

Gaggenau

de Gebrauchsanleitung

en Instruction for use

fr Notice d'utilisation

it Istruzioni per l'uso

nl Gebruiksaanwijzing

WS28

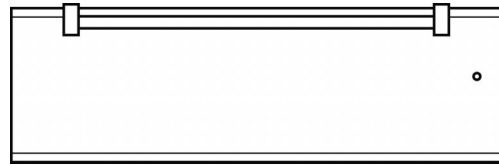


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Important information

Read this instruction manual carefully. This will enable you to operate your appliance safely.

Please keep the instruction and installation manual in a safe place. Please pass on the instruction manual to the new owner if you sell the appliance.

Before installation

This appliance is intended only for domestic use.

Please observe the installation manual enclosed.

Transport damage

Check the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.



This appliance is labelled in accordance with the European Directive 2002/96/EC concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable.

Electrical connection

Read this instruction manual carefully. This will enable you to operate your appliance safely.

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The mains voltage must correspond to the voltage specified on the rating plate.

The sockets must only be installed and the connecting cable replaced by a qualified electrician. If the plug is no longer accessible following installation, an all pin disconnecting device must be present on the installation side with a contact gap of at least 3 mm.

Adapters, multiway strips and extension leads must not be used. Overloading can result in a risk of fire.

Safety precautions

Use the appliance only for warming meals and ovenware.

⚠ Warning: Children

Children must only be allowed to use the appliance if they have been properly instructed. They must be able to operate the appliance correctly and understand the risks outlined in this instruction manual.

This product is not designed for use by small children or the infirm without supervision.

⚠ Warning: Hot surface

The heating plate in the warming drawer becomes very hot. There is a risk of burning. Children must be kept at a safe distance from the appliance. Always use oven gloves or an oven cloth when removing ovenware.

Do not store flammable objects or plastic containers in the warming drawer. Risk of fire.

⚠ Warning: Cleaning

Do not use a steam jet cleaner to clean the drawer. There is a risk of short-circuiting.

⚠ Warning: Repairs

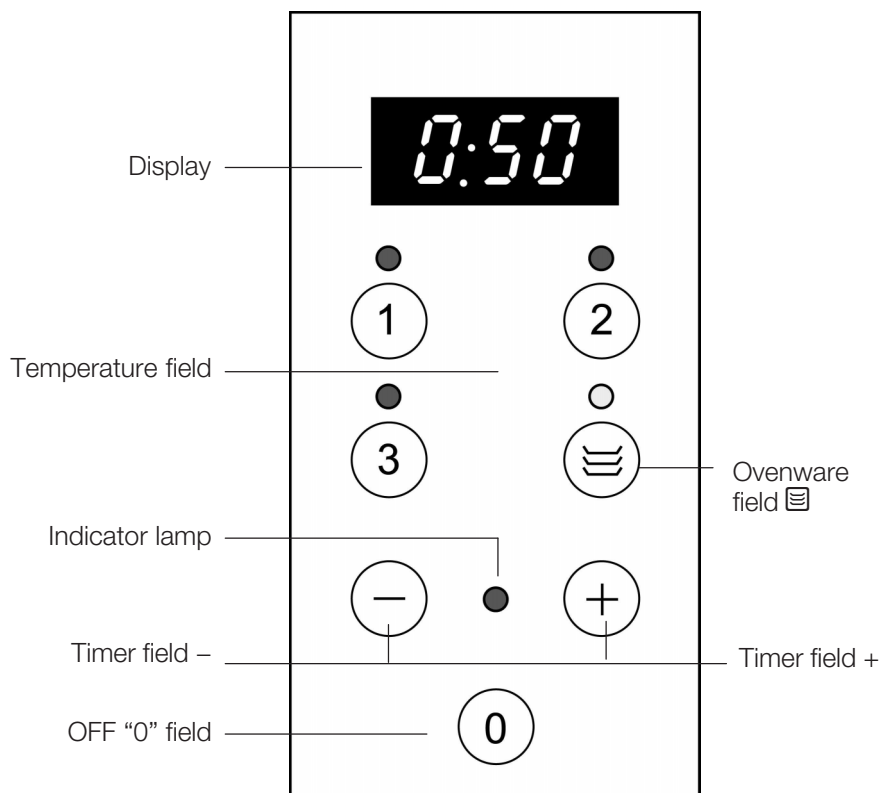
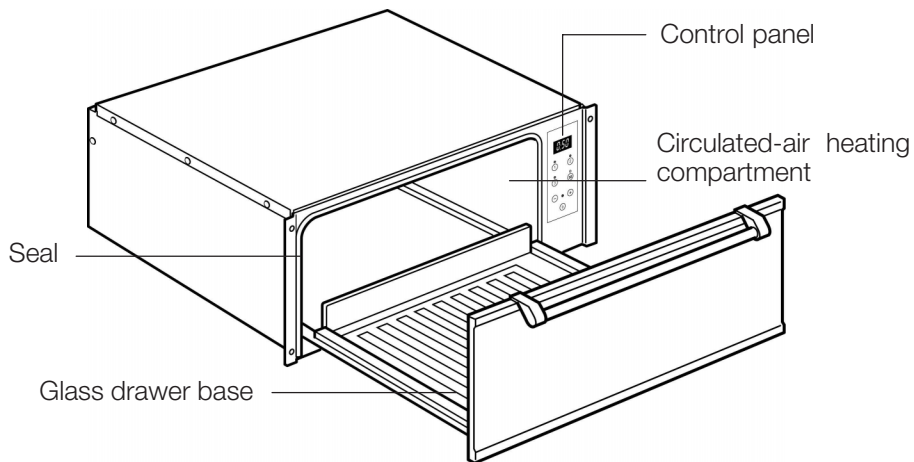
Incorrect repairs are dangerous. There is a risk of electrocution. Repairs may only be carried out by after-sales service technicians.

