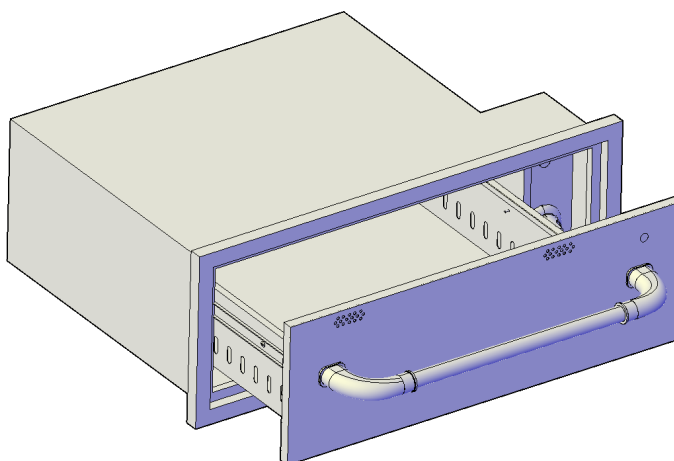




WARMING DRAWER
MODEL #85747
INSTALLATION & OPERATING
INSTRUCTIONS MANUAL



USA EDITION



REVISED 8/2020



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- 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 AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER OR APPLIANCE SERVICE REPRESENTATIVE.

- NOTE TO INSTALLER:

LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

- NOTE TO THE CONSUMER:

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

- ELECTRICAL: (120vac, 60Hz, 550 W or 4.55 Amp) AC ONLY 15 OR 20 AMP. USE COPPER WIRE ONLY. A TIME-DELAY OR CIRCUIT BREAKER AND SEPARATE CIRCUIT IS RECOMMENDED.

*FOR WARRANTY PURPOSES, PLEASE RECORD YOUR SERIAL NUMBER, DATE OF PURCHASE & A COPY OF YOUR RECEIPT OR INVOICE IN THE BACK OF YOUR MANUAL ON PAGE 8.





SAFETY INSTRUCTIONS



READ CAREFULLY BEFORE OPERATION OF YOUR WARMING DRAWER
DO NOT USE WARMING DRAWER FOR OTHER THAN INTENDED USE

WARNING! FOR YOUR SAFETY, FOLLOW THESE ELECTRICAL SAFETY GUIDELINES:

- 1) PLUG INTO A GROUNDED 3-PRONG OUTLET. DO NOT REMOVE GROUND PLUG.
- 2) DO NOT USE AN ADAPTER OR AN EXTENSION CORD.
- 3) DO NOT OPERATE THIS APPLIANCE WITH A DAMAGED CORD OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER. RETURN APPLIANCE TO THE NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR, OR ADJUSTMENT.

IT IS THE CUSTOMER'S RESPONSIBILITY TO:

- 1) CONTACT A QUALIFIED ELECTRICAL INSTALLER.
- 2) ASSURE THAT THE ELECTRICAL INSTALLATION IS ADEQUATE AND IN CONFORMANCE WITH:
NATIONAL ELECTRICAL CODE ANSI/NFPA 70 – LATEST EDITION OR
CAN/CSA-C22.2 NO. 64-10, UL 1026 6TH EDITION 2012
CAN/CSA-c22.2 NO. 0-10 & CAN/CSA-C22.2 NO. 0.4-17 AND ALL LOCAL CODES AND ORDINANCES.
- 3) OBSERVE ALL GOVERNING ELECTRICAL CODES AND ORDINANCES. IF CODES PERMIT AND A SEPARATE GROUND WIRE IS USED, IT IS RECOMMENDED THAT A QUALIFIED ELECTRICIAN DETERMINE THAT THE GROUND PATH IS ADEQUATE. FOR YOUR PERSONAL SAFETY AS THIS APPLIANCE MUST BE GROUNDED.
- 4) THIS APPLIANCE IS EQUIPPED WITH A POWER SUPPLY CORD THAT HAS A 3-PRONG GROUND PLUG. TO MINIMIZE POSSIBLE SHOCK HAZARD, THE CORD MUST BE PLUGGED INTO A MATING 3-PRONG GROUND-TYPE OUTLET, GROUNDED IN ACCORDANCE WITH LOCAL CODES AND ORDINANCES. IF A MATING OUTLET IS NOT AVAILABLE, IT IS THE PERSONAL RESPONSIBILITY AND OBLIGATION OF THE CUSTOMER TO HAVE A PROPERLY GROUNDED 3-PRONG OUTLET INSTALLED BY A QUALIFIED ELECTRICIAN. IMPROPER CONNECTION OF THE EQUIPMENT- GROUNDING CONDUCTOR CAN RESULT IN A RISK OF ELECTRIC SHOCK. CHECK WITH A QUALIFIED ELECTRICIAN OR SERVICEMAN IF YOU ARE IN DOUBT AS TO WHETHER THE APPLIANCE IS PROPERLY GROUNDED. 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.

