

FR	LE GUIDE D'UTILISATION DE VOTRE TIROIR CHAUFFANT
GB	GUIDE FOR USING YOUR WARMING DRAWER
DE	BENUTZERHANDBUCH FÜR IHRE WÄRMESCHUBLADE
NL	HANDLEIDING VOOR UW VERWARMINGSLADE
DK	BRUGERVEJLEDNING FOR VARMESKUFFEN
ES	GUÍA DE USO DE SU CAJÓN CALIENTAPLATOS
PT	MANUAL DE UTILIZAÇÃO DO AQUECEDOR DE LOIÇA
IT	MANUALE D'USO DEL CASSETTO SCALDASTOVIGLIE

Tiroir chauffant DWD714X/729X
 Warming drawer DWD714X/729X
 Wärmeschublade DWD714X/729X
 Verwarmingslade DWD714X/729X
 Varmeskuffen DWD714X/729X
 Cajón Calientaplatos DWD714X/729X
 Aquecedor de loiça DWD714X/729X
 Cassetto scaldastoviglie DWD714X/729X

De Dietrich 




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PROTECTION OF THE ENVIRONMENT :

The packaging materials used for this appliance can be recycled. Take part in recycling and help protect the environment by discarding them in the appropriate waste bins provided by the municipal authorities.



The symbol  on the product or on its packaging indicates that this product 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. 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.

For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Editorial

Dear Client,

You have just acquired a DE DIETRICH warming drawer; thank you for your purchase.

Our research teams have designed a new generation of appliances with you in mind. Their quality, design and state-of-the-art technology incorporate our unique know-how that makes these products exceptional.

Your new DE DIETRICH warming drawer will be an attractive addition to your kitchen, combining ease of use with effective performance for preheating your tableware.

DE DIETRICH products include a wide range of ovens, microwave ovens, glass-ceramic cook tops, vented hoods, built-in dishwashers and refrigerators that you can match to your new DE DIETRICH warming drawer.

Our consumer department is of course at your service, because we want to do our best to meet your expectations with regard to our products. We will be happy to respond to your questions or suggestions. (Please see the form for coordinating your questions at the end of this booklet).

These "new valuables" serve as landmarks in our daily lives – DE DIETRICH, a reference for excellence, extends an invitation to join a new art of living.

The DE DIETRICH trademark.

Description of warming drawer



1. Timer, stop/start switch
2. Signal light on the front showing that power is on
3. Temperature control
4. Drawer for dishes
5. Antiskid mat

Safety tips

Keep these instructions with your appliance. If the appliance should be sold or given to another person, be sure that these instructions are supplied with it.

Please read these recommendations before installing and using the warming drawer. They have been drafted for your safety and that of others.

This warming drawer has been designed for use by private persons in their homes. It is intended exclusively for warming dishes. Any other use is prohibited and could be dangerous. The manufacturer cannot be held liable in the event of non-complying use.

Do not use this appliance until it has been installed in the cabinet. Only full installation of the drawer prevents any risk of contact with powered components.

Never open the body of the appliance.

The inside of the drawer can heat up 70°C depending on the temperature chosen and the duration of use. Use oven gloves or hot-pan holders to remove the hot dishes from the warming drawer.

Do not use the warming drawer to keep food or drinks hot or to reheat or cook food or drinks. The moisture in the food or drinks could cause corrosion of the appliance.

We do not advise standing or sitting on the open drawer; this would cause damage to the telescopic rails. The maximum load of the drawer is 20 kg.

We do not advise the use or storage of any plastic goods or inflammable objects in the appliance. They could melt or catch fire when the warming drawer is switched on.

The appliance is not intended for use by young children or infirm persons without supervision.


Young children should be supervised to ensure that they do not play with the appliance.

Installation

Before connecting the appliance to the power supply, check that the wires of your electric installation have sufficient diameter to supply power to the appliance normally. The fuse for the installation should be 10 amps.

