



**CASSETTO  
SCALDASTOVIGLIE**

**WARMING DRAWER**

**TIROIR CHAUFFE-PLAT**

**WARMHALTEN VON  
SPEISEN**

**CAJÓN CALIENTA  
ALIMENTOS**

**GAVETA AQUECE-  
ALIMENTOS**

**IT** ISTRUZIONI PER L'INSTALLAZIONE E L'USO

**EN** INSTRUCTIONS FOR INSTALLATION AND USE

**FR** INSTRUCTIONS POUR L'INSTALLATION ET L'UTILISATION

**DE** INSTALLATION UND GEBRAUCH

**ES** INSTRUCCIONES PARA LA INSTALACIÓN Y USO

**PT** INSTRUÇÕES DE INSTALAÇÃO E UTILIZAÇÃO

**Dear Customer,**

we would like to thank you and congratulate you on your choice.

This new product has been carefully designed and built using top quality materials, and meticulously tested to ensure that it meets all your culinary requirements.

**GB** Please read and observe these simple instructions, which will enable you to achieve excellent results from the very first time you use it. This state-of-the-art appliance comes to you with our very best wishes.

**THE MANUFACTURER**

**I** Italiano

**GB** English

**FR** Français

**DE** Deutsch

**ES** Español

**PT** Português

**THIS PRODUCT IS DESIGNED FOR DOMESTIC USE. THIS APPLIANCE IS INTENDED FOR DOMESTIC AND SIMILAR USE, SUCH AS:**

- IN THE STAFF KITCHEN AREAS OF STORES, OFFICES AND OTHER WORKPLACES;
- IN FARMHOUSES;
- FOR USE BY HOTEL AND MOTEL GUESTS AND OTHER PROFESSIONAL ENVIRONMENTS;
- IN BED-AND-BREAKFASTS.

**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGES TO THINGS OR PEOPLE DERIVING FROM INCORRECT INSTALLATION OR IMPROPER, ERRONEOUS OR**

**UNSUITABLE USE.**

**THE APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) WITH PHYSICAL, SENSORIAL OR MENTAL IMPAIRMENTS, OR BY PEOPLE WITHOUT THE NECESSARY EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPERVISED OR INSTRUCTED IN THE USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN MUST BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

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**CONSUMER INSTRUCTIONS:** Includes recommendations for use, description of commands and correct procedures for the care and clearing of the appliance.



**INSTALLATION INSTRUCTIONS:** Use intended for qualified technicians.

## 1. PRECAUTIONS

This guide is an integral part of the appliance. Keep these instructions with you during use of your warming drawer. Read these instructions before installing and using the appliance. Installation should be performed by qualified personnel only, in conformity with current law. This appliance is intended for domestic use only in conformity with current EEC directives. The manufacturer will not be held liable in the event of a failure to follow THESE WARNINGS AND SAFETY INSTRUCTIONS. KEEP THESE INSTRUCTIONS WITH THE APPLIANCE. IF THE APPLIANCE SHOULD BE GIVEN TO ANOTHER PERSON MAKE SURE THESE INSTRUCTIONS ARE SUPPLIED WITH IT.

DO NOT USE THE APPLIANCE FOR HEATING PURPOSES. HIGHLY FLAMMABLE OBJECTS ARE AT RISK OF CATCHING FIRE IF PLACED IN THEIR PROXIMITY DUE TO ELEVATED TEMPERATURES.

DO NOT DISPOSE OF MATERIALS IN THE HOME. SORT THE VARIOUS MATERIALS BY CLASSIFICATION AND DISPOSE OF THEM PROPERLY.

THE LABELS DISPLAYED ON THIS APPLICATION ARE IN COMPLIANCE WITH THE DIRECTIVE 2002/96/CEE WASTE AND ELECTRICAL EQUIPMENT (WEE).

DO NOT OBSTRUCT THE OPENINGS AND FIXTURES INTENDED FOR HEAT CIRCULATION.

THE LABELS LOCATED ON THE APPLIANCE WHICH SHOW THE SERIAL NUMBER AND MODEL ARE FOUND ON THE HEATING BLOCK. NEVER REMOVE THE DATA LABEL.

**WARNING!** NEVER USE SHARP METAL OBJECTS OR ABRASIVE SCRUBBING PADS THAT COULD CAUSE DAMAGE TO THE SURFACE OF THE APPLIANCE. IF NECESSARY, USE STANDARD NON-ABRASIVE UTENSILS MADE OF WOOD OR PLASTIC.

