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Warming drawer
暖盤機
BIC630NS1












BOSCH

[en] Instruction manual3

[zh-tw] 說明手冊 10

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-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 2000 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 8 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!

- 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.

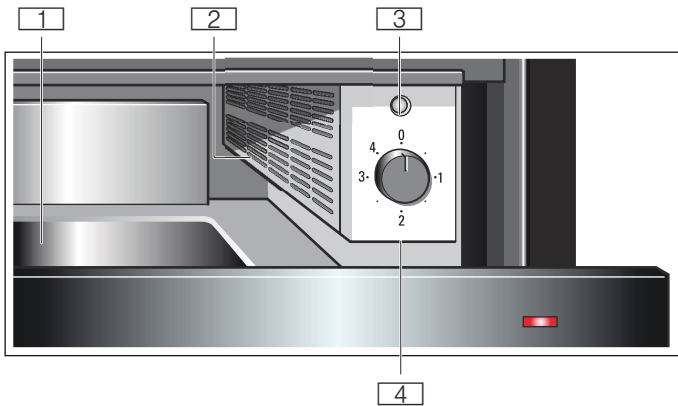
Warning – Risk of fire and serious injury!

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

- Place the ovenware in the drawer.
- Set the function selector to setting 4. Always heat drinks containers using setting 2. The "power on" indicator light flashes.
- 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	antauen
1	Proving (covering) yeast dough	abdecken
2	Thawing frozen foods, e.g. meat, cakes, bread	antauen
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 cutlery	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.

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.

Table

All tender joints of beef, pork, veal, lamb, game and poultry are suitable for slow cooking. 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
Small pieces of meat		
Cubes or strips	1-2 minutes all over	20-30 minutes
Small cutlets, steaks or médaillons	1-2 minutes per side	35-50 minutes
Medium-sized pieces of meat		
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
Large pieces of meat		
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:

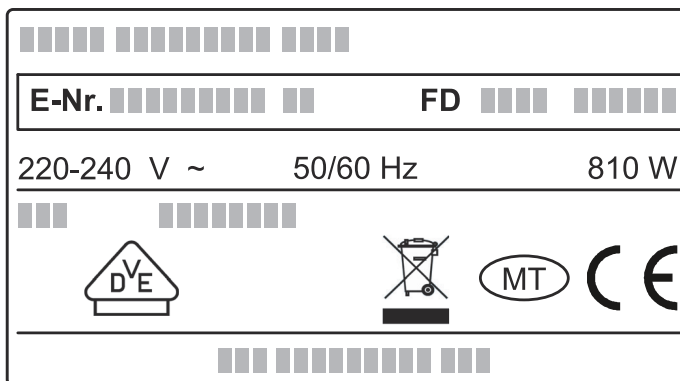
The crockery or food stays cold.	Check whether: <ul style="list-style-type: none"> ■ The appliance is switched on ■ There is a power cut ■ The drawer is completely closed
The crockery or food does not get warm enough.	It may be that: <ul style="list-style-type: none"> ■ The crockery or food has not been warmed for long enough ■ The drawer was open for a long time
The operating indicator light is flashing.	Check whether the drawer is completely closed.
The indicator light is flashing quickly when the warming drawer is closed.	Call the after-sales service.
The operating indicator light does not light up.	The indicator light is defective. Consult the after-sales service.
The fuse in the fuse box blows.	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.	
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 8979
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.

Technical data

Power supply:	220-240 V 50/60 Hz
Total connected load:	810 W
VDE-inspected:	yes
CE mark:	yes

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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關於產品、配件、更換零件和服務的資訊，請瀏覽：
www.bosch-home.com 以及網上商店 www.bosch-eshop.com

用途

請詳細閱讀說明。才可以安全並正確地使用本電器。請妥善保管說明手冊及安裝說明，以便未來使用或交給下一位持有人。

開箱後請檢查電器有無損壞。若在運送過程中已發生損壞，請勿將電器連接電源。

本電器主要用於室內與居家環境。此電器僅可用來為食物保溫或加熱餐盤。

本電器僅適用於最高海拔 2000 公尺以下的地區。

8 歲以上的兒童，身體、知覺或精神有障礙者，以及欠缺使用本電器經驗和知識者，可由監護人在旁監督或指導如何安全使用並明瞭危險後，使用本產品。

不可讓兒童將本電器當作玩具、或在本電器周圍玩耍。8 歲以上兒童可於有人在旁監督的情況下進行本電器的清潔與保養。

8 歲以下的兒童須與本烤箱及其電源線保持距離。

重要安全資訊

警告 – 嚴重燙傷風險！

- 暖盤機內的加熱板溫度極高。請勿在高溫的情況下觸碰加熱板。兒童應保持安全距離。
- 配件與耐熱器皿會變得很燙。將配件或耐熱器皿從烤箱中取出時請務必配戴烤箱手套。

