



ENGLISH

ESPAÑOL

# OWNER'S MANUAL

# BUILT-IN ELECTRIC WARMING DRAWER

Please read this guide thoroughly before operating and keep it handy for reference at all times.

LSWR300ST

# INTRODUCTION

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## THANK YOU!

Congratulations on your purchase and welcome to the LG family. Your new LG Built-In Electric Warming Drawer combines precision cooking features with simple operation and stylish design. Follow the operating and care instructions in this manual and your warming drawer will provide you with many years of reliable service.

### ***Product Registration Information***

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### Warning and Important Safety Instruction

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.



**ALWAYS** contact the manufacturer about problems or conditions you do not understand.



This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER,” “WARNING” or “CAUTION.” These words mean:

### Recognize Safety Symbols, Words, Labels

#### **DANGER**

Hazards or unsafe practices which **WILL** result in severe personal injury or death

#### **WARNING**

- Hazards or unsafe practices which **COULD** result in death or severe personal injury
- This product contains chemicals known to the State of California to cause cancer and reproductive toxicity.

#### **CAUTION**

- Hazards or unsafe practices which **COULD** result in minor personal injury.
  - All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**Read and follow all instructions before using this appliance** to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

**To ensure proper and safe operation:** Appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.

#### **WARNING**



To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### Warning and Important Safety Instruction (cont.)

#### To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. **DO NOT** leave plastic items in the drawer as they may melt or soften if left too close to a heating element.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. **DO NOT** pour spirits over hot foods.

#### About your Appliance

- **DO NOT** touch the heating elements or interior surface of the drawer while it is in use. Use handles or knobs.
- **DO NOT** store flammable materials in drawer.

#### Heating Elements

- Use only dry potholders. If moist or damp potholders are used, steam from potholders could cause a steam burn. **DO NOT** let potholders touch hot heating elements located under the drawer. **DO NOT** use a towel or bulky cloths in place of potholders.
- Use care when opening the drawer. Let hot air or steam escape (open vent) before removing or replacing food.
- **DO NOT** place food in unopened containers in the drawer. Pressure could build up and cause the container to burst.
- **NEVER** use the appliance for other than intended use.
- **DO NOT** use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
- **DO NOT** use aluminum foil to line the drawer. It is an excellent heat insulator and will trap heat beneath it. This will upset the performance and can damage the interior finish.
- Always place warming racks in desired position while drawer is cool.

- Keep drawer closed when not in use.
- **DO NOT** place items exposed to cooking oils in your warming drawer. Items contaminated with cooking oils may contribute to a chemical reaction that could cause a load to catch fire.
- **DO NOT** install or store indoor models where they will be exposed to the weather.

#### **WARNING**

**NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the drawer.

#### **CAUTION**

**DO NOT** use plastic wrap to cover foods placed in the drawer, nor to keep foods warm that are wrapped or placed in plastic containers for heating. Plastics can melt onto the drawer if they are in direct contact. If melted onto the drawer, they can be very difficult to remove.

#### **CAUTION**

**DO NOT** use any cleaning agent with chlorine or chlorine compounds on stainless steel finish. Chlorine and chlorine compounds are corrosive to stainless steel.

#### **WARNING**

To avoid sickness and food waste, do not allow defrosted food to remain in the drawer for more than two hours.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### Warning and Important Safety Instruction (cont.)

#### CAUTION



#### BURN OR ELECTRICAL SHOCK HAZARD

Make sure all controls are OFF and drawer is COOL before cleaning. Failure to do so can result in burns or electrical shock.

#### WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

#### WARNING

NEVER cover any slots, holes or passages in the drawer or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

#### WARNING



#### FIRE AND ELECTRICAL SHOCK HAZARD

To reduce the risk of electric shock and fire, DO NOT use a flexible power-supply cord with this appliance.

#### WARNING

Make sure that incoming voltage is the same as unit rating. An electric rating plate specifying voltage, hertz, wattage, amps, and phase is attached to the product. Wiring the warming drawer with more voltage than it is rated for may cause severe damage to the thermostat, element, and other components. Wiring the warming drawer with less voltage than it is rated for may cause significant decrease in performance.

#### WARNING

To reduce the risk of fire, electric shock, or injury to persons, installation work and electrical wiring must be done by qualified people in accordance with all applicable codes and standards, including fire-rated conditions.