## 2. INSTRUCTIONS FOR RECYCLING - PROTECTION OF THE ENVIRONMENT

Our products are made solely from non-polluting materials that do not harm the environment and are recyclable. We ask for your effort and collaboration in disposing of the packaging in a proper manner. Contact the product retailer or local organizations for further information on recycling. Dispose of the packaging properly. Parts of the package especially plastic, pose a risk for children.

Your old appliance must also be disposed of properly.

**Important:** consign the appliance to the proper local organization authorized to collect broken appliances. Proper and intelligent disposal consists of recovering materials of value.

Remove the plugs or electrical cords of appliances that are no longer being used so that they no longer pose a threat to children.

## 3. SAFETY INSTRUCTIONS

The safety measures regarding the electric, gas and functions are found in the installation section. It is in your best interest and safety and also legally required that all electrical appliances be installed and repaired exclusively by qualified personnel in conformity with current standards. Our qualified personnel can guarantee that the works will be performed correctly. Gas and electric appliances must always be disconnected by experienced personnel. Before connecting appliances to electric circuits it is important to check and compare the connection data (voltage and frequency) shown on the label to the characteristics of the local electric line. It is essential that this data coincide in order to avoid damaging the appliances. For further help and assistance please contact your local electrician.

The electrical safety of the appliance is only guaranteed when attached to a ground conductor. The manufacturer will not be liable for damages caused by the absence or interruption of a ground conductor (i.e. electric shock).

The appliance must be installed and connected by a specialized electrician. If necessary, contact a local electrician who is familiar with local standards and regulations. The manufacturer will not be liable for damages caused by incorrect installation or installations not conforming to local and national laws.

**WARNING!** IN ORDER TO AVOID THE RISK OF ELECTRICAL SHOCK ONLY USE APPLIANCES THAT HAVE BEEN INSTALLED CORRECTLY.

**WARNING!** NEVER OPEN THE HOUSING OF THE APPLIANCE. IF YOU COME INTO CONTACT WITH PARTS UNDER PRESSURE OR IF THE ELECTRICAL AND/OR MECHANICAL STRUCTURES ARE MODIFIED, THIS COULD DAMAGE THE APPLIANCE AND CAUSE IT TO MALFUNCTION.

**WARNING!** DO NOT KEEP PLASTIC CONTAINERS OR ANY FLAMMABLE OBJECTS IN THE APPLIANCE. SUCH OBJECTS POSE A RISK OF CATCHING FIRE ONCE THE WARMING DRAWER IS TURNED ON.

**WARNING!** THIS APPLIANCE IS NOT SUITABLE FOR USE BY PEOPLE (CHILDREN INCLUDED) WITH PHYSICAL, SENSORIAL, AND/OR MENTAL IMPAIRMENTS. PEOPLE WITHOUT THE NECESSARY EXPERIENCE OR KNOWLEDGE OF THE APPLIANCE MUST BE SUPERVISED BY A RESPONSIBLE PERSON FOR THEIR OWN SAFETY. CHILDREN MUST BE SUPERVISED TO ENSURE THEY DO NOT PLAY WITH THE APPLIANCE.

**WARNING:** REMEMBER THAT CHILDREN'S SKIN IS MORE DELICATE AND SENSITIVE TO HIGH TEMPERATURES. KEEP APPLIANCE AWAY FROM CHILDREN. APPLIANCE MAY OVERHEAT IF USED INCORRECTLY: RISK OF BURNS

**WARNING:** THE INSIDE OF THE APPLIANCE CAN REACH TEMPERATURES OF 75°C DEPENDING ON THE SELECTED TEMPERATURE AND THE TIME OF OPERATION. IF NECESSARY USE GLOVES TO REMOVE THINGS FROM THE DRAWER.

THIS APPLIANCE IS INTENDED FOR DOMESTIC USE ONLY! FOLLOW THESE INSTRUCTIONS TO AVOID DAMAGING THE APPLIANCE OR CREATING DANGEROUS SITUATIONS:

- Do not lean or sit on the warming drawer when opened, this could cause damage to the telescopic guide. The maximum carrying weight of the warming drawer is 10kg.

#### **CLEANING:**

- Never use a vacuum cleaner. The vacuum could create pressure on the components causing a short circuit. The vacuum may also damage the surface and the components of the appliance: damages for which the manufacturer will not be liable.

- For cleaning the appliance we recommend following the suggestions listed under "Cleaning and Maintenance" of the manual.

#### **REPAIRS:**

- **ATTENTION!** Maintenance work and/or repairs must be performed exclusively by specialized personnel. Incorrect installation and maintenance can cause personal injury to the consumer for which the manufacturer will not be liable.

