

# Operating and installation instructions

## Food warming drawer



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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## Warning and Safety instructions

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This drawer complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents or damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

### Correct application

- ▶ The drawer is intended for domestic use and use in other similar environments.
- ▶ The drawer is not intended for outdoor use.
- ▶ It is intended for domestic use only as described in these operating instructions. Any other usage is not supported by the manufacturer and could be dangerous.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience and knowledge who are not able to use the drawer safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

## Warning and Safety instructions

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### Safety with children

- ▶ Children must be kept away from the drawer unless they are constantly supervised.
- ▶ Children 8 years and older may only use the drawer unsupervised if they have been shown how to use it in a safe way and can recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the drawer unsupervised.
- ▶ Please supervise children in the vicinity of the drawer, and do not let them play with it.
- ▶ The warming drawer gets hot when in use and remains hot for a while after being switched off. Keep children well away from the warming drawer until it has cooled down and there is no danger of burning.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

## Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ A damaged drawer can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.
- ▶ Reliable and safe operation of the drawer can only be assured if it has been connected to the mains electrical supply.
- ▶ The electrical safety of this drawer can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Before connecting the drawer to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.  
This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the drawer to the mains electrical supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this drawer may only be used when it has been built in.
- ▶ This drawer must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the drawer.  
Touching or tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

## Warning and Safety instructions

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- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the drawer must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele.
- ▶ During installation, maintenance and repair work, the drawer must be disconnected from the mains electricity supply.
- ▶ If the drawer is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the drawer is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the drawer, the housing unit and the floor. Do not close the door until the drawer has cooled down completely.

### Correct use

- ▶ You could burn yourself on a hot drawer or on hot crockery. Protect your hands with heat-resistant pot holders or gloves when working with the hot appliance. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ Do not store any plastic containers or inflammable objects in the drawer. They could melt or catch fire when the appliance is switched on, causing a fire hazard.
- ▶ Due to the high temperatures radiated, objects left near the drawer when it is in use could catch fire. Do not use the drawer to heat up the room.
- ▶ Never replace the anti-slip mat supplied with the appliance with paper kitchen towel or similar.
- ▶ The telescopic runners can support a maximum load of 25 kg. Overloading or leaning or sitting on the drawer will damage the telescopic runners.
- ▶ The underside of the drawer gets hot when switched on. Be careful not to touch it when the drawer is open.
- ▶ The anti-slip mat is heat-resistant up to 200 °C. It is possible for the bottom of cookware to exceed this temperature, especially after it has been used to sear food. Allow the cookware to cool down for a minute or two before placing it in the drawer.
- ▶ Cookware made of plastic or aluminium foil will melt at high temperatures. When keeping food warm, use only heat-resistant cookware made of porcelain, glass, etc.
- ▶ Liquids that get inside the drawer can cause the appliance to short-circuit. Open and close a loaded drawer carefully to prevent liquids from spilling.

## Warning and Safety instructions

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- ▶ The Keeping food warm  function is designed to keep hot food warm and not to warm up cold food. Ensure food is really hot when placed inside the drawer.
- ▶ Bacteria can develop on the food if the temperature is too low. Make sure that you set a high enough temperature to keep food warm.

### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean the drawer. The steam could reach electrical components and cause a short circuit.

### Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

### Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

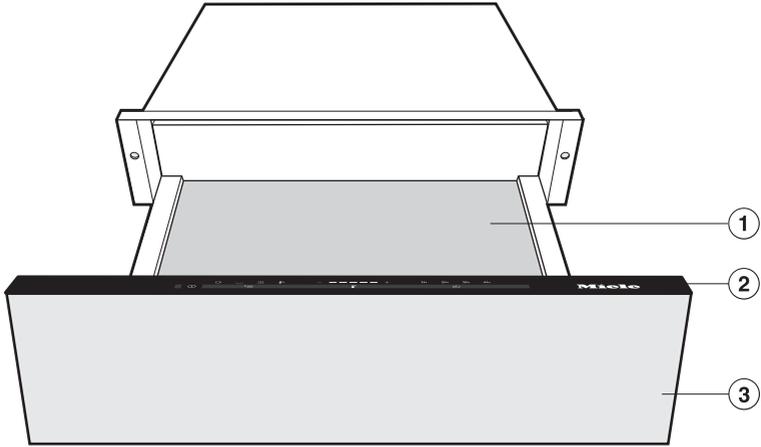


Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

# Guide to the appliance

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## ESW 6114 / ESW 6214



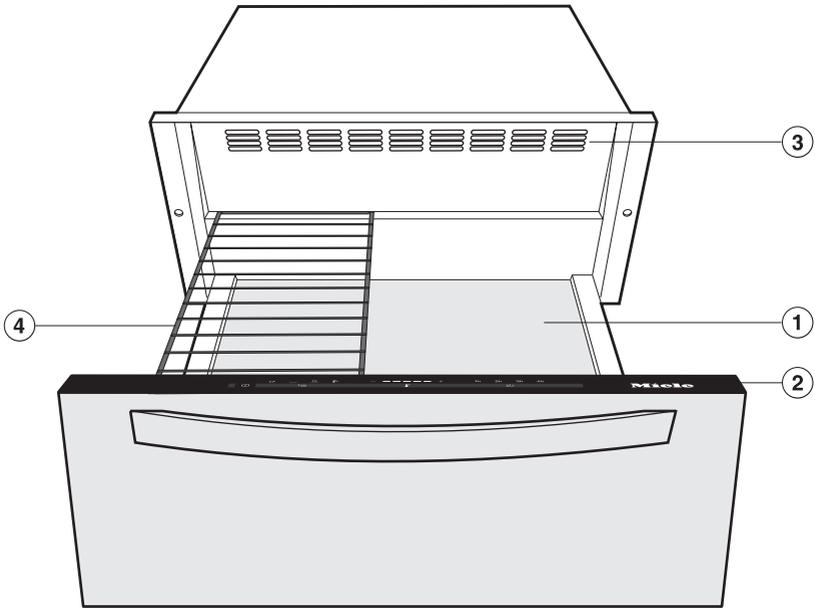
① Anti-slip mat

② Control panel

③ Push2open mechanism

The drawer can be opened and closed by pressing lightly on the drawer front.

