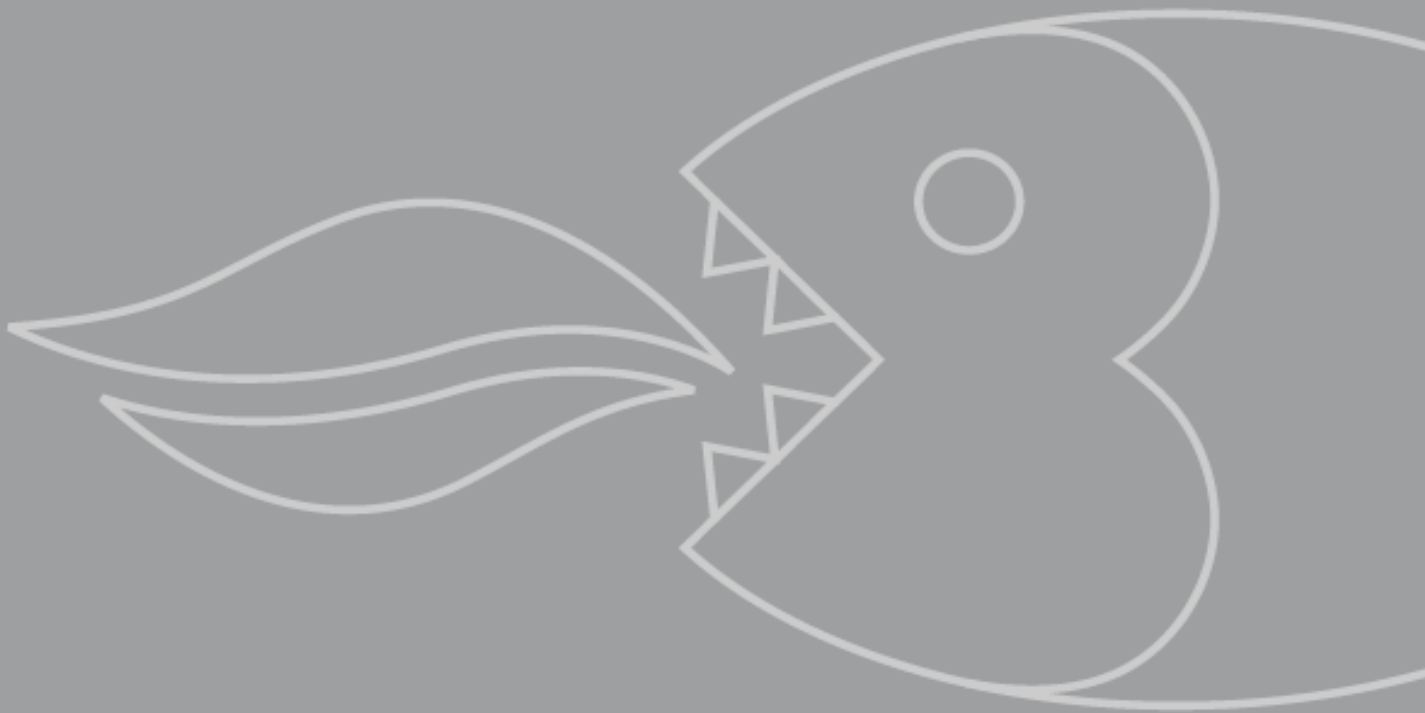


**PD3SS 14 cm Warming
Drawer**

**PD4SS 29 cm Warming
Drawer**

INSTRUCTION MANUAL



User Manual for your Baumatic

**PD3SS 14cm High warming
drawer**

**PD4SS 29cm High warming
drawer**




NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

GS 11/05/10

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This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product 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 product.

