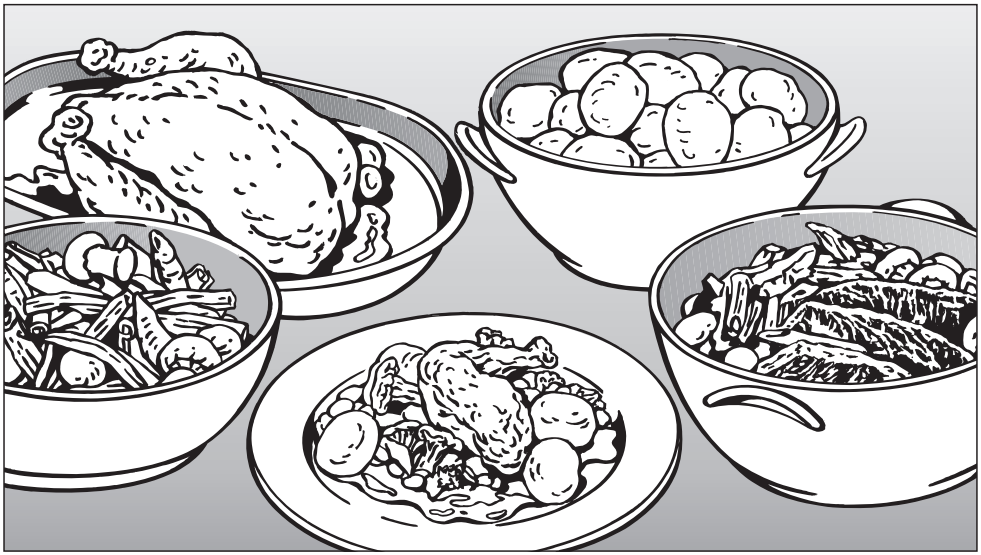
Operating and installation instructions



Built-in food warming drawer
ESW 5088-14
ESW 50x0-14
ESW 50x0-29

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

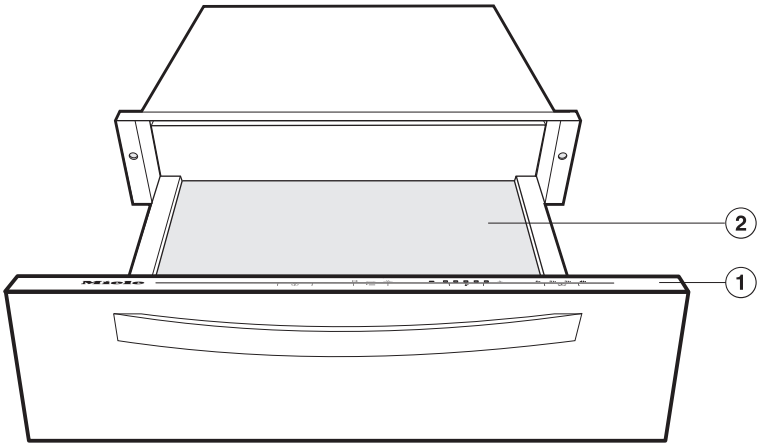
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M.-Nr. 07 241 640

Contents

Guide to the appliance 3
ESW 50x0-14 / ESW 5088-14 3
ESW 50x0-29 4
Control panel 5
Accessories supplied 6
Warning and Safety instructions 7
Caring for the environment 11
Before using for the first time 12
Operation 14
Functions 14
Temperature settings 15
Duration 15
Capacity 17
Keeping food warm 19
Settings 20
Warming crockery 21
Heating up times 21
Other usages 22
Cleaning and care 25
General notes 25
Appliance front and interior 25
Anti-slip mat 26
Problem solving guide 27
Optional accessories 29
Safety instructions for installation 30
Building-in dimensions 31
ESW 50x0-14 / ESW 5088-14 31
ESW 50x0-29 35
Installing the appliance 39
Aligning the front of the food warming drawer 40
Electrical connection 41
After sales service, data plate 43

