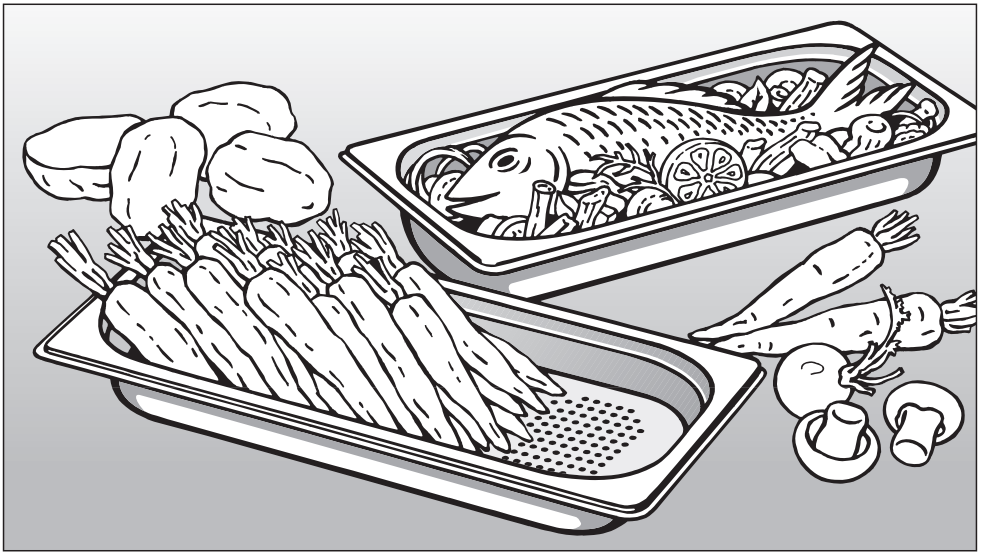
Miele

Operating and Installation instructions



Steam oven
DG 2351
DG 2551 / DG 2561
DG 2651 / DG 2661

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.

GB HK IRL SG ZA

M.-Nr. 06 159 490

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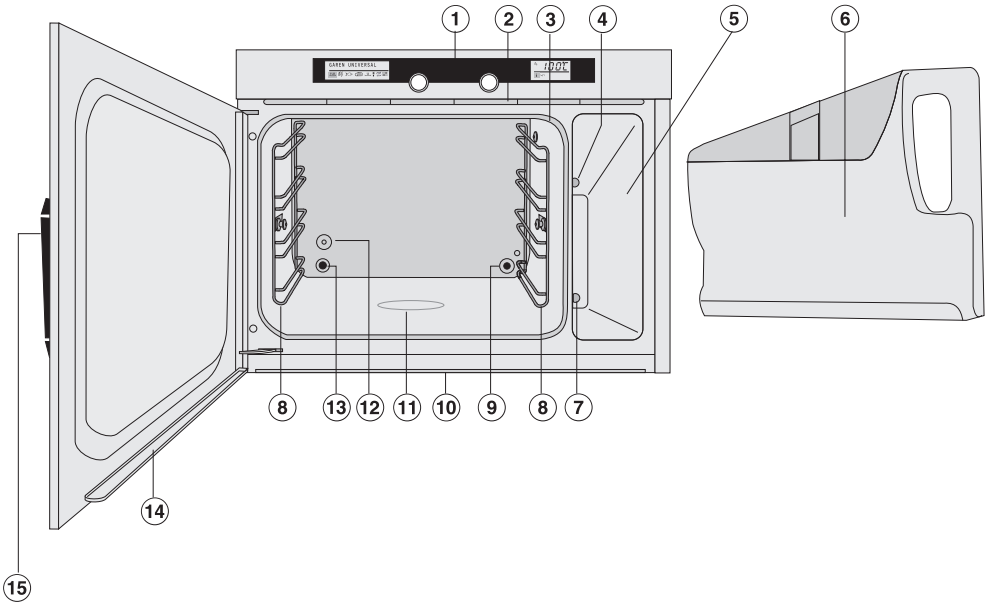
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Description of the appliance

Front view



① Control panel

② Ventilation outlet

③ Door seal

④ Steam channel

⑤ Compartment for water container

⑥ Water container (with insert)

⑦ Contact point

⑧ Side runners with 4 shelf levels

⑨ Steam inlet

⑩ Drip channel in the oven

⑪ Floor heater

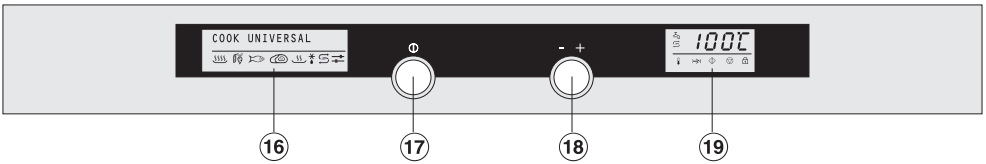
⑫ Temperature sensor

⑬ Outlet for air from oven interior

⑭ Drip channel in the door

⑮ Door release

Control panel



⑯ Display
with symbols for:

- Cook Universal
- Cook Vegetables
- Cook Fish
- Cook Meat/Poultry
- Reheat
- Defrost
- Descale
- Standard settings

⑰ Function selector (and On/Off)

⑱ Time/Temperature selector

⑲ Time/Temperature display
with symbols for:

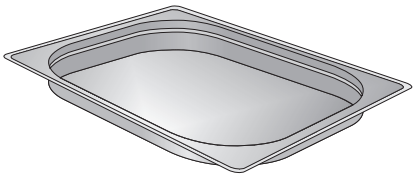
- Insufficient water
- Descale
- Temperature
- Duration
- Start
- Stop
(see "Start" section)
- Safety lock

Accessories supplied

Additional accessories can be ordered at extra cost. See "Optional accessories".

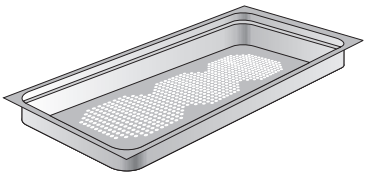
Condensate tray (gross capacity 2.0 litres/ usable capacity 1.7 litres)

To catch excess moisture
Gastronorm size GN 1/2
325x265x40 mm (WxDxH)



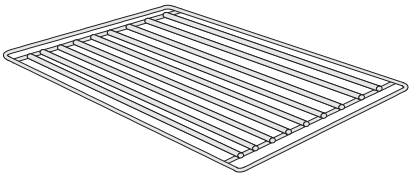
2 cooking containers DGGL 1, perforated (gross capacity 1.5 litres/ usable capacity 0.9 litres)

For steaming
Gastronorm size GN 1/3
325x175x40 mm (WxDxH)



Rack

For placing cooking containers on

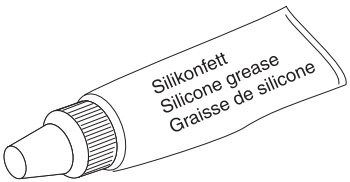


Miele steam oven cookbook

A selection of the best recipes from the Miele test kitchen.

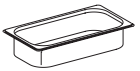
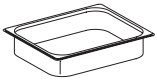
Silicone grease

For lubricating the coupling seal
Please read the relevant instructions in "Cleaning and care".

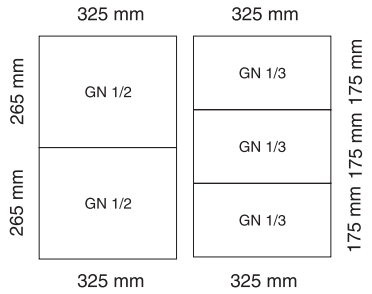


Optional accessories

Stainless steel containers

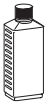
Description		Use	Gross / usable capacity in litres	Height in mm	Width x Depth in mm
	DGG 2 solid (GN 1/3)*	For dishes in sauces and for cooking dried foods like pasta and rice in liquid	2.5 / 2.0	65	325 x 175
	DGG 3 solid (GN 1/2)	as DGG 2, but deeper	4.0 / 3.1	65	325 x 265
	DGGL 4 perforated (GN 1/2)	For steaming vegetables, fish and meat which is not being cooked in a sauce	4.0 / 3.1	65	325 x 265
	DGGL 5 perforated (GN 1/3)	For cooking vegetables, fish, meat and potatoes	2. 5 / 2.0	65	325 x 175
	DGGL 6 perforated (GN 1/3)	For blanching or cooking vegetables	4.0 / 2.8	100	325 x 175
	DGG 7 solid (GN 1/3)	For cooking a medium sized quantity of soup or a medium sized casserole	4.0 / 2.8	100	325 x 175
	DGGL 8 perforated (GN 1/2)	as DGG 4, but shallower	2.0 / 1.7	40	325 x 265
	DGD	Lid for solid cooking containers DGG 2 and DGG 7	-	-	-

* Gastro-Norm sizes (Example GN 1/3)
1/3 or 1/2 is the width and depth of the cooking containers given as shown below.



