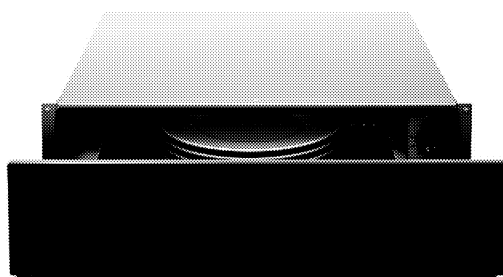


WARMER DRAWER

USER MANUAL

GWS 2152



FOR A GOOD REASON
GRUNDIG

Please read this user manual first!

Dear Customer,

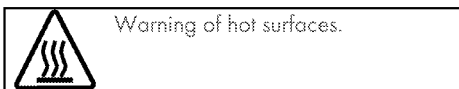
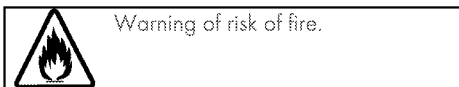
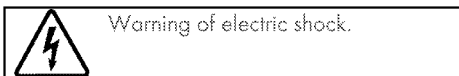
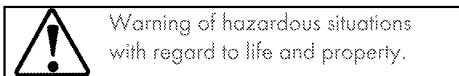
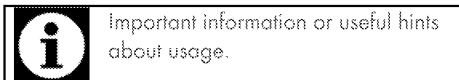
Thank you for purchasing this Grundig product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology.

Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sıtlüce/Istanbul/TURKEY
Made in TURKEY

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- 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 use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.

- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while

using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by grabbing the plug.
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the "Technical specifications".
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided

by a switch built into the fixed electrical installation, according to construction regulations.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- While the product is in operation, its exposed portions will be hot. Do not touch the product and its heater elements. Children under the age of 8 should not approach the product without a supervising adult.
- Do not store the flammable materials and plastic cases within the warm keeping drawer.
- Fractures, cracks and tears on the heating plate bear the risk of electrocution. Unplug the mains cable or switch of the fuse. Call the authorised service agent.

- Do not place any flammable materials close to the product as the sides become hot during use.
- Product may be hot when it is in use. Never touch the hot parts, inner sections, heaters and etc.
- Do not bring the heating plate into contact with the warm keeping drawer as it can be damaged.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the jar may cause it to burst out.
- Do not clean the product with steam cleaners due to the risk of electric shock.
- While loading the plates into the drawer always use a pan holder glove.

For the fire safety of the product;

- Ensure that the device is securely plugged in the wall socket to prevent any arc.
- Do not use any broken or damaged cable other than the original one.
- Make sure that there is no liquid or humidity exist at the wall socket to which the product is plugged in.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Future Transportation

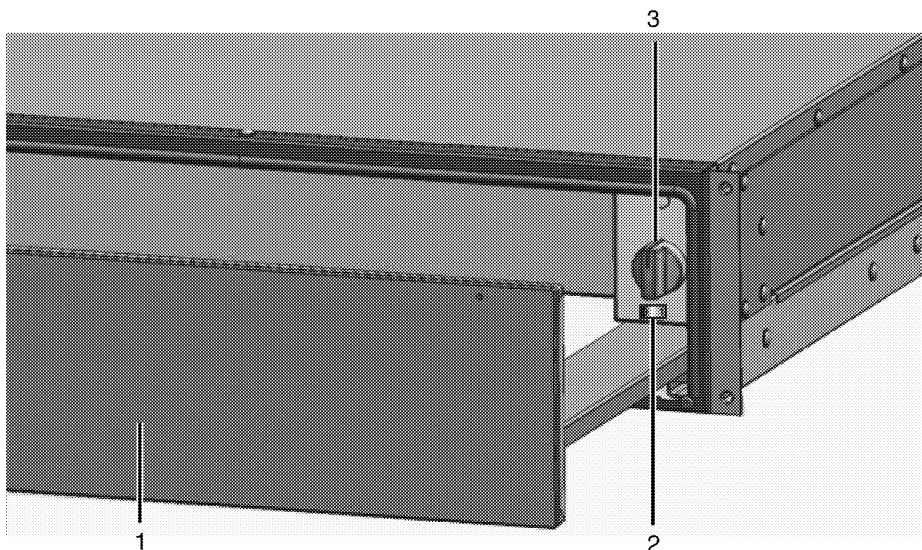
- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