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN DEATH, FIRE OR ELECTRICAL SHOCK

WARMING DRAWER ELECTRICAL POWER REQUIREMENTS:

- 1) (120vac, 60Hz, 550 W or 4.55 Amp) AC only 15 or 20 amp fused electrical supply to an Outlet located in the cabinet as close as possible to the warming drawer.

- 2) Bull recommends a time-delay fuse or separate circuit breaker dedicated to this appliance only.

WARNING! To reduce the risk of fire, electrical shock, injury to persons or damage when using the warming drawer, follow basic precautions, including the following:

- 1) Proper installation: Be sure the warming drawer is properly installed and grounded by a qualified technician.
- 2) To protect against electrical shock do not immerse power cord or plugs in water or other liquids.
- 3) Do not let cord hang over edge of tables, counter-tops, or touch hot surfaces.
- 4) Do not place heating or cooking appliances beneath Warming Drawer
- 5) Do not mount Warming Drawer over or near any portion of another heating and cooking appliance or sink.
- 6) Do not leave children alone: Children should be closely supervised in area where warming drawer is in use. They should never be allowed to sit or stand on any part of the warming drawer.
- 7) Wear proper apparel: Loose-fitting or hanging garments should never be worn while using the warming drawer.
- 8) User servicing: Do not repair or replace any part of the warming drawer unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- 9) Storage in warming drawer: Flammable materials should not be stored in a warming drawer.
- 10) Do not use water on grease fires: Smother fire or flame or use dry chemical or foam-type extinguisher.
- 11) Use care when opening door: Let hot air or steam escape before removing or replacing food.
- 12) Use only 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 cloths.
- 13) Do not heat unopened food containers: Build-up of pressure may cause container to burst and result in injury.
- 14) Placement of warming drawer racks: Always place warming drawer racks in desired location while warming drawer is cool. If rack must be moved while warming drawer is hot, do not let potholder contact hot heating element in warming drawer.
- 15) Do not touch hot surfaces. Use handles or knobs.
- 16) During use do not touch heating elements or interior surfaces or warming drawer as they may be hot enough to cause burns. This includes Heating elements may be hot even though they are dark in color. Do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of warming drawer. After use, allow enough time for warming drawer vent openings and surfaces near these openings to cool before touching or attempting to install or remove parts.



WARMING DRAWER INSTALL GUIDELINES INTO OTHER FEATURES:

READ CAREFULLY BEFORE INSTALLATION OF YOUR WARMING DRAWER

- The Warming Drawer location must not be within the reach of water sprinklers.
- Do not place Warming Drawer on or near a hot gas or electric burner, or in a heated oven.
- When not in use, un-plug Warming Drawer and cover the island to protect from rain and harsh weather conditions.

