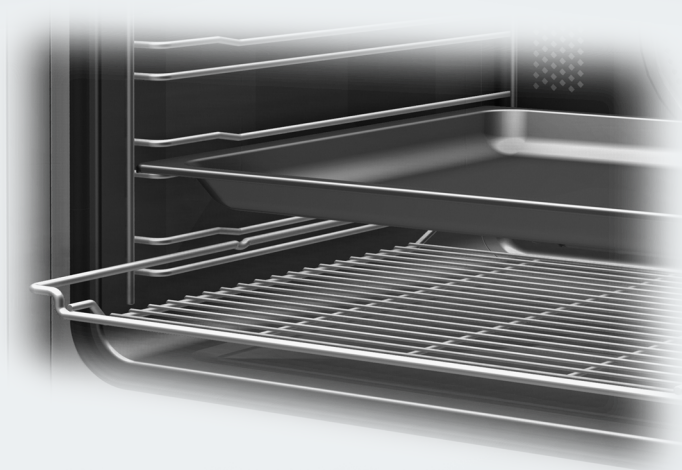




Operating and installation instructions




Oven





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

Contents

Warning and Safety instructions	8
Caring for the environment	20
Oven overview	21
Controls	22
On/Off sensor ①	23
Sensor controls	23
Touch display	24
Main menu	25
Symbols	25
Operation	26
Features	28
Model numbers	28
Data plate	28
Items supplied	28
Accessories supplied and available to order	28
Side runners	29
Baking tray, universal tray and rack with non-tip notches	29
FlexiClip telescopic runners HFC 72	30
Oven controls	34
Safety features	34
System lock 	34
Sensor lock	34
Safety switch-off	34
Cooling fan	34
Vented oven door	34
Door lock - Pyrolytic cleaning	35
PerfectClean treated surfaces	35
Pyrolytic accessories	35
Using for the first time	36
Standard settings	36
Heating up the oven for the first time and rinsing the steam injection system	38
Settings	40
Open the "Settings" menu	40
Changing and saving settings	40
Settings overview	41
Language 	42
Time of day	42
Display	42



Clock display	42
Clock format	42
Setting the time	42
Synchronise	42
Date	43
Lighting	43
Start screen	43
Brightness	43
Volume	44
Buzzer tones	44
Keypad tone	44
Welcome melody	44
Units	44
Weight	44
Temperature	44
Cooling fan run-on	45
Recommended temperatures	45
Pyrolytic cleaning	45
Safety	46
System lock 	46
Sensor lock	46
Catalyser	47
Showroom programme	47
Demo mode	47
Factory default	47
MyMiele	48
To add an entry	48
To edit MyMiele	48
To delete entries	48
To sort entries	48
Minute minder + Alarm	49
Using the alarm 	49
Setting the alarm	49
Changing an alarm	49
Deleting an alarm	49
Using the minute minder 	50
To set the minute minder	50
To change the duration	51
To cancel the duration	51
Overview of functions	52

Contents

Tips on saving energy	54
Using the oven	56
Simple operation	56
Cooling fan	56
Advanced operation	57
To alter the temperature	58
Rapid heat-up	58
Rapid heat-up	59
Pre-heating the oven	59
Using the Crisp function (moisture reduction)	60
Changing the function	60
Setting durations	61
Switching off automatically	61
Switching on and off automatically	62
Sequence of a programme that switches on and off automatically	62
Changing the set time	63
Cancelling cooking	63
Moisture plus 	64
Moisture plus function 	65
Set the temperature	65
Set the number of bursts of steam	65
When to add the steam	66
Preparing and starting the water intake process	66
Changing the type of heating	67
Injecting bursts of steam	68
Automatic burst of steam	68
1, 2 or 3 bursts of steam	68
Residual water evaporation	69
To start residual water evaporation immediately	70
To skip residual moisture evaporation	70
Automatic programmes	71
List of food types	71
To use an Automatic programme	71
Notes on use	72
Search	73
User programmes	74
To create a User programme	74
To start a User programme	75

To change a User programme.....	76
Changing cooking stages.....	76
To change the name.....	76
To delete a User programme.....	77
Baking	78
Notes on using the baking charts	79
Baking charts	80
Creamed mixture.....	80
Rubbed in mixture.....	82
Yeast mixtures and quark dough.....	84
Sponge mix	86
Choux pastry, puff pastry, meringue.....	87
Roasting	88
Notes on using the roasting charts	89
Roasting charts	90
Beef, veal.....	90
Pork	91
Lamb, game	92
Poultry, fish.....	93
Food probe	94
How the food probe works.....	94
When to use it	95
Important notes about using the food probe	95
Using the food probe	97
Time left display	98
Using residual heat.....	98
Low temperature cooking	99
Using the "Low temperature cooking" function	100
Low temperature cooking - setting the temperature manually.....	101
Grilling	102
Notes on the grilling chart	104
Grilling chart	105
Special applications	106
Defrost.....	107
Drying food.....	108
Reheat	109
Heat crockery	109
Proving dough	110
Pizza	110

Contents

Gentle bake	111
Frozen food/Ready meals.....	112
Cleaning and care	113
Unsuitable cleaning agents	113
Tips.....	114
Normal soiling.....	114
Food probe	114
Stubborn soiling (excluding the FlexiClip runners)	115
Pyrolytic cleaning  of the oven interior	116
Setting up for pyrolytic cleaning.....	116
Starting Pyrolytic cleaning.....	117
Starting Pyrolytic cleaning.....	117
To delay the start time of the Pyrolytic cleaning programme	117
At the end of pyrolytic cleaning	118
If pyrolytic cleaning is cancelled	119
Removing the door.....	120
Dismantling the door	121
Refitting the door.....	125
Removing the side runners with FlexiClip runners	126
Lowering the top heat/grill element.....	127
Descaling the steam injection system 	128
Sequence of a descaling cycle	128
Preparation	129
Carrying out the descaling process	129
What to do if	133
After Sales / Guarantee	139
Electrical connection	140
Oven	140
Electrical connection: Other countries	141
Building-in diagrams	142
Appliance and niche dimensions	142
Installation in a base unit.....	142
Installation in a tall unit.....	143
Front dimensions	144
Installing the oven	145
Note for test institutes	146
Test food acc. to EN 60350-1	146

Contents

Energy efficiency class 147

 Data sheets for household ovens..... 147

Copyright and licences 149

Miele@home..... 150

Warning and Safety instructions

This appliance complies with statutory 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 damage or injury caused by 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.

Correct application

- ▶ This oven is intended for use in domestic households and similar working and residential environments.
- ▶ The oven is not intended for outdoor use.
- ▶ This oven is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, defrost and dry food. Any other use is not supported by the manufacturer and could be dangerous.
- ▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ This oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose it is intended for. It is not suitable for room lighting.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- ▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean or maintain the appliance unsupervised.
- ▶ Please supervise children in the vicinity of the oven and do not let them play with it.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

Warning and Safety instructions


► Danger of burning. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.

► Danger of burning.

Children's skin is far more sensitive to high temperatures than that of adults. The oven gets hotter during pyrolytic cleaning than it does in normal use. Do not let children touch the oven whilst the Pyrolytic cleaning programme is running.

► Danger of injury. The door can support a maximum weight of 15 kg.

Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

► When the  sensor is touched the door opens all the way automatically. Make sure that no one is in its direction of travel as it could hit young children or pets for example if they are in the way.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.
- ▶ 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 correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in 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 (fire hazard).
- ▶ For safety reasons, this appliance may only be used after it has been built in.

Warning and Safety instructions

- ▶ The oven must not be used in a non-stationary location (e.g. on a ship).
- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Never open the casing of the appliance.
- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a special connection cable by a Miele authorised 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" and "Electrical connection").

Warning and Safety instructions

- ▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a solid fuel stove.
- ▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

Correct use



Danger of burning.

The oven becomes hot when in use.

You could burn yourself on the heating elements, oven interior, cooked food or oven accessories.

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

► Due to the high temperatures radiated, objects left near the oven when it is in use could catch fire.

Do not use the oven to heat up the room.



► Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat.

If it does ignite do not put the flames out with water. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.

► Grilling food for an excessively long time can cause it to dry out with the risk of catching fire.

Do not exceed recommended grilling times.

► Some types of food dry out quickly and can self-ignite if high grill temperatures are used.

Never use the grill to finish baking part-cooked rolls or bread or to dry flowers or herbs. Use Fan plus  or Conventional heat  for this type of procedure.

► If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

Warning and Safety instructions



► When using residual heat to keep food in the oven warm, the high moisture content and amount of condensation in the oven can cause corrosion damage. The control panel, the worktop or the housing unit can also suffer damage.

When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function. The fan will then remain on automatically and dissipate the moisture.

► Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.

Always cover food that is left in the oven to keep warm.

► A build-up of heat can cause the enamel on the floor of the oven to crack or shatter.

Do not line the floor of the oven with anything, e.g. aluminium foil. If you wish to place dishes on the floor of the oven during cooking, or place crockery on the floor of the oven to heat it up, you can do so, but only with the Fan plus  or Gentle bake  function. Rapid heat-up must be switched off.

► The enamelling on the oven floor can become damaged by items being pushed around on it.

If using the oven to store pots and pans, ensure that you avoid pushing them around on the oven floor.

► If cold liquid is poured onto a hot surface steam will occur, which can cause scalding. The sudden change in temperature can also damage enamel surfaces.

Do not pour cold liquid directly onto hot enamelled surfaces.

► 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.

Warning and Safety instructions

- ▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. Stir and / or turn it to ensure even heat distribution.
- ▶ Plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire.
Only use plastic containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure will build up in the container, causing it to explode.
- ▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.
- ▶ The door can support a maximum weight of 15 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

Stainless steel appliances


- ▶ Adhesives will damage the stainless steel surface and cause it to lose its dirt-repellent protective coating. Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel surface.
- ▶ The surface is susceptible to scratching. Even magnets can cause scratching.

Warning and Safety instructions

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach 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 side runners can be removed for cleaning (see "Cleaning and care"). Ensure that they are replaced correctly.
- ▶ Coarse soiling should be removed before running the Pyrolytic cleaning programme. If not removed, coarse soiling can smoke and cause the Pyrolytic cleaning programme to switch itself off.

Accessories

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.
- ▶ If you have a Miele HUB 5000-M, HUB 5001-M, HUB 5000-XL or a HUB 5001-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.
Never place a Miele oven dish on the top rail of Shelf level 1 as it will not be held securely in this position by the anti-tip notches on the runners.
In general it is best to use Shelf level 2.
- ▶ Only use the Miele food probe supplied with this oven. If it is faulty, it must only be replaced with a suitable original Miele food probe.
- ▶ The plastic on the food probe can melt at very high temperatures. Do not use the food probe when using the grill functions (exception: Fan Grill ). Do not store the food probe in the oven if it is not in use.
- ▶ 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").

Caring for the environment

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

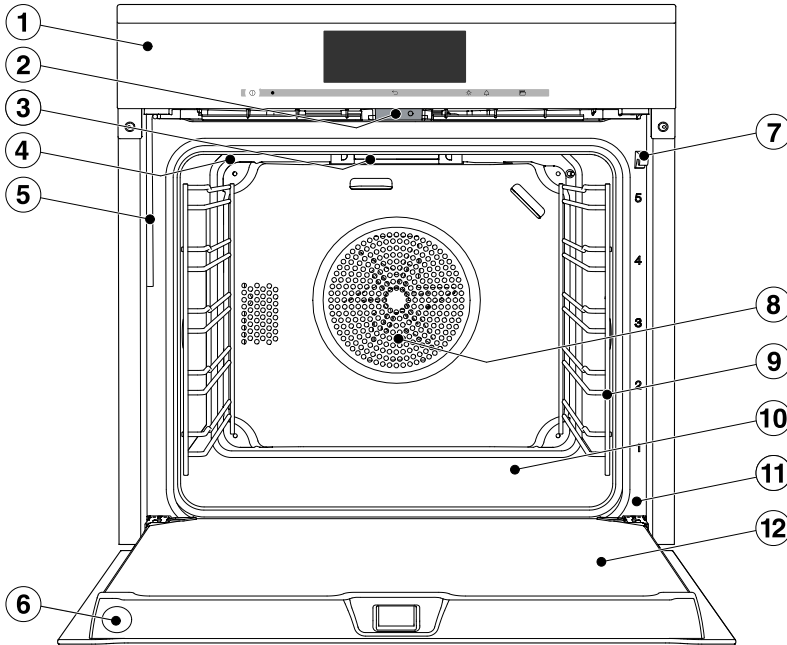
Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

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

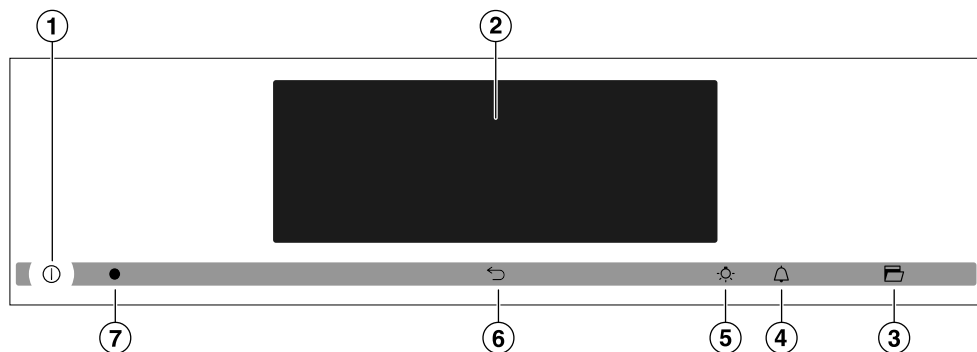






Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.



- ① Oven controls
- ② Door lock - Pyrolytic cleaning
- ③ Top heat / grill element with wireless food probe antenna
- ④ Steam inlet openings
- ⑤ Water intake pipe for the steam injection system
- ⑥ Wireless food probe holder
- ⑦ Door locking mechanism
- ⑧ Air inlet for the fan with ring heating element behind it
- ⑨ Side runners with 5 shelf levels
- ⑩ Oven floor with bottom heat element underneath it
- ⑪ Front frame with data plate
- ⑫ Door

Controls



- ① Recessed On/Off sensor ①
For switching on and off
- ② Display
Displays time of day and information for operation
- ③  sensor
For opening the door
- ④  sensor
For setting the minute minder
- ⑤  sensor
For switching the oven interior lighting on and off
- ⑥  sensor
To go back one step at a time
- ⑦ Optical interface
(for Miele service technician use only)






On/Off sensor ①

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

It is used for switching the oven on and off.

