EN	Touch warming drawer	Instructions for installation and use
FR	Tiroir chauffant tactile	Prescriptions de montage et mode d'emploi
ES	Cajón calentador táctil	Montaje y modo de empleo

IMPORTANT SAFEGUARDS

EN

WARNING: If the instructions contained in this manual are not followed precisely, a fire or explosion may result causing property damage, personal injury or death.

WARNING

Basic safety precautions should always be followed when using the appliance.

- A short power cord should be provided to minimize the risk of entanglement.
- Extension cords are available if used with care.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as 15A. The extension cord should be a grounding 3-wire cord. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

READ AND SAVE THESE INSTRUCTIONS

Your safety and the safety of others are very important.
We have provided many important safety messages throughout this manual and on the appliance.
Read all the instructions before using the appliance and always obey all safety messages.

RECOGNIZE SAFETY INFORMATION

This is the safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could be killed or seriously injured if you do not immediately follow the instructions. WARNING means you could be killed or seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation, which, if not avoided, could result in minor to moderate injury.

IMPORTANT SAFEGUARDS

WARNING



- This appliance is intended for household use only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.
- Do not use the appliance for other than intended use.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

IMPORTANT SAFEGUARDS

EN

WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

Basic safety precautions should always be followed when using electrical appliances.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse the appliance, power cord or plug in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

WARNING



- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.

IMPORTANT SAFEGUARDS

1 Warnings

1.1 General safety warnings

Injury to persons

- This appliance and its accessible parts get very hot during use.
- Do not touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children should not play with the appliance.
- The use of this appliance by children who are 8 years or older and by persons with reduced physical, sensory, or mental abilities or who lack experience and knowledge is permitted when supervised or given instructions by adults responsible for their safety.
- Do not place metal objects such as knives, forks, spoons or lids, on the appliance while in use.
- Turn off the appliance after use.
- Never attempt to extinguish flames/fire with water. Turn off the appliance and cover the flame with a lid or a fire-proof blanket.
- Cleaning and maintenance should not be performed by children without supervision.
- Qualified personnel should carry out the installation and servicing in compliance with existing regulations.
- Do not modify the appliance.
- Do not insert sharp metal objects (knives and utensils) into the slots.
- Do not attempt to repair the appliance yourself or without the intervention of a qualified technician.
- Do not put plastic containers or flammable objects in the drawer.
- If the power cord is damaged, immediately contact the technical support service to replace the cord.

IMPORTANT SAFEGUARDS

Damage to the appliance

- Do not use harsh or corrosive detergents, such as powder products, stain removers or metal sponges.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not block openings, ventilation slots and heat dissipation vents.
- Do not use the appliance to heat a room under any circumstances.
- For this appliance:
- Do not lean or sit on the drawer when it is open.
- Ensure that no objects are stuck in the drawer.

1.2 Manufacturer's liability

The manufacturer accepts no liability for damage to persons or property caused by:

- use of the appliance in any way other than stipulated herein;
- failure to comply with the instructions in the User Manual;
- tampering with any part of the appliance;
- use of after-market replacement parts.

1.3 Purpose of the appliance

- This appliance is intended for heating food and dishes in the home. Any other use is inappropriate.
- The use of this appliance by children who are 8 years or older and by persons with reduced physical, sensory, or mental abilities or who lack experience and knowledge is permitted when supervised or given instructions by adults responsible for their safety.
- This appliance is not designed to work with external timers or remote control systems.
- The front panel of the drawer is fitted with a light guide that allows you to see whether the device is turned on or off from various angles.

IMPORTANT SAFEGUARDS

1.4 Disposal



Dispose of this appliance separately from other waste (Directives 2002/95/EC, 2002/96/EC and 2003/108/EC). This appliance does not contain substances in quantities considered to be hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power cord.



Electric voltage
Danger of shock

- Turn off the main electrical power supply
- Unplug the power cord from the outlet

- Take the appliance to a suitable recycling center for electric and electronic waste, or return it to the dealer when purchasing an equivalent product, as a one-on-one exchange. Please note that non-polluting, recyclable materials are used for the packaging of the appliance.
- Take packaging materials to appropriate recycling centers.



Plastic packaging
Suffocation hazard

- Do not leave the packaging or any parts of it unattended.
- Do not allow children to play with plastic packaging bags

1.5 Environmental protection



Recycle materials marked with the recycling symbol. Place packaging in the appropriate recycling bins.

