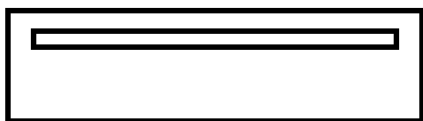


Warmer Drawer

User manual



DRW11401FB

EN

185.6400.54/R.AA/03.02.2016

Please read this user manual first!

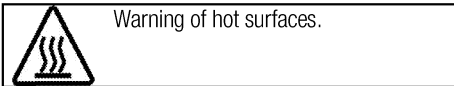
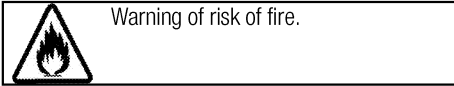
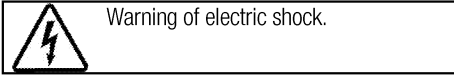
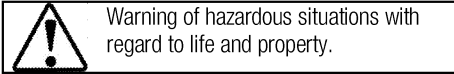
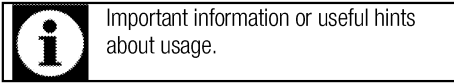
Dear Customer,

Thank you for purchasing this Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Söğütözü/İstanbul/TURKEY
Made in TURKEY



This product was manufactured using the latest technology in environmentally friendly conditions.

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- 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.

- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may

also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on

the cable, always pull out by holding the plug.

- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- While the product is in operation, its exposed portions will be hot.

Do not touch the product and its heater elements. Children under the age of 8 should not approach the product without a supervising adult.

- Do not store the flammable materials and plastic cases within the warm keeping drawer.
- Fractures, cracks and tears on the heating plate bear the risk of electrocution. Unplug the mains cable or switch of the mains power. Call the authorised service agent.
- Do not place any flammable materials close to the product as the sides become hot during use.
- Product may be hot when it is in use. Never touch the hot parts, inner sections, heaters and etc.
- Do not bring the heating plate into contact with the warm keeping drawer as it can be damaged.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the jar may cause it to burst out.
- Do not clean the product with steam cleaners due to the risk of electric shock.
- While loading the plates into the drawer always use a pan holder glove.

For the fire safety of the product;

- Ensure that the device is securely plugged into the wall socket to prevent any arcing.
- Do not use the product if there is any signs of damage to the power cable.
- Ensure liquid or moisture is not accessible to the electrical connection point to which the product is connected.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is

operating and do not allow them to play with the product.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Future Transportation

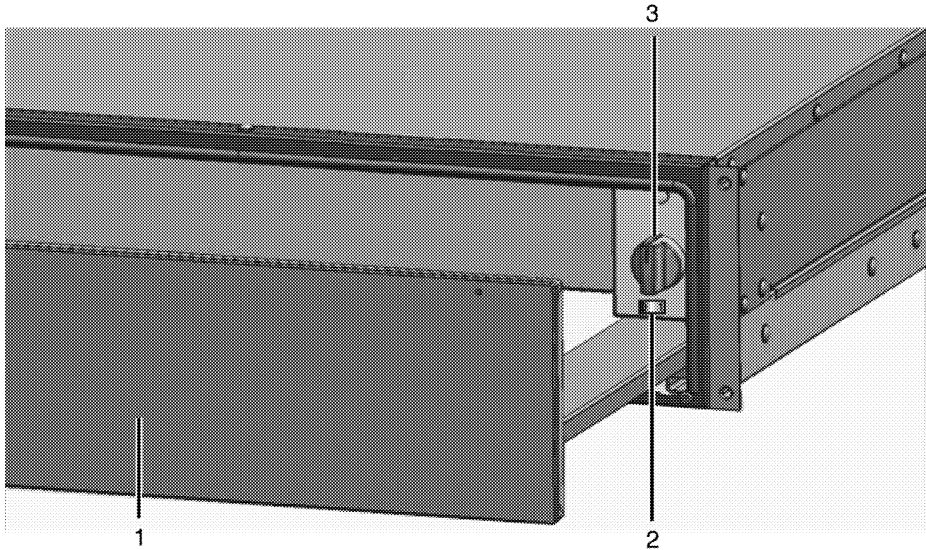
- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