Sensor controls

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

Sensor	Function	Notes
	For opening the door	<p>The door opens automatically. To close it press against the door frame with your hand or with a suitable pot holder or oven glove until the door shuts.</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p>
	For activating and deactivating the minute minder / alarm	<p>If a menu is showing in the display or if a cooking process is running, you can enter a minute minder duration (e.g. when boiling eggs on the hob) or set an alarm, i.e. a specific time, at any point (see "Alarm and minute minder").</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p>
	For switching the oven interior lighting on and off	<p>If a menu is showing in the display or if a cooking process is running, touching  will switch the oven interior lighting on or off.</p> <p>If the display is dark, this sensor will not react until the oven is switched on.</p> <p>The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.</p>
	To go back a step	

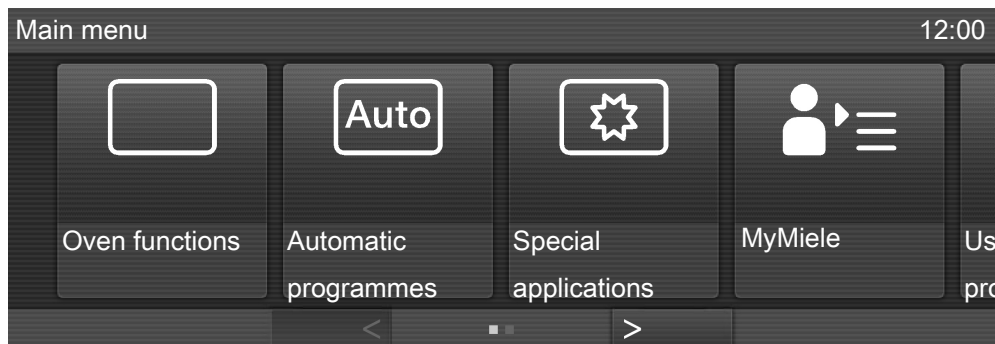
Controls

Touch display

The display can be scratched by pointed or sharp objects, e.g. pens.
Only touch the display with your finger tips.

Touching the display with your finger creates a tiny charge which releases an electrical impulse. This impulse is recognised by the display.

The display is split into three sections.










The menu path appears at the top left and shows you which menu or sub menu you are in. Options within a menu are separated by a vertical line. If there is not enough space to show the whole path, additional options are indicated by ... I. The time of day, alarm ⌚ and minute minder ⏰ are shown at the top right hand side of the display.

The middle section shows the current menu and options. You can scroll to the right or left by swiping your finger across the display.








The < and > arrow sensors at the bottom are used for scrolling to the left or right. The number of small squares between the arrows indicates the number of pages available and your position within the current menu.

Main menu

-  Functions
-  Automatic programmes
-  Special applications
-  MyMiele
-  User programmes
-  Settings
-  Maintenance

Symbols

The following symbols may appear in the display:

Symbol	Explanation
	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.
	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
	The system lock or sensor lock is switched on (see "Settings – Safety"). The oven cannot be used.
	Alarm
	Minute minder
	Core temperature when using the food probe
	This indicates that there are more options available, which are not visible because there is not enough space in the display.

Controls

Operation

Each time you touch a possible option the relevant field lights up orange.

To select or open a menu

- Touch the field you want once with your finger.

Scrolling

You can scroll left or right.

- Swipe the screen, i.e. place your finger on the touch display and swipe it in the direction you want.
- Or: touch the < or > arrows to scroll from left to right.

Exiting a menu

- Touch ↩ or touch an option in the menu or touch ... I.

Depending on which menu you are in, this will take you back a level or back to the main menu.

Help function

The Help field appears with some functions and options.

- Touch the field.

Helpful information will then appear in text and pictures.

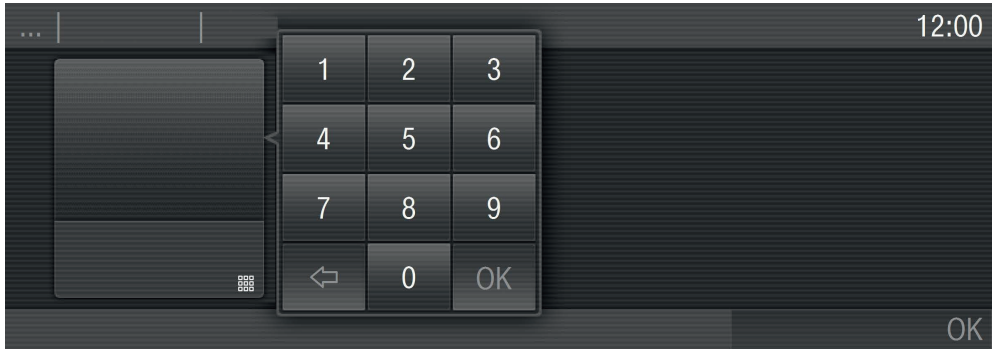
Entering numbers

You can enter numbers by swiping and touching the roller or via the numerical keypad.

To enter numbers using the roller:

- Swipe the roller up or down to select the number you want.

To enter numbers using the numerical keypad:



- Touch  in the bottom right of the input field.

The numerical keypad will appear.

- Touch the numbers you want.

Once you have entered an accepted value the *OK* sensor will light up green. The last input figure can be deleted using the arrow.

- Touch *OK*.

Entering letters

You can enter short names for your own user programmes using a keyboard.

- Touch the letters or characters you want.
- Touch *Save*.

Features

Model numbers

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

Data plate


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

The data plate states the model number of your oven, the serial number as well as connection data (voltage, frequency and maximum connected load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Items supplied

The oven is supplied with:

- the operating and installation instructions for using the oven,
- a recipe booklet for Moisture plus  and Automatic programmes,
- screws for securing your oven in the housing unit,
- descaling tablets and a plastic tube with suction cup for descaling,
- various accessories.

Accessories supplied and available to order

Accessories will vary depending on model.


Your oven will be supplied with side runners, a universal tray and a rack. Depending on model, your oven may also come supplied with some or several of the accessories listed here.

All the accessories listed as well as the cleaning and care products are designed for Miele ovens.

These are available to order via the Miele Webshop, the Miele Spare Parts Department (see end of this booklet for contact details) or from your Miele dealer.

When ordering, please quote the model number of your oven and the reference number of the accessories required.

Side runners

Side runners for trays, racks and Miele oven dishes are fitted on either side of the oven cavity for shelf levels .

The numbers for the shelf levels are marked on the front frame.

Each level consists of two rails, one above the other.

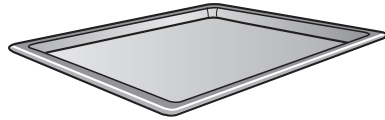
The accessories (e.g. the rack) are pushed into the oven between the two rails.

FlexiClip telescopic runners (depending on model) are fitted on the lower rail.

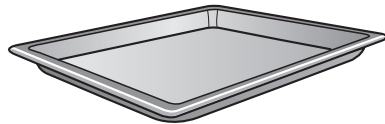
The side runners can be removed for cleaning (see "Cleaning and care").

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

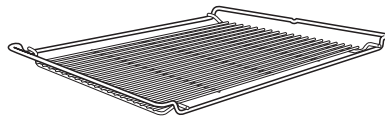
Baking tray HBB 71:



Universal tray HUBB 71:



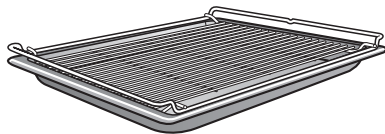
Rack HBBR 72:



These accessories are inserted into the oven between the two rails of a side runner.

Always position the rack as illustrated.

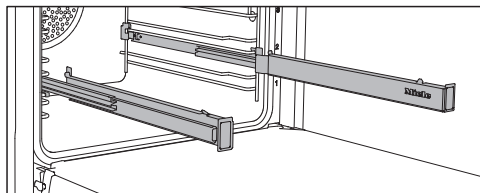
The accessories have non-tip safety notches half way along the short edges which prevent them from being pulled right out when they only need to be pulled partially out.



If you are using the universal tray with the rack on top, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

Features

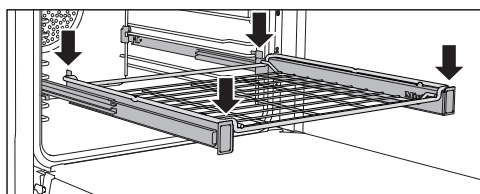
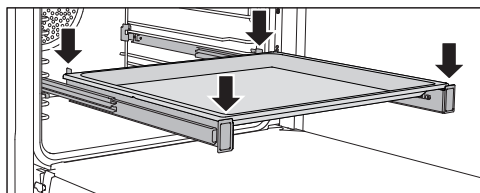
FlexiClip telescopic runners HFC 72



The FlexiClip telescopic runners can be used with any shelf level.

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

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



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

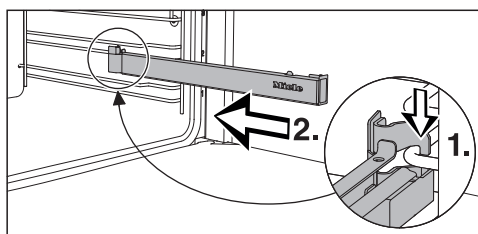
Fitting and removing FlexiClip telescopic runners

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

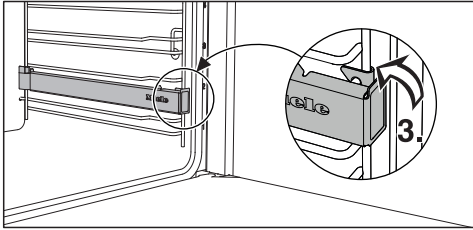
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

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

When fitting the FlexiClip telescopic runners **do not** extend them.



- Hook the FlexiClip runner onto the front of the lower rail of a side runner (1.) and then push it along the rail into the oven compartment (2.).

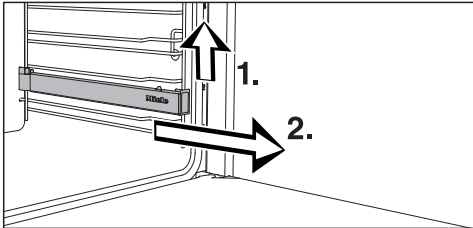


- Then secure the FlexiClip runner to the lower of the two rails as illustrated (3).

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

To remove a FlexiClip runner:

- Push the FlexiClip runner in all the way.



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

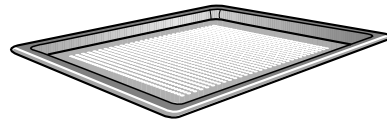
Round baking tray HBF 27-1



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

The enamelled surface has been treated with PerfectClean.

Perforated baking tray HBBL 71



The perforated baking tray has been specially designed for baking fresh yeast and quark dough items, bread and rolls.

The fine perforations help to brown the underside of food.

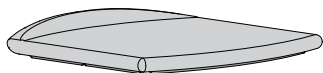
The tray can also be used for drying fruit and vegetables.

The enamelled surface has been treated with PerfectClean.

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

Features

Baking stone HBS 60

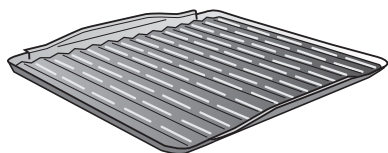


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Anti-splash insert HGBB 71



The anti-splash insert fits in the universal tray.

The juices from the food being grilled or roasted 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 enamelled surface has been treated with PerfectClean.

HUB Gourmet oven dishes HBD Gourmet oven dish lids

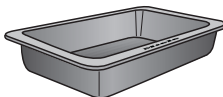
The Miele gourmet oven dishes, unlike other oven dishes, slide into the oven on the side runners. They have non-tip safety notches like the rack to prevent them being pulled out too far. They also have a non-stick coating.

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

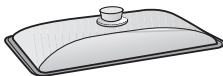
Suitable lids are available separately. Please quote the model number when ordering a lid.

Depth: 22 cm

HUB 5000-M
HUB 5001-M *

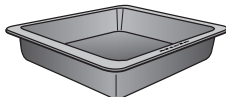


HBD 60-22

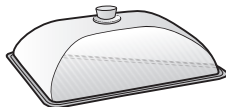


Depth: 35 cm

HUB 5001-XL *

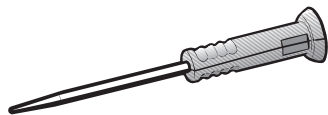


HBD 60-35



* suitable for use on induction hobs

Food probe

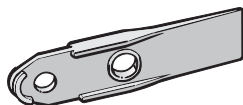


Using the wireless food probe enables the temperature during the cooking process to be monitored simply and accurately (see "Roasting - Food probe"). The food probe is stored in a holder in the door.

The food probe can suffer damage when the oven door is closed if it is not pushed right into its holder.

Place it back in its holder after each use. Make sure you push it right in to the holder.

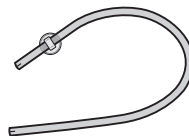
Opener



The opener is used for removing the cover from the lighting in the sides of the oven.

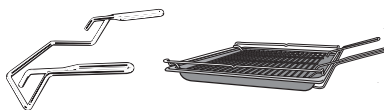
It can also be used for levering the door open in the event of a power outage. To do so push the opener at an angle into the gap between the control panel and the door at the same height as the ↩ sensor

Descaling tablets, plastic tube with suction cup



These are required for descaling the appliance.

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.

Miele microfibre cloth

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

Miele oven cleaner

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

Features

Oven controls

The oven controls are used to operate the various cooking functions for baking, roasting and grilling.

They are also used for

- Time of day display
- Minute minder
- Switching cooking processes on and off automatically
- Moisture plus cooking
- Automatic programmes
- Creating User programmes
- Selecting settings

Safety features

System lock

The system lock prevents the oven from being used unintentionally (see "Settings – Safety").

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

Sensor lock

The sensor lock prevents the oven being switched off by accident or settings being altered whilst food is cooking. Once activated, the sensor lock deactivates the sensors and fields in the display a few seconds after a programme has been started (see "Settings – Safety – Sensor lock").

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

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

The cooling fan will switch itself off automatically after a certain period of time (see "Settings – Cooling fan run-on").

Vented oven door

The oven door glass panes have a heat-reflecting coating.

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

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

Door lock - 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

PerfectClean surfaces have very good non-stick properties and are much easier to keep clean than conventional enamel surfaces, if cleaned regularly.

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

Food can be sliced or cut up on PerfectClean surfaces.

Do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The following have all been treated with PerfectClean:

- Universal tray
- Baking tray
- Anti-splash insert
- Perforated baking tray
- Round baking tray
- Round perforated baking tray

Pyrolytic accessories


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

- Side runners
- FlexiClip telescopic runners
- Rack

See "Cleaning and care" for more information.

Using for the first time

Standard settings

 The oven must not be operated until it has been correctly installed in its housing unit.

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

Welcome screen

The Welcome greeting 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

- Select the language you want.
- Confirm with *OK*.

Set the country

- Select the country you want.
- Confirm with *OK*.

Set the date

Numbers can be entered by swiping the roller or by using the numerical keypad.

- Set the day, month and year.
- Confirm with *OK*.

Set the time

Numbers can be entered by swiping the roller or by using the numerical keypad.

- Set the time of day in hours and minutes.
- Confirm with *OK*.

The time of day can be displayed in 12 hour format (see "Settings - Time - 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 always shows in the display.

- Off

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

- Night dimming

The time only shows in the display between 05:00 and 23:00. It switches off at night to save energy.

- Select the option you want.

- Confirm with *OK*.

Some information about energy consumption will appear in the display.


- Confirm with *OK*.

- Follow any further instructions in the display.

Set-up successfully completed will appear.

- Confirm with *OK*.

The oven is now ready to use.

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 during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.
- Fit the FlexiClip runners (available to order) to the side runners and insert all trays and the rack.
- Switch the oven on with the On/Off sensor ①.

The main menu will appear.

- Select Oven functions ☐.
- Select the Moisture plus ☒ function.

The recommended temperature will appear (160 °C).

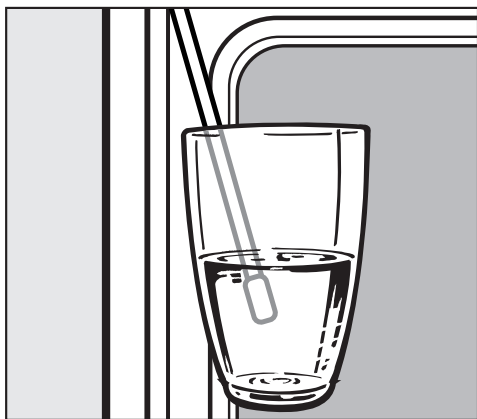
The oven heating, lighting and cooling fan will switch on.

