

Operating and installation instructions

Gourmet warming drawer



To prevent 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

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 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

- ▶ This 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.
- ▶ This drawer is not suitable for outdoor use.
- ▶ The warming drawer must only be used as described in these instructions. Any other usage is not supported by the manufacturer 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.

Warning and Safety instructions

Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the 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.
- ▶ 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! Children may be able to wrap themselves in packing material or pull it over their head with the risk of suffocation. Keep children away from any packing material.

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 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 appliance can only be guaranteed when continuity is complete between it and an effective earthing system. 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 warming 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 warming 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 appliance must not be installed and operated in mobile installations (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

- ▶ 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 drawer must be connected to the mains supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable of type H 05 RR F (rubber insulated), available from Miele, in order to avoid a hazard.
- ▶ During installation, maintenance and repair work, the drawer must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - the mains circuit breaker is switched off, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance 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 by the drawer, nearby combustible objects can catch fire while the appliance is in use. Do not use the warming drawer to heat the room.
- ▶ Never replace the anti-slip mat supplied with the appliance with paper kitchen towels 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.
- ▶ Items made of plastic or aluminium foil will melt at high temperatures. When keeping food warm, use only heat-resistant containers made of 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.

Warning and Safety instructions

- ▶ 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 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 drawer. The steam could reach electrical components and cause a short circuit.

Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally 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

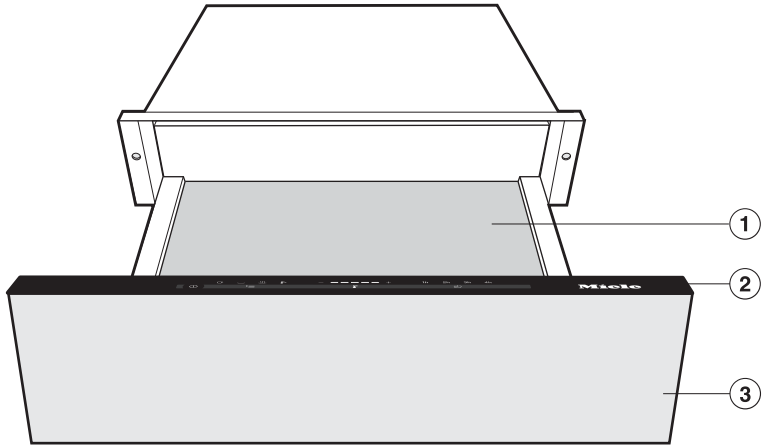
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or 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. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Overview

