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. 09 610 250

Contents

Warning and Safety instructions 7
Caring for the environment 19
Oven overview 20
Oven controls 21
On/Off sensor ⏻ 22
Sensor controls 22
Display 24
Symbols 25
Features 27
Model numbers 27
Data plate 27
Items supplied 27
Accessories supplied and available to order 27
Side runners 28
Baking tray, universal tray and rack with non-tip notches 28
FlexiClip telescopic runners HFC72 29
Fitting and removing FlexiClip telescopic runners 29
Oven controls 34
Safety features 34
System lock for the oven 34
Safety switch-off 34
Cooling fan 34
Vented oven door 34
Door lock - Pyrolytic cleaning 34
PerfectClean treated surfaces 35
Pyrolytic accessories 35
Using for the first time 36
Basic settings 36
Heating up the oven for the first time and rinsing the steam injection system . . . 38
Settings 40
Settings overview 40
Calling up the Settings menu 42
To change and save settings 42
Language 42
Time of day 43
Display 43
Clock format 43
Entering settings 43

Date . . . 43
Lighting . . . 44
Display brightness . . . 44
Volume . . . 44
Buzzer tones . . . 44
Keypad tone . . . 44
Units . . . 45
Weight . . . 45
Temperature . . . 45
Cooling fan run-on . . . 45
Pyrolytic cleaning . . . 45
Recommended temperatures . . . 46
Safety . . . 46
System lock . . . 46
Sensor lock . . . 46
Catalyser . . . 47
Showroom programme . . . 47
Demo mode . . . 47
Factory default . . . 47
Minute minder . . . 48
Using the minute minder . . . 48
To set the minute minder . . . 48
To change the time set for the minute minder . . . 49
To cancel the time set for the minute minder . . . 49
Overview of functions . . . 50
Operation . . . 52
Tips on saving energy . . . 52
Using residual heat . . . 52
Energy save mode . . . 52
Simple operation . . . 53
Cooling fan . . . 53
Using the oven - further functions . . . 54
Changing the function . . . 54
Changing the temperature . . . 55
Rapid heat-up . . . 56
Pre-heating the oven . . . 57
Using the Crisp function (steam reduction) . . . 57
Setting the duration . . . 58

Contents

Switching off automatically . . . 59
Switching on and off automatically . . . 59
Sequence of a programme that switches on and off automatically . . . 60
Changing an entered cooking time . . . 60
Cancelling cooking . . . 60
Moisture plus . . . 61
Moisture plus function . . . 62
Setting the temperature . . . 62
Set the number of bursts of steam . . . 62
When to add the steam . . . 63
Preparing and starting the water intake process . . . 63
Changing the type of heating . . . 64
Automatic burst of steam . . . 65
1, 2 or 3 bursts of steam . . . 65
Residual water evaporation . . . 66
To start residual water evaporation immediately . . . 66
To skip residual moisture evaporation . . . 67
Automatic programmes . . . 68
List of food types . . . 68
To use an Automatic programme . . . 68
Notes on using these programmes . . . 69
User programmes . . . 70
To create a User programme . . . 70
To start a User programme . . . 72
To change User programmes . . . 72
Change cooking stages . . . 72
Change name . . . 73
To delete User programmes . . . 73
Baking . . . 74
Notes on the baking chart . . . 75
Baking chart . . . 76
Roasting . . . 80
Notes on the roasting chart . . . 80
Food probe . . . 82
How the food probe works . . . 82
When to use it . . . 83
Important notes about using the food probe . . . 83
Using the food probe . . . 84

Time left display . . . 85
Switching between the time remaining and the core temperature displays . . 85
Using residual heat . . . 85
Roasting chart . . . 86
Low temperature cooking . . . 88
Using the "Low temperature cooking" special application . . . 89
Low temperature cooking - setting the temperature manually . . . 90
Grilling . . . 91
Notes on the grilling chart . . . 92
Grilling chart . . . 94
Special applications . . . 95
Defrosting . . . 96
Drying food . . . 97
Reheat . . . 98
Heat crockery . . . 98
Prove dough . . . 99
Pizza . . . 99
Sabbath programme . . . 100
Gentle bake . . . 101
Frozen food / Ready meals . . . 102
Note for test institutes . . . 103
Test food acc. to EN 60350 . . . 103
Energy efficiency class . . . 103
Cleaning and care . . . 104
Useful tips . . . 105
Normal soiling . . . 105
Food probe . . . 105
Stubborn soiling (does not apply to the FlexiClip runners) . . . 106
Pyrolytic cleaning of the oven interior . . . 107
Setting up for the Pyrolytic cleaning programme . . . 107
Start the Pyrolytic cleaning programme . . . 108
At the end of the Pyrolytic cleaning programme . . . 109
If the Pyrolytic cleaning programme is cancelled . . . 110
Removing the door . . . 111
Dismantling the door . . . 112
Refitting the door . . . 116
Removing the side runners . . . 117
Lowering the top heat/grill element . . . 118

Contents

Descaling the steam injection system ⇄ 119
Sequence of a descaling cycle 119
Preparation 120
Starting the descaling process 120
Problem solving guide 124
After Sales / Guarantee 131
Electrical connection 132
Building-in diagrams 134
Appliance and niche dimensions 134
Front dimensions 136
Installing the oven 137
Addresses 139

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 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.

▶ It 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.

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 injury.
The oven door can support a maximum weight of 15 kg. Do not let children sit on the door, lean against it or swing on it.

▶ 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.

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.

▶ 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 suitable 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 wood burning 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 it 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 hot 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. Do not place roasting pans, pots or baking trays directly on the oven floor.

▶ 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 can 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 purposes (see "Cleaning and care"). Ensure that they are replaced correctly and do not use the oven without them fitted.

▶ 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. Using accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ If you have a Miele HUB 5000-M, HUB 5001-M or a HUB 5000-XL oven dish, do not place it on Shelf level 1.
This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip.
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").

▶ Only use the Miele food probe supplied with this oven. If it is faulty, it must only be replaced with a suitable original Miele food probe.

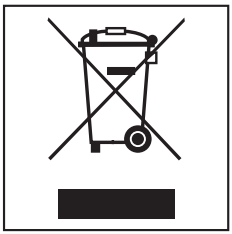
Disposal of the packing material

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

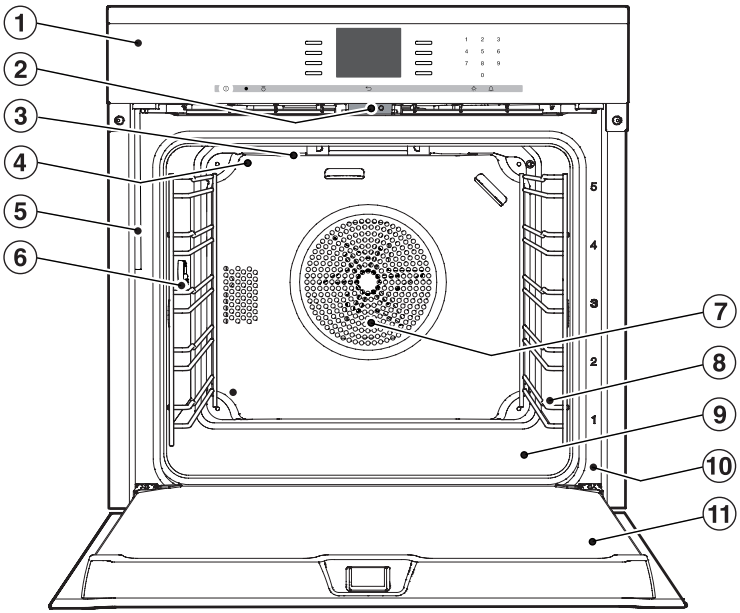
Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do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



Please dispose of it at your local community waste collection / recycling centre.

Ensure that it presents no danger to children while being stored for 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 Connection socket for the food probe

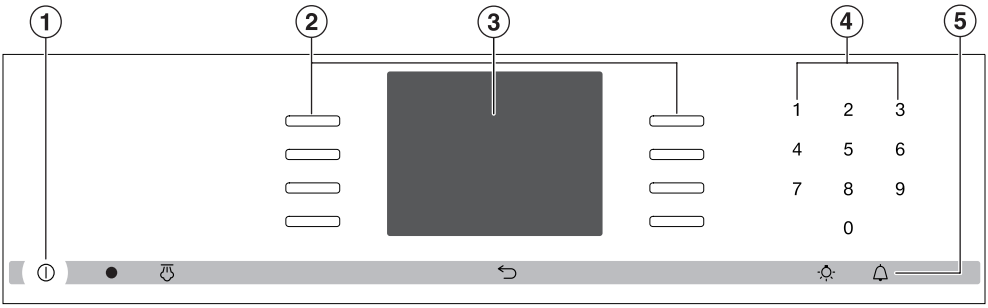
⑦ Air inlet for the fan with ring heating element behind it

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 On/Off sensor ⏻

② ⬭ sensors for operating the oven

③ Display

④ 0–9 sensors (numerical keypad)

⑤ ⏲, ⮌, ☼, 🔔 sensors

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 – Volume – Keypad tone").

Sensor	Function	Notes
⬭	For selecting options and scrolling through the list of options.	Touch the illuminated ⬭ sensor beside the option to select it.
0–9	Numerical keypad for setting values	The numerical keypad is used to set values, e.g. temperatures and durations.
⮌	To go back a step	

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

Display

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

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

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

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

– Temperature
– Core temperature (only when using the food probe)
– Duration
– Ready at
– Start at (only if "Duration"/"Ready at" have been set)
– Heating-up phase (only for some programmes)
– Type of heating (only with Moisture plus)
– Crisp function (Moisture reduction)
– Oven functions

■ Touch the illuminated sensor beside the option to select it.

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

Symbols

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

Symbol	Explanation
	Minute minder
-	Allocates an illuminated  to an option and indicates that the option can be selected.
	If more than four options are available a bar will appear on the right-hand side of the display. Use the allocated sensors to scroll through the list.
.....	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.
✓	A tick shows that a setting is active. "-" will not appear in front of it and the sensor belonging to it will not be illuminated.
i	This symbol indicates that there is additional information and advice about using the oven. Select "OK" to access the information.
	The system lock is on (see "Settings - Safety"). The oven cannot be used.

