

# Operating and Installation Instructions

## Oven






H 2261 B

To prevent accidents and machine damage, read these instructions **before** installation or use.

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# IMPORTANT SAFETY INSTRUCTIONS

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**When using the appliance, follow basic safety precautions, including the following:**

**Read all instructions before installation and use of the oven to prevent accidents and machine damage.**

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

Read all instructions before installing or using the oven for the first time. Only use the appliance for its intended purpose.

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

## **Use**

- ▶ This appliance is intended for residential use only. Use only as described in these operating instructions.
- ▶ This appliance is not intended for outdoor use.
- ▶ Only use this oven for residential cooking, and the purposes described in this manual. Other uses are not permitted and can be dangerous.
- ▶ **Risk of Fire!** Do not use this oven to store or dry flammable materials.
- ▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

# IMPORTANT SAFETY INSTRUCTIONS

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## Children

- ▶ Children should not be left alone or unattended in an area where an oven is in use. Never allow children to operate, sit or stand on any part of the oven. **Caution:** Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be injured.
- ▶ Burn Hazard - Do not allow children to use the oven. Failure to do so can result in severe burns or serious injury.
- ▶ As with any appliance, close supervision is necessary when used by children.
- ▶ Danger of suffocation! Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children.
- ▶ Danger of burns. The oven gets hot at the oven door glass, the vapor vent, the handle and the operating controls. Do not allow children to touch or play in, on or near the oven.

## Technical safety

- ▶ This appliance must be installed and connected in compliance with the installation instructions.
- ▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician in accordance with national and local safety regulations and the provided installation instructions. Contact Miele's Technical Service Department for examination, repair or adjustment. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.
- ▶ Before installing the oven, check for externally visible damage. Do not operate a damaged appliance.

# IMPORTANT SAFETY INSTRUCTIONS

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- ▶ To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. This appliance must be grounded. Connect only to properly grounded outlet. See "Electrical connection - GROUNDING INSTRUCTIONS". It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.
- ▶ Before installation, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent injury and machine damage. Consult a qualified electrician if in doubt.
- ▶ Before installation or service, disconnect the power supply to the work area by
  - removing the fuse,
  - "tripping" the circuit breaker, or
  - unplugging the unit. Pull the plug not the cord.
- ▶ Extension cords do not guarantee the required safety of the appliance (e.g. danger of overheating). Do not use an extension cord to connect this appliance to electricity.
- ▶ The oven is not to be operated until it has been properly installed within cabinetry.
- ▶ **Danger of electric shock!**  
Under no circumstances open the outer casing of the appliance.
- ▶ This appliance must not be used in a non-stationary location (e.g. on a ship).
- ▶ Do not repair or replace any part of the appliance unless specifically recommended in the operating instructions. All other servicing should be referred to a qualified technician.

# IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Defective components should be replaced by Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.
- ▶ In order for the oven to function correctly, it required an adequate supply of cool air. Ensure that the air flow is not impaired (e.g. insulation in the cabinetry). Also be sure that the cool air supply is not heated by other sources nearby.
- ▶ If the oven is installed behind a cabinet door, do not close the door while the oven is in operation. Heat and moisture can build up behind the closed door and cause damage to the oven, cabinetry and flooring. Do not close the door until the oven has completely cooled down.

## Proper use

 The oven becomes very hot while in use. Use caution to ensure that you are not burned on the heating elements or interior surfaces of the oven. Use pot holders when placing food in the oven, adjusting the racks, etc. in a hot oven.

- ▶ Caution: Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. External parts of the oven such as the door glass, vents, and the control panel can become hot. During and after use, do not touch, or let clothing or other flammable materials come into contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool.
- ▶ Do not let food sit in the oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.
- ▶ It is important that the heat is evenly distributed throughout the food being cooked. This can be achieved by stirring and/or turning the food.





## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Use only dry, heat-resistant potholders. Moist or damp potholders used on hot surfaces may result in steam burns. Do not let potholders come in contact with oil or grease. Do not substitute dish towels or other bulky items for potholders. Do not let potholders touch hot heating elements.
- ▶ Loose fitting or hanging garments present a fire hazard. Wear proper apparel while operating the appliance.
- ▶ Do not heat unopened containers of food in the oven, pressure may cause the containers to burst and result in injury.
- ▶ Never pour cold water onto hot surfaces in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.
- ▶ To prevent burns, always place oven racks at their desired height while the oven is cool. If the rack must be moved while the oven is hot, do not let pot holders touch hot heating elements.
- ▶ Open the door carefully to allow hot air or steam to escape before placing or removing food.
- ▶ To prevent burns, allow the heating elements to cool before cleaning by hand.
- ▶ Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.
- ▶ Never leave the appliance unattended when cooking with oil or fat. They can ignite if overheated. Do not use water on grease fires. Turn off the oven immediately and suffocate the flames by keeping the oven door closed.
- ▶ Never store flammable liquids and materials in, above or under an oven, or near cooking surfaces.
- ▶ Do not use the oven to heat the room. The high temperatures radiated could cause objects near the oven to catch fire.

## IMPORTANT SAFETY INSTRUCTIONS

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- ▶ Broiling food for an excessively long time can cause it to dry out with the risk of catching fire.  
Do not exceed recommended broiling times.
- ▶ Some foods dry out very quickly and can be ignited by high broiling temperatures. Do not use broiling functions for crisping rolls or bread, or to dry flowers or herbs. Instead use the Convection Bake  or Surround  functions.
- ▶ Use caution when using alcohol in your recipes. Alcohol evaporates at high temperatures but may, in rare circumstances, combust on the hot heating elements.
- ▶ Plastic containers, which are not heat-resistant, melt and may ignite at high temperatures and can damage the oven. Use only plastic containers that are indicated by the manufacturer as being suitable for use in ovens.
- ▶ When residual heat is used to keep food warm, the high level of humidity and condensation can cause damage in the oven. The control panel, countertop or cabinetry may also be damaged. Do not switch the oven off completely while food is inside it, but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.
- ▶ It is recommended to cover all cooked food that is left in the oven to be kept warm. This will prevent moisture from condensing on the interior of the oven.
- ▶ To avoid damage, do not place aluminum foil, pots, pans or baking sheets directly on the oven floor. This can cause a build up of heat that will damage the oven floor.
- ▶ Do not slide pots or pans on the oven floor. This could scratch and damage the surface.

# IMPORTANT SAFETY INSTRUCTIONS

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- ▶ 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.
- ▶ This oven must only be used for cooking food. Fumes, vapors or heat given off by glues, plastics or flammable liquids and materials could be hazardous. Do not use it as a dryer, kiln, dehumidifier, etc.
- ▶ Do not cover or block any vent openings.
- ▶ Do not let metal objects (aluminum foil, pans) come in contact with the heating element.
- ▶ Make certain that the power cords of small appliances do not come in contact with or get caught in the oven door.
- ▶ When baking frozen pizzas or pies, place them on the wire rack lined with parchment paper. Do not use the baking tray or the roasting pan for frozen foods with a large surface area. The tray or pan could become warped and difficult to remove from the oven when hot. Frozen foods like french fries, chicken nuggets, etc. can be baked on the baking tray.

## **Cleaning and care**

- ▶ Do not use a steam cleaner to clean this oven. Steam could penetrate electrical components and cause a short circuit.
- ▶ Only clean parts listed in these Operating and Installation Instructions.
- ▶ Scratches on the door glass can cause the glass to break. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The shelf runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure they are correctly fitted after cleaning and never operate the oven without the shelf runners inserted.

# IMPORTANT SAFETY INSTRUCTIONS

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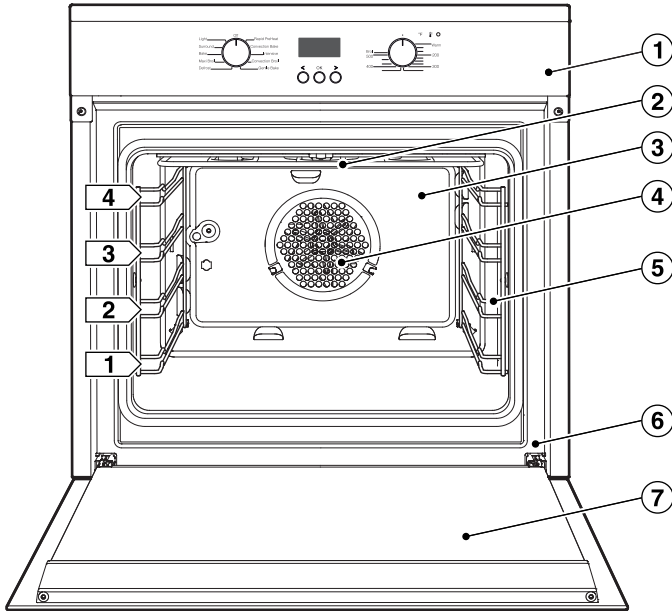
- ▶ There is a seal around the oven interior which seals the inside of the door. Take care not to rub, damage or move the gasket.
- ▶ Do not use oven cleaners. Commercial oven cleaners or oven liners of any kind should not be used in or around any part of the oven.
- ▶ The back panel can be removed for cleaning purposes (see "Cleaning and care"). Ensure it is correctly fitted after cleaning and never operate the oven without the back panel fitted.

## Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty may become void.

