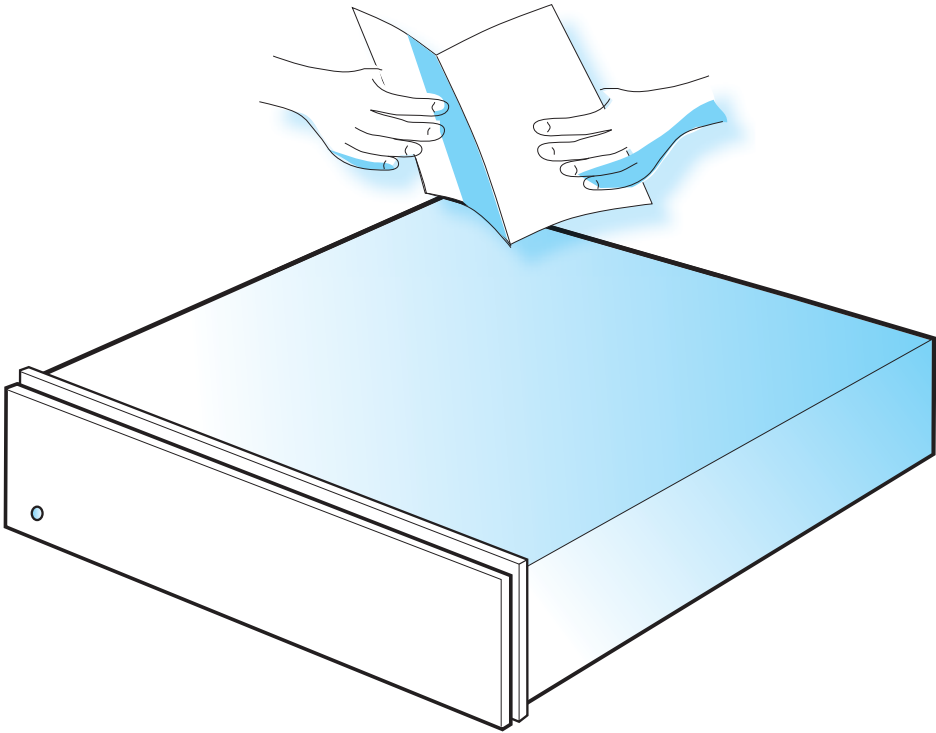


INSTRUCTION FOR USE

WD 142

WD 150

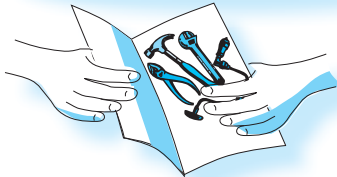




IMPORTANT INFORMATION



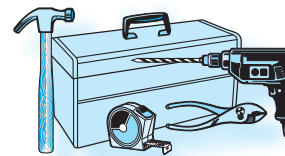
MOUNTING THE APPLIANCE



THE APPLIANCE shall only be used when it is built-in (mounted) properly.

FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.

INSTALLING (MOUNTING) of this appliance in places that are not permanent such as ships, caravans, busses and so on, may only be carried out by a professional if it is ensured that the conditions on the place permit a safe use of the appliance.



THE WARMING DRAWER can only be fitted in combination with other appliances not weighing more than 40 kg and provided with adequate cooling ventilation. Otherwise, the right to the warranty is invalidated, since correct use cannot be guaranteed.

FOR COMBINED APPLIANCE INSTALLATION comply with the instructions given in the relevant use and installation handbook.

FITTING AND INSTALLATION OF THIS APPLIANCE MUST ONLY BE CARRIED OUT BY QUALIFIED PERSONNEL who guarantee that the requirements for safe use are met.

IMPORTANT: Only the same brand coffee machine or the same brand microwave oven, should be installed on top of the warming drawer. For installation, carefully follow the instructions given in the handbooks supplied with the coffee machine and the combined microwave oven.





IMPORTANT INFORMATION



PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

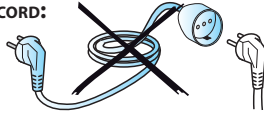
ENSURE the drawer is empty before mounting.

ENSURE THAT THE DRAWER IS NOT DAMAGED. Check that the drawer door closes firmly against the door support and that the internal door seal is not damaged. Empty the appliance and clean the interior with a soft, damp cloth.

