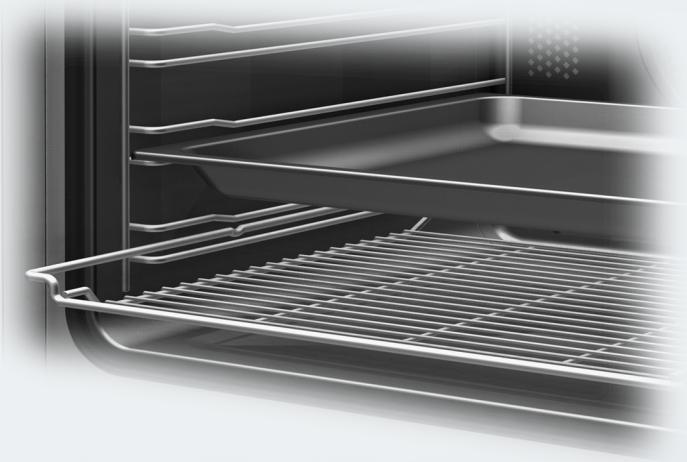
# Operating and installation instructions
# Oven



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

en-GB

M.-Nr. 10 683 800

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This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage or injury caused by non-compliance with these instructions.

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

## Correct application

▶ This oven is intended for use in domestic households and similar working and residential environments.

▶ The oven is not intended for outdoor use.

▶ This oven is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, defrost and dry food. Any other use is not supported by the manufacturer and could be dangerous.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ This oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose it is intended for. It is not suitable for room lighting.

## Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ Please supervise children in the vicinity of the oven and do not let them play with it.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

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

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

▶ Danger of injury. The door can support a maximum weight of 15 kg.
Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

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

## Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.

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

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in doubt.

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

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

▶ The oven must not be used in a non-stationary location (e.g. on a ship).

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

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

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

▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a special connection cable by a Miele authorised technician (see "Electrical connection").

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide" and "Electrical connection").

▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a solid fuel stove.

▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

## Correct use

⚠ Danger of burning.
The oven becomes hot when in use.
You could burn yourself on the heating elements, oven interior, cooked food or oven accessories.
Wear oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Due to the high temperatures radiated, objects left near the oven when it is in use could catch fire.
Do not use the oven to heat up the room.

▶ Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat.
If it does ignite do not put the flames out with water. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.

▶ Grilling food for an excessively long time can cause it to dry out with the risk of catching fire.
Do not exceed recommended grilling times.

▶ Some types of food dry out quickly and can self-ignite if high grill temperatures are used.
Never use the grill to finish baking part-cooked rolls or bread or to dry flowers or herbs. Use Fan plus or Conventional heat for this type of procedure.

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

▶ When using residual heat to keep food in the oven warm, the high moisture content and amount of condensation in the oven can cause corrosion damage. The control panel, the worktop or the housing unit can also suffer damage.
When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function. The fan will then remain on automatically and dissipate the moisture.

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.
Always cover food that is left in the oven to keep warm.

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

▶ The enamelling on the oven floor can become damaged by items being pushed around on it.
If using the oven to store pots and pans, ensure that you avoid pushing them around on the oven floor.

▶ If cold liquid is poured onto a hot surface steam will occur, which can cause scalding. The sudden change in temperature can also damage enamel surfaces.
Do not pour cold liquid directly onto hot enamelled surfaces.

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

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. Stir and / or turn it to ensure even heat distribution.

▶ Plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire.
Only use plastic containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.

▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure will build up in the container, causing it to explode.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

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

## Cleaning and care

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

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The side runners can be removed for cleaning (see "Cleaning and care").
Ensure that they are replaced correctly.

▶ Coarse soiling should be removed before running the Pyrolytic cleaning programme. If not removed, coarse soiling can smoke and cause the Pyrolytic cleaning programme to switch itself off.

## Accessories

▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ If you have a Miele HUB 5000-M, HUB 5001-M, HUB 5000-XL or a HUB 5001-XL oven dish, do not place it on Shelf level 1.This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip.
Never place a Miele oven dish on the top rail of Shelf level 1 as it will not be held securely in this position by the anti-tip notches on the runners.
In general it is best to use Shelf level 2.

▶ The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for cleaning in the Pyrolytic programme. Please remove these accessories from the oven interior before starting the Pyrolytic cleaning programme. This also applies to non-pyrolytic accessories purchased separately to the oven (see "Cleaning and care").

## Disposal of the packing material

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

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

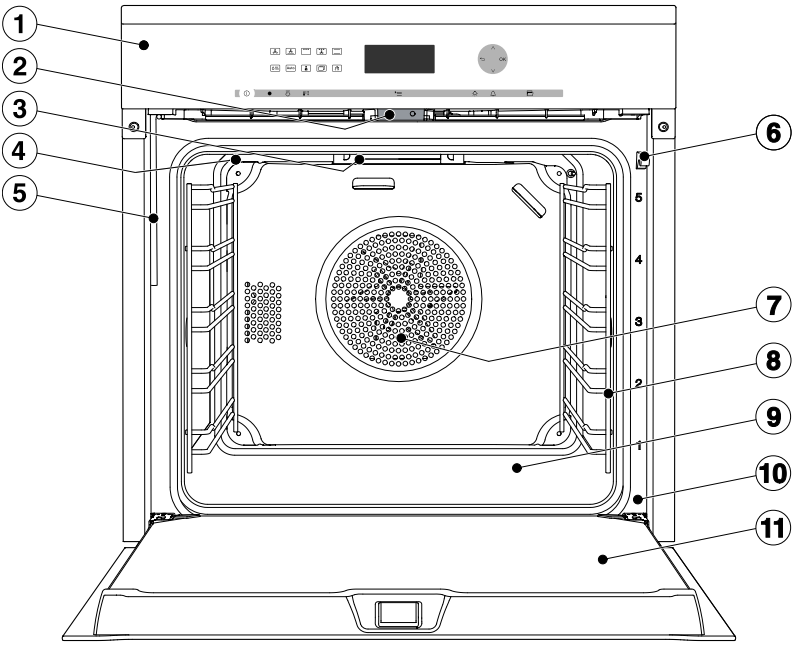
## Disposing of your old appliance

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



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

# Oven overview




① Oven controls

② Door lock - Pyrolytic cleaning

③ Top heat/grill element

④ Steam inlet openings

⑤ Water intake pipe for the steam injection system

⑥ Door lock

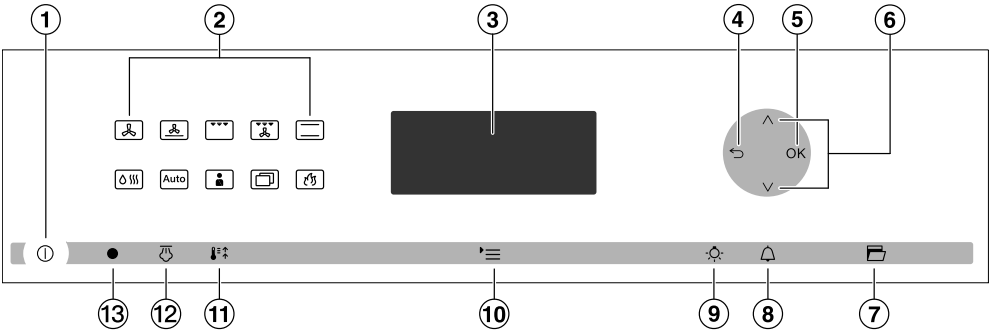
⑦ Air inlet for the fan with ring heating element behind it

⑧ Side runners with 5 shelf levels

⑨ Oven floor with bottom heat element underneath it

⑩ Front frame with data plate

⑪ Door




① Recessed On/Off sensor ⏻
For switching on and off

② Sensor controls
For selecting oven functions

③ Display
Displays time of day and information for operation

④ ⮌ sensor
To go back one step at a time

⑤ *OK* sensor
For confirming settings and instructions

⑥ ∧ and ∨ sensors
For setting values and scrolling through options

⑦ sensor
For opening the door

⑧ sensor
For setting the minute minder

⑨ sensor
For switching the oven interior lighting on and off

⑩ sensor
For accessing settings

⑪ sensor
For switching Rapid heat-up on and off

⑫ sensor
For injecting bursts of steam

⑬ Optical interface
(for Miele service technician use only)

## On/Off sensor ⏻

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

It is used for switching the oven on and off.

## Sensor controls

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

### Functions

- Fan plus
- Intensive bake
- Grill
- Fan grill
- Conventional heat
- Moisture plus
- Auto Automatic programmes
- User programmes
- Further programmes
  - Auto roast
  - Bottom heat
  - Gentle bake
  - Defrost
  - Drying
  - Reheat
  - Heat crockery
  - Prove dough
  - Pizza
  - Descale
  - Settings ⚑
- Pyrolytic cleaning

| Sensor | Function | Notes |
|---|---|---|
|  | For opening the door | The door opens automatically. To close it press against the door frame with your hand or with a suitable pot holder or oven glove until the door shuts.<br>If the display is dark, this sensor will not react until the oven is switched on. |
| ∧ ∨ | For scrolling through lists and for changing values | The arrow sensors are used for scrolling up or down a list. Each option is highlighted as you scroll through them. The option you want must be highlighted before you can select it.<br>Values which are highlighted can be increased or decreased using the arrow sensors. |
| *OK* | For selecting functions and saving settings | Functions highlighted in the display can be selected by touching *OK*. The selected function can then be changed.<br>Confirm with *OK* to save changes.<br>If information appears in the display select *OK* to confirm the message. |
|  | To go back a step | |

# Oven controls

| Sensor | Function | Notes |
|---|---|---|
| 🔔 | For setting the minute minder | If the time of day is visible you can enter a minute minder duration at any time, e.g. when boiling eggs on the hob.<br>If the display is dark, this sensor will not react until the oven is switched on. |
| 💡 | For switching the oven interior lighting on and off | If the time of day display is visible, the oven interior lighting can be switched on and off by touching the 💡 sensor.<br>If the display is dark, this sensor will not react until the oven is switched on.<br>The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected. |
| ▸≡ | For accessing settings | Touching the ▸≡ sensor when the oven is switched on will bring up a list of settings.<br>If the display is dark, this sensor will not react until the oven is switched on.<br>During a cooking process you can alter the temperature or set a cooking duration after touching this sensor. |

| Sensor | Function | Notes |
|---|---|---|
| | For switching Rapid heat-up on and off | When using Fan plus, Auto roast, Moisture plus and Conventional heat the sensor will light up. By touching you can switch the Rapid heat-up function on or off (see "Further functions – Rapid Heat-up"). |
| | For injecting the bursts of steam | If manual bursts of steam are selected for the Moisture plus function, the bursts of steam are injected by touching the sensor.<br>The sensor lights up when a burst of steam can be injected.<br>appears in the display when a burst of steam is being injected. |

## Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, automatic programmes, user programmes and settings.

Information or a list of options will appear in the display depending on the function selected and/or touching the ›≡ sensor.

After switching the oven on with the On/Off ⏻ sensor Select function will appear in the display.

**If the time of day is visible and you have not selected a function, when ›≡ is touched a list with the following options will appear in the display:**

– Language
– Time
– Date
– Lighting
– Display brightness
– Acoustic tones
– Keypad tone
– Units
– Cooling fan run-on
– Pyrolytic
– Recommended temperatures
– Safety
– Showroom programme
– Factory default

**After selecting a function (except for Auto), when ›≡ is touched a list of options for that function will appear in the display:**

– Temperature
– Duration
– Ready at
– Start at (only if Duration/Ready at is set)
– Type of heating (only with Moisture plus)

■ To select an option scroll through the list with the ∧ and ∨ arrow sensors until the option you want is highlighted.

■ Then confirm your choice with *OK*.

### Symbols

The following symbols may appear in the display:

| Symbol | Explanation |
|---|---|
|  | Minute minder |
|  | If two or three options are available arrows will appear on the right hand side of the display. Use these to scroll through the list. Available options are highlighted one after the other. |
|  | If more than three options are available, a bar will appear on the right-hand side of the display. Use this to scroll through the list. |
|  | The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again. |
|  | Some settings, e.g. display brightness and buzzer volume are selected using a bar chart. |
|  | A tick indicates the option which is currently selected. |
|  | This symbol indicates that there is additional information and advice about using the oven. Select *OK* to access the information. |
|  | The system lock or sensor lock is switched on (see "Settings – Safety"). The oven cannot be used. |
|  | Bursts of steam |
|  | Descale |

## Model numbers

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

## Data plate

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

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

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

## Items supplied

The oven is supplied with:

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

## Accessories supplied and available to order

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

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

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

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

**Side runners**

Side runners for trays, racks and Miele oven dishes are fitted on either side of the oven cavity for shelf levels 5 1.