Description of the appliance

Other accessories

Description		Use
	Miele descaling tablets (6 tablets)	For descaling Miele steam ovens and coffee machines
	Stainless steel conditioning agent 250 ml	To help prevent re-soiling, water marks and finger prints on stainless steel surfaces
	Miele ceramic hob cleaner 250 ml	For removing discolouration on the floor heater caused by drops of liquid
	Microfibre "E-Cloth" (Miele UK only)	For cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals

Building-under casing DGUG

(certain models only)

Counter top casing DGSG for

freestanding installation
(certain models only)

Miele accessories are available from
- your Miele dealer or
- the Miele Spare Parts Department (see back cover for contact details)
- online at www.miele.co.uk.

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 its installation, safety, use and maintenance. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Please stick the extra data plate for your appliance supplied with this documentation in the space provided at the end of the instruction book.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Technical safety

Before connecting the appliance to the mains supply make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

This appliance may be connected via a fused plug and switched socket. If you wish to connect it to an isolator switch, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Never open the casing of the appliance.
Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

Correct use

Built-in appliances must not be used until after they have been correctly installed. This is necessary to ensure that all electrical components are shielded.

This appliance is intended for domestic use only and is not to be used for commercial purposes.

This appliance must only be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

Do not immerse the water container in water, or clean it in a dishwasher. Connecting the water container into the appliance when wet could cause an electric shock.

For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.

The drip channels should be wiped dry with a soft cloth after each programme.

Leave the door open until the cooking compartment is completely dry.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned beforehand to prevent the build-up of odours etc. Refer to "Cleaning and heating up for the first time" and carry out the procedure as described. Leave the door open afterwards.

Safety with children

To safeguard against burning, keep children away from the appliance at all times. This is particularly important when the appliance is in operation as children might try to open the door.

Use the safety lock to prevent children operating the appliance or altering the settings.

The appliance is only intended for use by adults who have read these instructions. It is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

Warning: Take care in the area around the door hinges Danger of injury. Keep children well away.

Do not allow children to swing on the open oven door.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person. See "Disposal of your old appliance" for further details.

Protecting the appliance from damage

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

Do not store cooked food in the oven. The moisture in the food can lead to corrosion in the appliance.

Do not use metallic containers or utensils in the oven which are likely to rust. This can cause corrosion.

Use the descaling tablets supplied with the appliance (see "Optional accessories" for reordering details) or a proprietary citric acid based descaling agent to descale the appliance. Follow the manufacturer's instructions on the packaging.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call the Service Department.

Protection from burning and scalding

The appliance, especially the inside of the door and the area around the ventilation outlet, becomes extremely hot during use, and remains hot for some time after switching off.

If the oven is still hot, steam will escape when the door is opened. Stand back away from the appliance and wait until the steam has dissipated.

Take care when opening the door not to spill any hot water that has collected in the drip channel.

For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

Take care not to tip the water container when taking it out of the appliance. Hot water can scald.

Appliance faults

If there is any damage to the appliance, it must be switched off and disconnected from the mains supply immediately. It must not be used again until it has been repaired. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Miele Service Department.
Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

Repairs should only be carried out by a suitably qualified and trained person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

Futher safety notes

When using an electric socket near the appliance, care should be taken that the cable of the appliance cannot get trapped by the appliance door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Always ensure that food is sufficiently cooked or reheated. Some foods, e.g. poultry, may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. If in doubt, select a longer cooking or reheating time.

When the door is open be careful not to hurt yourself on edges and corners, and especially on the door catches.

If using plastic cooking containers, make sure that they are heat- and steam-resistant to 100 °C. Otherwise they may melt, distort or break.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

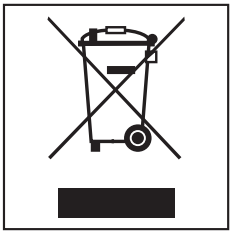
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation.

Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. 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 and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. If connected by a plug, the plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Setting the language

The steam oven is set up at the factory for German. You will need to change the language setting to your own language.

Proceed as follows:

Using the function selector:

- Press it to switch the appliance on.

A welcome will appear in the display.



The display will then change to show the language settings menu.



- Turn the function selector in a clockwise or anti-clockwise direction until the language you want appears in the display.
- Press the function selector to confirm your selection.

The Start display will appear:



Setting the water hardness

The steam oven is set at the factory to water hardness setting IV (Very hard 4).

If your water hardness level differs from this you will need to re-programme the appliance.

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the water hardness of your area.

The water hardness is shown as settings I to IV equivalent to the German scale 1 to >21 °dH (0.2 >3.8 mmol/l).

Hardness level	Display	Hardness range
I	Soft 1	1-7 °dH (0.2-1.3 mmol/l)
II	Medium 2	8-14 °dH (1.4-2.5 mmol/l)
III	Hard 3	15-21 °dH (2.7-3.8 mmol/l)
IV	Very hard 4	>21 °dH (above 3.8 mmol/l)

Proceed as follows:

- Turn the function selector to the ⇄ symbol.



- Confirm this selection by pressing the function selector.



- Turn the function selector to the ◇ symbol.



- Press the function selector to confirm your selection.



- Press the function selector to confirm your selection.



- Turn the function selector until you see the hardness level required, e.g. "medium 2" and confirm your selection.

"Back" will then appear in the display. Press the function selector twice and turn it to ⏑⏑⏑⏑ to return to the Start display.

Cleaning and heating up for the first time

Open the door by pressing on the left hand side of the door release. The door will open slightly.

Take the water container out of the appliance and remove the insert (see "Cleaning and care"). Rinse the water container and the insert thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.

Do not clean the water container or the insert in a dishwasher. Do not immerse the water container in water.

Take all accessories out of the steam oven and wash them in a mild solution of washing-up liquid and hot water or in the dishwasher (this does not apply to the water container and insert - see above).

The interior of the steam oven has been treated with a conditioning agent before leaving the factory. To remove this, clean the cooking compartment with a mild solution of washing-up liquid and hot water and then dry thoroughly with a soft cloth.

Now fill the water container with mains tap water (see "Before each use") and then run the Cook Universal (100 °C) for 15 minutes. Proceed as described in "Operation".

This process flushes out the waterways and sets the appliance for the altitude in your area.

If you **move house**, the appliance will need to be re-set for the new altitude if this differs from the old one by more than 300 m. To do this, descale the appliance (see "Cleaning and care").

Warning! A lot of steam will be emitted from the appliance the first time it is used, and the first time it is descaled after moving house.

Before each use

- When using a perforated cooking container, push the condensate tray onto the lowest shelf runner to catch any drips.
- Fill the water container.

You do not need to remove the insert.

Only use **mains tap water**. Never use distilled or mineral water.

The water level must be between the two markings (min. 0.75 l and max. 1.2 l). These are located inside and outside the container. On no account exceed the upper or maximum level marker. The amount of water required will vary depending on what you are cooking.
The maximum quantity of 1.2 litres of water is sufficient to run the Cook Universal 100 °C programme for approx. 2 hours, providing the door is not opened.
Using hot water from a kettle will shorten the heating-up time.

- Use both hands to carry the water container. Take care not to let any water spill out. Push the water container into the appliance until it connects.

If the water container is not positioned correctly, the appliance will not heat up and after a while *F20* will appear in the display (see "Problem solving guide").

Programming steps in brief

To make a selection you turn the selector, and to confirm your selection you press it.

The function selector is used to:

❶ Switch the appliance on by pressing it

❷ Select and confirm a cooking function

The time/temperature selector is used to:

❸ Confirm the recommended temperature or to change it and then confirm the change

❹ Select and confirm a cooking duration

The programme then starts automatically.

If you do not complete these steps within 15 minutes, the appliance will switch itself off.

The cooking functions and programming steps are described in more detail on the following pages.

Function chart

Symbol	Function	Recommended temperature in °C / °F	Temperature range which can be set in °C / °F
	COOK UNIVERSAL	100 / 212	40 - 100 / 105 - 212
	COOK VEG	100 / 212	90 - 100 / 195 - 212
	COOK FISH	85* / 185*	70 - 100 / 165 - 212
	COOK MEAT/POULTRY	100 / 212	90 - 100 / 195 - 212
	REHEAT	100 / 212	80 - 100 / 175 - 212
	DEFROST	60 / 145	50 - 60 / 125 - 145
	DESCALE	-	-
	SETTINGS	-	-

* Increase the recommended temperature to 100 °C or 212 °F when cooking fish with liquid in a solid container.

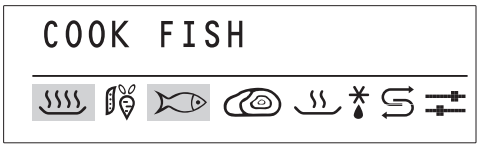
Switching on and selecting a function

- Switch the appliance on by pressing the function selector.

COOK UNIVERSAL will appear in the display, with the symbols for the functions available below it. The symbol for "Cook Universal" is highlighted in yellow.



- Turn the function selector to the required function, e.g. Cook Fish.



COOK FISH and its symbol will be highlighted in the display.

- Press the function selector to confirm your selection.

Recommended temperature

After selecting the function, a recommended temperature (e.g. 85 °C) will appear in the time/temperature display, and the temperature symbol will start flashing.



- Press the time/temperature selector to confirm the recommended temperature. The symbol will stop flashing.

Altering the recommended temperature

The recommended temperature can be altered in 5 °C increments within a certain range. See Function chart for details.

