

Operating and installation instructions

Gourmet warming drawer



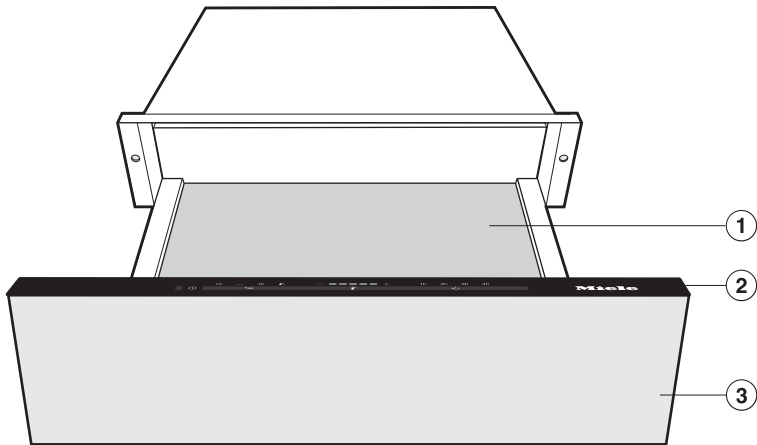
To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

Contents

Description of the appliance	3
ESW 6114 / ESW 6214	3
ESW 6129 / ESW 6229	4
Control panel	5
Accessories supplied	6
Warning and Safety instructions	7
Caring for the environment	14
Before using for the first time	15
Operation	17
Functions	17
Temperature settings	18
Duration	18
Keeping food warm	20
Warming crockery	23
Capacity	24
ESW 6114 / ESW 6214	24
ESW 6129 / ESW 6229	25
Low temperature cooking	26
Cooking chart	28
Other uses	31
Combination with CVA	32
Cleaning and care	33
Appliance front and interior	33
Anti-slip mat	34
Problem solving guide	35
Optional accessories	37
Safety instructions for installation	38
Building-in dimensions	39
ESW 6114 / ESW 6214	39
ESW 6129 / ESW 6229	43
Installing the appliance	47
Electrical connection	48
After sales service, data plate, warranty	50

Description of the appliance

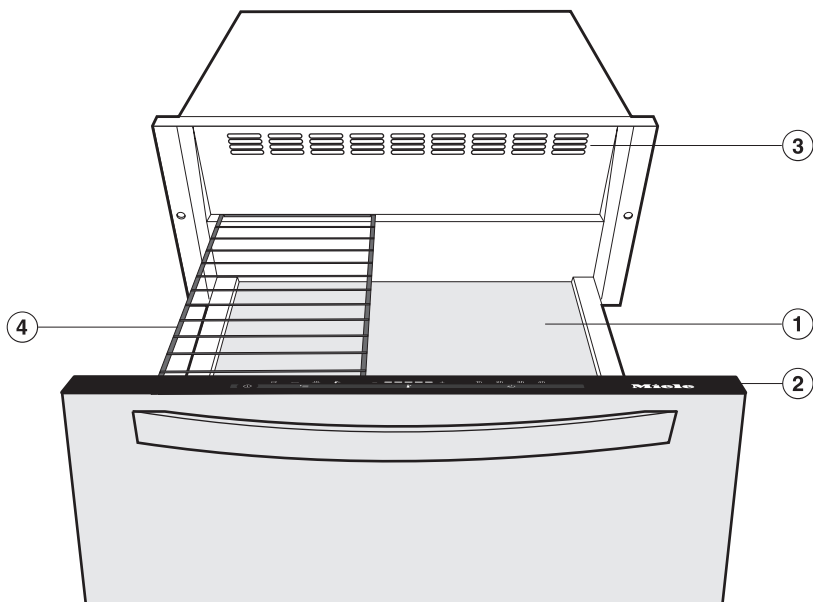
ESW 6114 / ESW 6214



- ① Anti-slip mat
- ② Control panel
- ③ Drawer with push mechanism to open and close.
Press lightly in the middle of the drawer front to open and close it.

Description of the appliance

ESW 6129 / ESW 6229







- ① Anti-slip mat
- ② Control panel
- ③ Air vents
- ④ Rack

Description of the appliance

Control panel







Sensors

-  On/Off sensor for the appliance
-  For selecting the function
-  For setting the temperature
-  For setting the duration

Displays

Functions:

-  For warming cups and glasses
-  For warming plates and dishes
-  For keeping food warm
-  For low temperature cooking

Temperature:



Duration:

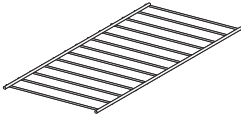
- 1h 1 hour
- 2h 2 hours
- 3h 3 hours
- 4h 4 hours

Description of the appliance

Accessories supplied

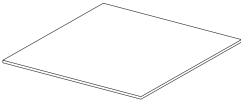
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

Rack



For increasing the loading area (ESW 6*29)

Anti-slip mat



For keeping crockery secure

Miele cookbook "Cooking with low temperatures"

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

Warning and Safety instructions

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

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully 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 pass them on to any future owner.

Warning and Safety instructions

Correct application

▶ This Gourmet warming drawer is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The appliance is not suitable for outdoor use.

▶ The Gourmet warming drawer must only be used as described in these instructions.

Any other usage is at the owner's risk and could be dangerous.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the Gourmet warming drawer when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised to ensure that they do not play with the appliance. Keep small children away from the appliance at all times to avoid the risk of injury.
- ▶ The Gourmet warming drawer gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance until it has cooled down.
- ▶ **Danger of suffocation!**
Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation.
Keep children away from any packing material.

Warning and Safety instructions

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the Gourmet warming drawer to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, the Gourmet warming drawer may only be used when it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

Warning and Safety instructions

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Do not open the outer casing of the appliance.