Oven controls

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

Symbol	Explanation
	Fan plus
	Intensive bake
	Moisture plus
	Auto Roast
	Conventional heat
	Top heat
	Bottom heat
	Defrost
	Full grill
	Economy grill
	Fan grill
	Gentle bake
	Automatic programme
	Pyrolytic cleaning
	Bursts of steam
	Process finished
	Core temperature when using the food probe

Model numbers

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

Data plate

The data plate 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 functions,
- a recipe booklet for Moisture plus and the Automatic programmes,
- screws for securing your oven in the housing unit,
- descaling tablets and a plastic tube with clip 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 appliances.

These can be ordered via the internet at www.miele-shop.com, from Miele (see back cover 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.

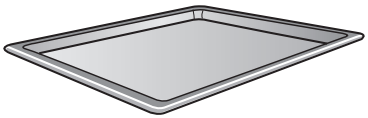
Each level consists of two rails, one above the other.

– The accessories (e.g. the rack) are pushed into the oven between the rails,
– FlexiClip telescopic runners (depending on model) are fitted on the lower rail.

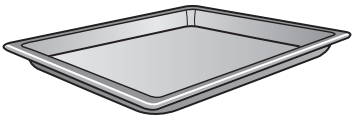
If necessary, the side runners can be removed for cleaning (see "Cleaning and care").

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

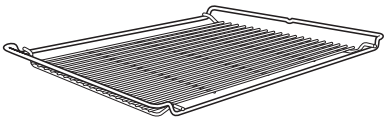
Baking tray HBB71:



Universal tray HUBB71:



Rack HBBR72:



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

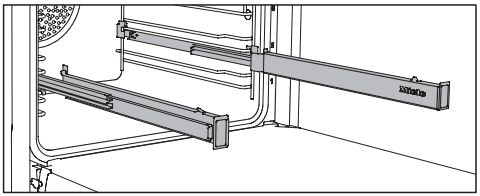
Always position the rack as illustrated above.

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.



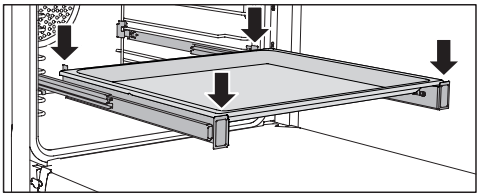
If you are using the universal tray with the rack on top, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

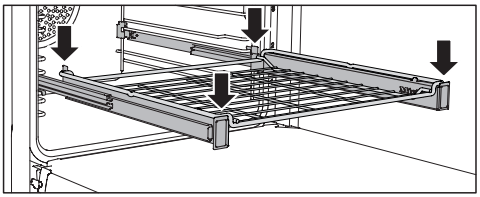
FlexiClip telescopic runners HFC72



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.

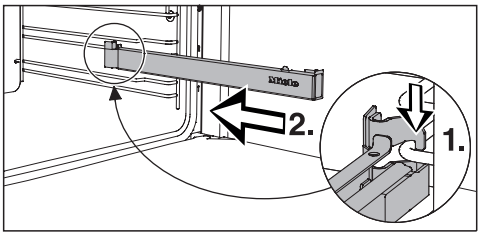
Fitting and removing FlexiClip telescopic runners

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

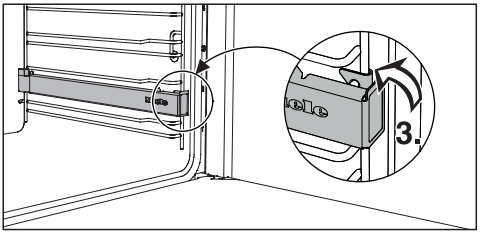
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

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 rail (1.) and then push it along the rail into the oven compartment (2.).

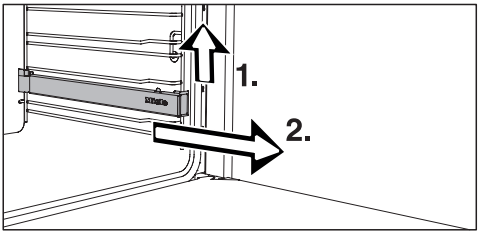


- Then secure the FlexiClip runner to the lower of the two rails as illustrated (3).

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

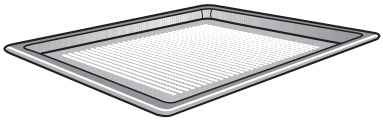
To remove a FlexiClip runner:

- 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).

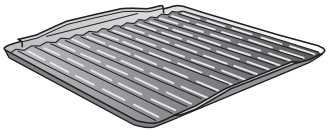
Perforated baking tray HBBL 71



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.

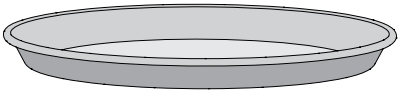
Anti-splash insert HGBB71



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.

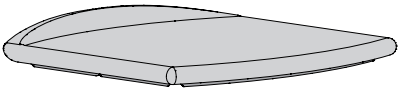
Round baking tray HBF 27-1



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.

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.

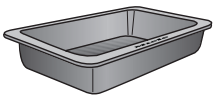
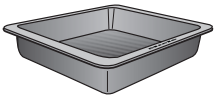
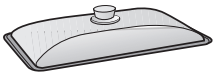
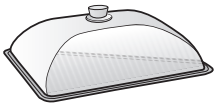
HUB oven dishes and HBD oven dish lids

The Miele 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.

The Miele oven dishes are either 22 cm or 35 cm deep. The width and height are the same.

Lids are also available. These are ordered separately.

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

Depth: 22 cm	**Depth: 35 cm**
HUB5000-M HUB5001-M*	HUB5000-XL
	
HBD 60-22	HBD 60-35
	

* suitable for use on induction hobs

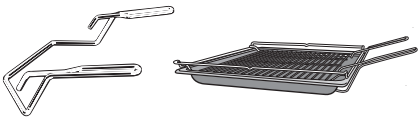
Warming tray WHP



The warming tray is designed for table top use for keeping food warm.

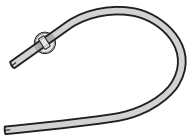
Simply heat it up in the oven and remove it safely with the two handles supplied.

Handle HEG



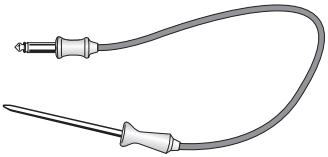
The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shape supports underneath.

Descaling tablets, plastic tube with suction cup



These are required for descaling the appliance.

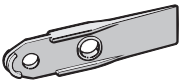
Food probe



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

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

Opener



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

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

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

- the time of day display,
- a minute minder,
- a timer to automatically switch cooking programmes on and off,
- Moisture plus cooking,
- Automatic programmes,
- settings that can be customised.

Safety features

System lock for the oven

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

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

Safety switch-off

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

Cooling fan

The cooling fan 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 a programme to prevent moisture building up in the oven, on the control panel or in the oven housing unit.

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

Vented oven door

The 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.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

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

Read the instructions in "Cleaning and care" so that the benefits of the 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

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.

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

Follow the instructions in the display.

Set the language

- Scroll through the list until the language you want appears.
- Touch the illuminated ⬭ sensor next to the language you want to select.
- Select "OK".

Select the country

- Scroll through the list until the country you want appears.
- Touch the illuminated ⬭ next to the country you want to select.
- Select "OK".

Set the date

- Use "+" or "–" to set the year, month and day.
- Select "OK" after selecting each setting.

Set the time (of day)

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

The time (of day) can be displayed in 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 - Display"):

– On
The time always shows in the display.

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

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

■ Select they option you want.

■ Select "OK".

Some information about energy consumption will appear in the display.

■ Select "OK".

The message "Set up successfully completed" will appear in the display.

■ Select "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.
- Switch the oven on.

The main menu will appear.

- Select "Oven functions".
- Select the Moisture plus function.

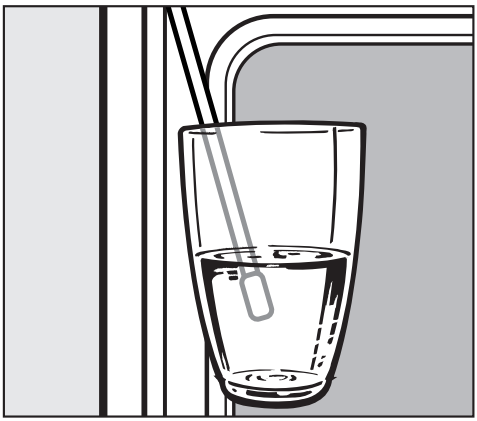
The recommended temperature will appear (160 °C).

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

- Use the numerical keypad to set the maximum possible temperature of 250 °C.
- Select "OK".
- Select "Automatic steam".

The prompt to draw in water then appears.

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



- Place the end of the water intake pipe in the water container.
- Select "OK".

The water intake process 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.

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

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

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

Heat the empty oven for at least an hour.

After at least an hour:

- Switch the oven off.

After heating up for the first time

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

- Switch the oven on.
- 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 oven off.

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

Settings

Settings overview

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

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

Setting	Options	
Language	... deutsch english ...	... ... / Deutschland / Luxemburg / ... ... / Australia / United Kingdom / ... ...
Time of day	Display Clock format Entering settings	On / **Off** / Night dimming **24 h** / 12 h Set the time of day
Date	Set the date	
Lighting	On **"On" for 15 seconds**	
Display brightness	Darker ■■■■□□□ Brighter	
Volume	The volume can be adjusted for the buzzer and keypad tones, or switched off altogether.	
	Buzzer tones	Quieter ■■■■■■■ Louder
	Keypad tone	Quieter ■■■■■■■ Louder
Units	Weight	**g** lb/oz
	Temperature	**°C** °F

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

Calling up the Settings menu

- Select "Settings" in the main menu.

A list of settings will appear in the display.

You can check them or change them.

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

To change and save settings

- Select "Settings".
- Scroll through the list until the setting you want appears.
- Touch the sensor next to the setting. The setting you want may need to be selected from a sub menu.
- Change the setting.
- Select "OK".
- Touch ⮌ until the main menu appears or select another setting.

Language

You can set the language and the country you want.

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

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

Time of day

Display

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

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

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

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

Clock format

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

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

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

Entering settings

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

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

Date

Use the numerical keypad to set the date.

Lighting

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

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

Display brightness

The brightness is represented by a bar with seven segments.



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

Volume

Buzzer tones

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



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

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

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

Keypad tone

The keypad volume 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 change the volume.

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

Units

Weight

– g
Weight in Automatic programmes is set using grammes.

