

BYSTRO

EN

Built-In Warming Drawer / Installation and User Manual

Thank you for choosing this product.

This Installation and User Manual contains important safety information and instructions on the operation and maintenance of your appliance. Please take the time to read this User Manual before using your appliance and keep this book for future reference.







Dear Customer,

Thank you for choosing our product. We would like you to be satisfied with our product, which has been produced in our highly qualified, technological and modern facilities.

You can use your warming drawer with pleasure and confidence for many years by performing required maintenance and showing necessary care. Read the whole manual. Retain the manual during use of the product. If you hand the product over to someone else, give them the manual as well.

⚠ This Operating Manual maybe prepared for multiple models. Some of the features mentioned may not be available in your product.

Symbol	Meaning
	Important Information
	Warning - Caution
	Risk of Electric Shock
	Risk of Fire

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We invite you to read this instruction booklet carefully, before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation.

If this equipment should be sold or transferred to another person, make sure that the new user receives the booklet, so that he can learn how to operate the appliance and read the corresponding notice.

This appliance is designed and intended for domestic and similar use, such as:

- In the staff kitchen areas of stores,
- Offices and other workplaces;
- In farmhouses;
- For use by hotel and motel guests and other professional environments;
- In bed-and-breakfasts.

The manufacturer declines all responsibility for damages to things or people deriving from incorrect installation or improper, erroneous or unsuitable use.

The appliance must not be used by people (including children) with physical, sensorial or mental impairments, or by people without the necessary experience or knowledge, unless they are supervised or instructed in the use of the appliance by a person responsible for their safety.

Children must be supervised to ensure that they do not play with the appliance.



Precautions

- Follow the safety related instructions.

- The installation must be carried out by experienced and qualified personnel, in conformity with the laws and regulations in force.
- This guide is an integral part of the appliance. This appliance is intended for domestic use only in conformity with current eec directives.
- The manufacturer will not be held liable in the event of a failure to follow these warnings and safety instructions.
- Keep these instructions with the appliance. If the appliance should be given to another person make sure these instructions are supplied with it.
- Do not use the appliance for heating purposes. Highly flammable objects are at risk of catching fire if placed in their proximity due to elevated temperatures.
- Do not dispose of materials in the home. Sort the various materials by classification and dispose of them properly.
- The labels displayed on this application are in compliance with the directive 2002/96/cee waste and electrical equipment (wee).
- Do not obstruct the openings and fixtures intended for heat circulation.
- The labels located on the appliance which show the serial number and model are found on the heating block. Never remove the data label.



Warning

Never use sharp metal objects or abrasive scrubbing pads that could cause damage to the surface of the appliance. If necessary, use standard non-abrasive utensils made of wood or plastic

Safety Instructions

- The safety measures regarding the electric, gas and functions are found in the installation section.
- It is in your best interest and safety and also legally required that all electrical appliances be installed and repaired exclusively by qualified personnel in conformity with current standards.
- Our qualified personnel can guarantee that the works will be performed correctly. Gas and electric appliances must always be disconnected by experienced personnel.

To avoid damaging the appliance or creating dangerous situations:

- Do not lean or sit on the warming drawer when opened, this could cause damage to the telescopic guide. The maximum carrying weight of the warming drawer is 10kg.

Electrical Safety

- Before connecting appliances to electric circuits it is important to check and compare the connection data (voltage and frequency) shown on the label to the characteristics of the local electric line. It is essential that this data coincide in order to avoid damaging the appliances. For further help and assistance please contact your local electrician.
- The electrical safety of the appliance is only guaranteed when attached to a ground conductor. The manufacturer will not be liable for damages caused by the absence or interruption of a ground conductor (i.e. Electric shock).

- The appliance must be installed and connected by a specialized electrician. If necessary, contact a local electrician who is familiar with local standards and regulations. The manufacturer will not be liable for damages caused by incorrect installation or installations not conforming to local and national laws.

Warning

This appliance is not suitable for use by people (children included) with physical, sensorial, and/or mental impairments. People without the necessary experience or knowledge of the appliance must be supervised by a responsible person for their own safety. Children must be supervised to ensure they do not play with the appliance.

Warning

In order to avoid the risk of electrical shock only use appliances that have been installed correctly.

Never open the housing of the appliance. If you come into contact with parts under pressure or if the electrical and/or mechanical structures are modified, this could damage the appliance and cause it to malfunction.

Warning

The inside of the appliance can reach temperatures of 75°C depending on the selected temperature and the time of operation. If necessary use gloves to remove things from the drawer.

**Warning**

Do not keep plastic containers or any flammable objects in the appliance. Such objects pose a risk of catching fire once the warming drawer is turned on.

