

WARMING DRAWER

[en] Instruction manual

**N1AHA01.0B, N1AHA02.0B**



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Additional information on products, accessories, replacement parts and services can be found at [www.neff-international.com](http://www.neff-international.com) and in the online shop [www.neff-eshop.com](http://www.neff-eshop.com)

## Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

This appliance is intended for domestic use and the household environment only. The appliance should be used for keeping food warm and warming plates only.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

## Important safety information

### Warning – Risk of serious burns!

Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.

### Warning – Risk of electric shock and serious injury!

- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

### Warning – Risk of fire!

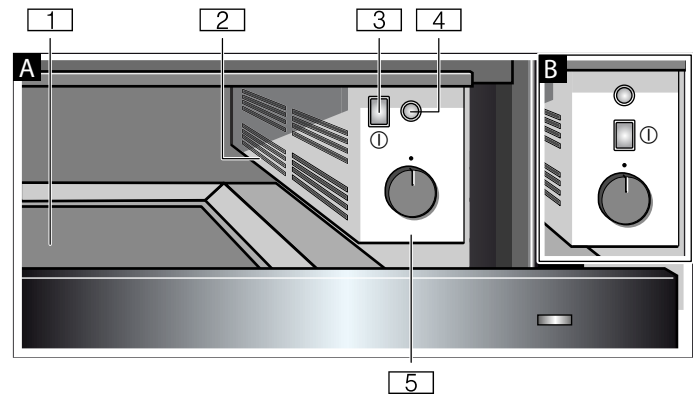
The warming drawer gets very hot and could cause flammable materials to ignite. Never place flammable objects or plastic containers in the warming drawer.

## Getting to know your appliance

The warming drawer can be used to pre-heat tableware or keep food warm.

The layout of the controls on your warming drawer may differ from that shown here.

- Bottom drawer (14 cm high): Image **A**
- Top drawer (29 cm high): Image **B**



**1** Surface area with anti-slip mat

**2** Fan and heating element

**3** Main switch

Switch the appliance on and off.

**4** Operating indicator

**5** Temperature selector

You can set the temperature to any value between **MIN**, **MED** and **MAX**.

### Opening and closing

Press on the middle of the drawer to open or close it. The drawer will spring out gently when you open it. You can then easily pull it out.

## Operating the appliance

### Preheating ovenware

Food stays warm for longer in preheated ovenware. Drinks also remain warm for longer.

### Tableware in general

The warming drawer has a maximum load capacity of 15 kg. You can use it to pre-warm the place settings for 6 or 12 people, for example.

Shallow drawer (14 cm deep)		Deep drawer (29 cm deep)	
6 dinner plates	24 cm	12 dinner plates	24 cm
6 soup bowls	10 cm	12 soup bowls	10 cm
1 bowl	19 cm	1 bowl	22 cm
1 bowl	17 cm	1 bowl	19 cm
1 meat platter	32cm	1 bowl	17 cm
		2 meat platters	32cm

### Arranging the tableware

Do not block the ventilation opening with tall items of tableware or stacks of plates. This will ensure that hot air can circulate efficiently.

### Drinking vessels

Warm drinking vessels such as espresso cups at a temperature between **MIN** and **MED**.

#### **Warning – Risk of burns!**

Drinking vessels will become very hot at high temperatures.

### Proceed as follows:

1. Arrange the items of tableware in the drawer.  
**Note:** Place an anti-slip mat underneath the tableware to prevent scratches to the interior surface of the drawer.
2. Set the temperature using the temperature selector. For tableware, select a temperature up to **MAX**. For drinking vessels, select a temperature between **MIN** and **MED**.
3. Switch on the appliance at the main switch. The operating indicator light switches on. The appliance heats up. The fan runs.
4. Close the warming drawer.

### Pre-heating time

The pre-heating time will depend on what material the tableware is made of and how thick it is. It is also affected by the number of items being heated, how big these are and how they have been arranged in the drawer. Arrange the items of tableware so that they are spread out as evenly as possible across the surface. Where possible, place tall stacks of plates on the left-hand side of the drawer so that the ventilation opening is not blocked.

