTA LANE SUITE 105,
HUNTINGTON BEACH, CA 92647
800.966.8726
AMDDIRECT.COM



AMD DIRECT GAS APPLIANCES (GRILLS, SIDE/POWER BURNERS, & OVEN)

- Gold Standard Lifetime Warranty on construction and hardware parts only.
- Gold Standard Lifetime Warranty on stainless steel construction
- Gold Standard Lifetime Warranty on cooking grates, burners, burner covers, valves, flame tamers, and heatzone separators, temperature gauges, & hood springs
- Gold Standard Lifetime Warranty on briquette systems
- 3 YEAR Warranty on all other parts, components, & electrical, including: LED bulbs, wire harness, & switches; power source wire; transformer; interior halogen light wire & tub

VENT HOODS, REFRIGERATION, COLD STORAGE & SINKS

- VENT HOODS**
 - 5 Year Warranty on all Stainless Steel Construction
 - 3 Year Warranty on blowers, LED Lighting, wiring harness and switches
- 18" & 24" REFRIGERATION MODELS**
 - 3 year Warranty on all construction including compressors
 - 1 year Warranty on transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light, wire/bulbs
- 21" REFRIGERATION MODELS**
 - 1 year Warranty on all construction & electrical components including compressor, transformer, LED bulbs, LED harness, power source wire, LED switches, interior halogen light, wire/bulbs
- COLD STORAGE & SINKS**
 - Gold Standard Lifetime Warranty on Ice Chests
 - Gold Standard Lifetime Warranty on drains & faucets

DRAWERS, DOORS, GRILL LINERS, & CARTS

- Gold Standard Lifetime Warranty on construction, workmanship and materials for all stainless steel parts, including doors, drawers, grill liners, & carts
- 3 year on electrical (Warning Drawers)

COVERS

- Gold Standard Lifetime Warranty on covers, including grills, carts, side power burners & oven

MADERA PRODUCTS

- Gold Standard Lifetime Warranty on construction, workmanship and materials for all stainless steel parts, hinges, drawer slides, glasset, & magnets

COMMERCIAL APPLICATIONS

- RESORT, ALTUR & TRL GRILLS**
 - Gold Standard Lifetime Warranty on workmanship, construction, & manufacturer
 - 3 year warranty on all other parts, components, & electrical
 - Warranty is void upon misuse, including lack of regular cleaning, vandalism, or theft
 - Warranty is valid only if regular maintenance is exercised. Due to the nature of commercial applications (multiple users, lack of control of use, etc.) regular maintenance is mandatory



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