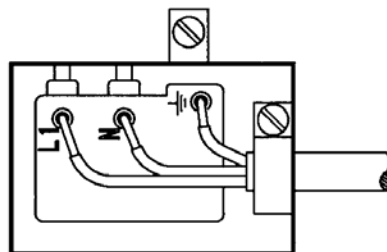
It is necessary to provide a bipolar cut-off device in the power supply circuit, where the opening of the contacts is more than 3 mm.

The electric connection should be done before the appliance is set in the cabinet.

The drawer should be connected by a (standard) power cord with three 1 mm² couplers (1 single phase + 1 N + ground) to the 220-240 V single phase power supply via an electric circuit corresponding to the standard CEI 60083 or complying with the installation rules. The protective wire (green/yellow) corresponds to ground  on the appliance and should be connected to the ground of the installation.

In the case of a connection via an electric outlet, the outlet should be accessible after the installation of the appliance.

The neutral on the heating drawer (blue wire) should be connected to neutral on the power supply.

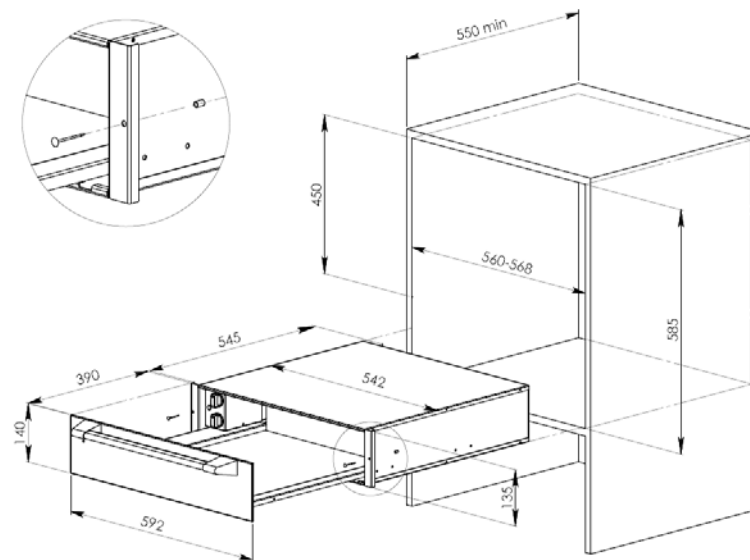


Encasement

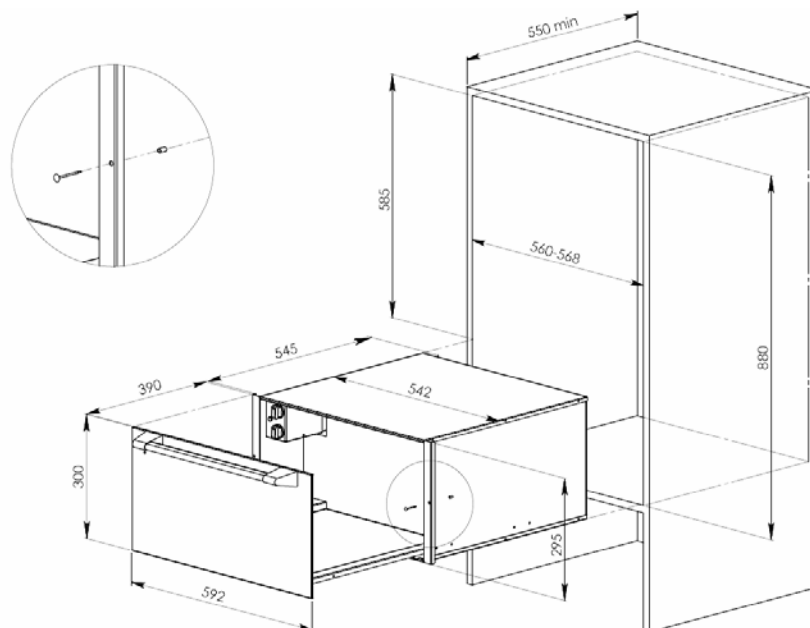
Set the appliance into the niche in the cabinet. Make certain that the body of the appliance is positioned correctly.