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the plug has been removed or the connection cable is not supplied with a plug, the appliance must be connected to the mains supply by a suitably qualified electrician.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

It is only completely isolated from the electricity supply when:

- the mains fuse is disconnected, or
- the screw-out fuse is removed (in countries where this is applicable), or
- it is switched off at the wall socket and the plug is withdrawn from the socket.

Do not pull on the mains connection cable but on the mains plug to disconnect your appliance from the mains electricity supply.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Warning and Safety instructions

Correct use

- ▶ You can hurt yourself on the hot drawer or hot crockery. It is advisable to use heat-resistant pot holders or gloves when using the appliance. Take care not to let the gloves get damp or wet, 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 warming drawer. They could melt or catch fire when the appliance is switched on, causing a fire hazard.
- ▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.
- ▶ Never replace the anti-slip mat supplied with the appliance with paper kitchen towels or similar.
- ▶ Overloading or sitting on the opened warming drawer will damage the telescopic runners. The warming drawer has a maximum load capacity of 25 kg.
- ▶ If the warming drawer is built-in behind a furniture door, it must only be operated when the door is open. Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.
- ▶ Do not heat up unopened tins of food in the warming drawer as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.
- ▶ The underside of the drawer gets hot when switched on. Be careful not to touch it when the drawer is open.

Warning and Safety instructions

- ▶ Items made from plastic or aluminium foil melt at high temperatures. Only use heat-resistant containers made from porcelain, glass etc.
- ▶ If liquids get into the appliance through the vents, it can cause a short circuit.
Take care when opening and closing the loaded drawer so that liquids do not spill over.
- ▶ The "Keep food warm" function is designed to keep hot food warm and not to warm up cold food. Ensure food is sufficiently hot when placed inside the warming drawer
- ▶ Bacteria can develop in certain foods 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 warming drawer.
The steam could reach electrical components and cause a short circuit.

Caring for the environment

Disposal of the packing material

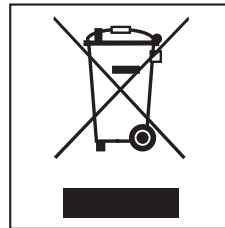
The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

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

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre. Please ensure that it presents no danger for children while being stored for disposal.






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.

Cleaning and heating up for the first time

- Remove any protective foil and sticky labels.
- Remove the anti-slip mat and, if applicable, the rack from the drawer, and clean both with a sponge, warm water and a little washing-up liquid. Dry using a soft cloth.
- Wipe the appliance inside and out with a damp cloth only, and then dry with a soft cloth.
- Replace the anti-slip mat and the rack (if applicable) in the drawer.

Then heat the empty drawer for at least two hours.

- Switch the appliance on by touching the On/Off  sensor.
- Touch the  sensor repeatedly until the  symbol lights up in the display.
- Touch the  sensor repeatedly until the LED on the far right lights up.
- Touch the  sensor repeatedly until 2h lights up.
- Close the drawer.

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

Before using for the first time





The appliance switches itself off automatically after 2 hours.

The metal components have a protective coating which may give off a slight smell when 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.

Please ensure the room is well ventilated during this time.

Functions

Use the '≡ sensor to select the function you want. The applicable symbol lights up as follows:

-  For warming cups and glasses
-  For warming plates and dishes
-  For keeping food warm
-  For low temperature cooking

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

The appliance has a fan which distributes the warm air evenly throughout the drawer. The fan runs continuously when the drawer is operating on the cups/glasses or plates/dishes functions. It runs at intervals on the "Keep food warm" and "Low temperature cooking" functions.


The appliance can be used to keep food warm at the same time as warming plates and dishes.

Use the "Keep food warm" function for this.










Take care. The plates and dishes will take longer to warm up, but can get very hot on this function.

Operation

Temperature settings

Each function has its own temperature range. The factory default 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 control panel (Exception: Low temperature cooking).

Temperature display	Temperature °C*			
				
	40	60	65	65
	45	65	70	70
	50	70	75	75
	55	75	80	80
	60	80	85	85

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

Duration

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

A limited duration can be selected by touching the  sensor: 1 touch = 1 hour (1h), 2 touches = 2 hours (2h) etc., up to a maximum of 4 hours. Continuous operation is restored by touching the sensor a fifth time.

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

How to operate the Gourmet warming drawer

- Open the drawer.
- Switch the appliance on by touching the On/Off ① sensor.
- Touch the '≡ sensor until the function required lights up in the control panel.
- If you wish to alter the temperature, touch the ℹ sensor until the LED for the temperature required lights up.
- Touch the ⌚ sensor until the duration (in hours) required lights up.
- Close the drawer.


The On/Off sensor ① must be kept free of soiling or liquids. Otherwise the sensor could fail to react or switch on the appliance unintentionally.

Keeping food warm

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 that has just been cooked, i.e. food that is still hot. It is not for reheating food that has gone cold.

Procedure

- Select the  function.
- Select the duration required.
- Pre-heat the drawer for 15 minutes to ensure that it has reached the required temperature. While the appliance is pre-heating, place the empty dishes in the drawer.
- Remove the pre-heated dishes from the drawer and fill them with hot food. Make sure you use oven gloves when removing dishes from the drawer.
- Place the dishes in the drawer and close it carefully so as not to spill any liquids.

Tips


- Place hot food in pre-heated dishes. To pre-heat the dishes, place them in the drawer while it is heating up.
- Do not cover roasted or fried food which you want to keep crisp. These types of food need to be kept warm at a higher temperature.
- Cover food with a high moisture content, liquids and foods which can develop a skin, with aluminium foil or a plate.
- To avoid spillages, do not overfill dishes.

Keeping food warm

- 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.
- Do not slam the drawer open or shut. Liquids could spill over and get into the vents.
- Food may cool down if the drawer is opened and shut too often.

