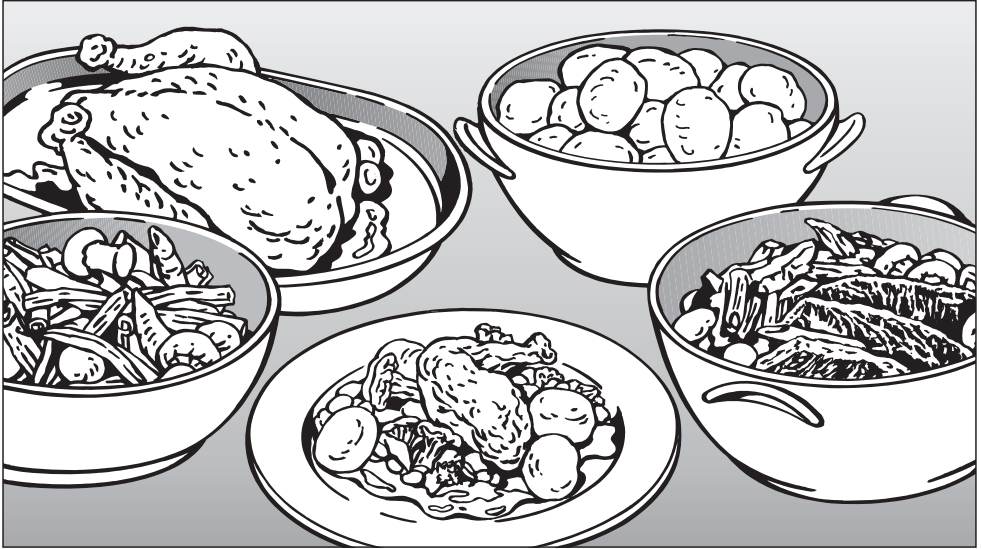


# Miele

## Operating and Installation Instructions



## Built-in Warming Drawer ESW 408x-14 ESW 47xx ESW 48xx

To prevent accidents  
and machine damages,  
read these instructions

**before**

installation or use.

en - US, CA

M.-Nr. 07 342 380

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# IMPORTANT SAFETY INSTRUCTIONS

**WARNING-** When using your appliance follow basic precautions, including the following:

Read all instructions before installation or use to prevent injury and appliance damage.

This appliance conforms to all uniform safety codes and regulations.

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

**SAVE THESE INSTRUCTIONS**

## Correct usage

► 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:

- Hotels and guest houses.

► Do not install outdoors.

► Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

## Children

► Close supervision is necessary when any appliance is used by or near children.

► The appliance becomes hot during use and remains hot for some time after turning off. Keep children away from the warming drawer until it has cooled to a safe temperature.

► Ensure that any packing material, is disposed of safely and kept out of the reach of children. Danger of suffocation!

# IMPORTANT SAFETY INSTRUCTIONS

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## Technical safety

- ▶ Before installing the appliance, check for externally visible damage. Do not operate a damaged appliance.
- ▶ Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond in order to avoid risk of damage to the appliance. If in doubt, consult a qualified technician.
- ▶ Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.
- ▶ Do not use the appliance until it has been properly installed in the cabinetry.
- ▶ Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and could cause machine damage.
- ▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.
- ▶ Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.
- ▶ Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.
- ▶ Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.
- ▶ While the appliance is under warranty repairs should only be performed by an authorized service technician. Otherwise the warranty is void.
- ▶ Do not use an extension cord to connect this appliance to electricity. Extension cords do not guarantee the required safety of the appliance.

# IMPORTANT SAFETY INSTRUCTIONS

## Safety

- ▶ Protect your hands with oven mitts or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns.
- ▶ Be aware of loose fitting or hanging clothing while using the warming drawer. They may present a fire hazard.
- ▶ The floor of the drawer becomes hot during use. Caution, do not touch. Use the handle for opening and closing the appliance.
- ▶ Do not store anything in the warming drawer. Forgotten items could melt or catch fire when the appliance is turned on. Flammable liquids and materials should never be stored in or above the warming drawer.
- ▶ Food warmed for a long period of time will dry out and could ignite. Make sure food is not forgotten in the warming drawer.
- ▶ It is possible that some bacterial growth may occur in foods kept for lengthy period of time at low temperature levels.
- ▶ Do not warm fabrics in the drawer!
- ▶ Open and close the drawer carefully so that items are not spilled. This will also allow hot air or steam to escape.
- ▶ Do not heat unopened food containers. Pressure can build up causing an explosion that will damage the cooking compartment. There is also a danger of personal injury and scalding.
- ▶ Before serving, be sure food is at a safe temperature. This is particularly important when preparing food for babies and children.
- ▶ Never warm undiluted alcohol in the warming drawer, this can easily ignite.
- ▶ Exercise caution when warming food with a high sugar content. If heated for too long the sugar may caramelize or ignite.
- ▶ Be sure that the vents are not covered. Food and tableware may not warm evenly otherwise.
- ▶ Do not leave the warming drawer unattended while in use.
- ▶ Do not use water on grease fires! A violent steam explosion may result. Smother the fire with a dry chemical or foam fire extinguisher.
- ▶ Never add water to food in a hot drawer. The steam created could cause serious burns or scalds.
- ▶ Do not use the plate warmer to heat the room. Due to the high temperatures radiated, objects left near the appliance could be damaged.
- ▶ Do not replace the non-slip mat, e.g. with a kitchen towel.

## IMPORTANT SAFETY INSTRUCTIONS

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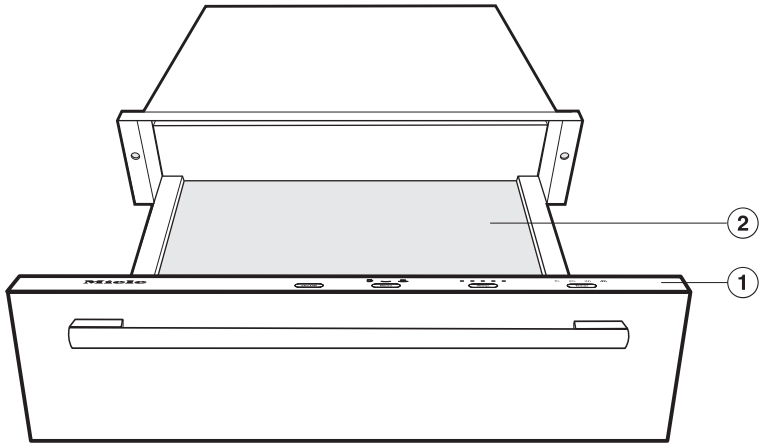
- ▶ The use of accessories not recommended by Miele may cause injury.
- ▶ Make certain that the power cords of small appliances do not come in contact with the appliance. The insulation of the cable could become damaged. Danger of electric shock!
- ▶ Do not lean, sit or overload the warming drawer. This will cause damage. The drawer can hold a maximum of 55 lbs (25 kg).
- ▶ Do not use plastic containers, plastic wrap or aluminum foil in the warming drawer. These items may melt and cause damage to the warming drawer or injury.
- ▶ Do not use a steam cleaner to clean the drawer. Steam could penetrate electrical components and cause a short circuit.

