

# Bosch Use and Care Manual

Warming Drawer Model: HWD



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## Questions ?

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

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We look forward to hearing from you!



# Important Safety Instructions

Save these instructions

Read all instructions carefully before using your warming drawer to reduce the risk of fire, electric shock, or injury to persons.

Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the installation instructions provided with the warming drawer.

The warming drawer is for keeping hot food hot. Never use it to warm or heat a room.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

**CAUTION:** Do not store items of interest to children above the drawer. If a child should climb onto the drawer to reach these items, s/he could be seriously injured.

Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot heating element located under the drawer.

**CAUTION:** To maintain food safety, follow these guidelines:

- 1) DO NOT use the warming drawer to heat cold food (exception: it is safe to use the drawer to crisp crackers, chips or dry cereal and to warm plates).
- 2) Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140°F or warmer.
- 3) DO NOT warm food for longer than one hour.

Storage - Do not store flammable materials in the drawer.

Use care when opening the drawer. Open door a crack and let hot air or steam escape before removing or replacing food.

Do not place food in unopened containers in the drawer. Pressure could build up and cause container to burst.

Do not touch the interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns.

Do not use aluminum foil to line the drawer. Foil will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.

**CAUTION:** This unit is approved for general residential kitchen use only. It is not approved for outdoor use.

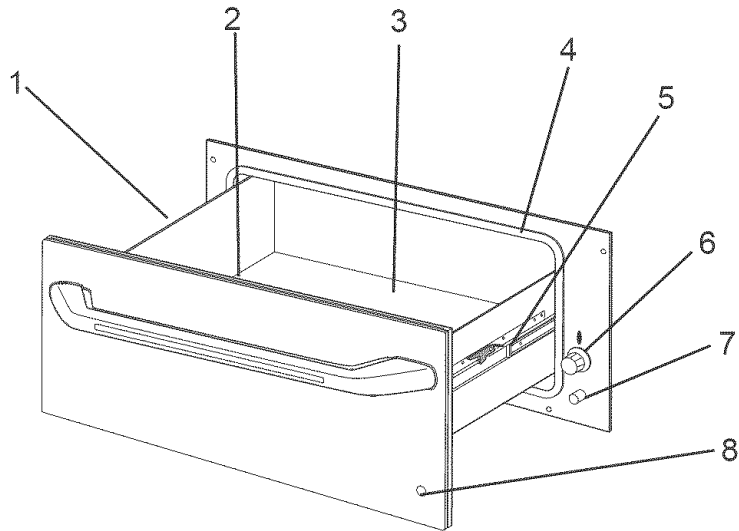
Note: The appliance referred to throughout this manual is manufactured by BSH Home Appliances Corporation.

# About the Warming Drawer

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. DO NOT use to heat cold food other than proofing yeast dough, crisping crackers, chips, and dry cereal, or warming dishes or plates.

## Parts and Accessories

Figure 1: The Warming Drawer



### Packaged Inside Drawer:

- Reversible Rack
- 2 Mounting Brackets and Screws
- Literature Pack

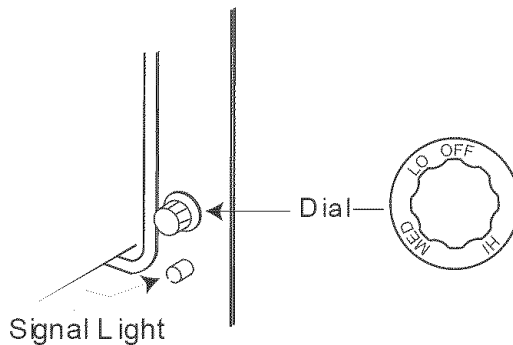
### Parts:

- 1) Data Plate
- 2) Moisture Control Knob
- 3) Stainless Steel Drawer Interior
- 4) Gasket
- 5) Rail Lock
- 6) Temperature Dial
- 7) Signal Light
- 8) Signal Light Viewer

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## Controls

Figure 2: The Controls



## Temperature Dial

The temperature dial controls the temperature of the drawer. It is located on the right front panel inside the drawer.

Turn the knob to the desired temperature:

**Table 1: Temperature Dial Settings**

Setting	Temperature
LO (Low)	140-160° F
MED (Medium)	161-190° F
HI (High)	191-220° F

See the Temperature and Moisture Selection Chart on page 5 for recommended settings.

## Moisture Control Knob

The moisture control dial regulates the amount of moisture in the drawer. It is located above the handle inside the drawer. Slide the knob from side to side to adjust the moisture retention level.

On the “MOIST” setting, the drawer retains moisture. It is well suited to moist, soft foods such as pancakes, casseroles and vegetables. Condensation may collect around the inside edges of the drawer on this setting.

On the “DRY” setting, the drawer allows the moisture to escape. It is well suited to dry, crisp foods such as pie crusts, breads and fried foods. Condensation may collect on surfaces above the warming drawer on this setting.

The control knob can also be set in between “MOIST” and “DRY” for foods such as baked potatoes and pizza.

See the Temperature and Moisture Selection Chart on page 5 for recommended settings.