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

Temperature

– °C
The temperature is displayed in degrees Celsius.

– °F
The temperature is displayed in degrees Fahrenheit.

Cooling fan run-on

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

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

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

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

Pyrolytic cleaning

– With reminder
A reminder to carry out pyrolytic cleaning will appear in the display.

– Without reminder
You will not be reminded to carry out pyrolytic cleaning.

Recommended temperatures

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

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

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

■ Use the numerical keypad to change the recommended temperature.

Safety

System lock

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

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

Select "On" to activate the system lock

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

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

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

Sensor lock

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

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

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

Catalyser

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



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

- Select "min." or "max." to change the level of odour reduction.
- Select "On" or "Off" to switch the catalyser on and off.

Showroom programme

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

Demo mode

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

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

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

Factory default

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

– User programmes
All user programmes will be deleted.

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

Using the minute minder

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

The minute minder can also be used at the same time as a cooking programme 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 time of 9 hours, 59 minutes and 59 seconds can be set.

Tip: Use the minute minder in Moisture plus to remind you to inject the bursts of steam at the desired time.

To set the minute minder

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

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

- Touch .

"0:00:00" will appear (h:min:sec).

- Use the numerical keypad to enter a different time (6-2-0).
- Select "OK".

The minute minder time is now saved.

The time 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 time will appear in the bottom of the display.

At the end of the minute minder time

– will flash,

– the display will show the time counting upwards.

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

■ Touch .

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

To change the time set for the minute minder

■ Touch or the illuminated sensor next to the minute minder time which is counting down.

The minute minder time selected appears.

■ Use the numerical keypad to enter a different time.

■ Select "OK".

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

To cancel the time set for the minute minder

■ Touch or the illuminated sensor next to the minute minder time which is counting down.

The minute minder time selected appears.

■ Select "Reset".

The minute minder is now cancelled.

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

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

The following are selected in the "Oven functions" menu:

Fan plus

(Ring heat element + fan)

This function is used for baking and roasting on different levels at the same time.
A lower temperature can be selected than when using Conventional heat, as the fan distributes the heat to the food straight away.

Moisture plus

(Ring heat element + fan + steam injection system)

For baking and roasting with moisture injection.

You can use moisture with a different function.

Intensive bake

(Ring heat element + fan + bottom heat element)

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.

Auto roast

(Ring heat element + fan)

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

Conventional heat

(Top heat/grill element + bottom heat element)

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

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

Conventional heat

(Top heat/grill element)

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

Bottom heat

(Bottom heat element)

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

Full grill

(Top heat/grill element)

For grilling thin cuts (e.g. steaks) in large quantities and for browning large baked dishes

The whole of the top heating / grill element is switched on and glows red in order to create the heat required.

Economy grill

(Top heat/grill element)

For grilling thin cuts (e.g. steaks) in small quantities and for browning small baked dishes

Only the inner part of the top heating / grill element is switched on in order to create the heat required.

Fan grill

(Top heat/grill element + fan)

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

Gentle bake

(Ring heat element alternating with the top heat/grill element + Fan)

Ideal for cooking bakes and gratins that need to be crispy on top.

Tips on saving energy

– 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.

– Use Fan plus as you can cook at temperatures 10–30 °C lower than when using other functions.

– 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.

– Your oven will use as little energy as possible if you set the time of day display to "Time - Display - Off".

– In the factory default setting of "Lighting – On for 15 seconds" the oven lighting will switch off automatically after 15 seconds if a programme is running. Touch at any time to switch the light back on.

Using residual heat

The oven heating will switch off automatically shortly before the end of a cooking process for which an automatic switch-off time has been set or which is using the food probe.

Cooking continues using residual heat. The heat in the oven is sufficient to complete the cooking process.

"Energy save phase" will appear in the display. The cooling fan continues to run, as does the hot air fan if a function which uses the fan has been selected.

Energy save mode

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.

The time when this happens will depend on the selected settings (function, temperature and duration).

The time of day will be displayed or the display will remain dark (see "Settings - Time - Display").

Simple operation

■ Switch the oven on.

The main menu will appear.

■ Place the food in the oven.

■ Select "Oven functions".

■ Select the oven function you want.

Function, recommended temperature and temperature range will appear.

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

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

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

■ Select "OK".

The required and the actual temperature will appear.

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

After cooking:

■ Take the food out of the oven.

■ Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

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 "Change".

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

– Temperature

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

– Duration

– Ready at

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

– Heating-up phase
(This only appears if a temperature of more than 100 °C has been set for Fan plus, Auto roast, Conventional heat or Moisture plus).

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

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

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

Changing the function

You can change the cooking function during operation.

■ Select "Change".

■ Scroll through the list of options until "Oven functions" appears.

■ Select "Oven functions".

■ Select the oven function you want.

■ Select "OK".

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

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

■ Select "OK".

The function has been changed.

The times already entered will be kept.

Changing the temperature

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

The following recommended temperatures are set at the factory:

Fan plus . . . . . 160 °C (30–250 °C)
Intensive bake . . . . 170 °C (50–250 °C)
Moisture plus . . . . 160 °C (130–250 °C)
Auto roast* . . . . . 160 °C (100–230 °C)
Conventional heat . 180 °C (30–280 °C)
Top heat . . . . . 190 °C (100–250 °C)
Bottom heat . . . . . 190 °C (100–250 °C)
Full grill . . . . . 240 °C (200–300 °C)
Economy grill . . . . 240 °C (200–300 °C)
Fan grill. . . . . 200 °C (100–260 °C)
Gentle bake . . . . . 190 °C (100–250 °C)

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

- If the recommended temperature is suitable for your recipe, select "OK".
- If it is not suitable for your recipe, you can change it for this particular cooking programme.

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

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

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

- Select "Change".
- Select "Temperature".

The required temperature is highlighted.

- Use the numerical keypad to select the temperature you want.
- Select "OK".

The altered required temperature is saved.

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

The altered required temperature appears.

Rapid heat-up

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

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

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

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

Heating-up phase" option.

– Rapid
(Factory default setting)
The top and ring heating elements come on together with the fan to enable the oven to reach the required temperature as quickly as possible.

– Normal
Only the heating elements for the oven function selected are switched on (see "Overview of functions").

To switch off the Rapid heat-up function:

- Select "Change".
- Select "Heating-up phase".
- Select "Normal".
- Select "OK".
- Finally, select "OK" if you want to see the actual temperature increasing in the display.

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

Pre-heating the oven

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

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

Pre-heat the oven when using:

Fan plus
– dark bread dough,
– beef sirloin joints and fillet.

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

■ Select the required oven function and the temperature.

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

■ Wait for heating-up to finish.

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

■ Place the food in the oven.

Using the Crisp function (steam reduction)

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

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

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

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

■ Select "Change".

■ Scroll through the list of options until "Crisp function" appears in the display.

■ Select "Crisp function".

■ Select "Normal".

■ Select "OK".

Moisture reduction is now activated.

Setting the duration

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

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

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

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

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

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

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

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

Switching off automatically

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

Select "Duration" and set the time to 00:30 h or select "Ready at" and set the time to 12:15.

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

Setting the "Duration" .

- Select "Change".
- Select "Duration".
- Use the numerical keypad to set the duration (3-0).
- Select "OK".

Set "Ready at"

- Select "Change".
- Select "Ready at".
- Use the numerical keypad to set the time when food should be ready at (1-2-1-5).
- Select "OK".

Switching on and off automatically

We recommend using automatic switching on and off when roasting. For baking do not delay the start for too long as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

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

– "Duration" and "Ready at"

– "Duration" and "Start at"

– "Ready at" and "Start at"

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

- Select "Change".
- Select "Duration" and set a time of 00:30 h.
- Select "Ready at" and set the time to 12:30 h.

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

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

Sequence of a programme that switches on and off automatically

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

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

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

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

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

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

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

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

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

Changing an entered cooking time

- Select "Change".

All options that can be changed will appear.

- Select the time you want.
- Use the numerical keypad to set the time.
- Select "OK".

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

Cancelling cooking

- Touch ⮌.
- When "Cancel cooking?" appears in the display, select "Yes".

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

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

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

You can select:

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

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

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

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

The water is 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 about 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.

Moisture plus function

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

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

The recommended temperature of 160 °C will appear.

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

Setting the temperature

- Use the numerical keypad to select the temperature you want.
- Select "OK".

Set the number of bursts of steam

Tip: Please refer to the sample recipes.

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

- Select "Automatic steam".

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

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

When to add the steam

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

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

– Manual steam

If you want to inject the bursts of steam manually:

- Select "Manual steam".
  Then set the minute minder to remind you when to release them.

– Time-controlled steam

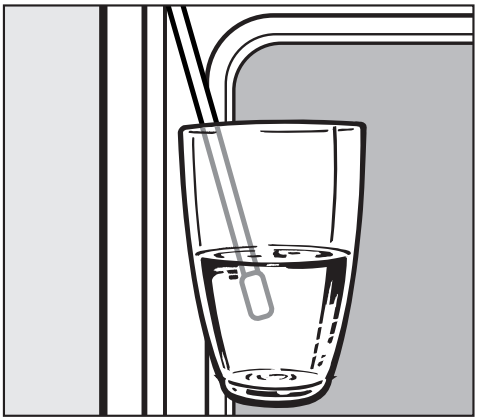
If you want to time when to release the bursts of steam:

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

The prompt to draw in water then appears.

Preparing and starting the water intake process

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



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

The water intake process will begin.

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

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

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

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

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

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

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

Changing the type of heating

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

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

– Conventional heat
– Intensive bake
– Auto Roast

- Select "Change".
- Scroll through the list of options until "Type of heating" is highlighted.
- Select the function you want.
- Select "OK".

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

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

Automatic burst of steam

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

The water will vaporise in the oven whilst steam is being released.

After the burst of steam, will go out .

- Continue cooking until the end of the cooking duration.

1, 2 or 3 bursts of steam

– Manual steam

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

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

Please refer to the recipes for the timing of the bursts of steam.

Tip: Set the minute minder to remind you.

- Touch .

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

- Proceed as described to inject further bursts of steam.

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

- Continue cooking until the end of the cooking duration.

– Time-controlled steam

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

Residual water evaporation

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

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

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

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

To start residual water evaporation immediately

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

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

"Evaporate residual moisture?" will appear.

- Select "Yes".

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

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

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

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

■ Touch ⮌.

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

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

To skip residual moisture evaporation

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

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

"Evaporate residual moisture?" will appear.