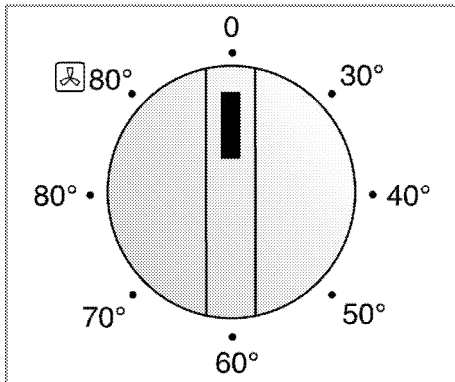
Check the general appearance of your product for any damages that might have occurred during transportation.

2 General information


Overview

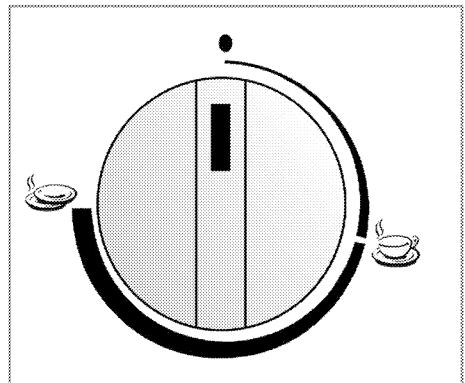


- 1 Warm keeping drawer
- 2 On/Off button (for mechanical models only)
- 3 **Program selection button**





Program selection button-Electronics models

0	Off
40-50	Fermenting, thawing
60-70	Keeping bread warm, thawing, preheating drink containers
80	Keeping meals warm
 80	Preheating dishes



Program selection button-Mechanical models

0	Off
	Cup heating
	Plate heating

Technical specifications

	Electronics models	Mechanical models
Voltage / frequency	220-240 V ~ 50 Hz	220-240 V ~ 50 Hz
Total electric power	800 W	400 W
Fuse	min. 13 A	min. 6 A
Cable type / section	H05VV-FG 3 x 0,75 mm ²	H05VV-FG 3 x 0,75 mm ²
External dimensions (height / width / depth): 29-cm models	290 mm/ 595 mm/ 545 mm	290 mm/ 595 mm/ 545 mm
External dimensions (height / width / depth): 14 cm models	140 mm/ 595 mm/ 545 mm	140 mm/ 595 mm/ 545 mm
Installation dimensions (height / width / depth) : 29-cm models	292 or 295 mm/ 560 mm/ 550 mm	292 or 295 mm/ 560 mm/ 550 mm
Installation dimensions (height / width / depth) : 14 cm models	142 or 145 mm/ 560 mm/ 550 mm	142 or 145 mm/ 560 mm/ 550 mm

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons, and the product's warranty shall become invalid.



The customer is responsible for the preparation of the location at which the oven will be installed and the necessary electrical wiring.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Appropriate installation location

This product is designed to be installed into commercially available kitchen furniture. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