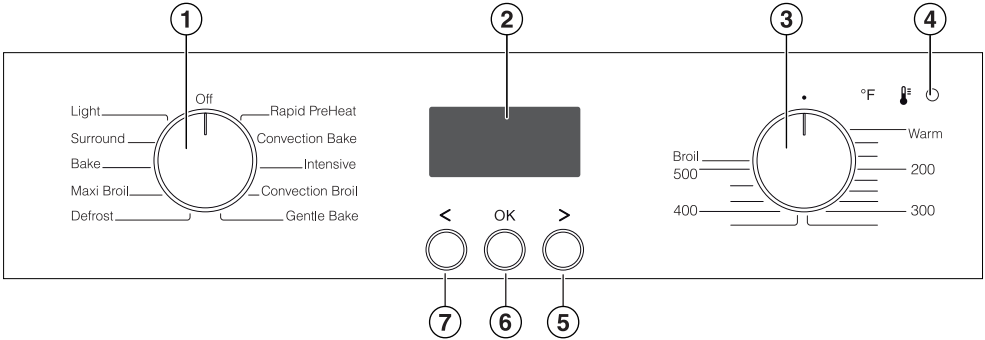
**SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY**

# Guide to the oven



- ① Oven controls
- ② Browning / Broiling element
- ③ Catalytic enameled back panel
- ④ Convection fan with heating element
- ⑤ Runners with 4 shelf levels
- ⑥ Front frame with data plate
- ⑦ Door

# Oven controls



- ① **Function selector**  
To select oven functions
- ② **Clock / Timer**  
Displays the time of day and settings
- ③ **Temperature selector**  
To set the temperature
- ④ **Temperature indicator light**  
Indicates that the oven is heating
- ⑤ **> Button**  
To change times and settings
- ⑥ **OK Sensor button**  
To select and confirm a setting
- ⑦ **< Button**  
To change times and settings

## Function selector

The function selector is used to select oven functions and to turn on the oven lighting independently.

It can be turned clockwise or counter-clockwise.

## Oven functions



Light



Surround



Bake



Maxi Broil



Defrost



Rapid Preheat



Convection Bake



Intensive



Convection Broil



Gentle Bake

## Clock / Timer

The clock/timer is operated via the **Display** with the <, OK and > **buttons**.

## Display

The display shows the time of day or your settings.

It goes dark if settings are not being entered.

See "Clock / Timer" for more information.

## Buttons

This model has push buttons.

# Oven controls

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## Temperature selector

The temperature selector is used to select the temperatures for cooking programs.

It can be turned clockwise until a resistance is felt and then turned back again.

Temperatures are shown printed on the temperature selector and on the control panel.

## Temperature indicator

The temperature indicator light  lights up when the oven is heating.

When the set temperature is reached,

- the oven heating turns off,
- and the temperature indicator light goes out.

The temperature regulator ensures that the oven heating and temperature indicator light turn back on again when the oven temperature falls below the level set.



## Model numbers

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

## Data plate

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

Printed on the data plate are the model number, serial number and the connection data (voltage/frequency/maximum rated load) of the oven.

Have this information available when contacting Miele Technical Service.

## Items included

The oven is supplied with:

- the operating and installation instructions for using the oven,
- screws for securing your oven in the cabinetry, and
- various accessories.

For induction cooktops, separate operating and installation instructions and accessories needed for the electrical connection are included.

## Standard and optional accessories

Accessories vary depending on model. **All ovens are supplied with shelf runners, universal tray and wire oven rack.** Depending on the model, Miele ovens may be supplied with the accessories listed.

All accessories and cleaning and care products in these instructions are designed to be used with Miele ovens.


They can be ordered from the [Mieleusa.com](http://Mieleusa.com) website or Miele.

When ordering, please have ready the model number of your oven and of the desired accessories.

# Features

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## Shelf runners

Side runners are located on the right and left-hand sides of the oven with  levels for inserting accessories.

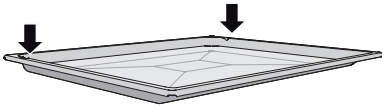
Each side runner consists of two rails:

- The accessories (e.g. wire oven rack) slide in between the rails.
- The FlexiClip telescopic runners (depending on model) are inserted on the top rail.

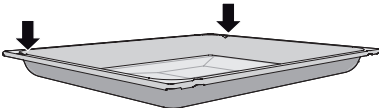
The runners can be removed for cleaning purposes. See "Cleaning and Care".

## Baking tray, Roasting pan and Wire oven rack

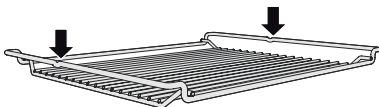
Baking tray HBB51



Roasting pan HUBB51



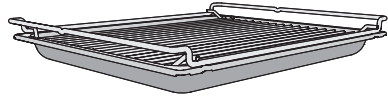
Wire oven rack HBBR50



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

Always position the wire rack as illustrated above.

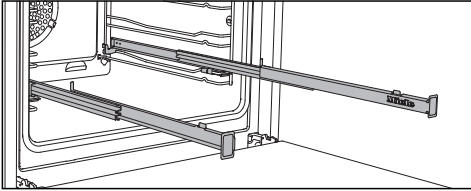
Non-tip safety notches are located on the shorter sides of these accessories. These prevent the trays being pulled completely out of the side runners when you only wish to pull them out partially.



If you are using the roasting pan with the wire rack, insert the roasting pan between the rails of the side runners and the rack will slide in above it.

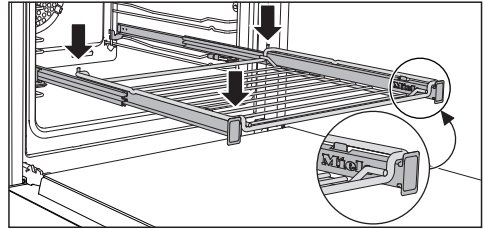
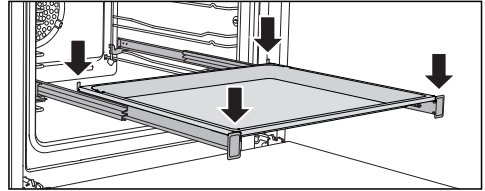
These accessories have been treated with PerfectClean enamel.

## FlexiClip telescopic runners HFC50



The FlexiClip telescopic runners can be used on the three lower shelf levels. Each shelf level can also be removed from the oven individually.

Push the runners into the oven before placing accessories on them.



To ensure that accessories do not slide off the telescopic runners:

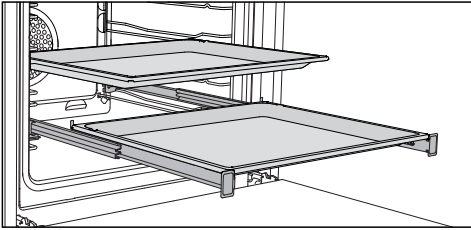
- make sure that they are sitting securely on their runners and in between the stoppers on each end of the runner,
- place the wire rack upside down on the FlexiClip telescopic runners.

The FlexiClip runners can support a maximum load of 33 lbs (15 kg).

## Features

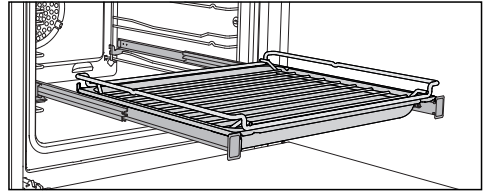
Because the FlexiClip runners sit on the top rail of the side runners the gap between the level the FlexiClip runners are on and the one above is smaller than if, for instance, the racks were fitted on each level. Cooking results will be affected if the gap is too small.

If you would like to cook using more than one baking tray, roasting pan or wire rack:



- Place the baking tray, roasting pan or wire rack on the FlexiClip runners.
- Leave at least one shelf level open between it and any accessory inserted above it.

If you are using a roasting pan with a wire rack on top of it:



- Slide the roasting pan and wire rack together onto the FlexiClip runners. The rack will automatically slide between the rails of the shelf level above the runners.
- Leave at least one shelf level open between it and any accessory inserted above it.

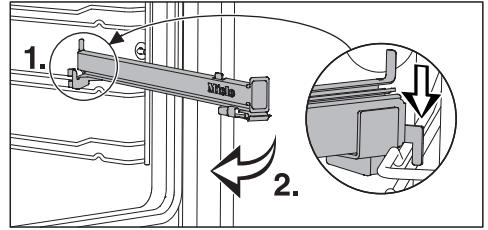
## Inserting the FlexiClip telescopic runners

**!** Danger of burns! Make sure the heating elements are turned off and that the oven cavity is cool.

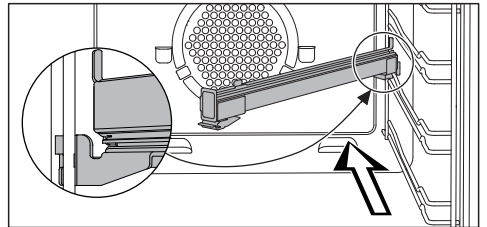
Each shelf level is made up of two rails. The FlexiClip telescopic runners fit on the top rail.

Insert the FlexiClip runner with the Miele logo on the right-hand side.

