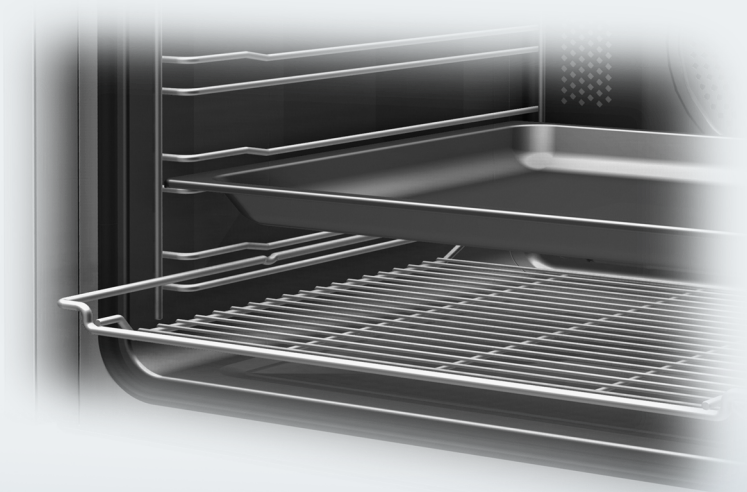# Operating and installation instructions
Oven

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.

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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.

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.

▶ Children may be able to wrap themselves in packing material or pull it over their heads 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 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.

▶ 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.

Technical safety

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

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

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

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

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

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

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

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

Warning and Safety instructions

▶ 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 connection cable, or if the connection cable supplied is damaged, a special connection cable must installed by a Miele approved service technician (see "Electrical connection").

▶ 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.

▶ 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
fats as these are a fire hazard if allowed to overheat.
Do not attempt to extinguish oil or fat fires with water.
Switch off the oven and smother the flames by keeping the oven
door closed.

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

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

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

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

▶ Cover any food which is left in the oven to be kept hot, as moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

▶ Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.
This would cause concentrations of heat which could cause damage to the floor of the oven.

▶ When storing pots or pans in the oven, do not slide them across the floor of the oven as this will damage the enamel coating.

Warning and Safety instructions

▶ 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 and/or turning the food.

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

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

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

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

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 purposes (see "Cleaning and care").
Ensure they are correctly fitted after cleaning and never operate the oven without the shelf runners fitted.

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 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 pyrolytic cleaning 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").

▶ Use only the Miele food probe supplied with the oven.
If the food probe is faulty, it must be replaced by an original Miele food probe.

Disposal of the packing material

The transport and protective packing 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.
Rather than just throwing these materials away, please ensure they are offered for recycling.
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 materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.
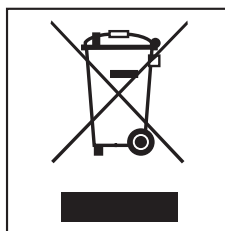
Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

Oven overview
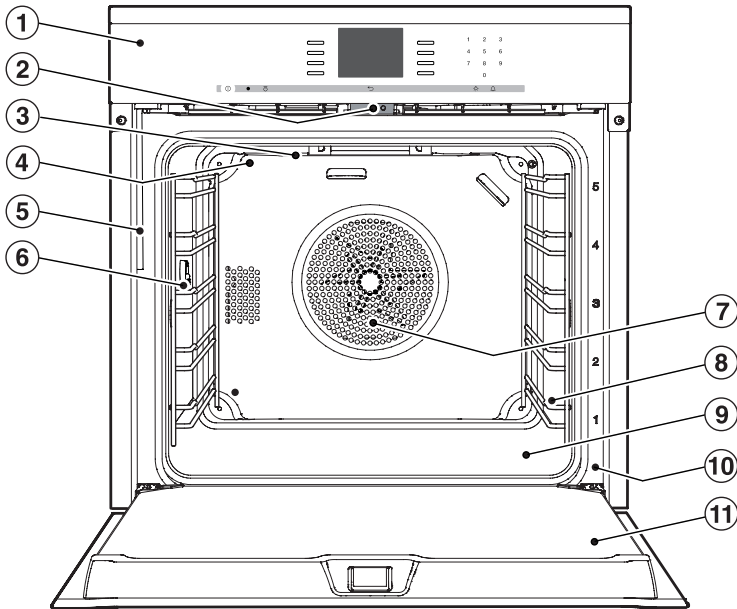
① Oven controls

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 Connection socket for the food probe

⑦ Air inlet for the fan with ring heating element behind it

⑧ Shelf runners with 5 shelf levels

⑨ Oven floor with bottom heat element underneath it

⑩ Front frame with data plate

⑪ Door
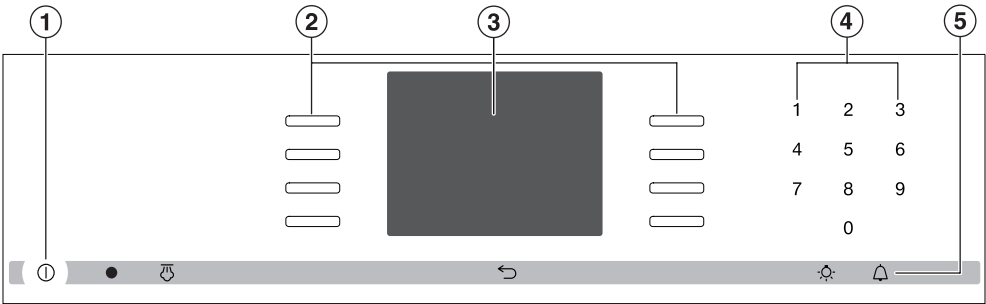
① On/Off sensor ①

② ⬭ sensors for operating the oven

③ Display

④ 0–9 sensors (numerical keypad)

⑤ ⏻, ⤺, ⋰○⋰, ⏛ sensors

Oven controls

On/Off sensor ⓘ

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

It is used for switching the oven on and off.

Sensors

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off (see "Settings – Keypad tone").

Sensor	Function	Notes
⬭	For selecting options and scrolling through the list of options.	An option can be selected by touching the illuminated sensor ⬭ next to the option.
0–9	Numerical keypad for entering values	The numerical keypad can be used to enter the temperature or durations, for example.
↩	To go back a step	

Sensor	Function	Notes
☼	For switching the oven interior lighting on and off	If a list of options is visible in the display or if a cooking process is running, touching ☼ will switch the oven interior lighting on or off.
		If the display is dark, the ☼ sensor will not react until the oven is switched on.
		The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
△	For setting the minute minder	If a list of options is visible in the display or if a cooking process is running, you can enter a minute minder duration (e.g. when boiling eggs on the cooktop) at any point.
		If the time of day display is switched off, the △ sensor will not react until the oven is switched on.
⟱	For injecting the bursts of steam	If manual bursts of steam are selected for the Moisture Plus [◊℡] function, the bursts of steam are injected by touching the ⟱ sensor.
		The ⟱ sensor lights up when a burst of steam can be injected.
		⟱ appears in the display when a burst of steam is being injected.

Oven controls

Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, Automatic programmes and settings. Information or a list of options is shown in the display depending on the function selected.

After switching the oven on with the On/Off sensor ①, the main menu will appear:

– Oven functions
– Automatic programmes
– Special applications
– User programmes
– Settings ▶
– Maintenance

If a cooking process is running, selecting "Change" will call up a list of options which can be set or changed for the cooking process in progress.

– Temperature
– Core temperature (only when using the food probe)
– Duration
– Finish at
– Start at (only if you have set a "Duration"/"Finish at" time)
– Heating-up phase (only for some functions)
– Type of heating (only with Moisture Plus [⌀〰])
– Crisp function (Moisture reduction)
– Change function

■ An option can be selected by touching the illuminated sensor ⌒ next to the option.

■ Then call up the option by touching the illuminated ⌒ sensor next to OK.

Symbols

The following symbols may also appear in the display in addition to the text:

Symbol	Meaning
△	Minute minder
-	Appears beside an option and is allocated to a sensor ⊂⊃. Select the option you want.
┇	If more than four options are available, a bar will appear on the right-hand side of the display. Use the allocated sensors to scroll through the list.
··················	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
■■■■■⊏⊏⊐	Some settings, e.g. display brightness and buzzer volume, are selected using a bar chart.
✓	A tick will appear beside the option which is currently selected. "**-**" will not be displayed in front of it and the corresponding sensor will not be illuminated.
i	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
⚿	The system lock is on (see "Settings - Safety"). The oven cannot be used.

Oven controls

When a function is selected, the following symbols may appear in the display, depending on the setting:

Symbol	Meaning
⌷	Fan Plus
⌷	Intensive Bake
⌷	Moisture Plus
⌷	Auto Roast
⌷	Conventional Heat
⌷	Top Heat
⌷	Bottom Heat
⌷	Defrost
⌷	Full Grill
⌷	Economy Grill
⌷	Fan Grill
⌷	Gentle Bake
Auto	Automatic programme
⌷	Pyrolytic cleaning
⌷	Bursts of steam
⟳	Process finished
⌷	Core temperature when using the food probe

Model numbers

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

Data plate

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

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

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

Items supplied with delivery

The oven is supplied with:

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

– a recipe booklet for Moisture Plus ⌡ and the Automatic programmes,

– 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.

They can be ordered at www.miele-shop.com (depending on country) or from Miele.

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

Features

Shelf runners

Shelf runners for accessories (trays, racks, FlexiClip telescopic runners etc.) are fitted on either side of the oven cavity for shelf levels $\boxed{}_1^5$.

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

Each shelf runner has two rails:

– Accessories are inserted between the two shelf runners.

– FlexiClip telescopic runners (if available) are fitted to the bottom rail of each shelf runner.

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

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

Baking tray HBB71:
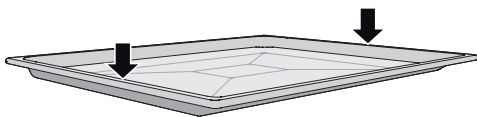
Universal tray HUBB71:
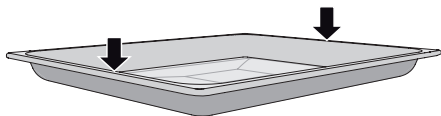
Rack HBBR72:
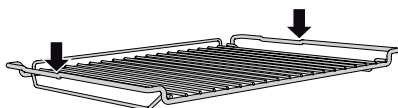
Insert these accessories into the shelf runners between the two rails of a shelf level.

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.

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

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.

FlexiClip telescopic runners HFC72
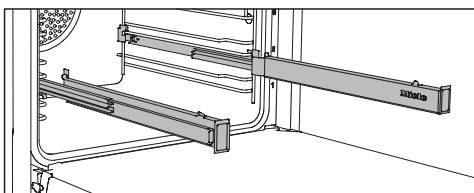
The FlexiClip telescopic runners can be attached to any shelf level.

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.
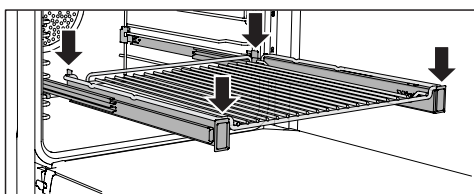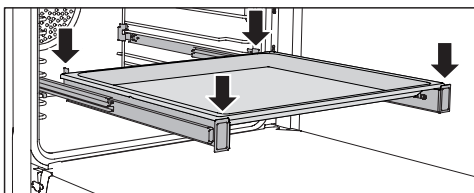
The maximum load for the FlexiClip telescopic runners is 15 kg.

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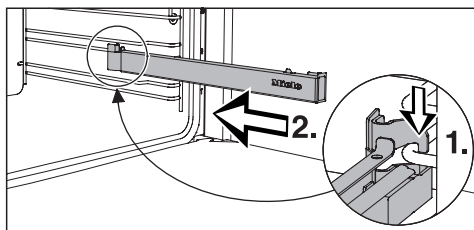
■ Hook the FlexiClip telescopic runner onto the bottom rail of a shelf level at the front (1.) and push it along the rail into the oven interior (2.).

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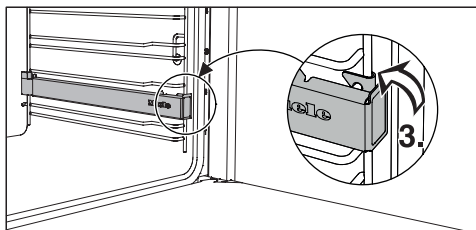
■ Then secure the telescopic runner to the bottom of the two rails as illustrated (3).

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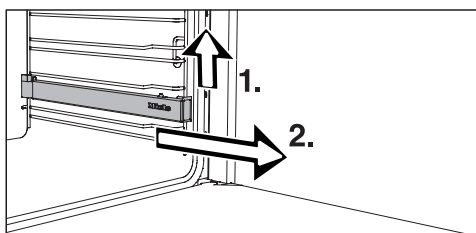
■ Remove the FlexiClip telescopic runner by raising it at the front (1) then pulling it forwards along the rail and out (2).

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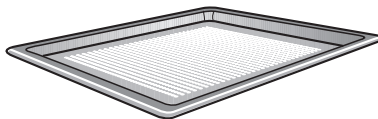
The Gourmet perforated baking tray has been specially developed for the preparation of baked goods made from yeast and quark/oil mixtures.
The tiny perforations assist in browning the underside of baked goods.
The tray can also be used for drying food.

The surface has been treated with PerfectClean enamel.

Grilling and roasting insert HGBB71

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.

Pizza tray HBF 27-1
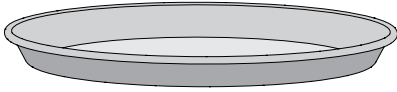
This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes.

The surface has been treated with PerfectClean enamel.

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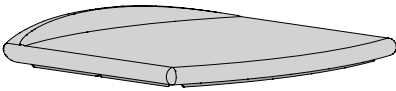
The pizza stone is ideal for items which need a well-baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A wooden paddle is supplied with it for placing food on the pizza stone and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

Gourmet oven dishes HUB and lids HBD

The Miele Gourmet oven dishes, unlike other oven dishes, slide into the oven on the shelf runners. They have non-tip safety notches like the rack to prevent them being pulled out too far.
They also have a non-stick coating.

