



**USE AND CARE MANUAL  
MAESTRO SERIES  
30" WARMING DRAWER**

**MODEL:  
MWD301ES**

## A SPECIAL MESSAGE TO CUSTOMERS

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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 performance, 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. 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 drop 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!

Chairman  
Capital Cooking Equipment, Inc.



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## WARNINGS AND GENERAL SAFETY

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### WARNING

Do not install or use this product near water or outdoors, for example, near a kitchen sink, in a wet basement or near a swimming pool.

### 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.

# WARMING DRAWER CONTROL FUNCTIONS

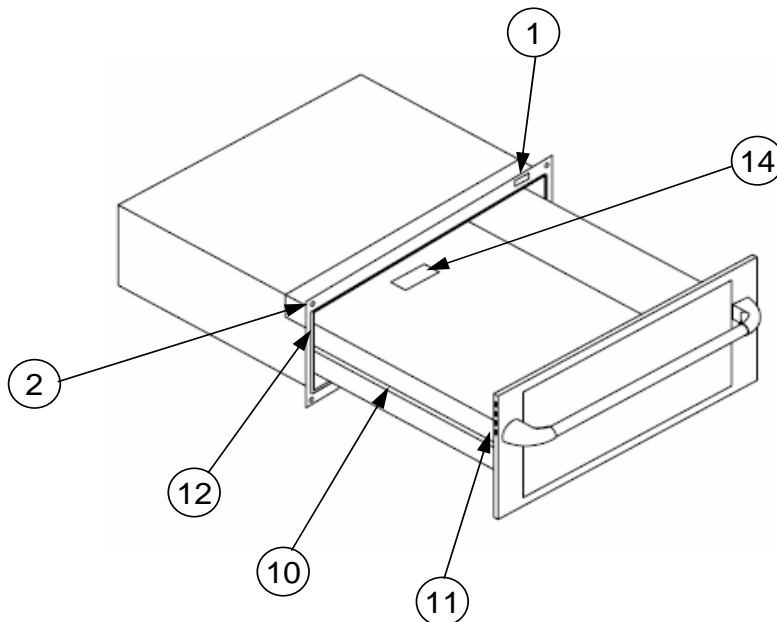
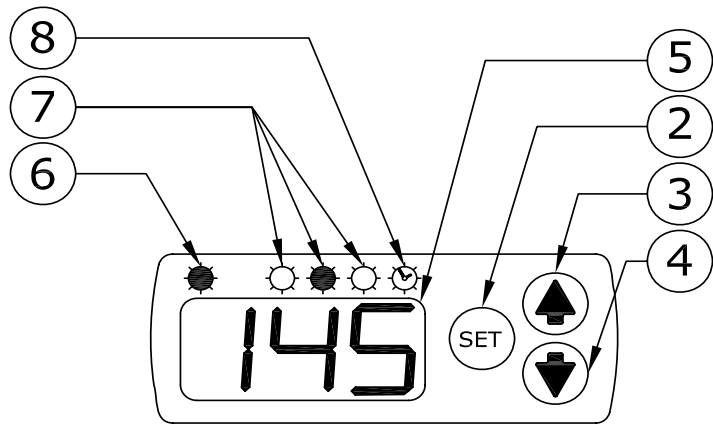
**SET Button:** The SET button is used for three main functions:  
 1) Activates Warming Drawer  
 2) Activates Warming Drawer Temperature Set selection mode.  
 3) Activates Warming Drawer Timer Set selection mode.

**UP Button:** Used to increase Temperature or Timer settings when the mode is active.

**DOWN Button:** Used to decrease Temperature or Timer settings when the mode is active.

# WARMING DRAWER LEGEND

1. Warming Drawer Control
2. Set Button
3. Up Button
4. Down Button
5. Control Display
6. Heater ON LED
7. Timer ON LED
8. Cabinet Mounting Holes
9. Heating Element
10. Hinge Receptacle
11. Warming Drawer Heat Vent
12. Door Gasket
13. Temperature Sensor
14. Serial Number Label



# WARMING DRAWER FEATURES DEFINED

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## 1. **Control SET Button:**

- a. The SET button activates the Warming Drawer and activates the Temperature set mode when pressed once if it is in and Idle (Off) state, when pressed a second time the SET button activates the Timer set mode, when pressed a third time the SET button turns the Warming Drawer OFF.

