



## WARMER DRAWER

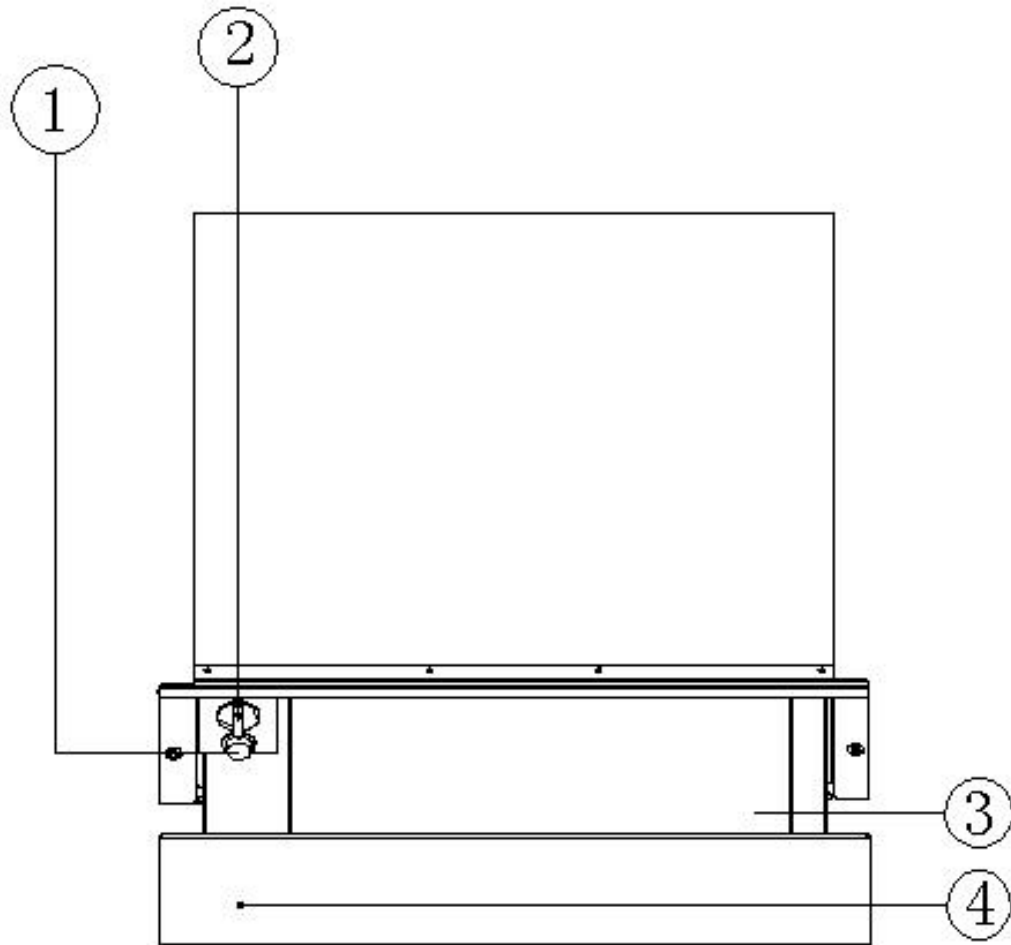
### INSTRUCTIONS FOR USE

# SCW61X

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## Description of the appliance



- ① On/Off switch(lights up)
- ② Temperature control
- ③ Warming drawer
- ④ In-operation indicator

## Warning and Safety instructions

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installing and using the appliance for the first time, read the operating and installation instructions carefully. They give information on safety, on the operation and care of the appliance. This way you will avoid the risk of accident and damage to the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.

Keep these instructions in a safe place for reference and pass them on to any future user.

### Technical safety

■ Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate. Please comply in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

■ This appliance may be connected via a plug and fused socket. If you wish to connect it to an isolator switch, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt the electrical system in the house is checked by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ Do not connect the appliance to the mains electrical supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating)

## **Warning and Safety instructions**

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■ For safety reasons the drawer must only be used after it has been built in. This is necessary to ensure that all electrical components are shielded.