Help protect the environment and human health by recycling electrical and electronic waste.



Do not dispose of appliances with this symbol together with regular waste. Take the product to the nearest recycling center or contact your city or country for disposal options.

1.6 Identification plate

The identification plate contains technical data, the serial number and brand name of the appliance. The identification plate should never be removed.

1.7 This User Manual

We recommend that you read this manual carefully. It includes all the instructions on maintaining the aesthetic qualities and functionality of the appliance you have purchased.

This User Manual is an integral part of the appliance and must be kept intact and available to users throughout the life cycle of the appliance.

For more information about the product see: www.smeg.com.

Before using the appliance, please read this User Manual.

1.8 How to read the User Manual

This User Manual uses the following definitions of terms:



Instructions, about this manual



Product Overview (Appliance and Accessories)



Operating Instructions. Cooking tips.



Cleaning and maintenance, information about proper cleaning and maintenance



Safety warnings



Information

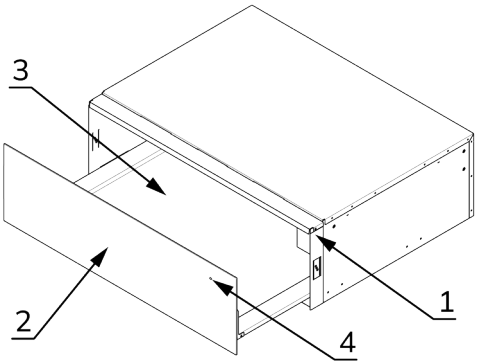


Suggestion

SAVE THESE INSTRUCTIONS

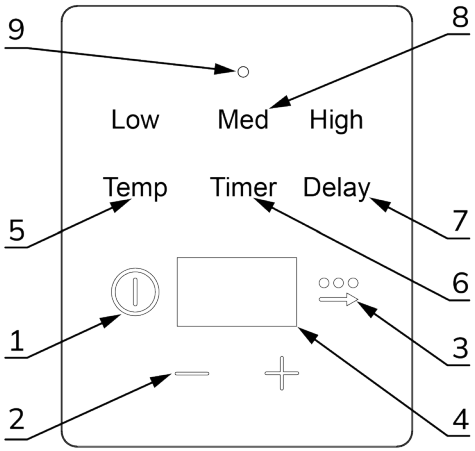
2 Description

2.1 General Description



1) Heating control panel
2) Front panel (push-to-open)
3) Non-slip base
4) Power light

2.2 Control panel



1) Warming Drawer On/Off.
2) Adjust the value selected “+ -”.
3) Menu settings. Used to set:
   - Temperature (5)
   - Timer (6)
   - Delay start (7)
4) Display, shows the set values.
5) Indicates that the “warming temperature” selection function is active.
6) Indicates that the “timer” function is active.
7) Indicates that the “delayed start” function is active.
8) Indicates which warming functions are currently active.
9) ON/OFF INDICATOR LIGHT. Illuminates when the drawer is operating or when a delayed start has been set.

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3 Use

You can set the temperature display to show either Celsius (°C) or Fahrenheit (°F). To change the units: with the appliance turned off, press and hold the ⇒ and — buttons at the same time, for about 3 s, until the desired unit appears.

The appliance has a built-in warm air circulation system. A fan distributes heat from the heating element evenly throughout the drawer.

The display allows you to check that the temperature set for dishes and food in the drawer is correct. The circulating air quickly and uniformly warms the dishes and food.

A protective grille prevents accidental contact with the heating element and fan. The drawer base has a non-slip surface to prevent dishes from shifting when the drawer is opened or closed.

Capacity:

Improper use
Risk of damage to the appliance

- Load the drawer with no more than 15 kg.

3.1 Warnings

Important safety warnings for drawer use.

- Keep the drawer closed while in use.
- Always use oven mitts when handling hot dishes or food inside the drawer.
- Do not touch the heating elements inside the drawer.
- Keep children away from the drawer while it is in use.
- The drawer becomes very hot during use. Fire or explosion hazard.
- Do not use aerosol spray products near the drawer.
- Do not store or leave flammable materials near the drawer.
- Do not use plastic dishes or containers in the drawer to warm food.
- Do not place metal containers or sealed containers in the drawer.

