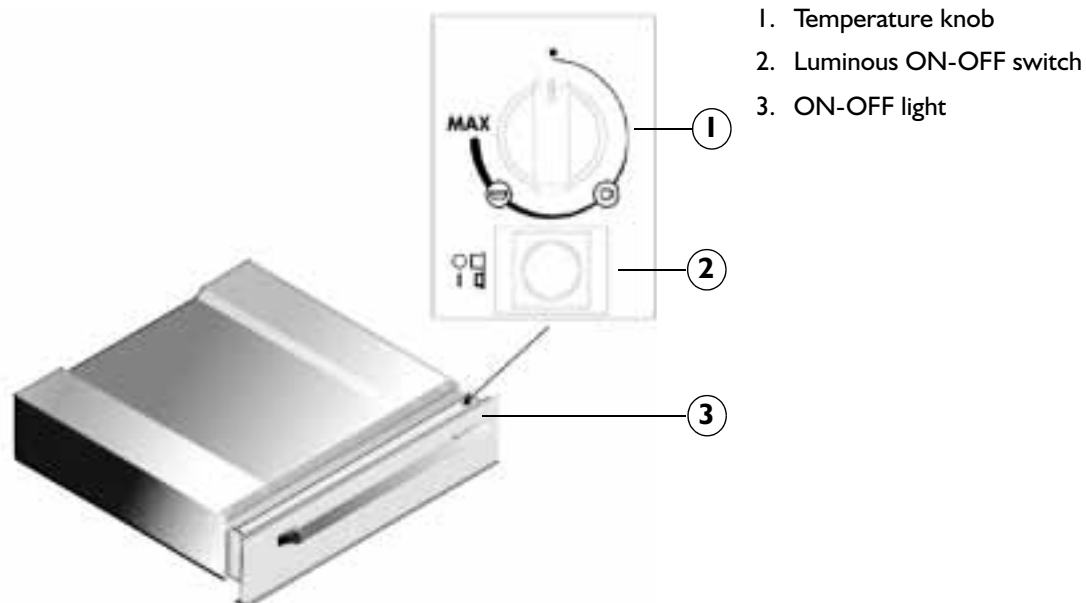


WD I40 - WD I4I

PRODUCT DESCRIPTION SHEET

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CONTROL PANEL



1. Temperature knob
2. Luminous ON-OFF switch
3. ON-OFF light

WARMING DRAWER

The control parts are the temperature knob and the luminous ON-OFF switch.

With the switch pressed (position I) the drawer is on, whereas with the switch released (position 0) the drawer is off.

These parts are visible only when the drawer is open.

When the drawer is closed, a control light on the front of the appliance indicates if the drawer is switched on.

OPERATION

- Place the dishes in the drawer
- Set a temperature
- Switch the appliance on; the switch lights up
- Close the drawer gently
- Switch the appliance off before removing the warmed dishes.

SELECTING THE TEMPERATURE

The temperature knob enables a temperature adjustment of between approx. 30°C and 85°C.

Turn the temperature knob all the way clockwise to max. and then anticlockwise.

Do not force it past the stop, otherwise the thermostat will be damaged.

The temperature scale does not indicate the absolute temperature values in °C, but gives symbols that represent the optimum temperature for the respective dish group.

Temperature adjustment	Temperature	Information regarding use
cups, glasses	approx. 40°C	Hot drinks in glasses previously warmed at this temperature do not become cool so quickly, and in any case the container can be touched without any risk.
plates	approx. 60°C	The food on these plates stays hot for a longer time. The containers can be touched without any risk, otherwise use gloves or pot-holders.
MAX crockery	approx. 85°C	The thermostat is set to max. temperature. The containers can be touched with special gloves or pot-holders.

WARMING TIMES

The time necessary for warming dishes, glasses, etc. depends on various factors:

- Material and thickness of the dishes
- Load amount
- Load arrangement
- Temperature setting

Therefore exact indications cannot be provided.

It is advisable to find the required optimum settings by practical experience.

LOAD CAPACITY

The load capacity depends on the height of the appliance and the size of the dishes.

The following load examples are only a guide.