警告 – 觸電與嚴重傷害風險！

- 電器上的電源線絕緣層與機體的高熱零件接觸時可能會融化。請勿讓電源線與機體的高熱零件接觸。
- 請勿使用任何高壓清潔器或蒸氣清洗機，以免觸電。
- 損壞的烤箱可能導致觸電。請勿開啟損壞電器的電源。請拔掉電器插頭或關閉保險絲盒內的斷路器。請聯絡客服中心。
- 璃盤中的裂紋或裂縫可能會導致觸電。關閉保險絲盒內的斷路器。請聯絡客服中心。
- 不當維修會造成危險。維修作業需由我們的專業售後服務工程師負責。烤箱如有故障，請拔掉烤箱插頭或關閉保險絲盒內的保險絲。請聯絡售後服務中心。

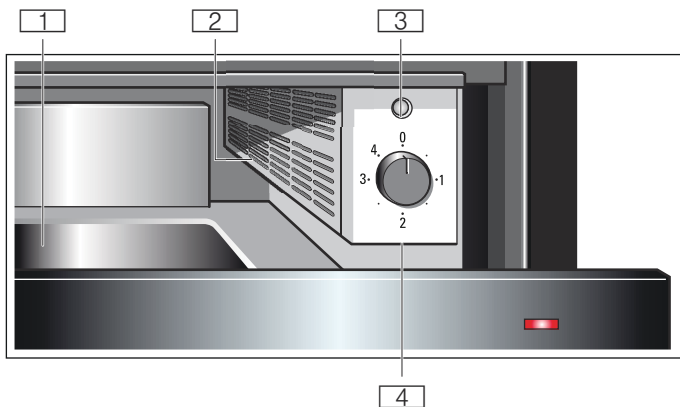
警告 – 火災與重傷風險！

暖盤機內的加熱板溫度極高，可能會造成易燃物起火。

請勿將易燃物或塑膠容器貯放在暖盤機中。

瞭解您的設備

暖盤機可用來預熱陶器或為食物保溫。



- 1 加熱板
- 2 風扇與加熱器
功能旋鈕設定為 4 時，預熱餐盤功能將被啟動
- 3 操作指示燈
啟動暖盤機時指示燈將會閃爍。指示燈會在關閉暖盤機時亮起。
- 4 功能旋鈕
0 = 關閉
1 = 發酵麵團與解凍食品
2 = 保溫麵包、解凍食品、預熱杯子與玻璃杯
3 = 保溫食物
4 = 預熱陶器

開啟與關閉

針對無把手的暖盤機：

按壓暖盤機中央處以打開或關上暖盤機。

開啟時，暖盤機將稍稍彈出。此時您可以將加熱板拉出。

操作電器

耐熱器皿預熱

把食物或飲品放在經過預熱的耐熱器皿中，可延長保溫時間。樣地，把飲品放在經預熱器皿中，保溫時間也會較長。

一般耐熱器皿

暖盤機最多只能承重 25 公斤。您可大約預熱 6 至 12 人份的餐具。

矮櫃， (高度為 14 公分)		高櫃， (高度為 29 公分)	
6 個餐盤	Ø 24 公分	12 個餐盤	Ø 24 公分
6 個湯碗	Ø 10 公分	12 個湯碗	Ø 10 公分
1 個餐盤	Ø 19 公分	1 個餐盤	Ø 22 公分
1 個餐盤	Ø 17 公分	1 個餐盤	Ø 19 公分
1 個肉盤	32 公分	1 個餐盤	Ø 17 公分
		2 個肉盤	32 公分

擺放耐熱器皿

盡量將耐熱器皿分散擺放在整個加熱板上。堆疊的盤子(如兩個餐盤)所需的加熱時間，比單一耐熱器皿的加熱時間要長。

飲品容器

務必使用功能旋鈕 2 為飲品容器加熱，例如 espresso 咖啡杯。

⚠ 警告 – 燙傷風險！

若使用功能旋鈕 3 或 4，飲品容器的溫度將變得極高，並可能造成嚴重傷害。

方法

- 將耐熱器皿放進暖盤機。
- 將功能旋鈕設為 4。務必使用僅使用 2 加熱飲品容器。「電源開啟」指示燈閃爍。
- 關上暖盤機。「電源開啟」指示燈亮起。暖盤機便會開始加熱。

