

Operating instructions

WS 55 162 to WS 60 312

Warming drawer

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarise yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The product family (model number) corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

Type	Model no.
WS 55 162, WS 55 162c	34008
WS 55 220, WS 55 220c	34009
WS 60 144, WS 60 144c	34010
WS 60 162, WS 60 162c	34011
WS 60 220, WS 60 220c	34012
WS 60 283, WS 60 283c	34013
WS 60 312, WS 60 312c	34014

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

- Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- **WARNING:** Accessible parts can get hot during use. Keep small children away.
- A warming drawer and its contents get hot.
- For appliances with pyrolytic self-cleaning, excessive soiling and accessories must be removed before carrying out pyrolytic self-cleaning.
- Under no circumstances use a steam cleaner to clean the appliance.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper!
- Do not use the appliance as a room heater.

- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. If carried out incorrectly, repairs may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the «Service & Support» section. Please contact Customer Services, if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space and in the warming drawer. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.

Caution: Risk of burns!

- The appliance gets very hot when in use.
- Steam may escape from the cooking space when the drawer is opened.
- The appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!

1 Safety precautions

- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the drawer closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.

Caution: Risk of injury!

- Be careful not to put fingers in the drawer, there is otherwise a risk of injury if the drawer is moved. Particular care should be taken when children are around.
- When open, the drawer poses a danger of tripping or injury! Do not sit or rest on the drawer or use it as a storage surface.

Caution: Risk to life!

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.

How to avoid damaging the appliance

- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels in the drawer will visibly damage the surface.
- To prevent corrosion, leave the drawer open 2 cm until the cooking space has cooled down.
- When cleaning the appliance, make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not open the drawer forcefully.

2 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!


Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.

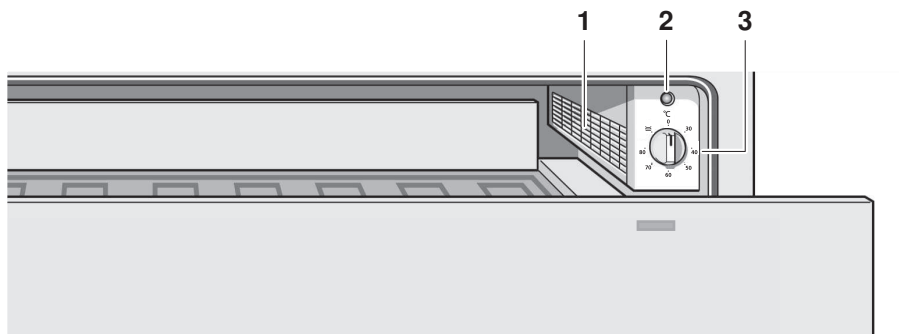


- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

3 Appliance description

3.1 Structure

The warming drawer can be used for preheating tableware and keeping food warm.



1 Fan and heater ► To switch on, turn dial to ☰.

3.2 Operating and display elements

- 2** Pilot lamp
- illuminates during operation when the drawer is closed.
 - flashes regularly during operation when the drawer is open.
 - flashes irregularly (Auto Off function).

- 3** Dial
- | | |
|--------------|---|
| 0 °C | Off |
| 40 °C | For defrosting, proofing yeast dough |
| 60 °C | For preheating drinking vessels, defrosting, keeping bread warm |
| 80 °C | Keeping food warm |
| ☰ | For preheating tableware |



The temperatures refer to the surface of the hot plate when the appliance is empty. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

The appliance only heats up if the drawer is closed properly.

3.3 Auto Off function

Automatic switch-off «Auto Off function»



If the rotary knob at the warming drawer is not switched to its «0» position upon completion of all tasks, the appliance will switch off automatically after 10 h.

The operation indicator flashes irregularly.

- ▶ Switch the rotary knob to its «0» position.
 - The appliance can be put back into operation.

Definition of flashing

Normal operation

The operation indicator flashes regularly every second.

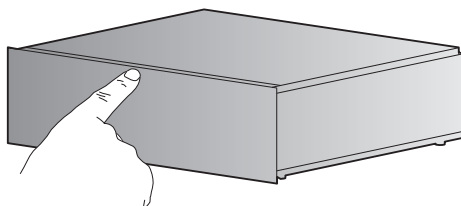
Automatic switch-off «Auto Off function»

The operation indicator flashes irregularly.

3.4 Using the appliance

Opening

- ▶ Touch the drawer in the middle at the top with one hand.
 - The drawer opens.



Closing

- ▶ Close the drawer in the middle at the top with one hand.
 - The drawer locks and is closed.



Never open the drawer forcefully.

This causes damage to the closing mechanism (push/pull).

4 Preheating tableware

4.1 Maximum load



The maximum load of the warming drawer is 25 kg. Damage to the appliance from overloading can occur if this load weight is exceeded.

