

Instructions for Use

Warming Drawer

Bedienungsanweisung

Wärmeschublade

Notice d'utilisation

Chauffe-vaisselle

Gebruiksaanwijzing

Servieswarmer

Betjeningsvejledning

Varmeskuffe



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INSTRUCTIONS FOR THE USER: *these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*



INSTRUCTIONS FOR THE INSTALLER: *these are intended for the qualified engineer who is to install, commission and test the appliance*



1 PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE WARMING DRAWER'S LIFE CYCLE.

WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THAT STATED ABOVE.

KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

ALWAYS KEEP THE INSTRUCTION MANUAL HANDY. IF YOU LEND THE APPLIANCE TO SOMEONE ELSE GIVE THEM THE MANUAL AS WELL!



DO NOT USE THE APPLIANCE TO HEAT UP THE AIR TEMPERATURE IN THE KITCHEN. THE HIGH TEMPERATURES REACHED MAY CAUSE EASILY INFLAMMABLE OBJECTS CLOSE TO THE APPLIANCE TO CATCH FIRE.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE HEATING BLOCK.

THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS WHICH WILL DAMAGE THE SURFACE.



USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.





2 DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

When you stop using the appliance at the end of its working life, disconnect it from the power supply and render the electrical cable unusable so that the appliance is not a danger if, for example, children use it for playing.

3 SAFETY PRECAUTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

BEFORE CONNECTING THE APPLIANCE COMPARE THE POWER DATA (VOLTAGE AND FREQUENCY) INDICATED ON THE CHARACTERISTICS PLATE WITH THOSE OF THE POWER SUPPLY IN QUESTION. IF THESE DATA DO NOT MATCH THERE MAY BE PROBLEMS. IN CASE OF DOUBT, CONTACT AN ELECTRICIAN.



THE ELECTRICAL SAFETY OF THE APPLIANCE CAN ONLY BE GUARANTEED IF IT IS EARTHED. THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR DAMAGE RESULTING FROM THE ABSENCE OF OR DEFECTS IN THE INSTALLATION'S PROTECTION SYSTEM (E.G. ELECTRICAL SHOCK).



THE APPLIANCE MUST BE INSTALLED AND CONNECTED BY A TECHNICIAN. CONTACT A QUALIFIED ELECTRICIAN WHO KNOWS AND RESPECTS CURRENT SAFETY STANDARDS. THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR DAMAGE RESULTING FROM FITTING OR CONNECTING ERRORS.



WARNING! ONLY USE THE APPLIANCE ONCE IT HAS BEEN FITTED INTO ITS BUILT-IN POSITION. ONLY IN THIS MANNER CAN IT BE GUARANTEED THAT USERS CANNOT ACCESS THE ELECTRICAL COMPONENTS.



WARNING! NEVER OPEN UP THE APPLIANCE'S FRAME. POSSIBLE CONTACTS WITH ELECTRICAL CONDUCTING PARTS OR CHANGES TO ELECTRICAL OR MECHANICAL COMPONENTS MAY REPRESENT A DANGER TO USERS' SAFETY AND PREJUDICE THE CORRECT WORKING OF THE APPLIANCE.



WARNING! DO NOT STORE SYNTHETIC CONTAINERS OR EASILY INFLAMMABLE OBJECTS INSIDE THE WARMING DRAWER. WHEN YOU SWITCH ON THE APPLIANCE SUCH CONTAINERS AND OBJECTS MAY MELT OR CATCH FIRE. **FIRE DANGER.**



WARNING! 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 THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.



WARNING: TAKE SPECIAL CARE WITH CHILDREN AND DO NOT ALLOW THEM TO PLAY CLOSE TO THE APPLIANCE. IF THE APPLIANCE IS INADVERTENTLY SWITCHED ON IT WILL HEAT UP AND MAY CAUSE SERIOUS BURNS.



WARNING: DEPENDING ON THE TEMPERATURE SELECTED AND THE OPERATING TIME, THE TEMPERATURE INSIDE THE APPLIANCE MAY REACH 75 °C. TO TAKE CROCKERY OUT OF THE WARMING DRAWER PROTECT YOUR HANDS BY USING OVEN GLOVES OR AN OVEN CLOTH.



THIS APPLIANCE IS EXCLUSIVELY FOR DOMESTIC USE!

AVOID DAMAGING THE APPLIANCE OR OTHER DANGEROUS SITUATIONS BY FOLLOWING THESE INSTRUCTIONS:

- **Do not sit or hang on the drawer.** The telescopic runners will be damaged. The maximum load capacity of the drawer is 25 kg.