⚠ Warning: Chips in the heating plate

There is a danger of electrocution if there are breaks, chips or cracks in the heating plate. Pull out the plug or switch off the circuit breaker for the drawer in the fuse box. Contact the after-sales service.

The warming drawer

You can use the warming drawer to preheat ovenware or to keep food warm.



Removable handle bar

The warming drawer has a recess at the bottom which can also be used as a handle to open and close it.

You can therefore remove the handle bar.
To do this, unscrew the two screws and remove the handle. Screw the two screws back into the drawer.

Beep

Each entry is confirmed with a short tone.

Timer: when the time has elapsed, you will hear 5 short tones.

Residual heat indicator (H)

The residual heat indicator appears while the glass base of the warming drawer is still hot. Do not touch the inside of the drawer during this time. There is a risk of burning.

The **H** disappears when the drawer has reached a temperature at which it is safe to touch.

If the warming drawer is connected and open, an **H** appears. This indicates a "hot surface", even if the glass plate is cold.

Once the drawer is closed, the **H** disappears when the glass is cold. The **H** does not disappear if the glass plate is still hot.

OFF "0" field

Touch the OFF "0" field. The drawer switches off.

Indicatorlamp

If the Indicatorlamp lights up:

The drawer is in operation.

If the light flashes:

The drawer is open.

Temperature field

You can control the temperature of the glass base using fields 1 to 3.

Timer

You can make settings in 5-minute increments using the timer (+ or – field).

You can set a time between 5 minutes and 5 hours.

If you open the drawer during operation, the set time stops. It continues when you shut the drawer.

Once the set time has elapsed, a beep sounds and the drawer switches off automatically.

Changing the time

To change a set time, use the + or – field.

The appliance will only heat up if the drawer is closed correctly. The Indicatorlamp lights up.

Preheating ovenware

General

The warming drawer keeps hot or cooked food at serving temperature. Always place hot food in the drawer. Never use the appliance to heat cold food. The drawer is suitable for proving yeast dough, toasting crackers, crisps or dry cereals and for warming plates and ovenware.