To change it once:

- Whilst the temperature symbol is flashing in the time/temperature display, turn the time/temperature selector until the required temperature appears, e.g 80 °C.



- Press the time/temperature selector to confirm the temperature selected. The symbol will stop flashing.

The display will then change to the input screen for setting a cooking duration.

To change the recommended temperature permanently:

Proceed as described in "Standard settings".

Setting a cooking duration

After confirming the temperature, 3 zeros will appear in the display, and the time symbol ↦| will start flashing.



Proceed as follows:

- Set the required duration, e.g. 20 minutes, using the time/temperature selector.

A duration of between 1 minute (0:01) and 4 hours 59 minutes (4:59) can be set.



- Press the time/temperature selector.

The cooking duration is now confirmed and the ↦| symbol will stop flashing.

The charts later in these operating instructions and the cookery book give suggested cooking durations for various types of food. Remember that the cooking duration is not dependent on the amount of food, but on the size of the food. For example, large potatoes will take longer to cook than smaller potatoes.

To achieve good results using the durations quoted, please do not cook quantities of food for more than 6-8 servings. Cooking durations will also vary depending on the cooking container used (see "Suitable containers").

Starting a programme

The appliance is set up at the factory so that it starts **automatically** as soon as you have confirmed the cooking duration.

If you prefer to always start the programme **manually**, you will have to reset the standard setting for START to "manual" (see "Standard settings").

Manual start:

After you have confirmed the cooking duration, the Start symbol ◇ will appear in the time/temperature display.



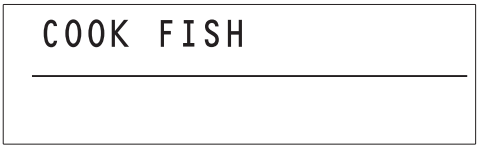
Press the time/temperature selector again to start the programme manually.

After the programme has started, the ◇ symbol in the time/temperature display will go out. The time/temperature display will show the current temperature in the cooking compartment, e.g. 21 °C and the Stop symbol ▽.



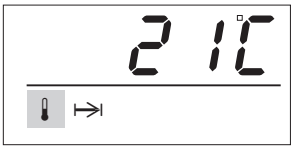
After starting a programme

After starting, you will first hear the the noise of the fan and then other noises as steam is generated. The symbols in the function display will go out. The function selected, e.g. COOK FISH will remain displayed until the end of the cooking duration.



The time/temperature display will show you which phase of the cooking programme is taking place.

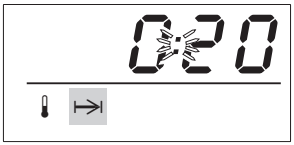
During the **Heating up phase** the temperature symbol is highlighted and the display will show the rising temperature of the cooking compartment.



Please note that when preparing food which has been refrigerated or frozen, the temperature in the cooking compartment will fall initially before starting to rise gradually.

As soon as the set temperature has been reached, the **Cooking phase** begins and the duration starts counting down.

During the cooking phase, the duration symbol ↦| is highlighted and the display will show the time counting down.



Please note that the total duration, i.e. the time between the beginning and end of a function, is made up of the heating up time and the set cooking duration added together. The heating up time depends on the quantity and initial temperature of the food and does not need to be added to the duration.

Interrupting a programme

You can interrupt a programme at any time by opening the door.

The heating will be switched off and the cooking duration remaining stored in memory.

If the oven is still hot, steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

When opening the appliance, take great care that hot water which may have collected in the drip channel in the door does not overflow.

Also when putting cooking containers into the oven or taking them out, take care not to spill the contents. Do not come into contact with hot steam and do not touch the hot oven interior walls. Danger of burning and scalding.

You can continue the programme by closing the door.

The oven will heat up again and the display will show the rising temperature of the cooking compartment. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

Changing the settings during operation

It is not possible to change the function during the heating up or the cooking phase. Switch the appliance off and start again.

To change the temperature during the heating up phase:

- Press the time/temperature selector.

The set temperature will appear in the time/temperature display and the temperature symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required temperature.

The altered temperature is automatically stored in memory and after a few seconds the display will change to show the current temperature in the cooking compartment.

To change the temperature during the cooking phase:

Turn the time/temperature selector until the temperature symbol is highlighted in the display and the set temperature appears.

- Press the time/temperature selector.

The symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required temperature.

The altered temperature is automatically stored in memory and after a few seconds the display will change to show the cooking duration remaining.

To change the cooking duration during the heating up phase:

- Turn the time/temperature selector until the duration symbol ↦| is highlighted in the time/temperature display and the set cooking duration appears.
- Press the time/temperature selector.

The ↦| symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required cooking duration.

The altered cooking duration is automatically stored in memory and after a few seconds the display will change to show the current temperature of the cooking compartment.

To change the cooking duration during the cooking phase:

- Press the time/temperature selector.

The ↦| symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required cooking duration.

The altered cooking duration is automatically stored in memory and after a few seconds the display will change to show the cooking duration remaining.

At the end of cooking duration

At the end of the set cooking duration, an audible tone sounds and 3 zeros will appear in the time/temperature display.



- To switch the appliance off, press the function selector until the time/temperature display goes out and "Empty condensate tray" appears in the function display.

empty the
condensate tray

Shortly afterwards the function display will go out automatically. Please note that the fan will continue to run for a while after the appliance has been switched off. If you want to reduce the run-on time, you can do so by switching the appliance off and removing the water container.

If the oven is still hot, steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

When opening the appliance, take great care that hot water which may have collected in the drip channel in the door does not overflow.

Also when taking the cooking containers out of the oven, take care not to spill the contents. Do not come into contact with hot steam and do not touch the hot oven interior walls. Danger of burning and scalding.

After use

- Switch the appliance off.
- Remove the condensate tray and empty it out.
- Remove the water container and empty it out.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the door open until the cooking compartment is completely dry.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water in the container there is something wrong. Call the Service Department.

Insufficient water

Insufficient water is indicated in the time/temperature display by the flashing symbol. An audible tone will also sound during operation.

Proceed as follows:

- Check the water level and add water if necessary.
- Push the water container into the appliance until it connects.
- Close the door.

You can now use the oven as normal.

System lock

The appliance is set at the factory so that you can lock it when it is switched off to prevent it from being operated without your knowledge, by children for example.

If you also wish to lock the appliance while it is operating, so that the cooking time and temperature cannot be altered, you will need to change the setting "IN OPERATION lock" to "permitted" (see "Standard settings"). Once this alteration has been made, the 🔒 symbol will always appear in the time/temperature display when the appliance is started.

Please note:

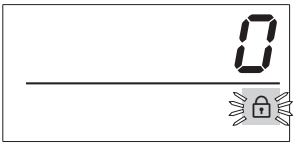
– the lock is activated and deactivated with the time/temperature selector only

– the lock can only be activated or deactivated whilst the lock symbol 🔒 is flashing.

To activate the lock when the appliance is switched off:

■ Turn the time/temperature selector and press it.

The 🔒 symbol will flash and a "0" will appear.



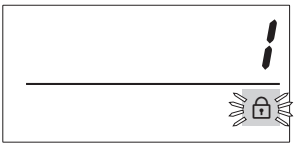
■ Whilst the 🔒 is flashing, turn the time/temperature selector to "1".

■ Press the time/temperature selector to confirm your selection.

The display will go out and the lock is now activated.

To deactivate the lock when the appliance is switched off:

■ Turn the time/temperature selector and press it.



The 🔒 symbol will flash and a "1" will appear.

■ Whilst the 🔒 is flashing, turn the time/temperature selector to "0" and press the selector to confirm your selection.

The display will go out and the lock is now deactivated.

To activate the lock when the appliance is switched on:

- After the programme has started, turn the time/temperature selector until the lock symbol is highlighted in the display and press the selector to confirm your selection.

The symbol will flash and a "0" will appear for a short time.

- Whilst the is flashing, turn the time/temperature selector to "1".

The activation of the lock is automatically stored in memory and after a few seconds the display will change to show the current temperature of the cooking compartment or the cooking duration.

The cooking duration and temperature cannot be altered. The oven can be switched off and back on again but not operated.

To deactivate the lock when the appliance is switched on:

- Turn the time/temperature selector until the lock symbol is highlighted in the display and press the selector to confirm your selection.

The symbol will flash and a "1" will appear in display for a short time.

- Whilst the is flashing, turn the time/temperature selector to "0".

The lock is now deactivated.

Suitable containers

Some stainless steel cooking containers are supplied with the appliance. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras.

When choosing the most suitable container for the particular food you are cooking, please note:

– Use perforated cooking containers whenever possible, e.g. for cooking vegetables. The steam can reach the food from all sides and the food is cooked evenly.

– With large items of food, such as whole potatoes, the steam can work effectively because there are spaces between the individual pieces into which the steam can penetrate.This way a large quantity will take the same time to cook as a smaller amount and large, deep containers can be used. Where possible space the food out to allow the steam more room.

– More compact dishes such as casseroles or bakes, or food such as peas or asparagus spears, which have little or no space between them will take longer to cook because the steam has less space to work in. The fuller the container, the longer it will take to cook. It is best to use 2 or 3 shallow containers rather than one deep one for these types of foods, and then fill them only 3-5 cm deep. Cooking times quoted are calculated on this principle. Deeper dishes will take longer to cook.