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

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

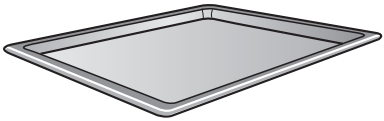
The accessories (e.g. the rack) are pushed into the oven between the two rails.

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

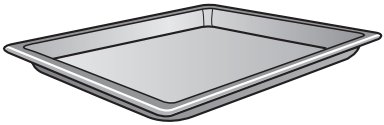
The side runners can be removed for cleaning (see "Cleaning and care").

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

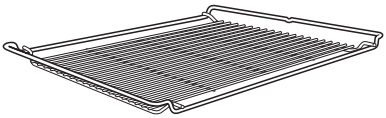
Baking tray HBB 71:



Universal tray HUBB 71:



Rack HBBR 72:



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

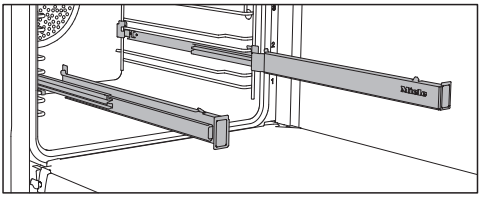
Always position the rack as illustrated.

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



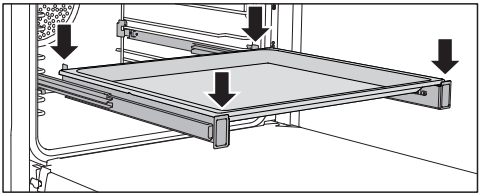
If you are using the universal tray with the rack on top, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

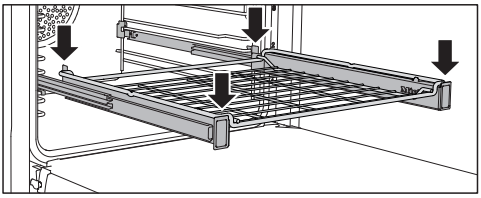
### FlexiClip telescopic runners HFC 72



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

Push the FlexiClip telescopic runners right into the oven before placing accessories on them.
The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.





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

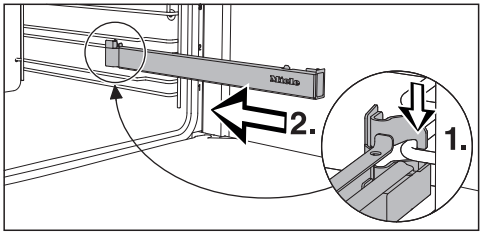
### Fitting and removing FlexiClip telescopic runners

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

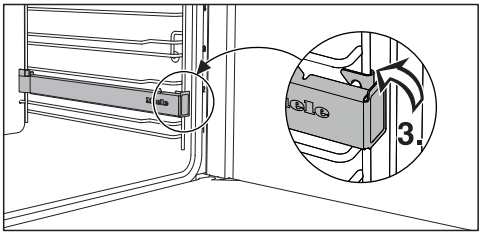
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

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

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




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

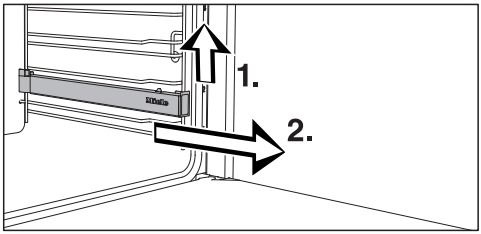



- Then secure the FlexiClip runner to the lower of the two rails as illustrated (3).

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

To remove a FlexiClip runner:

- Push the FlexiClip runner in all the way.




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

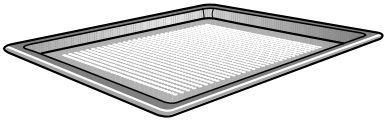
**Round baking tray HBF 27-1**



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

The enamelled surface has been treated with PerfectClean.

**Perforated baking tray HBBL 71**

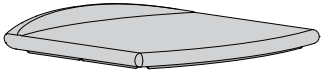


The perforated baking tray has been specially designed for baking fresh yeast and quark dough items, bread and rolls.
The fine perforations help to brown the underside of food.
The tray can also be used for drying fruit and vegetables.

The enamelled surface has been treated with PerfectClean.

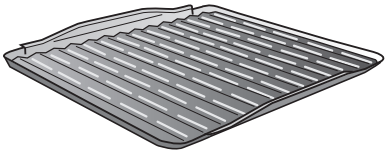
The round perforated baking tray HBFP 27-1 can be used for the same things.

### Baking stone HBS 60



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

### Anti-splash insert HGBB 71



The anti-splash insert fits in the universal tray.
The juices from the food being grilled or roasted collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

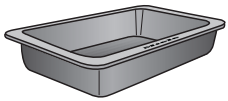
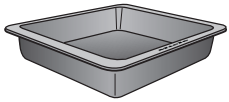
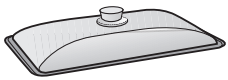
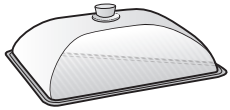
The enamelled surface has been treated with PerfectClean.

### HUB Gourmet oven dishes
### HBD Gourmet oven dish lids

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

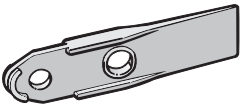
Gourmet oven dishes are available in two sizes. The width and the height are the same for both.

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

| **Depth: 22 cm** | **Depth: 35 cm** |
|---|---|
| HUB 5000-M<br>HUB 5001-M * | HUB 5000-XL<br>HUB 5001-XL * |
|  |  |
| HBD 60-22 | HBD 60-35 |
|  |  |

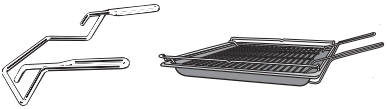
* suitable for use on induction hobs

**Opener**



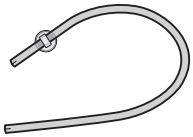
The opener can be used to lever the door open during a power cut. To do so, push the opener at an angle into the gap between the control panel and the door at the height of the ‣≡ sensor.

**Handle HEG**



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it.

**Descaling tablets, plastic tube with suction cup**



These are required for descaling the appliance.

**Miele microfibre cloth**

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

**Miele oven cleaner**

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

## Oven controls

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

They are also used for

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

## Safety features

### System lock

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

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

### Sensor lock

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

### Safety switch-off

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

**Cooling fan**

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

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

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

**Vented oven door**

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

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

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

**Door lock - Pyrolytic cleaning**

For safety reasons the door is locked as soon as the Pyrolytic cleaning programme is started. After the Pyrolytic cleaning programme has finished, the door will remain locked until the temperature in the oven has fallen below 280 °C.

## PerfectClean treated surfaces

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

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

Food can be sliced or cut up on PerfectClean surfaces.

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

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.
Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The following have all been treated with PerfectClean:

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

## Pyrolytic accessories

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

– Side runners
– FlexiClip telescopic runners
– Rack

See "Cleaning and care" for more information.

## Standard settings

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

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

### Welcome screen

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

- Follow the instructions in the display.

### Set the language

- Scroll through the list until the language you want is highlighted.
- Confirm with *OK*.

### Set the country

- Scroll through the list until the country you want is highlighted.
- Confirm with *OK*.

### Set the date

- Select the date.
- Confirm with *OK*.

### Set the time

Now set the time of day using the 24 hour clock.

- Set the hours and the minutes.
- Confirm with *OK*.

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

**Time of day display**

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

– On

The time always shows in the display.

– Off

To save energy the display does not light up. Some functions are limited.

– Night dimming

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

■ Scroll through the list until the option you want is highlighted.

■ Confirm with *OK*.

Some information about energy consumption will appear in the display.

■ Confirm with *OK*.

Set up successfully completed will appear.

■ Confirm with *OK*.

The oven is now ready to use.

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

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

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell. It is a good idea to rinse the steam injection system at the same time.

Ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.
- Fit the FlexiClip runners (available to order) to the side runners and insert all trays and the rack.
- Fill a container with approx. 100 ml of fresh tap water.
- Switch the oven on with the On/Off sensor ⏻.
- Select the Moisture plus function.

The recommended temperature of 160 °C will appear highlighted.

This temperature will be automatically accepted within a few seconds and the option to select a burst of steam will then appear. Touch ⮌ to go back to the temperature selection option.

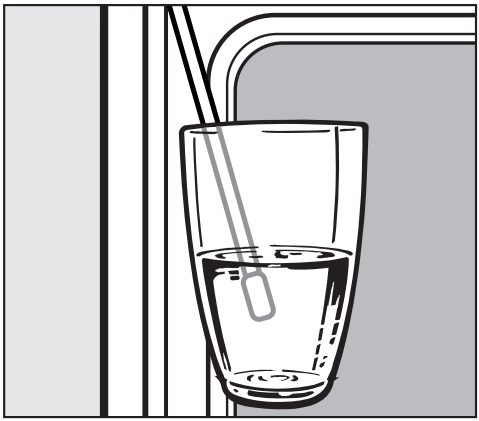
- Set the maximum possible temperature (250 °C).
- Confirm with *OK*.

Automatic burst of steam will be highlighted.

- Confirm with *OK*.

The prompt to draw in water then appears.

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



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

The water intake process will begin.

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

- Remove the water container after the water intake process.

- Confirm the message telling you that the process is complete with *OK*.
- Close the door.

The message will then disappear.

The sound of the pump running can be heard. Residual water in the water intake pipe is being drawn into the oven.

The oven heating will switch on.

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

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

Heat the empty oven for at least an hour.

After at least an hour:

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

**After heating up for the first time**

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

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

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

## Open the "Settings" menu

Factory default settings can be changed in the Settings menu.

When the oven is switched on, this menu can be accessed by touching the ‣≡ sensor. You can also access it as a sub-menu by selecting ▣.

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

Select ⮌ or ‣≡ to return to the menu above.

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

**Changing and saving settings**

- Switch the oven on.
- Select ‣≡.

A list of settings will appear in the display.

- Scroll through the list using the ∧ and ∨ arrow sensors until the option you want is highlighted.
- Confirm with *OK*.
- Scroll through the list using the ∧ and ∨ arrow sensors until the setting you want is highlighted. You can also use the arrow sensors to change settings with segment bars (e.g. volume).
- Confirm with *OK*.

The setting is now saved.

# Settings

## Settings overview

| Option | Available settings |
|---|---|
| Language ⚑ | ... / deutsch / english / ...<br>Country |
| Time | Show<br>On / Off * / Night dimming<br>Clock format<br>24 h * / 12 h<br>Set |
| Date | |
| Lighting | On<br>On for 15 seconds * |
| Display brightness | ▬▬▬◆═══ |
| Acoustic tones | Melodies<br>Solo tone |
| Keypad tone | ▬▬▬◆═══ |
| Units | Weight<br>g * / lb / lb/oz<br>Temperature<br>°C * / °F |
| Cooling fan run-on | Temperature controlled *<br>Time controlled |
| Pyrolytic | With reminder<br>Without reminder * |
| Recommended temperatures | |
| Safety | System lock 🔒<br>Sensor lock |
| Showroom programme | Demo mode<br>On / Off * |
| Factory default | Settings<br>Reset / Do not reset<br>User programmes<br>Delete / Do not delete<br>Recommended temperatures<br>Reset / Do not reset |

* Factory default setting

## Language

You can set the language and the country you want.

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

**Tip:** If you have selected the wrong language by mistake, select the symbol to get back to the Language menu.

## Time of day

### Display

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

– On

The time always shows in the display. By touching the sensor you can directly open the door, switch the lighting on and off or use the minute minder.

– Off

To save energy the display does not light up. The oven has to be switched on before you can open the door with the sensor. This also applies to using the Minute minder and the lighting.

– Night dimming

To save energy the time only shows in the display between 05:00 and 23:00. The rest of the time it is not visible. The oven has to be switched on before you can use it.

### Clock format

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

– 24 h

The time of day is shown in 24 hour clock format.

– 12 h

The time of day is shown in 12 hour clock format.

### Setting

Set the hours and the minutes.

If there is a power cut, the current time of day will reappear once power has been restored. The oven stores this information for approx. 200 hours.

## Date

Set the date.

## Lighting

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

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

## Display brightness

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



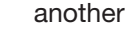
■ Select Darker or Brighter to change the brightness of the display.