ESW 50x0-14 / ESW 5088-14

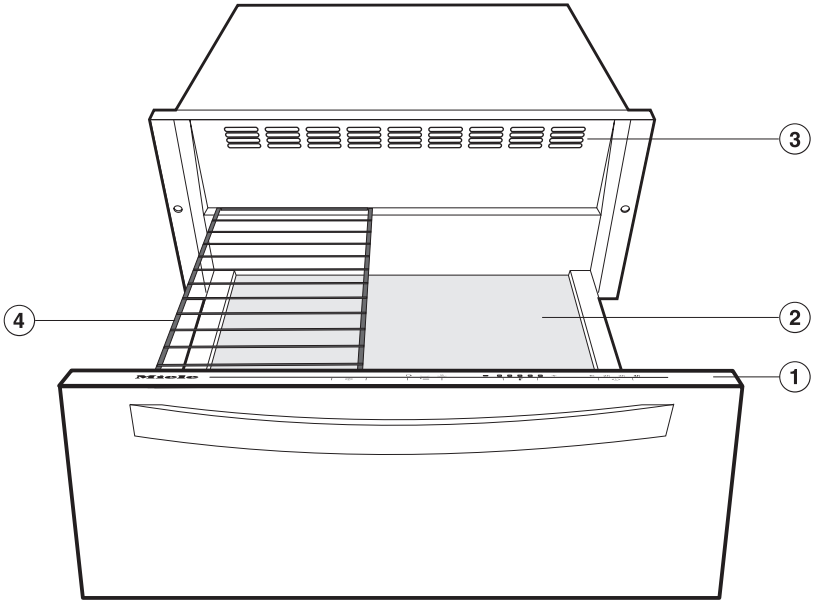


① Control panel

② Anti-slip mat

Guide to the appliance

ESW 50x0-29



① Control panel

② Anti-slip mat

③ Air vents

④ Rack

Control panel



Sensor switches

- ⏻ On/Off switch 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

Temperature:

■□□□□

Duration:

1h 1 hour

2h 2 hours

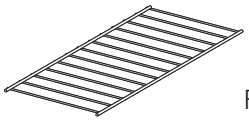
3h 3 hours

4h 4 hours

Accessories supplied

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

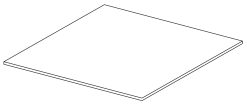
Rack



For increasing the loading area (ESW 50x0-29)

Anti-slip mat

For keeping crockery secure



This appliance complies with all relevant safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and damage to property.

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

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 appliance is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

▶ The food warming drawer is intended for domestic use only as described in these operating and installation instructions. Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ The food warming drawer is not intended for outdoor use.

▶ This appliance is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it, or have been shown how to use it by a person responsible for their safety.

Safety with children

▶ This appliance is only intended for use by adults who have read these instructions. This appliance is not a toy! To avoid the risk of injury, keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may only use the appliance after its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance 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 at all times.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. It could be dangerous.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the electrical system in the house should be inspected by a qualified electrician. Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance to the mains supply, make sure that the connection data on the data plate (voltage and frequency) correspond with the mains electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ This appliance must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

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

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

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

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is invalidated.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

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

Correct use

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ The underside of the drawer gets hot when switched on. Be careful not to touch it when the drawer is open.

▶ 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. The life of the appliance could also be reduced.

▶ Take care when opening and closing the loaded drawer, that liquids do not spill over and get through the vents. This can cause lingering odours and the appliance to short circuit.

▶ Do not heat up unopened tins or jars of food in the drawer, as pressure will build up in the tin or jar, causing it to explode. This could result in injury and scalding or damage.

▶ Ensure food is really hot when placed inside the warming drawer. The drawer is designed to keep hot food warm, and not to warm food up.

▶ Make sure that the vents inside the drawer are not covered. Otherwise, food and crockery will not heat up evenly.

▶ Never replace the anti-slip mat supplied with the appliance with paper kitchen towel or similar.

▶ Do not overload the drawer. The maximum load bearing capacity of the drawer is 25 kg.

▶ Only place heat-resistant crockery in the drawer. Never place plastic or aluminium foil items in the drawer. as these melt at high temperatures and could catch fire.

▶ Do not sit or lean on the opened drawer. This will damage the telescopic runners.

▶ Make sure that you select a high enough temperature setting to keep food warm. Bacteria can develop on the food if the temperature is too low.

▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Only close the door if the appliance is switched off.

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

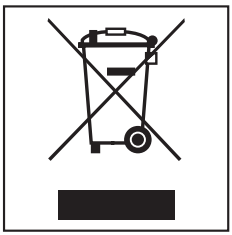
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

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.

Disposal 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 therefore dispose of it with your household waste.



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

A display test is carried out for 10 seconds after the appliance has been installed and after a power cut. The fan comes on at the same time. The appliance cannot be used during this 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 sponge both with 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 softclose self-closing mechanism.

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 appliance switches itself off automatically after 2 hours.

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.
Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first 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

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

The appliance has a fan which distributes the warm air evenly through the drawer. The fan runs continuously when the drawer is operating on the cups/glasses or plates/dishes functions. It runs at intervals on the "keep food warm" function.

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.

Temperature settings

Each function has its own temperature range. The factory-set recommended temperatures are printed in bold. The temperature can be altered in 5° steps by touching the sensor. The last temperature selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

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

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

Duration

The appliance is set for continuous operation mode. 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.

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.

Switching on

- Open the drawer.
- Switch the appliance on by touching the On/Off ⏻ sensor.
- Touch the ☰ sensor until the function required lights up in the display.
- If you wish to alter the temperature, touch the 🌡 sensor until the LED for the temperature required lights up.

The appliance is set in continuous operation mode.

