

DRW11400 FB/FX
(14cm)

Warmer Drawer

User Manual

Tiroir chauffe-plat

Manuel de l'utilisateur

Die Wärmeschublade

Gebrauchsanleitung

Ladica za zagrijavanje

Korisnički priručnik

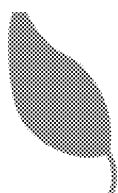
Šildymo stalčius

Vartotojo vadovas

Please read this first!

Dear Customer,

With this unit you have chosen a device of advanced technology and high quality.



The unit was produced in modern enterprises corresponding to environmental standards.

This manual is part of the appliance. The instructions will help you to operate the unit quickly and safely.

- Upon delivery, please check that the unit is not damaged. If you note any transport damage, please contact immediately your point of sale and do not take the unit into operation!
- Before you connect and start using the unit, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any possible cases of warranty.
- When you pass on the unit to another person, please provide all documents with it.

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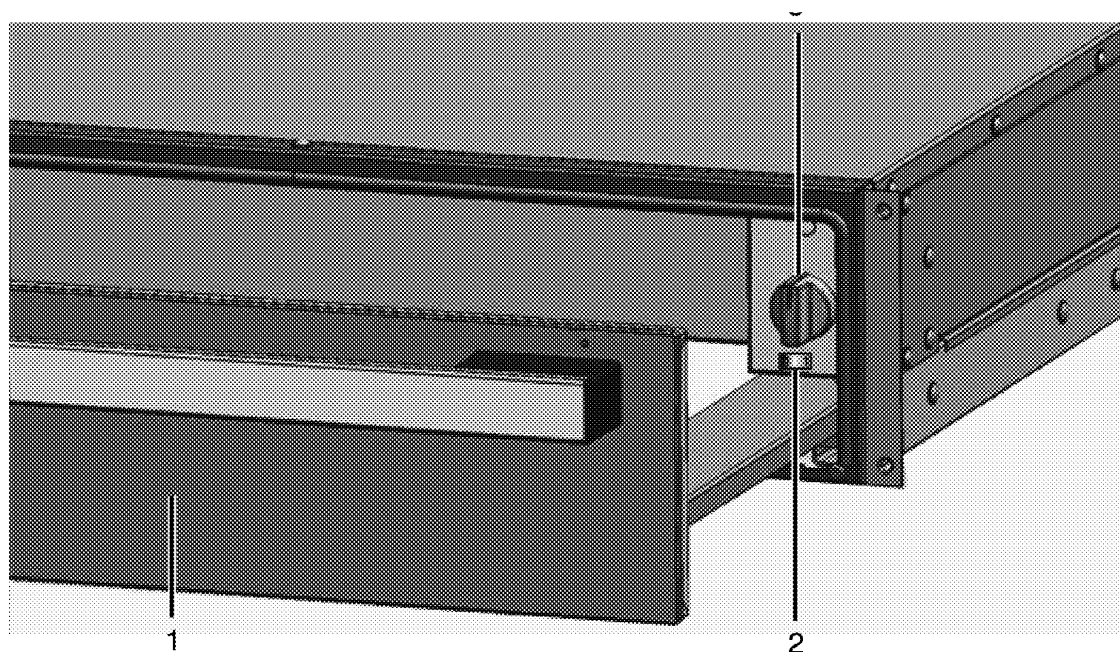
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EN Important instructions and warnings for safety and environment

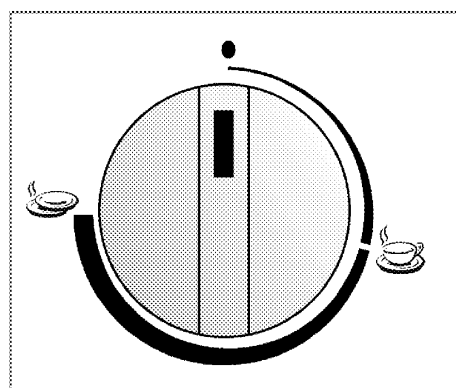
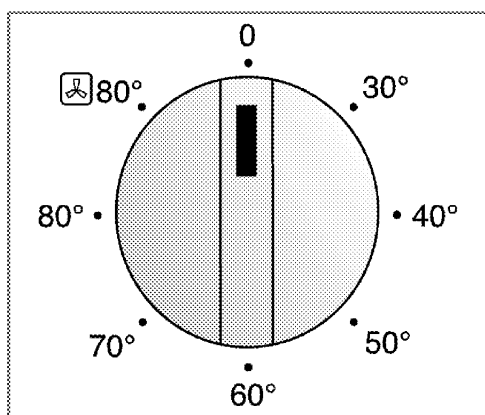
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Only use the connection cable specified in the "Technical specifications".
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation, according to construction regulations.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