- **ATTENTION!** During the warranty period, the appliance may only be serviced by technicians authorized by the manufacturer or the warranty will be void.

- **ATTENTION!** Before beginning maintenance, installation, or repair work disconnect the appliance from the electrical outlet.  
The appliance is disconnected only if:

- The electrical fuse is disconnected.
- The cord of the appliance is disconnected from the electrical outlet – to disconnect the appliance from the outlet pull the cord away from the outlet, manually disconnect the cord. The manufacturer will not be liable for damage caused by a failure to follow current regulations or the use of non-original replacement parts.

## **4. INSTRUCTIONS FOR THE CONSUMER**

### **4.0 OPENING OF THE DRAWER**

To open the drawer press the front of the drawer



(fig. A)

Grasp the handle



(fig. B),

Pull the drawer



(fig. C)

towards you until it is opened completely.

#### 4.1 CLOSING THE DRAWER

To close the drawer, gently push the drawer back, pushing the front until it has completely gone back. Release the handle.

**4.2** The appliance is equipped with a hot air ventilating system. A fan distributes in an optimal way towards the internal space of the warming drawer.

The thermostat allows the user to control and set the appliance at the desired temperature.

The circulation of the air heats the drawer in a rapid and uniform way.

With the protective measures in place it is not possible to accidentally touch the heating element or the fan.

## 5. BEFORE YOU BEGIN



Do not leave parts of the packaging in the home. Separate the remaining packaging materials by category and deliver them to your nearest recycling center.

Before using the appliance for the first time, gently clean it with a moist cloth and dry it completely as described under "Cleaning and Maintenance".

Heat the warming drawer for at least two hours. Once heated, set the temperature to 75 °C. Be sure that the kitchen is kept well ventilated during the heating period. The metal parts have been specially treated with a protective coating that can sometimes cause odors the first time the drawer is heated. These odors will quickly dissipate and should not be considered a defect of the appliance.

## 6. CONTROL PANEL



## 7. WARMING DRAWER

### 7.1 Operation

Open the drawer. Turn the handle in order to set the desired temperature and then press the red button.

A red light will turn on and will remain on throughout use.

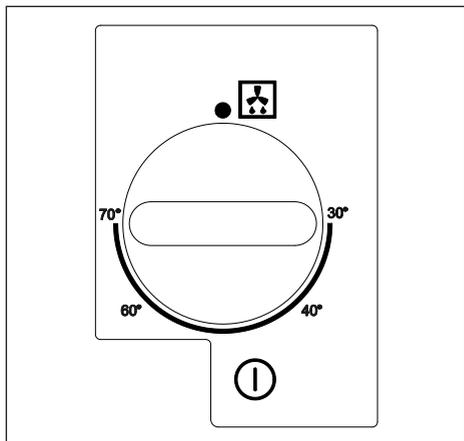
To turn off the appliance, turn the handle to the 0 position and then press the button. The red light will turn off.

### 7.2 Heating Time

Different factors influence the time in which it takes to heat up:

- Thickness and material of the drawer;
- Number of drawers loaded;
- The arrangement of the loaded drawers;
- The desired temperature set.

So, there is no general rule. To set the temperature above 60°C in order to have a stable temperature, follow these suggestions:



DISHES	TIME (MIN)
DISHES FOR 6 PERSONS	30-35

You can also use your own experience in determining the optimal temperature setting for your needs.

## 8. DEFROSTING

The defrosting function only uses forced ventilation without any active heating element.

### Procedure

- Press the ON / OFF button to activate the indoor fan.
- Turn the knob to the defrost setting.

## 9. LEAVENING

The leavening function maintains the drawer temperature between 25 and 30°.

### Procedure

1. Preheat the drawer for 5 minutes by turning the knob to 30°C.
2. Place the dough, wrapped in a slightly damp cloth, in the middle of the drawer.

## 10. FOOD WARMER

Food recommended for warming: meat, chicken, fish, sauces, vegetables, side dishes and soups.

- To stop the food spilling over into the drawer, do not overfill the dishes.
- Arrange the dishes in the drawer and close it carefully so that any liquids do not spill.
- It is advisable not to warm food for more than an hour to prevent it from losing nutritional value.
- Cover moist food and liquids with a lid or heat-resistant cling film. This will prevent the moisture from escaping, condensation from forming and moisture settling on the outside the dishes.
- Do not cover roast or fried dishes which need to stay crisp. Keep these dishes hot at high temperatures.