ESW 6114 / ESW 6214

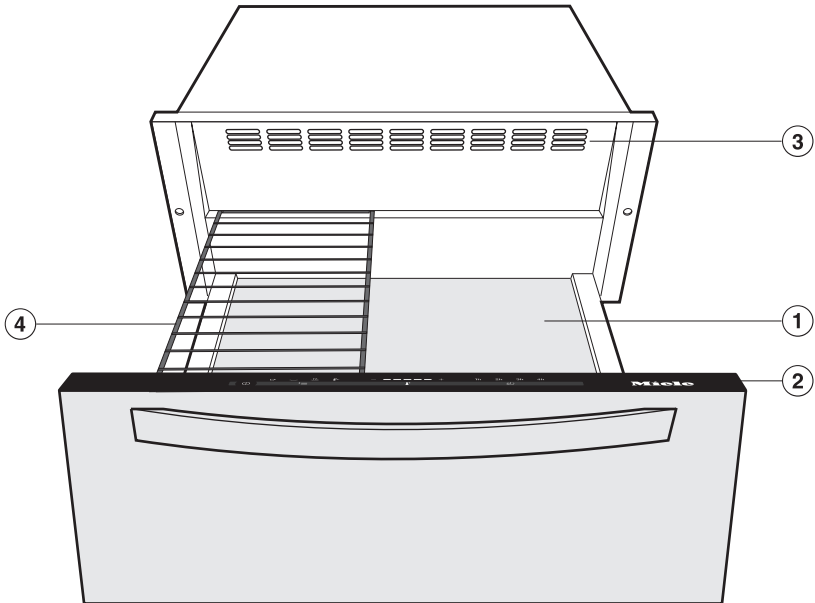


① Anti-slip mat

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

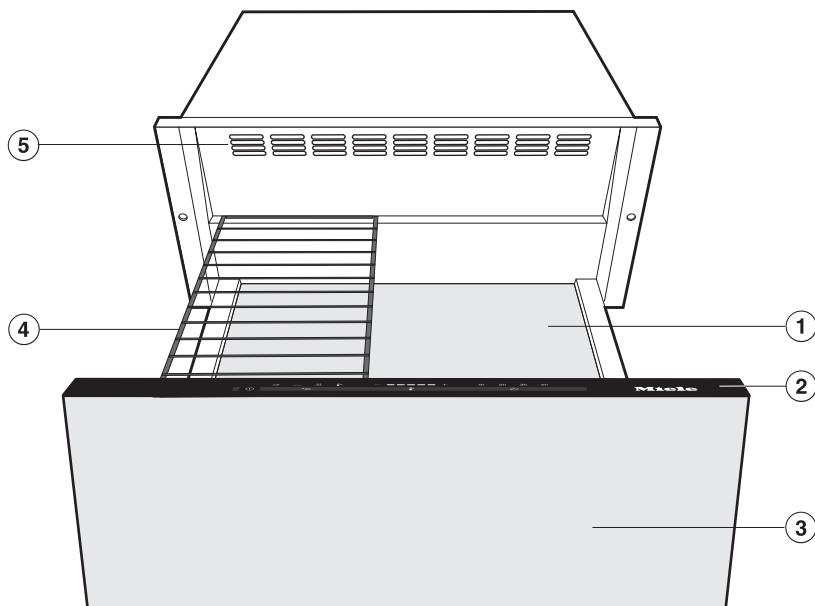
② Control panel

③ Air vents

④ Rack

Overview

ESW 6129 X / ESW 6229 X



① Anti-slip mat

② Control panel

③ Push2Open mechanism

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

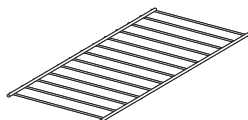
④ Rack

⑤ Air vents

Accessories supplied

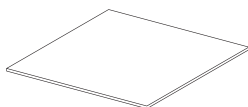
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

Rack



For increasing the loading area
(ESW 6x29 / ESW 6x29X).

Anti-slip mat



For keeping crockery secure

"Cooking for pleasure with the Miele Sous Chef" cookbook

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

Controls



Sensor controls

Sensor	Description
①	On/Off sensor
☰	For selecting the function
🌡️	For setting the temperature
🕒	For setting the duration

Display

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






- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, warranty" section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (but not the data plate).

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.
- Refit 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

Operating principles

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 the appliance on or off unintentionally.

Liquids that get inside the drawer can cause a short circuit.





Open and close a loaded drawer carefully to prevent liquids from spilling.

When using the rack, ensure that it is level and sitting on the lip at the front and rear of the drawer. It must not be installed at an angle.

- Open the drawer.
- Touch the ① sensor to switch the drawer on.
- Touch the '≡ sensor repeatedly until the required function lights up.
- Touch the 🌡 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.





Oven functions


The following functions are available:

-  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 display.


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

- constantly when the  "Warm cups/glasses" and  "Warm plates/dishes" functions are in use.
- at intervals with the  "Keep 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  "Keep food warm" function for this.



Caution!


The plates and dishes will take longer to warm up with this function than in the  "Warm plates/dishes" 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 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 display (Exception: Low temperature cooking).


Operation

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

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.

- Select the  "Keep food warm" function.
- Select the desired time setting.

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

- 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.


Useful tips

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


- Whilst the appliance is heating up, place the empty dishes in it to warm them up. Then place the hot food into the pre-heated dishes.
- Do not cover roasted or fried foods 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. Try to ensure that food is kept warm for as short a time as possible.
- 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 slam the drawer open or shut. Liquids could spill over and get into the vents or into the inner parts of the drawer.

Keeping food warm

Settings

Food	Cooking container	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	
Roasting	Plate	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Casserole	Oven-safe 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	Oven-safe 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	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Stew	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Mashed potato	Oven-safe 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 / Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Schnitzel	Pan	No	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	x	
Pancakes / Potato pancakes	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	Oven-safe dish	Yes	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	
Gravy	Oven-safe 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	
Warming bread	–	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	x

Keeping food warm

Food	Cooking container	Cover the dish?	Temperature for the  setting	Position	
				Floor	Rack*
Warming bread rolls	–	No	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	x	x

* Depending on model

Heat crockery

Useful 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
- Load size
- 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 ☐ "Warm plates/dishes" 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.

As you use the plate warmer, you will get to know which setting suits your own needs best.

Capacity

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

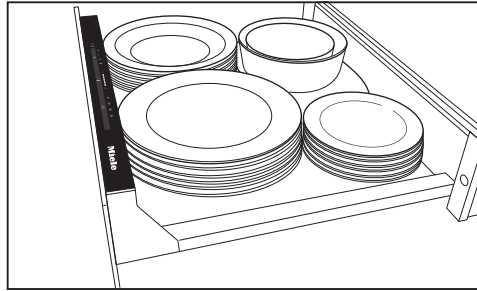
Overloading the drawer will damage the runners.

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

ESW 6129 / ESW 6229 / ESW 6229 X:
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").

