



**CAPITAL COOKING EQUIPMENT  
MAESTRO WARMING DRAWER  
INSTALLATION INSTRUCTIONS**

**MODEL:  
MWD30EST**

## SPECIAL MESSAGE TO CUSTOMERS

Dear Valued Customer,

Congratulations on making a smart choice! You have joined an elite group of cooking enthusiasts who demand only the very best from their appliances. A Capital Cooking appliance promises years of enjoyment and maximum pleasure, allowing cooks everywhere to create culinary memories that last a lifetime.

Because of the unique features found in our appliances, we urge you to read this manual thoroughly before installation and use. And please RETAIN THIS MANUAL FOR FUTURE REFERENCE; it is an invaluable guide to help you better understand your Capital Cooking appliance.

Since your satisfaction is our topmost priority, please feel free to contact our service experts. You may reach us toll free at (866) 402-4600, or dial the factory direct at (562) 903-1168. You can fax us a list of your concerns, comments, and/or compliments at (562) 903-1167, or drip us an e-mail at [customerservice@capital-cooking.com](mailto:customerservice@capital-cooking.com). Feel free to also write us at:

13211 East Florence Ave.  
Santa Fe Springs, CA 90670

Our products are proudly designed and manufactured in America and we trust that our strict adherence to the highest quality assurance standards will provide you with years of trouble free gourmet cooking.

Happy Cooking!

Capital Cooking Test Kitchen Specialists



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# WARNINGS AND GENERAL SAFETY

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## GENERAL SAFETY PRECAUTIONS:

To reduce the risk of fire, electric shock, serious injury or death when using your appliance, follow basic safety precautions, including the following:

1. Read the provided use and care manual before operating this appliance.
2. Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
3. If your warming drawer is found to be damaged upon receipt, contact your dealer or builder immediately. Do not install or use a damaged appliance or if the conduit is damaged.
4. This warming drawer must be properly installed and grounded by a qualified installer according to these installation instructions prior to use. The installer must show the customer the location of the circuit breaker panel or fuse box so that they know where and how to turn off electric power to the Warming Drawer. Capital Cooking Equipment is not responsible for service required to correct a faulty installation. The owner is responsible to make sure this appliance is properly installed.
5. To avoid electric shock hazard, do not install this appliance outside or near water. Do not install or use this appliance if it has been exposed to water.
6. Do not install, repair or replace any part of the warming drawer yourself unless specifically recommended in the literature accompanying it. All other service must be performed by a qualified service technician.
7. Electric power to the warming drawer must be turned off at the circuit breaker or fuse box prior to performing any type of service or installation.
8. This product is to be used only for tasks expected of a home appliance. This product is not intended for commercial use.
9. Do not climb or sit on any part of the appliance.
10. Do not leave children or pets alone or unattended in the area around the warming drawer. Do not allow children to play with the controls, pull on the handle or touch other parts of the warming drawer.
11. Do not store items of interest to children inside or above the warming drawer. Children can be burned or injured while climbing on the appliance.
12. Do not tamper with the controls. Do not adjust or alter any part of the warming drawer unless specifically instructed to do so by this manual.
13. Secure the warming drawer to the cabinet using the recommended mounting screws to prevent injury due to the unit tipping forward,
14. Only use dry pot holders to prevent steam burns when moving items in or out of the warming drawer.
15. Do not use water on grease fires. Smother any flames with a lid, cookie sheet, or flat tray. Use baking soda or a foam fire extinguisher to extinguish flaming grease.
16. Keep flammable items, such as paper, cardboard, plastic and cloth away from hot surfaces. Do not put such items in the Warming Drawer. Do not allow pot holders to touch hot surfaces.
17. Do not use the Warming Drawer for storage.
18. Do not touch the interior surfaces of the warming drawer during use or immediately after use. Allow surfaces sufficient time to cool before touching them.
19. Do not heat unopened food containers (baby food jars, and cans), or whole eggs. Pressure can build up and may cause the container to burst and cause injury.
20. Never use the appliance for Warming or Heating the room.
21. Only clean parts as listed in the Use and Care Manual.

