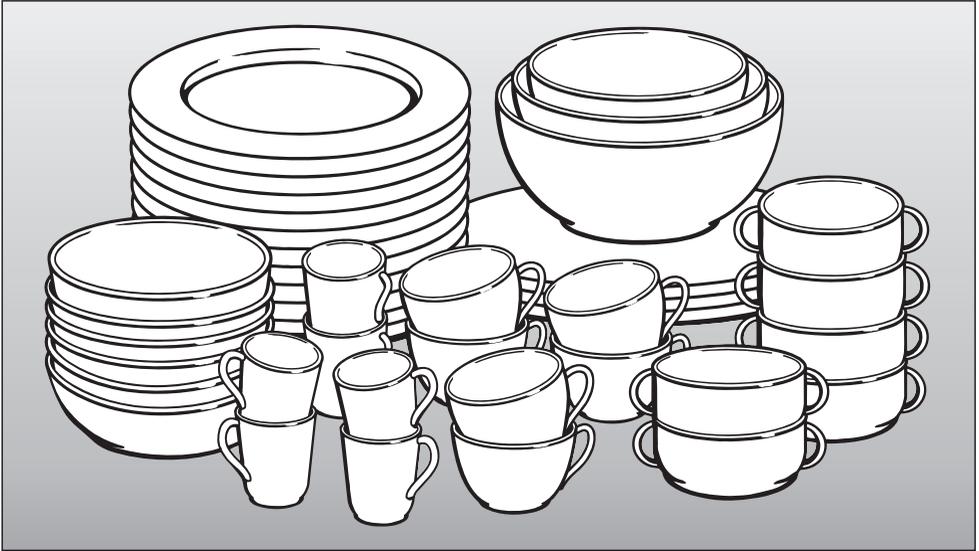


Operating instructions



Built-in Plate Warmer EGW 2060

To prevent accidents and
machine damage read
these instructions

before
installation or use.



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IMPORTANT SAFETY INSTRUCTIONS

This appliance is intended for residential use only. Only use the appliance for its intended purpose.

Improper use of the appliance can lead to personal injury and material damage. The manufacturer cannot be held responsible for damages caused by improper use of the plate warmer.

This appliance complies with current safety requirements.

Read all instructions before installing or using for the first time.

Keep these operating instructions in a safe place and pass them on to any future user.

Read all operating and installation instructions for any other appliance installed in combination with the plate warmer.

READ ALL INSTRUCTIONS!

Technical safety

■ Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond in order to avoid risk of damage to the appliance. If in doubt, consult a qualified technician.

■ The electrical safety of this appliance can only be guaranteed when continuity exists between the appliance and an effective grounding system. The grounding system must comply with local and national safety regulations. It is imperative that this basic safety requirement be tested by a qualified electrician. The manufacturer cannot be held responsible for the damages caused by an inadequate grounding system (e.g. electric shock).

■ Do not connect the appliance to the electrical supply with an extension cord. Extension cords do not guarantee the required safety of the appliance.

■ This appliance must only be used once it has been properly installed into cabinetry to ensure that all electrical components are protected.

■ Never open the outer casing of the appliance.
Tampering with electrical connections or components and mechanical parts is dangerous and may cause machine damage.

IMPORTANT SAFETY INSTRUCTIONS

■ Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

■ Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker or unplugging the unit. Pull the plug not the cord.

Use

■ The plate warmer interior gets very hot when in use and stays hot for a while once turned off.

■ Use heat-resistant pot holders when removing dishes. Be sure that they are not damp or wet. Danger of steam burns!

■ Pull the drawer out all the way when removing dishes to avoid touching hot drawer parts.

■ Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.

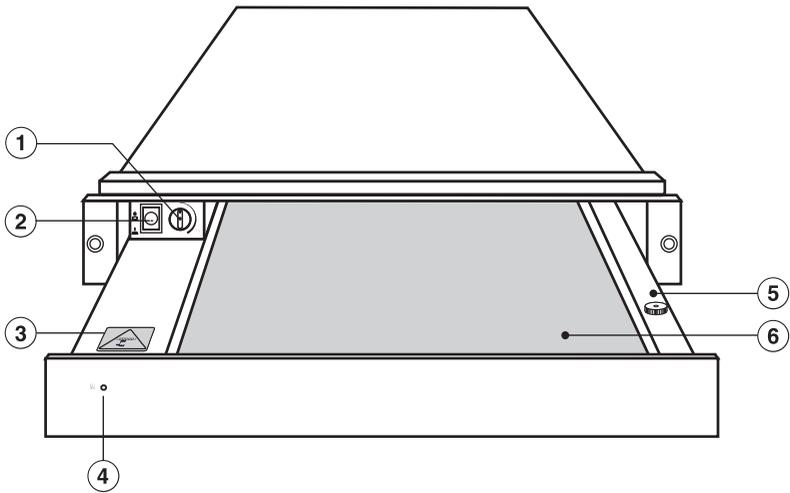
■ Do not use the plate warmer to reheat, cook or keep food and drinks warm. The condensation from food or drinks could lead to moisture damage in the appliance.