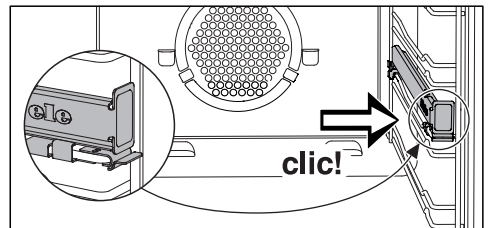
Do **not** extend the FlexiClip runners when inserting or removing them. If the FlexiClip runners are difficult to remove after inserting, you may need to use some force to release them.



- Hook the FlexiClip runner onto the front of the top rail of a side runner (1.) and then hold it at an angle in towards the middle of the oven compartment (2.).



- Slide the FlexiClip runner in at an angle along the top rail as far as it will go.

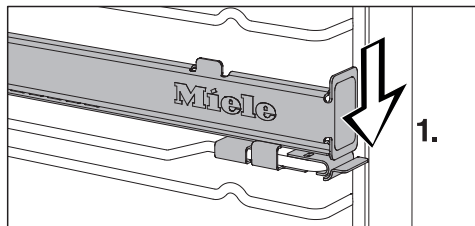


- Then swing it back to the side of the oven cavity and secure it to the top rail with an audible click.

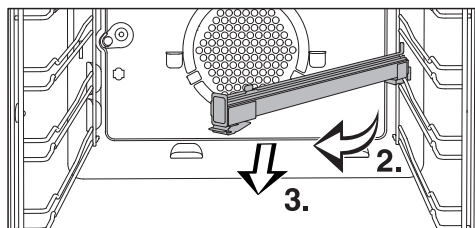
# Features

## Removing the FlexiClip telescopic runners

- Push the FlexiClip runner in all the way.

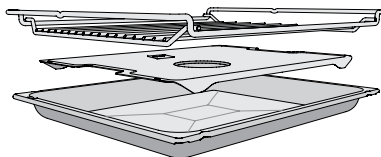


- Push down on the tab at the front of the FlexiClip runner (1.).



- Swing the FlexiClip runner towards the middle of the oven cavity (2.), then pull it forward along the top rail (3.).
- Lift the FlexiClip runner off the rail and take it out of the oven.

## Splash insert HGBB51



The splash insert is placed in the roasting pan below the wire rack. The drippings from the meat or poultry are collected under the insert reducing spattering in the oven. The drippings can then be used for gravy and sauces.

The surface has been treated with PerfectClean enamel.

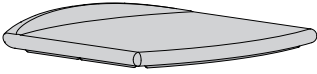
## Gourmet Pizza Form HBF27-1



This circular form is suitable for cooking fresh or frozen pizzas, flat cakes, tarts and baked goods.

The surface has been treated with PerfectClean enamel.

## Gourmet Baking Stone HBS60

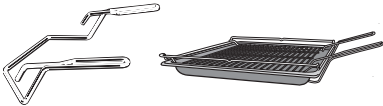


The baking stone is ideal for baking dishes with a crisp bottom such as pizza and bread.

The baking stone is made from a heat retaining stone and is glazed. Place the stone directly on the wire rack.

A wooden paddle is supplied with it for placing food on and off the stone.

## Handle HEG



This removable handle makes it easier to remove the baking tray, roasting pan and wire rack from the oven.

## Gourmet Casserole Dishes HUB and Lids HBD

The Miele casserole dishes, unlike other oven dishes, slide into the oven on the side runners. They have non-tip safety notches to prevent them being pulled out too far.

They also have a non-stick coating.

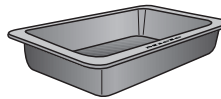
The oven dishes have depths of 8 1/2" (22 cm) or 13 3/4" (35 cm). They have the same width and height.

Matching lids are also available separately.

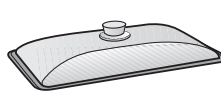
**Depth: 8 1/2"**  
**(22 cm)**

HUB61-22

HUB62-22\*

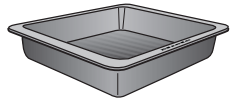


HBD60-22

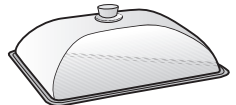


**Depth: 13 3/4"**  
**(35 cm)**

HUB61-35



HBD60-35



\* Suitable for induction cooktops

# Features

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## **Catalytic enameled liners**

- Side walls  
These are installed behind the shelf runners and protect the interior walls against soiling.
- Ceiling panel  
This is installed above the Browning / Broiling element to protect the ceiling against soiling.
- Back wall  
The back wall should be replaced if the catalytic enamel has become ineffective due to incorrect use or heavy soiling.

When ordering, please quote the model number of your oven.

## **Miele Microfiber Cloth**

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

## **Miele Oven Cleaner**

Miele oven cleaner is suitable for removing stubborn soiling. It is not necessary to preheat the oven before use.



## Oven controls

The oven controls enable you to use the various cooking functions to bake, roast and broil.


Ovens with a clock/timer also offer the following:

- the time of day display,
- a kitchen timer,
- a timer to automatically turn cooking programs on and off,
- settings that can be customized.

## Safety features

### System lock for the oven

The system lock prevents the oven from being used unintentionally (see "Clock / Timer - Changing settings - P 3").

When the system lock is activated,  will appear in the display.

## Cooling fan

The cooling fan comes on automatically when a cooking program 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 program is complete to prevent moisture from building up in the oven, on the control panel or surrounding cabinetry.

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

## Vented oven door

The oven door glass has a heat-reflective coating.

The door can be removed and disassembled for cleaning purposes, see "Cleaning and care".

# Features

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## PerfectClean treated surfaces

The revolutionary PerfectClean enamel is a smooth, non-stick surface that cleans easily with a sponge.

Food and soiling from baking and roasting can be easily removed from these surfaces.

Food can be cut on surfaces treated with PerfectClean enamel.

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

Follow the instructions in the "Cleaning and Care" section of this manual so the anti-stick and easy cleaning properties are retained.

The following have all been treated with PerfectClean:

- Oven interior
- Roasting pan
- Baking tray
- Splash insert
- Pizza form


## Catalytic enameled surfaces

The back panel is coated with catalytic enamel. Soiling from oil and fat is burnt off this type of surface when very high temperatures are used in the oven.

See "Cleaning and care" for more information.

# Before using for the first time

## Before using for the first time

 The oven must not be operated until it has been properly installed within cabinetry.

The time of day can only be changed when the function selector is at **Off**.

- Set the time of day on ovens with a clock/timer (depending on model).

## Setting the time of day for the first time

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




After connecting the oven to the electrical supply *12:00* flashes in the display.

The time of day is set in segments: first the hours, then the minutes.

- Confirm with OK.

*12:00* will light up and  will flash.

- While the  symbol is flashing confirm with OK.

The hours will flash.

- Use < or > to set the hours.
- Confirm with OK.

The hours are saved and the minutes will flash.

- Use < or > to set the minutes.
- Confirm with OK.

The time of day is now set.

To change the time of day to a 24-hour format by selecting *24* in the settings menu *P 2*, see "Clock / Timer - Changing settings".


# Before using for the first time

---

## Heating the oven


New ovens may have a slight odor during their first use. Heating up the oven for at least one hour with nothing in it will eliminate the odor.

Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any protective wrapping and sticky labels from the oven.
- Take all accessories out of the oven and clean them (see "Cleaning and care").
- 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.
- Select Convection Bake 

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

- Select the maximum temperature (475°F / 250°C).
- Heat up the oven for at least one hour.
- Once the heating up process is complete, turn the function selector to **Off** and the temperature selector to •.

 Danger of burns! Allow the oven to cool before cleaning by hand.

- Clean the oven interior with warm water and liquid dish soap, applied with a soft sponge or microfiber cloth.
- Dry all surfaces with a soft cloth.

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

The oven has a range of functions for preparing a variety of foods.

## **Surround**

Browning / Broiling element + Baking element

This function is a premium conventional baking mode. Use for baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.

If using an older recipe or cookbook, set the oven temperature approx. 50°F (10 °C) lower than recommended. This will not change cooking times.

## **Bake**

(Baking element)

This function is similar to the "Bake mode" of a conventional oven. Use towards the end of cooking to brown the bottom of the dish. Ideal for cakes, baked apples and frozen dinners.

## **Maxi Broil**

(Browning / Broiling element)

Use this function for broiling or searing small quantities. Ideal for chops, ribs, browning baked dishes and toasting bread.

## **Defrost**

(Convection fan)

For the gentle defrosting of frozen food.

## **Rapid PreHeat**


(Browning / Broiling element + Convection fan with heating element)

This function allows the oven to be heated to the desired temperature quickly.

Once the desired temperature has been reached an oven function must be selected.

## **Convection Bake**

(Convection fan with heating element)

Use this function for baking and roasting on several levels at the same time. You can cook at lower temperatures than with the Surround  function because the fan distributes the heat directly to the food.

## **Intensive**

(Convection heat with fan + Baking element)


This function gently circulates heated air from the lower heating element using the fan to create a brick oven environment. Ideal for baking pizza, focaccia, pies and tarts that require a crisp base and moist toppings. Not recommended for roasting or baking thin items.

# Guide to the functions

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## Convection Broil

(Browning / Broiling element +  
Convection fan)


This function distributes hot air from the Browning / Broiling element over the food using the fan. This allows for a lower temperature to be used than when using Maxi Broil . Ideal for broiling thicker cuts of meat (e.g. roulades, chicken).