Keeping food warm

Settings

Food	Crocery	Cover crockery?	Temperature for the  setting	Position in drawer	
				Floor	Rack*
Steak (rare)	Plate	No	■ □ □ □ □	x	x
Bake / Gratin	Shallow dish	Yes	□ □ □ ■ □	x	
Roast meat	Plate	Yes	□ □ ■ □ □	x	
Casserole	Dish	Yes	□ □ □ ■ □	x	
Fish fingers	Pan	No	□ □ □ □ ■	x	
Meat in a sauce	Dish	Yes	□ □ □ ■ □	x	
Vegetables in a sauce	Dish	Yes	□ □ □ ■ □	x	
Stew	Dish	Yes	□ □ □ ■ □	x	
Mashed potato	Dish	Yes	□ □ ■ □ □	x	
Plated meal	Plate	Yes	□ □ □ ■ □	x	
Baked potatoes / New potatoes	Plate / Dish	Yes	□ □ ■ □ □	x	
Breaded escalope	Pan	No	□ □ □ □ ■	x	
Pancakes / Potato pancakes	Plate	No	□ □ □ □ ■	x	x
Pizza	Plate	No	□ □ □ □ ■	x	
Boiled potatoes	Dish	Yes	□ □ □ ■ □	x	
Gravy	Dish	Yes	□ □ □ ■ □	x	
Strudel	Plate	No	□ □ □ ■ □	x	
To warm bread	-	No	■ □ □ □ □	x	x
To warm rolls	-	No	■ □ □ □ □	x	x

* Depending on model

- 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.
- The amount of crockery.
- 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:

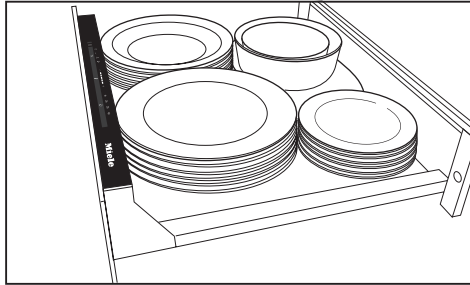
On the ☐ setting, it takes approx.

- 30 - 35 minutes for 6 place settings to heat up evenly.
- 40 - 45 minutes for 12 place settings to heat up evenly.
- As you use the plate warmer, you will get to know which settings suit your own needs best.

Warming crockery

Capacity

The quantity that can be loaded will depend to a great extent on the size and weight of your crockery. Do not overload the drawer. The maximum load bearing capacity of the drawer is **25 kg**.



ESW 6114 / ESW 6214

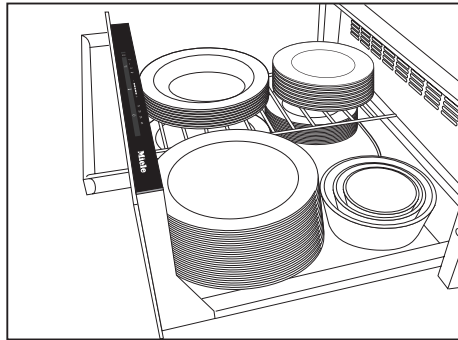
The loading examples shown here are suggestions only.

- 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 Ø 26 cm
- 6 soup bowls 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 6129 / ESW 6229



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

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").

Low temperature cooking

Low temperature cooking involves cooking meat at a low temperature over a long period of time. When this method is used, meat is cooked gently, thus losing less liquid and remaining succulent and tender.

This cooking method is particularly suitable for large and tender pieces of meat. The quality of the meat is important to obtaining good results.

For precise results, we recommend using a proprietary food probe to monitor the core temperature.

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

Core temperature

Food can be cooked in the warming drawer up to a core temperature of 70 °C. Meat which needs to be cooked to a core temperature higher than 70 °C cannot be cooked in the warming drawer.

The core temperature indicates the degree of doneness in the middle of a piece of meat. The lower the core temperature, the less well-done 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.

Add 15 minutes heating-up time to the duration selected.

Example: Selected duration 1 hour, actual operating time 1 hour 15 minutes.

Notes on low temperature cooking

- The meat should have been hung to achieve the best flavour.
- Good quality meat is important to achieving good cooking results.

Low temperature cooking

- The meat must be at room temperature. Take it out of the refrigerator approx. 1 hour before preparation.
- Sear the meat on all sides over a high heat on the cooktop.

Procedure


- Select the  low temperature cooking function.

The appliance will pre-heat automatically for 15 minutes and then operate at the preset temperature and duration, e.g. 85° C for 4 hours (Setting for medium sirloin joint, 1 kg, approx. 3 cm thick).

- While the warming drawer is heating up, sear the meat on all sides over a high heat on the cooktop.
- Place the meat in a heat-resistant dish.
- Insert the food probe into the meat so that the metal tip reaches the centre of the meat. Ensure it doesn't come into contact with any bone or layers of fat as these can cause a false reading.

- Place the dish on the floor of the drawer.

If you wish to cook using other settings, see the charts on the following pages.



































- Select the  low temperature cooking function.
- Select the required temperature.
- Select the required duration.