■ Do not lean or sit on the warming drawer. This will damage the drawer which can hold a maximum of 33 lbs (15 kg).

■ Do not store anything in the warming drawer. Forgotten items could melt or catch fire when the appliance is turned on. Flammable liquids and materials should never be stored in, above or under the plate warmer.

■ Do not use the plate warmer to heat the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

■ Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit. Pressurized steam may cause permanent damage to the surface and to components of the appliance, for which the manufacturer cannot accept responsibility.



- ① Temperature selector
- ② On/Off button
- ③ Sticker
- ④ Indicator
- ⑤ Warming drawer
- ⑥ Non-slip mat

Before using the plate warmer

- Clean the plate warmer with a damp cloth and wipe dry.
- Heat the empty plate warmer for a minimum of 2 hours. Turn the temperature selector to "Maximum" (see "Selecting a temperature").
- Vent the room when heating the drawer for the first time.

Metal components have a protective coating which may give off a slight odor the first time your new appliance is heated. The smell will dissipate after a short time and does not indicate a faulty connection.

Using the plate warmer

The plate warmer is only intended for warming dishes.

Do not use the plate warmer to reheat, cook or keep food and drinks warm. Condensation from food or drinks could cause moisture damage to the appliance.

Use pot holders when removing dishes.

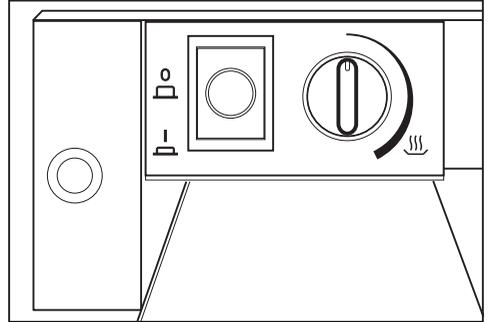
The drawer can hold a maximum of 33 lbs (15 kg).

The floor of the warming drawer has a non-slip mat to prevent plates and dishes from sliding when the drawer is opened and closed.

Opening and Closing

- To open and close the plate warmer gently push the center of the drawer.

Controls



The controls include the temperature selector and the On/Off button. They are only visible when the drawer is open.

The indicator at the front shows if the plate warmer is turned on or off.

Using the plate warmer

Warming dishes

- Place the dishes in the plate warmer.
- Select a temperature.
- Turn the appliance on ().

The button will light.

- Close the drawer.
- The indicator at the front of the appliance lights showing that the unit is on.
- Turn the appliance off (), when removing the warmed dishes.
- Pull the drawer out all the way to remove the dishes.

Selecting a temperature

The temperature selector allows you to select a temperature between 86 ° and 122 °F (30 ° and 50 °C).

Do **not** turn the knob counterclockwise past the 12 o'clock position or clockwise past the 6 o'clock position. Forcing it beyond these positions will damage the temperature selector.

When the selected temperature is reached, the heating element will turn off. It turns on again, when the unit cools below the selected temperature.

The optimum temperature to preheat cups and glassware is about 105 °F (40 °C). When prewarming cups to this temperature, the drinks will not cool as fast and the cup itself is still cool enough to touch.

Using the plate warmer

Warming times

Various factors will affect the warming times:

- type and thickness of the dishes,
- quantity,
- how the dishes are arranged, and
- temperature setting.

As you use the plate warmer you will learn which settings suit your needs best.

As a guideline:

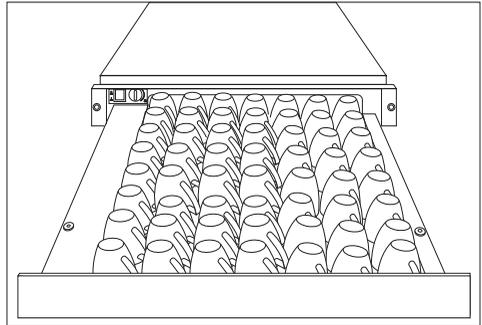
It will take approx. 30 - 40 minutes to evenly warm dishes at the maximum temperature setting of 122°F (50°C).

