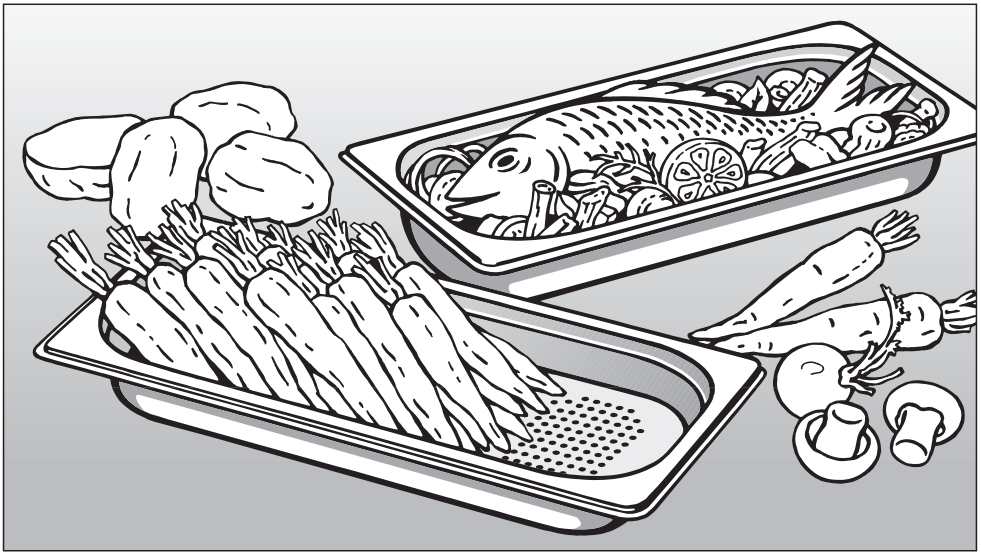
Miele

Operating and Installation instructions



Steam oven
DG 5051
DG 5061

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.

en - GB

M.-Nr. 07 500 500

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

To avoid the risk of accidents and damage to the steam oven, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This steam oven is intended for domestic use only, and 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.

▶ This steam oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised while using it or have been given instruction concerning its use by a person responsible for their safety.

Safety with children

▶ Activate the safety lock to ensure that children cannot switch on the appliance inadvertently.

▶ Keep children away from the steam oven at all times. It is not a toy! To avoid the risk of injury do not allow them to play with it or to play with the controls. Supervise children whilst you are using it.

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

▶ Make sure that children do not attempt to open the door when the appliance is in operation. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not allow children to lean against the open oven door, nor to sit on it or swing on it.

▶ 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.

Technical safety

▶ Before installation, check the steam oven for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and connected load) match the mains supply. Consult a qualified electrician if in any doubt.

▶ 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).

▶ This appliance is supplied with a moulded plug ready for connection to a switched socket. If you wish to connect it to a double-pole fused spur connection unit, or to an isolator switch or if the appliance is supplied without a plug, it must be installed 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.

▶ For safety reasons, this appliance may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.

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

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ If the connection cable is damaged, it must be replaced with a special connection cable of type H 05 V V-F (pvc insulated), available from the Miele Spare Parts Department.

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

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,

– the screw-out fuse is removed (in countries where this is applicable),

– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

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

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

▶ 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.

Correct use

▶ 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.

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

▶ 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.

▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Do not leave cooked food in the oven and do not use any cooking containers which are susceptible to corrosion as this could lead to corrosion in the appliance.

▶ 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.

▶ 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.

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

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

▶ Do not place heavy objects on the open door. The door can support a maximum weight of 8 kg.

▶ 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 and dried beforehand to prevent the build-up of odours etc. Make sure that the water container is empty. Leave the door open.

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

Caring for the environment

Disposal of the packing material

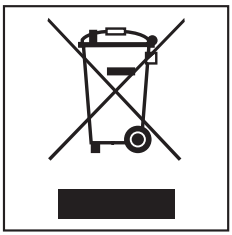
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are recycled.

Disposing of your old appliance

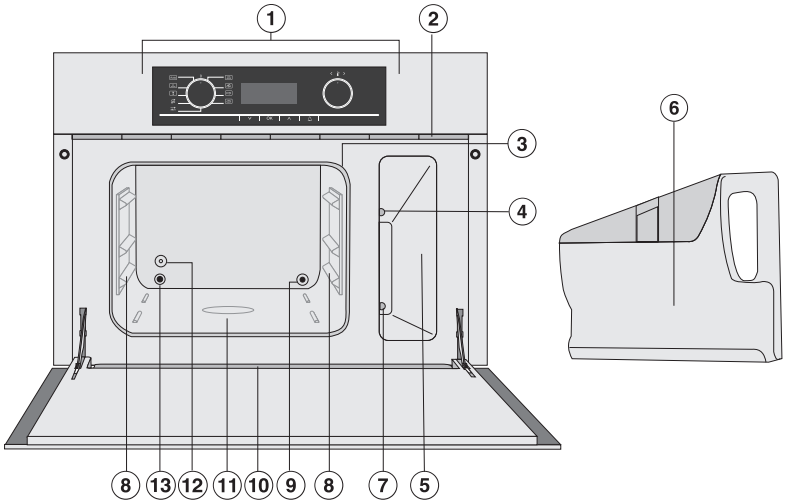
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. 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.