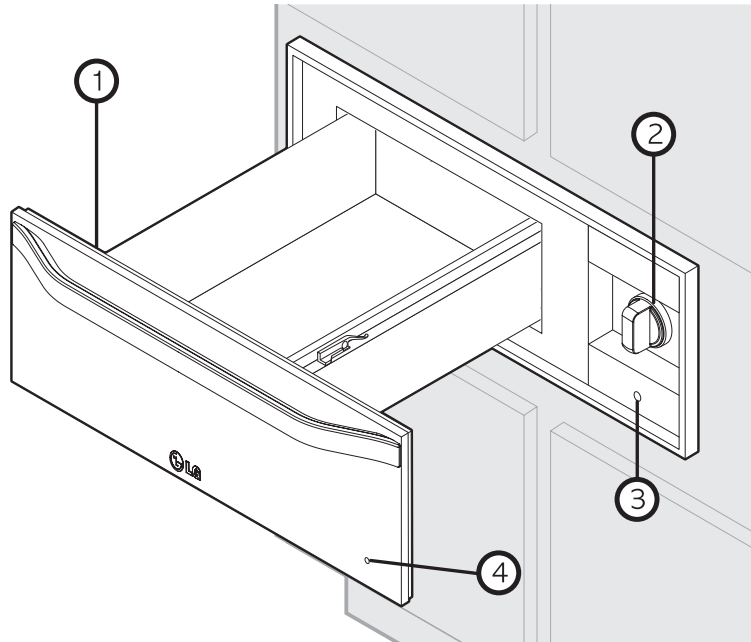
### Before Using Drawer

- All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before using, clean the

drawer thoroughly with hot, soapy water. There may be some burn off and odors on first use of the appliance—this is normal.

# PARTS AND FEATURES

## Drawer Features



1. Vents (located inside unit)
2. Temperature Control Knob
3. ON/OFF Indicator Light
4. Drawer Indicator Light

# OPERATING INSTRUCTIONS

Your warming drawer works in two ways:

1. Seals moisture within the drawer to keep food moist.
2. Allows moisture to escape and keep food crisp.

The purpose of the warming drawer is to keep hot, cooked foods at serving temperature. Always start with hot food; cold food cannot be heated in the warming drawer.

## Warming Element

- Turn the control knob clockwise to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished turn the control to "OFF."

**Note:** The majority of foods are held at a medium setting to maintain a serving temperature.

## To use Dry Heat Function

1. Place the food or cookware with food in the empty drawer pan.
2. Turn the control knob to the desired heat setting and close the drawer.

Use dry heat when warming dishes and keeping foods crispy such as pies, breads and fried foods.

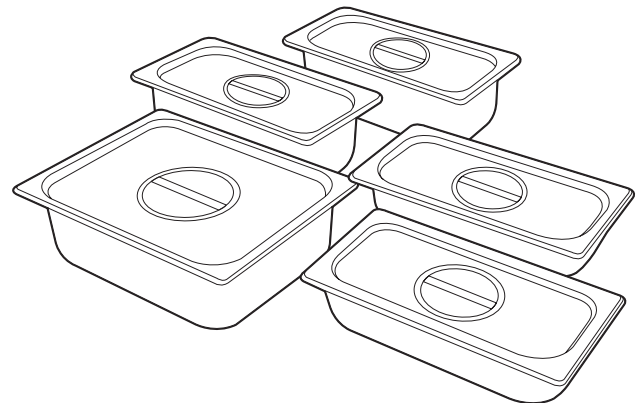
## Drawer Indicator Light

- The drawer indicator light is located on the front panel of the drawer.  
The drawer indicator light will glow blue when the drawer element is heated. The light will cycle on and off as the temperature is maintained.

## Optional Accessories for Moist or Dry Heat

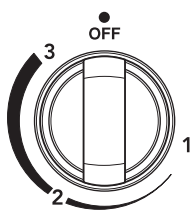
- Pans/Lids - This warming drawer is designed to accommodate standard size pan inserts. The optional pan/lid set consists of:

- 1) one 4" D. x 12" L. x 10½" W. pan/lid
- 2) two 4" D. x 12" L. x 7" W. pans/lids
- 3) two 2½" D. x 12" L. x 7" W. pans/lids



# OPERATING INSTRUCTIONS

## Temperature Control Settings



of foods are held at a medium setting to maintain a serving temperature. However, your own preference may be for hotter foods.

- The knob is used to select the temperature of the drawer and is located on the right side of the control panel. The “1” setting represents low, “2” represents medium, and “3” represents high. The majority

- To keep several types of food hot for serving, key the temperature setting for the meat. For example, to hold rare roast beef, select a lower setting, cover the other foods that otherwise would be kept at a higher setting.

- Repeated opening of the drawer allows the hot air to escape and the food to cool. The drawer should not be opened unless adding or removing food.

## Proofing

- Yeast dough can be proofed in the warming drawer. Place the dough in a bowl. Place the bowl on the low rack in the drawer. Turn the temperature control to the lowest setting to facilitate the fermentation time. A towel should be placed over the dough to minimize surface drying.

The dough should 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.

## Warming Plates

- To warm serving bowls and plates, place temperature control on a low setting. Place the empty dishes on the low rack to raise them off the bottom of the drawer. If you want hotter dishes or want to heat fine china, please check with the manufacturer of the dishes for their maximum heat tolerance.

## Power “ON” Light

- The power “ON” light is located below the temperature control knob. It turns on when the control knob is set and cycles on and off with the heating element as temperature is maintained.

### **CAUTION**

**DO NOT** use plastic wrap to cover foods placed in the drawer, nor to keep foods warm that are wrapped or placed in plastic containers for heating.

Plastics can melt onto the drawer if they are in direct contact. If melted onto the drawer, they can be very difficult to remove.