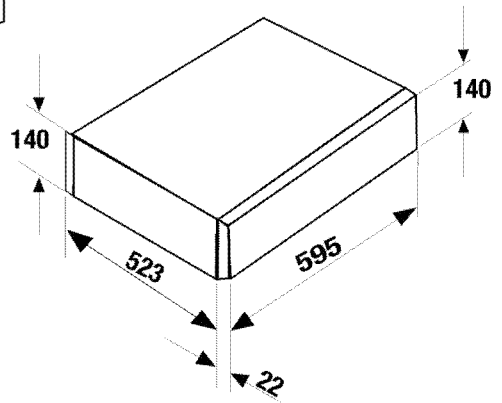
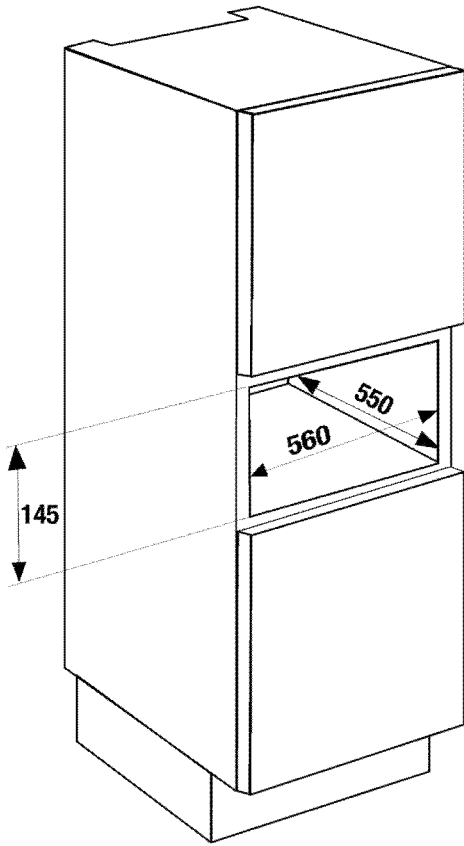
- Surfaces, synthetic laminates and adhesives used must be heat resistant (minimum 100°C).
- Remove the packaging material and transport locks.



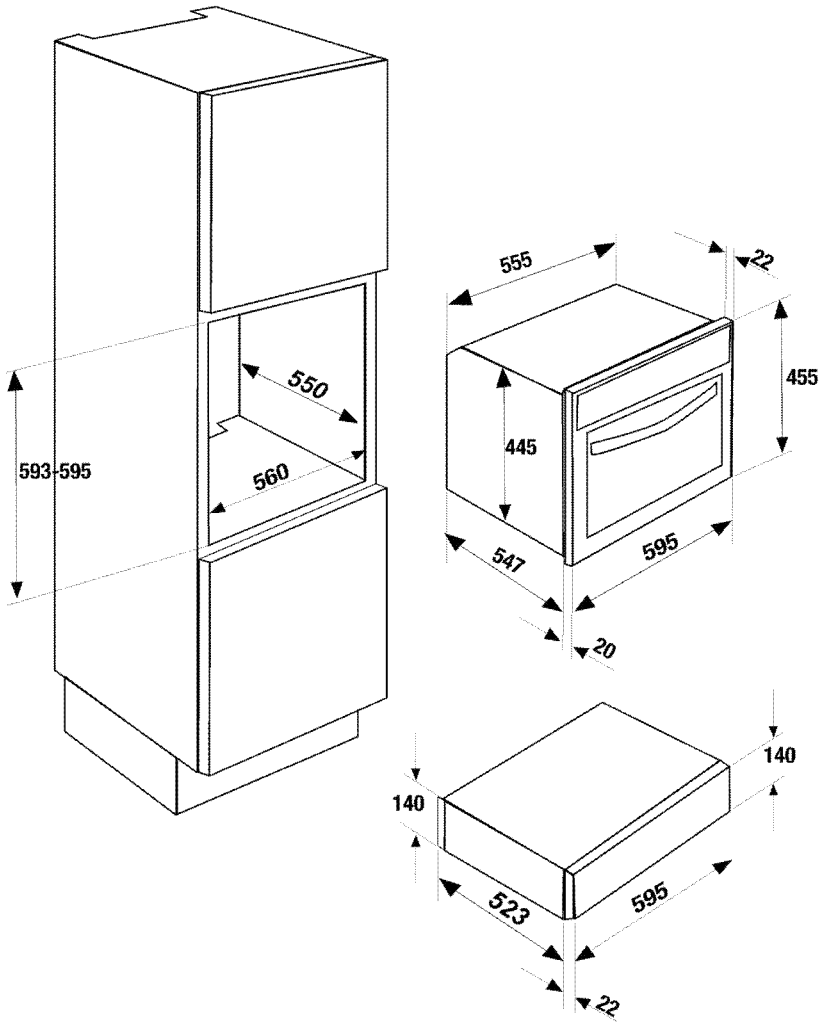
Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.