Front view

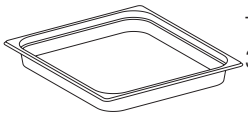


① Control panel
② Ventilation outlet
③ Door seal
④ Steam channel
⑤ Compartment for water container
⑥ Water container (with insert)
⑦ Contact point for water container
⑧ Shelf levels
⑨ Steam inlet
⑩ Drip channel in the oven
⑪ Floor heater
⑫ Temperature sensor
⑬ Steam outlet

Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

Condensate tray



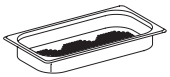
To catch excess moisture, GN 2/3
325x350x40 mm (WxDxH)

DGGL 8



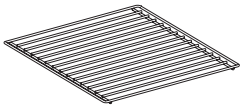
1 perforated cooking container, GN 1/2
gross capacity 2.0 litres / useable capacity 1.7 litres
325x265x40 mm (WxDxH)

DGGL 1



2 perforated cooking containers, GN 1/3
gross capacity 1.5 litres / useable capacity 0.9 litres
325x175x40 mm (WxDxH)

Rack



For placing your own cooking containers on

Silicone grease

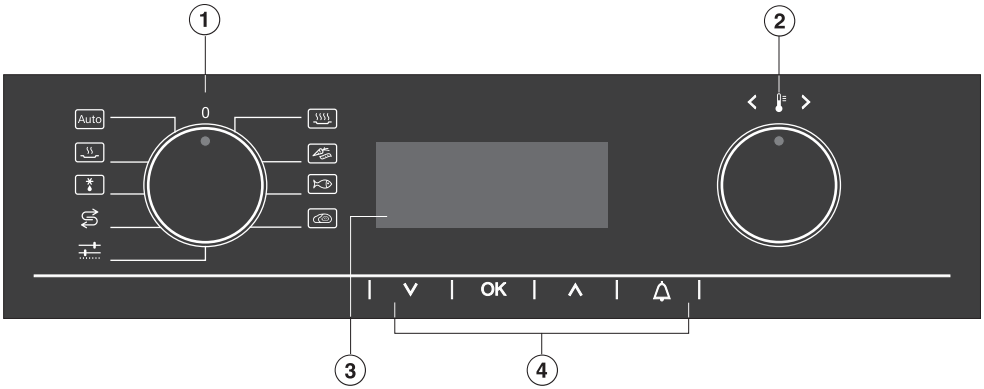


For lubricating the coupling seal on the water container

Descaling tablets

For descaling the water container.

Control panel



① Function selector

② Temperature selector

③ Display

④ Sensors

Description of the functions

Controls

Function selector

You select the function you want by turning the function selector (see "Operation / Functions").

Temperature selector

You can use the temperature selector to alter the recommended temperature for the function selected in 1° steps within the permitted range (see "Operation / Setting the temperature")

The function selector and the temperature selector can be turned both clockwise and anti-clockwise. Push them in to retract them.

Sensors

Lightly touch the sensors to operate the appliance. An audible tone will sound each time a sensor is pressed. You can alter the volume of the tone or switch the tone off in the Settings menu (see "Settings / Volume").

Sensor	Function
∨	For setting the cooking duration. For scrolling through the menus. For scrolling through the automatic programmes.
∧	For setting the cooking duration. For scrolling through the menus. For scrolling through the automatic programmes.
OK	For confirming a selection.
🔔	For activating and deactivating the minute minder. For selecting the minute minder time.

Display

The following symbols will appear in the display in addition to the text:

Symbol	Meaning
▲ ▼	A maximum of 2 options can be shown in the display. These arrows indicate if more than two options are available.
- - -	A dotted line will appear under the last option available. The beginning of the list will appear under the dotted line.
✓	A tick will appear beside the option which is currently selected.
i	Information about operating the oven and tips are shown in the display. You can delete the information window by confirming "OK" or by following the instructions.
  	Water level in the water container: full half full nearly empty.
	Entered cooking duration (time)
	Start time
	System lock activated

Condensate tray

When you are using perforated containers, place the condensate tray on the floor of the appliance to collect any drops of liquid and allow them to be removed easily.

Water container

The maximum water level is 1.2 litres, the minimum 0.75 litres. The water level markers are located inside and outside the container. On no account exceed the upper or maximum level marker.
The maximum quantity of 1.2 litres of water is sufficient to run a cooking programme at 100 °C for approx. 2 hours, and the minimum quantity of 0.75 litres of water is sufficient to run a cooking programme at 100 °C for approx. 30 minutes, providing the door is not opened.
The water level in the water container is represented by a symbol in the display.