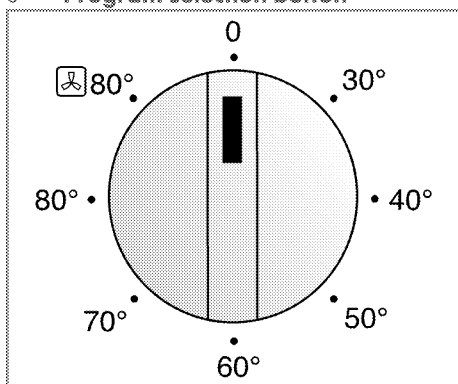
Check the general appearance of your product for any damages that might have occurred during transportation.

2 General information


Overview

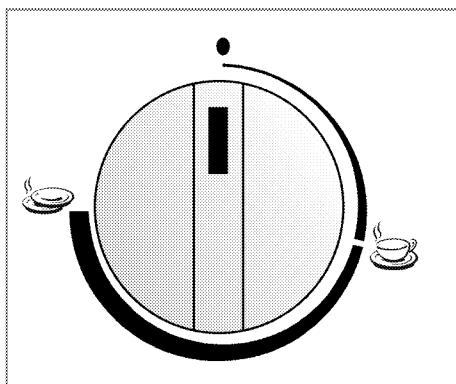


- 1 Warm keeping drawer
- 2 On/Off button (for mechanical models only)
- 3 **Program selection button**





Program selection button-Electronics models

0	Off
40-50	Fermenting, thawing
60-70	Keeping bread warm, thawing, preheating drink containers
80	Keeping meals warm
 80	Preheating dishes



Program selection button-Mechanical models

0	Off
	Cup heating
	Plate heating

Technical specifications

	Electronics models	Mechanical models
Voltage / frequency	220-240 V ~ 50 Hz	220-240 V ~ 50 Hz
Total electric power	800 W	400 W
Fuse	min. 16 A	min. 6 A
Cable type / section	H05VV-FG 3 x 1,5 mm ²	H05VV-FG 3 x 0,75 mm ²
Cable length	max. 2 m	max. 2 m
External dimensions (height / width / depth): 29-cm models	290 mm/ 595 mm/ 545 mm	290 mm/ 595 mm/ 545 mm
External dimensions (height / width / depth): 14 cm models	140 mm/ 595 mm/ 545 mm	140 mm/ 595 mm/ 545 mm
Installation dimensions (height / width / depth) : 29-cm models	292 or 295 mm/ 560 mm/ min.550 mm	292 or 295 mm/ 560 mm/ min.550 mm
Installation dimensions (height / width / depth) : 14 cm models	142 or 145 mm/ 560 mm/ min.550 mm	142 or 145 mm/ 560 mm/ min.550 mm

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons, and the product's warranty shall become invalid.



The customer is responsible for the preparation of the location at which the oven will be installed and the necessary electrical wiring.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Appropriate installation location

This product is designed to be installed into commercially available kitchen furniture. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

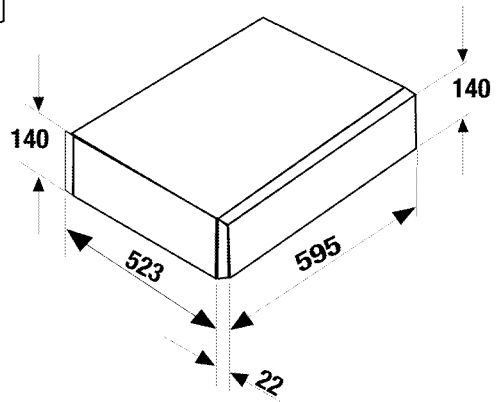
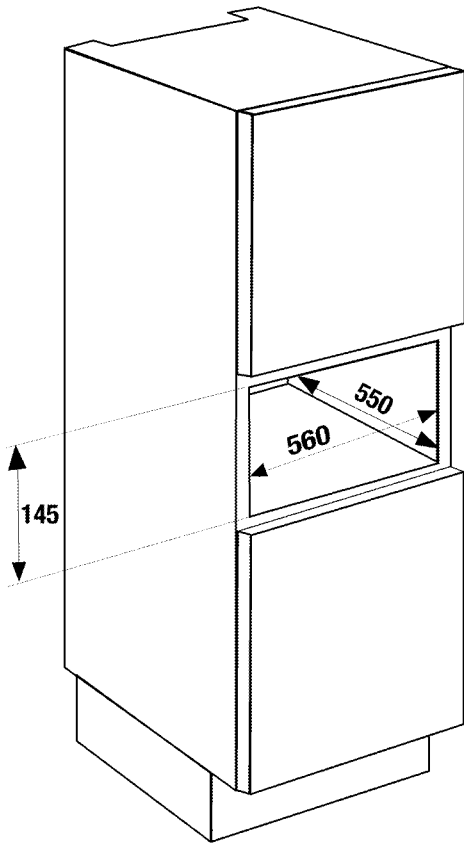
- * Surfaces, synthetic laminates and adhesives used must be heat resistant (minimum 100°C).
- * Remove the packaging material and transport locks.