The oven dishes have depths of 22 cm or 35 cm. They have the same width and height.

Suitable lids are available separately.

Please quote the model number of your Miele oven dish when ordering a lid.

Depth: 22 cm	Depth: 35 cm
HUB5000-M HUB5001-M*	HUB5000-XL
HBD 60-22	HBD 60-35
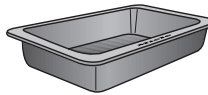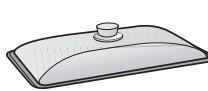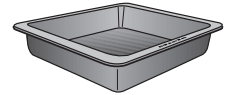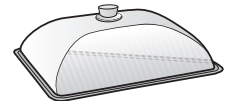
* Suitable for induction cooktops

Features

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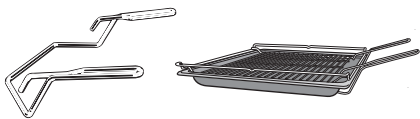
The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shape supports underneath.

Descaling tablets, plastic tube with suction cup
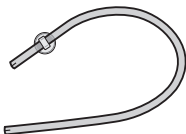
These are required for descaling the appliance.

Food probe
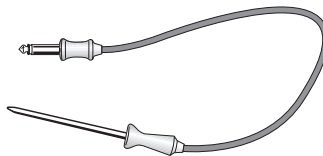
Using the food probe enables the temperature during the cooking process to be monitored simply and accurately (see "Roasting - Food probe").

> The FlexiClip telescopic runners cannot be fitted to Shelf level 4 when using the food probe as they would cover the connection socket for the food probe.

Opener

This opener is used to remove the cover of the lighting in the sides of the oven.

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 from PerfectClean surfaces. It is not necessary to pre-heat the oven beforehand.

Features

Oven controls

In addition to operating the various cooking functions for baking, roasting and grilling, the oven controls are also used to operate

– the time of day display,

– a minute minder,

– a timer to automatically switch cooking programmes on and off,

– Moisture Plus cooking,

– Automatic programmes,

– the creation of User programmes,

– settings that can be customised.

Safety features

System lock ⏣ for the oven

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

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

Safety switch-off

The oven switches itself off automatically if it is used for an exceedingly long period. The length of time depends on the oven function being used.

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.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Vented oven door

The door panes have a heat-reflective coating.

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

The door can be removed and disassembled for cleaning purposes (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 anti-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 anti-stick properties and easy cleaning are retained.

The following surfaces have been treated with PerfectClean enamel:

– Universal tray

– Baking tray

– Grilling and roasting insert

– Gourmet perforated baking tray

– Pizza 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

Basic settings

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

The oven will switch on automatically when it is connected to the electricity supply.

Welcome screen

The greeting "Miele Willkommen" will appear in the display, and you will then be requested to select some basic settings which are needed before the appliance can be used.

Follow the instructions in the display.

Set the language

■ Scroll through the list until the language you want appears.

■ Touch the illuminated ⌒ sensor next to the language you want to select.

■ Select "OK".

Select the country

■ Scroll through the list until the country you want appears.

■ Touch the illuminated ⌒ sensor.

■ Select "OK".

Set the date

■ Use "+" or "–" to set the year, month and day one after the other.

■ Select "OK" after each setting.

Set the time of day

■ Use the numerical keypad to set the time of day in hours and minutes (e.g. 1-2-1-5 for 12:15).

■ Select "OK".

The time of day can be displayed in the 12-hour format (see "Settings - Time of day - Clock format").

Time of day display

You will then be asked when you want the time of day to show in the display when the oven is switched off (see "Settings - Time of day - Display"):

– On
The time is always visible in the display.

– Off
The display appears dark to save energy. Some functions are limited.

– Night dimming
The time is only visible in the display between 5:00 and 23:00. It switches off at night to save energy.

■ Select the option you want.

■ Select "OK".

Some information about energy consumption will appear in the display.

■ Select "OK".

■ Follow any further instructions in the display.

The oven is ready for use once you have confirmed the message "Set up successfully completed" with OK.

If you have selected the wrong language by mistake, proceed as described in "Settings - Language ⚑".

Using for the first time

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 1 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 up the oven, it is a good idea to wipe the interior out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking will be removed.

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

■ Switch on the oven.

The main menu appears in the display.

■ Select "Oven functions".

■ Select the Moisture Plus ⌷ⅷ function.

The recommended temperature will appear (160 °C).

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

■ Use the numerical keypad to set the maximum possible temperature of 250 °C.

■ Select "OK".

■ Select "Automatic burst of steam".

The prompt to draw in water then appears.

■ Fill a suitable container with the required amount of fresh tap water.

■ Open the door.

■ Pull the water intake pipe forwards (located below the control panel on the left).
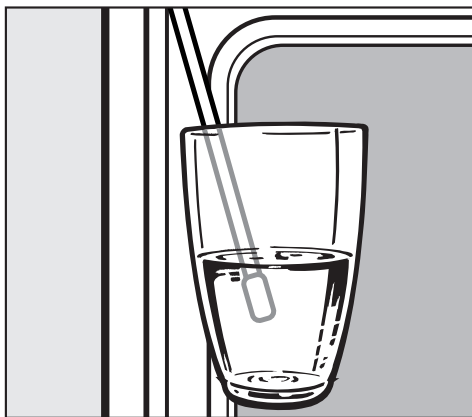
■ Place the end of the water intake pipe in the water container.

■ Select "OK".

The water intake process begins.

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.

■ Remove the water container after the water intake process.

■ Confirm the message telling you that the process is complete with "OK".

■ Close the door.

The message will then disappear.

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.

⚠ Danger of injury!
Steam can cause injury by scalding. Do not open the appliance door while a burst of steam is being injected.

Heat up the oven for at least 1 hour.

After at least an hour:

■ Switch off the oven.

After heating up for the first time

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

■ Switch on the oven.

■ 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 off the oven.

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

Settings

Settings overview

Settings cannot be altered while a cooking programme is in progress.

Factory default settings are shown in **bold** in the chart.

Setting	Options	
Language ⚑	[...]	...
	deutsch	... / Deutschland / Luxemburg / ...
	english	... / Australia / United Kingdom / ...
	[...]	...
Time of day	Display	On / **Off** / Night dimming
	Clock format	**24 h** / 12 h
	Set	You can set the time of day.
Date	You can set the date.	
Lighting	On	
	"On" for 15 seconds	
Display brightness	Darker ■ ■ ■ ■ = = ⊐ Lighter	
Buzzer tones	You can set different buzzer tones, change them or switch them off.	
	Melody	Quieter ■ ■ ■ ■ ■ ■ ■ Louder
	Solo tone	Lower ∎∎∎∎∎∎∎= = = = = ⊐ Higher
Keypad tone	The volume for the keypad tone can be set, or switched off altogether.	
	Quieter ■ ■ ■ ■ ■ ■ ■ Louder	
Units	Weight	**g**
		lb/oz
	Temperature	**°C**
		°F

Setting	Options	
Cooling fan run-on	**Temp. controlled**	
	Time-controlled	
Pyrolytic cleaning	With reminder	
	Without reminder	
Recommended temperatures	Recommended temperatures can be altered within the range specified.	
Safety	System lock	On
		Off
	Sensor lock	On
		Off
Catalyser	You can select the level of odour reduction.	
	Minimum ■■■■■⎓⎓⎓ Maximum	
	On / Off	
Showroom programme	Demo mode	On
		Off
Factory default settings	Settings	
	User programmes	
	Recommended temperatures	

Settings

Calling up the "Settings" menu

■ Select "Settings ▶" in the main menu.

A list of settings will appear in the display.

You can check them or change them.

A tick ✓ next to an option shows which setting is active.

Changing and saving settings

■ Select "Settings ".

■ Scroll through the list until the setting you want appears.

■ Touch the sensor next to the setting. If necessary, select the setting you want in a submenu.

■ Change the setting.

■ Select OK.

■ Touch ↩ until the main menu appears, or select another setting.

Language ▶

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.

Tip: If you have selected the wrong language by mistake, you can follow the flag symbol ▶, to get back to the "Language ▶" menu.

Time of day

Display

Select how you want the time of day to appear in the display when the oven is switched off:

– On
The time of day always appears in the display. You can switch the lighting on and off or use the minute minder by touching the relevant sensor.

– Off
The display is switched off to save energy. The oven has be to be switched on before you can use it. This also applies to using the minute minder ⌂ and the oven lighting ☼.

– Night dimming
The time only shows in the display between 5:00 and 23:00. It switches off at night to save energy.

Clock format

You can select the clock format for the time of day:

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

– 12 h
The time of day is shown in the 12-hour format.

Set

Use the numerical keypad to set the hours and the minutes.

> If there is a power cut, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

Date

Use the numerical keypad to set the date.

Lighting

– On
The interior lighting is switched on during the entire cooking period.

– "On" for 15 seconds
The oven lighting switches off 15 seconds after a programme starts.
Touching ☼ switches it on for another 15 seconds.

Settings

Display brightness

The brightness is represented by a bar with seven segments.

■ ■ ■ ■ ⊐ ⊐ ⊐

■ Select "Darker" or "Brighter" to change the brightness of the display.

Buzzer tones

Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.

■ ■ ■ ■ ⊐ ⊐ ⊐

Maximum volume is selected when all segments are filled.
If none of the segments is filled, the tone is switched off.

■ Select "Quieter" or "Louder" to change the volume.

■ Select "On" or "Off" to switch the melody on or off.

Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

■ ■ ■ ■ ■ ■ ■ ⊐ ⊐ ⊐ ⊐ ⊐ ⊐

■ Select "Lower" or "Higher ", to change the pitch.

■ Select "On" or "Off" to switch the Solo tone on or off.

Keypad tone

An audible tone is heard each time a sensor is touched.

The volume of the keypad tone is represented by a bar with seven segments.

■ ■ ■ ■ ⊐ ⊐ ⊐

Maximum volume is selected when all segments are filled.
If none of the segments is filled, the tone is switched off.

■ Select "Quieter" or "Louder" to change the volume.

■ Select "On" or "Off" to switch the keypad tone on or off.

Units

Weight

– g
Weight in Automatic programmes is set using grams.

– lb/oz
Weight in Automatic programmes is set using pounds and ounces.

Temperature

– °C
The temperature is displayed in degrees Celsius.

– °F
The temperature is displayed in degrees Fahrenheit.

Cooling fan run-on

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.

– Temp. controlled
The cooling fan is switched off when the oven compartment temperature drops below 70 °C.

– Time-controlled
The cooling fan switches off after a period of about 25 minutes.

> Do not leave food in the oven to keep it warm if you have set the cooling fan to "Timed-controlled" operation.
> Moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.
> Condensate can damage the oven housing unit, damage the worktop and lead to corrosion in the oven.

Pyrolytic cleaning

– With reminder
A reminder to run the Pyrolytic cleaning programme will appear in the display.

– Without reminder
You will not be reminded to run the Pyrolytic cleaning programme.

Settings

Recommended temperatures

If you cook with different temperatures a lot, it makes sense to change the recommended temperatures.

After selecting this option, a list of oven functions will appear in the display.

Select the function you want. The recommended temperature will be highlighted together with the range within which it can be changed.

■ Use the numerical keypad to change the recommended temperature.

Safety

System lock ⊞

The system lock prevents the oven being switched on by mistake.

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

Select "On" to activate the system lock.

– On
  The system lock is now active. If you want to use the oven, touch the sensor next to OK for at least 6 seconds.

> The minute minder can still be used when the system lock is active.

– Off
  The system lock is not active. You can use the oven as normal.

Sensor lock

The sensor lock prevents the oven being switched off by accident whilst in use.
Once activated, the sensor lock prevents sensors working once a programme has been started.

– On
  The sensor lock is active.
  Press the sensor next to OK for at least 6 seconds to use the sensors again.
  The sensor lock is then deactivated for a short period.

– Off
  The sensor lock is not active. All sensors react to touch as normal.

Catalyser

The level of odour reduction is represented by a bar with seven segments.

■ ⹃ ⹃ ⹃ ⹃ ⹃ ⹂

Maximum odour reduction is selected when all segments are filled.
If none of the segments is filled, the catalyser is switched off.

■ Select "Minimum" or "Maximum" to change the odour reduction setting.

■ Select "On" or "Off" to switch the catalyser on and off.

Showroom programme

This function enables the oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

Demo mode

– On
  Touch the sensor next to OK for at least 4 seconds to activate Demo mode.

If activated, the message "Demo mode is active. The appliance will not heat up" will appear in the display when the oven is switched on.

– Off
  Touching the sensor next to OK for at least 4 seconds will deactivate Demo mode. You can then use the oven as normal.

Factory default settings

– Settings
  Any settings that you have altered will be reset to the factory default setting.

– User programmes
  All User programmes will be deleted.

– Recommended temperatures
  Recommended temperatures which have been changed will be reset to the factory default settings.

Using the minute minder △

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

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

A maximum minute minder duration of 9 hours, 59 minutes and 59 seconds can be set.

Tip: Use the minute minder in Moisture Plus [⊘Ⅲ] to remind you to inject the bursts of steam 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 want to use the minute minder and "Time – Display – Off" has been selected, you will need to switch the oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the oven is switched off.

■ Touch △.

"0:00:00" appears (h:min:sec).

■ Use the numerical keypad to set the minute minder (6-2-0).

■ Select "OK".

The minute minder duration is now saved.

The duration counts down in the display when the oven is switched off.

If a cooking programme is being run at the same time, the minute minder duration will appear in the bottom of the display.

At the end of the minute minder time

– △ flashes,

– the time will count upwards,

– a buzzer will sound if the buzzer volume has been set (see "Settings - Buzzer tones").

■ Touch △.

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

To change the time set for the minute minder

■ Touch △ or the illuminated sensor next to the minute minder counting down.

The minute minder time selected appears.