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

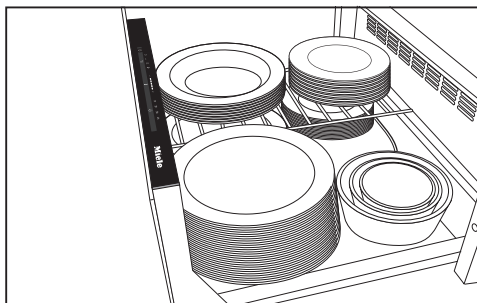
or alternatively

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

Heat crockery

ESW 6129 / ESW 6229 / ESW 6229 X

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

 Do not use the food probe from a Miele steam combination 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 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.

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 cooktop.


Low temperature cooking

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 preset temperature and duration, e.g. 85 °C for 4 hours (Setting for medium sirloin joint, 1 kg, approx. 3 cm thick).

- While the drawer is heating up, sear the meat on all sides over a high heat on the cooktop.
- Put the meat in a heat-resistant dish.
- Place the dish on the floor of the drawer.

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

- If you wish to use a proprietary 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 straight from the oven. 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 warm plates to stop it cooling too quickly.

Beef cooking chart





Cut of meat	 [min]	 * [°C]	 [min]	
Fillet approx. 1200 g	4–6 in total 6–8 in total 8 in total	45–50 55–60 65	105–135 160–190 195–225	
Fillet approx. 600 g	4–6 in total 6–8 in total 8 in total	45–50 55–60 65	90–120 130–155 160–190	
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	
Sirloin joint approx. 400 g	4–6 in total 6 in total 8 in total	45–50 55–60 65	90–120 120–145 145–175	
Sirloin joint approx. 600 g	4 in total 6–8 in total 8 in total	45–50 55–60 65	115–135 150–180 225–255	
Sirloin joint approx. 1500 g	8 in total 8–10 in total 10–12 in total	45–50 55–60 65	120–150 250–280 300–330	
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	





 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





Cut of meat	 [min]	 * [°C]	 [min]	
Fillet approx. 1200 g	5 in total 6 in total 6–7 in total	45–50 55–60 65	115–145 150–180 155–185	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>
Fillet approx. 600 g	4–6 in total 6 in total 6–8 in total	45–50 55–60 65	75–95 90–120 125–155	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>
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	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>
Steak approx. 160 g 2 cm thick	1 per side 1–2 per side 2 per side	45–50 55–60 65	35–50 60–80 75–90	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>

 Searing time /  Core temperature /  Duration /  Temperature setting

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

Poultry cooking chart





Cut of meat	 [min]	 * [°C]	 [min]	
Duck breast approx. 350 g	5–6 in total	65 70	45–65 80–95	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>
Chicken breast approx. 160 g	2–3 per side	70	45–60	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>
Poularde breast approx. 250 g	2–3 per side	70	60–80	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>
Turkey breast approx. 800 g	6–8 in total	70	150–180	<div><div><div></div><div></div><div></div><div></div><div></div></div><div><div></div><div></div><div></div><div></div><div></div></div></div>





 Searing time /  Core temperature /  Duration /  Temperature setting

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

Low temperature cooking

Pork cooking chart





Cut of meat	 [min]	 * [°C]	 [min]	
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. 1500 g	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. 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"/>
Pork loin approx. 1500 g	8–10 in total	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 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"/>

 Searing time /  Core temperature /  Duration /  Temperature setting

* 60 °C medium / 65 °C well-done

Low temperature cooking

Lamb cooking chart

Cut of meat	 [min]	 * [°C]	 [min]	
Rack of lamb ¹ approx. 170 g	3 in total 4 in total	60 65	90–110 110–130	<div><div><div><div><div></div><div></div><div></div><div></div><div></div></div><div><div><div></div><div></div><div></div><div></div><div></div></div></div></div></div></div>
Rack of lamb ¹ approx. 400 g	3–4 in total 4–6 in total	60 65	100–130 120–150	<div><div><div><div><div></div><div></div><div></div><div></div><div></div></div><div><div><div></div><div></div><div></div><div></div><div></div></div></div></div></div></div>
Boned rack of lamb ¹ approx. 600 g	3 in total 6 in total	60 65	90–120 130–160	<div><div><div><div><div></div><div></div><div></div><div></div><div></div></div><div><div><div></div><div></div><div></div><div></div><div></div></div></div></div></div></div>
Boned leg of lamb ² approx. 1200 g	8–10 in total	65	330–360	<div><div><div><div><div></div><div></div><div></div><div></div><div></div></div><div><div><div></div><div></div><div></div><div></div><div></div></div></div></div></div></div>





 Searing time /  Core temperature /  Duration /  Temperature setting

* 60 °C medium / 65 °C well-done

¹ Use an ovenproof dish.

² Use a roasting dish or pan.

Game cooking chart

Cut of meat	 [min]	 * [°C]	 [min]	
Venison medallions ¹ 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 ¹ 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"/>
Saddle of roebuck off the bone ¹ 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"/>
Haunch of hare ² 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"/>
Roast wild boar ² 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"/>







































 Searing time /  Core temperature /  Duration /  Temperature setting

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

¹ Use an ovenproof dish.