## Gentle Bake

(Browning / Broiling element +  
Convection fan with heating element)

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

## Energy saving tips

- Remove any accessories from the oven that you do not require for cooking.
- Try not to open the door when cooking.
- If a temperature range is given, it is best to select the lower temperature and check the food after the shortest cooking time given.
- Convection Broil  can be used for a wide variety of foods. Lower temperatures can be used than with other Broil functions which use the maximum temperature setting.

## Using residual heat

**Tip:** When cooking using temperatures above 285°F (140 °C) and cooking durations longer than 30 minutes, turn the temperature selector to • about 5 minutes before the end of cooking. The heating elements will turn off and the residual heat in the oven will finish cooking the food.

## Using the oven

- Place the food in the oven.
- Using the function selector select the required oven function.

The oven lighting and the fan will turn on.

- Select the temperature using the temperature selector.

The oven heating will turn on.

After the cooking process:

- Turn the function selector to **Off** and the temperature selector to •.
- Take the food out of the oven.

## Cooling fan

After the cooking process the cooling fan will continue to run for a while after a program is complete to prevent moisture from building up in the oven, on the control panel or surrounding cabinetry.

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

# Operation

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## Preheating the oven

The oven only needs to be preheated in a few cases.

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

The oven should be preheated in the following instances:

### Convection Bake


- dark bread doughs,
- beef sirloins and tenderloins.



### Surround

- cakes and pastries with a short baking time (up to 30 minutes),
- delicate mixtures (e.g. sponge),
- dark bread doughs,
- beef sirloins and tenderloins.

## Rapid PreHeat

With Rapid PreHeat  the preheating phase can be shortened.

Do not use Rapid PreHeat  when baking pizzas or delicate mixtures. The tops of these items will brown too quickly.

- Select Rapid PreHeat .
- Select a temperature.
- Select the desired oven function when the temperature indicator light  does out for the first time.
- Place the food in the oven.



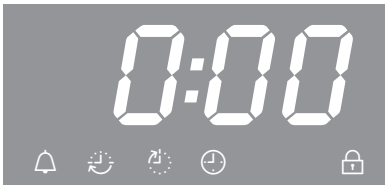
The clock/timer:

- displays the time of day,
- can be used as a kitchen timer,
- can turn the cooking programs on or off,
- and can be used to change settings *P*.

The clock/timer is operated using the **Display** and the <, **OK** and > buttons.

The functions available are indicated by symbols.

## Display



### Symbols in the display

Depending on the position of the function selector  $\bigcirc$  and/or which button is pressed, the following symbols will appear:

Symbol / Function		$\bigcirc$
	Timer	Any
	Duration	Function
	End of cooking duration	
	Time of day	0
<i>P</i>	Setting	
<i>S</i>	Setting status	
	System lock	

A function can only be set or changed if the function selector is in the correct position.

## Buttons

Button	Use
<	<ul style="list-style-type: none"> <li>- Highlight functions</li> <li>- Reduce durations</li> <li>- Access settings <i>P</i></li> <li>- Change the status <i>S</i> of a setting <i>P</i></li> </ul>
>	<ul style="list-style-type: none"> <li>- Highlight functions</li> <li>- Increase durations</li> <li>- Change the status <i>S</i> of a setting <i>P</i></li> </ul>
OK	<ul style="list-style-type: none"> <li>- Access functions</li> <li>- Save set times and adjusted settings</li> <li>- Access set times</li> </ul>

Hours, minutes and seconds are set with the < or > buttons in 1-step increments.

Press and hold the button to increase the increment speed.

# Clock / Timer





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## Setting a time or a duration

The hours and minutes are set individually:

- for the time of day and cooking durations, first the hours and then the minutes.
- for the kitchen timer, first the minutes and then the seconds.

■ Confirm with OK.

Depending on the position of the function selector , ,  or  will appear.

■ Highlight the required function using < or >.

The corresponding symbol flashes for approx. 15 seconds.

■ Confirm with OK.

The function is selected and the left numeric block will flash.

The time/duration can only be set while the block is flashing. If the flashing stops you will need to select the function again.

■ Set the required value using < or >.

■ Confirm with OK.




The right numeric block will start to flash.




■ Set the required value using < or >.

■ Confirm with OK.

The time/duration set is now saved.

## Displaying the time / duration

If you have set times the  and  or  symbols will appear.

If you are using the kitchen timer , cooking duration  and end of cooking time  functions simultaneously the last selected time will be displayed.

If you have selected a cooking duration, the time of day cannot be displayed.

## When the time/duration has elapsed

– the corresponding symbol will flash in the display,

– and a buzzer will sound, if selected (see "Clock/Timer - Changing settings").

■ Confirm with OK.

The buzzer will turn off and the symbols in the display will go out.

## Using the kitchen timer

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


The timer can also be used at the same time as a cooking program if a start and finish time have been set, e.g. a reminder to stir the dish or add seasoning..

A maximum time of 99 minutes and 59 seconds can be set for the timer.

## Setting the timer

Example: Boiling eggs and setting the timer for 6 minutes and 20 seconds



- Press and hold < until  starts flashing.
- Confirm with OK.



00:00 appears in the display and the minutes flash.

If < is pressed once, two dashes will appear, press again and the maximum minute value 99 appears.



- Use < or > to set the minutes.
- Confirm with OK.


The minutes set are saved and the seconds flash.



- Set the seconds using < or >.
- Confirm with OK.



The timer settings are saved and will count down in seconds.

The  symbol indicates that the timer has been set.

# Clock / Timer

---

## At the end of the timer

- 🔔 flashes,
- the time starts counting upwards,
- the buzzer sounds for approx. 7 minutes, if selected (see "Clock/Timer - Changing settings").

- Confirm with OK.

The buzzer will turn off and the symbols in the display will go out.

If cooking durations have not been set, the time of day will appear in the display.

## Resetting the timer

- Press and hold < until 🔔 starts flashing.

The time set appears

- Confirm with OK.

The minutes will flash.

- Use < or > to set the minutes.

- Confirm with OK.

The seconds will flash.

- Set the seconds using < or >.

- Confirm with OK.

The changed time is saved and will count down in seconds.

## Canceling the timer

- Press and hold < until 🔔 starts flashing.

- Confirm with OK.

The minutes will flash.

- Decrease the minutes to 00 by pressing < or increase the minutes to 99 by pressing >.

The next time either button is pressed, two dashes will appear instead of the minutes:



- Confirm with OK.

Four dashes will appear:



- Confirm with OK.

The timer has been canceled.

If cooking durations have not been set, the time of day will appear in the display.

## Turning a cooking program On / Off automatically

Cooking programs can be turned on or off automatically.

To do this, select an oven function and temperature, then set a duration and finish time.

The maximum duration that can be set for a cooking program is 11 hours and 59 minutes.

It is recommended to use the automatic On/Off feature when roasting. Do not delay the start of the program for too long when baking. Cake mixtures and doughs will dry out, and the leavening agents will lose their effectiveness.

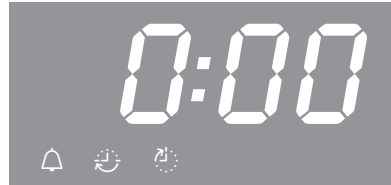
## Setting the duration

Example: Baking a cake for 1 hour 5 minutes

- Place the food in the oven.
- Select the required oven function and temperature.

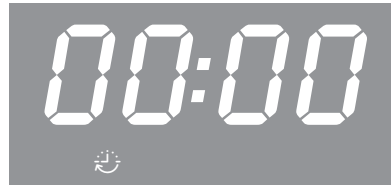
The oven heating, lighting and cooling fan will turn on.

- Press and hold > until 🕒 starts flashing.



0:00 appears in the display.

- Confirm with OK.

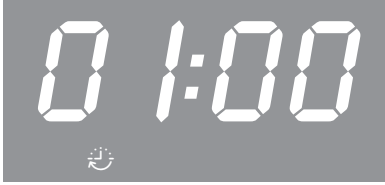


00:00 will appear and the hours will flash.

If < is pressed once, two dashes will appear, press again and the maximum hour value ## appears.

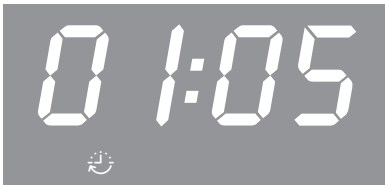
## Clock / Timer

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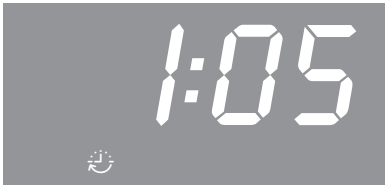


- Use < or > to set the hours.
- Confirm with OK.


The hours are saved and the minutes will flash.




- Use < or > to set the minutes.
- Confirm with OK.



The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The  symbol indicates that a cooking duration has been set.

### At the end of the cooking duration

- 0:00 appears in the display,
-  flashes,
- the oven heating turns off automatically,
- the cooling fan will continue to run,
- the buzzer sounds for approx. 7 minutes, if selected (see "Clock/Timer - Changing settings").

- Confirm with OK.

Once OK is pressed,

- the buzzer will turn off and the symbols in the display will go out.
- the time of day will appear,
- the oven heating will turn back on.
- Turn the function selector to **Off** and the temperature selector to **•**.
- Take the food out of the oven.