Tips

- Meat can be carved straight from the warming drawer. It does not need to rest.
- Due to the low cooking and core temperatures, meat can be kept warm quite safely in the warming drawer 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

Cooking chart

Type of meat	Searing time in minutes	Core temperature* °C	Cooking time in minutes	Temperature for the  setting
Beef				
Fillet approx. 1200 g	4–6 in total	45–50	105–135	
	6–8 in total	55–60	160–190	
	8 in total	65	195–225	
Fillet approx. 600 g	4–6 in total	45–50	90–120	
	6–8 in total	55–60	130–155	
	8 in total	65	160–190	
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	
Sirloin joint approx. 400 g	4–6 in total	45–50	90–120	
	6 in total	55–60	120–145	
	8 in total	65	145–175	
Sirloin joint approx. 600 g	4 in total	45–50	115–135	
	6–8 in total	55–60	150–180	
	8 in total	65	225–255	
Sirloin joint approx. 1.5 kg	8 in total	45–50	120–150	
	8–10 in total	55–60	250–280	
	10–12 in total	65	300–330	
Rump steak approx. 180 g	1 per side	45–50	50–60	
	1–2 per side	55–60	80–90	
	2 per side	65	120–140	
Veal				
Fillet approx. 1200 g	5 in total	45–50	115–145	
	6 in total	55–60	150–180	
	6–7 in total	65	155–185	
Fillet approx. 600 g	4–6 in total	45–50	75–95	
	6 in total	55–60	90–120	
	6–8 in total	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	


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

Low temperature cooking

Type of meat	Searing time in minutes	Core temperature* °C	Cooking time in minutes	Temperature for the  setting
Pork				
Fillet approx. 350 g	5–6 in total	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 in total	65	180–200	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Boned gammon approx. 1.5 kg	8 in total	65	195–225	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pork loin approx. 1.5 kg	8–10 in total	65	210–240	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Pork loin approx. 700 g	6–8 in total	65	180–210	<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 in total	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"/>
Poultry				
Duck breast approx. 350 g	5–6 in total	65 70	45–65 80–95	<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"/>
Chicken breast approx. 160 g	2–3 per side	70	45–60	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Poularde breast approx. 250 g	2–3 per side	70	60–80	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
Turkey breast approx. 800 g	6–8 in total	70	150–180	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>



* Pork = 60 °C medium / 65 °C well-done
Duck breast = 65 °C medium / 70 °C well-done

Low temperature cooking

Type of meat	Searing time in minutes	Core temperature* °C	Cooking time in minutes	Temperature for the setting 	Crockery
Lamb					
Rack of lamb approx. 170 g	3 in total 4 in total	60 65	90–100 110–130	<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"/>	Oven-safe dish
Rack of lamb approx. 400 g	3–4 in total 4–6 in total	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"/>	Oven-safe dish
Saddle of lamb off the bone approx. 600 g	4 in total 6 in total	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"/>	Oven-safe dish
Boned leg of lamb approx. 1.2 kg	8–10 in total	65	330–360	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Oven dish / Pan
Game					
Venison medallions 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"/>	Oven-safe dish
Saddle of venison off the bone approx. 800 g	5–6 in total 6–8 in total	60 65	135–150 165–180	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Oven-safe dish
Saddle of roebuck off the bone approx. 800 g	4 in total 6 in total	60 65	120–135 150–165	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Oven-safe dish
Haunch of hare approx. 250 g	5–7 in total	65	210–230	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Oven dish / Pan
Wild boar roast approx. 600 g	6–8 in total	70	190–220	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Oven dish / Pan

* Lamb = 60 °C medium / 65 °C well-done
 Game = 60 °C medium / 65 °C well-done / 70 °C well-done

Other uses

Type of food	Crockery	Cover crockery ?	Temperature for the  setting	Temperature for the  setting	Position in drawer		Duration in h: min
					Floor	Rack*	
Defrosting berries	Bowl / Dish	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		x		0:50
Dissolving gelatine	Bowl	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>		x	x	0:15
Proving yeast dough	Bowl	Yes, with plate		<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x		0:30
Preparing yoghurt	Yoghurt jars with lids	-		<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x		5:00
Rice pudding (to finish off the cooking process)	Dish	Yes, with lid	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>		x	x	0:40
Melting chocolate	Bowl	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>		x	x	0:20
Defrosting frozen vegetables	Bowl	No	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		x		1:00

* Depending on model

Combination with CVA

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.

Note: The warming drawer can only be combined with the CVA 6800 or CVA 6805. It is not permitted to be combined with other coffee machines.

Please note that in coffee mode:

- The Cups/Glasses 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 warming drawer is switched off.

- Connect the warming drawer to the coffee machine.
- Touch the ☕ sensor.
- Then touch the On/Off sensor ①.
- 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 On/Off sensor ①.
- Continue to touch both sensors until all symbols have gone out.

 Danger of injury!

Do not use a steam cleaning appliance to clean this appliance.

The steam could reach the electrical components and cause a short circuit.

Risk of damage!

The surfaces of the appliance can be damaged if unsuitable cleaning agents are used. Only use domestic washing-up liquid to clean the appliance.

The appliance should be cleaned and dried after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Appliance front and interior

Remove any soiling immediately.

If not, it might become impossible to remove and could cause surfaces to alter or discolour.

Clean all surfaces with a clean sponge and a solution of warm water and washing-up liquid. Wipe the surfaces dry using a soft cloth.

For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent, such as the Original Miele all purpose microfibre cloth.

All surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

The On/Off sensor ① must be kept free of soiling or liquids. Otherwise the sensor could fail to react or switch on the appliance unintentionally.

Cleaning and care

To avoid damaging the surfaces of your appliance, 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 cleaners,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.

Anti-slip mat

Remove the anti-slip mat from the drawer for cleaning.

- Clean the anti-slip mat by hand only, using warm water and a little washing-up liquid, and then dry with a cloth.

Do not put the anti-slip mat back into the drawer until it is completely dry.


Do not wash the anti-slip mat in a dishwasher or washing machine.




Never place the anti-slip mat in the oven to dry.

Problem solving guide

With the aid of the following guide, minor problems can be diagnosed and easily corrected without contacting Miele. This will save you time and money because you won't need to book a service technician.