3.2 First use

- Remove all protective film from the inside and outside of the appliance.
- Remove all labels, except for the identification plate.
- Clean the appliance with a damp cloth.
- Dry the appliance thoroughly.
- Heat the empty appliance to the maximum temperature for at least two hours to remove any residues left by the manufacturing process.

3.3 Daily Use

To operate the warming drawer:

- Place food on a plate or other heat-safe dish.
- Do not block the heater vents. Hot air must be able to exit the grille freely. Proper air circulation ensures even heat distribution inside the drawer.
- Turn on the drawer and select the desired temperature and function. If needed, set the timer or delayed start.
- Close the drawer gently. Do not use excessive force. It may remain open.

3.4 Switching on

Press and hold the ⏻ button for at least 1 second. The drawer will emit a beep.

The display will show the internal temperature. After a few seconds, the circulation fan will start.

3.5 Setting the warming temperature

Turn on the drawer. Press the ooo⇒ button to begin heating and set the temperature. Use the − + buttons to set the desired temperature. You can adjust the temperature between 86°F (30°C) and 185°F (85°C). Settings increase in 41°F (5°C) intervals. When the drawer reaches the selected temperature, it will emit three beeps.

3.6 Setting the TIMER

After selecting the desired temperature, press the ooo⇒ button until "**Timer**" lights up. You can set the timer for any duration from 30 minutes up to 24 hours and it is adjustable in 15-minute intervals for the first 10 hours and in 1-hour intervals from 10 to 24 hours. If the temperature is set higher than 149°F (65°C), the drawer will turn off automatically.

3.7 Setting a delayed start

You can set a delayed start from 1 to 24 hours, in 1 hour intervals by pressing the ooo⇒ button until "**Delay**" is activated. When the delay ends, the drawer will start automatically with the selected settings.

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4 Warming functions

Symbol	°C	°F	Function
Low	30°C 45°C	86°F 113°F	Leavening; defrosting
Med	50°C 65°C	122°F 149°F	Warming cups; warming dishes
High	70°C 85°C	158°F 185°F	Reheating food and low-temperature cooking

4.1 Heating times

Heating times may vary depending on several factors:

- Thickness and material of the dishes.
- The amount of food being warmed.
- How the dishes are arranged in the drawer.
- The temperature setting.
- Frequent opening and closing the drawer.

Because of these variables, it is not possible to provide precise heating times. Regular use will allow you to find the best settings. For best results, preheat the warming drawer at the required temperature for 15 minutes before placing food or dishes inside.

4.2 Start of warming

Ventilation at room temperature begins automatically if no buttons are pressed for 10 seconds after selecting a function. The LED indicator light (9) remains on for the entire duration of the selected function.

4.3 During heating

When the “delayed start” function is set, the “**Delay**” indicator light (9) will flash, and the display will show the time remaining until activation.

When the “delayed start” function ends, the warming drawer begins heating. The indicator light (9) stays on steadily, the icon illuminates, and the display shows the selected heating temperature.

4.4 Switching off

To turn off the warming drawer, press and hold the ⏻ button for about 1 second. A slightly longer touch could be required while the appliance is hot, to prevent electronic reading errors.

Once turned off, the drawer will return to its default settings. If a timer has been set, the drawer will turn off automatically when the warming cycle ends.

4.5 Modifying parameters during heating

During operation, press the button to select either the temperature or timer parameter to modify. To activate the **“delayed start”** function, first turn the warming drawer off. Then turn it back on using the button.

4.6 Sabbath Function

Sabbath Mode can be activated within the first 10 seconds after turning on the warming drawer.

To activate, press and hold the + buttons at the same time for about 4 seconds. SAb appears on the display.

While Sabbath mode is active, no parameters can be modified. The temperature is automatically set to about 140°F (60°C) and maintained for up to 80 hours. To return to the initial settings, turn off the warming drawer. The drawer will turn off automatically after 80 hours of continuous operation.

4.7 Low temperature cooking

This setting is used for slow cooking and to continue cooking small to medium cuts of meat such as beef, veal, pork and lamb up to about 6 cm in diameter. For larger cuts, we recommend using a conventional oven or a combination steam oven.

With a longer cooking time of about 2 to 3 hours at low temperature, the meat remains tender and juicy.

