

**SIEMENS**



## Warming drawer

BI.30.N.1B, BI.30.N.1A

[en] Instruction manual












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## 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.

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Additional information on products, accessories, replacement parts and services can be found at [www.siemens-home.bsh-group.com](http://www.siemens-home.bsh-group.com) and in the online shop [www.siemens-home.bsh-group.com/eshops](http://www.siemens-home.bsh-group.com/eshops)

## Important safety information

### Warning – Risk of serious burns!

- The heating plate in the warming drawer becomes very hot. Do not touch the heating plate when it is hot. Keep children at a safe distance.
- 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.
- Cracks or fractures in the glass plate could cause electric shocks. 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.

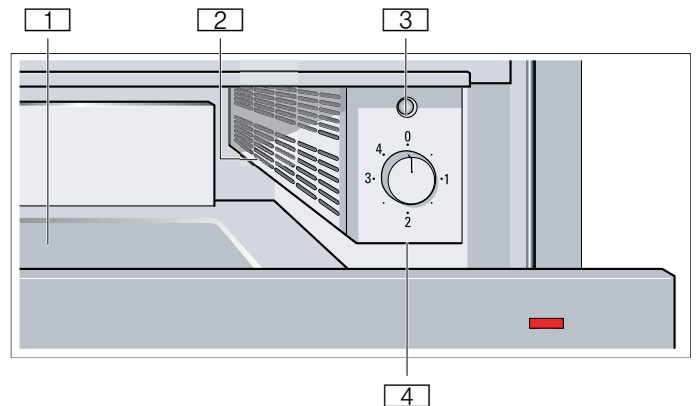
### Warning – Risk of fire and serious injury!

The heating plate in the warming drawer becomes very hot and flammable materials may catch fire.

Do not store flammable objects or plastic containers in the warming drawer.

## Getting to know your appliance

The warming drawer can be used to preheat crockery or keep food warm.



**1 Heating plate**

**2 Fan and heating element**

Operation at level 4 = Crockery preheating on

**3 Operating indicator**

The indicator light flashes when you switch the appliance on. It lights up when you close the appliance.

**4 Function selector**

0 = Off

1 = Proving yeast dough, thawing frozen food

2 = Keeping bread warm, thawing frozen food, preheating cups and glasses

3 = Keeping food warm

4 = Preheating crockery

## Opening and closing

### For appliances with no handle:

Press the middle of the drawer to open or close it.

When opening, the drawer pops out slightly. You can then pull it out towards you.

## Operating the appliance

### Preheating ovenware

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

### General ovenware

Only load the warming drawer up to 25 kg. You can preheat dinnerware for 6 or 12 people, for example.

Low drawer, (14 cm in height)		Tall drawer, (29 cm in height)	
6 dinner plates	Ø 24 cm	12 dinner plates	Ø 24 cm
6 soup bowls	Ø 10 cm	12 soup bowls	Ø 10 cm
1 serving dish	Ø 19 cm	1 serving dish	Ø 22 cm
1 serving dish	Ø 17 cm	1 serving dish	Ø 19 cm
1 meat plate	32 cm	1 serving dish	Ø 17 cm
		2 meat plates	32 cm

### Arranging ovenware

As far as possible, distribute the ovenware over the entire surface. It takes longer to warm through tall stacks of plates than individual pieces of ovenware, e.g. 2 serving dishes.

### Drinks containers

Always heat drinks containers, e.g. espresso cups, using setting 2.

#### **Warning – Risk of burning!**

At setting 3 or 4, the drinks containers will get very hot and may cause serious injury.

### Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting 4. Always heat drinks containers using setting 2.  
The "power on" indicator light flashes.
3. Close the warming drawer.  
The "power on" indicator light lights up. The appliance heats up.

### How long does preheating take

The length of time required for preheating depends on the material the ovenware is made of and its thickness, as well as the quantity, height and arrangement of the ovenware. As far as possible, distribute the ovenware over the entire surface.

It takes approximately 15-25 minutes to preheat dinnerware for 6 people.

### Switching off

Open the drawer. Switch off the function selector.

### Removing ovenware

Remove ovenware from the drawer using oven gloves or an oven cloth.

#### **Warning – Risk of burning!**

The upper surface of the heating plate will be hot. The base of the ovenware will be hotter than the top.

### Keeping food warm

Do not place hot saucepans or pans on the glass surface of the warming drawer immediately after removing them from the hot drawer. This could damage the glass surface.

Do not fill the ovenware to such an extent that food spills over.

Cover the food with a heat-resistant lid or aluminium foil.

It is recommended that you do not keep food warm for longer than an hour.

**Suitable foods:** The appliance is suitable for keeping meat, poultry, fish, sauces, vegetables, side dishes and soups warm.

### Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting 3 and preheat the appliance for 10 minutes.
3. Add the food to the preheated ovenware.
4. Close the drawer again.  
The "power on" indicator light lights up. The appliance heats up.

