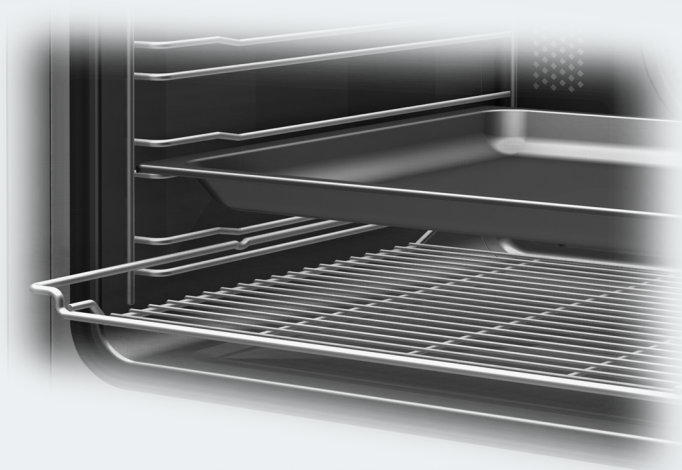# Operating and installation instructions
Oven

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

Contents

Contents

Contents

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance. Miele cannot be held liable for non-compliance with these instructions. Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Warning and Safety instructions

Correct application

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

▶ The oven is not suitable for outdoor use.

▶ The oven is intended only to cook, bake, roast, grill, defrost, bottle, dry fruit etc.
Any other usage is at the owner's risk.

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

▶ This oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting.

Safety with children

▶ Young children must not be allowed to use this appliance.

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

▶ Cleaning work may only be carried out by older children under the supervision of an adult.

▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.

▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their head with the risk of suffocation. Keep children away from any packing material.

▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. Great care should be taken to ensure that children do not touch the appliance when it is being used. External parts of the oven such as the door glass, control panel and the vents become quite hot.

▶ Danger of burning!
Children's skin is far more sensitive to high temperatures than that of adults. The oven becomes hotter during the Pyrolytic cleaning programme than it does in normal use. Do not let children touch the oven while the Pyrolytic cleaning programme is running.

▶ Danger of injury! The maximum load capacity for the door is 15 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

Warning and Safety instructions

Technical safety

▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.

▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.

▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate (voltage and frequency) corresponds to that of the household supply.
This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in any doubt.

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

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

▶ This oven must not be installed and operated in mobile installations (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Do not open the outer casing of the appliance.

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

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

▶ If the oven is delivered without a mains connection cable, or if the mains connection cable is damaged, it must only be replaced by a Miele approved service technician with a specialist connection cable of type H 05 VV-F, available from Miele, (see "Electrical connection") in order to avoid a hazard.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide"). It is only completely isolated from the electricity supply when:

– it is switched off at the mains circuit breaker, or

– it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

Warning and Safety instructions

▶ For the oven to function correctly, it requires a sufficient intake of cool air. Ensure the intake of cool air to the oven is not impaired (e.g. due to the installation of insulation material inside the housing unit). Furthermore, the incoming cool air must not be excessively heated by other heat sources (e.g. fuel furnaces).

▶ If the oven is installed behind a furniture door, do not close the door while the oven is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the oven, the furniture unit and the flooring. Wait until the oven has cooled down completely before closing the furniture door.

Correct use

⚠ Danger of burning!
The oven becomes hot when in use.
Exercise care when handling food and trays so as not to burn yourself on heating elements, the walls of the oven, shelf runners, trays and hot food itself.
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Do not use the oven to heat up the room.
Due to the high temperatures radiated, objects left near the appliance could catch fire.

▶ Never leave the appliance unattended when cooking with oil or fat. They can ignite if overheated.
Do not use water on grease fires. Turn off the oven immediately and suffocate the flames by keeping the oven door closed.

▶ Make sure that you keep to the recommended grilling times when using grilling functions.
Excessively long grilling times can lead to food drying out and burning or could even cause the food to catch fire.

▶ Some foods dry out very quickly and can be ignited by high grilling temperatures.
Do not use grilling functions for crisping rolls or bread or to dry flowers or herbs. Instead use Fan Plus ⊠ or Conventional Heat ▭.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.

▶ When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged.
Do not switch the oven off completely while food is inside it, but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.

Warning and Safety instructions

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.
Always cover food that is left in the oven to keep warm.

▶ A build-up of heat can cause the enamel on the floor of the oven to crack or shatter.
Do not line the floor of the oven with anything, e.g. aluminium foil or oven liners.
If you wish to place dishes on the floor of the oven during cooking, or place crockery on the floor of the oven to heat it up, you can do so, but only with the Fan Plus ⓐ or Gentle Bake ⓑ function.

▶ The enamelling on the oven floor can become damaged by items being pushed around on it.
If using the oven to store pots and pans, ensure that you avoid pushing them around on the oven floor.

▶ Never pour cold water onto hot surfaces in a hot oven.
The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.

▶ It is important that the heat is allowed to spread evenly throughout the food being cooked.
This can be achieved by stirring or turning the food.

▶ Plastic containers, which are not heat-resistant, melt and may ignite at high temperatures and can damage the oven.
Use only plastic containers that are indicated by the manufacturer as being suitable for use in ovens.

▶ Do not use the appliance to heat up or bottle food in sealed jars and tins.
Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

▶ Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.

▶ The oven door can support a maximum load of 15 kg. Do not lean or sit on an open oven door, or place heavy items on it. Also make sure that nothing can get trapped between the door and the oven cavity. This could damage the oven.

For ovens with a stainless steel front:

▶ The coated stainless steel surface can be damaged by adhesives and will lose its protective effect against pollution. Do not adhere sticky notes, transparent tape, masking tape or other adhesives onto the stainless steel surface.

▶ The surface is susceptible to scratching. Even magnets can cause scratches.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this oven. Pressurised steam could reach the electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The shelf runners can be removed for cleaning (see "Cleaning and care").
Ensure that they are replaced correctly and do not use the oven without them fitted.

▶ Coarse soiling should be removed before running the Pyrolytic cleaning programme. If not removed, coarse soiling can smoke and cause the Pyrolytic cleaning programme to switch itself off.

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

Warning and Safety instructions

Accessories

▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

▶ If you have a Miele HUB 5000-M/HUB 5001-M/HUB 5000-XL/ HUB 5001-XL (if available) oven dish, do not place it on shelf level 1. This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip.
Do not place Miele oven dishes on the top rail of shelf level 1 as they will not be secured in this position by the non-tip safety notches on the sides of the dishes.
Instead, use shelf level 2 for these oven dishes.

▶ The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for cleaning in the Pyrolytic cleaning programme.
Please remove these accessories from the oven interior before starting the Pyrolytic cleaning programme. This also applies to non-pyrolytic accessories purchased separately to the oven.

Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Oven overview
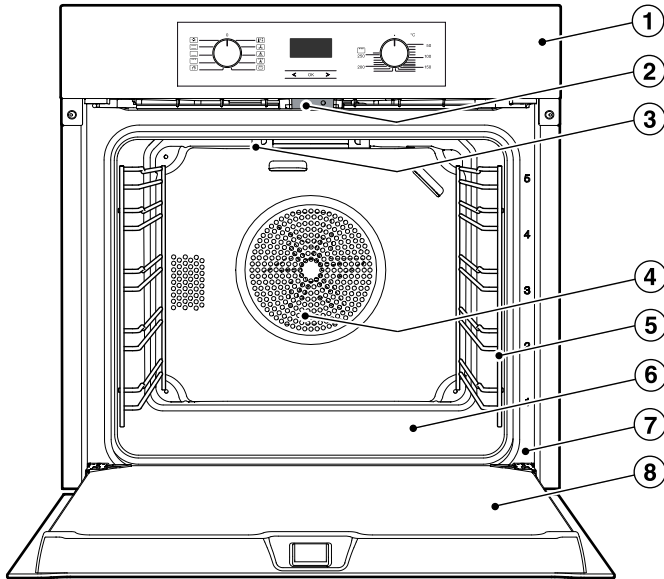
① Oven controls

② Door lock for Pyrolytic cleaning

③ Top heat/grill element

④ Air inlet for the 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
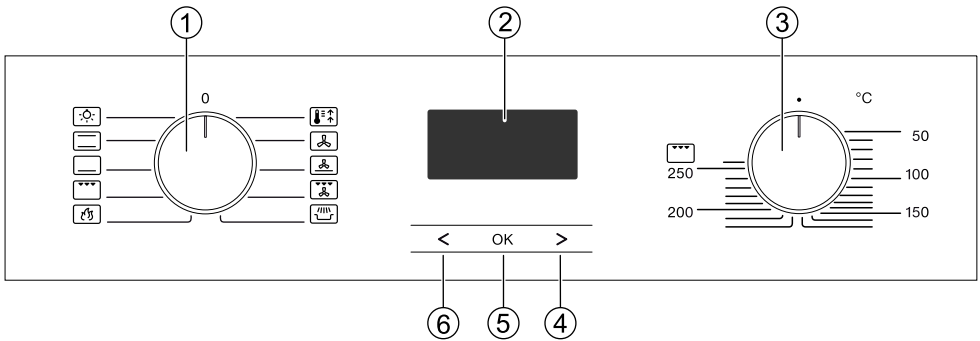
① Function selector
For selecting oven functions

② Clock/Timer
Displays the time of day and settings

③ Temperature selector
For setting the temperature

④ > sensor
For changing times and settings

⑤ *OK* sensor
For selecting functions and confirming settings

⑥ < sensor
For changing times and settings

Oven controls

Function selector

The function selector is used to select oven functions and to switch on the oven lighting separately.

The function selector can be turned clockwise or anti-clockwise.
When the function selector is in the **0** position, it can be retracted by pushing it in.

Oven functions

⌖	*Lighting*
▭	*Conventional Heat*
▭	*Bottom Heat*
⬒	*Grill*
♨	*Pyrolytic cleaning*
⬆	*Rapid Heat-up*
⊌	*Fan Plus*
⬘	*Intensive Bake*
⬙	*Fan Grill*
⬚	*Gentle Bake*

Temperature selector

Use the temperature selector to select the temperature for the cooking processes.

The temperature selector can be turned clockwise as far it will go, and then back again. When the temperature selector is in the • position, it can be retracted by pushing it in.

The temperature settings are marked on the temperature selector and on the control panel.

Temperature indicator light 🌡

The temperature indicator light 🌡 in the display lights up whenever the oven is heating up.

As soon as the set temperature is reached:

– The oven heating switches off.

– The temperature indicator light goes out.

The temperature control unit ensures that the oven heating and the temperature indicator light switch back on if the oven temperature falls below the level set.

Clock/Timer

The clock/timer is operated via the **display** and the <, *OK* and > **sensor controls**.

Display

The display shows the time of day or your settings.

It goes dark if settings are not being entered.

Please refer to "Clock/Timer" for more information.

Sensors controls

The sensor controls respond to the touch of a fingertip. Every touch on the sensors is confirmed by an audible tone.
The tone can be switched off by changing setting *P 4* to status *5 1* (see "Clock/Timer - Changing settings").

Features

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate located on the front frame of the oven is visible when the door is open.

On the data plate are printed the model number, serial number and the connection data (voltage/frequency/maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Items supplied with delivery

The oven is supplied with:

– the operating and installation instructions for using the oven functions,

– screws for fixing the oven to the housing unit,

– various accessories.

Standard and optional accessories

Depending on model.
All ovens are supplied with shelf runners, a universal tray and baking and roasting rack (rack for short). Depending on the model, Miele ovens may be supplied with the accessories listed below.

All accessories and cleaning and care products in these instructions are designed to be used with Miele ovens.

These are available to order via the Miele Webshop or directly from Miele (see end of this booklet for contact details).

Please state the model number of your oven and that of any accessories you wish to purchase.

Shelf runners

Shelf runners for accessories are fitted on either side of the oven cavity for shelf levels $\boxed{}_1^5$.

The shelf level numbers are marked on the front of the oven frame.

Each shelf runner has two rails, one above the other.

Accessories (e.g. the rack) can be used on any level. They are pushed into the oven between the two rails.

FlexiClip telescopic runners (depending on model) are fitted on levels 1, 2 and 3. They are fitted on the upper rail.

The shelf runners can be removed for cleaning (see "Cleaning and care").

Baking tray, universal tray and rack with non-tip safety notches

Baking tray HBB 71:
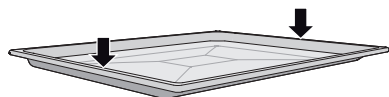
Universal tray HUBB 71:
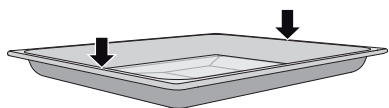
Rack HBBR 71:

Insert these accessories into the shelf runners between the two rails of a shelf level.

Always place the rack with the loading surface in the lower position and the non-tip safety notches towards the back.

Non-tip safety notches are located on accessories to prevent the trays being pulled out completely when you only wish to pull them out partially. They also prevent trays from tipping.

– The non-tip safety notches are located in the middle of the short sides of the baking tray and universal tray.

– The non-tip safety notches are located towards the back of the short sides of the rack.

If you are using the universal tray with the rack on top, insert the tray between the rails of a shelf runner and the rack will sit on top of it.

These accessories have been treated with PerfectClean enamel.

