

# Warming Drawers

## Instructions for use

KWD140  
KWD290

 **Kleenmaid**  
The best you can own.

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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.

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## 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.

### Electrical connection

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.

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# Safety information

Read these instructions for use carefully.

This appliance is intended for domestic use only. The appliance should be used for keeping food warm and warming dishes only.

Adults or children must not operate the appliance without supervision if:

- they do not have the physical or mental ability or
- if they lack the knowledge and experience required to operate the appliance correctly and safely.

## Hot base

Risk of burning.

Never touch the hot heating plate in the warming drawer. Always use an oven cloth or oven gloves when removing dishes from the drawer. Babies and young children must be kept at a safe distance from the appliance.

Risk of fire

Never keep flammable objects or plastic containers in the warming drawer.

## Incorrect repairs

Danger of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our qualified after-sales engineers.

If the appliance is faulty, switch it off by the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after-sales service.

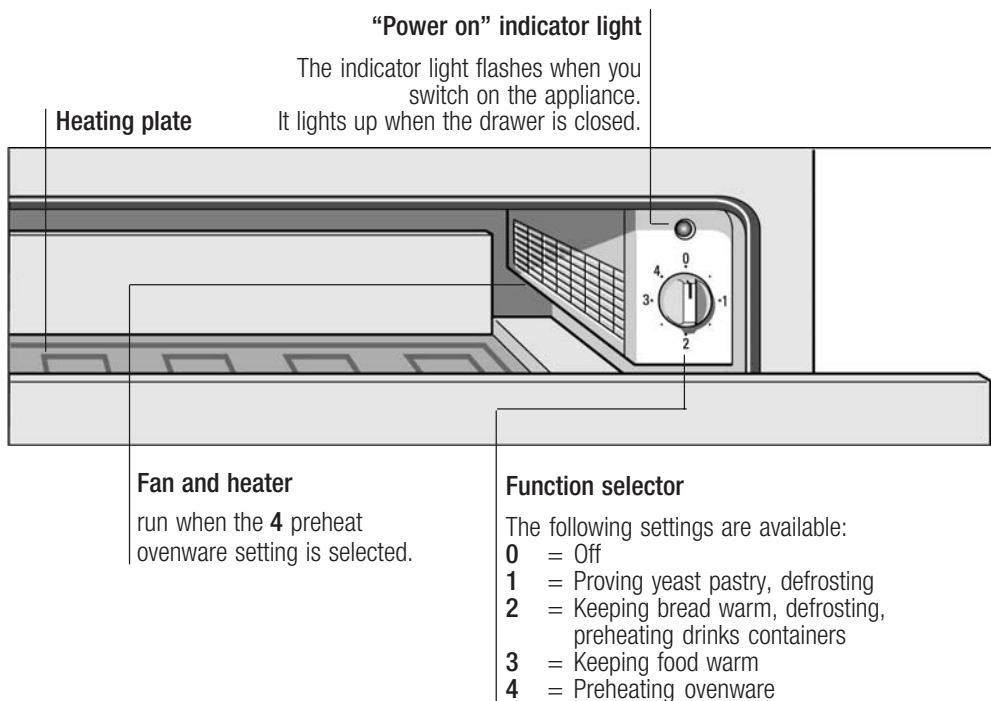
## Flaws in the heating plate

Danger of electric shock.

If there are fractures, flaws or cracks in the heating plate, switch off the circuit breaker in the fuse box or disconnect the mains plug. Call the after-sales service.

# The warming drawer

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



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

## Opening and closing

For appliances with no handle:

Press the middle of the drawer to open or close it.

When opening, the drawer pops out slightly. You can then pull it out towards you.

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# Preheating ovenware

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

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## General ovenware

Only load the warming drawer up to 25 kg. You can preheat dinnerware for 6 or 12 people, for example.

<b>Low drawer,</b> 14 cm in height		<b>Tall drawer,</b> 29 cm in height	
6 dinner plates	Ø 24 cm	12 dinner plates	Ø 24 cm
6 soup bowls	Ø 10 cm	12 soup bowls	Ø 10 cm
1 serving dish	Ø 19 cm	1 serving dish	Ø 22 cm
1 serving dish	Ø 17 cm	1 serving dish	Ø 19 cm
1 meat plate	32 cm	1 serving dish	Ø 17 cm
		2 meat plates	32 cm

## Arranging ovenware

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.

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## Drinks containers

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



At setting 3 or 4, the drinks containers will get very hot. There is a risk of burning.

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## Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting 4.  
Always heat drinks containers using setting 2.  
The "power on" indicator light flashes.
3. Close the warming drawer.  
The "power on" indicator light lights up. The appliance heats up.

### 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.

As far as possible, distribute the ovenware over the entire surface.

It takes approximately 15-25 minutes to preheat dinnerware for 6 people.

### Switching off

Open the drawer. Switch off the function selector.

### Removing ovenware

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



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

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## Keeping food warm

Do not place hot saucepans or pans on the glass surface of the warming drawer immediately after removing them from the hot hob. This could damage the glass surface.

Do not fill the ovenware to such an extent that food spills over.

Cover the food with a heat-resistant lid or aluminium foil.

It is recommended that you do not keep food warm for longer than an hour.

## Suitable foods

The appliance is suitable for keeping meat, poultry, fish, sauces, vegetables, side dishes and soups warm.