## Acoustic tones

### Melody

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

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



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

■ Select Quieter or Louder, to adjust the volume.

### Solo tone

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

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

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

■ Select Lower or Higher, to change the pitch.

## Keypad tone

The volume of the tone that sounds each time you touch a sensor is represented by a bar with seven segments.



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

■ Select Quieter or Louder, to adjust the volume.

## Units

### Weight

– g

Weight in Automatic programmes is set using grammes.

– lb

Weight in Automatic programmes is set using pounds.

– lb/oz

Weight in Automatic programmes is set using pounds and ounces.

### Temperature

– °C

The temperature is displayed in degrees Celsius.

– °F

The temperature is displayed in degrees Fahrenheit.

## Cooling fan run-on

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

– Temperature controlled

  The cooling fan switches off when the temperature in the oven drops below 70 °C.

– Time controlled

  The cooling fan switches off after a period of about 25 minutes.

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

## Pyrolytic cleaning

– With reminder

  A reminder to run the pyrolytic cleaning programme will appear in the display.

– Without reminder

  You will not be reminded to run the pyrolytic cleaning programme.

## Recommended temperatures

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

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

■ Select the function you want.

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

■ Change the recommended temperature.

■ Confirm with *OK*.

## Safety

### System lock

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

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

Select On to activate the system lock.

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

– On

The system lock has been activated. If you want to use the oven, touch the *OK* sensor for at least 6 seconds.

– Off

The system lock is deactivated. The oven can now be used as normal.

### Sensor lock

The sensor lock prevents the oven being switched off by accident or settings being altered whilst food is cooking. Once activated, the sensor lock prevents the sensors working a few seconds after a programme has been started.

– On

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

– Off

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

## Showroom programme

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

### Demo mode

If demo mode is activated Demo mode active. The appliance will not heat up will appear when the oven is switched on.

– On

Touch *OK* for at least 4 seconds to activate demo mode.

– Off

Touch *OK* for at least 4 seconds to deactivate demo mode. The oven can now be used as normal.

## Factory default

– Settings

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

– User programmes

All user programmes will be deleted.

– Recommended temperatures

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

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

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

A maximum minute minder duration of 9 hours, 59 minutes and 55 seconds can be set.

**Tip:** Use the Minute minder when using Moisture plus to remind you to inject the bursts of steam at the desired time.

## To set the minute minder

If you want to use the minute minder and Time – Show – Off has been set, you will need to switch the oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the oven is switched off.

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

- Select .

"0:00:00" (h:min:sec) will appear. The hour block will be highlighted.

- Confirm with *OK*.

The hours are saved and the minutes block will be highlighted.

- Enter "06".
- Confirm with *OK*.

The minutes are saved and the seconds block will be highlighted.

- Enter "20".
- Confirm with *OK*.

The minute minder duration is now saved.

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

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

# Minute minder 🔔

**At the end of the minute minder duration:**

– 🔔 will flash.

– The display will show the time counting upwards,

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

■ Select 🔔.

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

## To change the minute minder duration

■ Select 🔔.

Minute minder appears and Change is highlighted.

■ Confirm with *OK*.

The minute minder duration selected appears.

■ Change the duration set for the minute minder.

■ Confirm with *OK*.

The altered minute minder duration is now saved.

## To delete the minute minder duration

■ Select 🔔.

Minute minder appears and Change is highlighted.

■ Scroll through the list until Delete is highlighted.

■ Confirm with *OK*.

The minute minder duration is now cancelled.

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

Some functions are selected directly from the control panel. Others only appear after selecting ⧉.

## The following are selected directly via symbols on the control panel:

| Function | Recommended temperature | Temperature range |
|---|---|---|
| **Fan plus** <br>This function is used for baking and roasting on different levels at the same time. A lower temperature can be selected than when using Conventional heat , as the fan distributes the heat around the oven compartment straight away. | 160 °C | 30–250 °C |
| **Intensive bake** <br>For baking cakes with moist toppings. Intensive bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark. | 170 °C | 50–250 °C |
| **Conventional heat** <br>For baking and roasting traditional recipes, cooking soufflés and cooking at low temperatures.<br>If using an older recipe or cookbook, set the oven temperature for Conventional heat 10 °C lower than that recommended. This will not change cooking times. | 180 °C | 30–280 °C |
| **Grill** <br>For grilling larger quantities of thin cuts (e.g. steak) and browning baked dishes. The whole of the grill glows red to create the required level of heat. | 240 °C | 200–300 °C |

# Overview of functions

| Function | Recommended temperature | Temperature range |
|---|---|---|
| **Moisture plus**<br>For baking and roasting with moisture injection. | 160 °C | 130–250 °C |
| **Fan grill**<br>For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill function, as the fan distributes the heat around the oven compartment straight away. | 200 °C | 100–260 °C |
| **Automatic programmes** Auto<br>The list of Automatic programmes available will appear in the display. | – | – |

## The following are selected via "Further programmes":

| Function | Recommended temperature | Temperature range |
|---|---|---|
| **Auto roast**<br>This is used for roasting. The oven heats initially to a high temperature (approx. 230 °C) to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting. | 160 °C | 100–230 °C |
| **Bottom heat**<br>Use this setting towards the end of cooking to brown the base of a cake, quiche or pizza. | 190 °C | 100–280 °C |
| **Defrost**<br>For the gentle defrosting of frozen food. | 25 °C | 25–50 °C |
| **Gentle bake**<br>For small amounts e.g. of frozen pizza, bake-off rolls, cookies and for meat dishes and roasts. You can save up to 30 % energy compared to cooking with a standard oven function as long as the door is kept shut during cooking. | 190 °C | 100–250 °C |

## Cooking

- Remove any accessories from the oven that you do not require for cooking.
- Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.
- Avoid opening the door during cooking.
- In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.
- It is best to use dark baking tins and containers with a matt finish made from non-reflective materials (enamelled steel, oven-proof glassware, non-stick coated cast aluminium). Shiny materials such as stainless steel or aluminium reflect heat, preventing it reaching the food efficiently. Do not cover the oven floor or the rack with heat-reflective aluminium foil.
- Observe cooking durations to avoid energy wastage when cooking food.
- Wherever possible set the cooking duration, or use a food probe. Make use of the Automatic programmes if your oven has them.
- Fan plus can be used for cooking many types of food. Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with Conventional Heat . It also enables you to cook on several shelf levels at the same time.
- Gentle bake is an innovative function that makes optimum use of residual heat. You can save up to 30 % energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.
- Fan grill can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
- Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.
- Dishes which you are unable to cook at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

# Tips on saving energy

### Using residual heat

- The temperature in cooking programmes using temperatures above 140 °C which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking. The residual heat in the oven is sufficient for cooking the food. Do not switch the oven off (see "Warning and safety instructions").
- If you have set a duration for a cooking programme, the oven heating elements will switch off automatically shortly before the end of cooking and Energy saving phase will appear in the display. The residual heat in the oven is sufficient to complete the cooking process.
- If you wish to run the pyrolytic cleaning programme, it is best to start it immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy required to run the programme.

## Settings

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

## Energy save mode

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

## Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select the function you want.

Function, recommended temperature and temperature range will appear.

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

- Change the recommended temperature if necessary.

The recommended temperature will be accepted within a few seconds.

- Confirm with *OK*.

The required and the actual temperature will appear.

You will see the temperature increasing. A buzzer will sound when the set oven temperature is reached for the first time as long as the buzzer is set (see "Settings - Acoustic tones").

After cooking:

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

### Cooling fan

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

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

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

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

■ Select ▸≡.

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

– Temperature

– Duration

– Ready at

– Start at (only appears after Duration or Ready at has been set.)

– Type of heating (only with Moisture plus) You can combine bursts of steam with other functions.

## Changing the function

You can change the cooking function during operation.

■ Select the function you want.

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

■ Change the temperature if necessary.

■ Confirm with *OK*.

## Changing the temperature

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

- Confirm with *OK* if the recommended temperature is suitable for your recipe.
- If it is not suitable for your recipe, you can change it for this particular cooking programme.

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

Example: you have selected Fan plus and 170 °C and can see the temperature increasing.

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

- Select ‣≡.

The required temperature is highlighted.

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

The temperature changes in 5 °C steps.

- Confirm with *OK*.

The altered required temperature is saved.

- Finally, select ‣≡ if you want to see the actual temperature increasing in the display.

The altered required temperature appears.

## Rapid heat-up

Rapid heat-up is used to speed up the heating up phase. The top heat/grill element and the ring heating element come on together with the fan to enable the oven to reach the required temperature as quickly as possible.

The Rapid heat-up function switches on automatically if you set a temperature of more than 100 °C for Fan plus, Auto roast, Conventional heat and Moisture plus. The sensor lights up.

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

Touch the sensor during the heating-up phase to switch "Rapid heat-up" on or off:

- Touch the illuminated sensor to switch off Rapid heat-up.

Rapid heat-up is switched off. Heating-up appears in the display and the light in the sensor goes out.

- Touch the unlit sensor if you wish to switch Rapid heat-up on.

Rapid heat-up is switched on. Rapid heat-up appears in the display and the light in the sensor comes on.

**Pre-heating the oven**

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

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

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

**Fan plus**

– dark bread dough

– beef sirloin joints and fillet

**Conventional heat**

– cakes and biscuits with a short baking time (up to 30 minutes)

– delicate mixtures (e.g. sponges)

– dark bread dough

– beef sirloin joints and fillet

- Select the required oven function and the temperature.
- Rapid heat-up should be switched off when baking pizza, biscuits and small cakes.
- Wait for heating-up to finish.

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

- Place the food in the oven.

## Setting durations

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

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

– Duration

  Enter the cooking duration you require. The heating will switch off automatically once this duration has elapsed. The maximum duration that can be set is 12:00 hours.

– Ready at

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

– Start at

  This option will only appear if you have set a Duration or Ready at time. With Start at you have to specify when you want the programme to start. The oven will start heating up at that time.

**Switching off automatically**

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

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

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

**Set the "Duration".**

- Select ‣≡.
- Scroll through the list until Duration is highlighted.
- Confirm with *OK*.
- Enter the cooking duration you require.
- Confirm with *OK*.

**Set "Ready at"**

- Select ‣≡.
- Scroll through the list until Ready at is highlighted.
- Confirm with *OK*.
- Enter the time you want cooking to stop.
- Confirm with *OK*.

### Switching on and off automatically

We recommend switching on and off automatically when roasting. If used for baking, do not delay the start for too long. Cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

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

– Duration and Ready at

– Duration and Start at

– Ready at and Start at

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

- Select Duration and set 0:30 h.
- Select Ready at and set 12:30 O'Clock.

Start at will be calculated automatically. Start at will appear in the display together with the calculated time.

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

### Sequence of a programme that switches on and off automatically

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

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

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

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

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

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

The oven heating and lighting will switch off. Prog. finished appears and Save is highlighted.

You have the option of saving your settings as a User programme (see "User programmes").

**During the cooling down phase** the cooling fan will continue to run.

### Changing the set time

- Select ‣≡.

All options that can be changed will appear.

- Scroll through the list until the time you want is highlighted.
- Confirm with *OK*.

The Change option is highlighted.

- Confirm with *OK*.
- Change the set time
- Confirm with *OK*.

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

### Cancelling cooking

- Select ⮌.
- When Cancel cooking? appears, select Yes.

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

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

After selecting Moisture plus you need to set the temperature and the number of bursts of steam.

The options are:

– Automatic burst of steam
  This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.

– 1 burst of steam
  2 bursts of steam
  3 bursts of steam
  You need to add the appropriate amount of water for the number of bursts of steam. You have to release the bursts of steam yourself.

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

Liquids, other than water, can cause damage to the oven.
Only use tap water when cooking with the "Moisture plus" function.

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

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

– **Yeast mixtures** will rise better if steam is injected at the beginning of the programme.

– **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.

– When **roasting meat with a high fat content** injecting steam at the beginning of roasting will help render the fat.

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

**Tip:** See the recipe book for more information.

# Moisture plus

## Moisture plus function

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

- Prepare the food and place in the oven.
- Select the Moisture plus function.

The recommended temperature of 160 °C will appear highlighted.

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

### Set the temperature

- Set the required temperature.
- Confirm with *OK*.

### Set the number of bursts of steam

- If you would like a burst of steam to be automatically injected into the oven after the heating-up phase, select Automatic burst of steam and confirm with *OK*.
- If you would like to inject one or more bursts of steam manually at specific times, select 1 burst of steam, 2 bursts of steam or 3 bursts of steam and confirm with *OK*.