Open the drawer and fasten the appliance to the sides of the cabinet with 2 screws and the 2 spacers delivered with the appliance.

DWD714X



DWD729X



INFORMATION BEFORE USE:

The appliance should be used exclusively to preheat crockery.

The appliance uses a hot air system to heat the dishes. A fan distributes the heat from the resistor in the drawer. The dishes are heated rapidly and uniformly by circulation of hot air.

A protective grid prevents the dishes from coming into contact with the resistor or the fan.

The floor of the drawer is covered with an antiskid mat that prevents the dishes from sliding when the drawer is opened.

CONTROLS:

The controls include a temperature knob and a Start/Stop switch. These are only visible when the drawer is open.

When the drawer is closed, the signal light on the front of the drawer comes on when the appliance is running.

SETTING THE CONTROLS:

- Put the dishes in the drawer.
- Select the temperature.
- Set the timer (minimum 10 minutes).

The signal light shows that the power is on.

- Close the drawer

When the timer runs out, the hot air heating system stops and a bell rings.

To turn the bell off, turn the knob to 0.

Using your warming drawer

SELECTING THE TEMPERATURE:

The temperature knob adjusts the temperature between 30 and 70 °C.

The most appropriate temperatures for the types of dishes used are as follows :

- 40 °C: for cups or glasses. Hot drinks generally stay hotter for longer when poured into cups or glasses preheated to this temperature, without danger of burns when people drink from.
- 60 °C: for plates and dishes. Food served on preheated plates or dishes generally maintain their heat for longer and the dishes can be touched without burning the hands.

PREHEATING TIME:

Preheating time depends on several factors:

- the thickness of the dishes and the material they are made from
- the load
- disposal of the load
- temperature selection

Therefore, we cannot give heating times that will correspond systematically.

However, as a guideline, here are a few hints :

For a temperature setting of 60 °C, heated evenly:

- dishes for a meal for six take approximately 30 min.
- dishes for a meal for twelve take approximately 40 min.

After using the drawer a few times, you will know for yourself how long it takes to heat your dishes.

CAPACITY:

This model comes in two heights.

- DWD714X: height 135 mm.
- DWD729X: height 295 mm.

Capacity depends on the height of the model, and the weight and size of your dishes.

The two models have maximum capacity of 20 kg.

The following examples are given as an indication only :

<u>DWD714X</u>	<u>DWD729X</u>
Quantities are determined by volume	Quantities are determined by weight
Dishes for 6:	Dishes for 12:
6 dinner plates Ø 28 cm	12 dinner plates Ø 28 cm
6 soup plates Ø 22 cm	12 soup plates Ø 22 cm
1 serving bowl Ø 22 cm	2 serving bowl Ø 22 cm
1 serving bowl Ø 20 cm	2 serving bowl Ø 20 cm
1 serving bowl Ø 18 cm	2 serving bowl Ø 18 cm
2 serving platters 36 cm	2 serving platters 36 cm
or 16 large plates Ø 28 cm	or 32 large plates Ø 28 cm
+ 8 bowls Ø 10 cm	(± 600 g each)
or 24 soup plates Ø 22 cm	or 50 soup plates Ø 22 cm
or 40 bowls Ø 10 cm	(± 400 g each)
or 60 cups Ø 8 cm	or 60 bowls (± 330 g each) Ø 10 cm
or . . .	or 132 cups (± 150 g each) Ø 8 cm
	or . . .

Cleaning and maintenance

Before any maintenance, turn off the appliance and let it cool.

Clean all surfaces with a sponge, dish washing soap and warm water. Then dry it off with a soft cloth.

Do not steam clean the appliance.

The use of scouring powders, alcohol or grease-cutting products is not recommended – they could damage the appliance.

The stainless front can be scratched. Use a special non-abrasive cleanser for stainless steel.

