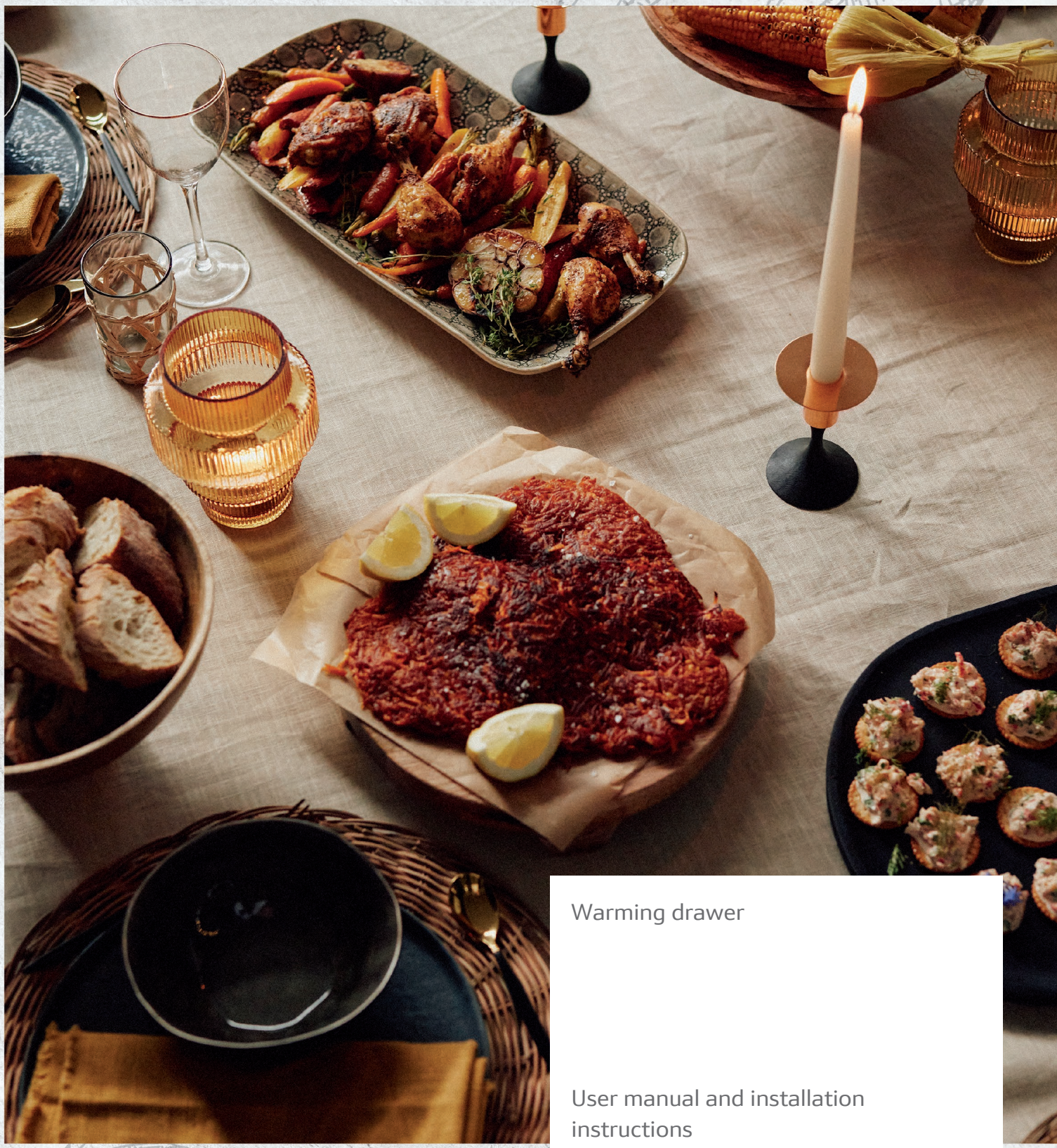
NEFF
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Warming drawer

User manual and installation instructions

N13HA01.0B N13HA02.0B

Table of contents

INFORMATION FOR USE

1 Safety 2
2 Preventing material damage 3
3 Environmental protection and saving energy 3
4 Familiarising yourself with your appliance 4
5 Before using for the first time 4
6 Tableware 4
7 Basic operation 5
8 Preheating tableware 5
9 Keeping food warm 5
10 Cleaning and servicing 6
11 Troubleshooting 6
12 How it works 7
13 Disposal 8
14 Customer Service 9

15 INSTALLATION INSTRUCTIONS 9
15.4 Safe installation 10

⚠ 1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.
Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.
Only use this appliance:
- To keep food warm and to warm cookware.
- in private households and in enclosed spaces in a domestic environment.
- up to an altitude of max. 4000 m above sea level.

