

Use and Care Manual
Guide d'utilisation et d'entretien
Manual de uso y cuidado

Warming Drawer

Models:
HWD27, HWD30



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Questions?

1-800-944-2904

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We look forward to hearing from you!

About This Manual

How This Manual Is Organized

This manual contains several sections:

- The *Safety* section describes important procedures that can ensure your safety while using the appliance.
- The *Getting Started* section describes the features and functionality of the appliance, including a description of how to set it up and operate it.
- The *Operation* section describes how to operate and get the best performance out of each component.
- The *Cleaning and Maintenance* section describes how to clean and maintain the appliance.
- The *Service* section includes troubleshooting tips and your warranty.

Before using your appliance, be sure to read this manual. Pay special attention to the *Important Safety Instructions* located at the beginning of the manual.

Safety



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS



WARNING:

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Proper Installation and Maintenance

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to the Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the *Warranty*. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

Fire Safety

If materials inside an oven should ignite, keep door closed. Turn off the appliance, and disconnect the circuit at the circuit breaker box.

Use this appliance only for its intended purpose as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.

Always have a working smoke detector near the kitchen.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Burn Prevention

Exercise caution when opening the appliance. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Do not touch interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns. Allow drawer and rack (if equipped) to cool before handling.

WARNING:

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

Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

Child Safety

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

CAUTION:

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cookware Safety

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.



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Food Safety

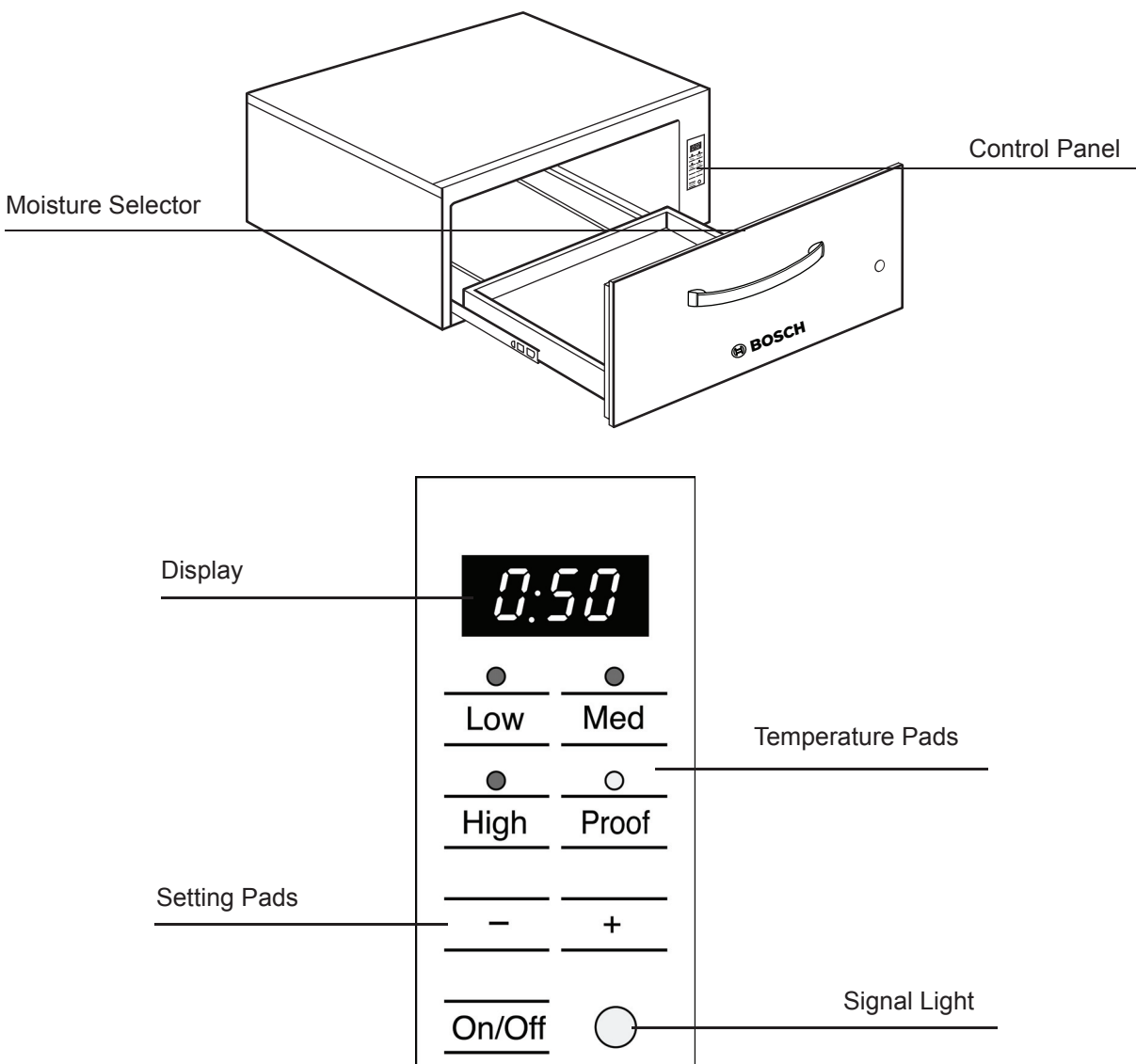
CAUTION:

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.

Getting Started

Parts



ON/OFF Pad

Use this pad to switch the warming drawer on and off.

Signal Light

The signal light turns on when the drawer is in use.

Beep

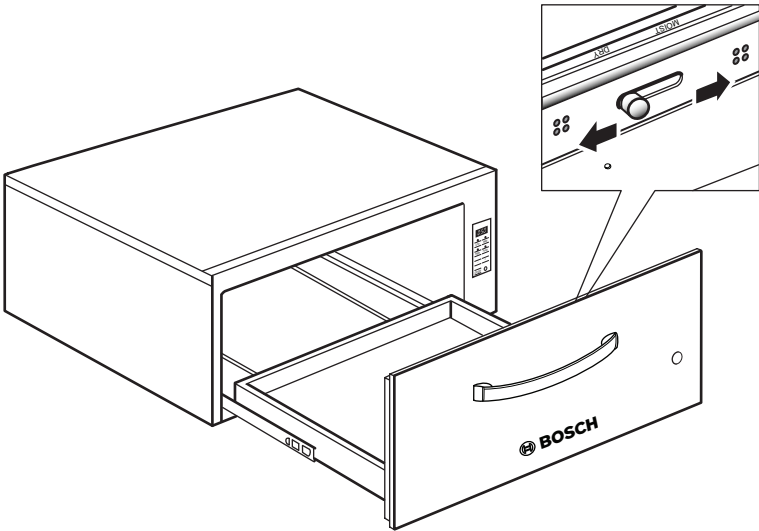
The control panel beeps to confirm an entry. The warming timer beeps when the time has elapsed.

Temperature Pads

The temperature pads control the temperature of the drawer bottom.

Setting	Temperature of Drawer
LOW	140 °F
MED (Medium)	165 °F
HIGH	190 °F
PROOF	100 °F

Moisture Selector



To keep foods moist:

Slide the knob inside the drawer towards “**Moist**”. This closes the vents and seals the moisture inside the drawer. With the vent closed, the drawer is completely sealed which keeps the hot food moist and soft.

To keep foods crisp:

Slide the knob inside the drawer towards “**Dry**”. This opens the vents and allows the moisture to escape.

Operation

About the Appliance

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, dry cereal or warming dishes or plates.

Features

Warming Timer

The warming timer can be set for any increment of 5 minutes. The minimum time is 5 minutes and the maximum is 5 hours.

Note: The warming timer default is 1 hour.

When the time is elapsed, the warming timer beeps and the drawer automatically turns off.

Changing the Warming Timer:

Use the **+** and **-** pads to change the warming timer.

Sabbath Mode

The Sabbath Feature enables those of particular faiths to use their warming drawers on the Sabbath.

