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TIROIR CHAUFFANT

WARMING DRAWER
CAJÓN CALIENTAPLATOS
AQUECEDOR DE LOIÇA
WÄRMESCHUBLADE

EN

DEAR CUSTOMER

Discovering De Dietrich products means experiencing unique emotions. The attraction is immediate from the moment you set eyes on the product.

The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others.

Next, comes the irresistible urge to touch it.

De Dietrich's design makes extensive use of robust and prestigious materials. By combining state-of-the-art technology with top quality materials,

De Dietrich

produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food.

We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

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. 1 PROTECTION OF THE ENVIRONMENT

The packaging materials used for this appliance can be recycled. Take part in recycling and help protect the environment by discarding them in the appropriate waste bins provided by the municipal authorities.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

. 2 DESCRIPTION OF WARNING DRAWER

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1. Temperature control with stop/start switch
2. Signal light on the front showing that power is on
3. Drawer for dishes
4. Bottom drawer in tempered glass



Keep these instructions with your appliance. If the appliance should be sold or given to another person, be sure that these instructions are supplied with it. Please read these recommendations before installing and using the warming drawer. They have been drafted for your safety and that of others.

This warming drawer has been designed for use by private persons in their homes. The appliance should be used for keeping food warm and warming plates only. Any other use is prohibited and could be dangerous. The manufacturer cannot be held liable in the event of non-complying use.

Do not use this appliance until it has been installed in the cabinet. Only full installation of the drawer prevents any risk of contact with powered components.

Never open the body of the appliance.

The inside of the drawer can heat up 70°C depending on the temperature chosen and the duration of use. Use oven gloves or hot-pan holders to remove the hot dishes from the warming drawer.

We do not advise standing or sitting on the open drawer; this would cause damage to the telescopic rails. The maximum load of the drawer is 20 kg.

We do not advise the use or storage of any plastic goods or inflammable objects in the appliance. They could melt or catch fire when the warming drawer is switched on.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.

. 4 INSTALLATION

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Before connecting the appliance to the power supply, check that the wires of your electric installation have sufficient diameter to supply power to the appliance normally. The fuse for the installation should be 10 amps.

It is necessary to provide a bipolar cut-off device in the power supply circuit, where the opening of the contacts is more than 3 mm.

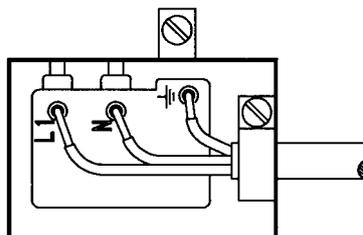
The electric connection should be done before the appliance is set in the cabinet.

The drawer should be connected by a (standard) power cord with three 1 mm² couplers (1 single phase + 1 N + ground) to the 220-240 V single phase power supply via an electric circuit corresponding to the standard CEI 60083 or complying with the installation rules. The protective wire (green/yellow) corresponds to ground  on the appliance and should

be connected to the ground of the installation.

In the case of a connection via an electric outlet, the outlet should be accessible after the installation of the appliance.

The neutral on the heating drawer (blue wire) should be connected to neutral on the power supply.



WARNING : If the warming drawer malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the warming drawer is hooked up.

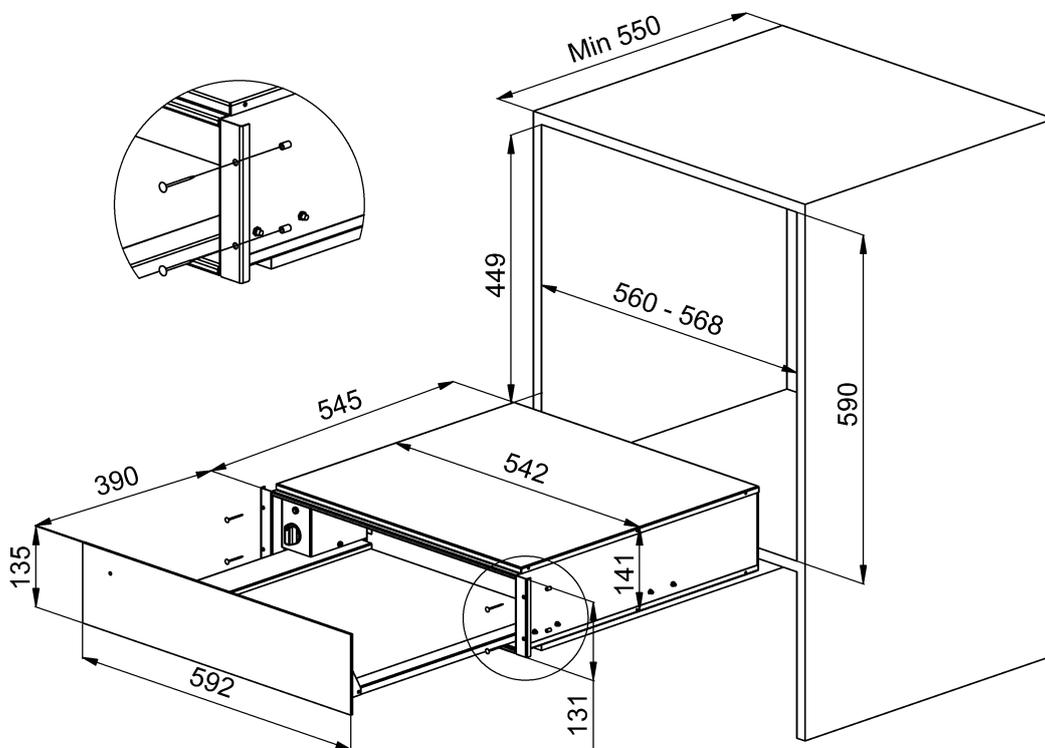
. 5 ENCASEMENT

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Set the appliance into the niche in the cabinet. Make certain that the body of the appliance is positioned correctly.

