

MODELS
KB-6100N

FOLLOWED BY INDICATING COLOR: K = BLACK, W = WHITE, S = STAINLESS STEEL



KB-6100NS

ELECTRICAL REQUIREMENTS	3	INFORMATION YOU NEED TO KNOW	6
CUSTOMER ASSISTANCE	3	PART NAMES	7
CONSUMER LIMITED WARRANTY	4	WARMING DRAWER USE	8-9
PRODUCT INFORMATION CARD	4	CLEANING AND CARE	10
IMPORTANT SAFETY INSTRUCTIONS.....	5	BEFORE YOU CALL FOR SERVICE	11

To assist in reporting this appliance, please record below the model number and serial number located on the unit. We also suggest you record all the information listed and retain for future reference.

MODEL NUMBER _____ SERIAL NUMBER _____

DATE OF PURCHASE _____ / _____ / _____

DEALER _____ TELEPHONE _____

SERVICER _____ TELEPHONE _____

TO PHONE:

DIAL **1-800-BE-SHARP (237-4277)** for:
SERVICE (for your nearest Sharp Authorized Servicer)
PARTS (for your authorized parts distributor)
ADDITIONAL CUSTOMER INFORMATION

TO WRITE:

Sharp Electronics Corporation
Customer Assistance Center
1300 Naperville Drive
Romeoville, IL 60446-1091

Please provide the following information when you write or call: model number, serial number, date of purchase, your complete mailing address (including zip code), your daytime telephone number (including area code), your email address and description of the problem.

TO ACCESS INTERNET: www.sharppusa.com

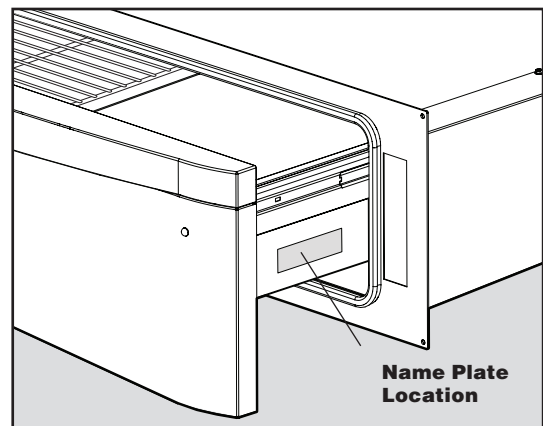
ELECTRICAL REQUIREMENTS

A 120V, single phase, 60 Hz, AC only 15 or 20 amp electrical supply, properly grounded in accordance with the National Electric code and local codes and ordinances is required.

IMPORTANT The appliance is equipped with a three-prong grounding plug for protection against possible electric shock hazards. It must be plugged into a dedicated, grounded, electrical outlet. If only a two-prong electrical outlet is available, it is the responsibility of the customer to have it replaced with a dedicated, properly grounded three-prong electrical outlet. Do not under any circumstances:

- Cut or remove the third (ground) prong from the powercord.
- Use a power cord that is frayed or damaged.
- Connect the appliance to an extension cord.
- Do not use an adaptor to fit plug to outlet.

Note: Use of a ground fault interrupter (GFI) is not recommended.



* Serial Number is located on Name Plate

CONSUMER LIMITED WARRANTY

SHARPELECTRONICS CORPORATION warrants to the first consumer purchaser that this Sharp brand product (the “Product”), when shipped in its original container, will be free from defective workmanship and materials, and agrees that it will, at its option, either repair the defect or replace the defective Product or part thereof with a new or remanufactured equivalent at no charge to the purchaser for parts or labor for the period(s) set forth below.

This warranty does not apply to any appearance items of the Product nor to the additional excluded item(s) set forth below nor to any Product the exterior of which has been damaged or defaced, which has been subjected to misuse, abnormal service or handling, or which has been altered or modified in design or construction.

In order to enforce the rights under this limited warranty, the purchaser should follow the steps set forth below and provide proof of purchase to the servicer.

The limited warranty described herein is in addition to whatever implied warranties may be granted to purchasers by law. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE LIMITED TO THE PERIOD(S) FROM THE DATE OF PURCHASE SET FORTH BELOW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Neither the sales personnel of the seller nor any other person is authorized to make any warranties other than those described herein, or to extend the duration of any warranties beyond the time period described above on behalf of Sharp.