Pre-heating the place settings for 6 people, for example, will take around 15-25 minutes.

### Switching off

Open the drawer. Switch off the appliance at the main switch.

### Removing the tableware

#### **Warning – Risk of burns!**

The tableware can become very hot. Take the tableware out of the drawer using oven gloves or a pot grabber.

### Keeping food warm

Never take hot pots and pans off the hob and place them directly on the mat in the warming drawer.

Do not completely fill the tableware to prevent any content from spilling out when you open and close the warming drawer.

Cover food that dries out easily with a heatproof lid or aluminium foil.

The anti-slip mat is food-safe. You can also place dry food such as flatbreads, cakes and muffins directly on the mat and warm it in the drawer. Clean the anti-slip mat afterwards.

We advise against keeping food warm for longer than an hour.

**Suitable food:** Meat, poultry, fish, sauces, vegetables, side dishes and soups.

### Proceed as follows:

1. Place the items of tableware in the drawer.
2. Turn the temperature selector to set the required temperature. Switch on the appliance at the main switch and pre-heat the tableware for 10 minutes.
3. Place food into the pre-heated tableware.
4. Close the drawer.

### Switching off

Switch off the appliance at the main switch.

### Removing the tableware

#### **Warning – Risk of burns!**

The tableware can become very hot. Take the tableware out of the drawer using oven gloves or a pot grabber.

**Tables and tips**

Meal	Pre-heating the drawer	Pre-heating tableware	Level	Notes
<b>Tableware and drinking vessels</b>				
Plates, soup bowls, bowls	No	Not applicable	MAX	
Espresso cups, coffee cups	No	Not applicable	MED	
<b>Defrosting frozen foods</b>				
Cream cakes, butter, sausages, cheese	No	No	MIN	On a plate or in a glass tray
Cakes, bread	No	No	MED	On a plate or in a glass tray
Meat	No	No	MIN	On a plate or in a glass tray
<b>Warming</b>				
Flatbreads, e.g. pancakes, wraps, tacos	5-10 minutes	Not applicable	MAX	
Dry cakes, e.g. cakes with crumble topping, muffins	5-10 minutes	Not applicable	MAX	
<b>Keep warm</b>				
Beverages	5-10 minutes	Yes	MAX	
Most food, soups, sauces, side dishes	5-10 minutes	Yes	MAX	Decanted food, maximum 80 °C
Sensitive food, e.g. cooked meat	5-10 minutes	Yes	MED	Decanted food, maximum 80 °C
Boiled eggs, scrambled eggs	5-10 minutes	Yes	MED	Decanted food, maximum 80 °C
Bread, e.g. toast, rolls	5-10 minutes	Not applicable	MED	
<b>Melting</b>				
Melting gelatin	No	No	MAX	Uncovered tableware, around 20 minutes
Blocks of chocolate or couverture chocolate	No	No	MAX	
Crystallised honey	No	No	MIN	
<b>Prove dough</b>				
Yeast dough	5-10 minutes	No	MIN	Covered bowls, dishes or baking trays

## Cleaning

Do not use high-pressure cleaners or steam jet cleaners. Only clean the appliance when it is switched off. Switch the appliance off at the main switch – the operating indicator light will go out.

### Appliance exterior

Wipe the appliance with water and a little detergent. Then dry it with a soft cloth.

Caustic or abrasive cleaning products are not suitable. If a caustic or abrasive substance comes into contact with the frontage, wash it off immediately with water.

### Stainless steel surfaces

Always remove any spots of limescale, grease, cornflour and egg white immediately. Corrosion can form under such spots. Clean the appliance using water and a little detergent. Then dry the surface with a soft cloth.

### Appliances with glass fronts

Clean the glass front with glass cleaner and a soft cloth. Do not use a glass scraper.