### When to add the steam

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

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

### Manual bursts of steam

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

- If you want to inject the bursts of steam manually, select Manual bursts of steam. Set the minute minder to remind you when to do so.
- Confirm with *OK*.

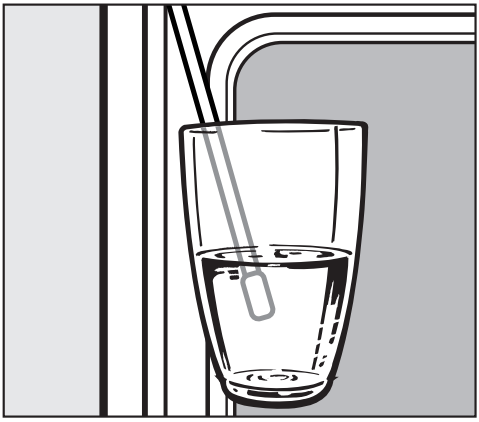
### Time-controlled steam

- If you want to time when to release the bursts of steam, select Time-controlled bursts of steam.
- Set the time for each burst of steam. The oven will then release the steam at the specified times. The time counts down as soon as the programme is started.
- Confirm with *OK*.

The prompt to draw in water then appears.

**Preparing and starting the water intake process**

- Fill a suitable container with the required amount of fresh tap water.
- Open the door.
- Pull the water intake pipe forwards (located below the control panel on the left).



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

The water intake process will begin.

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

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

- Remove the water container after the water intake process.
- Confirm the message telling you that the process is complete with *OK*.
- Close the door.

The sound of the pump running can be heard. Residual water in the water intake pipe is being drawn into the oven.

The oven heating and cooling fan will switch on. The required and the actual temperature will appear.

You will see the temperature increasing. A buzzer will sound when the set oven temperature is reached for the first time as long as the buzzer is set (see "Settings - Acoustic tones").

If you have selected Time-controlled bursts of steam, the time at which to release the next burst of steam will appear. If necessary, you can alter this time with the ‣≡ sensor.

**Changing the function**

The Moisture plus programme uses "Fan plus" together with the addition of moisture as standard.

You can also use moisture with one of the following functions:

– Conventional heat

– Intensive bake

– Auto roast

■ Select ‣≡.

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

■ Confirm with *OK*.

■ Select the function you want.

■ Confirm with *OK*.

Cooking will be carried out using the function selected.

### Injecting bursts of steam

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

### Automatic burst of steam

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

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

After the burst of steam, will disappear.

- Continue cooking until the end of the cooking duration.

### 1, 2 or 3 bursts of steam

### Manual bursts of steam

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

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

**Tip:** Please refer to the recipes in the cookbook for the timing of the bursts of steam. Set the minute minder to remind you when to do so.

- Select .

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

- Proceed as described to inject further bursts of steam.

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

- Continue cooking until the end of the cooking duration.

### Time-controlled steam

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

## Residual water evaporation

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

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

The next time Moisture Plus or an Automatic programme with moisture is used Evaporate res. moisture? will appear in the display with the options Skip and Yes.

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

**The residual water evaporation process**

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

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

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

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

**To start residual water evaporation immediately**

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

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

Evaporate res. moisture? appears and Yes is highlighted.

- Confirm with *OK*.

Evaporate res. moisture and a time then appear in the display.

The Evaporate residual moisture process will then start. You can follow the time counting down in the display.

The time shown in the display will depend on the amount of residual water left in the steam injection system. During the evaporation process, the duration may be adjusted by the system according to the amount of water currently present.

At the end of the residual water evaporation process Prog. finished will appear.

- Touch ⮌.

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

During the evaporation of residual water, moisture will condense on the door and the oven compartment. This moisture needs to be removed after the oven has cooled down.

**To skip residual moisture evaporation**

⚠ Skipping the residual moisture evaporation process can, in certain cases, cause water to overflow into the oven compartment.
It is best not to cancel the evaporation process.

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

Evaporate res. moisture? will appear.

- Scroll through the list until Skip is highlighted.
- Confirm with *OK*.

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

# Automatic programmes

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

## List of food types

Automatic programmes are accessed via Auto.

– Cakes
– Cookies/Muffins
– Bread
– Bread mixes
– Rolls
– Meat
– Game
– Poultry
– Fish
– Dessert

## To use an Automatic programme

■ Select Auto.

A list of food types will appear in the display.

■ Scroll through the list until the food type you want is highlighted.

■ Confirm with *OK*.

The Automatic programmes available will then appear.

■ Scroll through the list until the Automatic programme you want to use is highlighted.

■ Confirm with *OK*.

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

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

– Type of cookware
– Shelf level
– The amount of water required for Automatic programmes with Moisture Plus
– Duration

■ Follow the instructions in the display.

**Tip:** See the cookbook for a selection of Automatic programmes to try.

**Notes on use**

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

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

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

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

– The duration quoted for Automatic programmes is an estimate. It may increase or decrease depending on the programme. The duration, in particular with meat, will vary depending on the initial temperature of the food.

# User programmes

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

– Each one can have up to 10 cooking stages. This enables you to save your most frequently used recipes very accurately. Each stage contains settings for a function, temperature and duration.
– You can specify the shelf level(s) for the food.
– You can enter the name of the programme for your recipe.

When you next select the programme it will start automatically.

There are different ways of creating a User programme:

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

Then name the programme.

## To create a User programme

■ Select [person].

If you have not yet created a User programme Create programme will appear in the display.

■ Confirm with *OK*.

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

■ Scroll through the list until Edit programme is highlighted.

■ Confirm with *OK*.

Create programme will be highlighted.

■ Confirm with *OK*.

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

■ Select and confirm the settings you want to change.

**Tip:** Depending on oven function selected, you can also select Rapid heat-up via Further settings.

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

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

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

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

- Select and confirm the required level(s).

A summary of your settings will appear in the display.

- Check the settings and confirm with *OK*.
- Scroll through the list until Save is highlighted.
- Confirm with *OK*.

Then name the programme. The following symbols will appear next to the alphabet:

| Symbol | Meaning |
|---|---|
| ␣ | Space |
| ABC | Alphabet in upper case |
| abc | Alphabet in lower case |
| 123 | Numerals 0 to 9 and hyphen |
| ✓ | Confirm the programme name |

- Scroll through the list until the character you want is highlighted.
- Confirm with *OK*.

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

> You can delete the characters one at a time with ⮌.
>
> A maximum of 10 characters can be used.

- Select the rest of the letters or numbers for your programme name.
- Once you have entered the programme name scroll through the list until ✓ is highlighted.
- Confirm with *OK*.

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

- Confirm with *OK*.

## To start a User programme

- Place the food in the oven.
- Select [person].

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

- Scroll through the list until the programme you want is highlighted.
- Confirm with *OK*.

A list will appear in the display.

– Start now

The programme will start immediately. The oven heating will switch on immediately.

– Start at

Specify the time you want cooking to start. The oven will start heating up at that time.

– Ready at

Specify the time you want cooking to stop. The oven will switch off automatically at the time you have set.

– Change cooking stages

This option is described in "To change User programmes".

- Scroll through the list until the option you want is highlighted.
- Confirm with *OK*.
- Confirm the message regarding which shelf level to use with *OK*.

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

## To change a User programme

### Changing cooking stages

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

- Select [i].

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

- Scroll through the list until the programme you want is highlighted.
- Confirm with *OK*.
- Scroll through the list until Change cooking stages is highlighted.
- Confirm with *OK*.

Cooking stage 1 is highlighted. You can change the specified settings for one cooking stage or add cooking stages to the programme.

- Scroll through the list until the cooking stage you want or Add cooking stage is highlighted in the display.
- Confirm with *OK*.
- Change the programme as you wish (see "To create a User programme").
- Confirm with *OK*.
- Check the settings and confirm with *OK*.
- Scroll through the list until Save is highlighted.
- Confirm with *OK*.

The changes to your programme will be saved.

- Change the name if necessary (see "To create a User programme").

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

- Confirm with *OK*.

### To change the name

■ Select [person].

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

■ Confirm with *OK*.

■ Scroll through the list until Change programme is highlighted.

■ Confirm with *OK*.

■ Scroll through the list until the programme you want is highlighted.

■ Confirm with *OK*.

■ Scroll through the list until Change name is highlighted.

■ Confirm with *OK*.

■ Change the name (see "To create a User programme").

■ After entering a new name, scroll through the list until ✓ is highlighted.

■ Confirm with *OK*.

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

■ Confirm with *OK*.

The new name for your programme has been saved.

## To delete a User programme

■ Select [person].

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

■ Confirm with *OK*.

■ Scroll through the list until Delete programme is highlighted.

■ Confirm with *OK*.

■ Scroll through the list until the programme you want is highlighted.

■ Confirm with *OK*.

Delete ? will appear in the display.

■ Scroll through the list until Yes is highlighted.

■ Confirm with *OK*.

The programme will be deleted.

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

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

## Functions

Depending on how the food is prepared, you can use Fan plus, Intensive bake, Moisture plus or Conventional heat.

## Bakeware

The choice of bakeware depends on the oven function.

– Fan plus, Intensive bake, Moisture plus:
Baking tray, universal tray, bakeware of any ovenproof material.

– Conventional heat:
Dark baking tins with a matt finish. Avoid using bright, shiny metal tins as they give an uneven and poor browning result and in some cases cakes might not cook properly.

– Always place baking tins on the rack. Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.

– When baking cakes with fresh fruit toppings and deep sponge cakes place the tin in the universal tray to catch any spillages.

**Baking paper, greasing the tin**

Miele accessories, e.g. the universal tray are treated with PerfectClean enamel (see "Features").

Surfaces treated with PerfectClean enamel generally do not need to be greased or covered with baking paper.

Baking paper should be used with:

– anything prepared using a lye containing sodium hydroxide (e.g. pretzels, bread sticks) because the lye can damage the PerfectClean surface,

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

– frozen food cooked on the rack.

## Notes on using the baking charts

The data for the recommended function is printed in bold.

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

### Temperature

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

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

### Duration

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

### Shelf level

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

– **Fan plus**
  1 tray: level 2
  2 trays: levels 1+3/2+4
  3 trays: levels 1+3+5

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

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

– **Moisture Plus**
  1 tray: level 2

– **Intensive bake**
  1 tray: level 1 or 2

– **Conventional heat**
  1 tray: level 1 or 2

## Baking charts

### Creamed mixture

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

Function / Fan plus / Conventional heat
Temperature / 5 1 Shelf level / Duration

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

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.

2) Pre-heat the oven.

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

# Baking

### Creamed mixture

| Cakes / biscuits | | [°C] | 5 1 | [min] |
|---|---|---|---|---|
| Foam cake (tray) | Fan plus | **150–160** [1] | **2** | **25–35** |
| | Conventional heat | 150–160 [1] [2] | 2 | 25–35 |
| Marble, nut cake (tin) | Fan plus | **150–160** | **2** | **60–80** |
| | Conventional heat | 150–160 | 2 | 55–75 |
| Fresh fruit cake, with meringue topping (tray) | Fan plus | 150–160 [1] | 2 | 40–50 |
| | Conventional heat | **170–180** [1] | **2** | **45–55** |
| Fresh fruit cake (tray) | Fan plus | **150–160** | **2** | **35–45** |
| | Conventional heat | 160–170 | 2 | 35–55 |
| Fresh fruit cake (tin) | Fan plus | 150–160 | 2 | 55–65 |
| | Conventional heat | **170–180** [1] [2] | **2** | **35–45** |
| Flan base | Fan plus | **150–160** [1] | **2** | **25–35** |
| | Conventional heat | 170–180 [1] [2] | 2 | 15–25 |

Function / Fan plus / Conventional heat
Temperature / 5 1 Shelf level / Duration

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.
2) Pre-heat the oven.

