



Operating instructions

WS60144 | WS60162 | WS60220 |
WS60283 | WS60312

Warming drawer

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

The model number corresponds to the first alphanumeric characters on the identification plate. These operating instructions apply to:

Model designation	Model number	Type	Size system
Warming drawer 60 144	34017	WS60144g, WS60144c	60-144
Warming drawer 60 162	34018	WS60162g, WS60162c	60-162
Warming drawer 60 220	34019	WS60220g, WS60220c	60-220
Warming drawer 60 283	34020	WS60283g, WS60283c	60-283
Warming drawer 60 312	34021	WS60312g, WS60312c	60-312
Warming drawer 60 144 Vi	34022	WS60144Vi	60-144

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the Operating Instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.

- Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- **WARNING:** Accessible parts can get hot during use. Keep small children away.
- The warming drawer and its contents get hot.
- Under no circumstances use a steam cleaner to clean the appliance.
- **WARNING:** If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock.

1.4 Instructions for use

Appliance installation



- The appliance must be installed by qualified personnel only.
- Each step must be carried out and checked in full in the order specified. Before using fully integrated appliances for the first time, the cabinet front must be mounted correctly as the metal parts behind the cabinet front get hot during operation.
- Electrical connections must be carried out by qualified personnel in accordance with the guidelines and standards for low-voltage installations and the specifications of the local electricity supply companies.
- A plug-in appliance may only be connected to a socket outlet with earthing contact, installed according to specifications. An all-pole mains isolating device with 3 mm contact opening should be provided in the house wiring system. Switches, plug and socket devices, circuit breakers and fusible cut-outs which are accessible after installation and which have all-poles switching are permissible as isolating devices. Effective earthing and separately installed neutral and earth conductors ensure safe and fault-free operation. After installation, live parts and cables with basic insulation must not be accessible. Check old installations.
- Refer to the identification plate for information on the required mains voltage, current type and fuse protection.
- Efficient repairs can only be guaranteed if it is possible to de-install the complete appliance at any time without causing any damage.

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Before using fully integrated appliances for the first time, the cabinet front must be mounted correctly as the metal parts behind the cabinet front get hot during operation. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance can be used in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the warming drawer! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper!
- Do not use the appliance as a room heater.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. Contact our Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the warming drawer before closing it.
- Do not store objects in the warming drawer that could pose a danger if it were accidentally switched on. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the warming drawer.

Caution: Risk of burns!

- The appliance gets hot when in use.
- The appliance is not to be placed in operation without the cabinet front properly mounted.
- The appliance will remain hot for some time after being switched off and will slowly cool down to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the warming drawer to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying or desiccating herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.

- If you notice smoke possibly coming from the appliance itself or from inside the warming drawer, keep the drawer closed and disconnect it from the power supply.
- Accessories get hot in the warming drawer. Use protective gloves or oven cloths.

Caution: Risk of injury!

- Be careful not to put fingers in the drawer, there is otherwise a risk of injury if the drawer is moved. Particular care should be taken when children are around.
- When open, the drawer poses a danger of tripping or injury! Do not sit or rest on the drawer or use it as a storage surface.

Caution: Risk to life!

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.