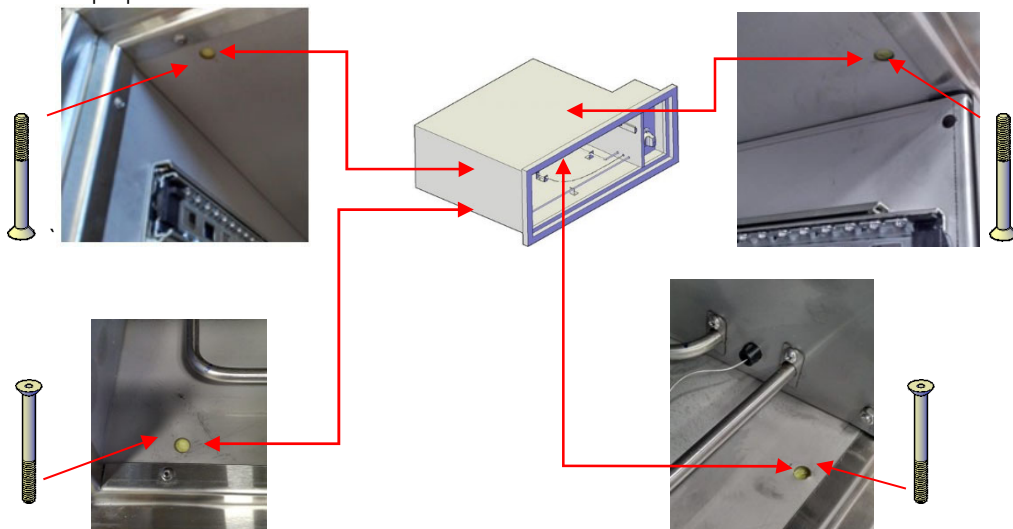
WARMING DRAWER INSTALL INTO A BULL OUTDOOR BBQ ISLAND:

If you are installing your Warming Drawer into a Bull Island made for you, it will have frame ready to meet your needs.

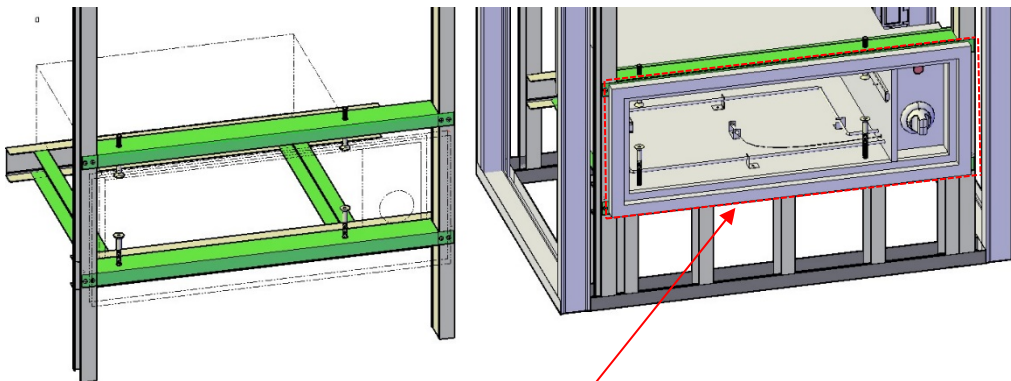
- First, check the island to make sure it is free of cracks that would allow water or other liquids to get into the electrical controls.
- If you are using a Bull Island, it will have a frame ready to accommodate using the instructions below:
 - You will need to remove the drawer first. Open the drawer, on each side is a guide rail with a black plastic tab (see photo)



- Locating the drawer mounting holes. Inside the drawer casing are 4 holes for mounting. 2 are on the upper side and 2 on the lower side per photos below:



- You will be installing self-tapping screws (not provided) through the provided holes shown into the island frame per illustration below.



Apply weatherproof sealant to seam where warmer frame meets mounting surface.

WARMING DRAWER INSTALL GUIDELINES INTO OTHER FEATURES

ALL SAFETY GUIDELINES SHOWN ON PAGE 2 APPLY

READ CAREFULLY BEFORE INSTALLATION OF YOUR WARMING

WARMING DRAWER LOCATION:

- The Warming Drawer location must not be within the reach of water sprinklers.
- When not in use, cover the island to protect from rain and harsh weather conditions.