The symbol  on the product, or on the documents accompanying the product, 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 product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Technical Department.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- **IMPORTANT:** *The adjacent furniture or housing and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, **will be the liability of the owner.**
- For use in **leisure accommodation vehicles**, please refer to the appropriate information given in the installation instructions for this appliance.
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- **Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.**

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.***
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- ***Do not*** lean or sit on the open drawer, the telescopic runners will become damaged.
- ***Do not*** use the appliance to heat the room it is located in or to dry clothing.
- ***Do not*** install the appliance next to curtains or soft furnishings.
- ***Do not*** keep plastic or flammable objects inside the appliance.
- ***Do not*** use the appliance to warm, re-heat or cook foods or beverages.
- ***Do not*** insert ***ANY*** objects through the slots in the protective grill that covers the heating element and fan.

Cleaning

- Cleaning of the warming drawer should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation



This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

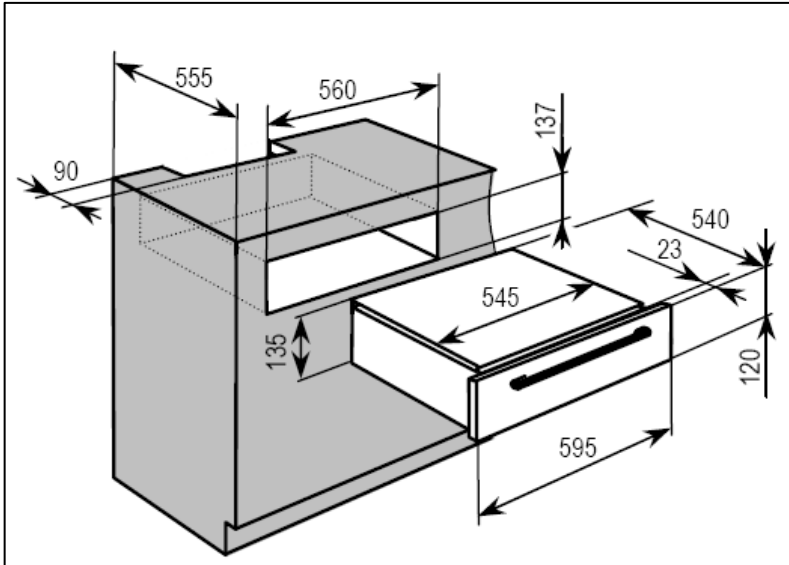
- *Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.*
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Make sure that the appliance is firmly secured to the cabinet.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

- In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree No. 108 of 25/01/92.
- **CE:** Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*
- The manufacturer declares that the warming drawer is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.
- * The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