4.2 Loading examples

Appliance height	Plates		Basic place settings		Full place settings and serving dishes	
283/312 mm	A	40 items	A, B, C	20 items	A, B, C D, E F	12 items 1 item 2 items
220 mm	A	30 items	A, B, C	15 items	A, B, C D, E F	10 items 1 item 2 items
162 mm	A	20 items	A, B, C	10 items	A, B, C D, E F	8 items 1 item 1 item
144 mm	A	14 items	A, B, C	6 items	A, B, C D, E, F	4 items 1 item

- A**

Plate 27 cm
- B**

Soup plate 23 cm
- C**

Cup 9 cm
- D**


Dish 17 cm
- E**

Dish 19 cm
- F**


Platter 34 cm

4.3 Loading tableware



Burns hazard! Drinking vessels become very hot at setting level 80 °C or .

Do not exceed setting level 60 °C for heating drinking vessels such as espresso cups.

- ▶ Place dishes in the drawer and distribute over the entire surface.
- ▶ Set the dial to setting level  (for drinking vessels, set a maximum of 60 °C).
 - The pilot lamp flashes.
- ▶ Close the drawer.
 - The pilot lamp illuminates.
 - The appliance heats up.

Preheating duration

The preheating duration depends on the material and thickness of the dishes as well as their quantity, height and arrangement. Stacked plates take longer to heat up than individual items.

- ▶ Distribute the dishes over the entire surface.
- It takes approximately 45–60 minutes to preheat place settings for 6 persons.

Unloading tableware



Burns hazard! The surface of the heating plate is hot. Items at the bottom of the drawer get hotter than those at the top. Always use an oven cloth or oven gloves to remove the tableware.

- ▶ Open the drawer.
- ▶ Switch the rotary knob to its «0» position.
- ▶ Remove the tableware.

5 Keeping food warm

5.1 Procedure



Never place hot pots or pans straight from the hob on to the heating plate. This can damage the heating plate.



To avoid spillage, do not overfill plates, dishes, cups, etc.

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

We recommend that food is not kept warm for longer than one hour.

- ▶ Place the dishes in the drawer.
- ▶ Switch the rotary knob to 80 °C and preheat the appliance for 10 minutes.
- ▶ Place food in preheated dishes.
- ▶ Close the drawer.
 - The pilot lamp illuminates.
 - The appliance heats up.

Suitable foods

- | | | | |
|-----------|----------|---------------|---------|
| ▪ Meat | ▪ Fish | ▪ Vegetables | ▪ Soups |
| ▪ Poultry | ▪ Sauces | ▪ Side dishes | |

Switching off


- ▶ Open the drawer.
- ▶ Switch the rotary knob to its «0» position.
- ▶ Use an oven cloth or oven gloves to remove the tableware.

6 Uses

6.1 Possible uses


The table lists various uses for the warming drawer.

- Set the dial to the desired setting level.
- Preheat the tableware according to the table below.

Setting level	Food/dishes	Note
40 °C	Delicate deep-frozen food e.g. cream cakes, butter, sausages, cheese	Defrost
	Proofing yeast dough	Cover, possibly in a flat dish
60 °C	Deep-frozen food e.g. meat, cakes, bread	Defrost
	Keeping eggs warm e.g. hard-boiled eggs, scrambled eggs	Preheat tableware, cover food
	Keeping bread warm e.g. toast, bread rolls	Preheat tableware, cover food
	Preheating drinking vessels	e.g. espresso cups
	Keeping delicate foods warm e.g. meat cooked at a low temperature	Cover dishes
80 °C	Keeping food warm	Preheat tableware, cover food
	Keeping beverages warm	Preheat tableware, cover beverages
	Heating flat, batter- or dough-based foods e.g. omelettes, crêpes, tacos	Preheat tableware, cover food
	Heating sponge cake e.g. crumble cake, muffins	Preheat tableware, cover food
	Melting cooking chocolate or chocolate coating	Preheat tableware, cut up food
	Dissolving gelatine	Do not cover, about 20 minutes
	Preheating tableware	Not suitable for drinking vessels

6.2 Low temperature cooking

Low temperature cooking is a method for cooking high-quality cuts of meat to the point of being pink or just done. The meat remains tender and succulent. Cooking times for the low temperature method are longer than those for conventional cooking.

- ▶ Preheat the drawer containing the tableware at setting level .
- ▶ Rapidly heat a little fat in a pan.
- ▶ Sear the meat at a high temperature and place it immediately in the pre-heated tableware.
- ▶ Cover with the lid.
- ▶ Place the dish with the meat back in the drawer and cook until tender.
- ▶ Set the dial to setting level 80 °C.