## Setting a cooking duration and finish time


A cooking duration and finish time can be set to turn a cooking program On/Off automatically.

Example: The time is now 11:15; you want a dish with a cooking duration of 90 minutes to be ready by 1:30.

- Place the food in the oven.
- Select the required oven function and temperature.

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

### Set the cooking duration:

- Press and hold > until  starts flashing.
- Confirm with OK.

00:00 will appear and the hours will flash.


- Use < or > to set the hours.
- Confirm with OK.

The hours are saved and the minutes will flash.


- Use < or > to set the minutes.
- Confirm with OK.

The cooking duration is now saved.



The  symbol indicates that a cooking duration has been set.

### Set the finish time:

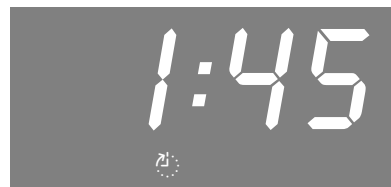
- Press and hold > until  starts flashing.



12:45 will appear in the display (current time of day + cooking duration = 11:15 + 1:30).

- Confirm with OK.

The hours will flash.



- Use < or > to set the hours.
- Confirm with OK.


The hours are saved and the minutes will flash.

# Clock / Timer

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- Use < or > to set the minutes.
- Confirm with OK.

The finish time  is now saved.


The oven heating, lighting and cooling fan will turn off.

The selected finish time appears in the display.

As soon as the start time (1:30 (pm) - 1:30 = 12:00) has been reached, the oven heating, lighting and cooling fan will turn on.

The cooking duration set  will appear and then count down in minutes, with the last minute counting down in seconds.

## Changing the cooking duration

- Press and hold > until  starts flashing.

The cooking time remaining appears in the display.

- Confirm with OK.

The hours will flash.

- Use < or > to set the hours.

- Confirm with OK.

The minutes will flash.

- Use < or > to set the minutes.

- Confirm with OK.

The changed cooking duration is now saved.



## Deleting a cooking duration

- Press and hold < or > until 🕒 flashes.

- Confirm with OK.

The hours will flash.

- Press < or > repeatedly until two dashes appear.



- Confirm with OK.

Four dashes will appear:



- Confirm with OK.

The cooking duration and finish time will be deleted.

The time of day appears unless the kitchen timer has been set.

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

If you would like to complete the cooking program:

- Turn the function selector to **Off** and the temperature selector to •.

- Take the food out of the oven.

## Deleting a finish time

- Press and hold < or > until 🕒 flashes.

- Confirm with OK.

The hours will flash.

- Press < or > repeatedly until two dashes appear.

- Confirm with OK.

Four dashes will appear.

- Confirm with OK.

The 🕒 symbol appears and the cooking duration counts down in minutes, with the last minute counting down in seconds.

If you would like to complete the cooking program:

- Turn the function selector to **Off** and the temperature selector to •.

- Take the food out of the oven.

If you turn the function selector to **Off**, the settings for the cooking duration and the finish time will be deleted.

# Clock / Timer

---

## Changing the time of day

The time of day can only be changed when the function selector is at **Off**.

- Turn the function selector to **Off**.
- Press and hold > until ⌚ starts flashing.
- Confirm with OK.

The hours will flash.

- Use < or > to set the hours.
- Confirm with OK.

The hours are saved and the minutes will flash.

- Use < or > to set the minutes.
- Confirm with OK.

The time of day is now set.

After a power failure, the time of day will need to be reset.

## Changing settings

The appliance is supplied with a number of default settings (see the "Settings overview" chart).

A setting *P* can be changed by altering its status *S*.

- Turn the function selector to **Off**.
- Press and hold < until *P!* appears.



- To change another setting press < or > until the relevant number appears.
- Confirm with OK.



The setting is selected and the current status *S* appears, e.g. *0*.

To change the status:

- Press < or > until the required status appears in the display.
- Confirm with OK.

The selected status is saved and the setting *P* appears again.

If you would like to change additional settings, repeat the process.


If you have completed changing settings:

- Wait approx. 15 seconds until the time of day appears.

The settings will remain in memory even in the event of a power failure.

# Clock / Timer

## Settings overview




Setting	Status
<i>P 1</i> <b>Buzzer volume</b>	<i>5 0</i> The buzzer is <b>Off</b> . <i>5 1</i> to <i>5 30*</i> The buzzer is <b>On</b> . The volume can be changed. The corresponding buzzer will be heard when a status is selected.
<i>P 2</i> <b>Clock format</b>	<i>24</i> The time of day is shown in a <b>24-hour format</b> . <i>12*</i> The time of day is shown in the <b>12-hour format</b> . If you change the clock after 1 pm (13:00) from a 12-hour clock to a 24-hour clock, you will need to update the hours for the time of day accordingly.
<i>P 3</i> <b>System lock for the oven</b>	<i>5 0*</i> The system lock is <b>Off</b> . <i>5 1</i> The system lock is <b>On</b> and  appears in this display. The system lock prevents the oven from being used inadvertently. The system lock will remain turned on in the case of a power failure.

\* Factory default

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




Only bake cakes, pizza, french fries, etc. until they are golden brown. Do not overcook them.

## Oven functions

Depending on how you would like the food prepared, you can use Convection Bake , Intensive , or Surround .

## Bakeware

The bakeware used depends on the oven function chosen and how the food is prepared.

- Convection Bake , Intensive : Baking tray, Roasting pan, any heat-resistant baking dishes.
- Surround : Dark metal, enamel or aluminum baking tins with a matte finish, as well as heat-resistant glass, ceramic and coated dishes can be used. Avoid bright, shiny metal tins as they result in uneven or poor browning, and in some cases cakes might not cook properly.

- Always place baking pans on the wire rack. Position rectangular pans with the longer side across the width of the rack. This will allow for optimum heat distribution and even baking results.
- When baking cakes with fruit toppings or deep cakes, place the tin in the universal tray to catch any spills.

## Parchment paper / Greasing the pan

All Miele accessories (baking tray, roasting pan and pizza form) are treated with PerfectClean enamel.

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

Parchment 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 wire rack.

# Bake

---

## Temperature

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

Choosing a baking temperature 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 duration quoted. To check if a cake is ready insert a wooden skewer or toothpick into the center.

## Shelf levels

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

### – Convection Bake

1 Tray: Level 1

2 Trays: Level 1+2

3 Trays: Level 1+2+4

### – Intensive

1 Tray: Level 1



### – Surround

1 Tray: Level 1 or 2

When cooking with the roasting pan and baking tray(s) at the same time, place the roasting pan below the baking tray(s).

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

## Oven functions

Depending on how you would like the food prepared, you can use Convection Bake  or Surround .

## Cookware

Any heat-resistant cookware can be used:



Roasting pans, heat-resistant glass/earthen/cast iron cookware, roasting bags, wire rack and the splash insert (if available) on top of the roasting pan.

## Tips

- Resting time: At the end of the program, take the roast out of the oven, cover with aluminum foil and let stand for about 10 minutes. This helps retain the juices when the meat is sliced.
- The larger the cut of meat to be roasted, the lower the temperature should be. The roasting process will take a little longer, but the meat will be cooked evenly and the outside will become crisp.
- Use the roast probe for accurate cooking temperatures and best results.

## 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 Convection Bake , select a temperature 70°F (20°C) lower than when using Surround .

Select a temperature of approx. 50°F (10°C) lower than quoted in the roasting chart for meat weighing more than 6 1/2 lbs (3 kg). The roasting process will take longer, but the meat will cook evenly through and the skin or crust will not be too thick.

## Preheating

Preheating is only required when roasting sirloins and tenderloins.

# Roast

---

## Roasting duration

The roasting time can be determined by multiplying the thickness of the roast (in cm) by the time listed below, depending on the type of meat:

- Beef / Game: 15–18 min./cm
- Pork / Veal / Lamb: 12–15 min./cm
- Sirloin / Tenderloin: 8–10 min/cm

Roasting times are approx. 20 minutes longer per 2 lbs (1 kilo) of frozen meat. Frozen meat weighing less than approx. 3 lbs (1.5 kg) does not need to be defrosted before roasting.

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

## Shelf levels

As a general rule use shelf level 1.



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

First, using a cooktop sear the meat on all sides to seal in the juices.

Then place the meat in a preheated oven. It will be cooked at a low temperature for an extended time allowing the meat to become very tender.

The meat will rest and the juices start to circulate evenly throughout.

This gives the meat a very tender and juicy result.


## Tips


- Use fresh, lean meat that has been trimmed. Remove the bones before cooking.
- When searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter, vegetable oil).
- Do not cover the meat during cooking.

Cooking will take approx. 2-4 hours, depending on the size and weight of the meat, as well as the desired degree of doneness and browning.

## Operation

Use the roasting pan with the wire rack placed on top of it.

Do not use the Rapid PreHeat  function to preheat the oven.

- Place the rack with the roasting pan on shelf level 1.
- Select Surround  and a temperature of 265°F (130°C).
- Preheat the oven along with the roasting pan and wire rack for approx. 15 minutes.
- While the oven is preheating, sear the meat on all sides on the cooktop.

 Danger of burns!

When the oven is hot use pot holders to insert, remove or turn the food, or when adjusting the oven shelves, etc.