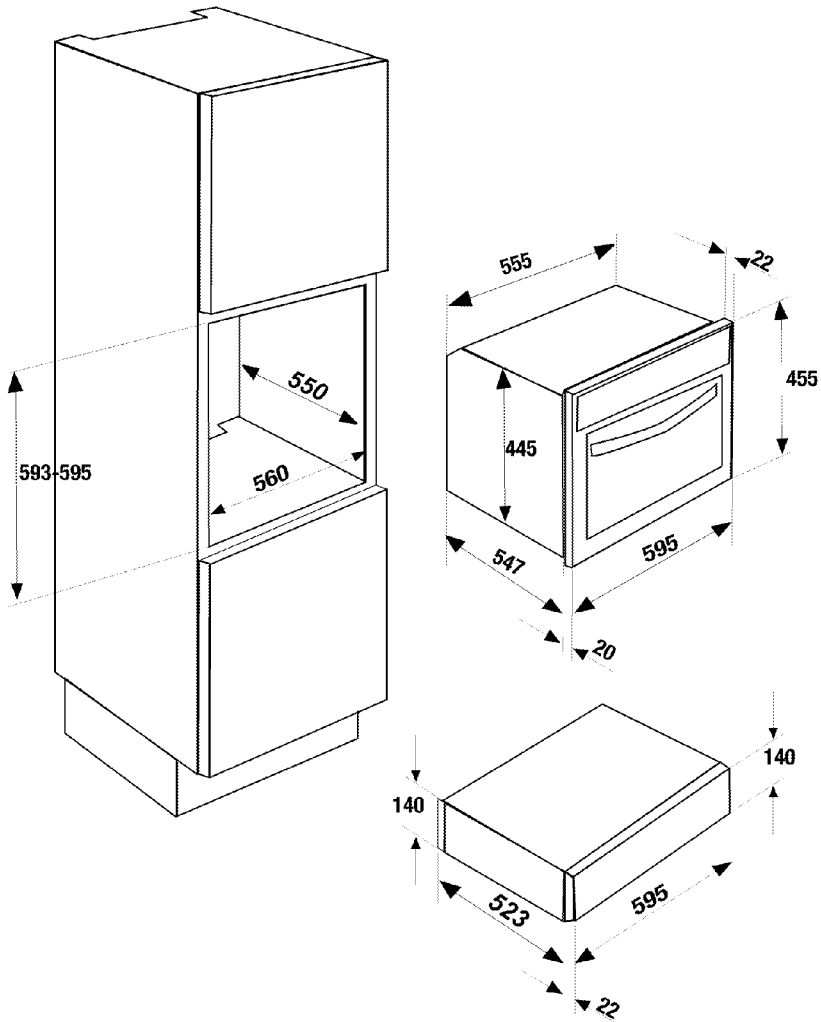
Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.



