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**INSTRUCTIONS FOR USE**

Warming drawer

EN

ODW8128G

ODW8128GG


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The following symbols are used throughout the manual, and they have the following meanings:

 INFORMATION!


**Information, advice, tip, or recommendation**

 WARNING!


**Warning – general danger**

 ELECTRIC SHOCK!

**Warning – danger of electric shock**

 HOT SURFACE!


**Warning – danger of hot surface**

 DANGER OF FIRE!

**Warning – danger of fire**


It is important that you carefully read the instructions.

# Safety regulations

 WARNING!

READ CAREFULLY AND KEEP IT FOR FUTURE REFERENCE!

## EU

 WARNING!

This appliance and the accessible parts will become hot during use. Do not touch hot parts. Keep children younger than 8 away from the appliance unless they are under continuous supervision.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

## AU/NZS

 WARNING!

Accessible parts may become hot during use. Young children should be kept away.

- 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.

## General

 ELECTRIC SHOCK!

**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

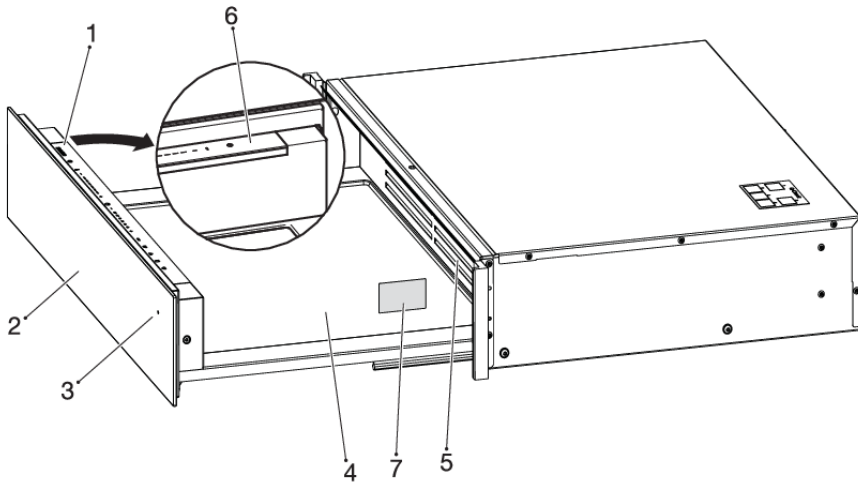
- **Never use a steam cleaner for cleaning the appliance.**  
Only clean the appliance when switched off. The steam of a steam cleaner could reach the conducting parts and cause an electrical short.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Disconnect it and contact customer service.
- Improper installation and maintenance work or repairs are dangerous. Do not touch any conducting connections and do not change the electrical and mechanical design of the appliance. These may only be performed by authorized and trained technicians. If the appliance has a defect, please disconnect it and contact customer service.
- Do not operate the appliance with wet hands or in contact with water.
- This appliance is intended to be used in household only.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

## NOTE!

If you decide to discontinue using the appliance because of a fault, we recommend you cut off the cable after removing the plug from the plug socket. Take the appliance to your municipality's waste disposal site.

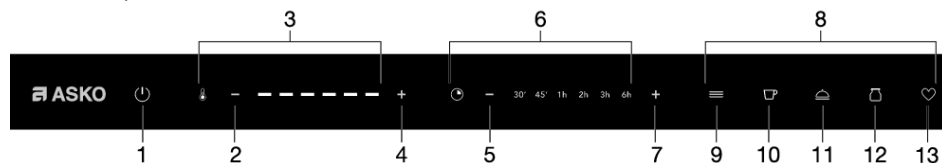
## Description of the appliance

The warming drawer can be used to warm dishes and keep food warm.



1. Operating panel ▶ Touch the on/off-key to switch on the warming drawer.
2. Drawer front ▶ Gently push the drawer front to open and close the drawer (push/pull system).
3. Control lamp ▶ Illuminates when in operation, and the drawer is closed.
4. Warming plate ▶ Gets hot when the drawer is in operation.
5. Fan plate ▶ Outlet openings for heated air.
6. Interior illumination ▶ Illuminates when the drawer is open.
7. Identification plate ▶ Technical data.

## Control panel



1. On/off-touch key with indication ▶ Touch to switch on the warming drawer. The on/off indicator light illuminates.
  - *Standby mode* ▶ on/off light illuminates dimmed.
  - *Active mode* ▶ on/off light illuminates.
2. - (minus) temperature key ▶ Touch to decrease the temperature setting.
3. Temperature indicator ▶ The current temperature setting is displayed.
4. + (plus) temperature key ▶ Touch to increase the temperature setting.
5. - (minus) time key ▶ Touch to decrease the time duration setting.
6. Time duration indicator ▶ The current time duration is displayed.
7. + (plus) time key ▶ Touch to increase the time duration setting.
8. Operating modes
  9. Heating serving and tableware ▶ Touch the key to start. The indicator lights up.
  10. Heating cups ▶ Touch the key to start. The indicator lights up.
  11. Keeping food warm ▶ Touch the key to start. The indicator lights up.
  12. Making yoghurt ▶ Touch the key to start. The indicator lights up.
  13. Favourite ▶ Touch the key to start. The indicator lights up.