- Set the maximum possible temperature (250 °C).
- Confirm with 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).



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

The water intake process will begin.

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

- 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.

Using for the first time

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

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



Risk of injury!

Steam can cause scalding.

Do not open the door during a steam burst.

Heat the empty oven for at least an hour.


After at least an hour:

- Switch the oven off with the On/Off sensor ①.

After heating up for the first time



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


- Switch the oven on with the On/Off sensor ①.
- Switch the oven light on with the  sensor.
- Take all accessories out of the oven and clean them by hand (see "Cleaning and care").
- Clean the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

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

Settings

Open the "Settings" menu


From the main menu:

- Select  Settings.

You can now check or change the settings.

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

Changing and saving settings





- Select  Settings.
- Swipe across the screen until the setting you want appears, then touch it to select it.

The settings which are currently selected will have a coloured frame around them.

- Swipe across the screen until the option you want appears, then touch it to select it.
- Confirm with *OK*.

The setting is now saved.

Settings overview

Option	Available settings
Language 	... / deutsch / english / ... Country
Time	Display [On / Off * / Night dimming] Clock type [Analogue * / Digital] Clock format [24 h * / 12 h (am/pm)] Set
Date	
Lighting	On / On for 15 seconds *
Start screen	Main menu Oven functions Automatic programmes Special applications MyMiele User programmes
Brightness	
Volume	Buzzer tones Keypad tone Welcome melody
Units	Weight [g * / lb / lb/oz] Temperature [°C * / °F]
Cooling fan run-on	Time controlled Temperature controlled *
Pyrolytic	With reminder Without reminder *
Recommended temperatures	
Safety	System lock  [On / Off *] Sensor lock [On / Off *]
Catalyser	
Showroom programme	Demo mode [On / Off *]
Factory default	Settings User programmes Recommended temperatures MyMiele




* Factory default setting

Settings

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, select  Settings and the  symbol to get back to the Language  menu.

Time of day

Display

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

- On
The time of day always appears in the display. You can operate the sensors directly and open the door , switch the lighting  on and off and use the Alarm + Minute minder  functions.
- Off
The display is switched off to save energy. The oven has to be switched on before you can open the door with the  sensor. This also applies to using the Alarm + Minute minder  functions and the lighting .
- Night dimming
To save energy the lighting is only shown between 05:00 and 23:00. The rest of the time the it is not visible and you have to switch the oven on in order to use it.

Clock display

You can choose from an analogue clock face or a digital (h:min) display.

The date will also appear in the digital clock display.

Clock format

You can select whether the time shows as a 24 h or 12 h clock.

- 24 h
The time of day is shown in 24 hour clock format.
- 12 h (am/pm)
The time of day is shown in 12 hour clock format.

Setting the time

Set the hours and the minutes.

If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

Synchronise


This option only appears if you are connected to the Miele@home system (see separate instructions).

Date

Set the date.

When the oven is switched off, the date only appears if the oven is set to "Time – Clock type – digital".

Lighting

- On
The interior lighting is switched on during the entire cooking period.
- On for 15 seconds
The oven lighting turns off 15 seconds after a programme starts. Touching  switches it on for another 15 seconds.

Start screen

The main menu will appear in the display when the oven is switched on. You can change this default setting so that, for instance, the oven functions or MyMiele settings appear in the display (see "MyMiele").

Brightness

The display brightness is represented by a bar with seven segments.



- Select **Darker** or **Lighter** to change the brightness of the display.

Settings

Volume

Buzzer tones

The volume setting is represented by a bar with seven segments.



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

- Select **Quieter** or **Louder**, to adjust the volume.
- Select **On** or **Off** to switch the buzzer tones on or off.

Keypad tone

The volume setting is represented by a bar with seven segments.



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

- Select **Quieter** or **Louder**, to adjust the volume.
- Select **On** or **Off** to switch the keypad tone on or off.

Welcome melody

The melody that sounds when you touch the On/Off sensor ① can be switched on or off.

Units

Weight

- g
Weight in Automatic programmes is set using grammes.
- lb
Weight in Automatic programmes is set using pounds.
- 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.

- Temperature controlled
The cooling fan switches off when the temperature in the oven drops below 70 °C.
- Time controlled
The cooling fan switches off after a period of about 25 minutes.

Condensate can damage the oven housing unit, damage the worktop and lead to corrosion in the oven.

If you have set the cooling fan to *Time controlled* and leave food in the oven to keep warm moisture levels in the oven will increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop. Do not leave food in the oven to keep it warm if you have set the cooling fan to *Time controlled*.

Recommended temperatures

If you cook with different temperatures often it makes sense to change the recommended temperatures.

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

- Select the function you want.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended temperature.
- Confirm with *OK*.

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

Safety


System lock

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

The system lock will remain activated even after a power failure.


Select **On** to activate the system lock.

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

- **On**
The system lock is now active. If you want to use the oven touch the  symbol for at least 6 seconds.
- **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 or settings being altered whilst food is cooking. Once activated, the sensor lock deactivates the sensors and fields in the display a few seconds after a programme has been started.

- **On**
The sensor lock is activated. Touch the  symbol 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 are filled the catalyser is switched off.

- Select Minimum or Maximum to change the level of odor reduction.
- Select On or Off to turn 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

If you switch the oven on whilst it is in Demo mode the following message will appear in the display: Demo mode active. The appliance will not heat up.

- On
Touch **OK** for at least 4 seconds to activate demo mode.
- Off
Touch **OK** for at least 4 seconds to deactivate demo mode. The oven can then be used as normal.

Factory default

- Settings
Any settings that you have altered will be reset to their factory default settings.
- User programmes
All user programmes will be deleted.
- Recommended temperatures
Recommended temperatures which have been changed will be reset to their factory default settings.
- MyMiele
All MyMiele entries will be deleted.

You can personalise your oven using the MyMiele  function by inputting frequently used processes.

It is particularly useful with Automatic programmes as you do not need to work through every screen in order to start your programme.

You can also set processes that you have entered into MyMiele to appear in the Start screen (see "Settings – Start screen").

To add an entry

You can add up to 20 entries.

■ Select MyMiele .

■ Select Add entry.

You can select options listed in the following categories:

- Oven functions 
- Automatic programmes 
- Special applications 
- User programmes 

■ Confirm with OK.

The selected item and its respective symbol will appear in the list.

■ Proceed as above for further entries as required. You can only choose options that have not already been selected.

To edit MyMiele

After selecting Process you can

- add entries as long as MyMiele contains fewer than 20 entries,
- delete entries,
- sort entries as long as MyMiele contains more than 4 entries.

To delete entries

■ Select MyMiele .

■ Select Process.

■ Select Delete entry.

■ Select the entry that you want to delete.

■ Confirm with OK.

The entry will then be removed from the list.

To sort entries

The order can be rearranged as long as there are more than 4 entries.

■ Select MyMiele .

■ Select Process.


■ Select Sort entry.

■ Select the entry.

■ Select the position you want to move it to.

■ Confirm with OK.

The entry will now appear in the position you want it in.

Using the  sensor you can set a minute minder duration to time any activity in the kitchen, e.g. boiling eggs, or set an alarm time.


Two alarms can be set simultaneously, two minute minder durations or an alarm and a minute minder duration.


Using the alarm


The alarm can be used to specify a particular time for a buzzer to sound.

Setting the alarm



If Time – Display – Off has been selected, you will need to switch the oven off before you can set the alarm. The time for the alarm will now appear in the display when the oven is switched off.

- Select .
- Select New alarm.
- Set the time for the alarm.
- Confirm with OK.

When the oven is switched off, the alarm time and  will appear in the display instead of the time of day.


If you are cooking at the same time or if you are in a different menu, the alarm time and  will appear in the top right hand side of the display.

At the set alarm time

-  will flash next to the time in the display.
- A buzzer will sound if the buzzer volume has been set (see "Settings - Volume - Buzzer tones").
- Select  or touch the alarm symbol in the top right hand side of the display.

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

Changing an alarm


- Select the alarm in the top right hand side of the display or select  and then the alarm you want.

The alarm selected appears.

- Set the new time for the alarm.
- Confirm with OK.

The altered alarm is now saved and will show in the display.

Deleting an alarm

- Select the alarm in the top right hand side of the display or select  and then the alarm you want.

The alarm selected appears.

- Select Reset.
- Confirm with OK.

The alarm will be deleted.


Minute minder + Alarm

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 in 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 when using Moisture plus  to remind you to inject the bursts of steam at the desired time.


To set the minute minder

If you want to use the minute minder and Time – Display – Off has been set, 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.

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

- Select .
- Select New minute minder time.
- Set the minute minder time you require.
- Confirm with OK.

When the oven is switched off the minute minder time counts down in the display and  appears instead of the time of day.

If you are cooking at the same time or if you are in a different menu, the minute minder time and  will appear at the top right hand side of the display.

At the end of the minute minder duration

- 🕒 will flash,
 - the display will show the time counting upwards,
 - A buzzer will sound if the buzzer is switched on (see "Settings – Volume – Buzzer tones").
- Touch 🕒 or the minute minder time in the top right hand side of the display.
- The buzzer will stop and the symbols in the display will go out.

To change the duration

- Select the minute minder duration at the top right hand side of the display or select 🕒 and then the duration you want.

The minute minder duration selected appears.

- Set a new minute minder duration.
- Confirm with *OK*.

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

To cancel the duration

- Select the minute minder duration at the top right hand side of the display or select 🕒 and then the duration you want.







The minute minder duration selected appears.

- Select *Reset*.
- Confirm with *OK*.








The minute minder duration is now cancelled.

Overview of functions

Your oven has a range of oven functions for preparing food.





Function	Recommended temperature	Temperature range
Fan plus  This function is used for baking and roasting on different levels at the same time. A lower temperature can be selected than when using Conventional heat  , as the fan distributes the heat around the oven compartment straight away.	160 °C	30–250 °C
Moisture plus  For baking and roasting with moisture injection.	160 °C	130–250 °C
Intensive bake  For baking cakes with moist toppings. Intensive bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.	170 °C	50–250 °C
Auto roast  This is used for roasting. The oven heats initially to a high temperature (approx. 230 °C) to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.	160 °C	100–230 °C
Conventional heat  For baking and roasting traditional recipes, cooking soufflés and cooking at low temperatures. If using an older recipe or cookbook, set the oven temperature for Conventional heat 10 °C lower than that recommended. This will not change cooking times.	180 °C	30–280 °C

Overview of functions

Function	Recommended temperature	Temperature range
Top heat  Use this function towards the end of cooking to brown the top of a cake, quiche or pizza.	190 °C	100–250 °C
Bottom heat  Use this setting towards the end of cooking to brown the base of a cake, quiche or pizza.	190 °C	100–280 °C
Full grill  For grilling larger quantities of thin cuts (e.g. steak) and browning baked dishes. The whole of the grill glows red to create the required level of heat.	240 °C	200–300 °C
Economy grill  For grilling smaller quantities of thin cuts (e.g. steak) and for browning small baked dishes. Only the inner part of the top heating / grill element is switched on in order to create the heat required.	240 °C	200–300 °C
Fan grill  For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill  function, as the fan distributes the heat around the oven compartment straight away.	200 °C	100–260 °C
Gentle bake  For small amounts e.g. of frozen pizza, bake-off rolls, cookies and for meat dishes and roasts. You can save up to 30 % energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.	190 °C	100–250 °C

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, oven-proof 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.
- Gentle bake  is an innovative function that makes optimum use of heat. You can save up to 30 % energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.
- Fan grill  can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
- Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.
- Dishes which you are unable to cook at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Using residual heat

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

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").

Using the oven

Simple operation

- Switch the oven on.

The main menu will appear.

- Place the food in the oven.

- Select Oven functions .

- Select the function you want.

Function and recommended temperature will appear.

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

- Change the recommended temperature if necessary.

The temperature will be automatically accepted within a few seconds. If required, touch *Change* to go back to the temperature selection option (see "Further functions - Changing the temperature").

- Confirm with *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 - Volume - Buzzer tones".

After cooking:

- Take the food out of the oven.
- Switch the oven off.

Cooling fan

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






The cooling fan will switch itself off automatically after a certain period of time (see "Settings – Cooling fan run-on").

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

You can select cooking durations and further settings from Open further settings.

- Select Change.
- Select Open further settings.

The following options will then appear:

- Duration
- Core temperature (this only appears if you are using the food probe. You cannot set a cooking duration when using the food probe).
- Ready at
- Start at (only appears after a Duration or Ready at has been set.)
- Rapid heat-up (only appears if a temperature of more than 100 °C has been set for Fan plus , Auto roast , Conventional heat  or Moisture plus .
- Crisp function (moisture reduction for making items crispy on the outside or baking deep filled fresh fruit cakes).
- Change type of heating (only appears with Moisture plus . You can combine bursts of steam with another type of heating).
- Change function (you can change the cooking function during operation).


Advanced operation

To alter the temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display together with its possible range (see "Overview of functions").

- Confirm with **OK** if the recommended temperature is suitable for your recipe.
- 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 cooking preferences. 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**.
- Change the temperature.
- Confirm with **OK**.

The altered target temperature is saved. The target and actual temperatures are displayed.

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 .

Rapid heat-up should be switched off when cooking pizza and delicate items (e.g. sponge or biscuits). These will get brown too quickly on the top.

You can switch-off "Rapid heat-up" for a relevant cooking process.

Rapid heat-up

- On

The top heat/grill element and the ring heating element come on together with the fan to enable the oven to reach the required temperature as quickly as possible.

- Off

Only the heating elements for the oven function selected are switched on.

To switch off the Rapid heat-up function:

- Select Change.
- Select Open further settings.
- Select Rapid heat-up.

Off will appear in the Rapid heat-up field.

- Confirm with OK.

Rapid heat-up has been deactivated.

Instead of Rapid heat-up, Heating-up phase will appear.

Pre-heating the oven

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

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

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

Fan plus

- dark bread dough
- beef sirloin joints and fillet

Conventional heat

- cakes and biscuits with a short baking time (up to 30 minutes)
- delicate mixtures (e.g. sponges)
- dark bread dough
- beef sirloin joints and fillet

- Select the required oven function and the temperature.

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

- Wait for heating-up to finish.

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

- Place the food in the oven.

Advanced operation

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

You can activate the "Crisp function" with any function. For best results, activate it at the beginning of the cooking process.

- Select Change.
- Select Open further settings.
- Select Crisp function.

On will appear in the Crisp function field.

- Confirm with OK.

Moisture reduction is now activated.

Changing the function

You can change the cooking function during operation.

- Select Change.
- Select Open further settings.
- Select Change function.
- Select the function you want.

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

- Change the temperature if necessary.
- Confirm with OK.

The function has been changed.

The times already entered will be kept.

Setting durations

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

By entering **Duration**, **Ready at** or **Start at** you can automatically switch the cooking programme off or on and off.

- **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.

- **Ready at**
You can specify when you want cooking to finish. The oven will switch off automatically at the time you set.

A **Ready 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 you want cooking to start at. The oven will switch on automatically at the time you have set.

Start at can only be used together with **Duration** or **Ready at**, except when using the food probe.

Switching off automatically

Example: it is 11:45. The food takes 30 minutes to cook and should be ready at 12:15.

Select **Duration** and set a duration of 0:30 h or select **Ready at** and set the time to 12:15.

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

Setting the "Duration".

- Select **Change**.
- Select **Open further settings**.
- Set the cooking duration.
- Confirm with **OK**.