CLEANING:

- Do not use high pressure or steam jet cleaning devices. The steam may affect electrical components and cause a short circuit. The steam pressure may also cause damage to the appliance's surface and components in the long term.
- Please follow the instructions regarding cleaning in the section "Cleaning and Maintenance".

REPAIRS:

- **Warning!** Repairs and maintenance, especially of parts carrying electrical current, must only be done by technicians authorised by the manufacturer. **The manufacturer and retailers do not accept responsibility** for any damage caused to people, animals or property as a result of repairs and maintenance carried out by non-authorised personnel.
- **Warning!** Repairs undertaken during the guarantee period must only be done by technicians authorised by the manufacturer. If this is not the case then any damage resulting from the repair in question is excluded from the guarantee.

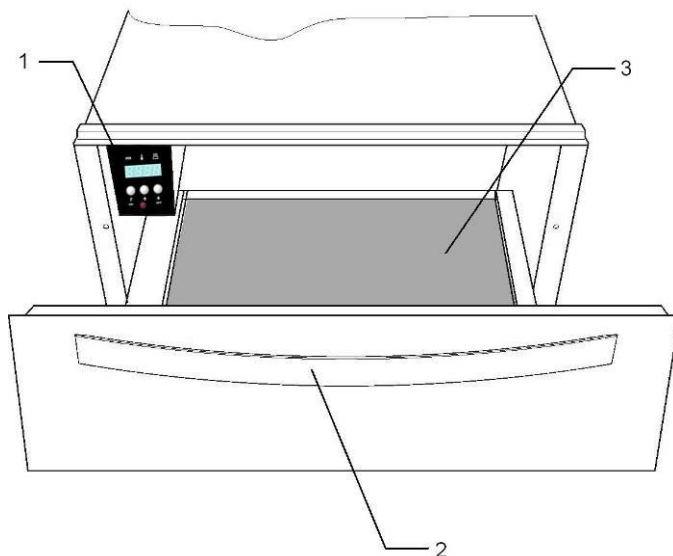
- **Warning!** The appliance must be disconnected from the electrical current when installation and repair work is being done. To disconnect the appliance from the current, one of the following conditions must apply:
 - The switchboard fuses / circuit breakers must be disconnected.
 - The plug should be removed from the socket. To remove the plug from the socket do not pull on the electric cable but rather pull out the plug itself directly.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



4 GET TO KNOW YOUR WARMING DRAWER



1. – Control panel
2. – Handle

3. – Anti-slip mat

4.1 How the warming drawer works

This appliance is equipped with a warm air circulation system. A fan distributes the heat generated by an electrical heating element throughout the interior of the appliance.

The thermostat allows the user to define and control the temperature wanted for the crockery.

The circulating hot air that is generated heats up the crockery quickly and evenly.

A metal grille protects both the heating element and the fan.

The base of the drawer is fitted with a non-slip mat to prevent plates and dishes sliding around when the drawer is opened and closed.



Instructions for the User

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5 BEFORE USING FOR THE FIRST TIME



Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



Before using the appliance for the first time you should clean the interior and the exterior, following the cleaning instructions given in the section "CLEANING AND MAINTENANCE".

Then heat the warming drawer for at least 2 hours. For this, set the temperature to 75 °C.

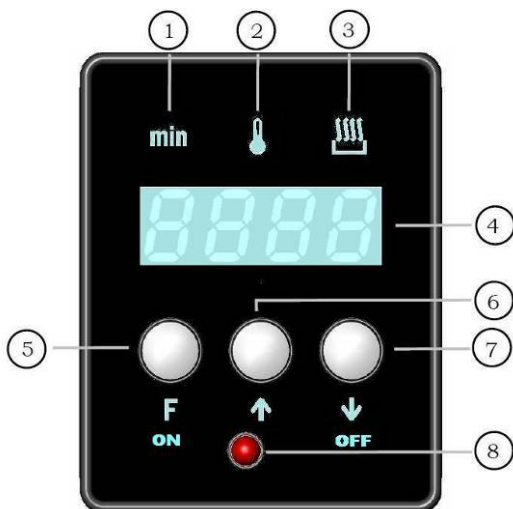
Make sure the kitchen is well-ventilated when you are doing this.

The appliance's parts are protected by a special product. For this reason, during the first heating an odour will be released. Both the odour and any smoke that may form will disappear after a short time and neither signifies that there is anything wrong with the connection or the appliance.