Capacity

The quantity which can be loaded will depend on the size of your dishes.

Example:

- 25 Cappuccino cups or
- 56 Espresso cups



Insert the cups or glassware upside down in the plate warmer to ensure an even warming.

The maximum load is 33 lbs (15 kg).

Cleaning and care

Cleaning the plate warmer

Let the drawer cool before cleaning.

Never use abrasive cleaners, scouring pads, steel wool or caustic (oven) cleaners on the plate warmer. They will damage the surface.

The exterior of the plate warmer can be cleaned with warm water and liquid dish soap applied with a soft sponge. Wipe dry using a soft cloth.

Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

Non-slip mat

The mat can be removed to clean the bottom of the drawer.

- Clean the mat by hand with warm water and liquid dish soap.
- Dry thoroughly. Do not return the mat until it is completely dry.

Frequently asked questions

Repairs to electrical appliances must only be carried out by a qualified technician in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.

Why are the dishes not warm enough?

Possible fault	Fix
The appliance is turned off.	Turn the appliance on with the On/Off button.
The wrong temperature was selected.	Check the temperature setting.
The dishes need more time to warm.	Increase the timer setting.

Why dishes are not warm?

Possible fault	Fix
The main fuse has blown.	Restore power.

Why are the dishes too hot?

Possible fault	Fix
The temperature control is faulty.	Call Technical Service.

Why does the On/Off button not light when turned on?

Possible fault	Fix
The indicator light for the On/Off button is bad.	Call Technical Service.

After sales service

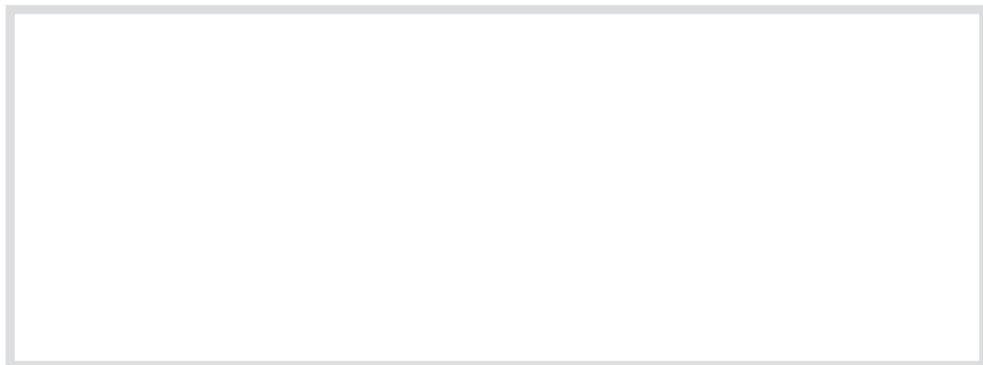
In the event of a fault which you cannot correct yourself please contact the Miele Technical Service Department.

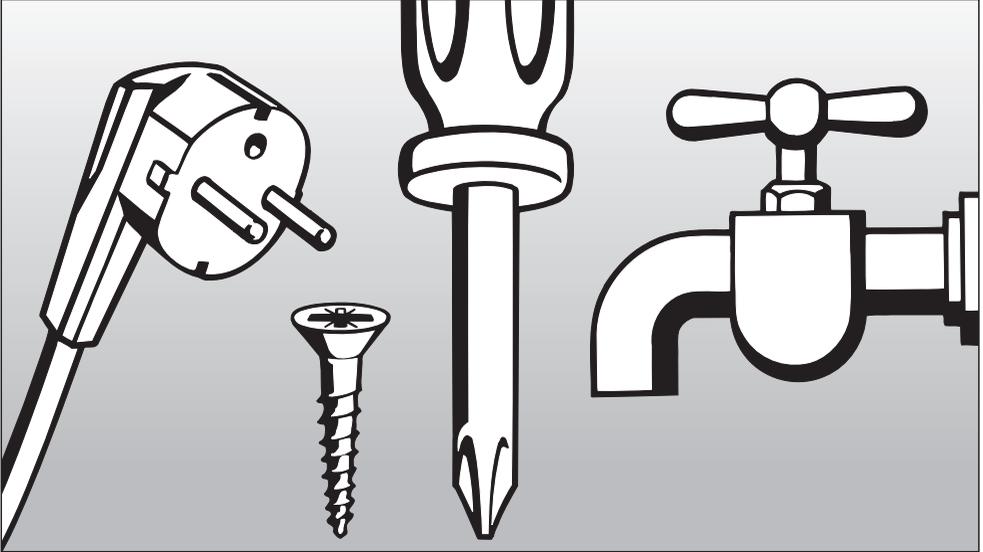
USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance both of which are shown on the enclosed data plate.

