

Installation advices - Instructions for the use

CE

WARMING DRAWER

100% ELBA QUALITY
MADE IN ITALY



ELBA
TALENT FOR COOKING



 Made in Italy 

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the “Low voltage” Directive 2014/35/EU;
 - Safety requirements of the “EMC” Directive 2014/30/EU;
 - Requirements of EU Directive 93/68/EEC;
 - Requirements of EU Directive 2011/65/EU.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for household applications and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the warming drawer closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not cover the interior of the warming drawer with aluminium foils.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs/controls are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements inside the warming drawer.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the warming drawer cannot become entrapped in the warming drawer door.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **WARNING:** Danger of fire: do not store items in the warming drawer.
- **FIRST USE OF THE WARMING DRAWER** - it is advised to follow these instructions:
 - Furnish the interior of the warming drawer as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty warming drawer on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the warming drawer cool down and clean the interior of the warming drawer with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the warming drawer front panel glass and inner glass surface since they can scratch the surface, which may result in shattering of the glass.
- **FIRE RISK!** Do not store flammable material in the warming drawer.

- Always use oven gloves when removing the crockery and food trays from the warming drawer whilst hot.
- Clean the warming drawer regularly and do not allow fat or oils to build up in the warming drawer base or tray. Remove spillages as soon as they occur.
- Do not stand on the open warming drawer.
- Be careful not to hit the warming drawer when it is in the open position.
- Always stand back from the appliance when opening the warming drawer door to allow steam and hot air to escape before removing the crockery or food.
- **SAFE FOOD HANDLING:** Leave food in the drawer for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- **IMPORTANT NOTE:** The warming drawer has not been designed to place the food directly on its surface. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

USE OF THE APPLIANCE, ENERGY SAVING TIPS

WARMING DRAWER

- Check the warming drawer always closes properly. During use, open the drawer only when strictly necessary to avoid heat losses.
- Avoid keeping the warming drawer on without something in it.
- Turn off the warming drawer 5-10 minutes before the end of the theoretical warming time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the temperature during the use if necessary.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Advice for the installer

1 INSTALLATION

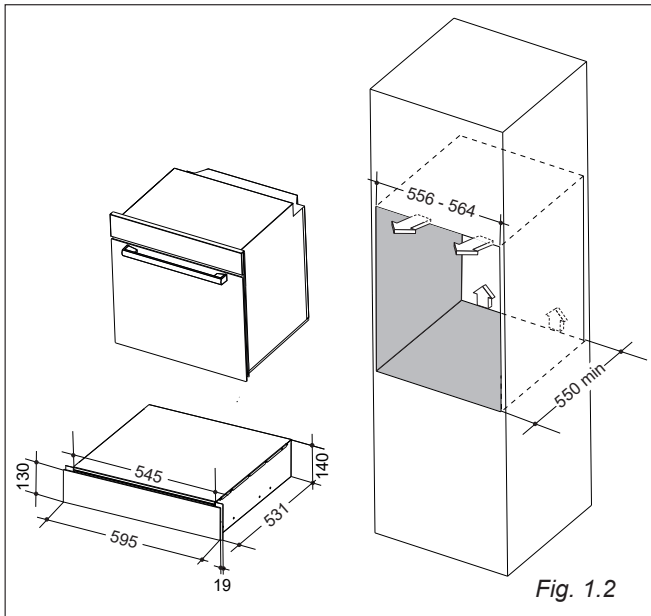
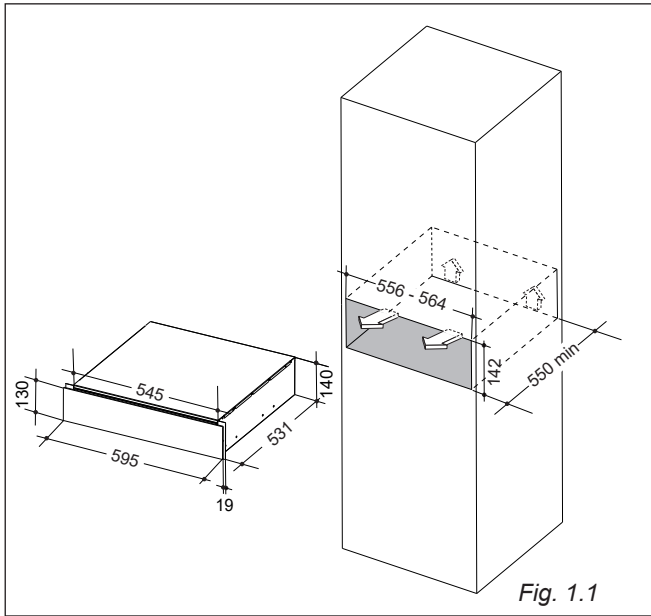
IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- This appliance is to be installed only by an authorised person according to the current local regulations and in observation of the manufacturer's instructions.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury of damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts.
This film must be removed before using the cooker.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The appliance must be housed in heat resistant units.**
- **The walls of the units must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (e.g. curtains).**