Remember that children's skin is more delicate and sensitive to high temperatures. Keep appliance away from children. Appliance may overheat if used incorrectly: risk of burns

Before you Begin

- Do not leave parts of the packaging in the home. Separate the remaining packaging materials by category and deliver them to your nearest recycling center.
- Before using the appliance for the first time, gently clean it with a moist cloth and dry it completely as described under “cleaning and maintenance”.
- Heat the warming drawer for at least two hours. Once heated, set the temperature to 75 °c. Be sure that the kitchen is kept well-ventilated during the heating period.
- The metal parts have been specially treated with a protective coating that can sometimes cause Odors the first time the drawer is heated. These Odors will quickly dissipate and should not be considered a defect of the appliance.
- Make sure that the voltage shown on the appliance label corresponds to that of your electrical system.
- Open the drawer and remove all accessories and packing materials.
- The warming drawer can only be attached and installed with the tools

Attention

The front of the drawer may be covered with a protective coating over it. Carefully remove the coating before using the appliance. Start by removing the protective film from the bottom. Make sure that the drawer is not damaged. Be certain that the drawer closes properly. In case of damage, contact the service department.

provided by the appliance manufacturer.

- The manufacturer does not guarantee the operation of the appliance if materials from a different manufacturer have been used. The manufacturer is not responsible for damage caused by improper use.

Installation

- Before you begin assembling the drawers of the appliance, make sure there is enough room to fit the drawer and the appliance.
- The precise dimensions for the installment are indicated in mm. Follow these guidelines for assembly:
 - position the drawer so that it is directly centered
 - be certain that the frame is perfectly perpendicular
 - open the drawer and fix the structure to the wall with the two screws already in place

Electrical Connections

- ① The electrical connection must be made by a qualified electrician conforming to current regulations.

Before connecting the oven to the mains power supply, make sure that: - the supply voltage corresponds to the specifications on the data plate on the front of the oven. - the mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement. The power cable should never reach a temperature 50° c above ambient

temperature at any point along its length. If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class iii overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations.

The socket or switch must be easily reachable with the oven fully installed.



Warning

Before connecting the warming drawer to the electrical circuit, verify that the voltage and the frequency correspond to those indicated on the label located inside the heating block, which should be kept along with this manual.

The electrical attachment must be made using bipolar switch capable of powering the appliance and that has a gap of 3 mm (minimum) to guarantee disconnection in case of emergency or when cleaning the warming drawer.

Connect the appliance to the ground circuit to conform to safety regulations regarding electrical systems.



Attention

THE WARMING DRAWER MUST BE CONNECTED TO THE GROUND CIRCUIT.

In the event of the failure of the cable supplied with the warming drawer, replace it with an original replacement part provided by the Service Department.

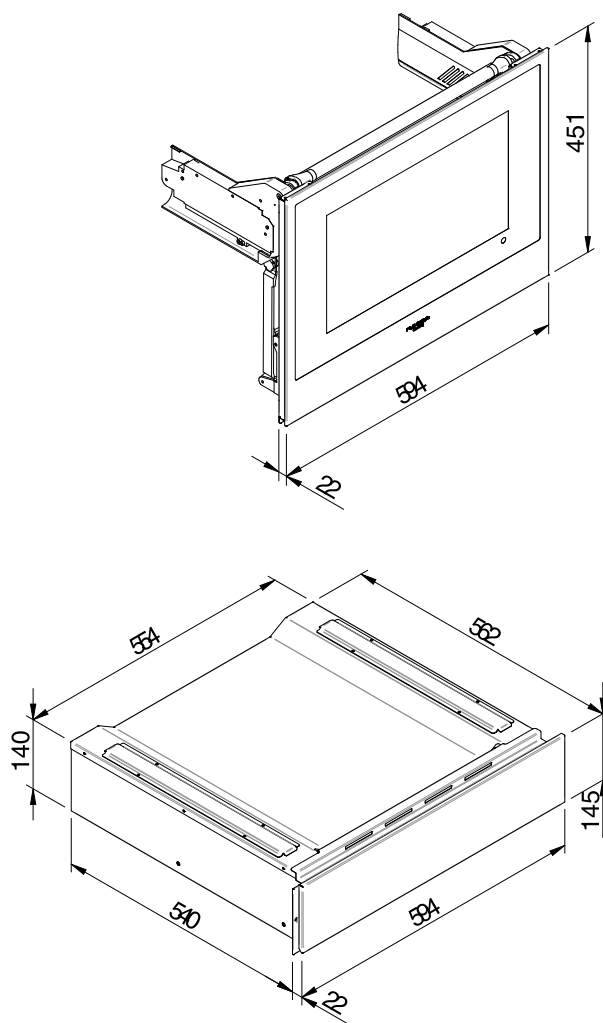
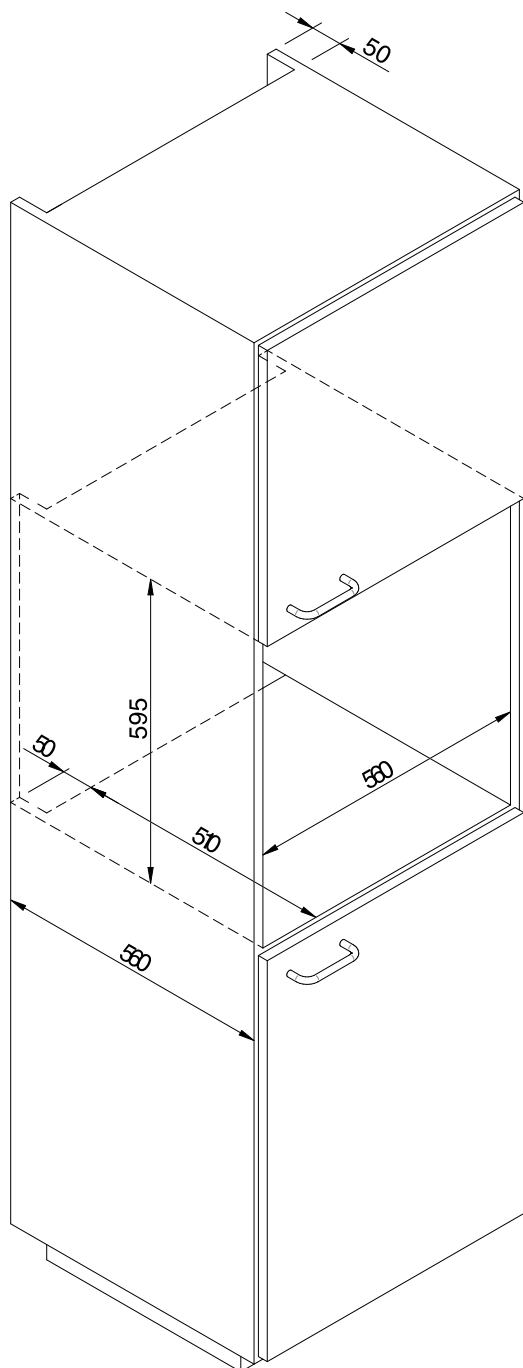
The manufacturer and retailers will not be liable for property damage and personal injury caused by a failure to follow the instructions provided in this manual.