DO NOT USE EXTENSION CORD:



IF THE POWER SUPPLY CORD IS TOO SHORT, have a qualified electrician or serviceman install an outlet near the appliance.



DO NOT OPERATE THIS DRAWER if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

CAUTION

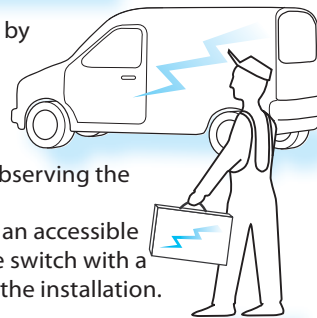
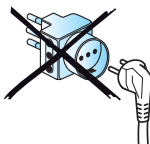
IN ORDER TO AVOID A HAZARD due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

ELECTRICAL CONNECTION

THE EARTHING OF THIS DRAWER is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

- ⚡ **CONNECTION TO THE MAINS** must be carried out by a qualified electrician in accordance with the manufacturer's instructions and in compliance with local regulations.
- ⚡ **THE INSTALLER** is responsible for connecting appliances correctly to the mains and for observing the safety regulations.
- ⚡ **OBSERVANCE OF SAFETY DIRECTIVES** requires that an accessible mains disconnection device or a multi-pole switch with a minimum contact gap of 3mm be used for the installation.
- ⚡ **DO NOT USE MULTIPLE PLUG ADAPTERS.**
- ⚡ **AFTER THE APPLIANCE HAS BEEN INSTALLED,** the electrical components must be inaccessible.





IMPORTANT INFORMATION

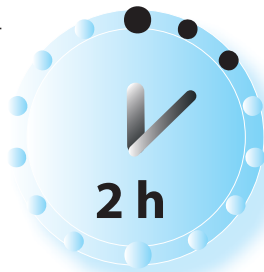


BEFORE FIRST USE

- 1 **CLEAN THE SURFACE** with a damp cloth, then wipe dry.



- 2 **PREHEAT THE EMPTY DRAWER** for at least 2 hours: turn the temperature knob to the max. position to select max. temperature, in order to eliminate any manufacturing residuals (grease, oil or resins) which could cause unpleasant odors during first use. As some of these odors can be unpleasant we advise that the kitchen is well ventilated during this procedure. After carrying out this simple operation, the appliance will be ready for use.





IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the drawer.

IF MATERIAL INSIDE / OUTSIDE THE DRAWER SHOULD IGNITE OR SMOKE IS OBSERVED, keep drawer door closed and disconnect the power cord or shut the power off at the fuse or circuit breaker panel.

DO NOT USE corrosive chemicals or vapors in this appliance. This type of appliance is specifically designed to keep items warm. It is not designed for industrial or laboratory use.

SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover.

DO NOT REMOVE ANY COVER.

THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.



ONLY ALLOW CHILDREN to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.

THIS APPLIANCE IS NOT INTENDED FOR use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

WARNING!

ACCESSIBLE PARTS MAY BECOME HOT during use, young children should be kept away.

NEVER PUT OR DRAG utensils across the bottom of the drawer as this could scratch the surface. Always use the antislip felt to put utensils on.

DO NOT HANG OR PLACE heavy items on the drawer front as this can damage the drawer opening and slides.

DO NOT USE this appliance as a room heater or humidifier.



IMPORTANT PRECAUTIONS



THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

DO NOT USE THE DRAWER for any storage purposes.

OPEN THE APPLIANCE DOOR CAREFULLY!

HOT AIR MAY ESCAPE QUICKLY.

USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers or drawer parts.

LET THE APPLIANCE COOL OFF before cleaning.

KEEP THE DRAWER DOOR SEAL SURFACES CLEAN. The drawer door must shut properly.

WIPE OFF ANY RESIDUAL CONDENSATION that may be present in the cooled drawer after use.

THE MAX. LOAD capacity of the drawer is 25 kg. Do not overload

DO NOT COVER THE BOTTOM of the warming drawer with aluminium foil or other objects.

COVER THE FOOD CONTAINERS with plastic film to avoid that the food dries out.

NEVER POUR WATER directly in the drawer.

TO AVOID SCRATCHING, do not drag dishes on the bottom of the warming drawer.

NEVER PLACE WARM FOOD and beverages directly on the bottom of the drawer. Use suitable containers or crockery.