■ Select "Skip".

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

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

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

Select Automatic programmes from the "Automatic programmes" menu.

List of food types

– Cakes
– Cookies / Muffins
– Pizza, Quiche & Co
– Meat
– Game
– Poultry
– Fish
– Bakes & Gratins
– Frozen food
– Dessert

To use an Automatic programme

■ Select "Automatic programmes".

A list of food types will appear in the display.

■ Select the food type you want.

The Automatic programmes available will then appear.

■ Select the Automatic programme that you want.

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

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

– the roasting or baking dish,
– the shelf level,
– using the food probe,
– the amount of water required for programmes with Moisture plus,
– the cooking duration.

■ Follow the instructions in the display.

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

Notes on using these programmes

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

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

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

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

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

User programmes

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

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

When you next select the programme it will start automatically.

There are different ways of creating a User programme:

– Select "Save" at the end of running an Automatic programme.
– Select "Save" after running a programme with a set duration.

Then name the programme.

To create a User programme

■ Select "User programmes".

To create the first User programme:

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

■ Select "OK".

To create further User programmes:

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

■ Select "Edit programmes".

■ Select "Create programmes".

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

■ Select the oven function you want.

■ Set the required temperature and select "OK".

■ Set the required cooking duration. With some functions you can set the core temperature instead of the duration.

■ Select "OK".

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

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

If further cooking stages are required:

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

When you have finished setting the cooking stages:

- Select "Finish programme".

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

- Select and confirm the required level(s).

A summary or your settings will appear in the display.

- Check the settings and then select "Accept".

Select "Change" if you want to change your programme. You can change individual cooking stages or add more cooking stages.

You can now save or change your User programme. You can also start it immediately or programme it to switch on or off automatically at a specific time.

- Select "Save".

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

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

- Touch the sensors next to the symbols to highlight the character you want.
- Select "Select".

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

Any wrongly entered characters can be deleted one after the other by selecting "Delete" or ⮌.

A name can have a maximum of 10 characters.

- Select the rest of the letters or numbers for your programme name.
- Once you have entered the programme name, select "Save".

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

- Select "OK".

To start a User programme

■ Place the food in the oven.

■ Select "User programmes".

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

■ Select the programme you want.

A list will appear in the display.

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

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

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

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

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

■ Select the option you want.

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

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

To change User programmes

Change cooking stages

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

■ Select "User programmes".

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

■ Select the programme you want.

■ Select "Change cooking stages".

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

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

■ Change the programme as you wish (see "To create a User programme").

- Check the settings and then select "Accept".
- Select "Save".
- Change the name if necessary (see "To create a User programme") and select "Save".

The changes to your programme will be saved.

Change name

- Select "User programmes".

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

- Select "Edit programmes".
- Select "Change programme".
- Select the programme you want.
- Select "Change name".
- Enter a new name (see "To create a User programme").
- After entering the new name, select "Save".

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

- Select "OK".

The new name for your programme has been saved.

To delete User programmes

- Select "User programmes".

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

- Select "Edit programmes".
- Select "Delete programme".
- Select the programme you want.
- Confirm the question as to whether the programme should be deleted with "Yes".

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 and preparation.

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

– Conventional heat: Dark metal, enamel, tin or aluminium baking tins with a matt finish, heat-resistant glass or ceramic dishes. 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

All Miele accessories (baking tray, universal tray, perforated baking tray and the round baking tray) are treated with PerfectClean enamel.

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

Baking paper is only needed with

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

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

– frozen food cooked on the rack.

Notes on the baking chart

Temperature

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

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

Baking 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 levels

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: level 1+3 / 2+4
  3 trays: level 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 chart

Cakes / biscuits			
	[°C]		[min]
Creamed mixture			
Sponge cake	**150–170**	**2**	**60–70**
Ring cake	**150–170**	**2**	**65–80**
Muffins (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**30–50**
Small cakes (1 tray) 1) 2)	**150**	**2**	**25–40**
Small cakes (2 trays) 1) 2)	**150 3)**	**2+4**	**25–40**
Foam cake (tray)	**150–170**	**2**	**25–40**
Marble, nut cake (tin)	**150–170**	**2**	**60–80**
Fresh fruit cake, with meringue topping (tray)	**150–170**	**2**	**45–50**
Fresh fruit cake (tray)	**150–170**	**2**	**35–55**
Fresh fruit cake (tin)	**150–170**	**2**	**55–65**
Flan base 1)	**150–170**	**2**	**25–35**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**20–25**
Rubbed in mixture			
Flan base	**150–170**	**2**	**20–25**
Streusel cake	**150–170**	**2**	**45–55**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**15–25**
Drop cookies 1) 2) (1 [2] tray/s)	**140**	**2 [1+3 4)]**	**30–45**
Cheese cake	150–170	2	70–95
Apple pie (tin ∅ 20 cm) 1) 2)	**160**	**2**	**85–105**
Apple pie 1)	160–180	2	50–70
Apricot tart with topping (tin)	150–170	2	55–75
Swiss apple cake	–	–	–

The data for the recommended function is printed in bold.

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

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

[°C]		[min]	[°C]		[min]
150–170	2	60–70	–	–	–
150–170	2	65–80	–	–	–
160–180	2	25–45	–	–	–
160 3)	**3**	**25–35**	–	–	–
–	–	–	–	–	–
170–190	2	25–40	–	–	–
150–170	2	60–80	–	–	–
170–190	2	45–50	–	–	–
170–190	1	35–55	–	–	–
160–180	2	55–65	–	–	–
170–190	2	20–25	–	–	–
160–180 3)	3	15–25	–	–	–
170–190 3)	2	15–20	–	–	–
170–190	2	45–55	–	–	–
160–180 3)	3	15–25	–	–	–
160 3)	**2**	**15–33**	–	–	–
170–190	**2**	**85–95**	150–170	2	75–90
180	**1**	**80–95**	–	–	–
170–190	1	45–65	**160–180**	**1**	**50–70**
170–190	2	55–75	**150–170**	**2**	**50–60**
220–240 3) 5)	**1**	**35–50**	**190–210 3)**	**1**	**25–40**

Fan plus / Conventional heat / Intensive bake

Temperature / Shelf level / Duration

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

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

3) Pre-heat the oven.

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

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

Baking chart

Cakes / biscuits			
	[°C]		[min]
Sponge mix[1)]			
Tart / flan base (2 eggs) [1)]	170–190	2	15–20
Sponge cake (4 to 6 eggs) [1)]	175–195	2	22–30
Whisked sponge cake [1) 2)]	**180**	**2**	**25–35**
Swiss roll [1)]	160–180	2	15–25
Yeast mixtures and quark dough			
Proving dough	**50**	[5)]	**15–30**
Gugelhupf	**150–170**	**2**	**50–60**
Stollen	**150–170**	**2**	**55–65**
Streusel cake	**150–170**	**2**	**35–45**
Fresh fruit cake (tray)	**160–180**	**2**	**40–60**
White bread	**160–180**	**2**	**50–60**
Wholegrain bread	**170–190** [3)]	**2**	**50–60**
Pizza (tray) [1)]	170–190	2	35–45
Onion tart	170–190	2	35–45
Apple turnovers (1 [2] tray(s))	**150–170**	**2 [1+3** [4)]**]**	**25–30**
Choux pasty [1)], Eclairs (1 [2] tray(s))	**160–180**	**2 [1+3** [4)]**]**	**30–45**
Puff pastry (1 [2] tray(s))	**170–190**	**2 [1+3** [4)]**]**	**20–25**
Meringues, Macaroons (1 [2] tray(s))	**120–140**	**2 [1+3** [4)]**]**	**25–50**

The data for the recommended function is printed in bold.

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

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

[°C]		[min]	[°C]		[min]
170–190 [3]	**2**	**10–20**	–	–	–
170–190 [3]	**2**	**20–40**	–	–	–
150–180 [3]	**2**	**20–45**	–	–	–
170–190 [3]	**2**	**15–20**	–	–	–
35	[5]	15–30	–	–	
160–180	1	50–60	–	–	
150–170	2	55–65	–	–	
170–190	2	35–45	–	–	
170–190 [1] [6]	3	40–55	170–190	2	40–55
160–180	2	50–60	–	–	–
190–210 [3]	2	50–60	–	–	–
190–210 [6]	**2**	**30–45**	170–190	2	40–50
180–200 [6]	**2**	**25–35**	170–190	2	25–35
160–180	2	25–30	–	–	–
180–200 [3]	3	30–40	–	–	–
190–210 [3]	2	20–25	–	–	–
120–140 [3]	2	25–50	–	–	–

Fan plus / Conventional heat / Intensive bake

Temperature / Shelf level / Duration

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

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

3) Pre-heat the oven.

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

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

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

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.

Notes on the roasting chart

Temperature

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

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

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-heat

Pre-heating is 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 levels

As a general rule, use shelf level 2.

Useful tips

Browning

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.

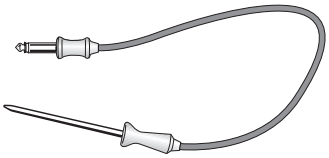
Standing time

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

Roasting poultry

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

Food probe



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

How the food probe works

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

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

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

When to use it

Apart from Automatic programmes, Special applications and User programmes, the food probe can be used with the following functions:

– Auto roast
– Fan plus
– Intensive bake
– Conventional heat
– Moisture plus
– Fan grill

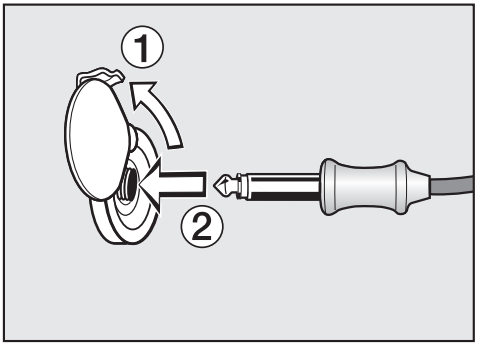
Important notes about using the food probe

Please note:

– You can place the meat in a pot or on the rack in the universal tray.
– The metal tip of the food probe must be fully inserted into the centre of the food.
– When cooking poultry, insert the metal tip into the thickest part of the breast. You can find the thickest part of the breast by pressing the area with your thumb and index finger.
– Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.
– If the meat is very heavily marbled with fat, select the highest core temperature given in the Roasting chart.
– When using roasting bags or aluminium foil, insert the probe through the bag or foil into the centre of the meat. You can also place the meat, with the food probe inserted, inside the foil. Follow the roasting bag / aluminium foil manufacturer's instructions.