² Use a roasting dish or pan.

Other uses

Food	Cooking container	Cover the dish?			 [h:min]
Defrosting berries	Bowl / Plate	No	    		00:50
Dissolving gelatine	Bowl	No	    		00:15
Proving yeast dough	Bowl	Yes, with plate		    	00:30
Making yoghurt	Yoghurt jars with lid	–		    	05:00
Rice pudding (to finish off the cooking process)	Oven-safe dish	Yes, with lid	    		00:40
Melting chocolate	Bowl	No	    		00:20
Defrosting frozen vegetables	Bowl	No	    		01:00

 Temperature setting /  Temperature setting /  Duration

Combination with a CVA coffee machine

Note: The warming drawer can only be connected to the CVA 680x. It is not permitted to be connected to other coffee machines.

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.

Cleaning and care



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 may cause a breakage.

Remove any cleaning agent residues 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 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 cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal tools.

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 wash the anti-slip mat in a dishwasher or washing machine. Never place the anti-slip mat in the oven to dry.

- Remove the anti-slip mat 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.

Problem solving guide



With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).

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






 **Danger of injury!** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person.

Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

Do not attempt to open the casing of the appliance yourself.

Problem	Possible cause and remedy
The drawer does not heat up.	The appliance is not correctly plugged in and switched on at the mains socket. ■ Insert the plug and switch on at the socket.
	The circuit breaker is defective or has tripped. ■ Reset the circuit breaker in the mains fuse box (minimum fuse rating - see data plate). If, after resetting the circuit breaker in the mains fuse box and switching the appliance back on, the appliance will still not heat up, 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. ■ Check that the doors have been closed properly.
	The vents have been covered up. ■ Ensure that the air can circulate freely.
The food is too hot.	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	Possible cause and remedy
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. ■ Check that the doors have been closed properly.
	The vents have been covered up. ■ Ensure that the air can circulate freely.
	The crockery has not been allowed to heat up for a sufficiently long time. ■ Various factors will affect how long the crockery will take to heat up (see "Warming crockery").
The crockery is too hot.	The  "Warm plates/dishes" or  "Warm cups/glasses" function is not selected. ■ Select the correct function.
	The temperature setting is too high. ■ Select a lower temperature.
A noise can be heard when the drawer is in use.	The noise is caused by the fan which distributes the heat evenly throughout the drawer. The fan operates at intervals when the  "Keep food warm" and  "Low temperature cooking" functions are being used. This is not a fault.

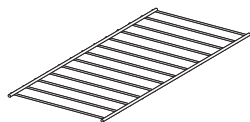
Optional accessories

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

These products can be ordered from the Miele online shop.

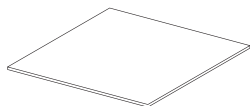
They can also be ordered directly from Miele (see end of this booklet for contact details).

Rack



For increasing the loading area
(ESW 6x29 / ESW 6x29X).

Anti-slip mat




For keeping crockery secure

Original Miele all purpose microfibre cloth

Removes finger marks and light soiling.

Safety instructions for installation

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

- ▶ Before connecting the warming 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 warming 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 installed in combination with those appliances quoted by Miele as being suitable. If the drawer is used in combination with other appliances, the warranty will be invalidated as trouble-free operation cannot be guaranteed.
- ▶ 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 when opened. This is to avoid scalding from hot food spilling over.
 - there is enough space for the drawer to be pulled out fully.

Installation notes

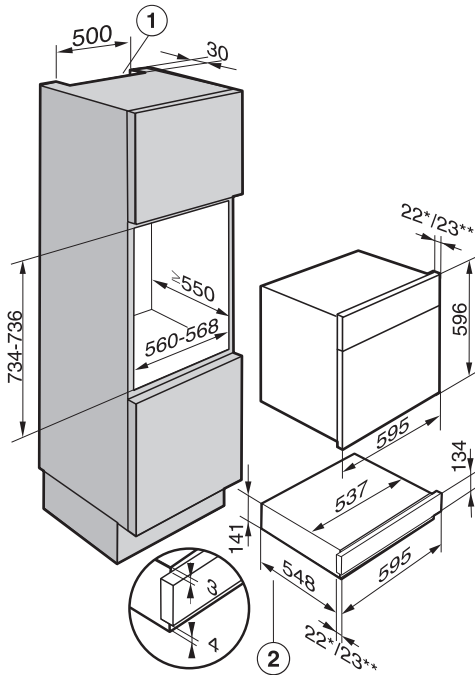
The combination appliance is placed on top of the drawer without the need for an interim shelf.

The drawer is available in two models which differ in height. The niche size required is determined by the aggregate dimensions of the warming drawer and the combination appliance.

All dimensions in this instruction booklet are given in mm.