Features

**FlexiClip telescopic runners
HFC 70-C**
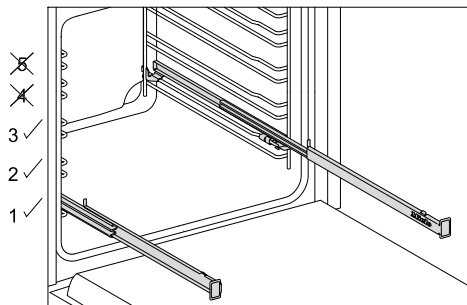
FlexiClip telescopic runners can only be fitted on levels 1, 2 and 3.

The FlexiClip telescopic runners can be drawn right out of the oven individually to give a good overview of the cooking in progress.

Push the FlexiClip telescopic runners right into the oven cavity before placing accessories on them.
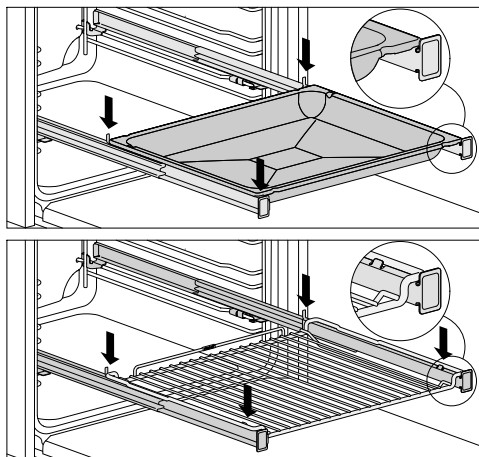
To prevent the risk of accessories sliding off the telescopic runners:

– Make sure that they are sitting securely on their runners in between the stoppers at either end of each runner.

– Always place the rack with the loading surface in the lower position on the FlexiClip telescopic runners.

The FlexiClip telescopic runners can support a maximum load of 15 kg.

Because the FlexiClip telescopic runners sit on the top rail of the side runners, the gap between the level the FlexiClip telescopic runners are on and the one above is smaller than if, for instance, racks were fitted on each level. Cooking results will be affected if the gap is too small.

If you need to use more than one baking tray, universal tray or rack at a time:
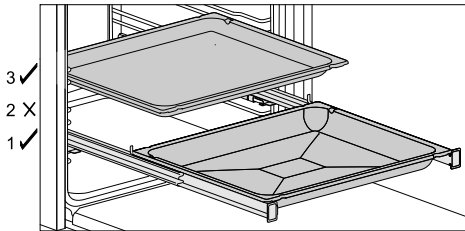
■ Place the baking tray, universal tray or rack on the FlexiClip telescopic runners.

■ Leave at least one shelf level free between it and any baking tray, universal tray or rack above it.

If you are using the universal tray with a rack on top of it:
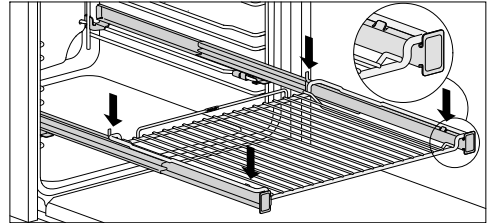
■ Place the universal tray together with the rack on the FlexiClip telescopic runners. The rack will automatically slide between the rails of the shelf level above the telescopic FlexiClip runners.

■ Leave at least one shelf level free between it and any baking tray, universal tray or rack above it.

Features

Fitting the FlexiClip telescopic runners

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

Preferably fit the FlexiClip telescopic runners onto level 1. You can then use them for food which should be cooked on level 2.

Each level of the shelf runners consists of two rails. The FlexiClip telescopic runners are fitted on the upper rail of 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.
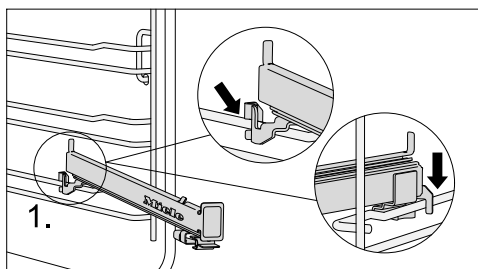
■ Hook the FlexiClip telescopic runner onto the front of the top rail of a shelf runner (1.).
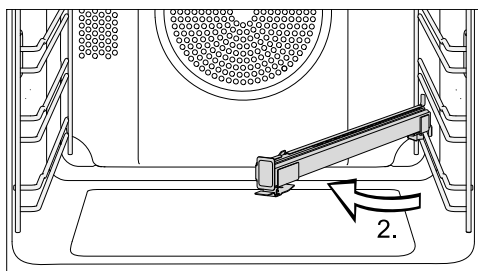
■ Then hold it at an angle in towards the middle of the oven cavity (2.).
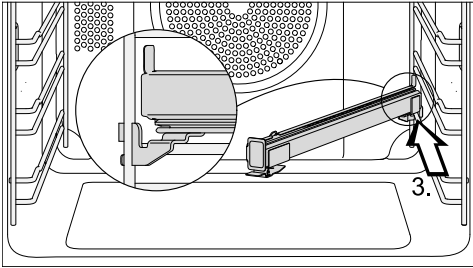
■ Slide the FlexiClip telescopic runner
at an angle along the top rail as far as
it will go (3).
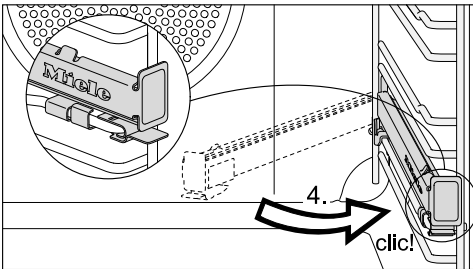
■ Then swing it back to the side of the
oven cavity and secure it to the top
rail with an audible click (4).

Removing the FlexiClip telescopic runners

■ Push the FlexiClip telescopic runner
in all the way.
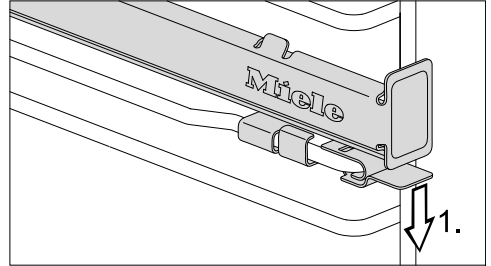
■ Push down on the tab at the front of
the FlexiClip telescopic runner (1.).
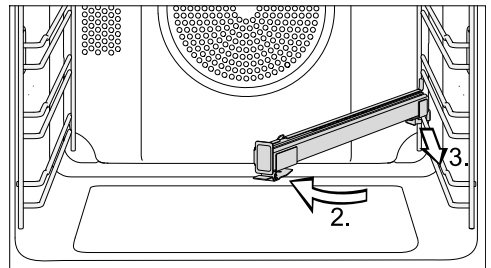
■ Swing the FlexiClip telescopic runner
towards the middle of the oven cavity
(2.), then pull it forwards along the top
rail (3.).

■ Lift the FlexiClip telescopic runner off
the rail and take it out of the oven.

Features

Round baking tray HBF 27-1

The round baking tray is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes.

The surface has been treated with PerfectClean enamel.

Gourmet perforated baking tray HBBL 71
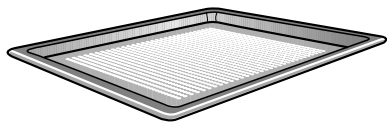
The Gourmet perforated baking tray has been specially developed for the preparation of baked goods made from yeast and quark/oil mixtures.
The tiny perforations assist in browning the underside of baked goods.
The tray can also be used for drying food.

The surface has been treated with PerfectClean enamel.

The **round perforated baking tray HBFP 27-1** can be used for the same things.

Baking stone HBS 60
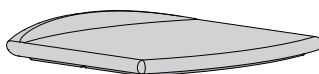
The baking stone is ideal for items which need a well-baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.
A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Grilling and roasting insert HGBB 71
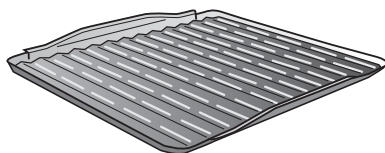
The grilling and roasting insert should be placed in the universal tray when grilling or roasting.
The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

The surface has been treated with PerfectClean enamel.

HUB Gourmet oven dishes
HBD Gourmet oven dish lids

Unlike other oven dishes, the Miele
Gourmet oven dishes can be placed in
the oven directly on the shelf runners.
They have non-tip safety notches like
the rack to prevent them from being
pulled out too far.
The surface of the oven dishes has a
non-stick coating.

Gourmet oven dishes are available in
different sizes. The width and the height
are the same for both.

Suitable lids are available separately.
Please quote the model number of your
Miele oven dish when ordering a lid.

Depth: 22 cm

HUB 5000-M
HUB 5001-M *
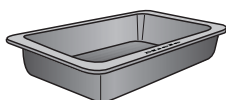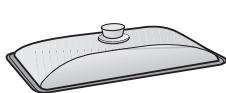
Depth: 35 cm

HUB 5001-XL *

HBD 60-22

HBD 60-35

* Suitable for use on induction cooktops
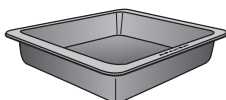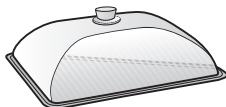
Handle HEG
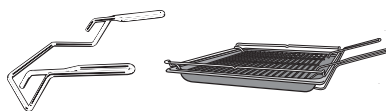
The handle makes it easier to take the
universal tray, baking tray and rack out
of the oven, or to put them into it. The
two prongs at the top go inside the tray
or above the rack, and the U-shape
supports underneath.

Original Miele all purpose microfibre cloth

Light soiling and fingerprints can be
easily removed with the microfibre
cloth.

Original Miele oven cleaner

The Original Miele oven cleaner is
suitable for removing very stubborn
soiling. It is not necessary to pre-heat
the oven beforehand.

Features

Oven controls

The oven controls enable you to use the various cooking functions to bake, roast and grill.

They are also used for:

– Time of day display

– Minute minder

– Switching cooking processes on and off automatically

– Settings that can be customised

Oven safety features

System lock ⌂ for the oven

The system lock prevents the oven from being used unintentionally (see "Clock/ timer - Changing settings - P 3"). When the system lock is engaged, ⌂ will appear in the display.

Cooling fan

The cooling fan comes on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

The cooling fan will switch itself off automatically after a certain period of time.

Vented oven door

The door panes have a heat-reflective coating.

When the oven is operating, air is passed through the door to keep the outer pane cool.

The door can be removed and dismantled for cleaning (see "Cleaning and care").

Door lock for Pyrolytic cleaning

For safety reasons, the door is locked as soon as the Pyrolytic cleaning programme is started. After the Pyrolytic cleaning programme has finished, the door will remain locked until the temperature in the oven has fallen below 280 °C.

PerfectClean treated surfaces

Surfaces treated with PerfectClean enamel are characterised by their exceptional non-stick properties and ease of cleaning.

Food can be taken off easily, and soiling from baking and roasting is simple to remove.

You can cut up food on surfaces treated with PerfectClean enamel.

> However, do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.
Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The following have been treated with PerfectClean enamel:

– Universal tray

– Baking tray

– Grilling and roasting insert

– Gourmet perforated baking tray

– Round baking tray

– Round perforated baking tray

Before using for the first time

Before using for the first time

⚠️ The oven must be built into its housing unit before it can be used.

■ Press and release the function and temperature selectors if they are retracted.

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

■ Set the time of day.

Setting the time of day for the first time

The time of day is shown in the 24-hour format.

After connecting the oven to the electricity supply, *12:00* flashes in the display.

The time of day is set in segments: first the hours, then the minutes.

■ 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.

The time of day can be displayed in 12-hour format by setting *P 2* in the settings menu to status *12* (see "Clock/ time - Changing settings").

Heating up the oven for the first time

New ovens can give off a slight smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.

> Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Close doors to other rooms to prevent the smell spreading throughout the house.

■ Remove any protective wrapping and sticky labels from the oven.

■ Take all accessories out of the oven and clean them (see "Cleaning and care").

■ Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.

■ Select Fan Plus ⌊☷⌋.

The oven heating, lighting and cooling fan will switch on.

■ Select the maximum temperature (250 °C).

■ Heat up the empty oven for at least one hour.

■ At the end of the heating up time, turn the function selector to **0** and the temperature selector to •.

> ⚠ Danger of burning! Allow the oven to cool down before cleaning by hand.

■ Clean the oven interior with a clean sponge and a solution of warm water and washing-up liquid or a damp microfibre cloth.

■ Dry all surfaces with a soft cloth.

> Leave the oven door open until the oven interior is completely dry.

Overview of functions

Your oven has a range of functions for preparing a wide variety of recipes.

Oven function	Description
Conventional Heat ⬚	For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.
	If using an older recipe or cookbook, set the oven temperature for Conventional Heat 10 °C lower than that recommended. This won't change cooking times.
Bottom Heat ⬚	Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.
Grill ⬚	For grilling thin cuts (e.g. steaks) and for browning baked dishes.
Rapid Heat-up ⬚	For pre-heating the oven compartment quickly. The oven function required must then be selected once the desired temperature has been reached.