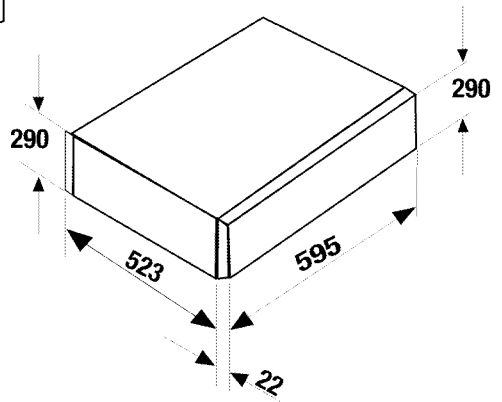
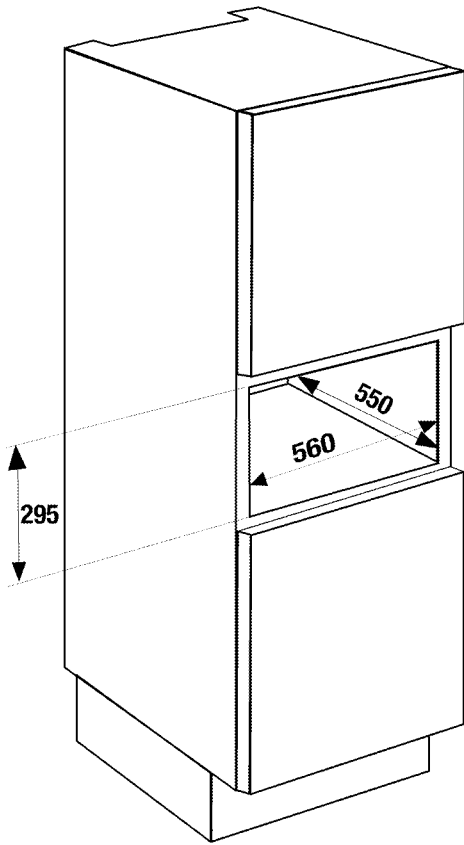
Do not use the door and/or handle to carry or move the product.



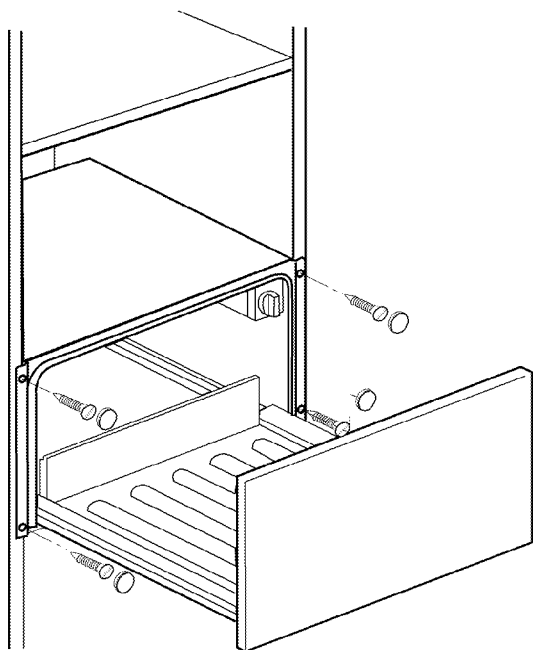
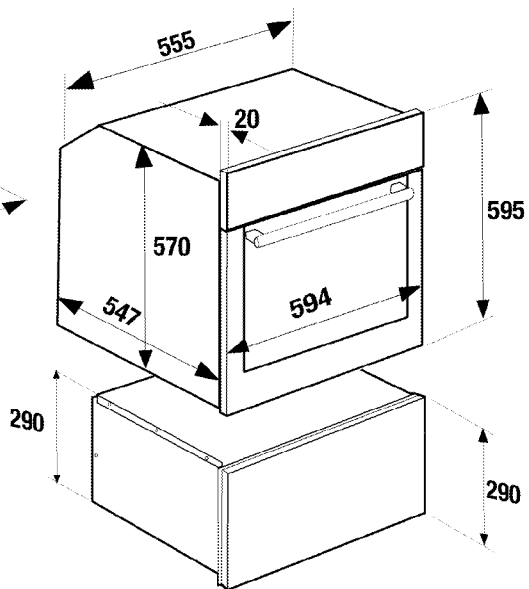
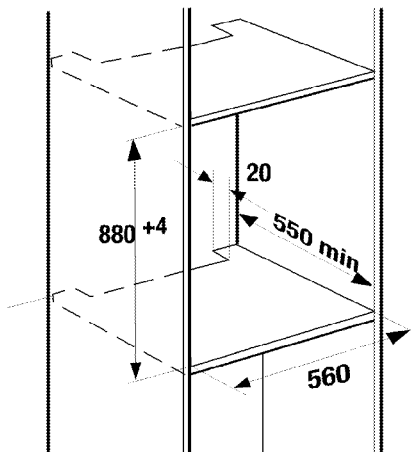
14 cm models



14-cm models - usage with 45-cm ovens



29-cm models



29-cm models - Usage with 60cm oven

Electrical connection

The product must be installed in accordance with all local gas and electrical regulations. Connect the product to a grounded outlet protected by a fuse complying with the values in the "Technical specifications" table. Do not neglect to have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise when the product is used without grounding in accordance with the local regulations.