■ Use the numerical keypad to enter a different minute minder duration.

■ Select "OK".

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

To cancel the time set for the minute minder

■ Touch △ or the illuminated sensor next to the minute minder counting down.

The minute minder time selected appears.

■ Select "Reset".

The minute minder is now cancelled.

Overview of functions

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

Depending on the function selected, different heating elements are switched on and sometimes combined with the fan (see details in parentheses).

The following can be selected in the "Oven functions" menu:

Fan Plus ⌷

(Ring heat element + fan)

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 to the food straight away.

Moisture Plus ⌷

(Ring heat element + fan + steam injection system)

For baking and roasting with moisture injection.

The steam injection system can also be used with other types of heating

Intensive Bake ⌷

(Ring heat element + fan + bottom heat element)

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.

Auto Roast ▭

(Ring heat element + fan)

This is used for roasting.
The oven heats initially to a high temperature (230 °C) which seals the meat to keep it succulent and tasty.
As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.

Conventional Heat ▭

(Top heat/grill element + bottom heat element)

For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.

If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change cooking times.

Top Heat ⬜

(Top heat/grill element)

Use this function towards the end of cooking to brown the top of food.

Bottom Heat ⬜

(Bottom heat element)

Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.

Full Grill ⬜

(Top heat/grill element)

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

The entire grill heating element is switched on and is ready for use when it glows red.

Economy Grill ⬜

(Top heat/grill element)

For grilling thin cuts in small quantities and for browning small baked dishes.

The inner part of the grill heating element will get hot and glow red.

Fan Grill ⬜

(Top heat/grill element + fan)

For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using the Grill ⬜ function, as the fan distributes the heat to the food straight away.

Gentle Bake

(Ring heat element + fan)

For cooking meat.

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. Make use of the Automatic programmes if your oven has them.

■ 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.

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

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

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

Using residual heat

■ The temperature in cooking programmes using temperatures above 140 °C which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking in order to make use of residual heat. The cooling fan and, depending on cooking function, the hot air fan will remain on. Do not switch the oven off (see "Safety instructions").

■ If you have set a duration for a cooking programme, the oven heating elements will switch off automatically shortly before the end of cooking and "Energy saving phase" will appear in the display. The residual heat in the oven is sufficient to complete the cooking process. The cooling fan and, depending on the function, the hot air fan will remain switched on.

■ If you are using the Miele food probe to cook food, the oven heating elements will switch off automatically shortly before the end of cooking. The residual heat in the oven is sufficient to complete cooking and "Energy saving phase" will appear in the display. The cooling fan and, depending on the function, the hot air fan will remain switched on.

■ 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.

Tips on saving energy

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").

Simple operation

■ Switch on the oven.

The main menu appears in the display.

■ Unless the recipe requires a pre-heated oven, place the food in the oven.

■ Select "Oven functions".

■ Select the oven function you want to use.

Oven function, recommended temperature and temperature range will appear.

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

■ Use the numerical keypad to change the recommended temperature if necessary.

The recommended temperature will be automatically accepted within a few seconds.
If required, select "Change" to go back to the temperature selection option (see "Using the oven - further functions - Changing the temperature").

■ Select "OK".

The required and the actual temperature will appear.

You will see the temperature increasing.
A buzzer will sound when the selected temperature is first reached (See "Settings - Buzzer tones").

After the cooking process:

■ Remove the food from the oven.

■ Switch off the oven.

Cooling fan

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

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

You can change this default setting if you wish (see "Settings - Cooling fan run-on").

Using the oven - further functions

You have placed the food in the oven, selected a function and set the temperature.

■ Select "Change".

Further options will appear in the display which you can select or change for your programme:

– Temperature

– Core temperature
(This only appears if you are using the food probe. You cannot set a cooking duration when using the food probe.)

– Duration

– Finish at

– Start at
(This will appear after a "Duration" or "Finish at" time has been set.)

– Heating-up phase
(This only appears if a temperature of more than 100 °C has been set for Fan Plus ⊞, Auto Roast ⊡, Conventional Heat ▭ or Moisture Plus ⟦◊⟧.)

– Type of heating
(This option only appears with Moisture Plus ⟦◊⟧. You can combine bursts of steam with another type of heating.)

– Crisp function
(Moisture reduction for making items crispy on the outside or baking deep filled fresh fruit cakes.)

– Oven functions
(You can change the cooking function during operation.)

Changing the oven function

You can change the oven function during operation.

■ Select "Change".

■ Scroll through the list of options until "Change function" appears.

■ Select "Change function".

■ Select the oven function you want to use.

The new function will appear in the display together with its recommended temperature.

■ If necessary, use the numerical keypad to set a temperature for the new function.

■ Select "OK".

The oven function has been changed.

The times already entered will be kept.

Changing the temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display together with its possible range.

The following recommended temperatures are set at the factory:

Fan Plus . . . . 160 °C (30–250 °C)
Intensive Bake . . . . 170 °C (50–250 °C)
Moisture Plus . . . . 160 °C (130–250 °C)
Auto Roast* . . . . . 160 °C (100–230 °C)
Conventional Heat . 180 °C (30–280 °C)
Top Heat. . . . . 190 °C (100–250 °C)
Bottom Heat . . . . . 190 °C (100–250 °C)
Full Grill . . . . 240 °C (200–300 °C)
Economy Grill . . . . 240 °C (200–300 °C)
Fan Grill . . . . 200 °C (100–260 °C)
Gentle Bake . . . . . 190 °C (100–250 °C)

*   Initial searing phase temperature approx. 230 °C, continued roasting temperature 160 °C

■ If the recommended temperature is suitable for your recipe, select "OK".

■ If it is not suitable for your recipe, you can change it for this particular cooking programme.

You can also permanently reset the recommended temperature to suit your personal cooking practices. See "Settings - Recommended temperatures".

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.

■ Select "Change".

■ Select "Temperature".

The target temperature is highlighted.

■ Use the numerical keypad to select the temperature you want.

■ Select "OK".

The altered target temperature is saved.

■ Select OK if you want to see the actual temperature and see it increasing in the display.

The altered target temperature appears.

Using the oven - further functions

Rapid Heat-up

Rapid Heat-up can be used to speed up the heating-up phase.

The Rapid Heat-up function switches on automatically if you set a temperature of more than 100 °C for Fan Plus [⚶], Auto Roast [▱], Conventional Heat [▭] and Moisture Plus [◊⚏].

> 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). These will get brown too quickly onthe top.

You can switch-off "Rapid Heat-up" for a relevant cooking process via the "Heating-up phase" option.

Heating-up phase

– Rapid
  (factory default)
  The top heat/grill element, ring heat element and the fan are switched on simultaneously so that the oven reaches the required temperature as quickly as possible.

– Normal
  Only the heating elements relevant for the oven function will switch on (see "Overview of functions").

To switch off the Rapid Heat-up function:

∎ Select "Change".

∎ Select "Heating-up phase".

∎ Select "Normal".

∎ Select "OK".

∎ Select OK if you want to see the actual temperature and see it increasing in the display.

"Heating-up" will appear in the display instead of "Rapid Heat-up".

Pre-heating the oven

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

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase. If the recipe requires pre-heating, place the food in the oven once the temperature indicator light goes out.

Pre-heat the oven when using:

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.

■ Select the required oven function and the temperature.

■ Rapid heat-up should be switched off when baking pizza, biscuits and small cakes.

■ Wait for the heating-up phase to finish.

A buzzer will sound when the set temperature is reached as long as the buzzer is set (see "Settings - Buzzer tones").

■ Unless the recipe requires a pre-heated oven, place the food in the oven.

Using the Crisp function (moisture reduction)

It is a good idea to use this function when cooking items which are moist on the inside but which should be crispy on the outside, e.g. frozen chips, croquettes or pork with crackling.

It is also suitable for deep filled fresh fruit cakes, such as plum or apple cake.

> You can activate the "Crisp function" with any function. It must be activated separately for a cooking process.
> For best results, activate it at the beginning of the cooking process.

You have placed the food in the oven, selected a function and set the temperature.

■ Select "Change".

■ Scroll through the selection list until "Crisp function" appears.

■ Select "Crisp function".

■ Select "On".

■ Select "OK".

Moisture reduction is now activated.

Using the oven - further functions

Setting a cooking duration

You have placed the food in the oven, selected a function and set the temperature.

You can set the programme to switch on or on and off automatically by setting "Duration", "Finish at" or "Start at".

– Duration
Enter the cooking duration you require.
Once the duration set has elapsed, the heating will switch off automatically.
The maximum duration which can be set is 12:00 hours.

A cooking duration cannot be entered if you are using the food probe. When using the food probe, the cooking duration is determined by when the set core temperature is reached.

– Finish at
Set the time at which you want cooking to finish. The oven will switch off automatically at the time you have set.

A "Finish at" time cannot be entered if you are using the food probe. When using the food probe, the end of the cooking duration is determined by when the set core temperature is reached.

– Start at
Set the time at which you want cooking to start. The oven will switch on automatically at the time you have set.

"Start at" can only be used together with "Duration" or "Finish at" (Exception: when using the food probe).

Switching off automatically

Example:
It is 11:45. Your food needs 30 minutes to cook and should be ready at 12:15 .

Select "Duration" and set 0:30 h or select "Finish at" and set the time to 12:15.

The oven will switch off automatically after this duration has elapsed or when the time set has been reached.

Setting the "Duration"

■ Select "Change".

■ Select "Duration".

■ Use the numerical keypad to set the duration (3-0).

■ Select "OK".

Setting the "Finish at" time

■ Select "Change".

■ Select "Finish at".

■ Use the numerical keypad to set the time at which food should be ready (1-2-1-5).

■ Select "OK".

Switching on and off automatically

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.

To **switch a cooking programme on and off automatically** you have a choice of how to enter the time parameters:

– "Duration" and "Finish at"

– "Duration" and "Start at"

– "Finish at" and "Start at"

Example:
It is 11:30. Your food needs 30 minutes to cook and should be ready at 12:30 .

■ Select "Change".

■ Select "Duration" and set a duration of 0:30 h.

■ Select "Finish at" and set the time to 12:30 h.

The "Start at" time will be calculated automatically. "Start at 12:00" will appear in the display.

The oven will switch on automatically when this time is reached.

Using the oven - further functions

Sequence of a programme that switches on and off automatically

Up until the start time the function, the selected temperature, "Start at" and the start time will appear in the display.

After the programme has started you can follow the heating-up phase in the display until the required temperature has been reached.

Once this temperature is reached, a buzzer will sound if this option has been switched on (see "Settings - Buzzer tones").

After the heating-up phase, the time remaining will appear in the display.

You can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme a buzzer will sound if this option has been switched on (see "Settings - Buzzer tones").

The oven heating and lighting will switch off. "Process finished" will appear in the display.

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via "Change". Touch ↰ to go to the main menu.

During the cooling down phase the cooling fan will continue to run for a while.

Changing an entered cooking time

■ Select "Change".

All options that can be changed will appear.

■ Select the time you want.

■ Use the numerical keypad to set the time.

■ Select "OK".

> These settings will all be deleted in the event of a power cut.

Cancelling a cooking process

■ Touch ↰.

■ When "Cancel cooking?" appears in the display, select "Yes".

The oven heating and lighting will switch off, and any set durations will be 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 temperature and the number of bursts of steam.

You can select:

– Automatic burst of steam
  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
  2 bursts of steam
  3 bursts of steam
  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.

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

⚠ Use only fresh tap water when cooking with the Moisture Plus function.
Other liquids will cause damage to the oven.

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.

A 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.

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.

■ Select "Oven functions".

■ Select the Moisture Plus ⌂〰 function.

The recommended temperature of 160 °C will appear.

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

Setting the temperature

■ Use the numerical keypad to select the temperature you want.

■ Select "OK".

Setting the number of bursts of steam

Tip: Please refer to the sample recipes.

If you wish the burst of steam to be injected into the oven automatically after the heating-up phase:

■ Select "Automatic burst of steam".

If you wish to inject one or more bursts of steam manually at specific times:

■ Select "1 burst of steam", "2 bursts of steam" or "3 bursts of steam".

When to add the bursts of steam

This option will only appear in the display after you have selected 1, 2 or 3 bursts of steam.

Tip: If you have selected more than one burst of steam, the 2nd one should be released 10 minutes after starting the programme at the earliest.

– Manual burst of steam

If you want to inject the bursts of steam manually:

■ Select "Manual bursts of steam". Then set the minute minder △ to remind you when to release them.

– Time-controlled bursts

If you want to time when to release the bursts of steam:

■ Select "Time-controlled bursts".

■ Use the numerical keypad to set the time for each burst of steam. The oven will then release the steam at the specified times. The time counts down as soon as the programme is started.

■ Select "OK".

The prompt to draw in water then appears.

Preparing and starting the water intake process

■ Fill a suitable container with the required amount of fresh tap water.

■ Open the door.

■ Pull the water intake pipe forwards (located below the control panel on the left).
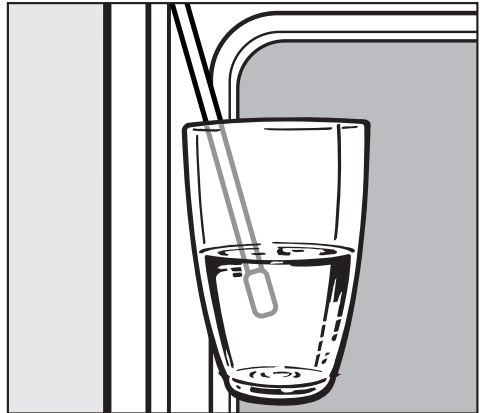
■ Immerse the end of the water intake pipe in the container with tap water.

■ Select "OK".

The water intake process begins.

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 intake process can be interrupted and restarted at any time by selecting "Stop" or "Start".

Moisture Plus ◌⬝

■ Remove the water container after the water intake process.

■ Confirm the message telling you that the process is complete with "OK".

■ Close the door.