Temperature

Some of the functions are allocated with a recommended temperature. You can alter the recommended temperature for an individual cooking process or permanently (see "Settings / Recommended temperature").

Cooking duration (time)

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Noises

You can hear the noise of the fan when the appliance is operating.
Noises similar to those of a kettle can be heard when steam is being generated.

Heating-up phase

During the heating-up phase the oven compartment is heated to the set temperature. The display will show the temperature of the cooking compartment as it rises.

The duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are preparing frozen or refrigerated food. Filling the water container with hot water will shorten the heating-up time.

Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase the duration remaining (time left) will be shown in the display.

Please refer to the "User instructions" booklet supplied with your appliance for more information and tips on how to use your steam oven.

Setting up the appliance for using for the first time

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

Welcome screen

A welcome screen will appear in the display and you will then be requested to select some basic settings which are needed to set up the appliance up for using for the first time.

Follow the instructions in the display.

Setting the language

The welcome screen will be replaced by the request to set a language:

- Touch the ∧ or ∨ sensor until the language you want appears highlighted in the display.
- Confirm with "OK".

A tick ✓ will appear beside the language you have selected.

If you select the wrong language by mistake,
- disconnect the appliance from the electricity supply and switch it back on again. The process will start again with the welcome screen.

or
- continue setting up the appliance in the language selected.
  Then turn the function selector to Settings and confirm with "OK". You will reach the Language sub-menu by following the ⚑ symbol. Select and confirm the language you require as described above.

Clock format

The request to select a Clock format will appear. The default setting for the clock is 24 h.

- Touch the ∧ or ∨ sensor until the clock format you want appears highlighted in the display.

Confirm with "OK".

Setting the time of day

You will then be requested to enter the Time of day. The hour is highlighted.

- Use the ∧ or ∨ sensor to set the hour you want and confirm with "OK".

The minutes are highlighted.

- Use the ∧ or ∨ sensors to set the minutes you want and confirm with "OK".

Time of day display

You will then be asked if you want the display to always show the time:
On = the display will always show the time of day
On for 60 seconds = the display will show the time for 60 seconds after the appliance is switched off
Do not display = the display will not show the time

- Use the ∧ or ∨ sensor to select the setting you want and confirm with "OK".

After you have confirmed your selection with "OK", the display will show a message to tell you that setting up for the first time has been successfully completed.

- Confirm with "OK".

Your steam oven is now ready for use.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

Remove any protective foil and adhesive labels.

Water container

Take the water container out of the appliance and remove the insert (see "Cleaning and care / Water container"). 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.

Accessories / Oven interior

Take all accessories out of the oven. Wash them in a mild solution of washing-up liquid and hot water or in the dishwasher.

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

Setting the correct boiling point for water

The boiling point for water at a high altitude above sea level will be lower than the boiling point for water at sea level. To adjust the boiling point for the altitude in your area, fill the water container with mains tap water (see "Operation / Preparing the appliance for use") and then run the Cook universal 100 °C programme for 15 minutes. Proceed as described in "Operation".

This procedure sets the correct boiling point for water for the altitude in your area and also flushes out the waterways. Warning! A lot of steam will be emitted from the appliance.

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 / Descaling").

Functions

Please refer to the "User instructions" booklet supplied with your appliance for more information on the following functions as well as tips on how to use your steam oven.

Symbol	Function / Menu	Recommended temperature	Temperature range
0	Appliance is switched off	-	-
	Cook universal For cooking of all types of food, bottling, extracting juice with steam, menu cooking	°C: 100 °F: 212	°C: 40 - 100 °F: 105 - 212
	Cook vegetables	°C: 100 °F: 212	°C: 90 - 100 °F: 195 - 212
	Cook fish	°C: 85 °F: 185	°C: 75 - 100 °F: 165 - 212
	Cook meat	°C: 100 °F: 212	°C: 90 - 100 °F: 195 - 212
	Settings You can change the factory default settings	-	-
	Descale For descaling the water container	-	-
	Defrost	°C: 60 °F: 140	°C: 50 - 60 °F: 120 - 140
	Reheat	°C: 100 °F: 212	°C: 80 - 100 °F: 175 - 212
Auto	Automatic		

Preparing the appliance for use

- Fill the water container with mains tap water up to at least the "min" marker. You do not need to remove the insert.

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

- 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").

- Place the food in the oven.

Selecting a function

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



Setting the temperature

If necessary, you can reduce the temperature by turning the temperature selector.



Setting a cooking duration

- Set the cooking duration you want by touching ∧ (from 0:00 upwards) or ∨ (from 9:59 downwards), e.g. 20 minutes.



Confirm your selection by touching "OK".

The appliance will start automatically after the duration has been confirmed.