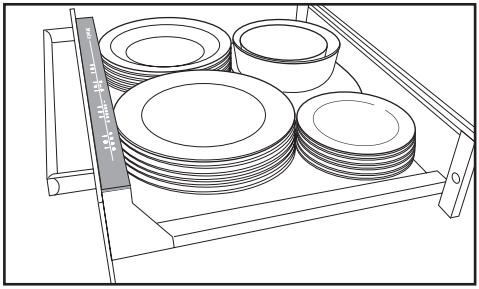
- If you wish to limit the duration, touch the ⏲ sensor until the duration (in hours) required lights up.
- Close the drawer.

The drawer can be loaded once the necessary pre-heating time has elapsed. If crockery has been warmed during the pre-heating phase, use oven gloves to remove it.

Take care when opening and shutting the loaded drawer that liquids do not spill over.
Switch the appliance off before removing food from the drawer.

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

ESW 5070 - 14 / ESW 5080 - 14 / ESW 5088-14



The loading examples shown here are suggestions only.

– 6 place settings:

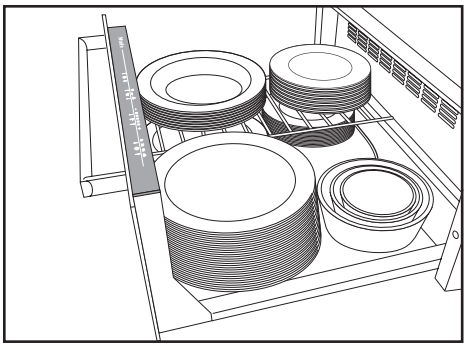
6 dinner plates	∅ 26 cm
6 soup bowls	∅ 23 cm
6 dessert plates	∅ 19 cm
1 oval serving dish	32 cm
1 serving dish	∅ 16 cm
1 serving dish	∅ 13 cm

or alternatively:

– 12 dinner plates	∅ 26 cm
– 18 soup bowls	∅ 23 cm
– 16 soup cups	∅ 10 cm
– 6 dinner plates	∅ 26 cm
6 soup bowls	∅ 23 cm
– 6 pizza plates	∅ 36 cm
– 72 espresso cups	∅ 5.9 cm
– 30 cappuccino cups	∅ 8.8 cm
– 30 punch glasses	∅ 6.7 cm / 8.5 cm high

Capacity

ESW 5070 -29 / ESW 5080 -29



The loading examples shown here are suggestions only.

– 12 place settings:

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

or alternatively:

– 40 dinner plates	∅ 26 cm
– 60 soup bowls	∅ 23 cm
– 45 soup cups	∅ 10 cm
– 20 dinner plates	∅ 26 cm
20 soup bowls	∅ 23 cm
– 20 pizza plates	∅ 36 cm
– 142 espresso cups	∅ 5.9 cm
– 90 cappuccino cups	∅ 8.8 cm
– 30 punch glasses	∅ 6.7 cm / 8.5 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 or from your Miele dealer (see "Optional accessories").

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.

– In order to ensure that the temperature does not drop below the minimum required for keeping food warm (65°C), select the function only.
– Pre-heat the drawer thoroughly for 15 minutes to ensure that it has reached the required temperature.
– 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 roast or fried foods 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.
– 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	Container	Container cover?	Temperature for setting	Position in drawer	
				Floor	Rack*
To warm bread	-	No	■□□□□	x	x
To warm rolls	-	No	■□□□□	x	x
Steak (rare)	Plate	No	■□□□□	x	x
New potatoes	Plate/dish	Yes	□□■□□	x	
Mashed potato	Dish	Yes	□□■□□	x	
Roast meat	Plate	Yes	□□■□□	x	
Meat in a sauce	Dish	Yes	□□□■□	x	
Stew	Dish	Yes	□□□■□	x	
Casserole	Dish	Yes	□□□■□	x	
Vegetables in a sauce	Dish	Yes	□□□■□	x	
Plated meal	Plate	Yes	□□□■□	x	
Boiled potatoes	Dish	Yes	□□□■□	x	
Gravy	Dish	Yes	□□□■□	x	
Strudel	Plate	No	□□□■□	x	
Bake/gratin	Shallow dish	Yes	□□□■□	x	
Fish fingers	Pan	No	□□□□■	x	
Breaded escalope	Pan	No	□□□□■	x	
Pizza	Plate	No	□□□□■	x	
Pancakes/ potato pancakes	Plate	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 ⌣ settings, it takes approx.

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

Other usages

Type of food preparation	Container	Container cover?	Temperature for setting	Temperature for setting	Position in drawer		Time in hours: minutes
					Floor	Rack*	
Proving dough	Bowl	Yes, with plate		■□□□□	x		0:30
Making yoghurt	Yoghurt jars with lid	-		□■□□□	x		5:00
Defrosting berries	Bowl/dish	No	■□□□□		x		0:50
Defrosting frozen vegetables	Bowl	No	□□■□□		x		1:00
Dissolving gelatine	Dish (max. 7 cm deep)	No	□□□□■		x	x	0:15
Rice pudding (to finish off the cooking process)	Pan with lid	-	□□□□■		x	x	0:40
Melting chocolate	Bowl	No	□□□□■		x	x	0:20

* Depending on model

Low-temperature cooking

Meat can be cooked at a constant low temperature over a longer period of time, with very tender results.