■ Never open the casing of the appliance. Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

■ Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with national and local safety regulations to ensure safety. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable. Ensure current is not supplied to the appliance while maintenance or repair work is being carried out.

■ While the appliance is under guarantee, repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

■ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. The appliance is only isolated from the electricity supply completely when:

- the mains fuse is withdrawn,
- or the screw-out fuse is removed (in countries where this is applicable),
- or it is switched off at the isolator or at the wall socket and the plug removed.

### **Correct usage**

■ This appliance complies with all relevant legal safety requirements. Incorrect use can lead to personal injury and damage to property.

■ To avoid the risk of accidents and damage to the drawer, you should read these operating instructions carefully before using it for the first time. They contain important notes on the safety, operation and care of the drawer.

■ This appliance is intended for domestic use only to warm plates, dishes and other crockery. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Depending on the temperature selected and the length of time the

## **Warning and Safety instructions**

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appliance is being used, the inside of the drawer can get as hot as 80°C. To avoid injury, always use protective oven gloves to remove plates and dishes from the drawer.

■ A child's skin injuries more easily than an adult's by heat. Keep children away from the appliance, and do not allow them to play with it or near it. Switching the appliance on inadvertently causes it to heat up with a danger of heat injury.

■ This appliance is not a toy! Do not let children access the drawer or its controls. Supervise its use by the elderly or infirm.

■ Do not use the appliance to re-heat, cook or keep food and drink warm, as moisture in the food or drink could cause corrosion damage to the drawer.

■ Do not sit or lean on the opened drawer. This can damage the telescopic runners. The drawer has a maximum load bearing capacity of 25 kg.

■ Do not store any plastic containers, household foil and wraps, or any inflammable objects in the warming drawer. They could melt or catch fire when the appliance is switched on.

■ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.

■ Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

## **Caring for the environment**

### **Disposal of packing material**

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children because of the danger of suffocation. Dispose of or recycle all packaging materials as soon as possible.

### **Disposal of your old appliance or machine**

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Please do not therefore dispose of your old machine or appliance with your household waste.



Please dispose of it with your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind it to prevent misuse.

## **Before using for the first time**

### **General notes**

The plate warmer is intended exclusively for heating crockery.

It uses a hot air warming system. A fan distributes heat given off by a heater element evenly throughout the drawer. The circulating air ensures that crockery is heated evenly and quickly.

A protective grille protects you from touching either the fan or the heating elements.

Keep these instructions in a safe place for reference, and pass them on to any future user.

### **Cleaning and heating up for the first time**

Before using for the first time proceed as follows:

- Wipe the appliance with a damp cloth only, and then dry with a soft cloth.
- Then heat the empty drawer for at least two hours. Set the temperature control to maximum (see "Selecting a temperature")

It is important to ensure that the room is well ventilated.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapour will dissipate after a short time. This is not an indication of a faulty connection or appliance defect.

## Operation

Do not use the appliance to re-heat, cook or keep food and drink warm. Condensation from the food or drink could lead to corrosion in the appliance.

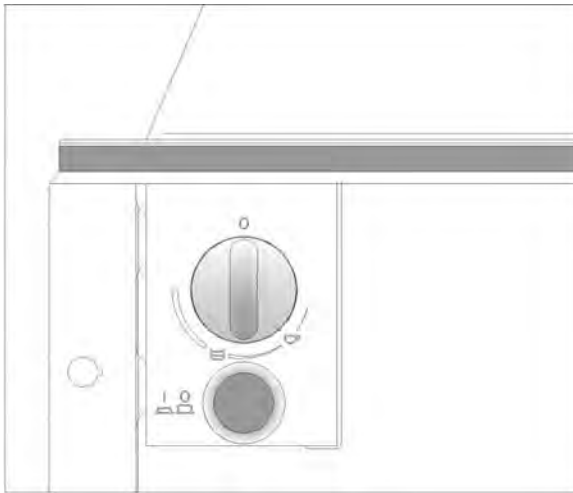
Always use heat-resistant gloves to remove heated crockery from the drawer.