# MODELS:

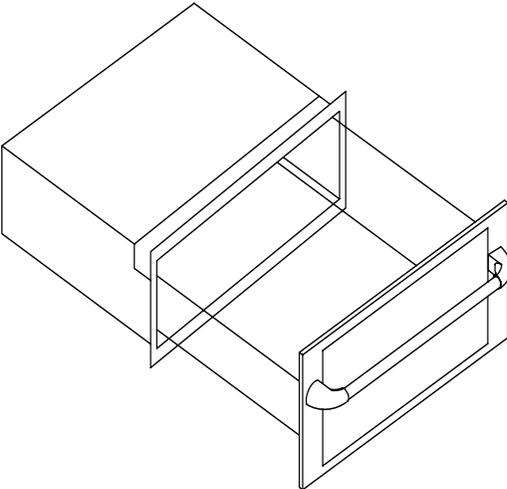
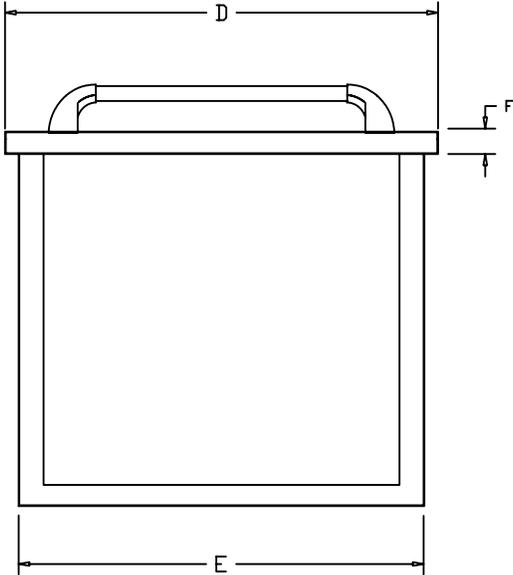
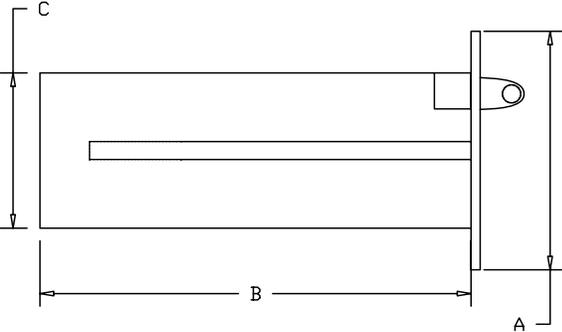
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Model number:

Maestro Series 30" Warming Drawer: MWD30ES

Product Dimensions:

| MWD30EST | A  | B       | C | D      | E      | F   |
|----------|----|---------|---|--------|--------|-----|
| SIZE     | 10 | 23-3/16 | 9 | 29-3/4 | 27-3/8 | 3/4 |