## ESW 6129 / ESW 6229



① Anti-slip mat

② Control panel

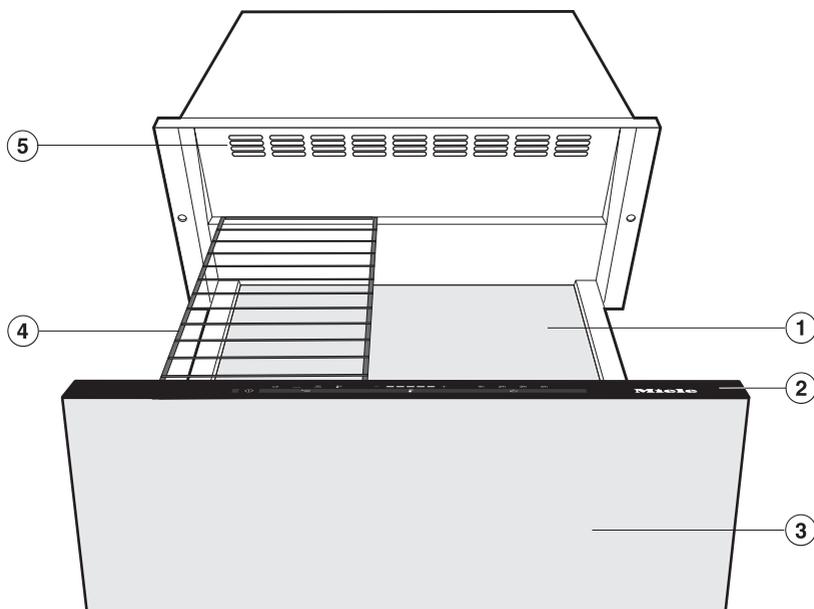
③ Air vents

④ Rack

# Guide to the appliance

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## ESW 6129X / ESW 6229X



① Anti-slip mat

④ Rack

② Control panel

⑤ Air vents

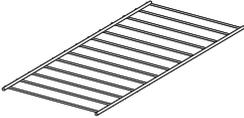
③ Push2open mechanism

The drawer can be opened and closed by pressing lightly on the drawer front.

## Accessories supplied

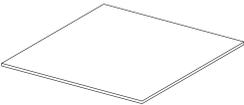
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

### Rack



For increasing the loading area (ESW 6x29 / ESW 6x29 X).

### Anti-slip mat

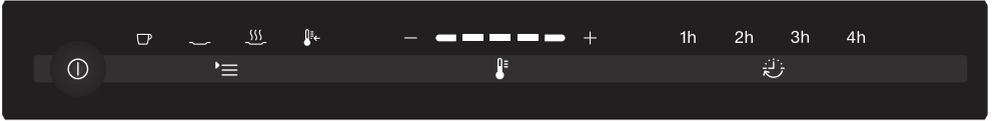


For keeping crockery secure.

### Cookery book for low temperature cooking

A selection of the best recipes from the Miele test kitchen.

# Controls and display



## Sensor controls

Sensor	Description
ⓘ	On/Off button
☰	For selecting the function
🌡️	For setting the temperature
🕒	For setting the duration

## Display

Display	Description
☐	For warming cups and glasses
—	Warming plates and dishes function
☺	For keeping food warm
🌡️←	Low temperature cooking function
— ■■■■ +	Temperature display with segment bars
1h	Duration 1 hour
2h	Duration 2 hours
3h	Duration 3 hours
4h	Duration 4 hours

## Before using for the first time

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.
- Remove any protective wrapping and stickers.

### Cleaning the drawer for the first time

- Remove the anti-slip mat and the rack, if present, from the drawer and clean them with warm water and a little washing-up liquid applied with a clean sponge or clean, damp microfibre cloth.
- Dry the mat and the rack with a soft cloth.
- Wipe the drawer inside and out with a damp cloth to remove any dust or left-over packaging
- Dry all surfaces with a soft cloth.
- Replace the anti-slip mat and the rack (if applicable) in the drawer.

### Heating up the drawer for the first time

Heat the empty drawer for at least two hours.

- Switch the drawer on by touching the On/Off  sensor.
- Touch the  sensor repeatedly until the  symbol lights up.
- Touch the  sensor repeatedly until the segment on the far right hand side of the temperature display lights up.
- Touch the  sensor repeatedly until 2h lights up.
- Close the drawer.

The drawer will switch itself off automatically after two hours.

The drawer is fitted with a contact switch, which ensures that the heating element and fan in the appliance only work when the drawer is closed.

The metal components have a protective coating which may give off a slight smell when the drawer is heated up for the first time. The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance. Ensure that the kitchen is well ventilated.

# Operation

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## Operation

The On/Off sensor ① must be kept clean. Soiling or liquid on the sensor could cause it to fail to react or to switch on the appliance unintentionally.

Liquids that get inside the drawer can cause a short-circuit. Open and close a loaded drawer carefully to prevent liquids from spilling.

- Open the drawer.
- Touch the ① sensor to switch the drawer on.
- Touch the ≡ sensor repeatedly until the required function lights up.
- Touch the ℹ sensor repeatedly until the segment for the required temperature lights up in the temperature display.
- Touch the ⌚ sensor repeatedly until the required duration (in hours) lights up.
- Close the drawer.

## Functions

The following functions are available:

- ☐ Warming cups/glasses
- 〰 Warming dishes and plates
- 〰〰 Keeping food warm
- 🔥 Low temperature cooking

The last function selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

The appliance has a fan which distributes the warm air evenly through the drawer. The fan

- runs continuously when the ☐ Warming cups/glasses and 〰 Warming dishes and plates functions are in use.
- tacts on and off with the 〰〰 Keeping food warm and 🔥 Low temperature cooking functions.

The drawer can be used to keep food warm at the same time as warming plates and dishes. Use the 〰〰 Keeping food warm function for this.



**Caution.**

The plates and dishes will take longer to warm up with this function than in the Warming dishes and plates 〰 function, but can get very hot.

## Duration

Do not leave the drawer unattended for too long in continuous operation mode. Keeping food warm for a long time can result in it drying out or even self-igniting.

Your drawer is fitted with a safety switch-off mechanism which switches it off after a maximum of 12 hours' continuous operation.

The drawer is set for continuous operation mode. (Exception: Low temperature cooking).

A limited duration can be selected by touching the 🔥 sensor. One touch for 1 hour (1h), two touches for 2 hours (2h) etc, up to a maximum of 4 hours.

Continuous operation is restored by touching the sensor a fifth time.

## Temperature settings

Each function has its own temperature range. The factory-set recommended temperatures are printed in bold. The temperature can be altered in 5° steps by touching the 🔥 sensor.

The last temperature selected is automatically activated the next time the drawer is switched on, and this is shown in the display. (Exception: Low temperature cooking).

# Operation

Temperature display	Temperature [°C] *			
				
■ □ □ □ □	40	60	65	65
□ ■ □ □ □	45	65	70	70
□ □ ■ □ □	<b>50</b>	<b>70</b>	<b>75</b>	75
□ □ □ ■ □	55	75	80	80
□ □ □ □ ■	60	80	85	<b>85</b>

\* Approximate temperature values, measured in the middle of the drawer when empty

In order to ensure that the temperature does not drop below the minimum required for keeping food warm (65 °C), select the  function only.

This function is for keeping food warm which has just been cooked and is still hot. It is not for reheating food that has gone cold.

- Select the Keeping food warm  function.
- Select the desired time setting.

Pre-heat the drawer for 15 minutes to ensure that it has reached the required temperature.

- Whilst the appliance is heating up, place the empty dishes in the drawer.
- Remove the pre-heated dishes from the drawer after 15 minutes and fill them with the hot food. Use oven gloves to remove the dishes from the drawer.
- Then place the dishes in the drawer and close it carefully to prevent any liquid food from spilling.