Oven function	Description
Fan Plus 🔥	This function is used for baking and roasting on different levels at the same time. A lower temperature can be selected than when using Conventional Heat ▤ as the fan distributes the heat around the oven compartment straight away.
Intensive Bake 🔥	For baking cakes, tarts, pies, quiches and pizzas that require a crisper base or moist toppings. Intensive Bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.
Fan Grill 🔥	For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill ▥ function as the fan distributes the heat around the oven compartment straight away.
Gentle Bake 🔥	For small amounts e.g. of frozen pizza, bake-off rolls, biscuits and for meat dishes and roasts. You can save up to 30% energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.

Tips on saving energy

Cooking

■ Remove any accessories from the oven that you do not require for cooking.

■ Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.

■ Avoid opening the door during cooking.

■ In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.

■ It is best to use dark baking tins and containers with a matt finish made from non-reflective materials (enamelled steel, ovenproof glassware, non-stick coated cast aluminium). Shiny materials such as stainless steel or aluminium reflect heat, preventing it reaching the food efficiently. Do not cover the oven floor or the rack with heat-reflective aluminium foil.

■ Observe cooking durations to avoid energy wastage when cooking food.

■ Wherever possible set the cooking duration, or use a food probe.

■ Fan plus [⚡] can be used for cooking many types of food. Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with Conventional Heat [▭]. It also enables you to cook on several shelf levels at the same time.

■ Gentle bake [▨] is an innovative function that makes optimum use of heat. You can save up to 30 % energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.

■ Fan grill [▩] can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.

■ Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.

■ Dishes which you are unable to prepare at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Using residual heat

■ The temperature in cooking programmes using temperatures above 140 °C which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking. The residual heat in the oven is sufficient for cooking the food. However, do not switch the oven off (see "Warning and safety instructions").

■ If you wish to run the Pyrolytic cleaning programme, it is best to start it immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy required to run the programme. To avoid soiling baking on the door, ensure you remove any soiling from it before running the Pyrolytic cleaning programme.

Operation

Basic operation

- Place the food in the oven.

- Select the required oven function with the function selector.

The oven lighting and the fan will switch on.

- Select the temperature with the temperature selector.

The oven heating will switch on.

After the cooking process:

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

- Take the food out of the oven.

Cooling fan

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

The cooling fan will switch itself off automatically after a certain period of time.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

If the recipe requires pre-heating, place the food in the oven once the temperature indicator light goes out.

Pre-heat the oven when cooking the following food with the following oven functions:

Fan Plus ⌷

– dark bread doughs

– beef sirloin joints and fillets

Conventional Heat ⌷

– cakes or biscuits with a short baking time (up to 30 minutes)

– delicate mixtures (e.g. sponges)

– dark bread doughs

– beef sirloin joints and fillets

Rapid Heat-up

With Rapid Heat-up ⌷ the heating-up phase can be shortened.

> Do not use Rapid Heat-up ⌷ to pre-heat the oven when baking pizzas or delicate mixtures (e.g. small baked goods with a high sugar content, pizza, choux pastries, sponges).
> Otherwise they will brown too quickly from the top.

■ Select Rapid heat-up ⌷.

■ Select a temperature.

■ When the temperature indicator light ⌷ goes out for the first time, set the oven function you require for continued cooking.

■ Place the food in the oven.

Clock/Timer

The clock/timer offers the following functions:

– Time of day display

– Minute minder

– Switching cooking processes on and off automatically

– Altering settings *P*

The clock/timer is operated via the **display** and the **sensor controls** <, *OK* and >.

The functions available are indicated by symbols.

Display
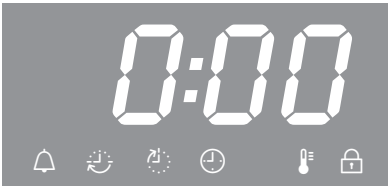
Symbols in the display

Depending on the position of the function selector ◯ and/or whether a sensor has been pressed, the following symbols appear:

Symbol/Function		◯
△	Minute minder	Any
🕭	Duration	Oven function
🕙	Finish time	
🌡	Temperature indicator light	
🕐	Time of day	**0**
P	Settings	
5	Setting status	
🔒	System lock	

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

Sensors

Sensor	Use
<	– Highlighting functions
	– Reducing times
	– Calling up settings *P*
	– Changing the status *5* of a setting *P*
>	– Highlighting functions
	– Increasing times
	– Changing the status *5* of a setting *P*
OK	– Calling up functions
	– Saving set times and adjusted settings
	– Calling up set times

Set minutes or seconds with < or > in increments of 1.
If you hold the sensor down the display will count faster.

How to set the time or a duration

Times are set in segments:

– for the time of day and cooking durations, first the hours, then the minutes.

– for a minute minder duration, first the minutes, then the seconds.

■ Confirm with *OK*.

Depending on the position of the function selector, the functions (⌂, ☼, ☼ or 🕐) will appear.

■ Highlight the required function using < or >.

The corresponding symbol will flash for approx. 15 seconds.

■ While the symbol is flashing, confirm with *OK*.

The function is selected and the left numeric block will start to flash.

> You can only set the time while the numeric block is flashing. If the time has elapsed and the numeric block is no longer flashing, you have to select the function again.

■ Set the required value using < or >.

■ Confirm with *OK*.

The right numeric block will start to flash.

■ Set the required value using < or >.

■ Confirm with *OK*.

Your time/duration setting is now saved.

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 end of cooking 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

Once a set time has elapsed, the relevant symbol will flash and a buzzer will sound, if this option is selected (see "Clock/Timer - Changing settings").

■ Confirm with *OK*.

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

Clock/Timer

Using the minute minder △

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme for which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder time of 99 minutes and 59 seconds can be set.

Setting the minute minder

Example: You want to boil some eggs and set a minute minder time of 6 minutes and 20 seconds.

- Press ⟨ repeatedly until △ starts flashing.

- Confirm with *OK*.

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

> If you press ⟨ once, two lines will appear and, after pressing it again, the maximum possible minute value *99* will appear.

- 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 minute minder is saved and will count down in seconds.

The △ symbol indicates the minute minder has been set.

At the end of the minute minder time

– △ flashes.

– The time will count upwards.

– A buzzer will sound for approx. 7 minutes, if this option is selected (see "Clock/Timer - Changing settings").

■ Confirm with *OK*.

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

If no cooking duration has been set, the time of day appears in the display.

Changing the time set for the minute minder

■ Press ＜ repeatedly until △ starts flashing.

The minute minder time selected appears.

■ Confirm with *OK*.

The minutes will flash.

■ Use ＜ or ＞ to set the minutes.

■ Confirm with *OK*.

The seconds will flash.

■ Set the seconds using ＜ or ＞.

■ Confirm with *OK*.

The changed minute minder is saved and will count down in seconds.

Cancelling the time set for the minute minder

■ Press ＜ repeatedly until △ starts flashing.

■ Confirm with *OK*.

The minutes will flash.

■ Decrease the minutes to *00* by pressing ＜, or increase them to *99* by pressing ＞.

The next time the sensor is pressed two lines will appear in place of the minutes.

■ Confirm with *OK*.

Four lines appear:

■ Confirm with *OK*.

The minute minder is now cancelled.

If no cooking duration has been set, the time of day appears in the display.

Clock/Timer

Switching cooking programmes on and off automatically

Cooking programmes can be switched on or off automatically.

To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 11 hours and 59 minutes.

We recommend using automatic switching on and off when roasting. However, do not delay the start for too long when baking as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Setting a cooking duration

Example: To bake a cake for 1 hour and 5 minutes:

■ Place the food in the oven.

■ Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

■ Press > repeatedly until ⏲ starts flashing.
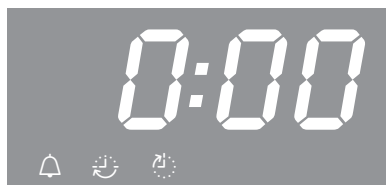
$0{:}00$ appears in the display.
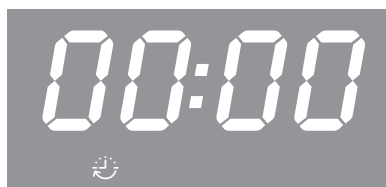
■ Confirm with *OK*.

$00{:}00$ appears in the display and the hours will flash.

If you press < once, two lines will appear and, after pressing again, the maximum possible hour value *II* will appear.
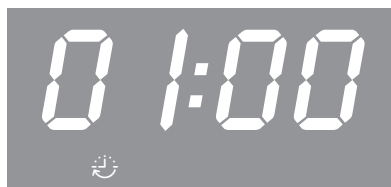
```
01:00
```

■ Use < or > to set the hours.

■ Confirm with *OK*.

The hours are saved and the minutes will flash.

```
01:05
```

■ Use < or > to set the minutes.

■ Confirm with *OK*.

```
1:05
```
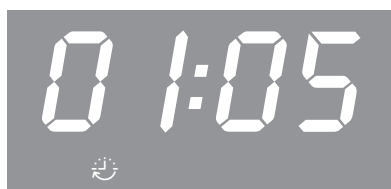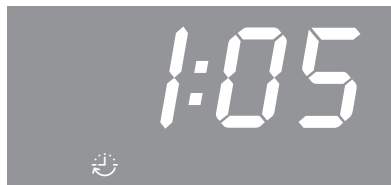
The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The ⊙ symbol indicates a cooking duration has been set.

At the end of the cooking duration:

– *0:00* appears in the display.

– ⊙ flashes.

– The oven heating switches off automatically.

– The cooling fan continues to run.

– A buzzer will sound for approx. 7 minutes, if this option is selected (see "Clock/Timer - Changing settings").

■ Confirm with *OK*.

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

– The time of day appears.

– The oven heating will switch back on.

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

■ Take the food out of the oven.

Clock/Timer

Setting a cooking duration and finish time

A cooking duration and finish time can be set to switch a cooking programme on and off automatically.

Example: The time is now 11:15; you want a dish with a cooking duration of 90 minutes to be ready by 13:30.

■ Place the food in the oven.

■ Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

Set the cooking duration first:

■ Press > repeatedly until ⏲ starts flashing.

■ 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.
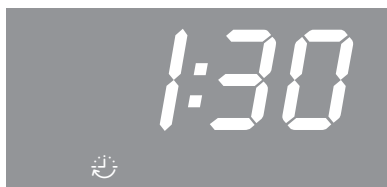
The ⏲ symbol indicates a cooking duration has been set.

Then set the 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.

13:30

⏲

■ Use $<$ or $>$ to set the minutes.

■ Confirm with *OK*.

The finish time ⏲ is now saved.

The oven heating, lighting and cooling fan will switch off.

The selected finish time 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.

The set cooking duration ⏲ appears and then counts down in minutes, with the last minute counting down in seconds.

Changing the cooking duration

■ Press $>$ repeatedly until ⏲ starts flashing.

The remaining cooking duration appears in the display.

■ Confirm with *OK*.

The hours will flash.

■ Use $<$ or $>$ to set the hours.

■ Confirm with *OK*.

The minutes will flash.

■ Use $<$ or $>$ to set the minutes.

■ Confirm with *OK*.

The changed cooking duration is now saved.

Clock/Timer

Deleting a cooking duration

■ Press ⟨ or ⟩ repeatedly until ⏲ starts to flash.

■ Confirm with *OK*.

The hours will flash.

■ Press ⟨ or ⟩ repeatedly until two lines appear:
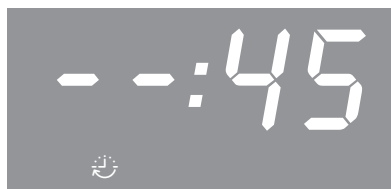
■ Confirm with *OK*.

Four lines appear:
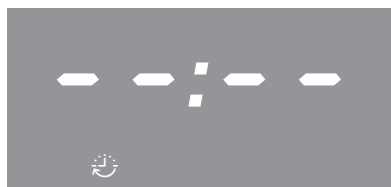
■ Confirm with *OK*.

The cooking duration and any finish time will be deleted.

The time of day appears if no minute minder has been set.

The oven heating, lighting and cooling fan will switch on.

If you want to end the cooking programme:

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

■ Take the food out of the oven.

Deleting a finish time

■ Press ⟨ or ⟩ repeatedly until ⏲ starts to flash.

■ Confirm with *OK*.

The hours will flash.

■ Press ⟨ or ⟩ repeatedly until two lines appear:

■ Confirm with *OK*.

Four lines appear:

■ Confirm with *OK*.

The ⏲ symbol appears and the set cooking duration counts down in minutes, with the last minute counting down in seconds.

If you want to end the cooking programme:

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

■ Take the food out of the oven.

If you turn the function selector to **0**, the settings for the cooking duration and the finish time will be deleted.

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 re-entered.

Clock/Timer

Changing settings

Your appliance is supplied with a number of default factory settings (see "Settings overview").

A setting P is changed by altering its status S.

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

■ Press and hold $<$ until $P\ I$ appears.

■ If you want to change another setting, press $<$ or $>$ repeatedly until the relevant number appears.

■ Confirm with *OK*.

The setting is selected and the current status S appears, e.g. 0.

To change the status:

■ Press $<$ or $>$ repeatedly until the required status appears in the display.

■ 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.

Settings remain in the memory even after a power cut.

