

Fisher & Paykel

Warming Drawer

WB60SD models

User guide

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our website listed on the back cover or contact your local Fisher & Paykel dealer.

Operation

⚠ WARNING!



Tipping Hazard

This product may tip. Keep children away and take care.

The supplied anti-tip bracket must be fitted:

- if the warming drawer is installed under a F&P coffee maker.
- if the warming drawer is not installed directly under another product whereby its weight is sitting directly ontop of the warming drawer.
- if there is no fixed shelf directly above the warming drawer acting as an anti-tip obstacle.

Failure to follow this advice may result in injury.

⚠ WARNING!**Hot Surface Hazard**

Take care to avoid touching hot surfaces inside the warming drawer.

During and after use, do not touch or let clothing or other flammable materials touch the interior surfaces of the warming drawer until it has had sufficient time to cool.

Use oven mitts or other protection when handling hot dishes.

Supervise children and keep them safely away until warming draw is cool.

Failure to follow this advice could result in burns and scalds.

Operation

IMPORTANT SAFETY INSTRUCTIONS

- *To reduce the risk of fire, electrical shock, injury to person, or damage when using the warming drawer, please read these instructions carefully before using this product.*
- *Read all instructions before using the warming drawer. Use the warming drawer only for its intended purpose as described in these instructions.*
- *Your warming drawer is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.*
- *Children of less than 8 years old must be kept away from the appliance unless continuously supervised.*

This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.

IMPORTANT SAFETY INSTRUCTIONS

- ***WARNING: accessible parts may become hot when the warming drawer is used. It is advisable to keep children away from it when in use.***
- ***This product is NOT designed for cooking food, or keeping foodstuffs warm. Do not use this warming drawer to reheat, cook or keep food or drinks warm. Condensation from food or drinks could cause damage to the product.***
- ***Do not lean, step or sit on the opened warming drawer as this may result serious injury or damage to the warming drawer. Do not allow children to climb on or play around the warming drawer.***
- ***Do not overload the warming drawer. The drawer itself can hold a maximum weight of 30 kg.***
- ***Do not use the warming drawer for storage. Forgotten goods may melt or catch fire when the warming drawer is switched on.***
- ***Do not use the warming drawer to heat up the room. Objects near to the warming drawer could catch fire. The life of the warming drawer could also be reduced.***

IMPORTANT SAFETY INSTRUCTIONS

- ***Only place dry dishes in the warming drawer. Damp dishes may cause condensation that may damage the warming drawer or create steam which may cause burns to the user.***
- ***Do not modify or attempt to modify any of the characteristics of the warming drawer. This would be dangerous to your safety and will void the warranty.***
- ***For your safety the warming drawer is equipped with an AUTOMATIC STOP. After 12 hours of continuous use it will automatically switch off.***
- ***During use the warming drawer becomes hot. Care should be taken to avoid touching heating elements inside the warming drawer.***
- ***To minimise risk of burning yourself on the inside of the drawer, always pull the drawer out as far as it can go before removing the crockery.***
- ***Do not insert any object into the fan element vents. Doing so may result in serious injury to yourself and damage to the warming drawer.***
- ***If installed under a self-cleaning (pyrolytic) oven, do not use your warming drawer during the oven self-cleaning cycle.***

IMPORTANT SAFETY INSTRUCTIONS

- ***If the electrical supply cord is damaged, it must only be replaced by the manufacturer, its service agent or similarly qualified trades person in order to avoid a hazard.***
- ***Caution: Do not operate your warming drawer by means of an external timer or separate remote-control system. Do not connect to a circuit that is regularly on and off the utility.***

Introducing your warming drawer

Congratulations on your new purchase. Your Fisher & Paykel warming drawer has a number of features to help ensure that your dishes are always warmed in time for use. Features of your warming drawer include:

- Three temperature settings
- Two Automatic Timers
- Auto stop function

Important!

Do not use the warming drawer to re-heat, cook or keep food or drinks warm.