Please note that a call-out fee will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions. Please note:

 Repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is not correctly plugged in at the mains socket and switched on.	Insert the plug and switch on at the socket.
	The fuse has tripped.	Reset the fuse (Minimum fuse rating - see data plate). If the appliance still will not switch on after resetting the fuse, contact a qualified electrician or Miele.
The food is not hot enough	The function for keeping food warm  is not selected.	Select the correct function.
	The temperature setting is too low.	Set a higher temperature.
	The vents have been covered up.	Ensure the air can circulate properly.
The food is too hot.	The function for keeping food warm  is not selected.	Select the correct function.
	The temperature setting is too high.	Set a lower temperature.
The crockery is not warm enough.	The function for warming plates and dishes  is not selected.	Select the correct function.
	The temperature setting is too low.	Set a higher temperature.
	The vents have been covered up.	Ensure the air can circulate properly.
	The crockery was not heated for a long enough time.	The heating-up time for crockery is affected by various factors (see "Warming crockery").

Problem solving guide

Problem	Possible cause	Remedy
The crockery is too hot.	The function for warming plates and dishes ☺ or cups and glasses ☐ is not selected.	Select the correct function.
	The temperature setting is too high.	Set a lower temperature.
A noise can be heard when the warming drawer is being used.	The noise is made by the fan which distributes heat evenly throughout the drawer. The fan operates at intervals when the "Keep food warm" and "Low temperature cooking" functions are used.	This is not a fault.

Optional accessories

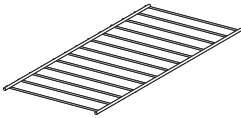
Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These can be ordered online at:



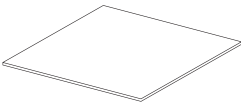
These products can also be purchased by contacting Miele directly (see back of manual for contact details).

Rack



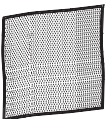
For increasing the loading area.

Anti-slip mat



The anti-slip mat keeps crockery securely in place.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Safety instructions for installation

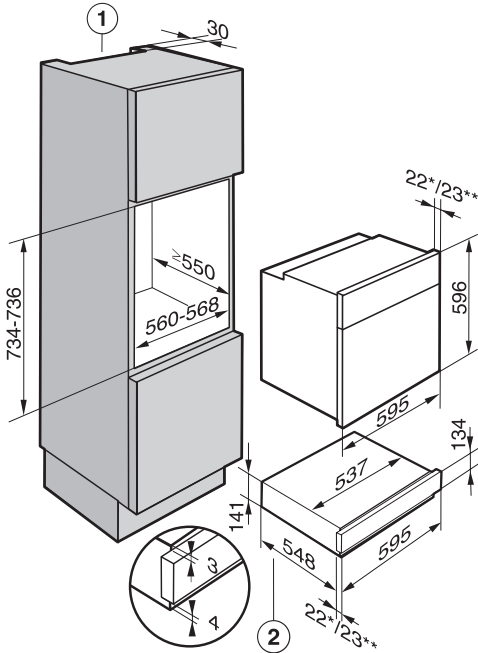
- ▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and rated load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ The socket and on-off switch should be easily accessible after the appliance has been built in.
- ▶ The warming drawer must only be installed in combination with Miele appliances. If the warming drawer is used in combination with other appliances, the warranty will be invalidated as correct operation cannot be guaranteed.
- ▶ When building in the warming drawer in combination with another suitable Miele appliance, the warming drawer must be fitted above a fixed interim shelf in the housing unit to ensure that the housing unit can support both its weight and that of the other appliance.
- ▶ As the combination appliance is placed directly on top of the warming drawer once it is built in, an interim shelf is not necessary between the two appliances.
- ▶ The appliance must be built in so that:
 - the contents of the drawer are visible when opened. This ensures that scalding from hot food spilling over does not occur.
 - there is enough space for the drawer to be pulled out fully.
- ▶ The Gourmet warming drawer is available in two models which differ in height. The **niche size** required is determined by the aggregate dimensions of both the warming drawer and the combination appliance.

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.

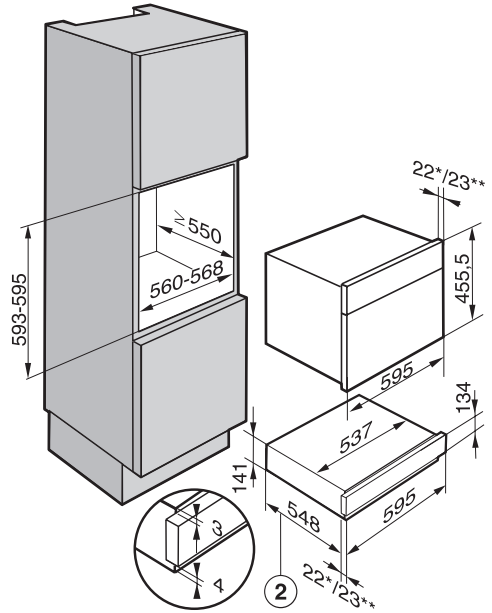
All dimensions in this instruction booklet are given in mm.

ESW 6114 / ESW 6214

Built-in ovens



Microwave combination oven



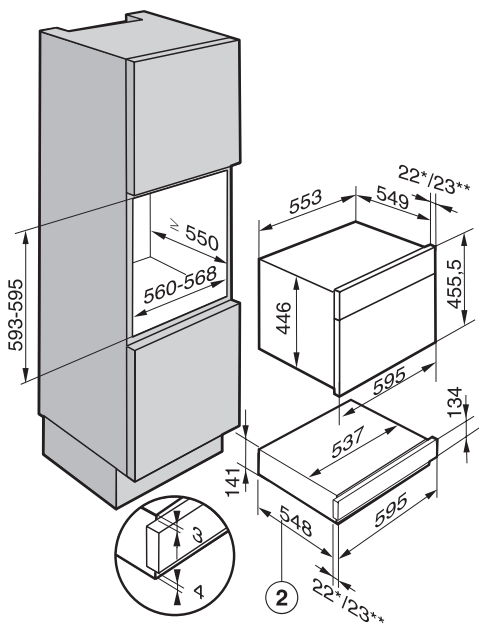
- ① Vent cut-out for when appliance is installed in combination with a pyrolytic oven
- ② Building-in dimension including mains connection cable
Connection cable L=2200 mm