Set "Ready at"

- Select **Change**.
- Select **Open further settings**.
- In the **Ready at** field, set the time at which the food should be ready.
- Confirm with **OK**.

Advanced operation

Switching on and off automatically

We recommend using automatic switching on and off when roasting. For baking do not delay the start for too long 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** Ready at
- Duration **and** Start at
- Ready at **and** Start at

Example: it is 11:30. The food takes 30 minutes to cook and should be ready at 12:30.

- Select **Change**.
- Select **Open** further settings.
- Set a duration of 0:30 h in the **Duration** field.
- Set a time of 12:30 in the **Ready at** field.
- Confirm with **OK**.

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.

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 - Volume - 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 - Volume - 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**.

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

Changing the set time

- Select **Change**.

All options that can be changed will appear.

- Change it to the time you want.
- Confirm with **OK**.

These settings will all be deleted in the event of an interruption to the power supply.

Cancelling cooking


- Touch ↶ twice.


Cancel cooking? will appear in the display.

- Select **Yes**.

The oven heating and lighting will switch off, and any set durations will be deleted.

Moisture plus

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.

The options are:

- 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.

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

Only use tap water when cooking with the "Moisture plus" function.

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

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


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

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

Tip: See the recipe book for more information.

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.
- 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.

Set the temperature

- Set the required temperature.
- Confirm with OK.

Set the number of bursts of steam

- If you would like a burst of steam to be automatically injected into the oven after the heating-up phase, select Automatic burst of steam.
- If you would like 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.

Moisture plus


When to add the 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 second burst should be released at least 10 minutes after starting the programme.

Manual steam

If you want to bake food such as bread or bread rolls in a pre-heated oven it is best to release the steam manually. The first burst of steam should be released as soon as you have placed the food in the oven.

- To inject the bursts of steam yourself, select **Manual**. Use the Minute minder  to remind yourself when to do this.

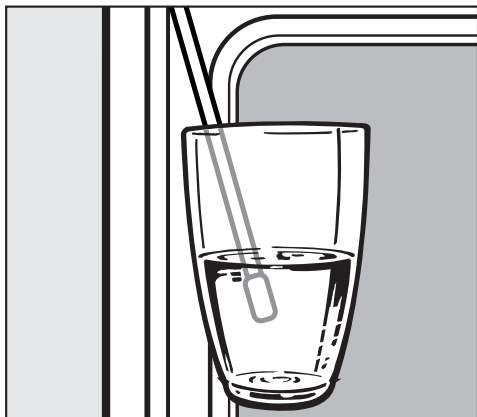
Time-controlled steam

- If you want to time when to release the bursts of steam, select **Time controlled**.
- 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.
- Confirm with **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.
- Confirm with **OK**.

The water intake process will begin.

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

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

- 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 - Volume - Buzzer tones".

If you have selected Time controlled 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 change this time by selecting Change.

Changing the type of heating

The Moisture plus programme  uses "Fan heat" 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.
- Select Open further settings.
- Select Change type of heating.
- Select the function you want.
- Confirm with OK.

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

Injecting bursts of steam

Steam can cause scalding.

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

Automatic burst of steam

Automatic burst of steam appears in the display.

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 and Burst of steam active will appear in the display.

After the burst of steam Burst of steam finished will appear in the display.


- Continue cooking until the end of the cooking duration.

1, 2 or 3 bursts of steam

Manual steam

When Manual has been selected, you can trigger bursts of steam once Start Manual burst of steam appears.

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

Tip: See the recipe book for tips on when to release the steam. Use the Minute minder  to remind you when to release it.

- Select Start Manual burst of steam.

The burst of steam will be released and Burst of steam active will appear in the display.

- Proceed as described to inject further bursts of steam.

Burst of steam finished will appear in the display after each burst of steam.

- Continue cooking until the end of the cooking duration.

Time-controlled steam

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

Residual water evaporation

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.

The residual water evaporation process

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

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

Steam can cause scalding.


Do not open the door while the residual water is being evaporated.

During the evaporation process moisture will condense on the door and the oven interior. This condensation must be wiped off after the oven has cooled down.

Moisture plus

To start residual water evaporation immediately

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

- Select the Moisture plus  function or an Automatic programme that uses moisture.

Evaporate residual moisture? will appear.

- Select Yes.


Evaporate residual moisture and a time then 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 will appear.

- Touch .


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

During the evaporation process moisture will condense on the door and the oven interior. This condensation must be wiped off after the oven has cooled down.

To skip residual moisture evaporation


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


It is best not to cancel the evaporation process.

- Select the Moisture plus  function or an Automatic programme that uses moisture.

Evaporate residual moisture? will appear.


- 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 turn the oven off.

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.


List of food types

Automatic programmes are accessed via Automatic programmes .

- Cakes
- Cookies/ Muffins
- Bread
- Bread mixes
- Rolls
- Pizza, Quiche & Co.
- Meat
- Game
- Poultry
- Fish
- Bakes & gratins
- Frozen food
- Dessert

To use an Automatic programme

From the main menu:

- Select Automatic programmes .

A list of food types will appear in the display.

- Select the food category.

The Automatic programmes available for the food type selected will then appear.

- Select the Automatic programme that you want.

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

Depending on the Automatic programme selected tips will appear about the following:

- Type of cookware
- Shelf level
- Using the food probe
- The amount of water required for programmes with Moisture plus,
- Duration

- Follow the instructions in the display.

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

Automatic programmes

Notes on use

- 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.
- Some Automatic 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 Automatic 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.
- 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.

Search

(Depending on language)

In Automatic programmes you can search by food type and by the name of the Automatic programme.

There is a full text search which can also be used to search for parts of words.

From the main menu:

- Select Automatic programmes .

A list of food types will appear in the display.

- Select Search.
- Use the keyboard to type in the search text, e.g. "Bread".

The number of hits will be shown in the bottom right of the display.

If no match is found, or if there are more than 40 matches, the hits field will be deactivated and you will need to change the search text.

- Select hits.

The food types and Automatic programmes available will then appear.

- Select the Automatic programme you want or the food type and then the Automatic programme.

The Automatic programme will start.

- Follow the instructions in the display.

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 settings such as 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:

- At the end of an Automatic programme, save it as a User programme.
- After running a programme with a set duration, save it.

Then name the programme.

To create a User programme

- Select **User programmes** .

- Select **Create programme**.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display:

- Select and confirm the settings you want to change.

Depending on the cooking function selected you can switch on the **Rapid heat-up** and **Crisp function** functions via **Open further settings**.

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 additional cooking stages are required, select **Add** and proceed as for the 1st cooking stage.
- When you have finished setting all the cooking stages select **Finish**.

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

- Select the shelf levels(s) you want.
- Confirm with **OK**.

A summary of your settings will appear in the display.

- Check the settings and touch **OK** to confirm or select **Change** to correct the settings.
- Select **Save**.
- Enter the programme name using the keyboard.

You can add a line break for longer programme names using the  symbol.

- Once you have entered the programme name, select **Save**.


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

- Confirm with **OK**.

You can start the saved programme immediately, delay the start or change the cooking stages.

The option **Change cooking stages** is described in "To change a User programme".

To start a User programme

- Place the food in the oven.
- Select **User programmes** .

The programme names will appear in the display.

- Select the programme you want.

You can start the saved programme immediately, delay the start or display the cooking stages.

- **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.

- **Ready at**
You can specify when you want cooking to finish. The oven will switch off 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.
- **Display cooking stages**
A summary of your settings will appear in the display. You can alter the settings via **Change** (see "To change a User programme").
- Select the option you want.
- Confirm the message regarding which shelf level to use with **OK**.


The programme selected will begin automatically straight away or at the time set.

User programmes

To change a User programme

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.

- Select Process.
- Select Change programme.
- 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.

- Change the programme as you wish (see "To create a User programme").
- Check the settings and confirm with **OK**.
- Select **Save**.

The changes to your programme will be saved.

To change the name

- Select User programmes .

The programme names will appear in the display.


- Select Process.
- Select Change programme.
- Select the programme you want.
- Select Change name.
- Change the name (see "To create a User programme") and select **Save**.

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

- Confirm with **OK**.

The new name for your programme has been saved.

To delete a User programme

- Select User programmes .

The programme names will appear in the display.

- Select Process.
- Select Delete programme.
- Select the programme you want.
- Confirm with OK.

The programme will be deleted.





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

Baking

Eating food which has been cooked correctly is important for good health.





Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

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.

- Fan plus , Intensive bake , Moisture plus :
Baking tray, universal tray, bakeware of any 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 in the universal tray to catch any spillages.

Baking paper, greasing the tin

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 should be used with:

- anything prepared using a lye containing sodium hydroxide (e.g. pretzels, bread sticks) because the lye can damage the PerfectClean surface,
- meringues or sponges with a high egg-white content because they are more likely to stick,
- frozen food cooked on the rack.

Notes on using the baking charts

The data for the recommended function is printed in bold.

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

Temperature

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

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

Duration

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

Shelf level

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

– **Fan plus**

1 tray: level 2

2 trays: levels 1+3/2+4

3 trays: levels 1+3+5

When using the universal tray and baking tray to bake on two or more levels at the same time, place the universal tray underneath the baking tray.

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

– **Moisture Plus**

1 tray: level 2

– **Intensive bake**

1 tray: level 1 or 2


















– **Conventional heat**

1 tray: level 1 or 2




Baking

Baking charts

Creamed mixture

Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
Muffins (1 tray)		140–150 ²⁾	2	35–45
	 ¹⁾	150–160 ²⁾	2	30–40
Muffins (2 trays)		140–150 ²⁾	2+4	35–45 ⁵⁾
Small cakes (1 tray) **		150 ²⁾	2	30–40
	 ¹⁾	160 ^{2) 3)}	3	20–30
Small cakes (2 trays) **		150 ^{2) 3)}	2+4	25–35
Small cakes/biscuits (1 tray)		140–150 ^{2) 4)}	2	25–35
	 ¹⁾	150–160 ^{2) 3) 4)}	3	15–25
Small cakes/biscuits (2 trays)		140–150 ^{2) 4)}	2+4	25–35 ⁵⁾
Sponge cake		150–160 ²⁾	2	60–70
	 ¹⁾	150–160 ^{2) 3) 4)}	2	60–70
Ring cake		150–160	2	50–60
	 ¹⁾	170–180	2	55–65

















 Function /  Fan plus /  Conventional heat

 Temperature / ⁵₁ Shelf level /  Duration




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

- 1) Switch the catalyser off, before starting the programme. Select Settings – Catalyser – Off.
- 2) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 3) Pre-heat the oven.
- 4) Select a function and set the temperature and then select Open further settings – Crisp function – On.
- 5) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Creamed mixture

Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
Foam cake (tray)		150–160 ¹⁾	2	30–40
		150–160 ^{1) 2)}	2	30–40
Marble, nut cake (tin)		150–160	2	60–80
		150–160	2	60–80
Fresh fruit cake, with meringue topping (tray)		150–160 ¹⁾	2	40–50
		170–180 ¹⁾	2	45–55
Fresh fruit cake (tray)		150–160	2	35–45
		160–170	2	35–55
Fresh fruit cake (tin)		150–160	2	55–65
		170–180 ^{1) 2) 3)}	2	35–45
Flan base		150–160 ¹⁾	2	25–35
		170–180 ^{1) 2)}	2	15–25


















 Function /  Fan plus /  Conventional heat

 Temperature /  ⁵₁ Shelf level /  Duration




- 1) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 2) Pre-heat the oven.
- 3) Select a function and set the temperature and then select Open further settings – Crisp function – On.

Baking

Rubbed in mixture

Cakes / biscuits		 [°C]	 ⁵ 1	 [min]
Small cakes/biscuits (1 tray)		140–150 ²⁾	2	20–30
		160–170 ^{2) 3)}	3	15–25
Small cakes/biscuits (2 trays)		140–150 ²⁾	1+3	20–30 ⁴⁾
Drop cookies (1 tray) *		140 ²⁾	2	30–45
	 ¹⁾	160 ^{2) 3)}	3	20–30
Drop cookies (2 trays) *		140 ²⁾	1+3	35–45 ⁴⁾
Flan base		150–160	2	35–45
		170–180 ³⁾	2	20–30
Streusel cake		150–160	2	45–55
		170–180	2	45–55
Cheese cake		150–160 ²⁾	2	80–95
		170–180 ²⁾	2	80–90
		150–160	2	70–90















 Function /  Fan plus /  Conventional heat /  Intensive bake

 Temperature / ⁵ Shelf level /  Duration




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

- 1) Switch the catalyser off, before starting the programme. Select Settings – Catalyser – Off.
- 2) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 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.

Rubbed in mixture

Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
Apple cake (Apple pie) (baking tin Ø 20 cm) *		160 ¹⁾	2	90–100
		180 ¹⁾	1	80–95
Apple pie		160–170 ¹⁾	2	50–70
		170–180 ^{1) 2) 3)}	2	60–70
		160–170	2	50–70
Fresh fruit tart, glazed (tin)		150–160	2	55–75
		170–180	2	55–75
		150–160	2	55–65
Swiss apple pie (tray)		220–230 ²⁾	1	30–50
		180–190	1	30–50

 Function /  Fan plus /  Conventional heat /  Intensive bake

 Temperature / ⁵₁ Shelf level /  Duration

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
















1) During the heating-up phase select Open further settings – Rapid heat-up – Off.




2) Pre-heat the oven.




3) Select a function and set the temperature and then select Open further settings – Crisp function – On.

Baking

Yeast mixtures and quark dough

















Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
Gugelhupf		150–160 ¹⁾	2	50–60
		160–170 ¹⁾	2	50–60
Stollen		150–160	2	45–65
		160–170	2	45–60
Streusel cake		150–160	2	35–45
		170–180 ²⁾	3	35–45
Fresh fruit cake (tray)		160–170	2	40–60
		170–180 ²⁾	3	40–60
Apple turnovers (1 tray)		150–160	2	25–30
		160–170	2 ³⁾	25–30
Apple turnovers (2 trays)		150–160	1+3	25–30 ⁴⁾

 Function /  Fan plus /  Conventional heat




 Temperature / ⁵₁ Shelf level /  Duration


- 1) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 2) Select a function and set the temperature and then select Open further settings – Crisp function – On.
- 3) For yeast dough. With quark dough use shelf level 3.
- 4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Yeast mixtures and quark dough

Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
White bread		180–190	2	35–45
		190–200	2	30–40
Wholegrain bread		180–190	2	55–65
		200–210 ¹⁾	2	45–55
Pizza (tray)		170–180	2	30–45
		190–200 ^{1) 2)}	2 ³⁾	30–45
		170–180	2 ³⁾	30–45
Onion tart		170–180	2	30–40
		180–190 ^{1) 2)}	2	25–35
		170–180	2	30–40
Proving dough		35	⁴⁾	15–30
		35	⁴⁾	15–30













 Function /  Fan plus /  Conventional heat /  Intensive bake

 Temperature / ⁵₁ Shelf level /  Duration




- 1) Pre-heat the oven.
- 2) Select a function and set the temperature and then select Open further settings – Crisp function – On.
- 3) For yeast dough. With quark dough use shelf level 3.
- 4) The dish can be placed on the oven floor. Depending on the size of the dish you may need to remove the shelf runners. If using Conventional heat  please also place the rack on on the oven floor.