### NOTE!

- The temperature setting refers to the warming plate's surface when the appliance is empty. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature
- The warming drawer only starts to heat when it is properly closed.
- The warming drawer is equipped with a safety shut-off that switches the drawer to standby mode after a max. of 12 hours of continuous operation.

## Operation of the touch-sensitive buttons

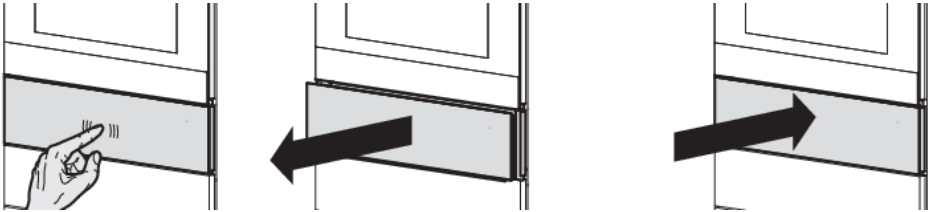
Place the tip of your finger flat on the control to achieve the best results. You do not have to apply any pressure.

The touch sensors have been set in such a way that they only react to the pressure and size of fingertips. The appliance can't be operated with other objects and won't, for instance, be switched on if your pet walks over the hob.

# Use

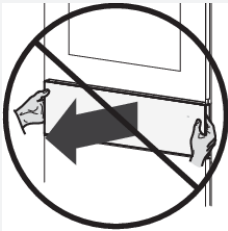
## Opening and closing the drawer

1. Push in the middle of the drawer front to open or close the drawer.



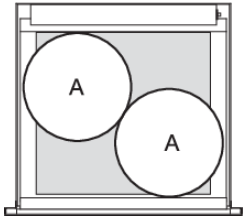
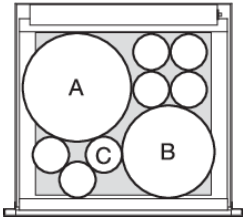
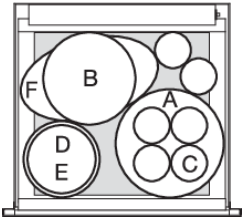
### WARNING!

Never force the drawer to open. It could damage the closing mechanism (push/pull system).



## Loading capacity

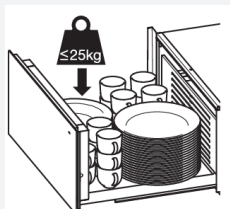
The maximum load depends on the dimensions and weight of your dishes.

Dishes	Tableware	Full place settings and serving dishes
		
<ul style="list-style-type: none"><li>• 20 plates Ø 27 cm (A)</li></ul>	<ul style="list-style-type: none"><li>• 10 plates Ø 27 cm (A)</li><li>• 10 soup plates Ø 23 cm (B)</li><li>• 10 cups Ø 9 cm (C)</li></ul>	<ul style="list-style-type: none"><li>• 8 plates Ø 27 cm (A)</li><li>• 8 soup plates Ø 23 cm (B)</li><li>• 8 cups Ø 9 cm (C)</li><li>• 1 serving dish 17 cm (D)</li><li>• 1 serving dish 19 cm (E)</li><li>• 1 platter (F)</li></ul>



## ⚠ WARNING!

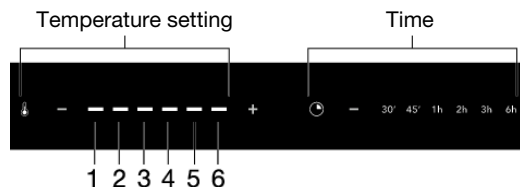
The maximum load of the warming drawer is 25 kg. Damage to the appliance can occur if this load weight is exceeded.



## Applications

The table lists various uses for the warming drawer.

- Select the to be heated food/crockery from the table.
- Set the temperature setting and duration for the food/crockery to be heated.