The warranties described herein shall be the sole and exclusive warranties granted by Sharp and shall be the sole and exclusive remedy available to the purchaser. Correction of defects, in the manner and for the period of time described herein, shall constitute complete fulfillment of all liabilities and responsibilities of Sharp to the purchaser with respect to the Product, and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event shall Sharp be liable, or in any way responsible, for any damages or defects in the Product which were caused by repairs or attempted repairs performed by anyone other than an authorized servicer. Nor shall Sharp be liable or in any way responsible for any incident or consequential economic or property damage. Some states do not allow the exclusion of incidental or consequential damages, so the above exclusion may not apply to you.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

Your product model number & description	KB-6100N Home Use Warming Drawer. (Be sure to have this information available when you need service for your Product.)
Warranty period for this product:	One (1) year parts and labor including in-home service.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories.
Where to obtain service:	From a Sharp Authorized Servicer located in the United States. To find the location of the nearest Sharp Authorized Servicer, call Sharp toll free at 1-800-BE-SHARP (1-800-237-4277).
What to do to obtain service:	In-home service is provided for one year from date of purchase. In-home service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase available.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP or visit www.sharppusa.com. SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR WARMING DRAWER EVER REQUIRE WARRANTY SERVICE.

PRODUCT INFORMATION CARD

The Product Information Card should be completed within ten days of purchase and returned. We will keep it on file and help you access the information if needed. This will also enable us to contact you in the unlikely event that any adjustments or modifications are ever required for your Warming Drawer.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

When using the appliance, basic safety precautions should be followed, including the following:

WARNING *To reduce the risk of burns, electric shock, fire or injury to persons:*

- 1** Read all instructions before using the appliance.
- 2** This appliance must be properly grounded. See separate Installation Instructions for grounding instructions.
- 3** Install or locate this appliance only in accordance with the provided Installation Manual.
- 4** Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors, or flammable liquids in this appliance. This appliance is specifically designed to heat or dry food in the home. It is not designed for industrial, commercial or laboratory use.
- 5** Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 6** Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- 7** This appliance should be serviced only by qualified service personnel. Contact nearest Sharp Authorized Servicer for examination, repair or adjustment.
- 8** Do not cover or block any openings on the appliance.
- 9** Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
- 10** Do not immerse cord or plug in water.
- 11** Keep cord away from heated surfaces.
- 12** Do not climb or sit on the appliance.
- 13** Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
- 14** Do not put fingers or clothes around the drawer guides when the appliance is opened or closed. They could be caught in the guides when the appliance is closed.
- 15** Be sure that the food and container are shorter than the drawer before closing it. You can refer to the height of the side walls of the drawer.
- 16** When cleaning appliance sealing surfaces that come together on closing the drawer, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. See cleaning instructions on page 10.
- 17** To reduce the risk of fire in the appliance cavity, do not use the appliance for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance when not in use.
- 18** Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- 19** Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

SAVE THESE INSTRUCTIONS

INFORMATION YOU NEED TO KNOW

WARNING ANTI-TIP BLOCK REQUIRED

To reduce the risk of tipping of the drawer, the Anti-Tip block must be properly installed. Refer to the Installation Instructions for placement.

BURN HAZARD

- DO NOT touch any of the surfaces inside or outside the Warming Drawer during or immediately after use. After use, make sure these surfaces have had sufficient time to cool before touching them.
- Exercise caution when opening the drawer. Let hot air or steam escape before looking or reaching into the Warming Drawer.
- Use only dry pot holders when removing food and cookware from the Warming Drawer. Wet pot holders can cause steam burns.

ALUMINUM FOIL USAGE

- DO NOT use aluminum foil to line any part of the Warming Drawer. Using a foil liner could result in a fire hazard or the obstruction of the flow of heat and ventilation air. Foil is an excellent heat insulator and heat will be trapped underneath it. This trapped heat can upset the performance of the Warming Drawer parts.
- To avoid excess condensation inside the drawer, foods may be covered with aluminum foil. This will also help keep the food from drying out.