**SAVE THESE INSTRUCTIONS  
AND REVIEW THEM  
PERIODICALLY**

# Guide to the warming drawer

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**ESW 408x-14**



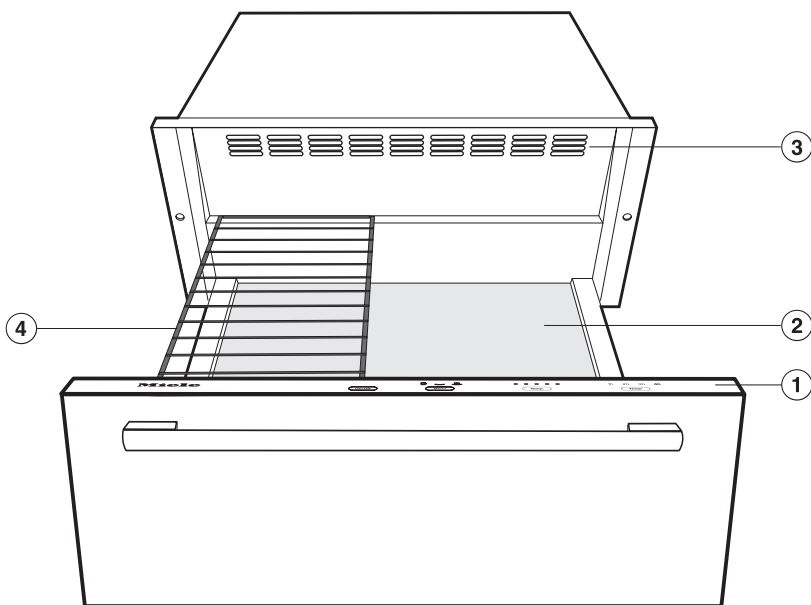
① Control panel

② Non-slip mat

# Guide to the warming drawer

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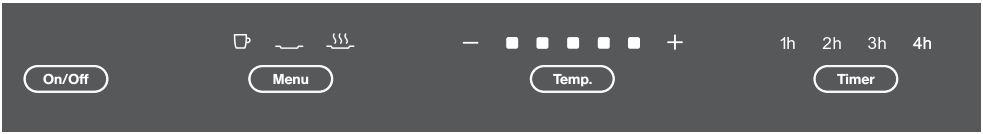
ESW 47xx / ESW 48xx



- ① Control panel
- ② Non-slip mat
- ③ Vent
- ④ Rack



## Control panel






### On/Off

Press and hold this touch control to turn the warming drawer On and Off

### Menu

Allows you to select the operating mode

Operating modes:

-  Cups/glasses
-  Tableware
-  Food - warm and hold

### Temp.

Allows you to select the desired temperature.

The display shows:



See "Temperature settings" for more information.

### Timer

Allows you to set the heating time.

The display shows:

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

## Before the first use

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When first connecting the appliance to the power supply and after a power failure, the fan will run and a display test will be carried out for approx. 10 seconds. The appliance cannot be used during this time.

### Clean the appliance

- Remove any protective wrapping.
- Remove the non-slip mat and clean with a solution of warm water and liquid dish soap. Dry with a soft cloth.
- Clean the warming drawer, inside and out, with a damp cloth and wipe dry.
- Replace the non/slip mat once has completely dried.

### Heat the appliance

Heat the warming drawer for a minimum of 2 hours.

- Turn on with the "**On/Off**" touch control
- Tap the "**Menu**" touch control until the  symbol lights.
- Tap the "**Temp.**" touch control until the 5<sup>th</sup> indicator lights.
- Tap the "**Timer**" touch control until 2h lights up.
- Close the drawer.

The warming drawer is fitted with a self-closing device.

The drawer is also fitted with a contact switch which will only allow the heating and fan to work if the drawer is closed.




- Vent the room when heating the drawer for the first time.

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

- The warming drawer will turn off automatically after 2 hours.

## Operating modes

Tap the "**Menu**" touch control until the desired operating mode lights:

-  Cups/Glasses
-  Tableware
-  Food - warm and hold

The last operating mode selected appears in the control panel when the drawer is turned on.

The warming drawer is equipped with a fan which distributes warm air throughout the drawer. During the operating modes "Cups/Glasses" and "Tableware" the fan runs continuously. During "Food - warm and hold" it runs in intervals.

You can warm meals and tableware at the same time. In this instance use the operating mode "Food - warm and hold".

**Use caution : The tableware may be hot.**

# Using the warming drawer









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## Temperature settings

Each operating mode has an assigned temperature range.

The suggested temperatures are set by default, they are marked in bold in the table below. Use the "Temp." touch control to change the setting in increments.

The last selected temperature is shown in the control panel the next time the warming drawer is turned on.

Temperature Display	Temperature °F (C°) *		
			
	104 (40)	140 (60)	149 (65)
	113 (45)	149 (65)	158 (70)
	<b>122 (50)</b>	<b>158 (70)</b>	<b>167 (75)</b>
	131 (55)	167 (75)	176 (80)
	140 (60)	176 (80)	185 (85)

\* The temperatures are approximate.

# Using the warming drawer

## Duration

The warming drawer is set for continuous operation by default. By selecting the "**Timer**" touch control a warming time can be set. With each tap of the "**Timer**" touch control the duration will increase in one hour increments, beginning with 1 hour and ending with 4 hours. Selecting "**Timer**" one more time (equaling 5 taps) will set continuous operating mode.

Do not leave the warming drawer in continuous operation mode for an extended period of time. Long heating times will dry out the food possibly causing it to ignite.