Before using your warming drawer

- Make sure the installer has completed the installation checklist in the installation instructions and removed all packaging and disposed of it responsibly.
- Read this guide, taking special note of the 'Safety and warnings' section.

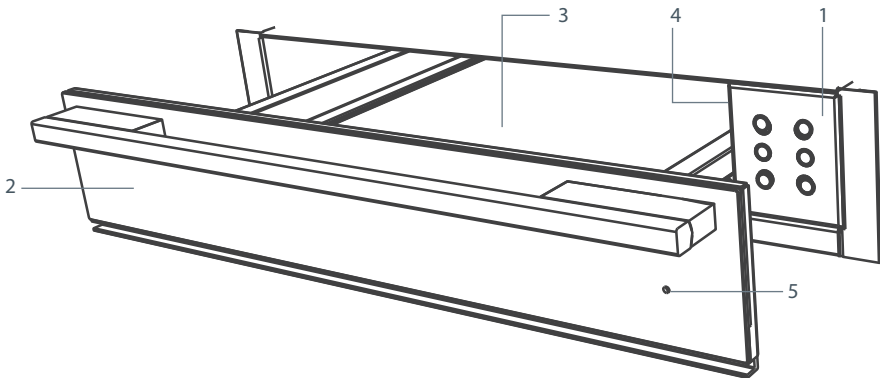
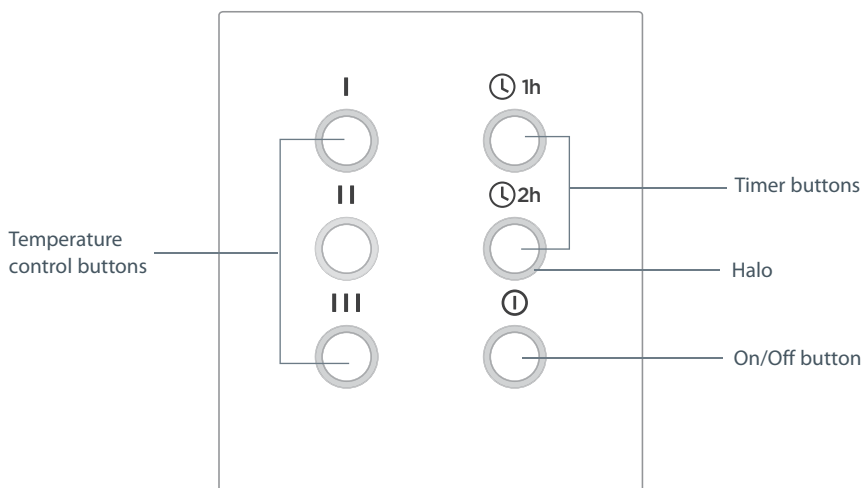


Fig.1 WB60SDEX only illustrated

- 1 Control panel
- 2 Drawer front
- 3 Glass Base
- 4 Fan element (hidden)
- 5 On/Off indicator light

10 Using your warming drawer



Before first use

Heat the empty drawer for 2 hours on temperature setting 3 (III). Some warming drawer components have a protective coating which may give off a slight smell when heated for the first time. This is normal and does not indicate a fault. Make sure the room is well ventilated.

- 1 Open the drawer.
- 2 Press the ⓐ button to turn the warming drawer on.
- 3 Press the III button to set the drawer temperature to setting 3.
- 4 Close the drawer.
 - Wait 2 hours and then press the ⓐ button to turn the warming drawer off.
- 5 Once cooled, wipe the drawer with a damp cloth, and dry thoroughly.

To warm your crockery

- 1 Load your crockery carefully into the drawer.
(see 'Loading' for suggestions on positioning of crockery)

Turn the warming drawer on

- 2 Press the **I** button to turn the warming drawer on.
The halo will glow red while the drawer is on.

Select a temperature

- 3 Select a temperature by pressing one of the temperature control buttons.
The halo will glow red while the drawer is on.