Specifications

PD3SS



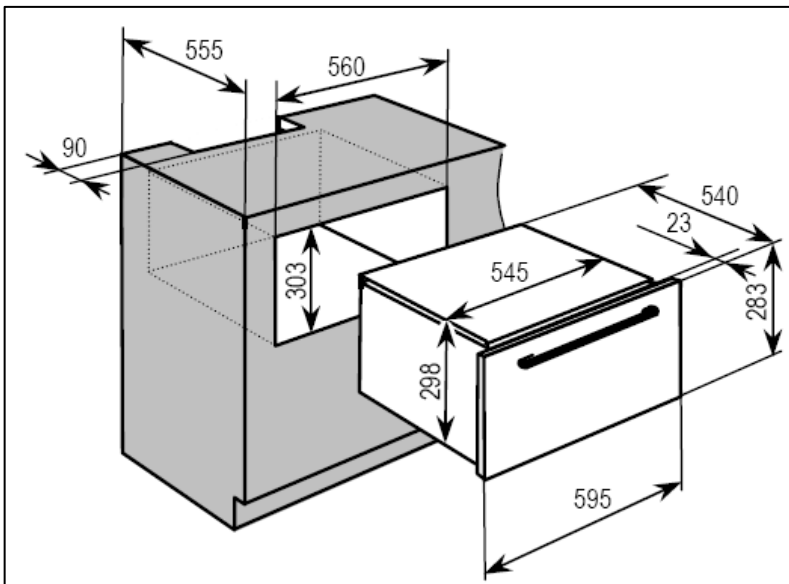
Product dimensions

Height: 135 mm
Width: 545 mm
Depth: 540 mm

Aperture dimensions

Height: 137 mm
Width: 560 mm
Depth: 555 mm

PD4SS



Product dimensions

Height: 298 mm
Width: 545 mm
Depth: 540 mm

Aperture dimensions

Height: 303 mm
Width: 560 mm
Depth: 555 mm

Product specifications

PD3SS

- 3 functions
- Adjustable temperature (up to 85 °C)
- Integrated hot air fan
- Heater on the side
- Fully extendable telescopic drawer
- Accommodates dinnerware for 6 people
- Maximum load: 25 kg

PD4SS

- 6 functions + MAX
- Adjustable temperature (up to 70 °C)
- Integrated hot air fan
- Heater on the side and on the bottom
- Fully extendable telescopic drawer
- Accommodates dinnerware for 12 people
- Maximum load: 25 kg

Electrical details (both models)

<i>Rated Voltage:</i>	230 Vac 50 Hz
<i>Supply Connection:</i>	13 A (double pole switched fused outlet with 3mm contact gap)
<i>Max Rated Inputs:</i>	0.45 kW
<i>Mains Supply Lead:</i>	3 x 1.5mm ²

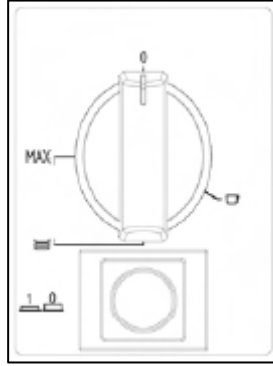
For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number

Serial Number

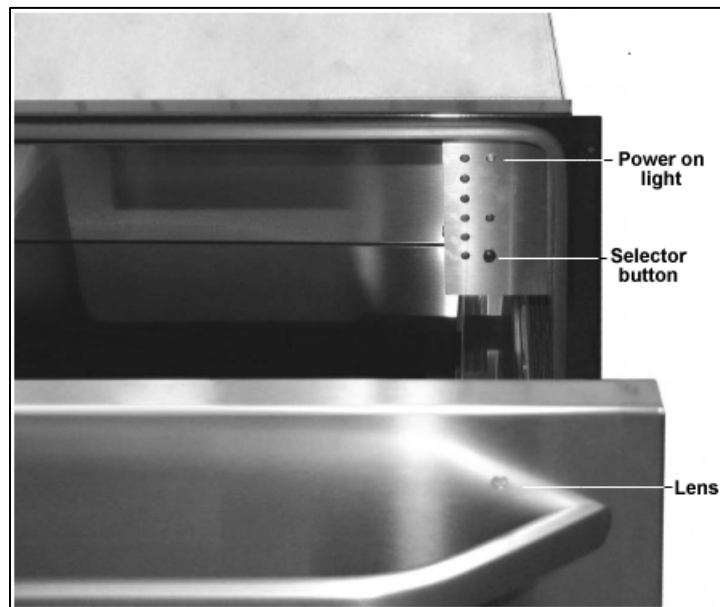
Date of Purchase

PD3SS



- The control panel can be located by opening the drawer of the appliance, it is on the right hand side.
- When the button is pressed in (position 1), then the drawer is switched on. When the button is popped out (position 0), the drawer is turned off.
- After switching on the appliance and closing the warming drawer, you can tell whether it is switched on and off by looking at the light on the front of the warming drawer. If the light is lit, then the warming drawer is on.

PD4SS



- To switch the appliance on, simply press the selector button. The power on indicator light will flash when the appliance is switched on and the drawer is open.

- After switching on the appliance and closing the warming drawer, you can tell whether it is switched on and off by looking at the light on the front of the warming drawer. If the light is lit, then the warming drawer is on.