Remember that the maximum drawer load is 25kg.

Dishes for 6 persons:

6	plates	ø 28 cm
6	broth cups	ø 10 cm
1	soup plate	ø 22 cm
1	soup plate	ø 19 cm
1	soup plate	ø 17 cm
2	meat plates	ø 36 cm

or as required:

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 (grog)	
18	soup plates	ø 22 cm
2	meat plates	21 x 18 cm

REMOVING THE DRAWER

The drawer can be removed in order to clean the inside.

Open the drawer fully (see pic. 1)

Undo the 2 front screws (1 on each side) - (pic. 2)

Lift the 2 hooks (1 on each side) - (pic. 3-4)

Hold the front part of the drawer on both sides, because the rear part

of the side guides has been lubricated.

Remove the drawer by carefully lifting it upwards (pic. 5) and put it down.

The inside of the appliance can now be cleaned, using water and detergent.

Do not place the drawer in the water once it has been removed.

REFITTING the drawer

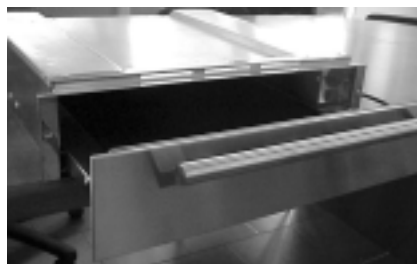
To refit the drawer, carry out the removal procedure in reverse order.

To do this, place the drawer on the guides.

NB:

There is a fixing hook on the left and right side under the warming drawer.

The drawer can be opened only if the fixing hook is in the correct position.



Pic. 1



Pic. 2



hook

Pic. 3



hook

Pic. 4



drawer

side guide

Pic. 5

SAFEGUARDING THE ENVIRONMENT

Disposal of packing material

- The packing material is 100% recyclable and is marked with the recycle symbol ♻️.
- The various parts of the packing must be disposed of in compliance with local regulations; do not disperse in the environment.



Disposal of old electrical appliances

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).

By ensuring correct disposal of the product, the user can help prevent potentially negative consequences for the environment and the health of persons.



The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Scrap the appliance in accordance with local regulations on waste disposal.

For further information regarding the treatment, recovery and recycling of this appliance, contact the competent local office, the domestic waste collection service or the shop where you purchased the product.

IMPORTANT NOTES

Important:

- This appliance is not to be used by persons (including children) with limited physical, sensorial or mental capacities or with insufficient knowledge or experience, unless they are under supervision or have been instructed in advance on how to use the appliance by those responsible for their safety.
- The warming drawer must not be used by young children or the infirm without supervision.
- Make sure children do not play with the appliance.
- The accessible parts of the warming drawer may become hot during use; keep children away from the appliance.
- Do not use abrasive materials or substances to clean the GLASS as they may damage it.
- The appliance becomes very hot during use. Be careful not to touch the heating elements inside the warming drawer.
- The warming drawer is only intended for domestic use, for heating food or dishes (depending on the model). Other uses are not allowed. The Manufacturer declines any liability for improper use or incorrect setting of the controls.
- Any repairs or adjustments must be carried out exclusively by a qualified technician.
- Make sure the appliance is securely fixed to the cabinet with the special screws supplied.
- Do not expose the warming drawer to the atmospheric agents.
- Do not rest or sit on the drawer when open, as this will damage the telescopic slides.
- The max. capacity of the drawer is 25Kg.
- **Do not cover the bottom of the warming drawer with aluminium foil or other objects.**
- The drawer seals must be kept clean to ensure that it closes properly.
- Never pour water directly in warming drawer.
- The juices of fruit dripping from the pan may leave permanent stains. It is advisable to clean the warming drawer before reusing it.
- To avoid scratching, do not drag dishes on the bottom of the warming drawer.
- Never warm food and beverages directly on the vitroceramic bottom of the drawer (depending on the model). Use suitable containers or crockery.
- If the vitroceramic surface breaks or cracks due to a violent impact (falling objects, etc.), do not use it; immediately contact the After-Sales Technical Service.
- Residual condensate could eventually damage the warming drawer and surrounding cabinets. It is advisable to:
 - cover food;
 - dry the wet parts when the warming drawer is cold.
- Do not touch the warming drawer with wet parts of the body or use it when barefoot.
- Do not pull the appliance or the power cable to unplug it.