The warming drawer is equipped with a safety cut-out feature which turns the warming drawer off after 12 hours of continuous operation (except during Sabbath mode).

## Operation

- Open the drawer.
- Press and hold "**On/Off**" touch control until the unit turns on.
- Select "**Menu**" until the desired operating mode lights up.
- If desired select a new temperature. Select "**Temp.**" until the temperature is reached.

The warming drawer is in continuous operating mode.

- To set a warming time, select "**Timer**" until the desired number of hours is set.
- Close the drawer.

Once the desired pre-heating time has elapsed, load the drawer. If tableware was loaded during the pre-heating time use pot holders to unload.

Open and close the drawer carefully so that items are not spilled.

Turn the appliance off before unloading.

# Using the warming drawer

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## Sabbath Mode

For religious observance, the appliance can be set for the duration of the Sabbath. In Sabbath mode the timer is deactivated and the sensors have to be touched longer than usual. If Sabbath mode is activated, the appliance will turn off after approx. 72 hours, then automatically reset to normal operation.

## Activate

- Press and hold "**Timer**".
- At the same time press and hold "**On/Off**".
- Hold both buttons until all 4 timer indicators light up at once.
- If desired, set the operating mode and temperature.

## Deactivate

- Press and hold "**On/Off**" until all indicators go out.

The appliance is reset for normal operation.

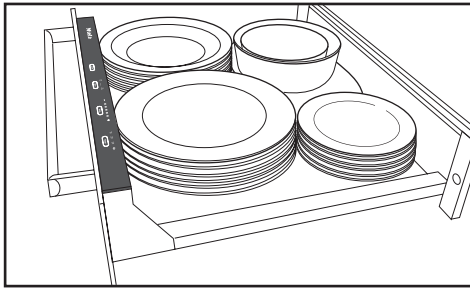
# Loading the warming drawer

The drawer load will depend on the type and size of your dishes.

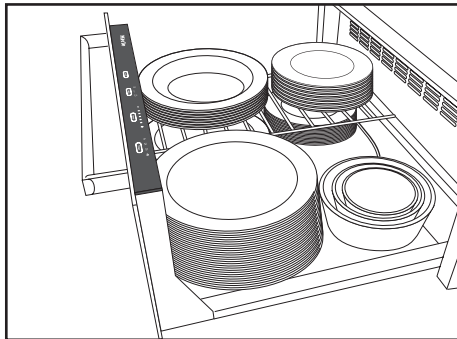
The maximum load is 55 lbs (25 kg).  
Do not overload the drawer.

To increase the load space use the supplied rack.  
Two racks will fit in the drawer at one time. Additional racks are available from Miele.

## ESW 408x-14



## ESW 47xx / ESW 48xx



# Keeping food warm

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## Tips

The warming drawer is intended for keeping food warm directly after preparation. It is not intended to re-warm cold meals.

- To ensure that the minimum temperature of 150°F (65°C) required to keep food warm is met, select **☰**.
- Preheat the warming drawer for approx. 15 minutes to guarantee that the interior has risen to the desired temperature.
- Place food into preheated tableware before placing into the warming drawer. **Tip:** Put tableware into the warming drawer while it is preheating.
- Do not cover foods which you would like to keep crisp.
- Cover foods with a high moisture content to avoid a "skin" from forming.
- To avoid spillages do not over fill tableware.
- Do not warm food for too long. Food may be overcooked.
- Allow extra time for the temperature to adjust after adding or checking on food or dishes.



## Settings

Food	Type of container	Lid on container	Temperature for  setting	Position in drawer	
				Floor	Rack*
Bacon	Plate	no	□ □ ■ □ □	x	x
Beef** Rare / Medium / Well	Pan	yes	■ □ □ □ □	x	x
Bread hard rolls	Plate	no	□ □ □ □ ■	x	x
Bread soft rolls	Plate	yes	□ □ □ □ ■	x	
Casserole, crisp top	Plate / Casserole dish	no	□ □ ■ □ □	x	x
Casserole, moist	Pot / Dish	yes	□ □ □ □ ■	x	x
Eggs, hard boiled	Plate	no	□ ■ □ □ □	x	x
Scrambled eggs	Pan / Plate	yes	□ □ ■ □ □	x	x
Fish / Seafood	Plate	yes	□ □ ■ □ □	x	x
Fruit	Dish	yes	□ □ ■ □ □	x	
Gravy, cream sauces	Pot	yes	□ □ ■ □ □	x	x
Ham	Plate	yes	□ □ ■ □ □	x	
Lamb	Plate	no	■ □ □ □ □	x	x
Oatmeal**	Pot	no	□ □ ■ □ □	x	x
Pancakes	Plate	yes	□ □ □ □ ■	x	x
Pies - Single Crust	Baking Dish	no	□ □ ■ □ □	x	x
Pies - Double Crust	Baking Dish	no	□ □ ■ □ □	x	
Pizza	Plate / Pizza pan	no	□ □ □ □ ■	x	
Fillet of Pork (whole)	Pan	yes	□ □ ■ □ □	x	x
Fillet of Pork (slices)	Pan	yes	□ □ ■ □ □	x	x
Potatoes - baked	Dish / Pot	yes	□ □ ■ □ □	x	x
Potatoes - mashed**	Pot	yes	□ □ ■ □ □	x	
Poultry	Pan / Plate	no	□ □ □ □ ■	x	x
Rice	Pot	yes	□ □ □ □ ■	x	
Vegetables	Dish	no	□ □ ■ □ □	x	x
Fish sticks**	Pan / Plate	no	□ □ □ □ ■	x	

\* depending on model

\*\* maximum recommended warming time is 30 minutes

# Warming tableware

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## Tips

- Distribute tableware throughout the entire drawer. Stacked plates will heat up more slowly than individual pieces. If stacking is unavoidable please them in the front of the drawer. Use the rack (depending on model).
- Do not place platters right up against the vents. They may cover the warm air outlets, causing the tableware to not heat evenly.
- For cups and glasses select on the ☐ function, this will ensure that the max. temperature of 140°F (60°C) is not exceeded.
- Heated tableware cools very quickly. Remove it from the drawer right before you need it.

## Warming times

Various factors will affect the warming times of tableware:

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

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

The following can be used as a guideline:

When using the ☒ setting, it will take approx.

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

The warming drawer can also be used to proof yeast dough or to warm or crisp bread.