Settings overview

Setting	Status	
P1 **Buzzer volume**	*50*	The buzzer is **switched off.**
	51 to *530**	The buzzer is **switched on.** The volume can be altered. When you select a status, you will hear the corresponding buzzer.
P2 **Clock format**	*24**	The time of day is shown in the **24-hour format.**
	12	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.
P3 **System lock for the oven**	*50**	The system lock is **switched off.**
	51	The system lock is **on** and ⊕ appears in the display. The system lock prevents the oven from being used inadvertently, for example by children. The system lock remains active even after a power cut.
P4 **Keypad tone**	*50*	The keypad tone is **switched off.**
	51*	The keypad tone is **switched on.**

*   Factory default

Baking

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Oven functions

Depending on how the food is prepared, you can use Fan Plus ⊞, Intensive Bake ⊞ or Conventional Heat ⊟.

Bakeware

The choice of bakeware depends on the oven function and how the food is prepared.

– Fan Plus ⊞,
  Intensive Bake ⊞:
  universal tray, any heat-resistant baking dishes.

– Conventional Heat ⊟:
  Dark baking tins with a matt finish. Avoid using bright, shiny metal tins as they give an uneven and poor browning result and in some cases cakes might not cook properly.

– Always place baking tins on the rack. Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.

– When baking cakes with fresh fruit toppings and deep sponge cakes, place the tin on the universal tray to catch any spillages and keep the oven cleaner.

Baking paper, greasing

Miele accessories, e.g. the universal tray, are treated with PerfectClean enamel (see "Features").

Surfaces treated with PerfectClean enamel generally do not need to be greased or covered with baking paper.

Baking paper is only necessary when baking:

– anything prepared using a lye containing sodium hydroxide (e.g. pretzels, bread sticks) because the lye can damage the PerfectClean surface.

– meringues or sponges with a high egg white content.
  These are more likely to stick.

– frozen food cooked on the rack.

Notes on using the baking charts

In the charts the data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

Temperature 🌡

As a general rule, select the lower temperature given in the chart.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Baking duration ⏱

Check if the food is cooked at the end of the shortest time quoted. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels

The shelf level on which you place your food for baking depends on the oven function and number of trays being used.

– **Fan Plus**
   1 tray: Shelf level 2
   2 trays: Shelf levels 1+3/2+4
   3 trays: Shelf levels 1+3+5

   The universal tray should be placed underneath the baking tray if you are using a universal tray and a baking tray on several levels at the same time.

   Bake moist biscuits and cakes on a maximum of two levels at the same time.

– **Intensive Bake**
   1 tray: Shelf level 1 or 2

– **Conventional Heat**
   1 tray: Shelf level 1 or 2

Baking

Baking charts

Creamed mixture

Cakes/ biscuits	☐	🌡 [°C]	☐⁵₁	🕐 [min.]
Muffins (1 tray)	♨	**140–150**	**2** ²⁾	**35–45**
	▭	150–160	2 ²⁾	30–40
Muffins (2 trays)	♨	**140–150**	**2+4** ²⁾	**35–45** ³⁾
Small cakes (1 tray) *	♨	**150**	**2**	**30–40**
	▭	**160** ¹⁾	**3**	**20–30**
Small cakes (2 trays) *	♨	**150** ¹⁾	**2+4**	**25–35**
Small cakes/biscuits (1 tray)	♨	**140–150**	**2** ²⁾	**25–35**
	▭	150–160 ¹⁾	3 ²⁾	15–25
Small cakes/biscuits (2 trays)	♨	**140–150**	**2+4** ²⁾	**25–35** ³⁾
Sand cake	♨	150–160	2 ²⁾	60–70
	▭	**150–160** ¹⁾	**2** ²⁾	**60–70**
Ring cake	♨	**150–160**	**2** ²⁾	**50–60**
	▭	170–180	2 ²⁾	55–65

☐ Function / ♨ Fan Plus / ▭ Conventional Heat
🌡 Temperature / ☐⁵₁ Shelf level / 🕐 Duration

* The settings also apply for testing in accordance with EN 60350-1.
  Do not use the FlexiClip telescopic runners (depending on model).

1) Pre-heat the oven. Do not use the Rapid heat-up function 🌡↑ for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

Creamed mixture

Cakes/ biscuits	▭	🌡 [°C]	▯⁵₁	🕐 [min.]
Foam cake (tray)	♨	**150–160**	**2** ²⁾	**25–35**
	▭	150–160 ¹⁾	2 ²⁾	30–40
Marble, nut cake (tin)	♨	**150–160**	**2** ²⁾	**55–75**
	▭	150–160	2 ²⁾	55–75
Fresh fruit cake, with meringue topping (tray)	♨	150–160	2 ²⁾	40–50
	▭	**170–180**	**2** ²⁾	**45–55**
Fresh fruit cake (tray)	♨	**150–160**	**2** ²⁾	**35–45**
	▭	160–170	2 ²⁾	35–55
Fresh fruit cake (tin)	♨	150–160	2 ²⁾	55–65
	▭	**170–180** ¹⁾	**1**	**35–45**
Flan base	♨	**150–160**	**2** ²⁾	**25–35**
	▭	170–180 ¹⁾	2 ²⁾	15–25

▭ Function / ♨ Fan Plus / ▭ Conventional Heat
🌡 Temperature / ▯⁵₁ Shelf level / 🕐 Duration

1) Pre-heat the oven. Do not use the Rapid heat-up function 🔼 for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

Baking

Rubbed in mixture

Cakes/ biscuits	▢	🌡️ [°C]	▭⁵₁	🕐 [min.]
Small cakes/biscuits (1 tray)	🌀	**140–150**	**2** ²⁾	**20–30**
	▭	160–170 ¹⁾	3 ²⁾	15–25
Small cakes/biscuits (2 trays)	🌀	**140–150**	**1+3** ²⁾	**20–30** ³⁾
Drop cookies (1 tray) *	🌀	**140**	**2**	**35–45**
	▭	**160** ¹⁾	**3**	**20–30**
Drop cookies (2 trays) *	🌀	**140**	**1+3**	**35–45** ³⁾
Flan base	🌀	**150–160**	**2** ²⁾	**35–45**
	▭	170–180 ¹⁾	2	20–30
Streusel cake	🌀	**150–160**	**2** ²⁾	**45–55**
	▭	170–180	2 ²⁾	45–55
Cheese cake	🌀	150–160	2 ²⁾	85–95
	▭	**170–180**	**2** ²⁾	**80–90**
	🌀	150–160	2 ²⁾	80–90

▢ Function / 🌀 Fan Plus / ▭ Conventional Heat / 🌀 Intensive Bake
🌡️ Temperature / ▭⁵₁ Shelf level / 🕐 Duration

 * The settings also apply for testing in accordance with EN 60350-1.
   Do not use the FlexiClip telescopic runners (depending on model).

1) Pre-heat the oven. Do not use the Rapid heat-up function 🌡️↑ for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

Rubbed in mixture

Cakes/ biscuits		🌡 [°C]	⬚⁵₁	🕐 [min.]
Apple cake (baking tin ∅ 20 cm) *	♨	**160**	**2**	**90–100**
	▱	**180**	**1**	**90–100**
Apple pie	♨	160–170	2 ²⁾	50–70
	▱	**170–180** ¹⁾	**2** ²⁾	**60–70**
	♨	**160–170**	**2** ²⁾	**50–70**
Fresh fruit tart, glazed (tin)	♨	150–160	2 ²⁾	55–75
	▱	170–180	2 ²⁾	55–75
	♨	**150–160**	**2** ²⁾	**55–65**
Swiss apple pie (tray)	▱	**220–230** ¹⁾	**1**	**30–50**
	♨	**180–190**	**1**	**30–50**

▱ Function / ♨ Fan Plus / ▱ Conventional Heat / ♨ Intensive Bake
🌡 Temperature / ⬚⁵₁ Shelf level / 🕐 Duration

* The settings also apply for testing in accordance with EN 60350-1.
 Do not use the FlexiClip telescopic runners (depending on model).

1) Pre-heat the oven. Do not use the Rapid heat-up function 🔼 for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

Baking

Yeast mixtures and quark dough

Cakes/ biscuits	⬜	🌡️ [°C]	⬜⁵₁	🕐 [min.]
Gugelhupf	♨	**150–160**	**2** [1]	**50–60**
	▭	160–170	1	50–60
Stollen	♨	**150–160**	**2** [1]	**45–65**
	▭	160–170	2 [1]	45–60
Streusel cake	♨	150–160	2 [1]	35–45
	▭	**170–180**	**3** [1]	**35–45**
Fresh fruit cake (tray)	♨	160–170	2 [1]	40–50
	▭	**170–180**	**3** [1]	**50–60**
Apple turnovers (1 tray)	♨	150–160	2 [1]	25–30
	▭	**160–170**	**2** [1] [2]	**25–30**
Apple turnovers (2 trays)	♨	150–160	1+3 [1]	25–30 [3]

⬜ Function / ♨ Fan Plus / ▭ Conventional Heat
🌡️ Temperature / ⬜⁵₁ Shelf level / 🕐 Duration

1) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

2) For yeast dough. For quark dough use shelf level 3.

3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

Yeast mixtures and quark dough

| Cakes/ biscuits	$\square$	$\begin{array}{c}\text{temp}\\ \text{[°C]}\end{array}$	$\square^5_1$	$\begin{array}{c}\text{clock}\\ \text{[min.]}\end{array}$
White bread	Intensive Bake	180–190	2 [2]	35–45
	Conventional	**190–200**	**2** [2]	**30–40**
Wholegrain bread	Intensive Bake	180–190	2 [2]	55–65
	Conventional	**200–210** [1]	**2** [2]	**45–55**
Pizza (tray)	Intensive Bake	170–180	2 [2]	30–45
	Conventional	**190–200** [1]	**2** [2] [3]	**30–45**
	Fan Plus	**170–180**	**2** [2] [3]	**30–45**
Onion tart	Intensive Bake	170–180	2 [2]	30–40
	Conventional	**180–190** [1]	**2** [2] [3]	**25–35**
	Fan Plus	**170–180**	**2** [2]	**30–40**
Proving yeast dough	Intensive Bake	50	[4]	15–30
	Conventional	**50**	[4]	**15–30**

$\square$ Function / Fan Plus / Conventional Heat / Intensive Bake
Temperature / $\square^5_1$ Shelf level / Duration

1) Pre-heat the oven. Do not use the Rapid heat-up function for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

3) For yeast dough. For quark dough use shelf level 3.

4) The dish can be placed on the oven floor. Depending on the size of the dish, you may need to remove the shelf runners. If using Conventional heat, also place the rack on the oven floor.

Baking

Whisked mixture

Cakes/ biscuits	▭	🌡 [°C]	▭⁵₁	🕐 [min.]
Tart / flan base (2 eggs)	🍃	160–170	2 ²⁾	20–30
	▭	**160–170** ¹⁾	**2** ²⁾	**15–25**
Sponge cake (4 to 6 eggs)	🍃	170–180	2 ²⁾	20–35
	▭	**150–160** ¹⁾	**2** ²⁾	**30–45**
Whisked sponge cake *	🍃	**180** ¹⁾	**2**	**20–30**
	▭	**150–170** ¹⁾	**2**	**30–45**
Swiss roll	🍃	170–180 ¹⁾	2 ²⁾	15–20
	▭	**180–190** ¹⁾	**2** ²⁾	**15–20**

▭ Function / 🍃 Fan Plus / ▭ Conventional Heat
🌡 Temperature / ▭⁵₁ Shelf level / 🕐 Duration

* The settings also apply for testing in accordance with EN 60350-1.
Do not use the FlexiClip telescopic runners (depending on model).

1) Pre-heat the oven. Do not use the Rapid heat-up function 🔼 for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

Choux pastry, puff pastry, meringue

Cakes/ biscuits	□	🌡 [°C]	⬛⁵₁	🕐 [min.]
Choux buns (1 tray)	♨	**160–170**	**2** [2]	**30–45**
	▭	180–190 [1]	3 [2]	25–35
Choux buns (2 trays)	♨	**160–170**	**1+3** [2]	**30–45** [3]
Puff pastry (1 tray)	♨	**170–180**	**2** [2]	**20–30**
	▭	190–200	3 [2]	20–30
Puff pastry (2 trays)	♨	**170–180**	**1+3** [2]	**20–30** [3]
Macaroons (1 tray)	♨	**120–130**	**2** [2]	**25–50**
	▭	120–130 [1]	3 [2]	25–45
Macaroons (2 trays)	♨	**120–130**	**1+3** [2]	**25–50** [3]

□ Function / ♨ Fan Plus / ▭ Conventional Heat
🌡 Temperature / ⬛⁵₁ Shelf level / 🕐 Duration

1) Pre-heat the oven. Do not use the Rapid heat-up function 🌡⤴ for this.

2) If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

Roasting

Oven functions

Depending on how the food is prepared, you can use either Fan Plus ⌷ or Conventional Heat ⌷.

Cooking container

You can use any heat-resistant dishes:

Miele Gourmet oven dishes, roasting pans, ovenproof glass trays, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or grilling and roasting insert (if available) on top of the universal tray.

We recommend roasting in covered oven dishes as this ensures that sufficient stock remains for making gravy.
The oven also stays cleaner than with open roasting.

Useful tips

– Browning: Browning only occurs towards the end of the roasting time. If cooking with a roasting dish, 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.

Notes on using the roasting charts

In the charts the data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

Temperature 🌡

As a general rule, select the lower temperature given in the chart.
If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

When cooking with Fan Plus 🍃, select a temperature 20 °C lower than when using Conventional Heat ▭.

