

## Clock/Timer

### Display



Depending on the position of the function selector and/or which button is pressed, the following symbols will appear:

Symbols in the display/ allocated function	
Minute minder	Any
Duration	Oven function
Finish time	
Temperature indicator light	0
Time of day	
Settings	
Status	
System lock	

You can only set or change a function if the function selector is in the correct position.

### Sensors

Sen- sor	Use
<	<ul style="list-style-type: none"><li>– Highlighting functions</li><li>– Reducing times</li><li>– Calling up settings <i>P</i></li><li>– Changing the status <i>S</i> of a setting <i>P</i></li></ul>
>	<ul style="list-style-type: none"><li>– Highlighting functions</li><li>– Increasing times</li><li>– Changing the status <i>S</i> of a setting <i>P</i></li></ul>
OK	<ul style="list-style-type: none"><li>– Calling up functions</li><li>– Saving set times and adjusted settings</li><li>– Calling up set times</li></ul>

### Changing the time of day

The time of day can only be changed when the function selector is at **0**.

- Turn the function selector to **0**.
- Press > repeatedly until starts flashing.
- Confirm with OK.

The hours will flash.

- Use < or > to set the hours.

- Confirm with OK.

The hours are saved and the minutes will flash.

- Use < or > to set the minutes.

- Confirm with OK.

The time of day is now saved.

After a power cut, the time of day needs to be reset.

## Cooking duration/finish time

### Switching cooking programmes on and off automatically

Cooking programmes (maximum cooking time 11 hours and 59 minutes) can be switched on or off automatically.

For example:

The time is now 11:15 am.  
You want a roast with a cooking duration of 90 minutes to be ready by 13:30.

#### Setting a cooking duration

- Place the food in the oven.

- Select the required oven function and the temperature.

- Press > repeatedly until starts flashing.

- Use < or > to set the minutes.

- Confirm with OK.

The time of day is now saved.

- Confirm with OK.

00:00 appears in the display and the hours will flash.

- Use < or > to set the hours.

- Confirm with OK.

The hours are saved and the minutes will flash.

- Use < or > to set the minutes.

- Confirm with OK.

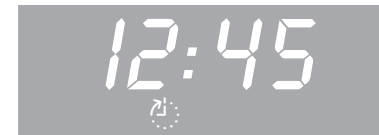


The cooking duration is now saved.  
The symbol indicates a cooking duration has been set.

If no finish time has been set, the cooking time will count down in minutes, and the last minute in seconds.

#### Setting a finish time

- Press > repeatedly until starts flashing.



12:45 appears in the display (= current time of day + cooking duration = 11:15 + 1:30).

- Confirm with OK.

The hours will flash.



- Use < or > to set the hours.

- Confirm with OK.

The hours are saved and the minutes will flash.



- Use < or > to set the minutes.

- Confirm with OK.

The finish time is now saved and appears in the display.

As soon as the start time (13:30 - 1:30 = 12:00) is reached, the oven heating, lighting and cooling fan will switch on.

## Minute minder

### Using the minute minder

#### Setting the minute minder

The minute minder can be used to time any activity in the kitchen (for a maximum of 99 minutes and 59 seconds).

For example:

6 minutes and 20 seconds

- Press < repeatedly until starts flashing.



- Confirm with OK.

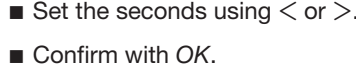
00:00 appears in the display and the minutes will flash.

Useful tip: Press < twice to set the maximum duration value of 99 for the minutes.

- Use < or > to set the minutes.

- Confirm with OK.

The minutes are saved and the seconds will flash.



- Set the seconds using < or >.

- Confirm with OK.

The set time for the selected function is deleted.

Depending on the function:

- The oven heating, lighting and cooling fan will switch on (cooking duration .
- The set cooking duration starts counting down (finish time .

The time of day appears if no cooking duration or minute minder have been set.

- When the minute minder time has elapsed, press OK.

### Changing or deleting times

#### Changing times ( or )

You can change the times by calling up the corresponding function.  
Use < or > to change first the left and then the right numeric block. Press OK after each change to confirm.  
The changed time is saved.

#### Deleting times ( or or )

- Press < or > repeatedly until the relevant symbol starts flashing, e.g. .

The left numeric block will flash.

- Press < or > repeatedly until two lines appear.



- Confirm with OK.

Four lines appear:



- Confirm with OK.

The set time for the selected function is deleted.

