

# Warming Drawers

## Handbook

*Accolade* from

**STOVES**

How that's enough for you!

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your warming drawer.

**KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.**

#### ATTENTION!

To benefit from our guarantee you must send off the warranty card and, when requesting a service engineer call out, you must present the warming drawer receipt, stamped and dated by the shop where you bought the appliance.

Failure to do this may lead to your warranty being invalid.

**Always keep the instruction manual handy. If you lend the warming drawer to someone else give them the manual as well!**

## Environmental protection

### Disposal of the packaging

The packaging bears the Green Point mark.

Dispose of all the packaging materials such as cardboard, expanded polystyrene and plastic wrapping in the appropriate bins. In this way you can be sure that the packaging materials will be re-used.

Please keep all packaging materials away from small children as there is a choking / suffocation risk.



### Disposal of equipment no longer used

According to European Directive 2002/96/EC on the management of waste electrical and electronic equipment (WEEE), home electrical appliances should not be put into the normal systems for disposal of solid urban waste.

Outdated appliances should be collected separately to optimise component material recovery and re-cycling rates and to prevent potential harm to human health and the environment. The symbol of a rubbish container superimposed by a diagonal cross should be put on all such products to remind people of their obligation to have such items collected separately.

Consumers should contact their local authorities or point of sale and request information on the appropriate places to leave their old home electrical appliances.

Before disposing of your appliance, render it non-usable by pulling out the power cable, cutting this and disposing of it.

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## Installation instructions

### Before installation

**Check that the input voltage** indicated on the data badge 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 crockery heater 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 either the Customer Care Centre or your retailer.

**Attention: the power socket should be easily accessible after the warming drawer has been installed.**

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.**  
Installation

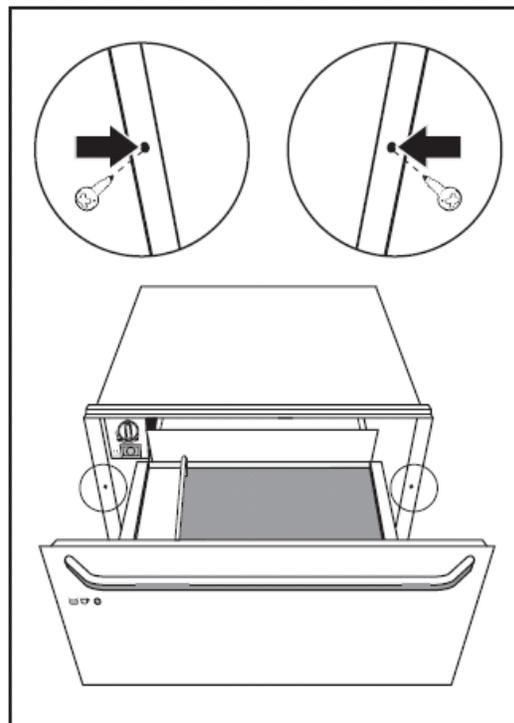
To build-in the warming drawer in combination with another appliance there must be a fixed, interim shelf in the housing unit to support the weight of both appliances.

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 diagrams shown at the end of this booklet.** 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.



## Installation instructions

### Electrical Connection

**We advise that this appliance is connected so the it is easily accessible after installation.**

**If the warming drawer is to be installed on a permanent basis** a qualified technician should install it. In such a case, the appliance should be connected to a circuit with an all-pole circuit breaker with a minimum separation of 3 mm between contacts.

The data necessary for the electrical connection are **described on the warming drawer's data badge** and these must be compatible with those of the power outlet you are going to use.

**WARNING: THE WARMING DRAWER MUST BE CONNECTED TO EARTH.**

**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.

### Technical Data

	S7 – E145WD	S7 – E290WD
<b>Total wattage</b>	420W	520W
<b>Amps</b>	3A	3A
<b>Electrical supply</b>	220 – 240V ~ 50Hz	220 – 240V ~ 50Hz

