

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

Warning and Safety instructions	7
Caring for the environment	19
Oven overview	20
Oven controls.....	21
On/Off sensor ①	22
Function selector	22
Display.....	23
Rotary selector < >	23
Sensors controls	24
Features.....	26
Model numbers	26
Data plate	26
Items supplied	26
Standard and optional accessories.....	26
Shelf runners	27
Baking tray, universal tray and rack with non-tip safety notches.....	27
FlexiClip telescopic runners HFC 72	28
Oven controls	32
Oven safety features	32
System lock  for the oven	32
Cooling fan	32
Vented oven door	32
Door lock for Pyrolytic cleaning	32
PerfectClean treated surfaces	33
Pyrolytic accessories.....	33
Using for the first time	34
Before using for the first time	34
Setting the time of day for the first time.....	34
Heating up the oven for the first time and rinsing the steam injection system	35
Settings	38
Changing the time of day	38
Changing factory default settings	39
System lock 	42
Minute minder 	44
Setting the minute minder	44
Changing the time set for the minute minder.....	45
Cancelling the time set for the minute minder	45

Contents

Overview of functions	46
Tips on saving energy	48
Operation.....	50
Basic operation	50
Cooling fan	50
Changing the temperature.....	51
Temperature indicator light.....	51
Pre-heating the oven	52
Switching cooking programmes on and off automatically	53
Setting a cooking duration	53
Setting a cooking duration and finish time.....	54
At the end of the cooking duration.....	55
Changing the cooking duration	55
Deleting a cooking duration	56
Deleting a finish time	56
Moisture Plus 	57
Cooking with the Moisture Plus  function.....	58
Injecting bursts of steam	60
Automatic burst of steam	60
Injecting bursts of steam manually.....	60
Evaporating residual moisture.....	61
Starting residual moisture evaporation immediately	62
Cancelling residual moisture evaporation	63
Baking.....	64
Notes on using the baking charts	65
Baking charts	66
Creamed mixture	66
Rubbed in mixture	68
Yeast mixtures and quark dough.....	70
Whisked mixture.....	72
Choux pastry, puff pastry, meringue.....	73
Roasting	74
Notes on using the roasting charts	75
Roasting charts	76
Beef, veal.....	76
Pork	77
Lamb, game	78
Poultry, fish.....	79

Contents

Low temperature cooking	80
Grilling	82
Notes on the grilling chart	84
Fan Grill 	85
Grill 	87
Special applications	88
Defrost	88
Bottling	89
Drying food	90
Gentle Bake	91
Heat crockery	92
Frozen food/Ready meals	92
Cleaning and care	94
Unsuitable cleaning agents	94
Useful tips	95
Normal soiling	95
Stubborn soiling (excluding the FlexiClip telescopic runners)	96
Pyrolytic cleaning  of the oven interior	97
Setting up for the Pyrolytic cleaning programme	97
Starting the Pyrolytic cleaning programme	98
At the end of the Pyrolytic cleaning programme	99
The Pyrolytic cleaning programme is cancelled	101
Removing the door	102
Dismantling the door	103
Fitting the door	107
Removing the shelf runners with FlexiClip telescopic runners	108
Lowering the top heat/grill element	109
Descaling the steam injection system 	110
Descaling process sequence	110
Preparing the descaling process	111
Starting the descaling process	112
Problem solving guide	115
After sales service and warranty	120
Electrical connection	121
Oven	122
Building-in diagrams	123
Appliance dimensions and unit cut-out	123
Installation in a base unit	123

Contents

Installation in a tall unit.....	124
Front dimensions	125
Installing the oven	126
Recipes.....	127
Baked goods	128
White bread	130
Flat bread	131
Herb bread	132
Olive bread	133
Cheese and sesame rolls	134
Rye bread	135
Mixed grain bread.....	136
Multigrain bread	137
Yeast rolls	138
Seed rolls.....	139
Italian mozzarella bread.....	140
Sunday rolls.....	141
Buttermilk bread	142
Chocolate breakfast rolls.....	143
Onion flat bread.....	144
Quark rolls	145
Raisin loaf.....	146
Malted pumpkin seed rolls	147
Yeast dough men	148
Yeast pretzels	149
Bacon or herb baguettes.....	150
Ham and cheese rolls.....	151
Apricot loaf	152
Yeast butter cake.....	153
Pine nut bee-sting cake	154
Plaited walnut brioche	155
Cinnamon and macadamia ring	156
Bream / Snapper in a herb sauce.....	157
Savoy cabbage and salmon gratin.....	158
Stuffed ocean trout.....	159
Viennese fillet of fish.....	160
Salmon and spinach pasta bake.....	161
Salmon fillet with Muscadet sauce.....	162
Blue grenadier delicioso (A 13).....	163
Trout stuffed with mushrooms.....	164
Pikeperch with herbs.....	165

Contents

Sweet and sour chicken	166
Herbed chicken fillets	167
Marinated chicken thighs	168
Turkey roulade with spinach ricotta filling	169
Turkey thighs	170
Fillet of beef in a Port sauce	171
Braised beef roulades	172
Braised topside of beef	174
Glazed gammon	175
Pork fillet with Parma ham and red pesto	176
Pork casserole with apples	177
Chinese pork	178
Garlic rabbit	179
Saddle of venison	180
Saddle of lamb with thyme mustard sauce	182
Potato dumplings	183
Cheese soufflé	184
Spring pie	185
Cheese pie	186
Tortellini, ham and rocket bake	187
Mushroom cannelloni	188
Potato cheese gratin	189
Lasagne	190
Dumplings with plum compote	192
Sweet cherry soufflés	193

Warning and Safety instructions

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.

Warning and Safety instructions

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.

Warning and Safety instructions

- ▶ 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.

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.

Warning and Safety instructions

- ▶ 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 (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.

Warning and Safety instructions

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 vapourise 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.

► During cooking processes using moisture and during the residual moisture evaporation process steam is produced which can cause serious injury by scalding. Do not open the door whilst a burst of steam is being released or during the evaporation process.

► 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.

Warning and Safety instructions

- ▶ 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.

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 anti-tip safety notches on the sides of the dishes. Instead, use shelf level 2 for these oven dishes.
- ▶ The high temperatures used during the Pyrolytic cleaning programme will damage accessories that are not designed for cleaning in the Pyrolytic 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 (see "Cleaning and care").

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.

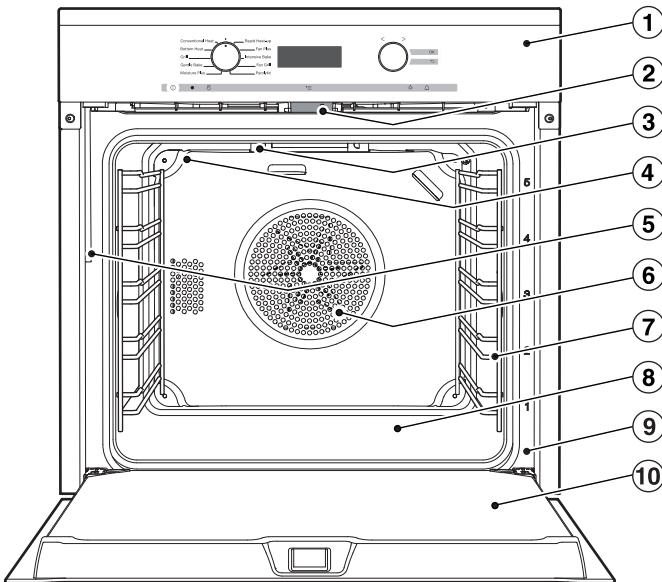
Disposing of your old appliance

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.



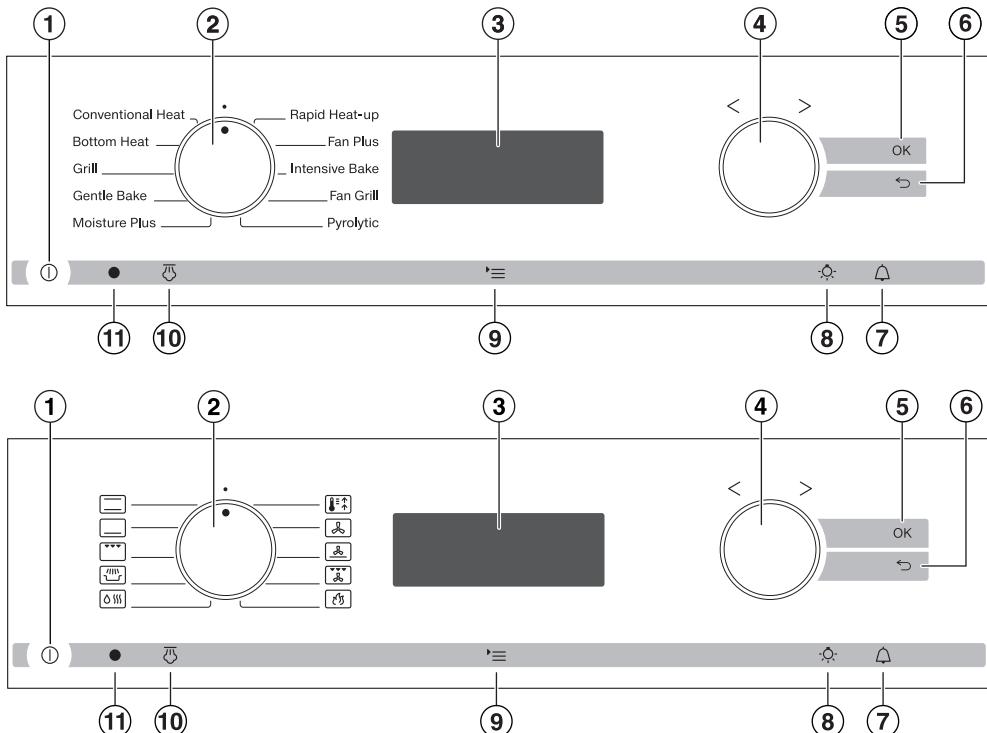
Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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

Oven overview



- ① Oven controls*
- ② Door lock for Pyrolytic cleaning
- ③ Top heat/grill element
- ④ Steam inlet openings
- ⑤ Water intake pipe for the steam injection system
- ⑥ Air inlet for the fan with ring heating element behind it
- ⑦ Shelf runners with 5 shelf levels
- ⑧ Oven floor with bottom heat element underneath it
- ⑨ Front frame with data plate
- ⑩ Door

* Depending on model



- ① Recessed On/Off sensor ①
For switching the appliance on and off
- ② Function selector ②
For selecting oven functions
- ③ Display
Displays the time of day and settings
- ④ Rotary selector < >
For entering values
- ⑤ OK sensor ⑤
For confirming settings and instructions
- ⑥ ← sensor ⑥
To go back one step at a time
- ⑦ Δ sensor ⑦
For setting the minute minder
- ⑧ ☀ sensor ⑧
For switching the oven interior lighting on and off
- ⑨ ≡ sensor ⑨
For calling up functions
- ⑩ □ sensor ⑩
For injecting bursts of steam
- ⑪ Optical interface
(for service technician use only) ⑪

Oven controls

On/Off sensor ①

The On/Off sensor ① is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

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

Oven functions

-  *Conventional Heat*
-  *Bottom Heat*
-  *Grill*
-  *Gentle Bake*
-  *Moisture Plus*
-  *Rapid Heat-up*
-  *Fan Plus*
-  *Intensive Bake*
-  *Fan Grill*
-  *Pyrolytic cleaning*

Display

The time of day or your settings appear in the 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
	Temperature indicator light
	Temperature
	Duration
	Finish time
	Water intake process
	Descale
	Bursts of steam
	Settings <i>P</i>
	Time
	System lock

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

Rotary selector < >

Use the rotary selector < > to enter temperatures and durations.

Turning it clockwise will increase the values, and turning it anti-clockwise will decrease them.

It can also be used to highlight a function by moving the triangle in the display.

It can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Oven controls

Sensors controls

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off by changing setting *P 3* to status *5 0* (see "Settings").

Sensor	Function	Notes
<i>OK</i>	For calling up functions and saving settings	Functions marked with the triangle  can be called up by touching <i>OK</i> . The selected function can be changed whilst the triangle  is flashing. Confirm with <i>OK</i> to save any changes.
	To go back a step	
	For setting the minute minder	If the time of day is visible, you can enter a minute minder duration at any time, e.g. when boiling eggs on the cooktop. If the display is dark, this sensor will not react until the oven is switched on.

Oven controls

Sensor	Function	Notes
• 	For switching the oven interior lighting on and off	<p>If the time of day display is visible, the oven interior lighting can be switched on and off by touching the • sensor.</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p> <p>The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.</p>
•≡	For calling up functions	<p>If the time of day is visible in the display and the rotary selector is at the • position, the symbols for settings •≡, time of day , and system lock  will appear when the •≡ sensor is touched.</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p> <p>Whilst cooking you can set the temperature , the cooking duration  and the finish time  after selecting this sensor.</p>
	For injecting the bursts of steam	<p>If manual bursts of steam are selected for the Moisture Plus function , the bursts of steam are injected by touching the  sensor.</p> <p>The  sensor lights up when a burst of steam can be injected.</p> <p> appears in the display when a burst of steam is being injected.</p>

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

The oven is supplied with:

- the operating and installation instructions for using the oven functions,
- screws for fixing the oven to the housing unit,
- descaling tablets and a plastic tube with suction cup for descaling,
- 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 (trays, racks, FlexiClip telescopic runners etc.) are fitted on either side of the oven cavity for shelf levels  ⁵.

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

Each shelf level has two rails, one above the other:

The accessories (e.g. the rack) are pushed into the oven between the two rails.

FlexiClip telescopic runners (depending on model) are fitted on the lower 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 72:



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.

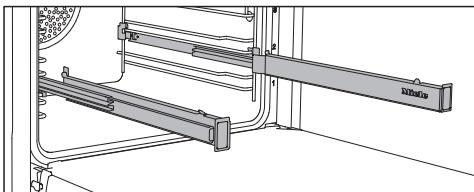
- The non-tip safety notches are located in the middle of the short sides of the baking tray and universal tray.
- The non-tip safety notches are located towards the back of the short sides of the rack.



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.

Features

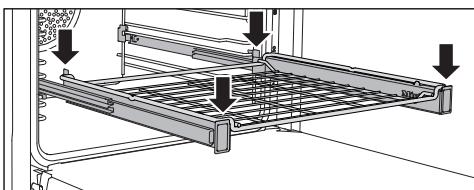
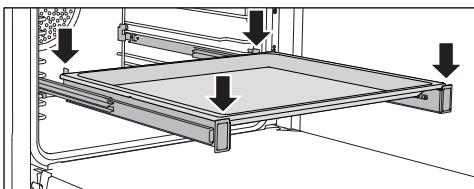
FlexiClip telescopic runners HFC 72



The FlexiClip telescopic runners can be attached to any shelf level.

Push the FlexiClip telescopic runners right into the oven before placing accessories on them.

The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.



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

Fitting and removing the FlexiClip telescopic runners

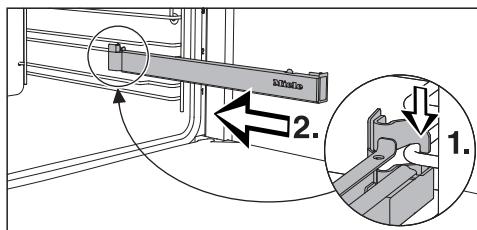
⚠ Danger of burning!

Make sure the oven heating elements are switched off and the oven interior is cool.

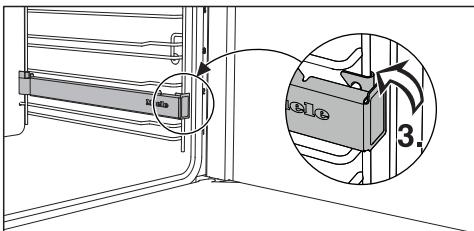
The FlexiClip telescopic runners are fitted in between the two rails that make up a shelf level.

The telescopic runner with the Miele logo must be fitted on the right.

When fitting or removing the telescopic runners, do **not** extend them.



- Hook the FlexiClip telescopic runner onto the bottom rail of a shelf level at the front (1.) and push it along the rail into the oven interior (2.).

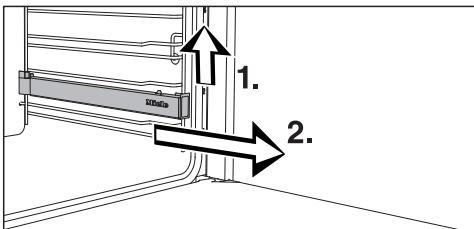


- Then secure the telescopic runner to the bottom of the two rails as illustrated (3).

If the telescopic runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

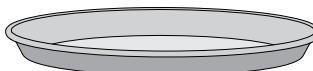
To remove a FlexiClip telescopic runner:

- Push the FlexiClip telescopic runner all the way in.



- Remove the FlexiClip telescopic runner by raising it at the front (1) then pulling it forwards along the rail and out (2).

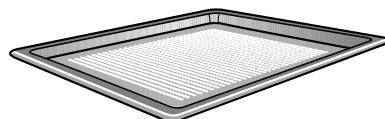
Round baking tray HBF 27-1



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.

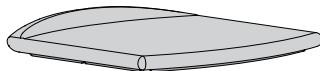
The tray can also be used for drying food.

The surface has been treated with PerfectClean enamel.

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

Features

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 being pulled out too far.

The surface of the oven dishes has a non-stick coating.

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

Suitable lids are available separately. Please quote the model number when ordering a lid.

Depth: 22 cm

HUB 5000-M
HUB 5001-M *



HBD 60-22

Depth: 35 cm

HUB 5000-XL
HUB 5001-XL *

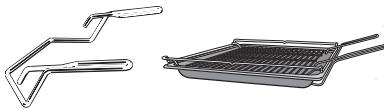


HBD 60-35



* 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.

Descaling tablets, plastic tube with suction cup



These are required for descaling the appliance.

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 to operate

- Time of day display
- Minute minder
- Switching cooking processes on and off automatically
- Moisture Plus cooking
- Settings that can be customised

Oven safety features

System lock for the oven

The system lock prevents the oven from being used unintentionally (see "System lock ").

The system lock will remain activated even after an interruption to the power supply.

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.

This 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

Pyrolytic accessories

The following accessories can be left in the oven during the Pyrolytic cleaning programme:

- Shelf runners
- FlexiClip telescopic runners
- Rack

See "Cleaning and care" for more information.

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 rotary selectors < > if they are retracted.

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

- 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 will appear in the display and the triangle  will flash under :



- Use the rotary selector < > to enter the time of day.
- Confirm with OK.

The time of day is now saved.

The time of day can be displayed in the 12-hour format by setting P 4 in the settings menu to status 12h (see "Settings").

In the event of a power cut, the time of day is saved for approx. 200 hours. If power is restored within this time, the current time of day will be displayed again. After a longer power cut, the time of day needs to be re-entered.

The time of day display is switched off by default (see "Settings – P 1"). The display appears dark if the oven is switched off. The time of day continues to run unseen in the background.

Heating up the oven for the first time and rinsing the steam injection system

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least one hour with nothing in it will get rid of this smell. It is a good idea to rinse the steam injection system at the same time.

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.
- 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.
- Fit the FlexiClip telescopic runners (available to order) to the shelf runners and insert all trays and the rack.

- Fill a container with approx. 100 ml fresh tap water.
- Switch the oven on with the On/Off sensor ①.
- Select Moisture Plus  with the rotary function selector.

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

Auto will appear in the display with the triangle  flashing under .



- Confirm with *OK*.