## Tips

To maintain your food's optimum quality please note the following:

- Place the hot food in pre-heated dishes. To pre-heat dishes, place them in the drawer while it is heating up.
- Do not cover roast or fried food which you want to keep crisp. These types of food need to be kept warm at a higher temperature.
- Cover liquids and food with a high moisture content with a suitable lid or heat-resistant foil to prevent moisture escaping and condensing outside the dish.
- To avoid spillages, do not overfill dishes.
- Freshly cooked food is hotter than food which is being kept warm. Serve food which is being kept warm on pre-heated plates.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients.
- We do not recommend food being kept warm for too long, as it will continue to cook.
- Food may cool down if the drawer is opened and closed too often.
- Do not open the drawer too quickly or slam it shut. Liquids could spill over and get into the vents or into the inner parts of the drawer.

# Keeping food warm

## Settings

Food	Dishes	Cover the dish?	Temperature for the  setting	Position	
				Floor	Rack*
Steak rare	Plate	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	x
Bake / gratin	Shallow dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Roast meat	Plate	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Casserole	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Fish fingers	Pan	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	x	
Meat in a sauce	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Vegetables in a sauce	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Goulash	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Mashed potato	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Plated meal	Plate	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Baked potatoes / new potatoes	Plate / dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Breaded escalope	Pan	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	x	
Pancakes / potato cakes	Plate	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	x	x
Pizza	Plate	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	x	
Boiled potatoes	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Gravy	Dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Strudel	Plate	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
To warm bread	–	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	x
To warm rolls	–	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	x

\* depending on model

## Tips

- Distribute the crockery over the whole area of the drawer. Stacks of plates heat up more slowly than individual pieces of crockery. If large stacks of plates are unavoidable, place them at the front of the drawer. Use the rack (depending on model).
- Do not place large serving dishes right up against the vents. They will cover the warm air outlets, and the crockery will not heat up evenly.
- For cups and glasses, only select the ☐ function to ensure that the maximum temperature (60 °C) is not exceeded.
- Heated crockery cools down very quickly. Do not remove it from the drawer until just before you need it

## Heating up times

Various factors will affect the heating up times:

- the material and thickness of the crockery
- maximum capacity
- how the crockery is arranged
- the temperature setting

It is therefore not possible to state precise times. However, the following information can be used as a guide.

With the Warming dishes and plates ☐ function, it takes approx.

- 30– 35 minutes for 6 place settings to heat up evenly.
- 40– 45 minutes for 12 place settings to heat up evenly.

With increased usage, you will get to know which setting suits your own needs best.

## Capacity

The telescopic runners can support **25 kg**.

Overloading the drawer will damage the runners.

The quantity that can be loaded will depend to a great extent on the size and weight of your crockery.

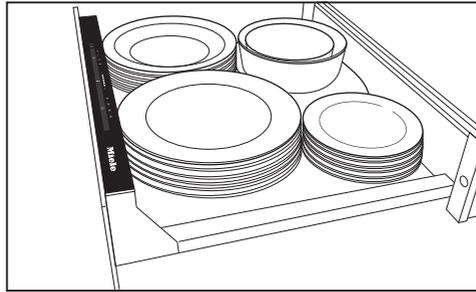
ESW 6x29 / ESW 6x29X: You can increase the load area by using the rack supplied with the appliance. Position the rack to suit. With two racks you can increase the load area even more by placing one rack on the left and the other on the right. Another rack can be obtained from Miele (see "Optional accessories").

# Warming crockery

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## ESW 6x14

The loading examples shown here are suggestions only:



### 6 place settings

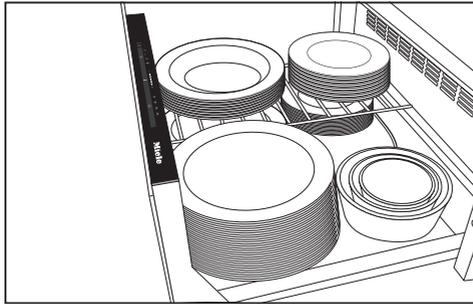
6 dinner plates	Ø 26 cm
6 soup bowls	Ø 23 cm
6 dessert plates	Ø 19 cm
1 oval serving dish	32 cm
1 serving dish	Ø 16 cm
1 serving dish	Ø 13 cm

### or alternatively

12 dinner plates	Ø 26 cm
18 soup bowls	Ø 23 cm
16 soup cups	Ø 10 cm
6 dinner plates and 6 soup bowls	Ø 26 cm Ø 23 cm
6 pizza plates	Ø 36 cm
72 espresso cups	Ø 5.9 cm
30 cappuccino cups	Ø 8.8 cm
30 punch glasses	Ø 6.7 cm / 8 cm high

## ESW 6x29 / ESW 6x29X

The loading examples shown here are suggestions only:



### 12 place settings

12 dinner plates	Ø 26 cm
12 soup bowls	Ø 23 cm
12 dessert plates	Ø 19 cm
1 oval serving dish	32 cm
1 serving dish	Ø 19 cm
1 serving dish	Ø 16 cm
1 serving dish	Ø 13 cm

### or alternatively

40 dinner plates	Ø 26 cm
60 soup bowls	Ø 23 cm
45 soup cups	Ø 10 cm
20 dinner plates	Ø 26 cm
20 soup bowls	Ø 23 cm
20 pizza plates	Ø 36 cm
142 espresso cups	Ø 5.9 cm
90 cappuccino cups	Ø 8.8 cm
30 punch glasses	Ø 6.7 cm / 8 cm high

# Low temperature cooking

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 Do not use the food probe from a Miele steam combi oven or a Miele oven in the food warming drawer.

With low temperature cooking meat is cooked at a low temperature over a long period of time. Using this method, meat loses less liquid as it is cooked gently and so remains succulent and tender.

This cooking method is particularly suitable for large and tender pieces of meat. The quality of the meat is of vital importance for a good result.

For precision we recommend using a proprietary food thermometer to monitor the core temperature.

## Core temperature

Food can be cooked to a core temperature of up to 70 °C in the food warming drawer. Meat which needs to be cooked to a core temperature higher than 70 °C is not suitable for cooking in the food warming drawer.

The core temperature reading gives information about the degree of cooking in the middle of a piece of meat. The lower the core temperature, the less cooked the meat is in the middle:

- 45–50 °C = rare
- 55–60 °C = medium
- 65 °C = well done

## Cooking duration

The cooking duration depends on the size of the individual pieces of meat, and can be between 1 and 6 hours.

Pre-heat the drawer for 15 minutes to ensure that the interior reaches the required temperature.

Example: selected duration 1h

actual operating time 1 hour 15 minutes.

## Notes

- Use meat that has been properly hung.
- The quality of the meat is of vital importance for a good result.
- The meat must be at room temperature. Remove it from the refrigerator approx. 1 hour before cooking.
- Sear the meat on all sides over a high heat on the hob.

### Using the Low temperature cooking function.

- Select the Low Temperature  function.

The drawer will pre-heat automatically for 15 minutes and then operate at the pre-set temperature and duration, e.g. at 85 °C and 4h (Medium sirloin joint setting, 1 kg, approx. 3 cm thick).