Depending on the function:

- The oven heating, lighting and cooling fan will switch on (cooking duration .
- The set cooking duration starts counting down (finish time .

The time of day appears if no cooking duration or minute minder have been set.

To delete the settings for the cooking duration and finish time : Turn the function selector to **0**.

## Settings

### Settings overview

Settings	Status
<i>P</i> 1 <b>Buzzer volume</b>	<i>S</i> 0 The buzzer is <b>switched off</b> . <i>S</i> 1 to <i>S</i> 30 * The buzzer is <b>switched on</b> . You can adjust the volume. When you select a status you will hear the corresponding buzzer.
<i>P</i> 2 <b>Clock format</b>	<i>24</i> * The time of day is shown in the 24-hour format. <i>12</i> The time of day is shown in the 12-hour format. If you change the clock after 1:00 pm from a 12-hour clock to a 24-hour clock you will need to update the hour accordingly.
<i>P</i> 3 <b>System lock for the oven</b>	<i>S</i> 0 * The system lock is <b>switched off</b> . <i>S</i> 1 The system lock is <b>switched on</b> .  appears in the display. The system lock prevents the oven from being used unintentionally, for example by children. The system lock remains active even after a power cut.
<i>P</i> 4 <b>Keypad tone</b>	<i>S</i> 0 The keypad tone is <b>switched off</b> . <i>S</i> 1 * The keypad tone is <b>switched on</b> .

\* factory setting

### Changing settings

Your appliance is supplied with a number of factory default settings.

A setting *P* is changed by altering its status *S*.

- Turn the function selector to **0**.

- Press and hold < until *P* 1 appears.



- If you want to change another setting, press < or > repeatedly until the relevant number appears.
- Confirm with OK.

The selected status is saved and the setting *P* appears again.

To change further settings, proceed in the same way.

- If you do not want to change any further settings:

- Wait approx. 15 seconds until the time of day appears.

## Problem solving guide

Most minor problems which may occur during daily operation, you can remedy yourself. The following guide is intended to help you do this.  
Contact Miele if you cannot identify the cause of a problem or resolve it yourself.

Problem	Cause	Remedy
The display is dark.	There is no power to the oven.	Check if the circuit breaker has tripped. If it has, contact a qualified electrician or Miele.
The oven does not heat up.	<ul style="list-style-type: none"><li>– You have only selected an oven function <b>or</b> a temperature.</li><li>– The system lock  is switched on.</li><li>– There is no power to the oven.</li></ul>	<ul style="list-style-type: none"><li>– Select both a function <b>and</b> a temperature.</li><li>– Switch off the system lock (see "Settings").</li><li>– Check if the circuit breaker has tripped. If it has, contact a qualified electrician or Miele.</li></ul>
12:00 is flashing in the display.	There has been a power cut.	Reset the time of day (see "Using for the first time").
<i>P</i> 4 is lit up or flashing in the display.	There has been a power cut which has caused the Pyrolytic cleaning programme to stop. The  symbol will remain lit up and the door locked until the temperature inside the oven has dropped to below 280 °C.	Turn the function selector to <b>0</b> . The time of day will flash. Reset the time of day and restart the Pyrolytic cleaning programme.
00:00 appears unexpectedly in the display and  is flashing at the same time. The buzzer might be sounding.	The oven has been operating for an unusually long time and this has activated the safety switch-off function.	Turn the function selector to <b>0</b> . The oven is now ready to use again immediately.
<i>F</i> 32 or <i>F</i> 33 appears in the display.	The Pyrolytic cleaning programme door lock is not locking ( <i>F</i> 32) or not opening ( <i>F</i> 33).	Turn the function selector to <b>0</b> and select the Pyrolytic cleaning programme again. If the problem occurs again, contact Miele.
<i>F</i> XX appears in the display.	A fault has occurred that you cannot resolve.	Call Miele.
A noise can be heard after a cooking process.	The cooling fan is switched on.	It switches off automatically after a certain period.
Cakes and biscuits are not sufficiently baked after following the times given in the baking chart.	<ul style="list-style-type: none"><li>– The ingredient quantities used are different from those given in the recipe.</li><li>– A different temperature from the one given in the recipe is used.</li></ul>	<ul style="list-style-type: none"><li>– Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.</li><li>– Select the temperature required for the recipe.</li></ul>
Browning is uneven.	<ul style="list-style-type: none"><li>– The material or colour of the baking tin is not suitable for the oven function.</li><li>– The wrong temperature or shelf level was selected.</li></ul>	<ul style="list-style-type: none"><li>– With Conventional Heat  light coloured, shiny tins are less suitable. Use matt, dark coloured baking tins.</li><li>– If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.</li></ul> <p>There will always be a slight unevenness.</p>
The FlexiClip telescopic runners (if present) do not push in or pull out smoothly.	The bearings in the FlexiClip telescopic runners are not sufficiently lubricated.	Lubricate the bearings with the special Miele lubricant. Only the special Miele lubricant is designed to withstand the high temperatures in the oven. Other lubricants may harden and stick to the FlexiClip runners when they are heated. The special lubricant is available from Miele.
The oven lighting does not switch on.	The halogen lamp is faulty and needs replacing.	Replace the lamp with a new halogen bulb (see "Operating and installation instructions").
There is soiling in the oven after the Pyrolytic cleaning programme.	The Pyrolytic cleaning programme burns off soiling in the oven and leaves it as ash.	<ul style="list-style-type: none"><li>– Remove the ash using a damp microfibre cloth or with a clean sponge and a solution of hot water and washing-up liquid.</li><li>– If there is still coarse soiling left in the oven after the Pyrolytic cleaning programme, start the programme again, selecting a longer duration.</li></ul>