WARMING DRAWER INSTALL BASICS:

The warming drawer requires a wall opening of the following dimensions (shown in inches) per illustration 1 below

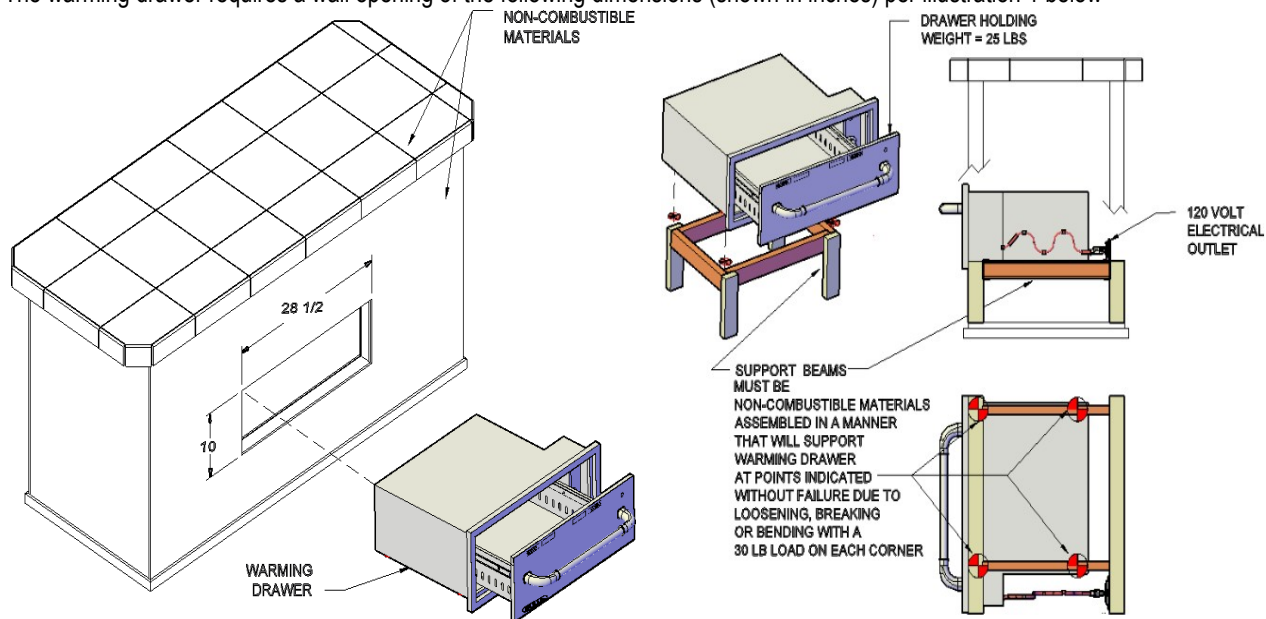


ILLUSTRATION 1

ILLUSTRATION 2

IMPORTANT GUIDELINES FOR THE FRAME THAT HOLDS YOUR WARMING DRAWER:

- 1) All framework that supports you Warming Drawer must be made from non-combustible materials.
- 2) The approximate weight of the Warming Drawer is 50 lbs. with a holding capacity of 25 lbs.
- 3) Framework should consist of support beams using metal studs that meet the criteria below:
 - I. Warming Drawer must be supported from underside at the points indicated below. **Do not mount from topside in tension.**
 - II. The framework materials, bracketry and fasteners or other means of assembly shall not break, loosen, or pull out of the wall nor shall any portion of the unit attached to the mounting means be adversely affected when the drawer is filled to capacity.
 - III. The framework load rating should consist of the weight of the appliance plus three times the maximum normal load (food load, water, grounds, basket, and the like, based on cavity size and maximum recipe book weight recommendations). See illustration 2 for suggested load distribution.
 - IV. If the mounting brackets are constructed of a thermoplastic material, they are to be conditioned for 7 hours in an air circulating oven maintained at 70°C (158°F) or 10°C (18°F) higher than that measured during the normal temperature test, whichever is higher, prior to performing the loading test.
- 4) Framework should allow the same method for mounting the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes as shown on page 3
- 5) Apply weatherproof sealant to seam where warmer frame meets mounting surface per page 3
- 6) Plug in the warmer to a weatherproof, and properly grounded, electrical outlet.

OPERATING INSTRUCTIONS

SAFETY NOTE:

Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.

Do not store anything directly on top of the appliance surface when appliance is in operation.