- The warming drawer has three temperature settings (which are approximate depending on the load):

1 (**I**) = 45°C

2 (**II**) = 55°C

3 (**III**) = 65°C

- Only one temperature can be selected at a time.
- If no temperature setting is selected the warming drawer will default to setting 2 (**II**).

Note: You may change the temperature setting during use.

Set the timer (optional)

- 4 The warming drawer has two pre-programmed timers (1 hour (**1h**) and 2 hours (**2h**)).
 - To start the timer press one of the timer buttons.
The halo will glow red while the timer is on.
 - Only one timer can be selected at a time.
 - At the end of the timer period the warming drawer will switch off and both the on/off and timer halos will go out.
 - To turn the timer off during use, press the timer button again. The drawer will continue to operate until switched off.

Note: You may turn a timer on, or change the timer selection, at any stage during use.

- If no timer is selected the warming drawer will remain on until switched off.
However, for safety reasons, after 12 hours of continuous use the warming drawer will automatically turn off.

Close the drawer

- 5 Close the drawer fully. This ensures the most efficient heating.
 - Your warming drawer has a 'soft closing' mechanism.
 - When the drawer is closed, the on/off light is visible through the drawer front.

Removing warm crockery

- 5 Crockery can be removed at any time. Please refer to the following table for suggested heating times.

Important!

Always use oven mitts to remove heated crockery from the warming drawer

12 Using your warming drawer

Approximate heating times

Please see the following table for suggested heating times for an average crockery load*.

Setting	I	II	III
Temperature	Low	Medium	High
Approximate time to heat crockery to selected temperature	40 minutes	40 minutes	40 minutes
	Warming coffee cups.	Warming plates and serving dishes.	For extra hot plates or heating serving platters
Suggested uses	<i>The cup is still cool enough to touch, but will keep drinks hot for longer.</i>	<i>This is the default setting.</i>	<i>For occasions when it will take time to 'plate up'. Crockery will be hot - use oven mitts to avoid burns.</i>

**Times are approximate only. Times will vary according to the thickness and material of crockery used, and the layout of the crockery in the warming drawer. Full capacity loads will take longer.*

Important!

Heated crockery cools quickly.

Do not remove items from the drawer until just before you need them.

Suggested loading scenerios

Important!

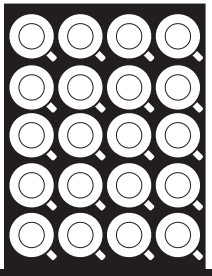
- *Do not overload your warming drawer.*
- *The maximum allowable weight is 30kg.*
- *Distribute the load evenly.*
- *Only place heat resistant crockery in the drawer*
- *Never place plastic or aluminium foil items in the drawer as these may melt and may catch fire.*

General guidelines

- Place cups upside down on the drawer base.
- Maximum stack height of items is 80 mm.
- Ensure only dry dishes are loaded into the warming drawer to avoid problems with condensation or the possibility of steam burns.
- As much as possible always distribute dishes over the surface of the drawer. Stacks of dishes take longer to heat through.
- The number of plates or cups that can be loaded depends on the size of your dishes.
- Avoid placing large serving dishes next to the fan element vents as they will cover the warm air outlet and the crockery will not heat up evenly.

Suggested loading (maximum capacity)

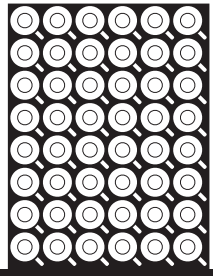
20 Cappuccino cups



Diameter guide

20x Ø92 mm
Cappuccino Cups

48 Espresso cups



Diameter guide

48x Ø58mm
Espresso Cups

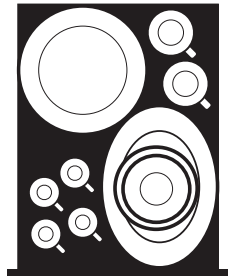
6 Std Place Settings



Diameter guide

6x Ø230 mm Bowls
6x Ø190 mm Saucers
6x Ø250 mm Plates

Mixed load



DOs	DON'Ts
<ul style="list-style-type: none"> ▪ Allow the warming drawer to cool before cleaning. ▪ Disconnect from power supply prior to cleaning. ▪ Read these cleaning instructions and the 'safety and warnings' section before cleaning. 	<ul style="list-style-type: none"> ▪ Don't use a steam cleaner. ▪ Don't use abrasive or harsh cleaners, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label. ▪ Don't use oven cleaner on any part of the warming drawer.