Baking

Sponge mix

Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
Tart / flan base (2 eggs)		160–170 ²⁾	2	20–30
	 ¹⁾	160–170 ^{2) 3)}	2	15–25
Sponge cake (4–6 eggs)		170–180 ²⁾	2	20–35
	 ¹⁾	150–160 ^{2) 3)}	2	30–45
Whisked sponge *		180 ²⁾	2	25–35
	 ¹⁾	150–170 ^{2) 3)}	2	20–45
Swiss roll		170–180 ^{2) 3)}	2	13–25
	 ¹⁾	180–190 ^{2) 3)}	2	12–25














 Function /  Fan plus /  Conventional heat

 Temperature /  ⁵₁ Shelf level /  Duration




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

- 1) Switch the catalyser off, before starting the programme. Select Settings – Catalyser – Off.
- 2) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 3) Pre-heat the oven.

Choux pastry, puff pastry, meringue

Cakes / biscuits		 [°C]	 ⁵ ₁	 [min]
Choux buns (1 tray)		160–170	2	30–45
		180–190 ^{2) 3) 4)}	3	25–35
Choux buns (2 trays)		160–170 ⁴⁾	1+3	30–45 ⁵⁾
Puff pastry (1 tray)		170–180	2	20–30
		190–200	3	20–30
Puff pastry (2 trays)		170–180	1+3	20–30 ⁵⁾
Macaroons (1 tray)		120–130	2	25–50
	 ¹⁾	120–130 ^{2) 3)}	3	25–45
Macaroons (2 trays)		120–130	1+3	25–50 ⁵⁾





 Function /  Fan plus /  Conventional heat

 Temperature /  ⁵₁ Shelf level /  Duration

- 1) Switch the catalyser off, before starting the programme. Select Settings – Catalyser – Off.
- 2) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 3) Pre-heat the oven.
- 4) Select a function and set the temperature and then select Open further settings – Crisp function – On.
- 5) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

Roasting

Functions

Depending on how the food is being cooked, you can use Fan plus , Moisture plus , Auto roast , Conventional heat  or an Automatic programme.

Dishes

You can use any heat-resistant dishes:

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

We recommend roasting in oven dishes as this ensures that sufficient stock remains for making gravy. The oven also stays cleaner than when roasting on the rack.

Tips

- Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.
- 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.
- For a crisp finish, baste poultry 10 minutes before the end of the cooking time with slightly salted water.





Notes on using the roasting charts

The data for the recommended function is printed in bold.

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

Temperature

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

When cooking with Fan plus , Moisture plus  or Auto roast  select a temperature approx. 20°C lower than for Conventional heat .

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart.

Roasting will take longer at the lower temperature, but will be more even.

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

Pre-heating

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

Roasting duration

The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min/cm], depending on the type of meat:

- Beef/venison: 15–18 min/cm
- Pork/veal/lamb: 12–15 min/cm
- Sirloin/fillet: 8–10 min/cm

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





















Shelf level

As a general rule, use shelf level 2.




Roasting



Roasting charts

Beef, veal





















Food		 [°C]	 ⁵ 1	 [min]	 ⁷⁾ [°C]
Topside of beef, approx. 1 kg	 / 	170–180	2	100–130 ⁵⁾	85–95
		190–200	2	110–140 ⁵⁾	
Fillet of beef approx. 1 kg ¹⁾	 / 	150–160 ⁴⁾	2	20–50	40–70 ⁸⁾
	 ²⁾	150–160 ⁴⁾	2	20–50	
		180–190 ⁴⁾	2	20–50	
Sirloin joint, approx. 1 kg ¹⁾	 / 	150–160 ⁴⁾	2	30–60	40–70 ⁸⁾
	 ²⁾	150–160 ⁴⁾	2	30–60	
		180–190 ⁴⁾	2	30–60	
Veal, approx. 1.5 kg	 / 	190–200	2	70–90 ⁵⁾	70–80
	 ³⁾	190–200	2	70–90 ⁶⁾	
		200–210	2	70–90 ⁵⁾	

 Function /  Temperature /  ⁵ Shelf level /  Duration /  Core temperature

 Fan plus /  Auto roast /  Moisture plus /  Conventional heat


- 1) Use the universal tray. First sear the meat all over on the hob to seal it.
- 2) If using Moisture plus , release a burst of steam at the beginning of the cooking programme.
- 3) If using Moisture plus , once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 4) Pre-heat the oven.
During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 5) Roast with the lid on first, then remove the lid halfway through roasting and add approx. 0.5 l liquid.
- 6) Add approx. 0.5 l liquid halfway through roasting.
- 7) When using the food probe, enter an appropriate core temperature for the food being cooked.
- 8) Depending on required degree of doneness: rare: 40–45 °C, medium: 50–60 °C, well done: 60–70 °C

Pork

Food		 [°C]	 ⁵ ₁	 [min]	 ³⁾ [°C]
Pork joint, approx. 1 kg	 / 	160–170	2	100–120 ²⁾	80–90
	 ¹⁾	160–170	2	100–120 ²⁾	
		180–190	2	100–130²⁾	
Pork joint with crackling, approx. 2 kg	 / 	170–180	2	120–160 ²⁾	80–90
	 ¹⁾	180–190	2	120–160²⁾	
		190–200	2	130–160 ²⁾	
Gammon joint, approx. 1 kg	 / 	150–160	2	60–80 ²⁾	75–80
	 ¹⁾	150–160	2	60–80	
		170–180	2	80–100 ²⁾	
Meat loaf, approx. 1 kg	 / 	170–180	2	60–70 ²⁾	80–85
		200–210	2	70–80²⁾	

















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



 Fan plus /  Auto roast /  Moisture plus /  Conventional heat




- 1) If using Moisture plus , once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 2) Add approx. 0.5 l liquid halfway through roasting.
- 3) When using the food probe, enter an appropriate core temperature for the food being cooked.


Roasting

Lamb, game






















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



 Function /  Temperature / ⁵ Shelf level /  Duration / ⁵⁾ Core temperature

 Fan plus /  Auto roast / ¹⁾ Moisture plus /  Conventional heat


- 1) If using Moisture plus ¹⁾, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 2) Pre-heat the oven.
- 3) Roast with the lid on first, then remove the lid halfway through roasting and add approx. 0.5 l liquid.
- 4) Add approx. 0.5 l liquid halfway through roasting.
- 5) When using the food probe, enter an appropriate core temperature for the food being cooked.

Poultry, fish

Food		 [°C]	 ⁵ ₁	 [min]	 ³⁾ [°C]
Poultry, 0.8–1 kg	 / 	180–190	2	60–70	85–90
		190–200	2	60–70	
Poultry, approx. 2 kg	 / 	180–190	2	100–120	85–95
		190–200	3	100–120	
Poultry, stuffed, approx. 2 kg	 / 	180–190	2	110–130	85–95
		190–200	3	110–130	
Poultry, approx. 4 kg	 / 	160–170	2	120–160²⁾	85–90
		180–190	2	120–160 ²⁾	
Fish, whole, approx. 1.5 kg	 / 	160–170	2	45–55	75–80
	 ¹⁾	160–170	2	45–55	
		180–190	2	45–55	

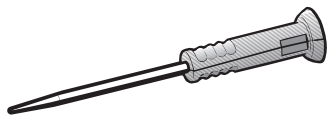
 Function /  Temperature / ⁵₁ Shelf level /  Duration / ³⁾ Core temperature

 Fan plus /  Auto roast /  Moisture plus /  Conventional heat

- 1) If using Moisture plus , once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
- 2) Add approx. 0.5 l liquid halfway through roasting.
- 3) When using the food probe, enter an appropriate core temperature for the food being cooked.

Roasting

Food probe



The wireless 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 temperature sensor is located approx. 2 cm from the tip. Insert the food probe so that the temperature sensor is positioned centrally (see "Important notes about using the food probe").

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.

The core temperature value is sent via a signal from the transmitter in the handle of the food probe via the antenna in the back wall of the oven to the appliance's electronic unit as soon as the food with the food probe is placed in the oven.







Uninterrupted transmission of the signal is only possible with the door shut. If the oven door is opened during the cooking programme, e.g. to baste the meat, then the signal is interrupted. It will resume once the door has been closed. It will take a few seconds for the current core temperature to show up in the display again.

The temperature sensor will be destroyed at temperatures above 100 °C. As long as it remains inserted in the food, there is no risk of damage, since the maximum core temperature setting is 99 °C. If you are not using the wireless food probe, do not keep it in the oven during cooking. Always put it back into the storage sleeve in the door.

When to use it

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

To ensure the probe works correctly, please observe the following instructions.

- Do not use deep, narrow, metal cooking containers, as these will weaken the signal.
- Do not place any metal items above the food probe, such as lids, aluminium foil, racks or universal trays on a shelf level above the food with the food probe. Glass lids may be used.
- Do not use another standard metal cooking thermometer at the same time.
- Do not allow the handle of the food probe to sit in any sauce or cooking liquid, or to rest on the food or on the edge of the cooking container.

Danger of breaking.

Do not use the wireless food probe to lift or carry the food.

Roasting

In addition 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 food so that the temperature sensor is approximately in the middle of the food. The handle should be angled upwards and not point horizontally towards the corners of the oven or the door.
- 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. Contact with fat or bone 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.
- The food probe can only be inserted horizontally into flat food, e.g. fish. Therefore place flat food in glass or ceramic cooking containers, as the walls of a metal container would disturb the signal.

If the food probe is no longer recognised during cooking, a message will appear in the display. Change the position of the food probe in the food.

Using the food probe

- Remove the food probe from its holder in the door.
- Insert the metal tip of the food probe fully into the food. Make sure that the handle is angled upwards.
- Place the food in the oven.
- Close the door.
- Select the oven function or Automatic programme.

The message **Continue cooking with the food probe?** will appear.

- Select **Yes**.
- Change the recommended temperature if necessary.
- Change the recommended core temperature if necessary.

The core temperatures cannot be changed for the Automatic programmes.

You can also start the process at a later time. Select **Open further settings** and set a time in the **Start at** field. With Automatic programmes, select **Start later**.

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 **Ready at** time, as the total cooking duration is determined by how long it takes for the core temperature to be reached.

Roasting

Time left display

If the temperature set for a cooking process is above 140 °C, the estimated time left for the cooking process will appear in the display after a short while.

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 left information. The time remaining will be recalculated if the door is kept open for a long period of time.

To display the core temperature

As soon as the time remaining appears, you can also display the actual core temperature.

- Select **Change**.
- Select **Display core temperature**.
- Select **On**.
- Confirm with **OK**.

The actual core temperature will also appear in the display.

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.
- A buzzer will sound if the buzzer is switched on (see "Settings – Volume – Buzzer tones").

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

Low temperature cooking

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

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

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



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

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, vegetable oil).
- Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and weight of the meat and on how well cooked you want it as well as the level of browning required.

Cooking duration / Core temperatures

Meat	 [min]	 [°C]
Fillet of beef	80–100	59
Sirloin joint		
– Rare	50–70	48
– Medium	100–130	57
– Well done	160–190	69
Pork fillet	80–100	63
Gammon*	140–170	68
Fillet of veal	80–100	60
Saddle of veal *	100–130	63
Saddle of lamb *	50–80	60

 Duration

 Core temperature

* Off the bone


After cooking

- Meat can be carved straight from the oven. It does not need to rest.
- The cooking result will not be affected if the meat is left in the oven after the programme has finished. It can be kept warm until you serve it.
- The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Low temperature cooking

Using the "Low temperature cooking" function

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

- Select Special applications .
- Select Low temp. cooking.
- Set the temperature.
- Set the core temperature.
- Follow the instructions in the display. Pre-heat the oven rack and the universal tray in the oven.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.



Danger of burning.

Wear oven gloves when placing hot food in the oven 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.



Danger of burning:
the top heating element / grill element in the oven will be hot.



- 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 – Volume – Buzzer tones").

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

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 Oven functions .
- Select Conventional heat  and a temperature of 130 °C.
- Switch off Rapid heat-up by touching Change – Open further settings – Rapid heat-up – Off.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.



Danger of burning.

Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

- Place the seared meat on the rack.
- Select Change.
- Reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

You can set the cooking programme to switch off automatically (see "Additional functions - Setting the duration").

Grilling



Danger of burning.

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

Functions

Full grill

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

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

Economy grill

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

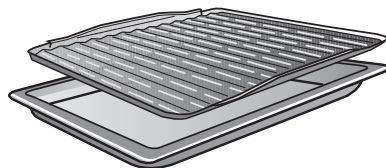
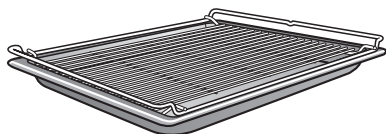
The centre of the grill element glows red to generate the required heat.

Fan grill

For grilling larger items, e.g. rolled meat, poultry.

The top heating / grill element and the fan switch on and off alternately.

Trays and racks



Use the universal tray with the rack or anti-splash 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.

Preparing food for grilling

Trim the meat. 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 anti-splash insert (if available) in the universal tray.
- Place the food on top.
- Select the required oven function and the temperature.
- Pre-heat the grill for approx. 5 minutes with the door closed.



Danger of burning.

Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

- Place the food on the appropriate shelf level (see the Grilling chart).
- Close the door.
- Turn the food halfway through grilling.

Grilling

Notes on the grilling chart

The data for the recommended function is printed in bold.

Check the food after the shortest duration quoted.

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

Temperature

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

Pre-heating

Pre-heating is essential for grilling. Always pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

Shelf level

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

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

Grilling duration

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

Testing to see if cooked

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









- | | |
|------------|--|
| Rare: | If the meat gives easily 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 very little 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 not cooked, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.


Grilling chart

Pre-heat the grill for approx. 5 minutes with the door closed.

Food to be grilled	 5 1	 / 			
		 [°C]	 [min]	 [°C]	 [min]
Thin cuts					
Steak	4/5	300 ²⁾	10–17	260 ²⁾	10–17
Burgers *	4	300	12–24	–	–
Kebabs	4	220	12–17	220	12–17
Chicken kebabs	4	220	12–17	220	12–17
Pork chops	4	275	13–22	240	13–22
Liver	3	220	8–12	220	8–12
Burgers	4	275	10–20	240	17–22
Bratwurst	3	220	8–15	220	10–17
Fish fillet	4	220	15–25	220	15–22
Trout	4	220	15–25	220	15–22
Toast *	3	300 ³⁾	5–8	–	–
Cheese toast	3	220	8–12	220	8–12
Tomatoes	3	220	6–10	220	8–12
Peaches	2/3	275	5–10	220	5–10
Thicker cuts					
Chicken, approx. 1.2 kg	1 ¹⁾	220	65–75	190	60–70
Pork, approx.1 kg	2	–	–	180	80–90

 Full grill /  Economy grill /  Fan grill

 5
1 Shelf level /  Temperature /  Duration

* The settings also apply when using the Full grill  function for testing in accordance with EN 60350-1.


1) Use shelf level 2 for Fan grill .

2) Select a function and set the temperature and then select Open further settings – Crisp function – On.

3) Do not pre-heat the grill.

Special applications

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

■ **Select Special applications** .

The following Special applications are available:

- Defrost
- Drying
- Reheat
(Reheating plated meals)
- Heat crockery
- Prove dough

- Low temp. cooking

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

- Pizza


This section also gives information on the following applications:

- Gentle bake
- 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 .
- Select Defrost.
- 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.

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, poultry and fish do not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Defrosting durations

The duration needed for defrosting depends on the type and weight of the food.

Frozen food	 [g]	 [min]
Chicken	800	90–120
Meat	500	60–90
	1000	90–120
Bratwurst	500	30–50
Fish	1000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50

 weight /  defrosting duration

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.