At the end of the duration

At the end of the cooking duration an audible tone will sound and "Programme finished" will appear in the display.

- Switch the appliance off by turning the function selector to "0".

The fan will continue to run for a while after the oven has been switched off. If you want to reduce the run-on time, you can do so by removing the water container as soon as you have switched the appliance off.

Steam will escape when the door is opened. Step back from the steam oven and wait until the steam has dissipated.

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.

After use

- Remove the condensate tray and empty it.
- Remove the water container by pushing it upwards slightly as you take it out of the appliance. Empty it.
- 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, there is something wrong. Call the Service Department.

During operation

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remaining stored in memory.

Steam will escape when the door is opened. Step back from the steam oven and wait until the steam has dissipated.

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.

Operation will resume when the door is closed.

When the door is closed, the pressure has to equalise, which can cause a whistling sound.

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

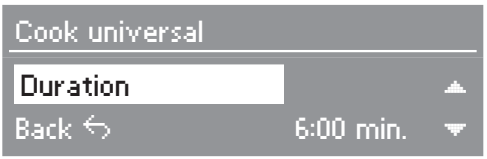
Changing the temperature

You can alter the temperature at any time during operation. Turn the temperature selector until the required temperature shows in the display.

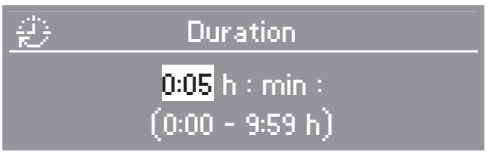
Changing the duration

You can alter the cooking duration at any time during operation.

- Touch ∧ or ∨.



- Confirm with "OK".



- Use the ∧ or ∨ sensors to enter the duration you require.
- Confirm with "OK".

Insufficient water

If the steam oven runs out of water during operation, an audible tone will sound and the diplay will prompt you to fill the water container with fresh tap water.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.
- Close the door.

Operation will continue.

Automatic programmes

The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.

- Fill the water container with fresh tap water and push it into the appliance.
- Insert the condensate tray, if required, at the lowest level.
- Place the food in the appliance.
- Turn the function selector to Automatic Auto.



- Use ∧ or ∨ to select the programme you want and confirm with "OK".



- Use ∧ or ∨ to select the type of food you want and confirm with "OK".

Depending on the programme and the type of food selected, the display will prompt you to enter the size and how well done you want the food. The factory default setting is medium (for how well done you want the food). It is best to use the preset value to start with. If food is not cooked sufficiently it can be put back in the oven and cooked some more.

- Use ∧ or ∨ to select the setting you want, and confirm with "OK".

If you wish to

– start the programme straight away, confirm with "OK".

– start the programme later, select and confirm "Start later". Enter the time you want the appliance to start at with ∧ or ∨ and confirm with "OK".

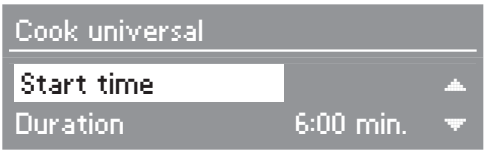
Start time

You can delay the start of a programme. The oven will then switch on automatically.

It is only possible to delay the start within 60 seconds after making an entry. This function cannot be used if the temperature in the oven is above 40 °C, e.g. after a cooking process.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.
Fresh food can change its colour and even deteriorate.

- Select the function, temperature and duration in the normal way.
- Touch "OK".



- Select "Start time" and confirm with "OK".



- Enter the time you want the appliance to start at with ∧ or ∨ and confirm with "OK".

Minute minder

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

You can also use the minute minder when a programme is running, e.g. as a reminder to stir a dish or add seasoning etc.

You can set a time for the minute minder of between 1 second (0:00:01 h:min:sec) and 9 hours 59 minutes (9:59:00 h:min:sec).
A minute minder time of up to 10 minutes will be shown in min:sec in the display, and a minute minder time of more than 10 minutes in h:min.

At the end of the minute minder time you will hear an audible tone. Switch the minute minder time off by touching 🔔. If you do not switch the minute minder off, the time will carry on counting in seconds and the 🔔 symbol will flash in the display. This will tell you how much time has passed since the minute minder time elapsed.

Setting the minute minder time

- Touch the 🔔 sensor.
- Use the ∧ or ∨ sensors to enter the minute minder time.
- Confirm with "OK".

Changing the minute minder time

- Touch the 🔔 sensor, enter the new time and confirm with "OK".

Deleting the minute minder time

- Touch the 🔔 sensor.
- Touch the ∧ or ∨ sensors until until "**-:- -:- -**" appears in the display.
- Confirm with "OK".

Pre-heat

Your appliance has a pre-heating function. This heats the oven interior to approx. 40 °C. The heating-up time is then shorter as the oven interior is pre-heated and therefore the cooking process takes less time.

The appliance is delivered with the pre-heating function deactivated. If you wish to use it you will need to alter the setting (see "Settings / Pre-heat").