FRUIT JUICE DRIPPINGS may leave permanent stains. Let the appliance cool and clean before next use.

DO NOT REST OR SIT on the drawer when open, as this will damage the telescopic slides

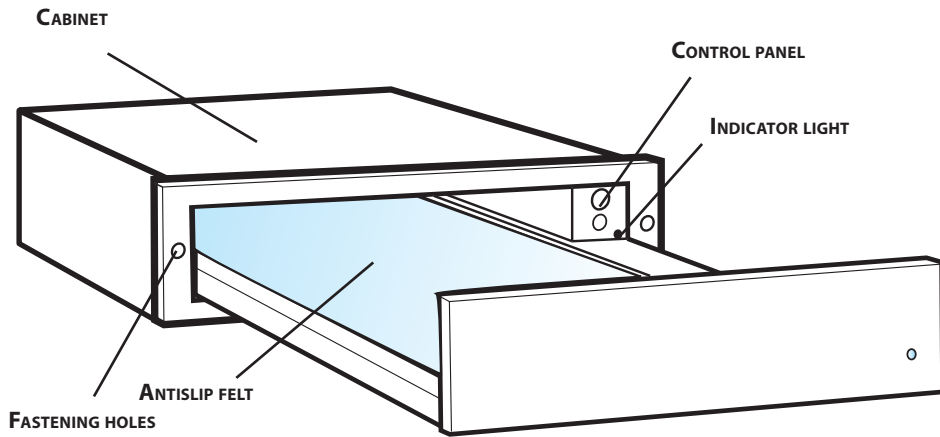
NEVER PULL OUT fully loaded shelves. Use caution.

FOOD POISONING HAZARD!

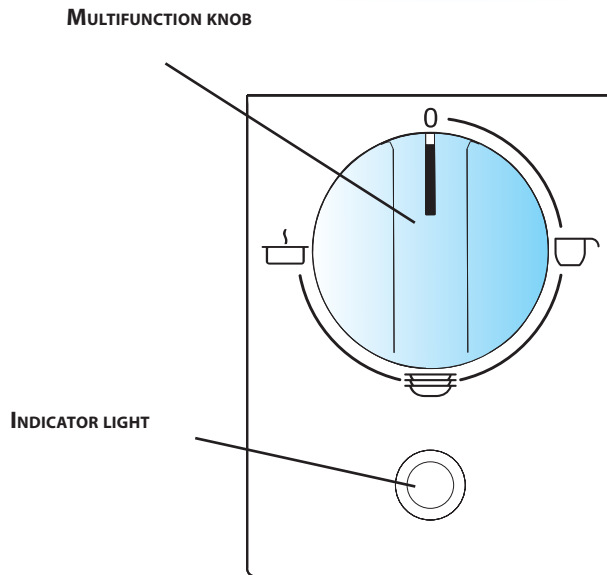
NEVER LET FOOD sit for more than one hour before or after cooking. Doing so may result in food poisoning or sickness.



APPLIANCE FEATURES



CONTROL PANEL



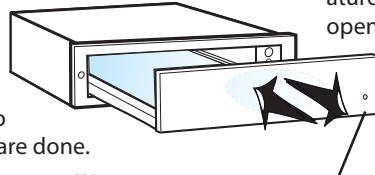


DRAWER OPERATION



PUSH - PUSH OPENING

THE DRAWER WILL SLIDE out (open) if pushed in the center area. Simply push it back again until the locking mechanism is engaged to close it when you are done.

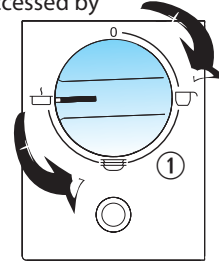


WHEN THE DRAWER IS IN OPERATION and the drawer is closed, a light is visible in the front. No light indicates that the drawer is turned off.

PLACE THE DISHES in the drawer.

DRAWER OPERATION

THE DRAWER IS OPERATED BY turning the temperature knob. It is easily accessed by opening the drawer.



1 TURN THE MULTIFUNCTION KNOB to the desired position.

2 CLOSE THE DRAWER gently.

NOTE:




THE TIMES NECESSARY for warming dishes, glasses etc. depends on various factors such as:

- ~ Material and the thickness
- ~ Load amount
- ~ Load arrangement

HENCE no exact indications can be given. Experience will give you the times needed for your favorite sets.

