ROMANO
Indoor & Outdoor Solutions

SPEC SHEET

ELECTROLUX / WARMING DRAWER

14cm Built-in Warming Drawer



RANGE
600 Series
TYPE
Warming drawer
WIDTH
60 cm
FUEL
Electric
FINISHES
Black
CODE
EWD1406DF

WARRANTY (DOMESTIC USE)

Parts and labour: 24 months

Conditions: domestic use; proof of purchase; installed to the manufacturer's instructions. Summary of the Electrolux warranty statement, checked 7 November 2026. Full terms from Romano or the brand.

FEATURES

- Variable temperature control
- Push to open, handleless front
- Warms plates, keeps food warm and proves dough
- Matches 500 and 600 Series 60cm built-in ovens

DIMENSIONS

The dimension drawing and full specifications from Electrolux follow on the next page.

Electrolux EWD1406DF

14cm built-in warming drawer with variable temperature control, versatile functionality and push to open with soft closing drawer. Designed to suit Electrolux 500 and 600 series 60cm built-in ovens



EWD1406DF - 14cm Built-in Warming Drawer to suit 500 and 600 series 60cm Built-in Ovens

electrolux.com.au

Electrolux EWD1406DF

Product Details

FEATURES

Adjustable temperature between 40-80C	Push to open, soft closing drawer	Fan forced heating	Quick set function
Full drawer extension	Electronic touch controls		

BENEFITS

3 YEAR WARRANTY
Because peace of mind should last as long as great design, this product has three years of trusted Electrolux support. *Available for purchases after 1 March 2026.

MORE THAN JUST A PLATE WARMER
This warming drawer can do much more than just keep plates and food warm. With multiple temperature settings you also have access to an array of helpful functions. Choose to defrost frozen food, prove dough, ferment yoghurt, or even dehydrate fruit, all in one versatile appliance.

EFFORTLESS PLATE WARMING
The push-to-open, soft-closing drawer with full extension makes it so simple to warm your plates and dishes, especially when your hands are full. For added safety, the warming drawer stops heating automatically when open.

MAKE DRAWER-DRIED FRUITS
Dehydrating fruits in your warming drawer at between 40-60C is a deliciously simple way to preserve fruits such as apples, bananas, oranges and pears without the need for a dedicated dehydrating appliance. The dried fruit can be stored for long periods at room temperature to be used as garnish, infused in tea or enjoyed as tasty, healthy snacks.

LOW TEMPERATURE COOKING
Slow cooking at approximately 80 degrees celsius for 3-4 hours produces tasty, tender meat that falls off the bone with a touch. If you love baking your own bread, the ovens very low temperature program of of 25-30 degrees celsius is also ideal for allowing dough to rise.

Pages from Electrolux's own specification. Ask us about this product, we're happy to help.
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