It is possible to use the food warming drawer to cook meat at a low temperature. This is only suitable where the core temperature does not exceed 65°C. The meat must be seared first.

Cooking duration/core temperature

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

The core temperature is important for a good cooking result. The higher the core temperature, the dryer the meat will become. At a lower core temperature, the meat retains its succulence. It is essential to maintain a constant temperature.

A meat thermometer can be used to monitor the core temperature.

To cook meat in the food warming drawer

- Pre-heat the warming drawer.
- Sear the meat on all sides over a high heat on the hob. The heat closes the pores of the meat, and seals in the juices.
- Arrange the meat in a roasting pan or on a plate, and cover with aluminium foil. Place the roasting pan or plate in the floor of the drawer. See the following table for temperature settings.
- Serve the meat on warm plates to stop it cooling too quickly.

Other usages

Setting

Type of meat	Degree of doneness	Temperature range in setting	Cooking container
Roast beef	Rare	■□□□□	Roasting pan
Roast beef	Medium to well done	□□□□■	Roasting pan
Pork fillet	Medium	■□□□□	Plate
Pork fillet	Well done	■□□□□	Roasting pan
Rack of lamb	Medium	■□□□□	Plate
Rack of lamb	Well done	■□□□□	Roasting pan
Duck breasts	Medium	■□□□□	Plate
Duck breasts	Well done	■□□□□	Roasting pan

General notes

Always allow the appliance to cool down before cleaning.

Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could attack the electrical components and cause a short circuit.

Only use domestic washing-up liquid to clean this appliance; commercial cleaning products are not suitable, and may damage the appliance.

Appliance front and interior

Remove any soiling immediately.
If not, it might become impossible to remove and could cause the external surfaces to alter or discolour.

Clean the front using a Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Then dry with a soft cloth.

The external 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 external surfaces.

To avoid damaging the surface 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 scrapers.

Anti-slip mat

The anti-slip mat can be removed 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.

⚠ Installation work and 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 (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if . . .

. . . the appliance does not heat up.

Check whether

– the appliance is correctly plugged in at the mains socket and switched on.

– the mains fuse has tripped.

If the mains fuse has tripped, call an electrician or the Miele Service Department.

. . . the food is not hot enough

Check whether

– the correct temperature setting has been selected.

– the vents have been covered up.

. . . the food is too hot

Check whether

– the correct temperature setting has been selected.

. . . crockery is not warm enough

Check whether

– the correct temperature setting has been selected.

– the vents have been covered up.

– the crockery has been allowed to heat up for a sufficiently long time.

Various factors will affect how long the crockery will take to heat up, for example:

– The material and thickness of the crockery

– The amount of crockery

– How the crockery is arranged

– The temperature setting.

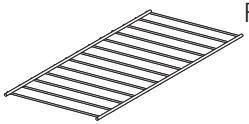
. . . the crockery is too hot

Check that the correct temperature has been set.

. . . a noise can be heard when the drawer is being used

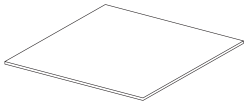
This is not a fault. The noise is caused by the fan, which distributes the heat evenly through the drawer. The fan works at intervals on the "Keeping food warm" function.

Rack



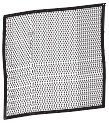
For increasing the loading area.

Anti-slip mat



The anti-slip mat keeps crockery securely in place.

E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

A range of Miele branded accessories and cleaning products is available for your appliance from your local retailer, the Miele Spare Parts Department or via the internet on www.miele-shop.com.
See the back cover of this booklet for contact details.

▶ Before connecting the appliance to the mains electricity supply make sure that the connection data on the data plate (voltage and frequency) correspond with the mains electricity supply, otherwise the appliance could be damaged. 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 food warming drawer may only be built in in combination with those appliances quoted by the manufacturer as being suitable. The manufacturer cannot guarantee trouble-free operation if the appliance is operated in combination with appliances other than those quoted by the manufacturer as being suitable.