– To ensure even results when cooking with more than one container, do not use more than one gastronorm size GN 1/2 container.

– The steam oven is designed to cook quantities of up to 6-8 portions. Be careful not to exceed the amounts quoted.

You will find various tips on how to use the steam oven in the following sections or in the cook book.

Heat-resistant glass, ceramic, porcelain, plastic, stainless steel and enamel dishes are all suitable.
Important:

– If using plastic cooking containers, make sure that they are heat-resistant to 100 °C and able to withstand hot steam.
– Food will take considerably longer to cook than the time quoted if the dish has thick sides.
– Place the container on the rack supplied.
– Ensure that there is a gap of at least 3 cm between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Steaming

Food	Function	Temperature in °C	Duration in minutes	
			al dente	well done
Vegetables				
Asparagus, green	COOK VEG	100	3-5	6-8
Baby Carrots (whole)	"	100	3-5	6-9
Beans (french)	"	100	3	4-5
Beans (runner, sliced)	"	100	2-3	4-5
Beetroot (whole)	"	100	-	20-30
Broccoli		100	4	5-7
Brussels sprouts	"	100	4-6	8-10
Cabbage (shredded)	"	100	4-6	8-10
Carrots (stick)	"	100	1-2	3-4
Cauliflower (florets)	"	100	2-3	5-7
Courgettes (sliced)	"	100	2	3
Fennel (quartered)	"	100	6-8	10-14
Leeks (sliced)	"	100	-	2-3
Mangetout	"	100	2	4
Mushrooms (whole)	"	100	-	3-4
Parsnips (halved)	"	100	2-4	6-8
Peas	"	100	2	4
Peppers (strips)	"	100	2-3	4-5
Potatoes (halved)	"	100	5-6	14-20
Potatoes, new (baby whole)	"	100	-	14-18
Spinach (fresh)	"	100	-	3-4
Sugar snap peas	"	100	2-3	4-5
Swede (diced)	"	100	1	4-6
Sweet potato	"	100	1	4-6
Sweetcorn (baby, whole)	"	100	2	6-8
Sweetcorn (whole cob)	"	100	8-10	20-24

Food	Function	Temperature in °C	Duration in minutes
Meat			
Beef goulash	COOK MEAT/POULTRY	100	40-50
Chicken breast	"	100	8-10
Chicken, whole	"	100	50-60
Knuckle of pork	"	100	90-95
Lamb ragout	"	100	12-16
Turkey escalope	"	100	4-6
Turkey roulade	"	100	12-15
Veal escalope	"	100	3-4
Fish (fresh)			
Cod steaks	COOK UNIVERSAL	100	5-6
Salmon (fillets)	"	100	6-8
Trout (fillets)	"	100	3-6
Tuna steak	"	100	6-8
Mussels	COOK FISH	90*	10-12
Plaice, fillet	"	85	5-7
Monk fish	"	85	8-10
Trout, 250 g	"	90*	10-12
Miscellaneous			
Blanching vegetables	COOK VEG	90*	1-2
Disinfecting baby bottles	COOK UNIVERSAL	100	15
Melting chocolate (use a cover)	COOK VEG	90*	4-10

* This temperature is not the same as the recommended temperature.

Food	Function	Temperature in °C	Duration in minutes
Dried beans and pulses			
Red kidney beans (pre-soaked)	COOK UNIVERSAL	100	60-65
Chick peas	"	100	50-60
Millet	"	100	9-10
Pearl Barley	"	100	60-80
Buckwheat	"	100	20-24
Read split lentils (un-soaked)	"	100	10-15
Yellow split lentils (pre-soaked)	"	100	40
Rice			
White basmati	COOK UNIVERSAL	100	8-10
Brown basmati	"	100	15-20
Long grain	"	100	10-12
Brown	"	100	12-16
Wild	"	100	50-60
Thai fragrant / Jasmine	"	100	10-12
Risotto / Arborio	"	100	16-20
Mixed basmati and wild rice	"	100	20
Eggs			
Soft boiled	COOK UNIVERSAL	100	3-4
Medium boiled	"	100	5-6
Hard boiled	"	100	8-10
Fruit			
Cooking apples (sliced)	COOK UNIVERSAL	100	1-2
Apples (sauce)	"	100	4-6
Peaches (halved)	"	100	4-6

Tips on steaming

- In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan.
- Steam prevents food from drying out so it remains moist, and juices are not lost. This applies to a wide variety of food, including dumplings, steam puddings, fish and meat dishes, as well as vegetables.
- You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.
- Food does not brown or get crisp from over-cooking. It is gently steamed, and not roasted or baked. Cheese melts perfectly without getting burnt. It is a healthy way of cooking, and it brings out the distinct flavour of the food.
- When cooking frozen food, e.g. vegetables, ensure that any large clumps frozen together are broken up first so that they cook evenly. The cooking duration is approximately the same as for fresh vegetables.
- Frozen and fresh vegetables which take the same length of time to cook can be cooked together.
- Frozen fish should be partially defrosted before cooking. We recommend using the "Defrost" programme (see "Defrost" for more information).
- Cooking with steam retains the true taste of the food better than conventional cooking. Therefore food should not be seasoned until after it has been cooked.
- Only fill solid containers $^3/_4$ full with liquid.
- Dried foods like pasta and rice must be cooked in liquid. Pasta should be well covered with liquid. With pulses, grains, parboiled rice, basmati rice and wild rice, the proportion of food to liquid should be 1:1, with brown rice 1:1.5 and risotto rice 1:2.
- When cooking pasta and noodles, follow the manufacturer's instructions on the packaging regarding cooking duration.
- Cooking liquids do not boil away. They are either absorbed by the food, as with rice and pasta, or they remain in the dish to form a sauce, as with casseroles. The sauce can then be thickened or added to after cooking.
- You can thicken sauces in the steam oven by adding flour and butter to liquid (40 g flour and 40 g butter to 0.5 litres liquid).

– Grease perforated containers beforehand if using them to cook fish, and solid containers if using to cook dishes containing eggs.

– When cooking fish or food with a distinctive colour (e.g. spinach) in a perforated container, place the container directly above the condensate tray to avoid any transfer of tastes or colour to other food.

– Yeast dough can be put in the oven to prove.
Select Cook Universal and reduce the recommended temperature to 40 °C. Cover the dough.

Reheating

REHEAT function	
Food to be reheated	**Duration in minutes**
Vegetables	
Cauliflower, runner beans,	2
kohlrabi, carrots	2
Side dishes	
Dumplings, potatoes (halved)	3-4
Pasta, rice	2-3
Meat and poultry	
Sliced meat 1.5 cm thick	3-5
Stew	3-5
Chicken schnitzel	3-5
Meatballs in sauce	3-5
Sliced roulade	3-5
Fish	
Fish fillet	2-3
Fish roulade, halved	2-3
Plated meals	
Chicken fricassee with rice	3-5
Roast pork with potatoes and vegetables	3-4
Spaghetti with tomato sauce	2-3
Soups/casseroles	
Casseroles	4-5
Soup	2-3

Your steamer is very effective at reheating dishes which have been prepared previously.

Proceed as follows:

- Place the food on a flat plate and cover it with a deeper plate or some heat-resistant foil.
- Select the Reheat function and confirm your selection.
- Select the duration (see chart) and confirm your selection.

Tip:

If sauces are to be served separately, reheat them in a covered dish on their own.

Defrosting

DEFROST function				
Food to be defrosted	**Weight in g**	**Temp. in °C**	**Defrosting time in minutes**	**Standing time in minutes**
Meat				
Stew	500	60	30-40	10-15
Minced meat	250	50*	15-20	10-15
Cutlets, chops, sausages	800	60	25-35	15-20
Poultry				
Chicken	1000	60	40	15-20
Chicken drumsticks	150	60	20-25	10-15
Chicken schnitzel	500	60	25-30	10-15
Fish, seafood				
Fish fillets	400	60	15	10-15
Prawns	300	60	4-6	5
Vegetables				
Frozen in a block	300	60	20-25	10-15
Frozen in small portions	350	60	15	8-10
Fruit				
Apple sauce/stewed apples	250	60	20-25	10-15
Berries	300	60	8-10	10-12
Dairy products				
Cheese	100	60	15	10-15
Cream	250	60	20-25	10-15
Baking				
Puff pastries	-	60	10-12	10-15
Yeast buns	-	60	10-12	10-15
COOK UNIVERSAL function				
Bread	250	100	10-15	10-15
Bread rolls	-	100	6-7	1-2

* This temperature is not the same as the recommended temperature.

Frozen food can be defrosted in this appliance in much less time than when defrosting at room temperature.

Proceed as follows:

- Place the food in a suitable container or on the rack.
- Select the Defrost function and confirm your selection.
- Change the recommended temperature if necessary (see chart) and confirm your selection.
- Select the defrost time (see chart) and start the programme.

Tips on defrosting

– All meat and poultry should be fully defrosted before cooking. When defrosting meat or poultry place the condensate tray underneath the rack to catch the defrosted liquid, so that the meat is not lying in this liquid.

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

– Food which does not drip can be placed on the rack or in a dish once the wrapping has been removed.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes at 60 °C should be enough.