When the pre-heat function has been activated you can still choose whether you want to use it for each programme.

The water container must be filled with water for pre-heating.

The pre-heating process is cancelled by
- Opening the door.
- Touching the ∧, ∨ sensors or "OK".
- Selecting a different function.

You can start the process again by switching the appliance off and back on again and then selecting a function.

Using pre-heat

■ Select the function you want.

Do not enter a duration.

The pre-heating process will begin after a few seconds. When the correct temperature has been reached, "Programme finished" will appear in the display.

■ Place the food in the oven.

■ Set the temperature and duration as normal.

Not using pre-heat

■ Place the food in the oven.

■ Select the function you want.

■ Set the required duration.

■ Confirm this or set the required temperature.

System lock

The system lock prevents the appliance being switched on unintentionally, by children for example.

The appliance is delivered with the system lock deactivated (factory default setting). If you wish to use it you will need to alter the setting (see "Settings / Safety").

If activated the 🔒 symbol will show in the display when the oven is switched off.

To deactivate the lock

- Touch the "OK" sensor.

A message will appear in the display.

- Touch "OK" until the message goes out.

You can then use the appliance as normal.

The appliance will lock automatically three seconds after the function selector is turned to "0".

Some of the standard steam oven settings (factory default settings) have an alternative which you can select if required. You can alter several settings one after the other.

- Turn the function selector to the Settings menu.
- Select the sub menu you want.
- Select the option you want.

Currently selected settings are indicated by a tick ✓ next to them.

"Back" takes you to the next level up.

After confirming "OK" or if you do not make a seclection within approx. 15 seconds, the dispay will revert to the next level up.

You can come out of the Settings menu from any level by turning the function selector.

Language

You can set the display to show the language of your choice.

You do this via the Languages sub-menu.

If you have selected the wrong language by mistake you can follow the flag symbol to return to the Language sub-menu.

Time of day

Display: You can choose whether you want the time of day to be displayed all the time (On), for it to go out after 60 seconds or for the time of day not to be shown.
Clock format: The time of day can be set to appear either as a 24 hour or 12 hour clock.
Set: Setting the time of day

Pre-heat

This function can be activated or deactivated.

Recommended temperatures

If you frequently change a recommended temperature it may be a good idea to change it permanently. You can change the temperatures within the permitted range.

Water hardness

The steam oven is set at the factory to water hardness setting IV (Very hard 4). You can set the steam oven for the water hardness level in your area.

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

Display

The contrast and brightness can be adjusted.

Volume

The volume of the buzzer and keypad tone can be altered.

Safety

Once the setting under "System lock" has been changed to "On", the appliance cannot be operated.

Temperature format

You can choose for the temperature to be shown in °C or °F.

Showroom programme

This programme is for dealers who want to demonstrate the appliance without the heating working.

Factory default

All settings: any changes you have made to settings in the "Settings" menu will be reset to the factory default setting.

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

Miele offer a range of branded cleaning and conditioning products. See “Optional accessories”.

General notes

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning.

It should be cleaned after each use.

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

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

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

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

Appliance front

Remove any soiling immediately.
If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. After cleaning dry with a soft cloth.

The outer surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour surfaces.

To avoid damaging your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.

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 clean sponge and a solution of hot water and washing-up liquid. Rinse with clean water and then dry the oven interior with a soft cloth.

When cleaning the back of the oven cavity, make sure that nothing gets caught behind the seals around the steam inlet and outlet. Otherwise the seals could get pushed into the back panel by mistake.

After prolonged use, the **floor heater** can become discoloured by drops of liquid. This discolouration can be removed easily with the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). After cleaning, wipe the suraface with a damp cloth to remove any cleaning agent residues.

Replace the **door seal** with a new one if it becomes porous or brittle. Door seals can be ordered from the Miele Spare Parts Department.

Drip tray, rack and cooking containers

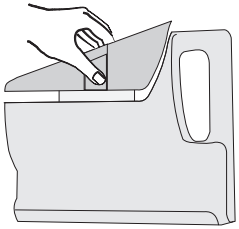
Wash and dry the condensate tray, rack and cooking containers after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discolouration on the cooking containers.
You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

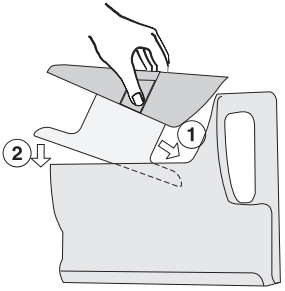
Water container

Remove, empty and dry the water container after each use.

- Release the insert by pushing the catches on the sides in towards each other and the 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, guide it in at an angle ① and then push it downwards ② as illustrated.

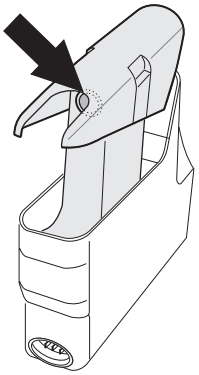


Do not immerse the water container in water or clean it in a dishwasher.