Suitable dishes

- ▶ Use suitable glass, porcelain or ceramic dishes with a lid (e.g. a gratin dish with a lid).

Tips

- Use only fresh, high-quality cuts of meat. Carefully remove sinews and fat. Fat develops a strong, distinct flavour of its own through low temperature cooking.
- The meat does not have to be turned.
- The meat can be sliced immediately after low temperature cooking. It requires no standing time.
- With this method of cooking, the meat can look pink on the inside. This does not mean however that it is raw or not properly cooked.
- Meat that has been low temperature cooked is not as hot as conventionally cooked meat. Sauces or gravy should be served very hot. Place the plates in the warming drawer together with the meat for the last 45–60 minutes.
- To keep meat cooked at low temperature warm, switch back to setting level 60 °C after low temperature cooking. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

Searing and completion times

All tender pieces of beef, pork, veal and lamb are suitable for low temperature cooking. Searing and cooking times depend on the thickness and weight of the meat.

The searing times refer to the sealing of meat in hot fat.

Dish	Searing on the hob	Completion in the appliance
Small pieces of meat		
Small escalopes	1–3 minutes on all sides	30–50 minutes
Steaks, medallions	1–2 minutes per side	40–60 minutes
Medium-sized pieces of meat		
Pork fillet (400–600 g)	4–5 minutes on all sides	75–120 minutes
Lamb loin (ca. 150–300 g)	2-3 minutes per side	50–80 minutes
Topside of beef, topside of veal thick end, chuck of beef, tenderloin of beef, middle loin of pork, tenderloin of pork (up to 900 g)	10–15 minutes on all sides	120–240 minutes
Large pieces of meat		
Fillet of beef, topside of beef, topside of veal thick end, chuck of beef, tenderloin of beef (from 900 g)	10–15 minutes on all sides	180–270 minutes
Roast beef (1.1–2 kg)	8–10 minutes on all sides	210–300 minutes

7 Care and maintenance

7.1 Procedure



The drawer must be switched off for cleaning. The dial must be set to the «0» position.

Do not use high pressure or steam cleaners.

Do not use abrasive, caustic cleaning agents or stainless steel cleaner. Do not use scouring pads, steel wool, etc. as such products can damage the surface.

7.2 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.

7.3 Cleaning the interior

- ▶ Remove any soiling from the drawer with a wet cloth while still hand warm. Use a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ▶ Clean the heating plate with a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ▶ Use a commercially available oven cleaner and follow the manufacturer's instructions.

8 Troubleshooting

8.1 What to do if ...

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

... dishes or food remain cold

Possible cause	Solution
▪ The appliance is not switched on.	► Switch the appliance on.
▪ An interruption in the power supply.	► Check the power supply.
▪ The drawer is not closed properly.	► Close the drawer.

... dishes or food are insufficiently heated

Possible cause	Solution
▪ Warming duration too short.	► Lengthen the warming duration.
▪ The drawer is not closed properly.	► Close the drawer.

... the drawer is closed and the pilot lamp is flashing regularly

Possible cause	Solution
▪ The drawer is not closed properly.	► Close the drawer.

... the drawer is closed and the pilot lamp is flashing rapidly

Possible cause	Solution
▪ Appliance malfunction.	► Call Customer Services.

... the pilot lamp is not illuminated or flashing

Possible cause	Solution
▪ Defective pilot lamp.	► Call Customer Services.

... the drawer is open/closed and the pilot lamp is flashing irregularly

Possible cause	Solution
▪ The rotary knob must be switched to the «0» position. Auto Off function.	► Switch the rotary knob to its «0» position.

... the drawer cannot be opened or closed

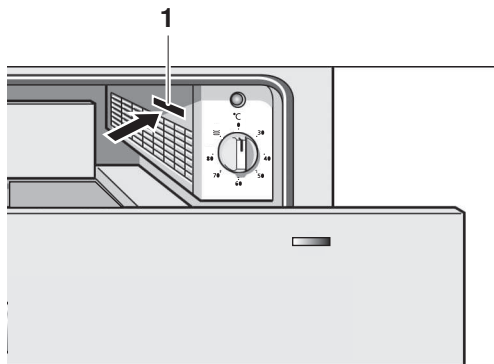
Possible cause	Solution
▪ Never open forcefully.	► Call Customer Services.

9 Technical data

9.1 External dimensions

- See installation instructions

9.2 Electrical connection



- See identification plate **1**

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11 Service & Support



The «Troubleshooting» chapter provides valuable information for dealing with minor operating faults. This saves you the time, effort and potential cost of having to call out a service technician.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance online immediately at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of an fault in the appliance during the warranty period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

FN: _____ **Appliance:** _____

Always have this appliance information to hand when you contact V-ZUG. Thank you.

Your repair order

At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.



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