TEMPERATURE CONTROLS:

- 7) The temperature control dial is used to select the temperature of the warming drawer. It is located on the right-hand side of the control panel and has dial settings from 1 to 10. The "1" setting is the lowest temperature, which is around 60°F, while the "10" setting is the highest temperature which is around 220°F.
- 8) Most foods are held between temperature settings of "5-6".
- 9) The warming drawer should only be opened when adding or removing food. Continuous opening of the drawer allows warm air to escape, which will make the food colder.
- 10) Do not use aluminum foil to line the drawer. It is an excellent heat insulator and will trap heat beneath it. This may affect the performance of the warming drawer and the interior finish.

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.

MOISTURE VENT CONTROL:

The moisture vent control is located at the top inside of the warming drawer. It can be adjusted in any position between "open" and "close" to maintain desired degree of moisture.

- 11) For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
- 12) For moist foods, slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.

HEATING INSTRUCTIONS:

1. Dry heat
 - a. The main function of the warming drawer is to hold hot cooked foods at serving temperature.
 - b. Place previously prepared foods directly into the empty steam pans (no water) and set the moisture vent control.
 - c. For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
 - d. Set the temperature control dial. The heat-on light will appear until the desired temperature is reached.
2. Moist heat
 - a. The warming drawer also seals moisture within the drawer to keep the food moist.
 - b. Put just enough water, approximately 1/2" high, in the steam pans.
 - c. Place the steam rack inside the steam pan.
 - d. 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.
 - e. For moist foods, slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.
 - f. Set the temperature control dial. The heat-on light will appear until the desired temperature is reached.
 - g. Periodically, check the water level in the steam pans and add water when necessary.
3. Proofing yeast dough
 - a. Yeast dough can be proofed in a warming drawer.
 - b. Place the dough in a bowl and turn the temperature control at the lowest setting, to facilitate the fermentation process.
 - c. Place a towel over the dough to minimize surface drying.
 - d. 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

 Please follow these safety guidelines before you start cleaning and maintenance:

- *Unplug from outlet before cleaning or when not in use.*
- *Allow the warming drawer and its accessories to cool before attempting to touch, install or remove any parts.*

Cleaning Guidelines:

- 1) Remove the steam pans and all accessories from warming drawer.
- 2) Clean all items including the drawer with the mildest cleanser. Scrub dirt with a sponge.
- 3) When cleaning the front panel, always scrub in the direction of the grain. In order to maintain the luster and highlights of the polished surface, do not use abrasives when cleaning polished surfaces. Use the mildest cleaner.
- 4) Do not use steel wool to clean the drawer and accessories.
- 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.

TROUBLESHOOTING

SYMPTOM	CORRECTIVE ACTION
Warming drawer will not heat up.	Check if the unit is plugged into an electrical outlet
Heat-on light does not come “on”.	• Check if the temperature control dial is set properly. • Check if circuit breaker is open.

Note: The warming drawer is made of welded #304 stainless steel. It is non-rusting and non-magnetic.

PARTS LIST

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	85701	KNOB	1	1 yr.
2	85703	DRAWER CENTER BAR	1	1 yr.
3	16522	DRAWER END CAP	2	1 yr.
4	*85705	DRAWER	1	1 yr.
5	85706	SWITCH ASSEMBLY	1	1 yr.

Any item with an * next to it requires a serial number

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page.