Cable Types and Minimal Diameters

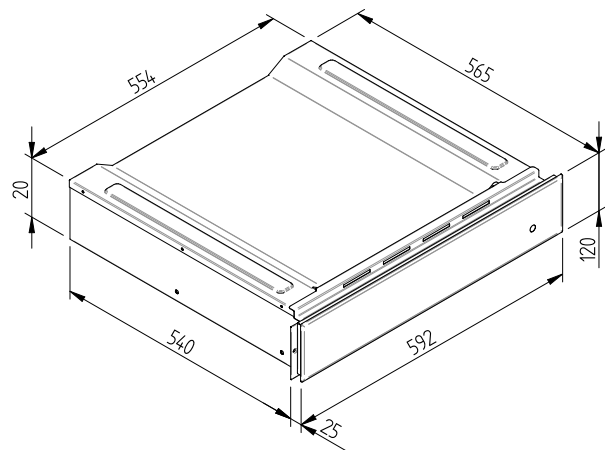
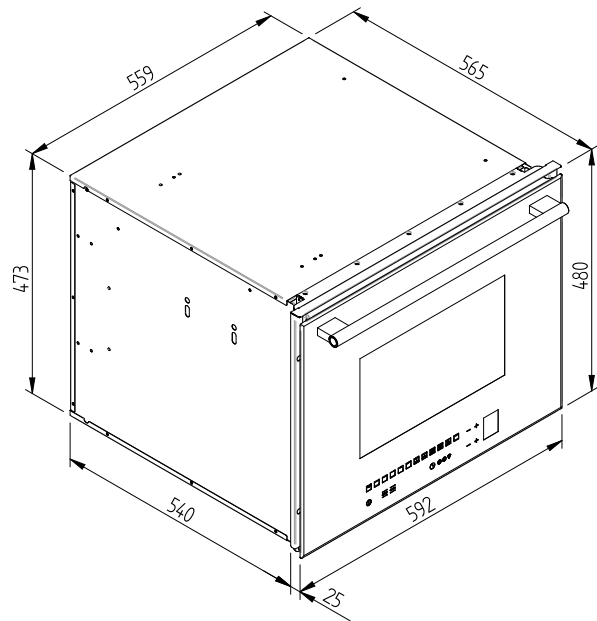
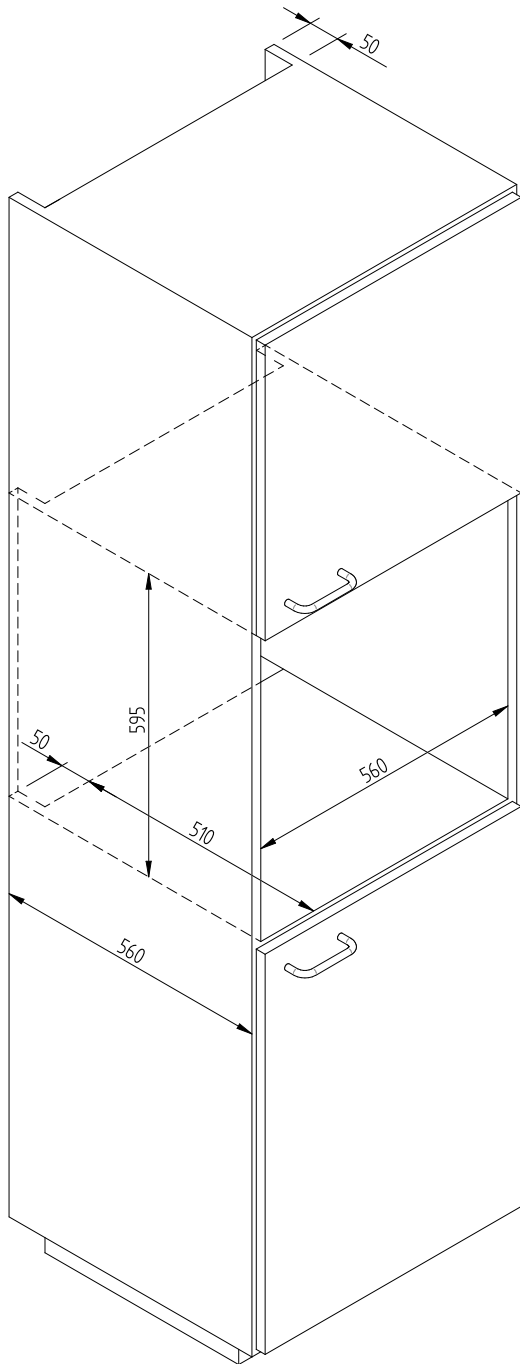
	SASO
H05RR-F 3x0,75 mm ²	H05RR-F 3x1,5 mm ²
H05VV-F 3x0,75 mm ²	H05VV-F 3x1,5 mm ²
H05RN-F 3x0,75 mm ²	H05RN-F 3x1,5 mm ²
H05V2V2-F 3x0,75 mm ²	H05V2V2-F 3x1,5 mm ²