The recommended temperature will appear in the display with the triangle  flashing under :



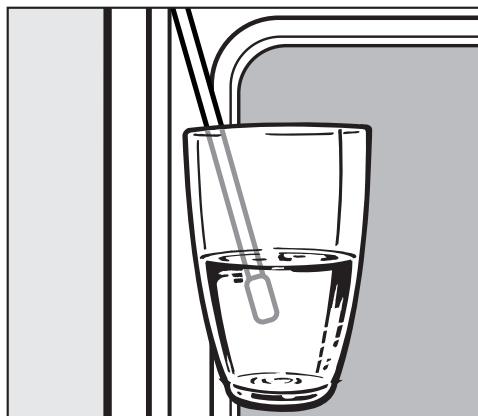
- Use the rotary selector < > to set the maximum possible temperature (250 °C).
- Confirm with *OK*.

Using for the first time

The prompt for water intake appears and the triangle  flashes:



- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Immerse the end of the water intake pipe in the container with tap water.
- Confirm with **OK**.

The water intake process will begin.

The amount of water required will be drawn up into the oven. The quantity of water specified is higher than actually required, leaving a small amount in the container.

- Remove the water container after the water intake process.

- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

After a short time, a burst of steam is injected automatically.

 **Risk of injury!**
Steam can cause scalding.
Do not open the door during a burst of steam.

Heat up the oven for at least 1 hour.

After at least an hour:

- Turn the function selector to .

After heating up for the first time

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

- Switch the oven on with the On/Off sensor ①.
- Switch the oven lighting on with the  sensor.
- Take all accessories out of the oven and clean them by hand (see "Cleaning and care").
- 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.
- Switch the interior lighting and the oven off.

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

Settings

Changing the time of day

The time of day can only be changed when the oven is switched on and the function selector is at •.

- Switch the oven on.
- Select '≡.
- Use the rotary selector <> to move the triangle ▲ until it appears under Ⓞ.
- Confirm with *OK*.

The triangle ▲ will flash under Ⓞ.

- Use the rotary selector <> to enter the time of day.
- Confirm with *OK*.

The time of day is now saved.

In the event of a power cut, the time of day is saved for approx. 200 hours. If power is restored within this time, the current time of day will be displayed again.

After a longer power cut, the time of day needs to be re-entered.

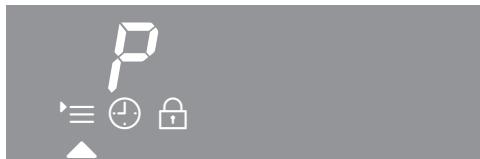
Changing factory default settings

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

A setting is changed by altering its status.

Settings can only be changed when the oven is switched on and the rotary selector is at \bullet .

- Select \bullet .
- If necessary, use the rotary selector $< >$ to move the triangle \blacktriangle until it appears under \bullet .



- Confirm with *OK*.

A setting will appear:



- If you wish to change another setting, use the rotary selector $< >$ to select the appropriate number.
- Confirm with *OK*.



The setting is selected and the current status appears, e.g. 5 0

To change the status:

- Use the rotary selector $< >$ to select the status you want.
- Confirm with *OK*.

The selected status is saved and the setting appears again.

- If you want to change further settings, proceed as described above.
- Select \leftarrow if you have not changed one setting and wish to switch to another.
- If you do not want to change any further settings, select \bullet .

The settings remain in the memory even after a power cut.

Settings

Settings overview

Setting	Status	
<i>P 1</i> Time of day display	<i>5 0</i> *	The time of day display is switched off . The display is dark when the oven is switched off. The time of day continues to run unseen in the background. If you have selected status <i>5 0</i> , you have to switch the oven on before you can use it. The same applies to setting a minute minder time Δ or switching the oven lighting O on. The oven also switches off automatically if no settings are selected within a certain period of time (approx. 30 minutes).
	<i>5 1</i>	The time of day display is switched on and is visible in the display.
<i>P 2</i> Buzzer volume	<i>5 0</i>	The buzzer is switched off .
	<i>5 1</i> – <i>5 2</i> ! <i>5 7</i> *	The buzzer is switched on . The volume can be altered. When you select a status, you will hear the corresponding buzzer.
<i>P 3</i> Keypad tone	<i>5 0</i>	The keypad tone is switched off .
	<i>5 1</i> *	The keypad tone is switched on .
<i>P 4</i> Clock format	<i>24h</i> *	The time of day is shown in the 24-hour format .
	<i>12h</i>	The time of day is shown in the 12-hour format . If you change the clock after 1:00 from a 12-hour clock to a 24-hour clock you will need to update the hour accordingly.

* Factory default

Setting	Status
P 5 Temperature unit	<p>$^{\circ}C$ * The temperature is displayed in degrees Celsius.</p> <p>$^{\circ}F$ The temperature is displayed in degrees Fahrenheit.</p>
P 6 Display brightness	<p>$5 1$ – $5 7$, $5 4$ *</p> <p>$5 1$: minimum brightness $5 7$: maximum brightness</p> <p>You can choose different levels of brightness for the display.</p>
P 7 Lighting	<p>$5 0$ *</p> <p>The oven interior lighting is switched on for 15 seconds and then switches off automatically.</p> <p>$5 1$ The oven interior lighting is switched on constantly.</p>
P 8 Demo mode	<p>$5 0$ *</p> <p>Select $5 0$ and touch <i>OK</i> for approx. 4 seconds. If --- appears briefly, Demo mode is deactivated.</p> <p>$5 1$ Select $5 1$ and touch <i>OK</i> for approx. 4 seconds. If NES appears briefly, Demo mode is activated.</p> <p>The oven can be operated, but the oven heating and the pump for the steam injection system will not work. Do not use this setting for personal use.</p>

* Factory default

System lock

The system lock  prevents the oven from being used unintentionally, for example by children.

The oven is delivered with the system lock deactivated.

The setting for the system lock can be changed by altering its status 5:

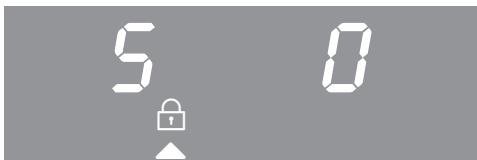
- 5 0 = Off
- 5 1 = On

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at •.

Activating the system lock

- Select '≡.
- Use the rotary selector < > to move the triangle ▲ until it appears under .

The currently set status 5 0 appears:



- Confirm with OK.
- Use the rotary selector < > to select status 5 1.



- Confirm with OK.
- Select '≡.

The current time of day will appear.

- Switch the oven off.

The system lock has been switched on.

When the appliance is switched on again, the  symbol will appear in the display to remind you that the system lock has been activated.

The system lock will remain activated even after an interruption to the power supply.

Deactivating the system lock for a cooking process

- Switch the oven on.

The  and  symbols and the current time of day will appear:



- Touch *OK* until  goes out.

The oven can now be used.

Deactivating the system lock

- Switch the oven on.
- Touch *OK* until  goes out.
- Select .
- Use the rotary selector   to move the triangle .
- Confirm with *OK*.

The currently set status  / appears.

- Use the rotary selector   to select status  0.
- Confirm with *OK*.
- Select .

The system lock is switched off.

The  symbol disappears.

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 55 seconds can be set.

Useful tip: Use the minute minder in Moisture Plus  to remind you to inject the bursts of steam manually at the desired time.

Setting the minute minder

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

If you have switched the clock display off (setting "P 1 – 5 0"), you will need to switch the oven on before you can set a minute minder duration.

- Select .

00:00 will appear in the display with the triangle  flashing under :



- Use the rotary selector < > to set the minute minder time you require.



- 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 if the buzzer is switched on (see "Settings – P 2").

■ Select .

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

Changing the time set for the minute minder

■ Select .

The minute minder time selected appears.

■ Use the rotary selector < > to change the minute minder time.

■ Confirm with *OK*.

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

Cancelling the time set for the minute minder

■ Select .

■ Use the rotary selector < > to reduce the minute minder time to *00:00*.

■ Confirm with *OK*.

The minute minder is now cancelled.

Overview of functions

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

Oven function	Recommended temperature	Temperature range
Fan Plus 	160 °C	30–250 °C
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.		
Moisture Plus 	160 °C	130–250 °C
For baking and roasting with moisture injection. First <i>RuLo</i> will appear in the display and the triangle  will flash under the  symbol. The recommended temperature will only appear after the number of bursts of steam has been selected.		
Intensive Bake 	170 °C	50–250 °C
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.		
Conventional Heat 	180 °C	30–280 °C
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.		

Overview of functions

Oven function	Recommended temperature	Temperature range
Bottom Heat 	190 °C	100–280 °C
Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.		
Grill 	240 °C	200–300 °C
For grilling and toasting bread, open sandwiches etc. and browning baked dishes. The grill is ready for use when the entire top heat/grill element glows red.		
Fan Grill 	200 °C	100–260 °C
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 	190 °C	100–250 °C
For small amounts e.g. of frozen pizza, bake-off rolls, cookies 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.		
Rapid Heat-up 	160 °C	100–250 °C
For pre-heating the oven compartment quickly. The oven function required must then be selected once the desired temperature has been reached.		

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 residual 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 can be turned down to the lowest possible temperature about 5 minutes before the end of cooking. The residual heat is sufficient to complete the cooking process. 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.

Settings

- Switch the clock display off if you wish to reduce energy usage (see "Settings").
- Set the oven lighting so that it switches off automatically during a programme after 15 seconds. It can be switched on again at any time by touching .

Energy save mode

- The oven will switch itself off automatically to save energy if a programme is not being run and controls have not been operated. The time of day will appear in the display or the display will remain dark (see "Settings").

Operation

Basic operation

- Switch the oven on.
- Place the food in the oven.
- Select the required oven function with the function selector.

The recommended temperature will appear:



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

- Use the rotary selector < > to change the temperature if necessary.

The current temperature and temperature indicator light  will appear after a short time.



You can follow the temperature increasing. A buzzer will sound when the required oven temperature is first reached if this option is selected (see "Settings - P 2").

After the cooking process:

- Turn the function selector to •.
- Remove the food from the oven.
- Switch the oven off.

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.

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

Changing the temperature

Example: You have selected Fan Plus  and 170 °C and can see the temperature increasing.



You want to reduce the target temperature to 155 °C.

- Use the rotary selector < > to reduce the temperature.

The triangle  will flash under the temperature symbol  and the temperature is altered in 5 °C steps.



The altered target temperature is saved. The actual temperature is displayed.

Use  to change between displaying the current and target temperatures.

Temperature indicator light

The temperature indicator light  lights up when the oven is heating.

The temperature indicator light  lights up during the heating-up phase.

When the required temperature is first reached, a buzzer will sound if the buzzer is activated (see "Settings – P 2"). At the same time the oven heating will switch itself off and  will go out.

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

Operation

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.

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.

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 12 hours.

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.

- Select '≡'.



- If necessary, use the rotary selector <> to move the triangle ▲ until it appears under ☰.
- Confirm with OK.

00:00 will appear in the display with the triangle ▲ flashing under ☰.



- Use the rotary selector <> to set the cooking duration (01:05).
- Confirm with OK.

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.

Operation

Setting a cooking duration and finish time

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:

- Select '≡'.
- If necessary, use the rotary selector <> to move the triangle ▲ until it appears under ☰.
- Confirm with OK.
- 00:00 will appear in the display with the triangle ▲ flashing under ☰.
- Use the rotary selector <> to set the cooking duration (01:30).
- Confirm with OK.

The cooking duration ☰ is saved and then counts down in minutes:



Then set the finish time:

- Use the rotary selector <> to move the triangle ▲ until it appears under ☰.

-:- appears in the display:



- Confirm with OK.

As soon as you turn the rotary selector <> clockwise, 12:45 will appear (= current time of day + cooking duration = 11:15 + 1:30):



- Use the rotary selector <> to enter the cooking duration finish time (13:30).
- Confirm with OK.

The finish time ☰ is now saved.



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

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

At the end of the cooking duration

- **0:00** appears in the display:
-  flashes.
- a buzzer will sound if the buzzer is switched on (see "Settings – P 2").
- the oven heating and lighting will switch off automatically.
- the cooling fan remains switched on.
- Turn the function selector to **•**.
- Remove the food from the oven.
- Switch the oven off.

If the dish is not cooked to your satisfaction, you can prolong the cooking duration by entering a new duration.

Changing the cooking duration

- Select .
- If necessary, use the rotary selector **< >** to move the triangle  until it appears under .

The remaining cooking duration appears in the display.

- Confirm with **OK**.
- Use the rotary selector **< >** to alter the cooking duration.
- Confirm with **OK**.

The changed cooking duration is now saved.

Operation

Deleting a cooking duration

- Select '≡.'
- If necessary, use the rotary selector <> to move the triangle ▲ until it appears under ☰.
- Confirm with *OK*.

The triangle ▲ will flash under ☰.

- Use the rotary selector <> to set the cooking duration to *00:00*.
- Confirm with *OK*.

The cooking duration and any finish time will be deleted.

- Select '≡.'

The current temperature will appear.
The oven heating remains switched on.

If you want to finish the cooking programme:

- Turn the function selector to •.
- Remove the food from the oven.
- Switch the oven off.

If you turn the function selector to • or switch the oven off, the settings for the cooking duration and the finish time will be deleted.

Deleting a finish time

- Select '≡.'
- If necessary, use the rotary selector <> to move the triangle ▲ until it appears under ☰.
- Confirm with *OK*.

The triangle ▲ will flash under ☰.

- Use the rotary selector <> to set the finish time to - - - - .
- Confirm with *OK*.

The cooking duration finish time is now deleted.

Your oven is equipped with a steam injection system for cooking with moisture. Baking, roasting and cooking with Moisture Plus  guarantees optimised steam and air conduction for excellent cooking and browning results.

After selecting Moisture Plus , you need to set the number of bursts of steam.

You can select:

- Automatic burst of steam (*Rusto*)
This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.
- 1 burst of steam (1)
2 bursts of steam (2)
3 bursts of steam (3)
You need to add the appropriate amount of water for the number of bursts of steam. You have to release the bursts of steam yourself.

Finally set the temperature and start the process to draw in water.

Fresh tap water is taken into the steam system via the tube underneath the control panel on the left.

Liquids, other than water, can cause damage to the oven.

Only use tap water when cooking with the Moisture Plus function.

The water is injected as bursts of steam into the oven compartment during the cooking programme. The steam inlets are located at the rear left corner of the roof of the oven.

One burst of steam takes approx. 5–8 minutes. The number of bursts of steam and when they are injected will depend on the type of food being cooked:

- **Yeast mixtures** will rise better if steam is injected at the beginning of the programme.
- **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.
- When **roasting meat with a high fat content**, injecting steam at the beginning of roasting will help render the fat.

Additional moisture is not suitable for mixtures which already contain a lot of moisture, such as choux pastry and meringues, as the addition of steam does not allow them to dry out sufficiently.

Useful tip: Use the recipes as a guide.

Cooking with the Moisture Plus function

It is quite normal for condensation to form on the inside of the door during steam injection. This will dissipate during the course of the cooking programme.

- Prepare the food and place in the oven if no pre-heating is required.
- Fill a suitable container with the amount of water required:

Auto Approx. 100 ml

1 Approx. 100 ml

2 Approx. 200 ml

3 Approx. 300 ml

- Select the Moisture Plus  function.

Setting the number of bursts of steam

Auto will appear in the display with the triangle  flashing under .



The other steam burst options (*1*, *2*, *3*) can be selected using the rotary selector  .

After *3*, *E* appears in the display. This option starts the descaling process (see "Descaling the steam injection system .

Useful tip: Use the recipes as a guide.

- If you want the oven to release a burst of steam automatically after the heating-up phase, select *Auto* and confirm with *OK*.
- If you want to inject one or more bursts of steam manually at specific times, select *1*, *2* or *3* and confirm your choice with *OK*.

Setting the temperature

The recommended temperature will appear in the display with the triangle  flashing under :



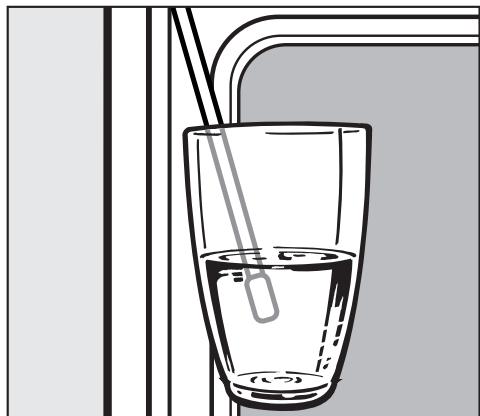
- If necessary, set the temperature using the rotary selector  .
- Confirm with *OK*.

Starting the water intake process

The prompt for the water intake process will appear. The triangle  will flash under :



- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



- Immerse the end of the water intake pipe in the container with tap water.
- Confirm with *OK*.

The water intake process will begin.

The amount of water actually drawn up into the oven may be less than the amount specified as required, leaving a small amount in the container.

The water intake process can be interrupted and restarted at any time with *OK*.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake pipe is drawn into the oven.

The current temperature and the temperature indicator light  will appear.



You will see the temperature increasing. A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings – P 2").

Injecting bursts of steam

Steam can cause scalding.

Do not open the door during bursts of steam. Also, condensation on the sensors will cause them to have a slow reaction time.

Automatic burst of steam

Once the heating-up phase has been completed, the automatic burst of steam is injected. The following will appear in the display:



The water will vaporise in the oven compartment.

After the burst of steam,  will go out and the temperature will be displayed.

■ Continue cooking until the end of the cooking duration.

Injecting bursts of steam manually

The bursts of steam can be injected as soon as  lights up in the display.

Please wait until the heating-up phase is completed to allow the steam to be distributed evenly by the warm air in the oven.

Please refer to the recipes for the timing of the bursts of steam.

Useful tip: Set the minute minder  to remind you when to do so.

■ Touch  to inject the burst of steam.

The sensor light goes out and the following appears in the display:



■ Proceed as described to inject further bursts of steam.

After the last burst of steam,  will go out and the temperature will be displayed.

■ Continue cooking until the end of the cooking duration.

Evaporating residual moisture

When cooking using the Moisture Plus  function, the water will be equally distributed between the number of bursts of steam and used up as long as the programme is not interrupted.

However, if a programme using the addition of moisture is interrupted before all the bursts of steam have been injected, the water for these unused bursts of steam will remain in the system.

The next time the Moisture Plus  function is selected, a time will appear for the evaporation of residual moisture instead of the recommended temperature and the triangle  will flash under the  symbol.

The time shown in the display will depend on the amount of residual water in the system.

It is best to start the evaporation of residual water straight away so that only fresh water is used during a cooking programme.

The residual moisture evaporation process

The oven will heat up and the residual water in the oven cavity will evaporate.

Depending on the amount of water, this can take up to approximately 30 minutes.

Steam can cause scalding.
Do not open the door while the residual water is being evaporated.

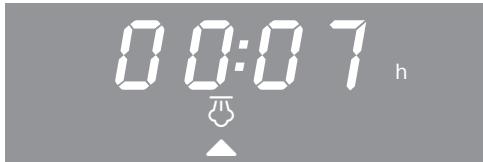
The moisture will condense on the door and in the oven compartment and needs to be wiped off after the oven has cooled down.

Moisture Plus

Starting residual moisture evaporation immediately

- Select the Moisture Plus  function.

A time, depending on the amount of residual water present, will appear and the triangle  will flash under :



- Confirm with OK.

The evaporation process will begin. The duration will count down in the display.

During the evaporation process, the duration may be adjusted by the system according to the amount of water currently present.

0:59 min


The last minute counts down in seconds.