### Procedure

1. Place the dishes in the drawer.
2. Switch the drawer on and turn the thermostat knob to between 40°C and 60°C, depending on the temperature required, and preheat the drawer for 10 minutes.
3. Put the food in the preheated dishes.
4. Close the drawer again. The ON indicator light stays lit and the drawer heats up.

### Switching off

Turn the knob to OFF. Take the dishes out of the drawer using a cloth or oven gloves.

NB: Never transfer hot dishes directly from the hot stove top to the glass base of the heating drawer. This could damage the glass drawer base.

## 11. SLOW COOKING

Slow cooking is ideal for cooking tender meat which needs to be medium rare or rare. This cooking method means the meat will always be pink inside. This does not, however, mean that the meat is raw or undercooked. This cooking method not only keeps the juices inside, but it also makes it easy to keep the meat hot.

Suitable dishes to use: glass, porcelain or ceramic with a lid.

### Procedure

1. Preheat the warming drawer with the chosen dish to the maximum temperature for 15 minutes.
2. Heat some butter or oil in a pan. Brown the meat well for the time indicated in the table, then place it immediately in the preheated pan and cover with the lid.
3. Set the thermostat to 60°C for the time required to finish the cooking.

### Warnings for slow cooking.

- Only use fresh meat in perfect condition.
- Trim off any excess fat.

- The pieces of meat do not necessarily have to be turned.
- Once cooked, the meat can be carved immediately; it does not have to rest.
- Meat that is slow cooked is not as hot as meat cooked in the traditional way, so it is advisable to put the plates in the warming drawer on the left-hand side for the last 20-30 minutes as well.
- Serve the meat with piping hot sauces.
- If you want to keep the meat hot after cooking, turn the thermostat knob to between 40°C and 60°C. The smaller pieces of meat can be kept hot for 45 minutes and the larger pieces for two hours.

### Table

Slow cooking is suitable for all tender cuts of beef, pork, veal, lamb, game and poultry. The initial browning times and the subsequent cooking times depend on the size of the slices of meat.

The time parameters refer to meat placed in a pan with preheated butter or oil.

Dish	Initial browning	Cooking in drawer
<b>Small slices of meat</b>		
Strips	about 1-2 minutes	20-30 minutes
Small steaks or medallions	About 1-2 minutes per side	35-50 minutes
<b>Medium size slices of meat</b>		
Tenderloin (400-800g)	about 4-5 minutes per side	75-120 minutes
Lean roast (600-1000g)	about 10-15 minutes per side	120-180 minutes
<b>Large slices of meat</b>		
Tenderloin (from 900g)	about 6-8 minutes per side	120-180 minutes
Roast beef (1.1-2kg)	about 8-10 minutes per side	210-300 minutes

## 12. CLEANING AND MAINTENANCE

Generally speaking, cleaning is the only form of maintenance necessary.

**Attention!** Before you begin cleaning, disconnect the appliance from the outlet. Disconnect the cord from the outlet and turn off the appliance.

**Warning!** Do not use harsh detergents or abrasive products and/or scrubbing pads and sponges and sharp objects as they can stain and damage the appearance of the appliance.

**Warning!** Never use a vacuum cleaner on the internal parts of the appliance.

### 12.1 Front and Panel Commands

The use of a moist cloth is sufficient when cleaning the appliance. In the event the appliance requires further cleaning, add drops of detergent in the water. Dry the appliance with a dry cloth. The steel front of the appliance can be cleaned with products specifically designed for steel. Such products prevent the formation of dirt on the surface of the drawer. Apply a minimal amount of the product on a soft and apply it to the surface of the appliance.

### 12.2 Inside Space

To clean the inside space use a moist cloth. In the event the appliance requires further cleaning add drops of detergent to the water. Dry the surface with a dry cloth. Make sure to avoid water draining into the ventilation holes. Only use the appliance after the drawers are dry completely.

## 13. TROUBLESHOOTING

**ATTENTION!** Repairs must only be performed by specialized and qualified personnel. Any repair work not performed by professional personnel may cause damage to the appliance for which the manufacturer will not be liable.

The following problems can be fixed by the consumer without the assistance of the Service Department.

The drawer is not hot enough. Make sure that:

- The appliance is turned on;
- The correct temperature has been set;
- The opening of the ventilation fan is not blocked by plates or other large obstructions;
- The drawers have had sufficient time to heat up.

The drawer is not hot at all. Make sure that:

- You hear the fan running;
- If the fan is turned on this means that the heating system is working;
- If the fan does not work this means it is defective;
- The circuit fuse is blown.