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even.

When roasting on the rack, set a temperature approx. 10 °C lower than if using an oven dish.

Pre-heating

Pre-heating is only required when roasting beef sirloin joints and fillets.

Roasting duration ⏱

The roasting time can be determined by multiplying the thickness of the roast [cm] with the time per cm [min./cm] stated below, depending on the type of meat:

– Beef/Venison: 15–18 min./cm

– Pork/Veal/Lamb: 12–15 min./cm

– Sirloin joints/Fillets: 8–10 min./cm

Roasting times are approx. 20 minutes longer per kilo for frozen meat. Frozen meat weighing less than approx. 1.5 kg does not need to be defrosted before roasting.

Check if the meat is cooked after the shortest time quoted.

Shelf levels ▭

As a general rule, use shelf level 2.

If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

Roasting

Roasting charts

Beef, veal

		![temperature] [°C]	![shelf] $^5_1$ *	![clock] [min.]
Topside of beef, approx. 1 kg	![Fan plus]	170–180	2	100–130 [3]
	![Conventional]	**190–200**	**2**	**110–140** [3]
Fillet of beef, approx. 1 kg [1]	![Fan plus]	150–160 [2]	2	20–50 [4]
	![Conventional]	**180–190** [2]	**2**	**20–50** [4]
Sirloin joint, approx. 1 kg [1]	![Fan plus]	150–160 [2]	2	30–60 [4]
	![Conventional]	**180–190** [2]	**2**	**30–60** [4]
Veal, approx. 1.5 kg	![Fan plus]	**190–200**	**2**	**70–90** [3]
	![Conventional]	200–210	2	90–110 [3]

☐ Function / ![temp] Temperature / ☐ $^5_1$ Shelf level / ![clock] Cooking duration
![Fan plus] Fan plus / ☐ Conventional heat

* If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

1) Use the universal tray. Sear the meat on the cooktop first.

2) Pre-heat the oven. Do not use the Rapid heat-up function ![icon] for this.

3) Roast with the lid on first. Remove the lid halfway through the cooking duration and add approx. 0.5 l of liquid.

4) Depending on the desired degree of cooking (when using a food probe): rare: 40–45 °C, medium: 50–60 °C, well done: 60–70 °C

Pork

		$[°C]$	$\begin{smallmatrix}5\\1\end{smallmatrix}$ *	[min.]
Pork roast/neck, approx. 1 kg	♨	170–180	2	100–120 [1]
	▭	**190–200**	**2**	**90–110** [1]
Pork joint with crackling, approx. 2 kg	♨	170–180	2	120–160 [2]
	▭	190–200	2	130–150 [2]
Gammon joint, approx. 1 kg	♨	150–160	2	60–80 [2]
	▭	170–180	2	80–100 [2]
Meat loaf, approx. 1 kg	♨	170–180	2	60–70 [2]
	▭	**200–210**	**2**	**70–80** [2]

▭ Function / ♨ Temperature / ▯ Shelf level / ⊕ Cooking duration
♨ Fan plus / ▭ Conventional heat

* If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

1) Roast with the lid on first. Remove the lid halfway through the cooking duration and add approx. 0.5 l of liquid.

2) Add approx. 0.5 l of liquid halfway through roasting.

Roasting

Lamb, game

		[°C]	$\begin{smallmatrix}5\\1\end{smallmatrix}$ *	[min.]
Leg of lamb, approx. 1.5 kg	⏚	170–180	2	90–110 [1]
	▭	**180–190**	**2**	**90–110** [1]
Saddle of lamb, approx. 1.5 kg	⏚	220–230 [2]	3	40–60 [3]
	▭	**230–240** [2]	**3**	**40–60** [3]
Venison, approx. 1 kg	⏚	**200–210**	**2**	**80–100** [1]
	▭	200–210	2	80–100 [1]

▭ Function / 🌡 Temperature / $\begin{smallmatrix}5\\1\end{smallmatrix}$ Shelf level / ⏲ Cooking duration
⏚ Fan plus / ▭ Conventional heat

* If you are using FlexiClip telescopic runners (depending on model), fit them one level lower.

1) Roast with the lid on first. Remove the lid halfway through the cooking duration and add approx. 0.5 l of liquid.

2) Pre-heat the oven. Do not use the Rapid heat-up function for this.

3) Add approx. 0.5 l of liquid halfway through roasting.

Poultry, fish

		$\begin{array}{c}\text{🌡}\\ \text{[°C]}\end{array}$	$\begin{array}{c}\boxed{}^5_1\ *\end{array}$	$\begin{array}{c}\text{🕐}\\ \text{[min.]}\end{array}$
Poultry, 0.8–1 kg	♨	**180–190**	2	**60–70**
	▭	190–200	2	60–70
Poultry, approx. 2 kg	♨	**180–190**	**2**	**100–120**
	▭	190–200	2	100–120
Poultry, stuffed, approx. 2 kg	♨	**180–190**	**2**	**110–130**
	▭	190–200	3	110–130
Poultry, approx. 4 kg	♨	**160–170**	**2**	**120–160** [1]
	▭	180–190	2	120–160 [1]
Fish, whole, approx. 1.5 kg	♨	160–170	2	45–55
	▭	**180–190**	**2**	**45–55**

▭ Function / 🌡 Temperature / ▭⁵₁ Shelf level / 🕐 Cooking duration
♨ Fan plus / ▭ Conventional heat

* If you are using FlexiClip telescopic runners (depending on model), fit them one level
   lower.

1) Add approx. 0.5 l of liquid halfway through roasting.

Low temperature cooking

This type of cooking is ideal for cooking beef, pork, veal or lamb when a tender result is required.

First briefly sear the meat all over at a high temperature on the cooktop in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking duration will cook it to perfection and ensure it is very tender.

The meat will relax and the juices inside will start to circulate evenly throughout the meat to reach the outer layers.
This will give very tender and succulent results.

Useful tips

– Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

– For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter).

– Do not cover meat during cooking.

> The cooking duration is approx. 2–4 hours and depends on the weight and size of the meat, as well as the desired degree of doneness and browning.

Low temperature cooking procedure

> Use the universal tray with the rack placed on top of it.
> Do not use the Rapid Heat-up 🌡️↑ function to pre-heat the oven.

■ Place the rack together with the universal tray on shelf level 2.

■ Select Conventional Heat ▱ and a temperature of 130 °C.

■ Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.

■ While the oven is pre-heating, sear the meat on all sides on the cooktop.

> ⚠ Danger of burning!
> Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

■ Place the seared meat on the rack.

■ Reduce the temperature to 100 °C.

■ Continue cooking until the end of the cooking duration.

> On models with a clock/timer, you can set the cooking process to finish automatically (see "Clock/timer - Setting the cooking duration").

After cooking

– Meat can be carved straight from the oven. It does not need to rest.

– The cooking result will not be affected if the meat is left in the oven after the programme has finished. It can be kept warm until you serve it.

– The meat is at an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Cooking duration/Core temperatures

Meat	🕐 [min.]	🌡 [°C]
Fillet of beef	105–120	60–75
Sirloin joint		
– Rare	60–90	55–60
– Medium	120–150	65–70
– Well-done	180–240	70–75
Pork fillet	120–150	65–80
Gammon*	150–210	75–80
Veal fillet	80–100	60–75
Saddle of veal*	180–210	65–75
Saddle of lamb*	90–120	65–75

🕐 Duration

🌡 Core temperature
If you have a separate food probe, you can use the core temperature shown.

* Boned

Grilling

⚠ Danger of burning!
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Oven functions

Grill ⊡

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

The whole of the top heat/grill element will get hot and glow red.

Fan Grill ⊡

For grilling thicker items, e.g. rolled meat, poultry pieces.

Cooking container
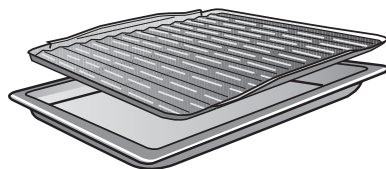
Use the universal tray with the rack or grilling and roasting insert (if available) on top. The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can be used for making gravy and sauces.

Do not use the baking tray.

Preparing food for grilling

Rinse meat under cold running water and then pat dry. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

■ Place the rack or the roasting and grilling insert (if available) in the universal tray.

■ Place the food on top.

■ Select the required oven function and the temperature.

■ Pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

> ⚠ Danger of burning!
> Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

■ Place the food on the appropriate shelf level (see Fan Grilling guide).

■ Close the door.

■ Turn the food halfway through grilling.

Grilling

Notes on the grilling chart

Check the food after the shortest time quoted.

Take note of the temperature range, the shelf levels and the durations. These take the size of the meat and cooking practices into account.

Temperature 🌡

As a general rule, select the lower temperature given in the chart.
If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

Pre-heating

Always pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

Shelf levels ▭⁵₁

Select the shelf level according to the thickness of the food.

– Thin cuts: shelf level 4 or 5

– Thick cuts: shelf level 2 or 3

Grilling duration ⏲

– Flat pieces of fish and meat usually take 6–8 minutes per side.
Thicker pieces require more time for each side. It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

– Turn the food halfway through grilling.

Testing to see if cooked

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

Rare: If there is very little resistance to the pressure of the spoon, it will still be red on the inside.

Medium: If there is some resistance, the inside will be pink

Well-done: If there is great resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Useful tip: If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Fan Grill 🔲

– Use the Fan Grill 🔲 function for meat, fish, poultry and vegetables.

– Always pre-heat for at least 5 minutes before Fan Grilling.

– It is not necessary to turn food when Fan Grilling 🔲. Only one side of the food, however, will become brown.

– The door must be closed when using Fan Grill 🔲.

– When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.

All temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.

Grilling

Food to be grilled	🌡 [°C]	🔲 5/1	⏱ [min.]
Lean thin sausages	180	4	8–10
Thick sausages	180	4	15–20
Lean beef fillet steak	220	5	6–12
Chicken breast fillet	200	4	14–18
Whole butterflied chicken	200	3	30–35
Thin white fish fillets	220	5	6–10
Thick fish fillets, cutlets or steaks	200	4	10–15
Oily fish	200	4	8–12
Lamb loin chops	190	4	12–16
Lamb back straps	220	5	8–10
Vegetables, capsicum, zucchini, sweet potato, eggplant	200	5	12–15
Potato wedges or small roast potatoes	220	3	20–25
Kebabs and satays (red meat)	200	5	12–15
Chicken satays	200	4	12–15

🌡 Temperature / 🔲 5/1 Shelf level / ⏱ Duration

Fan Grill 🔲 can be used for small roasts but is only recommended for lean, tender cuts of meat, e.g. lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 200 °C on shelf level 3 for approximately 25 minutes, depending on thickness.

Grill ⌐⊤⌐

– Use Grill ⌐⊤⌐ for thick toasts, muffins, cheese on toast, focaccia, bruschetta and bacon.

– Pre-heat the grill for at least 5 minutes at 200–220 °C.

– Select the appropriate shelf level for the thickness of the food.

– The door must be closed when using the Grill function.

> This is a suggested guide only. Personal taste and size of serves will vary times and temperatures.

Further applications

Defrost

Use the Fan Plus 🌀 function without setting the temperature for gently defrosting food.

The fan will switch on and circulate air at room temperature around the oven cavity.

⚠ Danger of salmonella poisoning! It is particularly important to observe food hygiene rules when defrosting poultry.
Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

Useful tips

– Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

– Meat and poultry need to be fully defrosted before cooking. Fish, on the other hand, can be partially defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Frozen food	🗄 [g]	🕐 [min.]
Chicken	800	90–120
Meat	500	60–90
	1000	90–120
Sausages	500	30–50
Fish	1000	60–90
Strawberries	300	30–40
Yeast butter cake	500	20–30
Bread	500	30–50

🗄 weight / 🕐 defrosting duration

Gentle Bake

Gentle Bake is suitable for small amounts, e.g. frozen pizzas, bake-off rolls, biscuits and for meat dishes and roasts. The optimal use of residual heat enables savings of up to 30% energy to be made compared to cooking with a standard oven function with comparatively good cooking results.

This function is not suitable for larger amounts of food such as sponge cake, fresh fruit cake or small cakes where the cake mix needs to be thoroughly baked through. No energy savings would be achieved.

The temperature can be set between 100 and 250 °C.

For optimum energy savings, keep the door closed whilst cooking.

Examples of use

Food	🌡️ [°C]	🕐 [min.]
Biscuits	150	25–30
Ratatouille	180	40–60
Fish fillet in foil, approx. 500 g	200	25–35
Frozen pizza, pre-cooked	200	20–25
Ham roast, approx. 1.5 kg	160	130–160
Braised beef, approx. 1.5 kg	180	160–180

🌡️ Temperature / 🕐 Duration

– Use shelf level 1 or 2 depending on the height of the food.

– The durations given are for an oven which has not been pre-heated.

– Roast with the lid on first. Remove the lid three-quarters of the way through roasting and add approx. 0.5 l of liquid.

– Check the food after the shortest duration quoted.

Further applications

Frozen food/Ready meals

Useful tips

Cakes, pizza, baguettes

– Large frozen items such as cakes,
  pizzas or baguettes cover an
  extensive area of the baking tray or
  universal tray.
  The temperature difference if large
  frozen items are cooked in these trays
  can cause the tray to distort in such a
  way that it cannot be removed from
  the oven when it is hot. Further use
  will make the distortion worse. Place
  this type of food on baking paper on
  the rack to prevent the risk of this
  happening.