Food/crockery	Setting temperature	Estimated duration	Notes
<b>Proofing yeast dough.</b>	1	30 minutes to a max. of 45 minutes	<ul style="list-style-type: none"> <li>• Use suitable cookware.</li> <li>• Cover with damp cloth.</li> </ul>
<b>Defrosting delicate deep-frozen food, e.g. cream cakes, butter, sausages, or cheese.</b>	1	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>• Leave in the packaging.</li> </ul>
<b>Making yoghurt.</b>	2	6 hours and extend as required with max. 3 hours	<ul style="list-style-type: none"> <li>• Possible to place in several small or one large receptacle.</li> <li>• Do not cover the yoghurt.</li> </ul>

# Use

Table continued from last page

Food/crockery	Setting temperature	Estimated duration	Notes
<b>Keeping eggs warm, e.g. hard-boiled eggs or scrambled eggs.</b>	2	30 minutes till 1 hour	<ul style="list-style-type: none"> <li>Preheat tableware.</li> <li>Cover up the eggs.</li> </ul>
<b>Defrosting delicate deep-frozen food.</b>	2	30 minutes	<ul style="list-style-type: none"> <li>Leave in the packaging.</li> </ul>
<b>Preheating drinking vessels, e.g. espresso cups.</b>	3	30 minutes	<ul style="list-style-type: none"> <li>Only use suitable tableware.</li> </ul>
<b>Melting chocolate.</b>	3	30 minutes	<ul style="list-style-type: none"> <li>Use suitable cookware.</li> <li>Leave chocolate uncovered.</li> </ul>
<b>Dissolving gelatine.</b>	3	30 minutes	<ul style="list-style-type: none"> <li>Use suitable cookware.</li> <li>Leave gelatine uncovered.</li> </ul>
<b>Keeping delicate foods warm, e.g. meat cooked at a low temperature.</b>	3	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>Preheat tableware.</li> <li>Cover food.</li> </ul>
<b>Heating up food or keeping it warm, e.g. omelettes, crêpes, pancakes, tacos, tortil-las or fajitas.</b>	4	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>Preheat tableware.</li> <li>Cover food.</li> </ul>
<b>Keeping food warm, e.g. roasts or sauces.</b>	4	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>Preheat tableware.</li> <li>Cover food.</li> </ul>
<b>Keeping beverages warm.</b>	4	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>Preheat tableware as required.</li> </ul>
<b>Keeping bread warm, e.g. toast or bread rolls.</b>	4	30 minutes	<ul style="list-style-type: none"> <li>Place food directly on warming plate.</li> <li>Leave the bread uncovered.</li> </ul>
<b>Warming sponge cake, e.g. crumble cake or muffins.</b>	4	30 minutes	<ul style="list-style-type: none"> <li>Preheat tableware as required.</li> </ul>
<b>Preheating serving dishes, e.g. soup plates, plates, bowls, platters or sauce boats.</b>	5	45 minutes till max. 1 hour	<ul style="list-style-type: none"> <li>Spread tableware out flat for shorter heating times.</li> </ul>

Table continued from last page

Food/crockery	Setting temperature	Estimated duration	Notes
<b>Keeping beverages hot.</b>	5	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>• Preheat tableware.</li> <li>• Cover up the beverages.</li> </ul>
<b>Drying fruit.</b>	5	6 hours and extend as required, with max. 6 hours	<ul style="list-style-type: none"> <li>• Prepare and chop up the fruit.</li> <li>• Turn the fruit as needed.</li> </ul>
<b>Slow cooking.</b>	6	30 minutes to a max. of 1 hour	<ul style="list-style-type: none"> <li>• Preheat tableware.</li> </ul>
<b>Warm, moist cloths for wellness applications.</b>	4 till 6	45 minutes till max. 1 hour	<ul style="list-style-type: none"> <li>• Moisten cloths/towels, fold or roll and then place directly on the warming plate. Only use cloths/towels made from natural fibres – <b>no synthetic fibres!</b></li> </ul>

## Slow cooking

Temperature setting 6 is suitable for slow cooking to complete seared, minor to medium-sized, high-quality cuts of meat (beef, lamb, pork, veal) no thicker than 6 cm. We recommend cooking more significant pieces of meat in an oven or combi-steam oven. Cooking meat at a low temperature for longer makes it tender and succulent.

### Preparations

First, sear the meat and then let it cook in the warming drawer at low temperature.

- Use suitable glass, porcelain or ceramic cookware.
- Preheat the drawer containing the cookware at setting level 6.
- Heat a little fat in a pan and sear the meat.
- Place the meat in the preheated cookware in the drawer to cook to completion.

The searing times below refer to the sealing of meat in hot fat.