Building-in dimensions ESW 6x14

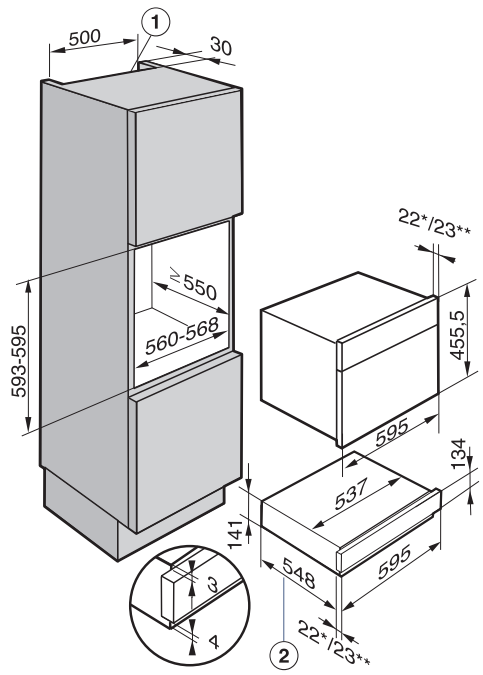
ESW with H 2xxx B(P) / H 6xxx B(P)



- 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

* Glass front / ** Metal front

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

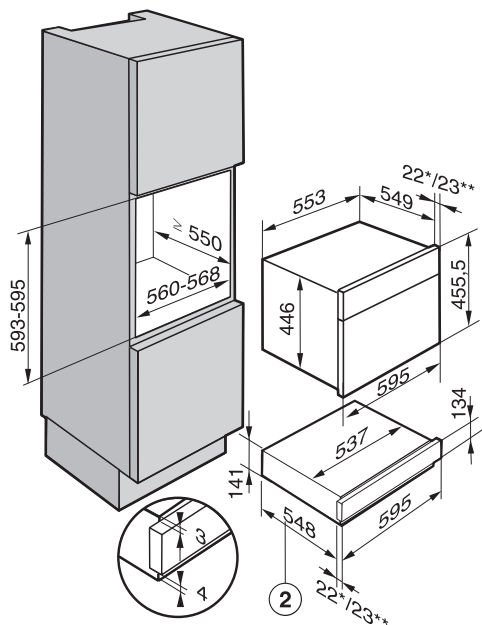


- ① Vent cut-out for when appliance is installed in combination with a pyrolytic oven
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