Power Requirements

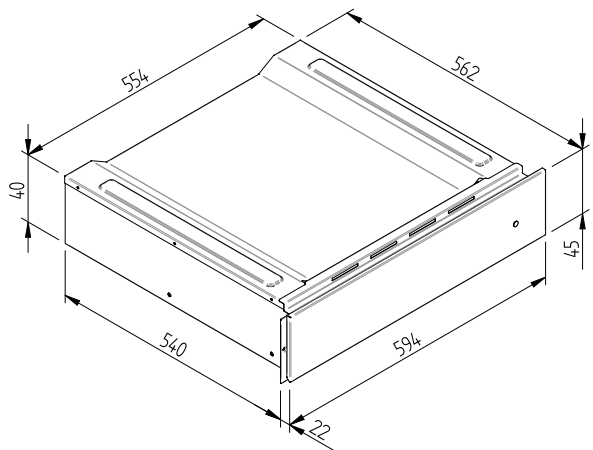
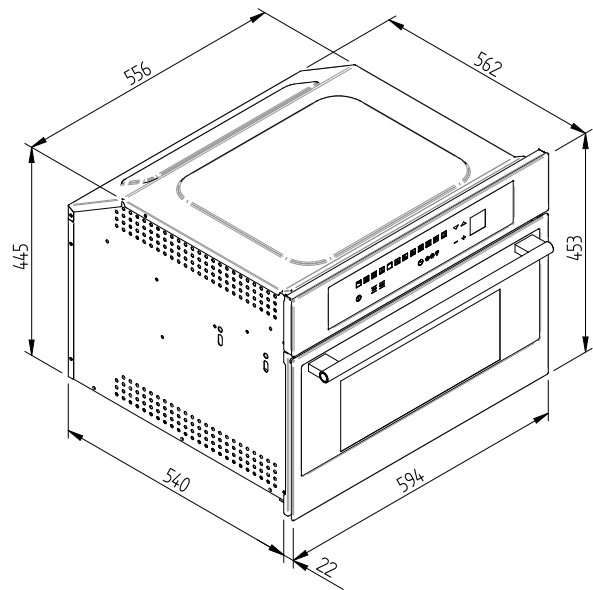
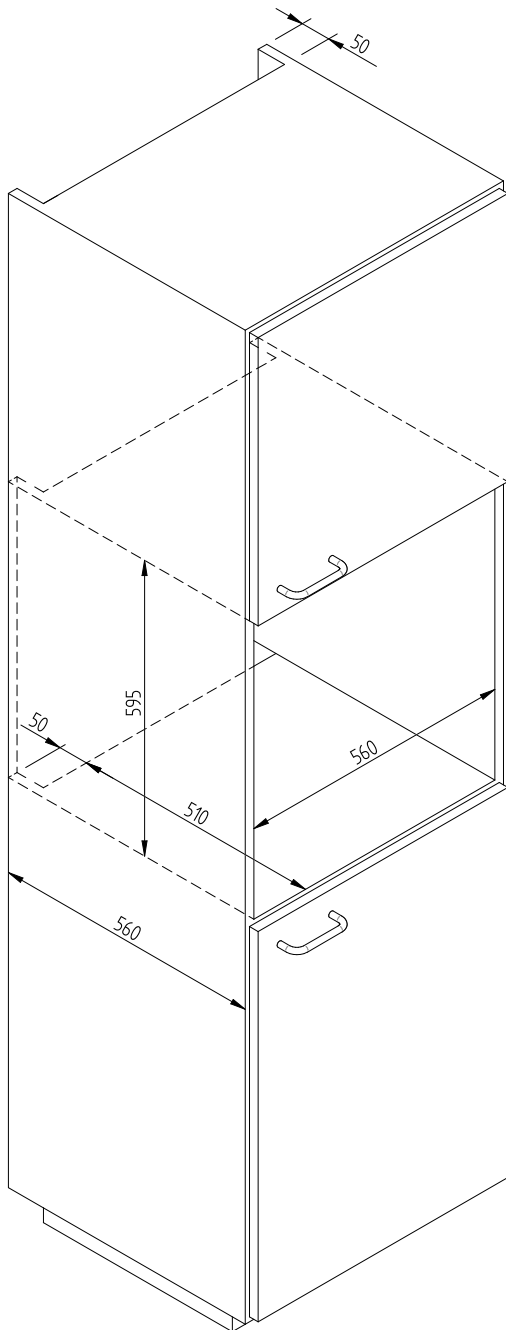
Max Power Consumption	400 W
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Dimensional Diagram Drawer I45 Built-In 560 X 595 With 45 l mm TV