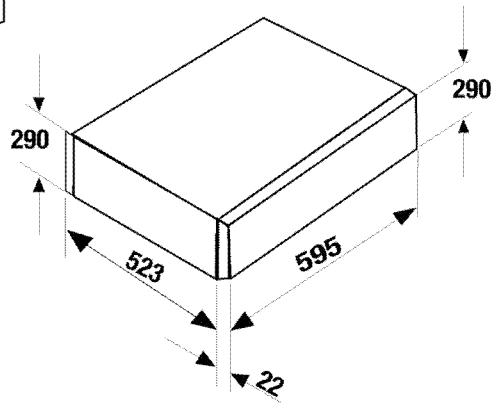
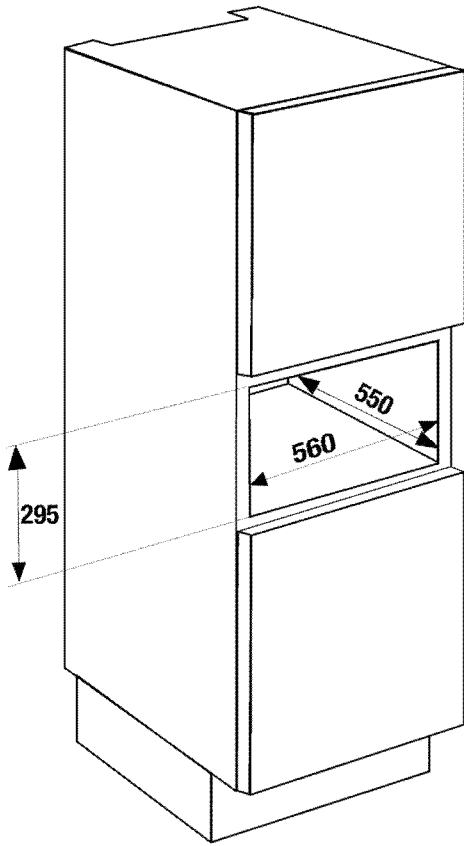
Do not use the door and/or handle to carry or move the product.