## Miele

### Quick Start Guide H2661BP



These short instructions are **not** a substitute for the Operating and installation instructions. It is essential to familiarise yourself with the oven before using it for the first time. Please read the Operating and installation instructions **carefully** and pay particular attention to the Warning and Safety Instructions.



## Important information

### Before using for the first time

Before using the oven for the first time, ensure that it is correctly installed and connected. It is **essential** to read the separate Operating and installation instructions supplied with the appliance.

- Press and release the function and temperature selectors if they are retracted.
- You need to set the time of day before you can use the oven.

The function selector must be pointing to **0**. After connecting the oven to the electricity supply **12:00** flashes in the display.

- Confirm with **OK**.

**12:00** will light up and ☀ will flash.

- While the ☀ symbol is flashing confirm with **OK**.

The hours will flash.

- Use < or > to set the hours.

- Confirm with **OK**.

The hours are saved and the minutes will flash.

- Use < or > to set the minutes.

- Confirm with **OK**.

The time of day is now saved.

Clean the oven interior and the accessories before using the oven for the first time. Take all accessories out of the oven, select Fan Plus [🌀] and heat up the empty oven at 250 °C for at least one hour.

Ensure that the kitchen is well ventilated.

### Overview of functions

These short instructions are intended to give you a quick overview.

Please refer to the separate **Operating and installation instructions** supplied with your oven for detailed information on how to use the appliance.

- Safety instructions

- Features and accessories

- Operation

- For baking, roasting and grilling

- Cooking charts

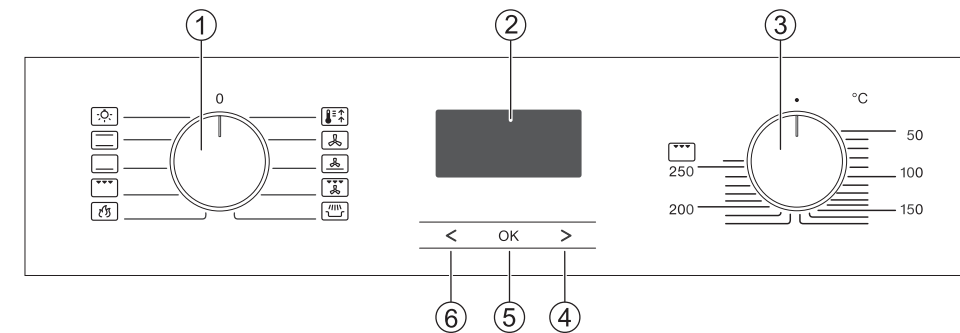
- Notes on low temperature cooking and further applications like defrosting, bottling, drying food, and Gentle Bake

- Cleaning and care

- After sales service

- Installation and connection

## Oven controls



### ① Function selector

- can be retracted in the position **0** by pushing it in
- can be turned clockwise and anti-clockwise
- for switching on the oven lighting separately and for selecting oven functions

- ☀ **Lighting**
- 🔥 **Conventional Heat**
- 🔥 **Bottom Heat**
- 🔥 **Grill**
- 🌀 **Pyrolytic cleaning**
- 🔥 **Rapid Heat-up**
- 🌀 **Fan Plus**
- 🔥 **Intensive Bake**
- 🔥 **Fan Grill**
- 🔥 **Gentle Bake**

### ② Clock/Timer

- displays the time of day and settings
- Temperature indicator light 🔥 The temperature indicator light 🔥 in the display lights up whenever the oven is heating up.