- Place the seared meat on the wire oven rack.
- Reduce the temperature to 200°F (100°C).
- Continue cooking until the end of the cooking duration.

On models with a clock/timer, you can set the cooking process to finish automatically (see "Clock/Timer - Setting the cooking duration").



# Slow Roasting

## After the cooking process

Because the cooking and core temperatures are very low:

- the meat can be carved immediately, it does not need to rest.
- the cooking result will not be affected if the meat is left in the oven after the program is complete. It can be kept warm until you serve it.
- the meat is at an ideal temperature to eat right away. Serve on heated plates with a hot sauce or gravy to keep it warm.

## Cooking duration / Core temperatures

Meat	 [min]	 [°F / °C] **
Sirloin		
- rare	60–90	118 / 48
- medium	120–150	135 / 57
- well done	180–240	156 / 69
Pork Tenderloin	120–150	145 / 63
Smoked Pork Chop *	150–210	154 / 68
Veal Loin *	180–210	145 / 63
Saddle of Lamb *	90–120	140 / 60

\* boneless

\*\* If desired, use a meat thermometer to monitor the core temperature.

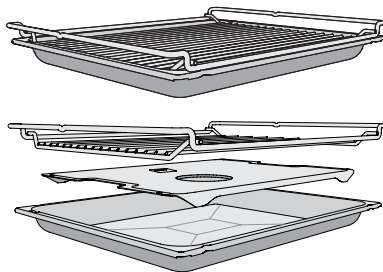


## Danger of burns!

Broil with the oven door closed. If you broil with the door open the hot air will escape from the oven before it has been cooled by the cooling fan.

The controls will get hot.

## Cookware



Use the roasting pan with wire rack or splash insert (if available) on top. The insert protects the oven from splatter and collects the juices underneath. The juices can then be used for gravy and sauces.

Do not use the baking tray.

## Oven functions

### Maxi Broil

For broiling thin cuts of meat and browning.

The entire Browning / Broiling element will get hot and glow red.

### Convection Broil

For grilling thicker items, e.g. rolled meat, poultry pieces.


The Browning / Broiling element and the fan turn on alternately.

# Broil

---

## 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.

The  setting is recommended for thin cuts of meat. For thicker cuts of meat, the maximum temperature can be set to 465°F (240°C.)

## Preheating

Always preheat the oven for about 5 minutes with the door closed before Broiling.

## Shelf levels

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

- Thin cuts: Shelf level 3 or 4
- Thick cuts: Shelf level 2 or 3

## Broiling duration

Thick pieces of fish and meat take approx. 6-8 minutes per side. Thicker pieces will take longer. It is best to broil food that has a consistent thickness at the same time so each piece cooks evenly.

## Testing doneness

Always follow USDA guidelines for safe food temperatures.

To check how far a piece of meat has been cooked press down on it with a spoon:

- |           |   |
|-----------|---|
| Rare      | If there is very little resistance, it will still be red on the inside. |
| Medium    | If there is some resistance, the inside will be pink.                   |
| Well done | If there is great resistance, it is cooked through.                     |

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

**Tip:** If the surface of a thicker cut of meat is browned but the center is still raw, move the food to a lower level or reduce the temperature and continue cooking. This will stop the surface from becoming too dark.

## Preparing food for broiling


Rinse the meat under cold water and pat dry. Do not season the meat with salt before broiling, this will draw out the juices.

Brush the meat with oil, if necessary. Do not use other types of fat as they can easily burn and cause smoke.

Clean fish as usual. To enhance the flavor, salt or lemon can be added.


## Broil

- Select the required oven function and temperature.
- Preheat the Browning / Broiling element for approx. 5 minutes with the door closed.


 **Danger of burns!**  
When the oven is hot use pot holders to insert, remove or turn the food, or when adjusting the oven shelves, etc.

- Place the food on the wire rack.
- Place the food on the appropriate shelf level (see the Broiling chart).
  - When broiling using **shelf levels 1 to 3**, place the splash tray (if available) and the wire rack in the roasting pan. Slide all pieces into the oven together.
  - When broiling using **shelf level 4**, slide the wire rack onto this level and the roasting pan with splash insert (if available) into shelf level 1.
- Close the door.
- Turn the food halfway through cooking.

# Defrost

To gently defrost food use the Defrost  function.

When this function is selected, the fan turns on and circulates the air around the oven cavity.

 Danger of salmonella poisoning!  
Observe proper hygiene rules when defrosting poultry.  
Do not use the defrosting liquid.

## Tips

- If possible, remove the packaging and put the food on the roasting pan or a suitable dish.
- When defrosting poultry catch the defrosting liquid in a suitable dish.

## Defrosting durations

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

Frozen food	Weight [lb / g]	Time [min]
Chicken	1.7 / 800	90–120
Meat	1 / 500	60–90
	2 / 1,000	90–120
Sausage	1 / 500	30–50
Fish	2 / 1,000	60–90
Strawberries	0.6 / 300	30–40
Bread	1 / 500	30–50

Always follow the USDA canning guidelines.

## Canning containers



**Danger of injury!**

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


Only use jars designed for canning:

- Canning jars,
- Jars with twist-off lids.

## Canning fruit and vegetables


It is recommended to use the Convection Bake  function.

The instructions are for 5, 32 oz. (1 liter) glass jars.

- Place the roasting pan on shelf level 1 and place the jars on the pan.
- Select Convection Bake  and a temperature of 300-340°F (150–170°C).
- Wait until bubbles rise evenly in the jars.

Then reduce the temperature to avoid a boil-over.


## Fruit / Cucumbers

- Turn the function selector to Light , as soon as bubbles are visible in the jars. Let the jars stand in the oven for an additional 25-30 minutes.

## Vegetables

- Reduce the temperature to 200°F (100°C) as soon as bubbles are visible in the jars.

	Canning duration [min]
<b>Asparagus, Carrots</b>	60–90
<b>Peas, Beans</b>	90–120

- After the canning duration is complete, turn the function selector to Light  and let the jars stand in the oven for an additional 25-30 minutes.

## After canning



**Danger of burns!**




Use pot holders when removing the jars from the oven.

- Take the jars out of the oven.
- Cover the jars with a towel and leave to set for approx. 24 hours.
- Make sure all jars are closed properly when storing them.

# Dehydrate


Dehydrating is a traditional method of preserving fruit, certain vegetables and herbs.

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

- Prepare the food for dehydrating.
  - Peel and core apples, and cut into slices 1/4" (.5 cm) thick.
  - Core plums if necessary.
  - Peel, core and cut pears into wedges.
  - Peel and slice bananas.
  - Clean mushrooms, then either halve or slice them.
  - Remove parsley and dill from the stem.
- Distribute the food evenly over the roasting pan.
- Select Convection Bake  or Surround .
- Select a temperature of 175-200°F (80-100°C).
- Place the roasting pan on shelf level 1.  
When using Convection Bake  you can dehydrate on levels 1+2 at the same time.

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

- \* Use Surround when dehydrating herbs.
- Reduce the temperature if condensation begins to form in the oven.

 **Danger of burns!**  
Use pot holders when removing the dehydrated food from the oven.

- Allow the fruit or vegetables to cool down after dehydrating.

Dried fruit must be completely dry, but also soft and elastic. Juice should not escape when cut.

- Store in sealed glass jars or tins.



## Tips

### Cakes, pizza, baguettes

- Large frozen items such as cakes, pizzas or baguettes cover a large area of the baking tray or roasting pan.  
The temperature difference if large frozen items are cooked in these trays can cause the tray to distort in a way that it cannot be removed from the oven when it is hot. Additional use will make the distortion worse. Place these foods on parchment paper or on the wire rack to prevent this from happening.
- Use the lowest temperature recommended by the manufacturer.

### French fries, croquettes and similar items

- Small frozen items such as french fries can be cooked on the baking tray or roasting pan.
- Use the lowest temperature recommended by the manufacturer.
- Turn several times during cooking.

## Preparation


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




Only bake cakes, pizza, french fries, etc. until they are golden brown. Do not overcook them.



- Select the function and temperatures recommended by the manufacturer.
- Preheat the oven.
- Place the food in the preheated oven on the recommended shelf level.
- Check the food at the end of the shortest time recommended on the packaging.

# Gentle Bake


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The Gentle Bake  function is ideal for casseroles and gratins which require a crisp top.

<b>Food</b>	 °F / °C	 4 1	 [min]
Lasagna	375 / 190	1	45–60
Potato Gratin	355 / 180	1	55–65
Vegetable Casserole	355 / 180	1	55–65
Pasta Bake	355 / 180	1	40–50

 Temperature /  Shelf level /  Duration

The table contains only a few examples.

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



### Danger of burns!

Make sure the heating elements are turned off and allowed to cool completely.



Danger of injury! The steam from a steam cleaner could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean this appliance.

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

All surfaces are susceptible to scratches. Scratches on glass surfaces could cause a breakage.

Remove any cleaning agent residues immediately.

### Unsuitable cleaning agents

To better maintain your appliance avoid the following:

- cleaners containing soda, ammonia, thinners, or chlorides,
- cleaners containing descaling agents or lime removers,
- abrasive cleaning agents e.g. powder or cream cleansers, pumice stones,
- solvent-based cleaners,
- stainless steel cleaners,
- dishwasher soap (powder),
- glass cleaning agents,
- ceramic cooktop cleaner,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- eraser sponges,
- metal scrapers,
- steel wool,
- spot cleaners,
- oven cleaners\*,
- stainless steel spiral pads\*.