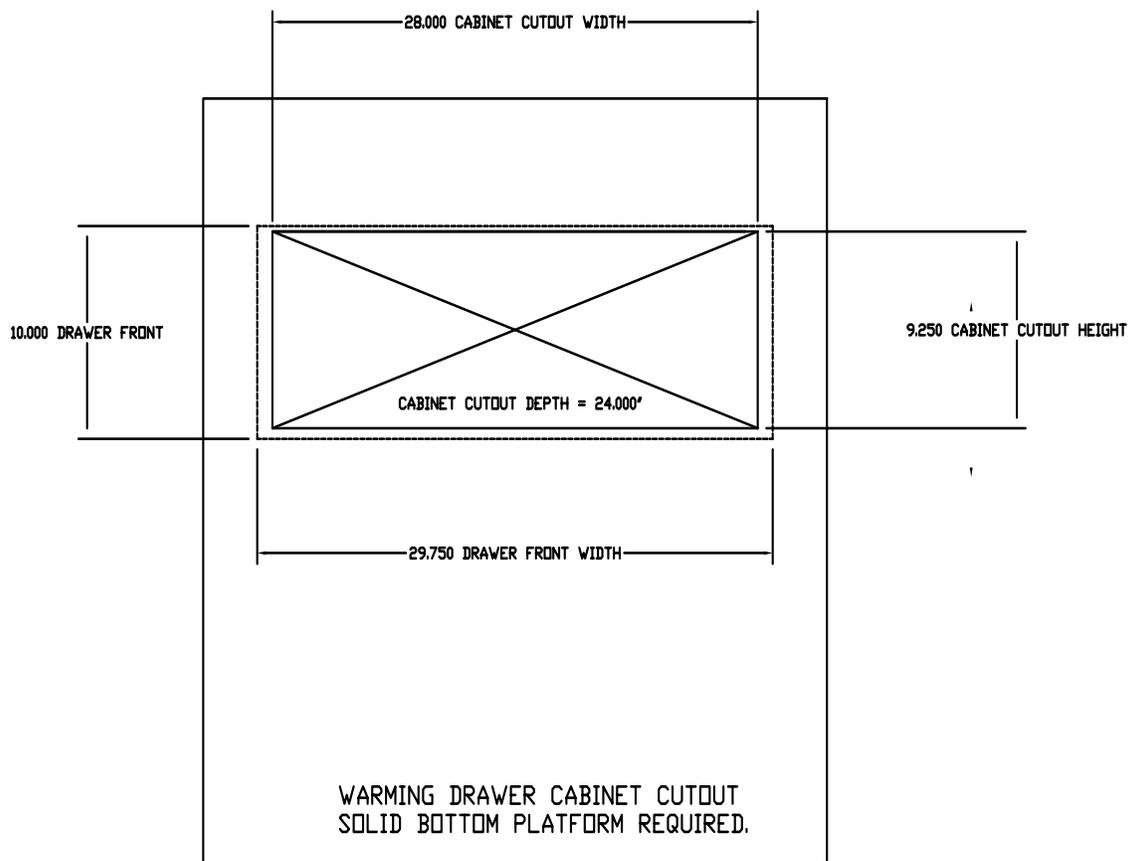
# PLANNING THE INSTALLATION

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1. Plan the intended installation location by verifying that sufficient cabinet size and clearances are available.
2. Check that electrical power is available or can be established at the installation location and that all local codes can be met.
3. To provide the optimal operation of your appliance, the Warming Drawer should be installed in a location that will minimize drafts created by doors, windows, ventilation outlets, etc.
4. Check traffic paths to verify sufficient clearances for the drawer when open and be aware of interference with walkways.

## ***Cabinet Cutout Diagrams:***

**IMPORTANT:** The bottom platform of the cabinet must be constructed to support the weights as shown below:



## **WARMING DRAWER CABINET CUTOUT REQUIREMENTS**

## WARMING DRAWER DIMENSIONS

|   | <b>CAPITAL WARMING<br/>DRAWER</b> |
|---|-----------------------------------|
| <b>MODEL NUMBER</b>   | MWD301ES                          |
| <b>"A" DIMENSION</b>  | 10"                               |
| <b>"B" DIMENSION</b>  | 23-3/16"                          |
| <b>CABINET DEPTH</b>  | 24"                               |
| <b>OVERALL WIDTH "D" DIMENSION</b>  | 29-3/4"                           |
| <b>OVERALL HEIGHT</b>   | 28-9/16"                          |
| <b>OVERALL DEPTH TO CABINET<br/>FACE</b>  | 23-3/4"                           |
| <b>OVERALL DEPTH TO DOOR FRONT</b>  | 25"                               |
| <b>PLATFORM SUPPORT WEIGHT</b>  | 75 lb.                            |
| Note: Cabinets must be manufactured to support the listed shipping weight of the product. |                                   |

### *Dimension Summary Table*

# UNPACKING AND HANDLING

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1. Move the Warming Drawer as close to the point of installation as possible prior to removing packing materials to prevent damage.
2. Remove all packing materials from inside the Warming Drawer and any protective plastic on the outside of the Warming Drawer.
3. Read and retain all instructions before installation and use and after installation as a reference.
4. The units are heavy. Plan sufficient manpower and use caution when lifting the unit.

# ELECTRICAL WIRING INSTALLATION:

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**WARNING:**

1. All wiring must comply with all local ordinances and building codes.
2. Electrical services at the installation must meet or exceed those specified for the appliance. Do not proceed with the installation until the specifications are met. Call a licensed electrician, if required, to meet the necessary requirements.
3. To prevent electric shock or fire hazard, turn off power at the circuit breaker or fuse box prior to connecting the Warming Drawer.
4. Improper connection of the electrical wiring can cause an electric shock hazard and damage the appliance. Capital Cooking Equipment is not responsible for damages resulting from improper installation.
5. The Warming Drawer must be plugged into a grounded outlet.
6. Do not use an extension cord with this appliance. Fire, electric shock or other personal injury or damage may occur as a result.
7. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electric shock hazard.

**IMPORTANT:** Prior to installation and preparation of the wiring, power to the planned Warming Drawer electrical circuit must be turned off at the breaker or fuse box.

**WARNING:**

- Ground sources must be approved by local codes.

**Electrical Requirements:**

|                              |                     |
|------------------------------|---------------------|
| <b>Model:</b>                | MWD301ES            |
| <b>Type:</b>                 | Warming Drawer      |
| <b>Voltage:</b>              | 120 VAC             |
| <b>Frequency:</b>            | 60 Hz, Single Phase |
| <b>Total Connected Load:</b> | 0.54 Kw, 4.37 Amp   |
| <b>Circuit Breaker Req.:</b> | 15 Amp (Dedicated)  |
| <b>Wire Connection:</b>      | 3 Prong Plug        |

***Electrical Requirement Summary Table***

## INSTALLATION INTO CABINET

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**WARNING:** The Warming Drawer is very heavy. Utilize sufficient manpower to lift the Warming Drawer into the required opening to prevent injury. A minimum of two persons is recommended.