– When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate or break it up about half-way through the defrosting time.

– Allow food to stand at room temperature at the end of the defrosting time. This standing time (see chart) is necessary to ensure that the food is fully defrosted right through to the core.

– Do not refreeze food once it has thawed.

– Defrost deep frozen pre-cooked meals according to the manufacturer's instructions.

– Defrost baked goods in a sealed freezer bag.

Bottling

Select "Cook Universal" for bottling.

COOK UNIVERSAL function		
Produce	**Temp. in °C**	**Duration in minutes****
Fruit		
Apples	90*	50
Apple sauce/stewed apples	90*	65
Red / Blackcurrants	80*	50
Gooseberries	80*	55
Fruit with stones	85*	55
Vegetables		
Beans	100	120
Gherkins	90*	55

* This temperature is not the same as the recommended temperature.

** The times quoted are for 1.0 litre jars. If using 0.5 litre jars reduce the time by about 15 minutes. If using 0.25 litre jars reduce the time by about 20 minutes.

Proceed as follows:

- Place the condensate tray on the first runner level and place the rack above it.
- Place a maximum of 4 prepared jars (all the same size) on the rack, ensuring that they do not touch one another. This allows the hot steam to surround the jars on all sides.
- Select the Cook Universal function and confirm your selection.
- Change the recommended temperature if necessary (see chart) and confirm your selection.
- Select the duration (see chart) and confirm your selection.
- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Cover the jars with a cloth and allow to cool for approx. 24 hours.

Meal planning

It is very economical and practical to cook a whole meal at the same time in the steam oven.

Proceed as follows:

- Place cooking containers on different levels or place them side by side or one on top of the other on the rack.

In general, cooking durations will vary according to the type of food. This means that you will need to open the steam oven at different times to add a particular dish. Our test kitchen recommends the following procedure, as shown in this example (Function: Cook Universal / 100 °C):

Rice	20 minutes
Fish fillet	6 minutes
Broccoli	4 minutes

- First place the dish with the longest cooking duration, e.g. the rice, in the oven.
- To calculate the cooking duration subtract the shorter cooking time from the longer time, i.e. 14 minutes and confirm your selection.
- After 14 minutes, place the second dish in the oven, e.g. the fish fillet.
- To calculate the next cooking duration subtract the time for the broccoli from the time for the fish: 6 - 4 = 2. Set a time of 2 minutes and confirm your selection.
- After 2 minutes, place the third dish in the oven, e.g. the broccoli.
- Set the cooking duration of the third dish, i.e. 4 minutes and confirm your selection.

At the end of the cooking duration you can remove all the dishes at the same time.

Blanching

You can use your steam oven to blanch vegetables and fruit to prepare them for freezing.

Proceed as follows:

- Put the prepared vegetables/fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Select the Cook Veg function and confirm your selection. Confirm the recommended temperature of 100 °C.
- Set a duration of 1 minute and confirm your selection.
- Once blanched, plunge the vegetables/fruit into ice-cold water to ensure rapid cooling and then drain them throroughly.

The vegetables/fruit can now be frozen.

Preparing yoghurt

Proceed as follows:

- Mix 100 g yoghurt (with live culture) with 1 litre of fresh milk. The yoghurt and milk should have the same percentage fat content.
  If using unpasteurised milk you will need to heat it up to 90 °C (do not boil) and then leave it to cool. Otherwise the yoghurt will not set.
- Pour this milk mixture into 6 or 7 portion sized glass dishes and cover with heat resistant cling film.
  Special yoghurt jars may also be used.
- Place the covered dishes on the rack.
- Select Cook Universal and reduce the recommended temperature to 40 °C.
- Set a maximum duration of 4 hours and 59 minutes.
- Allow the yoghurt to cool and then place in the refrigerator.

It will not achieve its maximum set until it has been thoroughly chilled.

Disinfecting baby bottles

The steam oven can be used to disinfect baby bottles and other containers. Check beforehand that all parts, teats etc., are declared by the manufacturer to be heat-resistant to 100 °C.

Proceed as follows:

- Place the condensate tray on the first runner level and place the rack above it.
- Dismantle, clean and thoroughly rinse the bottles and space the individual parts out on the rack, ensuring that they do not touch one another. This allows the hot steam to reach them from all sides.
- Select the Cook Universal function and confirm your selection. Confirm the recommended temperature of 100 °C.
- Set a time of 15 minutes and confirm your selection.
- Dry thoroughly using a fresh, clean tea towel after disinfection. All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

General notes

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning. Clean the whole appliance and then dry it thoroughly after each use.

Make sure the appliance is completely dry before closing the door.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to components, for which the manufacturer cannot accept liability.

Do not use cleaners containing alkalines, soda, acids or chlorides, oven sprays, dishwasher cleaner or abrasive cleaning agents, hard brushes, scouring pads and cloths or steel wool. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as these would damage the surface.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing up liquids containing aliphatics as these could cause the seals to swell.

Appliance front and housing

The appliance front, controls and housing (not on built-in appliances) should be cleaned using a Miele E-Cloth (see "Optional accessories") or a mild solution of hot water with a little washing-up liquid, applied with a damp cloth. Then wipe over with clean water, and finally dry with a soft cloth.

See data plate for the type of front.

Glass

For appliances with glass fronts, a proprietary glass cleaning agent may be used.

Stainless steel

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel.
To help prevent resoiling, a conditioning agent for stainless steel can also be used.
Follow the manufacturer's instructions.

See "Optional accessories" for details of accessories for cleaning and care.

Aluminium

Parts of the appliance front made from aluminium and the metal coloured lacquered controls are susceptible to damage from scratches and abrasion aswell as from alkaline and acidic substances. It is therefore essential to clean them with care, as described above. Do not use cleaning agents for stainless steel or descaling agents on these surfaces. Remove soiling immediately, as leaving it could result in the surface discolouring or altering.

Oven interior

Dry the oven interior, oven interior roof, door seal, drip channel, inside of the door and the compartment for the water container after each use. Use a sponge or absorbent cloth to wipe off the condensate which has built up in the compartment.

Remove grease deposits with a mild solution of washing up liquid and warm water and wipe with clean water.

Over time, the floor heater can become discoloured by drops of liquid. This discolouration is easy to remove with a proprietary cleaner for ceramic surfaces (see "Optional accessories"). Follow the manufacturer's instructions. After cleaning, wipe the suraface with a damp cloth to remove any cleaning agent residues.

The door seal can become porous and brittle over time. If this is the case, it should be replaced with a new seal. Door seals can be ordered from the Miele Spare Parts Department. See back page for contact details.

Condensate tray, rack and cooking containers

The condensate tray, rack and cooking containers should be washed and dried each time they are used.

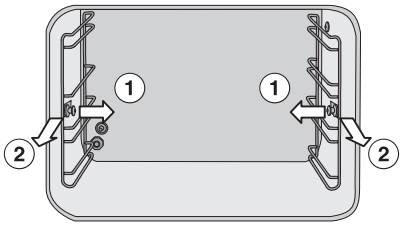
They are all dishwasher safe.

Shelf runners

The side runners are easy to remove which makes it easier to clean the sides of the oven.

Proceed as follows:

- Pull on the fixing knob to release it. Remove the runner by first pulling it to the side ① and then out from the back ② .



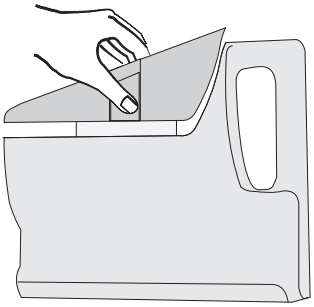
The runners can be cleaned with water and washing up liquid or in a dishwasher.

To re-fit the runners, reverse the above procedure. First fit them into the back of the oven and them push them in at the sides.

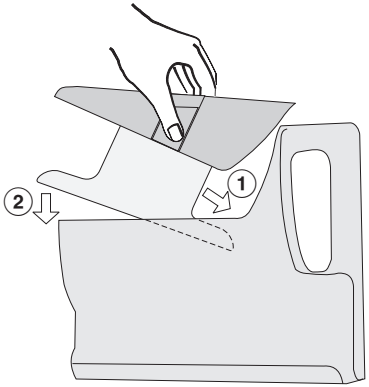
Water container

Remove, empty and dry the water container after each use. Also remove the insert from the water container.

- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



- After cleaning, dry both parts of the insert thoroughly before replacing it in the water container. When replacing the insert (see illustration), guide it in at an angle ① and push the side with the opening downwards ②.

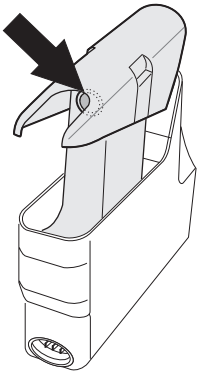


Do not immerse the water container in water or clean it in a dishwasher.

It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not use scouring pads or hard brushes.

Coupling seal



The coupling seal needs to be lubricated regularly. If the water container becomes difficult to remove and replace or the fault message *F20* appears, rub a small amount of the silicone grease supplied (see "Accessories supplied") into the inside of the coupling seal. When doing this, do not detach the seal but leave it in place.

When handling silicone grease, please observe the following safety measures:

– Remove any silicone grease from your skin either by wiping it off or by washing it off.