## Signal Light

The red signal light turns on when the drawer is in use. It is located on the right front panel.

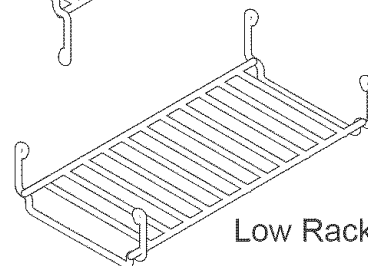
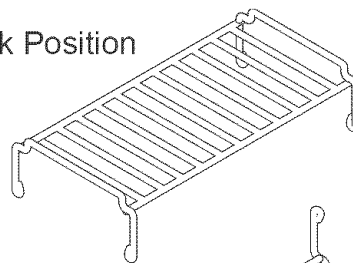
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## Accessories

### Rack (Reversible)

Figure 3: The Reversible Rack

High Rack Position

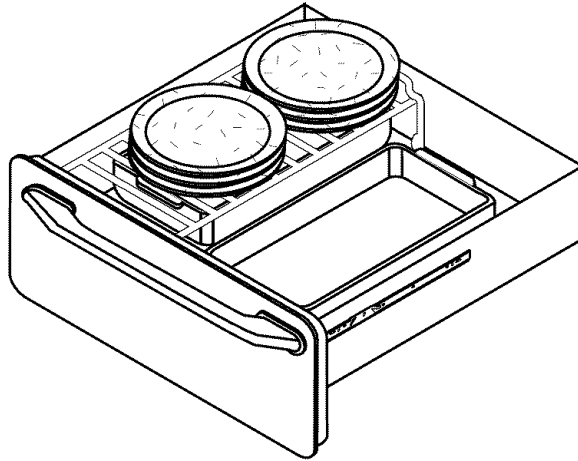


Low Rack Position

The reversible rack fits in the drawer front to back (not side to side). It can be used in the “high rack position” or it can be flipped over and used in the “low rack position” (See “The Reversible Rack” on page 3.).

Use the **high rack position** to stack items one on top of another.

Figure 4: Stacking Items



Tips for stacking:

- 1) When holding different foods at the same time, use the highest recommended temperature setting and cover foods that require a lower setting.
- 2) Put foods with higher temperatures on the bottom of the drawer and foods with lower temperatures on the rack.
- 3) When holding food and warming plates or bowls at the same time, put the foods on the drawer bottom and the dishes or bowls on the rack.
- 4) Foods in heat-safe glass and glass ceramic containers may require higher temperature settings.

Use the **low rack position** to hold foods off of the hot drawer bottom. For example, use this position when proofing yeast dough.

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## Use

**DO NOT LINE DRAWER WITH ALUMINUM FOIL.**

**CAUTION:** Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable

Note: Use heat-safe dishes only.

## Warming Food

- 1) Turn thermostat dial to select temperature setting.
- 2) Slide moisture control knob to select moisture retention setting.
- 3) Preheat Drawer (15 minutes for LO, 25 minutes for MED, 35 minutes for HI)
  - a) Preheat with rack in place if using that arrangement.
  - b) Preheat empty serving dish while preheating drawer.
- 4) Add cooked, hot food in cooking utensil or transfer to heat-safe serving dishes.

Food may be kept hot in its cooking container or transferred to a heat-safe serving dish.

Aluminum foil may be used to cover food.

**Table 2: Temperature and Moisture Recommendations**

<b>Food/Item</b>	<b>Temperature (° F)</b>	<b>Moisture Setting</b>
Bacon	HI	Dry
Beef, Medium and Well Done	MED	Moist
Beef, Rare	LO	Moist
Bread, Hard Rolls	MED	Dry
Bread, Soft Rolls	MED	Moist
Casserole	MED	Moist
Cooked Cereal	MED	Moist
Eggs	MED	Moist
Fish, Seafood	MED	Moist
Fried Food	HI	Dry
Fruit	MED	Moist
Gravy, Cream Sauce	MED	Moist
Ham	MED	Moist
Lamb	MED	Moist
Pancakes, Waffles	HI	Moist
Pies, One Crust	MED	Moist
Pies, Two Crust	MED	Dry
Pizza	HI	Middle
Pork	MED	Moist
Potato, Baked	HI	Middle
Potato, Mashed	MED	Moist
Poultry	HI	Moist
Vegetables	MED	Moist

**Warming Plates and Bowls**

- 1) Turn thermostat dial to LO.
- 2) Slide moisture control knob to MOIST.
- 3) Insert rack in low rack position.
- 4) Place plates or bowls in cold warming drawer (do not preheat).
- 5) Check temperature occasionally.

**Proofing**

- 1) Turn thermostat dial to LO.
- 2) Slide moisture control knob to MOIST.
- 3) Insert rack in low rack position.
- 4) Preheat for 15 minutes.
- 5) Place dough in large bowl (dough will double in size). Lightly oil top of dough and cover with clean cloth. Place bowl on rack.
- 6) Check dough height in 40 minutes. Add time as needed.

**Crisping Stale Items**

- 1) Place food in low sided dishes or pans.
- 2) Preheat on LO/DRY.
- 3) Check crispness after 45 minutes. Add time as needed.