Type of meat	Searing on the hob	Yarn in the warming drawer
<b>Small pieces of meat.</b>		
<b>Small escalopes.</b>	2–3 minutes on all sides	<ul style="list-style-type: none"> <li>• Temperature setting 6</li> </ul>

# Use

Table continued from last page

Type of meat	Searing on the hob	Yarn in the warming drawer
		<ul style="list-style-type: none"> <li>• Time duration: 30 minutes till 1 hour</li> </ul>
<b>Steak medallions.</b>	1–2 minutes per side	<ul style="list-style-type: none"> <li>• Temperature setting 6</li> <li>• Time duration: 30 minutes till 1 hour</li> </ul>
<b>Medium-sized pieces of meat.</b>		
<b>Loin of lamb (about 150-300g).</b>	2–3 minutes per side	<ul style="list-style-type: none"> <li>• Temperature setting 6</li> <li>• Time duration: 1 hour</li> </ul>
<b>Fillet of pork (400-600g).</b>	4–6 minutes on all sides	<ul style="list-style-type: none"> <li>• Temperature setting 6</li> <li>• Time duration: 2 till 3 hours</li> </ul>
<b>Fillet of beef/veal, loin of pork, (up to 900 g).</b>	12–15 minutes on all sides	<ul style="list-style-type: none"> <li>• Temperature setting 6</li> <li>• Time duration: 3 till 6 hours</li> </ul>

## NOTE!

Meat that has been low temperature cooked is not as hot as conventionally cooked meat. Sauces should be served very hot. Put the plates in the warming drawer during the last 45–60 minutes of cooking.

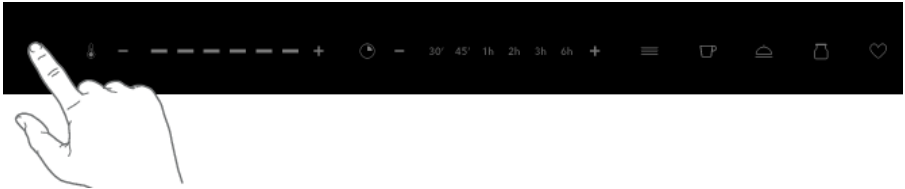
To keep meat prepared at a low temperature warm, turn the temperature down to position 4. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours.

## Operating the warming drawer

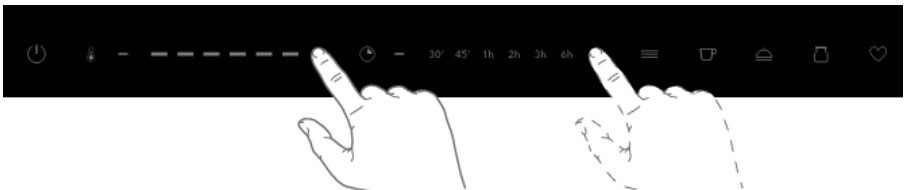
### WARNING!

The operating panel must be kept clean and dry. Wash and dry your hands before use. The keys will otherwise not react or can come on accidentally.

1. Touch the on/off-key to switch on the drawer.



2. Touch the + (plus) or - (minus) key to set the desired temperature and time duration or select one of the preset operating modes.



3. Close the drawer.
  - The control lamp will light up.
  - The warming drawer starts heating.
4. Opening the drawer interrupts operation.
  - The control lamp flashes if the drawer is open.
  - Close the drawer to continue the programme.
  - When the set time duration is up, an acoustic signal is emitted. The drawer stops heating.

### NOTE!

After operation ends or the on/off-key is touched, the interior illumination of the opened warming drawer goes out automatically after 5 minutes. The interior illumination is activated again by touching the on/off-key or by closing and again opening the warming drawer.

5. Switch off the appliance before time if necessary by touch and hold the on/off-key for 1 second.
  - The appliance switches off when the key is released.
  - The on/off-key is dimmed in the standby mode.
  - The display for temperature, time duration and/or operating mode go out.

# Operation

## WARNING!

Do not leave the warming drawer unattended for more extended periods when using continuous operation. Keeping food warm overly long can dry it out and even cause it to catch fire.

This warming drawer is provided with a safety device that switches the drawer to standby mode after 12 hours of continuous operation.

## Delayed start mode

The delayed start is activated if both an operating time and a delayed start duration are set for the operating mode selected. The appliance switches on when the delayed start is up and switches off again when the operating time finishes.

1. Place the tableware in the warming drawer.
2. Touch the key for the desired operating mode.
3. If necessary, set a temperature setting and a period of time.
4. Touch the + (plus) time key for 5 seconds.



- *The 30-minute indicator flashes.*
5. Touch the + (plus) or - (minus) key to set the desired delayed start.
    - *The delayed start selected flashes.*
  6. Close the drawer.
    - *If a delayed start has been set, the control lamp flashes until the operation starts. The control lamp illuminates after an automatic start.*

## Sabbath mode

The Sabbath mode enables an operating duration of up to 72 hours. After the Sabbath mode is activated, the safety shut-off and illumination are deactivated except in the case of a malfunction. The food is heated up and kept warm in the warming drawer without operating the appliance.

1. Touch the on/off-key for 10 seconds.



- The function is activated when the key is released.
  - The duration and temperature displays illuminate briefly 3x.
  - The Sabbath mode is activated.
2. Touch the on/off-key for 10 seconds to switch off the sabbath mode.
    - The function is activated when the key is released.
    - The duration and temperature displays illuminate briefly 3x.
    - The Sabbath mode is deactivated.