– If the grease gets into the eyes it must be rinsed out with plenty of clean water.

– If it is swallowed, seek medical advice.

The coupling seal should be replaced with a new one if it becomes brittle or porous over time or if an unusually large amount of water collects on the floor of the water container compartment.

Coupling seals can be ordered from the Miele Spare Parts Department. See back page for contact details.

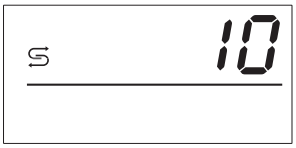
Only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fat be used, as these can cause the seal to swell.

Descaling

Use the descaling tablets supplied with the appliance (see "Optional accessories" for reordering details) or a proprietary citric acid based descaling agent to descale the appliance. Follow the manufacturer's instructions.

With aluminium appliances (see data plate) ensure that the descaling agent does not come into contact with the aluminium surfaces as this could cause marks. If, however, any descaling agent gets onto an aluminium surface, wipe it away immediately.

The water container will need descaling after a certain number of operating hours. The display will alert you when this needs done. After switching on, the descaling symbol ⊆ and the number *10* will appear in the time/temperature display.

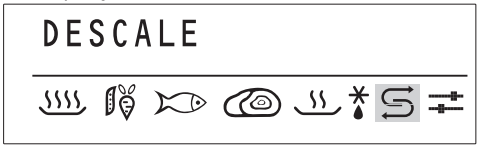


The number indicates that the appliance can be used a further 10 times before it locks out. If the appliance is not descaled immediately, a *9* will appear in the display the next time the appliance is switched on, and so on.

The appliance will lock when it has been used 10 times. "DESCALE" will appear in the display and the appliance must be descaled before it can be used again.

Proceed as follows:

- Fill the water container with 1 litre of descaling solution. To make the solution, use cold water and descaling tablets, as instructed on the packet, or the appropriate amount of citric acid based household descaling agent.
- Turn the function selector to DESCALE ⊆, if this has not appeared automatically in the display.



- Press the function selector to confirm your selection.

"Add descaling agent" will appear in the function display.



- Push the water container into the appliance until it connects.

The ⊆ symbol, the processing time of 22 minutes and the Start symbol ◇ will appear in the display.



- Press the time/temperature selector.

Descaling will now begin, and the time will be shown counting down. It is only possible to cancel the descaling process during the first minute. After that the process cannot be cancelled.

Do not adjust the function selector during the descaling process. If it is pressed before the end of the process, the whole process will have to be started from the beginning again.

When 10 minutes remain, an audible tone will sound and "Rinse out water container" will appear in the display.

- Remove the water container and empty it. Remove the insert.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of water. Push the water container into the appliance until it connects.
- Press the time/temperature selector to continue the process.

After descaling:

An audible tone will sound when the descaling process has been completed.

- Open the door.
- Remove the water container and empty it.
- Switch the appliance off, and then dry it thoroughly.

Standard settings

The standard settings listed in the chart can be altered using the **function selector**. The appliance will guide you through the procedure.

Several settings can be altered in succession.

Standard settings		Alternatives*
Use SETTINGS for:		
	LANGUAGE	English, German etc.
	PROGRAMMING	
	TEMPERATURE The recommended temperature for all functions can be permanently altered within the range available for that function (see "Function chart").	
	FACTORY DEFAULT	X (=no), yes (= reinstate all standard factory default settings)
Use PROGRAMMING for:		
	WATER HARDNESS	soft 1, medium 2, hard 3, **very hard 4**
	DISPLAY CONTRAST	17 settings
	AUDIBLE TONE	Constant tone, **Intermittent**
	BUZZER VOLUME	11 settings
	IN OPERATION lock	permitted, **not permitted**
	START	manual, **automatic**
	SWITCH FROM °C/°F	**Celsius C**, Fahrenheit F
	DEMO-MODE	on, **off**

* The factory default settings are shown in bold.

Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if, ...

... the fan can still be heard after the appliance has been switched off.

The appliance is fitted with a fan which removes steam from the oven.
The fan will continue to run for a while after the appliance has been switched off.

... you cannot switch the appliance on.

Check whether the mains fuse has blown.

If this is not the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

– switch off at the wall socket and withdraw the plug, or

– switch off at the isolator, or

– withdraw the mains fuse.

Reconnect to the mains supply and switch the appliance on. If it still will not start, contact a qualified electrician or the Miele Service Department.

... when the appliance is switched on only the symbol appears.

The safety lock is activated. Deactivate the lock as described in "System lock".

... the appliance does not heat up.

Check whether you set the demo-mode setting by mistake (see "Standard settings").

... the water container has become harder to put into the appliance and take out again.

Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Coupling seal".

... the heating up phase lasts an unusually long time.

Check the bottom of the water container.
If a thick layer of calcium deposits has built-up, check the water hardness level that has been set. Set the correct water hardness level for your water supply (see "Setting the water hardness level"), and descale the appliance as described in "Descaling".

If the water hardness level was in fact set correctly or the problem occurs again, contact the Service Department.

... after moving house the appliance no longer switches from the heating up phase to the cooking phase.

Altitude affects the boiling point of water. The appliance must be re-set to take into account the different water boiling point in its new location (see "Cleaning and heating up for the first time".)

... during operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.

Check whether

– the door is closed properly.

– the door seal is fitted correctly. If necessary, press it in all the way round the door to make sure it is fitted evenly.

– the door seal is damaged, e.g. cracks can be seen. The seal must be replaced with a new one.

If this does not solve the problem, call the Miele Service Department.

... the symbol appears in the time/temperature display and an audible tone may sound.

Check whether

– the water container has been pushed right into the appliance so that it connects.

– there is sufficient water in the water container. The water level must be between the two markings.

... when the appliance is switched on, the symbol and a number between *1* and *10* appear in the time/temperature display or the symbol is highlighted in the function display.

The appliance needs to be descaled. Proceed as described in "Descaling" in "Cleaning and care".

... the fault message *F05* or *F06* appears in the time/temperature display.

Switch the appliance off and call the Service Department.

... the fault message *F20* appears in the time/temperature display.

The appliance does not heat up.

– First of all, check whether the water container has been pushed right into the appliance so that it connects. Then switch the appliance off and then back on again.

– If the fault occurs again, lightly lubricate the coupling seal on the water container with silicone grease, as described in "Coupling seal".

If the appliance still will not start, switch it off and contact the Miele Service Department.

... after a period of time, the door makes a noise when it is opened and closed.

Lubricate the hinges with the silicone grease supplied.

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

– your Miele dealer, or

– the Miele Service Department (see address on back cover).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. These are on the data plate.

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

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.

Safety instructions for installation

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

The socket and on-off switch should be easily accessible after the appliance has been built in.

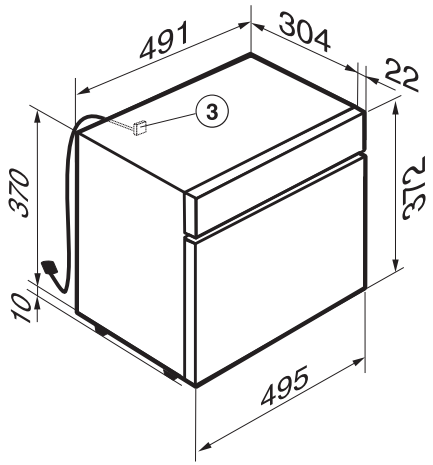
This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

The appliance must be installed in a such a position that you can see the contents of a cooking container placed on the top runner. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

All dimensions are given in mm.