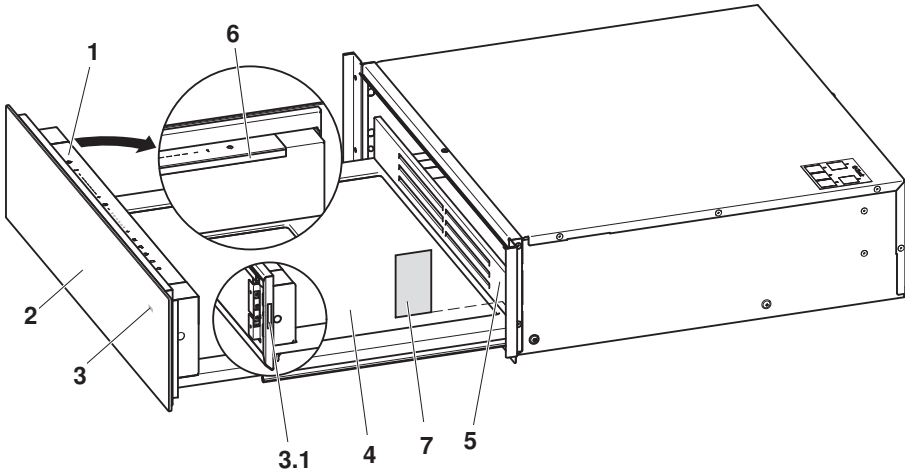
How to avoid damaging the appliance


- Do not use objects that can rust in the warming drawer.
- Using knives or cutting wheels in the drawer will visibly damage the surface.
- To prevent corrosion, leave the drawer open until the cooking space has cooled down.
- When cleaning the appliance make sure no water gets inside it. Use a damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Never force the drawer open.

2 General appliance description

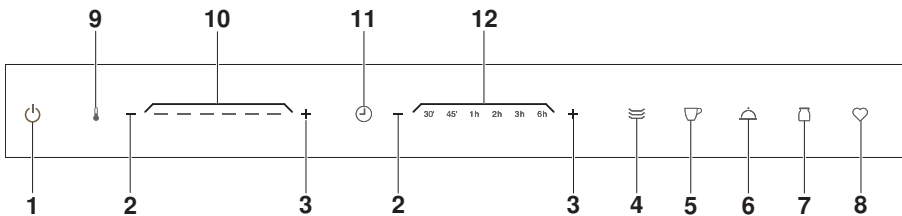
2.1 Structure

The warming drawer can be used for warming dishes and keeping food warm.



1	Operating panel	▶ Touch  to switch the warming drawer on.
2	Drawer front	▶ Gently push the drawer front to both open and close the drawer (push/pull system).
3	Pilot lamp	▶ Illuminates when in operation and the drawer is closed.
3.1	Pilot lamp (fully integrated only)	▶ Flashes regularly when in operation and the drawer is open, and when a delayed start has been set and the drawer is closed. ▶ Is switched off when in standby mode.
4	Warming plate	▶ Gets hot when in operation.
5	Fan plate	▶ Outlet openings for heated air
6	Interior illumination	▶ Illuminates when the drawer is open.
7	Identification plate	▶ Technical data

2.2 Operating and display elements



Operation

- 1 On/Off
- 2 Decrease temperature or duration
- 3 Increase temperature or duration
- 4 Operating mode for heating serving and tableware
- 5 Operating mode for heating cups and glasses
- 6 Operating mode for keeping food warm
- 7 Operating mode for making yoghurt
- 8 Favourite operating mode

Display

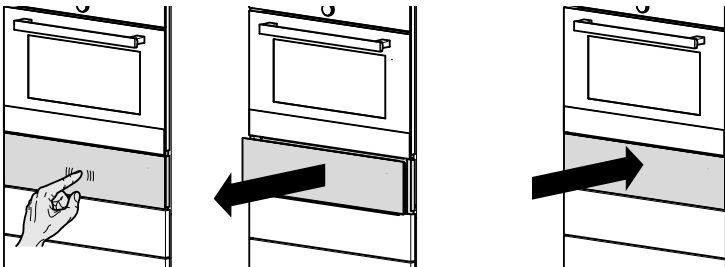
- 9 Temperature
- 10 Temperature – the current setting is displayed
- 11 Duration
- 12 Duration – the current setting is displayed



The temperatures refer to the surface of the warming plate when the appliance is empty. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

The appliance will start heating only if the warming drawer is closed properly.

2.3 Opening and closing the drawer

**Opening**

- ▶ Push in the middle of the drawer front.
 - The drawer opens.