6 DESCRIPTION OF CONTROLS

All the appliance's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



1. Timer indicator light
2. Temperature indicator light
3. Delayed Start indicator light
4. Display
5. Function / ON key
6. Up (increase) key
7. Down (decrease) / OFF key
8. Operation indicator light



7 USING THE WARMING DRAWER

7.1 Precautions and General Advice



When the warming drawer is used for the first time, it should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

7.2 Operating settings

7.2.1 Stand-by mode

In this mode the whole system is disconnected and no indicator light or display is lit.

7.2.2 Normal Operation

In this mode the system is generating heat. The display shows the remaining operating time and the set temperature alternating each 2 seconds. The Timer and Temperature indicator lights light-up alternating each 2 seconds and coordinated with the display indication. The Operation indicator light is illuminated continuously until the Timer reaches zero.

To program the normal operation, proceed as follows:

- a) Press the “F” key once or several times until the Timer indicator light is flashing.
- b) Press the “↑” or “↓” keys to set the desired operation time in the range 0h00 – 4h00.
- c) Press the “F” key to validate. The Temperature indicator light starts to flash.
- d) Press the “↑” or “↓” keys to set the desired temperature in the range 30 – 80°C.
- e) Press the “F” key for 3 seconds or wait 5 seconds.
- f) The Warming Drawer starts to operate with the set parameters.

7.2.3 Delayed Start

In this mode the Display shows the remaining time for the operation to start and counting-down. The Operation indicator light will blink and the Delayed Start indicator is illuminated.

To set a delayed start, proceed as follows:

- a) Program the normal operation parameters as in points a) to d) of the previous section.
- b) Press the “F” key to validate. The Delayed Start indicator light starts to flash.
- c) Press the “↑” or “↓” keys to set the desired start delay in the range 0h00 – 9h50.
- d) Press the “F” key for 3 seconds or wait 5 seconds.
- e) The Warming Drawer enters the Delayed Start mode.
- f) When the delay has elapsed the Warming Drawer starts to operate with the set parameters.



7.2.4 Cancel Operation

The programming can be cancelled at any time by pressing the “↓” key for 3 seconds.

The operation or the delayed start can be cancelled (for example, because a guest arrived earlier or the crockery seems warm enough) by pressing the “↓” key for 3 seconds.

7.3 Heating times

7.3.1 Preheat Dishes 60°-70°

Various factors affect heating times:

- Material and thickness of the crockery
- Load quantity
- How the crockery is arranged
- Temperature setting

It is therefore not possible to give any precise heating times.

However, as a guide, the following times are given for the thermostat setting of 60°C and for uniform heating of the crockery:

LOAD	TIME (MIN)
CROCKERY FOR 6 PEOPLE	30 – 35
CROCKERY FOR 12 PEOPLE	40 – 45

As you use the warming drawer more and more you will learn the best settings for your crockery.

7.3.2 Keep food warm 60°-70°

Heed the following:

As a principle preheat the device 15 minutes to ensure the interior space has the required temperature Place hot food onto the preheated dishes.

Tip: place those dishes into the device while it is being preheated.

7.3.3 Low temperature cooking 80°

(only available in the CT-29 model)

With the low temperature cooking meat can be gently prepared at low temperatures over a longer period of cooking time.

The cooking time is dependent on the piece of meat's size.

Use dishes made of glass, china or ceramics.

Preparation:

- Preheat the device with the dishes at 80°C for 10 minutes.
- Sear the meat in a pan using fat and place it into the heat drawer on the preheated dishes. Keep the setting at 80° C.



Instructions for the User

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TABLE: LOW TEMPERATURE COOKING (REFERENCE VALUES)