1 General information

Overview



1. Warmer drawer
2. On/Off button (mechanical models)
3. Control Knob



	Function selector for Electrical Models
0	Off
40-50	Proving yeast pastry
60-70	Keeping bread warm, defrosting, preheating drinks containers
80	Keeping food warm
80°	Preheating ovenware

	Function selector for Mechanical Models
0	Off
	Cup heating
	Plate heating

Technical Data

	Electrical Models DRW 11400 FB/FX	Mechanical Models
Voltage/frequency	220-240 V ~ 50 Hz	220-240 V ~ 50 Hz
Total electric consumption	800 W	400 W
Fuse protection	min. 6 A	min. 6 A
Cable type / cross section	H05VV-FG 3 x 1.5 mm ²	H05VV-FG 3 x 0.75 mm ²
Cable length max. 2 m		
Outer dimensions (height/width/depth) for 29 cm	290 mm/594 mm/555 mm	290 mm/594 mm/567 mm
Outer dimensions (height/width/depth) for 14 cm	140 mm/595 mm/555 mm	140 mm/595 mm/555 mm
Installation dimensions for 14 cm (height/width/depth)	*142 or 145 mm/560 mm /minimum. 550 mm	*142 or 145 mm/560 mm /minimum. 550 mm
Installation dimensions for 29 cm (height/width/depth)	*292 or 295 mm/560 mm /minimum. 550 mm	*292 or 295 mm /560 mm /minimum. 550 mm

2 Safety Instructions

Explanation of safety instructions


- The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.

	DANGER High risk of personal injury. Non-observance may or will cause serious injuries or death.
	CAUTION Risk of personal injury. Non-observance may or will cause minor or medium injuries.
	NOTICE Risk of material damage. Non-observance may or will cause damage on the unit or other objects.
	Important Tip for the user. Useful information on how to use the unit. No injury risk information.

Basic safety instructions

- Manufacturer reserves its right to make changes in the technical specifications in order to improve the product quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your product. Values stated on the markings of the product or in other printed documents supplied with the product are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the product and ambient conditions.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not take the unit into operation if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the unit. However, you may remedy some malfunctions; see Troubleshooting, page 15.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Do not heat the closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the product as the sides become hot during use.
- Always use heat-resistant gloves when putting or removing the dishes into/from your warmer drawer.

	Important Call the authorised service for installation of the appliance to be used. After this procedure, guarantee period will be started.
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Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- The packaging materials will be dangerous for children. Kept away the packaging materials from children. Please dispose of all parts of the packaging according to environmental standards.
- When the door is open, do not load any heavy object on it and do not allow children sitting on. It may cause overturning or door hinges might get damaged.

Safety when working with electricity

- Any works on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the unit and separate it from the mains supply. For this purpose, switch off the fuse.
- Be sure fuse current value is suitable to cooker current.

Chips in the heating plate


- There is a danger of electrocution if there are breaks, chips or cracks in the heating plate. Pull out the plug or switch off the circuit breaker for the drawer in the fuse box.

Intended use

The unit is designed for domestic use only. Commercial use is not admissible.

Disposal

Packaging material

	DANGER Risk of suffocation by the packaging materials! Keep children away from the packaging materials.
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The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment and saves precious raw materials.

Old equipment



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Transport



NOTICE

Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.



Important

Verify the general appearance of your equipment by identifying possible damages during the transportation.