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

The oven heating and the cooling fan will switch on. The required and actual temperatures will appear in the display.

You will see the temperature increasing.
A buzzer will sound when the selected temperature is first reached (See "Settings - Buzzer tones").

> If you have selected "Time-controlled burst" after the heating-up phase, the time at which to release the next burst of steam will appear in the display. If necessary, you can alter this time via the "Change" option.

Changing the type of heating

The Moisture Plus function ◌⬝ uses a combination of "Fan Plus" together with the addition of moisture.

You can use moisture with one of the following other types of heating:

– Conventional Heat

– Intensive Bake

– Auto Roast

■ Select "Change".

■ Scroll through the list of options until "Type of heating" is highlighted.

■ Select the oven function you want to use.

■ Select "OK".

Cooking will be carried out using the different type of heating selected.

Steam can cause injury by scalding.
Do not open the door while the burst of steam is being injected.
Condensation on the sensors will make them react more slowly.

Automatic burst of steam

Once the heating-up phase has been completed, the automatic burst of steam is injected.

The water will vaporise in the oven. Whilst steam is being released, the ⌛ symbol will be visible in the display.

After the burst of steam, ⌛ will disappear.

■ Continue cooking until the end of the cooking duration.

1, 2 or 3 bursts of steam

– Manual burst of steam

If you have selected "Manual burst of steam", you can release the steam as soon as the ⌛ sensor is lit up.

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.

Tip: Set the minute minder ⌀ to remind you.

■ Touch ⌛.

The burst of steam will be released, the sensor light will go out and ⌛ will appear in the display.

■ Proceed as described to inject further bursts of steam.

⌛ will go out in the display after each burst of steam.

■ Continue cooking until the end of the cooking duration.

– Time-controlled bursts

The oven will release the steam after the specified amount of time.

Evaporating residual moisture

When cooking using the addition of moisture, 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 Moisture Plus ◊〰 or an Automatic programme with moisture is used "Evaporate residual moisture?" will appear in the display with the options "Skip" and "Yes".

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

Starting residual moisture evaporation immediately

Steam can cause scalding injuries. Do not open the door during the evaporation process.

■ Select the Moisture Plus ◊〰 function or an Automatic programme that uses moisture.

"Evaporate residual moisture?" appears in the display.

■ Select "Yes".

"Evaporate res. water" and a time will appear in the display.

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

The duration displayed depends on the amount of water in the system. During the evaporation process, this duration may change depending on how much water is present.

At the end of the residual water evaporation process "Process finished" appears in the display.

■ Touch ↰.

A cooking process using the Moisture Plus ◊⑊ function or an Automatic programme with moisture can now be carried out.

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

Skipping residual moisture evaporation

⚠ Do not cancel the prompt for residual moisture evaporation unless you have to, as this could, in certain circumstances, cause the steam unit to overflow into the oven interior when taking in more water.

■ Select the Moisture Plus ◊⑊ function or an Automatic programme that uses moisture.

"Evaporate residual moisture?" appears in the display.

■ Select "Skip".

A cooking process using the Moisture Plus ◊⑊ function or an Automatic programme with moisture can now be carried out.

You will be prompted to carry out the evaporation of the residual moisture process the next time you select the Moisture Plus ◊⑊ function or an Automatic programme that uses moisture and when you switch the oven off.

Automatic programmes

Your oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

Select "Automatic programmes" in the main menu to call up the Automatic programmes.

List of food types

– Cakes

– Biscuits/Muffins

– Pizza & Quiche

– Meat

– Game

– Poultry

– Fish

– Bakes/Gratins

– Frozen meals

– Dessert

Using Automatic programmes

◼ Select "Automatic programmes".

A list of food types will appear in the display.

◼ Select the food type you want.

The Automatic programmes available will then appear.

◼ Select the Automatic programme that you want to use.

Each step you need to take before starting the Automatic programme will appear in the display.

Depending on the programme you have selected, further information or prompts will appear regarding

– the roasting or baking dish,

– the shelf level,

– using the food probe,

– the amount of water required for programmes with Moisture Plus,

– the cooking duration.

◼ Follow the instructions in the display.

See the recipe booklet for a selection of Automatic programmes to try.

Notes on using these programmes

– When using the Automatic
 programmes, the recipes provided
 are designed as a guide only.
 You can use them for other similar
 recipes, including those using
 different quantities.

– The oven interior needs to be at
 room temperature before starting an
 Automatic programme.

– The duration quoted for Automatic
 programmes is an estimate. It may
 increase or decrease depending on
 the programme. When using the food
 probe, the duration will be
 determined by when the core
 temperature is reached. The
 duration, in particular with meat, will
 vary depending on the initial
 temperature of the food.

– Some programmes require the
 addition of liquid during cooking. You
 will be prompted by a message in
 the display when this needs to be
 done (e.g. "Add liquid at ...").

– Some programmes require a
 pre-heating phase before food is
 placed in the oven. A prompt will
 appear to tell you when to add the
 food.

User programmes

You can create and save up to 20 of your own programmes.

– Each one can have up to 10 cooking stages. This enables you to save your most frequently used recipes very accurately. Each stage contains a function, temperature and duration or core temperature.

– You can specify the shelf level(s) for the food.

– You can enter the name of the programme for your recipe.

When you next select the programme, it will start automatically.

There are different ways of creating a User programme:

– Select "Save" at the end of running an Automatic programme.

– Select "Save" after running a programme with a set duration.

Then name the programme.

Creating User programmes

■ Select "User programmes".

To create the first User programme:

The first time you create a User programme, "Create programme" will appear in the display.

■ Select "OK".

To create further User programmes:

If User programmes already exist, the programme names will appear with "Edit programmes" underneath them.

■ Select "Edit programme".

■ Select "Create programme".

You can now specify the settings for cooking stage 1.
Follow the instructions in the display:

■ Select the oven function you want to use.

■ Set the required temperature and select "OK".

■ Set the required duration.
When using some functions, you can set the core temperature instead of the duration.

■ Select "OK".

Settings for the 1st cooking stage have now been set.

You can add more cooking stages, for example, if you want to add another cooking function to follow on from the first.

If further cooking stages are required:

■ Select "Add cooking stage" and proceed as for the 1st cooking stage.

When you have finished setting the cooking stages:

■ Select "Complete programme".

Finally set the shelf level(s) to be used.

■ Select and confirm the required level(s).

A summary or your settings will appear in the display.

■ Check the settings and then select "Accept".

> If you want to change your programme, select "Change". You can change or add individual cooking stages.

You can now save or change your User programme, start it now or set a time at which the programme should be switched on or off.

■ Select "Save".

Finally give the programme a name. The following symbols appear next to the alphabet:

Symbol	Meaning
ABC	Alphabet in upper case
abc	Alphabet in lower case
␣	Space
123	Numerals 0 to 9 and hyphen

■ Touch the sensors next to the symbols to scroll through the list until the character you want is highlighted.

■ Select "Select".

The letter or number you have selected will appear in the top line of the display.

> Characters can be deleted one after the other by selecting "Delete" using the ↩ sensor.
>
> A name can have a maximum of 10 characters.

■ Select further characters.

■ Once you have entered the programme name, select "Save".

A message will appear in the display confirming that the name has been saved.

■ Select "OK".

User programmes

Starting a User programme

- Unless the recipe requires a pre-heated oven, place the food in the oven.

- Select "User programmes".

The programme names will appear in the display with "Edit programmes" underneath.

- Select the programme you want.

A list will appear in the display.

- Start now
  The programme will start straight away and the oven heating will switch on.

- Start later
  This option only appears if you are using the food probe. You can specify when you want the programme to start. The oven heating will switch on automatically at the time you set.

- Start at
  You can specify when you want the programme to start. The oven heating will switch on automatically at the time you set.

- Finish at
  You can specify when you want the programme to finish. The oven heating will switch off automatically at the time you set.

The option to "Change cooking stages" is described in "Changing User programmes".

- Select the required option.

- Confirm the message regarding which shelf level to use with "OK".

The programme will start according to the specified start or finish time.

Changing User programmes

Changing cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select "User programmes".

The programme names will appear in the display with "Edit programmes" underneath.

- Select the programme you want.

- Select "Change cooking stages".

You can change the specified settings for a cooking stage or add more cooking stages to the programme.

- Select the cooking stage you want to change or "Add cooking stage".

- Change the programme as you wish (see "Creating a User programme").

■ Check the settings and then select "Accept".

■ Select "Save".

■ Change the name if necessary (see "Creating a User programme") and select "Save".

The changes to your programme will be saved.

Changing a name

■ Select "User programmes".

The programme names will appear in the display with "Edit programmes" underneath.

■ Select "Edit programme".

■ Select "Change programme".

■ Select the programme you want.

■ Then select "Change name".

■ Enter a new name (see "Creating a User programme").

■ After entering the new name, select "Save".

A message will appear in the display confirming that the name has been saved.

■ Select "OK".

The new name for your programme will be saved.

Deleting User programmes

■ Select "User programmes".

The programme names will appear in the display with "Edit programmes" underneath.

■ Select "Edit programme".

■ Select "Delete programme".

■ Select the programme you want.

■ Select "Yes" to confirm that the programme should be deleted.

The User programme will be deleted.

You can delete all User programmes at once (see "Settings - Factory default - User programmes").

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 needed with

– anything with a high salt content (e.g. pretzels, bread sticks), because salt can damage the PerfectClean surface;

– meringues or sponges with a high egg-white content, because they are more likely to stick;

– frozen food cooked on the rack.

Notes on the baking chart

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 time ⊕

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 ▯⁵₁

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

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

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

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

– 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 chart

Cakes/Biscuits	〰		
	🌡️ [°C]	▢$^5_1$	🕐 [min.]
Creamed mixture			
Sand cake	**150–170**	**2**	**60–70**
Ring cake	**150–170**	**2**	**65–80**
Muffins (1 [2] tray(s))	**150–170**	**2 [1+3 [4)]**	**30–50**
Small cakes (1 tray) [1) 2)]	**150–170**	**2**	**25–40**
Small cakes (2 trays) [1) 2)]	**150–170 [3)]**	**2+4**	**25–40**
Foam cake (tray)	**150–170**	**2**	**25–40**
Marble, nut cake (tin)	**150–170**	**2**	**60–80**
Fresh fruit cake, with meringue topping (tray)	**150–170**	**2**	**45–50**
Fresh fruit cake (tray)	**150–170**	**2**	**35–55**
Fresh fruit cake (tin)	**150–170**	**2**	**55–65**
Flan base [1)]	**150–170**	**2**	**25–35**
Small cakes/biscuits [1)] (1 [2] tray(s))	**150–170**	**2 [1+3 [4)]**	**20–25**
Rubbed in mixture			
Flan base	**150–170**	**2**	**20–25**
Streusel cake	**150–170**	**2**	**45–55**
Small cakes/biscuits [1)] (1 [2] tray(s))	**150–170**	**2 [1+3 [4)]**	**15–25**
Drop cookies [1) 2)] (1 [2] tray/s)	**140**	**2 [1+3 [4)]**	**30–45**
Cheese cake	150–170	2	70–95
Apple pie (tin ⌀ 20 cm) [1) 2)]	**160**	**2**	**60–90**
Apple tart [1)]	160–180	2	50–70
Apricot tart with topping (tin)	150–170	2	55–75
Swiss apple cake	–	–	–

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.

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 time.

🌡 [°C]	📟 5 1	⏲ [min.]	🌡 [°C]	📟 5 1	⏲ [min.]
150–170	2	60–70	–	–	–
150–170	2	65–80	–	–	–
160–180	2	25–45	–	–	–
170–190 [3)]	**2**	**25–35**	–	–	–
–	–	–	–	–	–
170–190	2	25–40	–	–	–
150–170	2	60–80	–	–	–
170–190	2	45–50	–	–	–
170–190	1	35–55	–	–	–
160–180	2	55–65	–	–	–
170–190	2	20–25	–	–	–
160–180 [3)]	3	15–25	–	–	–
170–190 [3)]	2	15–20	–	–	–
170–190	2	45–55	–	–	–
160–180 [3)]	3	15–25	–	–	–
160 [3)]	**2**	**15–33**	–	–	–
170–190	**2**	**85–95**	150–170	2	75–90
180	**1**	**60–90**	**160–170**	**1**	**60–90**
170–190	1	45–65	**160–180**	**1**	**50–70**
170–190	2	55–75	**150–170**	**2**	**50–60**
220–240 [3) 5)]	**1**	**35–50**	**190–210** [3)]	**1**	**25–40**
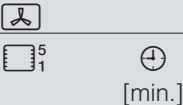
⊥ Fan Plus / ☐ Conventional Heat / ⊥ Intensive Bake

🌡 Temperature / 📟 5 1 Shelf level / ⏲ Baking time

1) Switch "Rapid Heat-up" off during the heating-up phase. To do this, select "Change – Heating-up phase – Normal".

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

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

5) Select "Change – Crisp function – On".

Baking

Baking chart

Cakes/Biscuits	🔥		
	🌡️ [°C]	⬚⁵₁	🕐 [min.]
Sponge mix[1)]			
Tart / flan base (2 eggs) [1)]	160–180	2	15–20
Sponge cake (4 bis 6 Eier) [1)]	160–180	2	22–30
Whisked sponge cake [1) 2)]	**160–180**	**2**	**25–35**
Swiss roll [1)]	160–180	2	15–25
Yeast mixtures and quark dough			
Proving yeast dough	**50**	**5)**	**15–30**
Gugelhupf	**150–170**	**2**	**50–60**
Stollen	**150–170**	**2**	**55–65**
Streusel cake	**150–170**	**2**	**35–45**
Fresh fruit cake (tray)	**160–180**	**2**	**40–60**
White bread	**160–180**	**2**	**50–60**
Wholegrain bread	**170–190 [3)]**	**2**	**50–60**
Pizza (tray) [1)]	220–1240	2	10–20
Onion tart	170–190	2	35–45
Apple turnovers (1 [2] tray(s))	**150–170**	**2 [1+3 [4)]]**	**25–30**
Choux pasty [1)], Eclairs (1 [2] tray(s))	**160–180**	**2 [1+3 [4)]]**	**30–45**
Puff pastry (1 [2] tray(s))	**170–190**	**2 [1+3 [4)]]**	**20–25**
Meringues, (1 [2] tray(s))	**100–120**	**2 [1+3 [4)]]**	**25–50**

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.