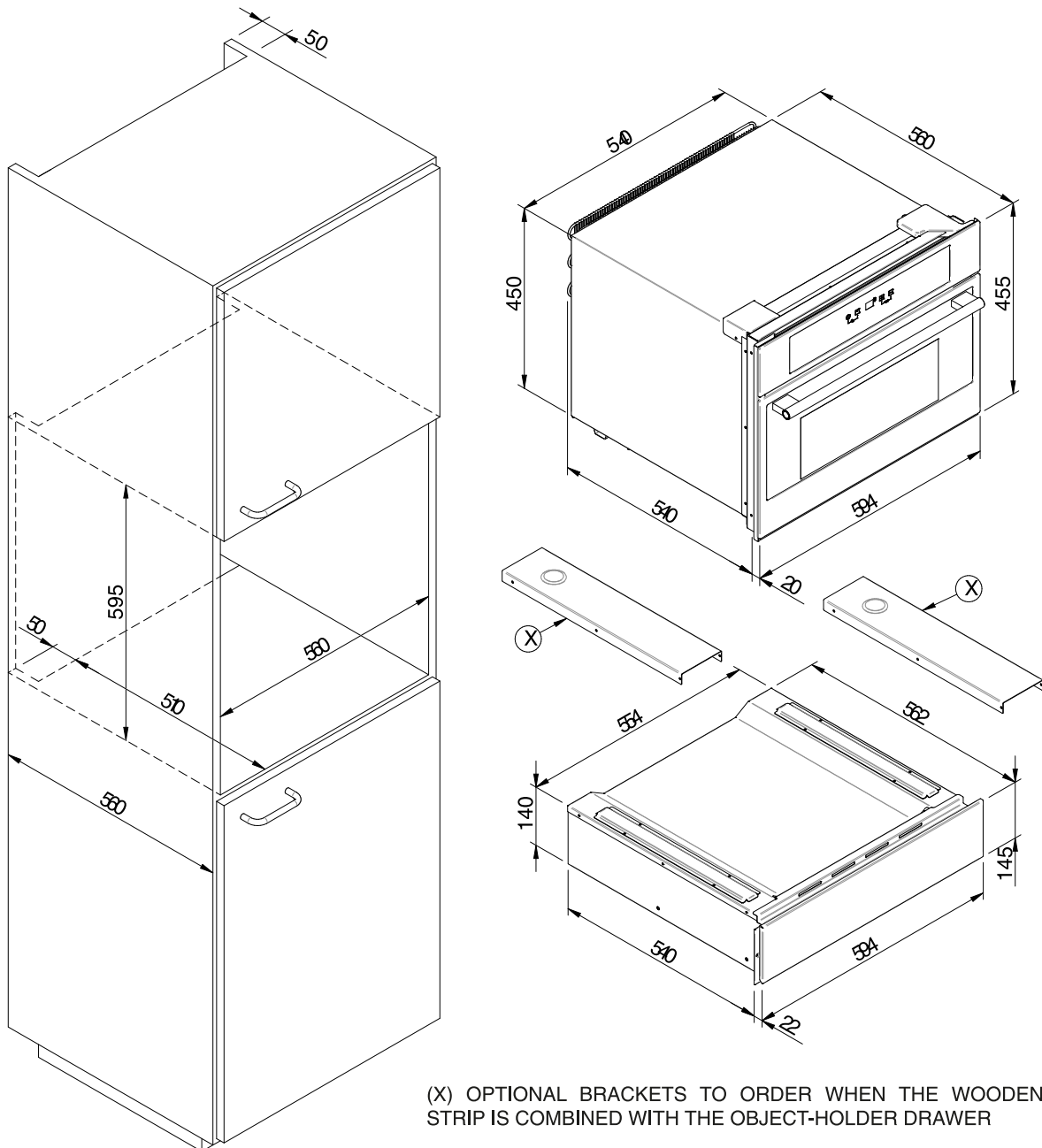
Warming Drawer Dimension Diagram 560 X 595 for 480 Ovens