■ Prepare the food for drying

- Peel and core apples, and cut into slices 0.5 cm thick.
 - Stone plums, if necessary.
 - Peel, core and cut pears into thick wedges.
 - Peel and slice bananas.
 - Clean mushrooms and cut them in half or slice them.
 - Remove parsley and dill from the stem.
- Distribute the food evenly over the universal tray.


Use 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	 [min]
Fruit	120–480
Vegetables	180–480
Herbs *	50–60

Drying time

* 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.

■ Store in sealed glass jars or tins.


Reheat

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

The options are:

- Sliced meat + vegetables
- Sliced meat + potatoes
- Sliced meat + dumplings
- Sliced meat + pasta
- Fish with vegetables
- Fish with potatoes
- Vegetable bake
- Pasta bake
- Pasta in sauce
- Pizza
- Ragout

Use heat-resistant dishes.

- Place the food to be reheated in its dish on the rack. Do not cover it.
- Select Special applications .
- Select Reheat.
- Select the plated meal and set the heating level.
- 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 for pre-heating your crockery.

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

Use heat-resistant dishes.

- Place the rack on shelf level 2 and place the crockery on it. Depending on the size of the crockery you can also use the oven floor and also take the side runners out to make more room.
- 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 the dishes from the oven. Droplets of water may have accumulated underneath the dish.

Special applications

Proving dough

This programme is designed specifically for proving yeast dough without the addition of moisture.

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


- Select Special applications .
- Select Prove 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.

Gentle bake

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



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



This function is not suitable for larger amounts of food such as sponge cakes and fresh fruit cake where the cake mix needs to be thoroughly baked throughout as no energy savings would be made.

- Select Oven functions ☐.
- Select Gentle bake and alter the recommended temperature if necessary.
- Follow the instructions in the display.

For optimum results keep the door shut whilst cooking.

Examples of use:

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

 Temperature /  Duration

- Use shelf level 1 or 2 depending on the height of the food.
- The durations given are for an oven which has not been pre-heated.
- Roast with the lid on first, then remove the lid three-quarters of the way through roasting and add approx. 0.5 l liquid.
- Check the food after the shortest duration quoted.

Special applications

Frozen food/Ready meals

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 parchment 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 parchment on the tray so that they cook gently.
- Use the lowest temperature recommended on the manufacturer's packaging.
- Turn several times during cooking.

Method

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. 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 duration recommended on the packaging.

Tip: This oven 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.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the oven.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners.

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

Remove any residual cleaning agent immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces, 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 hobs
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- melamine eraser blocks
- sharp metal scrapers
- wire wool
- spot cleaning
- oven cleaner
- stainless steel spiral pads

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

Soiling is best removed after each use of the oven.

Cleaning and care

The accessories are not dishwasher-safe, with the exception of the wireless roast probe.

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 manual cleaning easier you can dismantle the oven door, remove the side runners and the FlexiClip runners (if present) and lower the top heating/grill element.

Normal soiling

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

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning make sure all residual cleaning agent is thoroughly removed with clean water. This is particularly important when cleaning PerfectClean surfaces as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

Food probe

The food probe can be cleaned in the dishwasher.

Stubborn soiling (excluding the FlexiClip 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 attempt to remove these marks. Clean these following the instructions given here.


- Baked on deposits can be removed with a glass scraper or with a non-abrasive stainless steel spiral pad, warm water and washing-up liquid.
- Very stubborn soiling on PerfectClean surfaces can be cleaned using Miele Oven Cleaner. This cleaner must only be applied to cold surfaces. Follow the instructions on the packaging

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

- You can then also use the scouring pad on the back of a washing-up sponge 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 manually you can run the Pyrolytic cleaning programme .

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

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

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

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

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

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

Setting up for pyrolytic cleaning

The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for pyrolytic cleaning.

Please remove these accessories from the oven interior before starting pyrolytic cleaning. This also applies to non-pyrolytic accessories purchased separately to the oven.

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

- Side runners
- FlexiClip telescopic runners HFC 72
- Rack HBBR 72
- Take all non-pyrolytic accessories out of the oven.
- Place the rack on the top shelf level.

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

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

Starting Pyrolytic cleaning



Danger of burning.

The oven door gets much hotter during pyrolytic operation than during normal use.

Prevent children from touching the oven during pyrolytic cleaning.

- Select Maintenance
- Select Pyrolytic.
- Select the level required according to the level of soiling.
- Confirm with *OK*.

Follow the instructions in the display.

- Confirm with *OK*.

Starting Pyrolytic cleaning

- To start the Pyrolytic cleaning programme immediately, select *Start now*.
- Confirm with *OK*.

Pyrolytic cleaning 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 pyrolytic cleaning will appear in the display. You cannot alter the duration.

You can use the minute minder at the same time as running the cleaning programme. At the end of the minute minder time the buzzer will sound, will start flashing and the time can be viewed counting up in the display.

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

To delay the start time of the Pyrolytic cleaning programme

- To delay the start of the Pyrolytic cleaning programme, select *Start later*.
- Confirm with *OK*.
- Set the time you want it to start at.
- Confirm with *OK*.

The door will lock automatically. *Start at* and the set start time appears in the display.

Using *Change*, you can alter the start and end time at any point up until the start of the programme.

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

Cleaning and care

At the end of pyrolytic cleaning


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.
- A buzzer will sound if the buzzer is switched on (see "Settings – Volume – 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 pyrolytic cleaning.

- 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 hot water and a little washing-up liquid on a clean sponge.

Depending on how dirty the oven was there may be a visible layer of soiling across the inner glass pane on the door. This should be removed using the reverse of a non-scouring washing-up sponge 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 fibre glass 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.
- After pyrolytic cleaning the FlexiClip telescopic runners may appear discoloured or a lighter colour in some places. 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.

If pyrolytic cleaning is cancelled

If pyrolytic cleaning 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.
- A power cut.

If you turn 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 will switch off.

- If you would like to continue running the Pyrolytic cleaning programme, select No.

The Pyrolytic cleaning programme will continue running.

If there has been a power cut, Process cancelled Cooling down will appear in the display once power is restored.

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

A buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones"),

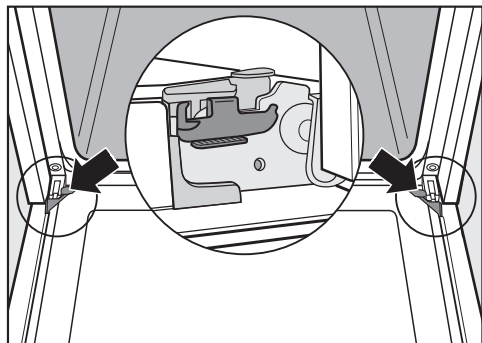
Process finished will appear in the display.

- Select ↩.
- Start the Pyrolytic cleaning programme again.

Cleaning and care

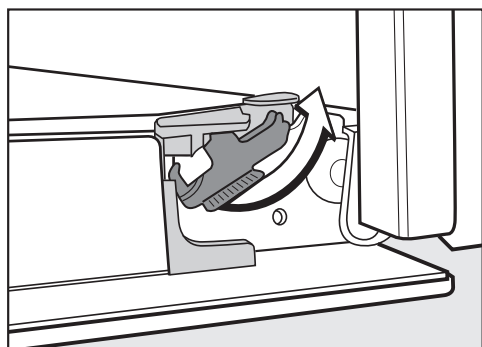
Removing the door

The door weighs approx. 10 kg.



The door is connected to each door hinge by retainers. Before the door can be removed the locking clamps on both hinges must first be unlocked.

- Open the door fully.



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

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

- Raise the door up till it rests open.



- Holding the door securely at both sides lift it upwards off the retainers. Make sure you take it off straight.

Dismantling the door

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

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

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

Take particular care as scratches can damage the glass. When cleaning the glass panes do not use abrasive cleaning agents, hard sponges or brushes and do not use sharp metal tools or scrapers.


Please also read the general notes on cleaning the oven front before cleaning the glass panes.

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

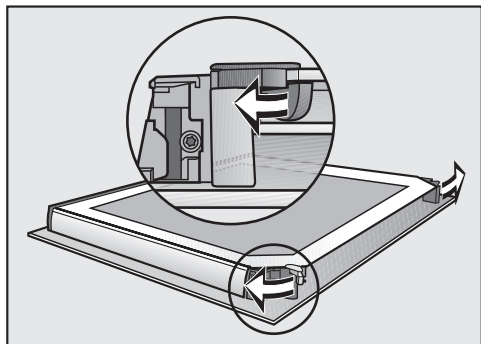
Oven spray will damage the aluminium trims inside the door. These should only be cleaned using hot water and washing-up liquid applied with a clean sponge or a clean, damp microfibre cloth.

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

Cleaning and care

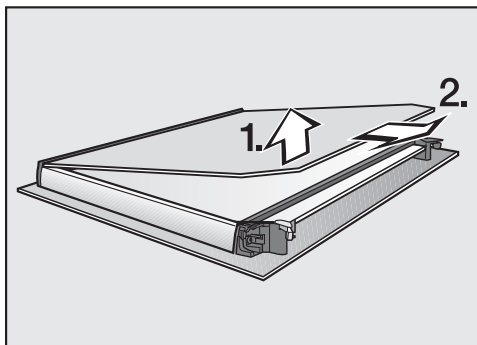
 **Danger of injury.**
Always remove the door before disassembling it.

- Place the door with the outer glass pane on a soft surface (e.g. a tea towel) to prevent it getting scratched.

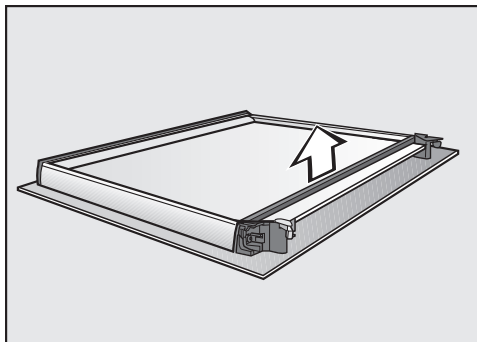


- Flip the two glass pane retainers outwards to open them.

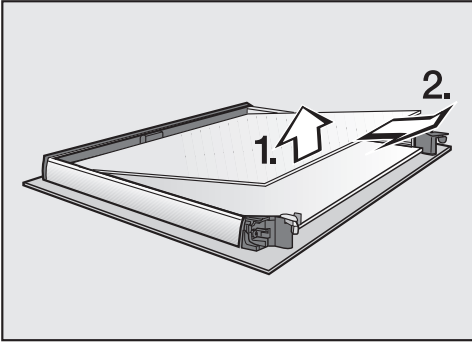
You can now remove the inner panes and the two middle panes one after the other.



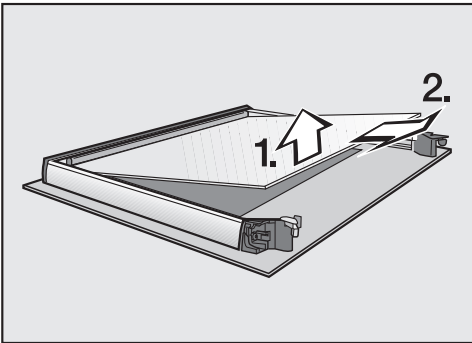
- **Carefully** lift the inner pane up and out of the plastic strip.



- Remove the seal.



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

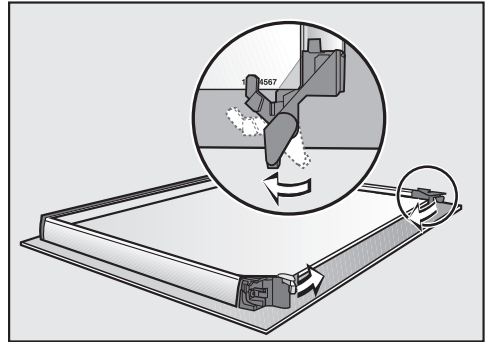


- Then lift the bottom of the two middle panes up carefully and take it out.
- Clean the door panes and other parts with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.
- Dry all parts with a soft cloth.

Then reassemble the door carefully:

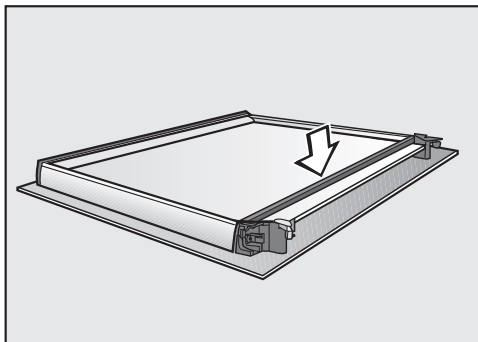
The two middle panes are identical. To help you put them back in correctly the material number is printed on the panes.

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

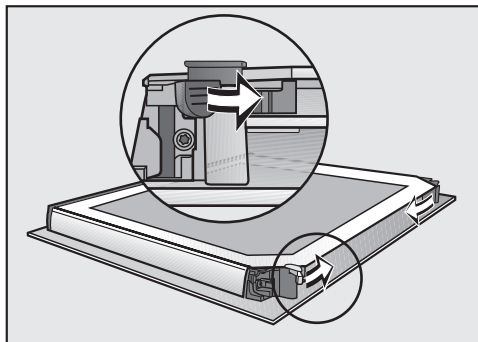


- Flip both the glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.
- Then refit the upper of the middle two panes in such a way that the material number is legible (not a mirror image). The glass pane should lie on top of the retainers.

Cleaning and care

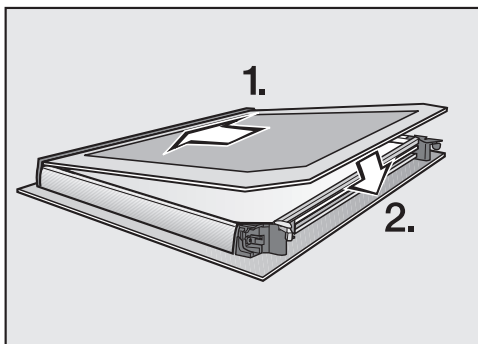


- Refit the seal.



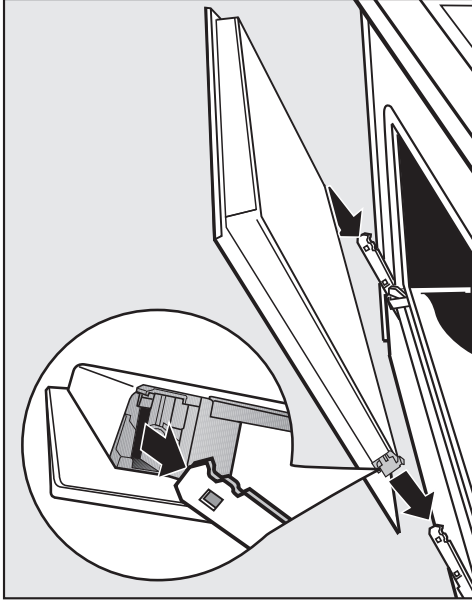
- Flip both the glass pane retainers inwards to close them.

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.

Refitting the door



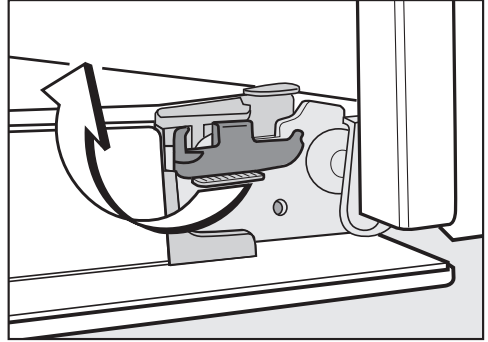
- Hold the door securely on both sides and carefully fit it back into the hinge retainers.