Preparation: brown the meat before placing it in the warming drawer for slow cooking.

- Use heat-safe glass, porcelain or ceramic dishes
- Preheat the drawer with the dishes inside for about 15 minutes
- Heat oil or butter in a frying pan and brown the meat over high heat before transferring it to the drawer.



4.8 Suggestions

The table below provides instructions for cooking common everyday foods. It includes guidance for bread leavening, yogurt fermentation, and drying processes.

Symbol	Dish	°C	°F	Function	Q.ty	Notes	Cooking time
Low	Focaccia	30°C 45°C	86°F 113°F	Dough leavening	500 g	Place the focaccia dough on aluminum foil	1.5 h
Med	Yogurt	50°C 65°C	122°F 149°F	Fermentation	Whole milk 1.5 l, 375g plain yogurt, 9 glass bowls	Pour the milk and yogurt into a bowl, blend well with an immersion blender until smooth and pour into the glass jars. Close them with lids and place them inside the warming drawer.	8 h
High	Tomatoes	70°C 85°C	158°F 185°F	Drying	250 g	Use sheets of paper in direct contact with the glass, cut the tomatoes in half and sprinkle with salt. Turn the tomatoes over every 3 hours	8/10 h
	Herbs: rosemary, sage, parsley				200 g	Use sheets of paper in direct contact with the glass	
	Apples				1 apple, ½ lemon, water	Cut the apple into thin slices. Heat in a bowl with water and lemon for 5 minutes. Then place on the parchment paper.	

5 Cleaning and maintenance

5.1 Warnings



Improper use
Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products that are abrasive, corrosive or that contain chlorine, ammonia or bleach (e.g. powder cleaners, stain removers, etc.).
- Do not use rough or abrasive materials or sharp metal scrapers.

5.2 Cleaning the appliance

Always allow the warming drawer to cool before cleaning it. Clean the surfaces regularly to keep them in good condition.

Do not allow food residue to dry inside the drawer as this may damage the enamel.

To clean the drawer:

1) Remove the non-slip base.
2) Apply a mild, non-abrasive cleaner to a damp cloth and wipe down all surfaces.
3) Rinse thoroughly.
4) Dry with a soft or microfiber cloth.

To clean the non-slip base:

1) Remove the non-slip base.
2) Wash it in warm water with a mild, non-abrasive detergent.
3) Dry it thoroughly with a soft or microfiber cloth.
4) Place the perfectly dry base back in the drawer.

5.3 What to do if...

Troubleshooting guide.



If the problem has not been resolved or for other types of fault, contact Customer Service.

The dishes do not warm up:

- Check that the appliance is connected to the household power supply.
- Make sure that the power supply switch is on.
- Verify that the ventilation openings are not blocked.
- Confirm that the fan is running. If not, contact Customer Service.
- Leave the dishes in the drawer for a longer period.

The drawer does not open:

- Pull firmly on the bottom of the drawer until it releases.
- The main switch or the circuit breaker of the mains power supply trip repeatedly:
- Contact Customer Service or a qualified electrician.

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6 Installation

6.1 Electrical connection

Electric voltage
Danger of shock

- A qualified technician must complete the electrical connection.
- The grounding connection must be completed according to local electrical codes.
- Turn off the main electrical power supply.

Increasing heat when the appliance is in operation
Risk of fire

- Check that the surrounding cabinetry material is heat-resistant.
- Check that the cabinetry has the required openings.

Pressure on open drawer
Risk of damage to the appliance

- Do not use the open warming drawer as a lever to push the appliance into position inside the furniture.
- Do not apply excessive pressure to the open drawer.

General information:

Check that the features of the electricity grid comply with the information shown on the identification plate.

The identification plate, showing the technical data, serial number and brand name is located on the appliance in an easily visible position.

The identification plate should never be removed. The appliance operates at 115 V~.

Always use the power cord supplied with the appliance.

Fixed connection:

On the power line pole, install an omnipolar circuit breaker in compliance with the regulations on installation.

The circuit breaker must be located in an easily accessible place near the appliance.

Connection with plug and socket

Check that the plug and socket are of the same type. Avoid the use of transformers, adapters or shunts as these could cause overheating or burns.

6.2 Positioning

Heavy appliance
Risk of crush injuries

- Move the appliance into the desired position with the help of a second person.