Using the food probe

- Insert the metal tip of the food probe fully into the food.
- Place the food in the oven.



- Insert the plug of the food probe into the socket until you feel it engage.
- Close the door.
- Select the oven function or Automatic programme.
- If necessary, use the numerical keypad to set the temperature.
- If necessary use the numerical keypad to set the core temperature.

The core temperatures cannot be changed for the Automatic programmes.

You can also delay the start of the cooking programme to a later time. Select the "Start at" option.

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

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

Time left display

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

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

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

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

Switching between the time remaining and the core temperature displays

You can switch between the time remaining and core temperature display as soon as the time remaining first appears in the display.

- Select "Change".
- Select Status".
- Select whether you want the time remaining or the core temperature to show in the display and confirm your selection with "OK".

Using residual heat

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

Using the residual heat in the oven saves energy.

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

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

When the core temperature selected has been reached,

– "Process finished" will appear in the display.

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

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

Roasting chart

Meat/Fish	/	
	[°C]	[min]
Topside of beef, approx. 1 kg	170–190	100–130 2)
Beef fillet or sirloin joint, approx. 1 kg	**200–220**	**45–55 3)**
Venison, approx. 1 kg	**140–160**	**100–120 4)**
Pork joint, approx.1 kg	160–180	100–120 4)
Pork joint with crackling, approx. 2 kg	160–180	130–160 4)
Gammon joint, approx. 1 kg	**150–170**	**60–80 4)**
Meat loaf, approx. 1 kg	160–180	60–70 4)
Veal, approx. 1.5 kg	**180–200**	**80–100 4)**
Leg of lamb, approx. 1.5 kg	**170–190**	**90–120 4)**
Saddle of lamb, approx. 1.5 kg	170–190	50–60 3)
Poultry, 0.8–1 kg	**180–200**	**60–70**
Poultry, approx. 2 kg	**170–190**	**100–120**
Poultry, stuffed, approx. 2 kg	**170–190**	**110–130**
Poultry, approx. 4 kg	**160–180**	**150–180**
Fish, whole, approx. 1.5 kg	**160–180**	**35–55**

The data for the recommended function is printed in bold.

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

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

The temperatures quoted are for roasting in an open dish.
Lower the temperature by approx. 10 °C if roasting directly on the universal tray or on the rack with the universal tray underneath.

[Moisture plus] 1)		[Conventional heat]		
[°C]	[min]	[°C]	[min]	[Core temperature] 6) [°C]
–	–	**190–210**	**110–140** 2)	85–95
–	–	200–220	45–55 3)	40–70 7)
140–160	**100–120** 4)	150–170	100–120 4)	80–90
160–180	110–130 4)	**180–200**	**100–120** 4)	80–90
170–190	130–160 4)	**190–210**	**130–160** 4)	80–90
160–180	**60–80** 4)	170–190	80–100 4)	75–80
170–190	60–70 4)	**190–210**	**60–70** 4)	75–80
170–190	**90–110** 4)	190–210	100–120 4)	70–80
170–190	**90–120** 4)	200–220	90–120 4)	80–85
–	–	**190–210**	**50–60**	70–75
190–210	**60–70**	190–210	60–75 5)	85–90
180–200	**90–110**	190–210	90–110 5)	85–95
180–200	**100–120**	190–210	110–130 5)	85–95
170–190	**140–170**	180–200	150–180	85–90
170–190	**35–55**	190–210	35–55	75–80

[Fan plus] / [Auto roast] / [Moisture plus] / [Conventional heat]

Temperature/ Roasting duration / Core temperature for the food probe

As a general rule, use shelf level 2.

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

2) Roast with the lid on first, then remove the lid halfway through roasting and add approx. ½ litre liquid.

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

4) Add approx. ½ litre liquid halfway through roasting.

5) Use level 3.

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

7) Select a core temperature which is appropriate for how well done you want the food to be cooked:
rare: 40–45 °C, medium: 50–60 °C, well done: 60–70 °C

Low temperature cooking

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

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

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

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

Tips

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

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

– Do not cover meat during cooking.

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

Cooking duration/Core temperatures

Meat	Duration [min]	Core temperature [°C]
Sirloin joint		
– Rare	60–90	48
– Medium	120–150	57
– Well-done	180–240	69
Pork fillet	120–150	63
Gammon*	150–210	68
Saddle of veal*	180–210	63
Saddle of lamb*	90–120	60

* Boned

After cooking

Because the cooking and core temperatures are very low:

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

– The cooking result 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.

Using the "Low temperature cooking" special application

- Select "Special applications".
- Select "Low temp. cooking".
- Set the temperature.
- Set the core temperature.
- Follow the instructions in the display.

  Place the universal tray and rack in the oven for the pre-heating phase.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.

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

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

  Please also refer to the information in "Roasting - Food probe".
- Place the universal tray on the rack and then place the rack into the oven on the shelf level quoted.

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

- Insert the plug of the food probe into the socket until you feel it engage.
- Close the door.

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

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

Low temperature cooking - setting the temperature manually

Use the universal tray with the rack placed on top of it.

Do not use the Rapid heat-up function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 2.
- Select Conventional heat and a temperature of 130 °C.
- Switch Rapid heat-up off by selecting "Change – Heating-up phase – Normal".
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.

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

- Place the seared meat on the rack.
- Select "Change".
- Select "Temperature" and a temperature of 100 °C.
- Continue cooking until the end of the cooking duration.

You can set this procedure to finish automatically (see "Using the oven - further functions").

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

Oven functions

Full grill

For grilling thin cuts (e.g. steaks) in large quantities and for browning large baked dishes

The whole of the top heating / grill element is switched on and glows red in order to create the heat required.

Economy grill

For grilling thin cuts (e.g. steaks) in small quantities and for browning small baked dishes

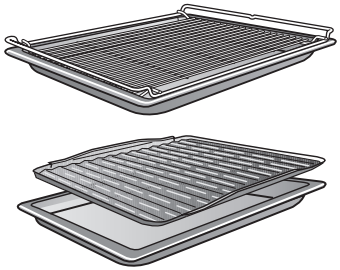
Only the inner part of the top heating / grill element is switched on in order to create the heat required.

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.

Notes on the grilling chart

Temperature

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

For thin cuts of meat a temperature setting of 275 °C is generally recommended, for thicker cuts a maximum of 220 °C.

Pre-heat

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

Shelf levels

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

– Thin cuts: Shelf level 3/4

– Thicker cuts: Shelf level 1/2

Grilling duration

– Flat 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 cooking.

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 still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Preparing food for grilling

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

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

Grilling chart

The data for the recommended function is printed in bold.
Pre-heat the grill for approx. 5 minutes with the door closed, unless advised otherwise.
Turn the food halfway through the cooking time.
Check the food after the shortest time quoted.

Food to be grilled		/			
		[°C]	[min]	[°C]	[min]
Thin cuts					
Steak	4	275	15–22	**220**	**15–20**
Beef burgers [1)]	4	**300**	**15–22**	–	–
Kebabs	3	275	25–30	**220**	**25–30**
Chicken kebabs	4	275	20–25	**220**	**12–16**
Pork chops	4	**275**	**15–20**	220	17–23
Liver	4	**275**	**8–12**	220	12–15
Burgers	4	**275**	**13–18**	220	18–22
Sausages	4	**275**	**12–18**	220	13–19
Fish fillet	4	275	20–25	**220**	**13–18**
Trout	4	**275**	**16–20**	220	20–25
Toast [1) 2)]	3	**300**	**5–10**	220	7–10
Cheese toast	3	275	10–15	**220**	**10–15**
Tomatoes	4	275	6–10	**220**	**8–10**
Peaches	4	275	6–10	**220**	**15–20**
Thicker cuts					
Chicken, approx. 1.2 kg [3)]	1	220	60–70	**190**	**60–70**
Pork, approx. 1 kg	1	–	–	**190**	**95–100**
Sirloin joint, fillet, approx. 1 kg	2	–	–	**250**	**35–45**

Full grill / Economy grill / Fan grill / Shelf level / Temperature / Grilling duration

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

2) Do not pre-heat the grill.

3) Use shelf level 2 for Fan grill.

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

- Defrost
- Drying food
- Reheat (Reheating plated meals)
- Heat crockery
- Prove dough
- Low temperature cooking
  This Special application is described in "Low temperature cooking".
- Pizza
- Sabbath programme

This section also gives information the following applications:

- Gentle bake
- Bottling
- Frozen food/Ready meals

Defrosting

Use the Defrost function to gently defrost frozen food.

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

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

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

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

Tips

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

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

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

Defrosting durations

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

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

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.

You could also use the rack or perforated baking tray, if you have one.

■ Select "Special applications".

■ Select "Drying".

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

■ Follow the instructions in the display.

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

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

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

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

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

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

■ Store in sealed glass jars or tins.

Reheat

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

You can select:
– Meat + veg
– Meat + potatoes
– Meat + dumplings
– Meat + pasta
– Fish + vegetables
– Fish + potatoes
– Vegetable bake
– Pasta bake
– Pasta in sauce
– Pizza
– Ragout

Use heat-resistant crockery.

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

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

Heat crockery

This programme is designed to pre-heat your crockery.

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

Use heat-resistant crockery.

- Place the rack on shelf level 2 and place the crockery to be pre-heated on it.
- Select "Special applications".
- Select "Heat crockery".
- Alter the recommended temperature if necessary and then set the duration.
- Follow the instructions in the display.

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

Prove dough

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

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

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

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

Pizza

This programme is designed specifically for baking pizza.

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

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

Sabbath programme

This programme is for religious observance.

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

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

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

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

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

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

– "Sabbath programme" will show in the display throughout the programme.

– The time of day display is switched off.

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

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

To use the Sabbath programme

- Select "Special applications".
- Select "Sabbath programme".
- Select the oven function you want.

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

- Set the temperature.
- Select "OK".

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

The set temperature will appear in the display.

- Open the door when you want to start the programme.
- Place the food in the oven.
- Close the door.

The oven heating will switch on after 5 minutes.

If you want to end the programme early:

- Touch the On/Off sensor ⏻ and wait until the oven switches itself off automatically.

Gentle bake

The Gentle bake function is ideal for bakes and gratins which require a crisp top.

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

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

The table contains just a few examples.