Adhere the data plate to the box below. Make sure the model given on the data plate matches that of this manual.





Installation Instructions

Help protect our environment

Disposal of the packing material

The transport and protective packing materials are environmentally safe for disposal and may be recycled.

Ensure that any plastic wrap is disposed of safely and kept out of the reach of children. Danger of suffocation!

Please recycle.

Disposal of an old appliance

Old appliances contain materials which can be recycled. Please contact your local recycling center about potential recycling.

Ensure that the appliance presents no danger to children while being stored for disposal.

Installation Safety Instructions

■ Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond in order to avoid risk of damage to the appliance. If in doubt, consult a qualified technician.

■ The electrical outlet should be easily accessible after the unit is installed.

■ Only install the plate warmer in combination with other built-in appliances recommended by the manufacturer. If installed with appliances not recommended, the warranty is void since the manufacturer cannot guarantee its safety.

■ To install the plate warmer in combination with another appliance, a built-in shelf must exist in the cabinet to support the weight of both appliances.

■ When installed in combination with another appliance, the plate warmer must always be installed beneath the other appliance. The combination appliance can be set without a base directly onto the plate warmer. A shelf between the appliances is not necessary.

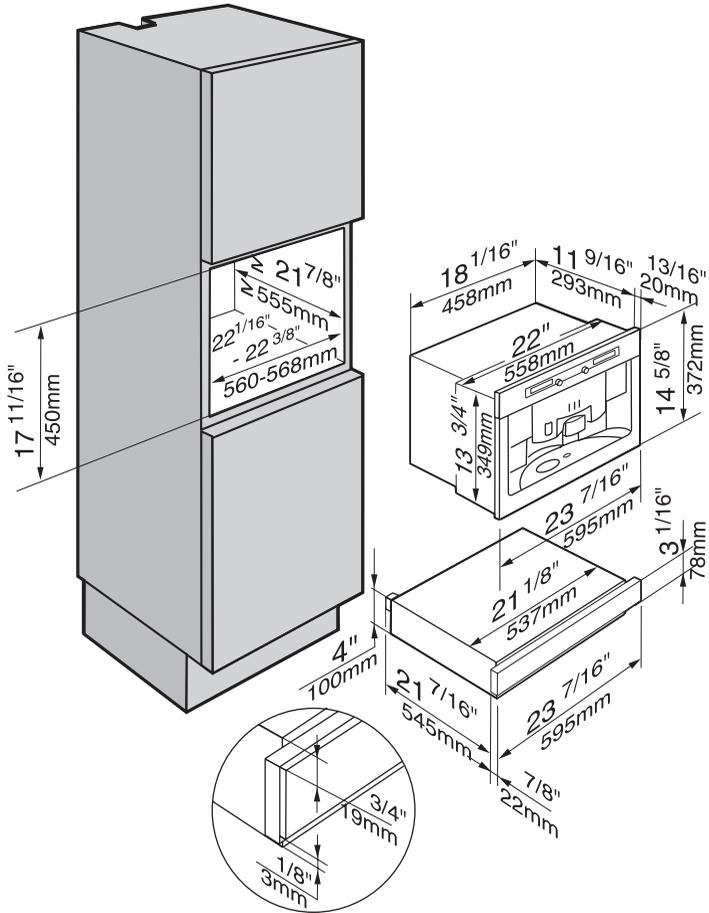
■ To install the combination appliance please read the manual supplied with that machine.

■ This appliance is not designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for an installation in these applications. Please contact the Miele Technical Service Department with specific requirements.