Installation

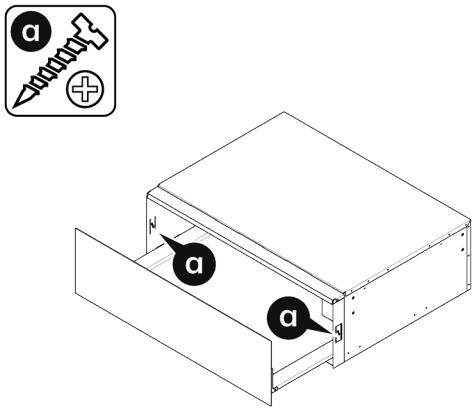
General information:

- Place the drawer on a stable, level shelf.
- The supporting surface must have a rear opening of at least 20 mm.
- The cabinet housing the drawer must not have a back panel.

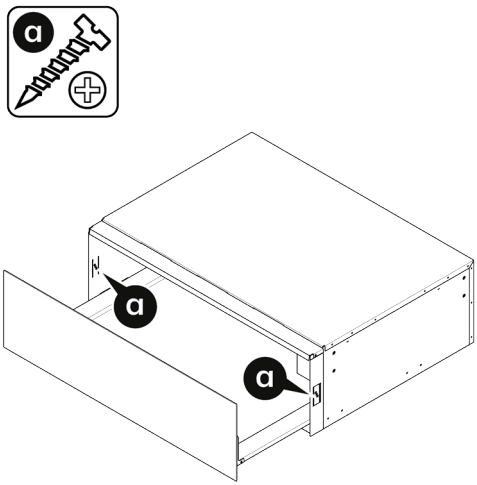
Installing the appliance:

1) Center and align the drawer in the cabinet opening. Make sure the frame is flush with the front of the cabinet.
2) Open the drawer.
3) Secure the appliance to the cabinet using the provided screws.

Drawer 24''

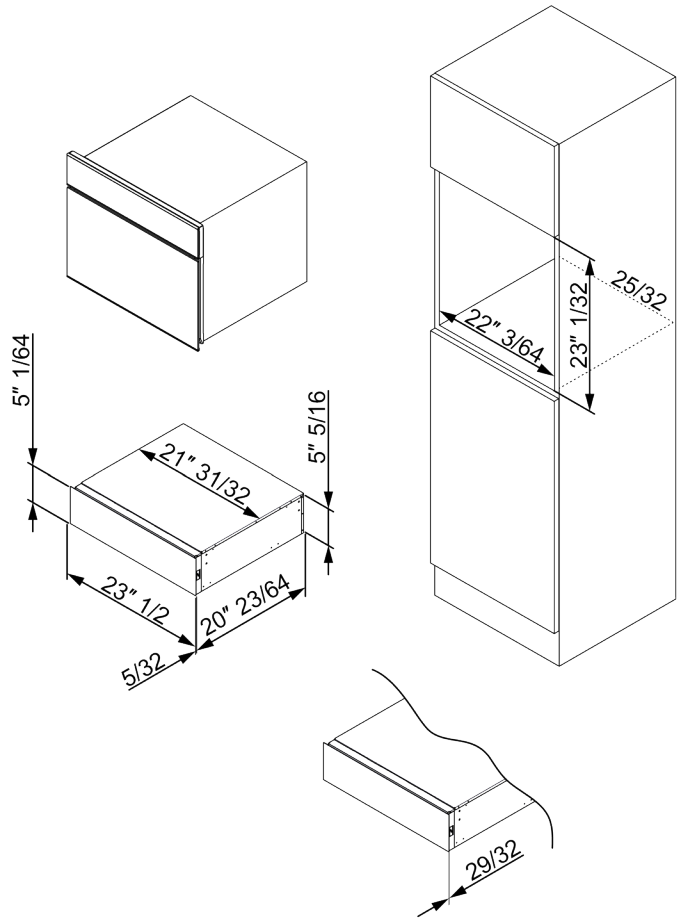


Drawer 30''