MAXIMUM CAPACITY

- DO NOT place more than 50 pounds in the drawer.

OTHER

- Never use your appliance for warming or heating the room.
- The use of accessory attachments not recommended by Sharp may cause injuries.
- Never leave the drawer open and unattended.

ABOUT UNPACKING AND EXAMINING YOUR WARMING DRAWER

- 1 Remove all packing materials from inside the Warming Drawer.
- 2 Remove the feature sticker, if there is one. Check the drawer for any damage, such as misaligned or bent drawer, damaged drawer seals and sealing surfaces, broken or loose drawer guides and dents inside the cavity or on the front side of the drawer. If there is any damage, do not operate the Warming Drawer and contact your dealer or a SHARP AUTHORIZED SERVICER.

ABOUT CHILDREN AND THE WARMING DRAWER

Children below the age of 7 should use the Warming Drawer only with a supervising person very near to them. For children between the ages of 7 and 12, the supervising person should be in the same room. The child must be able to reach the Warming Drawer comfortably.

At no time should anyone be allowed to lean or swing on the Warming Drawer.

Children should be taught all safety precautions: use dry potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.

Don't assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to understand that the Warming Drawer is not a toy.

FOOD SAFETY

The purpose of the Warming Drawer is to hold hot cooked foods at serving temperature. Always start with hot food; cold food cannot be heated or cooked in the Warming Drawer.

When warming foods in oven safe glass and/or glass ceramic container, a higher temperature setting may be needed compared to heating in metal containers

Opening the drawer during use and/or adding more items will allow the hot air to escape and may require more time for the temperature in the drawer to stabilize.

Be sure to maintain safe food temperature. The USDA recommends holding hot food at 140°F or warmer.

To keep several foods hot together, set the temperature according to the food needing the highest setting. Place items needing highest temperature on the bottom of the drawer and food needing less heat on the tray.

ABOUT UTENSILS AND COVERINGS FOR SAFE WARMING AND REHEATING

- Always use oven-safe dishes and cookware in this appliance.
- Cover food with an oven-safe lid or aluminum foil.
- Check with manufacturer of dishes and cookware for their maximum heat tolerance.