At the end of the residual water evaporation process *Auto* appears:

Auto


A cooking process using the Moisture Plus  function can now be carried out.

Cancelling residual moisture evaporation

 Skipping the residual moisture evaporation process can, in certain cases, cause water to overflow into the oven cavity.

It is best not to cancel the evaporation process.

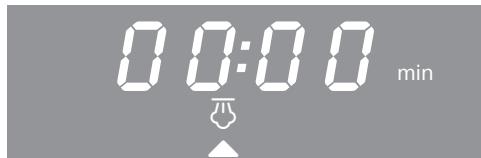
- Select the Moisture Plus  function.

A time, depending on the amount of residual water present, will appear and the triangle  will flash under :



- Turn the rotary selector < > anti-clockwise.

The time will be set to 00:00:



- Confirm with OK.

Auto appears in the display:



A cooking process using the Moisture Plus  function can now be carried out.

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 , Moisture Plus  or Conventional Heat .

Bakeware

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

- Fan Plus , Intensive Bake , Moisture Plus :
Baking tray, universal tray, bakeware made from ovenproof material.
- 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 ⁵

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: level 2
- 2 trays: levels 1+3/2+4
- 3 trays: 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.

– **Moisture Plus**

- 1 tray: Shelf level 2

– **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	<input type="checkbox"/>	 [°C]	 5 ₁	 [min.]
Muffins (1 tray)		140–150	2	35–45
		150–160	2	30–40
Muffins (2 trays)		140–150	2+4	35–45 ²⁾
Small cakes (1 tray) *		150	2	25–40
		160 ¹⁾	3	20–30
Small cakes (2 trays) *		150 ¹⁾	2+4	25–35
Small cakes/Biscuits (1 tray)		140–150	2	25–35
		150–160 ¹⁾	3	15–25
Small cakes/Biscuits (2 trays)		140–150	2+4	25–35 ²⁾
Sand cake		150–160	2	60–70
		150–160 ¹⁾	2	60–70
Ring cake		150–160	2	50–60
		170–180	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.

1) Pre-heat the oven. Do not use Rapid Heat-up .

2) 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		 ¹⁾ [°C]	 ⁵ ₁	 [min.]
Foam cake (tray)		150–160	2	25–35
		150–160 ¹⁾	2	30–40
Marble, nut cake (tin)		150–160	2	55–75
		150–160	2	55–75
Fresh fruit cake, with meringue topping (tray)		150–160	2	40–50
		170–180	2	45–55
Fresh fruit cake (tray)		150–160	2	35–45
		160–170	2	35–55
Fresh fruit cake (tin)		150–160	2	55–65
		170–180 ¹⁾	2	35–45
Flan base		150–160	2	25–35
		170–180 ¹⁾	2	15–25

 Function /  Fan Plus /  Conventional Heat

 Temperature /  ⁵₁ Shelf level /  Duration

1) Pre-heat the oven. Do not use Rapid Heat-up .

Baking

Rubbed in mixture

Cakes/ Biscuits				
Small cakes/Biscuits (1 tray)		140–150	2	20–30
		160–170 ¹⁾	3	15–25
Small cakes/Biscuits (2 trays)		140–150	1+3	20–30 ²⁾
Drop cookies (1 tray) *		140	2	30–40
		160 ¹⁾	3	20–30
Drop cookies (2 trays) *		140	1+3	35–45 ²⁾
Flan base		150–160	2	35–45
		170–180 ¹⁾	2	20–30
Streusel cake		150–160	2	45–55
		170–180	2	45–55
Cheese cake		150–160	2	80–95
		170–180	2	80–90
		150–160	2	80–90

Function / Fan Plus / Conventional Heat / Intensive Bake

Temperature / Shelf level / Duration

* The settings also apply for testing in accordance with EN 60350-1.

1) Pre-heat the oven. Do not use Rapid Heat-up .

2) 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]	_LAYER ⁵ ₁	⌚ [min.]
Apple cake (baking tin Ø 20 cm) *		160	2	90–100
		180	1	85–95
Apple pie		160–170	2	50–70
		170–180¹⁾	2	60–70
		160–170	2	50–70
Fresh fruit tart, glazed (tin)		150–160	2	55–75
		170–180	2	55–75
		150–160	2	55–65
Swiss apple pie (tray)		220–230¹⁾	1	30–50
		180–190	1	30–50

Function / Fan Plus / Conventional Heat / Intensive Bake

Temperature / Shelf level / Duration

* The settings also apply for testing in accordance with EN 60350-1.

1) Pre-heat the oven. Do not use Rapid Heat-up .

Baking

Yeast mixtures and quark dough

Cakes/ Biscuits	<input type="checkbox"/>	[°C]	5	[min.]
Gugelhupf		150–160	2	50–60
	<input type="checkbox"/>	160–170	2	50–60
Stollen		150–160	2	45–65
	<input type="checkbox"/>	160–170	2	45–60
Streusel cake		150–160	2	35–45
	<input type="checkbox"/>	170–180	3	35–45
Fresh fruit cake (tray)		160–170	2	40–50
	<input type="checkbox"/>	170–180	3	50–60
Apple turnovers (1 tray)		150–160	2	25–30
	<input type="checkbox"/>	160–170	2 ¹⁾	25–30
Apple turnovers (2 trays)		150–160	1+3	25–30 ²⁾

Function / Fan Plus / Conventional Heat

Temperature / Shelf level / Duration

- 1) For yeast dough. With quark dough use shelf level 3.
- 2) 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			5 1	[min.]
White bread		180–190	2	35–45
		190–200	2	30–40
Wholegrain bread		180–190	2	55–65
		200–210¹⁾	2	45–55
Pizza (tray)		220–240	2	10–20
		220–240¹⁾	2²⁾	10–25
		220–1240	2²⁾	10–20
Onion tart		170–180	2	30–40
		180–190¹⁾	2	25–35
		170–180	2	30–40
Proving yeast dough		35	³⁾	15–30
		35	³⁾	15–30

Function / Fan Plus / Conventional Heat / Intensive Bake

Temperature / Shelf level / Duration

- 1) Pre-heat the oven. Do not use Rapid Heat-up .
- 2) For yeast dough. With quark dough use shelf level 3.
- 3) 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 , please also place the rack on the oven floor.

Baking

Whisked mixture

Cakes/ Biscuits		 [°C]	 5 ₁	 [min.]
Tart / flan base (2 eggs)		160–170	2	20–30
		160–170¹⁾	2	15–25
Sponge cake (4 to 6 eggs)		170–180	2	20–35
		150–160¹⁾	2	30–45
Whisked sponge cake *		180	2	20–30
		150–170¹⁾	2	20–45
Swiss roll		170–180 ¹⁾	2	15–20
		180–190¹⁾	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.

1) Pre-heat the oven. Do not use Rapid Heat-up .

Choux pastry, puff pastry, meringue

Cakes/ Biscuits		 [°C]	 ⁵ ₁	 [min.]
Choux buns (1 tray)		160–170	2	30–45
		180–190 ¹⁾	3	25–35
Choux buns (2 trays)		160–170	1+3	30–45 ²⁾
Puff pastry (1 tray)		170–180	2	20–30
		190–200	3	20–30
Puff pastry (2 trays)		170–180	1+3	20–30 ²⁾
Macaroons (1 tray)		120–130	2	25–50
		120–130 ¹⁾	3	25–45
Macaroons (2 trays)		120–130	1+3	25–50 ²⁾

 Function /  Fan Plus /  Conventional Heat

 Temperature / ⁵₁ Shelf level /  Duration

1) Pre-heat the oven. Do not use Rapid Heat-up .

2) 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 Fan Plus , Moisture 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  or Moisture Plus , select a temperature 20 °C lower than for 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 5

As a general rule, use shelf level 2.

Roasting

Roasting charts

Beef, veal

Food		🌡 [°C]	📘 ⁵ ₁	⌚ [min.]	⚡ ⁷ [°C]
Topside of beef, approx. 1 kg	gode/Universal tray	170–180	2	100–130 ⁵⁾	85–95
	Universal tray	190–200	2	110–140⁵⁾	
Fillet of beef, approx. 1 kg ¹⁾	gode/Universal tray	150–160 ⁴⁾	2	20–50	40–70 ⁸⁾
	gos ²⁾	150–160 ⁴⁾	2	20–50	
	Universal tray	180–190⁴⁾	2	20–50	
Sirloin joint, approx. 1 kg ¹⁾	gode/Universal tray	150–160 ⁴⁾	2	30–60	40–70 ⁸⁾
	gos ²⁾	150–160 ⁴⁾	2	30–60	
	Universal tray	180–190⁴⁾	2	30–60	
Veal, approx. 1.5 kg	gode/Universal tray	190–200	2	70–90⁵⁾	70–80
	gos ³⁾	190–200	2	70–90 ⁶⁾	
	Universal tray	200–210	2	70–90 ⁵⁾	

Function / Temperature / ⁵₁ Shelf level / Duration / Core temperature

Fan Plus / Auto Roast / Moisture Plus / Conventional Heat

- 1) Use the universal tray. First sear the meat all over on the cooktop to seal it.
- 2) If using Moisture Plus , release a burst of steam at the beginning of the cooking programme.
- 3) If using Moisture Plus , once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 4) Pre-heat the oven. Do not use Rapid Heat-up .
- 5) Roast with the lid on first, then remove the lid halfway through roasting and add approx. 0.5 l liquid.
- 6) Add approx. 0.5 l liquid halfway through roasting.
- 7) If you have a separate food probe, you can use the core temperature shown.
- 8) Depending on required degree of doneness: rare: 55–60 °C, medium: 65–70 °C, well-done: 70–75 °C

Pork

Food		🌡 [°C]	📘 ⁵ ₁	⌚ [min.]	⚡ ³⁾ [°C]
Pork roast/neck, approx. 1 kg	✖/⌚	160–170	2	100–120 ²⁾	80–90
	✳ ¹⁾	160–170	2	100–120 ²⁾	
	⌚	180–190	2	100–120 ²⁾	
Pork joint with crackling, approx. 2 kg	✖/⌚	170–180	2	120–160 ²⁾	80–90
	✳ ¹⁾	180–190	2	120–160 ²⁾	
	⌚	190–200	2	130–160 ²⁾	
Gammon joint, approx. 1 kg	✖/⌚	150–160	2	60–80 ²⁾	75–80
	✳ ¹⁾	150–160	2	60–80	
	⌚	170–180	2	80–100 ²⁾	
Meat loaf, approx. 1 kg	✖/⌚	170–180	2	60–70 ²⁾	80–85
	⌚	200–210	2	70–80 ²⁾	

✖ Function / 🌃 Temperature / 📂⁵₁ Shelf level / ⌚ Duration / ⚡ Core temperature

✖ Fan Plus / ⌚ Auto Roast / ✳¹⁾ Moisture Plus / ⌚ Conventional Heat

- 1) If using Moisture Plus ✳¹⁾, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 2) Add approx. 0.5 l liquid halfway through roasting.
- 3) If you have a separate food probe, you can use the core temperature shown.

Roasting

Lamb, game

Food		🌡 [°C]	⌚ ⁵ ₁	⌚ [min.]	⚡ ⁵ [°C]
Leg of lamb, approx. 1.5 kg	▢/▢	170–180	2	90–110 ³⁾	75–80
	▢ ¹⁾	170–180	2	90–110 ⁴⁾	
	▢	180–190	2	90–110³⁾	
Saddle of lamb, approx. 1.5 kg	▢/▢	220–230 ²⁾	2	40–60 ⁴⁾	70–75
	▢ ¹⁾	220–230 ²⁾	2	40–60	
	▢	230–240²⁾	3	40–60⁴⁾	
Venison, approx. 1 kg	▢/▢	200–210	2	80–100³⁾	80–90
	▢	200–210	2	80–100 ³⁾	

▢ Function / 🌃 Temperature / ⌚⁵₁ Shelf level / ⏲ Duration / ⚡ Core temperature

▢ Fan Plus / ▢ Auto Roast / ▢¹⁾ Moisture Plus / ▢ Conventional Heat

- 1) If using Moisture Plus ▢¹⁾, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 2) Pre-heat the oven.
- 3) Roast with the lid on first, then remove the lid halfway through roasting and add approx. 0.5 l liquid.
- 4) Add approx. 0.5 l liquid halfway through roasting.
- 5) If you have a separate food probe, you can use the core temperature shown.

Poultry, fish

Food		🌡 [°C]	⁽¹⁾ [min.]	⁽³⁾ [°C]
Poultry, 0.8–1 kg	▢			
	▢/▢	180–190	2	60–70
Poultry, approx. 2 kg	▢	190–200	2	60–70
	▢	180–190	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 ^{²)}
	▢	180–190	2	120–160 ^{²)}
Fish, whole, approx. 1.5 kg	▢/▢	160–170	2	45–55
	▢ ①)	160–170	2	45–55
	▢	180–190	2	45–55

▢ Function / 🌃 Temperature / ⚡^⁵ Shelf level / ⏳ Duration / ⚡ Core temperature

▢ Fan Plus / ▢ Auto Roast / ▢ Moisture Plus / ▢ Conventional Heat

- 1) If using Moisture Plus ①, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 2) Add approx. 0.5 l liquid halfway through roasting.
- 3) If you have a separate food probe, you can use the core temperature shown.

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.

You can set the cooking process to finish automatically (see "Operation - Setting the cooking duration").

Low temperature cooking

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 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.

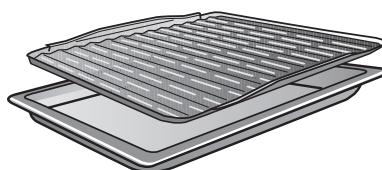
The whole of the top heat/grill element will get hot and glow red.

Fan Grill

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

The top heat/grill element and fan are switched on alternately.

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 5

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

- Thin cuts: shelf level 3 4
- Thick cuts: shelf level 1 or 2

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 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.

Special 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

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 150–170 °C.
- Wait until bubbles evenly rise in the jars.

Reduce the temperature at the right time to avoid the produce boiling over.

Fruit/Cucumbers

- Select the lowest temperature as soon as bubbles are visible in the jars. Then leave the jars in the warm oven for a further 25–30 minutes.

Vegetables

- Reduce the temperature to 100 °C as soon as bubbles are visible in the jars.

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

Bottling duration

- After the bottling duration has finished, select the lowest temperature and leave the jars in the oven for a further 25–30 minutes.

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.

Special applications

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.

Gentle Bake

Gentle Bake is suitable for small amounts e.g. of frozen pizza, bake-off rolls, cookies and for meat dishes and roasts. The optimum use of residual heat enables savings of up to 30% energy to be made compared to cooking with a standard oven function with comparably 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, as no energy savings would be made.

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

For optimum results, 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	25–30
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, then remove the lid three-quarters of the way through roasting and add approx. 0.5 litre liquid.
- Check the food after the shortest duration quoted.

Special applications

Heat 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.

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.

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,
- selective cleaning with mechanical cleaning agents,
- oven cleaner, *
- stainless steel spiral pads. *

* These can, however, be used to remove very heavy soiling from PerfectClean treated surfaces.

If soiling is left for a long time, it might become impossible to remove. Continued use without regular cleaning will make the oven much harder to clean.

Failure to maintain the oven in a clean condition could lead to deterioration of the surfaces that could adversely affect the life of the appliance and result in a hazardous situation.

Remove any soiling immediately.

The accessories are not dishwasher-proof.

Useful tips

- Soiling caused by spilt 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)

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish.

Do not use force to remove this discolouration! Clean these following the instructions given here.

Non-Miele oven spray must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- Baked-on residues can be removed with a glass scraper or a non-abrasive stainless steel pad.
- Stubborn soiling on PerfectClean surfaces can be cleaned using Miele oven cleaner. This cleaner must only be applied to cold surfaces in accordance with the instructions on the packaging.

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.

The following accessories are suitable for cleaning in the Pyrolytic cleaning programme and can be left in the oven:

- Shelf runners
- FlexiClip telescopic runners HFC 72
- Rack HBBR 72

■ Take all non-pyrolytic accessories out of the oven.

■ Place the rack on the top shelf level.

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.

Cleaning and care

Starting the Pyrolytic cleaning programme

Danger of burning!

The oven door gets much hotter during the Pyrolytic cleaning programme than during normal use. Prevent children from touching the oven during pyrolytic cleaning.

■ Select Pyrolytic



PY 1

PY 1 appears in the display. The number flashes.

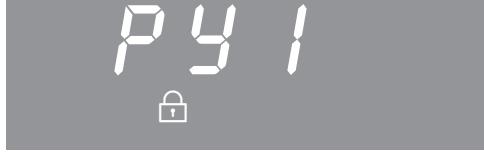
Use the rotary selector < > to select between PY 1, PY 2 and PY 3.

■ Select the required Pyrolytic cleaning level.

■ Confirm with OK.

The Pyrolytic cleaning programme will now start.

 will also appear in the display.



PY 1



 will flash until the door is locked.

The oven heating and the cooling fan will then switch on automatically.

The oven lighting will not come on during the Pyrolytic cleaning programme.

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

■ Select '≡.

■ If necessary, use the rotary selector < > to move the triangle until it appears under .

The time remaining for the Pyrolytic cleaning programme will appear in the display. You cannot alter the duration.

If you have set the timer, a tone will sound when the duration has elapsed,  will flash and the time will start to count upwards. Once you press OK, the audible and visual signals will turn off. PY and the number of the Pyrolytic cleaning level chosen will reappear.

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.

- Select '≡'.
- Use the rotary selector < > to move the triangle ▲ until it appears under .
- :- - appears in the display:
- Confirm with *OK*.

When you turn the rotary selector < > clockwise, the finish time will appear in the display. This is calculated from the actual time of day plus the duration of your selected Pyrolytic cleaning programme.

- Use the rotary selector < > to select the required finish time.
- Confirm with *OK*.

The finish time is now set and has been saved to memory.

The oven heating will now switch 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.

The door is locked as long as the  symbol is lit up. The  symbol will start flashing as soon as the door lock has been released.

When the door lock has been released:

-  will go out.
-  flashes.
- a buzzer will sound if the buzzer is switched on (see "Settings – P 2").
- Turn the function selector to •.

The visual and acoustic signals are switched off.

Cleaning and care

Danger of burning!

Wait until the oven has cooled down before removing residual soiling left in the oven compartment from the Pyrolytic cleaning programme.

- Wipe any residues (e.g. ash) left behind after the Pyrolytic cleaning programme out of the oven compartment and wipe any residues off any pyrolytic accessories. The amount of ash will vary depending on how dirty the oven was.

Most soiling can be easily removed using a clean, damp microfibre cloth, or with warm water and a little washing-up liquid on a clean sponge.

Depending on how dirty the oven was before cleaning, there may be a visible layer of soiling across the inner glass pane on the door. This should be removed using the reverse of a non-scouring washing-up sponge, a glass scraper or with a stainless steel spiral pad and a little washing-up liquid.

- Extend and retract the FlexiClip telescopic runners several times after running the Pyrolytic cleaning programme.

Please note:

- 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.
- The FlexiClip telescopic 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.
- Spilt fruit juices may cause lasting discolouration to enamelled surfaces. This discolouration is permanent but will not affect the efficiency 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. The  symbol will light up until the temperature has dropped below this level. The door can be opened as soon as the  symbol starts flashing.

The following will cause the Pyrolytic cleaning programme to stop:

- Turning the function selector to •.

Once the door has been unlocked,  will go out and the time of day will reappear in the display. If necessary, start the Pyrolytic cleaning programme again.

- Turning the function selector to a different function.