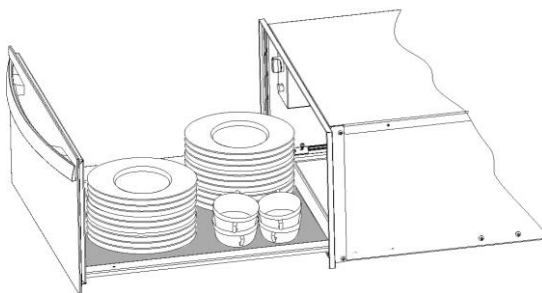
APPLICATION	QUANTITY	ROAST GENTLY ON THE COOKING PLATE	COOKING TIMES
BEEF			
COMPLETELY RARE	1KG	ON ALL SIDES, ON EACH 2MIN.	1HR
RARE	1KG	ON ALL SIDES, ON EACH 3MIN	1 ¼ HRS
MEDIUM	1KG	ON ALL SIDES, ON EACH 3MIN	1 ¾ HRS
WELL-DONE	1KG	ON ALL SIDES, ON EACH 3MIN	2 ¼ – 2 ½ HRS
ROAST BEEF IN ONE PIECE	1KG	ON ALL SIDES, ON EACH 3MIN	3 HRS RARE 4 ½ HRS MEDIUM
VEAL			
FILET, WHOLE	1KG	ON ALL SIDES, ON EACH 2MIN.	1 ¾ – 2HRS
LOIN, IN ONE PIECE	1KG	ON ALL 4 SIDES, ON EACH 3MIN.	2 ¼ – 2 ½ HRS
ROAST, VAT	1KG	ON ALL SIDES, ON EACH 3MIN.	2 – 2 ½ HRS
ROAST, SHOULDER	1KG	ON ALL AIDES, ON EACH 3MIN.	2 ½ HRS
PORC			
FILET, WHOLE	500-600 G	ON ALL SIDES, ON EACH 2MIN.	1 ½ HRS
LOIN	600 -1000G	ALL AROUND 10-15MIN.	2 – 3 HRS
LAMB			
GIGOT WITH HAUNCH	2KG	ON ALL SIDES, ON EACH 4MIN.	3 – 4HRS
GIGOT STEAK OF THE HAUNCH	200G	ON ALL SIDES, ON EACH 2MIN	¾ HR – 1 HR
FILET	400G	ON ALL SIDES, ON EACH 2MIN	1 – 1 ¼ HRS



7.4 Load capacity

Load capacity depends on the size of the crockery items.

CT15 * / CTP15*	CT29*
6 persons servings	12 persons servings
6 X 24CM DINNER PLATES	12 X 24CM DINNER PLATES
6 X 10CM SOUP BOWLS	12 X 10CM SOUP BOWLS
1 X 19CM SERVING DISH	1 X 19CM SERVING DISH
1 X 17CM SERVING DISH	1 X 17CM SERVING DISH
1 x 32cm Meat Plates	2 x 32cm Meat Plates
OR	OR
20 DISHES WITH Ø 28 CM	40 dishes with Ø 28 cm
OR	OR
80 espresso coffee cups	160 espresso coffee cups
OR	OR
40 tea cups	80 tea cups
OR	OR
...	...





8 CLEANING AND MAINTENANCE

Cleaning is the only maintenance action that is required normally.



Warning! *Cleaning must be done with the warming drawer disconnected from the electrical power supply. Remove the plug from the power socket or disconnect the warming drawer power supply circuit.*



Warning! *Do not use aggressive or abrasive cleaning products, abrasive sponges or pointed objects since stains or abrasion marks may appear.*



Warning! *Do not use high pressure or steam jet cleaning appliances.*

8.1 Appliance front and control panel

The warming drawer can be cleaned using just a damp cloth. If it is very dirty, add a few drops of washing-up liquid to the washing water.

Wipe the surfaces dry using a dry cloth.

For stainless steel fronted crockery warmers, special products for treatment of stainless steel surfaces can be used. These products prevent the surfaces becoming dirty again for some time. Apply a thin layer of such a product on the surface using a soft cloth.

8.2 Interior of the warming drawer

Clean the inside of the warming drawer regularly using a damp cloth. If it is very dirty add a few drops of washing-up liquid to the washing water.

Wipe the surfaces dry using a dry cloth.

Avoid water entering through the air circulation opening.

Only use the warming drawer again when it is completely dry.

8.3 Mat with non-slip surface

The non-slip surface mat can be removed to facilitate cleaning of the drawer.

The mat can be cleaned by hand using hot water with a few drops of washing-up liquid.

Dry thoroughly.

The non-slip mat should only be replaced when it is completely dry.



9 WHAT SHOULD I DO IF THE WARMING DRAWER DOESN'T WORK?



Warning! Any type of repair must only be done by a specialised technician. Any repair done by a person not authorised by the manufacturer is dangerous.

Before contacting Technical Assistance, check on the following:

The crockery doesn't heat up enough. Check whether:

- The appliance has been switched on.
- The appropriate temperature has been selected.
- The air circulation orifices are covered by the crockery.
- The crockery was left to heat up for sufficient time.

Heating time depends on several factors, such as, for example:

- Crockery material type and thickness.
- Quantity of crockery.
- How the crockery is arranged.

The crockery doesn't heat up at all. Check whether:

- You can hear the noise of a fan.

If the fan is operating then the heating element is broken; if the fan is not operating then the fan is broken.

- The switchboard fuses / circuit breakers have fused / tripped out.

The crockery is heating up too much.

- The electronic board has a malfunction.