Closing



- ▶ Close in the middle of the drawer front.
 - The drawer engages and closes.



Never force the drawer open

as this could damage the closing mechanism (push/pull system).

2.4 Standby mode

The standby mode refers to the state of the drawer when the function is temporarily deactivated, but can be reactivated at any time and without any preparation or lengthy waiting times. Open the drawer and it is ready for operation. The  button illuminates dimly to indicate the appliance is ready for operation. Pressing the  button switches the appliance on and the desired operating mode required can be selected.


Operation

Your warming drawer is equipped with a safety shut-off that switches the drawer to the standby mode after a maximum of 12 hours of continuous operation.

Switching the «standby mode» off

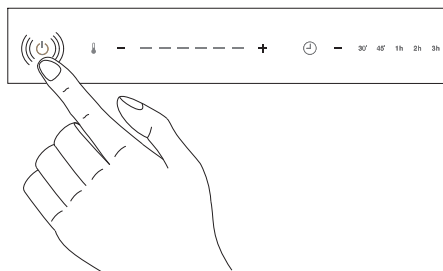
The  button is dimmed.

- ▶ Touch .

- The  button illuminates.
- The recommended value illuminates.







The desired operating mode required can be selected.





2.5 Operating the appliance





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

- ▶ Touch the  button to switch the drawer on.
- ▶ Touch  or  repeatedly to set the required temperature and duration or one of the four preset operating modes (see page 13) with adjustable temperature and duration settings.
- ▶ Close the drawer.
 - Operation starts; the pilot lamp illuminates if the drawer is closed.
- ▶ Opening the drawer interrupts operation.
 - The pilot lamp flashes if the drawer is open.
 - Close the drawer to continue the programme.
- ▶ When the set duration is up, an acoustic signal is emitted.
 - The  button is dimmed in the standby mode.



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

- ▶ If necessary, switch the appliance off before time: hold the  button depressed for 1 second.
 - After the button is released, the  button is dimmed in the standby mode.



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

Your warming drawer is equipped with a safety shut-off that switches the drawer to the standby mode after a maximum of 12 hours of continuous operation.

2.6 Delayed start

The delayed start is activated when both an operating time and a delayed start duration have been 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.

Before setting the delayed start

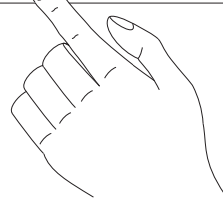
- ▶ Place the dishes or food in the warming drawer.
- ▶ Select the desired operating mode.
- ▶ Set the temperature and duration.

Setting a delayed start

- ▶ For the duration, touch the **+** button for 5 seconds.

– flashes.

- ▶ Using the **–** or **+** button, set the desired delayed start.
 - The delayed start selected flashes in the display.
- ▶ Close the drawer.
 - If a delayed start has been set, the pilot lamp flashes until operation starts. The pilot lamp illuminates after an automatic start.




2.7 Sabbath mode

The Sabbath mode enables an operating duration of up to 72 hours to be set. When 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 having to operate the appliance.

Switching the Sabbath mode on


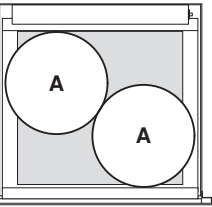
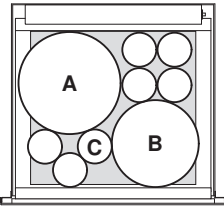
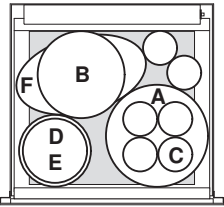