DO NOT USE

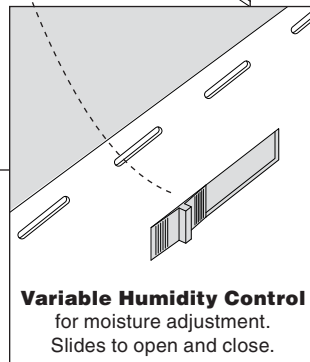
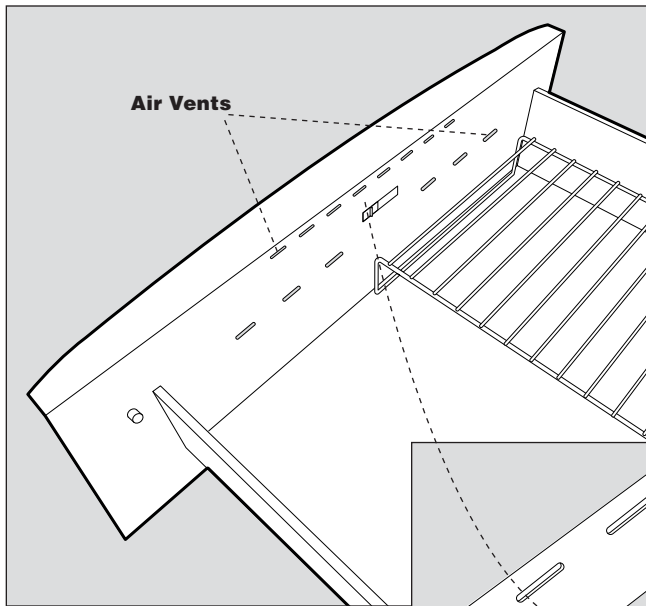
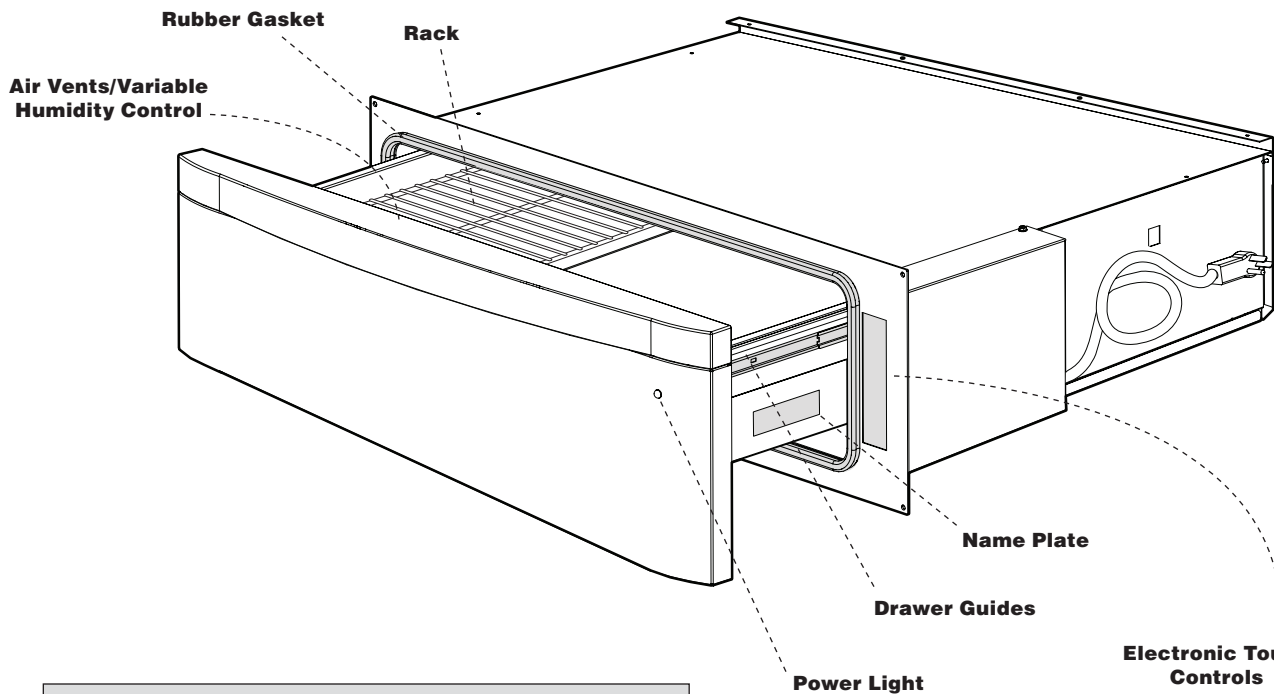
- Plastic wrap or bags.
- Plastic containers or lids.
Melted plastic may NOT be removable.
- Paper plates, paper towels or any other combustible material.

ACCESSORIES

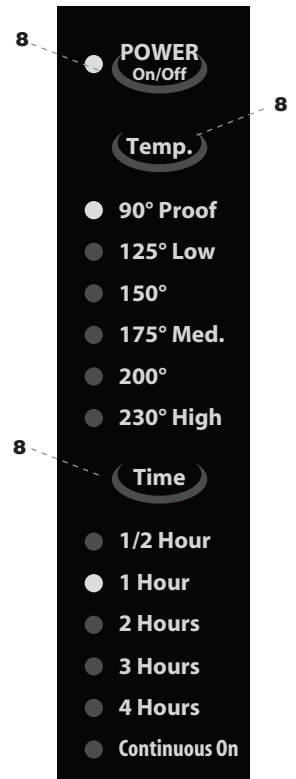
A serving pan kit is available through Authorized Sharp Dealers.

WARMING DRAWER

KB-6100N



Electronic Touch Controls



Numbers next to the electronic touch controls illustration indicate pages on which there are feature descriptions and usage information.

WARMING DRAWER USE

ELECTRONIC TOUCH CONTROLS

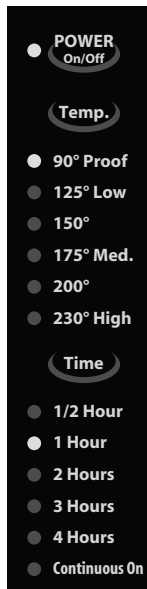
- Press **POWER** to turn the Warming Drawer on and off. Signal light will indicate when unit is on.