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



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 "Guide to the appliance / Accessories supplied") into the inside of the coupling seal. Do not take the seal out to lubricate it!

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 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.

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

For optimum cleaning results we recommend that you use Miele descaling tablets to descale your steam combi oven (see "Optional accessories"). A proprietary citric acid based descaling agent can also be used. Follow the manufacturer's instructions on the packaging.

Ensure that the descaling agent does not come into contact with the metal control panel or the door handle as this could cause marks. However, should any descaling agent get onto these surfaces, 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 to be done.

The appliance will lock out after you use it for the tenth time.

We recommend that you descale the appliance before it locks out.

- Fill the water container with 1 litre of descaling solution. Follow the instructions on the descaling agent packaging carefully.
- Push the water container into the appliance until it connects.
- Select the "Descale" function.
- Confirm with "OK".
- Confirm with "OK" again.

It is only possible to cancel the descaling process during the first minute. After that the process cannot be cancelled.

Do not switch the appliance off during the descaling process. If if is switched off before the end of the process, the whole process will have to be started from the beginning again.

After 12 minutes, the appliance will prompt you to fill it with fresh tap water.

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

The descaling process will continue automatically when the water container is pushed back into the appliance.

After descaling:

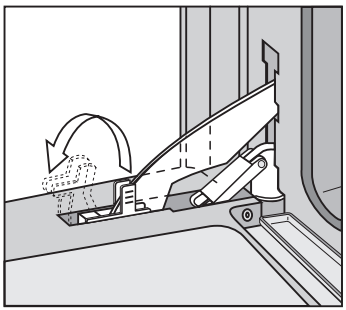
- Switch off the appliance.
- Open the door.
- Remove the water container and empty it.
- Dry the appliance thoroughly.
- Make sure the appliance is completely dry before closing the door.

Removing and refitting the door

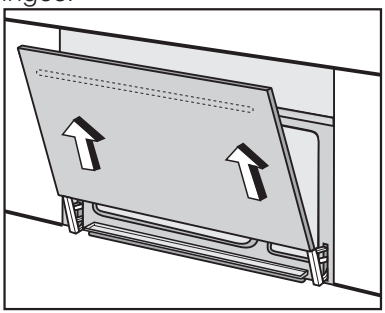
It is much easier to clean the steam oven interior if you remove the door first.

To remove the door

- Open the door fully.
- Flip up the release levers in front of the door hinges.



- Slowly close the door until the raised levers are touching the frame.
- Holding the door evenly with both hands, lift the door up and off the hinges.



To refit the door

- Fit the door on the hinges.
- Open the door fully.
- Then push the levers back down.
- Close the door.

⚠ Installation work and repairs to electrical appliances must only 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). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if ...

... you cannot switch the appliance on.

Check whether the mains fuse has tripped.

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 socket and withdraw the plug, or

– switch off at the isolator, or

– disconnect the mains fuse.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

... the appliance is in demo mode.

The appliance will not heat up if it is in demo mode. See "Settings / Showroom programme".

... 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.

... 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 "Cleaning and care / Coupling seal".

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

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

... 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.

... a whistling sound is heard when the appliance is switched on again.

When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.

... *F* and a number appear in the display.

This combination indicates a fault.

– F 20: The appliance does not heat up.

  Check whether the water container has been pushed right into the appliance so that it connects.
  Switch the appliance off and then back on again.

– A fault message will appear if the temperature of the oven compartment has not risen by at least 2 °C within 5 minutes of the start of the heating up phase. This can occur if, for example, a large quantity of frozen food is being prepared.

– Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care / Water container / Coupling seal".

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

– Other fault messages:

  Call the Service department.

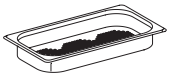
Miele offers a range of useful accessories designed for your appliance.

These can be ordered via the internet at www.miele-shop.com or from Miele (see back cover for contact details) or from your Miele dealer.

Cooking containers

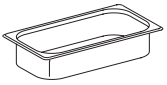
Each stainless steel cooking container has a Gastro-Norm (GN) size (Example GN 1/3). 1/3 or 1/2 is the width and depth of the cooking containers as shown below.