### Rubbed in mixture

| Cakes / biscuits | | [°C] | | [min] |
|---|---|---|---|---|
| Small cakes/biscuits (1 tray) | | **140–150** [1] | **2** | **20–30** |
| | | 160–170 [1) 2)] | 3 | 15–25 |
| Small cakes/biscuits (2 trays) | | **140–150** [1] | **1+3** | **20–30** [3] |
| Drop cookies (1 tray) * | | **140** [1] | **2** | **30–40** |
| | | **160** [1) 2)] | **3** | **20–30** |
| Drop cookies (2 trays) * | | **140** [1] | **1+3** | **35–45** [3] |
| Flan base | | **150–160** | **2** | **35–45** |
| | | 170–180 [2] | 2 | 20–30 |
| Streusel cake | | **150–160** | **2** | **45–55** |
| | | 170–180 | 2 | 45–55 |
| Cheese cake | | 150–160 [1] | 2 | 80–95 |
| | | **170–180** [1] | **2** | **75–85** |
| | | 150–160 | 2 | 80–90 |

Function / Fan plus / Conventional heat / Intensive bake
Temperature / Shelf level / Duration

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

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.
2) Pre-heat the oven.
3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

# Baking

### Rubbed in mixture

| Cakes / biscuits | | [°C] | 5 1 | [min] |
|---|---|---|---|---|
| Apple cake (Apple pie) (baking tin ∅ 20 cm) * | Fan plus | **160** 1) | **2** | **90–100** |
| | Conventional heat | **180** 1) | **1** | **80–95** |
| Apple pie | Fan plus | 160–170 1) | 2 | 50–70 |
| | Conventional heat | **170–180** 1) 2) | **2** | **60–70** |
| | Intensive bake | **160–170** | **2** | **50–70** |
| Fresh fruit tart, glazed (tin) | Fan plus | 150–160 | 2 | 55–75 |
| | Conventional heat | 170–180 | 2 | 55–75 |
| | Intensive bake | **150–160** | **2** | **55–65** |
| Swiss apple pie (tray) | Conventional heat | **220–230** 2) | **1** | **30–50** |
| | Intensive bake | **180–190** | **1** | **30–50** |

Function / Fan plus / Conventional heat / Intensive bake
Temperature / 5 1 Shelf level / Duration

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

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.

2) Pre-heat the oven.

### Yeast mixtures and quark dough

| Cakes / biscuits | | [°C] | | [min] |
|---|---|---|---|---|
| Gugelhupf | | **150–160** [1] | **2** | **50–60** |
| | | 160–170 [1] | 2 | 50–60 |
| Stollen | | **150–160** | **2** | **45–65** |
| | | 160–170 | 2 | 45–60 |
| Streusel cake | | 150–160 | 2 | 35–45 |
| | | **170–180** | **3** | **35–45** |
| Fresh fruit cake (tray) | | 160–170 | 2 | 45–55 |
| | | **170–180** | **3** | **50–60** |
| Apple turnovers (1 tray) | | 150–160 | 2 | 25–30 |
| | | **160–170** | **2** [2] | **25–30** |
| Apple turnovers (2 trays) | | 150–160 | 1+3 | 25–30 [3] |

Function / Fan plus / Conventional heat
Temperature / Shelf level / Duration

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.
2) For yeast dough. For quark dough use shelf level 3.
3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

# Baking

### Yeast mixtures and quark dough

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

Function / Fan plus / Conventional heat / Intensive bake
Temperature / 5 1 Shelf level / Duration

1) Pre-heat the oven.
2) For yeast dough. For quark dough use shelf level 3.
3) The dish can be placed on the oven floor. Depending on the size of the dish, you may need to remove the shelf runners. If using Conventional heat, please also place the rack on the oven floor.

### Whisked mixture

| Cakes / biscuits | | [°C] | 5 1 | [min] |
|---|---|---|---|---|
| Tart / flan base (2 eggs) | | 160–170 1) | 2 | 20–30 |
| | | **160–170** 1) 2) | **2** | **15–25** |
| Sponge cake (4–6 eggs) | | 170–180 1) | 2 | 20–35 |
| | | **150–160** 1) 2) | **2** | **30–45** |
| Whisked sponge * | | **180** 1) | **2** | **25–35** |
| | | **150–170** 1) 2) | **2** | **20–45** |
| Swiss roll | | 170–180 1) 2) | 2 | 15–20 |
| | | **180–190** 1) 2) | **2** | **10–15** |

Function / Fan plus / Conventional heat
Temperature / 5 1 Shelf level / Duration

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

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.

2) Pre-heat the oven.

# Baking

### Choux pastry, puff pastry, meringue

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

Function / Fan plus / Conventional heat
Temperature / 5 1 Shelf level / Duration

1) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.
2) Pre-heat the oven.
3) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.

## Functions

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

## Dishes

You can use any heat-resistant dishes:

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

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

## Tips

– Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

– At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

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

## Notes on using the roasting charts

The data for the recommended function is printed in bold.

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

### Temperature

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

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

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart.
Roasting will take longer at the lower temperature, but will be more even.

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

### Pre-heating

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

### Roasting duration

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

– Beef/venison: 15–18 min/cm

– Pork/veal/lamb: 12–15 min/cm

– Sirloin/fillet: 8–10 min/cm

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

### Shelf level

5
1

As a general rule, use shelf level 2.

## Roasting charts

### Beef, veal

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

Function / Temperature / 5 1 Shelf level / Duration / Core temperature
Fan plus / Auto roast / Moisture plus / Conventional heat

1) Use the universal tray. Sear the meat on the hob first.
2) If using Moisture plus, release a burst of steam at the beginning of the cooking programme.
3) If using Moisture plus, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
4) Pre-heat the oven.
Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.
5) Roast with the lid on first. Then remove the lid three-quarters of the way through roasting and add approx. ½ litre liquid.
6) Add approx. 0.5 l liquid halfway through roasting.
7) If you have a separate food probe you can use the core temperature shown.
8) Depending on required degree of doneness: rare: 40–45 °C, medium: 50–60 °C, well done: 60–70 °C

# Roasting

## Pork

| Food | | [°C] | 5 1 | [min] | 3) [°C] |
|---|---|---|---|---|---|
| Pork joint, approx.1 kg | Fan plus / Auto roast | 160–170 | 2 | 100–120 2) | 80–90 |
| | Moisture plus 1) | 160–170 | 2 | 100–120 2) | |
| | Conventional heat | **180–190** | **2** | **100–130** 2) | |
| Pork joint with crackling, approx. 2 kg | Fan plus / Auto roast | 170–180 | 2 | 120–160 2) | 80–90 |
| | Moisture plus 1) | **180–190** | **2** | **120–160** 2) | |
| | Conventional heat | 190–200 | 2 | 130–160 2) | |
| Gammon joint, approx. 1 kg | Fan plus / Auto roast | 150–160 | 2 | 60–80 2) | 75–80 |
| | Moisture plus 1) | **150–160** | **2** | **60–80** | |
| | Conventional heat | 170–180 | 2 | 80–100 2) | |
| Meat loaf, approx. 1 kg | Fan plus / Auto roast | 170–180 | 2 | 60–70 2) | 80–85 |
| | Conventional heat | **200–210** | **2** | **70–80** 2) | |

Function / Temperature / 5 1 Shelf level / Duration / Core temperature
Fan plus / Auto roast / Moisture plus / Conventional heat

1) If using Moisture plus, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.

2) Add approx. 0.5 l liquid halfway through roasting.

3) If you have a separate food probe you can use the core temperature shown.

### Lamb, game

| Food | Function | Temperature [°C] | Shelf level | Duration [min] | Core temperature [°C] |
|---|---|---|---|---|---|
| Leg of lamb, approx. 1.5 kg | Fan plus / Auto roast | 170–180 | 2 | 90–110 3) | 75–80 |
| | Moisture plus 1) | 170–180 | 2 | 90–110 4) | |
| | Conventional heat | **180–190** | **2** | **90–110** 3) | |
| Saddle of lamb, approx. 1.5 kg | Fan plus / Auto roast | 220–230 2) | 2 | 40–60 4) | 70–75 |
| | Moisture plus 1) | 220–230 2) | 2 | 40–60 | |
| | Conventional heat | **230–240** 2) | **3** | **40–60** 4) | |
| Venison, approx. 1 kg | Fan plus / Auto roast | **200–210** | **2** | **80–100** 3) | 80–90 |
| | Conventional heat | 200–210 | 2 | 80–100 3) | |

Function / Temperature / Shelf level / Duration / Core temperature
Fan plus / Auto roast / Moisture plus / Conventional heat

1) If using Moisture plus, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.
2) Pre-heat the oven.
3) Roast with the lid on first. Then remove the lid three-quarters of the way through roasting and add approx. ½ litre liquid.
4) Add approx. 0.5 l liquid halfway through roasting.
5) If you have a separate food probe you can use the core temperature shown.

# Roasting

### Poultry, fish

| Food | | [°C] | 5 1 | [min] | 3) [°C] |
|---|---|---|---|---|---|
| Poultry, 0.8–1 kg | Fan plus / Auto roast | **180–190** | 2 | **60–70** | 85–90 |
| | Conventional heat | 190–200 | 2 | 60–70 | |
| Poultry, approx. 2 kg | Fan plus / Auto roast | **180–190** | **2** | **100–120** | 85–95 |
| | Conventional heat | 190–200 | 3 | 100–120 | |
| Poultry, stuffed, approx. 2 kg | Fan plus / Auto roast | **180–190** | **2** | **110–130** | 85–95 |
| | Conventional heat | 190–200 | 3 | 110–130 | |
| Poultry, approx. 4 kg | Fan plus / Auto roast | **160–170** | **2** | **120–160** 2) | 85–90 |
| | Conventional heat | 180–190 | 2 | 120–160 2) | |
| Fish, whole, approx. 1.5 kg | Fan plus / Auto roast | 160–170 | 2 | 45–55 | 75–80 |
| | Moisture plus 1) | **160–170** | **2** | **45–55** | |
| | Conventional heat | **180–190** | **2** | **45–55** | |

Function / Temperature / 5 1 Shelf level / Duration / Core temperature
Fan plus / Auto roast / Moisture plus / Conventional heat

1) If using Moisture plus, once the heating-up phase has finished, manually release the bursts of steam at intervals throughout the programme.

2) Add approx. 0.5 l liquid halfway through roasting.

3) If you have a separate food probe you can use the core temperature shown.

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

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

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

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

**Tips**

– Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

– For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter, vegetable oil).

– Do not cover meat during cooking.

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

## Procedure

Use the universal tray with the rack placed on top of it.
Do not use the Rapid heat-up function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 2.
- Select Conventional heat and a temperature of 130 °C.
- Touch the illuminated sensor to switch off Rapid heat-up.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.

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

- Place the seared meat on the rack.
- Select ›≡.

Temperature will be highlighted.

- Confirm with *OK* and reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

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

## After cooking

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

– The cooking result will not be affected if the meat is left in the oven after the programme has finished. It can be kept warm until you serve it.

– The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

## Cooking duration / Core temperatures

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

Duration

Core temperature
If you have a separate food probe, you can use the core temperature shown.

* Off the bone

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

## Functions

**Grill**

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

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

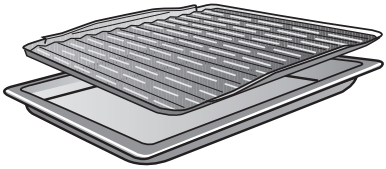
**Fan grill**

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

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

## Trays and racks





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

Do not use the baking tray.

## Preparing food for grilling

Trim the meat. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

## Grilling

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

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

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

## Notes on the grilling chart

The data for the recommended function is printed in bold.

Check the food after the shortest duration quoted.

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

### Temperature

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

### Pre-heating

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

### Shelf level

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

– Thin cuts: shelf level 3 or 4

– Thick cuts: shelf level 1 or 2

### Grilling duration

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

– Turn the food halfway through grilling.

### Testing to see if cooked

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

| | |
|---|---|
| Rare: | If the meat gives easily to the pressure of the spoon, it will still be red on the inside. |
| Medium: | If there is some resistance, the inside will be pink. |
| Well-done: | If there is very little resistance, it is cooked through. |

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

**Tip:** If the surface of thicker cuts of meat is cooked but the centre is not cooked, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

# Grilling

## Grilling chart

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

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

Grill / Fan grill

Shelf level / Temperature / Duration

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

1) Use shelf level 2 for Fan grill.

2) Do not pre-heat the grill.

Your oven has a number of Special applications in addition to the Automatic programmes. They are listed under Further programmes:

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

This section also gives information on the following applications:

- Frozen food/Ready meals

## Further programmes

### Gentle bake

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

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

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

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

For optimum results keep the door shut whilst cooking.

Examples of use:

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

Temperature / Duration

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

– The durations given are for an oven which has not been pre-heated.

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

– Check the food after the shortest duration quoted.

### Defrost

Use the Defrost function to gently defrost frozen food.

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

- Select ⧉.
- Select Defrost.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

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

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

### Tips

– Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

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

### Defrosting durations

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

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

weight / defrosting duration

**Drying food**

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

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

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

■ Prepare the food for drying

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

– Stone plums, if necessary.

– Peel, core and cut pears into thick wedges.