10 INSTALLATION INSTRUCTIONS

10.1 Before installation



Check that the input voltage indicated on the characteristics plate is the same as the voltage of the power outlet you are going to use.

Open the drawer and **take out all the accessories** and remove the packing material.

Attention! The front surface of the warming drawer may be wrapped in a **protective film**. Before using the warming drawer for the first time, remove this film carefully.

Make sure that the warming drawer is not damaged in any way. Check that the drawer opens and closes correctly. If you find any damage, contact the Technical Assistance Service.

The warming drawer should only be built-in in combination with those appliances indicated by the manufacturer. **If it is fitted in combination with other appliances, the guarantee is no longer valid since it is impossible to guarantee that the warming drawer will work correctly.**

10.2 Installation

To build-in the warming drawer in combination with another appliance there must be a fixed, interim shelf in the housing unit to support the weight of both appliances.

The appliance to be combined with the warming drawer will be placed directly on the latter without any need to have a separating shelf.

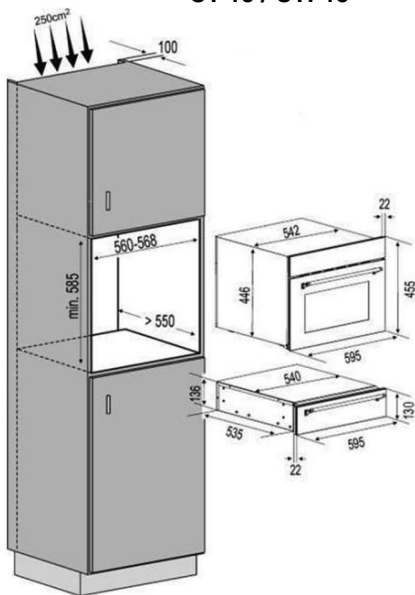
To build-in the appliance which is combined with the warming drawer, follow the instructions set out in the respective instructions and fitting booklet.

The relevant installation dimensions are indicated in mm **in the installation diagram**. Proceed as follows:

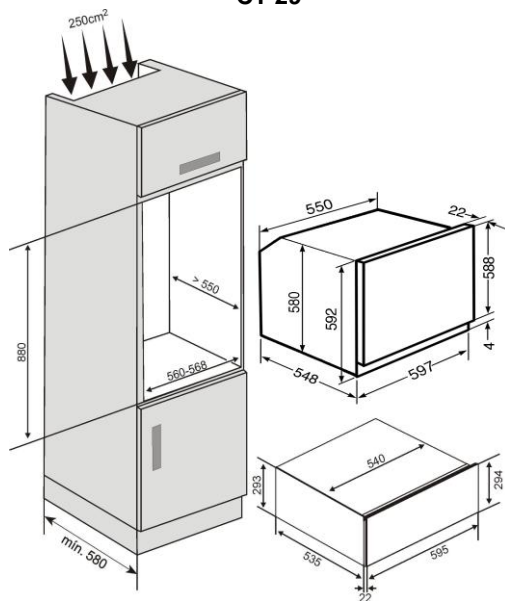
1. Place the warming drawer on the shelf and slide it towards the interior of the niche in such a way that it is centred and completely lined up with the front of the unit.
2. Check that the warming drawer's frame is properly levelled and is sitting evenly on the shelf.
3. Open the drawer and fix the warming drawer to the sides of the unit using the two screws provided.



CT 15 / CTP15



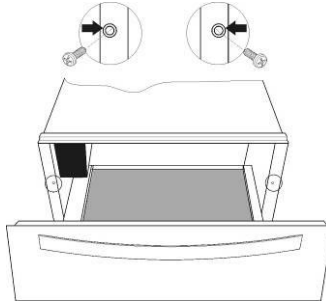
CT 29





Instructions for the Installer

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10.3 Electrical connection



Electrical installation must be performed by an electrician qualified in accordance with the legislation in force.



Before connecting the warming drawer to the electric mains, check that the voltage and frequency of the mains matches that which is shown on the rating plate located in the heating block inside, which should be kept together with this manual.



The electric connection is made via an omnipolar switch, which is suitable for the intensity to be tolerated and which has a minimum gap of 3mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the warming drawer. If a plug is used for the electric connection, then it must be accessible after installation.



The connection should include correct earthing, in compliance with current norms. **WARNING: THE WARMING DRAWER MUST BE EARTHED.**

If the flexible supply cable fitted to the warming drawer ever needs to be changed, it should be replaced by an official After Sales Service.

The manufacturer and retailers do not accept responsibility for any damage that may be caused to people, animals or property if these installation instructions are not observed.

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