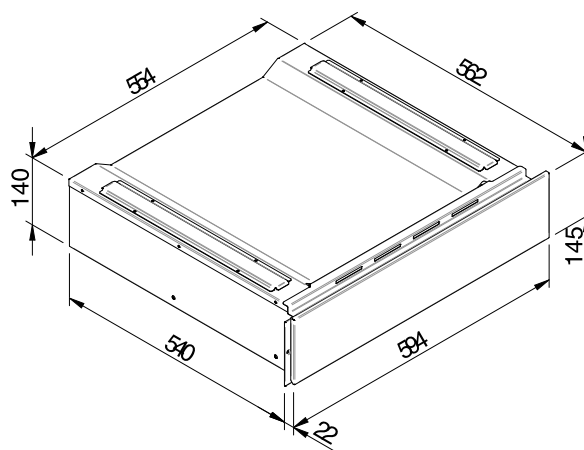
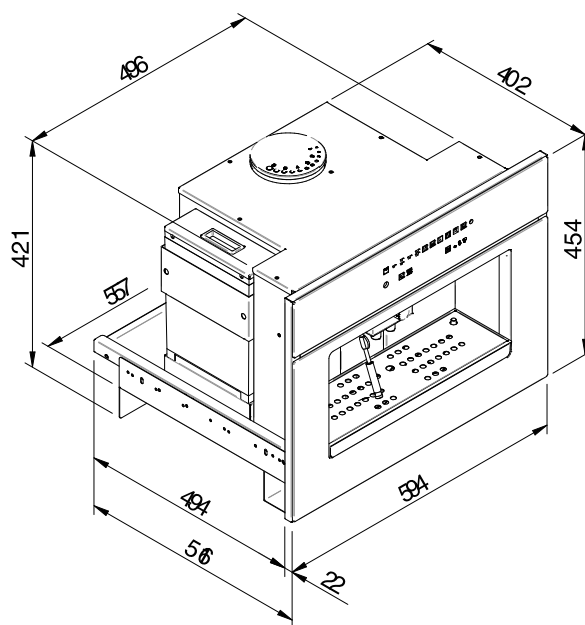
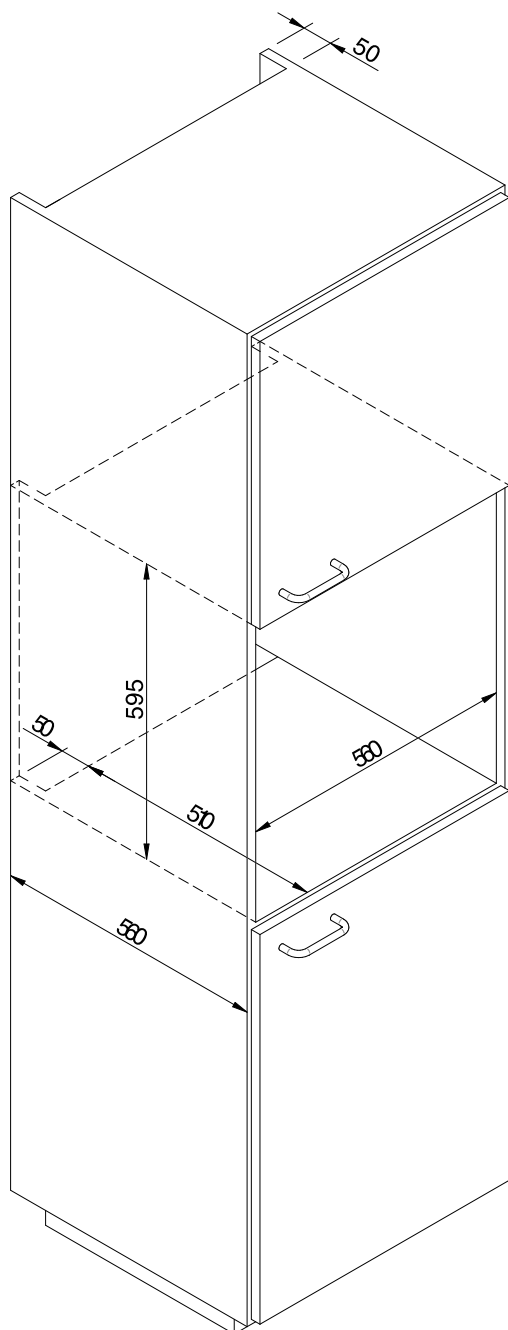
Warming Drawer Dimension Diagram 560 X 595 for 450 Ovens