PY and  will appear in the display. Once the door has been unlocked,  will go out and *PY* will start to flash.

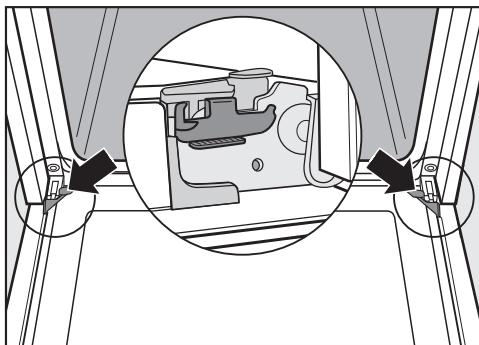
- A power cut.

PY and  will appear in the display. Once the door has been unlocked,  will go out and *PY* will start to flash.

When power is restored, *PY* will light up until the temperature in the oven has dropped below 280 °C.  will then appear in the display. The door lock releases and the time of day reappears.

Cleaning and care

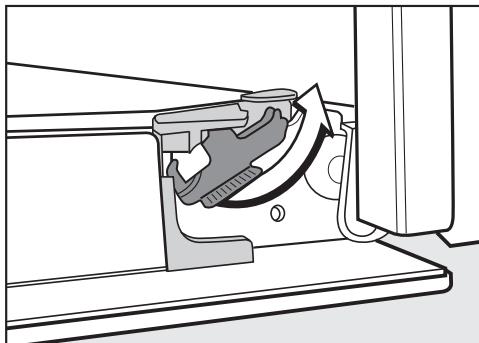
Removing the door



The door is connected to each door hinge by retainers.

Before the door can be removed the locking clamps on both hinges must first be unlocked.

- Open the door fully.



- Release the locking clamps by turning them as far as they will go.

Do not attempt to take the door off the retainers when it is in the horizontal position as the retainers will spring back against the oven.

Do not use the handle to pull the door off the retainers as the handle could break.

- Raise the door up till it rests open.



- Hold the door securely at both sides, and lift it upwards off the retainers. Make sure you take it 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.

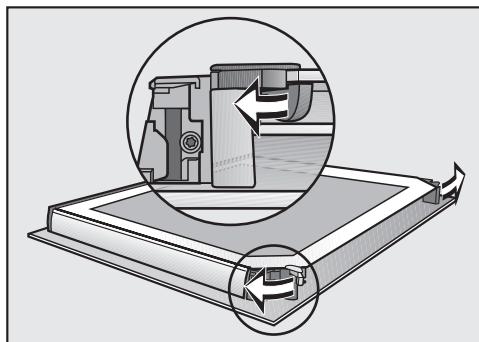
Cleaning and care



Danger of injury!

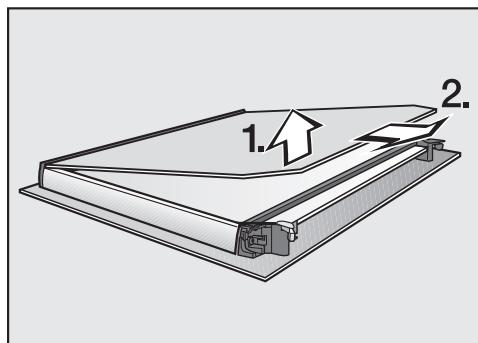
Always remove the door before disassembling it.

- 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.

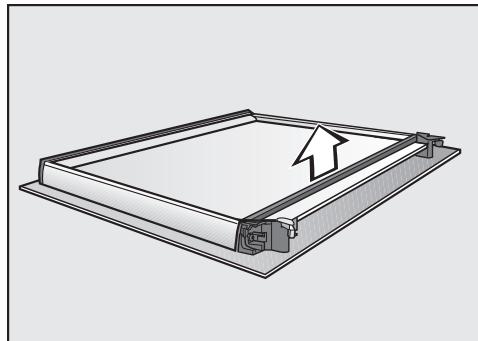


- Flip the two glass pane retainers outwards to open them.

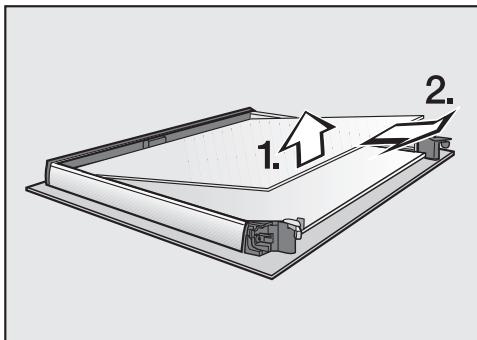
You can now remove the inner pane and the two middle panes one after the other.



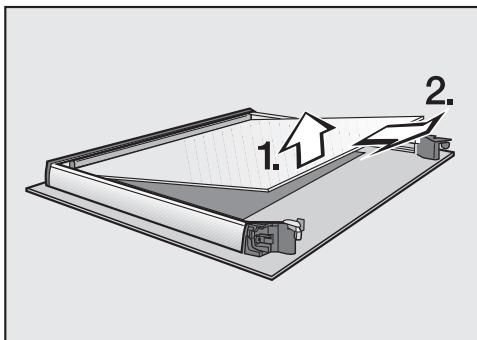
- **Gently** lift the inner pane up and out of the plastic strip.



- Remove the seal.



- Gently lift the top of the two middle panes up and take it out.

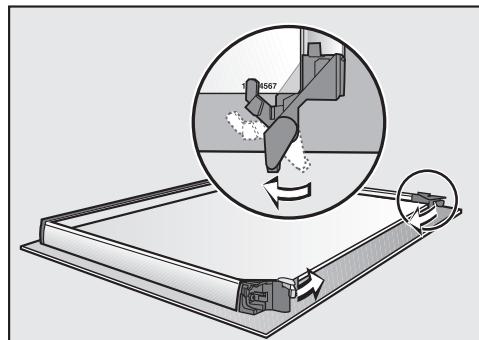


- Then lift the bottom of the two middle panes up carefully and take it out.
- Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Dry all parts with a soft cloth.

Then reassemble the door carefully:

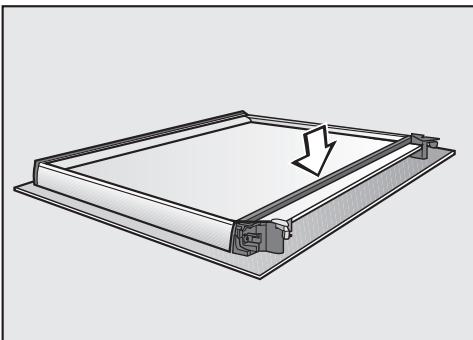
The two middle panes are identical. To help you put them back in correctly, the material number is printed on the panes.

- Refit the lower of the two middle panes in such a way that the material number is legible (i.e. not reversed).

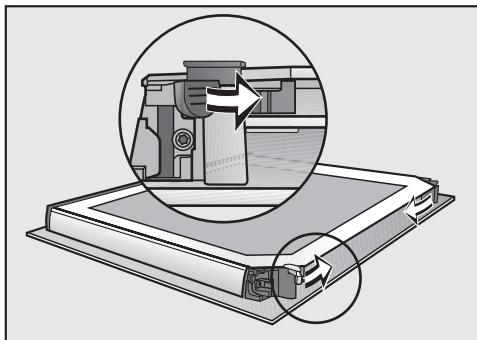


- Flip both glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.
- Then refit the upper of the middle two panes in such a way that the material number is legible (i.e. not reversed). The glass pane should lie on top of the retainers.

Cleaning and care

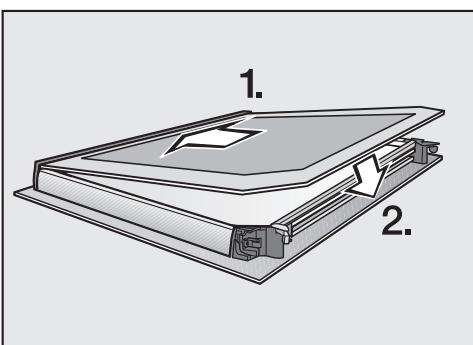


- Refit the seal.



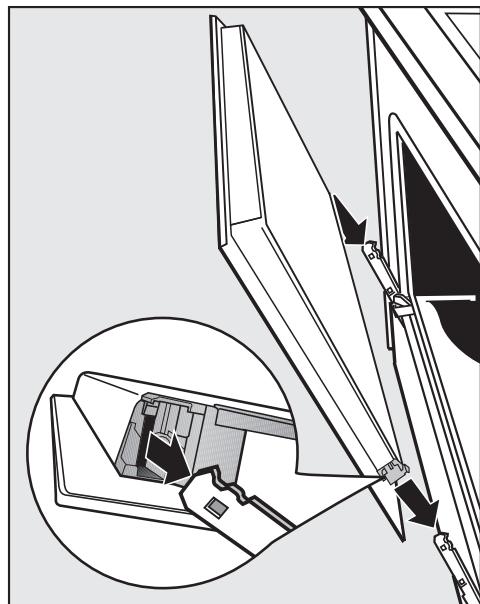
- Flip the two glass pane retainers inwards to close them.

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



- Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.

Fitting the door



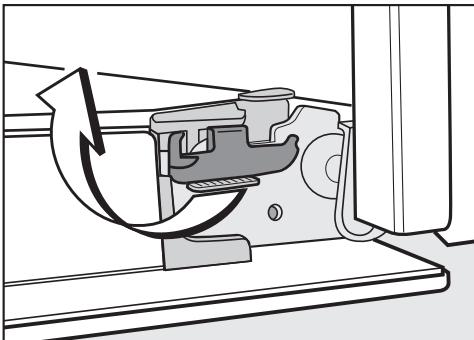
- Hold the door securely on both sides and carefully fit it back into the hinge retainers.

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

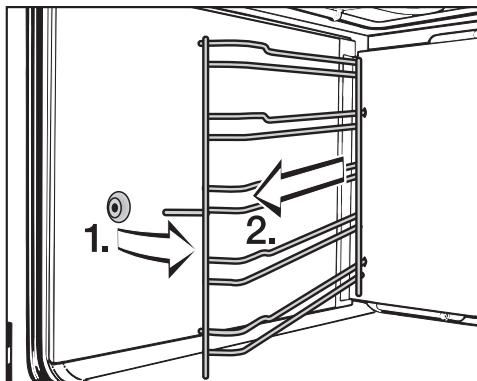
You can remove the shelf runners together with the FlexiClip telescopic runners (if present).

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.

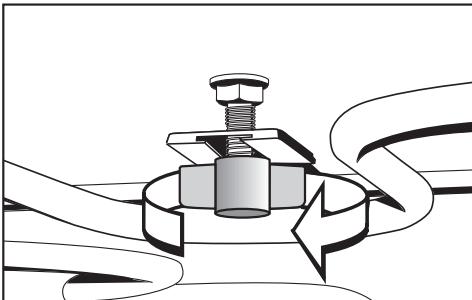
- Ensure that all parts are correctly fitted.

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.

Cleaning and care

Descaling the steam injection system

When to run the descaling process

The frequency of descaling will depend on the water hardness level in your area.

The descaling process can be run at any time.

However, to ensure that the oven functions correctly, you will be automatically prompted to run the descaling process after a certain number of programmes.

If Moisture Plus  is selected, a prompt to run the descaling process will appear in the display.

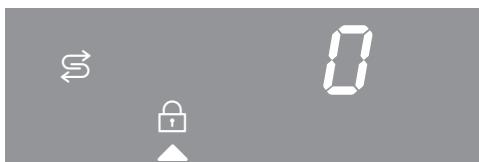


You can use the Moisture Plus  function 10 more times before descaling. After the 10th programme, the function will be locked and cannot be used until descaling is carried out.

The prompt will disappear after a few seconds. You can also dismiss it by touching **OK**.

All other oven functions can still be used.

The number of cooking processes available until the function locks out will count down in the display until  0 and  appear.



After that the Moisture Plus  function is locked and can only be used again after the descaling process has been carried out.

Descaling process sequence

Once the descaling process has been started, it must be completed through to the end. It cannot be cancelled.

The descaling cycle takes approx. 90 minutes and consists of several steps:

- E 0* Drawing in the descaling solution
- E 1* Activation phase
- E 2* Rinse 1
- E 3* Rinse 2
- E 4* Rinse 3
- E 5* Evaporating residual moisture

Preparing the descaling process

You will need a container of approx. 1 litre capacity.

A plastic tube (with suction cup) is supplied with your oven so that you do not have to hold the container with the descaling agent underneath the water intake pipe.

We recommend using the descaling tablets supplied. They have been specially developed for Miele appliances for optimum cleaning results.

Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides for example, could cause damage. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

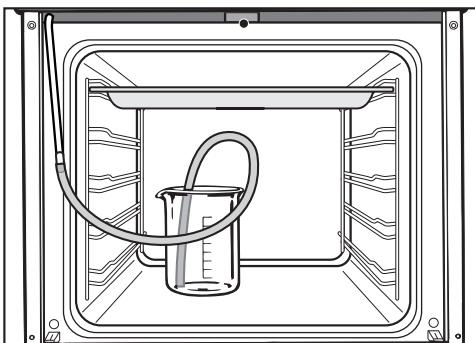
Useful tip: Miele descaling tablets are available to order from the Miele webshop or directly from Miele.

■ Completely dissolve one descaling tablet in approx. 600 ml of cold mains tap water.

■ Place the end of the plastic tube in the bottom of the container and secure the tube with the suction cup.

Follow the instructions for the mixing ratio carefully. Otherwise the oven will be damaged.

■ Place the universal tray on the top shelf level to collect the descaling solution after it has been used.



■ Place the container with the descaling solution on the floor of the oven. Secure the other end of the plastic tube to the water intake pipe.

Cleaning and care

Starting the descaling process

As soon as the intake process **E 0** has been started, the descaling process can no longer be cancelled.

- Select the Moisture Plus  function.
- Use the rotary selector < > to select **E**.
- Confirm with **OK**.

If Moisture Plus  has already been locked, the descaling process can be started immediately by touching **OK**.

The prompt for the **drawing in process** (**E 0**) will appear and the triangle  will flash under .

- Confirm with **OK**.

The intake process will begin. You can hear the pump while this is happening.

The amount of solution specified can be more than the amount which is actually taken in. Some of the solution may therefore be left in the container at the end of descaling.

The **Activation phase (E 1)** will begin. You can follow the duration as it counts down.

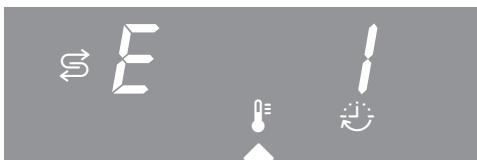


- Leave the container with the tube connected to the water intake pipe in the oven. Top the container up with approx. 300 ml of water, as the system will need to draw in some more liquid during the activation phase.

The system will take in more liquid at approximately 5 minute intervals. You will hear the noise of the pump for a moment or so.

The descaling step can be displayed:

- Select .
- Use the rotary selector < > to move the triangle  until it appears under .



- To display the time remaining, use the rotary selector < > to move the triangle  until it is under .

At the end of the activation phase a buzzer will sound, if the buzzer is switched on (see "Settings - P 2").

At the end of the activation phase the steam injection system will need to be cleaned to remove all traces of descaling solution.

Cleaning is carried out by flushing approx. 1 litre of fresh tap water through the system. The water is collected in the universal tray.

- Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.
- Remove the plastic tube from the container.
- Remove the container, rinse and fill it with approx. 1 litre of fresh tap water.
- Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.
- Confirm with *OK*.

The intake process for the **first rinse** (*E 2*) starts.

Water will be flushed through the steam injection system and will then collect in the universal tray.

- Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.
- Remove the plastic tube from the container. Fill it with approx. 1 litre of fresh tap water.
- Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.
- Confirm with *OK*.

The intake process for the **second rinse** (*E 3*) will begin.

- Repeat the last four steps.

The intake process for the **third rinse** (*E 4*) will begin.

Leave the universal tray (with the water which has collected in it) on the top oven shelf whilst the evaporation process takes place.

- Remove the container and tube from the oven.

Cleaning and care

- Close the door.

Start the **Evaporate residual moisture** process (E 5).

Steam can cause scalding.
Do not open the door while the residual water is being evaporated.



- Confirm with **OK**.

The oven heating will switch on and the duration will count down in the display.



During the evaporation process, the duration may be adjusted by the system according to how much water is currently present.

The last minute will count down in seconds.

At the end of the evaporation process

- **0:00** appears in the display:
-  flashes.
- a buzzer will sound if the buzzer is switched on (see "Settings – P 2").



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

Danger of burning!

Allow the oven interior and accessories to cool down before cleaning them.

- Remove the universal tray and empty it. Clean the oven interior to remove any condensation and descaling agent residue.

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

Problem solving guide

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

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

 Danger of injury! Installation, maintenance and repairs must only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the appliance yourself.

Problem	Possible cause and remedy
The display is dark.	<p>The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off.</p> <ul style="list-style-type: none">As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see "Settings – <i>P 1</i>").
	<p>There is no power to the oven.</p> <ul style="list-style-type: none">Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
A function has been selected and the time of day and the  symbol are still in the display.	<p>The system lock  has been switched on.</p> <ul style="list-style-type: none">Switch off the system lock (see "System lock .
The oven does not heat up.	<p>Demo mode has been activated. <i>NES_</i> appears in the display. The oven can be operated but does not heat up.</p> <ul style="list-style-type: none">Deactivate Demo mode (see "Settings – <i>P 8</i>").

Problem solving guide

Problem	Possible cause and remedy
A function has been selected but the oven is not working.	<p>There has been a power cut which has caused a current cooking process to stop.</p> <ul style="list-style-type: none"> ■ Turn the function selector to the • position and switch the oven off. Start the cooking process again.
12:00 will appear in the display with the triangle ▲ flashing under ☺.	<p>The power supply was interrupted for longer than 200 hours.</p> <ul style="list-style-type: none"> ■ Reset the time of day (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.	<p>The oven has been operating for an unusually long time and this has activated the safety switch-off function.</p> <ul style="list-style-type: none"> ■ Turn the function selector to • and switch off the oven. The oven is now ready to use again immediately.
F 32 appears in the display.	<p>The Pyrolytic cleaning programme door lock is not locking.</p> <ul style="list-style-type: none"> ■ Turn the function selector to the • position and select the Pyrolytic programme you want again. If the problem persists, contact Miele.
F 33 appears in the display.	<p>The door lock for the Pyrolytic cleaning programme is not being released.</p> <ul style="list-style-type: none"> ■ Turn the function selector to the • position and turn the oven off. If the problem persists, contact Miele.
F XX appears in the display.	<p>There is a problem that you cannot resolve.</p> <ul style="list-style-type: none"> ■ Call Miele.

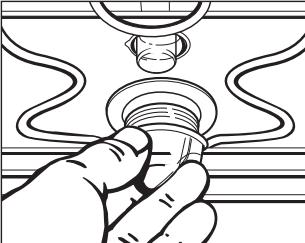
Problem solving guide

Problem	Possible cause and remedy
No water is being taken in with the Moisture Plus  function.	Demo mode is activated. The oven can be operated but the pump for the steam injection system does not work. ■ Deactivate Demo mode (see "Settings – P 8").
	The pump for the steam injection system is faulty. ■ Call Miele.
 10 appears in the display.	Moisture Plus  can only be used another ten times. The number of times it can be used will count down in the display until  0 and  appear. The descaling programme must then be run (see "Descaling the steam injection system  "). All other functions can be used as normal.
 0 and  appear in the display	Moisture Plus  cannot be used. ■ Carry out the descaling process (see "Descaling the steam injection system  "). All other functions can be used as normal.
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. This cooling fan will switch itself off automatically after a certain period of time.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.
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.