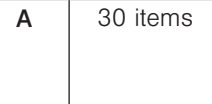
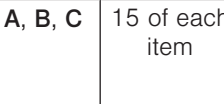
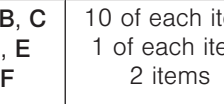
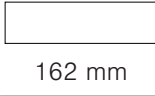
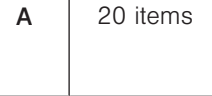
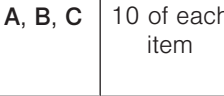
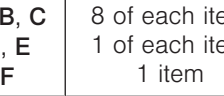
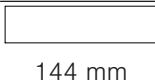
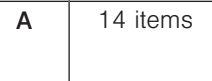
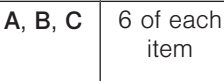
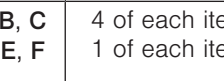
- ▶ Touch the button for 10 seconds.
 - The duration and temperature displays illuminate briefly 3x.
 - The Sabbath mode is activated.

Switching the Sabbath mode off

- ▶ Touch the  button for 10 seconds.
 - The duration and temperature displays illuminate briefly 3x.
 - The Sabbath mode is deactivated.


2.8 Loading examples

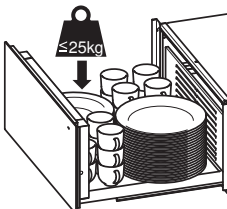
The maximum load depends on the dimensions and weight of your dishes.

Appliance height	Plates		Basic place settings		Full place settings and serving dishes	
		40 items		20 of each item		12 of each item 1 of each item 2 items
283/312 mm	A	40 items	A, B, C	20 of each item	A, B, C D, E F	12 of each item 1 of each item 2 items
		30 items		15 of each item		10 of each item 1 of each item 2 items
220 mm	A	30 items	A, B, C	15 of each item	A, B, C D, E F	10 of each item 1 of each item 2 items
		20 items		10 of each item		8 of each item 1 of each item 1 item
162 mm	A	20 items	A, B, C	10 of each item	A, B, C D, E F	8 of each item 1 of each item 1 item
		14 items		6 of each item		4 of each item 1 of each item
144 mm	A	14 items	A, B, C	6 of each item	A, B, C D, E, F	4 of each item 1 of each item

- | | | | |
|---|------------------|---|---------------|
| A | plate 27 cm | D | dish 17 cm |
| B | soup plate 23 cm | E | dish 19 cm |
| C | cup 9 cm | F | platter 34 cm |

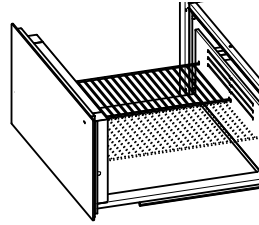
Maximum load

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

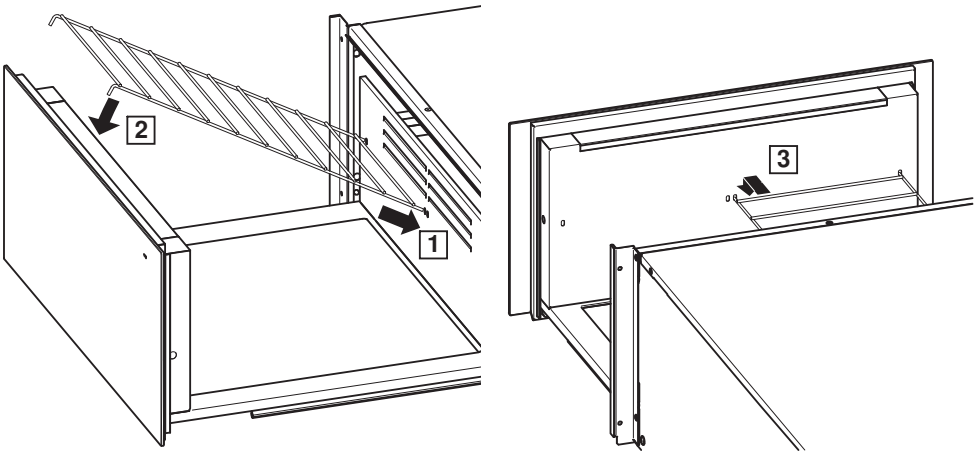


2.9 Wire shelf

For models 283 and 312, the loading surface can be increased by using the wire shelf supplied. It can also be useful for keeping food warm in different items of tableware. The wire shelf can be inserted on the left- or right-hand side of the warming drawer.