DGGL 1



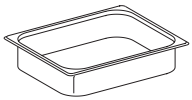
Peforated cooking container, GN 1/3
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325x175x40 mm (WxDxH)

DGG 2



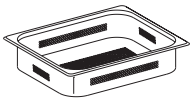
Solid cooking container, GN 1/3
Gross capacity 2.5 litres / Usable capacity 2.0.litres
325x175x65 mm (WxDxH)

DGG 3



Solid cooking container, GN 1/2
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325x265x65 mm (WxDxH)

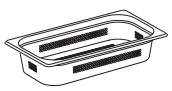
DGGL 4



Perforated cooking container, GN 1/2
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325x265x65 mm (WxDxH)

Optional accessories

DGGL 5



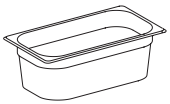
Perforated cooking container, GN 1/3
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325x175x65 mm (WxDxH)

DGGL 6



Perforated cooking container, GN 1/3
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325x175x100 mm (WxDxH)

DGG 7



Solid cooking container, GN 1/3
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325x175x100 mm (WxDxH)

DGGL 8



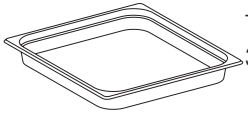
Perforated cooking container, GN 1/2
Gross capacity 2.0 litres / Usable capacity 1.7 litres
325x265x40 mm (WxDxH)

DGD



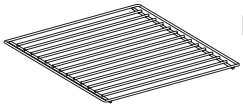
Lid for GN 1/3 cooking containers

Condensate tray



To catch excess moisture, GN 2/3
325x350x40 mm (WxDxH)

Rack



For placing your own cooking containers on

Cleaning and care products

Miele branded cleaning and conditioning products are available for your appliance.

Miele descaling tablets
6 tablets



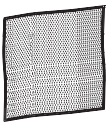
For descaling the water container.

Ceramic and stainless steel hob cleaner
250 ml



Removes discolouration from the floor heater caused by drops of liquid.
Removes discolouration from cooking containers.

E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

Silicone grease

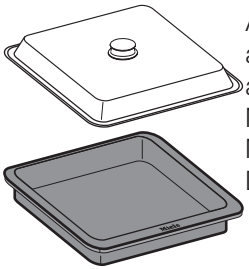


For lubricating the coupling seal.
Please read the relevant instructions in "Cleaning and care".

Optional accessories

Miscellaneous

Multi-purpose casserole dish KMB 5000-S



A die cast aluminium casserole dish with anti-stick surface and stainless steel lid. Also suitable for use on induction hobs and with all Miele ovens.
Not suitable for use on gas hobs.
Maximum capacity: 2.5 kg
Dimensions: 325 x 260 x 65 mm (W x D x H)

▶ Before connecting the appliance, 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.

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

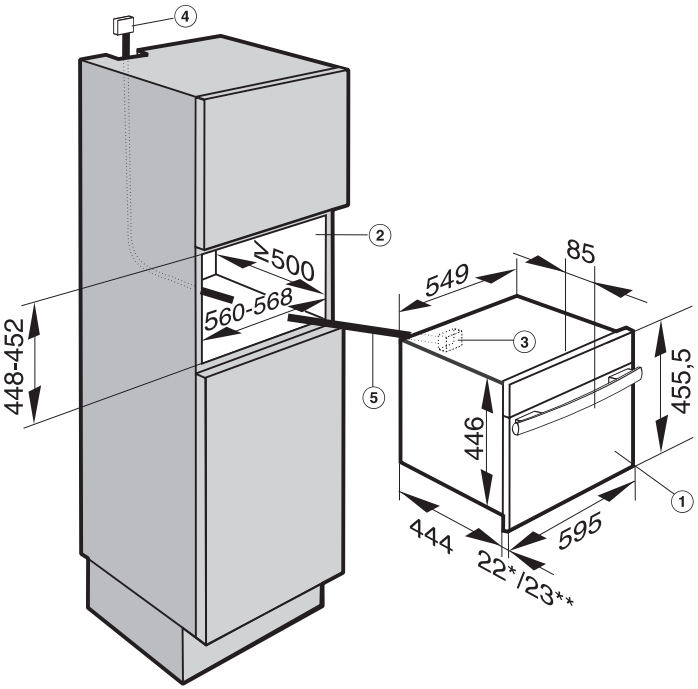
▶ This appliance may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ The appliance must be positioned so 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 in this instruction booklet are given in mm.