預熱所需時間

預熱所需時間取決於耐熱器皿的材質與厚度，以及預熱的耐熱器皿數量、高度與擺放方式。盡量將耐熱器皿分散擺放在整個加熱板上。

6 人份餐具的預熱時間約為 15 至 25 分鐘。

關閉

打開暖盤機。使用功能旋鈕關閉電源。

取出耐熱器皿

使用隔熱手套或隔熱布從暖盤機中取出耐熱器皿。

⚠ 警告 – 燙傷風險！

此時加熱板表面溫度極高。耐熱器皿底部溫度高於頂部。

食物保溫

從暖盤機取出高溫的深平底鍋或平底鍋後，請勿立即放置在暖盤機玻璃表面上。否則可能損害玻璃表面。

耐熱器皿中盛載的食物量不可滿溢。

使用耐熱蓋或錫箔紙覆蓋食物。

建議食物保溫時間不要超過一小時。

適用食品：本暖盤機適合用於保溫肉類、家禽、魚肉、醬汁、蔬菜、配菜及湯。

方法

1. 將耐熱器皿放進暖盤機。
2. 將功能旋鈕設為 3，並將暖盤機預熱 10 分鐘。
3. 將食物放入預熱過的耐熱器皿。
4. 重新關上暖盤機。
「電源開啟」指示燈亮起。暖盤機便會開始加熱。

關閉

關閉功能旋鈕。使用隔熱手套或隔熱布從暖盤機中取出食物。

設定列表與提示

下表是暖盤機各種使用方式。將功能旋鈕轉至所需要的強度。請依下表指示預熱陶器。

強度	食品 / 陶器	備註
1	解凍精緻的冷凍食品，例如奶油蛋糕、牛油、香腸、起司	解凍
1	發酵麵團（有蓋）	有蓋
2	解凍冷凍食品，例如肉類、糕餅、麵包	解凍
2	蛋類保溫，例如熟雞蛋、炒蛋	預熱陶器，覆蓋食物
2	麵包保溫，例如吐司和麵包卷	預熱陶器，覆蓋食物
2	預熱玻璃杯或其他杯子	例如 espresso 咖啡杯
2	精緻食品，例如已煮熟的肉類	蓋上陶器
3	食物保溫	預熱陶器，覆蓋食物
3	飲品保溫	預熱陶器，蓋上飲品
3	薄餅保溫，例如鬆餅、卷餅、墨西哥薄餅	預熱陶器，覆蓋食物
3	糕餅保溫，例如酥餅、馬芬	預熱陶器，覆蓋食物
3	溶化巧克力磚與調溫巧克力	預熱陶器，減少水分
3	溶化凝膠	開啟，大約 20 分鐘
4	預熱刀叉餐具	不適用於玻璃杯或其他杯子

低溫烹調

低溫烹調是將柔嫩肉類烹調至半熟或四分熟的理想方式。能保留肉汁與入口即溶的軟嫩口感。優點：使您可以靈活規劃烹調程序，因為低溫烹調一般需時較長。經低溫烹調的肉類易於保溫。

合適的耐熱器皿：使用玻璃或陶瓷等材質製成的有蓋耐熱器皿，例如玻璃烤盤。

方法

1. 將功能旋鈕設為 4，預熱暖盤機中的耐熱器皿。
2. 在平底鍋中放入少許油脂快速加熱。以高溫燒烤肉類，再直接將肉類放到預熱過的耐熱器皿中。加蓋。
3. 將放有肉類的耐熱器皿放回暖盤機中，完成烹調。設定功能旋鈕至 3。