Dimensional Diagram Drawer I45 Built-In 560 X 595 With 455 mm Wine Cellar



Dimensional Drawing Drawer I 45 Built-In 560 X 595 With 454 mm Coffee Machine



Instructions for the Consumer

Opening of the Drawer

- To open the drawer, press the front of the drawer



- Grasp the Handle



- Pull the Drawer, towards you till it is opened completely



Closing the Drawer

To close the drawer, gently push the drawer back, pushing the front until it has completely gone back. Release the handle.

Ventilating System

The appliance is equipped with a hot air ventilating system. A fan distributes in an optimal way towards the internal space of the warming drawer.

The thermostat allows the user to control and set the appliance at the desired temperature.

The circulation of the air heats the drawer in a rapid and uniform way.

With the protective measures in place it is not possible to accidentally touch the heating element or the fan.

Warming Drawer

Operation

Open the drawer. Turn the handle in order to set the desired temperature and then press the red button.

A red light will turn on and will remain on throughout use.

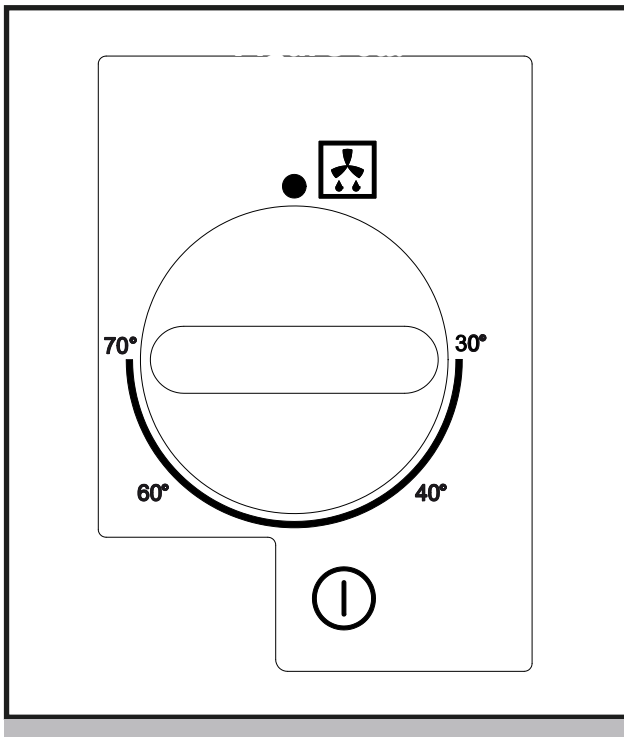
To turn off the appliance, turn the handle to the 0 position and then press the button. The red light will turn off.

Heating Times

Different factors influence the time in which it takes to heat up:

- thickness and material of the drawer;
- number of drawers loaded;
- the arrangement of the loaded drawers;
- the desired temperature set.

So, there is no general rule. To set the temperature above 60°C in order to have a stable temperature, follow these suggestions:



Dishes	Time (Min)
Dishes for 6 persons	30-35

Defrosting

To close the drawer, gently push the drawer back, pushing the front until it has completely gone back. Release the handle. The defrosting function only uses forced

ventilation without any active heating element.

Procedure

- Press the on / off button to activate the indoor fan.
- Turn the knob to the defrost setting

Leavening

The leavening function maintains the drawer temperature between 25 and 30°C.

Procedure

1. Preheat the drawer for 5 minutes by turning the knob to 30°C.
2. Place the dough, wrapped in a slightly damp cloth, in the middle of the drawer.

Food Warmer

Food recommended for warming: meat, chicken, fish, sauces, vegetables, side dishes and soups.

- To stop the food spilling over into the drawer, do not overfill the dishes.
- Arrange the dishes in the drawer and close it carefully so that any liquids do not spill.
- It is advisable not to warm food for more than an hour to prevent it from losing nutritional value.
- Cover moist food and liquids with a lid or heat-resistant cling film. This will prevent the moisture from escaping, condensation from forming and moisture settling on the outside the dishes.
- Do not cover roast or fried dishes which need to stay crisp. Keep these dishes

hot at high temperatures.

1. Place the dishes in the drawer.
2. Switch the drawer on and turn the thermostat knob to between 40°C and 60°C, depending on the temperature required, and preheat the drawer for 10 minutes.
3. Put the food in the preheated dishes.
4. Close the drawer again. The on indicator light stays lit and the drawer heats up.