Preheating ovenware

Never line the warming drawer with aluminium foil.

Food stays warm for longer in preheated ovenware. Drinks also remain warm for longer.

How long does preheating take?


The length of time required for preheating depends on the material the ovenware is made of and its thickness, as well as the quantity, height and arrangement of the ovenware.

Caution: Plastic containers or plastic film could melt upon direct contact with the drawer or a hot object. You will not be able to remove it once it has melted.

Note: Only load the warming drawer up to 25 kg. Place heavy ovenware at the back of the drawer. As far as possible, distribute the ovenware over the entire surface. It takes longer to warm through tall stacks of plates than individual pieces of ovenware, e.g. 2 serving dishes. Only use heat-resistant ovenware. Do not preheat.

Setting procedure

Place ovenware or dishes in the cold oven.

- 5 Press the  ovenware field.
- 6 Set the timer if required.
- 7 Check the temperature occasionally.


Removing ovenware


Remove ovenware from the drawer using oven gloves or an oven cloth.

Warning: Removing ovenware

The upper surface of the hotplate will be hot.
The base of the ovenware will be hotter than the top.


Heating drinks containers

Warning: Never use the  ovenware field to heat drinks containers. Drinks containers get very hot. There is a risk of burning.

At setting 3 or with the  ovenware field, drinks containers get very hot. There is a risk of burning.

Setting procedure

Always heat drinks containers, e.g. espresso cups, using setting 2.

- 1 Press field **1**.
Never use the  ovenware field to heat drinks containers.
- 2 Set the timer if required.
- 3 Check the temperature occasionally.

Keeping food warm

Keeping food warm

Follow these points to guarantee a good result:

Suitable food

Meat, poultry, fish, sauces, vegetables, side dishes and soups are suitable.

- Cover the food with a heat-resistant lid or aluminium foil.
- Do not fill the dishes too full to prevent overflowing.

Caution: Never use the appliance to heat cold food. (Exception: toasting or crisping crackers, crisps or dry cereals, preheating ovenware or proving yeast dough).


- Check the temperature.
A temperature of 60 °C or hotter is recommended for keeping food warm. For beef, use a meat thermometer to check the temperature inside.
- We recommend that you do not keep food warm for longer than one hour.

Caution: Never move hot pots or pans directly from the hot hob to the glass base of the warming drawer. The glass base may be damaged. Place the food on heat-resistant ovenware before putting it in the warming drawer.

Tip: Place serving dishes in the warming drawer during preheating.

Preheating

Preheat the warming drawer to keep food warm. Set the following times for optimum results:

1	5 minutes
2	10 minutes
3	15 minutes
 ovenware	It is not necessary to preheat the drawer for ovenware.

Setting procedure

- 1 Press the required field.
- 2 Set the timer if required.
- 3 Place the hot, cooked food in the drawer.

Changing the temperature and time

Press the required temperature field. Change the time if necessary.

Switching off

Press the OFF "0" field.

Open the drawer and switch off the appliance.

Remove food from the drawer using oven gloves or an oven cloth.

Proving yeast dough

Put the dough in a large bowl (the dough doubles in size).

Lightly grease the top of the dough and cover it with a clean cloth. Place the bowl in the drawer.

Setting procedure

- 1 Press field **1**.
- 2 Set 55 minutes.
- 3 Preheat for 15 minutes.
- 4 Check the height of the dough after 40 minutes. Increase the time if necessary.

Toasting or crisping food

Place food in a flat dish or pan.

Setting procedure

- 1 Preheat with field **1**.
- 2 Set 60 minutes.
- 3 Preheat for 15 minutes, then place the dish in the drawer.
- 4 Check the crispness of the food after 45 minutes. Increase the time if necessary.

Long-term timer

- You can keep food warm in the warming drawer for 24, 48 or 74 hours without having to switch it on and off.
- If the long-term timer is activated, SAB appears in the display.
- If the long-term timer is activated, you can no longer change the time.
- You can press the OFF "0" field at any time to end the long-term timer or to switch the appliance off.