Building-in dimensions ESW 6x14

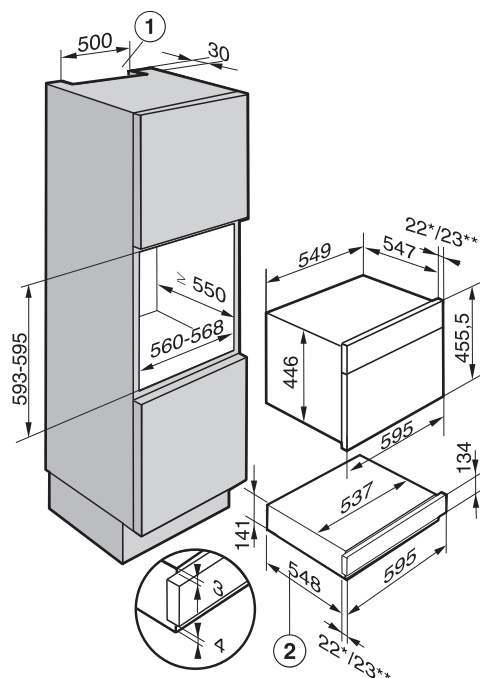
ESW with DG 6x00 / DG 6x0x



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

* Glass front / ** Metal front

ESW with DGC 6300 / DGC 6400

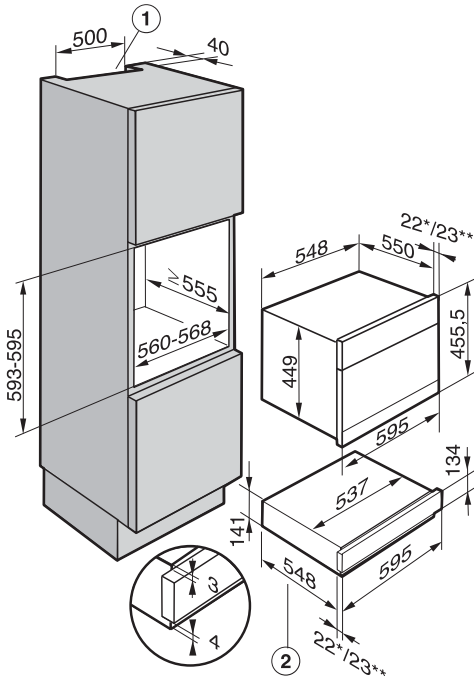


- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

Building-in dimensions ESW 6x14

ESW with DGC 6500 / DGC 6600 / DGC 680x

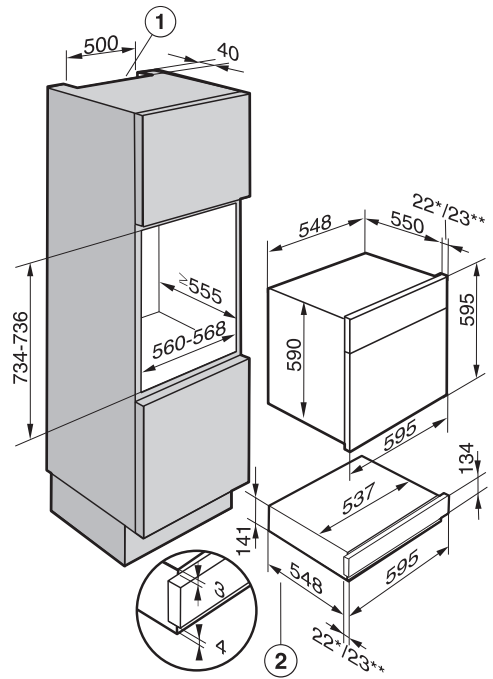


- ① Ventilation cut-out required when installed with a steam combination oven
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

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

ESW with DGC 6660 / DGC 6865



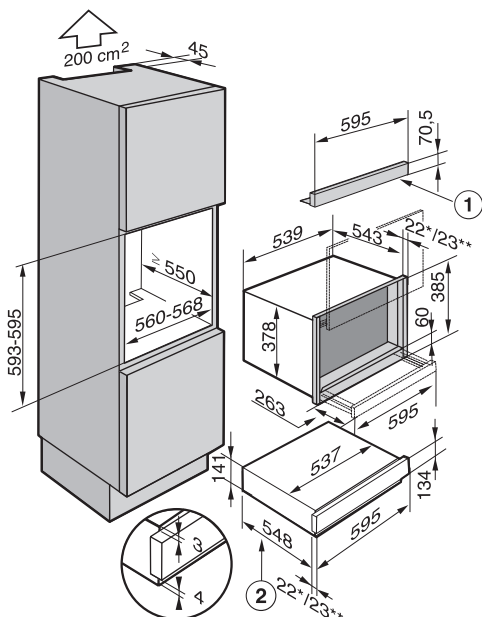
- ① Cut-out for ventilation
- ② Building-in dimension including mains supply cable connection
Connection cable L = 2200 mm

* Glass front / ** Metal front

For the DGC 6865, cut-outs are required for the water inlet and drain hoses (see DGC 6865 installation instructions).

Building-in dimensions ESW 6x14

ESW with DGD 4635 / DGD 6xx5

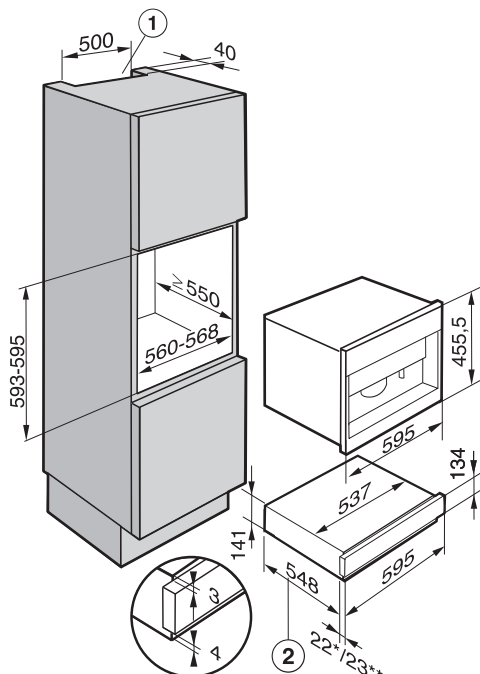


- ① Filler panel AB 45-7 (optional accessory)
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

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

ESW with CVA 6401 / CVA 68xx



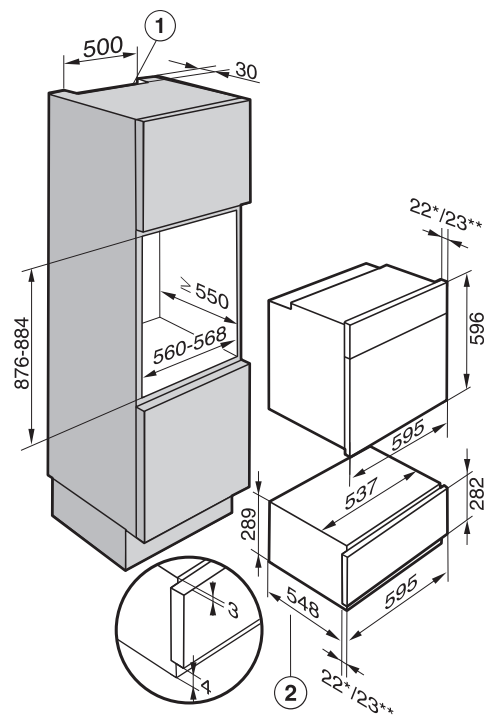
- ① Ventilation cut-out for installation in combination with a coffee machine
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

For the CVA 6805, a cut-out is required for the water inlet hose (see CVA 6805 installation instructions).