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 time.

Conventional Heat			Intensive Bake		
🌡 [°C]	⬛⁵₁	🕐 [min.]	🌡 [°C]	⬛⁵₁	🕐 [min.]
170–190 [3]	**2**	**10–20**	–	–	–
170–190 [3]	**2**	**20–40**	–	–	–
150–180 [3]	**2**	**20–45**	–	–	–
170–190 [3]	**2**	**15–20**	–	–	–
35	[5]	15–30	–	–	
160–180	1	50–60	–	–	
150–170	2	55–65	–	–	
170–190	2	35–45	–	–	
170–190 [1] [6]	3	40–55	170–190	2	40–55
160–180	2	50–60	–	–	–
190–210 [3]	2	50–60	–	–	–
220–240 [6]	**2**	**10–25**	220–240	2	10–20
180–200 [6]	**2**	**25–35**	170–190	2	25–35
160–180	2	25–30	–	–	–
180–200 [3]	3	30–40	–	–	–
190–210 [3]	2	20–25	–	–	–
120–140 [3]	2	25–50	–	–	–

⊼ Fan Plus / ▭ Conventional Heat / ⊥ Intensive Bake

🌡 Temperature / ⬛⁵₁ Shelf level / 🕐 Baking time

1) Switch "Rapid Heat-up" off during the heating-up phase. To do this, select "Change – Heating-up phase – Normal".

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

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

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

6) Select "Change – Crisp function – On".

Roasting

Oven functions

Depending on how the food is being cooked, you can use Fan Plus ⌂, Moisture Plus ⌂, Auto Roast ⌂, Conventional Heat ⌂ or an Automatic programme.

Roasting dishes

You can use any heat-resistant crockery:

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.

Notes on the roasting chart

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 ⌂, Moisture Plus ⌂ or Auto Roast ⌂, select a temperature approx. 20 °C lower than for Conventional Heat ⌂.

Select a temperature of approx. 10 °C lower than quoted in the roasting chart for meat weighing more than 3 kg.
The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.

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

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

Shelf levels ▢⁵₁

As a general rule, use shelf level 2.

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 finish, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting

Food probe
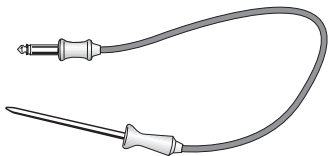
The food probe enables the roasting process to be monitored simply and reliably.

How the food probe works

The metal tip of the food probe is inserted into the food. There is a temperature sensor in the metal tip which measures the core temperature of the food during cooking. The rise in the core temperature reflects the extent to which the food is cooked. You can programme the core temperature to be lower or higher, depending on whether you want your meat to be rare, medium or well-done.

A core temperature of up to 99 °C can be set. Please refer to the roasting chart and "Low temperature cooking" for the core temperatures applicable for different types of meat.

The duration for roasting meat by temperature using the probe is similar to the duration when cooking by time.

When the food probe can be used

Some Automatic programmes and Special applications will prompt you to use the food probe.

You can also use it with your own User programmes and with the following functions:

– Auto Roast ⬚

– Fan Plus ⬚

– Intensive Bake ⬚

– Conventional Heat ⬚

– Moisture Plus ⬚

– Fan Grill ⬚

Important notes about using the food probe

Please note:

– You can place the meat in a pot or on the rack in the universal tray.

– The metal tip of the food probe must be fully inserted into the centre of the food.

– When cooking poultry, insert the metal tip into the thickest part of the breast. You can find the thickest part of the breast by pressing the area with your thumb and index finger.

– Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.

– If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

– When using roasting bags or aluminium foil, insert the probe through the bag or foil into the centre of the meat. You can also place the meat, with the food probe inserted, inside the foil. Follow the roasting bag / aluminium foil manufacturer's instructions.

Using the food probe

■ Fully insert the metal tip of the food probe into the centre of the meat.

■ Place the food in the oven.
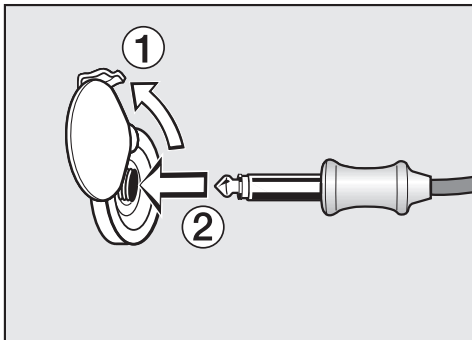
■ Plug the food probe into the connection socket so that it clicks into place.

■ Close the door.

■ Select the oven function or Automatic programme.

■ If necessary, use the numerical keypad to set the temperature.

■ If necessary use the numerical keypad to set the core temperature.

> The core temperatures cannot be changed for the Automatic programmes.

You can also delay the start of the cooking programme to a later time. To do this, select the "Start at" option.

You can estimate approximately when the food will be ready as the duration of the cooking programme is about the same as if you were cooking food without using the food probe.

You cannot enter a "Duration" or "Finish at" time as the total cooking duration is determined by how long it takes for the core temperature to be reached.

Time remaining display

After a certain time, the estimated duration of the cooking process remaining (time remaining) will appear in the display.

The time remaining is calculated from the cooking temperature selected, the required core temperature and the pattern of the increasing core temperature.

The time remaining first shown is an estimate. As the cooking process continues, the time remaining is revised continuously, and a more accurate revised figure shown.

Altering the cooking or core temperature or selecting a different function will delete the time remaining information.
The time remaining will be recalculated if the door is kept open for a long period of time.

Alternating between the time left and core temperature displays

As soon as the time left is shown, you can alternate between the time left and core temperature displays

■ Select "Change".

■ Select "Status".

■ Select whether the time left or the core temperature should be shown in the display and confirm with OK.

Using residual heat

The heating in the oven switches off shortly before the end of the cooking programme. The residual heat in the oven is sufficient to complete the cooking process.

Using the residual heat in the oven saves energy.

"Energy save phase" will appear in the display to show that the oven is in energy save mode. The measured core temperature is no longer visible.

The cooling fan continues to run, as does the hot air fan if a "fan" setting has been chosen.

When the core temperature selected has been reached,

– "Process finished" will appear in the display,

– a buzzer will sound if the buzzer has been switched on (see "Settings - Buzzer tones").

If the food is not yet cooked sufficiently, insert the food probe into another place and repeat the programme.

Roasting

Roasting chart

Meat/Fish	♨ / ▭	
	🌡 [°C]	🕐 [min.]
Roast beef, approx. 1 kg	170–190	100–130 [2]
Fillet of beef/Sirloin joint, approx. 1 kg	**200–220**	**20–55** [3]
Venison, approx. 1 kg	**140–160**	**100–120** [4]
Pork roast/neck, approx. 1 kg	160–180	100–120 [4]
Pork joint with crackling, approx. 2 kg	160–180	130–160 [4]
Gammon joint, approx. 1 kg	**150–170**	**60–80** [4]
Meat loaf, approx. 1 kg	160–180	60–70 [4]
Veal, approx. 1.5 kg	**180–200**	**80–100** [4]
Leg of lamb, approx. 1.5 kg	**170–190**	**90–120** [4]
Rack of lamb, approx. 1.5 kg	170–190	20–60 [3]
Poultry, 0.8–1 kg	**180–200**	**60–70**
Poultry, approx. 2 kg	**170–190**	**100–120**
Poultry, stuffed, approx. 2 kg	**170–190**	**110–130**
Poultry, approx. 4 kg	**160–180**	**150–180**
Fish, whole, approx. 1.5 kg	**160–180**	**35–55**

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.

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 time.

Temperatures refer to cooking in an uncovered dish.
If roasting directly on the universal tray or the rack, set the temperature to 10 °C lower.

⌂ᚶ [1]		☐		↗ [6]
🌡 [°C]	⏲ [min.]	🌡 [°C]	⏲ [min.]	[°C]
–	–	**190–210**	**110–140 [2]**	60–80
–	–	200–220	20–55 [3]	40–70 [7]
140–160	**100–120 [4]**	150–170	100–120 [4]	70–85
160–180	110–130 [4]	**180–200**	**100–120 [4]**	80–90
170–190	130–160 [4]	**190–210**	**130–160 [4]**	75–85
160–180	**60–80 [4]**	170–190	80–100 [4]	75–80
170–190	60–70 [4]	**190–210**	**60–70 [4]**	75–80
170–190	**90–110 [4]**	190–210	100–120 [4]	70–80
170–190	**90–120 [4]**	200–220	90–120 [4]	75–85
–	–	**190–210**	**20–60**	70–75
190–210	**60–70**	190–210	60–75 [5]	80–90
180–200	**90–110**	190–210	90–110 [5]	80–90
180–200	**100–120**	190–210	110–130 [5]	80–90
170–190	**140–170**	180–200	150–180	80–90
170–190	**35–55**	190–210	35–55	75–80

⚒ Fan Plus / ⬚ Auto Roast / ⌂ᚶ Moisture Plus / ☐ Conventional Heat

🌡 Temperature / ⏲ Roasting duration / ↗ Core temperature for food probe

As a general rule, use shelf level 2.

1) After the heating-up phase, inject the bursts of steam at intervals throughout the cooking duration.

2) Roast with the lid on first, then remove the lid halfway through roasting and pour over approx. 0.5 litre liquid.

3) Pre-heat the oven. However, switch "Rapid Heat-up" off. To do this, select "Change – Heating-up phase – Normal".

4) Pour over approx. 0.5 litre liquid halfway through roasting.

5) Use shelf level 3.

6) When using the food probe, enter an appropriate core temperature for the food being cooked.

7) Select a core temperature which is appropriate for how well-done you want the food to be cooked:
rare: 55–60 °C, medium: 65–70 °C, well-done: 70–75 °C

Low temperature cooking

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

First the meat needs to be seared all over briefly 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 time 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.

Cooking duration/Core temperatures

Meat	Duration	Core tempe- rature
	[min.]	[°C]
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
Saddle of veal*	180–210	65–75
Saddle of lamb*	90–120	65–75

* Boned

After cooking

Because the cooking and core temperatures are very low:

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

– The cooking result won't be affected if the meat is left in the oven after the finish of the programme. 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.

Using the "Low temperature cooking" special application

■ Select "Special applications".

■ Select "Low temperature cooking".

■ Set the required temperature.

■ Set the core temperature.

■ Follow the instructions in the display.

  Place the universal tray and rack in the oven for the pre-heating phase.

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

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

■ As soon as "Use the food probe" appears in the display, place the seared meat on the rack and insert the metal tip of the food probe fully into the centre of the meat.

  Please also refer to the information in "Roasting - Food probe".

■ Place the rack on the universal tray and then place the tray in the oven on the shelf level quoted.

⚠ Take care: the top heat/grill element in the oven will be hot. Danger of burning!

■ Plug the food probe into the connection socket so that it clicks into place.

■ Close the door.

At the end of the programme, "Process finished" will appear in the display and a buzzer will sound if the buzzer is switched on (see "Settings – Buzzer tones").

If the meat is not cooked to your satisfaction, you can cook it for longer.

Low temperature cooking

Low temperature cooking - setting the temperature manually

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.

∎ Switch Rapid Heat-up off by selecting "Change – Heating-up phase – Normal".

∎ 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!
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

∎ Place the seared meat on the rack.

∎ Select "Change".

∎ Select "Temperature" and a temperature of 100 °C.

∎ Continue cooking until the end of the cooking duration.

You can set the cooking process to finish automatically (see "Using the oven - further functions - Setting the cooking duration").

⚠️ 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

Full Grill ⌐⌐⌐

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

The entire grill heating element is switched on and is ready for use when it glows red.

Economy Grill ⌐⌐

For grilling thin cuts in small quantities and for browning small baked dishes.

The inner part of the grill heating element will get hot and glow red.

Fan Grill ⌐X⌐

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

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

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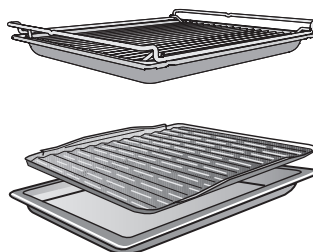
Use the universal tray with the rack or grilling and roasting insert (if available) on top.
The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Do not use the baking tray.

Grilling

Notes on the grilling chart

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.

For thin items, a maximum temperature setting of 200 °C is generally recommended, for thicker items, a maximum of 180 °C.

Pre-heating

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

Shelf levels ⬜⁵₁

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

– Thin items: Shelf level 3/4

– Thicker items: Shelf level 1/2

Grilling duration ⊕

– 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.

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.

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!
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

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

■ Close the door.

■ Turn the food halfway through grilling.

Grill chart

Fan Grilling guide (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.
– The door must be closed during Fan Grilling.
– When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.
– Activate the Crisp function (moisture reduction) at the beginning of the Fan Grill function. This is great for items that are moist on the inside and should be crispy on the outside.
– Note: 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.

Food	🌡 [°C]	▤⁵₁	⏱ [min.]
Lean thin sausages	180–190	4	8–10
Thick sausages	180	4	15–20
Lean beef fillet steak	220	5	6–12
Chicken breast fillet, plain or a dry marinade	200	4	14–18
Chicken breast fillet, with a wet marinade	200	3	14–18
Whole butterflied chicken	200	3	35–40
Thin white fish fillets	220	5	6–10
Thick fish fillets, cutlets or steaks (on grilling and roasting insert placed in the universal tray)	200	4	10–15
Oily fish (on grilling and roasting insert placed in the universal tray)	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 / ▤⁵₁ Shelf level / ⏱ Total grilling time

Fan Grilling can be used for small roasts but is only recommended for lean, tender cuts of meat, eg lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 180–200 °C on shelf level 3, depending on thickness.