- While the drawer is heating up, sear the meat on all sides over a high heat on the hob.
- Put it in a heat-proof dish.
- Place the dish in the bottom of the drawer.

 Do not use the food probe from a Miele steam combi oven or a Miele oven in the food warming drawer.

- If you wish to use a food thermometer:  
Push the food thermometer into the meat so that the tip is in the centre. Make sure that it does not come into contact with bones or layers of fat as these can cause a false reading.

If you wish to cook on a different setting, please see the table on the following pages.

- Select the Low Temperature  function.
- Select the desired temperature.
- Select the desired duration.

### Tips

- Meat can be carved immediately. It does not need to rest.
- Due to the low cooking and core temperatures, meat can be kept warm quite safely in the appliance until it is served. This will not affect results in any way.
- Serve the meat on pre-heated plates to stop it cooling too quickly.

# Low temperature cooking

## Beef cooking chart

Type of cut	 [min]	 * [°C]	 [min]	 ←
Fillet approx. 1200 g	4–6 mins 6–8 mins 8 mins	45–50 55–60 65	105–135 160–190 195–225	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Fillet approx. 600 g	4–6 mins 6–8 mins 8 mins	45–50 55–60 65	90–120 130–155 160–190	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Medallions 3–4 cm thick	1 per side 1–2 per side 2 per side	45–50 55–60 65	40–50 60–80 90–110	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Sirloin joint approx. 400 g	4–6 mins 6 mins 8 mins	45–50 55–60 65	90–120 120–145 145–175	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Sirloin joint approx. 600 g	4 mins 6–8 mins 8 mins	45–50 55–60 65	115–135 150–180 225–255	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Sirloin joint approx. 1500 g	8 mins 8–10 mins 10–12 mins	45–50 55–60 65	120–150 250–280 300–330	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rump steak approx. 180 g	1 per side 1–2 per side 2 per side	45–50 55–60 65	50–60 80–90 120–140	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>

 Searing time /  Core temperature /  Duration / ← Temperature setting

\* 45-50 °C rare / 55-60 °C medium / 65 °C well done

# Low temperature cooking

## Veal cooking chart

Type of cut	⌚ [min]	🌡️* [°C]	🕒 [min]	🌡️←
Fillet approx. 1200 g	5 mins	45–50	115–145	☐☐☐☐☐☐
	6 mins	55–60	150–180	☐☐☐☐☐☐
	6–7 mins	65	155–185	☐☐☐☐☐☐
Fillet approx. 600 g	4–6 mins	45–50	75–95	☐☐☐☐☐☐
	6 mins	55–60	90–120	☐☐☐☐☐☐
	6–8 mins	65	125–155	☐☐☐☐☐☐
Medallions 3–4 cm thick	1 per side	45–50	40–50	☐☐☐☐☐☐
	1–2 per side	55–60	60–80	☐☐☐☐☐☐
	2 per side	65	90–110	☐☐☐☐☐☐
Steak approx. 160 g 2 cm thick	1 per side	45–50	35–50	☐☐☐☐☐☐
	1–2 per side	55–60	60–80	☐☐☐☐☐☐
	2 per side	65	75–90	☐☐☐☐☐☐

⌚ Searing time / 🌡️ Core temperature / 🕒 Duration / 🌡️← Temperature setting

\* 45-50 °C rare / 55-60 °C medium / 65 °C well done

## Poultry cooking chart

Type of cut	⌚ [min]	🌡️* [°C]	🕒 [min]	🌡️←
Duck breast approx. 350 g	5–6 mins	65	45–65	☐☐☐☐☐☐
		70	80–95	☐☐☐☐☐☐
Chicken breast approx. 160 g	2–3 per side	70	45–60	☐☐☐☐☐☐
Poularde breast approx. 250 g	2–3 per side	70	60–80	☐☐☐☐☐☐
Turkey breast approx. 800 g	6–8 mins	70	150–180	☐☐☐☐☐☐

⌚ Searing time / 🌡️ Core temperature / 🕒 Duration / 🌡️← Temperature setting

\* Duck breast = 65°C medium / 70°C well done

# Low temperature cooking

## Pork cooking chart

Type of cut	 [min]	 * [°C]	 [min]	 ←
Fillet approx. 350 g	5–6 mins	60 65	90–110 120–140	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Boned gammon approx. 700 g	6–8 mins	65	180–200	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boned gammon approx. 1500 g	8 mins	65	195–225	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pork loin approx. 700 g	6–8 mins	65	180–210	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pork loin approx. 1500 g	8–10 mins	65	210–240	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Medallions approx. 4 cm thick	2 per side 2–3 per side	60 65	75–95 100–120	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Roulades approx. 150 g ½ cm thick	4–6 mins	65	150–180	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Spare ribs	4–6 per side	65	165–195	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>

 Searing time /  Core temperature /  Duration / ← Temperature setting

\* 60 °C medium / 65 °C well done

# Low temperature cooking

## Lamb cooking chart

Type of cut	 [min]	 * [°C]	 [min]	 ←
Rack of lamb <sup>1)</sup> approx. 170 g	3 mins 4 mins	60 65	90–110 110–130	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Rack of lamb <sup>1)</sup> approx. 400 g	3–4 mins 4–6 mins	60 65	100–130 120–150	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
French trim rack of lamb <sup>1)</sup> approx. 600 g	3 mins 6 mins	60 65	90–120 130–160	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boned leg of lamb <sup>2)</sup> approx. 1200 g	8–10 mins	65	330–360	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>

 Searing time /  Core temperature /  Duration / ← Temperature setting

\* 60 °C medium / 65 °C well done

<sup>1)</sup> Use an ovenproof dish

<sup>2)</sup> Use a roasting dish or pan

# Low temperature cooking

## Game cooking chart

Type of cut	 [min]	 * [°C]	 [min]	 ←
Venison medallions <sup>1)</sup> 3–4 cm thick	1–2 per side 2 per side	60 65	80–100 110–140	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Saddle of venison off the bone <sup>1)</sup> approx. 800 g	5–6 mins 6–8 mins	60 65	135–150 165–180	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Saddle of roebuck off the bone <sup>1)</sup> approx. 800 g	4 mins 6 mins	60 65	120–135 150–165	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Haunch of hare <sup>2)</sup> approx. 250 g	5–7 mins	65	210–230	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Roast wild boar <sup>2)</sup> approx. 600 g	6–8 mins	70	190–220	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>

 Searing time /  Core temperature /  Duration / ← Temperature setting

\* 60 °C medium / 65 °C well done / 70 °C well done

<sup>1)</sup> Use an ovenproof dish

<sup>2)</sup> Use a roasting dish or pan

## Other uses

Food	Dishes	Cover the dish?			 [h:min]
Defrosting berries	Bowl / dish	No	■ □ □ □ □		12:50
Dissolving gelatine	Bowl	No	□ □ □ □ ■		12:15
Proving dough	Bowl	Yes, with plate		■ □ □ □ □	12:30
Making yoghurt	Yogurt jars with lids	-		□ ■ □ □ □	5:00
Rice pudding (to finish off the cooking process)	Dish	Yes, with lid	□ □ □ □ ■		12:40
Melt chocolate	Bowl	No	□ □ □ □ ■		12:20
Defrosting frozen vegetables	Bowl	No	□ □ ■ □ □		1:00

 Temperature setting /  Temperature setting /  Duration

# Combination with a CVA coffee machine

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The warming drawer can be set to come on automatically before your Miele coffee machine to ensure your cups are the perfect temperature for your first cup of the day. A special connection cable (available from Miele as an optional accessory) is required for this.