TO SELECT DESIRED TEMPERATURE

- Select temperature by pressing **TEMP** until indicator light is on next to desired temperature.

TO SELECT DESIRED TIME

- Select from five preset times or Continuous On by pressing **TIME** until light is on next to desired time.
- Use caution when selecting Continuous On. Unit will need to be turned off using the **POWER** key.



PREHEATING

Allow time for the drawer to preheat.

For best results, preheat your Warming Drawer according to the chart below before use. If you put hot food into a cool, confined area, any steam that is present will condense. If you preheat your Warming Drawer, there will be less chance of water due to condensation. Preheat times vary depending on the temperature setting.

TEMPERATURE	SETTINGS	APPROXIMATE TIME
90°	Proof	Preheat Not Required
125°	Low	8 minutes
150°		12 minutes
175°	Medium	16 minutes
200°		19 minutes
230°	High	24 minutes

CONTINUOUS ON MODE

When the Warming Drawer is in Continuous On mode, it will remain on until turned off manually. To avoid a fire hazard or burns, exercise caution when operating the unit in Continuous On mode. Touch **POWER** to turn the unit off.

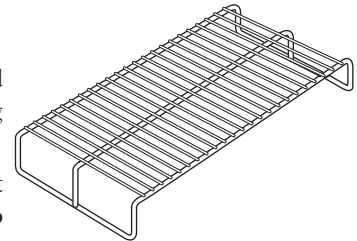
AUTO SHUT-OFF

Do not block the humidity vents on the back of the drawer front and along the left and right sides of the drawer. Excessive heat buildup can occur.

RACK

A wire rack is included to use for double stacking items.

The rack will fit from front to back or from side to side.

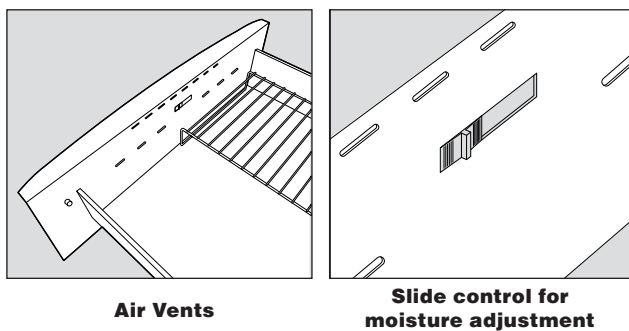
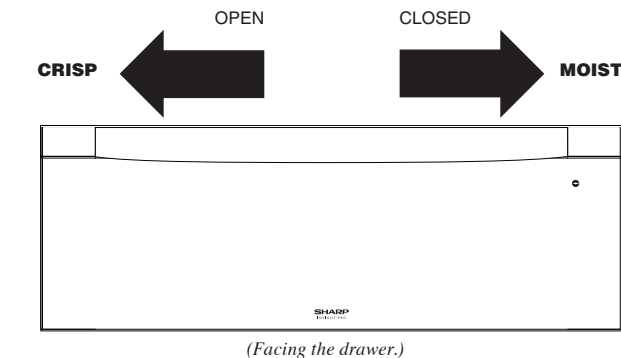


- Preheat with the rack in place.
- The use of accessory attachments not recommended by Sharp may cause injuries.
- Always place racks in desired position while drawer is cool. If racks must be removed while Warming Drawer is hot, do not let the potholder contact the heating elements.
- **DO NOT USE** aluminum foil to line any part of the Warming Drawer. Using a foil liner could result in a fire hazard, or the obstruction of the flow of heat and ventilation air. Foil is an excellent heat insulator and heat will be trapped underneath it. This trapped heat can upset the performance of the Warming Drawer parts.
- **DO NOT** place more than 50 pounds in the drawer.

CAUTION Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. Items may melt and cause damage to the Warming Drawer or injury.

VARIABLE HUMIDITY CONTROL

The slide control is located on the inside front of the drawer.



TO KEEP FOODS MOIST

Slide the Variable Humidity Control to the "Moist" setting. This closes the vent and seals the moisture inside the drawer. With the vent closed, hot foods stay moist and soft. In this setting, condensation may occur around the inside edge of the drawer.