### Proofing dough

- Open the drawer.
- Turn the appliance on "**On/Off**".
- Touch "**Menu**" to select the "☐ Cups/Glasses" setting.
- Touch "**Temp.**" to select the      temperature setting.
- Put the dough in a bowl and cover with a plate.
- Place bowl on either the floor or rack of the warming drawer.
- Allow dough to proof for approx. 30 minutes or until it has doubled in size.

### Warming/Crisping bread

- Open the drawer.
- Turn the appliance on "**On/Off**".
- Touch "**Menu**" to select the "☐ Food - warm and hold" setting.
- Touch "**Temp.**" to select the      temperature setting.
- Put the bread on a plate and place in on the floor or rack of the warming drawer.
- Allow bread to crisp for approx. 30 minutes.

# Cleaning and care

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Allow the appliance to cool before cleaning.

Do not use a steam cleaner to clean this appliance. Pressurized steam could penetrate electrical components and cause a short circuit.

Do not use commercial cleaning agents. Only use agents recommended for domestic use.

## Appliance front / interior

Remove spills as soon as possible. Otherwise the soiling may become hard to remove.

If spills are allowed to sit for an extended period of time or if unsuitable cleaning agents are used the surfaces may discolor or change.

- Clean the appliance with a solution of warm water and liquid soap applied with a soft sponge. Dry with a soft cloth.

All surfaces of the appliance are susceptible to scratching. Breakages can occur on glass surfaces.

Glass cleaners may be used to clean the exterior. However **do not** allow them to sit or "puddle", this can cause damage to the surface.

**Remove the cleaner promptly.**

## To better maintain your appliance avoid the following:

- cleaners containing soda, ammonia, thinners, or chlorides
- cleaners containing descaling agents or lime removers,
- abrasive cleaners,
- stainless steel cleaners,
- dishwasher soap (powder),
- caustic (oven) cleaners,
- scouring pads, steel wool, hard brushes,
- metal scrapers.


## Non-slip mat

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

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

Never clean in the washing machine.

## Frequently asked questions

 Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

### What if the drawer does not heat?

Possible fault	Solution
There is no power to the warming drawer.	Insert the plug into the outlet.
The circuit breaker has tripped.	Reset the circuit breaker. If in doubt contact an electrician.

### What if the food is not warm enough?

Adjust the temperature setting. Check that the vents have not been blocked by large plates or dishes.

### What if the food or dishes are too hot?

Check the temperature setting and make sure the food is not too close to the heating element.

### What if the dishes are not warm enough?

Possible fault	Solution
The wrong temperature was selected.	Check the temperature setting.
The vents were blocked by dishes.	Reload the dishes.
The dishes need more time to warm.	See "Warming times".

### A noise is heard during use.

This is not a fault. This is the circulation fan which distributes the heated air. The fan works in intervals during the "🔥 Food - warm and hold" mode.

# Technical Service

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In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the appliance. This information is visible on the silver data plate supplied with the appliance.

## **MieleCare**

(USA only)

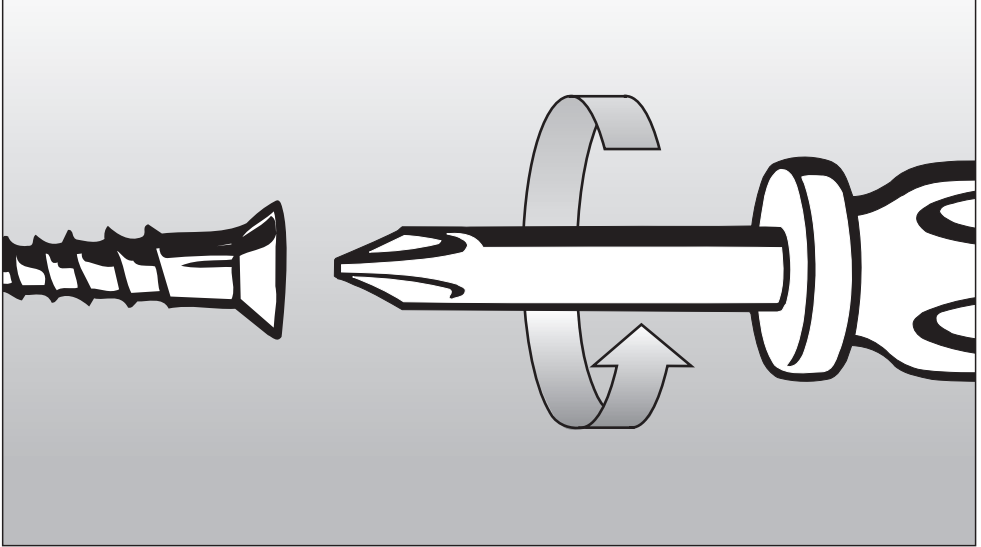
**MieleCare**, our Extended Service Contract program; gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership.

**MieleCare** is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability and longevity of your Miele appliance.

Please note that unless expressly approved in writing by the Miele Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

**<http://miele.com/mielecare>**



## Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

Information is subject to change.  
Please refer to our website to obtain the most current product specification,  
technical & warranty information.

To prevent accidents  
and machine damage  
read these instructions  
**before**  
installation or use.

# IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond in order to avoid risk of damage to the appliance. If in doubt, consult a qualified technician.
- ▶ The electrical outlet should be easily accessible after installing the unit.
- ▶ Be sure that after installation the power cord does not come into contact with any hot surfaces.
- ▶ The food warming drawer must be installed so the contents of the drawer can be seen. Otherwise spills could cause burns or scalding. Be sure there is enough space for the drawer to be pulled out completely.
- ▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

## **ESW 408x-14**

- ▶ Only install the warming drawer in combination with built-in appliances recommended by the manufacturer. When installed with other appliances, the warranty is void since the manufacturer cannot guarantee the safe use of the plate warmer.
- ▶ To install the warming drawer in combination with another appliance, a built-in shelf must exist in the cabinet to support the weight of both appliances.
- ▶ When installed in combination with another appliance, the warming drawer must always be installed beneath the other appliance. The combination appliance can be set without a base directly onto the plate warmer. A shelf between the appliances is not necessary.
- ▶ The building in dimensions of the warming drawer must be added to the building in dimensions of the combination appliance to determine the niche size required.

### **Note to the installer:**

Please leave these instructions with the consumer of the appliance for the local building inspectors use.