Using the warming drawer

Before first use

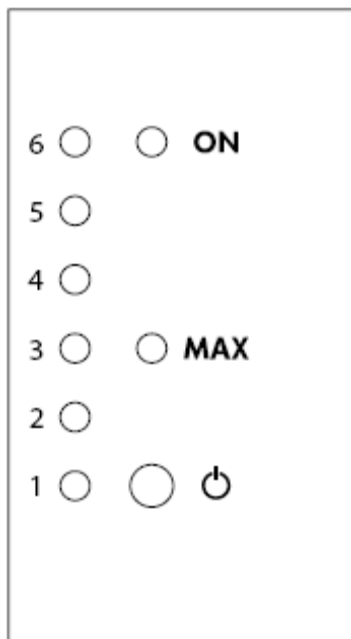
- Clean the surfaces with a soft damp cloth.
- To remove any residue from the warming drawer that may have been left from the manufacturing process, you should turn the control knob to the maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the warming drawer on the maximum setting for 2 hours.

Selecting a temperature (PD3SS)

- Place the crockery that you wish to warm in the drawer.
- Use the control knob to the most suitable temperature for the crockery that you are warming.
- ***The control knob should only be turned clockwise. Do not turn it past the MAX position; otherwise damage can be caused to the thermostat.***
- Turning the control knob to the cup symbol, will give you a temperature of approximately 40°C and should be used to warm cups or glasses.
- Turning the control knob to the plate symbol, will give you a temperature of approximately 60°C and should be used to warm plates and dishes.

- Turning the control knob to the MAX position, will give you a temperature of approximately 85°C, this again can be used to warm plates and dishes. You should ensure that the crockery is designed to withstand this high a temperature.
- The warming drawer will not start to heat until the drawer is fully shut.
- **IMPORTANT: Care should be taken when removing items from the warming drawer, when appropriate you should use oven gloves when removing items from the drawer. You should make sure that the appliance is switched off before removing items from the drawer.**

Selecting a temperature (PD4SS)



- Place the crockery that you wish to warm in the drawer.
- The temperature can be set between 30°C and 70°C.
- Press and hold the selector button to turn the appliance on and then continue to push this button until the temperature reaches your desired setting. The lights to the left of the selector button indicate the temperature that is set. The lights will count from 1-6, then to MAX and then back to 1 again.
- We recommend that you preheat the drawer on maximum for approximately 10 minutes before selecting one of the higher temperature settings (4-6). The MAX light will switch on when the maximum temperature setting has been selected using the selector button.
- The warming drawer will not start to heat until the drawer is fully shut. The ON neon will blink until the drawer is fully closed.
- To turn the appliance off again, you should press and hold the selector button, until the ON neon goes out.
- **IMPORTANT: Care should be taken when removing items from the warming drawer, when appropriate you should use oven gloves when removing items from the drawer.**

You should make sure that the appliance is switched off before removing items from the drawer.

Ceramic glass (PD4SS)

IMPORTANT: Care should be taken when positioning items inside of the warming drawer. They should be carefully placed inside of the drawer and not dropped inside; otherwise damage can be caused to the ceramic glass.

If any cracks appear in the ceramic glass, you should stop using the appliance immediately and unplug the appliance from the mains supply. You should then contact the Baumatic Service Department.

Heating times

The time required to heat crockery, depends on several factors:-

- The material that the crockery is manufactured from and the thickness of the crockery.
- The amount that has been loaded into the warming drawer.
- The way in which the load has been arranged.
- The temperature setting that has been selected.

It is not possible to give an exact heating time and you should experiment to find out which heating temperature and time are the most appropriate for particular types and amounts of crockery.