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## Method

1. Place the ovenware in the drawer
2. Set the function selector to setting 3 and preheat the appliance for 10 minutes.
3. Add the food to the preheated ovenware.
4. Close the drawer again.  
The "power on" indicator light lights up. The appliance heats up.

## Switching off

Switch off the function selector.

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

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# Uses

The table shows various uses for the warming drawer.  
Set the function selector to the desired setting.  
Preheat the ovenware as indicated in the table.

Level	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
4	Preheating ovenware	Not suitable for drinks containers

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## Slow cooking

Slow cooking is the ideal cooking method for all tender pieces of meat which are to be cooked rare or very rare. The meat remains very juicy and turns out as soft as butter. Advantage: this gives you flexibility when planning meals, since the cooking times for slow cooking are generally longer. Slow-cooked meat can be kept warm easily.

### Suitable ovenware

Use ovenware made out of glass, porcelain or ceramic and with a lid, e.g. a glass roasting dish.

### Method

1. Preheat the warming drawer containing the ovenware at setting 4.
2. Rapidly heat a little fat in a pan. Sear the meat over a high heat and then place it directly in the warmed ovenware. Place the lid on top.
3. Put the ovenware with the meat back in the warming drawer and complete the cooking. Set the function selector to setting 3.

### Notes on slow cooking

Only use high-quality, fresh meat for this. Carefully remove sinews and fat. Fat develops a strong, distinct taste during slow cooking.

The meat should not be turned even if it is a large joint.

You can cut the meat immediately after slow cooking. It is not necessary to leave the meat to stand.

This particular cooking method always leaves the inside of the meat medium rare. However, this does not mean that it is raw or not properly cooked.

Meat that has been slow-cooked is not as hot as meat that has been cooked conventionally. Serve the sauce very hot. Place the plates in the warming drawer for the last 20-30 minutes.

Turn the oven back to setting 2 after slow cooking in order to keep the slow-cooked meat warm. You can keep small pieces of meat warm for up to 45 minutes, and large pieces for up to two hours.

**Table**

All tender joints of beef, pork, veal, lamb, game and poultry are suitable for slow cooking. Searing and braising times depend on the size of the piece of meat.

The times for searing refer to the meat being placed in hot fat.

<b>Meal</b>	<b>Searing on the hotplate</b>	<b>Completing in the oven</b>
<b>Small pieces of meat</b>		
Cubes or strips	1-2 minutes all over	20-30 minutes
Small cutlets, steaks or médaillons	1-2 minutes per side	35-50 minutes
<b>Medium-sized pieces of meat</b>		
Fillet (400-800 g)	4-5 minutes all over	75-120 minutes
Saddle of lamb (approx. 450 g)	2-3 minutes per side	50-60 minutes
Lean joint (600-1000 g)	10-15 minutes all over	120-180 minutes
<b>Large pieces of meat</b>		
Fillet (from 900 g)	6-8 minutes all over	120-180 minutes
Roast beef (1.1-2 kg)	8-10 minutes all over	210-300 minutes

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# Care and cleaning

Do not use high-pressure cleaners or steam jets.

Only clean the drawer when the appliance is switched off.

Function selector Setting = 0

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## Appliance exterior

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

Caustic or abrasive cleaning products are not suitable. If a caustic or abrasive substance comes into contact with the frontage, wash it off immediately with water.

### Stainless steel surfaces

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

Clean the appliance using water and a little detergent. Then dry the surface with a soft cloth.

### Appliances with glass fronts

Clean the glass front with glass cleaner and a soft cloth. Do not use a glass scraper.

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## Heating plate

Clean the heating plate using warm water and a little detergent.

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# 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.

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# 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.
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After-sales service 
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## Technical data

Power supply:	220-240 V 50/60 Hz
Total connected load:	810 W
VDE-inspected:	Yes
CE mark:	Yes

# appliances available in the Kleenmaid range

## the best products we can find.

We search the globe for products that meet our high standards of functionality, style and quality and are proud of our innovative range sourced from countries throughout the world.

Washing Machines	Freestanding Ovens and Cooktops
Dryers	Sinks
Dishwashers	Waste Disposals
Ovens	Taps
Cooktops	Cookware
Outdoor Cooking Centres	Refrigerators
Built-In Coffee Machines	Wine Cellars
Rangehoods	Vacuum Cleaners

**To find your nearest Kleenmaid Showroom telephone 13 13 08  
or visit [www.kleenmaid.com](http://www.kleenmaid.com)**

## Warranty and Service

### Warranty Registration

Please complete warranty details below. Please retain together with your proof of purchase document. These documents will need to be viewed by our Service Representative should you request in warranty service.

### Service Assistance

To assist you when phoning our After Sales Service number to arrange a service call please complete the following details and have them ready when you call.

Model Number \_\_\_\_\_ Date of purchase \_\_\_\_\_

Kleenmaid Store purchased from \_\_\_\_\_ Date of installation \_\_\_\_\_

### KLEENMAID AFTER SALES SERVICE

Phone:	1300 652 100	Postal:	PO Box 5560
Spare Parts:	1800 025 139		Maroochydore BC, QLD 4558
Email:	<a href="mailto:service@kleenmaid.com">service@kleenmaid.com</a>		

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