The load bearing capacity of the appliance, irrespective of its height, is 25kg maximum.

### Controls



Gently press the surface of the appliance.



The controls consist of a temperature dial and an On/Off switch. These are only visible when the drawer is open.

When the drawer is closed, you can tell when the appliance is switched on because the On/Off switch illuminates through the hole in the front of the drawer.


## Operation

### Using the drawer

- Gently press the surface of the appliance, the drawer will automatically pop up a short distance, then pull out the drawer.


- Place crockery inside the drawer.

- Select the temperature required.

- Switch on the appliance (  ).

The switch lights up.

- Close the drawer gently: if you use too much force, it can spring open again.

Switch the appliance off (  ) before removing the heated crockery.

### Selecting a temperature

The temperature dial allows you to select any temperature between approx. 30°C and 80°C..

The temperature dial must only be turned in a clockwise direction as far as it will go and then back again. Do not turn it too far as this would damage it.

When the selected temperature is reached, the heating element switches itself off.

When the temperature falls below that selected, the heating element switches on again automatically.

The temperature scale around the dial is shown in symbols rather than in °C. The symbols represent the most suitable temperature for the type of crockery depicted:

—  approx. 40°C

For cups or glasses.

Drinks poured into warmed cup do not cool down so quickly, the cup will not get to hot handle.

## Operation

—  approx.60°C

for serving dishes and plates.

Food stays warm for longer if served in pre-heated dishes. The dishes will not get too hot to handle.

### Heating up times

Various factors will affect the heating up times:

- the material and thickness of the crockery
- the quantity
- how the crockery is arranged
- The temperature setting

It is therefore not possible to state precise times.

However, the following information can be used as a guide:

Temperature setting  is approx.60°C. Evenly heated crockery will take about:

- 30 - 35minutes  
for 6 place setting.
- 40 - 45 minutes  
for 12 place setting.

As you use the plate warmer, you will get to know which setting suits your own needs best.

### Capacity

There are two different plate warming drawers which differ in height:

- WD 14-A1:141 mm high.
- WD 29-A1:289 mm high

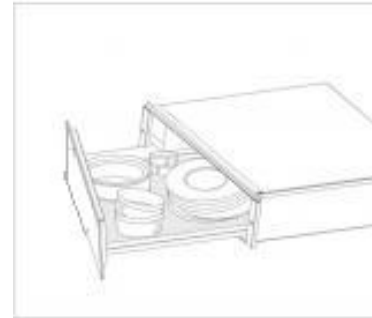
The quantity that can be loaded will depend to a great extent on the type and size of your own crockery.

The maximum load bearing capacity of the drawer is 25kg.

## Operation

The following layouts are suggestion - ...  
only.

### WD14-A1



- 6 place settings:
  - 6 dinner plates  $\Phi$ 28 cm
  - 6 soup bowls  $\Phi$ 10 cm
  - 1 serving bowl  $\Phi$ 22 cm
  - 1 serving bowl  $\Phi$ 19 cm
  - 1 serving bowl  $\Phi$ 17 cm
  - 2 meat platters 36 cm
- or
- 20 dinner plates  $\Phi$ 28 cm
- 36 soup bowls  $\Phi$ 22 cm
- 30 soup bowls  $\Phi$ 10 cm
- 10 dinner plates  $\Phi$ 28 cm
- 10 soup bowl  $\Phi$ 22 cm
- 10 pizza plates  $\Phi$ 36 cm
- 80 espresso cups
- 40 cappuccino cups
- 30 punch glasses
- 18 soup bowls  $\Phi$ 22 cm
- 2 soup terrines 21 cm×18 cm

## Cleaning and care

### Appliance front, control panel and interior

- All surfaces and controls should be cleaned using warm water with a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

Allow the appliance to cool down to a safe temperature before cleaning.