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

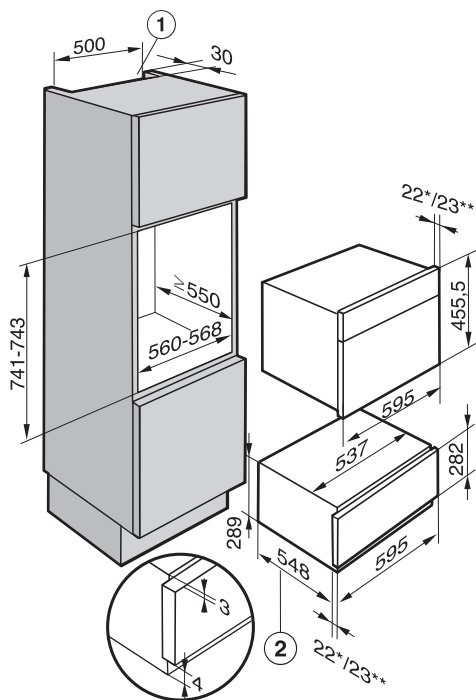
ESW with H 2xxx B(P) / H 6xxx B(P)



- 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

* Glass front / ** Metal front

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

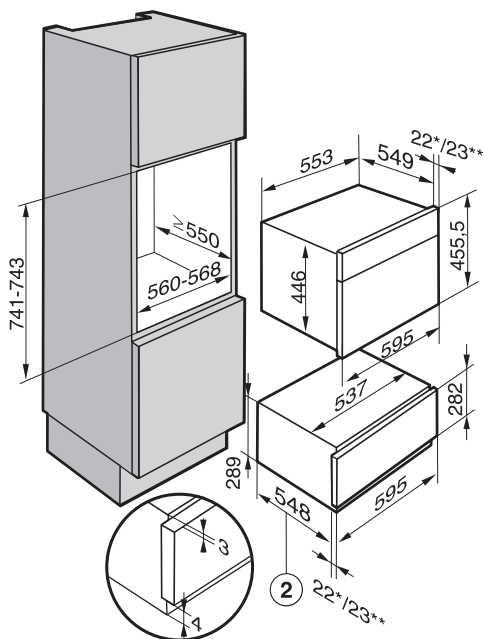


- ① Vent cut-out for when appliance is installed in combination with a pyrolytic oven
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

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

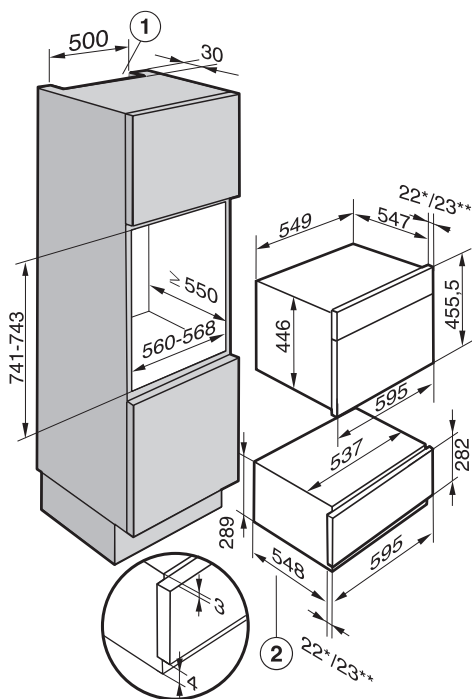
ESW with DG 6x00 / DG 6x0x



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

* Glass front / ** Metal front

ESW with DGC 6300 / DGC 6400

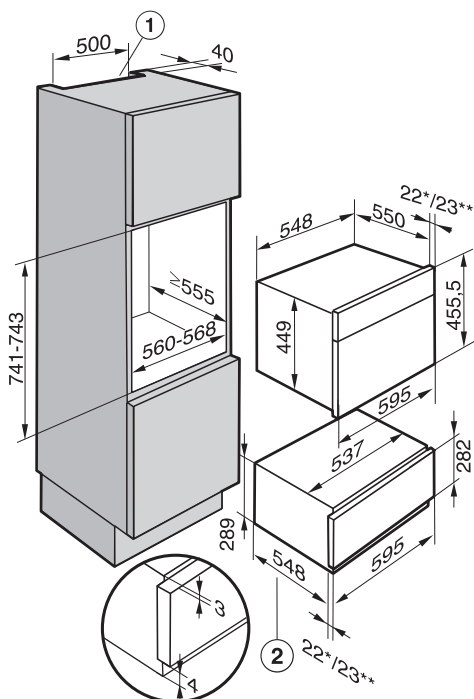


- ① Ventilation cut-out required when
installed with a steam combination
oven
- ② Building-in dimension including
mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