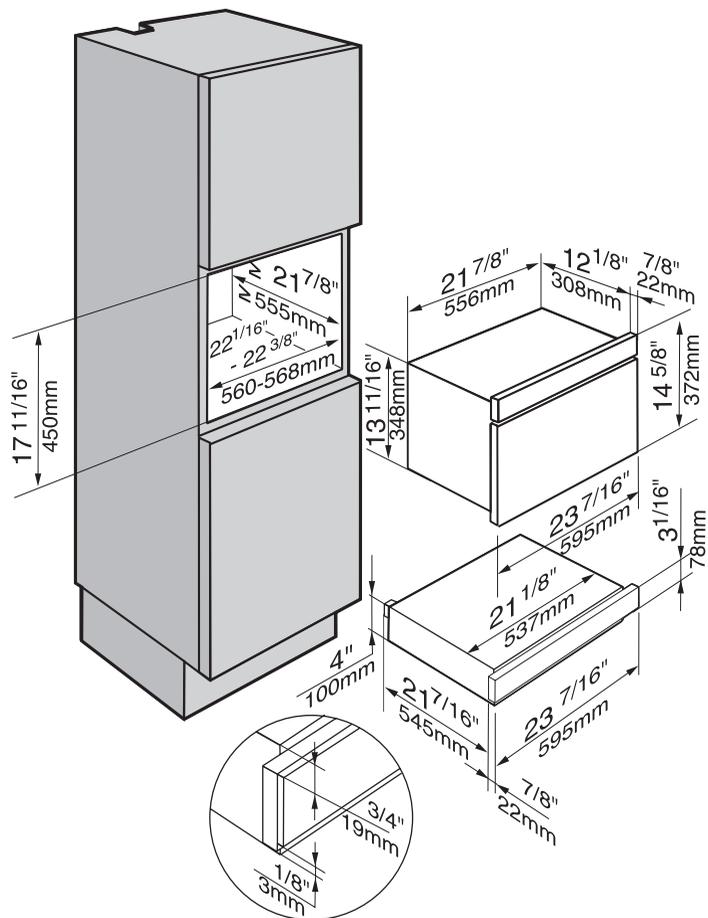
Installation

Combination possibilities

Coffee system



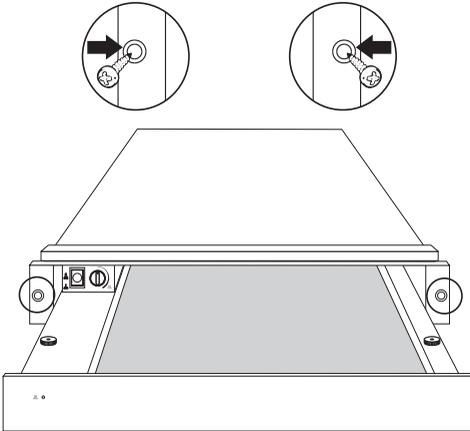
Steam oven



Installation

Installing the appliance

- Set the plate warmer into the niche, push is all the way in and align it at a right angle.

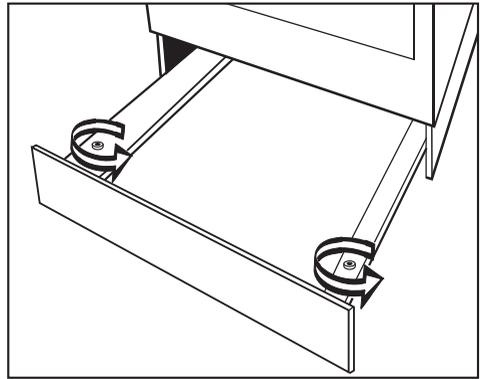


- Open the drawer and fix the appliance with the two supplied screws at the side panels of the cabinet.
- Install the combination appliance regarding the manual supplied with that machine.

Aligning the appliance front

After installing the combination appliance it may be necessary to align the appliance front and/or even the gap between the plate warmer and the combination machine.

Flat washers are supplied beneath the knurled nuts, which fix the drawer to the telescopic runners.



- Loosen the knurled nuts and take the drawer out.
- Align and even the gap with the flat washers by changing their position (above or below the drawer), on both sides.

Electrical connection

The electrical installation instructions for any appliance installed in combination with the plate warmer must be observed.

When another appliance is installed in combination with the plate warmer to the same circuit breaker, operating both appliances at the same time may cause an overload. If in doubt consult a qualified electrician.

All electrical work should be done by a qualified technician, in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous and may void the warranty.

Make sure power is not supplied to the appliance while installation or repair work is being performed.

Note to the installer

Please leave these instructions with the consumer.

Power supply

This appliance is equipped with an approx. 6 ft (approx. 1.8 m) long power cord with plug ready for connection to a 120 V, 15 A, 60 Hz power supply.

**WARNING:
THIS APPLIANCE MUST BE
GROUNDED**

When contacting the Technical Service,
please quote the model and serial number
of your appliance.

The Miele logo is displayed in a bold, white, serif font against a solid black rectangular background.

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