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.



IMPORTANT

- The drawer can be fitted in standard units, width and depth 60 cm.
- Installation requires a compartment as illustrated in figures 1.1 or 1.2.
On the lower side, the drawer must lay on supports standing the drawer weight.
Installation in combination with another appliance: The housing unit must have a fixed internal shelf able to support the weight of both the drawer and the second appliance, which can be placed directly on the drawer, without any need for a separating shelf (fig. 1.2).
- The two appliances should be connected to the electrical supply with independent connections.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- **Do not seal the drawer into the cabinetry with silicone or glue; this makes future servicing difficult. The manufacturer will not cover the costs of removing the drawer, or of damage caused by this removal.**
- **The walls surrounding the appliance must be made of heat-resistant material.**

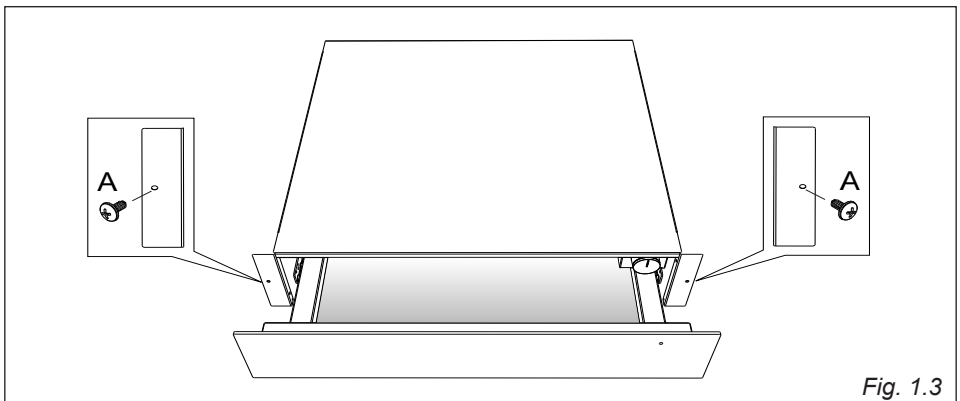
FASTENING THE WARMING DRAWER

Before you install the drawer, make sure that the work surface is square and level, and no structural members interfere with space requirements previously indicated.

To fasten the warming drawer, proceed as follows:

- place the warming drawer on the shelf and slide it towards the interior of the unit.
- Check that the drawer is centred and lined up with the front of the unit, and that its frame is levelled and sitting evenly on the shelf.
- **Installation in combination with another appliance:** check that the food-warmer drawer is aligned with the other appliance. Proceed as described in the section entitled "ALIGNING THE FOOD-WARMER DRAWER WITH ANOTHER APPLIANCE INSTALLED".
- Open the drawer and fasten it to the sides of the unit by screwing the two screws (not supplied) "A" (fig. 1.3).