TO KEEP FOODS CRISP

Slide the variable Humidity Control to the "Crisp" setting. This opens the vents and allows the moisture to escape.

CAUTION *With the vents open, it is normal for moisture to collect on surfaces above the Warming Drawer.*

TO CRISP STALE ITEMS

- Place food in low sided dishes or pans.
- Preheat on **LOW** setting and open the vent.
- Check crispness after 45 minutes. Add time as needed.

TO WARM SERVING BOWL AND PLATES

Warm serving bowls and plates at the **LOW** setting.

- Use heat-safe dishes only. Place the empty dishes on the rack. Check with the manufacturer if you want to heat to a higher temperature or when heating fine china or other delicate items.

- You may preheat empty serving dishes while preheating the drawer. It is not necessary to preheat the Warming Drawer when warming dishes or plates.
- Place empty serving dishes on the high rack and food on the bottom of the drawer when holding hot cooked foods together while warming empty serving dishes.
- Do not drag dishes or plates across the drawer to avoid scratching the surface.

CAUTION *Dishes may be hot. Use pot holders or mitts when removing hot dishes.*

TO PROOF YEAST BREAD DOUGH

Yeast dough can be proofed in the Warming Drawer.

- Place the dish on the bottom of the Warming Drawer.
- Press **TEMP** until the indicator light is on next to 90° Proof.
- Press **TIME** until the indicator light is on next to 1 hour.
- Close the Variable Humidity Control.
- Lightly oil the top of the dough. The bowl should be large enough to allow the dough to double in size. Cover the bowl with a cloth.
- Preheating is not required.
- Check after 40 minutes. The dough should double in size. Adjust the time as needed for the dough to double in size and a gentle touch of a finger results in a slight depression.

TEMPERATURE AND HUMIDITY CONTROL SETTING GUIDELINES

Different foods require different temperature and humidity settings. Use the chart on the following page as a guide.

You can set the Warming Drawer temperature to any of the 6 settings. Cover the food if desired to maintain heat and moisture.

When keeping several types of food hot, choose the setting based on the highest recommended temperature. Place those foods needing the highest temperature on the bottom of the drawer, those requiring lower temperature on the rack.

It is not recommended to hold foods in the Warming Drawer for longer than 1 hour. Smaller quantities and/or heat sensitive foods such as eggs should not be held for more than 30 minutes.

Food must be cooked and be at serving temperature before being placed in the Warming Drawer.

CLEANING AND CARE

TEMPERATURE & HUMIDITY CONTROL SETTING CHART

FOOD TYPE	CONTROL SETTING	HUMIDITY CONTROL SETTING
CRISP		
Bacon	HIGH	OPEN
Bread, hard rolls	MED	OPEN
Fried foods	HIGH	OPEN
Pies, two crusts	MED	OPEN
Pizza	HIGH	OPEN
Potatoes, baked	HIGH	OPEN
Tortilla Chips	LOW	OPEN
MOIST		
Beef, medium and well done*	MED	CLOSED
Bread, soft rolls	MED	CLOSED
Casseroles	MED	CLOSED
Cooked cereal	MED	CLOSED
Eggs	MED	CLOSED
Fish, seafood	MED	CLOSED
Fruit	MED	CLOSED
Gravy, cream sauces	MED	CLOSED
Ham	MED	CLOSED
Lamb	MED	CLOSED
Pancakes, waffles	HIGH	CLOSED
Pies, one crust	MED	CLOSED
Pork	MED	CLOSED
Potatoes, mashed	MED	CLOSED
Poultry	HIGH	CLOSED
Vegetables	MED	CLOSED

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

Be sure power is off and all surfaces are cool before cleaning any part of the Warming Drawer.

EXTERIOR

Unless your model has stainless steel exterior, the outside surface is precoated metal and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

STAINLESS STEEL SURFACE (KB-6100NS)

The exterior should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. There is also a variety of products designed especially for cleaning and shining the stainless exterior of the drawer. We recommend that the cleaner be applied to a soft cloth and then carefully used on the stainless exterior rather than sprayed directly on it. Follow package directions carefully.