Load capacity

IMPORTANT: *The drawer can withstand a maximum load of 25 kilograms.*

PD3SS

- 6 plates (Ø 28 cm)
- 6 soup bowls (Ø 10 cm)
- 1 serving dish (Ø 22 cm)
- 1 serving dish (Ø 17 cm)
- 2 x meat plates (Ø 36 cm)

PD4SS

- 12 plates (Ø 28 cm)
- 12 soup bowls (Ø 10 cm)
- 1 serving dish (Ø 22 cm)
- 1 serving dish (Ø 17 cm)
- 2 x meat plates (Ø 36 cm)

Cleaning and maintenance

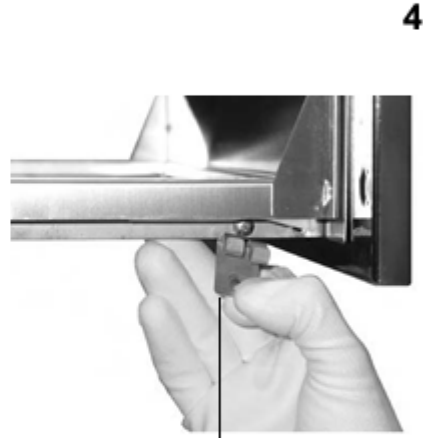
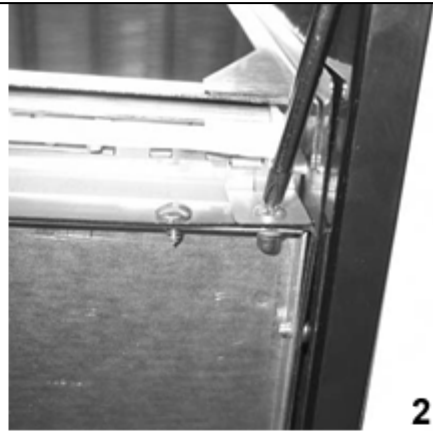


Cleaning operations must only be carried out when the oven is cool.

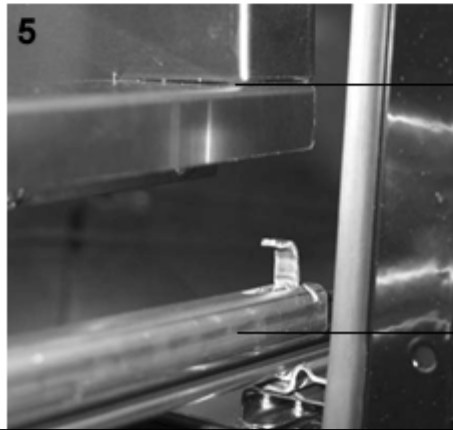
The appliance should be disconnected from your mains supply before commencing any cleaning process.

- ***Never*** clean the oven surfaces by steam cleaning.
- All surfaces of the warming drawer should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- ***IMPORTANT:*** *The slots in the protective grill that covers the heating element and fan should not be cleaned with water. Any water penetration into this area may result in the breakdown of the appliance, short circuits and/or create a hazard for the user.*
- If you use any form of cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- To maintain the appearance of the stainless steel drawer front, a good quality stainless steel cleaner should be utilised. Please refer to the manufacturer's instructions when using a stainless steel cleaner.

- ***DO NOT USE*** detergents that contain soda, acids or chlorine, abrasive detergents (powders or cream), abrasive sponges (e.g. steel wool pads) or sponges that contain a residual abrasive detergent.
- The anti-slip warming drawer bottom (**PD3SS**) can be cleaned if you are thoroughly cleaning the appliance. It can be handwashed with warm water and a mild detergent. The bottom should be dried thoroughly afterwards and not placed back into the appliance until it is completely dry.
- To clean the ceramic glass (**PD4SS**), you should use a damp cloth only to wipe clean the surface when it has cooled.
- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***



Hook



Drawer

Guide rail

Removal of the drawer

The drawer can be removed if the appliance requires cleaning on the inside (refer to the pictures on page 16).