What?	How?	Important!
Stainless steel drawer front (some models only)	<ul style="list-style-type: none"> ▪ Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth. ▪ If necessary, use a suitable stainless steel cleaner and polish. 	<ul style="list-style-type: none"> ▪ Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. ▪ Always rub the stainless steel in the direction of the grain.
Control panel	Wipe with a damp cloth.	Never spray detergent or liquid onto the buttons on the control panel. Liquid may seep behind the button and damage the electronics.
Glass drawer front (some models only) Glass base of drawer	<ul style="list-style-type: none"> ▪ Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth. ▪ If necessary use a suitable ceramic glass cooktop cleaner. From time to time use the ceramic glass cooktop cleaner for a streak free look, following the cleaner manufacturer's instructions. 	Do not use abrasive cleaners, cloths, or pads to clean the glass. Some nylon products may also scratch, check the label first.
Aluminium drawer sides	Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth.	Do not use abrasive cleaners, cloths, or pads to clean the sides. Some nylon products may also scratch, check the label first.

Troubleshooting chart

Problem	Possible causes	What to do
The warming drawer is cold & the 'On/Off' light does not work.	The power supply is off.	<p>Check the warming drawer is plugged in and switched on.</p> <p>Check the circuit breakers have not tripped.</p> <p>Note: if there is an interruption to the power supply (i.e. a power cut) the warming drawer will turn off. You will need to turn the warming drawer on again.</p>
The halo does not come on when I press the button, but the warming drawer is still working	The light is faulty.	Call your Authorised Repairer or Customer Care.
The crockery is not warm enough	<p>The wrong heat setting has been selected.</p> <p>The crockery has not been warmed for long enough.</p> <p>Cookware is covering the fan element vents and preventing the flow of warm air.</p>	<p>Various factors affect how long the crockery will take to heat, including: the material and thickness of the crockery; the temperature setting; how the crockery is arranged; how much crockery is being heated. Quoted times are guidelines only.</p>
The on/off halo is flashing	Drawer has overheated.	Press the button to turn the drawer off, wait 30 minutes to allow the drawer to cool down and switch on again. If the light begins to flash again, turn the drawer off at the mains and call your Authorised Repairer or Customer Care.
The warming drawer makes a 'clicking' sound when the drawer is open.	This is normal.	The heating fan is on a thermostat. This will switch off and on to maintain the temperature at the correct setting. The 'click' is the sound of the fan turning on or off.

16 Warranty and service

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Repairers, Customer Care, or contact us through our local website listed on the back cover.

This warming drawer has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Stationary cooking ranges, hobs, ovens and similar appliances (2008).

AS/NZS CISPR 14.1:2010 Electromagnetic Compatibility Requirements

In Europe:

Safety requirements of EEC Directive "Low voltage" 2006/95:

- EN 60335-1 General Requirements for Domestic electrical appliances

- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

Safety requirements of EEC Directive "EMC" 89/336:

- EN 55014-2, EN 61000-3-2, EN 61000-3-3, EN 61000-4-2, EN 61000-4-3, EN 61000-4-4,


EN 61000-4-5, EN 61000-4-6, EN 61000-4-11, EN 61000-4-13 & EN 62233

Requirements of EEC Directive 93/68.



European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this appliance is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this appliance.

The symbol  on the appliance, or on the documents accompanying the appliance, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this appliance, please contact your local city office, your household waste disposal service or the shop where you purchased the appliance.

Fisher & Paykel Products

Model no. Serial no.

Copy these from the serial label on the left hand wall inside the warming drawer

Date of purchase

Contact details Dealer name

www.fisherpaykel.com

Fisher & Paykel

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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