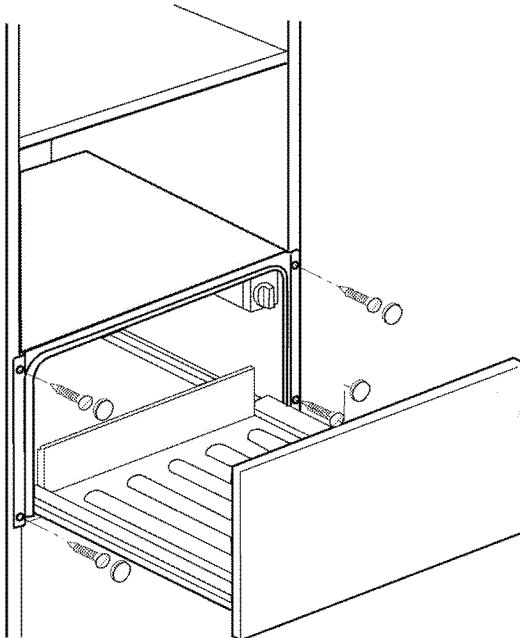
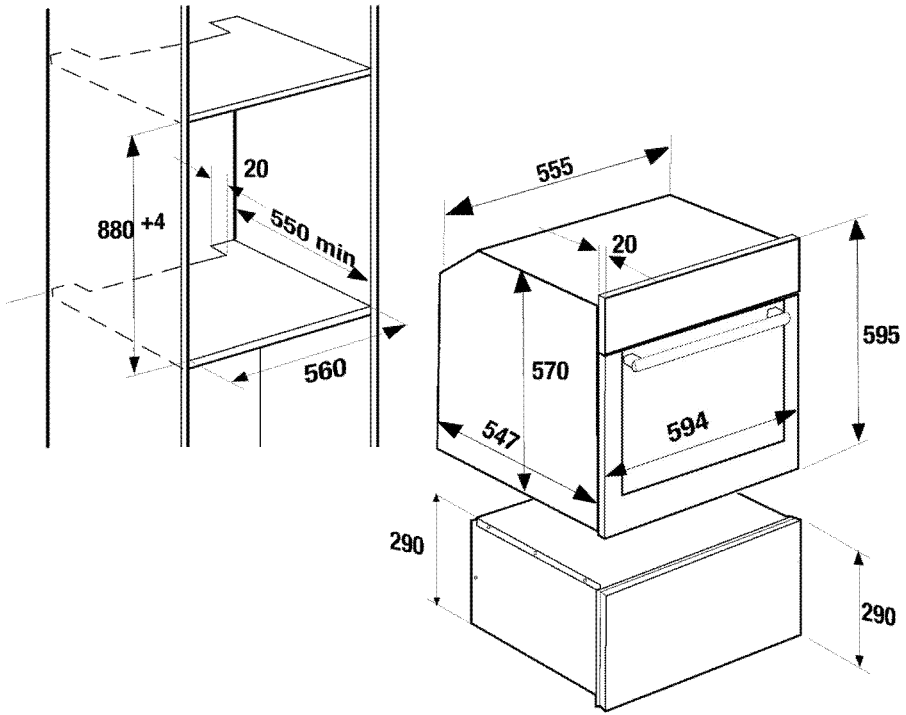
14 cm models



14-cm models - usage with 45-cm ovens



29-cm models



29-cm models - Usage with 60cm oven

Electrical connection

The product must be installed in accordance with all local gas and electrical regulations.

Connect the product to a grounded outlet protected by a fuse complying with the values in the "Technical specifications" table. Do not neglect to have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise when the product is used without grounding in accordance with the local regulations.



Product must be used with a grounded line!

Manufacturer shall not be liable for any damages that will arise due to using the product without a grounding installation.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear wall of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

Before starting any work on the electrical installation, disconnect the product from the mains supply.

There is the risk of electric shock!

Final check


1. Plug in the power cable and switch on the electrical fuse of the home.
2. Check to see if the product is operational or not.

The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

• Fitting a different plug

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground

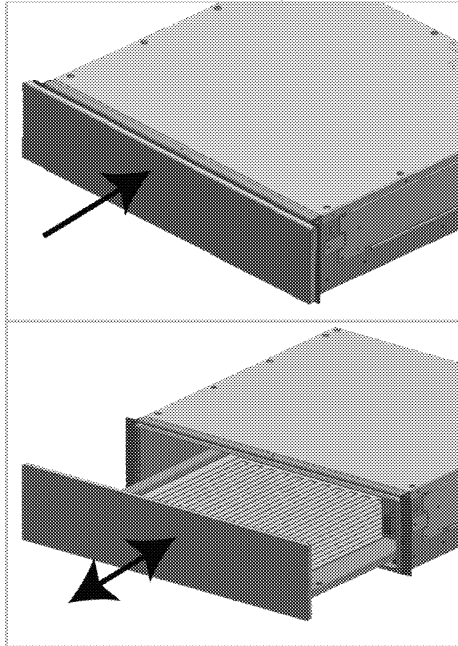
(E)  line.

With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.

4 Using the warm keeping drawer

Opening the drawer

Push in the arrow direction towards the drawer to open the drawer. The drawer will be opened.



Push the drawer via its cover to close it.

keeping plates warm



The product heats only when the draw is fully closed.

In the drawer you can heat plates or keep meals warm.

Warming plates

If plates are heated then meals will stay warmer for a longer period.