## Operating modes

### Heating tableware

Spread tableware across the entire warming plate. The heating duration depends on the material and thickness of the dishes and their quantity, height and arrangement. Stacked plates take longer to heat up than individual items. Do not place any large platters on their end in front of the ventilation slits. They block the outlet openings for the heated air, and as a result, the dishes are not heated evenly.

1. Place the tableware in the warming drawer.
2. Touch the 'Tableware' operating mode key.



- The recommended temperature setting and time duration illuminate.
3. Close the drawer.
    - The control lamp will light up.
    - The warming drawer starts heating.

### NOTE!

- It takes approximately 45 minutes to heat place settings for 6 persons.
- As heated dishes cool down quickly, take them out of the warming drawer just before you need them.

4. Open the drawer when the operating mode finishes.
5. Touch the on/off-key to switch off the appliance.
6. Take the dish out of the drawer.

# Operation

## HOT SURFACE!

**Risk of burns!** The surface of the warming plate is hot. Items around the outside of the drawer get hotter than those in the middle. Always use protective gloves or oven cloths to remove the dishes.

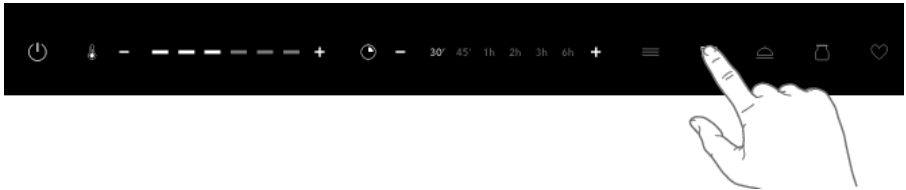
### Heating cups and glasses

The heating duration depends on the material and thickness of the dishes and their quantity, height and arrangement. Tall stacks of cups and glasses take longer to heat up than individual cups and glasses. Do not place any dishes in front of the ventilation slits. They block the outlet openings for the heated air, and as a result, the dishes are not heated evenly.

## HOT SURFACE!

**Risk of burns!** Only use this operating mode for heating cups and glasses to prevent burns.

1. Place the cups and/or glasses in the warming drawer.
2. Touch the 'Cups' operating mode key.



- *The recommended temperature setting and time duration illuminate.*
3. Close the drawer.
    - *The control lamp will light up.*
    - *The warming drawer starts heating.*

## NOTE!

It takes approximately 30 minutes to heat cups for 6 persons.

4. Open the drawer when the operating mode finishes.
5. Touch the on/off-key to switch off the appliance.
6. Take the cups or glasses out of the drawer.

## HOT SURFACE!

**Risk of burns!** The surface of the warming plate is hot. Items around the outside of the drawer get hotter than those in the middle. Always use protective gloves or oven cloths to remove the dishes.

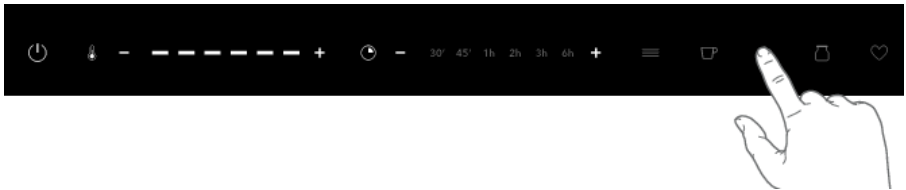


## Keeping food warm

### WARNING!

Use this operating mode to keep food warm straight after being cooked. Do not use it for reheating refrigerated food. Never place hot saucepans or frying pans straight to the warming plate from the hob. This can damage the warming plate.

1. Put the dishes in the drawer.
2. Touch the 'keeping food warm' operating mode key and preheat for 15 minutes.



3. Place the food in the drawer in the preheated dishes.

### NOTE!

- Do not overfill plates, dishes, cups, etc., to avoid spilling.
- Cover food with a heat-resistant lid or aluminium foil. The surface of the food that is not covered will dry out. Do not keep food warm for longer than one hour.

4. Close the drawer.
  - *The control lamp will light up.*
  - *The warming drawer starts heating.*
5. Open the drawer when the operating mode finishes.
6. Touch the on/off-key to switch off the appliance.
7. Take the dish out of the drawer.

### HOT SURFACE!

**Risk of burns!** The surface of the warming plate is hot. Items around the outside of the drawer get hotter than those in the middle. Always use protective gloves or oven cloths to remove the dishes.

## Making yoghurt

1. Put the prepared milk with the yoghurt in jars or dishes in the warming drawer.
2. Touch the 'Making yoghurt' operating mode key.

# Operation



- *The recommended temperature setting and time duration illuminate.*
3. Close the drawer.
    - *The control lamp will light up.*
    - *The warming drawer heats up.*
  4. Open the drawer when the operating mode finishes.
  5. Touch the on/off-key to switch off the appliance.
  6. Leave the yoghurt to cool down in the drawer for several hours, then store in a refrigerator.