Problem solving guide

Problem	Possible cause and remedy
Browning is uneven.	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none">■ There will always be a slight unevenness. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.
	<p>The material or colour of the baking tin is not suitable for the oven function.</p> <ul style="list-style-type: none">■ With Conventional Heat  light-coloured, shiny tins are less suitable. Use matt, dark-coloured tins.
There is soiling in the oven after the Pyrolytic cleaning programme.	<p>The Pyrolytic cleaning programme burns off soiling in the oven and leaves it as ash.</p> <ul style="list-style-type: none">■ 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.
The rack and other accessories make a noise when being pushed into or pulled out of the oven.	<p>The pyrolytic resistant surface of the shelf runners creates friction when accessories are being pushed into or pulled out of the oven.</p> <ul style="list-style-type: none">■ To reduce the friction, add a few drops of heat resistant cooking oil to some paper towelling and use this to lubricate the shelf runners. Do this after every Pyrolytic cleaning programme.
The oven lighting switches off after a short time.	<p>The oven lighting is set to switch off after 15 seconds (default setting). This default setting can be changed (see "Settings – P 7").</p>

Problem solving guide

Problem	Possible cause and remedy
The top oven lighting does not switch on. 	<p>The halogen lamp needs replacing.</p> <p>⚠ Danger of burning! Make sure the oven heating elements are switched off and that the oven cavity is cool.</p> <ul style="list-style-type: none">■ 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 downwards together with its seal 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.

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**

Electrical connection

Oven

Ovens are supplied for connection with an approx. 1.7 m long 3-core cable for connection to a 230 V, 50 Hz supply.

The wires in the mains connection cable are coloured as follows:

Green/yellow = earth;

Blue = neutral;

Brown = live

Fuse rating is 16 A.

Connection should be made via a fused connection unit or suitable isolator which complies with national and local safety regulations. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

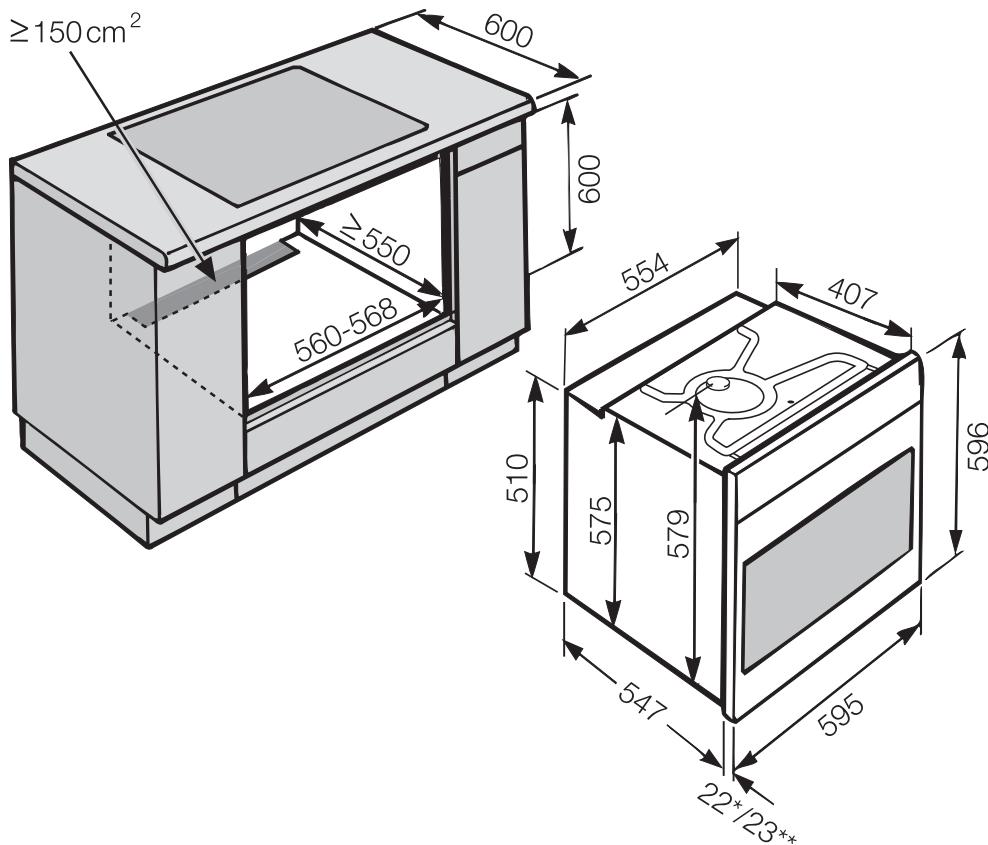
Maximum rated load: see data plate.

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.

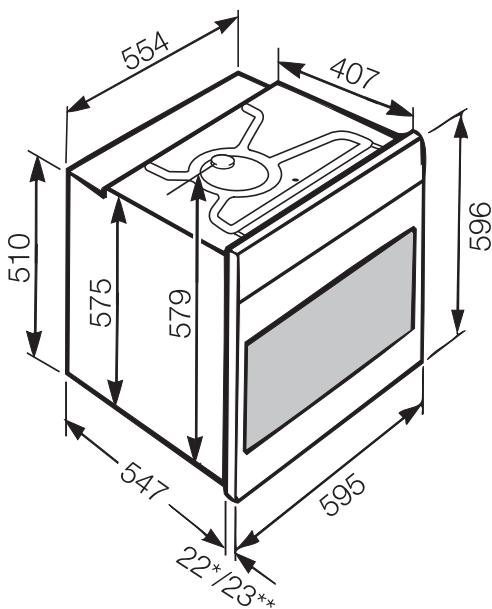
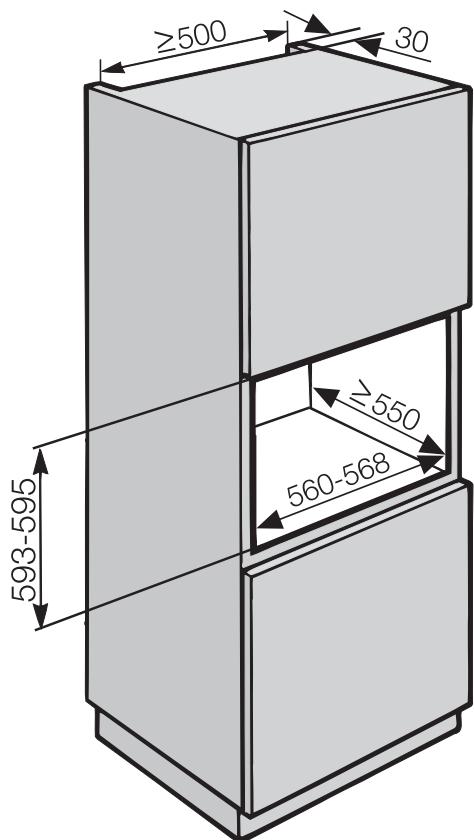


* Ovens with glass front

** Ovens with metal front

Building-in diagrams

Installation in a tall unit

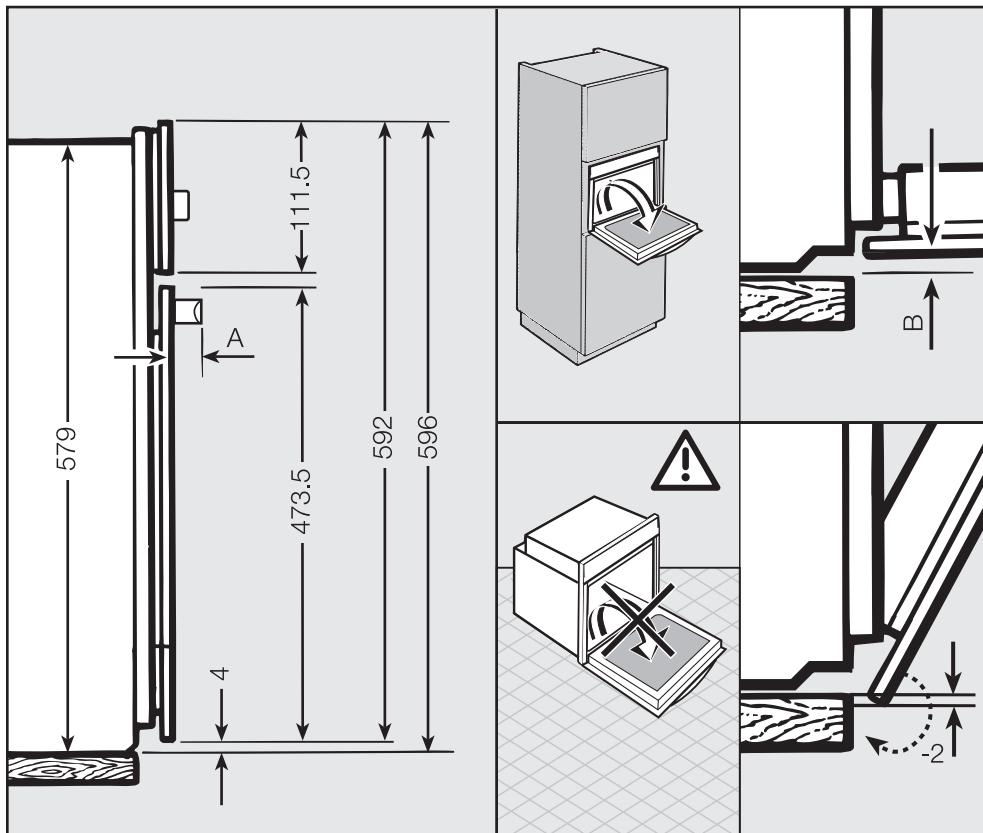


* Ovens with glass front

** Ovens with metal front

Front dimensions

Dimensions are given in mm.



A H61xx: 45 mm

H62xx: 42 mm

B Ovens with glass front: 2.2 mm

Ovens with metal front: 1.2 mm

Installing the oven

⚠ 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

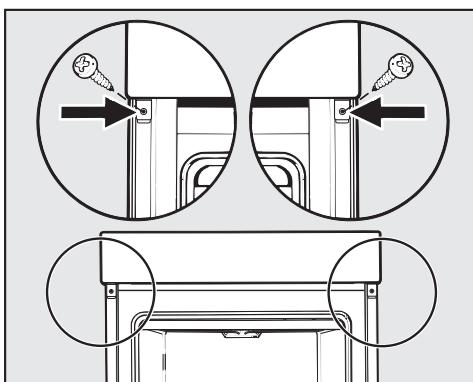
■ Connect the mains cable from the oven to the isolator.

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").

The recipe section contains recipes for baking, roasting and cooking with Moisture Plus.

Quantities and settings are specifically formulated for your oven.

Recipes

Baked goods

Ingredients

Frozen or unrefrigerated pre-baked rolls
Deep frozen salted pretzels
Rock salt
Bread rolls (made from ready-made dough)
Ready-to-bake croissants

Method for part-baked rolls

Place the rolls on a baking tray, Gourmet perforated baking tray or the rack.

Preparation for pretzels

Place the pretzels on a baking tray covered with baking paper.

Leave to thaw for 10 minutes and then scatter with rock salt.

Method for bread rolls or croissants made from ready-made dough

Prepare and roll out the dough according to the packet instructions, then place the rolls or croissants on a baking tray or Gourmet perforated baking tray.

Thanks to the PerfectClean enamel, baking and universal trays do not need to be greased or lined with baking paper unless you are baking items with a high sodium content, such as pretzels, and items containing a lot of sugar and egg white, such as sponge mixes, macaroons and meringues.

Settings for part-baked rolls and pretzels

Pre-heat: Necessary according to the packet instructions.
Oven function: Moisture Plus 
Temperature: See packet instructions for Fan Heat
Pre-heat: Yes
Shelf level: 2
Number/Type of bursts of steam: 1/
Manual
Water volume: approx. 100 ml
1st burst of steam:
Immediately after placing food in the oven
Duration:
As per packet instructions plus approx.
5 minutes
Pre-heat: Not necessary according to the packet instructions.
Oven function: Moisture Plus 
Temperature: See packet instructions for Fan Heat
Shelf level: 2
Number/Type of bursts of steam:
1/Automatic
Water volume: approx. 100 ml
1st burst of steam: Automatic
Duration:
As per packet instructions plus approx.
5 minutes

Method for bread rolls or croissants made from ready-made dough

Pre-heat: Not necessary according to
the packet instructions.

Oven function: Moisture Plus 

Temperature: See packet instructions
for Fan Heat

Shelf level: 2

Number/Type of bursts of steam:

1/Manual

Water volume: approx. 100 ml

1st burst of steam:

3 minutes after the start of the

programme

Duration:

As per packet instructions plus approx.

5 minutes

Recipes

White bread

Preparation time: 80–95 minutes

Ingredients

½ cube of fresh yeast (21 g)
250 ml water, lukewarm
500 g plain flour
1½ tsp. salt
1 tsp. sugar
15 g softened butter

To glaze:

Milk

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the dry ingredients and butter and knead to a smooth dough for 4–5 minutes.

Shape the dough into a ball. Cover and prove in the oven at 35 °C on Conventional Heat for 30 minutes.

Lightly knead the dough to form a loaf 25 cm long and place on the baking tray or the Gourmet perforated baking tray. Make several 1 cm deep diagonal slashes in the surface of the loaf with the tip of a knife. Then cover and place in the oven at 35 °C on Conventional Heat for a further 15–20 minutes.

Brush the loaf with milk and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 180–190 °C + pre-heating
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
Duration: 35–45 minutes

Flat bread

Preparation time: 75–90 minutes

Ingredients

1 cube of fresh yeast (42 g)
200 ml water, lukewarm
375 g plain flour
1 tsp. salt
1 tbsp. oil

To glaze:

1 tbsp. oil

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Knead to a smooth dough for 3–4 minutes with flour, salt and oil. Cover the dough and place in the oven at 35 °C on Conventional Heat for 20–30 minutes.

Lightly knead the dough and roll out into the shape of a flat bread (Ø approx. 25 cm). Place on a baking tray or Gourmet perforated baking tray, cover and leave to prove at room temperature for another 15 minutes.

Brush the top with oil and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: Auto
Temperature: 200–210 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam: Automatic
Duration: 25–30 minutes

Useful tip

There are many varieties for this bread. Just add 50 g roasted onions or 2 tsp. rosemary or a mixture of 40 g chopped black olives and 1 tbsp. chopped pine nuts or 1 tsp. chopped herbs to the finished dough. You can also sprinkle black sesame seeds over the flat bread before baking it.

Recipes

Herb bread

Preparation time: 110–130 minutes

Ingredients

½ cube of fresh yeast (21 g)
300 ml lukewarm milk
500 g plain flour
1 tsp. salt
1 tbsp. coarsely chopped parsley
1 tbsp. coarsely chopped fresh dill
1 tbsp. coarsely chopped chives

To glaze:

Milk

Accessories

Loaf tin, 30 cm long

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Knead to a smooth dough for 3–4 minutes with flour, salt and herbs. Cover and prove in the oven at 35 °C on Conventional Heat for 30–40 minutes.

Place the dough in the greased loaf tin. Slash the top of the dough in a criss-cross pattern with a sharp knife. Place in the oven and prove for 15–20 minutes using Conventional heat at 35 °C.

Brush the loaf with milk and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 150–160 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 50–60 minutes

Olive bread

Preparation time: 170–200 minutes

Ingredients

450 g plain flour
½ cube of fresh yeast (21 g)
150 ml white wine
4 eggs
50 g olive oil
100 g ham, finely diced
100 g grated pecorino cheese
1 tsp. dried marjoram
½–1 tsp. salt
100 g chopped walnuts
100 g black olives, coarsely chopped

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 160–170 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the
programme
2nd burst of steam:
After another 10 minutes
Duration: 65–75 minutes

Accessories

Loaf tin, 30 cm long

Preparation

Knead the flour, yeast, wine, eggs and oil to a smooth dough. Cover the dough and place in the oven at 35 °C on Conventional Heat for 40–50 minutes.

Mix the ham, cheese, marjoram and salt and knead into the dough with the walnuts. Finally, knead the chopped olives into the dough.

Place the very soft dough into the greased loaf tin, cover and place in the oven. Prove for 40–50 minutes using Conventional heat at 35 °C. Slash the top of the loaf lengthways and then bake until golden.

Recipes

Cheese and sesame rolls

Preparation time: 75–90 minutes

10 bread rolls

Ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
500 g plain flour
1 heaped tsp. salt
1 pinch of sugar
75 g melted butter or margarine
40 g Parmesan cheese, finely grated
2 eggs
6 tbsp. sesame seeds

To glaze:

1 egg

To sprinkle on top:

120 g shaved Cheddar, Cheshire or Gouda cheese

Accessories

Baking tray
Baking paper

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Knead to a smooth dough for 3–4 minutes with flour, salt, sugar, butter, Parmesan and eggs. Cover and place in the oven to prove at 35 °C on Conventional Heat for 20–30 minutes.

Lightly knead the dough then shape into 10 evenly sized balls. Place on a baking tray lined with baking paper. Cover and place in the oven to prove for a further 10–15 minutes using Conventional Heat at 35 °C.

Dip the underside of the rolls in a bowl of sesame seeds. Brush the tops of the rolls with beaten egg and sprinkle generously with cheese. Bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 150–160 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 25–35 minutes

Useful tip

You can also top the rolls with sesame seeds in addition to the cheese.

Rye bread

Preparation time: 120–135 minutes

Ingredients

400 g rye flour
200 g strong white flour
2½ tsp. salt
2 tsp. honey
150 g liquid sourdough
1 cube of fresh yeast (42 g)
400 ml water, lukewarm
5 tbsp. linseeds
4 tbsp. sunflower seeds

To glaze:

Water

Accessories

Loaf tin, 30 cm long

Preparation

Mix the plain flour, rye flour and salt together, and add the sourdough and honey.

Dissolve the yeast in lukewarm water. Add the dissolved yeast to the mixture and mix in a food processor for approx. 4 minutes. Cover and allow to rise in the oven at 35 °C on Conventional Heat for 30–45 minutes.

Knead in the linseed and the sunflower seeds. Place the dough in the greased loaf tin. Level the top and brush with water and prove for a further 15–20 minutes in the oven using Conventional Heat at 35 °C.

Bake in the pre-heated oven until golden. The oven temperature should be reduced after the first 15 minutes.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 180–190 °C + pre-heating
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
2nd burst of steam:
After another 10 minutes
Duration: 50–60 minutes

Recipes

Mixed grain bread

Preparation time: 115–150 minutes

Ingredients

½ cube of fresh yeast (21 g)
1 tbsp. malt extract
400 ml water, lukewarm
200 g rye flour
400 g strong white flour
3 tsp. salt
75 g liquid sourdough

To glaze:

Water

Accessories

Loaf tin, 30 cm long

Preparation for Moisture Plus

Stir and dissolve the yeast and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and add the sourdough. Then knead into a smooth dough with the malt water for approx. 4 minutes. Cover, place in the oven and prove at 35 °C on Conventional Heat for 40–45 minutes.

Lightly knead the dough again, then place it in the greased loaf tin. Level the top then brush with water, cover and place in the oven. Prove for a further 25–30 minutes using Conventional Heat at 35 °C.