General plates

You can load max. 25 kg into the warm keeping drawer. For example you can preheat a selection of plates for 6-12 persons.

14-cm models




6 x menu plate	Ø 24 cm
6 x soup bowl	Ø 10 cm
1 x service plate	Ø 19 cm
1 x service plate	Ø 17 cm
1 x meat service plate	32 cm

Placing the plates




Spread the plates all over the area as far as possible. It will take longer for higher plate stacks to get warm with respect to single plates.

Drink containers

Heat containers such as espresso cups always heat at

 or 60-70°C level.  or  80 °C will make the glasses too hot. Risk of burning.

Usage

1. Place the plates into the drawer.
2. Press the on/off switch for the mechanical models.
3. Set the function selection switch to  or  80 °C level. For drink containers always select  or 60-70°C level.
4. Close the heating drawer. Warning indicator will light, the product will heat up.

Preheating time

The preheating time varies depending on the material, thickness, number and height of the plates. Spread the plates all over the area as far as possible.

A 6-person dinner setting will take approx 15-20 minutes.

Turning off the product

Open the drawer. Set the function selection switch to OFF position. For mechanical models, also press the on/off switch to turn it off.

Collecting the plates

Collect the plate using oven gloves or cloth.



The surface of the heating plate is very hot. The bottom plates will be hotter than the top plates.

keeping plates warm

Never place the hot pots and pans on to the glass base of the heating drawer. The glass base might get damaged.

Do not overfill the plates to prevent overflowing.

Cover the meals with a heat resistant lid or aluminum foil.

We recommend you to keep the meals warm for max. 1 hour.

Appropriate meals

Appropriate for meat, poultry, fish sauces, vegetables, garnishes and soups.

Usage

1. Place the plates into the drawer.
2. Set the function selection switch 80 °C level and preheat the product for 10 minutes.
3. Close the heating drawer. Warning indicator will light, the product will heat up.

Turning off the product

Open the drawer. Set the function selection switch to OFF position. For mechanical models, also press the on/off switch to turn it off.


Collecting the plates

Collect the plate using oven gloves or cloth.

Usage table

There are various types of usage are indicated in the table for the warm keeping drawer.

Depending on the indicated cases in the table, you should do a preheating.

Stage	Meals/Plate	Description
40 - 50°C	Delicate deep frozen food, e.g. Cream cake, butter, sausage, cheese.	Defrost
40 - 50°C	Fermenting yeast dough	Cover it
60 - 70°C	Deep frozen food, e.g. Meat, cake, bread	Defrost
60 - 70°C	keeping eggs, e.g. Boiled egg, scrambled egg warm	Preheat the container, cover the meal
60 - 70°C	keeping bread, e.g. Toast bread, sandwich bread warm	Preheat the container, cover the meal
60 - 70°C	heating drink containers	e.g. espresso cups
60 - 70°C	Delicate meals, e.g. rare cooked meat	Cover the plate
80°C	keeping the meals warm	Preheat the container, cover the meal
80°C	keeping the drinks warm	Preheat the container, cover the meal
80°C	Heating the pita, e.g. Wrap, omelet, Tacos	Preheat the container, cover the meal
80°C	keeping cookies, e.g. Muffins, cookies warm	Preheat the container, cover the meal
80°C	Melting block chocolate and chocolate topping	Preheat the container, cover the meal
80°C	Preheat the container, cover the meal	Uncovered, approx. 20 minutes
 80°C	Warming plates	Not appropriate for drink containers.

5 Maintenance and care

General information

Service life of the product will extend and frequent problems will decrease if the product is cleaned at regular intervals.



Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!



Allow the product to cool down before you clean it. Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Ensure that all residual fluids are removed after cleaning and also ensure that food materials splattered during cooking are cleaned immediately.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.



Do not use steam cleaners for cleaning.

Steel surfaces

Lime, grease, starch and protein stains should be removed immediately. Such stains can cause corrosion beneath.