**IMPORTANT:** The door(s) must be removed prior to installation in the cabinet. This will prevent damage to the doors and reduce the weight of the Warming Drawer for installation.

1. Verify that all cabinet and electrical preparations have been completed and meet the requirements of these instructions.
2. Verify that electrical power to the Warming Drawer is turned off at the breaker.
3. Verify that the Warming Drawer electrical cord can be plugged into an approved electrical outlet without the use of an extension cord.
4. Lift the Warming Drawer into the cabinet opening.
5. Prior to sliding the Warming Drawer into the cabinet, verify that the electrical cord is connected and is not pinched when sliding into the cavity.
6. Slide the Warming Drawer into the cabinet cutout so and check the level. Shim the bottom if required to prevent uneven cakes and cooking.
7. Locate the mounting holes on the Warming Drawer front panel and secure with screws.
8. Secure the Warming Drawer to the cabinet cutout using screws that will match cabinet finish (not supplied).

## FINAL CHECK AND VERIFICATION

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1. After the Warming Drawer has been installed into the cabinet check the following prior to first use:
2. Verify that all tapes, plastics, cardboard, and paper packing materials and instructions have been removed from the Warming Drawer.
3. Turn the circuit breaker for the Warming Drawer on and verify the control is functional.
4. Following the instructions in the Use and Care manual verify the Warming Drawer will heat and the timer functions.
5. If the display does not turn on or the drawer does not heat, check the circuit breaker and wiring.

# INSTALLATION CHECKLIST

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- All packaging materials have been removed from Warming Drawer and Warming Drawer surfaces.
- External wiring and breakers or fuses meets local codes and requirements of these installation instructions.
- Cabinet cutouts and platform support capacity have met the requirements of these installation instructions.
- Plug Warming Drawer into approved grounded and dedicated outlet.
- Install Warming Drawer into cabinet.
- Level and secure Warming Drawer into the cabinet per the instructions.
- Verify the drawer opens and closes correctly with no interference.
- Turn dedicated breaker or fuse on.
- Check Warming Drawer functionality.
- If any problems occur during installation, reference TROUBLESHOOTING section of Use and Care Manual prior to calling Capital Cooking service.
- Fill out and return all warranty information.
- Store these instructions and the Use and Care Manual in a convenient location for future reference.

## SERVICE INFORMATION

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Before contacting customer service:

- Verify that the circuit breaker has tripped or the fuse has been blown.
- Is there a power outage in the local area?

If none of the above has occurred, contact our customer service department at (866) 402-4600.

Before you call for service, please have the following information available:

- Model Number
- Serial Number
- Date of Installation
- Copy of Receipt or Invoice
- A brief description of the problem

Your satisfaction is our top priority. If the problem persists or is not resolved to your satisfaction by our service consultant, please write to us or fax us a letter at:

### **Capital Cooking Equipment, Inc.**

Attn: Customer Service Manager  
13211 Florence Ave.  
Santa Fe Springs, CA 92670  
USA

**Fax Number:** (562) 903-1167

**Email:** customerservice@capital-cooking.com

# WARRANTY

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- One (1) year full parts and labor, covers the entire unit.

## **WILL PAY FOR:**

All repair labor and parts found to be defective due to material or workmanship for on (1) full year (from date of purchase) "in home" WARRANTY. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Agency must provide Service during normal working hours. No charges will be made for repair or replacement at the location of original installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found to be defective by Capital Cooking. Call claims, regardless of warranty or non-warranty must be documented with photos and detailed description and/or narrative of the problem.

This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes where the appliance has been tempered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties, expressed or implied and all other obligations or liability in connection with the sale of this product.

## **WILL NOT PAY FOR:**

- Installation or start-up
- Shipping damage
- Service by an unauthorized agency
- Use of unauthorized parts
- Service during hours other than normal working hours
- Improper installation
- Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers or replace fuses.
- Repair other than normal household use
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes
- Unit installed in non-residential applications

**This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 States of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.**

**NOTES:**

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**THESE SPECIFICATIONS ARE FOR PLANNING PURPOSES ONLY.**

CONSULT WITH AN AUTHORIZED TECHNICIAN FOR YOUR SPECIFIC INSTALLATION DETAIL REQUIREMENTS. FOR THE MOST UP TO DATE INFORMATION, CONTACT CAPITAL COOKING EQUIPMENT, INC. INDICATING THE MODEL NUMBER.

WE RESERVE THE RIGHT TO CHANGE THESE SPECIFICATIONS OR DESIGN WITHOUT NOTICE.



THE POWER OF PERFORMANCE™

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**MADE IN USA**

[www.capital-cooking.com](http://www.capital-cooking.com)

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