- The warming drawer is set to run for 74 hours before automatically turning off.
- While operating in Sabbath Mode, the display will show **SAb**.
- The warming timer cannot be changed once the Sabbath Mode is set.
- Press **ON/OFF** at any time during Sabbath mode to end the mode and turn off the appliance.

Setting the Sabbath Feature

Press **MED** for five seconds.

Note: Only the MED temperature can be use while in the Sabbath mode. Once the Sabbath mode is set, all buttons are disabled except the **On/Off** button, used to cancel the mode.

Operation



CAUTION:

To maintain food safety, do not leave food in the oven for more than one hour before or after cooking.

IMPORTANT:

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.

Preheating the Warming Drawer

Preheat the warming drawer when warming food. For best results, preheat for the following times:

LOW: 5 minutes

MED: 10 minutes

HIGH: 15 minutes

PROOF: It is not necessary to preheat the drawer.

Warming Food

1. Press the pad for the desired temperature setting.
2. Set the warming timer.
3. Place cooked, hot food in the drawer.

It is okay to leave food in the cookware it was prepared. Alternatively, you can transfer food to a heat-safe serving dish before placing it in the warming drawer.

Aluminum foil may be used to cover food.

Warming Plates and Bowls

1. Press **LOW**.
2. Set the warming timer.

Proofing

Place dough in desired dish and lightly oil top of dough. Loosely cover with cloth.

1. Press **PROOF**.
2. Set the warming timer.
3. Check dough height. Add time as needed.

Crisping Stale Items

Place food in low sided dishes or pans.

1. Press **LOW**.
2. Preheat for 5 minutes, then place dish in drawer.
3. Set the warming timer.
4. Check crispness after 45 minutes. Add time as needed.

Getting the Most Out of Your Appliance

Temperature Recommendations

Food/Cookware	Level	Moisture Level
Proofing yeast dough	PROOF	moist
Bacon	HIGH	dry
Beef, medium and well done	MED	moist
Beef, rare	LOW	moist
Bread, hard rolls	MED	dry
Bread, soft rolls, coffe cakes	MED	moist
Biscuits	MED	moist
Casseroles	MED	moist
Eggs	MED	moist
Fish, seafood	MED	moist
Fried foods	HIGH	dry
Gravy, cream sauces	MED	moist
Ham	MED	moist
Pancakes	HIGH	moist
Pies, one crust	MED	moist
Pies, two crusts	MED	dry
Pizza	HIGH	moist
Pork	MED	moist
Potatoes, baked	HIGH	moist
Potatoes, mashed	MED	moist
Poultry, roasted	MED	moist
Vegetables	MED	moist
Plates	LOW	dry
Plate of food	MED	moist

Cleaning and Maintenance

Cleaning

Part	Recommendations
Drawer interior (polished stainless steel)	Use dish detergent. Wash, rinse well and dry. For hard water spots or scale, use white vinegar. Apply with a sponge or cloth, rinse, and dry.
Painted surfaces	Use hot soapy water or mild cleaners such as Fantastik® or Formula 409®. Wash, rinse well and dry. Avoid using abrasive cleaning agents, steel wool pads and oven cleaners.
Drawer exterior frame (brushed stainless steel)	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprayed on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper's Friend® to remove heat discoloration.
Warming Drawer Control	Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using abrasive cleaners and scrubbing pads.