To prevent the risk of scratches and damage to the surface of glass, stainless steel and aluminum fronted appliances, pay particular attention to the following cleaning instructions.

### Aluminium fronts

Visually, aluminum is affected by the way light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminum surfaces and controls may suffer discolouration or damage if soiling is left on them for too long. Remove any soiling straight away.

The appliance front is susceptible to scratches and abrasions.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e. g .pot scourers or sponges which have been previously used with abrasive cleaning agent,
- stainless steel cleaners,
- cleaning agents containing descaling agents,
- dishwasher detergent,
- oven sprays.

## Cleaning and care

### Stainless steel fronts

The appliance front is susceptible to scratches and abrasions.

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel.

N.B. Do not use stainless steel cleaning agents on the controls.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e. g. powder cleaners and cream cleaners,
- abrasive sponges, e. g pot scourers or sponges which have been previously used with abrasive cleaning agent,

## **Problem solving guide**

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Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

### **What to do if...**

#### **...the crockery is not warm enough.**

Check whether,

- the appliance has been switched on.
- the correct temperature setting has been selected.
- Any ventilation openings have been blocked by large plates or bowls.
- the crockery has been allowed to heat up for a sufficiently long time.

Various factors will affect how long the crockery will take to heat up, for example:

- the material and thickness of the crockery
- the quantity
- how the crockery is arranged
- the temperature setting

The times quoted are only guidelines. As you use the plate warmer you will get to know which setting suits your own needs best.

If any of the following problems occur, the advice of a qualified electrician or the Service Department must be sought.

#### **...the crockery does not heat up.**

Check whether,

- you can hear the noise from the fan or not.

If you can hear the noise from the fan:

## **Problem solving guide**

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There could be problem with the heater element.

If you cannot hear the noise from the fan:

There could be problem with the fan.

- or the mains fuse has blown.

#### **...The crockery is too hot.**

There could be faulty on temperature control.

#### **...the on/off switch does not light up when the appliance is switched on.**

There could be defective on the indicator light of the switch

### Safety instructions for installation

■ Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate. This data must be complied with in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

■ The socket and on-off switch should be easily accessible after the appliance has been built in.

■ The plate warmer may only be built in combination with those appliances quoted by the manufacturer as being suitable. The manufacturer cannot guarantee trouble free operation if the appliance is operated in combination with appliances other than those quoted by the manufacturer as being suitable.

■ When building in the plate warmer in combination with another suitable appliance, the plate warmer must be fitted above a fixed interim shelf in the housing unit to ensure that the housing unit can support both its weight and that of the other appliance.

■ As the combination appliance is placed directly on top of the plate warmer once it is built in, an interim shelf is not necessary between the two appliances.

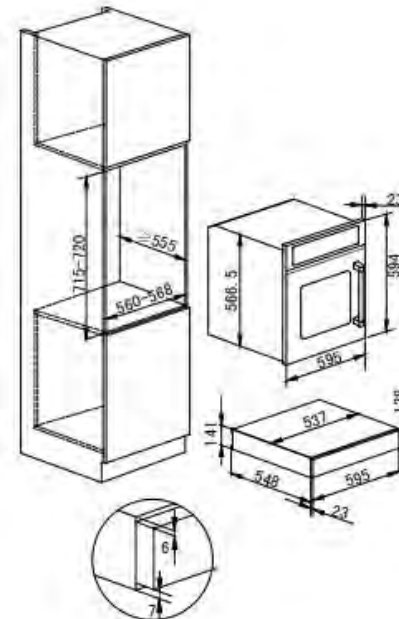
■ When building in the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with it.

### Niche dimensions

■ There are two different plate warming drawers which differ in height. The building-in dimensions for the plate warmer must be added to the building-in dimensions for the combination appliance to establish the niche size required.