Food	[°C]	5 1	[min]
Lasagne	190	2	45–60
Potato gratin	180	2	55–65
Vegetable bake	180	2	55–65
Pasta bake	190	2	40–50

Temperature / 5 1 Shelf level / Duration

For other recipes, use the temperature and time settings given for Fan plus as a guide.

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 time recommended on the packaging.

Tip: This oven offers Automatic programmes for some Frozen food/ Ready meals (see "Automatic programmes").

Test food acc. to EN 60350

Test food	Tray / tin	Oven function	[°C]	Shelf level	[min]	Pre-heat
Drop cookies (8.4.1)	1 tray	Fan plus	140 2)	2	30–40	No
	2 trays 1)	Fan plus	140 2)	1+3	30–45	No
	1 tray	Conventional heat	160 2)	2	15–33	Yes
Small cakes (8.4.2)	1 tray	Fan plus	150 2)	2	25–40	No
	2 trays	Fan plus	150 2)	2+4	25–40	Yes
	1 tray	Conventional heat	160 2) 6)	3	20–30	Yes
Whisked sponge cake (8.5.1)	Springform Ø 26 cm 3)	Fan plus	180 2)	2	22–30	No
	Springform Ø 26 cm 3)4)	Conventional heat	150–180 2) 6)	2	20–45	Yes
Apple pie (8.5.2)	Springform Ø 20 cm 3)	Fan plus	160 2)	2	85–105	No
	Springform Ø 20 cm 3)	Conventional heat	180 2) 5)	1	80–95	No
Toast (9.1)	Rack	Full grill	300	3	5–10	No
Grill beef burgers (9.2)	Rack on top of universal tray	Full grill	300	4	1st side: 8–13 2nd side: 6–11	Yes, 5 minutes

Fan plus / Conventional heat / Full grill

Temperature / Shelf level / Duration

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

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

3) Place baking tins on the rack.

4) In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

5) Select a function and a temperature and then select "Change – Crisp function – On".

6) Switch the catalyser off (see "Settings – Catalyser").

Energy efficiency class

The Energy efficiency rating is determined according to EN 50304.

Energy rating	**A**
Function used:	Fan plus
Please note:	Do not use the FlexiClip runners. Switch the catalyser off (see "Settings – Catalyser").

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

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

All external surfaces are susceptible to discolouration or change in appearance if unsuitable cleaning agents are used.
Oven cleaners and descaling agents will damage the front of the oven, in particular.
Residues of cleaning agents must be removed immediately after use.
All surfaces are also susceptible to scratches. Scratches on glass surfaces could even cause a breakage in certain circumstances.

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 or tools,
- wire wool or metal scourers,
- spot cleaning,
- oven cleaner*,
- stainless steel spiral pads*.

* these can, however, be used to remove very heavy soiling from PerfectClean treated surfaces.

Soiling might become impossible to remove if it is not dealt with.
Continued use of the oven without regular cleaning will make it much harder to keep clean.
Soiling is, therefore, best removed after each use of the oven.

The accessories are not dishwasher-proof.

Useful tips

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

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

Normal soiling

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

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning make sure all residual cleaning 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 and rinsing, wipe the surfaces dry using a soft cloth.

Food probe

- Clean the food probe with a damp cloth only.

Do not put the food probe into water or clean it in the dishwasher as this will damage it.

Stubborn soiling (does not apply to 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 try to remove this discolouration! Clean these following the instructions given here.

- Baked on deposits can be removed with a glass scraper or a non-abrasive stainless steel spiral pad.
- Very stubborn soiling on PerfectClean treated enamel can be cleaned using Miele oven cleaner. It must be applied to cold surfaces in accordance with instructions on the packaging.

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

- Leave the oven cleaner to take effect for the prescribed time. 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 the Pyrolytic cleaning programme the oven interior is heated up to over 430 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

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

Select:

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

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

It cannot be opened until the programme has finished.

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

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

Setting up for the Pyrolytic cleaning programme

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

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

– Side runners
– FlexiClip telescopic runners HFC72
– Rack HBBR72

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

■ Place the rack on the top shelf level.

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

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

Start the Pyrolytic cleaning programme

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

- Select "Maintenance".
- Select "Pyrolytic".

The cleaning level for pyrolytic cleaning will be highlighted.

You can select Level 1, 2 or 3 with "+" or "–".

- Select the level required.
- Select "OK".

Follow the instructions in the display.

- Select "OK".

"Start now"

To start the pyrolytic cleaning programme straight away:

- Select "Start now".

The Pyrolytic cleaning programme will now start.

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

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

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

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

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

"Start later"

To start the Pyrolytic cleaning programme later on:

- Select "Start later".
- Set the time you want it to start at.
- Select "OK".

The door will lock automatically.

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

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

At the end of the Pyrolytic cleaning programme

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

When the door lock has been released

– "Process finished" appears in the display,

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

■ Switch the oven off.

The visual and acoustic signals are switched off.

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

■ The amount of soiling, e.g. ash, left in the oven will vary depending on how dirty the oven was to start with.

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

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

■ When the oven has cooled down completely after the Pyrolytic cleaning programme, pull the FlexiClip runners out to their full extent several times.

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 there may be some discolouration or lightening to the FlexiClip telescopic runners. 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 the Pyrolytic cleaning programme is cancelled

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

The following will cause the Pyrolytic cleaning programme to stop:

– Switching the oven off.

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

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

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

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

The Pyrolytic cleaning programme will continue running.

– A power cut.

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

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

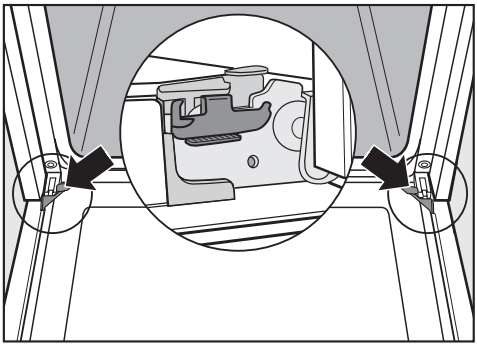
A buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones"),

"Process finished" will appear in the display.

■ Touch ⮌.

■ Start the Pyrolytic cleaning programme again.

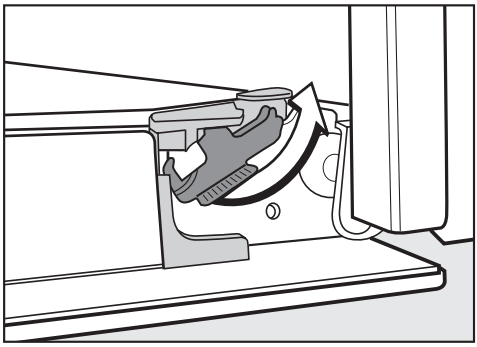
Removing the door



The oven door is connected to the hinges by retainers.

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

- Open the door fully.



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

Do not attempt to take the door off the retainers when it is in the horizontal position as the retainers will spring back against the oven.

Do not use the handle to pull the door off the retainers as the handle could break.

- Raise the door up till it rests open.



- 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 four 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.

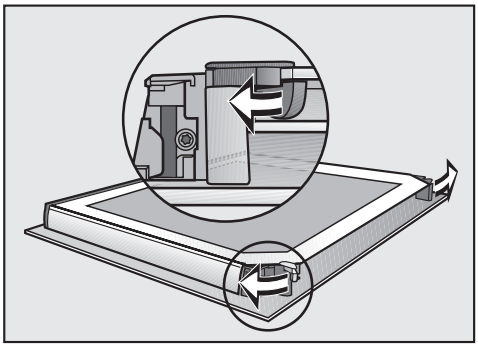
The glass panes have a heat-reflective coating on the sides facing into the oven compartment. The glass panes must be fitted the right way round after being cleaned.

Oven spray will damage the aluminium trim inside the door. This 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.

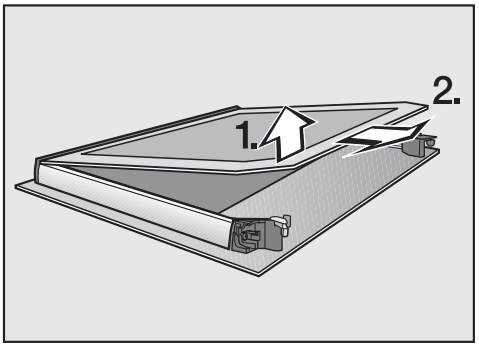
⚠ Danger of injury.
Always remove the door before dismantling it.

- Place the door on a protective surface (e.g. on a tea towel) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

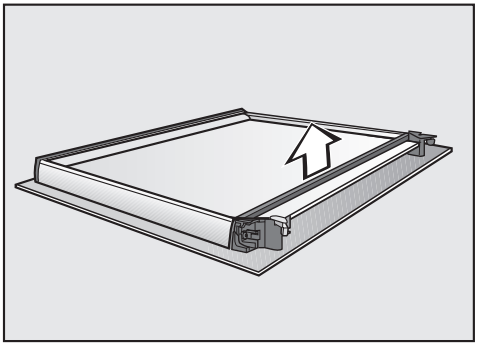


- Flip the two glass pane retainers outwards to open them.

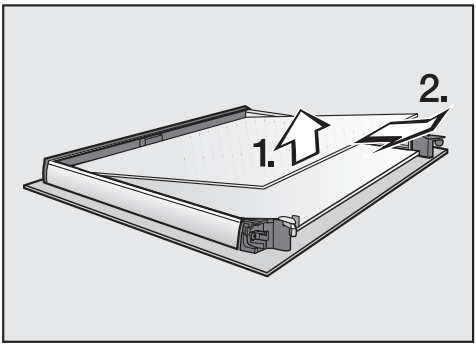
You can now remove the inner pane and the two middle panes one after the other.



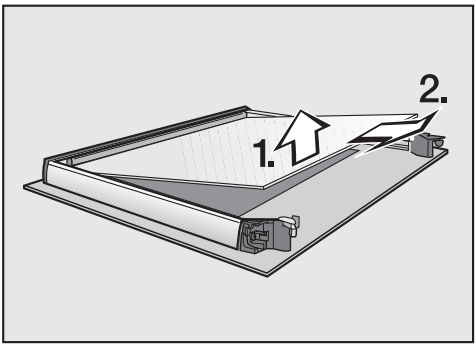
- **Gently** lift the inner pane up and out of the plastic strip.



- Remove the seal.