Do not use the appliance:
- On boats or in vehicles.

1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.
Do not let children play with the appliance.
Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.
Keep children under the age of 8 years away from the appliance and power cable.

1.4 Safe use

⚠ WARNING – Risk of fire!
The inside of the appliance gets very hot and may cause flammable materials to ignite.
- ▸ Never place flammable objects or plastic containers in the appliance.

⚠ WARNING – Risk of burns!
The accessories and cookware become very hot during operation.
- ▸ Always use oven gloves when removing hot accessories or cookware from the appliance.

The inside of the appliance becomes very hot during operation.
- ▸ Never touch the inside of the appliance while it is hot.
- ▸ Keep children away from the appliance.

The appliance becomes hot during operation.
- ▸ Allow the appliance to cool down before cleaning.

⚠ WARNING – Risk of electric shock!
Improper repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ Only use genuine spare parts when repairing the appliance.
- ▸ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

If the insulation of the power cord is damaged, this is dangerous.
- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord.

An ingress of moisture can cause an electric shock.
- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

If the appliance or the power cord is damaged, this is dangerous.
- ▶ Never operate a damaged appliance.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▶ Call customer services. → *Page 9*

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.
- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.
- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Preventing material damage

ATTENTION!

Excessive weight may damage the appliance.
- ▶ The appliance has a maximum load capacity of 15 kg.

Moisture may damage the appliance.
- ▶ Do not use the appliance to store food and drinks. The humidity of the food may cause corrosion damage.

3 Environmental protection and saving energy

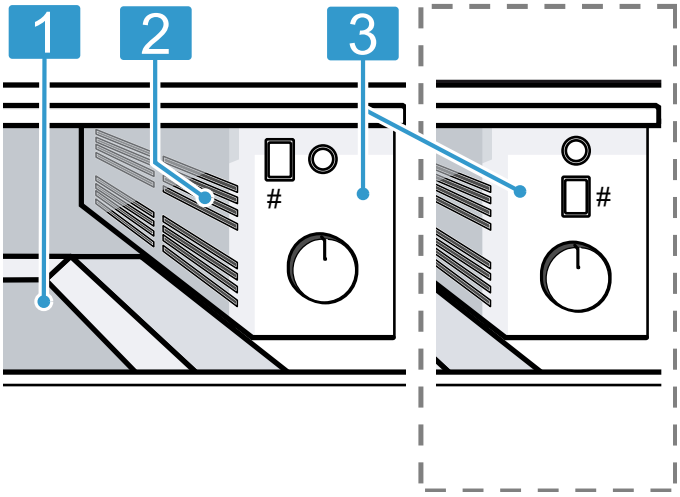
3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.
- ▶ Sort the individual components by type and dispose of them separately.

4 Familiarising yourself with your appliance

4.1 Appliance

You can find an overview of the parts of your appliance here.

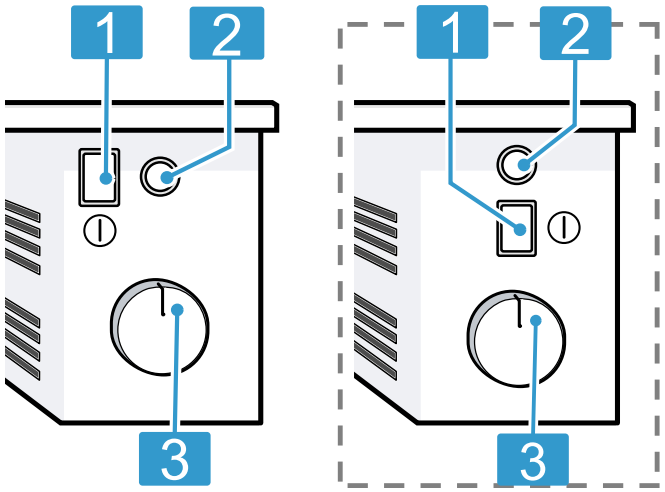


On certain models, specific details such as the colour and shape may differ from those pictured.