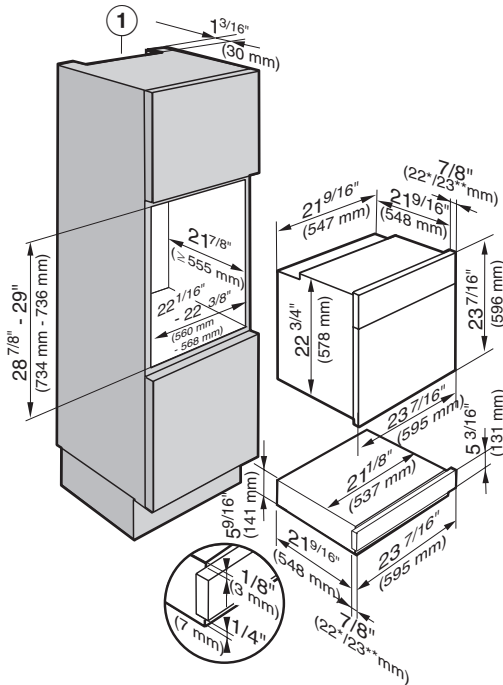
**SAVE THESE  
INSTRUCTIONS**



Miele appliances can be installed flush or proud. Discuss your installation requirements with your architect, designer and installer.