### Switching off

Switch off the function selector. Remove the food from the drawer using oven gloves or an oven cloth.

## Settings table and tips

The table lists the various uses of your warming drawer. Turn the function selector to the desired level. Preheat crockery if it is listed in the table.

Level	Food/crockery	Note
1	Thawing delicate frozen foods, e.g. cream cakes, butter, sausages, cheese	thaw
1	Proving (covering) yeast dough	cover
2	Thawing frozen foods, e.g. meat, cakes, bread	thaw
2	Keeping eggs warm, e.g. cooked eggs, scrambled eggs	Preheating crockery, covering food
2	Keeping bread warm, e.g. toast, rolls	Preheating crockery, covering food
2	Preheating cups and glasses	e.g. espresso cups
2	Delicate foods, e.g. cooked meat	Covering crockery
3	Keeping food warm	Preheating crockery, covering food
3	Keeping drinks warm	Preheating crockery, covering drinks
3	Keeping flatbreads warm, e.g. pancakes, wraps, tacos	Preheating crockery, covering food
3	Keeping cakes warm, e.g. crumbles, muffins	Preheating crockery, covering food
3	Melting blocks of chocolate or couverture chocolate	Preheating crockery, reducing liquids
3	Melting gelatin	Open, approx. 20 minutes
4	Preheating crockery	Not suitable for cups and glasses

### Slow cooking

Slow cooking is the ideal cooking method for all tender pieces of meat which are to be cooked rare or very rare. The meat remains very juicy and turns out as soft as butter. Advantage: this gives you flexibility when planning meals, since the cooking times for slow cooking are generally longer. Slow-cooked meat can be kept warm easily.

**Suitable ovenware:** Use ovenware made out of glass, porcelain or ceramic and with a lid, e.g. a glass roasting dish.

### Method

1. Preheat the warming drawer containing the ovenware at setting 4.
2. Rapidly heat a little fat in a pan. Sear the meat over a high heat and then place it directly in the warmed ovenware. Place the lid on top.
3. Put the ovenware with the meat back in the warming drawer and complete the cooking. Set the function selector to setting 3.

### Table

All tender joints of beef, pork, veal, lamb, game and poultry are suitable for slow cooking.

### Notes on slow cooking

Only use high-quality, fresh meat for this. Carefully remove sinews and fat. Fat develops a strong, distinct taste during slow cooking.

The meat should not be turned even if it is a large joint. You can cut the meat immediately after slow cooking. It is not necessary to leave the meat to stand.

This particular cooking method always leaves the inside of the meat medium rare. However, this does not mean that it is raw or not properly cooked.

Meat that has been slow-cooked is not as hot as meat that has been cooked conventionally. Serve the sauce very hot. Place the plates in the warming drawer for the last 20-30 minutes.

Turn the oven back to setting 2 after slow cooking in order to keep the slow-cooked meat warm. You can keep small pieces of meat warm for up to 45 minutes, and large pieces for up to two hours.

Searing and braising times depend on the size of the piece of meat. The times for searing refer to the meat being placed in hot fat.

Meal	Searing on the hotplate	Completing in the oven
<b>Small pieces of meat</b>		
Cubes or strips	1-2 minutes all over	20-30 minutes
Small cutlets, steaks or médaillons	1-2 minutes per side	35-50 minutes
<b>Medium-sized pieces of meat</b>		
Fillet (400-800g)	4-5 minutes all over	75-120 minutes
Saddle of lamb (approx. 450g)	2-3 minutes per side	50-60 minutes
Lean joint (600-1000g)	10-15 minutes all over	120-180 minutes
<b>Large pieces of meat</b>		
Fillet (from 900g)	6-8 minutes all over	120-180 minutes
Roast beef (1,1-2kg)	8-10 minutes all over	210-300 minutes

## Cleaning

Do not use high-pressure cleaners or steam jets. Only clean the appliance when it is switched off. Function selector: Position = 0.

### 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.

### Heating plate

Clean the heating plate using warm water and a little detergent.

## Trouble shooting

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

<b>The crockery or food stays cold.</b>	Check whether: <ul style="list-style-type: none"> <li>■ The appliance is switched on</li> <li>■ There is a power cut</li> <li>■ The drawer is completely closed</li> </ul>
<b>The crockery or food does not get warm enough.</b>	It may be that: <ul style="list-style-type: none"> <li>■ The crockery or food has not been warmed for long enough</li> <li>■ The drawer was open for a long time</li> </ul>
<b>The operating indicator light is flashing.</b>	Check whether the drawer is completely closed.
<b>The indicator light is flashing quickly when the warming drawer is closed.</b>	Call the after-sales service.
<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 blows.</b>	Pull out the mains plug and consult the after-sales service.

## 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, should it be required.

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

Please note that 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 8999  
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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