▶ When building in the food warming drawer in combination with another suitable appliance, the food 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 food 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 can be seen. This is to avoid scalding from hot food spilling over. There must be enough space for the drawer to be pulled out fully.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

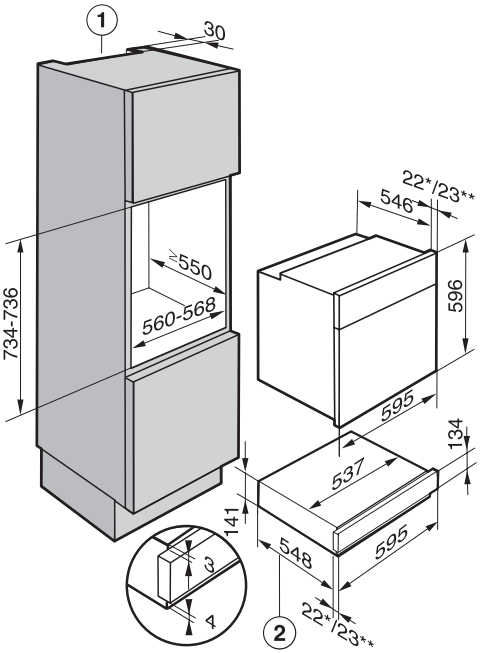
▶ The food warming drawer is available in two models, which differ in height. The building-in dimensions for the food warming drawer must be added to the building-in dimensions for the combination appliance to establish the **niche size** required.

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 50x0-14 / ESW 5088-14

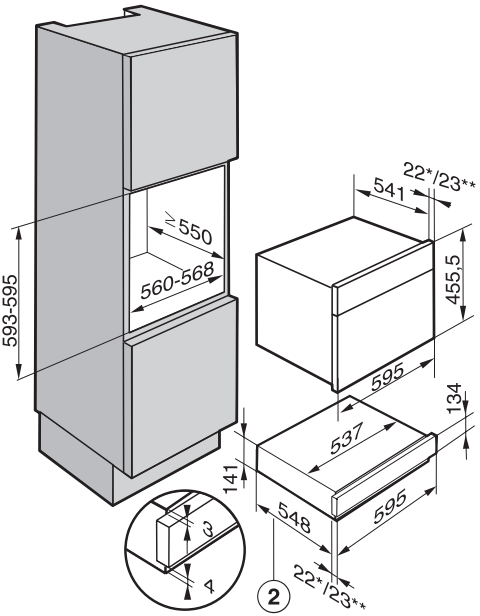
Ovens



① Ventilation cut-out required when combined with a pyrolytic oven

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

Microwave-combi ovens

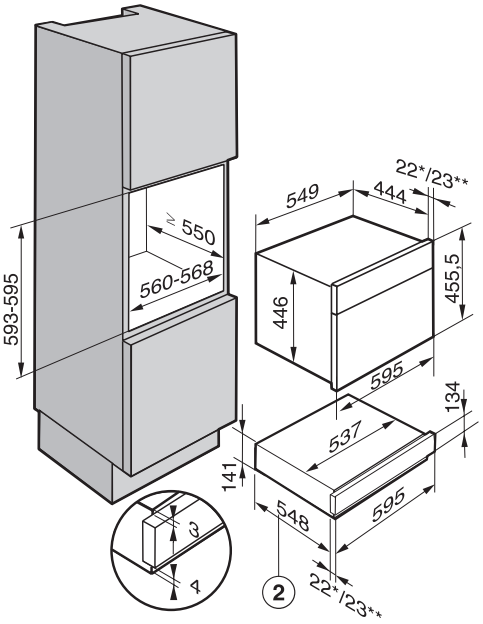


② Building-in dimension including mains supply cable connection
Connection cable L = 2200 mm