Additional wire shelves can be obtained from our Customer services or from www.vzug.com.




3 Operating modes

3.1 Heating serving and tableware

Spread dishes across entire warming plate. The heating duration depends on the material and thickness of the dishes as well as 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.

- ▶ Put the dishes in the drawer.
- ▶ Touch the  button.

– The recommended values illuminate.  –  +

 – 30' 45' 1h 2h 3h 6h +


- ▶ Close the drawer.
 - The pilot lamp illuminates.
 - The appliance heats up.



It takes approximately 45 minutes to heat place settings for 6 persons.

Unloading dishes

As heated dishes cool down quickly, take them out of the warming drawer just before you need them.

- ▶ Open the drawer when the operating mode finishes.
- ▶ Touch  to switch the appliance off.
- ▶ Use protective gloves or oven cloths to remove the dishes.




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.





3.2 Heating cups

The heating duration depends on the material and thickness of the dishes as well as 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.




Risk of burns! To prevent burns, only use the  operating mode for heating cups and glasses.

- ▶ Place the cups and/or glasses in the warming drawer.
- ▶ Touch the  button.
 - The recommended values illuminate.  –  +
 – 30' 45' 1h 2h 3h 6h +
- ▶ Close the drawer.
 - The pilot lamp illuminates.
 - The appliance heats up.



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


- ▶ Open the drawer when the operating mode finishes.
- ▶ Touch  to switch the appliance off.
- ▶ Use protective gloves or oven cloths to remove the dishes.




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.

3.3 Keeping food warm



This operating mode is for keeping food warm straight after being cooked and not for reheating refrigerated food. Never place hot saucepans or frying pans straight from the hob on to the warming plate. This can damage the warming plate. Only use the  operating mode for keeping food warm.

- ▶ Put the dishes in the drawer.


- ▶ Touch  and preheat the appliance for 15 minutes.
- ▶ Place the food in the preheated dishes.



To avoid spillage, do not overfill plates, dishes, cups, etc.

Cover food with a heat-resistant lid or aluminium foil. The surface of food that is not covered will dry out.

We recommend that food is not kept warm for longer than one hour.

- ▶ Close the drawer.
 - The pilot lamp illuminates.
 - The appliance heats up.
- ▶ Open the drawer when the operating mode finishes.
- ▶ Touch  to switch the appliance off.
- ▶ Use protective gloves or oven cloths to remove the dishes.








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.



Suitable foods

Accompaniments, poultry, vegetables, fish, meat, sauces and soups








3.4 Making yoghurt

- ▶ Put the prepared milk with the yoghurt in jars or dishes in the warming drawer.
- ▶ Touch the  button.
 - The recommended values illuminate.  -  +
 - 30' 45' 1h 2h 3h 6h +
- ▶ Close the drawer.
 - The pilot lamp illuminates.
 - The appliance heats up.
 - Open the drawer when the operating mode finishes.
 - Touch  to switch the appliance off.
 - Leave the yoghurt to cool down in the drawer for several hours, then store in a refrigerator.



3.5 Favourite

If you use a particular temperature and duration frequently, these settings can be saved as a favourite.

Creating favourites

- ▶ Touch .
 - The recommended values illuminate.  -  +
 - 30' 45' 1h 2h 3h 6h +
- ▶ Touch  or  to select the required temperature and duration.
- ▶ Touch the  button for 5 seconds
 - The settings are saved.

Starting favourites

- ▶ Touch .
- The set values illuminate.
- ▶ Close the warming drawer.
- The pilot lamp illuminates.
- The appliance heats up.
- Open the drawer when the operating mode finishes.
- Touch  to switch the appliance off.






