Product must be used with a grounded line!

Manufacturer shall not be liable for any damages that will arise due to using the product without a grounding installation.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- * Connection must comply with national regulations.
- * The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear wall of the product.
- * Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

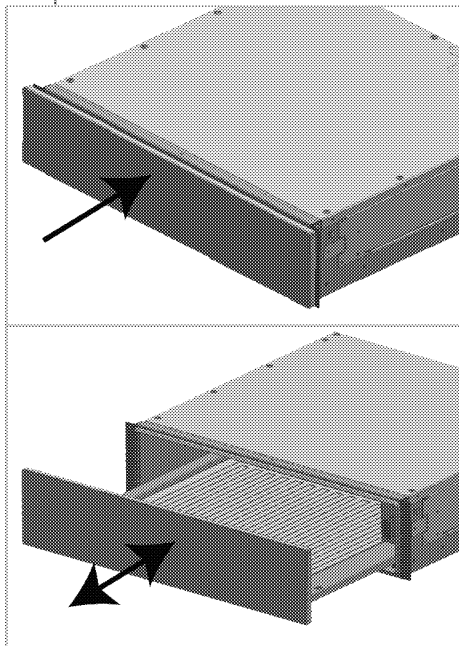
Final check

1. Plug in the power cable and switch on the electrical fuse of the home.
2. Check to see if the product is operational or not.

4 Using the warm keeping drawer

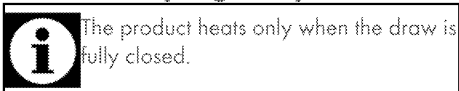
Opening the drawer

Rotate in the arrow direction towards the drawer to open the drawer. The drawer will be opened.



Push the drawer via its cover to close it.

Warm keeping the plates



The product heats only when the draw is fully closed.

In the drawer you can heat the plates or keep the meals warm.

Warming the plates

If the plates are heated then the meals will get cool in a longer time.

General plates

You can load max. 25 kg into the warm keeping drawer. For example you can preheat a menu plate of 6 or 12-person.

14-cm models	
6 x menu plate	Ø 24 cm
6 x soup bowl	Ø 10 cm

1 x service plate	Ø 19 cm
1 x service plate	Ø 17 cm
1 x meat service plate	32 cm.




29-cm models	
12 x menu plate	Ø 24 cm
12 x soup bowl	Ø 10 cm
1 x service plate	Ø 22 cm
1 x service plate	Ø 19 cm
1 x service plate	Ø 17 cm
2 x meat service plate	32 cm

Placing the plates




Spread the plates all over the area as far as possible. It will take longer for higher plate stacks to get warm with respect to single plates.

Drink containers

Heat containers such as espresso cups

always heat at  or 60-70 °C level. 
or  80 °C will make the glasses too hot.
Risk of burning.

Usage

1. Place the plates into the drawer.
2. Press the on/off switch for the mechanical models.
3. Set the function selection switch to 
or  80 °C level. For drink containers
always select  or 60-70 °C level.
4. Close the heating drawer. Warning indicator will lit, the product will be heated.

Preheating time

The preheating time varies depending on the material, thickness, number and height of the plates. Spread the plates all over the area as far as possible.

A 6-person dinner setting will take approx 15-20 minutes.

Turning off the product

Open the drawer. Set the function selection switch to OFF position. For mechanical models, also press the on/off switch to turn it off.

Collecting the plates

Collect the plate using oven gloves or cloth.



The surface of the heating plate is very hot. The bottom plates will be hotter than the top plates.

Warm keeping the meals

Never place the hot pots and pans on to the glass base of the heating drawer. The glass base might get damaged.

Do not overfill the plates to prevent overflowing.

Cover the meals with a heat resistant lid or aluminum foil.

We recommend you to keep the meals warm for max. 1 hour.

Appropriate meals

Appropriate for meat, poultry, fish sauces, vegetables, garnishes and soups.

Usage

1. Place the plates into the drawer.
2. Set the function selection switch 80 °C level and preheat the product for 10 minutes.
3. Close the heating drawer. Warning indicator will lit, the product will be heated.