* Appliances with glass front
** Appliances with metal front

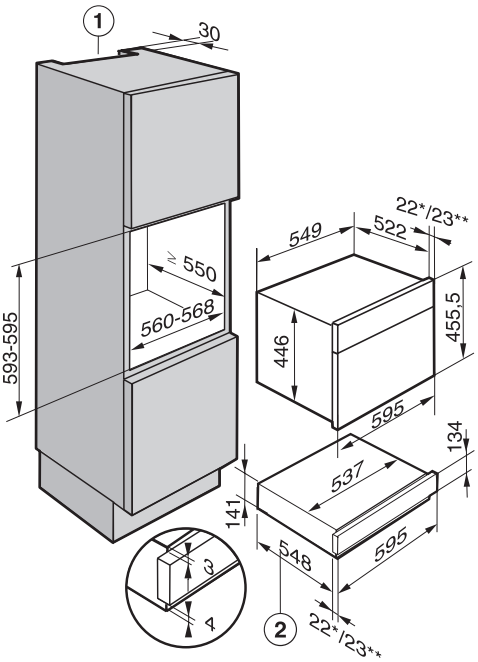
Building-in dimensions

Steam ovens



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

Steam combi ovens

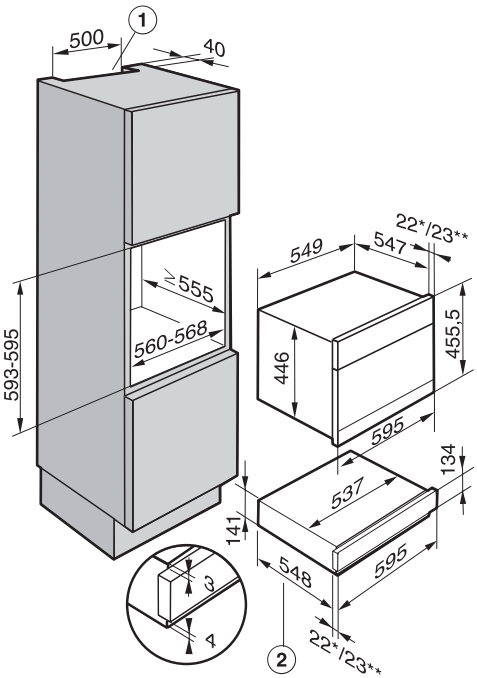


① Ventilation cut-out required when combined with a steam combi ovens

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

* Appliances with glass front
** Appliances with metal front

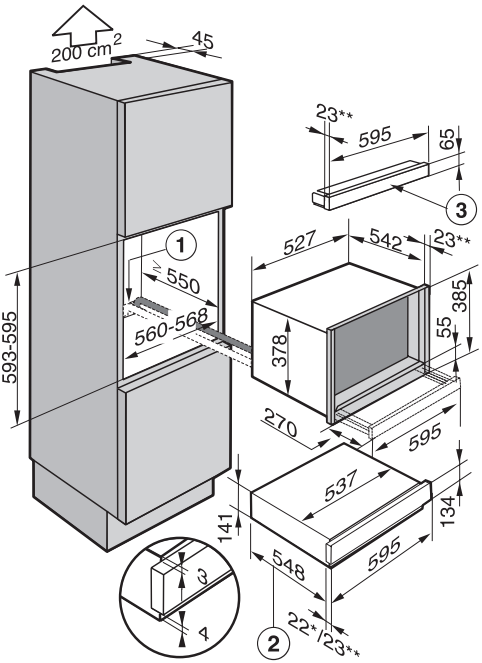
XL steam combi ovens



① Ventilation cut-out required when combined with an XL steam combi oven

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

Steam oven with pressure



① Cut-out in base shelf for plumbing services

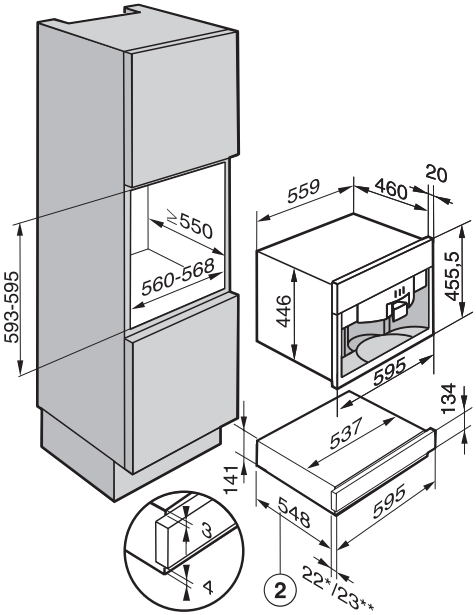
② Building-in dimension including mains supply cable connection Connection cable L = 2200 mm

③ Filler panel AB 45-7 (optional accessory

* Appliances with glass front
** Appliances with metal front

Building-in dimensions

Coffee machines

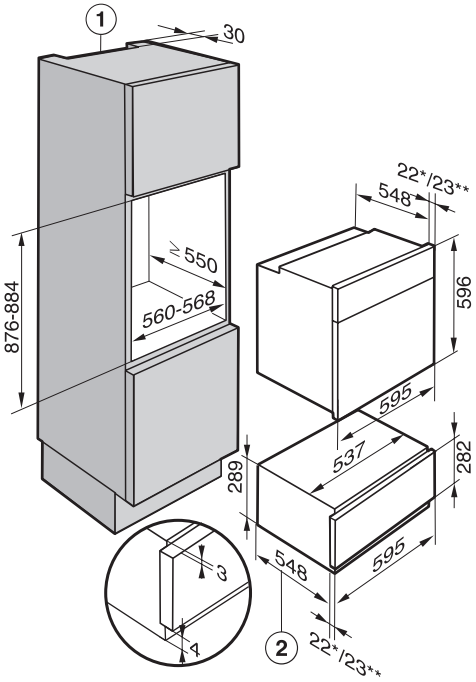


② Building-in dimension including mains supply cable connection
Connection cable L = 2200 mm