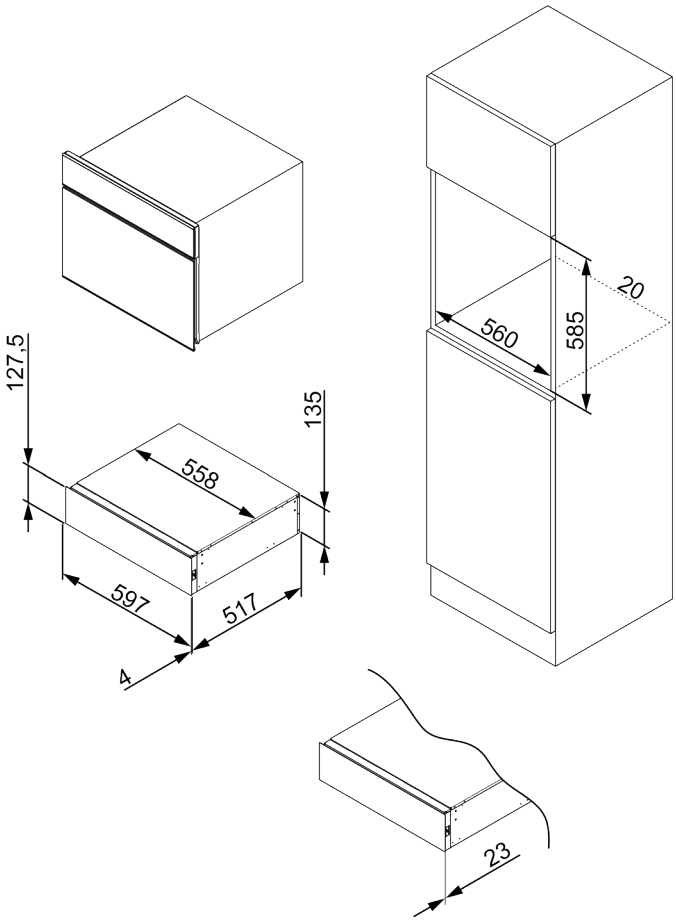


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Drawer 24'' - Appliance dimensions (inches)

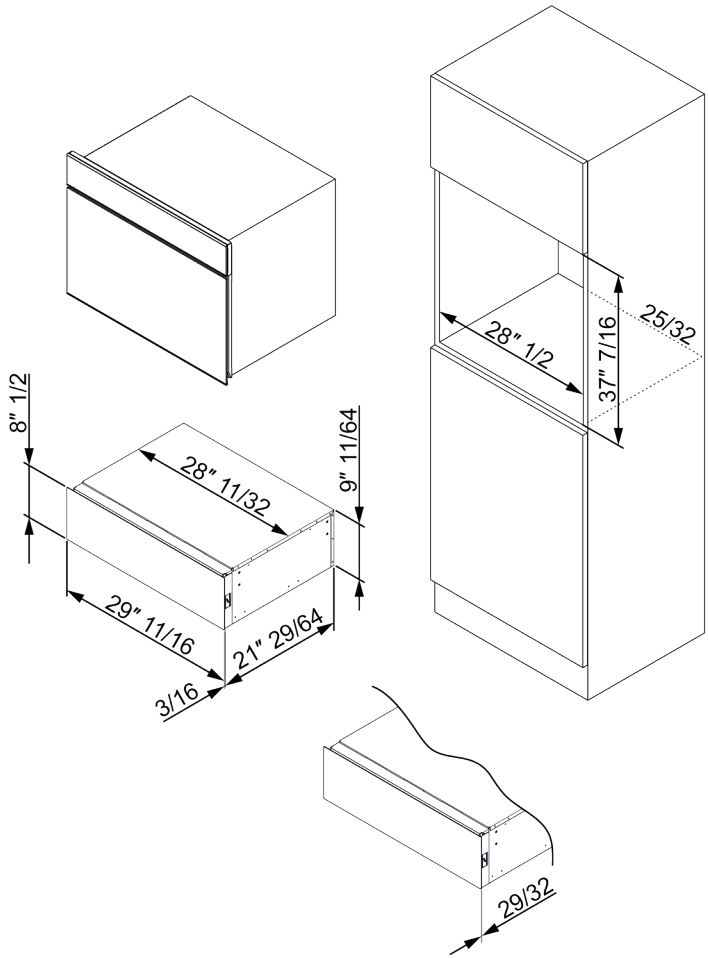


Drawer 24'' - Appliance dimensions (mm)



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Drawer 30'' - Appliance dimensions (inches)



Drawer 30'' - Appliance dimensions (mm)