## 2. **Control UP Button**

- a. The UP button is used to increase the Temperature or Timer setting.
- b. A quick press of the UP button when in the Temperature mode will increase the setting to the next preset level.
- c. Pressing and holding the UP button when in Temperature mode will allow the preset to be adjusted to your custom setting. This setting will be retained for future uses as one of the four preset temperatures.
- d. A quick press of the UP button when in the Timer mode will increase the Timer setting to the next 15 minute increment.
- e. Settings are available from 15 minutes to 4 hours or the Warming Drawer may be set to be continuously On.

## 3. **Control DOWN Button**

- a. The DOWN button is used to decrease the Temperature or Timer setting.
- b. A quick press of the DOWN button when in the Temperature mode will decrease the setting to the next preset level.
- c. Pressing and holding the DOWN button when in Temperature mode will allow the preset to be adjusted to your custom setting. This setting will be retained for future uses as one of the four preset temperatures.
- d. A quick press of the DOWN button when in the Timer mode will decrease the Timer setting to the next 15 minute increment.
- e. Settings are available from 15 minutes to 4 hours or the Warming Drawer may be set to be continuously On.

## 4. **Moist Slider**

- a. The Moist slide opens and closes vents in the drawer front.
- b. When the vents are closed moisture evaporated from food will be retained within the drawer and reduce drying of heated foods.
- c. When vents are open moisture is allowed to escape from the drawer.

## 5. **Cabinet Mounting Holes**

- a. Mounting holes are located on the Front Stainless Panel and are used to secure the Warming Drawer to the cabinet.

## 6. **Door Gasket**

- a. The Door Gasket is used to retain heat and moisture within the Warming Drawer.

## 7. **Heating Element**

- a. A Heating Element is located above the drawer interior.

## 8. **Temperature Sensor**

- a. The temperature sensor reads the Warming Drawer interior temperature.

## 9. **Serial Number Label**

- a. The serial number is required for any service or warranty calls.

# USE OF YOUR WARMING DRAWER

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## ***INITIAL WARMING DRAWER SETUP***

**WARNING:** Verify that the Warming Drawer is secured to the cabinet via screws in the front face plate to prevent tipping when the drawer is opened.

## **WARMING DRAWER USE**

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**WARNING:** Always use clean, dry pot holders when food is being placed into or removed from the warming drawer.

**WARNING:** To prevent unnecessary odors, always clean large spills or food particles from the warming drawer prior to and after use.

**WARNING:** To reduce condensation build up on the interior of the drawer, always pre-heat the warming drawer prior to use. Hot foods placed into a cool drawer will cause moisture to form on the interior of the drawer.

## ***PREPARATION***

Before you place items in the warming drawer:

- Check temperature limits for containers or lids to prevent damage.
- Always preheat the Warming Drawer to prevent excess condensation.
- Check the temperature setting with the final cooking temperature of foods. If the set temperature is higher than the final internal cooking temperature of the food, it will continue to cook and become overdone.
- Always keep food safety in mind. The food safe temperature to prevent bacterial growth is 140° F. The preset temperature of 145° F has been established to maintain food safe conditions and is the lowest recommended temperature for long term storage of food.

## ***POSITIONING FOOD IN THE WARMING DRAWER***

**WARNING:** The Warming Drawer maintains temperature up to 200° F and can reach temperatures of 220°. To prevent damage to plates, containers or other items placed in the Warming Drawer, verify the maximum recommended temperatures prior to use. If unsure of the maximum temperature use a material with known properties.

- Always preheat the Warming drawer to prevent excess condensation.
- Place foods and containers evenly within the drawer.
- The heating element is at the top of the drawer. Do not allow items to exceed the height of the drawer to prevent contact with the heating element.
- Use of covers, lids, foil or wraps will help retain moisture in foods if desired.

## **SETTING THE WARMING DRAWER**

1. Pressing the SET button when the control is off will actuate the Temperature Set mode.
2. Pressing the SET button a second time when the control is active will actuate the Timer Set mode.
3. Pressing the SET button a third time will turn the Warming Drawer Timer to CONTINUOUS. This will turn the drawer ON until it is turned OFF by the user.
4. Four temperature settings are available and adjustable. The preset Temperatures are 110, 145, 170, and 200. All MODE icons will illuminate.