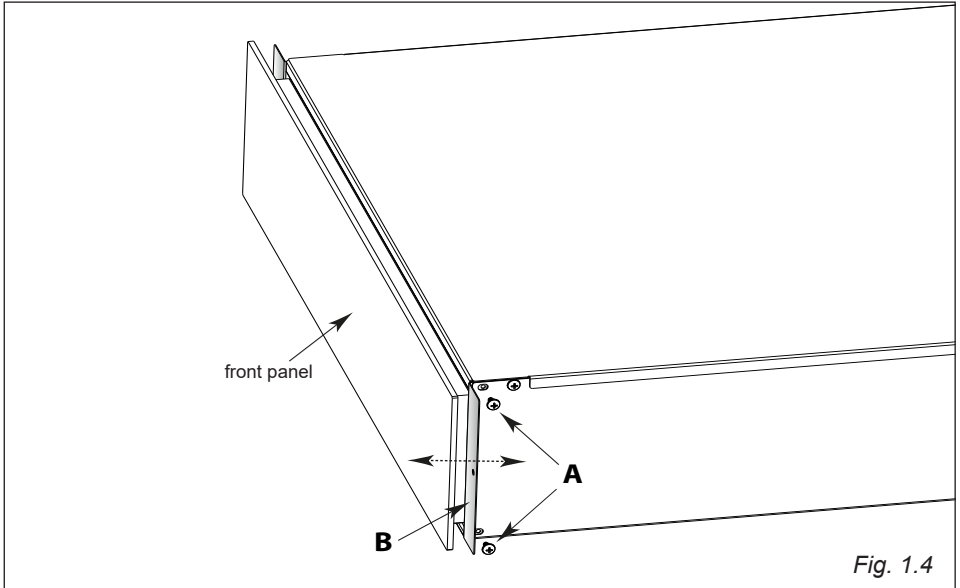
After the warming drawer is installed, the bottom of the appliance must no longer be accessible.



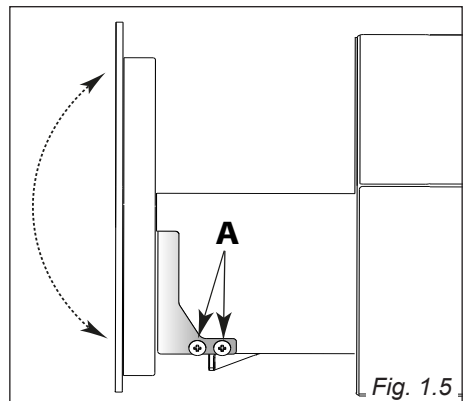
ALIGNING THE FOOD-WARMER DRAWER WITH ANOTHER APPLIANCE INSTALLED

If the food-warmer drawer is not aligned with the appliance with which it is installed, proceed as follows:

- to adjust the depth of the food-warmer drawer, slacken screws “A” (fig. 1.4) and adjust brackets “B” (fig. 1.4) until the front panel is aligned with the other appliance.
- Tighten screws “A” (fig. 1.4) again until tightly fastened.



- The inclination of the front panel can be adjusted after slackening screws “A” (fig. 1.5). When the panel is parallel to the cabinet and to the front of the appliance installed in combination with it, tighten screws “A” (fig. 1.5) again until tightly fastened.



2

ELECTRICAL SECTION

IMPORTANT: The appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions. Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- If the appliance is supplied without a power supply plug and if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
 - connect the green/yellow wire to the terminal marked with the letter “E” or the earth symbol \perp or coloured green/yellow;
 - connect the blue wire to the terminal marked with the letter “N” or coloured black;
 - connect the brown wire to the terminal marked with the letter “L” or coloured red.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

- The bi-polar plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the appliance is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50 °C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert. He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

The connection of the appliance to the grounding unit is mandatory. The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

CONNECTION OF THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

NOTE: The earth conductor must be left about 3 cm longer than the others.
The operations must be executed by a qualified technician.

FEEDER CABLE SPECIFICATIONS

“TYPE H05VV-F or H05V2V2-F (resistance to temperatures of 90 °C)”

220-240 V ac 3 x 0,75 mm² (*)