Grilling guide (Full Grill ⟱/Economy Grill ⟱)

– Use for thick toasts, muffins, cheese on toast, foccacia, bruschetta and bacon.

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

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

– Thinner foods can be positioned on shelf 5, while thicker foods should be grilled on shelf 4.

– Grill until food is golden brown and crispy.

– Door must be closed for grilling.

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

Special applications

Your oven has the following Special applications in addition to the Automatic programmes:

– Defrost

– Drying

– Reheat (reheating of plated meals)

– Heat crockery

– Prove yeast dough

– Low temperature cooking
  This Special application is described in "Low temperature cooking".

– Pizza

– Sabbath programme

This section also gives information on the following applications:

– Gentle Bake

– Bottling

– Frozen food/Ready meals

Defrost

Use the Defrost function to gently defrost frozen food.

The temperature can be set between 25 and 50 °C.

∎ Select "Special applications".

∎ Wählen Sie "Auftauen".

∎ Alter the recommended temperature, if necessary, and then set the duration.

∎ Follow the instructions in the display.

Air is circulated throughout the cabinet to gently defrost the food.

⚠ 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	Weight [g]	Duration [min.]
Chicken	800	90–120
Meat	500	60–90
	1 000	90–120
Sausages	500	30–50
Fish	1 000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50

Special applications

Drying food

This programme is designed for traditional style drying of food to preserve it.

The temperature can be set between 80 and 100 °C.

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

■ To prepare food for drying:

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

– Core plumbs 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 could also use the rack or the Gourmet perforated baking tray, if you have one.

■ Select "Special applications".

■ Select "Drying".

■ Alter the recommended temperature, if necessary, and then set the duration.

■ Follow the instructions in the display.

Food	Drying time
Fruit	2–8 hours
Vegetables	3–8 hours
Herbs*	50–60 minutes

* Because this programme uses the fan you should use Conventional Heat ▭ with a temperature of 80–100 °C for drying herbs.,

■ 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.

Reheat

This programme uses moisture and is designed for reheating plated meals.

You can select:
– Roast with vegetables
– Roast with potatoes
– Roast with dumplings
– Roast with pasta
– Fish with vegetables
– Fish with potatoes
– Vegetable bake
– Pasta bake
– Pasta with sauce
– Pizza
– Casserole

Use heat-resistant crockery.

■ Place the food to be reheated in its dish on the rack. Do not cover it.

■ Select "Special applications".

■ Select "Reheat" and alter the recommended temperature if necessary.

■ Follow the instructions in the display.

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

Heat crockery

This programme is designed to pre-heat your crockery.

The temperature can be set between 50 and 80 °C.

Use heat-resistant crockery.

■ Place the rack on shelf level 2 and place the crockery to be pre-heated on it.

■ Select "Special applications".

■ Select "Heat crockery".

■ Alter the recommended temperature, if necessary, and then set the duration.

■ Follow the instructions in the display.

⚠ Danger of burning
Wear oven gloves when removing dishes from the oven.

Special applications

Prove yeast dough

This programme does not use additional moisture and is designed for proving yeast dough.

The temperature can be set between 30 and 50 °C.

■ Select "Special applications".

■ Select "Prove yeast dough".

■ Alter the recommended temperature, if necessary, and then set the duration.

■ Follow the instructions in the display.

If you wish to prove dough with the addition of moisture, select the relevant Automatic programme.

Pizza

This programme is designed specifically for baking pizza.

The temperature can be set between 160 and 250 °C.

■ Select "Special applications".

■ Select "Pizza".

■ Alter the recommended temperature, if necessary, and then set the duration.

■ Follow the instructions in the display.

Sabbath programme

This programme is designed for religious observance.

Select the Sabbath programme and then select the oven function and temperature.

The programme will only start after the door is opened and closed:

– The cooking process will begin after approx. 5 minutes using Conventional Heat ▭ or Bottom heat ▭.

– The oven will heat up to the temperature you have set and will maintain this temperature for a maximum of 72 hours.

– The interior lighting does not come on, even when the door is opened.

> If you have selected "Settings – Lighting – On", the lighting will remain switched on throughout the programme.

– "Sabbath programme" will be visible in the display throughout the programme.

– The time of day display is switched off.

A Sabbath programme that has been started cannot be changed, nor can it be saved under "User programmes".

The programme can only be cancelled by switching the oven off.

Using the Sabbath programme

■ Select "Special applications".

■ Select "Sabbath programme".

■ Select the oven function you want to use.

> The Sabbath programme cannot be started if the minute minder is being used.

■ Set the required temperature.

■ Select "OK".

The oven is now ready for placing the food in it.

■ Open the door when you want to start the programme.

■ Unless the recipe requires a pre-heated oven, place the food in the oven.

■ Close the door.

The oven heating will switch on after 5 minutes.

If you want to end the programme early:

■ Touch the On/Off sensor ① and wait until the oven switches itself off automatically.

Special applications

Gentle Bake

The Gentle Bake programme is ideal for cooking meat.

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

■ Select "Oven functions".

■ Select "Gentle Bake" and change the recommended temperature if necessary.

■ Follow the instructions in the display.

Examples of use

Food	🌡️ [°C]	🕐 [min.]
Ham roast, approx. 1.5 kg	180	130–160
Braised beef, approx. 1.5 kg	180	160–180

🌡️ Temperature

🕐 Duration

Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.

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

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 time.

Roast with the lid on first, then remove the lid three-quarters of the way through roasting and add approx. ½ litre liquid.

Bottling

Containers for bottling

⚠ Danger of injury!
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.

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.

	Bottling duration [min.]
Asparagus, carrots	60–90
Peas, beans	90–120

■ 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

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 pre-heated oven on the shelf level recommended on the packaging.

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

Tip: This oven also offers Automatic programmes for some frozen food / ready meals (see "Automatic programmes").

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

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

All external surfaces are susceptible to discolouration or change in appearance if unsuitable cleaning agents are used.
Oven cleaners and descaling agents will damage the front of the oven, in particular.
Cleaning agent residues must be removed immediately after use.

All surfaces are also susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances.

Unsuitable cleaning agents

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

– cleaning agents containing soda, ammonia, acids or chlorides,

– cleaning agents containing descaling agents on the oven front,

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

– solvent-based cleaning agents,

– stainless steel cleaning agents,

– dishwasher cleaner,

– glass cleaning agents,

– cleaning agents for ceramic cooktops,

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

– dirt erasers,

– sharp metal tools,

– steel, wool or metal scourers

– spot cleaning,

– oven cleaner*,

– stainless steel spiral pads*.

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

Cleaning and care

Remove any soiling immediately after use.
If not, it might become impossible to remove.
Continued use without regular cleaning will make the oven much harder to clean.

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 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

There is a fibreglass seal around the oven interior which seals the inside of the door. It is sensitive to abrasion and rubbing.
To prevent the risk of damaging it, do not 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 anti-stick properties.

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

Food probe

■ Clean the food probe with a damp towel only.

The food probe cannot be immersed in water or cleaned in the dishwasher as it would be damaged.

Stubborn soiling (does not apply to 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.

■ Baked on deposits can be removed with a glass scraper or a non-abrasive stainless steel spiral pad.

■ Very stubborn soiling on PerfectClean treated enamel can be cleaned using the Original Miele oven cleaner. It must be applied to cold surfaces in accordance with instructions on the packaging.

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

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

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

Cleaning and care

Pyrolytic cleaning ⓢ of the oven interior

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

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

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

Select:

– Level 1 for light soiling
– Level 2 for heavier soiling
– Level 3 for very heavy soiling

For safety reasons, the oven door is automatically locked at the beginning of the Pyrolytic cleaning programme.

It cannot be opened until 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 HFC72

– Rack HBBR72:

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

■ Place the rack on the top shelf level.

If not removed, coarse soiling can smoke and cause the Pyrolytic cleaning programme to switch itself off.

■ Coarse soiling should be removed before running the Pyrolytic cleaning programme.

Starting the Pyrolytic cleaning programme

> ⚠ Danger of burning!
> The oven door gets much hotter during a Pyrolytic cleaning programme than during normal use. Make sure children cannot touch the oven whilst a Pyrolytic cleaning programme is running.

■ Select "Maintenance".

■ Select "Pyrolytic".

The Pyrolytic level is highlighted.

Use "+" or "−" to choose between levels 1, 2 and 3.

■ Select the required Pyroytic cleaning level.

■ Select OK.

Follow the instructions in the display.

■ Select OK.

"Start now"

To start the Pyrolytic cleaning programme straight away:

■ Select "Start now".

The Pyrolytic cleaning programme will now start.

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

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

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

If you have set a minute minder at the same time as running the Pyrolytic cleaning programme, the buzzer will sound and the Δ symbol will start flashing at the end of the minute minder time. The time will then continue to increase in the display.

The buzzer will stop and the visual indicators will go out as soon as you press the Δ sensor.

"Start later"

To start the Pyrolytic cleaning programme later on:

■ Select "Start later".

■ Set the time at which you want it to start.

■ Select OK.

The door will lock automatically.

"Start at" and the start time set will appear in the display. You can alter the start or finish time up until the programme is due to start via "Change".

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

Cleaning and care

At the end of the Pyrolytic cleaning programme

When the duration remaining reaches 0:00 h, a message will appear in the display to tell you that the door is unlocking.

When the door lock has been released,

– "Process finished" will appear in the display,

– a buzzer will sound if the buzzer has been switched on (see "Settings - Buzzer tones").

■ Switch the oven off.

The visual and acoustic signals are switched off.

⚠ 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

scouring side of a dishwashing sponge 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 following will cause the Pyrolytic cleaning programme to stop:

– Switching the oven off.

 "Switch appliance off?" will appear in the display.

■ Select "Yes" if you want to cancel the Pyrolytic cleaning programme.

 The door will unlock once the temperature in the oven has dropped below 280 °C and the oven is switched off.

■ Select "No" if you want to continue running the Pyrolytic cleaning programme.

 The Pyrolytic cleaning programme will continue running.

– A power cut.

 "Process cancelled" will appear in the display if there is a power cut.

 The door will unlock once the temperature inside the oven is below 280 °C.

 a buzzer will sound if the buzzer has been switched on (see "Settings - Buzzer tones").

 "Process finished" will appear in the display.

■ Touch ↩.

■ Start the Pyrolytic cleaning programme again.

Cleaning and care
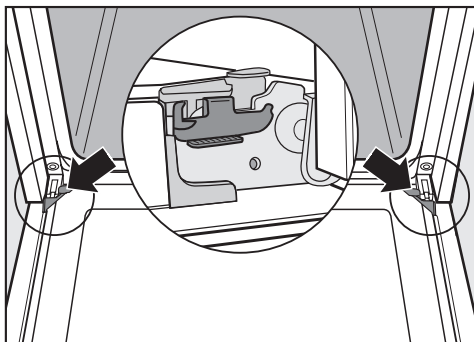
Removing the door

The oven door is connected to the hinges by retainers.

Before removing the door from the retainers, the locking clamps on both hinges have to be released.

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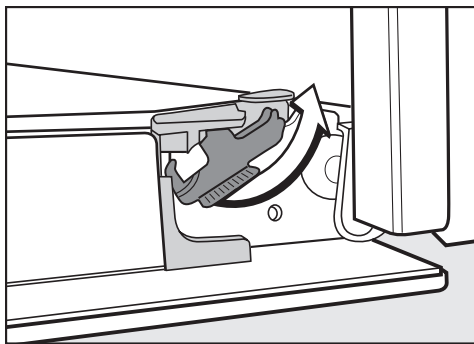
∎ Release the locking clamps by turning them as far as they will go.

Do not 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 four glass panes which have a heat-reflective coating on some of their surface.

During operation, cool air is passed through the oven 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
dismantling 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.
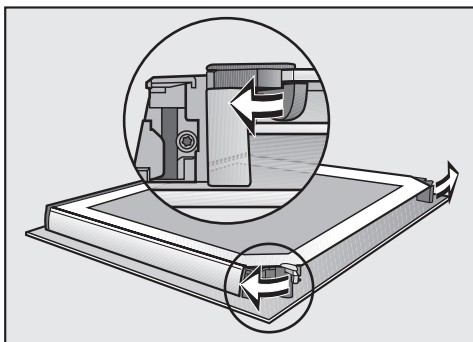
■ Flip the two glass pane retainers
outwards to open them.

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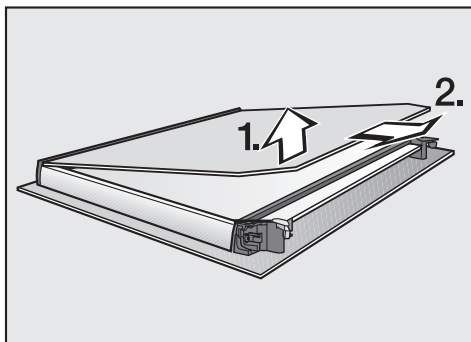
■ **Gently** lift the inner pane up and out
of the plastic strip.
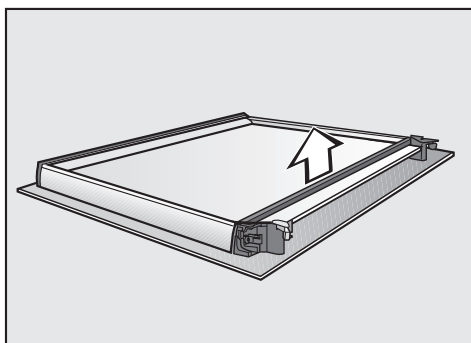
■ Remove the seal.
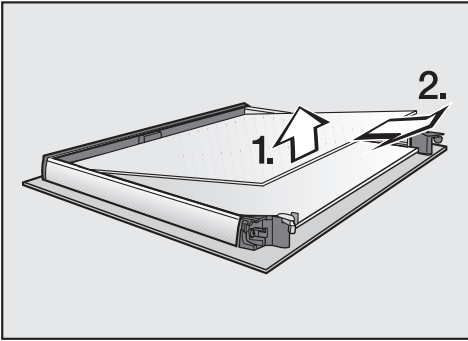
■ Gently lift the top of the two middle panes up and take it out.
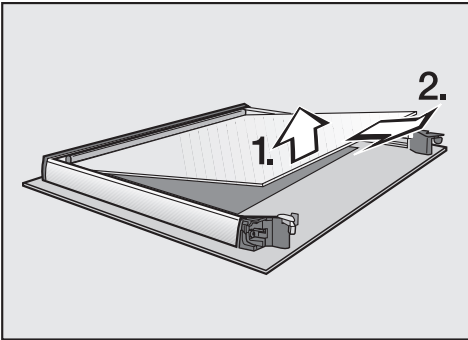
■ Then lift the bottom of the two middle panes up gently and take it out.