\* Can be used to remove very heavy soiling from PerfectClean treated surfaces.

# Cleaning and care

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Soiling not removed immediately can become difficult to remove. Continued use without cleaning will make the oven much harder to clean. Remove any soiling immediately.

The accessories are not dishwasher-safe.

## Tips

- Soiling caused by spilt juices and cake mixtures is best removed while the oven is still warm. Use caution and make sure the oven is not too hot - Danger of burns.
- For easier cleaning, the oven door can be dismantled. Remove the side runners and the FlexiClip runners (if present), remove the catalytic back panel and lower the Browning / Broiling element.

## Normal soiling

See "Cleaning the catalytic enameled back panel" for cleaning instructions.

- Remove normal soiling immediately using a clean sponge with warm water and liquid dish soap applied with a clean, damp microfiber cloth.
- After cleaning, ensure that any detergent residue is removed with clean water. This is particularly important when cleaning surfaces treated with PerfectClean enamel as detergent residue can impair the non-stick properties.
- After cleaning, dry the surfaces with a soft cloth.

## Cleaning the seal

There is a seal around the oven cavity which ensures that the interior of the oven and the inside of the door are sealed.

Grease deposits on the seal can cause it to become brittle and cracked.

- Wipe the seal clean after each use.

### Stubborn soiling (excluding the FlexiClip runners)

Spilt fruit and roasting juices may permanently discolor surfaces of the oven. This discoloration is permanent but will not affect the performance of the oven. Do not use force to remove these stains. Clean using the instructions in this manual.

- Baked on deposits can be removed with a glass scraper or a non-abrasive stainless steel spiral pad.

Remove the catalytic panels before using oven cleaners. They will damage the catalytic enamel.

- Stubborn soiling on PerfectClean surfaces can be cleaned using Miele Oven Cleaner. It must only be applied to cold surfaces in accordance with the instructions on the packaging.

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

- If necessary, the rough side of a dish sponge can be used to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

# Cleaning and care

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## Stubborn soiling on the FlexiClip runners

Do not wash the FlexiClip telescopic runners in the dishwasher. This will remove the special lubricant which is essential for their smooth functioning.

For stubborn surface soiling or if the bearings become sticky proceed as follows:

- Soak the FlexiClip runners for approx. 10 minutes in warm water and liquid dish soap.  
If necessary, use the rough side of a dish sponge. The bearing can be cleaned using a soft brush.

After cleaning discolorations or lighter areas may remain on the runners. This will not affect the performance in any way.

## Cleaning the catalytic enameled back panel

Soiling from oil and fat is burnt off catalytic enamel when very high temperatures are used in the oven.


The higher the temperature, the more effective the process.

Exposure to scouring agents, abrasive brushes or sponges and oven sprays can cause the catalytic enamel to lose its self-cleaning properties.  
Catalytic enameled panels should be removed before using oven spray.


## Removing soiling caused by spices, sugar and similar deposits.

- Remove the back panel (see "Cleaning and care - Removing the back panel").
- Wash the back panel by hand with warm water and liquid dish soap applied with a soft sponge.
- Rinse thoroughly and let dry before placing it back in the oven.

## Removing oil and grease

- Remove any accessories from the oven, including the shelf runners.
- Wipe any soiling from the oven interior and the inside of the door before starting the cleaning process. This will avoid them baking on.
- Select Convection Bake  and 475°F (250 °C).
- Heat the empty oven for at least 1 hour, or more depending on the degree of soiling.

If the catalytic coating is very heavily soiled with oil and grease, a film can form on the surfaces of the oven interior during the cleaning process.

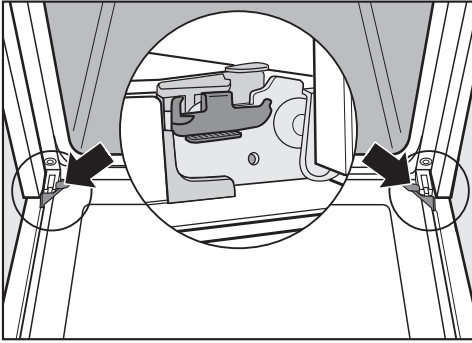
 To prevent burns, allow the heating elements to cool before cleaning by hand.

- Clean the inside of the door and the oven interior with warm water and liquid dish soap, applied with a clean, damp microfiber cloth.

Any remaining soiling will gradually disappear with each subsequent use of the oven at a high temperature.

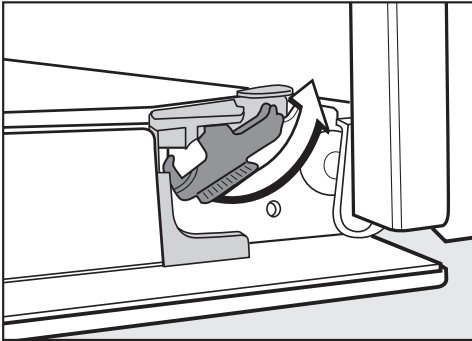
## Cleaning and care

### Removing the door



The door is connected with brackets on each door hinge.  
Before the door can be removed the hinges must first be unlocked.

- 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 brackets when it is in the horizontal position, the brackets will spring back against the oven.

Do not use the handle to pull the door off the brackets, the handle could break.

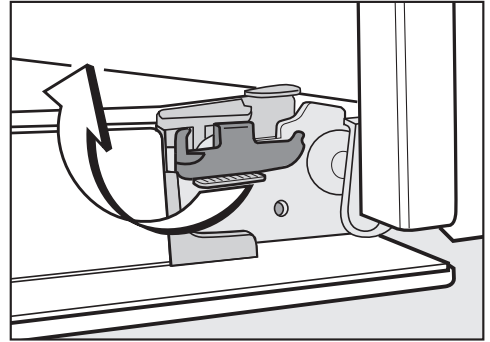
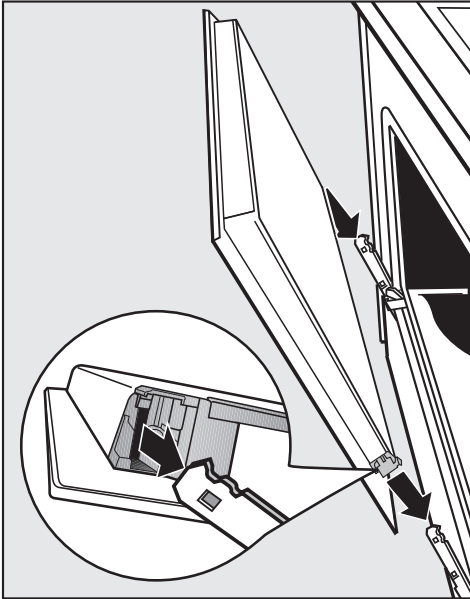
- Close the door until it rests partially open.



- Holding the door securely at both sides, lift it straight upwards.



### Installing the door



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


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

If the locking clamps are not locked the door can become easily detached from the brackets and be damaged.

Be sure the locking clamps are always locked.


## Cleaning and care

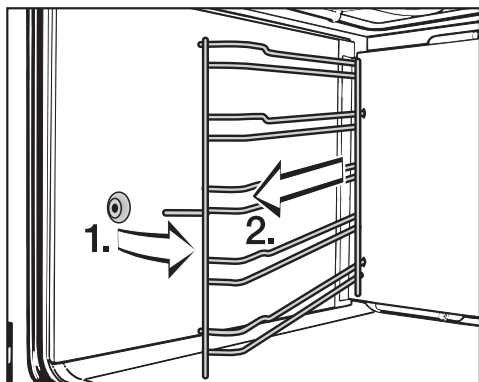
### Removing the shelf runners with FlexiClip telescopic runners

 **Danger of injury!**  
Do not use the oven without the shelf runners correctly inserted.

The shelf runners can be removed together with the FlexiClip telescopic runners (if inserted).

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

 **Danger of burns!** Make sure the heating elements are turned off and that the oven cavity is cool.




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


The runners can be **reinstalled** in the reverse order.

- Be sure that all parts are installed correctly.

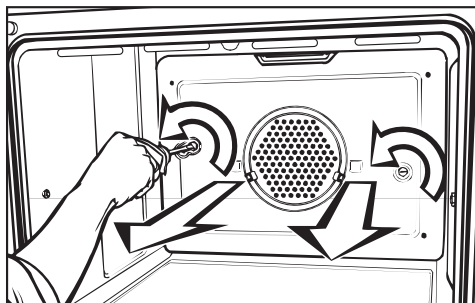
### Removing the back panel

 **Danger of injury!**  
Do not use the oven without the back panel in place.

The back panel can be removed for cleaning purposes.

 **Danger of burns!** Make sure the heating elements are turned off and that the oven cavity is cool.

- Disconnect the appliance from the power supply.
- Remove the shelf runners.




- Loosen the screws and remove the back panel.
- Clean the back panel (see "Cleaning and Care - Cleaning the catalytic enameled back panel").