1	Surface area with anti-slip mat
2	Fan and heating
3	Controls

4.2 Controls

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



1	Main switch
2	Operation indicator
3	Temperature selector

5 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

5.1 Cleaning and heating up the appliance before using it for the first time

1. Clean the appliance.
2. Remove the accessories.
3. Heat up the appliance at 80 °C for one hour.

✔ Smoke development and odour development are normal.

6 Tableware

These instructions help you to avoid damaging your tableware.

6.1 Suitable tableware

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

Drawer – 14 cm		**Drawer – 29 cm**	
6 dinner plates	24 cm diameter	12 dinner plates	24 cm diameter
6 soup bowls	10 cm diameter	12 soup bowls	10 cm diameter
1 bowl	19 cm diameter	1 bowl	22 cm diameter
1 bowl	17 cm diameter	1 bowl	19 cm diameter
1 meat platter	32 cm	1 bowl	17 cm diameter
		2 meat platters	32 cm

7 Basic operation

7.1 Opening the appliance

- ▸ Press on the centre of the warming drawer.
- ✔ The warming drawer pops open and can be pulled out.

7.2 Closing the appliance

- ▸ Press on the centre of the warming drawer and push it back in.

7.3 Switching on the appliance

- ▸ Press ⏻.

7.4 Switching off the appliance

- ▸ Press ⏻.

7.5 Setting the temperature

- ▸ Set the temperature to any value between **MIN**, **MED** and **MAX**.

8 Preheating tableware

Food does not cool down as quickly on preheated tableware. Drinks also remain warm for longer.

8.1 Starting the "Preheat tableware" function

⚠ **WARNING – Risk of burns!**
Drinking vessels become very hot at high temperatures.

- ▸ For drinking vessels, set the settings **MIN** to **MED**.

1. Place an anti-slip mat at the bottom of the drawer to prevent the tableware scratching the interior surface of the drawer.
2. Place the tableware in the warming drawer.
   – Distribute the tableware across the entire bottom of the warming drawer to reduce the preheating time.

   Do not block the ventilation opening with tall items of tableware or stacks of plates. Keeping the ventilation opening clear ensures that hot air can circulate efficiently.
3. Turn the temperature selector to set the required temperature.
   A setting of up to **MAX** is suitable for tableware. For drinking vessels, the settings from **MIN** to **MED** are suitable.
4. Switch on the appliance.

✔ The operation indicator lights up, the appliance heats up and the fan runs.

5. Close the warming drawer.

Note: The preheating time depends on the material, thickness, quantity and distribution of the tableware. For place settings for 6 people, the preheating time is approx. 15-25 minutes.

8.2 Ending the "Preheat cookware" function

⚠ **WARNING – Risk of burns!**
The accessories and/or cookware become very hot during operation.

- ▸ Always use oven gloves to remove accessories or cookware from the cooking compartment.

1. Open the warming drawer.
2. Switch off the appliance.
3. Remove the cookware.

9 Keeping food warm

You can use the warming drawer to keep food warm for a certain period of time.
We advise against keeping food warm for longer than an hour. Suitable food includes meat, poultry, fish, sauces, vegetables, side dishes and soups.

9.1 Starting the "Keep food warm" function

ATTENTION!
Hot cookware from the hob damages the anti-slip mat in the warming drawer.

- ▸ Never take hot pots and pans off the hob and place them directly on the anti-slip mat.

1. Place an anti-slip mat at the bottom of the drawer to prevent the tableware scratching the interior surface of the drawer.

   The anti-slip mat is food-safe. Dry food can be heated directly on the anti-slip mat in the warming drawer. The anti-slip mat must then be cleaned.
2. Place the tableware in the warming drawer.
3. Turn the temperature selector to set the required temperature.
4. Switch on the appliance.

✔ The operation indicator lights up, the appliance heats up and the fan runs.

5. Preheat the tableware for approx. 10 minutes.
6. Place food into the preheated tableware.
   – Do not completely fill the tableware with food to prevent any content from spilling out when you open and close the warming drawer.
   – Cover food which dries out easily with a heat-resistant lid or aluminium foil.
7. Close the warming drawer.

9.2 Ending the "Keep food warm" function

⚠ **WARNING – Risk of burns!**
The accessories and/or cookware become very hot during operation.
- ▸ Always use oven gloves to remove accessories or cookware from the cooking compartment.