## Combination possibilities

### Installation with an oven



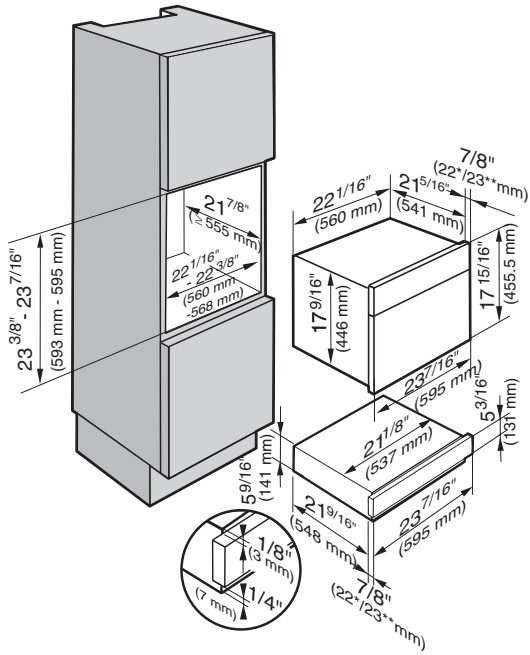
① Cut-out for venting the oven

\* Machine with glass front

\*\* Machine with stainless steel front

# ESW 408x-14

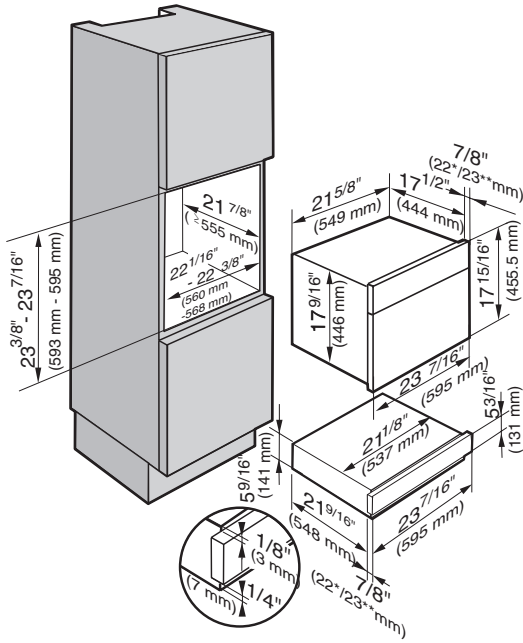
## Installation with a speed oven



\* Machine with glass front

\*\* Machine with stainless steel front

## Installation with a steam oven

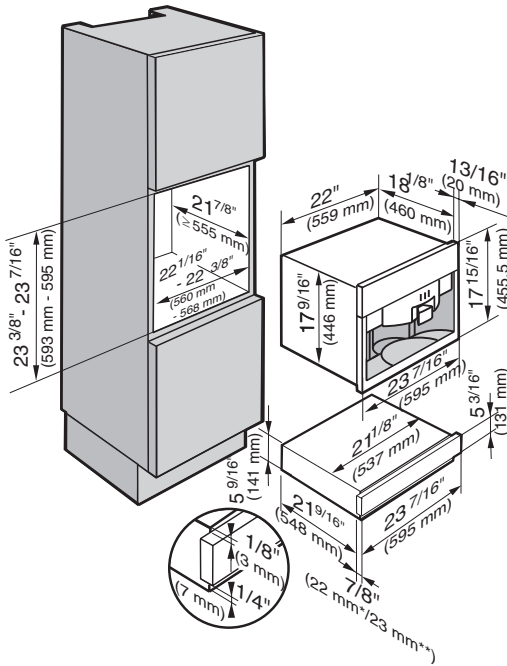


\* Machine with glass front

\*\* Machine with stainless steel front

# ESW 408x-14

## Installation with a coffee machine

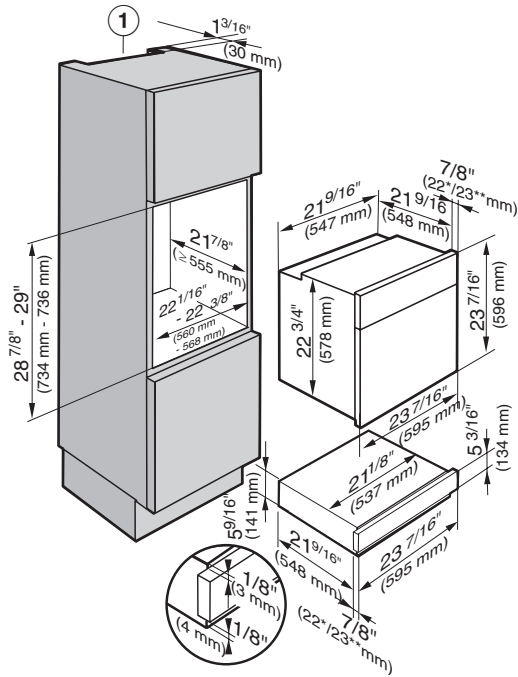


\* Machine with glass front

\*\* Machine with stainless steel front

## Combination possibilities

### Installation with an oven



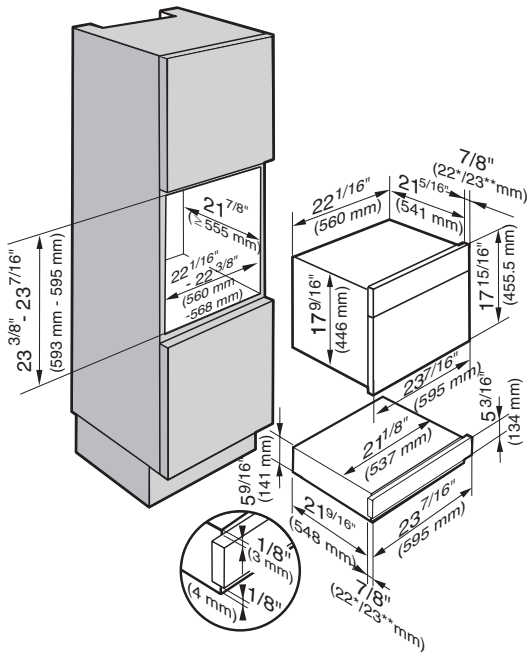
① Cut-out for venting the oven

\* Machine with glass front

\*\* Machine with stainless steel front

# ESW 408x-14 BRWS

## Installation with a speed oven



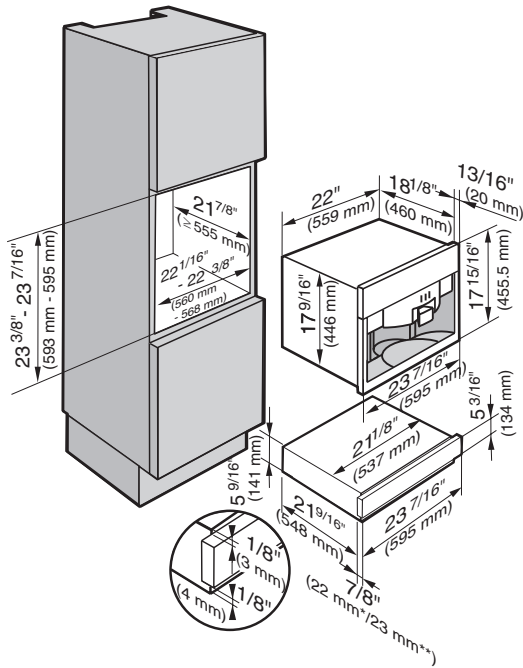
\* Machine with glass front

\*\* Machine with stainless steel front



# ESW 408x-14 BRWS

## Installation with a coffee machine

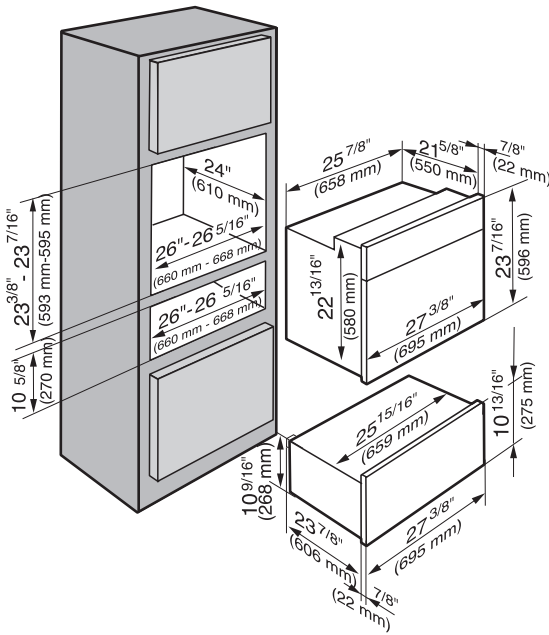


\* Machine with glass front

\*\* Machine with stainless steel front