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

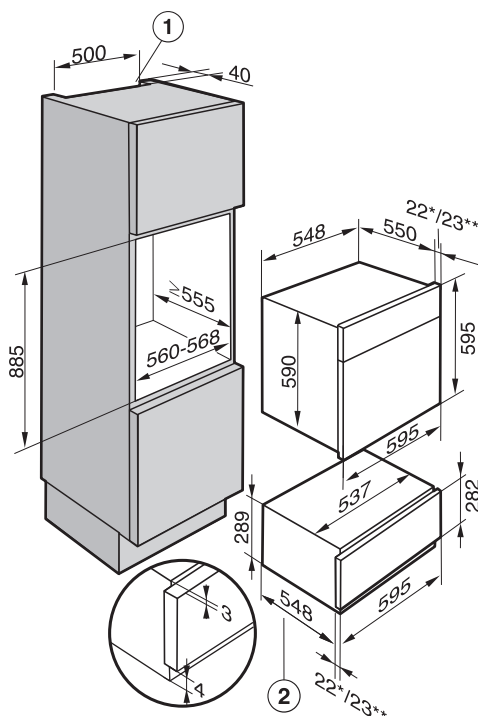
ESW with DGC 6500 / DGC 6600 / DGC 680x



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

* Glass front / ** Metal front

ESW with DGC 6660 / DGC 6865



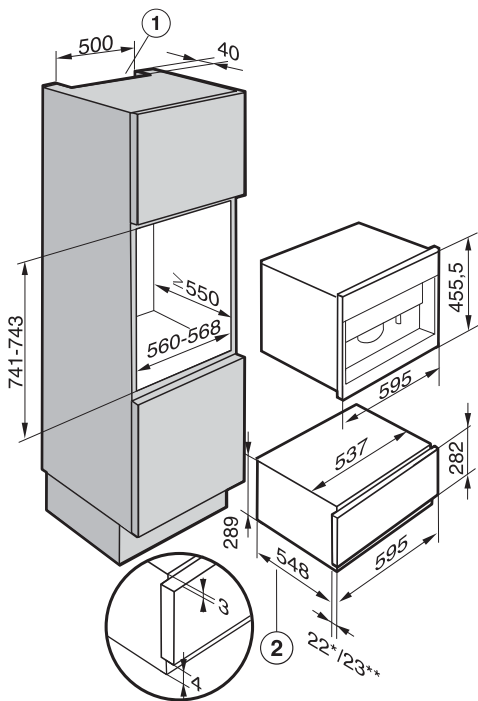
- ① Cut-out for ventilation
- ② Building-in dimension including mains supply cable connection
Connection cable L = 2200 mm

* Glass front / ** Metal front

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

For the DGC 6865, cut-outs are required for the water inlet and drain hoses (see DGC 6865 installation instructions).

ESW with CVA 6401 / CVA 68xx



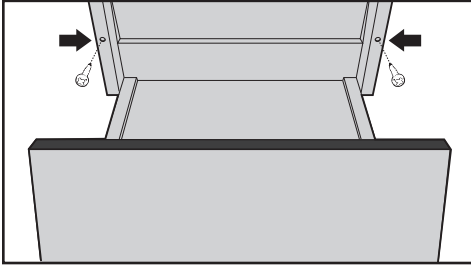
- ① Ventilation cut-out for installation in combination with a coffee machine
- ② Building-in dimension including mains connection cable
Connection cable L = 2200 mm

* Glass front / ** Metal front

For the CVA 6805, a cut-out is required for the water inlet hose (see CVA 6805 installation instructions).

Check that the base on which the drawer will sit 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 its own specific operating and installation instructions.

Electrical connection

All electrical work must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. 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 has been removed or the connection cable is not supplied with a plug, the drawer must be connected to the mains supply by a suitably qualified electrician.

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 output

See data plate.

Connection and fuse rating

AC 230 V, 50 Hz

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

Residual current device

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA. Do not connect the appliance via an extension lead.

Replacing the mains connection cable

If the mains connection cable needs to be replaced, it must be replaced with a special connection cable, type H 05 RR F (rubber insulated), available from Miele, in order to avoid a hazard.

After sales service, data plate, warranty

After sales service

In the event of any faults which you cannot easily remedy, please contact Miele.

See back of this booklet for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

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 operating instructions.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Miele Australia Pty. Ltd.

ACN 005 635 398

ABN 96 005 635 398

**Miele Experience Centre and
Head Office Melbourne:**

1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:

206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:

3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:

39 Harvey Street North
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