## Favourite

If a particular temperature and time duration setting is frequently used, these settings can be saved as a favourite.

### Creating favourites

1. Touch the 'Favourite' operating mode key.



- *The recommended temperature setting and time duration illuminate.*
2. Touch the + (plus) or - (minus) key to set the desired temperature and time duration.
  3. Touch the 'Favourite' operating mode key for 5 seconds.
    - *The settings are saved.*

### Starting favourites

1. Touch the "Favourite" key.
  - *The set temperature and time duration values illuminate.*
2. Close the drawer.
  - *The control lamp will light up.*
  - *The warming drawer heats up.*
3. Open the drawer when the operating mode finishes.
4. Touch the on/off-key to switch off the appliance.



## HOT SURFACE!

**Risk of burns!** The surface of the warming plate is hot. Items around the outside of the drawer get hotter than those in the middle. Always use protective gloves or oven cloths to remove the dishes.

## WARNING!

Put the drawer in standby mode before starting cleaning.

- Do not clean the appliance with a steam cleaner.
- Do not use abrasive products, alcohol or solvents as they may damage the device.
- The front is made of stainless steel or glass and is prone to scratches. Use a special non-abrasive cleaning agent for stainless steel.

## Cleaning the exterior

- Remove dirt or cleaning agent residues immediately.
- Clean all surfaces only with a damp cloth and soapy water. Then dry with a soft cloth.

## Cleaning the interior

- Remove any soiling from the warming drawer while still hand warm.
- Clean the warming plate, ventilation grille and operating panel with a soft cloth dampened with water and a little washing-up liquid and dry with a soft cloth.

The following is a list of faults that the user can quickly remedy after following the described solution. Call the service division if another fault is displayed, or the defect cannot be fixed.

## Troubleshooting table

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The dish remains cold.	The appliance is not switched on.	Switch the appliance on.
	An interruption in the power supply.	Replace the fuse or switch on the fuse again in the fuse box.
	The drawer is not closed properly.	Close the drawer.
The dish isn't warm enough.	Warming duration too short.	Lengthen the warming duration.
	Temperature is not set high enough.	Select a higher temperature setting.
The control lamp flashes regularly (with the drawer closed).	The delayed start is activated.	Deactivate delayed start mode.
The control lamp flashes rapidly (with the drawer opened).	The delayed start is activated.	Close the drawer and then select operation with a delayed start. Touch the on/off-key to end the delayed start.
	Control lamp is defective.	Contact the service department.
The control lamp does not illuminate when the drawer is in operation.	The Sabbath mode is activated.	Deactivate Sabbath mode.
The control lamp flashes rapidly (with the drawer openend or closed).	Drawer is still in operation.	Touch the on/off-key.
The operating panel shows no reaction when touched.	The Sabbath mode is activated.	Deactivate Sabbath mode.
	The control panel is defective.	Contact the service department.
The drawer cannot be opened/closed.	Push-pull mechanism is defective.	Contact the service department.

# Environmental aspects

## WARNING!

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician.
- Then remove the power cord from the appliance by cutting it off at the device.

## Disposal of the appliance and packaging

Sustainable materials have been used during the manufacture of this appliance. This appliance must be disposed of responsibly at the end of its service life. Ask your local authorities for more information about how to do this.

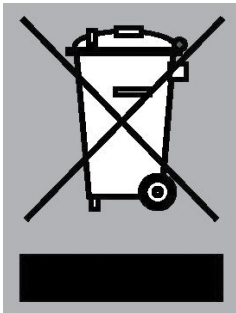
The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (PS rigid foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.

## WARNING!

Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material safely or dispose of it in an environmentally-friendly way.



The product has been marked with a crossed-out dustbin symbol to remind you of the obligation to dispose of electrical household appliances separately. This means that the appliance may not be included with normal domestic refuse at the end of its service life. The appliance must be taken to a special municipal centre for separated waste collection or to a dealer providing this service.

A separate collection of household appliances helps to prevent any potential negative impact on the environment and on human health caused by improper disposal. It ensures that the materials of which the appliance is composed can be recovered to obtain significant savings in energy and raw materials.



### Declaration of conformity

We hereby declare that our products satisfy the applicable European directives, orders and regulations, as well as the requirements stated in the referenced standards.

## Safety

- This appliance should only be connected by a registered installer!
- The electrical connection must comply with national and local regulations.
- The wall plug socket and plug should always be accessible.
- If the power cord is damaged, it should be replaced by the manufacturer or an authorised service technician, in order to avoid hazard.
- If you want to make a fixed connection, make sure that a omnipolar switch with a contact separation of at least 3 mm is fitted in the supply cable.
- If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the instructions shall state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** Never open the appliance casing. The casing may only be opened by a service technician.
- Prior to connecting the drawer, ensure that all cables in your home's electrical system are of sufficient diameter to supply the appliance properly.
- Complete all electrical connections before building in the appliance.
- Improper installation and maintenance work or repairs are dangerous. These may only be performed by authorized and trained technicians. If the appliance has a defect, please disconnect it and contact customer service.
- If the appliance is mounted behind a furniture front (e.g. a door), never close it while the appliance is in use. Heat and humidity accumulate behind a closed furniture front. This may damage drawer, cupboard and floor.