1. Open the warming drawer.
2. Switch off the appliance.
3. Remove the cookware.

10 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

10.1 Cleaning products

You can obtain suitable cleaning products from after-sales service or the online shop.
ATTENTION!
Unsuitable cleaning products may damage the surfaces of the appliance.
- ▸ Do not use harsh or abrasive detergents.
- ▸ Do not use cleaning products with a high alcohol content.
- ▸ Do not use hard scouring pads or cleaning sponges.
- ▸ Only use glass cleaners, glass scrapers or stainless steel care products if recommended in the cleaning instructions for the relevant part.
- ▸ Wash sponge cloths thoroughly before use.

10.2 Cleaning the appliance

⚠ **WARNING – Risk of electric shock!**
An ingress of moisture can cause an electric shock.
- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.

⚠ **WARNING – Risk of burns!**
The appliance becomes hot during operation.
- ▸ Allow the appliance to cool down before cleaning.

Requirement: The appliance is switched off.
1. Clean the appliance with a damp cloth and a neutral cleaning agent, such as washing-up liquid and water.
2. Dry with a soft cloth.

10.3 Cleaning the stainless steel surfaces

1. Always remove limescale, grease, starch or albumin stains immediately.
   Corrosion may form under such stains.
2. Clean with water and some washing-up liquid.
3. Dry with a soft cloth.

10.4 Cleaning the glass front

- ▸ Clean the glass front using a glass cleaning product and a soft cloth.
  - – Do not use any abrasive sponges that may scratch or any glass scrapers.

10.5 Cleaning the anti-slip mat

1. Remove the anti-slip mat to clean it.
2. Clean the anti-slip mat with washing-up liquid.

11 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ **WARNING – Risk of injury!**
Improper repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ If the appliance is defective, call Customer Service.

⚠ **WARNING – Risk of electric shock!**
Incorrect repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ Only use genuine spare parts when repairing the appliance.
- ▸ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

11.1 Malfunctions

Fault	Cause and troubleshooting
The cookware or food is not heating up.	There has been a power cut. ▸ Check whether the lighting in your room or other appliances are working.
	The appliance is switched off. ▸ Switch the appliance on.

Fault	Cause and troubleshooting
The cookware or food is not heating up.	The warming drawer is not completely closed. ▸ Close the warming drawer.
The appliance is not working.	The circuit breaker is faulty. ▸ Check the circuit breaker in the fuse box.
The cookware or food does not get warm enough.	The cookware or food has not been heated for long enough. ▸ Heat the cookware or the food for a longer period of time.
	The warming drawer is not completely closed. ▸ Close the warming drawer.
	The warming drawer was open for a long time. ▸ Close the warming drawer.
	The warming drawer was not adequately preheated. ▸ Preheat the warming drawer sufficiently.
	The ventilation opening has been blocked by tableware. ▸ Remove tall tableware from the ventilation opening.
The operation indicator light does not light up.	The operation indicator light is defective. ▸ Call → *"Customer Service", Page 9*.
The fuse in the fuse box has blown.	The circuit breaker is faulty. ▸ Pull out the mains plug. ▸ Call → *"Customer Service", Page 9*.

12 How it works

Here, you can find the ideal settings for various dishes as well as the best accessories and cookware. We have tailored these recommendations to your appliance.

12.1 Recommended settings

The following settings have been specially tested for your appliance.

Tableware and drinking vessels

Dish	Preheating the drawer	Preheating tableware	Level	Information
Plates, soup bowls, bowls	No	Not applicable	**MAX**	
Espresso cups, coffee cups	No	Not applicable	**MED**	

Defrosting frozen foods

Dish	Preheating the drawer	Preheating tableware	Level	Information
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

Warming

Dish	Preheating the drawer	Preheating tableware	Level	Information
Flatbreads, e.g. pancakes, wraps, tacos	5 – 10 min.	Not applicable	**MAX**	
Dry cakes, e.g. cakes with crumble topping, muffins	5 – 10 min.	Not applicable	**MAX**	

Keeping warm

Dish	Preheating the drawer	Preheating tableware	Level	Information
Drinks	5 – 10 min.	Yes	**MAX**	
Most food, soups, sauces, side dishes	5 – 10 min.	Yes	**MAX**	Decanted food, maximum 80 °C
Sensitive food, e.g. cooked meat	5 – 10 min.	Yes	**MED**	Decanted food, maximum 80 °C
Boiled eggs, scrambled eggs	5 – 10 min.	Yes	**MED**	Decanted food, maximum 80 °C
Bread, e.g. toast, rolls	5 – 10 min.	Not applicable	**MED**	