## 14. APPLIANCE INSTALLATION

### 14.1 Before you begin installation

Make sure that the voltage shown on the appliance label corresponds to that of your electrical system.

Open the drawer and remove all accessories and packing materials.

**Attention!** The front of the drawer may be covered with a protective coating over it. Carefully remove the coating before using the appliance. Start by removing the protective film from the bottom. Make sure that the drawer is not damaged. Be certain that the drawer closes properly. In case of damage, contact the Service Department.

The warming drawer can only be attached and installed with the tools provided by the appliance manufacturer. The manufacturer does not guarantee the operation of the appliance if materials from a different manufacturer have been used. The manufacturer is not responsible for damage caused by improper use.

### 14.2 Proceed

Before you begin assembling the drawers of the appliance, make sure there is enough room to fit the drawer and the appliance.

The precise dimensions for the installment are indicated in mm. Follow these guidelines for assembly:

- Position the drawer so that it is directly centered
- Be certain that the frame is perfectly perpendicular
- Open the drawer and fix the structure to the wall with the two screws already in place

### 14.3 Electrical Installation

The electrical connection must be made by a qualified electrician conforming to current regulations.

#### Electrical connections

Before connecting the oven to the mains power supply, make sure that: - The supply voltage corresponds to the specifications on the data plate on the front of the oven. - The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement. The power cable should never reach a temperature 50° C above ambient temperature at any point along its length. If a fixed appliance is not provided

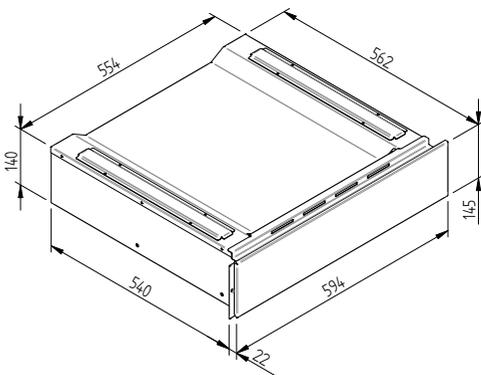
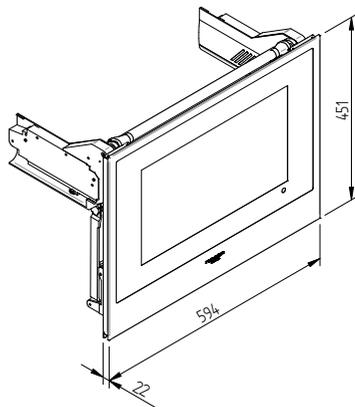
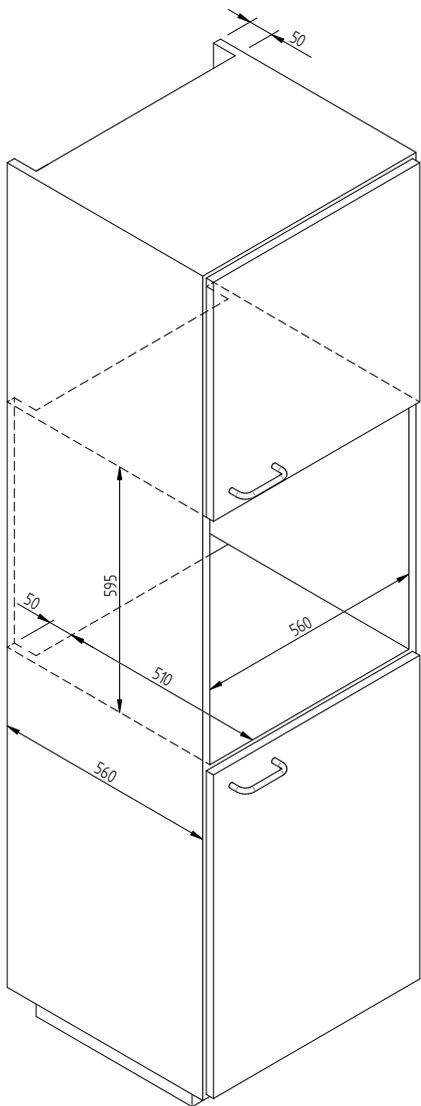
with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class III overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations. The socket or switch must be easily reachable with the oven fully installed.