Turning off the product

Open the drawer. Set the function selection switch to OFF position. For mechanical models, also press the on/off switch to turn it off.


Collecting the plates

Collect the plate using oven gloves or cloth.

Usage table

There are various types of usage are indicated in the table for the warm keeping drawer.

Depending on the indicated cases in the table, you should do a preheating.

Stage	Meals/Plate	Description
40 - 50°C	Delicate deep frozen food, e.g. Cream cake, butter, sausage, cheese.	Defrost
40 - 50°C	Fermenting the yeast dough	Cover it
60 - 70°C	Deep freeze food, e.g. Meat, cake, bread	Defrost
60 - 70°C	Warm keeping the eggs, e.g. Boiled egg, scrambled egg	Preheat the container, cover the meal
60 - 70°C	Warm keeping the bread, e.g. Toast bread, sandwich bread..	Preheat the container, cover the meal
60 - 70°C	Warm heating the drink containers	e.g. espresso cups
60 - 70°C	Delicate meals, e.g. rare cooked meat	Cover the plate
80°C	Warm keeping the meals	Preheat the container, cover the meal
80°C	Warm keeping the drinks	Preheat the container, cover the meal
80°C	Heating the pita, e.g. Wrap, omelet, Tacos	Preheat the container, cover the meal
80°C	Warm keeping the cookies, e.g. Muffins, cookies	Preheat the container, cover the meal
80°C	Melting block chocolate and chocolate topping	Preheat the container, cover the meal
80°C	Preheat the container, cover the meal	Uncovered, approx. 20 minutes
 80°C	Warming the plates	Not appropriate for drink containers.

5 Maintenance and care

General information

Service life of the product will extend and frequent problems will decrease if the product is cleaned at regular intervals.



Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!



Allow the product to cool down before you clean it. Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Ensure that all residual fluids are removed after cleaning and also ensure that food materials splattered during cooking are cleaned immediately.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.



Do not use steam cleaners for cleaning.

Steel surfaces

Lime, grease, starch and protein stains should be removed immediately. Such stains can cause corrosion beneath.

Products with inox surfaces

Use a mild glass cleaning agent and a soft glass cleaning cloth or a lint-free microfiber cloth. Clean the surface without applying too much pressure and in vertical direction.

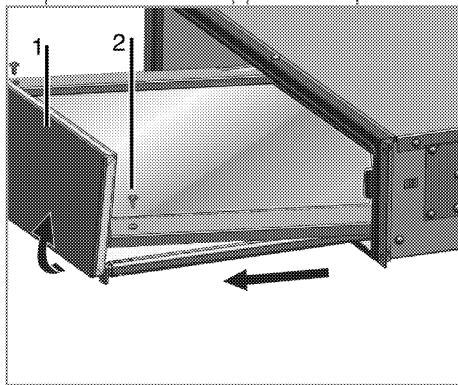
Heating plate

Clean the heating plate with hot water and a little amount of detergent.

Removing the Drawer

You can remove the drawer to clean the interior of the drawer.

1. Fully take out the drawer.
2. Remove the 2 screws on the front section.
3. Hold the drawer from front right and left positions and lift approx. 5° upwards.



1. Drawer
2. Screw
4. Carefully pull the drawer towards yourself and place aside. Clean the interior of the product with a damp cloth and detergent and wipe it dry.



Never submerge the drawer into water.

Installing the Drawer

Follow the above steps in reverse order to install back the drawer.

Place the drawer on the racks. Pull the right and left side racks to front, until the screws are located in the holes. Secure the screws.

6 Troubleshooting

Before you call the technical service, please check the following points.

Plates and/or meals are cold.

- The product is not turned on >>> *Check if the product is turned on.*
- The drawer is not fully closed >>> *Check if the drawer is fully closed.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Plates and/or meals are not hot enough.

- Plates and/or meals are not heated for a sufficient amount of time.
- The drawer is left open for a long time.

Warning lamp is flashing.

- Check if the drawer is closed. If you cannot close the drawer, check the position of the stretching hook as indicated in the "Maintenance and cleaning" section.

Warning lamp flashes rapidly while the warm keeping drawer is closed.

- Call the authorised service agent.

Warning lamp not lit.

- Warning lamp is faulty. >>> *Call the authorised service agent.*

The fuse at the fusebox is short circuited.

- Unplug the mains cable and call the authorised service agent.



Consult the Authorized Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

FOR A GOOD REASON
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