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- › [Broil King](#) /
- › [Broil King MLW-C Warming Cabinet Instruction Manual](#)

Broil King MLW-C

Broil King MLW-C Warming Cabinet Instruction Manual

Model: MLW-C

1. INTRODUCTION AND PRODUCT OVERVIEW

The Broil King MLW-C Warming Cabinet is a commercial-quality appliance designed to keep food and plates at optimal serving temperatures. Constructed from durable stainless steel, this unit features a lower enclosed cabinet and a large top warming surface, each with independent adjustable thermostats. It is ideal for maintaining the warmth of side dishes, casseroles, and up to 12 large plates.



This image displays the Broil King MLW-C Warming Cabinet. It features a polished stainless steel finish, with a lower enclosed cabinet for warming plates or food, and a flat top surface designed as a family-size warming tray. The unit has control knobs visible on the front for temperature adjustment.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before operating the appliance. Failure to follow these safety guidelines may result in electric shock, fire, or personal injury.

- **Electrical Safety:** Ensure the appliance is connected to a properly grounded outlet. Do not immerse the

unit, cord, or plug in water or other liquids. Do not operate with a damaged cord or plug.

- **Hot Surfaces:** The warming cabinet and its surfaces become very hot during operation. Use oven mitts or heat-resistant gloves when handling hot items or adjusting controls. Avoid direct contact with hot surfaces.
- **Placement:** Place the unit on a stable, level, and heat-resistant surface. Ensure adequate clearance around the unit for proper ventilation. Do not place near flammable materials.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Intended Use:** Use this appliance only for its intended purpose of warming food and plates. Any other use may cause hazards.
- **Safety Signal Lights:** The unit is equipped with safety signal lights to indicate operational status. Refer to the operating instructions for their specific functions.

3. COMPONENTS AND FEATURES

The MLW-C Warming Cabinet includes the following key components and features:

- **Durable Stainless Steel Housing:** Provides longevity and an easy-to-clean exterior.
- **Lower Warming Cabinet:** Designed to hold up to 12 large plates or various food items.
- **Top Warming Surface:** A large 27-5/8 by 14-inch surface for additional warming capacity.
- **Independent Adjustable Thermostats:** Separate controls for the lower cabinet and top surface, allowing temperature settings from 155°F to 205°F (68°C to 96°C).
- **Safety Signal Lights:** Indicators for operational status.
- **Four Non-Skid Feet:** Ensures stability during use.

4. SETUP

Follow these steps to set up your warming cabinet:

1. **Unpacking:** Carefully remove the warming cabinet from its packaging. Retain packaging materials for future storage or transport if needed.
2. **Inspection:** Inspect the unit for any signs of damage. If damaged, do not operate and contact customer support.
3. **Placement:** Position the warming cabinet on a flat, stable, and heat-resistant countertop or surface. Ensure there is sufficient space around the unit for air circulation. The non-skid feet will help secure its position.
4. **Power Connection:** Plug the power cord into a standard, grounded electrical outlet. Ensure the outlet matches the voltage requirements of the appliance.
5. **Initial Cleaning:** Before first use, wipe down all surfaces with a damp cloth to remove any manufacturing residues.

5. OPERATING INSTRUCTIONS

To operate your Broil King MLW-C Warming Cabinet:

1. **Power On:** Ensure the unit is plugged into a grounded outlet.
2. **Preheating:** Turn the thermostat knobs for both the lower cabinet and the top warming surface to your desired temperature setting. The temperature range is 155°F to 205°F (68°C to 96°C). Allow approximately 15-20 minutes for the unit to reach the set temperature. The safety signal lights will illuminate during heating and may cycle on and off as the unit maintains temperature.

3. **Using the Lower Cabinet:** Open the cabinet door and place pre-heated plates or food items inside. The cabinet can accommodate up to 12 large plates. Close the door to retain heat.
4. **Using the Top Warming Surface:** Place food dishes or serving trays directly onto the stainless steel top surface. Ensure dishes are heat-safe.
5. **Temperature Adjustment:** Adjust the individual thermostat knobs as needed to maintain the desired serving temperature for different items.
6. **Monitoring:** Periodically check the temperature of your food items to ensure they remain at a safe and desirable serving temperature.
7. **Power Off:** When finished, turn both thermostat knobs to the 'OFF' position and unplug the unit from the electrical outlet.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your warming cabinet.

- **Always Unplug:** Before cleaning, always unplug the warming cabinet from the power outlet and allow it to cool completely.
- **Exterior Cleaning:** Wipe down the stainless steel exterior surfaces with a soft, damp cloth and mild detergent. For stubborn spots, a stainless steel cleaner can be used, following the product's instructions.
- **Interior Cleaning:** Wipe the interior of the lower cabinet with a damp cloth. Ensure all food residues are removed.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the stainless steel finish.
- **Do Not Immerse:** Never immerse the warming cabinet in water or any other liquid.
- **Storage:** When not in use, store the unit in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your warming cabinet, refer to the following troubleshooting guide:

- **Unit Does Not Heat:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the thermostat knobs are turned to an 'ON' position and set to a desired temperature.
 - Verify that the circuit breaker or fuse for the outlet has not tripped.
- **Uneven Heating:**
 - Ensure the unit has been preheated sufficiently before placing items inside.
 - Check that the thermostat settings for both the lower cabinet and top surface are appropriate for the items being warmed.
 - Avoid overcrowding the warming surfaces, which can impede heat distribution.
- **Safety Signal Lights Not Illuminating:**
 - If the unit is powered on and set to a temperature, but the lights are off, it may indicate a malfunction. Unplug the unit and contact customer support.

For issues not resolved by these steps, please contact customer support.

8. SPECIFICATIONS

Model Number	MLW-C
Power Consumption	600 Watts
Temperature Range	155°F to 205°F (68°C to 96°C)
Product Dimensions (L x W x H)	27-5/8 x 15-1/4 x 8-7/8 inches (70.17 cm x 38.73 cm x 22.54 cm)
Item Weight	22 pounds (9.98 kg)
Material	Stainless Steel
Lower Cabinet Capacity	Up to 12 large plates
Top Warming Surface Dimensions	27-5/8 x 14 inches (70.17 cm x 35.56 cm)
Manufacturer	BroilKing
Country of Origin	USA

9. WARRANTY AND SUPPORT

The Broil King MLW-C Warming Cabinet comes with a **two-year parts-and-labor warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical assistance, or to order replacement parts, please contact Broil King customer support. Keep your proof of purchase for warranty validation.

Customer Support: Please refer to the official Broil King website or your product registration materials for the most current contact information.