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

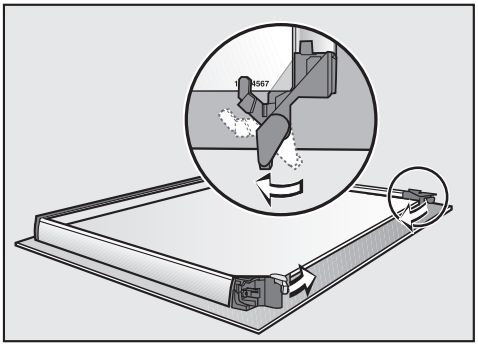


- Then lift the bottom of the two middle panes up gently and take it out.
- Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.
- Dry all parts with a soft cloth.

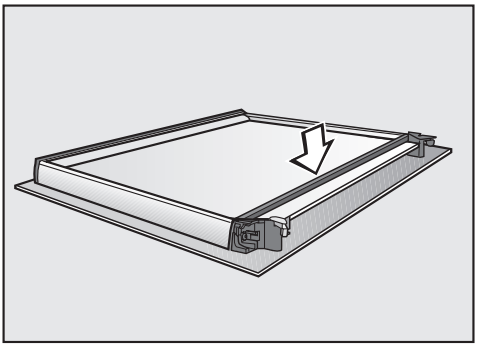
Then reassemble the door carefully:

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

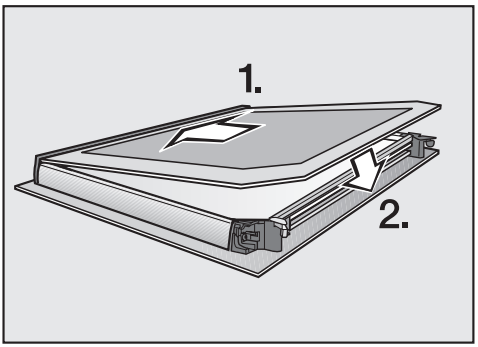
- Refit the lower of the two middle panes in such a way that the material number is legible.



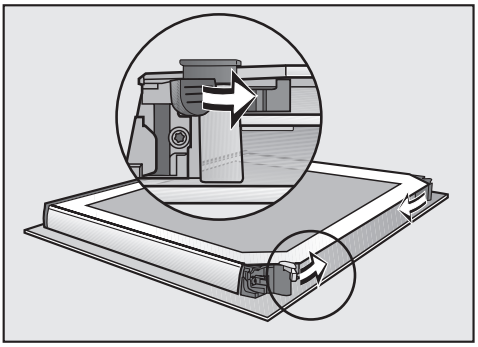
- Flip both the glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.
- Then refit the upper of the middle two panes in such a way that the material number is legible. The glass pane should lie on top of the retainers.



- Refit the seal.



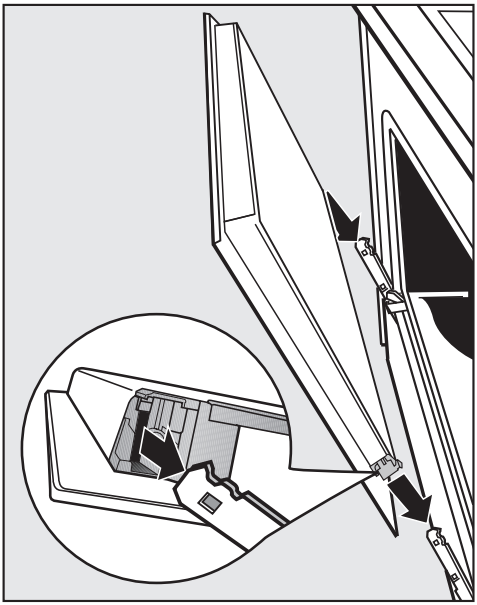
- Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



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

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

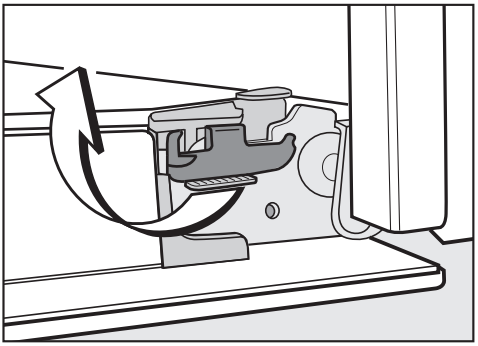
Refitting the door



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

■ Open the door fully.

It is essential that the locking clamps lock securely when the door is refitted after cleaning. Otherwise the door could could work loose from the retainers and be damaged.



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

Removing the side runners

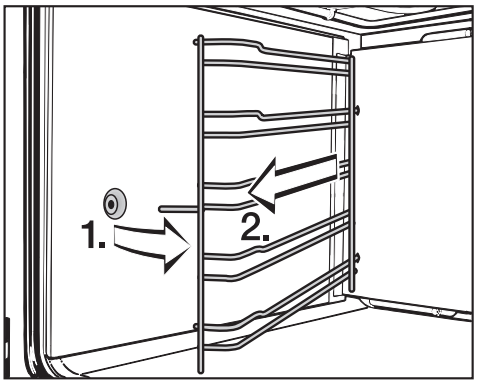
Remove the side runners from the runners for cleaning.

⚠ Danger of injury.
Do not use the oven without the side 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 the FlexiClip runners".

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



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

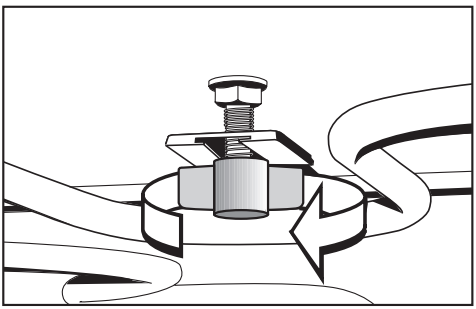
Refit in the reverse order.

- 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 cool.

- Remove the side runners.



- Undo the wing nut.

Do not use force to lower the top heat/grill element as this can cause it to break.

- Carefully lower the top heat/grill element.

You can now clean the 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

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

1. Preparation
2. Descaler intake
3. Activation phase
4. Rinse 1
5. Rinse 2
6. Rinse 3
7. Evaporate residual moisture

Preparation

Only use the descaling tablets supplied with the appliance. These have been specially formulated and are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.
Other types of descaling agents will damage the oven.

Follow the instructions on the packaging carefully to avoid damaging the oven.

Clean the oven interior after descaling to ensure that all traces of descaling agent have been removed.

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 tube.

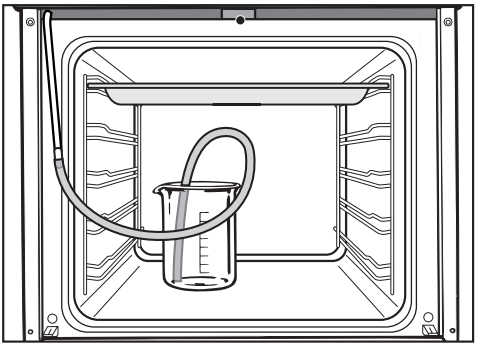
You will need a container of approx. 1 litre capacity.

Starting the descaling process

1. Select "Maintenance".
2. Select "Descale".

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

3. Push the universal tray into the top shelf level as far as it will go to collect the descaling solution after it has been used. Select "OK" to confirm the message.
4. Dissolve one descaling tablet in approx. 600 ml of cold mains tap water.



5. Place the container with the descaling solution on the floor of the oven.

❻ Attach the plastic tube to the end of the water intake pipe. Place the other end in the bottom of the descaling solution container, and secure the plastic tube to the container with the suction cup.

❼ Close the door.

❽ Select "OK".

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

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

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

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

❾ Select "OK".

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

❿ Open the door.

⓫ 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.

⓬ Close the door.

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

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

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

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

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

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

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

⓮ Detach the plastic tube from the container.

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

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

⓱ Select "OK".

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

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

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

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

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

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

㉑ Select "OK".

㉒ Do the same for the **third rinsing process**.

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

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

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

㉓ Remove the container and tube from the oven.

㉔ Close the door.

㉕ Select "OK".

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

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

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

㉖ Select "OK".

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

"Process finished" will appear in the display.

㉗ Touch ⮌ to return to the main menu.

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

㉘ Remove the universal tray and empty it. Clean the oven interior to remove any condensation and descaling agent residue.

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

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. The following guide may help you to find the reason for a fault, and to correct it. 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.

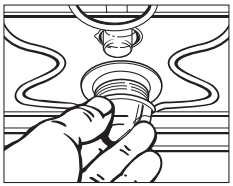
Problem	Possible cause and remedy
The display is dark.	The time of day is switched off. It will not appear in the display until the oven is switched on. The time can be displayed constantly (see "Settings - Time - Display").
	There is no power to the oven. ■ Check whether the mains fuse has tripped.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

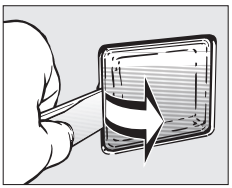
Problem	Possible cause and remedy
The oven does not heat up.	■ Check whether "On" has been selected for demo mode (see "Settings - Showroom programme"). If demo mode has been switched on the oven can be operated but it will not heat up. ■ Deactivate demo mode.
"Power cut - Process cancelled" appears in the display.	There has been a power cut which has caused a current process to stop. ■ Switch the oven off and then back on again. Start the cooking programme again.
12:00 appears in the display.	The power supply was interrupted for longer than 200 hours. ■ Reset the time and date.
The message "Maximum operating duration reached" appears unexpectedly in the display.	The oven has been operating for an unusually long time and this has activated the safety switch-off function. ■ Select "OK". Touch ⮌ to delete "Process finished". The oven will then be ready for use again.

Problem	Possible cause and remedy
"Door not locked" will appear in the display.	The Pyrolytic cleaning programme door lock is not locking. ■ Switch the oven off and then back on again. Then restart the Pyrolytic cleaning programme. If the fault code appears in the display again call the Miele Service Department.
"Door not released" will appear in the display.	The door lock for the Pyrolytic cleaning programme is not being released. ■ Switch the oven off and then back on again. If the door lock still does not release itself call the Miele Service Department.
"⚠ Fault XX" appears in the display.	There is a problem that you cannot resolve. ■ Call the Miele Service Department.
The message "Function currently not available" appears in the display after selecting the "Descale" function.	The steam injection system is faulty. ■ Call the Miele Service Department.