Please note that in coffee mode:

- The function cannot be altered.
- The duration cannot be altered.
- The safety switch-off mechanism is deactivated.

## Activating coffee mode

Coffee mode can only be activated when the drawer is switched off.

- Connect the drawer to the coffee machine.
- Touch the ☺ sensor.
- Then touch the ⏸ sensor.



- Continue to touch both sensors until both the 1h and 4h symbols in the time display and the ☐ symbol light up simultaneously.

## Deactivating coffee mode

- Touch the ☺ sensor.
- Then touch the ⏸ sensor.
- Continue to touch both sensors until all symbols have gone out.



### Danger of injury.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaning appliance to clean the warming drawer.

Unsuitable cleaning agents can discolour and damage the surfaces of the appliance. Only use a solution of domestic washing-up liquid and warm water applied with a soft sponge or cloth.

All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately.

Allow the drawer to cool down to a safe temperature before cleaning.

- The drawer and accessories should be cleaned and dried thoroughly after each use.

### Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- oven sprays
- glass cleaning agents
- hard, abrasive sponges and brushes, e.g. pot scourers
- sharp metal scrapers.

## Cleaning and care

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### Cleaning the drawer front and interior

The On/Off sensor must be kept clean. Soiling and liquid on the sensor could cause it to fail to react or to switch the appliance on or off unintentionally.

- Remove all soiling using a solution of hot water and washing-up liquid applied with a sponge or use a clean, damp microfibre cloth.
- Wipe with clean water afterwards.
- After cleaning, wipe the surfaces dry using a soft cloth.

### Cleaning the anti-slip mat

Do not clean the anti-slip mat in the dishwasher or washing machine. Never place it in the oven to dry.

- Remove the anti-slip mat for cleaning.
- Clean the anti-slip mat by hand only using a solution of hot water and mild washing-up liquid. After cleaning, dry with a cloth.
- Only replace the anti-slip mat when it is completely dry.

### **Problem solving guide**

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

## Problem solving guide

---

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Cause and remedy
<b>The drawer does not heat up.</b>	The appliance is not correctly plugged in and switched on at the mains socket. ■ Insert the plug and switch on at the socket.
	The fuse is defective or has tripped. ■ Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate). If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
<b>The food is not hot enough.</b>	The function for keeping food warm  is not selected. ■ Select the correct function.
	The temperature setting is too low. ■ Select a higher temperature.
	The vents are covered up. ■ Ensure that the air can circulate freely.
<b>The food is too hot.</b>	The function for keeping food warm  is not selected. ■ Select the correct function.
	The temperature setting is too high. ■ Select a lower temperature.

## Problem solving guide

Problem	Cause and remedy
<p><b>The crockery is not warm enough.</b></p>	<p>The function for warming plates and dishes  is not selected.</p> <ul style="list-style-type: none"> <li>■ Select the correct function.</li> </ul>
	<p>The temperature setting is too low.</p> <ul style="list-style-type: none"> <li>■ Select a higher temperature.</li> </ul>
	<p>The vents are covered up.</p> <ul style="list-style-type: none"> <li>■ Ensure that the air can circulate freely.</li> </ul>
	<p>The crockery has not been allowed to heat up for a sufficiently long time.</p> <ul style="list-style-type: none"> <li>■ Various factors will affect how long the crockery will take to heat up (see "Warming crockery").</li> </ul>
<p><b>The crockery is too hot</b></p>	<p>The function for warming dishes and plates  or warming cups and glasses  has not been selected.</p> <ul style="list-style-type: none"> <li>■ Select the correct function.</li> </ul>
	<p>The temperature setting is too high.</p> <ul style="list-style-type: none"> <li>■ Select a lower temperature.</li> </ul>
<p><b>A noise can be heard when the drawer is in use.</b></p>	<p>The noise is caused by the fan which distributes the heat evenly through the drawer. The fan operates at intervals when the Keeping food warm  and Low temperature cooking  functions are being used. This is not a fault.</p>

# Problem solving guide

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Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered through the Miele Webshop.

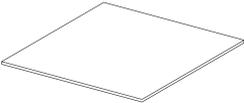
They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

### **Rack**



For increasing the loading area (ESW 6x29 / ESW 6x29 X).

### **Anti-slip mat**



For keeping crockery secure.

### **Microfibre cloth**

For removing finger marks and light soiling.

## Safety instructions for installation

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 Incorrect installation can result in personal injury and damage to property.

▶ Before connecting the drawer to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.

This data must correspond in order to avoid the risk of damage to the drawer. Consult a qualified electrician if in any doubt.

▶ The socket and on-off switch should be easily accessible after the drawer has been installed.

▶ The drawer may only be built in in combination with those appliances quoted by Miele as being suitable. Miele cannot guarantee trouble-free operation if the appliance is operated in combination with appliances other than those quoted by Miele as being suitable.

▶ The base on which the drawer and the combination appliance are fitted must be fixed in place and must support the weight of both appliances.

▶ When building in the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with the combination appliance.

▶ The drawer must be installed in such a way that

- the contents of crockery can be seen. This is to avoid scalding from hot food spilling over.
- there is enough space for the drawer to be pulled out fully.

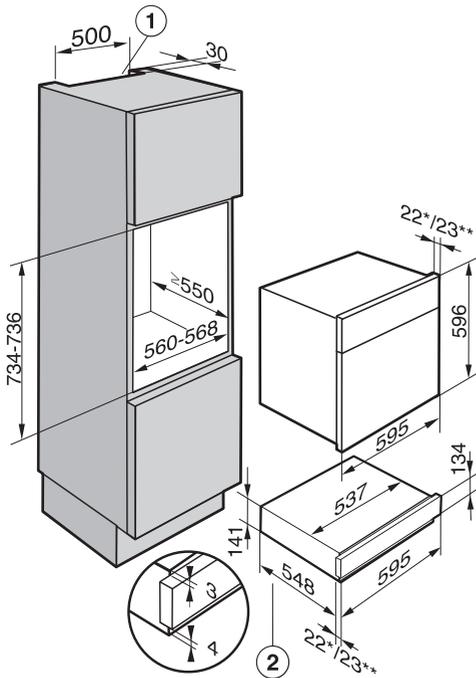
The combination appliance is placed on top of the drawer without the need for an interim shelf.

The drawer is available in two models, which differ in height. The building-in dimensions for the warming drawer must be added to the building-in dimensions for the combination appliance to establish the niche size required.

All dimensions are given in mm.