**GB**

CABLE TYPES AND MINIMAL DIAMETERS	
SASO	
H05RR-F 3x0,75 mm <sup>2</sup>	H05RR-F 3x1,5 mm <sup>2</sup>
H05VV-F 3x0,75 mm <sup>2</sup>	H05VV-F 3x1,5 mm <sup>2</sup>
H05RN-F 3x0,75 mm <sup>2</sup>	H05RN-F 3x1,5 mm <sup>2</sup>
H05V2V2-F 3x0,75 mm <sup>2</sup>	H05V2V2-F 3x1,5 mm <sup>2</sup>

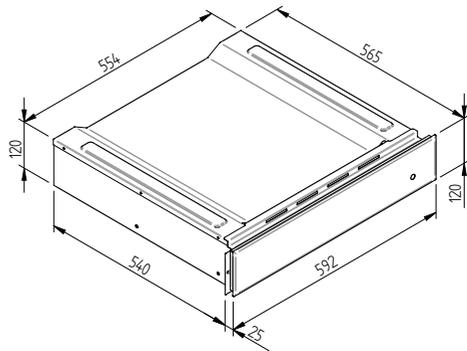
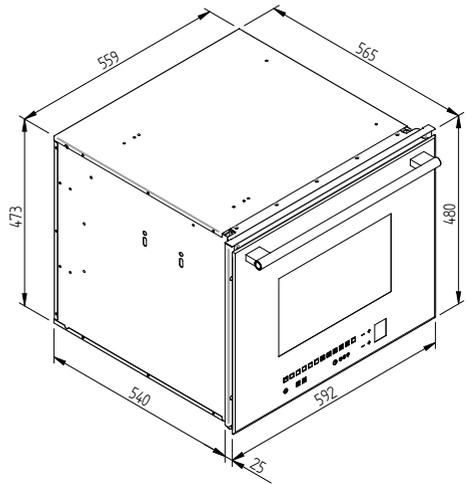
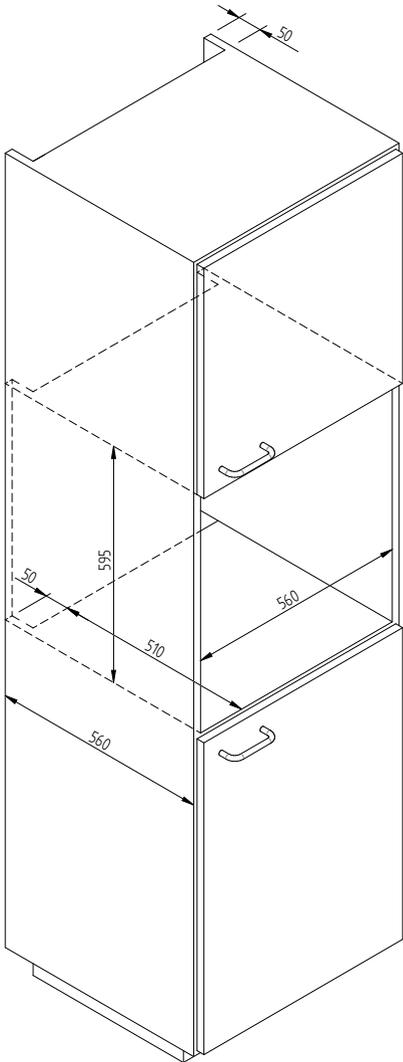
# DIMENSIONAL DIAGRAM DRAWER 145 BUILT-IN 560 X 595 WITH 451 MM TV