# Installation

- Only use original replacement parts. These meet the required safety specifications.
- Please note that the appliance must not be mounted tilted or upended. The design of the appliance includes an oil-containing pump. Please refer to the installation instructions.
- The manufacturer cannot be held liable for any damage resulting from failure to follow the safety instructions and warnings.

## Electrical connection

- This appliance is manufactured in Class I; this means the device must be grounded.
- **For AU/NZS:** Means providing full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with AS/NZS 3000.
- Check whether the power of the electrical mains corresponds to the power on the identification plate on the appliance.
- Before connecting to the electrical mains, check whether the power socket is grounded.
- The device is equipped with a plug. When installing the appliance, remember that this plug must remain accessible.

### WARNING!


If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. This is also applicable for appliances with a supply cord and plug when the plug is not accessible after installing the appliance. Using an omnipolar switch with a contact separation of at least 3 mm fitted in the fixed wiring will fulfil this requirement.

This warming drawer is designed for use by individuals in their home. It is only intended for pre-warming tableware, keeping food warm



and slow cooking. Any other use is prohibited and may be dangerous. The manufacturer disclaims liability in the event of improper use.

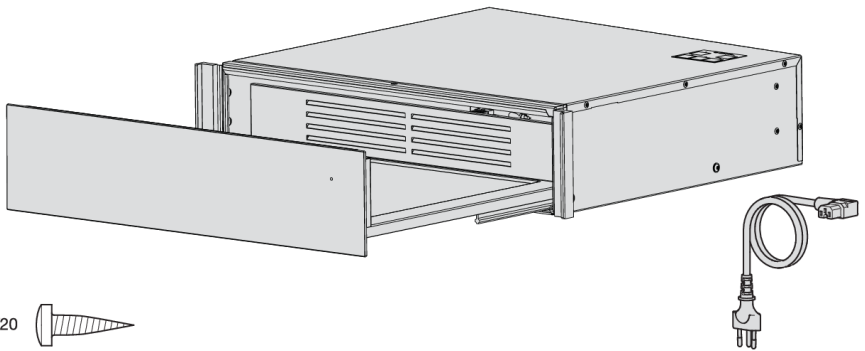
Under certain conditions, the outside of the warming drawer may reach 70 °C (depending on the selected temperature and length of use). Always use oven mitts or gloves to remove the warmed tableware from the drawer.

 **WARNING!**

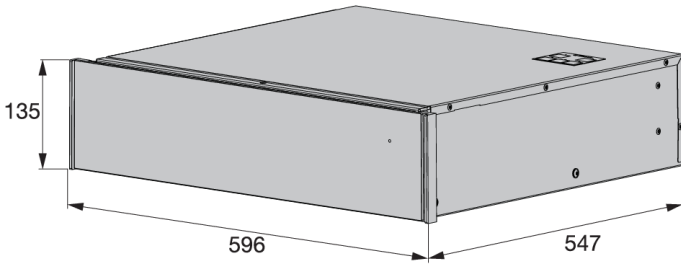
**Prior to connecting the drawer, ensure that all cables in your home's electrical system are of sufficient diameter. Your system should be protected by a 10-amp fuse.**