or

220 V ac AWG 18/3 (*)

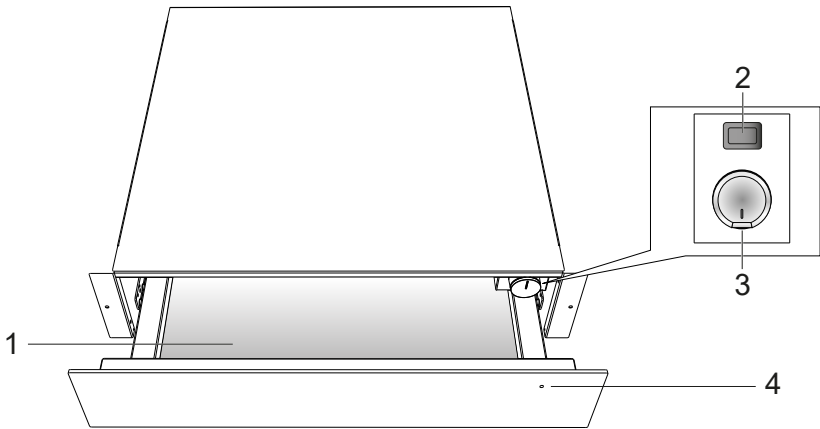
(*) Connection possible with plug and outlet

User guide

1

FEATURES AND TECHNICAL DATA

Fig. 1.1



NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

WARMING DRAWER

1. Glass surface (some models only)
2. On/Off pushbutton
3. Temperature control knob
4. On/Off indicator

2


HOW TO USE THE WARMING DRAWER

GENERAL FEATURES

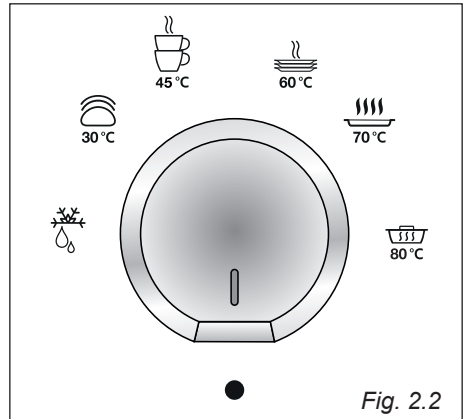
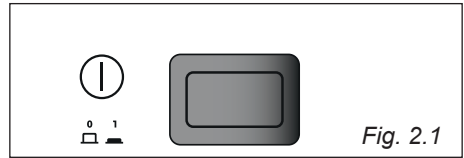
The warming drawer is equipped with an electrical heating element and a fan. The heat produced by the heating element and distributed throughout the drawer by the fan warms the crockery quickly and evenly.

Models with non-slip mat: The non-slip mat on the base of the drawer prevents the sliding of crockery when the drawer is opened and closed.

NOTE:

When using the drawer for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the drawer on and run it empty, keeping the installation environment sufficiently ventilated, for at least 1 hour with the control knob on .

When the drawer has cooled down completely, unplug it from the mains power socket and clean inside it as described in "CLEANING AND MAINTENANCE".



NOTE: The knobs and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

ATTENTION: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the drawer.

Do not store food or beverages inside the drawer, as their moisture could damage the appliance.

CONTROL KNOB

Rotate the knob between the minimum and the maximum position until the required temperature is reached. This only sets the cooking temperature but does not switch the drawer on.

Caution: Never force the thermostat control knob between the maximum and the minimum position. This might damage the appliance.

The heating element turns off when the selected temperature is reached and turns back on when it decreases.

USE OF THE WARMING DRAWER

To use the warming drawer, proceed as follows:

- put the crockery or food in the drawer.
- Select the temperature by rotating the thermostat control knob to the desired position.
- Switch on the drawer by pressing the pushbutton (fig. 2.1).
- Close the drawer gently.
When the drawer is closed, it is possible to check whether the appliance is functioning by looking at the indicator light on the front panel.
- After the crockery or food has warmed up, turn off the drawer by pressing the pushbutton and then take the crockery out.

NOTE:
DEPENDING ON YOUR MODEL,
YOUR APPLIANCE MAY ONLY HAVE
SOME OF THESE FUNCTIONS.



DEFROSTING FROZEN FOOD

This function allows to gently defrost frozen food.

Only the fan is switched on.


The defrosting times vary according to the quantity and type of foods to be defrosted.



LEAVENING OR YOGURT FERMENTATION

LEAVENING


This function cuts the time it takes for your dough to rise.

Put the dough in a suitable dish, cover it with a damp cloth and place it in the warming drawer. Set the knob on .

Leavening times may vary according to dough type and room temperature.

YOGURT FERMENTATION

- Heat up 1 litre of fresh full-cream milk at 80 °C, then let it cool down to 40 °C.
- Add 2 spoons of natural yogurt with living culture.