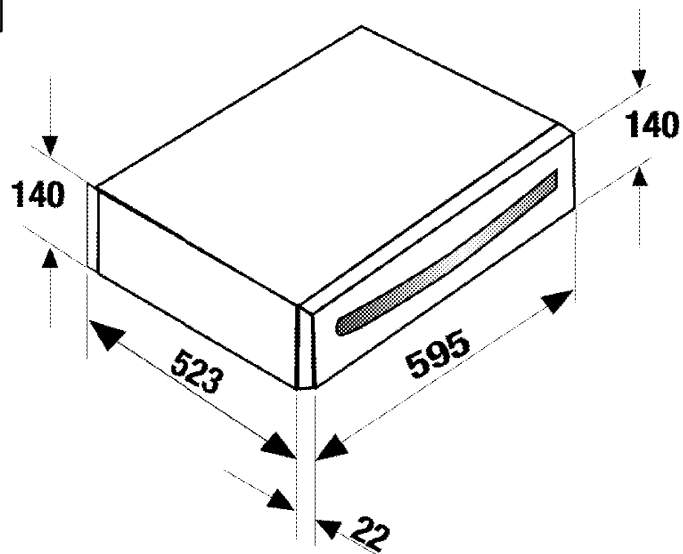
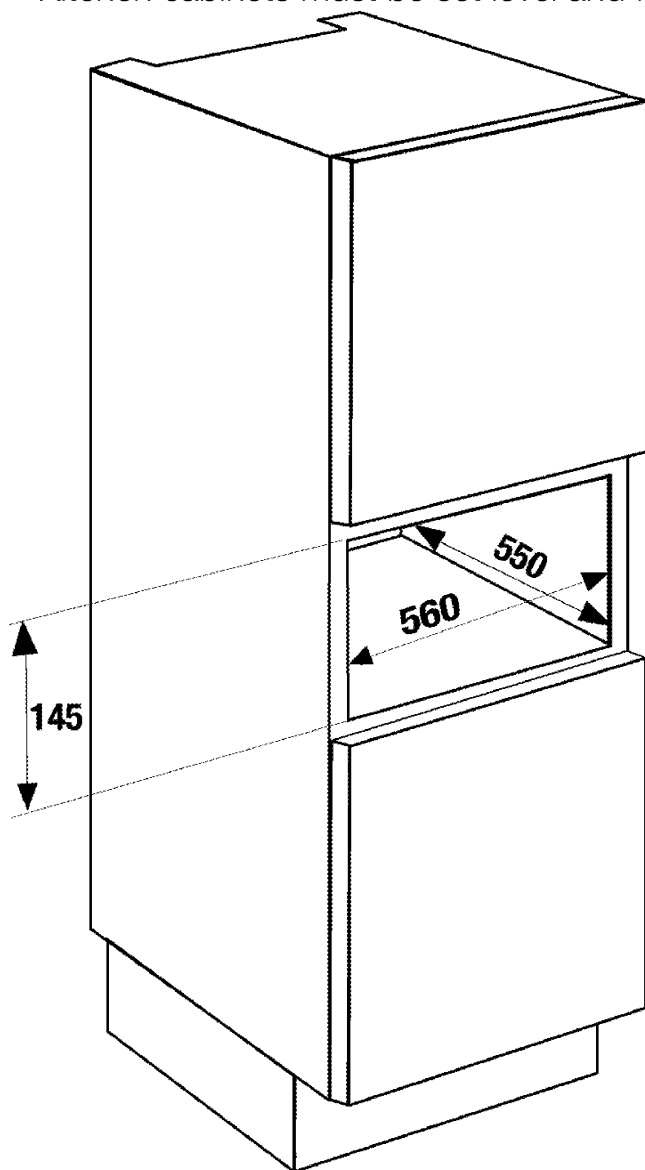
3 Installation

Preparations

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the unit and the kitchen walls and furniture. See figure (values in mm).