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.
















4 Uses

4.1 Possible uses

The table lists various uses for the warming drawer.

- ▶ Set the required level.
- ▶ Preheat the dishes according to the table below.

Setting level	Approximate duration	Food/dishes	Note
 -  +	 - 30' 45' 1h 2h 3h 6h + - max.  - 30' 45' 1h 2h 3h 6h +	Proofing yeast dough	Put in suitable cookware, cover with damp cloth
 -  +	 - 30' 45' 1h 2h 3h 6h + -  - 30' 45' 1h 2h 3h 6h +	Defrosting delicate deep-frozen food e.g. cream cakes, butter, sausages, cheese	Leave in the packaging
 -  +	 - 30' 45' 1h 2h 3h 6h + Extend as required to max.  - 30' 45' 1h 2h 3h 6h +	Making yoghurt	In several small or one large receptacle, leave uncovered
 -  +	 - 30' 45' 1h 2h 3h 6h + -  - 30' 45' 1h 2h 3h 6h +	Keeping eggs warm, e.g. hard-boiled eggs, scrambled eggs	Preheat tableware, cover food
 -  +	 - 30' 45' 1h 2h 3h 6h +	Defrosting frozen food, e.g. meat, cake	Leave in the packaging

Setting level	Approximate duration	Food/dishes	Note
	 - 30' 45' 1h 2h 3h 6h +	Preheating drinking vessels,	Only use suitable tableware vessels,
	-	e.g. espresso cups	
	 - 30' 45' 1h 2h 3h 6h +	Melting chocolate	Use suitable cookware, leave uncovered
	 - 30' 45' 1h 2h 3h 6h +	Dissolving gelatine	Use suitable cookware, leave uncovered
	 - 30' 45' 1h 2h 3h 6h + - max.	Keeping delicate foods warm,	Preheat tableware, cover food
 - 30' 45' 1h 2h 3h 6h +	e.g. meat cooked at a low temperature		
	 - 30' 45' 1h 2h 3h 6h + - max.	Heating up food or keeping it warm,	Preheat tableware, cover food
	 - 30' 45' 1h 2h 3h 6h +	e.g. omelettes, crêpes, pancakes, tacos, tortillas, fajitas	
	 - 30' 45' 1h 2h 3h 6h + - max.	Keeping food warm,	Preheat tableware, cover food
	 - 30' 45' 1h 2h 3h 6h +	e.g. roasts, sauces	
	 - 30' 45' 1h 2h 3h 6h + - max.	Keeping beverages warm	Preheat tableware as required
	 - 30' 45' 1h 2h 3h 6h +		
	 - 30' 45' 1h 2h 3h 6h +	Keeping bread warm,	Place food directly on warming plate, leave uncovered
		e.g. toast, bread rolls	
	 - 30' 45' 1h 2h 3h 6h +	Warming sponge cake,	Preheat tableware as required
		e.g. crumble cake, muffins	

Setting level	Approximate duration	Food/dishes	Note
- ██████████ +	⌚ - 30' 45' 1h 2h 3h 6h + - max. ⌚ - 30' 45' 1h 2h 3h 6h +	Preheating serving dishes e.g. soup plates, plates, bowls, platters, sauce boats	Spread tableware out flat for shorter heating times
	⌚ - 30' 45' 1h 2h 3h 6h + - max. ⌚ - 30' 45' 1h 2h 3h 6h +	Keeping beverages hot	Preheat tableware, cover beverages as required
	⌚ - 30' 45' 1h 2h 3h 6h + Extend as required to max. ⌚ - 30' 45' 1h 2h 3h 6h +	Drying, desiccating	Prepare and chop up the fruit, place on the wire shelf and turn as needed
- ██████████ +	⌚ - 30' 45' 1h 2h 3h 6h + - max. ⌚ - 30' 45' 1h 2h 3h 6h +	Low temperature cooking	Preheat tableware.
- ██████████ + - - ██████████ +	⌚ - 30' 45' 1h 2h 3h 6h + - max. ⌚ - 30' 45' 1h 2h 3h 6h +	Warm, moist cloths for wellness applications	Moisten cloths/towels, fold or roll and then place directly on the warming plate. Only use cloths/towels made from natural fibres – no synthetic fibres!