– Peel and slice bananas.

– Clean mushrooms and cut them in half or slice them.

– Remove parsley and dill from the stem.

■ Distribute the food evenly over the universal tray.

Use the Gourmet perforated baking tray, if you have one.

■ Select .

■ Select Drying.

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

■ Follow the instructions in the display.

| Food | [min] |
|---|---|
| Fruit | 120–480 |
| Vegetables | 180–480 |
| Herbs * | 50–60 |

Drying time

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

■ Reduce the temperature if condensation begins to form in the oven.

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

■ Allow the dried fruit or vegetables to cool down after drying.

Dried fruit must be completely dry, but also soft and elastic.

■ Store in sealed glass jars or tins.

### Reheat

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

The options are:

- Meat + vegetables
- Meat + potatoes
- Meat + dumplings
- Meat + pasta
- Fish + vegetables
- Fish + potatoes
- Vegetable bake
- Pasta bake
- Pasta in sauce
- Pizza
- Ragout

Use heat-resistant dishes.

- Place the food to be reheated in its dish on the rack. Do not cover it.
- Select .
- Select Reheat and alter the recommended temperature if necessary.
- Follow the instructions in the display.

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

### Proving dough

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

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

- Select .
- Select Prove dough.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

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

### Pizza

This programme is designed specifically for baking pizza.

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

- Select .
- Select Pizza.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

### Heat crockery

This programme is designed for pre-heating your crockery.

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

Use heat-resistant dishes.

- Place the rack on shelf level 2 and place the crockery on it. Depending on the size of the crockery you can also use the oven floor and also take the side runners out to make more room.
- Select .
- Select Heat crockery.
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

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

## Frozen food/Ready meals

### Tips

**Cakes, pizza, baguettes**

– Large frozen items such as cakes, pizzas or baguettes cover an extensive area of the baking tray or universal tray.
The temperature difference if large frozen items are cooked in these trays can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. Further use will make the distortion worse. Place this type of food on baking parchment on the rack to prevent the risk of this happening.

– Use the lowest temperature recommended on the manufacturer's packaging.

**Oven chips, croquettes or similar items**

– Small items of frozen food such as oven chips can be cooked on the baking tray or universal tray.
Place baking parchment on the tray so that they cook gently.

– Use the lowest temperature recommended on the manufacturer's packaging.

– Turn several times during cooking.

### Method

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the pre-heated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest duration recommended on the packaging.

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

⚠ Danger of injury.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Do not use a steam cleaner to clean the oven.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners.
All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.
Remove any residual cleaning agent immediately.

## Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents on the oven front
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- glass cleaning agents
- cleaning agents for ceramic hobs
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- melamine eraser blocks
- sharp metal scrapers
- wire wool
- spot cleaning
- oven cleaner
- stainless steel spiral pads

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

Soiling is best removed after each use of the oven.

The accessories are not dishwasher-proof.

## Tips

– Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

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

## Normal soiling

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

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

## Stubborn soiling (excluding the FlexiClip runners)

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not attempt to remove these marks. Clean these following the instructions given here.

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

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

- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

## Pyrolytic cleaning of the oven interior

Instead of cleaning the oven manually you can run the Pyrolytic cleaning programme .

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

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

– Level 1 for light soiling

– Level 2 for heavier soiling

– Level 3 for very heavy soiling

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

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

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

**Setting up for pyrolytic cleaning**

The high temperatures used during pyrolytic cleaning will damage accessories that are not designed for pyrolytic cleaning.
Please remove these accessories from the oven interior before starting pyrolytic cleaning. This also applies to non-pyrolytic accessories purchased separately to the oven.

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

– Side runners

– FlexiClip telescopic runners HFC 72

– Rack HBBR 72

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

■ Place the rack on the top shelf level.

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

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

### Starting Pyrolytic cleaning

⚠ Danger of burning.
The oven door gets much hotter during pyrolytic operation than during normal use.
Prevent children from touching the oven during pyrolytic cleaning.

- Select Pyrolytic cleaning.

You have a choice of cleaning level for Pyrolytic cleaning. The currently selected option is highlighted.

- Select the level required.
- Confirm with *OK*.
- Follow the instructions in the display.
- Confirm with *OK*.

### Starting Pyrolytic cleaning immediately

Start now will be highlighted.

- To start the Pyrolytic cleaning programme immediately, confirm with *OK*.

Pyrolytic cleaning will now start.

The door will lock automatically. The oven heating and the cooling fan will then switch on automatically. The oven lighting will not come on during the Pyrolytic cleaning programme.

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

You can use the minute minder at the same time as running the cleaning programme. At the end of the minute minder time the buzzer will sound, 🔔 will start flashing and the time can be viewed counting up in the display. The buzzer will stop and the visual indicators will go out as soon as you touch the 🔔 sensor.

**To delay the start time of the Pyrolytic cleaning programme**

- If you want to delay the start of the Pyrolytic cleaning programme, scroll through the list of options until Start later is illuminated.
- Confirm with *OK*.
- Set the time at which you want the Pyrolytic cleaning programme to start.
- Confirm with *OK*.

The door will lock automatically.

Start at and the start time set will appear in the display.

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

**At the end of pyrolytic cleaning**

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

When the door lock has been released:

– Prog. finished will appear.

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

- Switch the oven off.

The visual and acoustic signals will switch off.

⚠ Danger of burning.
Wait until the oven has cooled down before removing residual soiling left in the oven compartment from pyrolytic cleaning.

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

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

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

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

**Please note:**

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

– After pyrolytic cleaning the FlexiClip telescopic runners may appear discoloured or a lighter colour in some places. This will not affect the functioning of the runners in any way.

– Spilt fruit juices may cause lasting discolouration to enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

**If pyrolytic cleaning is cancelled**

If pyrolytic cleaning is cancelled the oven door will remain locked until the temperature inside the oven drops to below 280 °C.

The following will cause the Pyrolytic cleaning programme to stop:

– Switching the oven off.

– Selecting a different function.

– A power cut.

A message will appear in the display to tell you that the door is unlocking once the temperature in the oven has dropped below 280 °C.

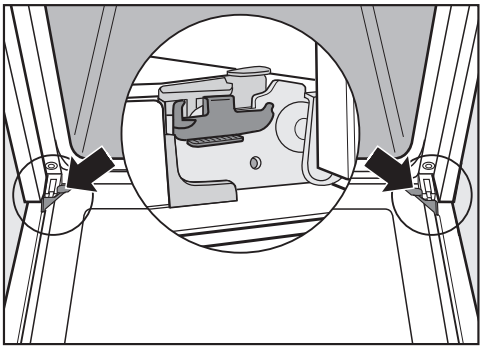
When the door lock has been released:

– Prog. finished will appear.

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

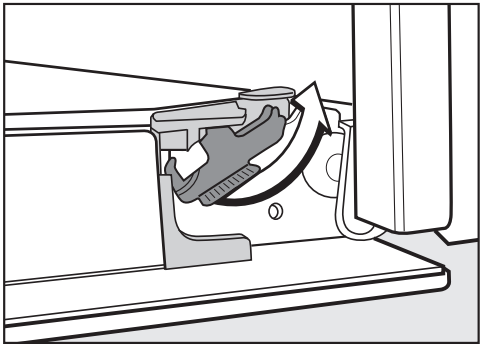
The Pyrolytic cleaning programme can be restarted if wished (see "Starting the pyrolytic cleaning programme") or the oven can be switched off.

## Removing the door



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

- Open the door fully.



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

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

- Raise the door up till it rests open.



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

## Dismantling the door

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

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

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

Take particular care as scratches can damage the glass. When cleaning the glass panes do not use abrasive cleaning agents, hard sponges or brushes and do not use sharp metal tools or scrapers.
Please also read the general notes on cleaning the oven front before cleaning the glass panes.

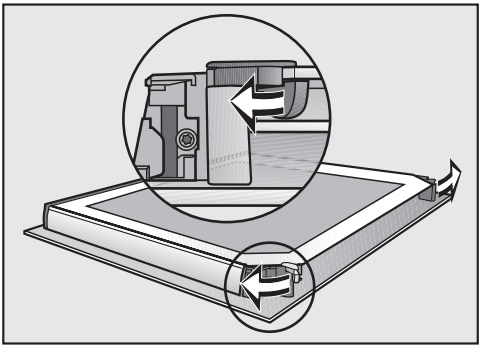
The glass panes are coated in different ways with a heat-reflective coating on the sides facing into the oven cavity. The glass panes must be fitted the right way round after being cleaned.

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

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

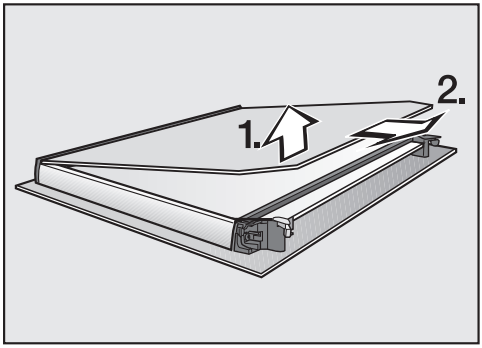
⚠ Danger of injury.
Always remove the door before disassembling it.

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

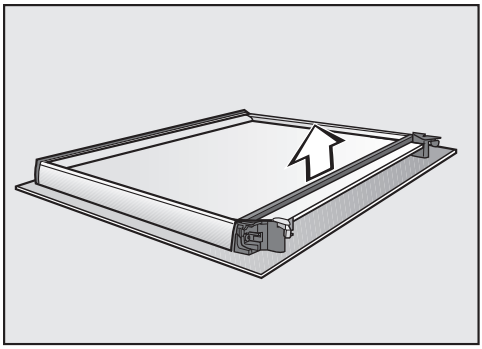


- Flip the two glass pane retainers outwards to open them.

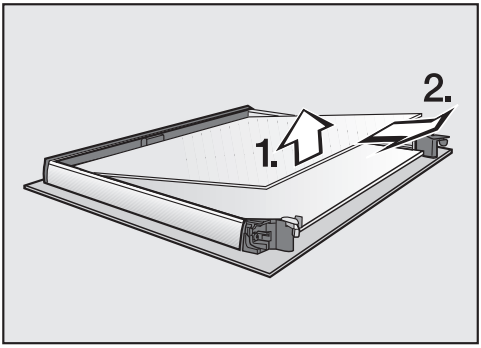
You can now remove the inner panes and the two middle panes one after the other.



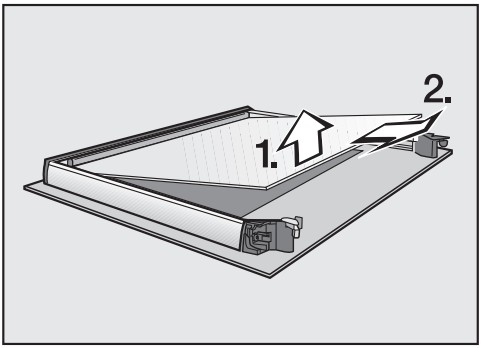

- **Carefully** lift the inner pane up and out of the plastic strip.



- Remove the seal.




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

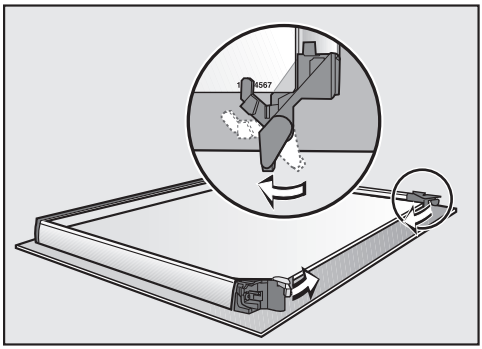



- Then lift the bottom of the two middle panes up carefully and take it out.
- Clean the door panes and other parts with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.
- Dry all parts with a soft cloth.

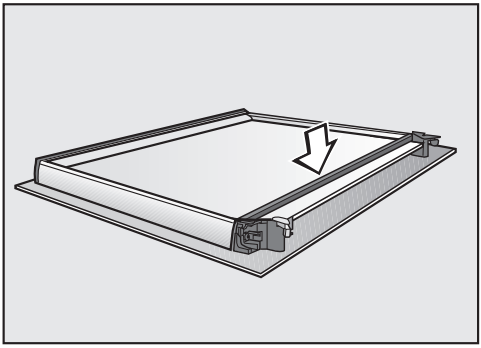
Then reassemble the door carefully:

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

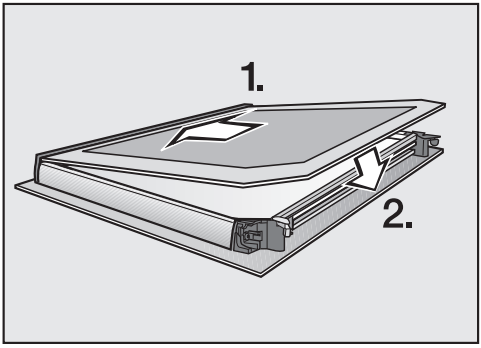
- Refit the lower of the two middle panes in such a way that the material number is legible (not a mirror image).