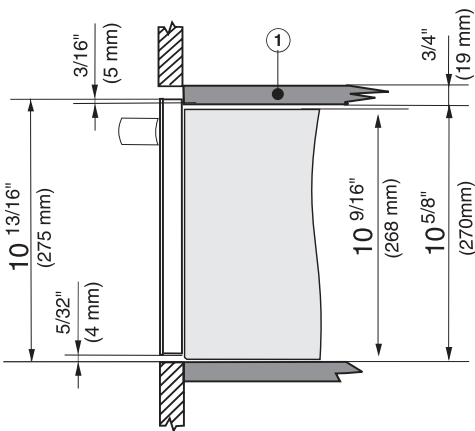


## Solo installation



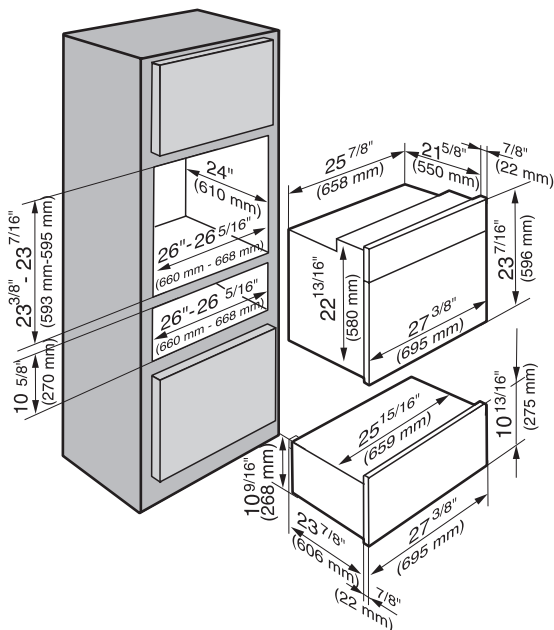
### Side view

① A base is required for solo installations

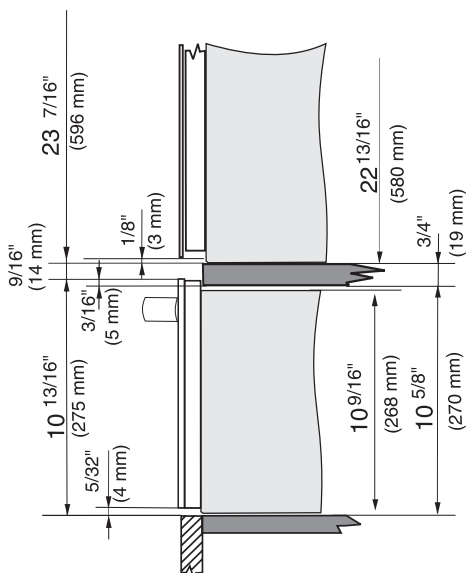


# ESW 47xx

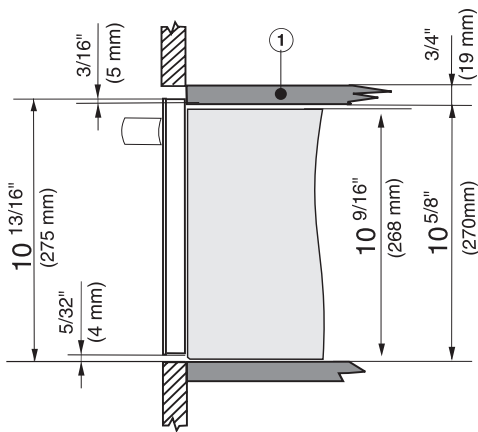
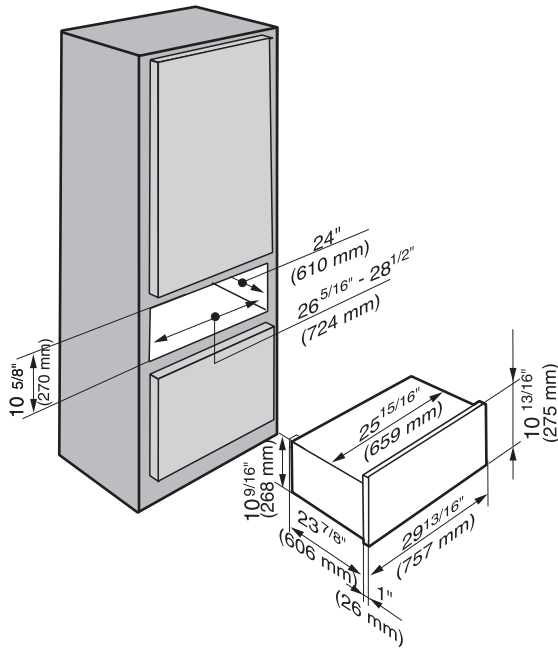
## Installation with an oven



## Side view with oven



## Solo installation

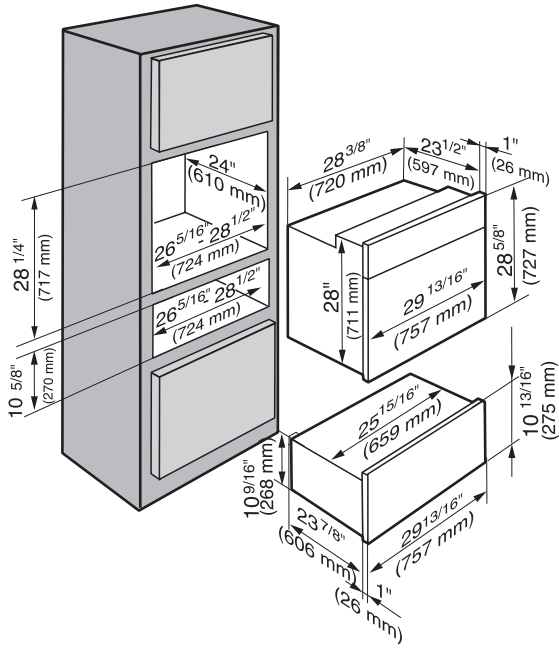


### Side view

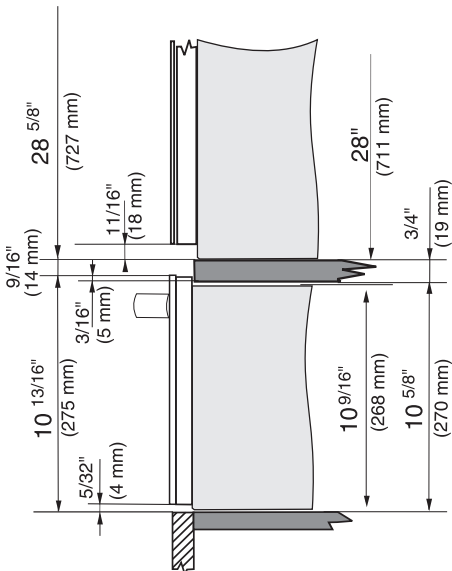
① A base is required for solo installations

# ESW 48xx

## Installation with an oven



Side view with oven



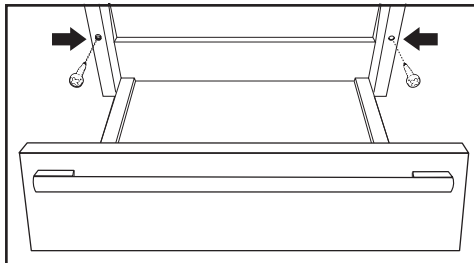
Miele appliances can be installed flush or proud. Discuss your installation requirements with your architect, designer and installer.

Check that the base of the warming drawer is clean and level. Only then will it function properly.

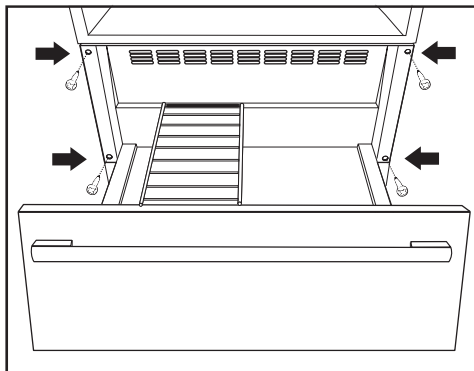
When inserting the appliance, wear work gloves to avoid injuries.

- Push the appliance into the cabinetry, and align.
- Open the drawer and fix the appliance with the supplied screws at the side panels of the cabinet (see appropriate illustration).
- ESW 408x-14  
Install the combination appliance regarding the manual supplied with that machine.