- **Do not allow children to touch:**

- the controls and the warming drawer in general, especially during use and immediately afterwards, to avoid injury;
 - packing materials (bags, polystyrene, metal parts, etc.);
 - the warming drawer to be scrapped.
- Make sure the electrical cables of other appliances used near the warming drawer do not touch hot parts.
 - Do not keep plastic or flammable objects in the warming drawer.

When operating the appliance these objects could melt or catch fire.

- Use the special oven gloves to remove hot dishes and heated food (depending on the model).
- Pressing the On button switches on the warmer drawer heating; risk of burns.
- Never insert objects (e.g. screwdrivers, sharp objects, papers, etc.) in the heating element and fan protection grill openings.

BEFORE USING THE WARMING DRAWER

When using the appliance for the first time, clean it as follows:

- clean the surface with a damp cloth, then dry.
- Preheat the empty drawer for at least 2 hours: turn the temperature knob to the max. position or select max. temperature, in order to eliminate any manufacturing residuals (grease, oil or resins) which could cause unpleasant odours during cooking. Air the room.
- After carrying out this simple operation, the appliance will be ready for first use.

- Before using the appliance, remove:

- stickers on the front and warming drawer door, except the rating plate;
- cardboard protection and protective plastic film from all the aesthetic parts, if present. and from the front panel controls and other parts of the warming drawer;
- any stickers from the accessories if present.

ELECTRICAL CONNECTION

Contact a qualified technician to carry out the appliance electrical connection.

Important: Before connecting the drawer to the domestic power supply to check its operation, always make sure the drawer power cable is correctly fitted and NOT squashed or caught under or behind the drawer or a combined appliance.

Important: Power cable replacement must be made with a cable having the same characteristics as that supplied by the Manufacturer

(type H05RR-F, 3x1 mm² or higher) and carried out by the After-Sales Service or a qualified technician. Before connecting the appliance to the power supply, make sure that the technical specifications (voltage: V and frequency: Hz) given on the rating plate match those of the power mains.

In case of doubt, contact a qualified technician.

If the plug is removed from the power cable, contact a qualified technician for fitting and connecting the appliance. Contact an electrician aware of the local regulations and the electricity company's regulations, ensuring that the work is carried out in compliance with the same.

Important: Make sure the appliance is connected to an approved earth wire, to guarantee electrical safety. If necessary, have the system checked by a specialised technician.

The Manufacturer declines any liability for injury and damage due to the lack or interruption of the earth wire.

Important: The earth connection is compulsory by law.

If the appliance is connected to the power supply by means of an extension cord, make sure the cord and connection are insulated against moisture. The appliance is designed to be used only when correctly fitted.

Never open the appliance casing. In case of contact with live wires or if the electrical and mechanical structure of the appliance is modified, an appliance fault may occur when it is used.

If the installation, maintenance or repair works are not carried out correctly, there may be risks for the user. The Manufacturer declines any liability for damage or injury in such cases.

During the warranty period, repairs must only be carried out by the authorised technical service, otherwise the warranty right is lost.

Installation, repair and cleaning operations must only be carried out after ensuring that the appliance is disconnected from the power supply. The appliance is disconnected from the power supply in the following cases:

- the main power switch is on.
- The safety switch is turned off.
- The appliance is unplugged.

Grip the plug and not power cable to unplug the appliance.

It is advisable to connect the appliance to the power supply by means of a socket; this will facilitate technical assistance operations, if necessary.

Ensure that the socket is accessible even once the appliance has been fitted.

If connection is not made by means of an electrical socket, contact an electrician aware of the local regulations and the electricity company's regulations, ensuring that the work is carried out in compliance with the same.

If the socket is no longer accessible after fitting the appliance or if a fixed connection is provided for, a separation device for each pole must be arranged by the installer.

Switches with contact opening of at least 3mm are valid separation devices.