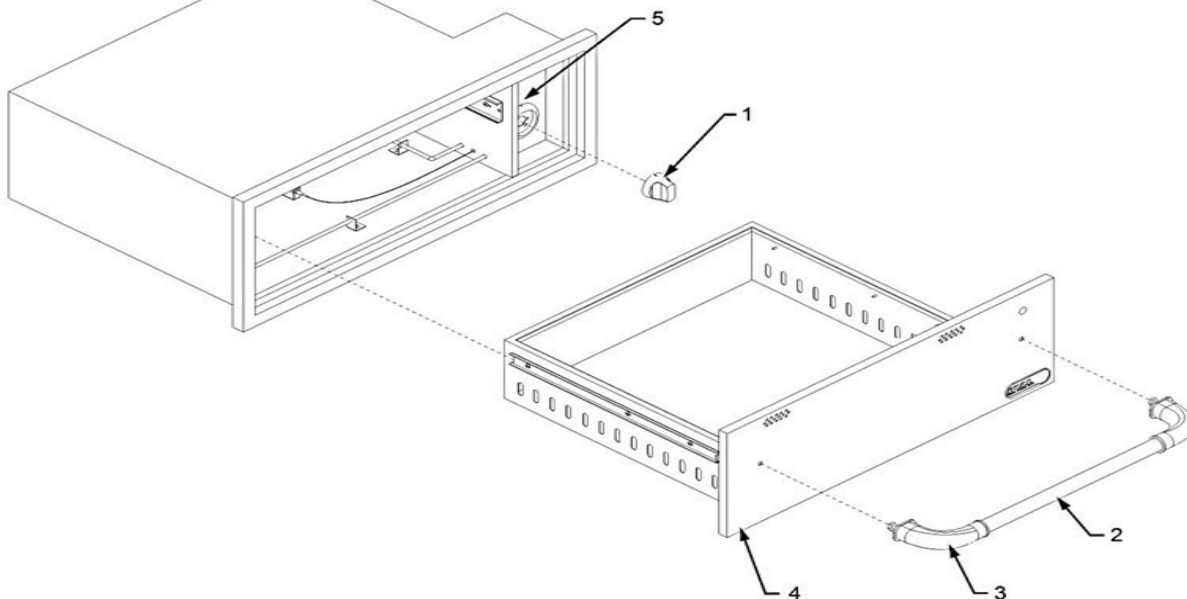
To make sure you obtain the correct replacement parts for your warming drawer, the following information is required to assure getting the correct part.

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

IMPORTANT: Use of unauthorized parts or accessories may be dangerous, resulting in injury. This will also void your warranty. Only use Bull authorized parts and accessories. **IF YOU HAVE QUESTIONS CONCERNING PARTS OR ACCESSORIES CONSULT YOUR DEALER OR APPLIANCE SERVICE REPRESENTATIVE FOR ASSISTANCE.**

IMPORTANT: Keep this installation and operating instruction manual for referral, and for replacement parts ordering.

EXPLODED ILLUSTRATION



REGISTERING YOUR WARMING DRAWER

In order to validate your Bull Limited Warranty, you must complete the Warranty Registration Card within 90 days from the Proof of Purchase. You may register your unit either online at www.bullbbq.com or by sending in the completed hard copy along with a copy of the Proof of Purchase to:

Bull Outdoor Products, Inc., 2483 W. Walnut Ave., Rialto, CA 92376. ATTN: Warranty Service Center

Warranty Policy

Bull Outdoor Products continues to be the industry's leader in Warranty Durations with our product line. Warranty Durations can be located in the Parts Section of each manual. Components such as doors, drawers, and non-mechanical items are covered under a one year warranty from the date of purchase on invoice or purchase order.

Warranty Claims must be filed on line through the Bullbbq.com Website. Warranty Claims will not be accepted via email, fax, or phone.

Bull Outdoor Products, Inc. warrants to the original purchaser at the original site of delivery with proof of purchase of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. It does not apply to rust, corrosion, oxidation, or discoloration, which may occur due to moisture, overheating, or packaging, unless the affected product becomes inoperable. Warranty Claims do not include shipping charges of item(s), labor or any labor related charges. There will be a shipping and handling charge for the delivery of the warranty part(s).

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Bull Outdoor Products, Inc., under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement. Product repair as provided under this warranty is your exclusive remedy. Bull Outdoor Products, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products.

Product repair as provided under this warranty is your exclusive remedy. Bull Outdoor Products, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Based on country or geographical area, the following methods are used to file a Warranty Claim:

www.bullbbq.com/support-warranty

United States of America / Canada / Central America / South America

www.bullbbq.eu/en/warrantyform.html

**Belgium / Denmark / France / Germany / Italy / Latvia
Malta / Netherlands / Norway / Portugal / Romania / Spain
Sweden / Switzerland / United Kingdom**

Mail= Exim International PTY LTD PO Box 70 Helensvale, Queensland 4212 Australia