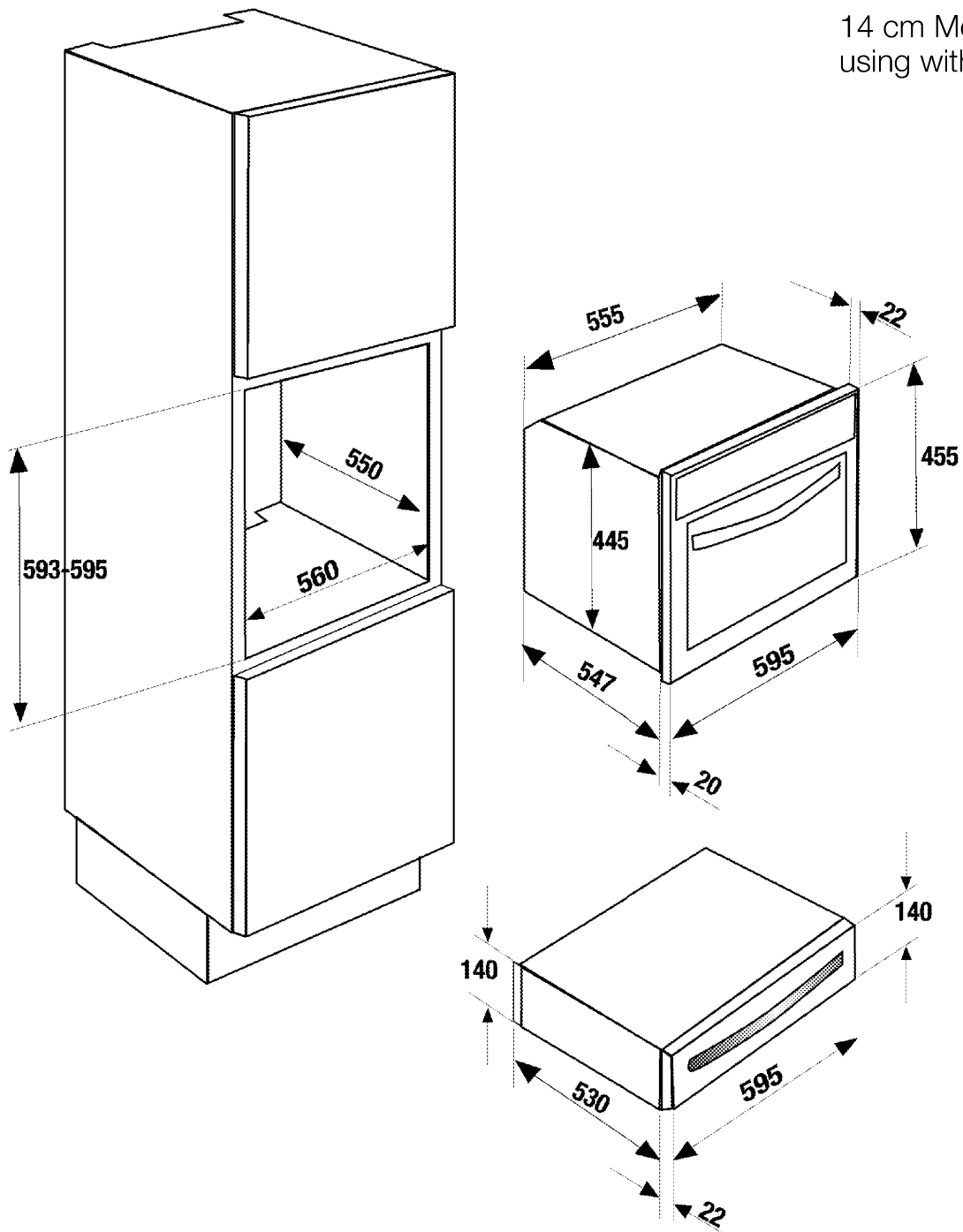
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed

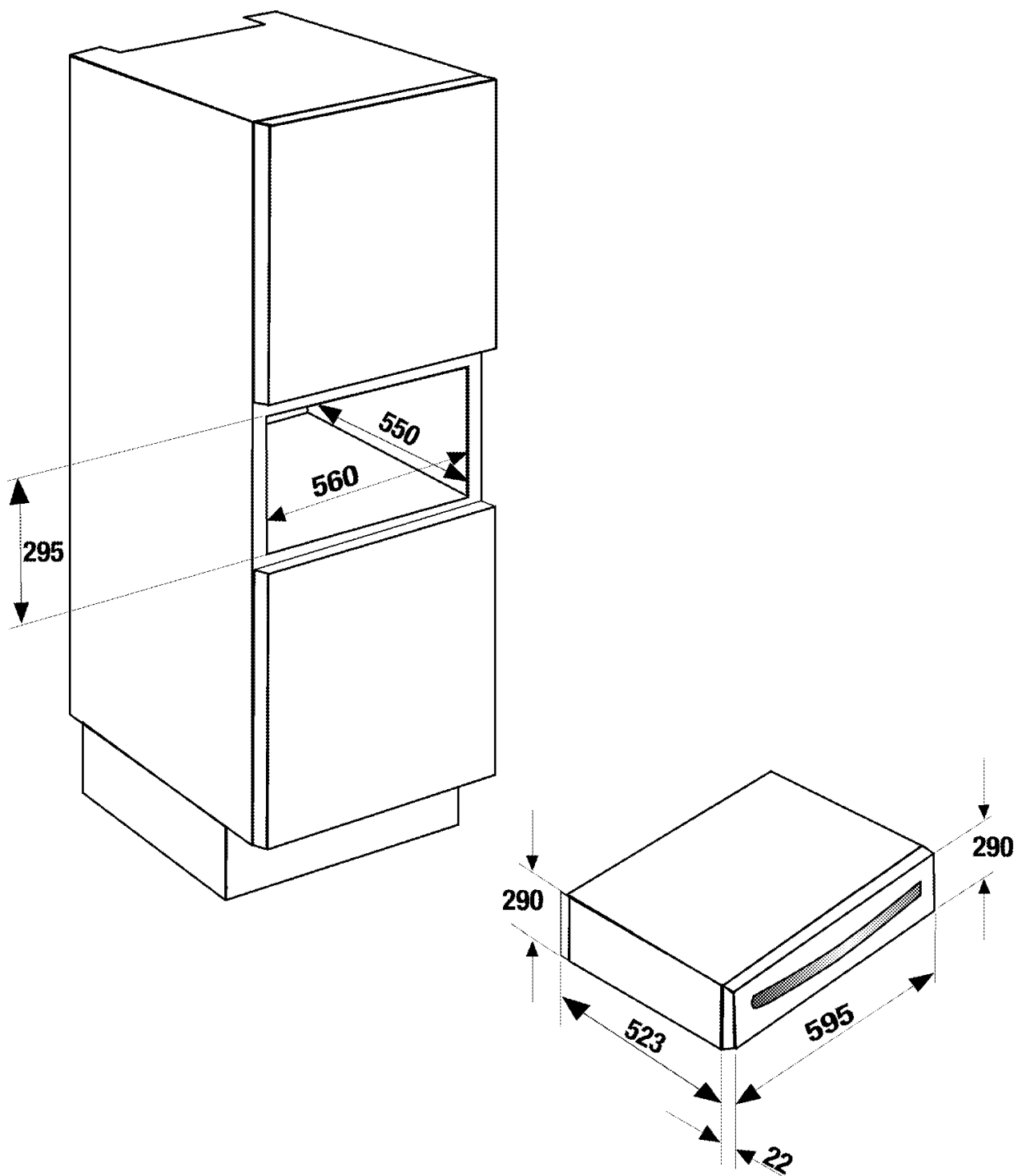
14 cm Models



(*) min

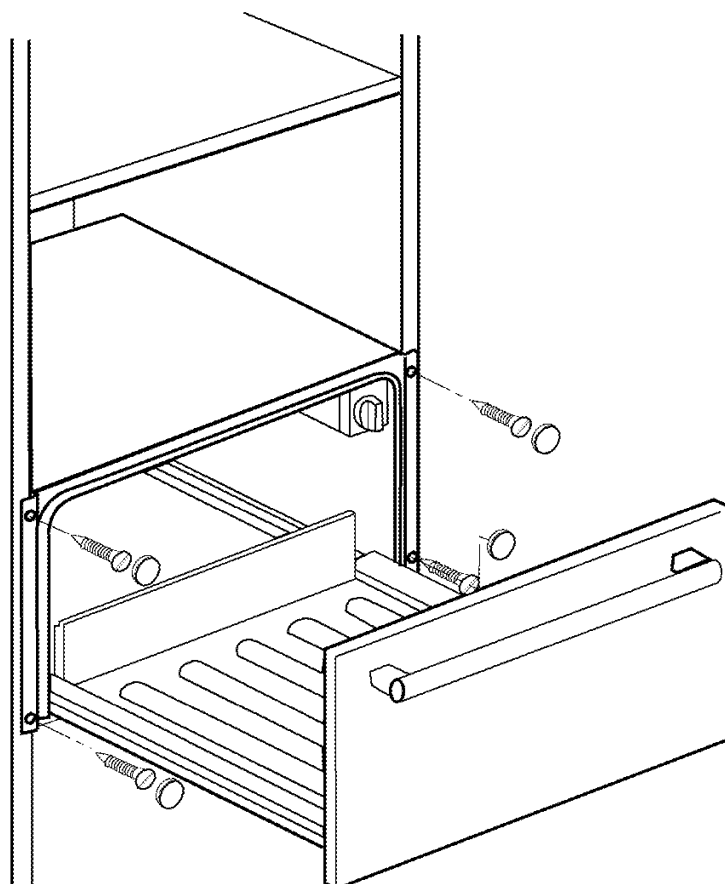
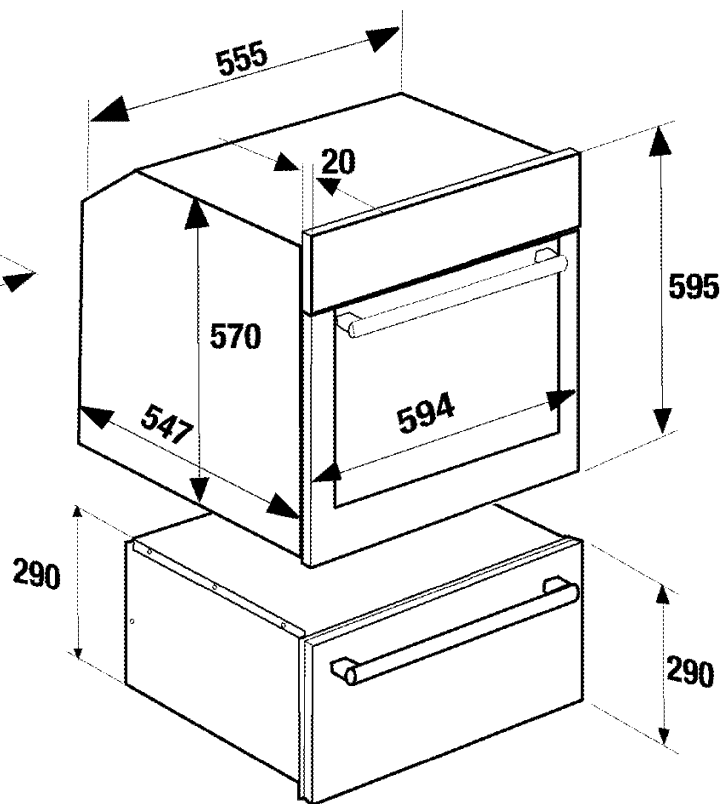
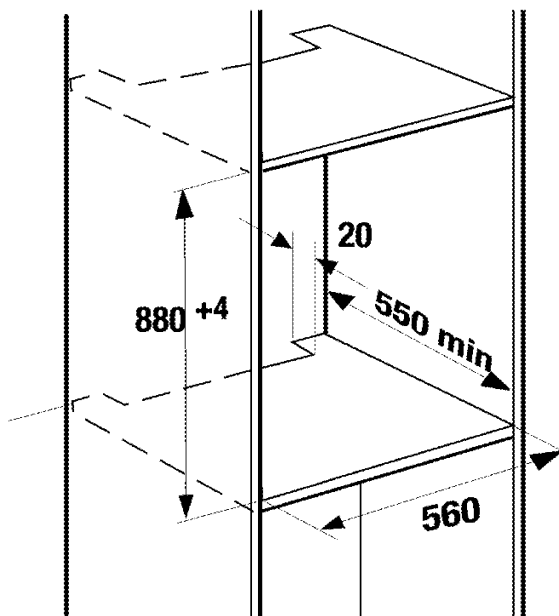
14 cm Models
using with oven





(*) min

29 cm Models
using with 45cm oven



Installation and connection

- For installation the appliance must be connected in accordance with all local electrical regulations.

Connection to the mains supply



Important

This appliance must be earthed!

Our company shall not held responsible for any damage caused by the utilization of the product without ground socket.

- The unit connecting cable must correspond to the specifications and the power consumption; see Technical Data, page 4.
- The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.



DANGER

Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the product from the mains



DANGER

Risk of electric shock, short circuit or fire by unprofessional installation!

The unit may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after the correct installation..

1. If no all-pole separation from the mains supply is possible, a separation unit must be connected with a contact distance of 3 mm min. (fuses, line safety switches, contactors) all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.