- To store the yogurt, use jars with screw lids. If possible, sterilize them before use.
- Fill the jars with the mixture, close them and place them in the centre of the warming drawer. Leave some space between jars, in order to let air circulate around them.
- Set the knob to  and switch on the drawer.
- When the yogurt is ready, store it in the fridge.



HEATING CUPS

This function allows the optimal preheating of cups and glasses.

For heating times, refer to the “HEATING TIME” section.




HEATING PLATES

This function allows the optimal preheating of plates and serving dishes.

For heating times, refer to the “HEATING TIME” section.



KEEPING FOOD WARM

To keep meals warm, cover the dish with a heat resistant lid or aluminium foil, place it in the drawer and set the thermostat on .

For best results, preheat the dish before introducing the food.

The use of the warming drawer to keep meals warm is recommended for meat, poultry, fish sauces, vegetables, garnishes, and soups.


It is recommended to warm meals in the warming drawer for **maximum 1 hour**.

Caution! (Some models only) Do not place hot saucepans or pans in the warming drawer as this could damage the glass surface.

 **SLOW COOKING**

This function is ideal for meat which must be cooked medium, as it will remain juicy and tender and can be kept warm.

To slow cook meat in the warming drawer, proceed as follows:

- Preheat the tray following the instructions in “USE OF THE WARMING DRAWER”. Only use a suitable glass, porcelain or ceramic tray.
- Brown the meat with oil or butter.
- Place the meat in the pre-heated tray and cover it with a heat resistant lid or cling film.
- Place the tray in the drawer and set the thermostat on .

Caution! (Some models only)

Do not place hot saucepans or pans in the warming drawer as this could damage the glass surface.

HEATING TIME

Heating time depends on the material and thickness of the crockery, load quantity, how the crockery is arranged in the drawer, and the temperature setting.

The following table indicates the average heating times with the knob set on the corresponding function:

Load	Time (min)
Crockery for 6 people	30 – 35
Crockery for 8 people	35 – 40
Crockery for 12 people	40 – 45

After a short period of use, experience will teach you how much time is required for your needs.

LOAD CAPACITY

The load capacity depends on the size of the items.

The following items fit in the warming drawer simultaneously:

- one 6-people set (6 x 24cm Ø Dinner Plates; 6 x 10cm Ø Soup Bowls; 1 x 19cm Ø Serving Dish; 1 x 17cm Ø Serving Dish; 1 x 32cm Ø Meat Plates);

or

- 20 dishes with 28 cm Ø:

or

- 80 espresso coffee cups;

or

- 40 tea cups.

3

CLEANING AND MAINTENANCE

GENERAL ADVICE

- Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.
- It is advisable to clean when the appliance is cold.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not scratch the glass surface with cutting or sharp objects.**
- Clean surfaces with a damp cloth and use gentle, neutral cleaning products. Dry with a clean, dry cloth.
- **IMPORTANT:** Do not use any abrasive products (e.g. certain types of sponge) and/or aggressive products (e.g. caustic soda, products containing corrosive substances), which could cause irreparable surface damage.

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

NON-SLIP MAT (some models only)

The non-slip mat can be removed to facilitate the cleaning of the drawer.

Wash the mat by hand using hot water and detergent.

Always dry thoroughly. Do not put the mat back in the drawer until it is completely dry.

Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the drawer door glass since they can scratch the surface, which may result in shattering of the glass.

INSIDE OF WARMING DRAWER

- Remove spillages and other types of incrustations.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface inside the drawer.
- All traces of the cleaner must be removed with a damp cloth.
- Dust, fat and liquids from food must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently pit the glass surface if left to burn on it.

If any of these products has melted on the glass surface inside the drawer, you should remove it immediately (when the surface is still hot) by using a proper scraper to avoid any permanent damage to the glass.

- Do not put articles which can melt on the glass surface inside the drawer: i.e. plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- Avoid using a knife or other sharp utensil as these may damage the glass surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.

Note (some models only): The glass surface of the drawer can be removed to facilitate cleaning.

Do not scratch the glass surface with cutting or sharp objects.

Do not use the glass surface as a work surface.


The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

www.elba-cookers.com

ELBA

TALENT FOR COOKING

 Made in Italy 



Cod. 1106658/GB - B1