Melting

Dish	Preheating the drawer	Preheating tableware	Level	Information
Dissolving gelatin	No	No	**MAX**	Uncovered tableware, around 20 minutes
Cooking chocolate or couverture chocolate	No	No	**MAX**	
Crystallised honey	No	No	**MIN**	

Proving dough

Dish	Preheating the drawer	Preheating tableware	Level	Information
Yeast dough	5 – 10 min.	No	**MIN**	Covered bowls, dishes or baking trays

13 Disposal

13.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.
   Information about current disposal methods are available from your specialist dealer or local authority.



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.

14 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Order can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.
If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

14.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. You can see the rating plate with these numbers when you open the drawer.
Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

15 Installation instructions

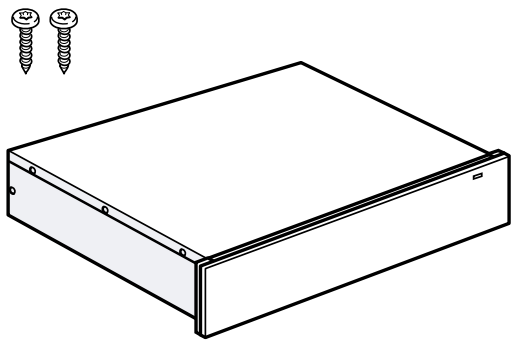
Observe this information when installing the appliance.



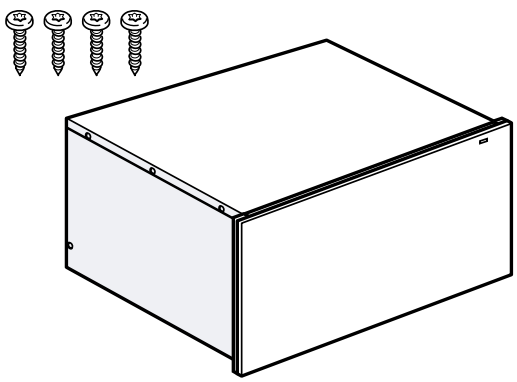
15.1 Included with the appliance

After unpacking all parts, check for any transport damage and for completeness of delivery.

14 cm



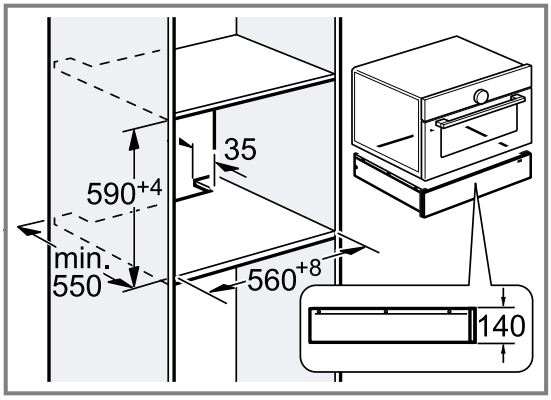
29 cm



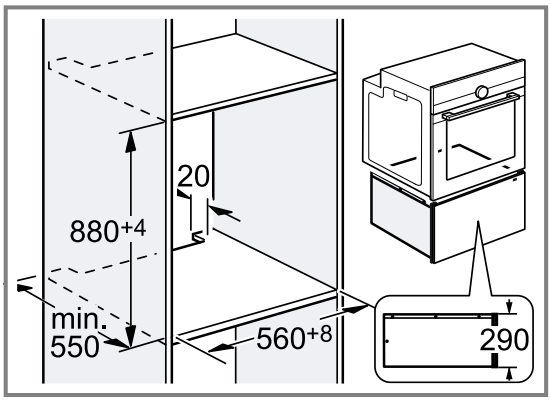
15.2 Installation in the cabinet

You will find the dimensions of the appliance here

14 cm



29 cm



15.3 Instructions for the electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance must only be connected to a protective contact socket that has been correctly installed. Only a qualified electrician may install a socket or replace the connecting cable, taking the appropriate regulations into account.
- The appliance must only be connected with the power cable provided. Connect the power cable to the back of the appliance.
- Connecting cables with various plug types are available from after-sales service.
- No multi-plugs, multiple connectors or extension leads must be used. Overloading causes a risk of fire.
- If the plug can no longer be reached after the installation, a partition must be provided in the phases in the permanent electrical installation in accordance with the installation regulations.