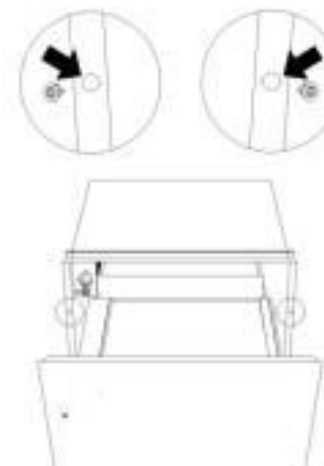
All dimensions in this instruction booklet are given in mm

### Possible installation examples



### Positioning the appliance in the housing unit

■ Push the appliance into the housing unit as far as the vapour strip and align it.



## Installation

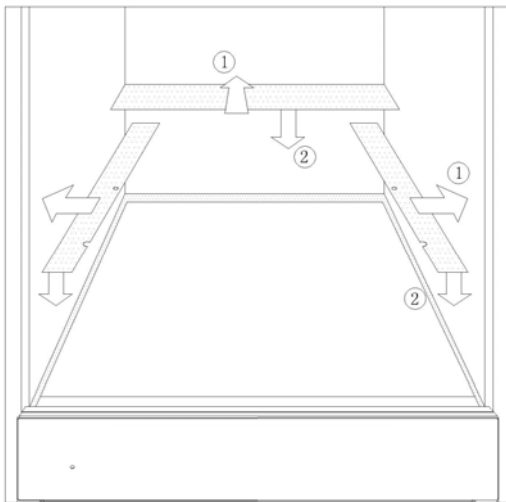
Ensure that the housing unit is aligned at a right angle

- Open the drawer, and use the 2 screws supplied to secure the appliance to the side walls of the housing unit.

The appliance is supplied with three metal trims which have an adhesive underside.

These trims must be stuck on to the drawer so that they seal any gaps between the housing unit and the appliance. Any air gap created acts as additional insulation and helps prevent heat-loss.

- Carefully pull the protective foil off the underside of each trim.
- Then position the trim as shown in the illustration so that they are flush with the side walls and the back wall of the housing unit and then stick them to the plate warmer. If the unit does not have a back wall you do not need the third trim.



- Build in the combination appliance in accordance with its operating and installation instructions

- In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the warmer drawer so that it rests on two strips of wood is preferable. If the warmer drawer rests on a continuous, flat surface, there must be an aperture of at least 45x560mm.

## Installation

### Electrical connection

All electrical work should be carried out only by a suitably qualified and competent person in strict accordance with national and local safety regulations.

The appliance is supplied with a mains cable and plug for connection to a 230-240 V mains supply.

The **voltage, rated load** and **plug rating** are given on the **data plate**. Please ensure these matches the household mains supply.

Connection should be made via a switched socket which is easily accessible after installation. For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA. Do not connect via an extension lead.

### WARNING

#### THIS APPLIANCE MUST BE EARTHED

#### Important

The wires in the mains lead are coloured in accordance with the following code:

Green/ yellow =earth  
Blue =neutral  
Brown =live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows when is necessary to change the plug:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\perp$  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

## Warranty details

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Your Teknix appliance comes with a 2 year parts and labour guarantee – to give you the reassurance you need when purchasing a new appliance.

Before requesting a service visit, please check the troubleshooting guide in the operating instruction booklet.

For service and repairs please contact the Teknix technical helpline on: Freephone **0800 772 0614**

Telephone lines are open 09.00 – 17.30 Monday to Friday

Please have your model number and serial number available before making the call.

#### 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 cost of a Teknix 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.
- Accessory items, including ice trays, scrapers and cutlery baskets.
- Repairs required as a result of unauthorised repairs or incorrect installation that fails to meet the requirements contained in the operating instruction booklet.

#### Note

- The product is guaranteed for domestic household use only.
- Gas appliances must be installed by a Gas Safe registered Gas Installer.