■ 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).
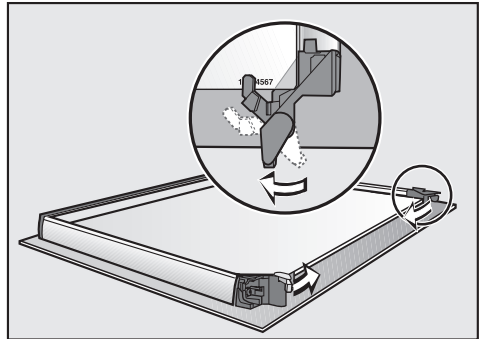
■ Flip both the glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.

■ 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.
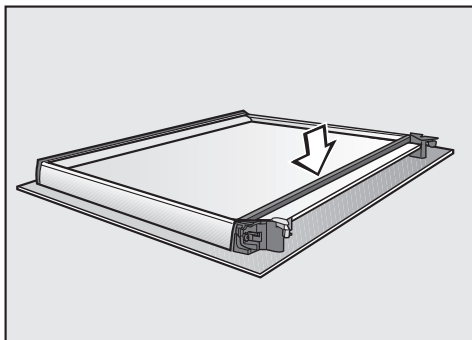
■ Refit the seal.
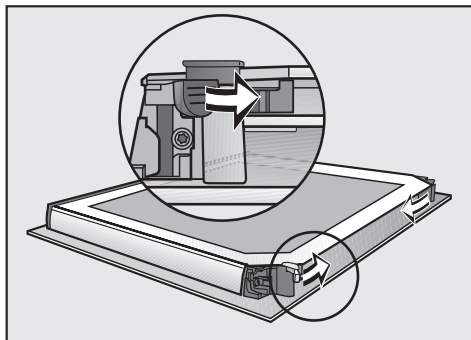
■ Flip the two glass pane retainers inwards to close them.

The door is now reassembled and is ready to fit back on the oven.
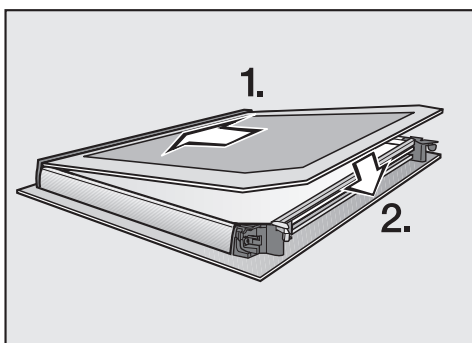
■ Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.

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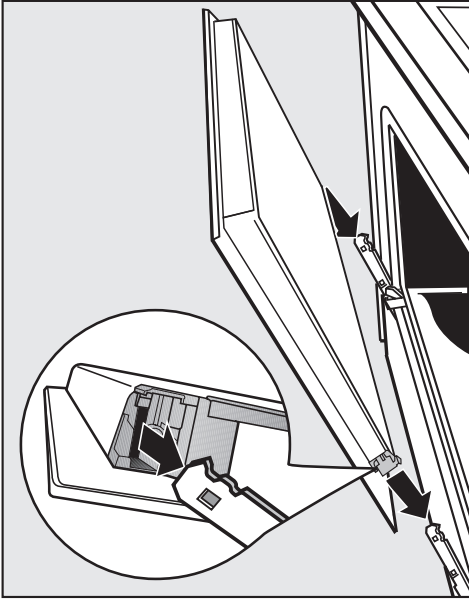
■ Hold the door securely on both sides and carefully fit it back into the hinge retainers.
Make sure that the door goes back on straight.

■ Open the door fully.

It is essential that the locking clamps lock securely when the door is refitted after cleaning. Otherwise the door could work loose from the retainers and be damaged.
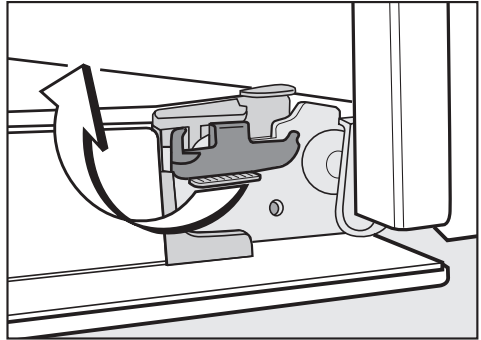
■ Flip both locking clamps back up as far as they will go into a horizontal position.

Cleaning and care

Removing the shelf runners with FlexiClip telescopic runners

⚠ Danger of injury!
Do not use the oven without the shelf 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.
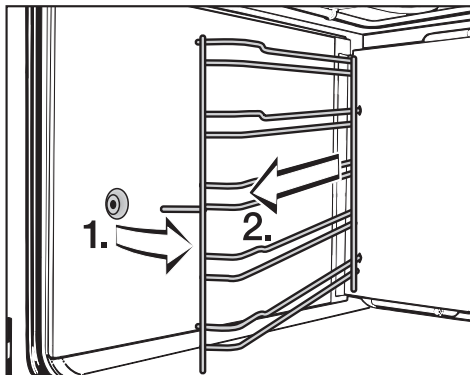
■ Pull the runners out of the holder (1) at the front of the oven and then pull them out of the oven (2).

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 the oven interior is cool.

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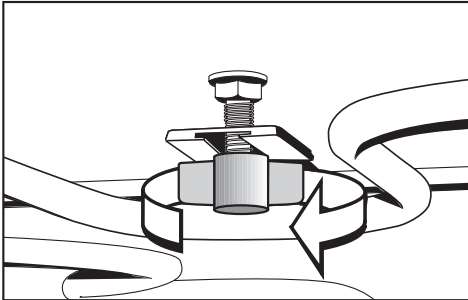
∎ Undo the wing nut.

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.

The oven will let you know when only 10 programmes can be run before you have to run the descaling process. The programmes will count down to 0 in the display. You will then not be able to run any function or Automatic programme using moisture.
They cannot be used until descaling has been carried out.

All other functions and Automatic programmes without moisture can still be used.

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:

1. Preparation

2. Descaler intake

3. Activation phase

4. Rinse 1

5. Rinse 2

6. Rinse 3

7. Evaporate residual moisture

Preparing the descaling process

Only use the descaling tablets supplied with the appliance. These have been specially formulated for Miele.

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.

Miele descaling tablets are available to order from Miele or via the internet at www.miele-shop.com.

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

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

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

■ Make sure the plastic tube with suction cap supplied is to hand.

Starting the descaling process

➊ Select "Maintenance".

➋ Select "Descale".

If the Moisture Plus ⟨⟩ function and the Automatic programmes that use moisture are already locked, the descaling process can be started immediately by touching the OK sensor.

➌ Push the universal tray into the top shelf level as far as it will go to collect the descaling solution after it has been used. Touch OK to confirm the message.
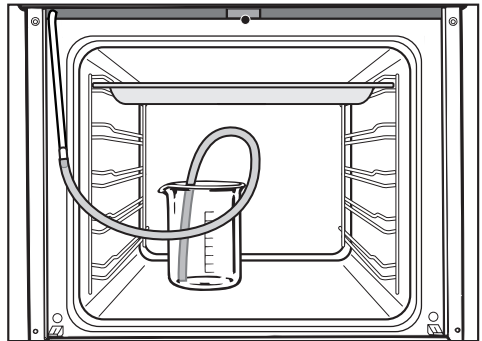
➍ Place the container with the descaling solution on the floor of the oven.

Cleaning and care

5 Attach one end of the plastic tube to the water intake pipe.

6 Place the other end of the plastic tube in the bottom of the descaling solution container and secure the plastic tube to the container with the suction cup.

7 Close the door.

8 Select OK.

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

> The intake process can be interrupted and restarted at any time by selecting "Stop" or "Start".

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.

A message will appear in the display when the intake process is finished.

9 Select OK.

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

10 Open the door.

11 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.

12 Close the door.

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 oven lighting and the cooling fan will remain on during descaling.

At the end of the activation phase a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

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. This process is repeated three times.

A message will appear in the display with advice about the rinsing process.

⑬ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⑭ Remove the plastic tube from the container.

⑮ Rinse the container and fill with approx. 1 litre of fresh tap water.

⑯ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

⑰ Select OK.

The intake process for the **first rinse** starts.

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

A message will appear in the display with advice about the **second rinse**.

⑱ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⑲ Remove the plastic tube from the container. Fill it with approx. 1 litre of fresh tap water.

⑳ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

㉑ Select OK.

㉒ Do the same for the **third rinse**.

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

Cleaning and care

The **Evaporate residual moisture** process will begin after the third rinse.

Steam can cause scalding injuries. Do not open the door during the evaporation process.

23 Remove the container and tube from the oven.

24 Close the door.

25 Select OK.

The oven heating will switch on and the duration for the evaporation process 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.

At the end of the evaporation process a message will appear in the display with advice on cleaning after running the descaling programme.

26 Select OK.

A buzzer will sound if the buzzer has been switched on (see "Settings - Buzzer tones").

"Process finished" will appear in the display.

27 Touch ↰ to return to the main menu.

⚠ Danger of burning! Allow the oven interior and accessories to cool down before cleaning them.

28 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.

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 may 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 oven yourself.

Problem	Possible cause and remedy
The display is dark.	The time of day is switched off. It will not appear in the display until the oven is switched on.
	The time can be displayed constantly (see "Settings - Time of day - Display").
	There is no power to the oven.
	■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
When the oven is switched on, "System lock 🔒" appears in the display.	The system lock 🔒 is active. It can be released by pressing the OK sensor for at least 6 seconds.
	The system lock can be permanently deactivated (see "Settings – System lock 🔒").

Problem solving guide

Problem	Possible cause and remedy
The oven does not heat up.	■ Check whether "On" has been selected for Demo mode (see "Settings - Showroom programme").
	If Demo mode has been switched on, the oven can be operated but it will not heat up.
	■ Deactivate Demo mode.
"Power cut - Process cancelled" appears in the display.	There has been a power cut which has caused a current cooking process to stop.
	■ Switch the oven off and then back on again. Start the cooking process again.
12:00 appears in the display.	The power supply was interrupted for longer than 200 hours.
	■ Reset the time and date.
The message "Maximum operating hours reached" appears unexpectedly in the display.	The oven has been operating for an unusually long time and this has activated the safety switch-off function.
	■ Select OK. Touch ↰ to delete "Process finished". The oven will then be ready for use again.
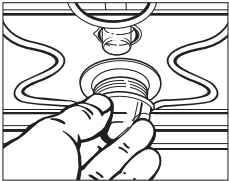
Problem	Possible cause and remedy
"Door not locked" will appear in the display.	The Pyrolytic cleaning programme door lock is not locking. ■ Switch the oven off and then back on again. Then restart the Pyrolytic cleaning programme. If the fault code appears in the display again, call Miele.
"Door not released" will appear in the display.	The door lock for the Pyrolytic cleaning programme is not being released. ■ Switch the oven off and then back on again. If the door lock still does not release itself, call Miele.
"⚠ Fault XX" appears in the display.	There is a problem that you cannot resolve. ■ Call Miele.
The message "Function currently not available" appears in the display after selecting the "Descale" function.	The steam injection system is faulty. ■ Call Miele.
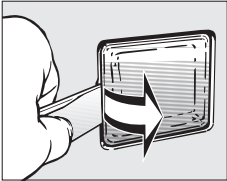
Problem solving guide

Problem	Possible cause and remedy
The message "Moisture control faulty - Automatic programmes will operate without moisture" appears in the display after selecting an Automatic programme.	The steam injection system is faulty. ■ Call Miele. Automatic programmes can be run without using moisture.
After selecting the Moisture Plus [δ⩝] function, "Moisture control faulty - Moisture Plus programme is not available" appears in the display.	The steam injection system is faulty. ■ Call Miele. ■ Use the Fan Plus [ᘰ] function instead of the Moisture Plus [δ⩝] function.
Programmes using moisture will not take in water.	■ Check whether "On" has been selected for Demo mode (see "Settings - Showroom programme"). The oven can be used in Demo mode but the pump for the steam injection system will not work. ■ Deactivate Demo mode.
The food probe is not recognised by the oven. You cannot set a core temperature.	■ Check whether the food probe is correctly plugged into the connection socket. If the oven still does not recognise the food probe, it must be faulty. A replacement food probe can be ordered from Miele.
A noise can be heard after a cooking process.	The fan remains switched on after a cooking programme (see "Settings - Cooling fan run-on").
The trays and rack make a screeching sound when pushed in or taken out of the oven.	Friction occurs between the shelf runners and the rack or trays due to the special heat-resistant glazing applied to these components at the factory. Lightly grease the shelf runners with a few drops of cooking oil applied to a soft cloth. Do this after each Pyrolytic programme to maintain lubrication.

Problem	Possible cause and remedy
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 cooked properly after following the times given in the chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.
	The material or colour of the baking tin is not suitable for the oven function. ■ With Conventional Heat ▭ light-coloured, shiny tins are less suitable. Use matt, dark-coloured tins.
	The catalyser has been set at too high a level. This can lead to an uneven browning result on more delicate food such as sponge cakes. ■ Set the odour reduction catalyser to a lower level or switch it off (see "Settings - Catalyser").