* Appliances with glass front
** Appliances with metal front

ESW 50x0-29

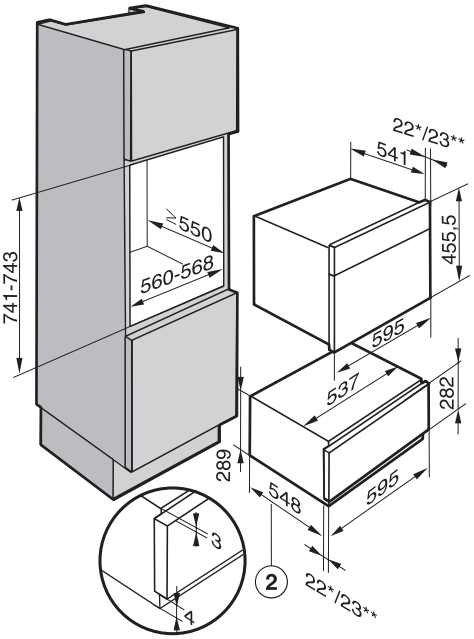
Ovens



① Ventilation cut-out required when combined with a pyrolytic oven

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

Microwave-combi ovens

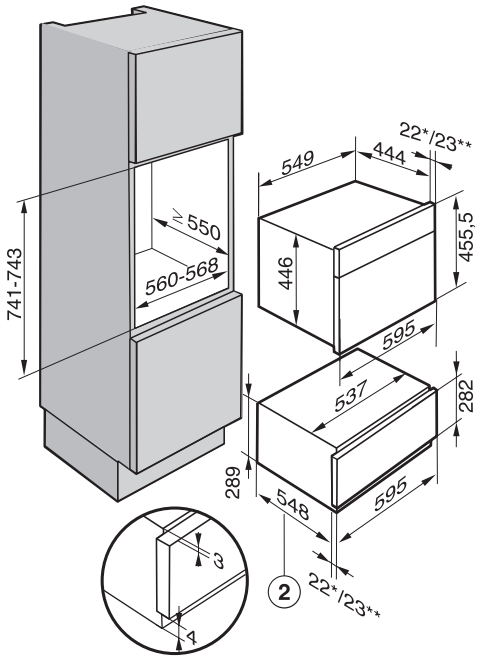


② Building-in dimension including mains supply cable connection
Connection cable L = 2200 mm