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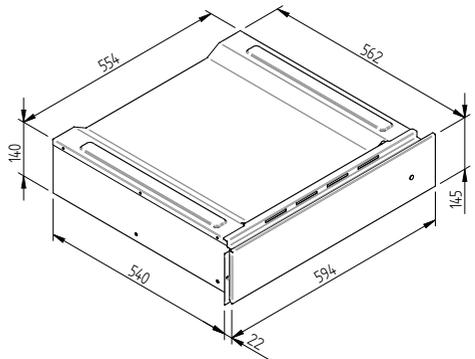
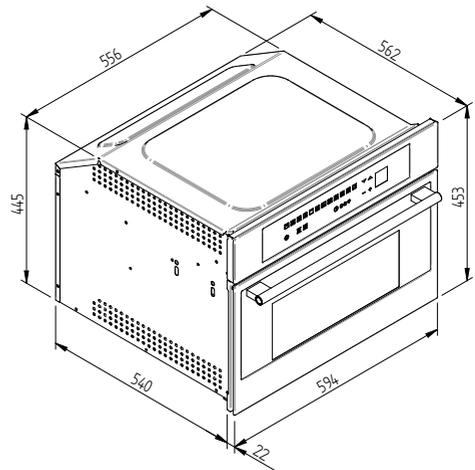
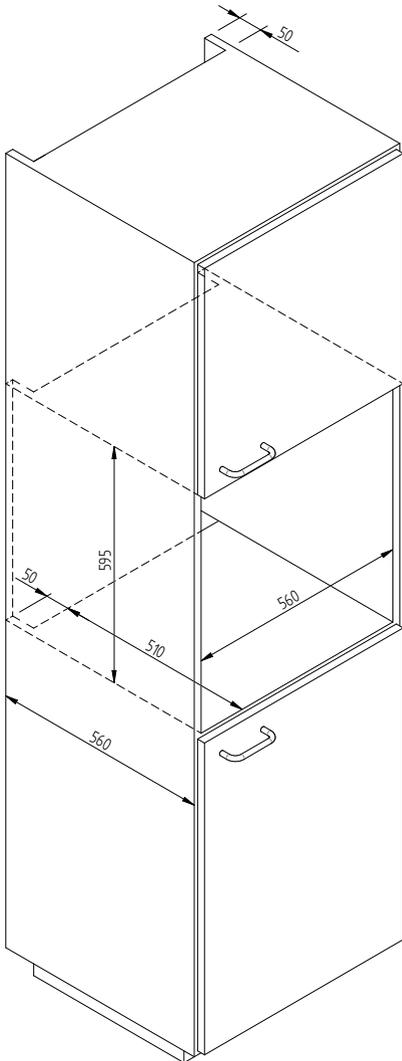
# WARMING DRAWER DIMENSION DIAGRAM 560 X 595 FOR 480 OVENS

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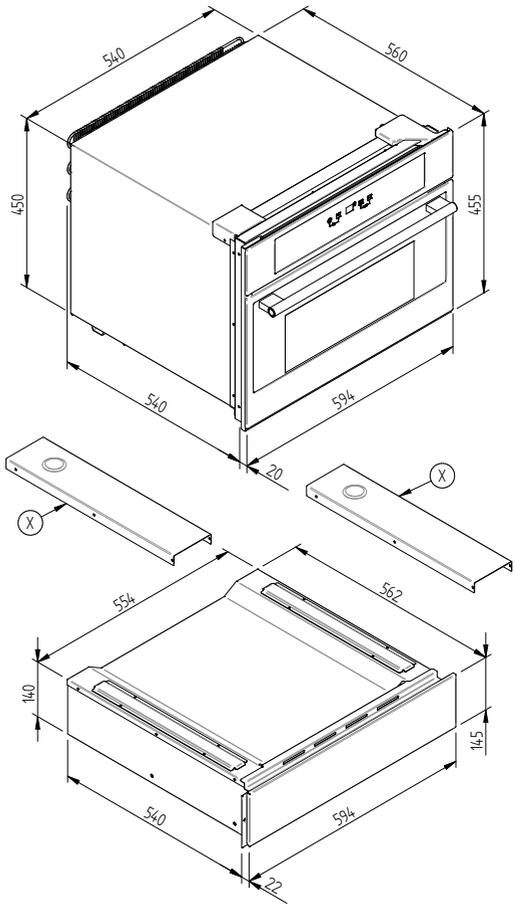
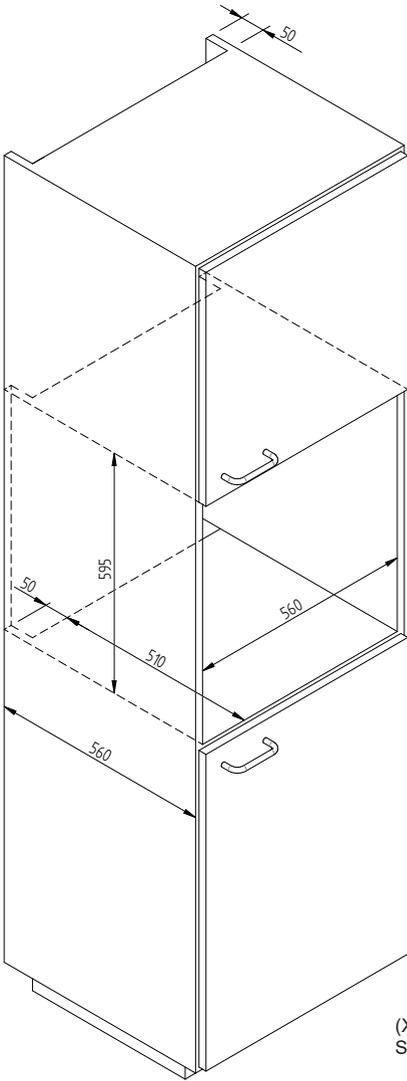
## WARMING DRAWER DIMENSION DIAGRAM 560 X 595 FOR 450 OVENS