- Open the drawer completely (see pic. 1)
- Undo the 4 front screws (2 on both sides) - (pic.2)
- Lift the 2 hooks (1 on both sides) - (pics. 3-4)
- Take hold of the front of the drawer on both sides, because the rear section of the guide rails has been lubricated.
- Carefully remove the drawer in an upwards direction (pic. 5) and set it down.
- The appliance can now be cleaned on the inside with water and detergent. Do not immerse the drawer in water once it has been removed.

Refitting of the drawer

- Follow the above procedure in reverse.
- ***IMPORTANT:*** *There is a tensioning hook under the warming drawer on both the left-hand and right-hand sides. The drawer can only be opened if the tensioning hooks are in the correct position.*

INSTALLATION



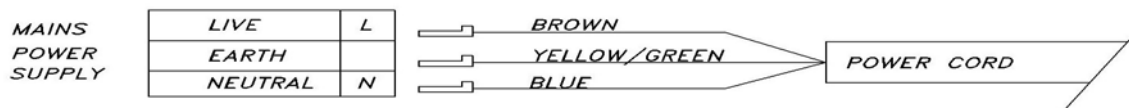
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- UK Regulations and Safety Standards or their European Norm Replacements.
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations***.
- ***Electricity At Work Regulations***.

Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



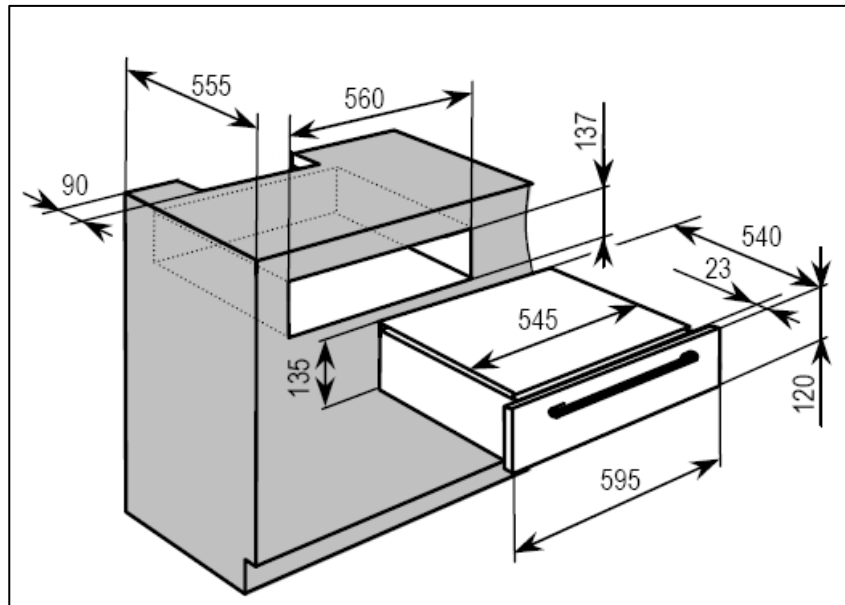
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

Installing the warming drawer into the kitchen cabinet

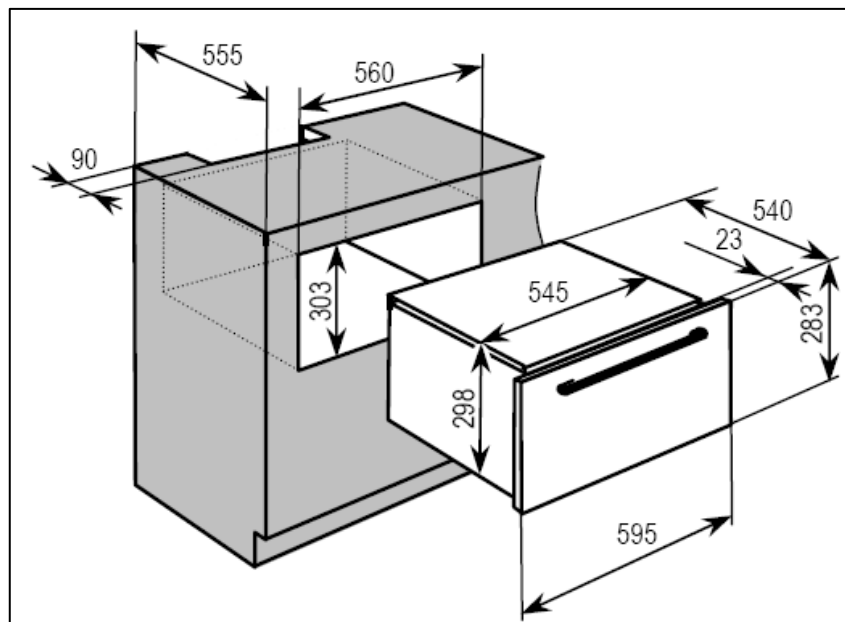
Positioning the appliance (without an oven)