## Safety Instructions



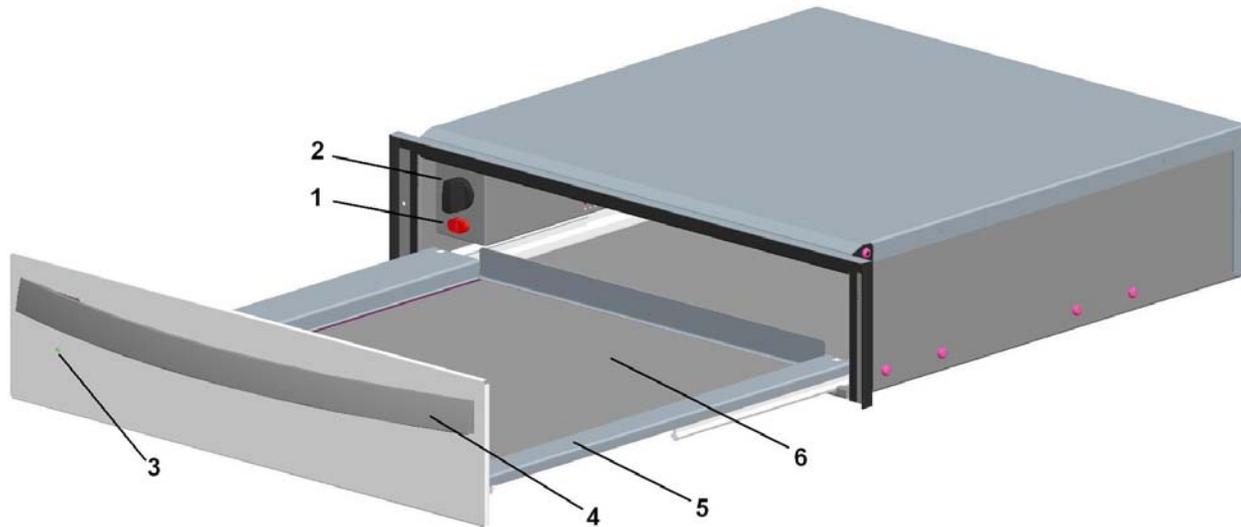
- **Warning!** Before connecting the appliance compare the power data (voltage and frequency) indicated on the data badge with those of the power supply in question. If these data do not match there may be problems. In case of doubt, contact an electrician.
- **Warning!** If the electrical wire plug is removed, 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!** 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).
- **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!** 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 damaged 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.

## Precautions during use

- This appliance complies with current safety standards. Improper use of the appliance may put the user at risk.
- Read the operating instructions carefully before using the appliance for the first time. In this way you will avoid the risk of injuring yourself or damaging the appliance.
- The warming drawer is solely for domestic use!
- Use the warming drawer solely for warming crockery. Any other type of use is unacceptable and may be dangerous. The manufacturer does not accept responsibility for breakdowns or faults arising from improper or erroneous use of the appliance.
- Do not use the appliance to keep food or drinks warm, to heat them up or to cook them. The condensation from food or drinks may cause corrosion in the appliance.
- Depending on the temperature selected and the operating time, the temperature inside the appliance may reach 80 °C. To take crockery out of the warming drawer protect your hands by using oven gloves or an oven cloth.
- 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.
- Children should only be allowed to use the appliance without direct adult supervision if they have been given instructions on how to use the appliance safely and how to identify dangerous situations that may arise if the appliance is used in an improper manner.
- Do not sit or hang on the drawer. The telescopic runners will be damaged. The maximum load capacity of the drawer is 25 kg.
- 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.**
- 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.
- 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.
- 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.

## Appliance Description

### Main Components



1. On/Off switch (lights up)

2. Temperature selector (thermostat)

3. Operating light

#### 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. Plus it is telescopic with full extraction for easy access.

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

4. Handle

5. Drawer

6. Anti-slip mat

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.

# Use

## Before using for the first time

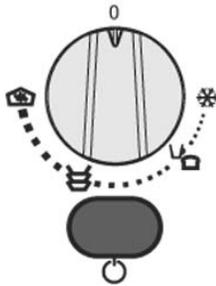
Before using the appliance for the first time you should clean the interior and the exterior, following the cleaning instructions given in the section “Cleaning and Maintenance”.

Then heat the warming drawer for at least 2 hours. For this, turn the temperature control to the maximum position (see section ‘Selecting temperature’).

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.

### Control Panel



The control panel has a temperature selector and the on/off switch. The control panel is only visible when the drawer is open.

When the drawer is closed you can check whether the warming drawer is switched on by looking through the viewing port on the front of the appliance.

## Using the warming drawer

To use the warming drawer proceed as follows:

- Put the crockery in the drawer.
- Select the temperature you want by turning the thermostat control to the desired position.
- Switch on the appliance by pressing the switch, which will light up.
- Close the drawer.

Be careful not to use too much force when closing the drawer since it may open up again.

Before taking out the warm crockery you must switch off the warming drawer by pressing the switch again.

## Selecting temperature

By turning the selector control you can select the function you require..

**Do not force the control knob to the left of the “0” position or to the right of the maximum position since this may damage the appliance.**

As soon as the function selected is reaches temperature, the heat turns off. When the temperature drops to a value below that selected, the heating is turned back on. This prevents overheating.