Then score the dough lengthways and bake.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 190–200 °C + pre-heating
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
2nd burst of steam:
After another 10 minutes
Duration: 45–55 minutes

Multigrain bread

Preparation time: 80–105 minutes

Ingredients

250 g wholemeal flour
250 g wholemeal spelt flour
2½ tsp. salt
1½ tsp. sugar
3 tbsp. linseeds
3 tbsp. millet
3 tbsp. sunflower seeds
350 ml water, lukewarm
½ cube of fresh yeast (21 g)

For sprinkling over the tray and bread

2 tbsp. linseeds
2 tbsp. millet
2 tbsp. sunflower seeds

Accessories

Loaf tin, 30 cm long

Preparation

Mix together the flours, salt, sugar and seeds in a bowl. Crumble the yeast into the lukewarm water, dissolve and add to the flour mixture. Knead for 3–4 minutes to form a smooth dough.

Place in the oven to prove for 30–40 minutes using Conventional Heat at 35 °C.

Sprinkle the greased long loaf tin with some of the mixed seeds.

Punch down the risen dough, place in the loaf tin and score the surface several times. Prove at room temperature for a further 10 minutes.

Place in the pre-heated oven and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 180–190 °C + pre-heating
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
2nd burst of steam:
After another 10 minutes
Duration: 45–55 minutes

Recipes

Yeast rolls

Preparation time: 100–120 minutes

10 bread rolls

Ingredients

½ cube of fresh yeast (21 g)

270 ml water, lukewarm

500 g plain flour

1½ tsp. salt

1 tsp. sugar

1 heaped tsp. softened butter

To glaze:

Water

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Knead to a smooth dough for 3–4 minutes with flour, salt, sugar and soft butter. Cover and prove in the oven at 35 °C on Conventional Heat for 35–45 minutes.

Lightly knead the dough, then shape into 10 evenly sized balls and place on the baking tray or the Gourmet perforated baking tray. Score the tops, then prove in the oven for a further 25–35 minutes using Conventional Heat at 35 °C.

Brush with water and bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 200–210 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 25–35 minutes

Useful tip

You get milk bread rolls if you use 300 ml milk instead of water; raisin bread if you use 300 ml milk and add 2 tbsp. sugar and 100 g raisins to the dough.

Seed rolls

Preparation time: 120–130 minutes

10 bread rolls

Ingredients

1 cube of fresh yeast (42 g)
1 tsp. sugar beet molasses
1 tbsp. malt extract
300 ml water, lukewarm
150 g dark rye flour
450 g strong white flour
2–3 tsp. salt
75 g sourdough

To sprinkle on top:

3 tbsp. each of linseeds, sesame seeds and sunflower seeds

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Stir and dissolve the yeast, molasses and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and add the sourdough. Then knead into a smooth dough with the malt water. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30–45 minutes.

Mix the linseeds, sesame seeds and sunflower seeds.

Lightly knead the dough and shape into 10 rolls. Brush the rolls with water and dip the tops into the seeds. Place the rolls on the baking tray or the Gourmet perforated baking tray. Cover and place in the oven to prove for 30–40 minutes using Conventional Heat at 35 °C. Then bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 190–200 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
Duration: 25–30 minutes

Useful tip

For a delicious alternative, mix 1/2 tsp. each of ground aniseed, coriander and ground caraway seeds into the flour.

Recipes

Italian mozzarella bread

Preparation time: 110–120 minutes

Ingredients

1 cube of fresh yeast (42 g)
200 ml water, lukewarm
500 g plain flour
1 tsp. salt
1½ tbsp. olive oil

Topping ingredients

125 g mozzarella, diced
100 g pecorino cheese, coarsely grated
2 cloves of garlic, peeled and chopped finely
2 tbsp. basil, chopped

To glaze:

Olive oil

To sprinkle on top:

1 tsp. coarse grained salt
A few sprigs of rosemary
1 tsp. crushed mixed peppercorns

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the flour, salt and olive oil and knead into a firm dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30–45 minutes.

Lightly knead the dough and roll out into a rectangle (30 x 40 cm). Top with mozzarella, pecorino, garlic and basil and then roll up from the shorter side. Place the roll on the baking tray or the Gourmet perforated baking tray. Cover

and place in the oven to prove for a further 15 minutes using Conventional Heat at 35 °C.

Score the dough several times. Brush the dough with olive oil, sprinkle with salt, rosemary and pepper. Then bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2

Temperature: 180–190 °C

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

2nd burst of steam:

After another 10 minutes

Duration: 35–45 minutes

Useful tip

For something different, add 100 g finely chopped sundried tomatoes or 100 g sliced olives to the dough before rolling up.

Sunday rolls

Preparation time: 100–115 minutes

8 bread rolls

Ingredients

½ cube of fresh yeast (21 g)
250 ml lukewarm milk
500 g plain flour
40 g sugar
A pinch of salt
60 g softened butter
100 g chopped almonds

To glaze:

Milk

To sprinkle on top:

Crystal sugar

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt and butter and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30 minutes.

Knead the chopped almonds into the dough. Shape into 8 rolls and place on the baking tray or the Gourmet perforated baking tray. Cover and place in the oven to prove for a further 20–30 minutes using Conventional Heat at 35 °C.

Brush the rolls with milk. Dip the top of the rolls in the sugar crystals and bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 150–160 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 35–40 minutes

Recipes

Buttermilk bread

Preparation time: 115–125 minutes

Ingredients

½ cube of fresh yeast (21 g)
300 ml buttermilk, lukewarm
375 g strong white flour
100 g rye flour
1 tbsp. wheat bran
1 tbsp. linseeds
1 tsp. sugar
2 tsp. salt
1 tsp. butter

To glaze:

Buttermilk

Accessories

Loaf tin, 30 cm long

Preparation

Crumble and stir the yeast into lukewarm buttermilk and dissolve. Add to the plain flour, rye flour, wheat bran, linseeds, sugar, salt and butter and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 30–40 minutes.

Lightly knead the dough then shape into a long loaf. Place in the greased loaf tin. Cover and prove for a further 20–30 minutes in the oven using Conventional Heat at 35 °C.

Score the top of the loaf with a knife, brush with some buttermilk and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 170–180 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 45–55 minutes

Chocolate breakfast rolls

Preparation time: 100–110 minutes

8 bread rolls

Ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
500 g plain flour
A pinch of salt
60 g sugar
8 g vanilla sugar
75 g softened butter
2 eggs
100 g plain chocolate drops

To glaze:

Milk

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, vanilla sugar, butter and eggs and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 25–35 minutes.

Add the chocolate and knead briefly into the dough. Form into 8 rolls and place on the baking tray or the Gourmet perforated baking tray. Cover and place in the oven to prove for a further 15–20 minutes using Conventional Heat at 35 °C.

Brush with milk and bake until golden brown.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 150–160 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 25–35 minutes

Recipes

Onion flat bread

Preparation time: 100–110 minutes

Ingredients

1 cube of fresh yeast (42 g)
200 ml water, lukewarm
375 g plain flour
1 tsp. salt
1 tbsp. oil

Topping ingredients

2 small red onions
80 g tasty cheese
Thyme

To drizzle:

1 tbsp. oil

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Knead to a smooth dough for 3–4 minutes with flour, salt and oil. Cover the dough and place in the oven at 35 °C on Conventional Heat for 35–45 minutes.

Lightly knead the dough and roll out into the shape of a flat bread (Ø approx. 25 cm). Place on a baking tray or Gourmet perforated baking tray, cover and leave to prove at room temperature for another 15 minutes.

Peel and finely slice the onions. Grate the cheese.

Scatter the onions, cheese and thyme over the dough. Drizzle with oil and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: Auto
Temperature: 200–210 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam: Automatic
Duration: 25–35 minutes

Quark rolls

Preparation time: 45–55 minutes

10 bread rolls

Ingredients

250 g low-fat quark

2 eggs

70 g sugar

8 g vanilla sugar

A pinch of salt

500 g plain flour

7 tsp. baking powder

100 g chopped walnuts

To glaze:

Milk

To sprinkle on top:

Sugar

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Whisk the quark, eggs, vanilla sugar and salt. Gradually add the flour along with the baking powder and chopped walnuts.

Knead the dough until it is smooth and soft. If it becomes sticky, add a little extra flour.

Shape the dough into 10 evenly sized balls. Brush with milk, dip in sugar and place on the baking tray or the Gourmet perforated baking tray. Place in the pre-heated oven.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 150–160 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 25–35 minutes

Useful tip

Homemade vanilla sugar:

Cut a vanilla pod in half lengthways and cut each half into 4–5 pieces. Place in a lidded glass jar with 500 g of sugar and leave for 3 days to absorb the flavour. For an even more intensive flavour, scrape the pulp out of the vanilla pod and add this to the sugar.

Recipes

Raisin loaf

Preparation time: 110–140 minutes

Ingredients

1 cube of fresh yeast (42 g)
240 ml buttermilk, lukewarm
500 g plain flour
100 g sugar
A pinch of salt
20 g melted butter or margarine
125 g low-fat quark
250 g raisins

To glaze:

Water

Accessories

Loaf tin, 30 cm long

Preparation

Crumble and stir the yeast into lukewarm buttermilk and dissolve. Add to the flour, sugar, salt, butter and quark and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 25–35 minutes.

Knead in the raisins then place the dough in the greased loaf tin. Cover and place in the oven to prove for approx. 20–25 minutes using Conventional heat at 35 °C.

Brush the loaf with water, and bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 150–160 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
Duration: 55–65 minutes

Malted pumpkin seed rolls

Preparation time: 120–130 minutes
8 bread rolls

Ingredients

1 cube of fresh yeast (42 g)
1 tbsp. malt extract
300 ml water, lukewarm
500 g wholemeal flour
3 tsp. salt
50 g pumpkin seeds, chopped

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Stir and dissolve the yeast and malt extract in lukewarm water. Add to the flour, salt and chopped pumpkin seeds and knead into a dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 35–45 minutes.

Lightly knead the dough again and shape into 8 rolls. Brush with a little water, then cut a cross into the top of each and place on the baking tray or the Gourmet perforated baking tray. Cover and place in the oven to prove for a further 30–40 minutes using Conventional Heat at 35 °C.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 190–200 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
Duration: 25–30 minutes

Useful tip

Malt helps speed up the rate at which yeast grows. It also gives bread and rolls a pleasant sweet taste and a nice dark colour. It is available from health food shops and most supermarkets.

Recipes

Yeast dough men

Preparation time: 95–105 minutes

Makes 4

Ingredients

½ cube of fresh yeast (21 g)

200 ml lukewarm milk

375 g plain flour

50 g sugar

A pinch of salt

50 g softened butter

To glaze:

1 egg

To decorate:

Raisins

Almonds

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt and butter and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 25–35 minutes.

Lightly knead the dough again. Dust the work surface with flour, then roll the dough out about 1 cm thick and cut into dough men shapes. Place the dough men on the baking tray or Gourmet perforated baking tray. Cover and place in the oven to prove a further 15–20 minutes using Conventional Heat at 35 °C.

Whisk the egg, brush on dough men, decorate with raisins and almonds and bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 160–170 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 20–30 minutes

Yeast pretzels

Preparation time: 85–95 minutes

Makes 8

Ingredients

½ cube of fresh yeast (21 g)

100 ml lukewarm milk

300 g plain flour

1 tsp. sugar

1 tsp. salt

30 g softened butter

1 egg

To glaze:

1 egg yolk beaten into 1 tbsp. milk

To sprinkle on top:

Poppy seeds or grated cheese

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 20–30 minutes.

Lightly knead the dough and then roll into 8 lengths (approx. 0.5 cm Ø). Then shape into pretzels and place on the baking tray or the Gourmet perforated baking tray. Cover and place in the oven to prove for a further 10 minutes using Conventional Heat at 35 °C.

Whisk egg yolk and milk, brush on pretzels and sprinkle with poppy seeds or cheese. Bake the pretzels until golden brown.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 160–170 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 20–30 minutes

Recipes

Bacon or herb baguettes

Preparation time: 105–130 minutes

Makes 2 baguettes

Ingredients

1 cube of fresh yeast (42 g)

250 ml water, lukewarm

250 g strong white flour

250 g wholemeal flour

1 tsp. sugar

2 tsp. salt

½ tsp. pepper

1½ tbsp. oil

150 g finely diced grilled bacon or 3
tbsp. each of chopped parsley, dill and
chives

To glaze:

Milk

Accessories

Baking tray/Gourmet perforated baking
tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the plain flour, wholemeal flour, sugar, salt, pepper and oil and knead for 3–4 minutes to a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 40–50 minutes.

Knead in the bacon or the herbs. Shape the dough into two approx. 35 cm long baguettes and place on the baking tray or the Gourmet perforated baking tray. Score the baguettes diagonally, cover and place in the oven to prove for a further 15–20 minutes using Conventional Heat at 35 °C.

Brush the baguettes with milk and then bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 190–200 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 20–30 minutes

Ham and cheese rolls

Preparation time: 110–120 minutes

8 bread rolls

Ingredients

½ cube of fresh yeast (21 g)

250 ml water, lukewarm

500 g plain flour

30 g softened butter

½ tsp. salt

100 g cooked ham, finely diced

100 g tasty cheese, grated

To glaze:

Water

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble the yeast into lukewarm water and stir until it dissolves. Add to the flour, butter and salt and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 25–35 minutes.

Knead the ham and half of the cheese into the dough.

Shape the dough into 8 rolls and place on the baking tray or the Gourmet perforated baking tray. Cover and place in the oven to prove for a further 15–20 minutes using Conventional Heat at 35 °C.

Brush the rolls with water, sprinkle with the remaining cheese, and bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 180–190 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 25–35 minutes

Useful tip

Tasty cheeses include alpine cheese, Emmental, Gruyère and semi-mature Gouda.

Recipes

Apricot loaf

Preparation time: 110–120 minutes

Ingredients

1 cube of fresh yeast (42 g)
200 ml lukewarm milk
500 g plain flour
60 g sugar
8 g vanilla sugar
A pinch of salt
1 tsp. grated lemon zest
100 g softened butter
1 egg
100 g dried apricots
50 g chopped pistachio nuts

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 150–160 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the
programme
2nd burst of steam:
After another 10 minutes
Duration: 50–60 minutes

To glaze:

Milk

Accessories

Loaf tin, 30 cm long

Preparation

Crumble and stir the yeast into
lukewarm milk and dissolve. Add to the
flour, sugar, vanilla sugar, salt, lemon
zest, butter and egg and knead to a
smooth dough. Cover and prove in the
oven at 35 °C on Conventional Heat for
25–35 minutes.

Dice the apricots, knead into the dough
with the chopped pistachios, form an
oval loaf shape and put into a greased
loaf tin. Cover and prove in the oven
again at 35 °C on Conventional Heat for
a further 15 minutes.

After proving, brush the apricot loaf
with milk, place in the oven and bake.

Yeast butter cake

Preparation time: 90–110 minutes

Serves 20

Ingredients

1 cube of fresh yeast (42 g)
200 ml lukewarm milk
500 g plain flour
50 g sugar
A pinch of salt
50 g softened butter
1 egg

Topping ingredients

100 g softened butter
100 g flaked almonds
120 g sugar
8 g vanilla sugar

Accessories

Universal tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 20–25 minutes.

Knead the dough lightly and roll out on a universal tray. Cover and prove in the oven again at 35 °C on Conventional Heat for a further 20 minutes.

To make the topping, mix the butter with the vanilla sugar and half of the sugar. Make indentations in the dough and, using two teaspoons, drop small balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

Leave to rise for another 10 minutes before baking until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 170–180 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
Duration: 20–25 minutes

Recipes

Pine nut bee-sting cake

Preparation time: 130–140 minutes

Serves 20

Ingredients

30 g fresh yeast
200 ml lukewarm milk
500 g plain flour
80 g sugar
A pinch of salt
80 g softened butter
1 egg

Topping ingredients

150 g softened butter
200 g sugar
2 tbsp. honey
3 tbsp. cream
100 g chopped pine nuts
100 g flaked almonds

Filling ingredients

1 packet vanilla custard powder
500 ml milk
3 tbsp. sugar
A pinch of salt
250 g softened butter

Accessories

Universal tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 25–35 minutes.

Knead the dough lightly, roll out on the universal tray, cover and prove in the oven again at 35 °C on Conventional Heat for a further 20 minutes.

For the topping, bring the butter, sugar, honey and cream to the boil, add pine nuts and almonds. Cool slightly, make little indentations in the dough, then spread the topping over the dough. Allow the cake to rise for another 10 minutes and bake until golden.

Prepare the custard with the powder, milk, sugar and salt and let it cool down according to the directions on the sachet. Cream the butter and add the custard a spoonful at a time.

Cut the cooled down cake in half horizontally. Spread the custard over the lower part of the bee-sting cake, place the other half on top and chill briefly.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: Auto

Temperature: 160–170 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam: Automatic

Duration: 25–30 minutes

Plaited walnut brioche

Preparation time: 100–110 minutes

Serves 10

Ingredients

1 cube of fresh yeast (42 g)
200 ml lukewarm milk
500 g plain flour
50 g sugar
8 g vanilla sugar
A pinch of salt
100 g softened butter
1 egg
100 g chopped walnuts

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 150–160 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
15 minutes after the start of the
programme
Duration: 30–40 minutes

To glaze:

Milk

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, vanilla sugar, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 30–40 minutes.

Add the chopped walnuts and knead into the dough. Form three 40 cm long rolls out of the dough. Plait the strips and place on the baking tray or the Gourmet perforated baking tray.

Cover and prove at room temperature for 10 minutes.

Brush the brioche with milk and bake.

Recipes

Cinnamon and macadamia ring

Preparation time: 115–125 minutes

Serves 10

Ingredients

1 cube of fresh yeast (42 g)
100 ml lukewarm milk
500 g plain flour
100 g sugar
A pinch of salt
Grated zest of 1 lemon
100 g softened butter
1 egg
2 egg whites

Topping ingredients

1 tsp. ground cinnamon
2 tbsp. sugar
100 g unsalted, chopped macadamia nuts
2 egg yolks

To glaze:

Milk

Accessories

Baking tray/Gourmet perforated baking tray

Preparation

Crumble and stir the yeast into lukewarm milk and dissolve. Add to the flour, sugar, salt, lemon zest, butter, egg and egg white and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 25–35 minutes.

Lightly knead the dough and divide into two. Shape each half into 50–60 cm long rolls, then twist these together and form into a ring. Place the dough on the baking tray or the Gourmet perforated

baking tray, cover and then prove for a further 20 minutes using Conventional Heat at 35 °C.

Mix together the cinnamon, sugar, nuts and egg yolks. Brush the ring with milk, sprinkle with the nut mixture and allow to rise in the oven at 35 °C on Conventional Heat for 15–20 minutes. Bake until golden.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 150–160 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 30–35 minutes

Useful tip

The macadamia nut is one of the most expensive nuts in the world. The queen of nuts is rich in unsaturated fat, which gives it its soft creamy taste.

Bream / Snapper in a herb sauce

Preparation time: 45–55 minutes

Serves 4

Ingredients

4 prepared breams / snappers (approx.
400 g each)
40 ml olive oil
Salt
Pepper

Sauce

30 g softened butter
20 g plain flour
2 tbsp. white wine
375 ml stock
100 ml cream
1½ tbsp. chopped parsley
Salt
Pepper
Sugar
2 lemons

Accessories

Universal tray
Saucepans

Preparation

Season the fish with salt and pepper,
brush with oil and place in the universal
tray.

Place the fish in the pre-heated oven.

Heat the butter in a pan and add the
flour. Gradually add the stock and wine
and bring to the boil. Add cream and
herbs and season with salt, pepper and
sugar.