The specifications necessary for connection are given on the dataplate. These specifications must match those of the power supply.

The Manufacturer declines any liability for injury or damage due to incorrect installation, improper, wrong and unreasonable use of the appliance.

The Manufacturer also declines any liability for damage (e.g. electric shock) caused by the lack or interruption of the earth wire.

After installation, all the parts of the appliance must be insulated, to prevent accidents during operation.

CARE AND CLEANING

Important: never clean the appliance with high pressure water or steam cleaning equipment.

Also avoid using: 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.

Warming drawer exterior

- Clean with a damp cloth. If it is very dirty, add a few drops of dish washing detergent to the water. Dry with a dry cloth.
- Do not use corrosive or abrasive detergents, as they can create dull areas. If any of these products accidentally comes into contact with the warming drawer, immediately clean the appliance with a damp cloth.
- Slight colour differences on the front of the appliance are due to the use of different materials, such as glass, plastic and metal.

Aluminium front panel (depending on the model)

- Use a mild detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without pressing.
- Do not use corrosive products, hard sponges or rough cloths for cleaning. Clean the aluminium surfaces with a dry cloth.

Antislip drawer base (depending on the model)

- Extract the antislip base to access and clean the bottom of the drawer. Wash the base by hand with hot water and a mild detergent. Dry it thoroughly. Refit the antislip base in the drawer only when completely dry.

Vitroc ceramic drawer base (depending on the model)

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.

- Use a clean cloth, absorbent paper and dish hand-wash detergent, or specific products for cleaning the vitroc ceramic top.
- Remove stubborn cooking grime with specific products.
- Remove any food residuals left on the vitroc ceramic top; do not leave to harden.
- Foods with a high sugar-content (coffee, fruit juice, jam, etc.) that have boiled over or any sugar stains due to cooking must be immediately removed.
- Do not use abrasive products, bleach, oven cleaning sprays or steel wool.

It is advisable to periodically treat the vitroc ceramic with the special waxes available on the market.

TROUBLESHOOTING GUIDE

If the dishes or food (depending on the model) are not warm enough, make sure:

- the appliance is on
- the right temperature has been set
- the heat openings are not covered by large dishes or soup-plates
- the dishes have been warmed for a long enough time.

Different factors affect the warming time, e.g:

- the material and thickness of the dishes, the load amount and its arrangement, temperature setting.
- Optimum dish warming times are subjective, therefore it is advisable to carry out trials to define them according to needs.

AFTER-SALES SERVICE

Before calling the After-Sales Service:

1. Try to solve the problem on your own, according to the points described in "Troubleshooting Guide".
2. Switch the appliance off and then on again to see if the problem has been eliminated.

For the following problems, contact a qualified technician or the After-Sales Service:

If the dishes are not warmed, make sure:

- the main power switch is on;
- the power cable is not disconnected or damaged.

If the dishes become too hot:

- the temperature controller may be faulty.

The On/Off switch does not light up when the appliance is switched on:

- the switch control light is faulty.

If the fault persists after the above checks, contact the nearest After-Sales Service.

Always specify:

- a brief description of the fault;
- the type and exact model of the warming drawer;
- the Service number (number after the word Service on the rating plate), located on the outer right edge of the drawer slide. The service number is also indicated on the guarantee booklet;
- your full address;
- your telephone number.

SERVICE 0000 000 00000



If any repairs are required, contact an **authorised After-Sales Technical Service** (to guarantee the use of original spare parts and correct repair).

Failure to comply with these instructions may compromise the safety and quality of the product.

DECLARATION OF CONFORMITY'

- This drawer is suitable to come into contact with food products and complies with European Regulation (CE) No. 1935/2004.
- This appliance is designed for use only as an appliance for warming or keeping cooked food or dishes warm.
Any other use (for example for room heating) is considered improper and therefore potentially dangerous.
- This appliance has been designed, manufactured and marketed in compliance with:
 - safety objectives of the "Low Voltage" Directive 2006/95/EC (which replaces 73/23/EEC and subsequent amendments;
 - The protection requirements of EMC Directive 89/336/EEC;
 - the requirements of Directive 93/68/EEC.