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**DIMENSIONAL DIAGRAM DRAWER 145 BUILT-IN 560 X 595  
WITH 455 MM WINE CELLAR**

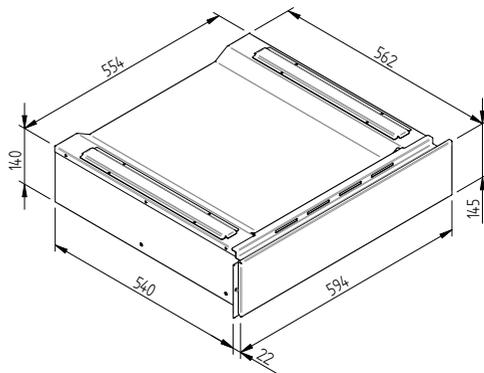
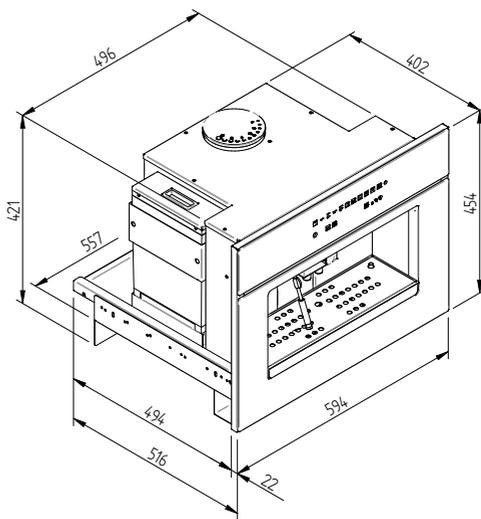
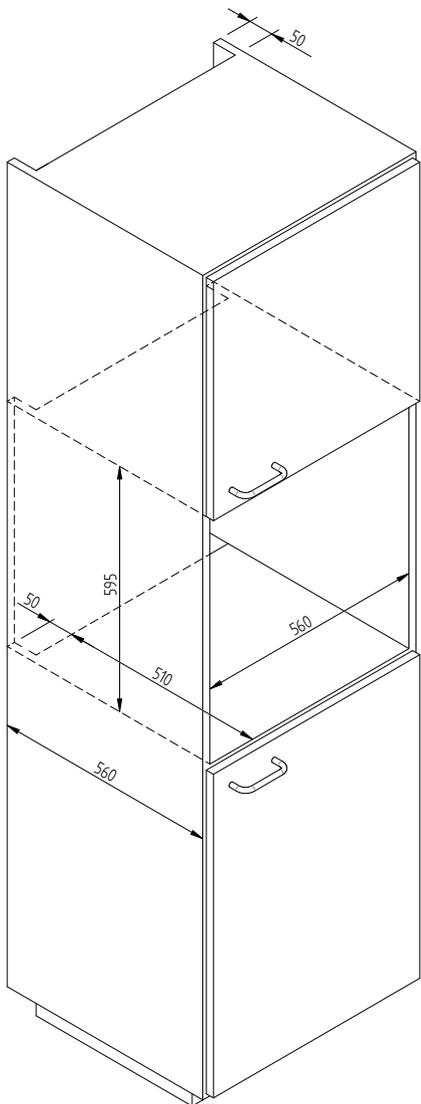
**GB**



(X) OPTIONAL BRACKETS TO ORDER WHEN THE WOODEN STRIP IS COMBINED WITH THE OBJECT-HOLDER DRAWER

# DIMENSIONAL DRAWING DRAWER 145 BUILT-IN 560 X 595 WITH 454 MM COFFEE MACHINE

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**WARNING!** Before connecting the warming drawer to the electrical circuit, verify that the voltage and the frequency correspond to those indicated on the label located inside the heating block, which should be kept along with this manual.

The electrical attachment must be made using bipolar switch capable of powering the appliance and that has a gap of 3 mm (minimum) to guarantee disconnection in case of emergency or when cleaning the warming drawer.

Connect the appliance to the ground circuit to conform to safety regulations regarding electrical systems.

**ATTENTION!** THE WARMING DRAWER MUST BE CONNECTED TO THE GROUND CIRCUIT.

In the event of the failure of the cable supplied with the warming drawer, replace it with an original replacement part provided by the Service Department.

The manufacturer and retailers will not be liable for property damage and personal injury caused by a failure to follow the instructions provided in this manual.