USDA/FSIS recommends an internal temperature of 145°F. as the minimum doneness for beef. Use a portable meat thermometer to check internal temperatures.

## Care and Cleaning

### Cleaning Chart

Note: Chlorine and chlorine compounds are corrosive to stainless steel. Check the labels of your cleaners. **Always rinse and dry thoroughly**, especially when using a cleaner with chlorine.

**Table 3: Cleaning Chart**

<b>Part</b>	<b>Cleanser</b>	<b>Directions</b>
Drawer Interior (Polished Stainless Steel)	Dish Detergent	Wash, rinse well and dry. For hard water spots or scale, use vinegar. Apply with a sponge or cloth, rinse, and dry.
Drawer Exterior Frame (Brushed Stainless Steel)	<b>For Everyday Cleaning:</b> Mild Cleansers and Polishes such as dish detergent, ammonia and Stainless Steel Magic®	<b>For Everyday Cleaning:</b> Wash, rinse well and dry.
	<b>For Stubborn Soil:</b> Slightly Abrasive Cleaners such as Soft Scrub® or Bon Ami.	<b>For Stubborn Soil:</b> Apply with a damp sponge or cloth. <b>Always rub in the direction of the polish lines.</b> Wipe clean with damp cloth or sponge. Dry.
Drawer Front Panel (Glass)	Glass or window cleaners such as Windex®, Ammonia and Water, Vinegar and Water. Bon Ami®.	Polish with a clean, dry cloth, paper towel or newspaper. For stubborn soil, or spots use undiluted vinegar.
Reversible Rack (Chrome)	Dish Detergent	Wash, rinse well and dry.
Dials (Plastic)	Dish Detergent	Pull knob straight out to remove. Wash but do not soak. Dry and replace.

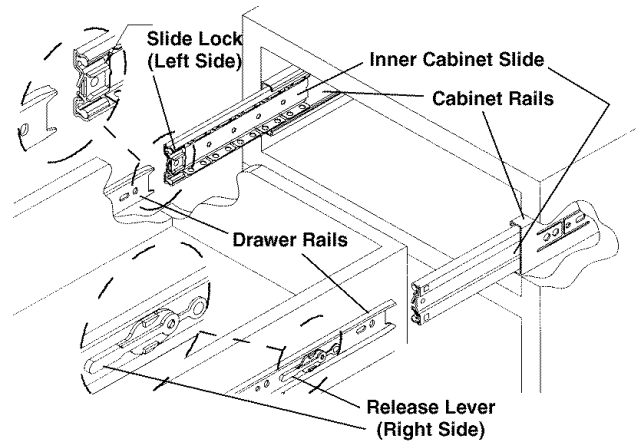


## Removing the drawer



**WARNING:** To prevent burns, do not remove drawer while hot. Be sure drawer is empty before removing.

Figure 5: Removing the Drawer



- 1) Pull drawer to fully open position
- 2) Lift up left release lever and press down on right release lever.
- 3) Firmly pull the drawer outward until each Drawer Rail pulls free from each Inner Cabinet Slide. Retract Cabinet Rails while drawer is being cleaned.

## Replacing the drawer

- 1) Be sure Cabinet Rails are pushed inside cabinet.
- 2) Align each Drawer Rail to each Inner Cabinet Slide. Use the Slide Lock to guide placement.
- 3) Close the drawer completely; the Slide Lock will secure the drawer.
- 4) Pull out drawer fully to check that both locks are engaged.

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## Service

For repair or service, contact an authorized technician through any of the following methods:

- 1) Contact the factory authorized service agent in your area
- 2) Contact the dealership where you purchased the appliance
- 3) Call the Customer Support Center (see contact information at the front of this manual)
- 4) Write the Customer Support Center (see contact information at the front of this manual)

## The Data Plate

The data plate is visible on the left side of the drawer casing. Remove the drawer to view it.

## Warranty

### Full One Year Warranty

Covers one year from date of Installation, or date of occupancy on a new or previously unoccupied dwelling. Save your dated receipt or other evidence of installation/occupancy date.

#### **Bosch Will Pay For:**

All repair labor and replacement parts found to be defective due to materials and workmanship.

Service must be provided by a Factory Authorized Service Agency, during normal working hours. For a Service Agency nearest you, please call 800-944-2904.

#### **Bosch Will Not Pay For:**

- 1) Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- 2) Service visits to:
  - a) Teach you how to use the appliance.
  - b) Correct defects or repairs due to improper installation, You are responsible for providing electrical wiring and other connecting facilities
- 3) Reset circuit breakers or replace home fuses
- 4) Damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
- 5) Service labor during limited warranty period.
- 6) Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access. (i.e., airplane flights, ferry charges, isolated geographic regions).
- 7) Repairs due to other than normal home use.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial installations.

The warranty is for products purchased and retained in the 50 states of the U. S. A., the District of Columbia and Canada. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance and warranty coverage.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

Bosch reserves the right to change specifications or design without notice. Some models are certified for use in Canada. Bosch is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer.

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