– Use the lowest temperature
  recommended on the manufacturer's
  packaging.

Oven chips, croquettes or similar items

– Small items of frozen food such as
  oven chips can be cooked on the
  baking tray or universal tray.
  Place baking paper on the tray so
  that they cook gently.

– Use the lowest temperature
  recommended on the manufacturer's
  packaging.

– Turn several times during cooking.

Preparation

Eating food which has been cooked
correctly is important for preventing
food poisoning or other ailments.
Only bake cakes, pizza, chips etc.
until they are golden brown. Do not
overcook them.

■ Select the function and temperature
  recommended on the manufacturer's
  packaging.

■ Pre-heat the oven.

■ Place the food in the oven on the
  shelf level recommended on the
  packaging when the temperature
  indicator light goes out.

■ Check the food at the end of the
  shortest time recommended on the
  packaging.

Drying food

Drying is a traditional method of preserving fruit, certain vegetables and herbs.

It is important that fruit and vegetables are ripe and not bruised before they are dried.

■ Prepare the food for drying.

– Peel and core apples, and cut into slices 0.5 cm thick.

– Stone plums, if necessary.

– Peel, core and cut pears into wedges.

– Peel and slice bananas.

– Clean mushrooms, then either halve or slice them.

– Remove parsley and dill from the stem.

■ Distribute the food evenly over the universal tray.

> You can also use the Gourmet perforated baking tray (if available).

■ Select Fan Plus ⊿ or Conventional Heat ▭.

■ Select a temperature of 80–100 °C.

■ Place the universal tray on shelf level 2.
If you are using Fan Plus ⊿, you can dry produce on levels 1+3 at the same time.

Food	▭	⏱ [min.]
Fruit	⊿	120–480
Vegetables	⊿	180–480
Herbs	▭	50–60

▭ Function / ⏱ Drying time
⊿ Fan Plus / ▭ Conventional Heat

■ Reduce the temperature if condensation begins to form in the oven.

> ⚠ Danger of burning!
> Wear oven gloves when removing the dried food from the oven.

■ Allow the dried fruit or vegetables to cool down after drying.

> Dried fruit must be completely dry, but also soft and elastic. Juice must not escape when cut.

■ Store in sealed glass jars or tins.

Further applications

Bottling

Containers for bottling

⚠ **Danger of injury!**
Do not use the appliance to heat up or bottle food in sealed tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

Only use special jars for bottling:

– bottling jars

– jars with twist-off lids

Bottling fruit and vegetables

We recommend using Fan Plus ⊛.

The instructions are for 6 jars with a capacity of 1 litre each.

■ Place the universal tray on shelf level 2 and place the jars on the tray.

■ Select Fan Plus ⊛ and a temperature of 150–160 °C.

■ Wait until bubbles evenly rise in the jars.

Reduce the temperature in time to prevent the contents from boiling over.

Fruit/Cucumbers

■ Turn the function selector to Oven lighting ⊡ as soon as you can see the bubbles forming in the jars. Leave the jars to stand for a further 25-30 minutes in the warm oven.

Vegetables

■ Reduce the temperature to 100 °C as soon as you can see the bubbles forming in the jars.

	◷ [min.]
Carrots	50–70
Asparagus, peas, beans	90–120

◷ Bottling duration

■ When the bottling duration has elapsed turn the function selector to Oven lighting ⊡. Leave the jars to stand for a further 25-30 minutes in the warm oven.

After bottling

⚠ **Danger of burning!**
Wear oven gloves when removing the jars from the oven.

■ Take the jars out of the oven.

■ Cover the jars with a towel and leave to set for approx. 24 hours.

■ Make sure all jars are closed properly when storing them.

Heating crockery

Use Fan Plus ⟨⚙⟩ for pre-heating crockery.

| Only pre-heat heat-resistant dishes. |

- Place the rack on shelf level 2 and place the crockery to be pre-heated on it. Depending on the size of the crockery, you can also place it on the oven floor and additionally take the shelf runners out to make more room.

- Select Fan Plus ⟨⚙⟩.

- Set the temperature to 50–80 °C.

> ⚠ Danger of burning!
> Wear oven gloves when removing the dishes from the oven. Droplets of water may have accumulated underneath the dish.

- Remove the heated crockery from the oven.

Cleaning and care

⚠ Danger of burning!
Make sure the oven heating elements are switched off and that the oven cavity is cool.

⚠ Danger of injury!
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the oven.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners and descaling agents.
All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage.
Remove any cleaning agent residues immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides

– cleaning agents containing descaling agents on the oven front

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners

– solvent-based cleaning agents

– stainless steel cleaning agents

– dishwasher cleaner

– glass cleaning agents

– cleaning agents for ceramic cooktops

– hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents

– dirt erasers

– sharp metal tools

– steel wool or metal scourers

– spot cleaning with mechanical cleaning agents

– oven cleaner

– stainless steel spiral pads

If soiling is left on for any length of time, it may become impossible to remove. If items are used frequently without being cleaned, it may become very difficult to clean them.

Soiling is best removed after each use.

The accessories are not dishwasher-proof.

Useful tips

– Soiling caused by spilled juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

– To make cleaning by hand easier, you can dismantle the oven door, remove the shelf runners and the FlexiClip telescopic runners (if present), and lower the top heat/grill element.

Normal soiling

The fibreglass seal around the front of the oven should be handled carefully. Do not rub and scour it. If possible, you should avoid trying to clean it.

■ It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.

■ After cleaning, make sure all residual cleaning agents are thoroughly removed with clean water. This is particularly important when cleaning surfaces treated with PerfectClean enamel as cleaning agent residues can impair the non-stick properties.

■ After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning and care

Stubborn soiling (excluding the FlexiClip telescopic runners)

Spilled fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the functional characteristics of the finish. Do not attempt to remove these marks. Clean them following the instructions given here.

■ Baked on deposits can be removed with a glass scraper or with a non-abrasive stainless steel spiral pad, warm water and washing-up liquid.

■ Very stubborn soiling on PerfectClean surfaces can be cleaned using Miele Oven Cleaner. This cleaner must only be applied to cold surfaces. Follow the instructions on the packaging.

Non-Miele oven cleaner must only be used in a cold oven and not left on for longer than a maximum of 10 minutes.

■ If necessary, the scouring pad on the back of a non-scratching washing-up sponge can be used to remove the soiling.

■ After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

Stubborn soiling on the FlexiClip telescopic runners

Do not clean FlexiClip telescopic runners in a dishwasher. The special lubricant used in the telescopic runners will wash out during dishwashing.

In the case of stubborn soiling on the surfaces of the telescopic runners, or clogged bearings caused by fruit juices spilling over, proceed as follows:

■ Soak the FlexiClip telescopic runners for approx. 10 minutes in a solution of hot water and washing-up liquid.
If necessary, use the back of a washing-up sponge to remove the soiling. The bearings can be carefully cleaned with a soft brush.

The runners may appear discoloured or a lighter colour in places after they have been cleaned. This will not affect the functioning of the runners in any way.

Cleaning and care

Pyrolytic cleaning ⏏ of the oven interior

Instead of cleaning the oven by hand, you can run the Pyrolytic cleaning programme ⏏.

During the Pyrolytic cleaning programme the oven interior is heated up to over 400 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

This oven has three levels of pyrolytic cleaning, each with a different duration. Select:

– Level 1 for light soiling

– Level 2 for heavier soiling

– Level 3 for very heavy soiling

The oven door locks automatically as soon as the Pyrolytic cleaning programme starts. It cannot be opened until after the programme has finished.

The timer can be used to delay the start time of the Pyrolytic cleaning programme, for instance to make use of cheaper electricity tariffs.

At the end of the Pyrolytic cleaning programme any residues such as ash from the pyrolytic process can be easily wiped away.

Setting up for the Pyrolytic cleaning programme

The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for cleaning in the Pyrolytic cleaning programme.
Please remove these accessories from the oven interior before starting the Pyrolytic cleaning programme. This also applies to non-pyrolytic accessories purchased separately to the oven.

■ Take the shelf runners out (see "Cleaning and care - Removing the shelf runners with the FlexiClip telescopic runners") and remove any other accessories from the oven cavity.

Coarse soiling in the oven compartment can cause an accumulation of smoke which can lead to the Pyrolytic cleaning programme switching off.
Burnt on residues can leave discolouration or matt areas on enamelled surfaces.

■ Before running the Pyrolytic cleaning programme, remove coarse soiling from the oven compartment and loosen any burnt on residues with a scraper suitable for use on glass.

Starting the Pyrolytic cleaning programme

⚠️ **Danger of burning!**
The oven door gets much hotter during Pyrolytic cleaning than during normal use.
Prevent children from touching the oven during the Pyrolytic cleaning programme.

■ Select Pyrolytic cleaning ⬛.

PY 1 appears in the display. The number will flash.

Use < or > to select between *PY 1*, *PY 2* and *PY 3*.

■ Select the required Pyrolytic cleaning level.

■ Confirm with *OK*.

The Pyrolytic cleaning programme will start.

🔒 will also appear in the display.

While 🔒 is flashing, the door is locked automatically. 🔒 lights up as long as it is locked.

The oven heating and the temperature indicator light 🌡 will come on automatically, even with the temperature selector pointing to the • position.

If you want to see how the Pyrolytic cleaning programme is progressing, you need to highlight the duration symbol ☼ in the display.

■ Confirm with *OK*.

■ Press > repeatedly until ☼ starts flashing.

The time remaining for Pyrolytic cleaning will appear in the display. It cannot be changed.

If you have set a minute minder at the same time as running the cleaning programme, the buzzer will sound and the △ symbol will start flashing at the end of the minute minder time. The time will then continue to increase in the display. The buzzer will stop and the symbols in the display will go out as soon as you confirm with *OK*. *PY* and the number of the selected Pyrolytic cleaning programme will appear again.

Cleaning and care

Delaying the start time of the Pyrolytic cleaning programme

Start the programme as described above and then set the required finish time within the first five minutes of starting the programme.

■ Confirm with *OK*.

■ Press > repeatedly until ⚙ starts flashing.

The display will show the finish time calculated from the current time of day plus the duration of the selected Pyrolytic cleaning programme.

■ Confirm with *OK*.

The hours will flash.

■ Set the hours using >.

■ Confirm with *OK*.

The minutes will flash.

■ Set the minutes using >.

■ Confirm with *OK*.

The finish time is now saved.

The oven heating switches off.

The finish time can be changed at any time up until the start time for the programme.

As soon as the start time is reached, the oven heating and the cooling fan will switch on. The duration will appear in the display.

At the end of the Pyrolytic cleaning programme

0:00, 🔒 and ⚙ will appear in the display.

As long as 🔒 lights up, the door is locked. When 🔒 flashes, the door is unlocked.
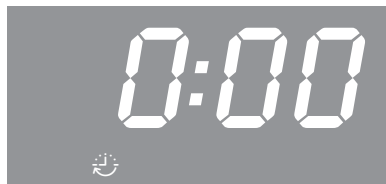
When the door lock has been released,

– 🔒 goes out.

– ⚙ flashes.

– A buzzer will sound if this option is selected (see "Clock/Timer - Changing settings").

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

The visual and acoustic signals will switch off.

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

■ Wipe any residues (e.g. ash) left behind after the Pyrolytic cleaning programme out of the oven cavity. The amount of ash will vary depending on how dirty the oven was to start with.

> 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.

Useful tips

– Most residues can be removed with warm water, a little washing-up liquid and a clean sponge or a clean, damp microfibre cloth.

– Depending on the level of soiling, a visible deposit can build up on the glass on the inside of the oven door. This can be removed with a dishwashing sponge, a glass scraper or a stainless steel spiral and a little washing-up liquid.

– Enamelled surfaces can be permanently discoloured by spilled fruit juice. Such discolouration does not affect the properties of the enamel. Do not attempt to remove these marks.

The Pyrolytic cleaning programme is cancelled

If the Pyrolytic cleaning programme is cancelled, the oven door will remain locked until the temperature inside the oven drops to below 280 °C. 🔒 remains lit up until the temperature of the oven cavity has fallen below this temperature. When 🔓 flashes, the door is unlocked.

The following will cause the Pyrolytic cleaning programme to stop:

– The function selector is turned to a different function or to the **0** position.

Turn the function selector back to the Pyrolytic cleaning programme position 🔥 if you want to restart the programme.

– A power cut.

When power is restored, *PY* remains lit up until the temperature of the oven cavity has fallen below 280 °C. After that the numeric block will appear, 🔒 will flash and the door will unlock. Then *PY* will flash in the display.

■ Confirm with *OK* if you want to start the Pyrolytic cleaning programme again. You can select the Pyrolytic cleaning programme you want and start it again.

> As soon as you turn the function selector to the **0** position following an interruption to the power supply, *PY* will continue flashing. Confirm with *OK* to enter the time of day again (see "Before using for the first time").