* Appliances with a glass front

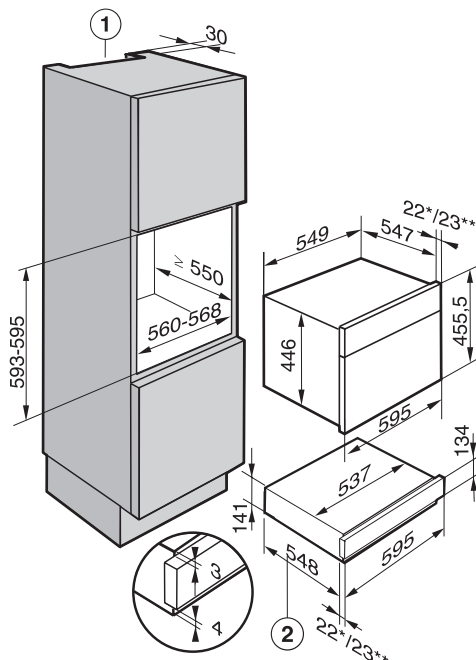
** Appliances with a metal front

Building-in dimensions

Steam oven



Steam combi ovens DGC 6300 / DGC 6400



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

* Appliances with a glass front

** Appliances with a metal front

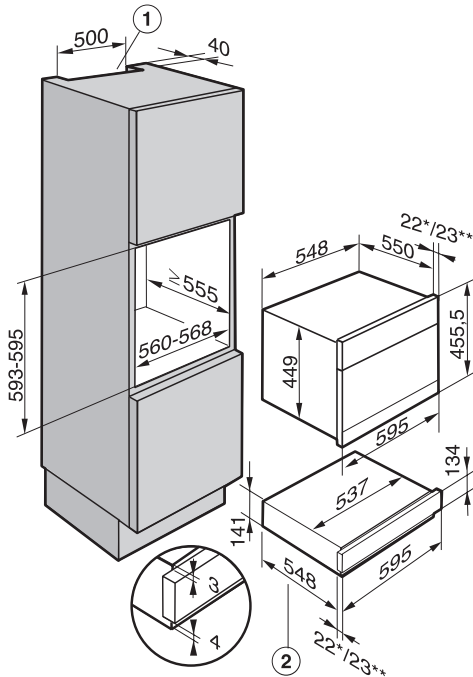
① Ventilation cut-out for when appliance is installed in combination with a steam combi oven

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

Building-in dimensions

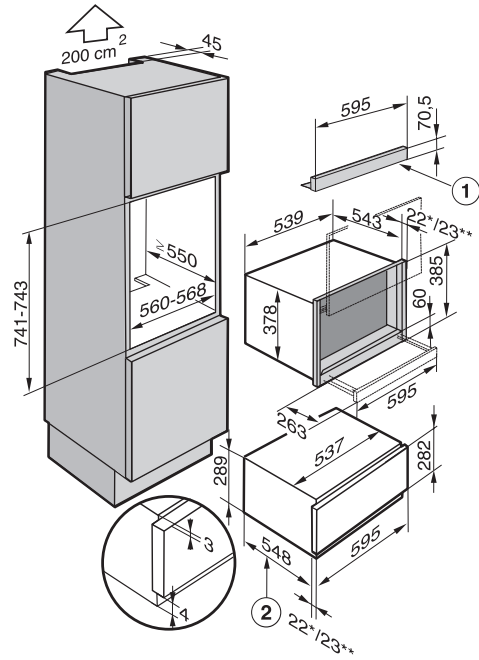
Steam combi ovens

DGC 6500 / DGC 6600 / DGC 680*



Pressure cooker

DGD 4635 / DGD 6635 / DGD 6605



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

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

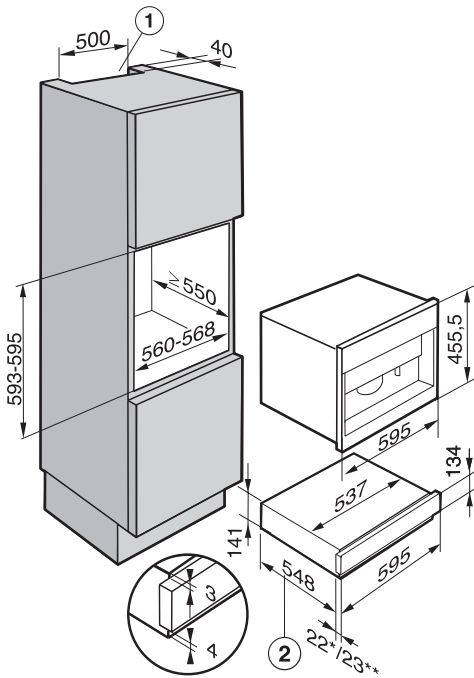
Cut-outs are required for the connection cable and the water intake and drain hoses on the DGC 6805 (see Installation instructions for DGC 6805).

Cut-outs are required for the connection cable and the water intake and drain hoses on the pressure cooker (see Installation instructions for the pressure cooker).