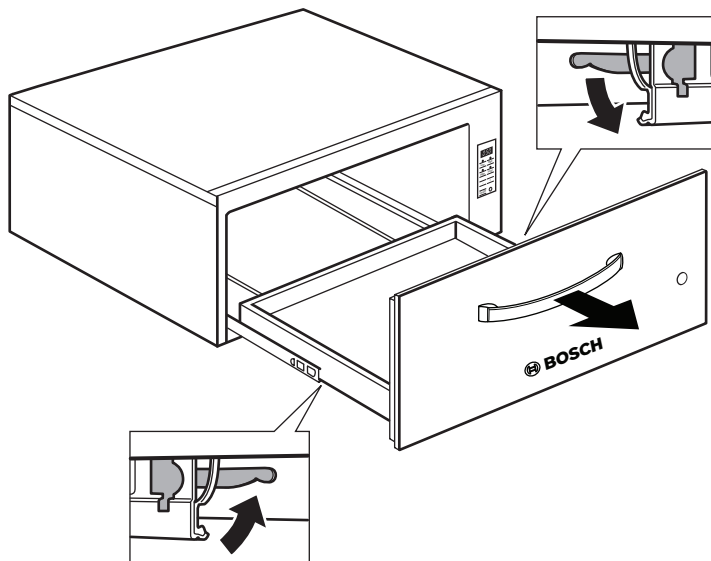
Maintenance

Removing the Drawer



WARNING:

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



1. Pull drawer to fully open position.
2. Press down right drawer clip.
3. Lift up left drawer clip.
4. Firmly pull the drawer straight out. Retract cabinet rails while drawer is removed.

Replacing the Drawer

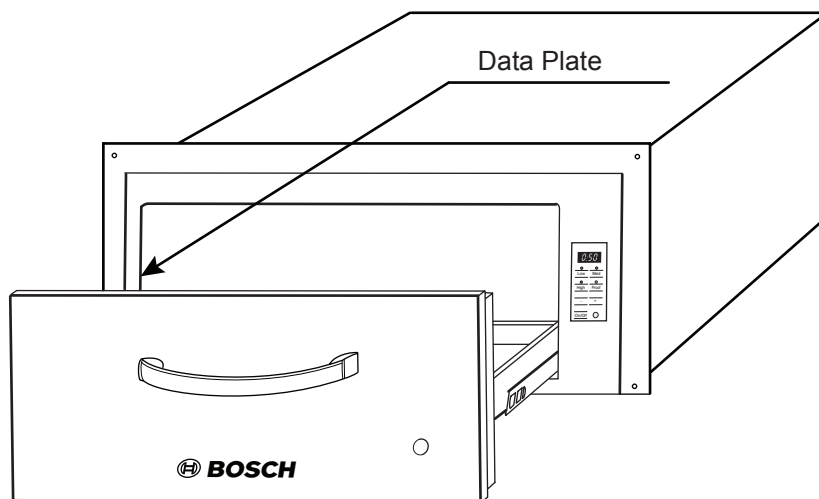
1. Be sure cabinet rails are pushed inside cabinet.
2. Align the drawer rails with the cabinet rails.
3. Firmly push the drawer straight into the cabinet until drawer clicks into place.
4. Open and close drawer to test operation. Note: if the drawer will not close, verify that the rail clips are properly positioned.

Service

To reach a service representative, see the contact information at the front of the manual. Please be prepared with the information printed on your product data plate when calling.

Data Plate

The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate is visible on the left side of the cabinet. It may be necessary to remove the drawer to view it.



STATEMENT OF LIMITED PRODUCT WARRANTY

What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Bosch in this Statement of Limited Product Warranty applies only to the Bosch appliance sold to you, the first using purchaser, provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply only to the first purchaser of the Product and are not transferable.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Bosch to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of twelve (12) months from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

Repair/Replace as Your Exclusive Remedy

During this warranty period, Bosch or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Bosch will replace your Product (upgraded models may be available to you, in Bosch's sole discretion, for an additional charge). All removed parts and components shall become the property of Bosch at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Bosch's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Bosch-authorized service provider during normal business hours. For safety and property damage concerns, Bosch highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized servicer; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized servicer. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized service providers are those persons or companies that have been specially trained on Bosch products, and who possess, in Bosch's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Bosch). Notwithstanding the foregoing, Bosch will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Bosch would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of Warranty Product

Bosch is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or Product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Bosch, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall Bosch have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are scratches, nicks, minor dents, and cosmetic damages on external surfaces and exposed parts; Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITELY CAUSED EXCLUSIVELY BY BOSCH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.