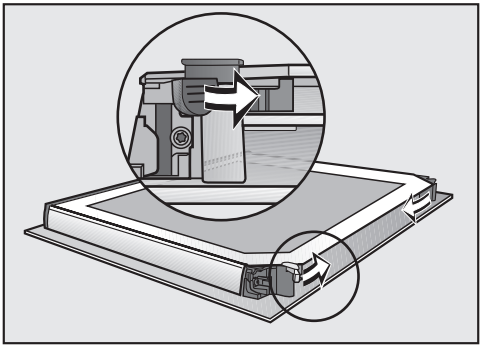

- Flip both the glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.
- Then refit the upper of the middle two panes in such a way that the material number is legible (not a mirror image). The glass pane should lie on top of the retainers.



■ Refit the seal.



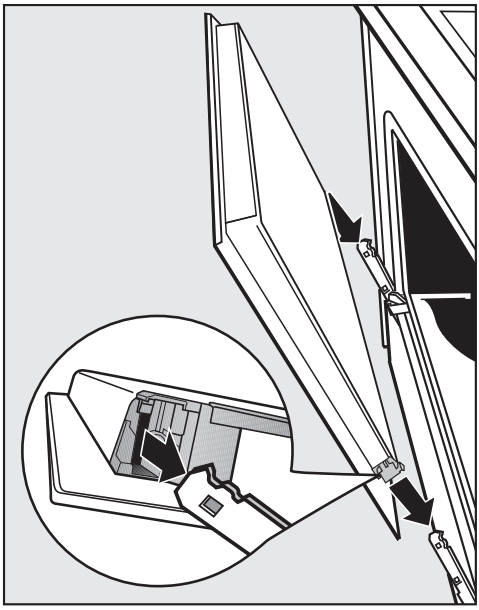

■ Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



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

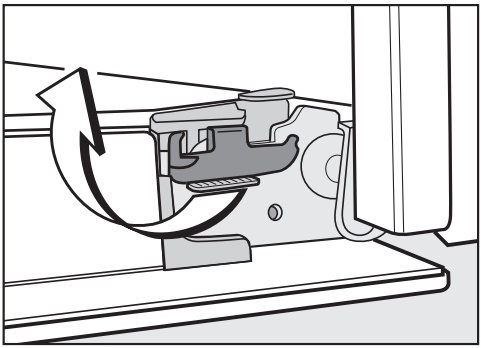
The door is now reassembled and is ready to fit back on the oven.

## Refitting the door



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

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



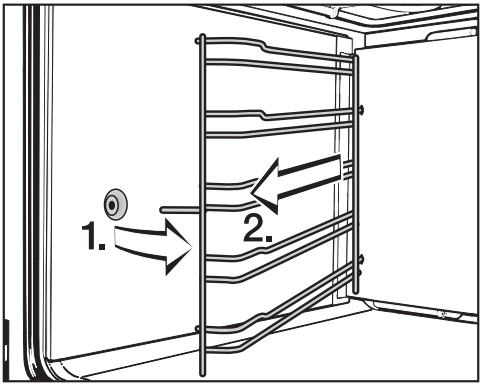
- Flip both locking clamps back up as far as they will go into a horizontal position.

## Removing the side runners with FlexiClip runners

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

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

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




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

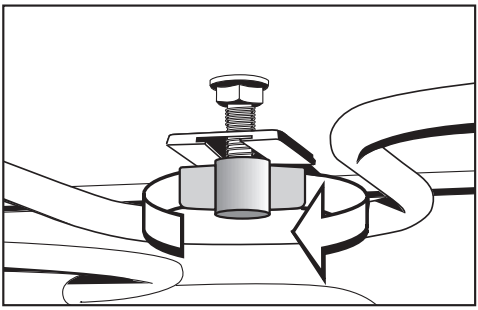
**Refit** in the reverse order.

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

## Lowering the top heat/grill element

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

- Remove the side runners.



- Undo the wing nut.

Use caution not to damage the top heat/grill element.
Do not use force when lowering the top heat/grill element.

- Carefully lower the top heat/grill element.

You can now clean the roof of the oven.

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

## Descaling the steam injection system

### When to run the descaling process

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

The descaling process can be run at any time.

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

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

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

### Sequence of a descaling cycle

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

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

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

### Preparation

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

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

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

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

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

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

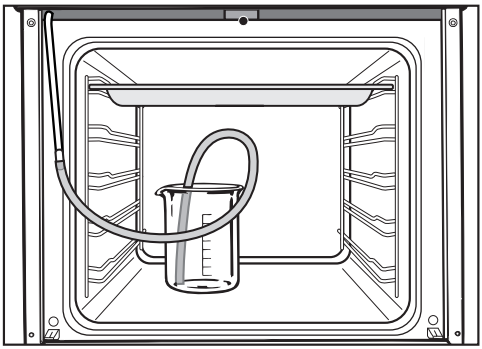
### Carrying out the descaling process

- Select ⧉.
- Scroll through the list until Descale is highlighted.
- Confirm with *OK*.

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

A message with advice about the activation phase will appear in the display.

- Place the universal tray on the top shelf level to collect the descaling solution after it has been used. Confirm the message shown with *OK*.



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

The water intake process will begin. You will hear the noise of the pump.

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

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

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

- Confirm with *OK*.

The **Activation phase** will begin. You can follow the time counting down in the display.

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

The system will take in more liquid at approximately 5 minute intervals. You will hear the noise of the pump.

A buzzer will sound at the end of the activation phase if the buzzer is switched on (see "Settings – Acoustic tones").

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

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

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

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

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

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

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

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

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

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

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

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

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

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

- Confirm with *OK*.

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

- Switch the oven off.

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

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

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

# What to do if ...

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

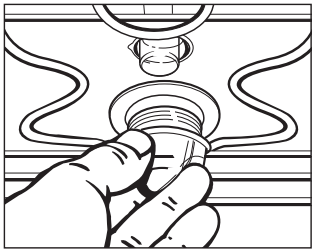
⚠ Danger of injury. Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person.
Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Do not attempt to open the casing of the oven yourself.

| Problem | Cause and remedy |
|---|---|
| **The display is dark.** | The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off.<br>■ As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see "Settings – Time of day - Display"). |
| | There is no power to the oven.<br>■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele Service. |
| System lock 🔒 **appears in the display when a function is selected.** | The system lock 🔒 has been activated.<br>■ It can be deactivated for a programme to be run by touching the *OK* sensor for at least 6 seconds.<br>■ The system lock can be permanently deactivated (see "Settings – Safety – System lock 🔒"). |

| Problem | Cause and remedy |
|---|---|
| **The door cannot be opened.** | The time of day display is deactivated. When the appliance is switched off the display is dark and the sensors will not react.<br>■ As soon as the oven has been switched on again the time will reappear in the display and the sensor will react (see "Settings – Time of day – Display"). |
| | The oven is not switched on at the mains.<br>■ Make sure that the plug is correctly inserted in the socket and that the socket switch has been flicked to on, or that the appliance has been switched on at the mains.<br>■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele Service.<br>■ If you need to open the door, for instance because there is still food in the oven, use the opener supplied to lever the door open. To do so, push the opener at an angle into the gap between the control panel and the door at the height of the ›≡ sensor. You can also pull the door open by grasping the side of the door with both hands and pulling carefully until it opens. |
| | The pyrolytic cleaning programme has started.<br>⚠ Danger of burning. During pyrolytic cleaning the oven door will remain locked until the temperature inside the oven drops to below 280 °C.<br>Do not attempt to lever open the door with the opener as described above!<br>■ Wait until the oven has cooled down. The door will unlock itself automatically as soon as the temperature in the oven has dropped below 280 °C. |
| **The oven does not heat up.** | Demo mode has been activated.<br>The oven can be operated but does not heat up.<br>■ Deactivate demo mode. See "Settings - Showroom programme". |

| Problem | Cause and remedy |
|---|---|
| Power cut - process cancelled **appears in the display.** | There has been a power cut which has caused a current process to stop.<br>■ Switch the oven off and then back on again.<br>■ Start the programme again. |
| 12:00 **has appeared in the display.** | The power supply was interrupted for longer than 200 hours.<br>■ Reset the time and date. |
| Maximum operating duration reached **appears in the display.** | The oven has been operating for an unusually long time and this has activated the safety switch-off function. Safety switch-off has been triggered.<br>■ Confirm with *OK*. Touch ⮌ to delete the message Prog. finished.<br>The oven is now ready to use. |
| Fault 32 **appears in the display.** | The door has not locked for the Pyrolytic cleaning programme.<br>■ Switch the oven off and then back on again. Start the Pyrolytic cleaning programme again.<br>■ If the fault code appears in the display again, call Miele. |
| Fault 33 **appears in the display.** | The door lock has not unlocked after the Pyrolytic cleaning programme.<br>■ Switch the oven off and then back on again.<br>■ If the door lock still does not deactivate itself, contact Miele. |
| ⚠ Fault XX **appears in the display.** | There is a problem that you cannot resolve.<br>■ Call the Miele Service Department. |
| Function currently not available **appears in the display after selecting Moisture Plus or the descaling function.** | The steam injection system is faulty.<br>■ Call Miele Service. |
| Fault with moisture control - the automatic programmes will operate without moisture **appears in the display after selecting an Automatic programme.** | The steam injection system is faulty.<br>■ Call Miele Service.<br>Automatic programmes can be run without using moisture. |

| Problem | Cause and remedy |
|---|---|
| **Programmes using moisture will not take in water.** | Demo mode is activated. The oven can be operated but the pump for the steam injection system does not work.<br>■ Deactivate demo mode. See "Settings - Showroom programme". |
| | The pump for the steam injection system is faulty.<br>■ Call Miele Service. |
| **A noise can be heard after a cooking process.** | The fan remains switched on after a cooking programme (see "Settings - Cooling fan run-on"). |
| **The oven has switched itself off.** | The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.<br>■ Switch the oven back on. |
| **Cakes and biscuits are not sufficiently baked in the times given in the chart** | A different temperature from the one given in the recipe was used.<br>■ Select the temperature required for the recipe. |
| | The ingredient quantities are different from those given in the recipe.<br>■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook. |
| **Browning is uneven.** | The wrong temperature or shelf level was selected.<br>■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected. |
| | The material or colour of the baking tin is not suitable for the oven function.<br>■ When using Conventional heat use matt, dark coloured tins. Light coloured, shiny pans will not produce as desirable results. |
| **The oven lighting switches off after a short time.** | The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - Lighting"). |

| Problem | Cause and remedy |
|---|---|
| **The top oven lighting does not turn on.**<br> | The halogen lamp needs replacing.<br>⚠ Danger of burning.<br>Make sure the oven heating elements are switched off and that the oven cavity is cool.<br>■ Disconnect the appliance from the mains.<br>■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out.<br>■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9).<br>■ Refit the lamp cover together with its seal and turn clockwise to secure.<br>■ Reconnect the oven to the electricity supply. |
| **There is soiling in the oven after the Pyrolytic cleaning programme.** | The Pyrolytic cleaning programme burns off soiling in the oven and leaves it as ash.<br>■ Remove the ash using warm water with a little washing-up liquid with a soft sponge or a clean, damp microfibre cloth.<br>If coarse soiling remains, run the pyrolytic cleaning programme again. Select a longer duration if necessary. |
| **The rack and other accessories make a noise when being pushed into or pulled out of the oven.** | The pyrolytic resistant surface of the side runners creates friction when accessories are being pushed into or pulled out of the oven.<br>■ To reduce the friction, add a few drops of heat resistant cooking oil to some kitchen paper and use this to lubricate the side runners. Do this after every pyrolytic cleaning programme. |

## After sales service

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

– your Miele Dealer, or

– Miele Service.

See end of this booklet for contact details.

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

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

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

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

## Guarantee: UK

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

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

## Guarantee: Other countries

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

# Electrical connection

⚠ Danger of injury!
Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

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

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

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

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

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

**Connection data**

The required connection data are given on the data plate located on the oven trim visible when the door is open.