Problem	Possible cause and remedy
The message "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. ■ Call the Miele Service Department. Automatic programmes can be run without using moisture.
After selecting the Moisture plus function "Fault with moisture control - Moisture plus programme not available" appears in the display.	The steam injection system is faulty. ■ Call the Miele Service Department. ■ Use the Fan plus function instead of the Moisture plus function.
Programmes using moisture will not take in water.	■ Check whether "On" has been selected for demo mode has been activated (see "Settings - Showroom programme"). The oven can be used in demo mode but the pump for the steam injection system will not work. ■ Deactivate demo mode.
The food probe is not recognised by the oven. You cannot enter a core temperature.	■ Check that the food probe is engaged in the socket properly. If the oven still does not recognise the food probe it must be faulty. A replacement food probe can be ordered from Miele or from your Miele dealer.
A noise can be heard after a cooking process.	The fan remains switched on after a cooking programme (see "Settings - Cooling fan run-on").

Problem	Possible cause and remedy
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.
Cakes and biscuits are not cooked properly after following the times given in the chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ 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. ■ 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. ■ With Conventional heat light coloured, shiny tins are less suitable. Use matt, dark coloured tins.
	The catalyser has been set at too high a level. This can lead to an uneven browning result on more delicate food such as sponge cakes. ■ Set the odour reduction catalyser to a lower level or switch it off (see "Settings - Catalyser").

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

Problem	Possible cause and remedy
The side oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning. Make sure the oven heating elements are switched off and cool. ■ Disconnect the appliance from the mains.  ■ Remove the side runners. ■ Use the lever to release the lamp cover from its frame. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Press the lamp cover back into its retainer and refit the side runners. ■ Reconnect the oven to the electricity supply.

After sales service

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

– your Miele Dealer

or

– The Miele service department.

See back cover for contact details.

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.

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.

Guarantee

For further information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

⚠ Danger of injury.
All electrical work should be undertaken by a suitably qualified and competent person.
Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Connection of this appliance 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 (available from Miele Spare Parts).

Oven

Ovens are supplied for connection with an approx. 1.7 m long 3-core cable for connection to a 230 V, 50 Hz supply.
The wires in the mains lead are coloured as follows:
Green/yellow = earth;
Blue = neutral;
Brown = live

WARNING,
THIS APPLIANCE MUST BE EARTHED

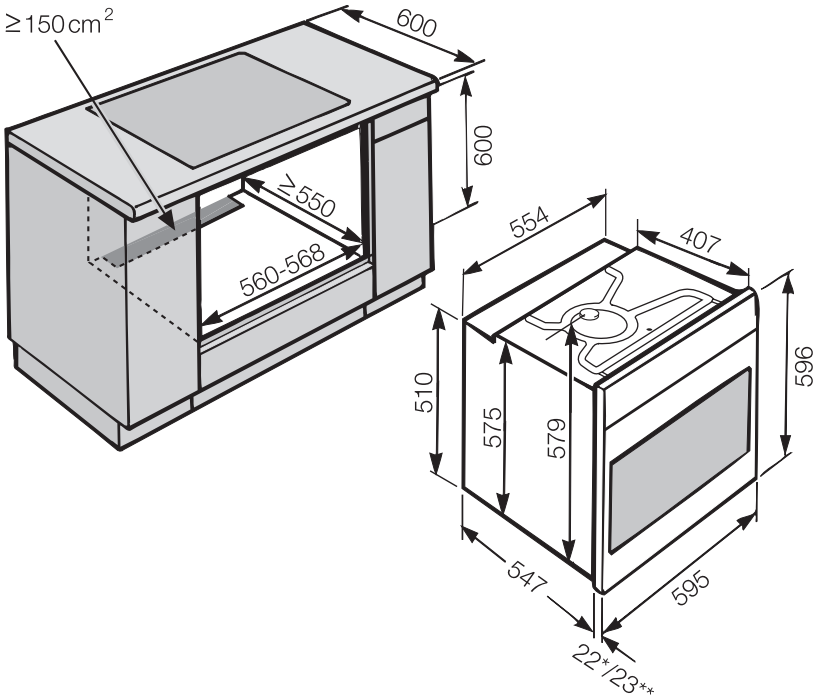
For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Building-in diagrams

Appliance and niche dimensions

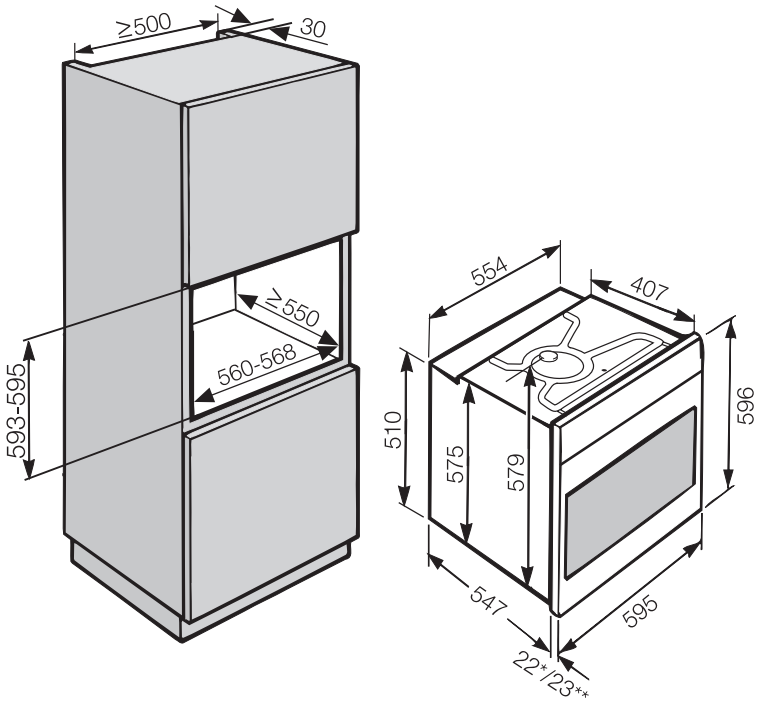
Dimensions are given in mm.

Installation in a base unit



* Ovens with glass front
** Ovens with metal front

Installation in a tall unit

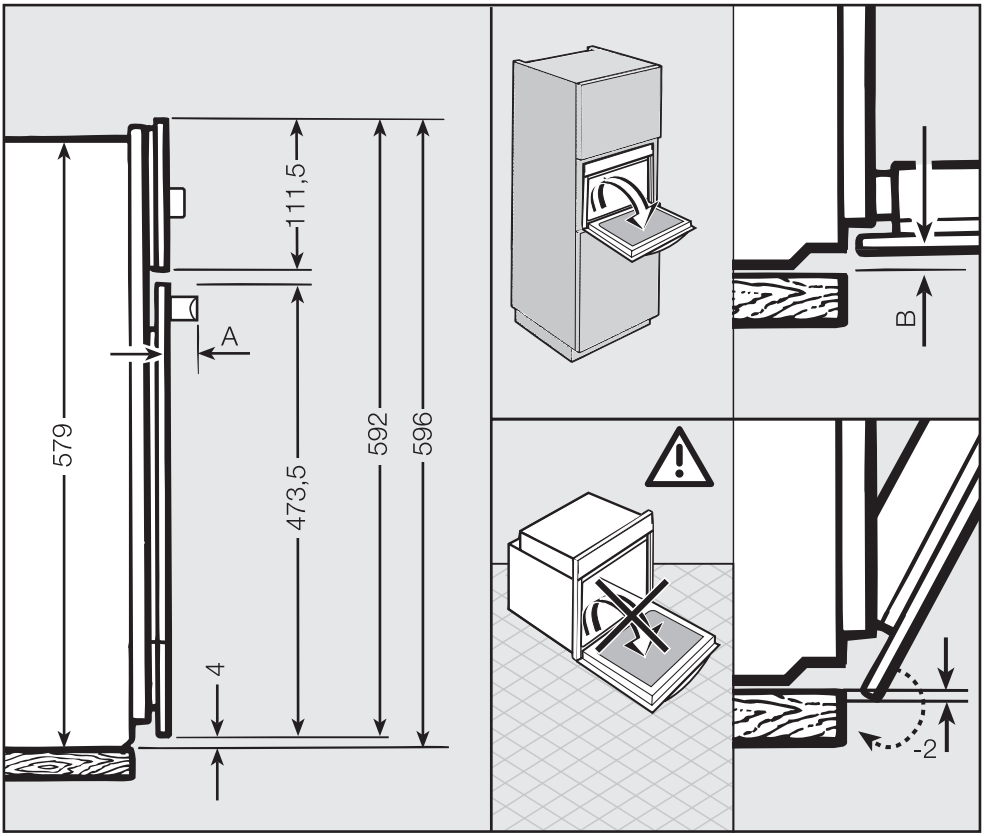


* Ovens with glass front
** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.



A H65xx: 45 mm
H66xx: 42 mm

B 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.

In order to function correctly, the oven requires an adequate supply of cool air.
Ensure that the supply of cool air is not impaired:
– do not fit a back panel in the housing unit.
– the unit shelf on which the oven sits must not touch the wall behind it.
– do not fit insulation to the side walls of the housing unit.

Please also ensure that the cool air supply is not unduly heated by other heat sources such as a wood burning stove.

Before installation

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

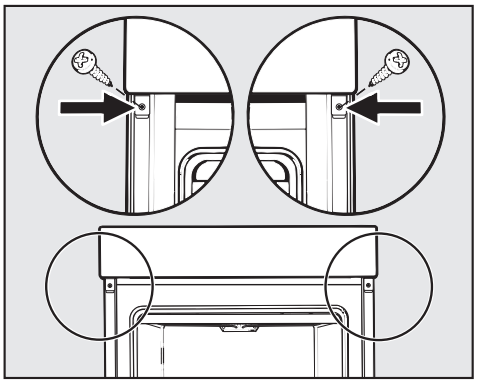
Building in

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

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

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

- Push the oven into the housing unit and align it.
- Open the door (if you have not removed it previously).



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

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555, Fax: 0845 365 0777
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353, Fax: (03) 9764 7149
Internet: www.miele.com.au

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

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay
Hong Kong
Tel: (852) 2610 1331, Fax: (852) 2610 1013
Email: mielehk@miele.com.hk

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

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

Manufacturer: Miele & Cie. KG
Carl-Miele-Straße 29, 33332 Gütersloh, Germany

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

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

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

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

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

Miele

H6560BP; H6660BP

CE

en - GB

M.-Nr. 09 610 250 / 00