## **ADJUSTING TEMPERATURE PRESETS**

1. After entering the Temperature SET mode, press the UP or DOWN arrow button to adjust the temperature preset.
2. After changing a temperature preset the temperature will be retained in memory and will be used as a preset until changed.
3. Once a temperature preset has been changed the drawer will maintain that temperature.

## **SETTING THE TIMER**

1. After entering the Timer SET mode, press the UP or DOWN arrow button to adjust the temperature preset.
2. The Timer will adjust in 15 minute increments from 15 minutes up to 4 hours.
3. The Timer can be reset or increased at any time by pressing the SET button to enter the Timer mode and pressing the UP or DOWN buttons to adjust the Timer setting.

## **CONTINUOUS ON MODE**

1. When the SET button is pressed for a fourth time when active, "**Cont**" will be displayed.
2. Cont indicates the Warming Drawer is operating in Continuous ON mode. This mode will maintain the temperature setting until the Warming Drawer is turned OFF by the user.

## **TURNING THE WARMING DRAWER OFF**

1. To turn the Warming Drawer OFF, press the SET button until the display turns OFF.



# TIPS

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## General

- ALWAYS PRE-HEAT THE WARMING DRAWER. This will prevent excess condensation from forming inside the drawer while the drawer heats.
- Always center your containers within the drawer from front to back and side to side to ensure even heating.
- Open the warming drawer only when required to keep foods hot. Opening the door allows heat to escape and requires the warming drawer to recover.
- Food continues to cook even after removing from the oven. To prevent overcooking, remove the food when the internal temperature is slightly below the desired temperature. Allow the food to rest and monitor temperature for doneness.

# CARE AND MAINTENANCE

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**WARNING:** Do not touch the interior surfaces of the warming drawer during use. After use, make sure these surfaces have had sufficient time to cool before touching them.

## CLEANING CHART:

- Always start by selecting the mildest cleaner according to the kind of soil and the material soiled. To prevent marring the stainless steel finish, always apply the cleaners in the direction of the grain. Rinse and dry immediately to avoid water marks.
- Use clean applicators, i.e. soft cloths, sponges, or paper towels for cleaning and scouring.
- The use of brand names in the chart is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any brand name does not imply its inadequacy.
- The brands listed on the chart are suggested as examples of a type of cleaner, such as non-abrasive, powder, cream, etc., use all products in accordance with the manufacturer's instructions.

PART / MATERIAL / SOIL CONDITION	SUGGESTED CLEANERS	IMPORTANT REMINDERS
Outer glass surfaces	Non-Abrasive window cleaner, all purpose cleaners	Abrasive cleaners may leave scratches over time
		Always use clean dry cloths for best results
Exterior Stainless Steel	Non-abrasive cleaners; hot water and detergent, diluted ammonia, Fantastic®, Formula 409®. Rinse and dry immediately	Always rub lightly in the direction of the grain lines
	Cleaner polish. Stainless Steel Magic® to protect the finish form staining and pitting; enhances appearance	
Interior Stainless Steel	Non-abrasive cleaners; hot water and detergent, diluted ammonia, Fantastic®, Formula 409®. Rinse and dry immediately	Always rub lightly in the direction of the grain lines
	Cleaner polish. Stainless Steel Magic® to protect the finish form staining and pitting; enhances appearance	

# TROUBLESHOOTING

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Before calling for service, reference the following table for common problems that may enable self diagnosis or can resolve the problem:

<b>SYMPTOM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
Does not turn On or heat	Power is off	Check breaker or GFI
	Wiring improperly connected	Call electrician to properly connect wiring
Drawer is not heating but control is On	Drawer is set to a low temperature	Check drawer temperature setting
	Drawer safety device actuated	Call Capital Service
	Timer or temperature have not been set correctly	Check control settings and reset.
Drawer will not open	Items in drawer are too high	Clear interior interference.
	Drawer slides are improperly installed	Check drawer slide alignment and reinstall
Condensation build-up	Drawer not preheated	Preheat drawer prior to inserting food

# SERVICE INFORMATION

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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](mailto: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™

**Capital Cooking Equipment, Inc.**

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**MADE IN USA**

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

Part #: 87094-03