



Warm plates. For restaurant-quality service

The warming drawer is the perfect addition to your kitchen. Plates are heated before serving to keep food warmer for longer. Pre-made dishes are kept at the right temperature. And meals are gently defrosted. Meaning every meal is ready to serve at a time that suits you.

Product Benefits & Features

Air circulation. For even heat distribution

The warming drawer's air circulation system guarantees even results. Air is moved internally to evenly distribute heat. Meaning that every dish emerges at the optimal temperature, from the outside to the core.

- Load capacity for max. 6 persons servings, depending on the size of the dishes
- Warming drawer functions: Crockery warming, Defrost, Food Warming, Proving Dough
- Adjustable temperatures: 30-80°C

Defrost gently. Retain flavour

The warming drawer efficiently defrosts food, using a low heat to preserve the texture and taste of food. Because gentle defrosting delivers delicious dishes.

Raising dough. To a professional standard

The warming drawer delivers great results, at home. The low heat gently proves dough to create the ideal shape and texture. Meaning you can create consistent, bakery-quality bread.

Product Specification

Width mm	596
Place Settings	6
Main colour	Matt Black
Installation	BI
Height total	139
Type of handle	None - Push Pull
Built in width mm	560
Built in height mm	141
Built in depth mm	550
Control function	Crockery warming, Defrost, Food Warming, Proving Dough
Door Handle design	No