* Appliances with glass front
** Appliances with metal front

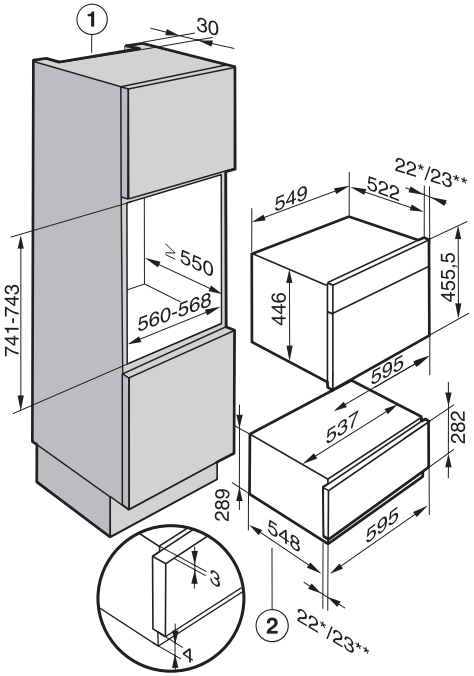
Building-in dimensions

Steam ovens



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

Steam combi ovens

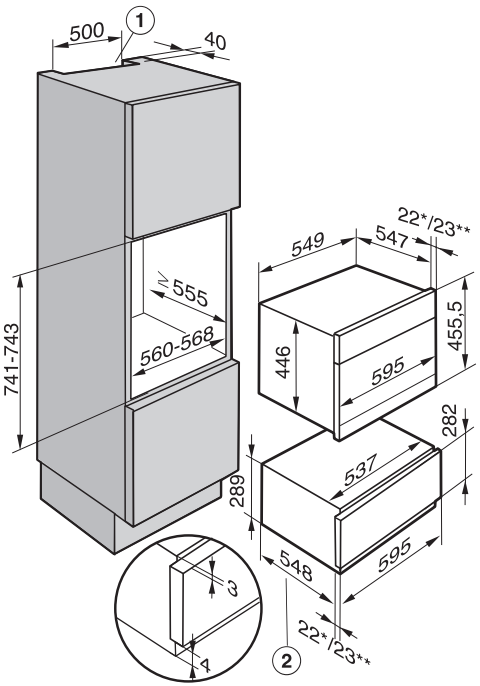


① Ventilation cut-out required when combined with a steam combi oven

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

* Appliances with glass front
** Appliances with metal front

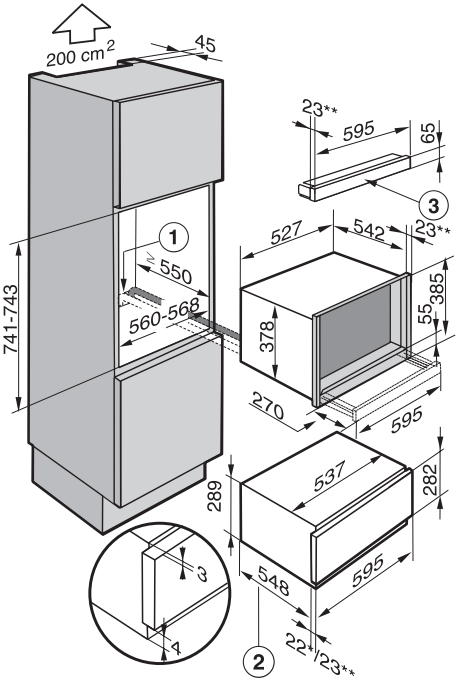
XL steam combi ovens



① Ventilation cut-out required when combined with an XL steam combi oven

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

Steam oven with pressure



① Cut-out in base shelf for plumbing services

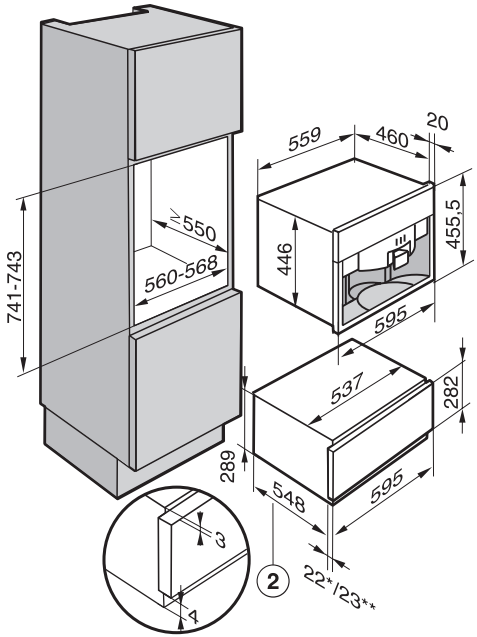
② Building-in dimension including mains supply cable connection Connection cable L = 2200 mm

③ Filler panel AB 45-7 (optional accessory)

* Appliances with glass front
** Appliances with metal front

Building-in dimensions

Coffee machines



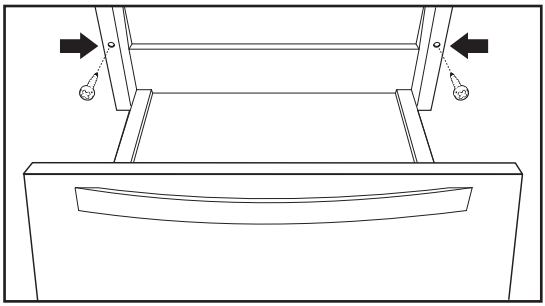
② Building-in dimension including mains supply cable connection
Connection cable L = 2200 mm

* Appliances with glass front
** Appliances with metal front

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.

To avoid the risk of injury wear protective gloves when installing the appliance in its housing unit.

- 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.



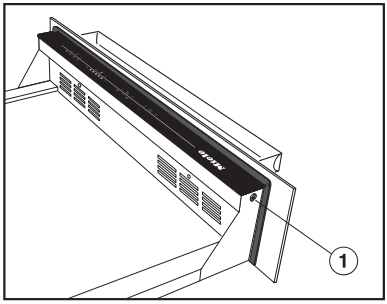
- Build in the combination appliance in accordance with its own specific operating and installation instructions.

Aligning the front of the food warming drawer

After building in the combination appliance, it may be necessary under certain circumstances to

– align the front of the food warming drawer.

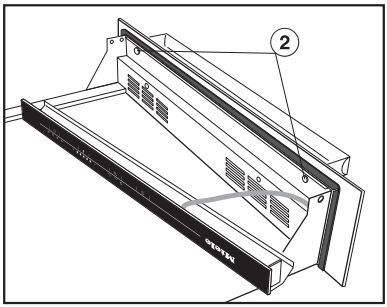
– align the gap between the food warming drawer and the combination appliance.



■ Remove screws ① from the left and right side of the drawer front.

■ Carefully lift the control panel out, taking care not to damage or pull on the cable, and place it on the floor of the drawer.

■ Loosen the 2 screws ② on the inside of the drawer front.



■ Align the drawer front.

■ Tighten the screws on the inside of the drawer front.

■ Carefully replace the control panel, taking care not to damage or pull on the cable.

■ Replace the 2 screws in the left and right side of the drawer front.

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply via an extension lead. These do not guarantee the required safety of the appliance.

Please ensure that the connection data quoted on the data plate match the household mains supply.

This appliance is supplied with a cable and moulded plug for connection to a suitable switched socket which should be easily accessible after installation.
It can, if necessary, be connected to a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations by a suitably qualified electrician.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a suitable residual current device.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Electrical connection

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

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

Green/yellow = earth

Blue = neutral

Brown = live

WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested regularly and where there is any doubt the household wiring should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– your Miele Dealer

or

– Miele (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

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

N.B. A call-out charge will be applied for unnecessary service visits where the problem could have been resolved as described in these instructions.

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 front of these instructions.

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