

FMY 14 DRW

EN **User manual**

Warming Drawer

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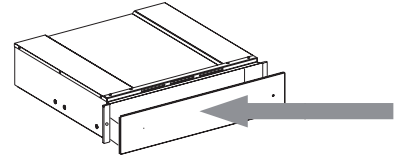
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BEFORE USING THE WARMING DRAWER

To open and close the drawer, push the middle of the panel as shown in the figure.

At first use, clean the appliance as follows:

- clean the surface with a damp cloth and then dry.
- Preheat the empty drawer for at least two hours: turn the temperature knob to maximum in order to eliminate any residuals of fat, oil or manufacturing resins that can create unpleasant odors during the warming of dishes. Air the room.
- After completing these operations, the appliance is ready for first use.
- Before use, remove:
 - stickers placed on the front and door of the warming drawer, except the rating plate;
 - keep children away from the product and the packing materials, to avoid interaction with them, if not properly supervised;
 - any stickers from accessories when present.



INSTALLATION

Safety instructions for fitting the warming drawer

IMPORTANT: The drawer must be immediately fixed to the cabinet, following the instructions given below. The coupled appliance cannot be installed before fixing the drawer to the cabinet.

Fix the drawer as shown in the figure.

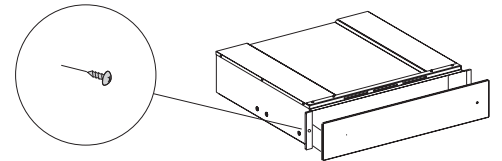
Before electrically connecting the appliance, make sure the rating plate data matches the mains power supply, otherwise the appliance could become damaged.

Make sure the connection to the power supply is easily accessible after the appliance has been fitted.

The warming drawer can only be fitted in combination with other appliances with maximum weight of 60 kg and provided with adequate cooling ventilation.

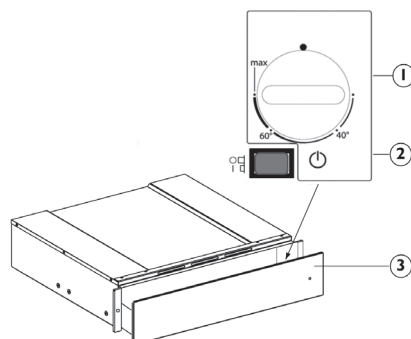
To install the appliance that can be combined with the dish warmer, follow the instructions given in the relevant use and installation handbook.

Important: The same brand coffee maker or combi microwave oven, sized as shown on the following page, can be installed above the warming drawer. For installation, carefully follow the directions given in the instruction handbooks supplied with the coffee maker and the combi microwave oven.



OVERVIEW

1. Temperature knob
2. Luminous ON-OFF switch
3. ON-OFF Indicator



The control elements are the temperature knob and the luminous ON-OFF switch. With the switch pressed (position 1), the drawer is on, whereas with the switch released (position 0), the drawer is off.

These elements are only visible when the drawer is open.

When the drawer is closed, a control light located on the front of the appliance indicates if the drawer is on.

OPERATION

- Place the dishes in the drawer
- Set a temperature
- Turn the appliance on; the switch lights up
- Close the drawer, guiding it carefully
- Turn the appliance off before removing the warmed dishes

TEMPERATURE SELECTION

The temperature control knob allows adjustments up to approx. 75°C (max). Turn the temperature knob clockwise until the stop which indicates maximum, and then anticlockwise.

Do not force it beyond the stop, otherwise the thermostat will become damaged.

Temperature adjustment	Instructions for use	
40°C	cups, glasses	Cups and glasses warmed at this temperature help delay the cooling time of the beverage subsequently added. Use gloves to remove containers from the drawer.
60°C	plates	Plates warmed at this temperature help delay the cooling time of food subsequently placed on them. Use gloves to remove containers from the drawer.
MAX approx. 75°C	crocery	The thermostat is set to the maximum temperature. Use gloves to remove containers from the drawer.

WARMING TIMES

The time required to warm dishes, glasses, etc. depends on various factors:

- Material and thickness of the dishes
- Load
- Arrangement of load
- Temperature setting

Therefore absolute indications cannot be given.

It is advisable to establish the optimum settings required, based on practical experience

LOAD CAPACITY

The load capacity depends on the height of the appliance and the size of the dishes.

Remember that the drawer can take a maximum weight of 25 kg.

CLEANING AND MAINTENANCE

Make sure that the appliance has cooled down before carrying out any maintenance or cleaning.

Do not use steam cleaners.

The appliance must be disconnected from the mains before carrying out any kind of maintenance work.

Wear protective gloves.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

For metal surfaces, proceed as follows:

- Use a soft cloth (preferably microfiber) with water or a normal glass cleaning detergent.
- Do not use paper towels, which could leave traces of paper and streaks on the surface.
- Do not use abrasive or corrosive products, chlorine-based products or scouring pads.
- Do not use flammable steam cleaning devices.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice, on the surface.

For glass surfaces, proceed as follows:

- Use a neutral detergent and lukewarm water, then dry with a soft cloth.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice, on the surface.

Tempered glass drawer base

It is advisable to clean the bottom of the drawer after each use, making sure to let it cool. This will prevent the build-up of dirt and make cleaning easier.

- Use a clean cloth, paper towels and washing up liquid, or specific products for cleaning the tempered glass.
 - Do not use abrasive products, bleach, oven cleaner spray or metallic scouring pads.
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TROUBLESHOOTING

If the dishes are not warm enough, check that:

- the appliance is switched on
- the right temperature has been set
- ventilation openings are not covered by plates or large bowls
- the dishes were not heated long enough.
- the mains switch has not been turned off.

Different factors affect the warming time, for example:

- material and thickness of the dishes, the load and its arrangement, temperature setting.
- The optimum times for warming dishes vary, therefore it is advisable to do tests to establish them according to needs.

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SUPPORT

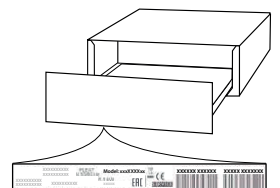
In the event of any operation problems, contact a Franke Technical Service Centre.

Never use the services of unauthorized technicians.

Specify:

- the type of fault
- the appliance model (art./Code)
- the serial number (S.N.)

When contacting our Service Centre, please state the codes provided on your product's identification plate.



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