Setting procedure

- 1 Press the desired field for a temperature.
- 2 Press the + field. 5:00 appears in the display. Press and hold the + field until SAB appears. After three seconds, 24h appears in the display. The ON/OFF light lights up.
- 3 Press the + field to change the time from 24 hours to either 48 or 74 hours.
- 4 After three seconds, SAB appears in the display. The long-term timer is now activated.

Changing the temperature while the long-term timer is activated:

Press the field for the desired temperature.


Note: You cannot change the timer when this function is activated.

Cancelling the function:

Press the OFF "0" field.

Uses

The table shows various uses for the warming drawer.
Press the field for the temperature setting you require.
Preheat the ovenware as indicated in the table.

	Food / ovenware	Note
1	Delicate deep-frozen food e.g. cream cakes, butter, sausages, cheese	Defrost
1	Leaving yeast dough to rise	Cover
2	Deep-frozen food e.g. meat, cakes, bread	Defrost
2	Keeping eggs warm e.g. hard-boiled eggs, scrambled eggs	Preheat ovenware, cover food
2	Keeping bread warm e.g. toast, bread rolls	Preheat ovenware, cover food
2	Preheating drinks containers	e.g. espresso cups
2	Delicate food e.g. slow-cooked meat	Cover ovenware
3	Keeping food warm	Preheat ovenware, cover food
3	Keeping drinks warm	Preheat ovenware, cover drinks
3	Warming flat dough-based foods e.g. pancakes, wraps, tacos	Preheat ovenware, cover food
3	Warming dry cakes e.g. crumble cakes, muffins	Preheat ovenware, cover food
3	Melting cooking chocolate or chocolate coating	Preheat ovenware, break up food into small pieces
3	Dissolving gelatine	Open, approximately 20 minutes
	Preheating ovenware	Not suitable for drinks containers

Cleaning and caring for your warming drawer

Do not use high-pressure cleaners or steam jets.

Only clean the oven when it is switched off.

Warming drawer exterior

Wipe the appliance with water and a little detergent. Dry it with a soft cloth.

Caustic or abrasive substances are not suitable. If any such substance comes into contact with the front of the warming drawer, wipe it off immediately with water.

Stainless steel surfaces

Always remove any flecks of limescale, grease, cornflour or egg white immediately. Corrosion can form under such flecks.

For cleaning, use water with a little detergent. Dry the surface with a soft cloth.

Appliances with an aluminium front

Use a mild window-cleaning detergent and a soft window cloth or a fluff-free micro-fibre cloth. Wipe the surface using a horizontal motion and do not apply pressure.

Do not use aggressive cleaning products, abrasive sponges or harsh cleaning cloths.

Heating plate

Clean the heating plate using water and a little detergent.

Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service:

The ovenware or food remain cold

Check whether

- the appliance is switched on
- there has been a power cut
- the drawer is closed completely.

The ovenware or food are not warmed sufficiently

This may indicate that

- the ovenware or food were not warmed for a sufficient length of time
- the drawer was left open for a long time.

The "power on" indicator light flashes

Check whether the drawer is closed.

The indicator light flashes rapidly when the warming drawer is closed

Call the after-sales service

The "power on" indicator light does not light up

The indicator light is faulty.

Consult the after-sales service

The fuse in the fuse box has blown

Disconnect the appliance at the mains and consult the after-sales service.

Repairs must only be carried out by qualified specialists. Incorrect repairs may result in serious injury to the user.

After-sales service

Our after-sales service is there for you if your oven should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found by opening the warming drawer. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no

FD no

After-sales service 🏠

Technical data

Power supply: 220 - 240 V, 50 - 60 Hz

Total connected load: 930 W

VDE-inspected: Yes

CE mark: Yes

Gaggenau Hausgeräte GmbH

Carl-Wery-Str. 34
81739 MÜNCHEN
GERMANY

www.gaggenau.com

9000 216 296 • G081186 • de,en,fr,it,nl

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