4.2 Low temperature cooking

The - ██████████ + setting is suitable for low temperature cooking and cooking to completion of seared, small to medium-sized, high-quality cuts of meat (beef, lamb, pork, veal) no thicker than 6 cm. We recommend cooking larger pieces of meat in an oven or combi-steam cooker.

Cooking meat at a low temperature for longer makes it tender and succulent.












Preparations

Sear meat before low temperature cooking.

- ▶ Use suitable glass, porcelain or ceramic cookware.
- ▶ Preheat the drawer containing the cookware at setting level - ██████████ + .
- ▶ Rapidly heat a little fat in a pan.
- ▶ Sear the meat.

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


Dish	Searing on the hob	Completion in the appliance
Small pieces of meat		
Small escalopes	2–3 mins. on all sides	- ██████████ + for ⌚ - 30' 45' 1h 2h 3h 6h + - ⌚ - 30' 45' 1h 2h 3h 6h +

Dish	Searing on the hob	Completion in the appliance
Small pieces of meat		
Steak medallions	1–2 mins. per side	 - ██████████ + for  - 30' 45' 1h 2h 3h 6h + -  - 30' 45' 1h 2h 3h 6h +
Medium-sized pieces of meat		
Loin of lamb (ca. 150–300g)	2–3 mins. per side	 - ██████████ + for  - 30' 45' 1h 2h 3h 6h +
Fillet of pork (400–600g)	4–6 mins. on all sides	 - ██████████ + for  - 30' 45' 1h 2h 3h 6h + -  - 30' 45' 1h 2h 3h 6h +
Fillet of beef/veal, loin of pork, (up to 900 g)	12–15 mins. on all sides	 - ██████████ + for  - 30' 45' 1h 2h 3h 6h + -  - 30' 45' 1h 2h 3h 6h +

- ▶ Place the meat in the preheated cookware in the drawer to cook to completion.
- ▶ Cover the cookware with a lid.



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 that has been cooked at a low temperature warm, switch back to level  - ██████████ + after low temperature cooking. Small pieces of meat can be kept warm for up to 45 minutes, large pieces for up to 2 hours.

5 Care and maintenance

5.1 Procedure



Only clean the drawer in the standby state in left-on mode.

Do not use high pressure or steam cleaners.

Do not use abrasive, caustic cleaning agents or stainless steel cleaner. Do not use scouring pads, steel wool, etc. as such products can damage the surface.

5.2 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.



5.3 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.

6 Trouble-shooting

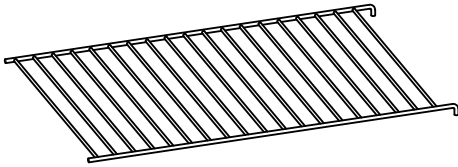
This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

6.1 What to do if ...

Problem	Possible cause	Solution
Dishes and/or food remain cold.	▪ The appliance is not switched on.	▶ Switch the appliance on.
	▪ An interruption in the power supply.	▶ Check the power supply.
	▪ The drawer is not closed properly.	▶ Close the drawer.
Dishes and/or food are not warm enough.	▪ Warming duration too short.	▶ Lengthen the warming duration.
	▪ The drawer is not closed properly.	▶ Close the drawer.
	▪ Temperature is not set high enough.	▶ Select a higher temperature setting.
The pilot lamp flashes regularly and the drawer is closed.	▪ A flashing pilot lamp signals that the drawer is closed properly and a delayed start has been set.	▶ Close the drawer. End the delayed start as required.
The pilot lamp flashes rapidly and the drawer is open.	▪ The delayed start is activated.	▶ Close the drawer and then select operation with a delayed start. Touch the  button to end the delayed start.
The pilot lamp does not illuminate when the drawer is in operation.	▪ Pilot lamp is defective.	▶ Call Customer Services.
The pilot lamp flashes rapidly and the drawer is open/closed.	▪ Drawer is still in operation.	▶ Touch  .
The drawer cannot be opened/closed.	▪ Push-pull mechanism is defective.	▶ Call Customer Services.