Problem solving guide

Problem	Possible cause and remedy
The oven lighting switches off after a short time.	The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - Lighting").
The top oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning! Make sure the oven heating elements are switched off and the oven interior is cool. ■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable. ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply.

Problem	Possible cause and remedy
The side oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning! Make sure the oven heating elements are switched off and the oven interior is cool. ∎ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable. ∎ Remove the shelf runners. ∎ Use the lever to release the lamp cover from its frame. ∎ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ∎ Press the lamp cover back into its retainer and refit the shelf runners. ∎ Reconnect the oven to the electricity supply.
The trays and rack make a screeching sound when pushed in or taken out of the oven.	Friction occurs between the shelf runners and the rack or trays due to the special heat-resistant glazing applied to these components at the factory. ∎ Lightly grease the shelf runners with a few drops of cooking oil applied to a soft cloth. Do this after each Pyrolytic programme to maintain lubrication.

After sales service

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

See back cover 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

This appliance has a manufacturer's warranty period of 2 years.

For further information, please refer to your warranty booklet.

⚠️ Danger of injury!
All electrical work should be undertaken by a suitably qualified and competent person.
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.

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

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

If the switch is not accessible after installation or the appliance is **hard-wired** (depending on country), an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

Connection data

The required connection data can be found on the data plate located on the oven frame visible when the door is open.

Please ensure this information matches the household mains supply.

When contacting Miele, please quote the following:

– model number,

– serial number,

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

When replacing the connection cable supplied with another cable, or changing the connection, only cable type H 05 VV-F with a suitable cross-sectional area (CSA) may be used (available from Miele).

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 lead are coloured as follows:

Green/yellow = earth;

Blue = neutral;

Brown = live

WARNING - THIS APPLIANCE MUST BE EARTHED

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).
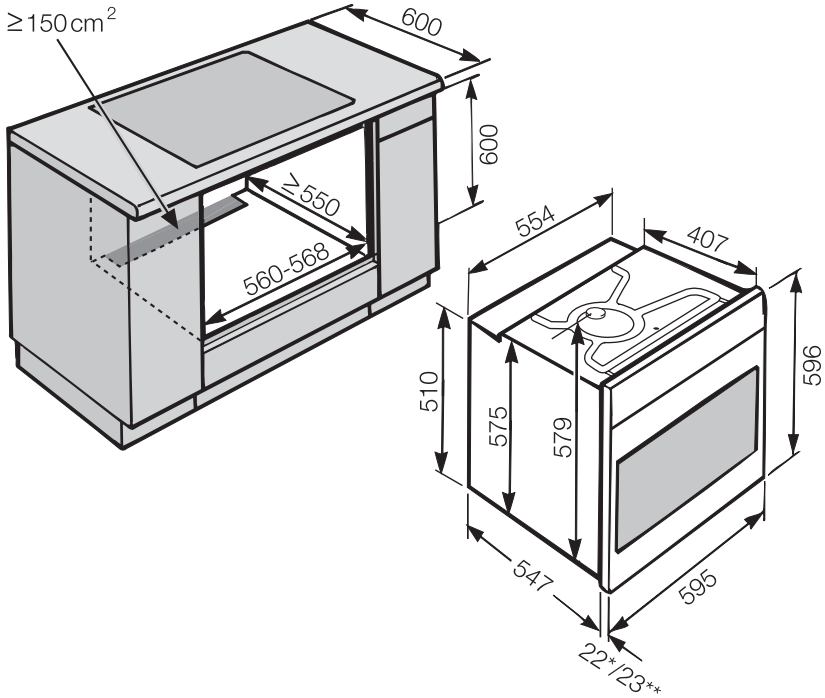
Maximum rated load: see data plate.

Appliance dimensions and unit cut-out

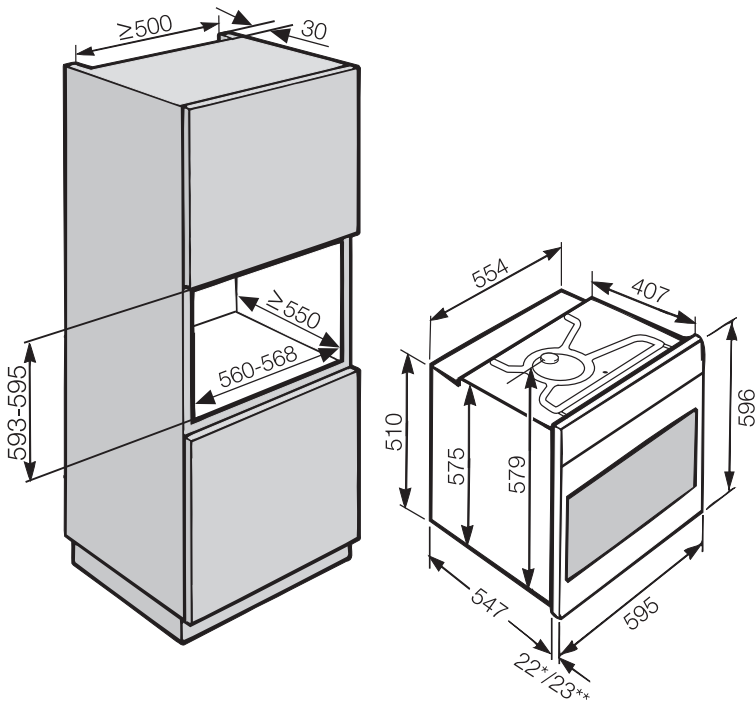Dimensions are given in mm.

Installation in a base unit

* Ovens with glass front
** Ovens with metal front
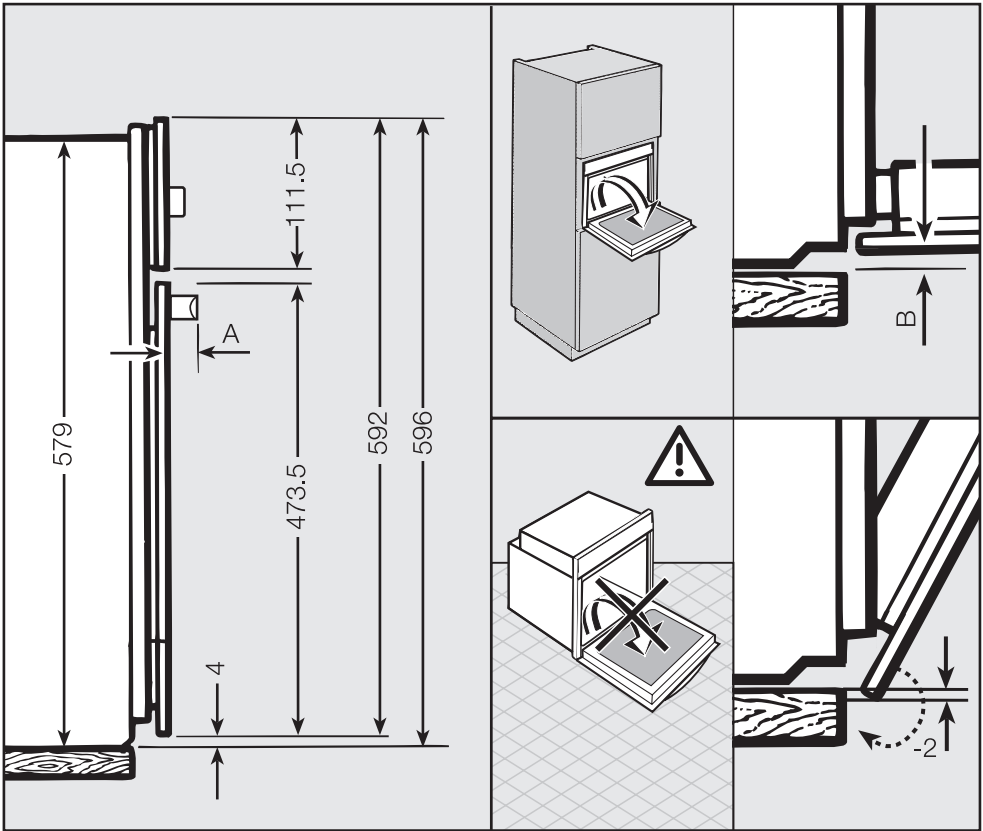
Building-in diagrams

Installation in a tall unit

* Ovens with glass front
** Ovens with metal front

Front dimensions

Dimensions are given in mm.

A 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.

In order to function correctly, the
oven requires an adequate supply
of cool air.
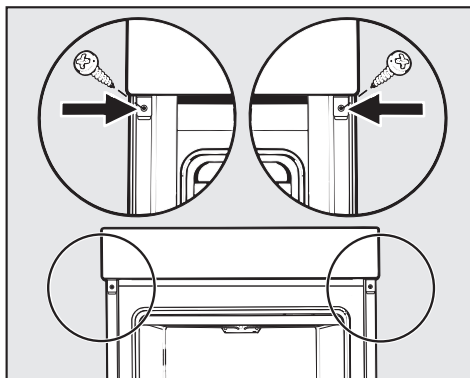Ensure that the supply of cool air is
not impaired:
– do not fit a back panel in the
   housing unit.
– the unit shelf on which
   the oven sits must not
   touch the wall behind it.
– do not fit insulation
   to the side walls of the
   housing unit.
Please also ensure that the cool air
supply is not unduly heated by other
heat sources such as a wood
burning stove.

Before installation

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

Installing the oven

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

Lifting the oven by the door handle
can damage the door.
Use the handle recesses on the side
of the casing.

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

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

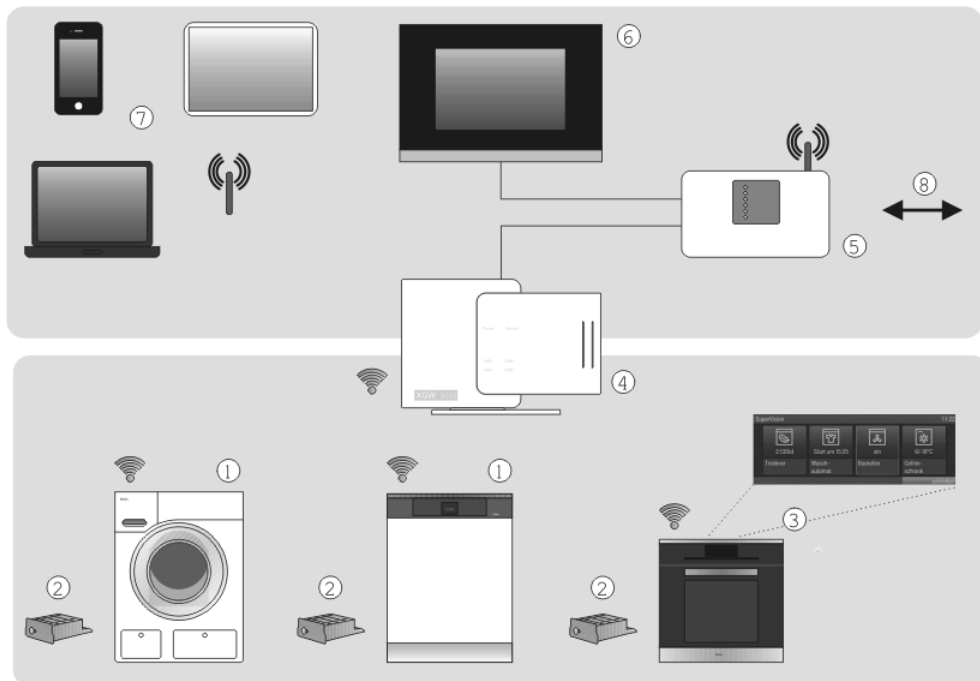■ Open the door (if you have not
removed it previously).

■ Use the screws supplied to secure
the oven to the side walls of the
housing unit through the holes in the
oven trim.

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

Miele@home

① Miele@home communication enabled appliance

② Miele@home communication module XKM 3000 Z

③ Miele@home communication enabled Master appliance with SuperVision
   functionality

④ Miele@home Gateway XGW 3000

⑤ Wi-Fi router

⑥ Connection to a Home automation system

⑦ Smartphone, Tablet PC, Laptop

⑧ Internet connection

Miele@home

This appliance ①/③ is communication enabled and can be connected to the Miele@home system via a communication module ② (optional accessory) and a conversion kit where required.

The Miele@home system enables communication enabled appliances to send information via the household wiring network to a master appliance ③ such as an oven with SuperVision function about their operational status, as well as information about the progress of the programme.

Displaying information and operating appliances

– SuperVision master appliance ③
  The status of other signed on appliances can be shown in the display of some communication enabled appliances.

– Mobile appliance ⑦
  A PC, laptop, tablet or smartphone can be used within the reception area of a household WLAN ⑤ to display status information about signed on appliances and carry out certain functions.

– Household network ⑥
  The Miele@home system enables smart living. The Miele@home Gateway ④ allows other communication enabled appliances to integrate into the household bus system.

SmartStart

Smart grid enabled appliances can be started automatically at a time when electricity costs are favourable or when a favourable supply of electricity is available (e.g. from a solar power system).

Necessary accessories

– Communication module XKM 3000 Z

– Conversion kit for communication system XKV (depending on household appliance)

– Miele@home Gateway XGW 3000

Both of these are supplied with their own installation and operating instructions.

Further information

Further information regarding Miele@home is available on the internet and in the instruction manuals of the various components, e.g. the Miele@home Gateway. Please note that the Miele@home and SuperVision system is currently only available in selected countries.

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

Míele

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

Miele Center and Office Melbourne:
206-210 Coventry Street
South Melbourne, VIC 3205

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

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

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

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

M 1300 4 MIELE (1300 464 353)

www.miele.com.au

www.miele-shop.com

Miele New Zealand Limited
IRD 98 463 631

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

Miele Center Auckland:
8 College Hill
Freemans Bay, Auckland 1011

Telephone:
0800 4 MIELE (0800 464 353)

www.miele.co.nz

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

Miele

H6660BP