Place the fish on a pre-heated plate and
serve with half a lemon. Serve the
sauce separately.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 190–200 °C + pre-heating
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
15 minutes after the start of the
programme
Duration: 25–35 minutes

Recipes

Savoy cabbage and salmon gratin

Preparation time: 75–85 minutes

Serves 4

Ingredients

600 g salmon fillet
1 small savoy cabbage (approx. 600 g)
20 g softened butter
500 g potatoes
Pepper
Salt
300 g herbed crème fraîche
2–3 tsp. horseradish
80 g tasty cheese, grated
80 g white bread

Accessories

Pan
Saucepans
Ovenproof dish (approx. 20 x 30 cm)

Preparation

Clean the savoy cabbage, cut into quarters, remove the stalk and shred the leaves. Heat butter in a pan, add the cabbage and fry gently for approx. 15 minutes, stirring occasionally.

Peel and slice the potatoes and then parboil for 5 minutes.

Wash the salmon, dab dry, cut into 2 cm wide strips, season with pepper and salt. Mix the crème fraîche with the cheese and horseradish.

Mix the cabbage with the potatoes and place in an ovenproof dish. Arrange the salmon on top. Cut the bread into cubes and fold into the crème fraîche mixture. Spread this mixture over the salmon and place in the oven to bake.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 3
Temperature: 160–170 °C
Water volume: approx. 300 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
3rd burst of steam:
After another 10 minutes
Duration: 35–45 minutes

Stuffed ocean trout

Preparation time: 50–60 minutes

Serves 4

Ingredients

1 ocean trout (900 g)

Juice of 1 lemon

Salt

1 shallot

1 clove of garlic

30 g small capers

1 egg yolk

1 tbsp. olive oil

1 slice of white bread

Chilli powder

Pepper, freshly ground

Accessories

Universal tray

Preparation

Wash and dry the ocean trout, drizzle with lemon juice and season inside and out with salt.

Peel and finely chop the shallots and garlic. Cut the bread into small cubes and mix with the capers, egg yolk, shallots, garlic and olive oil. Season with salt, pepper and chilli powder.

Stuff the fish with this mixture and seal the opening with small wooden skewers.

Place the ocean trout on the universal tray lined with baking paper, and cook in the oven.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 2

Temperature: 190–200 °C + pre-heating

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

5 minutes after the start of the programme

2nd burst of steam:

After another 10 minutes

Duration: 35–40 minutes

Useful tip

A whole ocean trout or one stuffed with herbs can also be cooked using this Automatic programme. Brush with oil or butter to ensure that the fish is juicy and golden.

Recipes

Viennese fillet of fish

Preparation time: 60–70 minutes

Serves 4

Ingredients

600 g salmon trout fillet

Juice of 1 lemon

125 g crème fraîche

50 g pickled gherkins

10 g capers

30 g streaky bacon

1 tbsp. mustard

1 tsp. grated Parmesan cheese

Accessories

Ovenproof dish (approx. 20 x 20 cm)

Preparation

Rinse the fish fillets, pat dry and drizzle with lemon juice. Place one fillet in a greased casserole dish and coat with half of the crème fraîche.

Rinse the gherkins and capers. Then dice the bacon and the gherkins and mix with the chopped up capers.

Place a third of the gherkin mixture on top of the fish fillet. Then place a second fillet on top. Coat with mustard and another third of the gherkin mixture.

Top this with the last fish fillet, coat with the remaining crème fraîche and then the rest of the gherkin mixture. Scatter Parmesan over the top and bake.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 2

Temperature: 160–170 °C

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

10 minutes after the start of the programme

2nd burst of steam:

After another 10 minutes

Duration: 30–40 minutes

Salmon and spinach pasta bake

Preparation time: 60–70 minutes

Serves 4

Ingredients

450 g spinach leaves (fresh or frozen)
1 clove of garlic
Salt
Nutmeg
500 g tagliatelle
400 g salmon fillet
10–20 ml lemon juice
Pepper, freshly ground
200 ml cream
250 g sour cream
2 tbsp. mixed Italian herbs
20 g flaked almonds

Accessories

Saucepan
Ovenproof dish (approx. 20 x 30 cm)

Preparation

Blanch the fresh spinach in boiling water for 1 minute and drain well, or defrost the frozen spinach and drain. Press gently to squeeze out the moisture.

Chop up the spinach roughly. Season with garlic, salt and nutmeg.

Cook the pasta al dente.

Wash, dry and cube the salmon, drizzle with lemon juice and season with salt and pepper.

Mix the cream and sour cream with the herbs and season with salt and pepper. Place layers of pasta, salmon and spinach in an ovenproof dish. Pour the sauce on top, sprinkle with almond flakes and bake uncovered.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 160–170 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 35–40 minutes

Recipes

Salmon fillet with Muscadet sauce

Preparation time: 65–75 minutes

Serves 4

Ingredients

6 salmon fillets (120–150 g each)

1½ tbsp. oil

Salt

Pepper

Sauce

100 ml Muscadet

160 g softened butter

Salt

Pepper

Sugar

2 lemons

Accessories

Gourmet oven dish

Saucepan

Preparation

Season the salmon fillets, brush with oil and place in a dish which has been greased with oil.

Place the fish in the pre-heated oven.

Allow the Muscadet to reduce in a pan, add the butter in small pieces and beat well with a whisk. Season with salt, pepper and sugar.

Place the salmon fillets on a pre-heated plate with half a lemon. Serve the sauce separately.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 190–200 °C + pre-heating

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

9 minutes after the start of the programme

Duration: 25–30 minutes

Useful tip

The Muscadet can be replaced with any dry, fruity white wine.

Blue grenadier delicioso (A 13)

Preparation time: 60–70 minutes

Serves 4

Ingredients

600 g Blue grenadier fillets (4–6 pieces)
3 onions
40 g softened butter
500 g tomatoes
Juice of ½ lemon
Salt
Pepper
100 ml milk
10 g breadcrumbs
2 tbsp. parsley, chopped

Accessories

Saucepans
Ovenproof dish (Ø 26 cm)

Preparation

Slice the onions finely and fry gently in half of the butter. Slice the tomatoes.

Wash the fish and pat with kitchen paper to remove any moisture and drizzle with lemon juice. Season with salt and pepper.

Place the onions in a greased ovenproof dish. Arrange the tomatoes on top and season with salt and pepper.

Arrange the fish on top. Melt the remaining butter and pour the butter and milk over the fish. Sprinkle with breadcrumbs and bake. Before serving, sprinkle with the chopped parsley.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 160–170 °C + pre-heating
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
Immediately after starting the programme
Duration: 35–45 minutes

Recipes

Trout stuffed with mushrooms

Preparation time: 40–50 minutes

Serves 4

Ingredients

4 trout (250 g each)

1 tbsp. lemon juice

Salt

Pepper

½ onion

1 clove of garlic

200 g fresh mushrooms

25 g parsley

50 g softened butter

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 190–200 °C + pre-heating

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

10 minutes after the start of the programme

Duration: 20–30 minutes

Accessories

Gourmet oven dish, large/Universal tray

Preparation

Rinse the trout, pat dry, drizzle with lemon juice inside and out and season with salt and pepper.

Finely dice the onion and the garlic, chop the mushrooms and parsley, mix well and season with salt and pepper.

Fill the trout with the mixture and place them next to each other in a large Gourmet oven dish or on the universal tray. Dot with butter and bake.

Pikeperch with herbs

Preparation time: 50–60 minutes

Serves 4

Ingredients

800 g pikeperch fillets
Juice of 1 lemon
1 bunch of parsley
1 bunch of chives
1 bunch of dill
1 bunch of lemon balm mint
Salt
50 g softened butter

Accessories

Shallow ovenproof dish

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 160–170 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the
programme
2nd burst of steam:
After another 10 minutes
Duration: 35–45 minutes

Preparation

Wash the fillets, pat dry with kitchen paper, drizzle with a little lemon juice and leave to stand for approx. 10 minutes. Wash the herbs, chop them finely and mix them together before placing in a shallow, greased ovenproof dish.

Season the fillets with salt and arrange in an overlapping pattern on the bed of herbs. Drizzle with the remaining lemon juice, dot with butter and bake.

Recipes

Sweet and sour chicken

Preparation time: 65–75 minutes

Serves 6

Ingredients

800 g chicken breast fillets
400 g plums, stones removed
40 g fresh ginger
1 small bunch of spring onions
Salt
Pepper
1½ tbsp. oil
40 g softened butter
100 ml white wine
100 ml orange juice
100 ml chicken stock
1 tsp. honey
50 ml cream

Accessories

Gourmet oven dish

Preparation

Peel the ginger and grate finely. Cut the spring onions into 2 cm pieces.

Season the chicken breasts with salt and pepper. Sear the chicken briefly in oil in a pan. Add the butter, spring onions and ginger and fry briefly.

Add the white wine, orange juice and chicken stock. Transfer to the Gourmet oven dish, add the plums and honey and pour the cream over the chicken breasts. Cook in the oven. Once cooked, thicken the sauce, if necessary, using a little cornflour mixed with water.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: Auto

Temperature: 150–160 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam: Automatic

Duration: 40–50 minutes

Herbed chicken fillets

Preparation time: 55–65 minutes

Serves 4

Ingredients

800 g chicken breast fillets
500 g herbed crème fraîche
½ tsp. Sambal Oelek
2 tsp. soy sauce
1 tbsp. mixed herbs or parsley
100 ml chicken stock

Accessories

Gourmet oven dish/Shallow ovenproof dish

Preparation

Mix half the crème fraîche with the Sambal Oelek, soy sauce and herbs. Dip the chicken in the mixture and place in the Gourmet oven dish or shallow ovenproof dish without a lid.

Stir the remaining herb mixture into the chicken stock and pour over the chicken. Place in the pre-heated oven and cook.

Remove the chicken at the end of the programme. Stir the rest of the crème fraîche into the juices and serve separately.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 160–170 °C + pre-heating
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
10 minutes after the start of the programme
2nd burst of steam:
After another 15 minutes
Duration: 40–45 minutes

Useful tip

For a nicely browned finish, turn the grill on shortly before the end of the cooking duration. Select Grill, 240 °C for about 5–10 minutes.

Recipes

Marinated chicken thighs

Preparation time 60–70 minutes, plus: marinade for 2 hours

Serves 4-6

Ingredients

6 chicken legs (300–400 g each)

Grated zest of 3 lemons

3 tbsp. lemon juice

3 tbsp. brown sugar

2 tsp. salt

½ tsp. pepper

2 tbsp. oil

100 ml water

Accessories

Universal tray

Preparation

Mix together the lemon zest, lemon juice, sugar, salt, pepper and oil. Coat the chicken legs all over with the resulting marinade, place them side by side in the universal tray, and leave for approx. 2 hours.

Baste the chicken again with the marinade, pour 100 ml water into the universal tray and place in the oven.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 180–190 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

17 minutes after the start of the programme

Duration: 35–45 minutes

Useful tip

Individually spiced (not marinated) chicken legs can also be cooked using the above settings. Simply add an additional 100 ml liquid to the universal tray at the start.

Turkey roulade with spinach ricotta filling

Preparation time: 120–130 minutes

Serves 6

Ingredients

1000 g turkey breast

1 shallot

225 g frozen spinach, defrosted

1 egg yolk

16 g breadcrumbs

125 g ricotta cheese

Salt

Pepper

Nutmeg

1 tbsp. olive oil

1 tsp. rosemary leaves, finely chopped

750 ml chicken stock

500 ml cream

Accessories

Gourmet oven dish

Preparation

Defrost the spinach and drain well. Dice the shallot finely. Mix the spinach, shallot, egg yolk and breadcrumbs with the ricotta. Season with salt, pepper and a little nutmeg.

Cut the turkey breasts lengthways but do not cut all the way through. Open out and flatten between two sheets of cling film. Season with salt and pepper and then spread the spinach-ricotta mixture over the top. Roll up and bind with kitchen twine.

Season with salt and pepper and place in an ovenproof dish. Drizzle the roulades with olive oil and sprinkle the rosemary over the top. Add the chicken stock and place in the oven. After 60 minutes, pour the cream over the top.

Take the roulades out of the sauce and remove the twine. Thicken the sauce, if necessary, using a little cornflour mixed with water.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 3

Temperature: 170–180 °C

Water volume: approx. 300 ml

Shelf level: 2

1st burst of steam:

10 minutes after the start of the programme

2nd burst of steam:

After another 25 minutes

3rd burst of steam:

After another 25 minutes

Duration: 90–100 minutes

Recipes

Turkey thighs

Preparation time: 60–120 minutes

Serves 3-4

Ingredients

1 turkey thigh on the bone (1100–1400 g)

Salt

Pepper

½ tbsp. oil

500 ml water

Sauce

500 ml chicken stock

100 ml crème fraîche

2–3 tbsp. cornflour

Salt

Pepper

Accessories

Gourmet oven dish

Preparation

Pierce the skin several times, season with salt and pepper and place skin side up in the Gourmet oven dish. Do not cover.

Brush the meat with oil, add the water and place in the pre-heated oven.

Remove the cooked meat from the Gourmet oven dish and keep it warm in the oven. Add the stock to the Gourmet oven dish and bring to the boil on the cooktop. Add the cornflour mixed with a little water and the crème fraîche, bring briefly to the boil and season with salt and pepper.

Take the meat off the bone, cut up and serve with the sauce.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 3

Temperature: 170–180 °C

Water volume: approx. 300 ml

Shelf level: 2

1st burst of steam:

15 minutes after the start of the programme

2nd burst of steam:

After another 25 minutes

3rd burst of steam:

After another 25 minutes

Duration: 85–100 minutes

Useful tip

The nutritional values of poultry make it an important ingredient in a healthy diet. It is low in fat and is high in protein, vitamins, minerals and trace elements such as iron.

Fillet of beef in a Port sauce

Preparation time: 60–120 minutes

Serves 6-8

Ingredients

1 whole fillet of beef (1500–1800 g)

2 tbsp. clarified butter

Salt

Pepper

Sauce

800 ml beef stock

100 ml Port

40 ml Madeira

2 tbsp. cornflour

Salt

Pepper

Sugar

Accessories

Large frying pan/Gourmet oven dish

Universal tray

Aluminium foil

Preparation

Wash the beef fillet and tie up with kitchen twine. Tie the thick end of the fillet tightly, tuck in approx. 10 cm at the thin end and tie, so the fillet is more or less uniformly thick. Season with salt and pepper.

Heat the clarified butter in the large frying pan/Gourmet oven dish on the cooktop on a high heat.

Sear the meat on all sides in the pan/Gourmet oven dish, place on the grilling and roasting insert placed over the universal tray and put it into the pre-heated oven.

Add the beef stock and Madeira to the meat juices in the pan/Gourmet oven dish, transfer to a saucepan and bring to the boil. Mix the Port and cornflour to a smooth paste, add to the meat juices and bring back to the boil. Season with salt, pepper and sugar.

Once cooked, wrap the fillet in aluminium foil and allow to rest for 10 minutes before carving.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 3

Temperature: 140–150 °C + pre-heating

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

5 minutes after the start of the programme

2nd burst of steam:

After another 15 minutes

Duration:

25–35 minutes ("Fillet of beef - Rare")

40–50 minutes ("Fillet of beef -

Medium")

65–80 minutes ("Fillet of beef - Well-done")

Recipes

Braised beef roulades

Preparation time: 155–165 minutes

Serves 4

Ingredients

4 thin slices of beef (160–200 g each)
Salt
Pepper
4 tsp. medium-hot mustard
8 slices of streaky bacon
8 cocktail gherkins (cornichons)
2 carrots
1 thin leek
150 g celery
1 onion
Oil
1 tbsp. tomato paste
250 ml red wine
2 sprigs of thyme
2 sprigs of rosemary
2 bay leaves
1 clove of garlic
1000 ml beef stock
100 ml cream

Accessories

Gourmet oven dish
Gourmet oven dish lid

Preparation

Lay the steaks out next to each other and season with salt and pepper. Coat with mustard and then top each with 2 slices of bacon and 2 gherkins cut into batons. Roll up and secure with wooden skewers or kitchen twine. Dice the carrots, leek, celery and onions (into 1 cm pieces).

Heat the oil in the Gourmet oven dish and fry the beef roulades until well browned. Remove the meat and fry the vegetables gently.

Add the tomato paste and continue to fry gently. Add one-third of the red wine. Allow the wine to reduce and then repeat until all of the wine has been used.

Transfer the vegetables to an ovenproof dish and add the herbs, spices and garlic together with the stock. Add the beef to the Gourmet oven dish again, cover and cook in the oven for 60 minutes.

After 60 minutes, remove the lid and inject the first burst of steam. Continue to cook uncovered.

At the end of cooking, take the meat out of the dish and remove the skewers or twine. Sieve the gravy, add the cream and thicken with a little cornflour mixed with water, if necessary.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 3

Temperature: 140 °C

Water volume: approx. 300 ml

Shelf level: 2

1st burst of steam:

60 minutes after the start of the
programme

2nd burst of steam:

After another 20 minutes

3rd burst of steam:

After another 20 minutes

Duration: 120 minutes

Recipes

Braised topside of beef

Preparation time: 120–130 minutes

Serves 8

Ingredients

1500 g beef topside
2 carrots
1 thin leek
150 g celery
1 onion
1 clove of garlic
2 sprigs of thyme
2 sprigs of rosemary
4 bay leaves
5 juniper berries
Salt
Pepper
500 ml white wine
100 g crème fraîche
250 ml beef stock or water

Accessories

Gourmet oven dish

Preparation

Dice the carrots, leek, celery and onion (1 cm cubes). Place in the Gourmet oven dish together with the garlic, herbs and juniper berries.

Season the meat with salt and pepper, arrange on top of the vegetables and cook in the oven.

Add white wine after 20 minutes and continue cooking to end of the programme. If the vegetables cook until they are dry, add some water.

At the end of cooking, sieve the cooking juices, then add the stock and crème fraîche to make a sauce. If necessary, thicken with a little cornflour mixed with water.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 3
Temperature: 210–220 °C
After 20 minutes: 140–150 °C
Water volume: approx. 300 ml
Shelf level: 2
1st burst of steam:
10 minutes after the start of the programme
2nd burst of steam:
After another 15 minutes
3rd burst of steam:
After another 30 minutes
Duration: 90–100 minutes

Glazed gammon

Preparation time: 85–105 minutes

Serves 6

Ingredients

1000 g gammon joint
20 g softened butter
40 g brown sugar
2 carrots
1 thin leek
150 g celery
1 onion
5 bay leaves
6 cloves
10 crushed juniper berries
125 ml red wine
250 ml water

Accessories

Universal tray

Preparation

Make 2–3 mm deep cuts in a criss-cross pattern on the top surface of the joint. Then rub in butter and sugar.

Dice the carrots, leek, celery and onion (1 cm cubes), mix with the bay leaves, cloves and juniper berries and place in the middle of the universal tray. Place the meat on top, pour over the red wine and water and cook in the oven. Add a little water if the vegetables become dry.

After cooking, sieve the juices. If necessary, thicken with a little cornflour mixed with water to make a gravy. Slice the gammon and serve with the gravy.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 3
Temperature: 150–160 °C
Water volume: approx. 300 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
3rd burst of steam:
After another 30 minutes
Duration: 70–90 minutes

Recipes

Pork fillet with Parma ham and red pesto

Preparation time: 65–75 minutes

Serves 6

Ingredients

4 pork fillets (300 g each)
Salt
Pepper
20 basil leaves
250 g red pesto
30 g Parmesan cheese, freshly grated
12 slices of Parma ham
40 g softened butter
250 ml cream
250 ml beef stock

Accessories

Gourmet oven dish

Preparation

Cut the pork fillets lengthways but do not cut all the way through. Open out and season both sides with salt and pepper. Place basil leaves along the cut edges.