# Building-in dimensions ESW 6x14

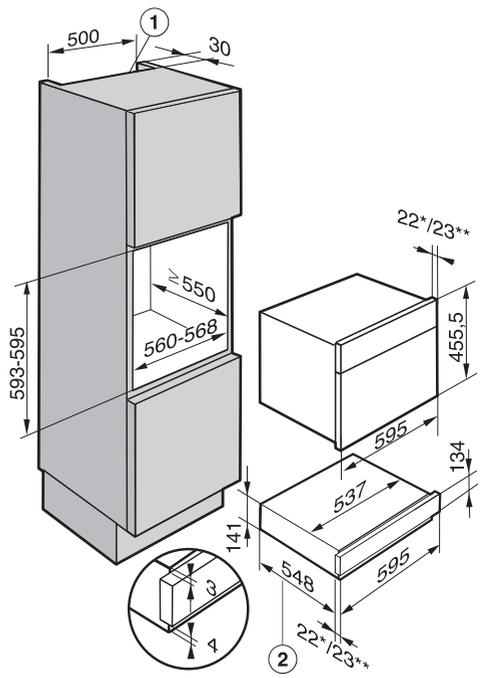
## ESW with H 2xxx B(P) / H 6xxx B(P)



- ① Ventilation cut-out required when installed with a pyrolytic oven
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with H 6xxx BM(BP) / M 61xx / M 62xx

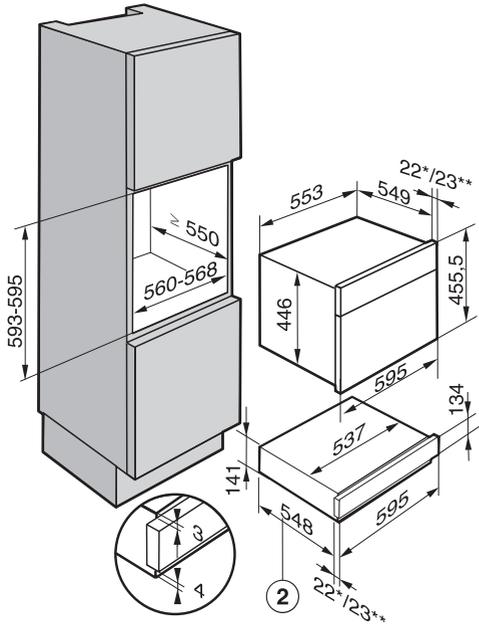


- ① Ventilation cut-out required when installed with a pyrolytic oven
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

# Building-in dimensions ESW 6x14

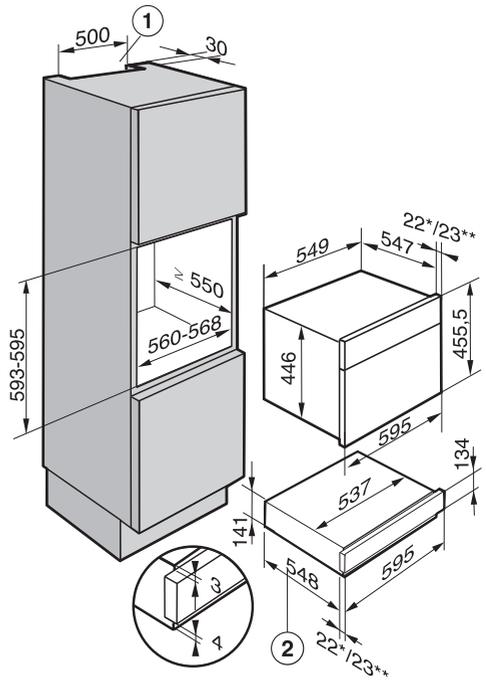
## ESW with DG 6x00 / DG 6x0x



- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with DGC 6300 / DGC 6400



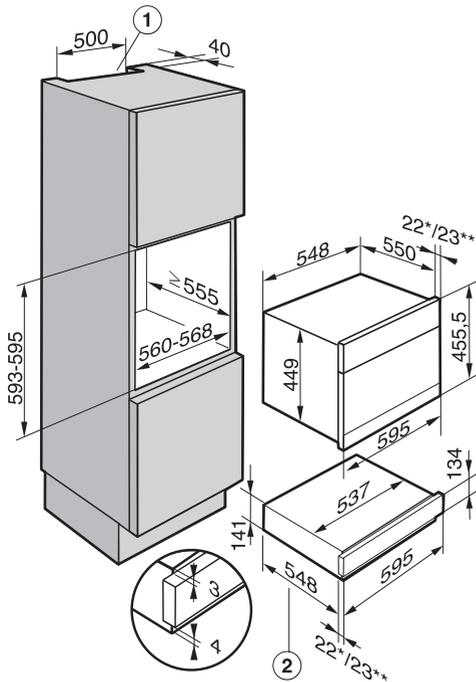
- ① Ventilation cut-out required when installed with a steam combination oven

- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

# Building-in dimensions ESW 6x14

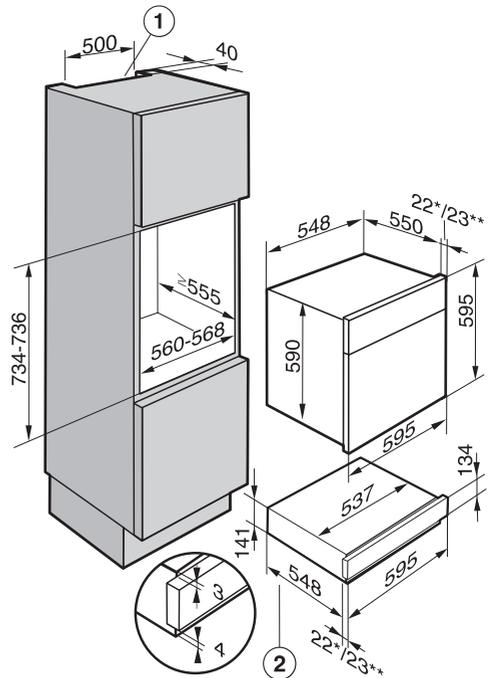
## ESW with DGC 6500 / DGC 6600 / DGC 680x



- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with DGC 6660



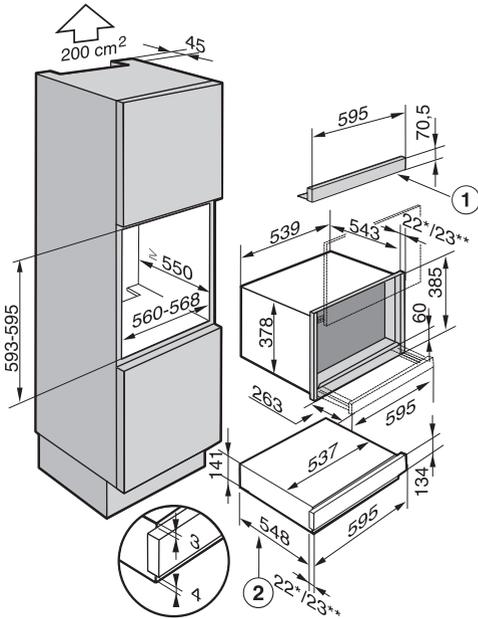
- ① Cut-out for ventilation
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

For the DGC 6805 cut-outs are required for the water inlet and drain hoses (see DGC 6805 installation instructions).