### ③ Temperature selector

- can be retracted in the position **•** by pushing it in
- can be turned clockwise until a resistance is felt and then turned back again
- for selecting the temperature
- temperatures are printed on the control panel

### ④ > sensor

### ⑤ OK sensor

### ⑥ < sensor

### ⑦ For changing times and settings

### ⑧ For changing times and settings

## Features

### Fitting and removing the Flexi-Clip telescopic runners

(Optional accessory)

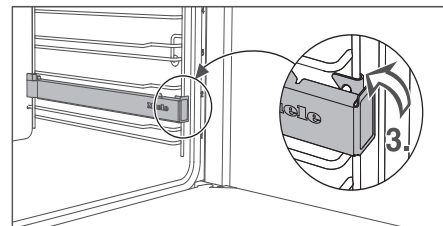
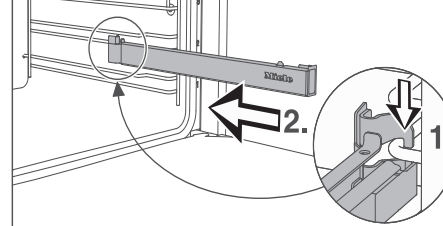
**Danger of burning!** Make sure the oven heating elements are switched off. Make sure the oven has cooled down.

The FlexiClip telescopic runners are fitted in between the two rails that make up a shelf level.

The FlexiClip telescopic runner with the Miele logo is fitted on the right.

When fitting or removing the telescopic runners do not extend them. If the telescopic runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

Fitting the FlexiClip telescopic runners:



Removing the FlexiClip telescopic runners:

### Oven overview

- ① Oven controls
- ② Door lock for Pyrolytic cleaning
- ③ Top heat/grill element
- ④ Air inlet for the cooling fan with ring heating element behind it
- ⑤ Shelf runners with 5 shelf levels
- ⑥ Oven floor with bottom heat element underneath it
- ⑦ Front frame with data plate
- ⑧ Door

### Accessories supplied

The accessories are not dishwasher-safe.

- Baking tray with anti-tip safety notches
- Universal tray\* with anti-tip safety notches
- Rack with non-tip safety notches
- Shelf runners
- \* PerfectClean treated surfaces

### Safety features

- The **system lock** 🔒 prevents the oven from being used unintentionally, for example by children.
- The **cooling fan** cools down the hot air in the oven before it exits between the door and the control panel.
- The **ventilated door** helps to keep the outer glass pane of the door cool.
- The **door lock** prevents the door from being opened during the Pyrolytic cleaning programme.

## Cleaning and care

Please refer to the **Operating and installation instructions** for more detailed information on cleaning and care.

Remove any soiling immediately to prevent a permanent discolouration or alteration of the surface. All surfaces of this appliance are susceptible to scratching. The fibreglass seal around the front of the oven should be handled carefully. Do not rub and scour it. If possible, you should avoid cleaning it.

### Cleaning the oven

- Clean the oven front, the interior and the door with a clean sponge and a solution of warm water and washing-up liquid, or with a clean, damp microfibre cloth.
- Wipe dry using a soft cloth.

### Pyrolytic cleaning

- Coarse soiling should be removed before running the Pyrolytic cleaning programme.
- Remove any accessories from the oven, including the shelf runners.
- Select Pyrolytic cleaning [🔥].
- Use < or > to select the required Pyrolytic cleaning programme level **Py 1**, **Py 2** or **Py 3**.
- Confirm with **OK**.

The Pyrolytic cleaning programme will start. 🔥 appears in the display and flashes until the door is locked. When 🔥 has gone out and 🔥 flashes, the Pyrolytic cleaning programme is finished and the door has been released.

- Turn the function selector to **0**.

**Danger of burning!** Wait until the oven has cooled down before removing residual soiling left in the oven compartment from pyrolytic cleaning.

- Clean the oven interior and the inside of the door with a clean, damp cloth.

## Tips

### Energy saving tips

- Remove any accessories that you are not using from the oven before starting the cooking process.
- Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.

- Try not to open the door during a cooking process. This will prevent heat from escaping unnecessarily.

- In general, if a range of temperatures is given in a recipe or chart, it is best to select the lower temperature and check the food after the shortest duration.