Spread the pesto on the inside surfaces of the fillets and sprinkle with Parmesan. Close the fillets and wrap the Parma ham around them. Place the fillets in an ovenproof dish, dot with butter and cook in the oven.

Add the cream and beef stock after 15 minutes, reduce the temperature to 140 °C and inject the final burst of steam. Thicken the sauce, if necessary, using a little cornflour mixed with water.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 170–180 °C
After 15 minutes: 140 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 35–45 minutes

Useful tip

To make your own red pesto: Finely dice 200 g of sundried tomatoes that have been soaked in oil and a clove of garlic. Purée with 50 ml of olive oil, 1 tsp. sugar and 2 tbsp. breadcrumbs. Season to taste with a little oregano and sambal oelek.

Pork casserole with apples

Preparation time: 60–70 minutes

Serves 6-8

Ingredients

1200 g pork fillet
4 apples
400 ml cream
150 g tomato sauce
4 tbsp. curry powder
3 tbsp. cornflour
Salt
Pepper

For browning:

150 g grated Cheddar cheese

Accessories

Gourmet oven dish/Shallow ovenproof dish

Preparation

Cut the pork fillet into 3 cm thick slices and season with salt and pepper. Peel, core and quarter the apples.

Arrange the meat and apples in layers in the Gourmet oven dish or in an ovenproof dish without a lid.

For the sauce, mix together the cream, tomato sauce, curry powder, cornflour, salt and pepper.

Pour the sauce over the meat and the apples, sprinkle the cheese on top and place in the pre-heated oven.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 170–180 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
Duration: 40–45 minutes

Recipes

Chinese pork

Preparation time: 60 minutes
plus: 3–4 hours marinating

Ingredients

1500 g pork necks
3–4 cloves of garlic
2 small pieces of ginger
3 tsp. salt
3 tsp. soy sauce
3 tsp. honey
1 tbsp. sherry
1 tsp. five-spice powder
1 tbsp. hoisin sauce
Sambal Oelek

Accessories

Rack
Universal tray

Preparation

Finely chop the garlic. Peel the ginger and grate it. Mix the garlic and ginger with the salt, soy sauce, honey, sherry, five-spice powder and hoisin sauce. Season the marinade with sambal oelek.

Cut the pork into 3 cm thick slices. Place in an airtight container, pour the marinade over the pork and close the container. Refrigerate the marinade for approx. 3–4 hours, turning occasionally.

Remove the pork from the marinade and place on the rack with the universal tray underneath it. Place the meat in a pre-heated oven and inject the burst of steam immediately.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 170–180 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam:
Immediately after placing food in the oven
Duration: 20–30 minutes

Garlic rabbit

Preparation time: approx. 130 minutes

Serves 4

Ingredients

1 rabbit
Salt
Pepper
4 celery sticks
2 onions
2 tomatoes
4 cloves of garlic
2½ tbsp. olive oil
125 ml white wine
750 ml chicken stock
3 sprigs of thyme
4 bay leaves
100 g sliced black olives

Accessories

Gourmet oven dish

Preparation

Cut the rabbit into 6 pieces and season with salt and pepper. Dice the celery, onions and tomatoes (1 cm pieces).

Heat the olive oil in a pan and brown the meat all over. Add the tomatoes, celery, onions and garlic and simmer for approx. 5 minutes.

Add the white wine, chicken stock, thyme, bay leaves and olives. Place in an oven dish and cook uncovered in the oven.

At the end of cooking, remove the meat. Sieve the sauce. Heat the sauce to reduce it and, if necessary, thicken with a little cornflour mixed with water.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 150–160 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
10 minutes after the start of the programme
2nd burst of steam:
After another 20 minutes
Duration: 70–80 minutes

Useful tip

This recipe has its origins in Spanish cuisine. Serve with flat bread and a fresh salad.

Recipes

Saddle of venison

Preparation time: 70–80 minutes

Serves 4–8

Ingredients

1 saddle of venison on the bone (1000–3000 g)
80–100 g sliced streaky bacon
Salt
Pepper

Sauce

1 onion
2 carrots
50 g celery
100 ml red wine
500 ml stock
20 g softened butter
1 tbsp. flour
1 tbsp. tomato paste
50 ml cream
1 tsp. rosemary leaves, finely chopped
Salt
Pepper
Sugar

Accessories

Universal tray
Saucepan

Preparation

Remove fat and any silverskin membrane from the meat and put these to one side. Season with salt and pepper and place in the universal tray.

Cover the venison with the bacon slices and place in the pre-heated oven.

Fry the offcuts in oil. Dice carrots, onions and celery and add to the pan. Add tomato paste, rosemary and 100 ml red wine and bring to the boil. Add the stock to this and allow to simmer for 20 minutes. Pass the resulting stock through a sieve.

Heat the butter in a pan and add the flour. Add the stock gradually and bring to the boil. Add cream and season with salt, pepper, sugar and rosemary.

Remove the meat from the bone. To do this, cut firmly along the ribs from the middle upwards. This is best done with a sharp, pointed knife. Slice the resulting pieces into medallions and serve with the sauce.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 1
Temperature: 190–200 °C + pre-heating
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
10 minutes after the start of the
programme
2nd burst of steam:
After another 10 minutes
Duration: 35–45 minutes

Useful tip

For a 2–3 kg saddle of venison, the
sauce quantity should be doubled.

Recipes

Saddle of lamb with thyme mustard sauce

Preparation time: 60–120 minutes

Serves 4–6

Ingredients

1 saddle of lamb on the bone (1700–2500 g)
1 tsp. dried thyme, ground
Salt
Pepper
1 tbsp. oil

Sauce

1 onion
400 ml lamb stock
20 g softened butter
20 g plain flour
1½–2 tbsp. mustard
100 ml cream
1 tsp. dried thyme, ground
Salt
Pepper
Sugar

Accessories

Universal tray
Saucepans

Preparation

Remove the layer of fat from the lamb and season with salt, pepper and thyme.

Place the lamb in the universal tray and brush with oil. Then place in the pre-heated oven.

Fry the onions and thyme in butter. Stir in the flour and add the lamb stock. Add the mustard and cream. Bring the sauce to the boil and season with salt, pepper and sugar.

Remove the lamb from the bone. To do this, cut firmly along the ribs from the middle upwards. This is best done with a sharp, pointed knife. Slice the resulting pieces into medallions and serve with the sauce.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 210–220 °C + pre-heating
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
15 minutes after the start of the programme
2nd burst of steam:
After another 12 minutes
Duration: 45–55 minutes

Potato dumplings

Preparation time: 125–155 minutes

Serves 4

Ingredients

125 g potatoes

½ cube of fresh yeast (21 g)

80 ml lukewarm milk

½ tsp. salt

250 g plain flour

20 g softened butter

1 egg

200 g cream cheese with herbs

To glaze:

Milk

Accessories

Ovenproof dish (approx. 20 x 30 cm)

Preparation

Peel and cook the potatoes and pass them through a potato ricer whilst still warm, then leave to cool.

Dissolve the yeast in the milk, mix with the potatoes, salt, flour, butter and egg and form a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 25–35 minutes.

Form the dough into 12 balls. Make a small hollow in the side of each, and spoon 1 tsp. cream cheese into the centre, then press back together to seal.

Place the dumplings in the greased ovenproof dish with the seam underneath. Cover and place in the oven to prove for another 20–25 minutes using Conventional Heat at 35 °C.

Brush the dumplings with milk and bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 2

Temperature: 160–170 °C

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

5 minutes after the start of the programme

2nd burst of steam:

After another 10 minutes

Duration: 35–45 minutes

Useful tip

Dumplings can also be used as a side dish with cut meat and salad.

Recipes

Cheese soufflé

Preparation time: 60–65 minutes

Serves 8

Ingredients

20 g softened butter

30 g plain flour

200 ml hot milk

Salt

Pepper, freshly ground

1 pinch of ground nutmeg

1 pinch of cayenne pepper

4 egg yolks

120 g Gruyère cheese

4 egg whites

Breadcrumbs

2 tbsp. Parmesan cheese, grated

Accessories

Saucepan

8 ramekins

Universal tray

Preparation

Melt the butter in a saucepan and stir in the flour (do not allow to brown). Stir in the milk and simmer gently for a further 5 minutes, stirring as the sauce thickens. Season with salt, pepper, nutmeg and cayenne pepper.

Stir in the egg yolks a little at a time, then add the grated Gruyère cheese.

Whisk the egg whites until stiff and carefully fold into the cooled cheese sauce.

Sprinkle the buttered ramekins with breadcrumbs and fill them with the soufflé mixture to within 1 cm of the top. Sprinkle the soufflé with Parmesan cheese.

Place the ramekins on the universal tray and bake in the pre-heated oven, releasing the burst of steam immediately.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 1

Temperature: 180–190 °C + pre-heating

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

Immediately after placing food in the oven

Duration: 20–25 minutes

Useful tip

Serve the soufflés immediately to avoid them sinking.

Spring pie

Preparation time: 100–110 minutes

Serves 4

Ingredients

300 g puff pastry
1 red capsicum
1 yellow capsicum
3 spring onions
1000 g minced beef
1 clove of garlic, finely chopped
100 g breadcrumbs
2 eggs
Salt
Pepper, freshly ground
Paprika
2 tsp. medium-hot mustard

To glaze:

1 egg yolk
Water

Accessories

Loaf tin, 30 cm long

Preparation

Dice the capsicums and slice the spring onion.

Mix the minced meat with the vegetables, garlic, breadcrumbs, eggs, spices and mustard.

Grease a loaf tin and line with baking paper. Roll out the pastry (approx. 45 x 50 cm). Line the loaf tin with the pastry so that the amount of pastry hanging over the sides is about the same as the depth of the loaf tin. Fill with the meat mixture and fold up the overhanging pastry to form the lid of the pie. Brush the lower edges with water and press to seal the pie.

Cut 3 diamonds (3 x 3 cm) out of the lid. Use the offcuts of pastry to decorate the lid.

Whisk the egg yolk with some water, brush over the pastry and bake.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 180–190 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
20 minutes after the start of the programme
2nd burst of steam:
After another 15 minutes
Duration: 55–65 minutes

Recipes

Cheese pie

Preparation time: 130–140 minutes

Serves 8

Pastry ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
150 g rye flour
200 g strong white flour
30 g softened butter
½ tsp. salt
½ tsp. sugar

Filling ingredients

300 g soft cheese
2 small red capsicums
2 small red onions
2 tbsp. chives, chopped
Salt
Coarsely ground black pepper
Chilli powder

To sprinkle on top:

4 tbsp. pumpkin seeds

Accessories

Ovenproof dish (approx. 20 x 20 cm)

Preparation

Dissolve the yeast in lukewarm milk. Then add to the remaining ingredients and knead until you get a smooth, pliable dough. Cover and prove in the oven at 35 °C on Conventional Heat for approx. 40–50 minutes.

Finely dice the cheese. Dice the capsicums and onions and mix these with the chopped chives. Season with salt, pepper and chilli powder.

Roll the dough out onto a floured surface into a square (approx. 40 x 40 cm). Drape over a greased

shallow square dish with the corners offset. Place the filling on the dough and fold the edges up over the filling, pressing them together to seal. Cut 5 diamonds (approx. 3 x 3 cm) out of the lid and use them to decorate the top of the pie.

Brush with water and scatter pumpkin seeds over the top. Bake until golden and leave to stand for about 30 minutes before serving.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 3

Temperature: 170–180 °C

Water volume: approx. 300 ml

Shelf level: 2

1st burst of steam:

5 minutes after the start of the programme

2nd burst of steam:

After another 10 minutes

3rd burst of steam:

After another 10 minutes

Duration: 50–60 minutes

Useful tip

The pie is very good as a starter or as a light main together with a salad.

Tortellini, ham and rocket bake

Preparation time: 50–60 minutes

Serves 6

Ingredients

125 g rocket
100 g prosciutto
300 ml cream
400 g sour cream
Salt
Pepper
800 g fresh tortellini
300 g cherry tomatoes, halved
4 tbsp. pine nuts, roasted
50 g Parmesan cheese, freshly grated
50 g Emmental cheese, grated

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 170–180 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
10 minutes after the start of the
programme
2nd burst of steam:
After another 10 minutes
Duration: 40–50 minutes

Accessories

Ovenproof dish (approx. 20 x 30 cm)

Preparation

Wash the rocket, dry and shred, along with the ham. Mix the cream with the sour cream and season with salt and pepper.

Mix the tortellini with the halved tomatoes, rocket and ham, place in the greased ovenproof dish and top with the sauce.

Sprinkle with pine nuts, Parmesan and grated Emmental, and bake until golden.

Recipes

Mushroom cannelloni

Preparation time: 75–85 minutes

Serves 4

Ingredients

16 cannelloni

Filling ingredients

1 onion

150 g cooked ham

350 g mushrooms

1 tbsp. oil

75 g fetta cheese

100 g mozzarella

150 g cream cheese

Salt

Pepper

300 ml stock

100 g sour cream

For browning:

100 g grated Cheddar cheese

Accessories

Pan

Ovenproof dish (approx. 25 x 30 cm)

Preparation

Dice the onion, ham and mushrooms. Heat the oil in a pan and gently fry the onion. Add the ham and continue to fry gently for a short while. Add the mushrooms and fry until there is no water in the pan.

Crumble the fetta and grate the mozzarella. Add the cooled mushroom mixture and the cream cheese and mix well. Season with salt and pepper to taste.

Fill the cannelloni with the mixture and place in the greased ovenproof dish.

Mix the sour cream into the stock and pour over the cannelloni. Sprinkle with cheese and bake until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 2

Temperature: 170–180 °C

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

10 minutes after the start of the programme

2nd burst of steam:

After another 10 minutes

Duration: 45–55 minutes

Useful tip

Try using a piping bag (without the nozzle) to fill the cannelloni.

Potato cheese gratin

Preparation time: 85–95 minutes

Serves 4

Ingredients

500 g peeled, floury potatoes

250 ml cream

125 g crème fraîche

150 g grated Cheddar cheese

1 clove of garlic

Salt

Black pepper

Nutmeg

Accessories

Saucepans

Ovenproof dish, shallow (\varnothing 30 cm)

Preparation

Slice the potatoes and parboil in salted water for about 5 minutes.

Place the potatoes in the greased shallow ovenproof dish which has been rubbed with a garlic clove. Mix with 2/3 of the cheese.

Blend together the cream, crème fraîche, salt, pepper and nutmeg and pour evenly over the potatoes. Scatter the rest of the cheese over the top and bake uncovered in the oven until golden.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 2

Temperature: 170–180 °C

Water volume: approx. 100 ml

Shelf level: 2

1st burst of steam:

15 minutes after the start of the programme

Duration: 40–50 minutes

Useful tip

For a low-calorie variation, arrange 750 g sliced potatoes in an ovenproof dish. Season with salt and pepper, and pour over 250 ml of vegetable stock. Bake as above. About 10 minutes before the end of baking, scatter 3 tbsp. grated Parmesan over the top.

Recipes

Lasagne

Preparation time: 110–120 minutes

Ingredients

10 sheets of lasagne (approx. 180 g), not pre-cooked

Ingredients for the meat sauce

50 g smoked streaky bacon, finely

diced

150 g onions

375 g minced beef

Salt

Black pepper

1 tsp. thyme

1 tsp. oregano

1 tsp. basil

500 g skinned tomatoes

30 g tomato paste

125 ml stock

Ingredients for the mushroom sauce

20 g softened butter

150 g fresh mushrooms

2 tbsp. flour

250 ml cream

250 ml milk

Salt

Nutmeg

2 tbsp. parsley, chopped

For browning:

200 g grated Cheddar cheese

Accessories

Pan

Saucepan

Ovenproof dish (approx. 25 x 35 cm)

Preparation

Gently fry the bacon with 2/3 of the onion. Add the minced beef, and fry until brown all over, turning frequently. Season with salt, pepper and herbs. Chop the tomatoes coarsely, and stir into the meat together with the tomato paste and the stock. Simmer for approx. 5 minutes.

To make the mushroom sauce, melt the butter in a pan on the cooktop, and fry the rest of the onions until golden. Add the sliced mushrooms and lightly fry. Sprinkle in the flour a little at a time, stirring constantly. Stir in the cream and milk gradually to make a smooth sauce, season, and cook for approx. 5 minutes, continuing to stir. Add the parsley.

Grease an ovenproof dish. Add 1/3 of the tomato-meat sauce, followed by 5 sheets of lasagne, then 1/3 of the tomato-meat sauce, half of the mushroom sauce, 5 sheets of lasagne, the remainder of the tomato-meat sauce and finally the remainder of the mushroom sauce.

Sprinkle with grated cheese, then bake uncovered in the oven.

Settings

Oven function: Moisture Plus 

Number/Type of bursts of steam: 2

Temperature: 160–170 °C

Water volume: approx. 200 ml

Shelf level: 2

1st burst of steam:

12 minutes after the start of the
programme

2nd burst of steam:

After another 25 minutes

Duration: 45–55 minutes

Recipes

Dumplings with plum compote

Preparation time: 105–115 minutes

Serves 6

Ingredients

500 g plain flour
1 cube of fresh yeast (42 g)
50 g sugar
250 ml lukewarm milk
1 tsp. ground cinnamon
A pinch of salt
100 g softened butter
1 egg
120 g plum compote

To dust:

40 g icing sugar

Accessories

Ovenproof dish (approx. 20 x 30 cm)

Preparation

Crumble the yeast into the milk. Combine with the flour, sugar, cinnamon, salt, butter and egg and knead into a smooth dough. Cover and prove in the oven at 35 °C on Conventional Heat for 20–30 minutes.

Make 12 balls from the dough. Open them enough to fill with 1 tbsp. of plum compote and then seal them up. Place with the sealed edge underneath in the greased oven dish.

Cover the dumplings and prove in the oven again at 35 °C on Conventional Heat for 20 minutes. Then bake until golden.

Decorate with icing sugar and serve with custard.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: 2
Temperature: 150–160 °C
Water volume: approx. 200 ml
Shelf level: 2
1st burst of steam:
5 minutes after the start of the programme
2nd burst of steam:
After another 10 minutes
Duration: 35–45 minutes

Useful tip

Instead of plum compote, you can also use damson halves for the filling. Sprinkle the damsons with some sugar, close the dumplings and dust with icing sugar.

Sweet cherry soufflés

Preparation time: 40–50 minutes

Serves 8

Ingredients

Butter
50 g ground nuts
200 g morello cherries
2 egg yolks
80 g icing sugar
Pulp of 1 vanilla pod
250 g quark
20 g cornflour
2 egg whites

To dust:

40 g icing sugar

Accessories

8 ramekins (Ø 7–8 cm)
Universal tray

Preparation

Grease the ramekins with butter and dust with the ground nuts.

Drain the cherries and place them in the ramekins.

Whisk the egg yolks with 60 g icing sugar. Fold in the vanilla pulp, quark and cornflour. Whisk the egg whites with the remaining icing sugar until stiff and carefully fold into the mixture.

Spoon the mixture into the ramekins, arrange on the universal tray and then place in the pre-heated oven. Pour approx. 1 litre of warm water into the universal tray to make a bain marie, then bake.

Dust with icing sugar before serving.

Settings

Oven function: Moisture Plus 
Number/Type of bursts of steam: Auto
Temperature: 170–180 °C
Water volume: approx. 100 ml
Shelf level: 2
1st burst of steam: Automatic
Duration: 20–30 minutes

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The Miele logo, featuring the brand name in a bold, sans-serif font. The letter 'M' is larger and positioned above the word 'iele'.**Miele New Zealand Limited**

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