低溫烹調注意事項

僅可使用高品質的新鮮肉類。仔細剔除筋腱和脂肪。脂肪會在慢火烹調過程中產生強烈異味。

即使大件帶骨肉塊也不可翻面。

您可以在低溫烹調後立即切割肉塊。不需要保持肉塊直立。

此特殊烹調方法可使肉塊內部保持半熟。不過，這並不代表肉塊仍是生肉或烹調不當。

肉塊以低溫烹調後，溫度會比用一般方式烹調的肉塊低。醬汁的溫度要非常高。請將盤子放入暖盤機 20 至 30 分鐘。

低溫烹調後將暖盤機改回設定 2，為烹調完畢的肉塊保溫。小肉塊最長可保溫 45 分鐘，大肉塊則最長可保溫兩小時。

肉類烹調建議

所有軟嫩的大塊牛肉、豬肉、小牛肉、小羊肉等家畜和家禽都適合以低溫烹調。燒烤與燉煮的時間取決於肉塊的大小。燒烤時間是指肉類在熱油中的時間。

肉類與份量	在熱盤上燒烤	在暖盤機中完成烹調
小肉塊		
方塊或條狀	1-2 分鐘，翻面	20-30 分鐘
小塊肉片、牛排或圓形肉排	每面 1-2 分鐘	35-50 分鐘
中肉塊		
肉排 (400-800 公克)	至 5 分鐘，翻面	75-120 分鐘
羊肋排 (約 450 公克)	每面 2-3 分鐘	50-60 分鐘
瘦肉塊 (600-1000 公克)	10-15 分鐘，翻面	120-180 分鐘
大肉塊		
肉排 (900 公克以上)	6-8 分鐘，翻面	120-180 分鐘
烤牛肉 (1-2 公斤)	8-10 分鐘，翻面	210-300 分鐘

清潔

請勿使用高壓清潔器或蒸汽噴管。清潔暖盤機前必須先關掉電源。將功能旋鈕位置設為 0。

暖盤機外部

用清水加入少許清潔劑擦拭暖盤機。然後再用軟布擦乾。腐蝕性或磨砂清潔產品均不適合。若暖盤機正面接觸到腐蝕性或磨砂物質，請立刻用清水洗滌。

不鏽鋼表面

水漬、油脂、澱粉和蛋白漬必須立即清除。這類污漬會造成腐蝕。用清水加入少許清潔劑清潔暖盤機。然後再用軟布擦乾表面。

前板為玻璃的暖盤機

使用玻璃清潔劑及軟布清潔玻璃前板。請勿使用玻璃刮刀。

加熱板

用溫水加入少許清潔劑清潔加熱板。

疑難排解

故障通常可被輕易排除。在聯絡客服中心前，請先閱讀下列說明。

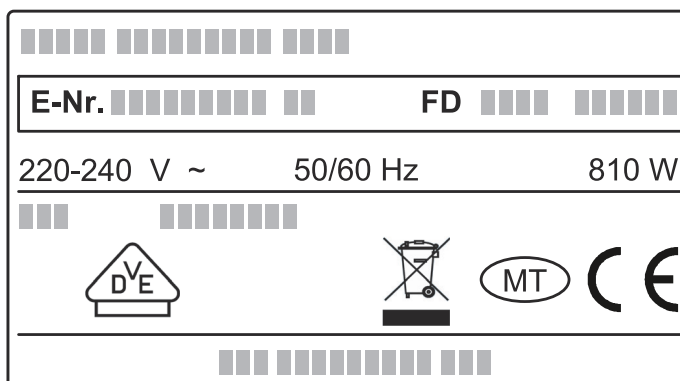
陶器或食物未順利加熱。	檢查是否： <ul style="list-style-type: none"> ■ 暖盤機電源已開啟 ■ 停電 ■ 暖盤機已完全關上
陶器或食物未完全加熱。	可能情況： <ul style="list-style-type: none"> ■ 陶器或食物的加熱時間不夠長 ■ 暖盤機開啟時間過長
操作指示燈閃爍。	檢查暖盤機是否完全關上。
關上暖盤機時，操作指示燈快速閃爍。	請聯絡客服中心。
操作指示燈未亮起。	操作指示燈故障。請聯絡售後服務中心。
保險絲盒中的保險絲燒斷。	拔下電源插頭並聯絡售後服務中心。

客戶服務中心

若您的電器需要維修，請聯絡我們的客服中心。我們一定會找出適合的解決方案，同時避免售後服務人員進行不必要的拜訪。

產品編號及生產編號

與我們聯絡時，請提供完整的產品編號 (E no.) 和生產編號 (FD no.)，以便我們提供正確的建議。打開暖盤機時，即可找到印有這些編號的銘牌。



為節省時間，您可記下其編號及下方的售後服務中心電話，以備不時之需。

產品編號 (E no.)	生產編號 (FD no.)
售後服務 ☎	

請注意，即使在保固期內，售後服務工程師到府服務仍需酌收費用。

預約技師到府服務以及產品諮詢

TW 0800 368 888

信賴製造商的專業水準。因此，您可確保電器由曾受訓的維修技術人員使用原廠配件來維修。

技術規格

您可於產品編號和生產編號的銘牌上找到技術規格資料。

220-240 伏特
50/60 Hz
總連接載量：810 瓦
VDE 檢驗通過：是
CE 標誌：是

環境保護

符合環保規定的廢棄處理

以環保方式處理包裝。



本電器 根據歐盟關於使用過的電器及電子產品的指令 2012/19/EU (使用過的電器及電子產品 - WEEE) 貼有 相關標籤。該指令規定歐盟範圍內舊電器退還及回收的框架。



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