Open the drawer and fasten the appliance to the sides of the cabinet with 4 screws and the 4 spacers delivered with the appliance.

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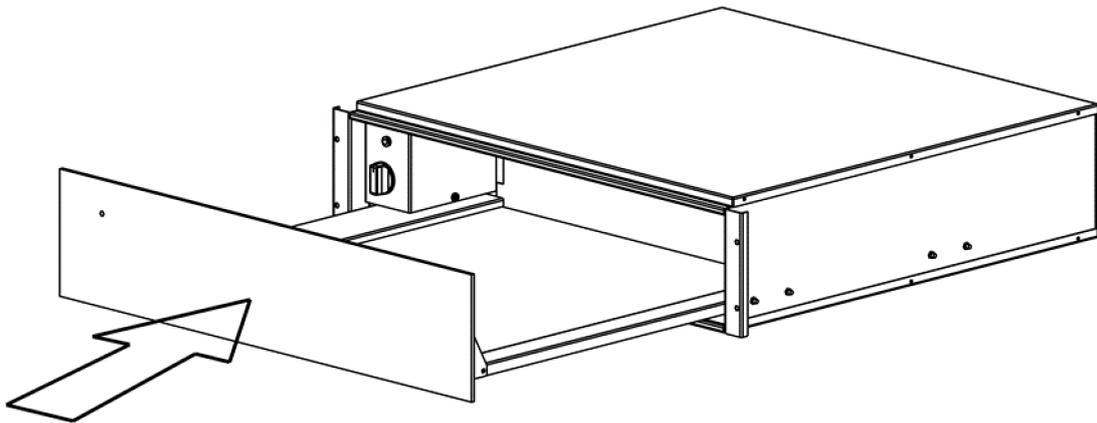


. 6 USING YOUR WARMING DRAWER

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INFORMATION BEFORE USE

To open and close the drawer, push lightly the middle of the panel as shown in the figure.



Clean the surface with a damp cloth and then dry.

Preheat the empty drawer for at least two hours : turn the temperature knob to maximum in order to eliminate any residuals of fat, oil or manufacturing resins that can create unpleasant odors during the warming of dishes. Air the room.

After completing these operations, the appliance is ready for first use.

The warming drawer can be used to preheat ovenware or to keep food warm.

The appliance uses a hot air system to heat the dishes. A fan distributes the heat from the resistor in the drawer. The dishes are heated rapidly and uniformly by circulation of hot air.

A protective grid prevents the dishes from coming into contact with the resistor or the fan.

Dragging dishes in the warming drawer can scratch the bottom.

CONTROLS

The controls include a temperature knob with Start/Stop switch. There is only visible when the drawer is open.

When the drawer is closed, the signal light on the front of the drawer comes on when the appliance is running.

SELECTING THE TEMPERATURE

The temperature knob adjusts the temperature between 30 and 70 °C.

The most appropriate temperatures for the types of dishes used are as follows :

- 40 °C : for cups or glasses. Hot drinks generally stay hotter for longer when poured into cups or glasses preheated to this temperature, without danger of burns when people drink from.
- 60 °C: for plates and dishes. Food served on preheated plates or dishes generally maintain their heat for longer and the dishes can be touched without burning the hands.

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

PREHEATING TIME

Preheating time depends on several factors :

- the thickness of the dishes and the material they are made from
- the load
- disposal of the load
- temperature selection

Therefore, we cannot give heating times that will correspond systematically.

However, as a guideline, here are a few hints :

For a temperature setting of 60 °C, heated evenly :

- dishes for a meal for six take approximately 30 min.
- dishes for a meal for twelve take approximately 40 min.

After using the drawer a few times, you will know for yourself how long it takes to heat your dishes.

. 7 CLEANING AND MAINTENANCE

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Before any maintenance, turn off the appliance and let it cool.

Clean all surfaces with a sponge, dish washing soap and warm water. Then dry it off with a soft cloth.

Do not use high-pressure cleaners or steam jets.

The use of scouring powders, alcohol or grease-cutting products is not recommended – they could damage the appliance.

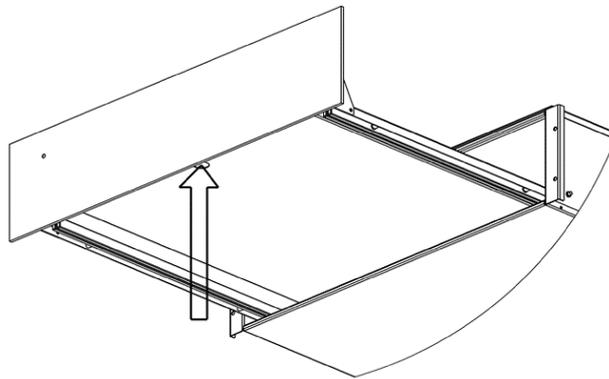
Clean the glass front with glass cleaner and a soft cloth. Do not use a glass scraper.

The stainless steel parts can be scratched. Use a special non-abrasive cleanser for stainless steel.

The bottom drawer is removable (see figure below), it is advisable to clean up after keeping warm food, taking care to let it cool.

This will prevent the build-up of dirt and make cleaning easier.

- Use a clean cloth, paper towels and washing up liquid, or specific products for cleaning the tempered glass.
- Do not use abrasive products, bleach, oven cleaner spray or metallic scouring pads.



. 8 AFTER SALES SERVICE

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Any maintenance on your equipment should be undertaken by :

- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.