Appliance and building-in dimensions

Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

① Steam oven

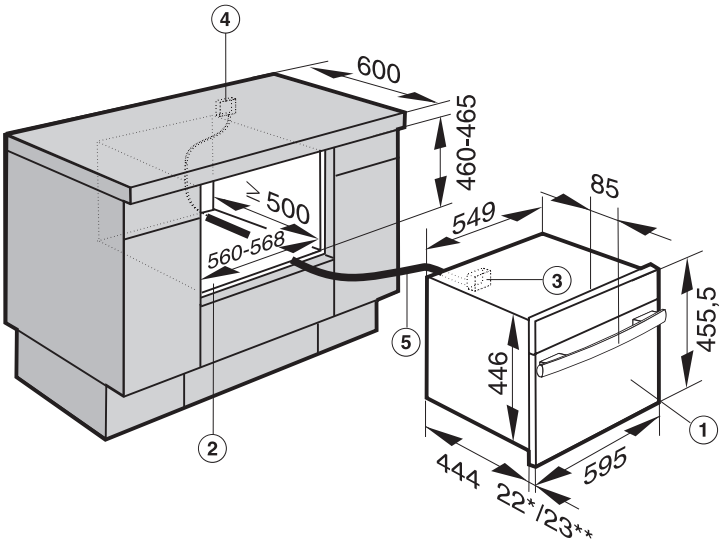
② Building-in recess

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

Installation in a base unit



* Appliances with glass front
** Appliances with metal front

① Steam oven

② Building-in recess

③ Inlet for mains connection cable to the appliance

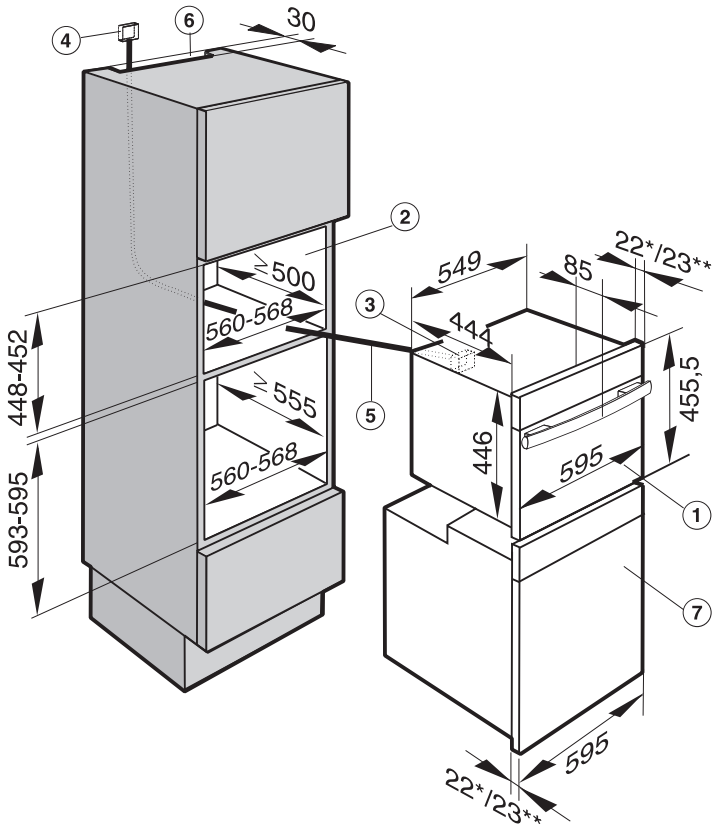
④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

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

Appliance and building-in dimensions

Installation in a tall unit in combination with an oven



* Appliances with glass front
** Appliances with metal front

① Steam oven

② Building-in recess

③ Inlet for mains connection cable to the appliance

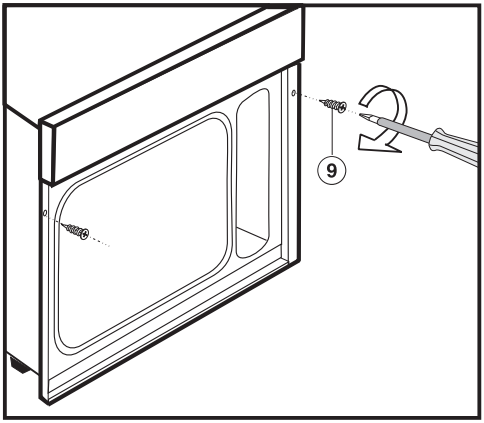
④ Recommended position for electrical socket.
Important: Do not position behind the appliance!

⑤ Mains connection cable

⑥ Ventilation cut-out for installation with a pyrolytic oven

⑦ Oven

- Push the appliance into the recess and align it.
- Secure the appliance by screwing the two wood screws 3.5 x 25 mm ⑨ (supplied) into the vertical trim on either side of the appliance (see illustration).



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.

This appliance is supplied with a cable and moulded plug for connection to a suitable switched socket which should be easily accessible after installation.
It can, if necessary, be connected to a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations by a suitably qualified electrician.

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 suitable residual current device.

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.

After sales service, data plate

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Customer Contact Centre (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance, which are given on the data plate.

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

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 instructions.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: (01235) 554455
Fax: (01235) 554477
Customer Contact Centre Tel: (08707) 554466
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: (03) 9764 7130
Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele Shanghai
Suite 4105-06, Plaza 66
1266 Nanjing Road West
Jing An District
Shanghai 200040, PRC
Tel: +86 21 6288 4200
Fax: +86 21 6288 4100
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Hong Kong
Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Tel: +852- 2610-1331
Fax: +852-2610-1013
E-mail: mielehk@miele.com.hk
Internet: www.miele.hk

Ireland
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 461 0710
Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264 353
Fax: 0800 463 453
Internet: www.miele.co.nz

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: +27 (0) 11 548-1900
Fax: +27 (0) 11 548-1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191
Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

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