- Fan Plus [🌀]: For baking and roasting on different levels at the same time. A lower temperature can be selected than with Conventional Heat [🔥].

- Fan Grill [🔥🌀]: Lower temperatures can be used than when using the Grill [🔥] function.

- Gentle Bake [🔥🌀]: Energy-efficient baking with optimal use of heat (see "Overview of functions").

- Reduce energy consumption by utilising residual heat: Cooking programmes using temperatures above 140 °C which take longer than 30 minutes: Turn down to the lowest possible temperature about 5 minutes before the end of cooking. The cooling fan remains switched on. Do not switch the oven off completely. Whenever possible bake several dishes at the same time or immediately one after the other.

A Pyrolytic cleaning programme is best started immediately after a cooking programme.

- Monitoring the cooking time: Whenever possible set a cooking duration, or use a roast probe.

- Use dark coloured baking tins and containers with a matt finish made from non-reflective materials. Do not cover the oven floor or the rack with heat-reflecting aluminium foil.

### Tips on baking, roasting and grilling

#### Baking

Bake on different levels at the same time using the **Fan Plus** [🌀] function:

- 1 tray: Shelf level 2
- 2 trays: Shelf levels 1+3/2+4
- 3 trays: Shelf levels 1+3+5 (not suitable for moist cakes and tarts)

#### Roasting

**Browning:** Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

**Standing time:** At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

**Roasting poultry:** For a crisp skin, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

#### Grilling

If the surface of a thicker cut of meat is browned but the centre is still raw, move the food to a lower level or reduce the temperature and continue cooking. This will stop the surface from becoming too dark.

## Operation

### Basic operation

- Select the required oven function with the function selector.
- Select the temperature with the temperature selector.
- Turn the function selector to **0** and the temperature selector to **•**.
- Take the food out of the oven.

The cooling fan will continue to run and then switch off automatically.

#### Pre-heating

It is only necessary to preheat the oven in a few instances, e.g.

Method	Pre-heating with	Continuing the cooking process* with
Fillet	🔥	🌀 / 🔥
Sirloin of beef	🔥	🌀 / 🔥
Dark bread dough	🔥	🌀 / 🔥
Cakes and biscuits with a short baking time (up to 30 minutes)	🔥	🔥
Sponge		🌀 / 🔥
Biscuits		🌀 / 🔥
Pizza		🌀 / 🔥

\* after the temperature indicator light 🔥 has gone out for the first time

🔥 **Rapid Heat-up**

🌀 **Fan Plus**

🔥 **Conventional Heat**

### Further functions

The minute timer ⏰ can be used to time cooking programmes and other activities in the kitchen, e.g. boiling eggs (see "Clock/timer - Using the minute minder").

You can switch cooking processes on and off automatically by setting a cooking duration ⏱ or a finish time ⏰ (see "Cooking duration/finish time").

**Cooking duration ⏱:** The oven switches off automatically when this time has elapsed.

**Cooking duration ⏱ and finish time ⏰:** The cooking programme switches on and off automatically.

#### Displaying times/durations

If you have set times, the symbols ⏱ and ⏰ or ⏱ indicate which time functions have been set.

If you are using the minute minder ⏰, cooking duration ⏱ and finish time ⏰ functions simultaneously, the last time that you set will be displayed.

If you have selected a cooking duration, the time of day cannot be displayed.

#### When the time/duration has elapsed:

- The relevant symbol will flash.
- A buzzer will sound if the buzzer is switched on.

- Confirm with **OK**.

The buzzer will stop and the symbols in the display will go out.

#### When the cooking duration has elapsed:

- Turn the function selector to **0** and the temperature selector to **•**.

- Take the food out of the oven.

## Overview of functions

Note	Recommendation	Temperature range	Oven function
For baking and roasting traditional recipes, cooking soufflés and cooking at low temperatures. If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change cooking times. Use this function towards the end of cooking to brown the base of the food.	Grilling		
For grilling thin cuts (e.g. steaks)			
For browning baked dishes			
For rapid preheating of the oven			
Once the desired temperature has been reached the oven mode must be selected.			
For baking and roasting dishes on several levels at the same time			
Cooking with lower temperatures than with			
For baking dishes with a moist topping			
For grilling thicker cuts of meat (e.g. rolled meat, chicken)			
Suitable for small amounts, e.g. frozen pizzas, bake-off rolls, biscuits and for meat dishes and roasts.			
Energy-efficient thanks to optimal utilisation of heat. When cooking on a single level, up to 30% less energy is used with comparatively good cooking results.			