* Appliances with a glass front
** Appliances with a metal front

Building-in dimensions

Coffee machine



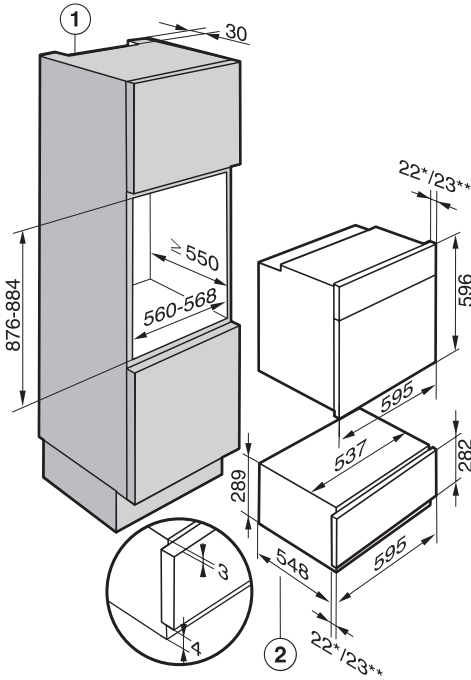
② Building-in dimension including mains connection cable
Connection cable L=2200 mm

* Appliances with a glass front

** Appliances with a metal front

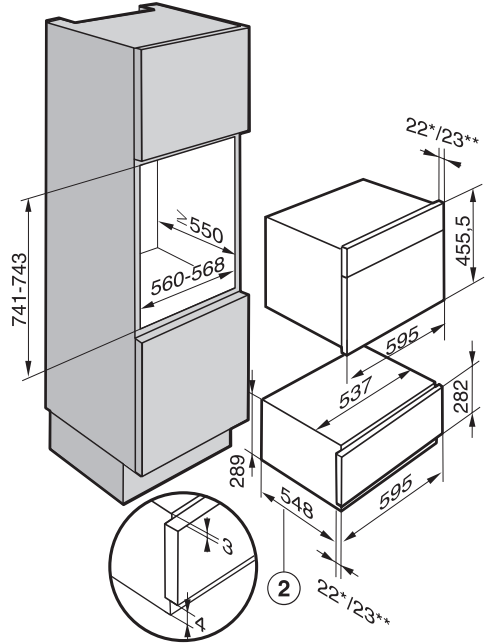
ESW 6129 / ESW 6229

Built-in ovens



- ① Vent cut-out for when appliance is installed in combination with a pyrolytic oven
- ② Building-in dimension including mains connection cable
Connection cable L=2200 mm

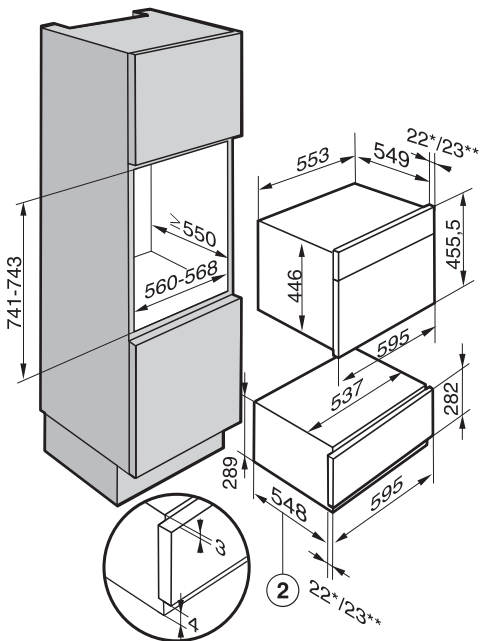
Microwave combination oven



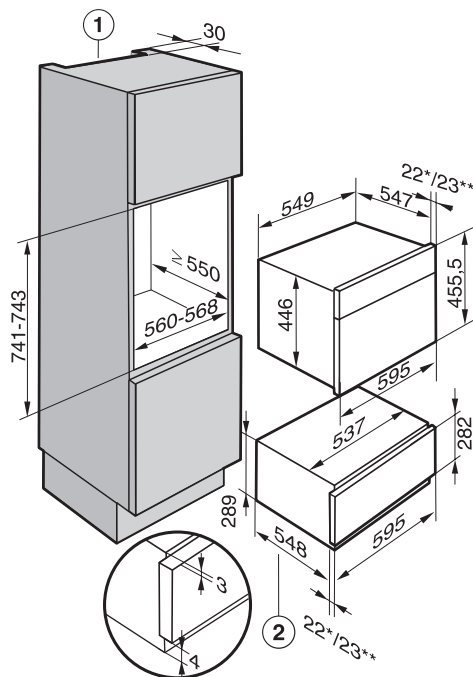
- * Appliances with a glass front
- ** Appliances with a metal front