Cleaning and care

Removing the door

The door weighs approx. 10 kg.
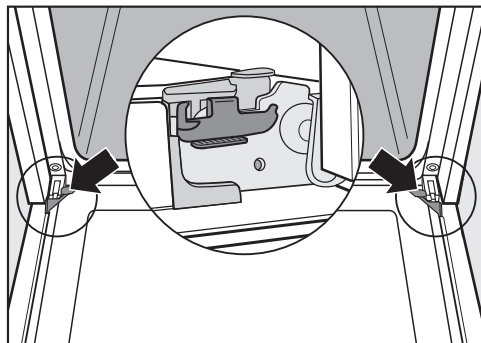
The oven door is connected to the hinges by retainers.
Before removing the door from the retainers, the locking clamps on both hinges have to be released.

■ Open the door fully.
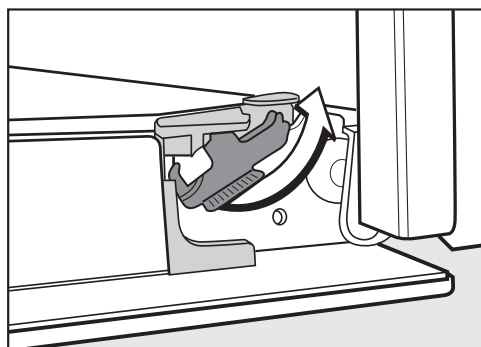
■ Release the locking clamps by turning them as far as they will go.

Do not pull the door horizontally off its retainers, as they will spring back against the oven.

Do not pull the door off the retainers by the handle, as the handle could break off.

■ Raise the door up till it rests partially open.

■ Hold the door on either side and pull it diagonally upwards from the hinge guides. Make sure that you lift the door off straight.

Dismantling the door

The oven door is an open system with 4 glass panes which have a heat-reflective coating on some of their surfaces.

When the oven is operating, air is directed through the door to keep the outer pane cool.

If soiling has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Take particular care as scratches can damage the glass. When cleaning the glass panes, do not use abrasive cleaning agents, hard sponges or brushes, and do not use sharp metal tools or scrapers.
Please also read the general notes on cleaning the oven front before cleaning the glass panes.

The glass panes are coated in different ways with a heat-reflective coating on the sides facing into the oven cavity. The glass panes must be fitted the right way round after being cleaned.

Oven spray will damage the aluminium trims inside the door. These should only be cleaned using hot water and washing-up liquid applied with a clean sponge or a clean, damp microfibre cloth.

Be especially vigilant after dismantling the door that the glass panes do not break.

Cleaning and care

⚠ Danger of injury!
Always remove the door before disassembling it.

■ Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched.
The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.
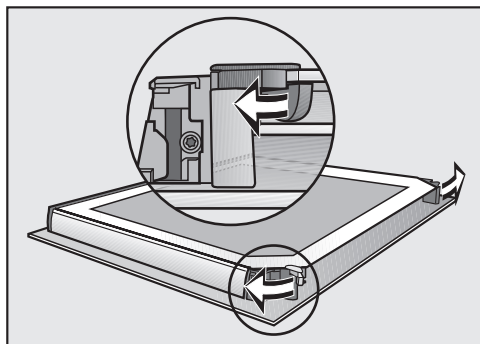
■ Flip the two glass pane retainers outwards to open them.

You can now remove the inner pane and the two middle panes one after the other.
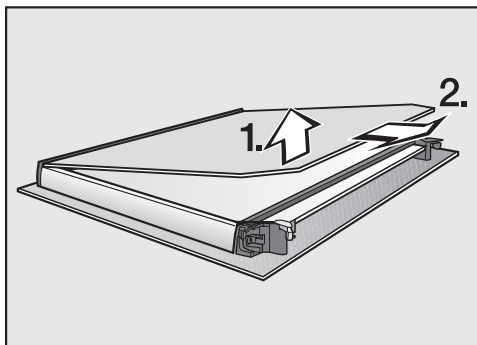
■ **Gently** lift the inner pane up and out of the plastic strip.
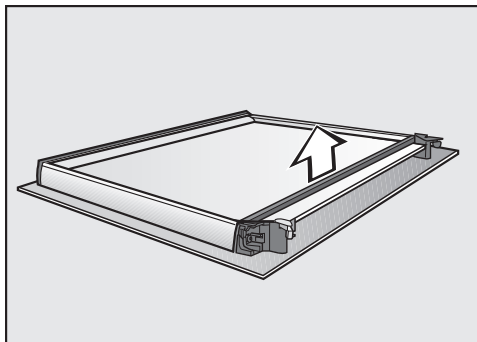
■ Remove the seal.
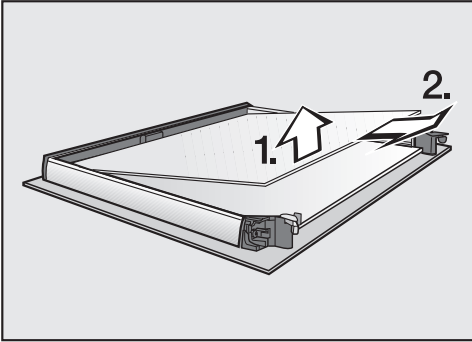
■ Gently lift the top of the two middle panes up and take it out.
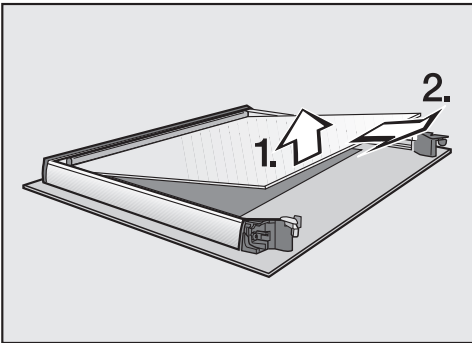
■ Then lift the bottom of the two middle panes up carefully and take it out.

■ Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.

■ Dry all parts with a soft cloth.

Then reassemble the door carefully:

The two middle panes are identical. To help you put them back in correctly, the material number is printed on the panes.

■ Refit the lower of the two middle panes in such a way that the material number is legible (i.e. not reversed).
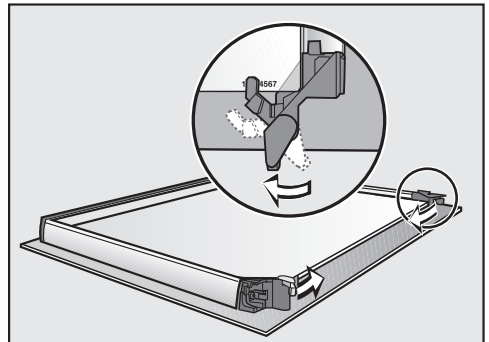
■ Flip both glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.

■ Then refit the upper of the middle two panes in such a way that the material number is legible (i.e. not reversed). The glass pane should lie on top of the retainers.

Cleaning and care

■ Refit the seal.

■ Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.
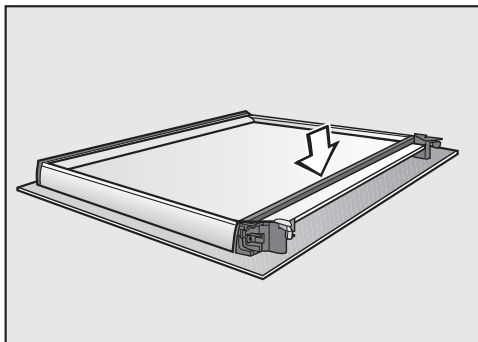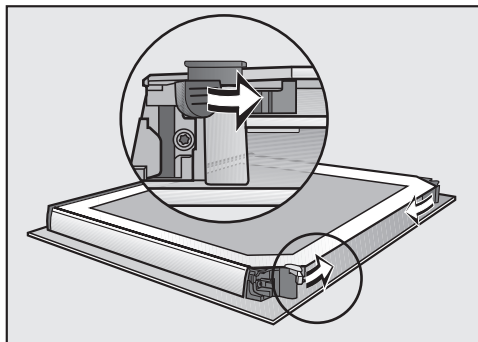
■ Flip the two glass pane retainers inwards to close them.

The door is now reassembled and is ready to fit back on the oven.

Fitting the door
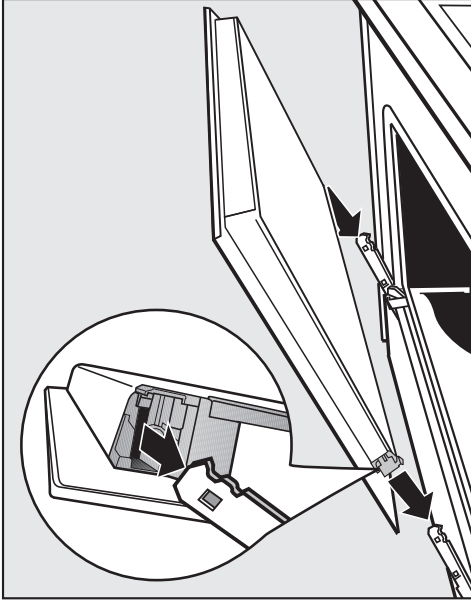
■ Hold the door securely on both sides and carefully fit it back into the hinge retainers.
Make sure that the door goes back on straight.

■ Open the door fully.

If the locking clamps are not locked, the door could work loose resulting in damage.
Ensure that the locking clamps are locked after refitting the door.
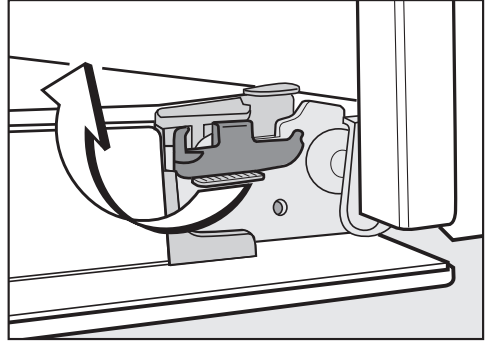
■ Flip both locking clamps back up as far as they will go into a horizontal position.

Cleaning and care

Removing the shelf runners with FlexiClip telescopic runners

You can remove the shelf runners together with the FlexiClip telescopic runners (if present).

If you wish to remove the FlexiClip telescopic runners separately beforehand, please follow the instructions in "Features – Fitting and removing the FlexiClip telescopic runners".

⚠ Danger of burning!
Make sure the oven heating elements are switched off and the oven interior is cool.
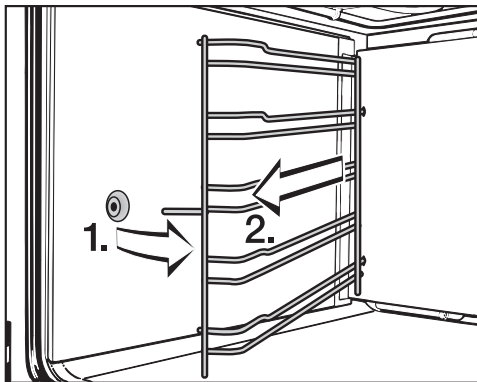
■ Pull the runners out of the holder (1) at the front of the oven and then pull them out of the oven (2).

Refit in the reverse order.

■ Ensure that all parts are correctly fitted.

Lowering the top heat/grill element

> ⚠ Danger of burning!
> Make sure the oven heating elements are switched off and that the oven cavity is cool.

■ Remove the shelf runners.
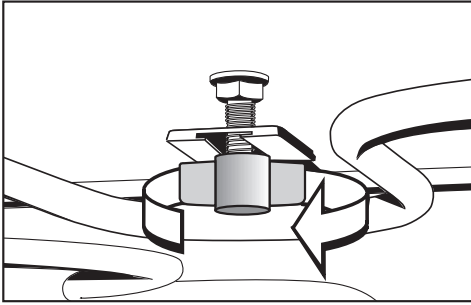
■ Undo the wing nut.

> Use caution not to damage the top heat/grill element.
> Do not use force to lower the top heat/grill element as this can cause it to break.

■ Carefully lower the top heat/grill element.

You can now clean the oven ceiling.

■ Raise the top heat/grill element and tighten the wing nut securely.

■ Refit the shelf runners.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

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

Problem	Possible cause and remedy
The display is dark.	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
The oven does not heat up.	You have only selected an oven function or a temperature. ■ Select both a function **and** a temperature.
	The system lock ⌂ has been switched on. ■ Switch off the system lock (see "Clock/timer - Changing settings").
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
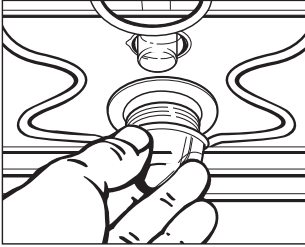
Problem solving guide

Problem	Possible cause and remedy
12:00 **is flashing in the display.**	There has been a power cut. ■ Reset the time of day (see "Using for the first time"). Cooking times will also need to be reset.
Py **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 drops to below 280 °C. ■ The time of day display will start flashing as soon as you turn the function selector to **0**. Please enter the time of day again (see "Using for the first time").
0:00 **appears unexpectedly in the display and ⏱ is flashing at the same time. The buzzer might also 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 **0**. The oven is now ready to use again immediately.
F 32 **appears in the display.**	The Pyrolytic cleaning programme door lock is not locking. ■ Turn the function selector to the **0** position and select the required Pyrolytic cleaning programme again. If the problem persists, contact Miele.
F 33 **appears in the display.**	The door lock for the Pyrolytic cleaning programme is not being released. ■ Turn the function selector to the **0** position. If the problem persists, contact Miele.
F XX **appears in the display.**	There is a problem that you cannot resolve. ■ Call Miele.