# Installation

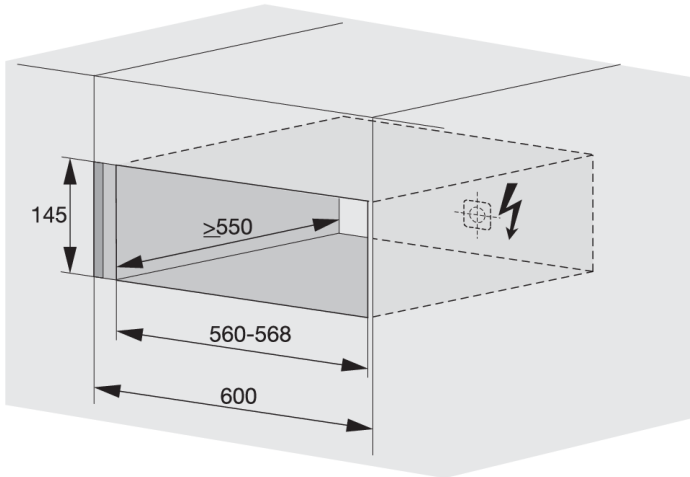
## Preparation



## Appliance dimensions

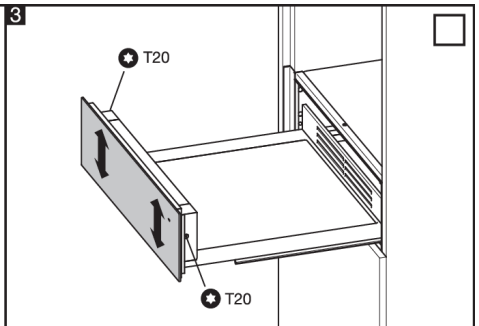
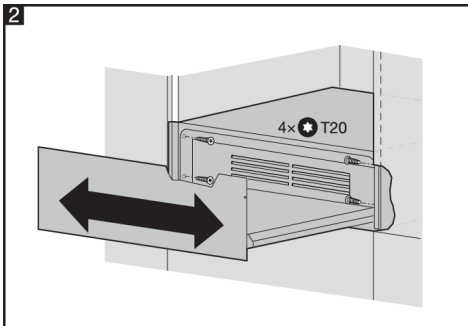
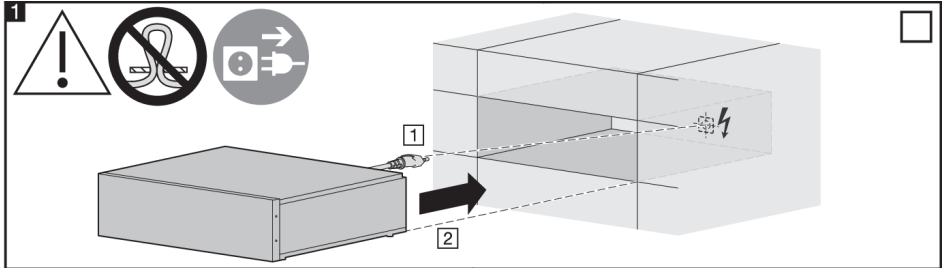
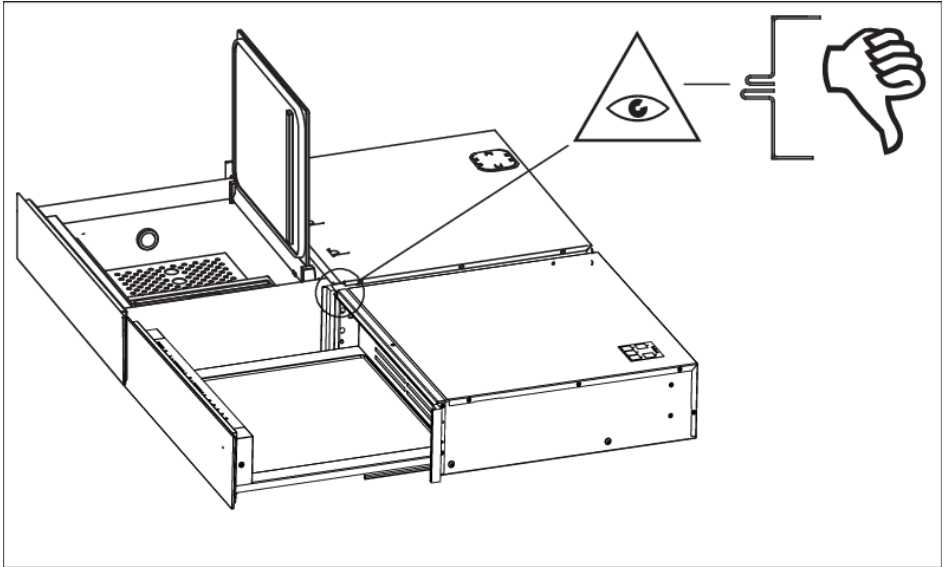


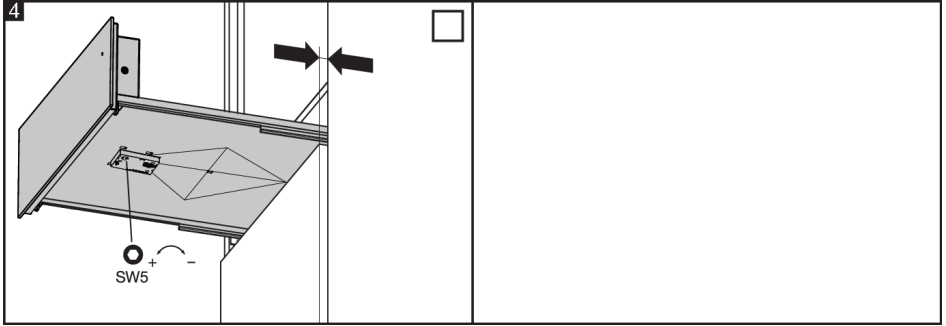
## Built-in dimensions



# Installation

## Built-in







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*We reserve the right to make changes.*