The temperature scale is not marked with absolute temperatures in °C but instead has symbols which correspond to the optimum temperatures for groups of crockery:

 Approximately 30°C for defrosting food which is frozen, this setting gently accelerates the defrosting process, while keeping food in a safe place.

 Approximately 40 °C for cups and glasses, and also for proving dough. With this setting, the hot contents of cups or glasses do not cool down as quickly while it is still possible to pick up the cup itself without burning your hand. It is also a safe, warm place to store dough for bread making while it proves.

 Approximately 60 °C Ideal setting for plates and serving dishes. Food placed on pre-heated plates will stay hot for a prolonged time. However, these plates and dishes can still be touched without any discomfort.

 Approximately 80°C for keeping foods which have been already cooked warm before serving. This is NOT a cooking appliance however and must only be used as keep warm drawer between cooking and serving.

## Use

- Additional uses:

The warming drawers may also be used to;

1. Defrost foods.
2. Prove dough.
3. Keep foods warm.

As the temperatures achieved by the warming drawer do not exceed 80°C, you should never use this appliance to cook food. Food will not get warm enough and this will lead to bacterial growth making food unsuitable for consumption.

However, you can use the drawers on their maximum setting (80°C) for keeping food warm. This is ideal for foods which have already been cooked at full temperature in an oven or grill, or prepared on a hob, i.e. bread rolls, warm desserts / pies, stews, soups or casseroles. These foods should not be left for too long inside the drawer.

This is only for keeping warm for set periods of time.

When the temperature on the drawer is set to the lowest heat setting (30°C) it can be used to defrost items of frozen food. This will slightly accelerate the defrosting process without damaging the food itself i.e. frozen cakes, small portions of meat, frozen breads etc. Make sure that you do not defrost meats together with non meats as any cross contamination may be dangerous.

The 40°C setting may be used to prove dough when baking bread, as it is ideal for portions of dough. As with any recipe, please follow the recipe.

**NEVER** leave foods in the warming drawer indefinitely.

If in any doubt about the quality of the food, do not consume.

# Use

## Heating times

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  and for uniform heating of the crockery:

Load	Time (min)
Crockery for 6 people	30 – 35
Crockery for 12 people	40 – 45

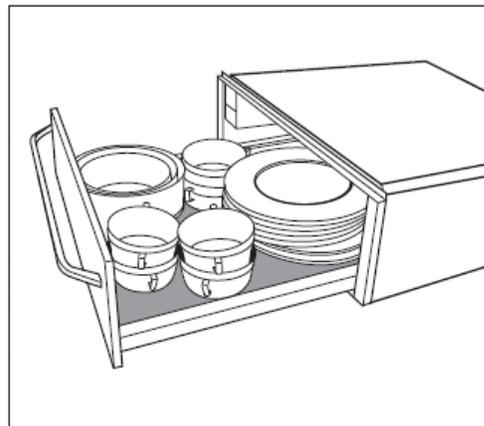
As you use the warming drawer more and more you will learn the best settings for your crockery.

## Load capacity

Load capacity depends on the size of the items of crockery. The warming drawer can be loaded with a maximum of 25 kg.

Below we give you some crockery arrangements as examples:

S7 – E145WD	S7 – E290WD
6 people	12 people
6 x 25cm dinner plates	12 x 25cm 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 28cm	40 dishes with Ø 28cm
OR	OR
80 espresso cups	120 espresso cups
OR	OR
40 teacups	80 teacups



## 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.**

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

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

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 warming drawers,** 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.

**On aluminium fronted warming drawers** use a gentle glass cleaning product and a soft cloth that does not release fluff. Wipe horizontally without pressing on the surface since aluminium is sensitive to scratches and cuts.

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.

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.

## 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 temperature selector is broken.
- **The on/off switch does not light up.**
  - The switch's pilot light has blown.



# Service Record

<b>Date of purchase</b>	<b>Installers stamp / Printed name</b>	<b>Date of installation</b>
<b>Place of purchase</b>		

<b>Date</b>	<b>Part(s) Replaced</b>	<b>Signature / Engineer Stamp</b>

## Contact Us

Should you need to contact us, please call our Customer Care Centre on:  
**0871 22 22 502.**

Calls will be answered in strict rotation, as soon as possible.

<b>Model Number</b>									
<b>Serial number</b>									

Please record your model and serial number in the spaces above.  
Having these numbers to hand will help us to help you quickly and more efficiently should you need to call us for any reason.

Stoney Lane, Prescott, Merseyside L35 2XW  
Tel: Customer Care 0871 222 2502  
Trade Support 0871 222 2625  
Customer Support Line 0871 222 2635  
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Now that's thought for food