Building-in dimensions

Steam oven



Steam combi ovens DGC 6300 / DGC 6400



* Appliances with a glass front

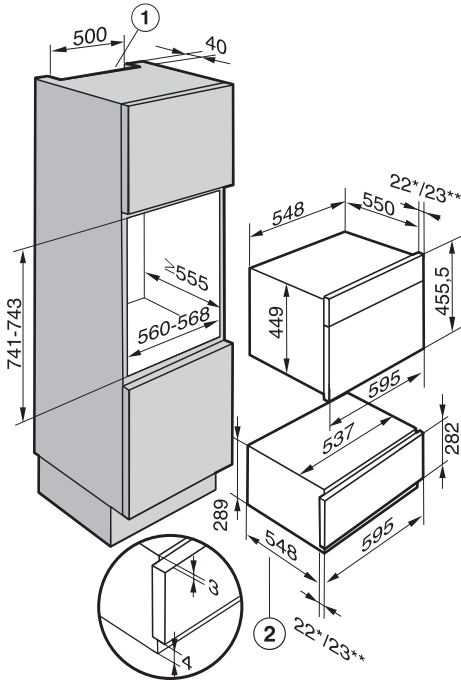
** Appliances with a metal front

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

Building-in dimensions

Steam combi ovens

DGC 6500 / DGC 6600 / DGC 680*



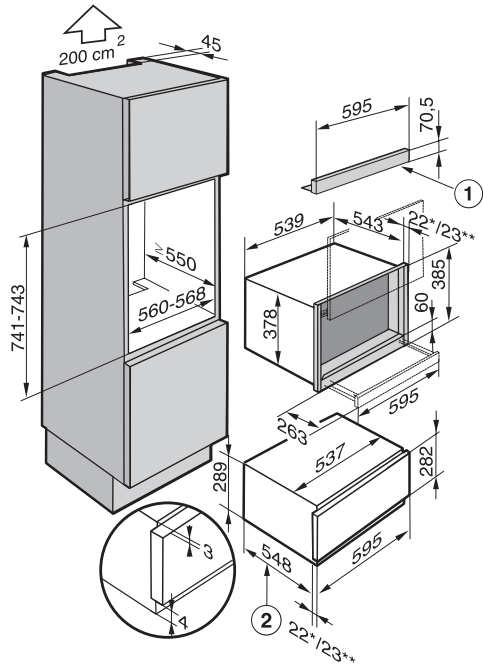
- ① Ventilation cut-out for when appliance is installed in combination with a steam combi oven
- ② Building-in dimension including mains connection cable
Connection cable L=2200 mm

Cut-outs are required for the connection cable and the water intake and drain hoses on the DGC 6805 (see Installation instructions for DGC 6805).

- * Appliances with a glass front
- ** Appliances with a metal front

Pressure cookerr

DGD 4635 / DGD 6635 / DGD 6605

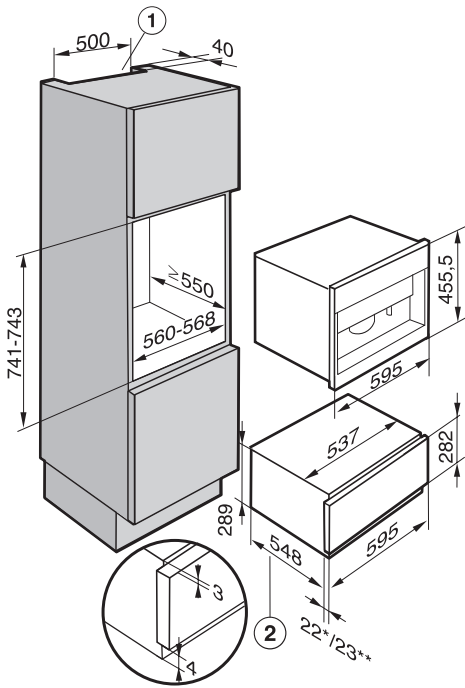


- ① Spacer trim AB 45-7
(optional accessory)
- ② Building-in dimension including mains connection cable
Connection cable L=2200 mm

Cut-outs are required for the connection cable and the water intake and drain hoses on the pressure cooker (see Installation instructions for the pressure cooker).

Building-in dimensions

Coffee machine



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

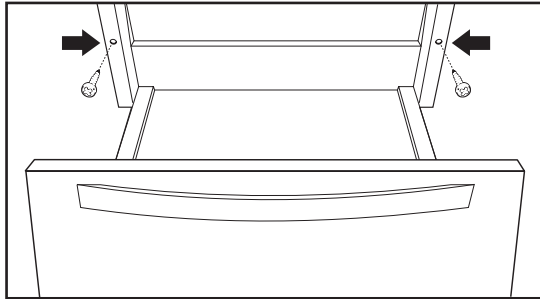
* Appliances with a glass front

** Appliances with a metal front

Installing the appliance

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

- Push the appliance into the housing unit as far the vapour strip, and align it.
- Open the drawer, and use the 2 screws supplied to secure the appliance to the side walls of the housing unit.



- Build in the combination appliance in accordance with its own specific operating and installation instructions.

Electrical connection

All electrical work should be carried out only by a suitably qualified and competent person in strict accordance with national and local safety regulations.

The appliance is supplied with a mains cable with moulded plug for connection to a 230 V mains supply.

If the connection cable is damaged, it must be replaced with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

The **voltage and rated load** are given on the **data plate**. Please ensure these match the household mains supply.

Connection should be made via a switched socket which is easily accessible after installation. For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA. Do not connect via an extension lead.

WARNING
THIS APPLIANCE MUST BE EARTHED

Important


The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows when it is necessary to change the plug:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

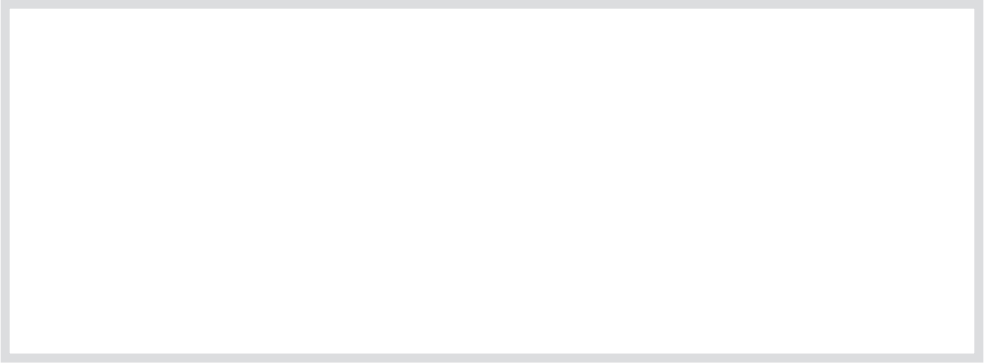
After sales service, data plate, warranty

In the event of any faults which you cannot remedy yourself, please contact:

- Miele (see back of manual for contact details).

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these instructions.



Warranty

The manufacturer's warranty for this appliance is two years.

Miele Australia Pty. Ltd.

ABN 96 005 635 398

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ESW 6114 ESW 6214 / ESW 6129 / ESW 6229



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M.-Nr. 09 656 730 / 04