Make sure that the door goes back on straight.

- Open the door fully.

If the locking clamps are not locked, the door could work loose resulting in damage.

Ensure that the locking clamps are locked after refitting the door.




- Flip both locking clamps back up as far as they will go into a horizontal position.

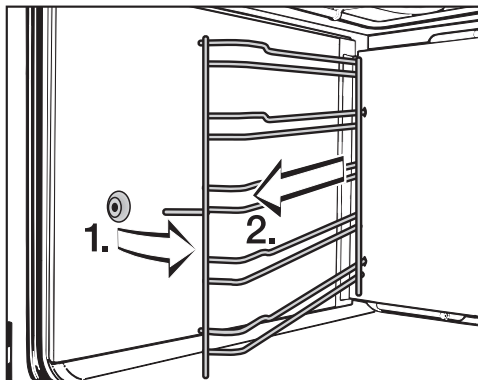
Cleaning and care

Removing the side runners with FlexiClip runners

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

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

 **Danger of burning.**
Make sure the oven heating elements are switched off and cool.



- Pull the side runners out of holder (1) at the front of the oven and then pull them out of the oven (2).

Refit in the reverse order.

- Take care and ensure that all parts are correctly fitted.

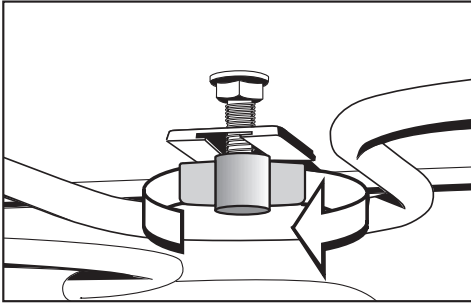
Lowering the top heat/grill element



Danger of burning.

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

- Remove the side runners.



- Undo the wing nut.

Use caution not to damage the top heat/grill element.

Do not use force when lowering the top heat/grill element.

- Carefully lower the top heat/grill element.

You can now clean the roof of the oven.

- Raise the top heat/grill element and tighten the wing nut securely.
- Refit the side 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.

Sequence of a descaling cycle

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. Drawing in the descaling solution
3. Activation phase
4. Rinse 1
5. Rinse 2
6. Rinse 3
7. Residual water evaporation

Preparation

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

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


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


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

Tip: Miele descaling tablets are available to order from the Miele webshop, from Miele or from your Miele dealer.

- Fill the container with approx. 600 ml of cold tap water and thoroughly dissolve one descaling tablet in it.

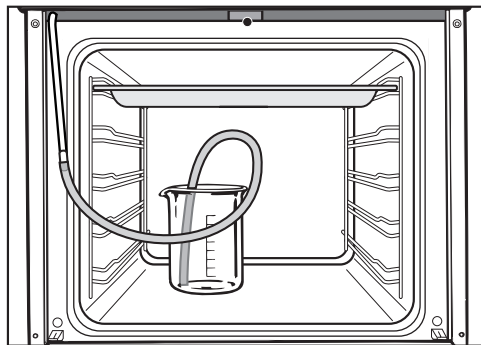
Carrying out the descaling process

- Select Maintenance .
- 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.

- Push the universal tray into the oven on the top shelf level as far as it will go to collect the descaling solution after it has been used. Confirm the message with OK.

Cleaning and care



- Place the container with the descaling solution on the floor of the oven.
- Attach the plastic tube to the end of the water intake pipe. Place the other end in the bottom of the descaling solution container, and secure the plastic tube to the container with the suction cup.
- Confirm with **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.

- Confirm with **OK**.

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

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

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

The 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.

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

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

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

Messages will appear in the display with advice about the **second rinsing process**.

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

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

Cleaning and care

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

- Remove the container and tube from the oven.
- Close the door.
- Confirm with **OK**.

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

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.

- Confirm with **OK**.

A buzzer will sound if the buzzer is switched on (see "Settings – Buzzer tones"). **Prog. finished** will appear in the display.

- Switch the oven off.


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





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

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




With the aid of the following guide, minor problems can be easily corrected without contacting Miele.


If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

 **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	Cause and remedy
The display is dark.	<p>The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off.</p> <ul style="list-style-type: none"> ■ As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see "Settings – Time of day - Display").
	<p>There is no power to the oven.</p> <ul style="list-style-type: none"> ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele Service.
System lock  appears in the display when the oven is switched on.	<p>The system lock  has been activated.</p> <ul style="list-style-type: none"> ■ It can be released for a programme to be run by touching the  symbol for at least 6 seconds. ■ The system lock can be permanently deactivated (see "Settings – System lock ").


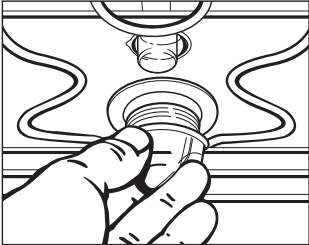

What to do if ...

Problem	Cause and remedy
The door cannot be opened.	<p>The time of day display is deactivated. When the appliance is switched off the display is dark and the sensors will not react.</p> <ul style="list-style-type: none"> ■ As soon as the oven has been switched on again the time will reappear in the display and the  sensor will react (see "Settings – Time of day – Clock display").
	<p>The oven is not switched on at the mains.</p> <ul style="list-style-type: none"> ■ Make sure that the plug is correctly inserted in the socket and that the socket switch has been flicked to on, or that the appliance has been switched on at the mains. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele. ■ If you need to open the door, for instance because there is still food in the oven use the opener supplied to lever the door open. To do so push the opener at an angle into the gap between the control panel and the door at the same height at as the  sensor. You can also pull the door open by grasping the sides of the door with both hands and pulling carefully until it opens.
	<p>The pyrolytic cleaning programme has started.</p> <div data-bbox="404 962 1044 1185" style="border: 1px solid black; padding: 10px;"> <p> Danger of burning! During pyrolytic cleaning the oven door will remain locked until the temperature inside the oven drops to below 280 °C.</p> <p>Do not attempt to lever open the door with the opener as described above!</p> </div> <ul style="list-style-type: none"> ■ Wait until the oven has cooled down. The door will unlock itself automatically as soon as the temperature in the oven has dropped below 280 °C.
The oven does not heat up.	<p>Demo mode has been activated. The oven can be operated but does not heat up.</p> <ul style="list-style-type: none"> ■ Deactivate demo mode. See "Settings - Showroom programme".

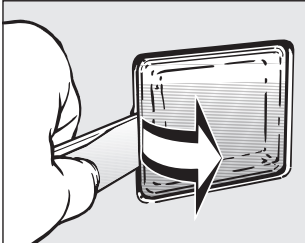
Problem	Cause and remedy
Power cut - process cancelled appears in the display.	There has been a power cut which has caused a current process to stop. <ul style="list-style-type: none"> ■ Switch the oven off and then back on again. ■ Start the programme again.
12:00 has appeared in the display.	The power supply was interrupted for longer than 200 hours. <ul style="list-style-type: none"> ■ Reset the time and date.
Maximum operating duration reached appears in the display.	The oven has been operating for an unusually long time and this has activated the safety switch-off function. <ul style="list-style-type: none"> ■ Confirm with <i>OK</i>. Touch ↵ to delete the message Process finished. <p>The oven is now ready to use.</p>
 Fault XX appears in the display	There is a problem that you cannot resolve. <ul style="list-style-type: none"> ■ Call Miele Service.
Door not locked appears in the display.	The Pyrolytic cleaning programme door lock is not locking. <ul style="list-style-type: none"> ■ Switch the oven off and then back on again. Then restart the Pyrolytic cleaning programme. ■ If the message appears again, call Miele Service.
Door not released appears in the display.	The door lock for the Pyrolytic cleaning programme is not being released. <ul style="list-style-type: none"> ■ Switch the oven off and then back on again. ■ If the door lock still does not deactivate itself, contact Miele.
No signal to food probe. Reposition food probe in the oven. appears in the display.	The food probe is no longer recognised by the oven. <ul style="list-style-type: none"> ■ Reposition the food probe in the food. <p>If the oven still does not recognise the food probe it must be faulty. A replacement food probe can be ordered from Miele or from your Miele dealer.</p>
Function currently not available appears in the display after selecting the Descale function.	The steam injection system is faulty. <ul style="list-style-type: none"> ■ Call Miele Service.

What to do if ...

Problem	Cause and remedy
Fault with moisture control the automatic programmes will run without moisture appears in the display after selecting an Automatic programme.	The steam injection system is faulty. <ul style="list-style-type: none"> ■ Call Miele Service. In the meantime a programme without moisture can be run.
Fault with moisture control - Moisture plus programme not available appears in the display after selecting Moisture Plus  .	The steam injection system is faulty. <ul style="list-style-type: none"> ■ Call Miele Service. ■ Use the Fan plus  function instead of the Moisture plus  function.
Programmes using moisture will not take in water.	Demo mode is activated. The oven can be operated but the pump for the steam injection system does not work. <ul style="list-style-type: none"> ■ Deactivate demo mode. See "Settings - Showroom programme".
	The pump for the steam injection system is faulty. <ul style="list-style-type: none"> ■ Call Miele Service.
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 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. <ul style="list-style-type: none"> ■ Switch the oven back on.
Cakes and biscuits are not sufficiently baked in the times given in the chart	A different temperature from the one given in the recipe was used. <ul style="list-style-type: none"> ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. <ul style="list-style-type: none"> ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.

Problem	Cause and remedy
Browning is uneven.	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> ■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected.
	<p>The material or colour of the baking tin is not suitable for the oven function.</p> <ul style="list-style-type: none"> ■ When using Conventional heat  use matt, dark coloured pans. Light coloured, shiny pans will not produce as desirable results.
	<p>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.</p> <ul style="list-style-type: none"> ■ Set the odour reduction catalyser to a lower level or switch it off (see "Settings - Catalyser").
The oven lighting switches off after a short time.	<p>The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - Lighting").</p>
The top oven lighting does not turn on. 	<p>The halogen lamp needs replacing.</p> <div data-bbox="404 826 1046 959" style="border: 1px solid gray; padding: 10px; margin: 10px 0;"> <p> Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool.</p> </div> <ul style="list-style-type: none"> ■ Disconnect the appliance from the mains. ■ 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.

What to do if ...

Problem	Cause and remedy
<p>The side oven lighting does not turn on.</p> 	<p>The halogen lamp needs replacing.</p> <div data-bbox="404 236 1041 363" style="border: 1px solid gray; padding: 5px;"> <p>⚠ Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool.</p> </div> <ul style="list-style-type: none"> ■ Disconnect the appliance from the mains. ■ Remove the side rails. ■ Release the lamp cover from its holder using the tool supplied. ■ 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 side runners. ■ Reconnect the oven to the electricity supply.
<p>There is soiling in the oven after the Pyrolytic cleaning programme.</p>	<p>The Pyrolytic cleaning programme burns off soiling in the oven and leaves it as ash.</p> <ul style="list-style-type: none"> ■ Remove the ash using warm water with a little washing-up liquid with a soft sponge or a clean, damp microfibre cloth. <p>If coarse soiling remains, run the pyrolytic cleaning programme again. Select a longer duration if necessary.</p>
<p>The rack and other accessories make a noise when being pushed into or pulled out of the oven.</p>	<p>The pyrolytic resistant surface of the side runners creates friction when accessories are being pushed into or pulled out of the oven.</p> <ul style="list-style-type: none"> ■ To reduce the friction, add a few drops of heat resistant cooking oil to some kitchen paper and use this to lubricate the side runners. Do this after every pyrolytic cleaning programme.

After sales service

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

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

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

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

Electrical connection



Danger of injury!

Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

Connection to the electrical supply must be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Connection of this appliance to the electricity supply must be made in accordance with current safety regulations (BS 7671 in the UK).

Connection of this appliance should be made via a fused connection unit or a suitable isolator and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (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 are given on the data plate located on the oven trim visible when the door is open.

Ensure that these match the mains supply.

- When contacting Miele, please quote the following:
 - Model number
 - Serial number
 - Connection data (voltage/frequency/maximum connected load)

When replacing the cable supplied with another cable or changing the connection, only cable type H05VV-F with a suitable cross-sectional area (CSA) may be used.

Oven

This oven is supplied 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**

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).
Maximum connected load: see data plate.

Electrical connection: Other countries

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with local and national safety regulations.

The voltage and rated load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

For extra safety it is advisable to install a suitable residual current device (RCD) / ground fault interrupter (GFI). Contact a qualified electrician for advice.

If the cord is damaged a new cord must be fitted by a Miele approved service technician.



**WARNING - THIS APPLIANCE
MUST BE EARTHED**

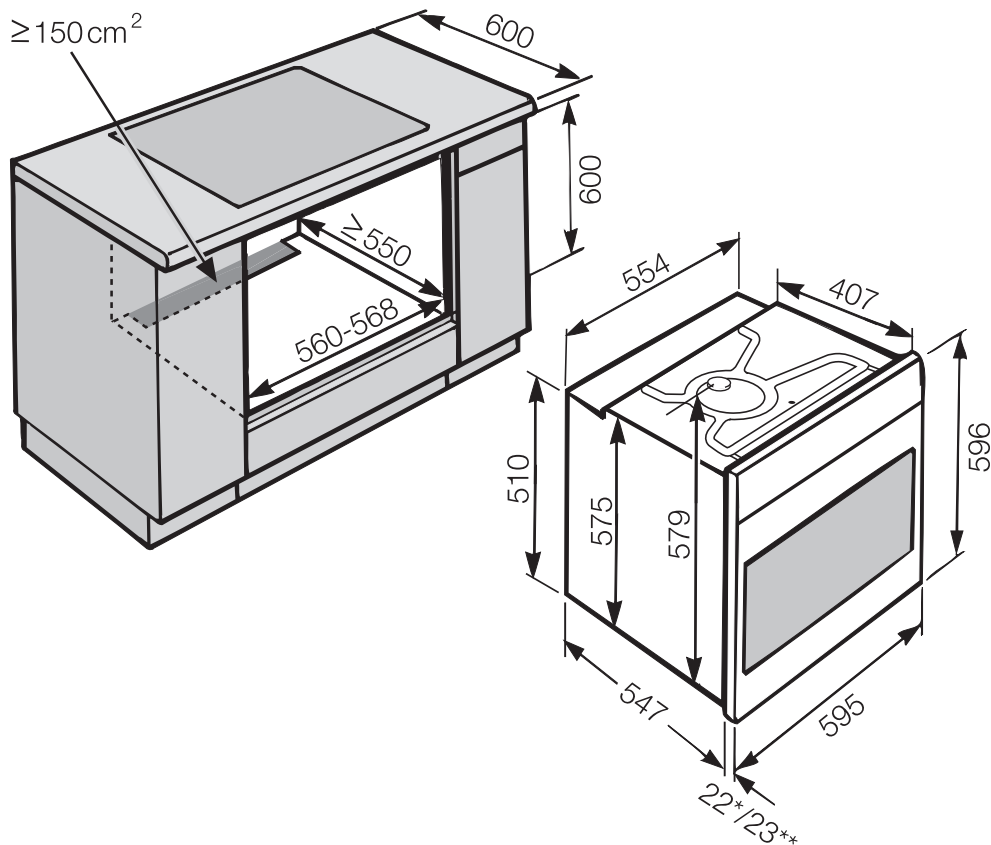
Building-in diagrams

Appliance and niche dimensions

Dimensions are given in mm.