Switching Off

- Turn the knob to off. Take the dishes out of the drawer using a cloth or oven gloves.
- ⚠ Never transfer hot dishes directly from the hot stove top to the glass base of the heating drawer. This could damage the glass drawer base.

Slow Cooking

- Slow cooking is ideal for cooking tender meat which needs to be medium rare or rare. This cooking method means the meat will always be pink inside. This does not, however, mean that the meat is raw or undercooked. This cooking method not only keeps the juices inside, but it also makes it easy to keep the meat hot.
- Suitable dishes to use: glass, porcelain or ceramic with a lid.

Procedure

1. Preheat the warming drawer with the chosen dish to the maximum

temperature for 15 minutes.

2. Heat some butter or oil in a pan. Brown the meat well for the time indicated in the table, then place it immediately in the preheated pan and cover with the lid.
3. Set the thermostat to 60°C for the time required to finish the cooking.

Warnings for Slow Cooking

- Only use fresh meat in perfect condition.
- Trim off any excess fat.
- The pieces of meat do not necessarily have to be turned.
- Once cooked, the meat can be carved immediately; it does not have to rest.
- Meat that is slow cooked is not as hot as meat cooked in the traditional way, so it is advisable to put the plates in the warming drawer on the left-hand side for the last 20-30 minutes as well.
- Serve the meat with piping hot sauces.
- If you want to keep the meat hot after cooking, turn the thermostat knob to between 40°C and 60°C. The smaller pieces of meat can be kept hot for 45 minutes and the larger pieces for two hours.

Table

- Slow cooking is suitable for all tender cuts of beef, pork, veal, lamb, game and poultry. The initial browning times and the subsequent cooking times depend on the size of the slices of meat.
- The time parameters refer to meat placed in a pan with preheated butter or oil.

Slow Cooking time

Dish	Initial browning	Cooking in drawer
Small slices of meat		
Strips	about 1-2 minutes	20-30 minutes
Small steaks or medallions	About 1-2 minutes per side	35-50 minutes
Medium size slices of meat		
Tenderloin (400–800g)	about 4-5 minutes per side	75-120 minutes
Lean roast (600–1000g)	about 10-15 minutes per side	120-180 minutes
Large slices of meat		
Tenderloin (from 900g)	about 6-8 minutes per side	120-180 minutes
Roast beef (1.1–2kg)	about 8-10 minutes per side	210-300 minutes

Generally speaking, cleaning is the only form of maintenance necessary.

Attention

Before you begin cleaning, disconnect the appliance from the outlet. Disconnect the cord from the outlet and turn off the appliance.

Warning

Do not use harsh detergents or abrasive products and/or scrubbing pads and sponges and sharp objects as they can stain and damage the appearance of the appliance.

Warning

Never use a vacuum cleaner on the internal parts of the appliance.

Front and Panel Commands

The use of a moist cloth is sufficient when cleaning the appliance. In the event the appliance requires further cleaning, add drops of detergent in the water. Dry the appliance with a dry cloth. The steel front of the appliance can be cleaned with products specifically designed for steel. Such products prevent the formation of dirt on the surface of the drawer. Apply a minimal amount of the product on a soft and apply it to the surface of the appliance.

Inside Space

To clean the inside space, use a moist cloth.

In the event the appliance requires further cleaning add drops of detergent to the water.

Dry the surface with a dry cloth. Make sure to avoid water draining into the ventilation holes.

Only use the appliance after the drawers are dry completely.

Solving operational problems

The malfunctions mentioned here are the situations that may occur usually. You can solve these problems easily without interfering with the product yourself.

- ⓘ If the problem cannot be solved despite the instructions, call the dealer or the Authorized Service where you have bought the appliance from. In this case, never try to repair the appliance on your own.

Problem	Reason	Solution
The appliance does not operate.	The appliance may not be plugged in.	Make sure that the appliance is plugged in.
	The fuse may have blown or be broken.	Check the fuses in the fuse box. If the fuse has blown, engage it.
The drawer is not hot enough; Make sure that:	<ul style="list-style-type: none"> the appliance is turned on. the correct temperature has been set. the opening of the ventilation fan is not blocked by plates or other large obstructions. the drawers have had sufficient time to heat up. 	
The drawer is not hot at all; Make sure that:	<ul style="list-style-type: none"> you hear the fan running; if the fan is turned on this means that the heating system is working; if the fan does not work this means it is defective; the circuit fuse is blown. 	

Technical Specifications

Voltage/Frequency	220-240 V 50 Hz
Product dimensions (height/ width/depth)	594*562*145 mm
Temperature Levels	40-70°C
Max Power consumption	400 W
Keep Warm function	YES
Defrosting	YES
Operating Light	YES
Slow Cooking	YES
Thermostat Temperature Selector	YES
Installation Type	Built-In
Net Weight (KG)	11.7 kgs