Problem solving guide

Problem	Possible cause and remedy
A noise can be heard after a cooking process.	The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. The cooling fan will switch itself off automatically after a certain period of time.
Cakes and biscuits are not baked properly after following the times given in the baking chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ 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.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.
	The material or colour of the baking tin is not suitable for the oven function. ■ With Conventional Heat ▭ light-coloured, shiny tins are less suitable. Use matt, dark-coloured tins.
FlexiClip telescopic runners 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 use this special lubricant, as it is designed to withstand high temperatures in the oven. Other lubricants can harden and stick to the FlexiClip runners when they are heated. The Miele lubricant is available to order from Miele.

Problem	Possible cause and remedy
The top oven lighting does not switch on.	The halogen lamp needs replacing. ⚠ Danger of burning! Make sure the oven heating elements are switched off and that the oven cavity is cool. ■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or switch off at the mains circuit breaker. ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply.
The door cannot be opened at the end of the Pyrolytic cleaning programme.	The door lock for the Pyrolytic cleaning programme is not being released. ■ Turn the function selector to **0**. ■ If the door lock still does not release itself call Miele.
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. ■ Remove the ash using warm water with a little washing-up liquid with a soft sponge or a clean, damp microfibre cloth. If coarse soiling remains, run the Pyrolytic cleaning programme again. Select a longer duration if necessary.

After sales service and warranty

After sales service

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

See back of this booklet for contact details.

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

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Warranty

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

For further information, please refer to your warranty booklet.

> ⚠ Danger of injury!
> Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
>
> Ensure power is not supplied to the appliance until after installation or repair work has been carried out.
>
> All electrical work must be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety and building code regulations.

Connection of this appliance must comply with national and local safety regulations.

Connection to a switched socket is recommended as this provides easier access in the case of a service call.

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip current of 30 mA.

If the switch is not accessible after installation an additional means of disconnection must be provided for all poles. The means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

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

Connection data

AC 230V, 50 Hz
The voltage and rated load are given on the data plate situated at the front of the oven frame visible with the oven door open. Please ensure the connection data matches the household supply.

■ When contacting Miele, please quote the following:

– Model number

– Serial number

– Connection data (voltage/frequency/ maximum rated load).

> If the mains connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F, available from Miele, in order to avoid a hazard.

> ⚠ **WARNING - THIS APPLIANCE MUST BE EARTHED**

Building-in diagrams

Appliance dimensions and unit cut-out

Dimensions are given in mm.

Installation in a base unit

If the appliance is to be installed under a cooktop, observe the instructions for installation of the cooktop, as well as the building-in depth of the cooktop.
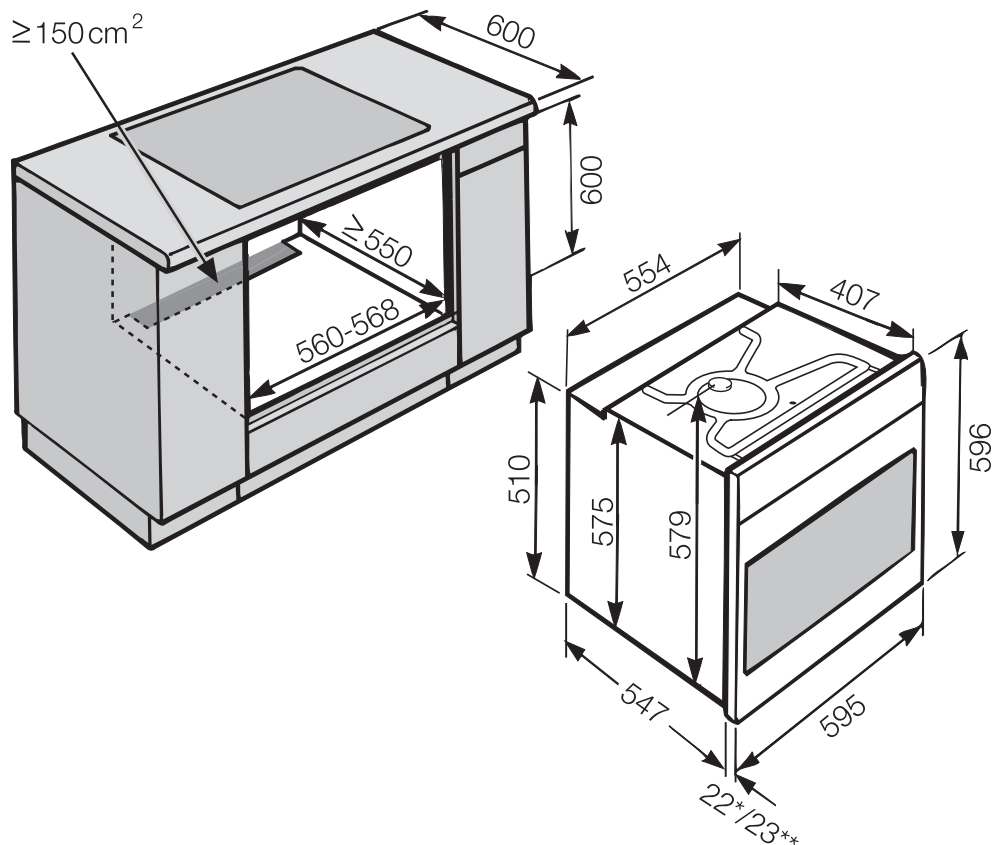
*   Ovens with glass front

**   Ovens with metal front

Installation in a tall unit
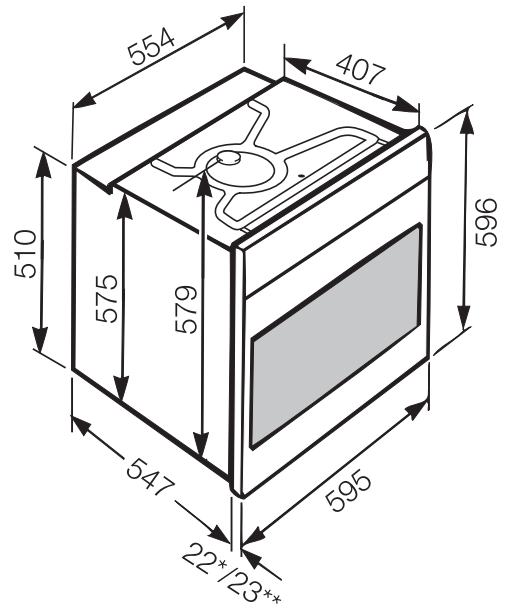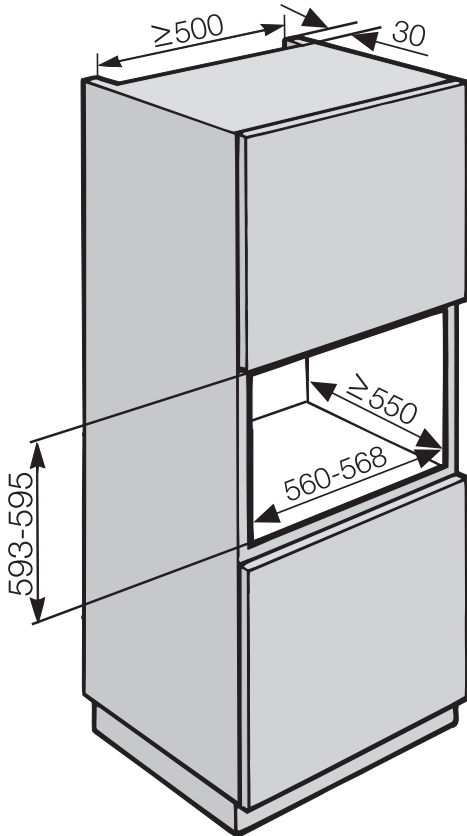
*   Ovens with glass front

**   Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.

A H22xx: 42 mm

B Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

⚠️ The oven must be built into its housing unit before it can be used.

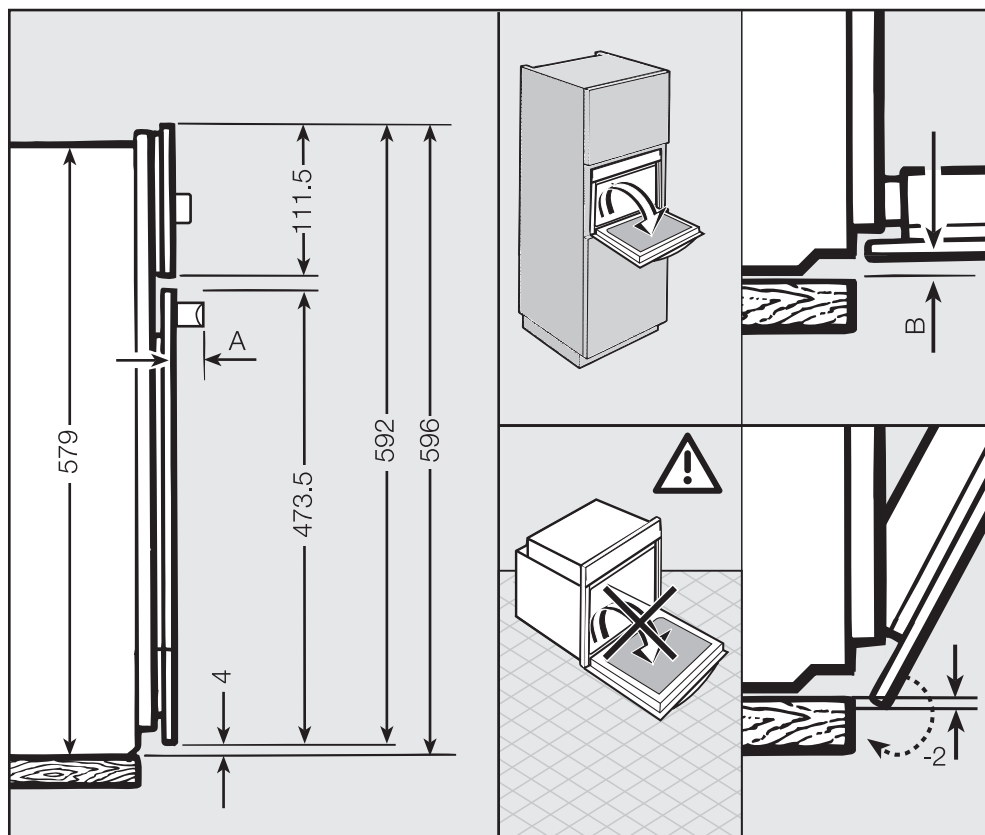The oven must have an adequate supply of cool air for proper operation. The required air must not be heated excessively by other heat sources, e.g. wood burning stove.

Observe the following when installing:
Do not fit a back panel in the housing unit.
Make sure that the shelf that the oven sits on does not touch the wall.
Do not fit insulation to the side walls of the housing unit.

Before installation

■ Before connecting the appliance to the mains, you must disconnect the power supply to the isolator switch.

Installing the oven

■ Connect the mains cable from the oven to the isolator.

Do not carry the oven by the door handle. The door can be damaged. Use the handles on each side of the casing to carry it.

It is advisable to remove the door before installing the appliance (see "Cleaning and Care - Removing the door") and remove accessories from the oven cavity. This will make it easier to install in its niche and you will not be tempted to use the handle to carry it.

■ Push the oven into the housing unit and align it.

■ Open the door (if you have not removed it previously).
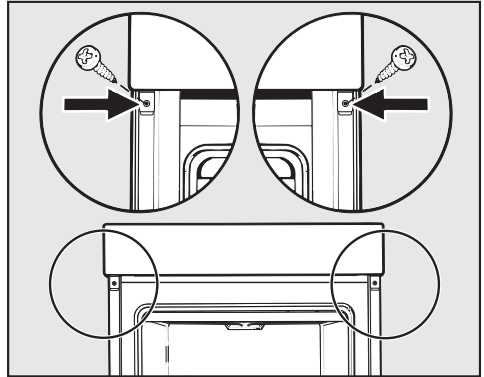
■ Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.

■ Refit the door, if necessary (see "Cleaning and care - Refitting the door").

Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398

Miele Experience Centre and
Head Office Melbourne:
1 Gilbert Park Drive
Knoxfield, VIC 3180

Miele Experience Centre South Melbourne:
206-210 Coventry Street
South Melbourne, VIC 3205

Miele Experience Centre and Office Sydney:
3 Skyline Place
Frenchs Forest, NSW 2086

Miele Experience Centre and Office Brisbane:
39 Harvey Street North
Eagle Farm, QLD 4009

Miele Experience Centre Gold Coast:
131 Ferry Road
Southport, QLD 4215

Miele Experience Centre and Office Adelaide:
83-85 Sir Donald Bradman Drive
Hilton, SA 5033

Miele Experience Centre and Office Perth:
205-207 Stirling Highway
Claremont, WA 6010

Miele

Miele New Zealand Limited
IRD 98 463 631

Head Office:
Level 2, 10 College Hill
Freemans Bay, Auckland 1011

Miele Experience Centre
Auckland:
8 College Hill
Freemans Bay, Auckland 1011
Telephone:
0800 464 353 (0800 4 MIELE)
www.miele.co.nz

**Miele Global Headquarters
Germany
Miele & Cie. KG**
Carl-Miele-Straße 29
33332 Gütersloh
Federal Republic of Germany

M 1300 4 MIELE (1300 464 353)

www.miele.com.au

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