### Appliance interior

#### Stainless steel surfaces

Always remove any spots of limescale, grease, cornflour and egg white immediately. Corrosion can form under such spots. Clean the appliance using water and a little detergent. Then dry the surface with a soft cloth.

#### Anti-slip mat

You can remove the the anti-slip mat to clean it. Clean using detergent.

## Trouble shooting

Faults often have simple explanations. Please read the following notes before calling the after-sales service:

<b>The tableware or food does not heat up.</b>	Check: <ul style="list-style-type: none"> <li>■ Whether the appliance is switched on by pressing the main switch (operating indicator lights up)</li> <li>■ Whether there is a power cut</li> </ul>
<b>The tableware or food does not get warm enough.</b>	It may be that: <ul style="list-style-type: none"> <li>■ The tableware or food has not been warmed for long enough</li> <li>■ The drawer was open for a long time</li> <li>■ The drawer was not adequately pre-heated</li> <li>■ The ventilation opening was blocked by tall items of tableware or stacks of plates</li> </ul>
<b>The operating indicator light does not light up.</b>	The indicator light is defective. Consult the after-sales service.
<b>The fuse in the fuse box has blown.</b>	Pull out the mains plug and consult the after-sales service.

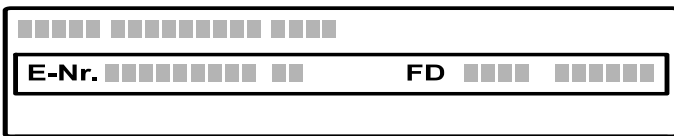
Any repair work must only be carried out by qualified experts. Incorrect repairs to your appliance may present considerable risks for the user.

## Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

### E number and FD number

When calling us, please give the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.



To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no.	FD no.
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### After-sales service

Please note that in the event that the appliance has been misused, a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

### To book an engineer visit and product advice

- GB** 0344 892 8989  
Calls charged at local or mobile rate.
- IE** 01450 2655  
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

## Environmental protection

### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.





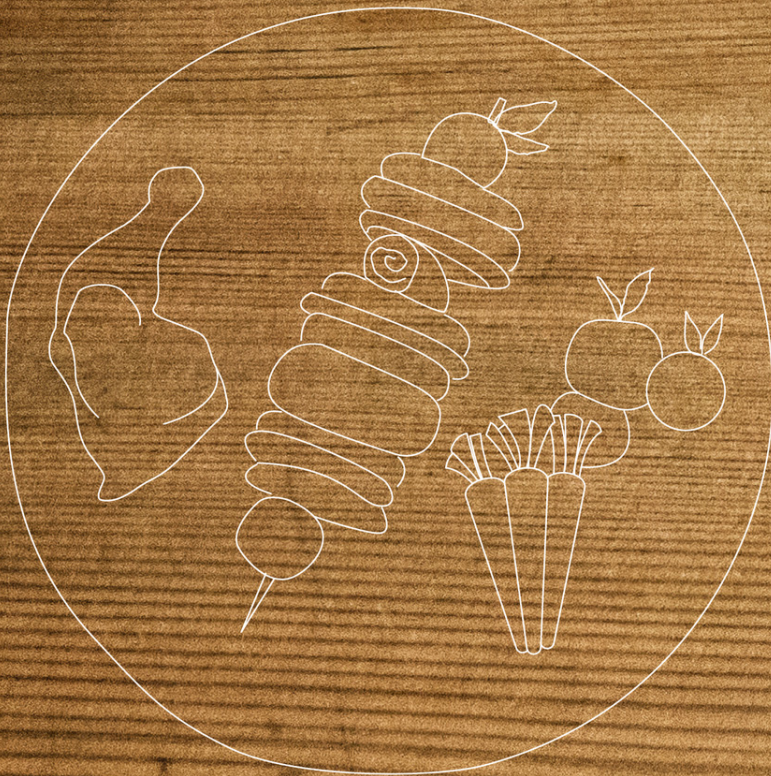
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