The antiskid mat can be removed to clean the bottom of the drawer.

The antiskid mat can be washed with warm water and detergent. Then dry it off and put it back in the drawer when it is completely dry.

Note: The antiskid mat can be cleaned in a washing machine on a synthetic cycle at 40 degrees.

FR Service après-vente et relations consommateurs

• INTERVENTIONS

Les éventuelles interventions sur votre appareil doivent être effectuées par un professionnel qualifié dépositaire de la marque. Lors de votre appel, mentionnez la référence complète de votre appareil (modèle, type, numéro de série). Ces renseignements figurent sur la plaque signalétique (Fig. 01).

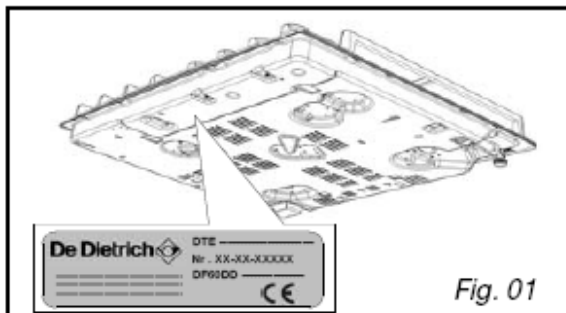


Fig. 01

PIÈCES D'ORIGINE

Lors d'une intervention d'entretien, demandez l'utilisation exclusive de *pièces détachées certifiées d'origine*.



• RELATIONS CONSOMMATEURS

• Pour en savoir plus sur tous les produits de la marque :

informations, conseils, les points de vente, les spécialistes après-vente.

• Pour communiquer :

nous sommes à l'écoute de toutes vos remarques, suggestions, propositions auxquelles nous vous répondrons personnellement.

> Vous pouvez nous écrire :

Service Consommateurs

DE DIETRICH

BP 9526

95069 CERGY PONTOISE CEDEX

> ou nous téléphoner au :

0892 02 88 04 *

* 0,34€ TTC / min à partir d'un poste fixe

EN After sales service

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

For UK after sales service information please contact:

www.dedietrich.co.uk

De Dietrich UK office – tel: 01256 308000

DE Kundendienst

Eingriffe an Ihrem Gerät dürfen nur:

- von Ihrem Händler oder
- von einem sonstigen Fachmann und Vertragshändler der Marke durchgeführt werden.

Geben Sie bei der Meldung einer Störung die vollständige Typenbezeichnung Ihres Gerätes an (Modell, Typ, Seriennummer). Diese Angaben finden Sie auf einem an Ihrem Gerät angebrachten Schild.

ES Servicio postventa

Las intervenciones que requiera la máquina deberán ser efectuadas:

- por el revendedor,
- o por cualquier profesional cualificado depositario de la marca.

Al llamar, mencione la referencia completa de la máquina (modelo, tipo y número de serie). Estos datos figuran en la placa de identificación situada en la máquina.

PT Serviços autorizados

Qualquer intervenção no seu aparelho deve ser realizada:

- quer pelo seu revendedor,
- quer por outro profissional qualificado autorizado pela marca.

Ao chamá-los, indique a referência completa do seu aparelho (modelo, tipo e número de série). Estas informações figuram na placa de identificação fixada no aparelho.

DK Kundeservice

Eventuel vedligeholdelse af apparatet skal foretages:

- enten af Deres forhandler,
- eller af en kvalificeret fagmand, som er anerkendt til dette mærke.

Når De ringer op, skal De angive apparatets fulde reference (model, type, serienummer). Disse oplysninger står på typeskiltet, der sidder på apparatet.

IT Assistenza tecnica

Gli eventuali interventi sull'apparecchio devono essere effettuati da un tecnico esperto rappresentante della marca. Chiamando il servizio, indicare il riferimento completo dell'apparecchio (modello, tipo, numero di serie). Queste informazioni sono riportate sulla targhetta segnaletica.