# Building-in dimensions ESW 6x14

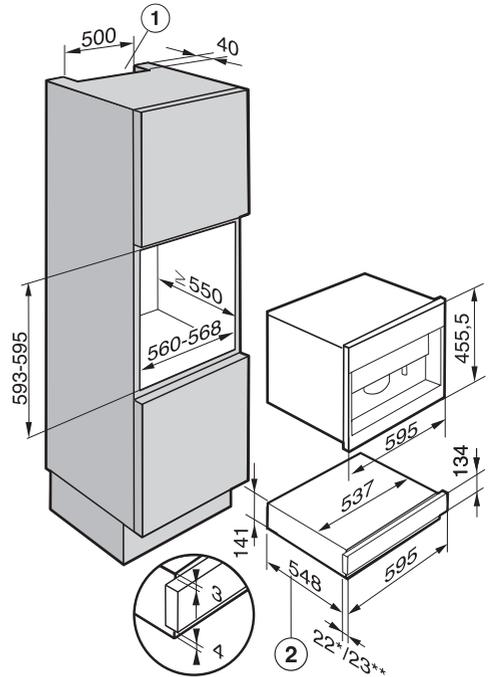
## ESW with DGD 4635 / DGD 6xx5



- ① Filler panel AB 45-7 (optional accessory)
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with CVA 6401 / CVA 68xx



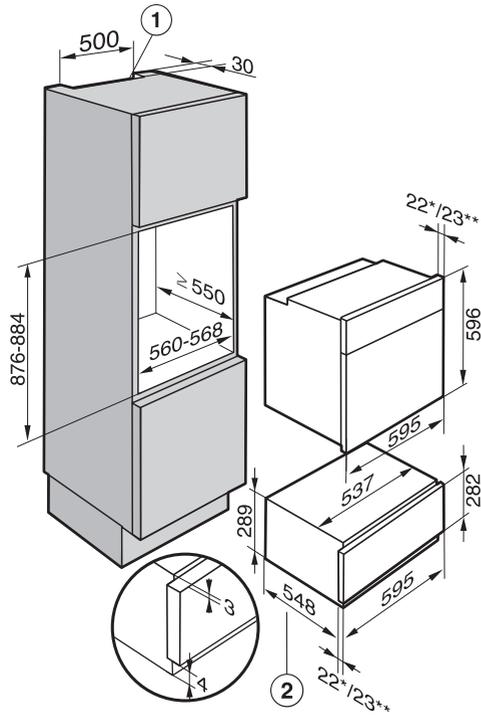
- ① Ventilation cut-out for installation in combination with a coffee machine
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

For the steam oven with pressure, cut-outs are required for the water inlet and drain hoses (see installation instructions for steam oven with pressure).

# Building-in dimensions ESW 6x29 / ESW 6x29 X

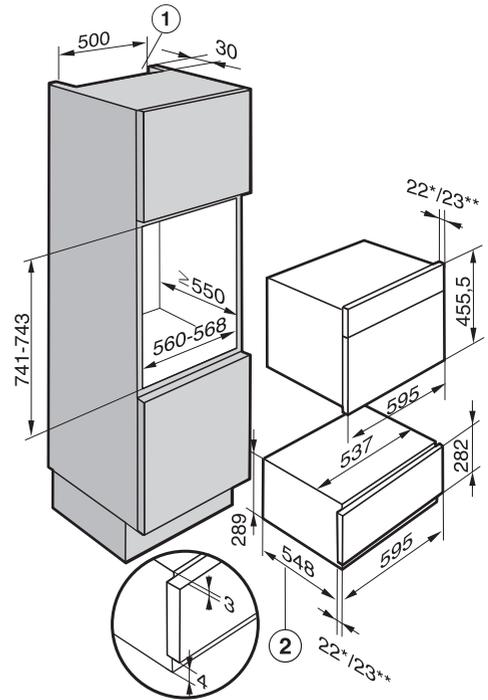
## ESW with H 2xxx B(P) / H 6xxx B(P)



- ① Ventilation cut-out required when installed with a pyrolytic oven
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with H 6xxx BM(BP) / M 61xx / M 62xx

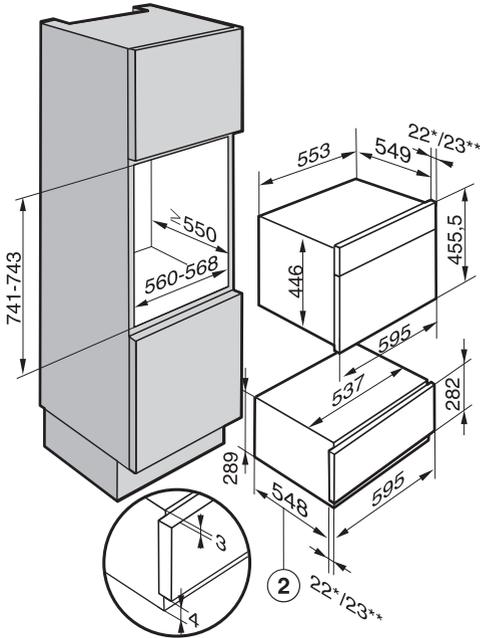


- ① Ventilation cut-out required when installed with a pyrolytic oven
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

# Building-in dimensions ESW 6x29 / ESW 6x29 X

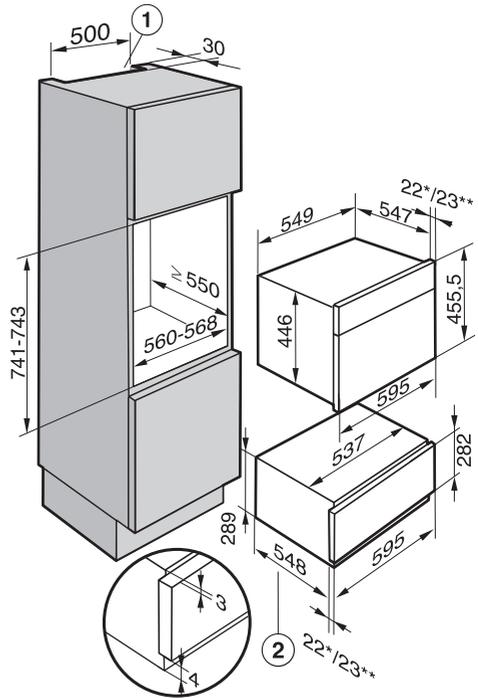
## ESW with DG 6x00 / DG 6x0x



② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with DGC 6300 / DGC 6400



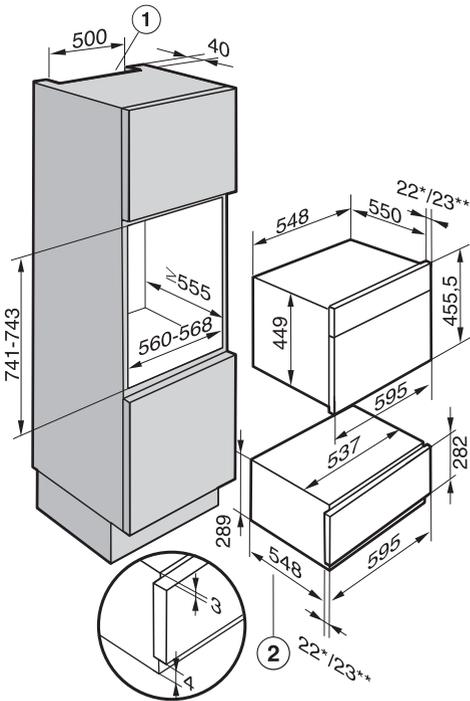
① Ventilation cut-out required when installed with a steam combination oven

② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

# Building-in dimensions ESW 6x29 / ESW 6x29 X

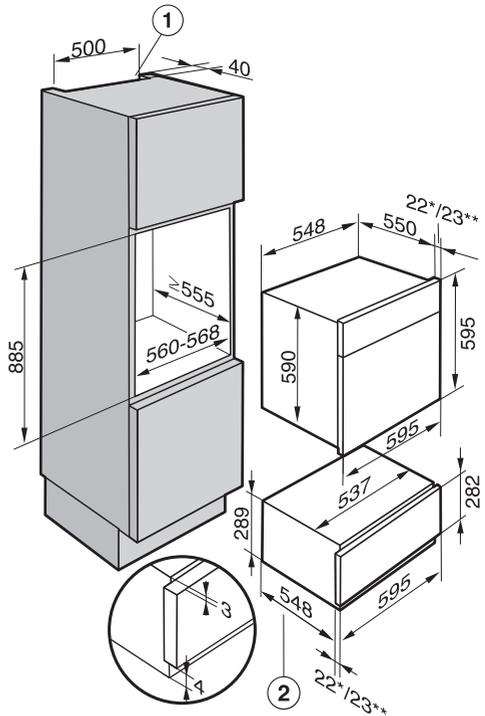
## ESW with DGC 6500 / DGC 6600 / DGC 680x



- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with DGC 6660



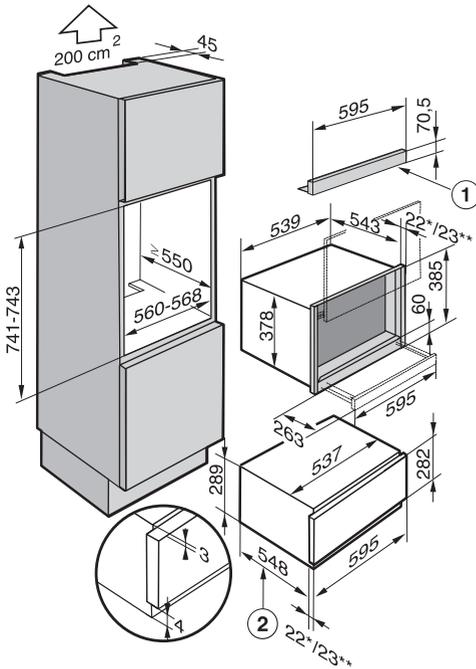
- ① Cut-out for ventilation
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

For the DGC 6805 cut-outs are required for the water inlet and drain hoses (see DGC 6805 installation instructions).

# Building-in dimensions ESW 6x29 / ESW 6x29 X

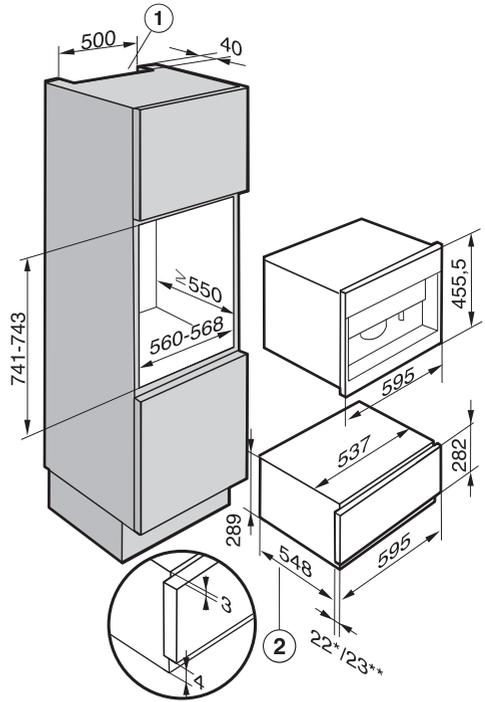
## ESW with DGD 4635 / DGD 6xx5



- ① Filler panel AB 45-7 (optional accessory)
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

## ESW with CVA 6401 / CVA 68xx



- ① Ventilation cut-out for installation in combination with a coffee machine
- ② Building-in dimension including mains supply cable connection  
Connection cable L= 2200 mm

\* Glass front / \*\* metal front

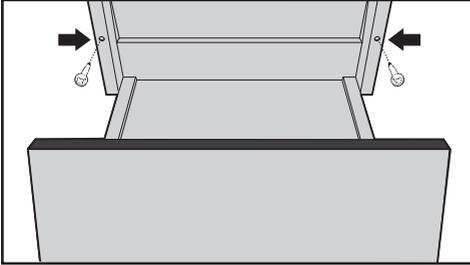
For the steam oven with pressure, cut-outs are required for the water inlet and drain hoses (see installation instructions for steam oven with pressure).

# Installation

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Check that the base that the drawer will sit on is clean and level (use a spirit level). This is important for the appliance to function correctly.

- Push the drawer into the housing unit as far as the vapour strip and make sure it is correctly aligned in the unit.



- Open the drawer, and use the 2 screws supplied to secure it to the side walls of the housing unit.
- Build in the combination appliance in accordance with the operating and installation instructions supplied with it.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (e.g. BS 7671 in the UK). Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

 **Danger of injury.**

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

If the plug is removed from the connection cable or if the cable is supplied without a plug, the drawer must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

After installation ensure that all electrical components are shielded and cannot be accessed by users.

## Total power rating

See data plate

## Connection and fuse rating

AC 230 V / 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

## Residual current device

For extra safety, it is advisable to protect the drawer with a suitable residual current device (RCD) with a trip range of 30 mA.

# Electrical connection

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## Disconnecting from the mains



Danger of electric shock.

After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

### Safety fuses

- Completely remove fuses

### Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

### Built-in circuit breakers

Circuit breakers type B or C:

- Switch the on/off switch from 1 (on) to 0 (off).

### Residual current device (RCD)

(Residual current circuit breaker)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

## Replacing the mains connection cable

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

### Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele Dealer or Miele Service.

Contact information for Miele Service can be found at the end of this document.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

### Data plate

Stick the extra data plate supplied with the appliance here. Make sure that the model number matches the one specified on the back cover of this document.



### Warranty

The appliance warranty is valid for 2 years from date of purchase. In the UK, you must activate your cover by calling 0330 160 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).

For further information on country specific warranty terms and conditions, please refer to your warranty booklet or contact Miele Customer Service.









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