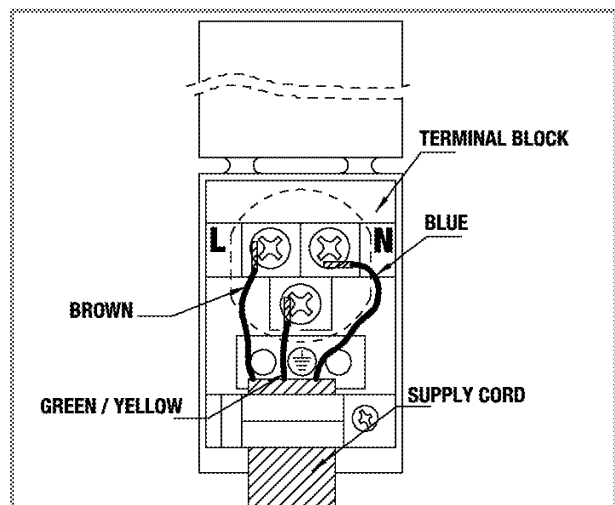
Additional protection by a residual current circuit breaker is recommended. If a cable without a plug is provided together with your product; please connect as diagram.



DANGER

Risk of electric shock, short circuit or fire by damage of the supply cord!

The supply cord must not be clamped, bent or squeezed or come into contact with hot parts of the unit.
If the supply cord is damaged, it must be replaced by a qualified electrician.



4 How To Operate The Warmer Drawer

Keeping ovenware warm



NOTICE

The appliance will only heat up if the drawer is closed correctly.

You can use the warming drawer to preheat ovenware or to keep food warm.

Preheating ovenware

Food stays warm for longer in preheated ovenware. Drinks also remain warm for longer.

General ovenware

Only load the warming drawer up to 25 kg. You can preheat dinnerware for 6 or 12 people, for example.




14 cm Models	
6 dinner pates	Ø 24 cm
6 soup bowls	Ø 10 cm
1 serving dishl	Ø 19 cm
1 serving dishl	Ø 17 cm
1 meat plate	32 cm.

29 cm Models	
12 dinner pates	Ø 24 cm
12 soup bowls	Ø 10 cm
1 serving dishl	Ø 22 cm
1 serving dish	Ø 19 cm
1 serving dish	Ø 17 cm
2 serving dish	32 cm.



Arranging ovenware

As far as possible, distribute the ovenware over the entire surface. It takes longer to warm through tall stacks of plates than individual pieces of ovenware, e.g. 2 servicing dishes.

Drink containers

Always heat drinks containers e.g. espresso cups using setting . At setting  or  80° °C, the drinks containers will get very hot. There is a risk of burning.!

Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting  or  80° °C.

Always heat drinks containers using setting  or 60-70 °C.

Die Betriebsanzeigelampe blinkt.

3. Close the warming drawer. The power on indicator light lights up. The appliance heats up.

How long does preheating take?

The length of time required for preheating depends on the material the ovenware is made of and its thickness, as well as the quantity, height and arrangement of the ovenware.

As far as possible, distribute the ovenware over the entire surface. It takes approximately 15-25 minutes to preheat dinnerware for 6 people.

Switching off

Open the drawer. Switch off the function selector.

Removing ovenware

Remove ovenware from the drawer using oven gloves or an oven cloth.

**NOTE**

The upper surface of the heating plate will be hot. The base of the ovenware will be hotter than the top.

Keeping food warm

Do not place hot saucepans or pans on the glass surface of the warming drawer immediately after removing them from the hot hob. This could damage the glass surface.

Do not fill the ovenware to such an extent that food spills over.

Cover the food with a heat-resistant lid or aluminium foil.

It is recommended that you do not keep food warm for longer than an hour.

Suitable foods

The appliance is suitable for keeping meat, poultry, fish, sauces, vegetables, side dishes and soups warm.

Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting **80° C** and preheat the appliance for 10 minutes.
3. Add the food to the preheated ovenware.
4. Close the drawer again. The “power on” indicator light lights up.
The appliance heats up.


Switching off

Switch off the function selector. Remove the food from the drawer using on gloves or an oven cloth.

Uses

The table shows various uses for the warming drawer. Set the function selector to the desired setting.