Ensure that these match the mains supply.

- When contacting Miele, please quote the following:

– Model number

– Serial number

– Connection data (voltage/frequency/ maximum connected load)

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

## Oven

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

The wires in the mains lead are coloured as follows:

Green/yellow = earth

Blue = neutral

Brown = live

**⚠ WARNING - THIS APPLIANCE MUST BE EARTHED**

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

## Electrical connection: Other countries

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

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

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

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

**⚠ WARNING - THIS APPLIANCE MUST BE EARTHED**

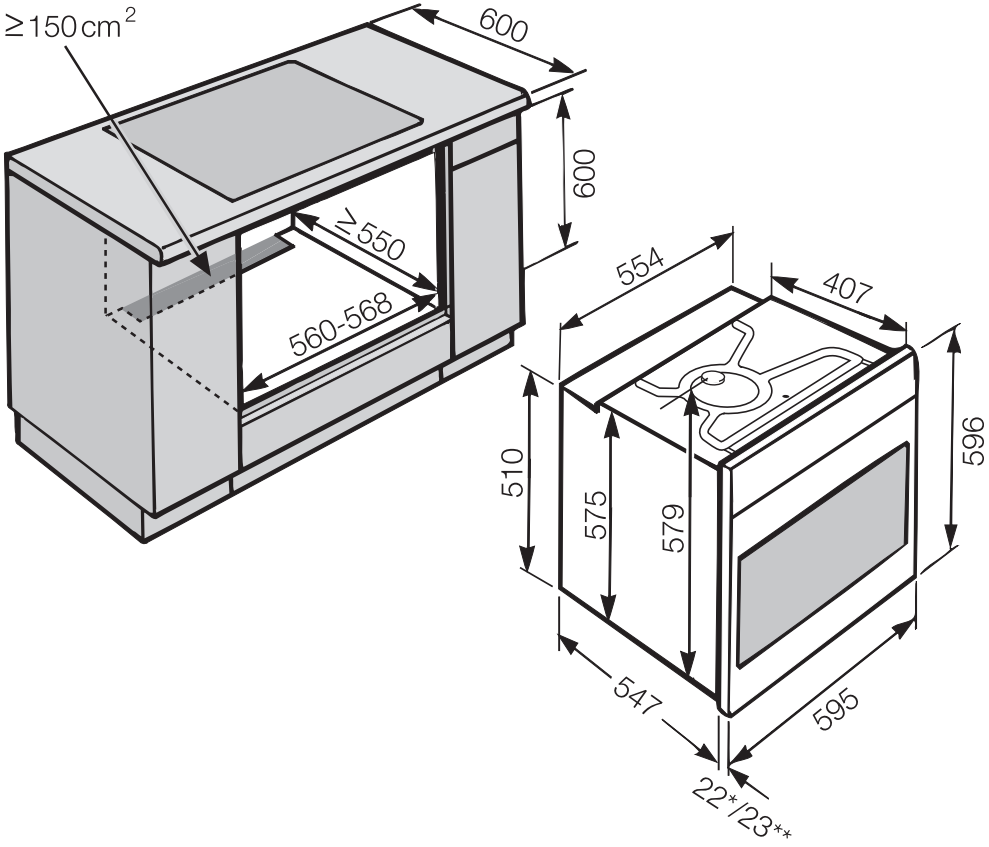
# Building-in diagrams

## Appliance and niche dimensions

Dimensions are given in mm.

### Installation in a base unit

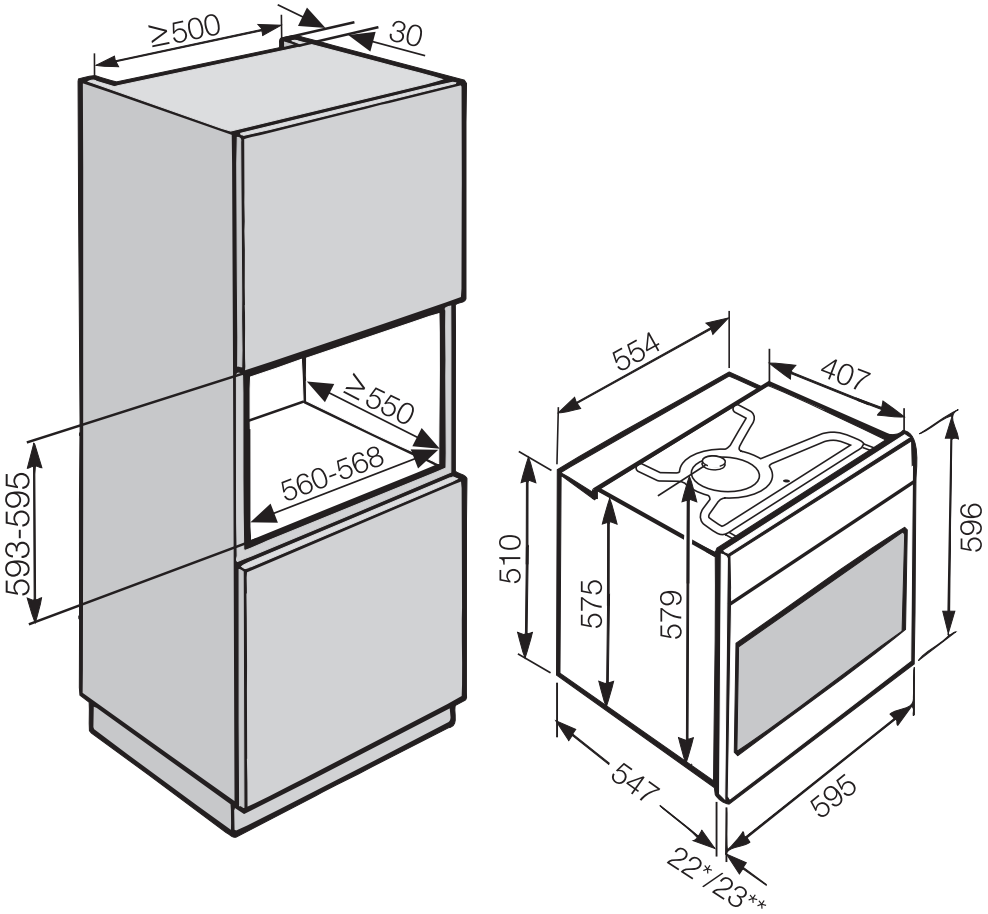
When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.




* Ovens with glass front

** Ovens with metal front

**Installation in a tall unit**



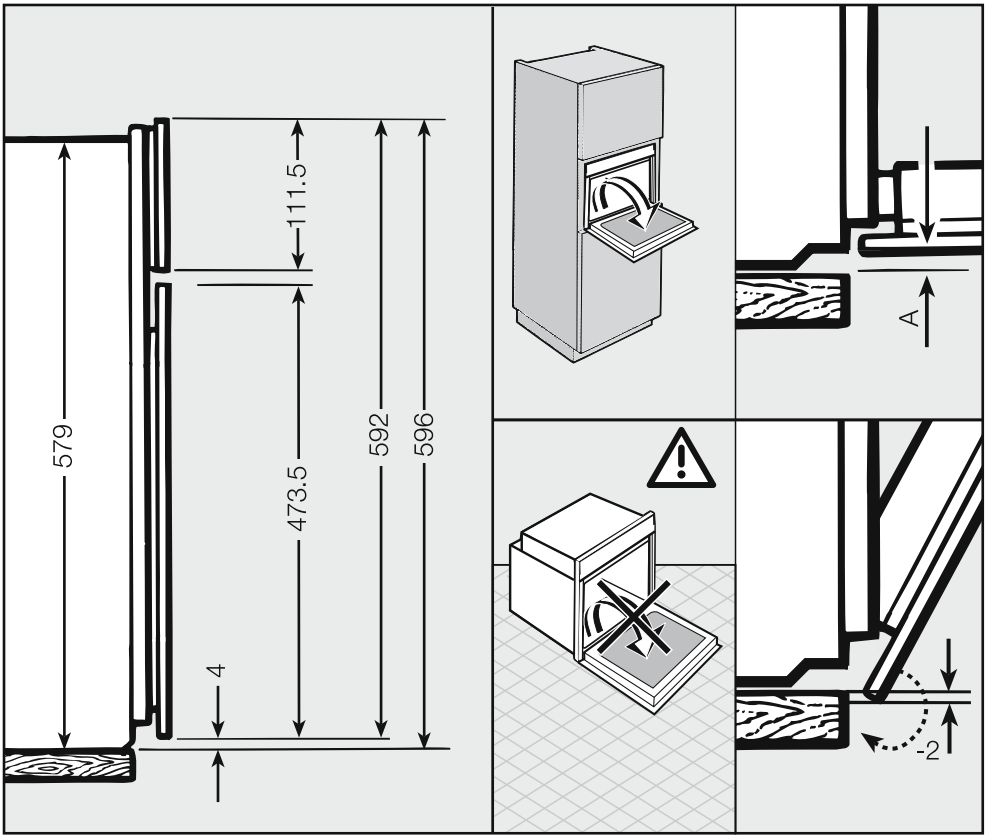

* Ovens with glass front

** Ovens with metal front

# Building-in diagrams

## Front dimensions

Dimensions are given in mm.




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

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

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

Observe the following when installing:

Do not fit a back panel in the housing unit.

Make sure that the shelf that the oven sits on does not touch the wall.

Do not fit insulation to the side walls of the housing unit.

**Before installation**

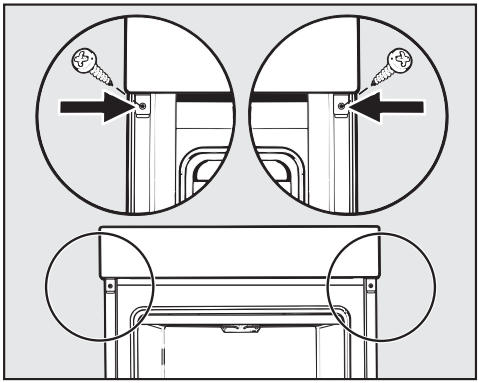
- Before connecting the appliance to the mains, you must disconnect the power supply to the isolator switch or fused spur connection unit.

**Building in**

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

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

- To remove the door, use the opener supplied to lever the door open. Insert the opener into the edge of the door at an angle in the gap between the control panel and the door. You can also pull the door open by grasping the sides of the door with both hands and pulling carefully until it opens.
- See "Cleaning and care - dismantling the door" for instructions on how to take the door off. Remove any accessories from the oven interior.
- Push the oven into the housing unit and align it.
- Reconnect the mains power to the isolator switch.
- Touch the sensor to open the door if you have not taken it off already.



- Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Refit the door, if necessary (see "Cleaning and care - Refitting the door").

# Note for test institutes

## Test food acc. to EN 60350-1

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

Function / Temperature / 5 1 Shelf level / Cooking duration
Fan plus / Conventional heat / Grill

1) Take the baking trays out of the oven early if the food is sufficiently browned before the specified duration has elapsed.
2) Use a dark coloured, matt tin and place it on the rack.
3) In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.
4) Touch the illuminated sensor during the heating-up phase to switch Rapid heat-up off.

## Energy efficiency class

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

Energy efficiency class: A+

Please observe the following advice when testing:

– Use the Gentle bake programme for testing purposes.

– Set the oven lighting to "On for 15 seconds" (see "Settings").

– During testing make sure that only those accessories required for the test are in the oven cavity.
Do not use other accessories that might be available, such as FlexiClip runners or catalytic enamelled panels such as side panels or roof liners.

– When calculating the Energy efficiency class it is important to keep the oven door firmly closed.
Depending on test instruments used, the door seal function can be affected to a greater or lesser degree. This can have a negative influence on test results.
This can be compensated for by pressing on the door. Where necessary suitable technical measures can be used to assist. The door seal is not affected in normal everyday use.

**Data sheets for household ovens**

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

# Note for test institutes

## Data sheet for household ovens

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

| **MIELE** | |
|---|---|
| **Model name / identifier** | H 6461 BPX |
| Energy efficiency index/cavity ($EEI_{cavity}$) | 81,9 |
| Energy efficiency class/cavity | |
| A+++ (most efficient) to D (least efficient) | A+ |
| Energy consumption per cycle for each cavity in conventional mode | 1,10 kWh |
| Energy consumption per cycle for each cavity in fan-forced convection mode | 0,71 kWh |
| Number of cavities | 1 |
| Heat source(s) per cavity | electric |
| Volume of cavity | 76 l |
| Mass of the appliance | 47 kg |

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