Appliance dimensions DG 2351

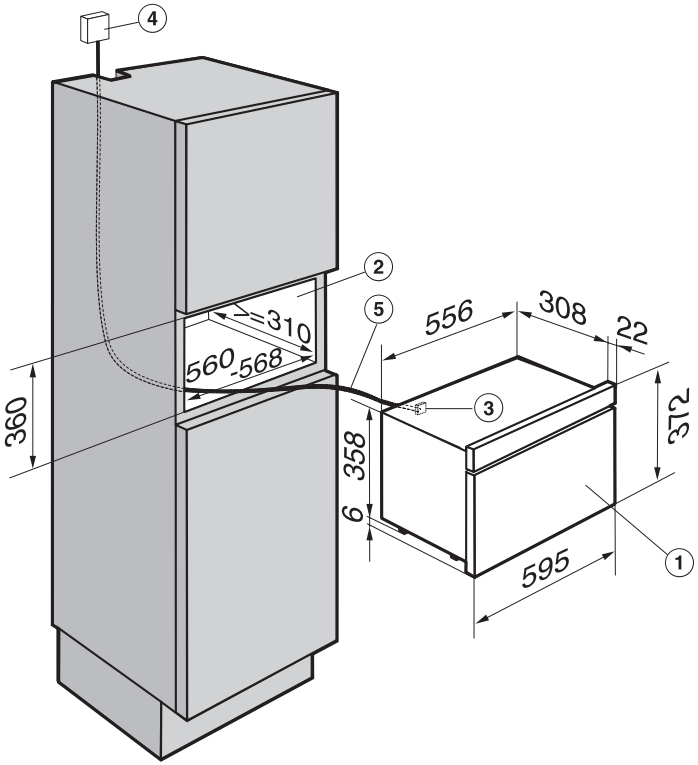
Freestanding appliance



③ Inlet for mains connection cable to the appliance

Appliance and building-in dimensions DG 2561 / DG 2661

Installation in a tall unit



① Steam oven

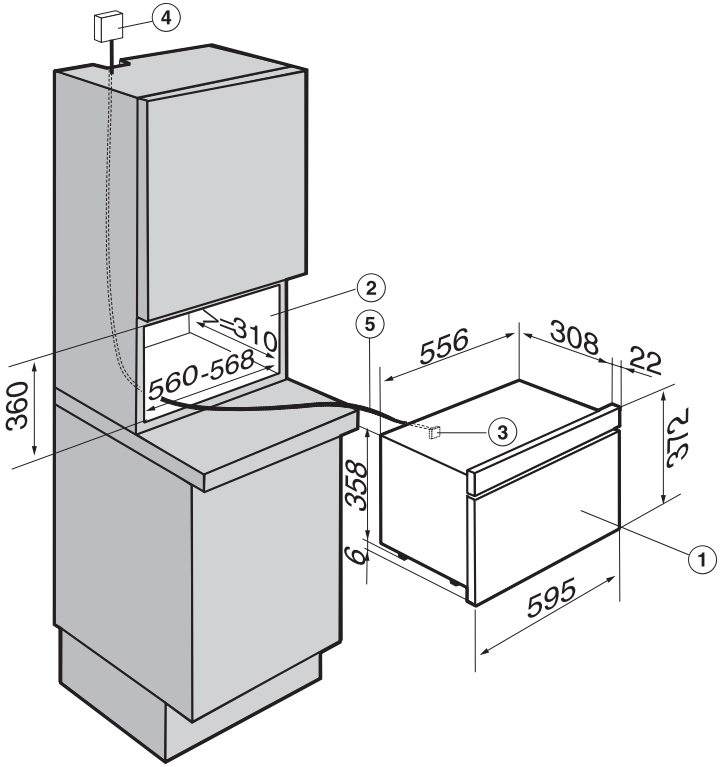
② Building-in recess

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

DG 2561 / DG 2661
Installation in a dresser unit



① Steam oven

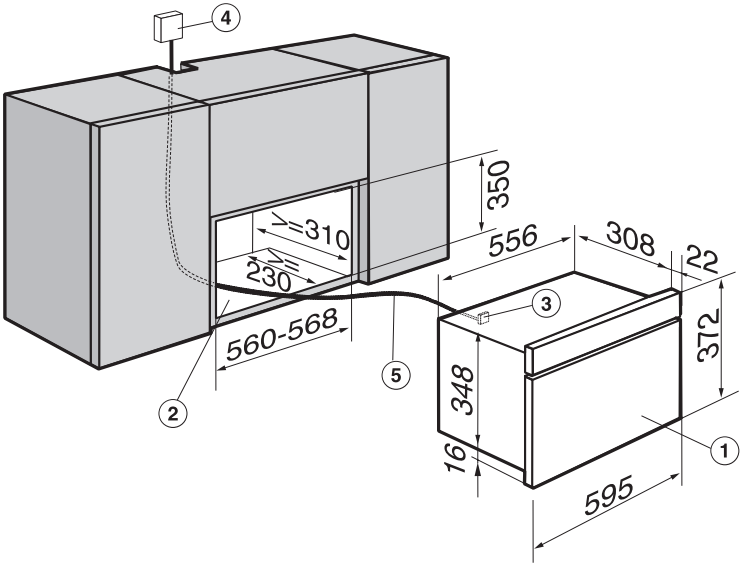
② Building-in recess

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

DG 2561 / DG 2661
Installation in a wall unit



① Steam oven

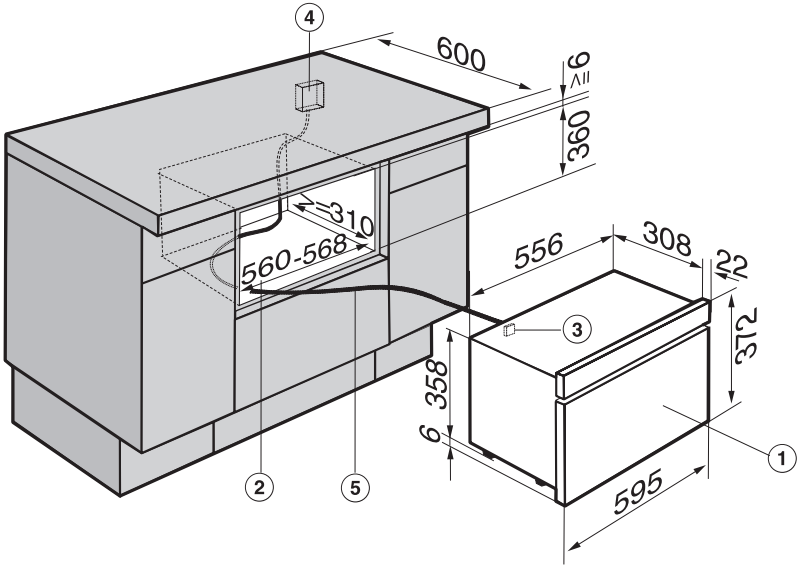
② Building-in recess

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

DG 2561 / DG 2661
Installation in a base unit



① Steam oven

② Building-in recess

③ Inlet for mains connection cable to the appliance

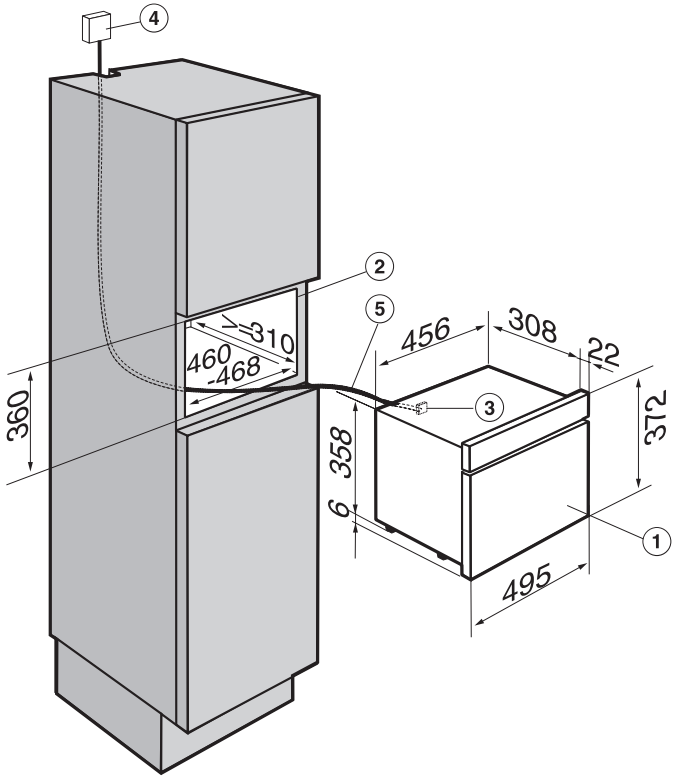
④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

N.B. Undercounter installation is not recommended if there are young children in the home.