Preheat the ovenware as indicated in the table


Level	Food/ ovenware	Note
40 - 50°C	Delicate deepfrozen food e.g. cream cakes, butter, sausages, cheese.	Defrost
40 - 50°C	Leaving yeast dough to rise	Cover
60 - 70°C	Deep- frozen food e.g. meat, cakes, bread	Defrost
60 - 70°C	Keeping eggs warm e.g. hard boiled eggs, scrambled eggs	Preheat ovenware, cover food
60 - 70°C	Keeping bread warm e.g. toast, bread rolls.	Preheat ovenware, cover food
60 - 70°C	Preheating drinks containers	e.g. espresso cups
60 - 70°C	Delicate food e.g. slow-cooked meat	Cover ovenware
80°C	Keeping food warm	Preheat ovenware, cover food
80°C	Keeping drinks warm	Preheat ovenware, cover drinks
80°C	Warming flat dough-based foods e.g. pancakes, wraps, tacos	Preheat ovenware, cover food
80°C	Warming dry cakes e.g. crumble cakes, muffins	Preheat ovenware, cover food
80°C	Melting cooking chocolate or chocolate coating.	Preheat ovenware, break up food into small pieces
80°C	Dissolving gelatine	Open approximately 20 minutes
 80°C	Preheating ovenware	Not suitable for drinks containers


5 Maintenance And Care

General information


Do not use steam cleaners for cleaning the product.

	DANGER Risk of electric shock! Cut the electricity before cleaning appliance to avoid an electric shock.
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	DANGER Hot surfaces may cause burns! Allow the unit to cool down before you clean it.
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	NOTICE The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/milk or any sharp objects.
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Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residuals more easily, thus avoiding these from burning the next time the product is used. No special cleaning agents are required for cleaning the unit. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

	Important Do not use steam cleaners for cleaning.
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Stainless steel surfaces

Always remove any flecks of limescale, grease cornflour or egg white immediately. Corrosion can form under such flecks.

Appliances with an inox surface

Use a mild window-cleaning detergent and a soft window cloth or a fluff-free micro-fibre cloth. Wipe the surface using a horizontal motion and do not apply pressure.

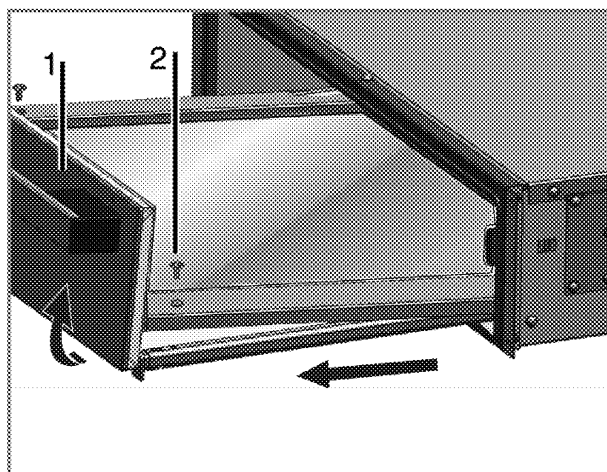
Heating plate

Clean the heating plate using water and a little detergent.

Warming drawer interior

The drawer can be removed if the appliance requires cleaning on the inside.

1. Remove the drawer completely.
2. Remove the two screws in front.
3. Take hold of the front of the drawer on both sides.



1. Drawer
2. Screw

4. Carefully remove the drawer in an upwards direction (approx. 5°) and set it down.

The appliance can now be cleaned on the inside with water and detergent.

	Important Do not immerse the drawer in water once it has been removed.
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Installation

Proceed in the reverse order in water of removal to refit the warming drawer. To do this, position the drawer on the rails. Pull the left and right rails forward until the screws sit in the recess. Tighten the screws.

6 Troubleshooting



DANGER

Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the unit must be carried out by the technical service or a qualified electrician.

You can solve the following problems yourself. Before you call the technical service, please check the following points.

Malfunction/problem	Possible cause
The ovenware or food remain cold.	Check whether <ul style="list-style-type: none">- the appliance is switched on- there has been a power cut- the drawer is closed completely.
The ovenware or food are not warmed sufficiently	This may indicate that <ul style="list-style-type: none">- The ovenware or food were not warmed for a sufficient length of time- The drawer was left open for a long time.
The “power on” indicator light flashes.	Check whether the drawer is closed. If it can not be closed, check the position of the tensioning hooks as described under “installation” in the “Maintenance and cleaning” section.
The indicator light flashes rapidly when the when the warming drawer is closed.	Call the after sales service
The “power on” indicator light does not light up	The indicator light is faulty. Consult the after- sales service.
The fuse in the fuse box has blown.	Disconnect the appliance at the mains and consult the after- sales service.