SWITCH THE APPLIANCE OFF, before removing the warmed items.

TEMPERATURE SETTING

FUNCTION	TEMPERATURE °C	HINTS
CUPS & GLASSES 	APPROX. 40°C	HOT LIQUIDS in cups or glasses previously warmed at this temperature don't chill so quickly. Any container can be handled with bare hands without risk.
PLATES 	APPROX. 60°C	THE FOOD ON THESE PLATES stays hot for a prolonged time. Containers can be handled without risk but using hot pads or gloves is recommended.
MAX CROCKERY 	APPROX. 85°C	SUITABLE FOR KEEPING FOOD HOT. It is advisable to cover food to prevent from drying out. USE OVEN GLOVES OR POT HOLDERS when handling items at these temperatures.



DRAWER OPERATION



LOAD CAPACITY

THE LOAD CAPACITY DEPENDS on the height of the appliance and the size of the dishes. The total weight should not exceed 25 Kg.

GUIDING EXAMPLES:

DISHERS FOR A 6 PERSON DINNER		
6	PLATES	Ø 28 CM
6	SOUP PLATE	Ø 22 CM
1	SOUP TUREEN	Ø 30 CM
2	SERVING PLATES	Ø 36 CM

WARMING OF DIFFERENT ITEMS		
20	PLATES	Ø 26 CM
36	SOUP PLATES	Ø 22 CM
30	SOUP BOWLS	Ø 10 CM
10	PLATES	Ø 27 CM
10	SOUP PLATES	Ø 22 CM
10	PIZZA PLATES	Ø 36 CM
80	ESPRESSO COFFEE CUPS	
40	CAPPUCCINO CUPS	
30	GLASSES	
18	SOUP PLATES	Ø 22 CM
2	SERVING PLATES	21 x 18 CM

MAINTENANCE & CLEANING

GENERAL

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE DRAWER in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

IT IS ADVISABLE to clean the bottom of the drawer after every use, making sure to allow it to cool. In this way grime will not accumulate and cleaning is easier.

DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior drawer surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

DO NOT SPRAY directly on the drawer.

AT REGULAR INTERVALS, especially if spills have occurred, remove the antislip cloth and wipe the interior of the drawer clean.



SALTS ARE ABRASIVE and if deposited in the drawer compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steel surfaces. It's a good idea to clean the cooled down drawer cavity after each use.



ALSO, DO NOT USE: detergents containing soda, acids or chlorides, abrasive detergents (in powder or lotion), abrasive sponges (e.g. steel wool) or sponges containing residuals of abrasive detergents, descaling detergents, dishwasher detergents, oven sprays.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

DO NOT ALLOW GREASE or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage on the fronts or adjacent units, due to the door not closing properly during operation.

ANTISLIP DRAWER BASE

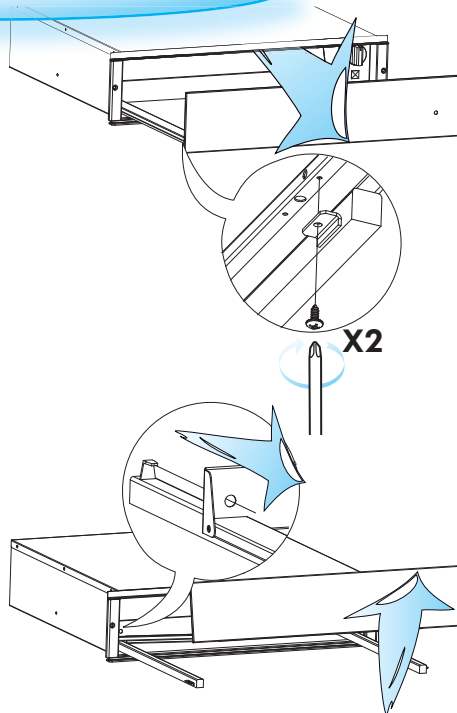
THE ANTISLIP FELT can be pulled out to clean the bottom of the drawer. The base can be washed by hand with hot water and a mild detergent. Dry thoroughly. Wash the antislip felt at 40°C and let drip dry. Refit the antislip felt in the drawer only when completely dry.