Products with inox surfaces

Use a mild glass cleaning agent and a soft glass cleaning cloth or a lint-free microfiber cloth. Clean the

surface without applying too much pressure and in vertical direction.

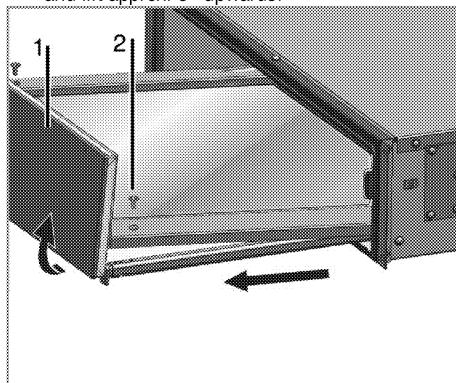
Heating plate

Clean the heating plate with hot water and a little amount of detergent.

Removing the Drawer

You can remove the drawer to clean the interior of the drawer.

1. Fully take out the drawer.
2. Remove the 2 screws on the front section.
3. Hold the drawer from front right and left positions and lift approx. 5° upwards.



1. Drawer
2. Screw
4. Carefully pull the drawer towards yourself and place aside. Clean the interior of the product with a damp cloth and detergent and wipe it dry.



Never submerge the drawer into water.

Installing the Drawer

Follow the above steps in reverse order to install back the drawer.

Place the drawer on the racks. Pull the right and left side racks to front, until the screws are located in the holes. Secure the screws.

6 Troubleshooting

Before you call the technical service, please check the following points.

Plates and/or meals are cold.

- The product is not turned on >>> *Check if the product is turned on.*
- The drawer is not fully closed >>> *Check if the drawer is fully closed.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Plates and/or meals are not hot enough.

- Plates and/or meals are not heated for a sufficient amount of time.
- The drawer is left open for a long time.

Warning lamp is flashing.

- Check if the drawer is closed. If you cannot close the drawer, check the position of the stretching hook as indicated in the "Maintenance and cleaning" section.

Warning lamp flashes rapidly while the warm keeping drawer is closed.

- Call the authorised service agent.

Warning lamp not lit.

- Warning lamp is faulty. >>> *Call the authorised service agent.*

The fuse at the fusebox is short circuited.

- Unplug the mains cable and call the authorised service agent.



Consult the Authorized Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

8 Guarantee and Service

Your Beko product is guaranteed against the cost of breakdown repairs : Freestanding appliances : 1 year
Built-in appliances : 2 year
from the date of the original purchase.

What is covered?

- All repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
 - Accidental damage
 - Misuse, or abuse.
 - Cabinet or appearance parts, including knobs and flaps
 - Accessory items, including ice trays, scrapers, cutlery baskets,
 - Repairs required as a result of unauthorised repairs or inexpert installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes.

- The product is guaranteed for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
- Professional Installation by a qualified plumber/electrical appliance installer is recommended for all Washing & Dishwashing Machines and Electric Cookers
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention in the guarantee period

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the Instruction Booklet)

Model Number: _____ Purchased From: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION

TELEPHONE

UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903/0345 600 4903
Electric Cookers	0845 600 4902/0345 600 4902
Gas & Dual Fuel Cookers	0845 600 4905/0345 600 4905
Washing Machines & Dishwashers	0845 600 4906//0345 600 4906

Republic of Ireland

All Refrigeration, Cooking, Washing & Dishwashing Machines	01 862 3411
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Before requesting service please check the troubleshooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturers guarantee has expired.

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the above numbers where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call the

Beko Customer Help-Line on 0845 600 4911/0345 600 4911

Beko Plc, Beko House, 1 Greenhill Crescent, Watford Herts, WD18 8QU, Tel: 0845 600 4911

Beko plc
Beko House
1 Greenhill Crescent
Watford
Herts WD18 8QU
Tel: 0845 600 4911/0345 600 4911