Installation in a base unit

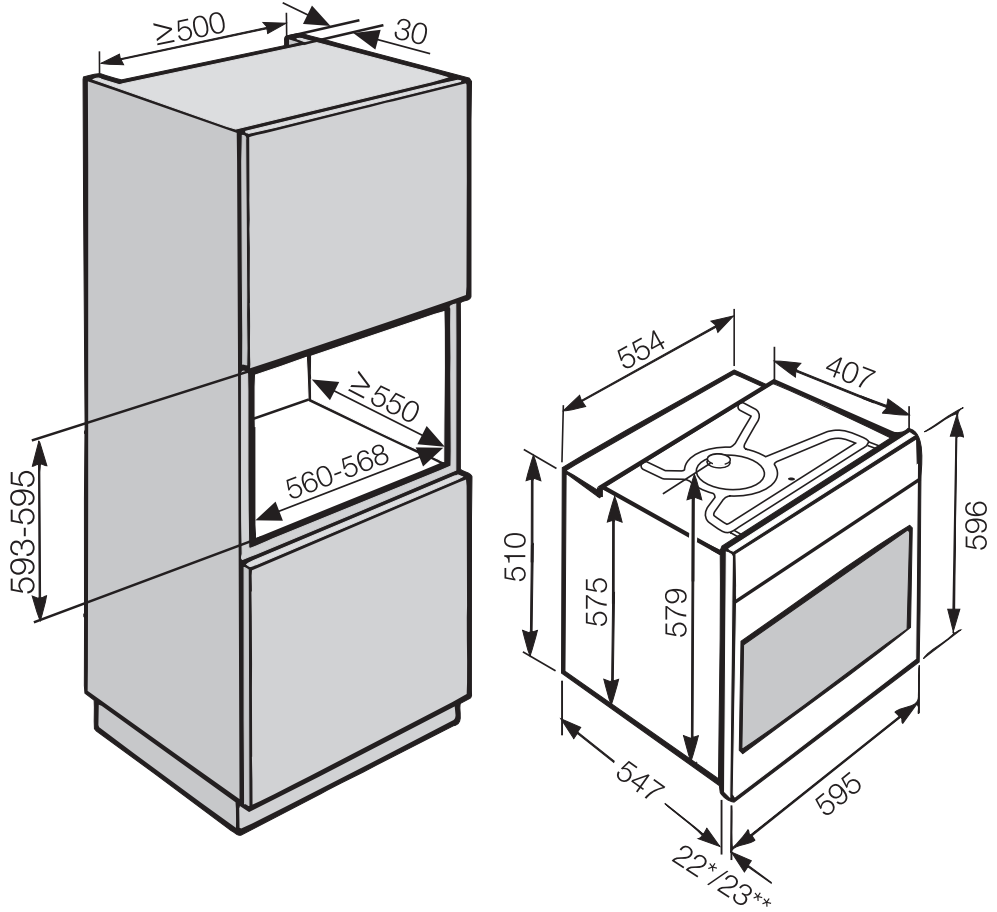
When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.



* Ovens with glass front

** Ovens with metal front

Installation in a tall unit



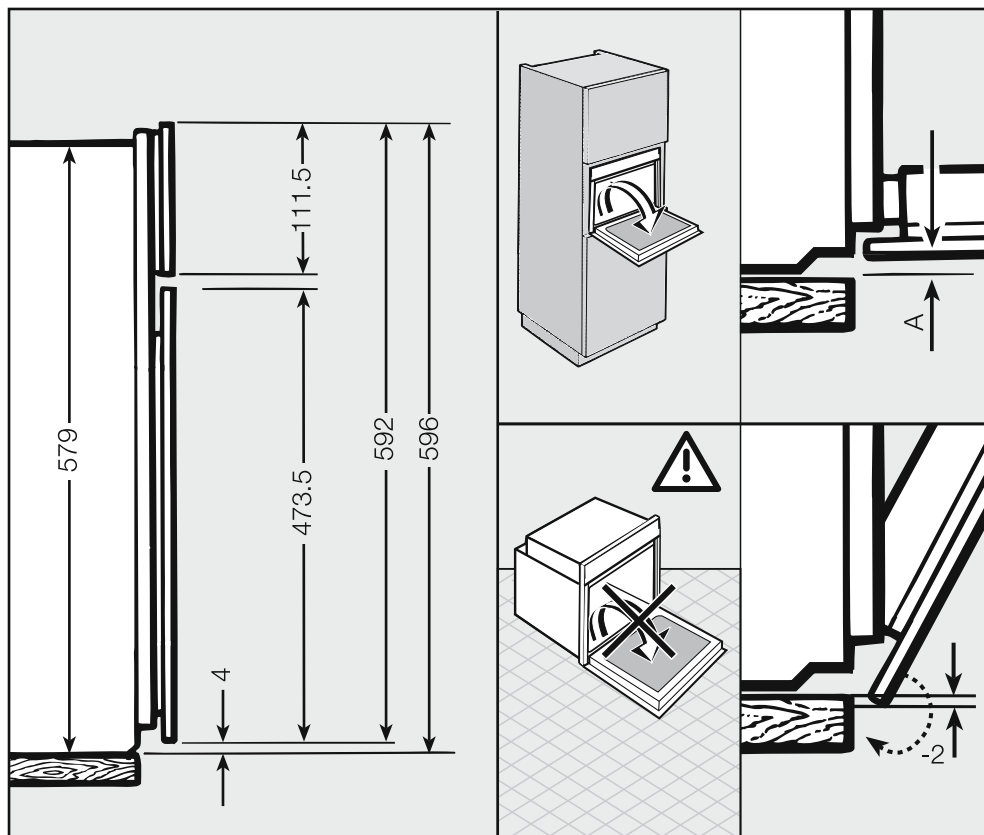
* Ovens with glass front

** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.



- A** Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

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

Observe the following when installing:

Do not fit a back panel in the housing unit.

Make sure that the shelf that the oven sits on does not touch the wall. Do not fit insulation to the side walls of the housing unit.

Before installation


- Before connecting the appliance to the mains, you must disconnect the power supply to the isolator switch or fused spur connection unit.

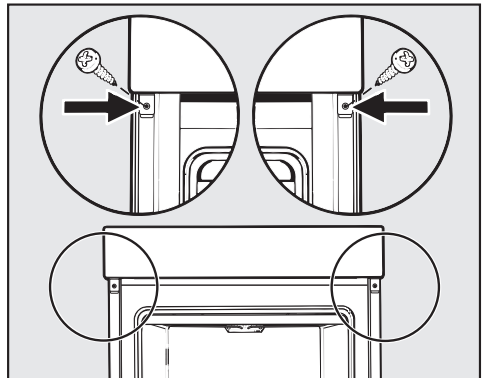
Building in

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

Use the handle recesses at the sides of the oven for carrying it. It is advisable to dismantle the door before installing the oven and to remove any accessories from the oven interior. This will make it easier to slide the oven into the housing unit.

can also pull the door open by grasping the sides of the door with both hands and pulling carefully until it opens.

- See "Cleaning and care - dismantling the door" for instructions on how to take the door off. Remove any accessories from the oven interior.
- Push the oven into the housing unit and align it.
- Reconnect the mains power to the isolator switch.
- Touch the  sensor to open the door if you have not taken it off already.























- 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").

- To remove the door, use the opener supplied to lever the door open. Insert the opener into the edge of the door at an angle in the gap between the control panel and the door. You

Note for test institutes

Test food acc. to EN 60350-1

Test food	Accessories		 [°C]	 ⁵	 [min]	Pre-heat
Drop cookies	1 tray		140 ⁴⁾	2	30–45	No
			160 ^{4) 5)}	3	20–30	Yes
	2 trays ¹⁾		140 ⁴⁾	1+3	35–45	No
Small cakes	1 tray		150 ⁴⁾	2	30–40	No
			160 ^{4) 5)}	3	20–30	Yes
	2 trays		150 ⁴⁾	2+4	25–35	Yes
Whisked sponge	Springform ²⁾ Ø 26 cm		180 ⁴⁾	2	25–35	No
		 ³⁾	150–170 ^{4) 5)}	2	20–45	Yes
Apple cake	Springform ²⁾ Ø 20 cm		160 ⁴⁾	2	90–100	No
			180 ⁴⁾	1	80–95	No
Toast	Rack		300	3	5–8	No
Burgers	Rack on top of universal tray		300	4	1st side: 7–12 2nd side: 5–12	Yes, 5 minutes

 Function /  Temperature / ⁵ Shelf level /  Cooking duration

 Fan plus /  Conventional heat /  Grill


- 1) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.
- 2) Use a dark coloured, matt tin and place it on the rack.
- 3) 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 duration.
- 4) During the heating-up phase select Open further settings – Rapid heat-up – Off.
- 5) Switch the catalyser off, before starting the programme. Select Settings – Catalyser – Off.

Energy efficiency class

The energy efficiency class is calculated in accordance with EN 60350-1.
--

Energy efficiency class: A+

Please observe the following advice when testing:

- Use the Gentle bake  programme for testing purposes.
- Set the oven lighting to On for 15 seconds (see "Settings").
- Switch the catalyser off (see "Settings").
- During testing make sure that only those accessories required for the test are in the oven cavity.
Do not use other accessories that might be available, such as FlexiClip runners or catalytic enamelled panels such as side panels or roof liners.
- When calculating the Energy efficiency class it is important to keep the oven door firmly closed.
Depending on test instruments used, the door seal function can be affected to a greater or lesser degree. This can have a negative influence on test results.
This can be compensated for by pressing on the door. Where necessary suitable technical measures can be used to assist. The door seal is not affected in normal everyday use.

Data sheets for household ovens

The data sheets apply to ovens described in this operating instruction manual.

Note for test institutes

Data sheet for household ovens

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name / identifier	H 6860 BPX
Energy efficiency index/cavity (EEI_{cavity})	81,9
Energy efficiency class/cavity	
A+++ (most efficient) to D (least efficient)	A+
Energy consumption per cycle for each cavity in conventional mode	1,10 kWh
Energy consumption per cycle for each cavity in fan-forced convection mode	0,71 kWh
Number of cavities	1
Heat source(s) per cavity	electric
Volume of cavity	76 l
Mass of the appliance	47 kg

Miele uses software to operate and control the appliance.

The copyright authorisation from Miele and other relevant software suppliers (e.g. Adobe) must be respected.

Miele and their suppliers reserve the rights to the software components.

In particular the following are prohibited:

- copying and distribution,
- modifications and derivations,
- decompilation, reverse engineering, disassembling and other such reductions of software.

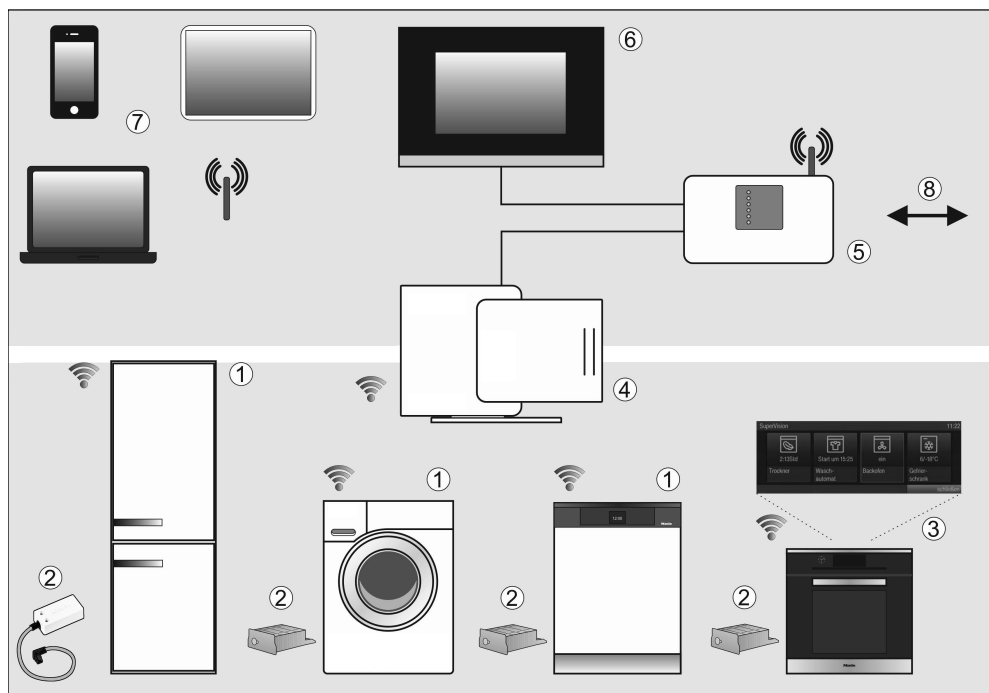
This product contains Adobe® Flash® Player Software under licence from Adobe Systems Incorporated, Adobe Macromedia Software LLC. Adobe and Flash are registered trademarks of Adobe Systems Incorporated.

Components which fall under GNU General Public Licence and further Open Source licences are integrated into the software.

An overview of the integrated Open Source components and a copy of the current licence can be obtained at <http://www.miele.com/device-software-licences>. You will need to enter the specific product name.

Miele will provide the source code for all components of software licensed under the GNU General Public Licence and comparable Open Source licences.

For source code requests, please email info@miele.com.



- ① Miele@home communication enabled appliance
- ② Miele@home communication stick XKS3000Z or communication module XKM3000Z
- ③ Miele@home communication enabled Master appliance with SuperVision functionality
- ④ Miele@home Gateway XGW3000
- ⑤ WiFi router
- ⑥ Connection to a Home automation system
- ⑦ Smartphone, Tablet PC, Laptop
- ⑧ Internet connection

Please note that the Miele@home and SuperVision system is currently only available in selected countries.

This appliance ①/③ is network enabled and can be connected to the Miele@home system via a communication module or communication stick ② and a conversion kit where required.

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

Displaying information and controlling appliances

- SuperVision master appliance ③
The status of other signed on appliances can be shown in the display of some network enabled appliances.
- Mobile device ⑦
A PC, Notebook, Tablet PC or a 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 network enabled appliances to integrate into the household bus system.

- In Germany, network enabled appliances can be integrated into the QIVICON Smart Home Platform instead of the Miele@home Gateway (www.qivicon.de).

SmartStart (depending on household appliance)

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).

Optional accessories (depending on household appliance)

- Communication module XKM3000Z or communication stick XKS3000Z
- Conversion kit for communication system XKV
- Miele@home Gateway XGW3000

These accessories 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 Miele@home components.

United Kingdom

Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Customer Contact Centre Tel: 0330 160 6600
E-mail: mielecare@miele.co.uk
Internet: www.miele.co.uk

Australia

Miele Australia Pty. Ltd.
ACN 005 635 398
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353
Internet: www.miele.com.au

China

Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: info@miele.cn, Internet: www.miele.cn

Miele (Hong Kong) Limited

41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1025, Fax: (852) 3579 1404
Email: customerservices@miele.com.hk
Website: www.miele.hk

India

Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola, New Delhi - 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland

Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG

Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

Malaysia

Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand

Miele New Zealand Limited
IRD 98 463 631
Level 2, 10 College Hill
Freemans Bay, Auckland 1011, NZ
Tel: 0800 464 353
Internet: www.miele.co.nz

Singapore

Miele Pte. Ltd.
163 Penang Road
04 - 03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: info@miele.com.sg
Internet: www.miele.sg

South Africa

Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates

Miele Appliances Ltd.
Gold & Diamond Park
Office No. 6-217, Sheikh Zayed Road
P.O. Box 11 47 82 - Dubai
Tel. +971 4 3044 999
Fax. +971 4 3418 852
800-MIELE (64353)
E-Mail: info@miele.ae
Website: www.miele.ae

H6860BPX



en-GB

M.-Nr. 10 491 140 / 06