MAINTENANCE & CLEANING

REMOVING THE DRAWER

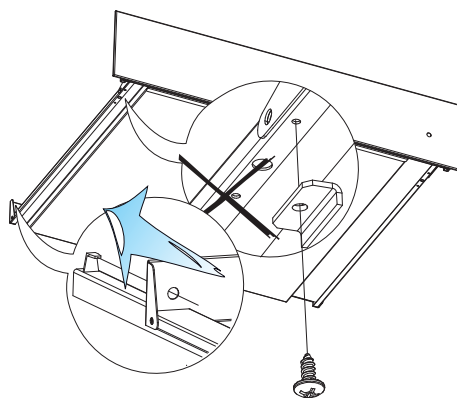
OPEN the drawer fully.
UNSCREW the 2 front screws.

LIFT the front of the drawer gently upwards and slide out until the back safety hooks are released.
REMOVE the drawer and set aside. Do not submerge it in water.
CLEAN gently the base & inside with water and mild detergent.



REFITTING THE DRAWER

REFIT the drawer in the reverse order . I.E. place it on the slides and fasten the 2 front screws in the foremost hole. Ensure the two safety hooks, in the back, fit properly in place before fastening the screws.



TROUBLE SHOOTING GUIDE

IF THE DRAWER DOES NOT WORK, do not make a service call until you have made the checks in the table below.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the drawer (see Service label on the underside of the drawer). Consult your warranty booklet for further advice.

PROBLEM	POSSIBLE CAUSE	SOLUTION
DRAWER does not work	<ul style="list-style-type: none"> ∴ Is the drawer connected to a power source? ∴ Has the household fuse or circuit breaker been tripped? 	<ul style="list-style-type: none"> ∴ Refer to installation instructions to ensure proper installation. ∴ Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
DRAWER does not slide properly	<ul style="list-style-type: none"> ∴ Is the ball bearings out of alignment? ∴ Is the drawer properly mounted on the slides? ∴ Is the drawer overloaded? ∴ Is the drawer load uneven? ∴ Has much dirt collected beneath the drawer? 	<ul style="list-style-type: none"> ∴ Fully extend the drawer and push it all the way in a couple of times. ∴ Remove and remount the drawer on the slides. ∴ Reduce weight. Weight inside drawer should not exceed 25 Kg. ∴ Redistribute drawer contents evenly. ∴ Remove the drawer and clean carefully.
THERE IS excessive moisture on the drawer	<ul style="list-style-type: none"> ∴ The use of aluminum foil to cover food may cause moisture to collect and drip into the drawer. ∴ Uncovered foods? 	<ul style="list-style-type: none"> ∴ Cover food with plastic foil. ∴ Cover food with lid.
FOOD DRIES out	<ul style="list-style-type: none"> ∴ Moisture escaping. 	<ul style="list-style-type: none"> ∴ Cover food with lid or plastic wrap.
TOO HOT OR not hot enough	<ul style="list-style-type: none"> ∴ Has the dishes been warmed long enough? ∴ Is the door closed properly? 	<ul style="list-style-type: none"> ∴ Set the temperature control knob to the proper setting. ∴ Check door sealing and close door.
PILOT LAMP is off but drawer works	<ul style="list-style-type: none"> ∴ The lamp may be broken? 	<ul style="list-style-type: none"> ∴ Let the drawer cool off and repeat. If the problem persists, call service!
THE DRAWER REPEATEDLY STOPS unexpectedly but works again after circuit reset	<ul style="list-style-type: none"> ∴ the thermostat may be broken. 	<ul style="list-style-type: none"> ∴ Let the drawer cool off and repeat. If the problem persists, call service!

TROUBLE SHOOTING GUIDE

IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover. **DO NOT REMOVE ANY COVER.**



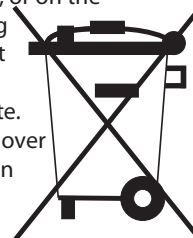
ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). 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.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance 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.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

Handwriting practice lines consisting of 20 horizontal blue bars. The first three bars are short, followed by 17 bars that span the width of the page. An illustration of a hand writing on a document is positioned to the right of the first three bars.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing, stacked vertically.

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	220 - 240 V/50 - 60 Hz
RATED POWER INPUT	350 - 450 W
FUSE	10 A
OUTER DIMENSIONS (HxWxD)	121 x 595 x 520
INNER DIMENSIONS (HxWxD)	110 x 445 x 455



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