⚠ 15.4 Safe installation

Follow these safety instructions when installing the appliance.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▸ Keep packaging material away from children.
- ▸ Do not let children play with packaging material.

⚠ WARNING – Risk of fire!

It is dangerous to use an extended power cord and non-approved adapters.

- ▸ Do not use extension cables or multiple socket strips.
- ▸ Only use adapters and power cords approved by the manufacturer.
- ▸ If the power cord is too short and a longer one is not available, please contact an electrician to have the domestic installation adapted.

⚠ WARNING – Risk of electric shock!

If the insulation of the power cord is damaged, this is dangerous.

- ▸ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▸ Never let the power cord come into contact with sharp points or edges.
- ▸ Never kink, crush or modify the power cord.

⚠ WARNING – Risk of injury!

Sharp-edged parts may be accessible during installation.

- ▸ Wear protective gloves.

15.5 Installation

Fitted units

This is where you can find information about safe installation.

ATTENTION!

Covering the ventilation slots and air intake openings causes the appliance to overheat.

- ▸ Do not cover ventilation slots and air intake openings.

If the appliance is installed behind a decorative panel, this may cause it to overheat.

- ▸ Do not install the appliance behind a decorative panel.

The built-in unit must not have a rear panel behind the appliance.
The minimum distance between the wall and the cabinet base or back wall of the cabinet that is situated above must be complied with.
Observe the installation instructions for the appliance installed above.
If no intermediate floor is possible above the appliance or above the oven, install tilt protection for the appliance. Suitable tilt protection can be obtained from customer service, on our website or in the online shop.

Installing the appliance

⚠ WARNING – Risk of electric shock!

If the insulation of the power cord is damaged, this is dangerous.

- ▸ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▸ Never let the power cord come into contact with sharp points or edges.
- ▸ Never kink, crush or modify the power cord.

⚠ WARNING – Risk of injury!

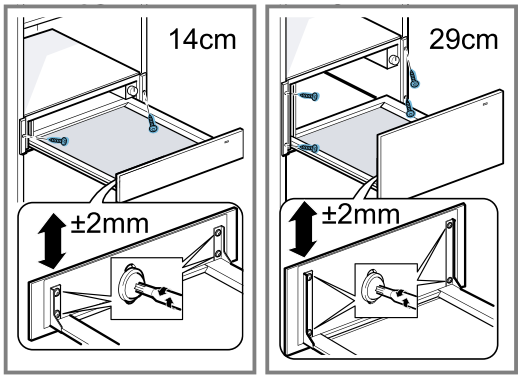
After removing the transport lock, the drawer may open suddenly during transport.

- ▸ Transport the appliance in such a way that the drawer does not accidentally open.

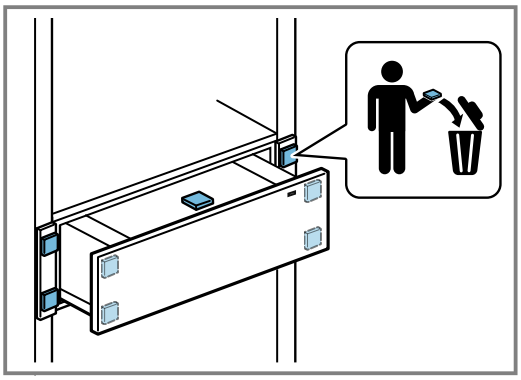
The heavy weight of the appliance may result in injury when lifted.

- ▸ Do not lift the appliance on your own.

1. Insert the power cord into a protective contact socket.
   The power cord must not touch the rear and base of the appliance after installation.
2. Insert the appliance.
3. Centre the appliance.
4. Screw the appliance into place.



5. Remove and dispose of the protective padding.



Combining the warming drawer with another appliance

ATTENTION!

Sharp edges on the appliance may damage the front panel of the warming drawer.

- ▸ Do not damage the front panel of the warming drawer when sliding the appliance in.
- ▸ Before installing another appliance, apply adhesive tape to the top edge of the warming drawer to protect the front panel of the warming drawer from damage.

1. Only combine suitable appliances of the same brand and series.
2. Install the warming drawer first.
3. Slide the appliance, on the warming drawer, into the built-in cabinet.
4. Observe the installation instructions for the appliance.
5. Remove the adhesive tape from the top edge of the warming drawer.

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United Kingdom

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