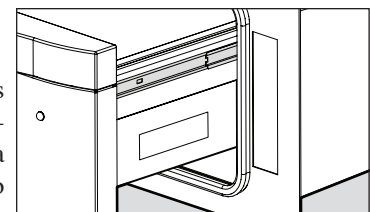
TOUCH CONTROL PANEL

Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Be sure power is off before and after cleaning.

INTERIOR

To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft damp cloth. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use mild soap; wipe clean with a soft damp cloth. Do not use any chemical oven cleaners.

WARMING DRAWER GUIDES



Warming Drawer Guides

Remove the food crumbs from the Warming Drawer guides. Wipe with a soft dry cloth in order to keep the Warming Drawer opening and closing smoothly.

HOW TO CLEAN THE RACK

Clean the rack with detergent and water. After cleaning, rinse the rack with clean water and dry with a clean cloth.

REMOVING THE DRAWER FROM THE APPLIANCE

- Allow the drawer to cool before attempting to remove it.
- Pull the drawer out to the fully open position.
- Push in on the locking tab on one side as you pull the drawer up.
- When the drawer comes loose from the slide, repeat the same process on the opposite side.
- Grip the drawer on both sides and pull it free.
- For safety, push both drawer slides into the drawer opening.

BEFORE YOU CALL FOR SERVICE

Please check the following before calling for service. It may save you time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1 Part or all of Warming Drawer does not operate.	<ul style="list-style-type: none"> • Power cord of Warming Drawer is not completely connected to the electrical outlet. • Power outage. • Fuse blown/circuit breaker tripped. 	<ul style="list-style-type: none"> • Make sure the power cord is tightly connected to the outlet. • Check house lights to be sure. Call your local electric company for service. • Replace the fuse or reset the circuit breaker.
2 Food in Warming Drawer is not heated.	<ul style="list-style-type: none"> • No power to the appliance. • Drawer controls improperly set. 	<ul style="list-style-type: none"> • See SOLUTION for PROBLEM 1. • Check if the controls have been properly set.
3 Warming Drawer light does not work.	<ul style="list-style-type: none"> • Light bulb is loose or burned out. 	<ul style="list-style-type: none"> • Call for service.
4 Touch controls will not operate.	<ul style="list-style-type: none"> • Power cord of Warming Drawer is not completely connected to the electrical outlet. • Power outage. • Fuse blown/circuit breaker tripped. 	<ul style="list-style-type: none"> • Make sure the power cord is tightly connected to the outlet. • Check house lights to be sure. Call your local electric company for service. • Replace the fuse or reset the circuit breaker.
5 Power light off.	<ul style="list-style-type: none"> • Power failure. 	<ul style="list-style-type: none"> • If the Warming Drawer was in use, you must reset the heating function.
6 Drawer does not slide smoothly or drags.	<ul style="list-style-type: none"> • Ball bearings are out of alignment. • Drawer over-loaded or load unbalanced. • Drawer not replaced properly after removal. 	<ul style="list-style-type: none"> • Fully extend the drawer and push it all the way in. See the Care and Cleaning section. • Reduce weight to less than 50 pounds. Redistribute drawer contents. • Remove drawer and replace again.
7 Excessive condensation.	<ul style="list-style-type: none"> • Liquid in Warming Drawer. • Uncovered foods. • Temperature setting too high. • Incorrect Humidity setting. 	<ul style="list-style-type: none"> • Remove liquid. • Cover food with lid or aluminum foil. DO NOT use aluminum foil to line any part of the Warming Drawer. • Reduce temperature setting. • Set the Variable Humidity Control to the open vent setting to allow venting.
8 No heat in the proof setting.	<ul style="list-style-type: none"> • Room temperature may prevent the thermostat from tripping on. 	<ul style="list-style-type: none"> • Press TEMP to select LOW and then select PROOF.
9 Food dries out.	<ul style="list-style-type: none"> • Moisture escaping. 	<ul style="list-style-type: none"> • Cover food with lid or aluminum foil. DO NOT use aluminum foil to line any part of the Warming Drawer. • Set the Variable Humidity Control to the closed vent settings to prevent venting.

SHARP[®]

TINSEB520MRK0

SHARP ELECTRONICS CORPORATION

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