7 Accessories and spare parts

Please give product family of the appliance and exact designation of the accessory or spare part when ordering parts.



Wire shelf for models 283 / 312 mm

8 Technical data

8.1 External dimensions

- ▶ See installation instructions

8.2 Electrical connection

- ▶ See identification plate (see page 23)

9 Disposal

9.1 Packaging



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


9.2 Safety

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 cut the mains cable off flush with the appliance.

9.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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11 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

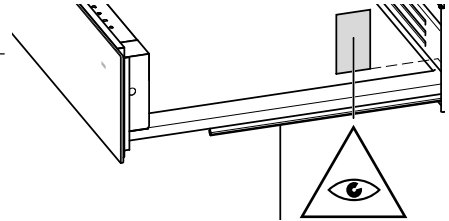
Please register your appliance straightaway online at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

SN: _____ **Appliance:** _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.

- ▶ Open the warming drawer.
 - The identification plate is located on the inside right of the warming drawer.



Your repair order

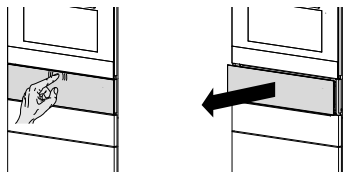
At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

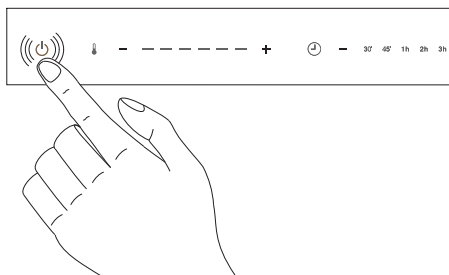
V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.

Quick instructions

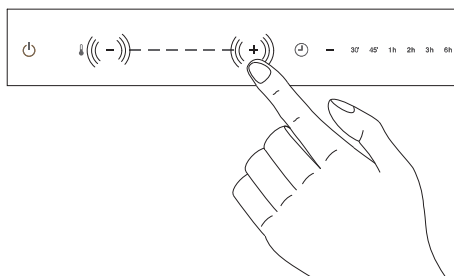
Open appliance



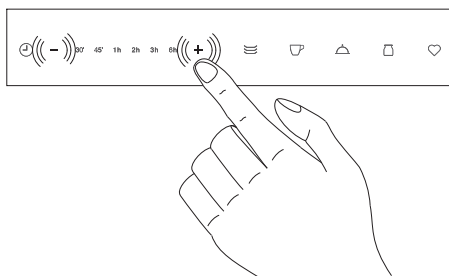
Switch appliance on



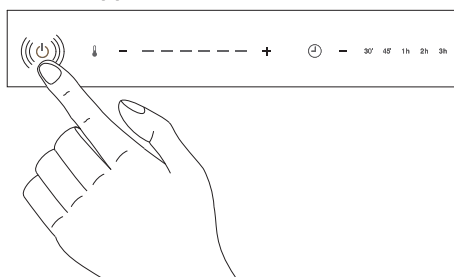
Set temperature



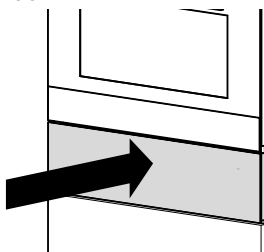
Set duration



Switch appliance off



Close appliance



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