Appliance and building-in dimensions DG 2551 / DG 2651

Installation in a tall unit



① Steam oven

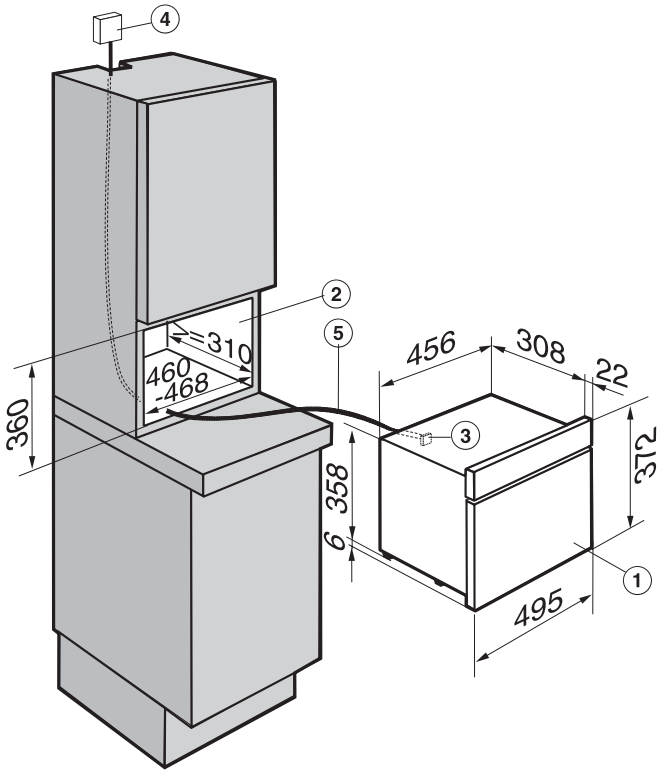
② Building-in recess

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

DG 2551 / DG 2651
Installation in a dresser unit



① Steam oven

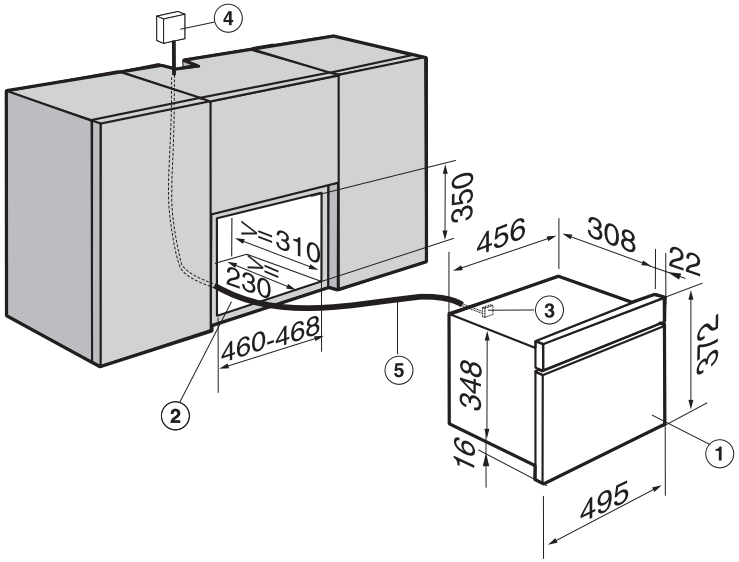
② Building-in recess

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

DG 2551 / DG 2651
Installation in a wall unit



① Steam oven

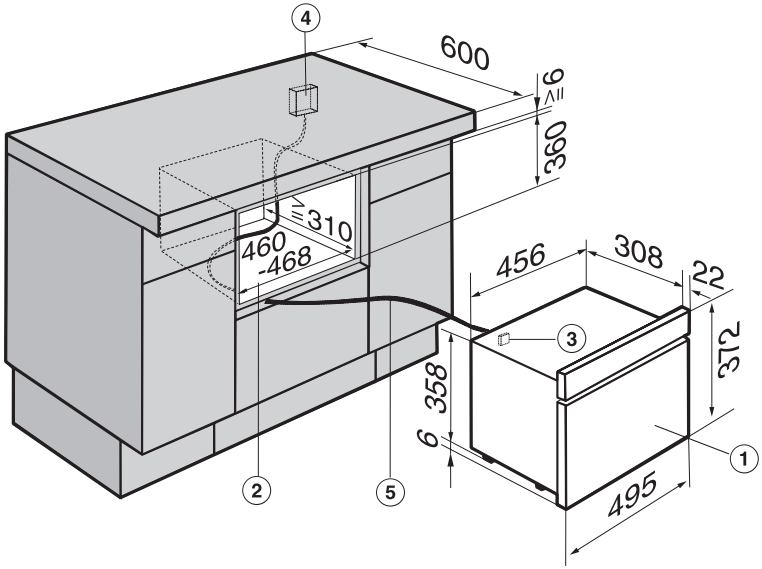
② Building-in recess

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

DG 2551 / DG 2651
Installation in a base unit



① Steam oven

② Building-in recess

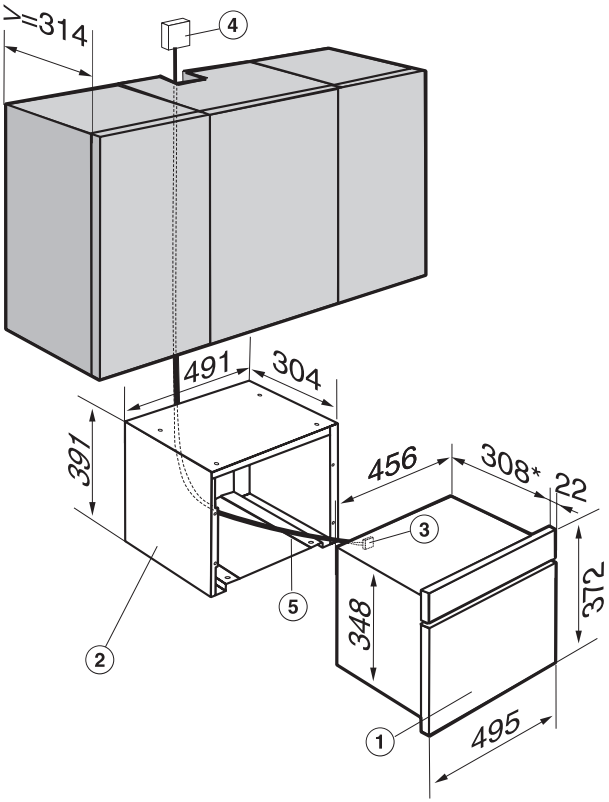
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

N.B. Undercounter installation is not recommended if there are young children in the home.

DG 2551 / DG 2651
Built under a wall unit



① Steam oven

② Building-under casing (available as an optional accessory)

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

* Dimension including connection socket

Fitting the feet

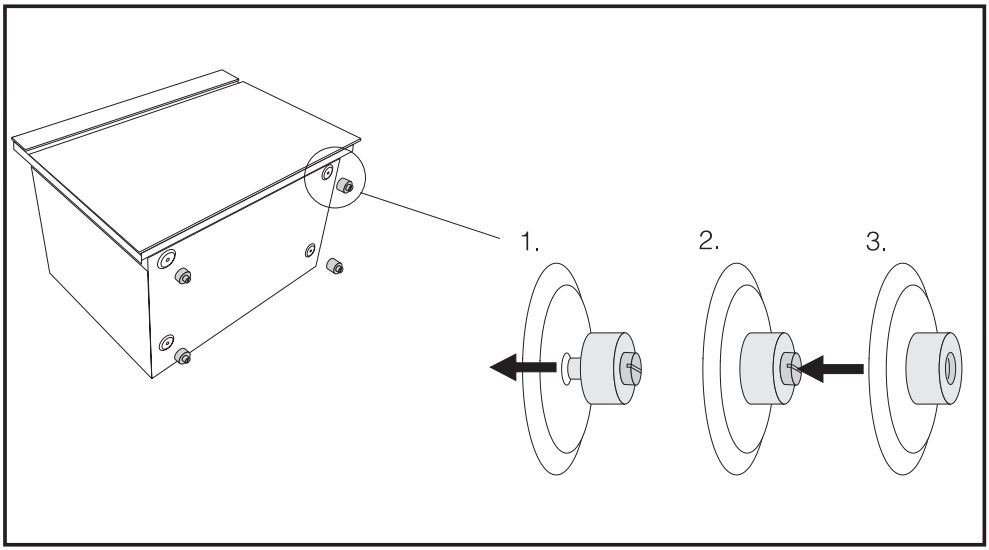
The appliance is supplied with four feet.

If the building-in recess is **350 mm** high, the steam oven is installed **without** fitting the feet.

If the building-in recess is 360 mm high, the feet need to be screwed into the appliance before installing it in the recess.

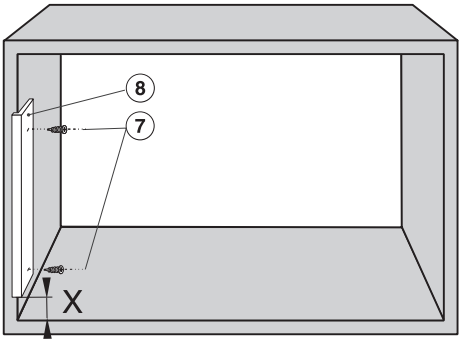
If the appliance is being installed in a counter top casing (DGSG) or in a building-under casing (DGUG) the feet must not be fitted.

- Carefully lay the appliance on its back and screw the four feet into the holes provided (see illustration).



Installing the appliance

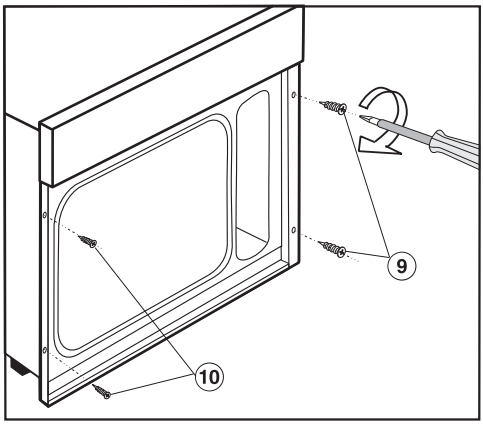
- Before installing the appliance secure wood trim (supplied) ⑧ to the left hand side of the recess using the two 3 x 20 mm screws ⑦ supplied (see illustration).



Dimension **x** is:
30 ± 5 mm for a recess height of 350 mm
40 ± 5 mm for a recess height of 360 mm.

- Push the appliance into the recess. After aligning the appliance it must be secured against slippage. Do this by screwing the two wood screws ⑨ 3.5 x 25 mm (supplied) into the vertical strip on the right hand side and the two wood screws ⑩ 3.0 x 20 mm (supplied) into the vertical strip on the left hand side (see illustration).

Please note that you will need to mark and pre-drill the two left hand fixing holes (∅ 2.0 mm) in the wood trim before securing the appliance.



Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

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

Ensure power is not supplied to the appliance until after installation work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply via an extension lead. These do not guarantee the required safety of the appliance.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit or fused plug and switched socket which complies with national and local safety regulations 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.

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

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

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested regularly and where there is any doubt the household wiring should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

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