# OPERATING INSTRUCTIONS

## Suggested Heat Settings

The information below is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Food	Temperature Settings
Bacon	2 – 3
Beef, medium and well done	2
Beef, rare	1 – 2
Bread, hard roll	2
Bread, soft rolls	2
Casseroles	2
Cooked cereal	2
Dough, proofing	1
Eggs	2
Fish, seafood (baked)	2
Fried foods	3
Fruit	2
Gravy, creamed sauces	2
Ham	2
Pancakes, waffles	2 – 3
Pies, one crust	2
Pies, two crust	2
Pizza	2 – 3
Pork	2
Potatoes, baked	3
Potatoes, mashed	2
Poultry	2 – 3
Vegetables	2

# MAINTENANCE

## Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your warming drawer must be kept clean and maintained properly. Make sure all controls are in the “OFF” position.

1. Allow warming drawer to cool completely.
2. It is important to keep the slide rails clear and free from debris. Periodic cleaning of slide rails and other adjoining parts is necessary to assure smooth drawer operation.
3. If needed, the warming drawer pan support can be removed for cleaning. Pull the warming drawer out until fully extended. Slide finger along right and left side rail until you reach hand latches (located at the front of rails). Pull up on both right and left latches. Pull drawer support completely out.

### Control Knobs

MAKE SURE ALL CONTROL KNOBS POINT TO THE “OFF” POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem.

### Stainless Steel Parts

All stainless steel body parts should be wiped regularly with hot soapy water at the end of each cooling period and with a liquid cleaner designed for that material when soapy water will not do the job. **DO NOT** use steel wool, abrasive cloths, cleansers, or powders. If necessary, scrape stainless steel to remove encrusted materials, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. **DO NOT** use a metal knife, spatula, or any other metal tool to scrape stainless steel. **DO NOT** permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

### CAUTION

**DO NOT** use any cleaning agent with chlorine or chlorine compounds on stainless steel finish. Chlorine and chlorine compounds are corrosive to stainless steel.

### Cleaning Chart

Material/Problem	Cleaning Products	Directions
Stainless steel	Mild cleaners	Sponge with cloth, then rinse with clear water and wipe dry. Satisfactory for use on all finishes.
Hard water spots and scales	Vinegar and water	Swab or wipe with cloth. Rinse with clear water and dry. Satisfactory for use on all finishes.
	Soft, non-abrasive cleaners	Apply with damp sponge or cloth. Satisfactory for use on all finishes if rubbing is light. Rub in direction of the polish lines.
Plastic (Control knob)	Soap and water	Pull off knob. Wash but <b>DO NOT</b> soak. Rinse with water, dry and replace on control.

## Before calling for service

Problem	Possible Cause and/or Remedy
Warming drawer will not function.	Drawer is not connected to electrical power: Have electrician check power circuit breaker, wiring, and fuses.

# LG BUILT-IN ELECTRIC WARMING DRAWER LIMITED WARRANTY – USA

LG Electronics Inc. will repair or replace your product, at LG's option, if it proves to be defective in material or workmanship under normal use, during the warranty period set forth below, effective from the date of original consumer purchase of the product. This limited warranty is good only to the original purchaser of the product and effective only when used in U.S.A.

<b>WARRANTY PERIOD:</b>	<b>HOW SERVICE IS HANDLED:</b>
<b>Two years</b> From the date of the original purchase	<b>Any part</b> of the Built-In Electric Warming Drawer which fails due to a defect in materials or workmanship. During this <b>full two-years warranty</b> , LG will also provide, <b>free of charge</b> , all labour and in-home service to replace the defective part.

**THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. LG WILL NOT BE LIABLE FOR ANY CONSEQUENTIAL, INDIRECT, OR INCIDENTAL DAMAGES OF ANY KIND, INCLUDING LOST REVENUES OR PROFITS, IN CONNECTION WITH THE PRODUCT. SOME STATES DO NOT ALLOW LIMITATION ON HOW LONG AN IMPLIED WARRANTY LASTS OR THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.**

***THIS LIMITED WARRANTY DOES NOT APPLY TO:***

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
2. Repairs when your appliance is used in other than normal, single-family household use.
3. Pickup and delivery. Your appliance is designed to be repairable in the home.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God, or use of products not approved by LG Corporation.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Replacement parts or repair labour costs for units operated outside the united states.
7. Any labour costs during the limited warranty period.

This warranty is extended to the original purchaser for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from states to states. To know what your legal rights are, consult your local or state consumer affairs or your state's Attorney General.

***CUSTOMER ASSISTANCE INFORMATION:***

<b>To Prove Warranty Coverage</b>	<b>Retain your Sales Receipt to prove date of purchase.</b> A copy of your Sales Receipt must be submitted at the time warranty service is provided.
<b>To Obtain Nearest Authorized Service Center or Sales Dealer, or to Obtain Product, Customer, or Service Assistance</b>	<b>Call 1-800-243-0000</b> (Phone answered 24 hours - 365 days a year) and choose the appropriate prompt from the menu; or visit our website at: <a href="http://us.lgservice.com">http://us.lgservice.com</a> .



LG Customer Information Center

1-800-243-0000 USA, Consumer User

1-888-865-3026 USA, Commercial User

Register your product Online!

[www.lg.com](http://www.lg.com)