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## ESW 47xx / ESW 48xx



# Installation

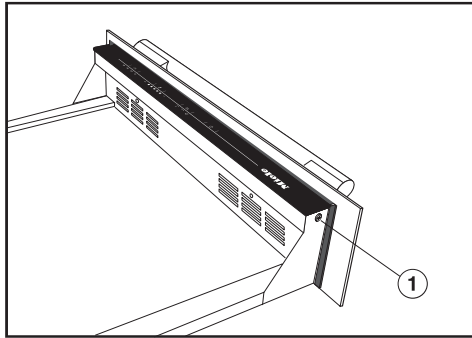
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## Aligning the appliance front

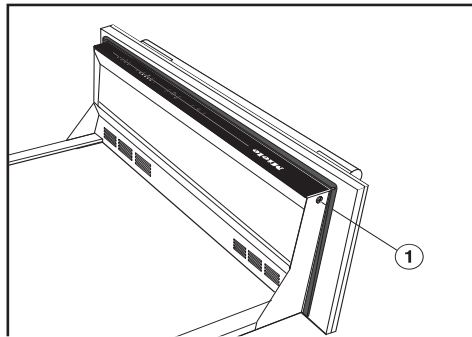
After installation it may be necessary to align the appliance front and/or the gap between the appliances/furniture front above.

- Remove the screws ① from the left and right sides of the drawer front.
- Carefully lift the control panel out of the drawer. Be careful not to pull or damage the power cord.

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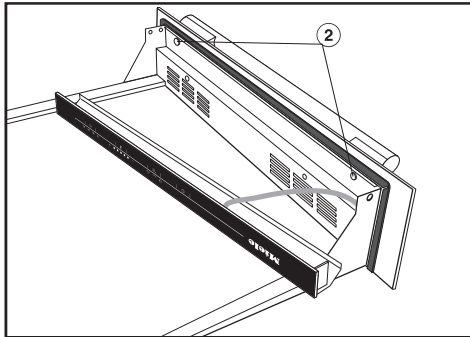


### ESW 47xx / ESW 48xx

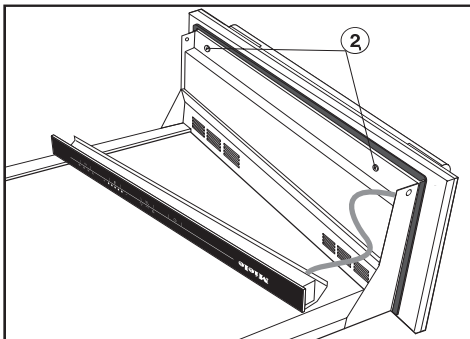


- Loosen the 2 screws ② on the inside of the drawer front.
- Align the front.
- Tighten the screws on the inside of the drawer front.
- Replace the control panel, use caution with the power cord.
- Replace the screws on the left and right sides of the drawer front.

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## ESW 47xx / ESW 48xx



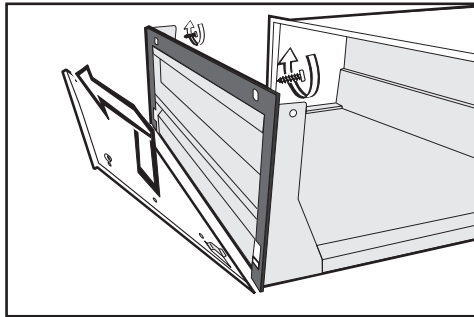
# Installation

## Integrated installations

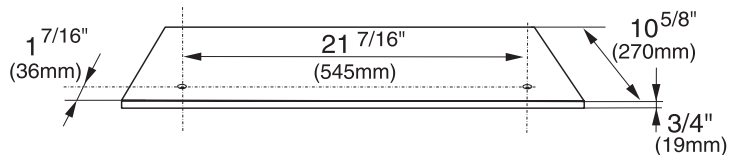
Custom made front panels can be installed with models ESW 4702 FB and ESW 4802 FB.

The custom panel must be at least  $\frac{3}{8}$ " (19 mm) thick and made of heat resistant material 140 °F (60 °C). The front panel, including handle, must not exceed 11 lb (5 kg) in weight.

- Install a handle to the custom front panel using countersunk screws.
- Remove the screws from the left and right sides of the drawer front and carefully lift the control panel out of the drawer (see chapter "Aligning the appliance front"). Be careful not to pull or damage the power cord.
- Remove the two screws on the inner side of the drawer and remove the panel from the appliance front.

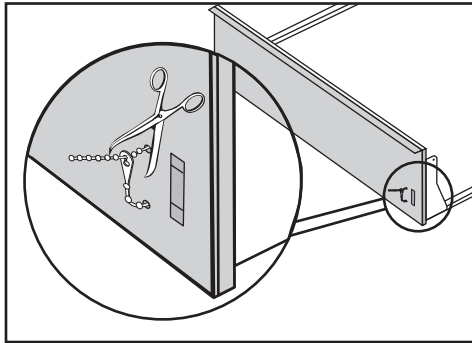


- Pre-drill the custom front panel (see illustration).  
Ø  $\frac{3}{8}$ " (10 mm), t =  $\frac{3}{8}$ " (10 mm)

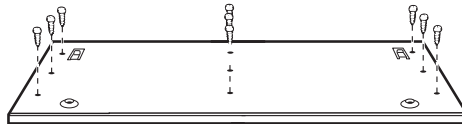




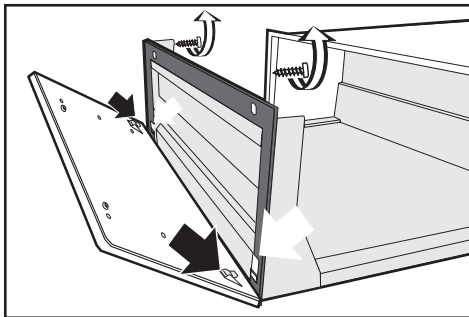
- Remove the cable tie from the panel.



- Screw the removed panel to the custom panel (see illustration).




- Hook the panel into the bottom. Make sure the seal is seated correctly.



- Replace and slightly tighten the screws on the inside of the drawer front.
- Align the front.
- Tighten the screws on the inside of the drawer front.
- Replace the control panel, use caution with the power cord.
- Replace and tighten the screws on to the left and right side of the drawer front.

# Electrical connection

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 **CAUTION:** Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult an electrician if in doubt.

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

## Power supply

This appliance is equipped with a 5 ft (1.5 m) long power cord with a three-prong grounding plug ready for connection to a 120 V, 15 A, 60 Hz power supply.

Further installation details are on the wiring diagram.

## Help protect our environment

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### **Disposal of packing materials**

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

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

Danger of suffocation!

### **Disposal of an old appliance**

Old appliances contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance disconnect it from the electrical supply and cut off the power cord to prevent it from becoming a hazard.

**Please have the model and serial number  
of your appliance available before  
contacting Technical Service.**

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