- Ensure that the aperture that you will be fitting the warming drawer into is of the size given in the diagrams below.
- The warming drawer must be fitted into a housing unit with the ventilation cut-outs shown in these diagrams.
- Ensure that the rear panel of the furniture housing unit has been removed.

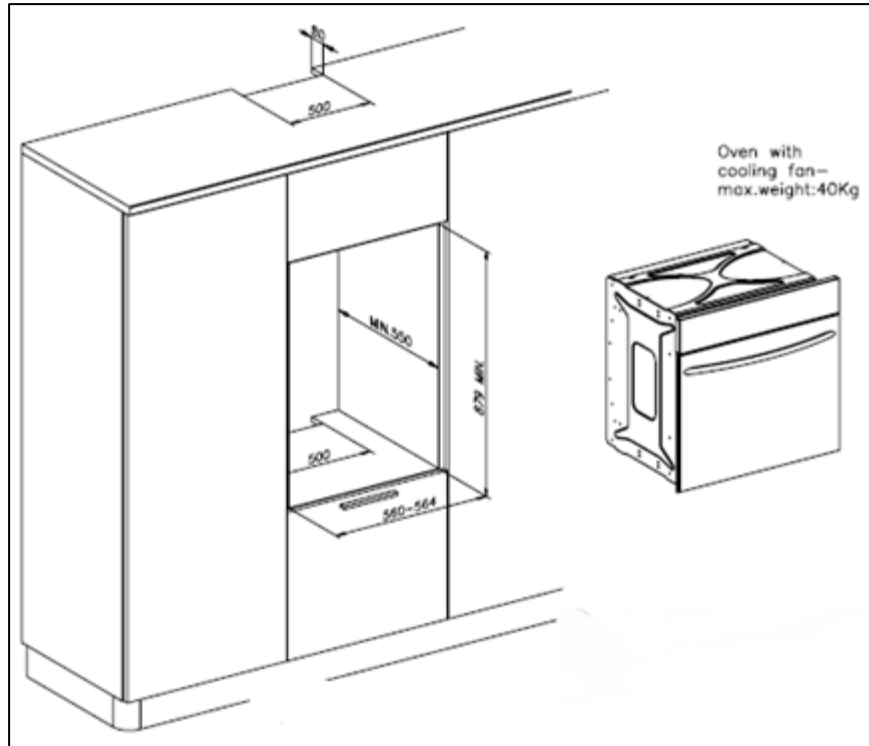
PD3SS



PD4SS



Positioning the appliance (with an oven)



My appliance isn't working correctly

- *The warming drawer isn't heating crockery.*
 - * Check that the appliance is switched on.
 - * Check that the drawer is closed completely.
 - * Check that the crockery has been warmed for a sufficient period of time.
 - * Check that the drawer has not been left open for too long.
 - * Check your mains power supply.
- *The drawer does not close properly.*
 - * Check the position of the tensioning hooks (see pages 16 – 17)
 - * Check that the loading of the drawer allows it to shut properly.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Service Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.



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