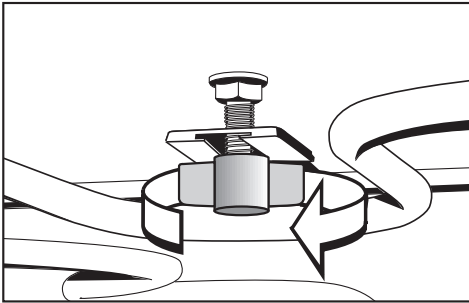
The runners can be **reinstalled** in the reverse order.

- Be sure that all parts are installed correctly.
- Reconnect the oven to the electrical supply.

## Lowering the Browning / Broiling element

 **Danger of burns!**  
Make sure the heating elements are turned off and allowed to cool completely.

- Remove the shelf runners.



- Unscrew the wing nut.

Use caution not to damage the Browning / Broiling element.  
Do not use force when lowering the element.


- Carefully lower the Browning / Broiling element.



The ceiling can now be cleaned.

- Raise the Browning / Broiling element and tighten the wing nut securely.
- Reinsert the shelf runners.


## Frequently asked questions

The following faults can be corrected without contacting the Miele Service Department. If in doubt, please contact Miele.

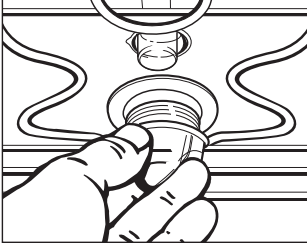
 **Danger of injury!** Repairs should only be carried out by a qualified and trained professional in accordance with local and national safety regulations. Unauthorized repairs could cause personal injury or machine damage.

Problem	Possible cause and remedy
<b>This display is dark.</b>	There is no power to the appliance. ■ Check if the circuit breaker has tripped.
<b>The oven does not heat up.</b>	Only an oven function or a temperature has been selected. ■ Select a function <b>and</b> a temperature.
	The system lock  is On. ■ Turn the system lock Off (see "Clock / Timer - Changing settings").
	There is no power to the appliance. ■ Check if the circuit breaker has tripped.
<b>For ovens with a Clock / Timer, 12:00 flashes in the display.</b>	There has been a power failure. ■ Reset the time of day (see "Using for the first time"). Cooking durations will also need to be reset.
<b>0:00 appears unexpectedly in this display and the  symbol flashes at the same time. The buzzer may also be sounding.</b>	The oven has been operating for an unusually long period of time, this has activated the "Safety cut-out feature". ■ Turn the function selector to <b>0</b> . The oven is now ready to use.
<b>A noise is heard after the cooking process is complete.</b>	The cooling fan has turned on. When the temperature in the oven has fallen sufficiently the cooling fan will turn off automatically.

## Frequently asked questions

Problem	Possible cause and remedy
<p><b>Spots appear on the catalytic surfaces.</b></p>	<p>The catalytic cleaning process does not remove spices, sugar or similar deposits.</p> <ul style="list-style-type: none"> <li>■ Remove the catalytic panels and clean this type of soiling with warm water and liquid dish soap applied with a soft brush (see "Cleaning and care - Cleaning the catalytic enameled back panel").</li> </ul>
<p><b>Baked goods are not cooked properly after following the times given in the chart.</b></p>	<p>A different temperature than that given in the recipe was used.</p> <ul style="list-style-type: none"> <li>■ Select the temperature required for the recipe.</li> </ul>
	<p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> <li>■ Double check the recipe. The addition of more liquid or more eggs will make a wetter mixture which will take longer to cook.</li> </ul>
<p><b>The browning is uneven.</b></p>	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> <li>■ There will always be a slight unevenness. If the unevenness is great, check whether the correct temperature and shelf level were selected.</li> </ul>
	<p>That material or color of the bakeware is not suitable for the oven function selected.</p> <ul style="list-style-type: none"> <li>■ When using Surround  use matte, dark colored pans. Light colored, shiny pans will not produce as desirable results.</li> </ul>
<p><b>The FlexiClip telescopic runners do not push in or pull out smoothly.</b></p>	<p>The bearings in the FlexiClip telescopic runners are not sufficiently lubricated.</p> <ul style="list-style-type: none"> <li>■ Lubricate the bearings with the special Miele lubricant.</li> </ul> <p>Only use this special lubricant as it is designed to withstand high temperatures in the oven. Other lubricants can harden and stick to the telescopic runners when they are heated. The Miele lubricant is available to order from Miele.</p>

# Frequently asked questions

Problem	Possible cause and remedy
<p data-bbox="76 202 367 260"><b>The oven lighting does not turn on.</b></p> 	<p data-bbox="400 202 874 229">The halogen bulb needs to be replaced.</p> <div data-bbox="404 244 1039 371" style="border: 1px solid gray; padding: 5px;"><p data-bbox="418 256 665 292">⚠ Danger of burns!</p><p data-bbox="418 300 1020 357">Make sure the heating elements are turned off and allowed to cool completely.</p></div> <ul data-bbox="400 391 1031 667" style="list-style-type: none"><li data-bbox="400 391 1014 418">■ Disconnect the appliance from the power supply.</li><li data-bbox="400 422 986 512">■ Turn the lamp cover a quarter turn counter-clockwise to release it and then pull it together with its seal downwards to take it out.</li><li data-bbox="400 517 1023 574">■ Replace it with a new halogen bulb (Osram 66725 AM/A, 230 V, 25 W, G9).</li><li data-bbox="400 579 1031 636">■ Refit the lamp cover together with its seal and turn it clockwise to secure.</li><li data-bbox="400 641 953 667">■ Reconnect the oven to the electrical supply.</li></ul>

## After sales service

In the event of a fault which you cannot easily correct yourself, please contact:

- your Miele dealer, or
- the Miele Technical Service Department.

See back cover for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

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

## Warranty

For further information, please refer to your warranty booklet.

# Caring for the environment

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## **Disposal of the packing material**

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

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

## **Disposal of your old appliance**

Do not dispose of this appliance with your household waste.

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance ensure that it presents no danger to children while being stored for disposal. Unplug it from the outlet, cut off its power cord and remove any doors to prevent hazards.



## CAUTION:

Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker.

Installation, repair and maintenance work must be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult an electrician if in doubt.

Only operate the appliance after it has been installed into cabinetry.


The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.

**WARNING: THIS APPLIANCE MUST BE GROUNDED**


**Installer: Please leave these instructions with the consumer.**

## Data plate

The silver data plate is located along the front side of the oven with the door open (see "Guide to the oven").

 Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult an electrician if in doubt.

## Electrical connection 208 V

 Do not connect the oven to a 240 V power supply.

The oven is equipped with a 6' 3" (1.9 m) long flexible power cord with a NEMA 14-30 P plug, ready for connection to a 120/208 V, 60 Hz, 20 A power supply.

Maximum connected load: 3,600 W

## Electrical connection 240 V

The oven is equipped with a 6' 3" (1.9 m) long flexible power cord with a NEMA 14-30 P plug, ready for connection to a 120/240 V, 60 Hz, 20 A power supply.

Maximum connected load: 3,800 W

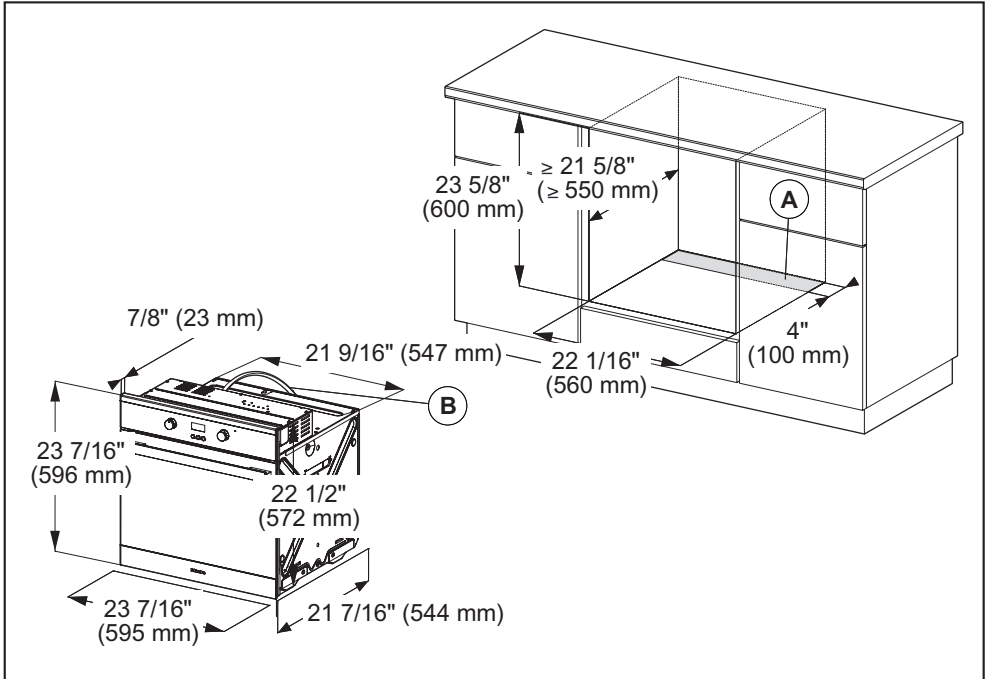
**SAVE THESE INSTRUCTIONS FOR THE ELECTRICAL INSPECTOR'S USE.**

NEMA 14-30P, L1, L2, N, G, 20 amp  
208/240 VAC

# Installation diagrams

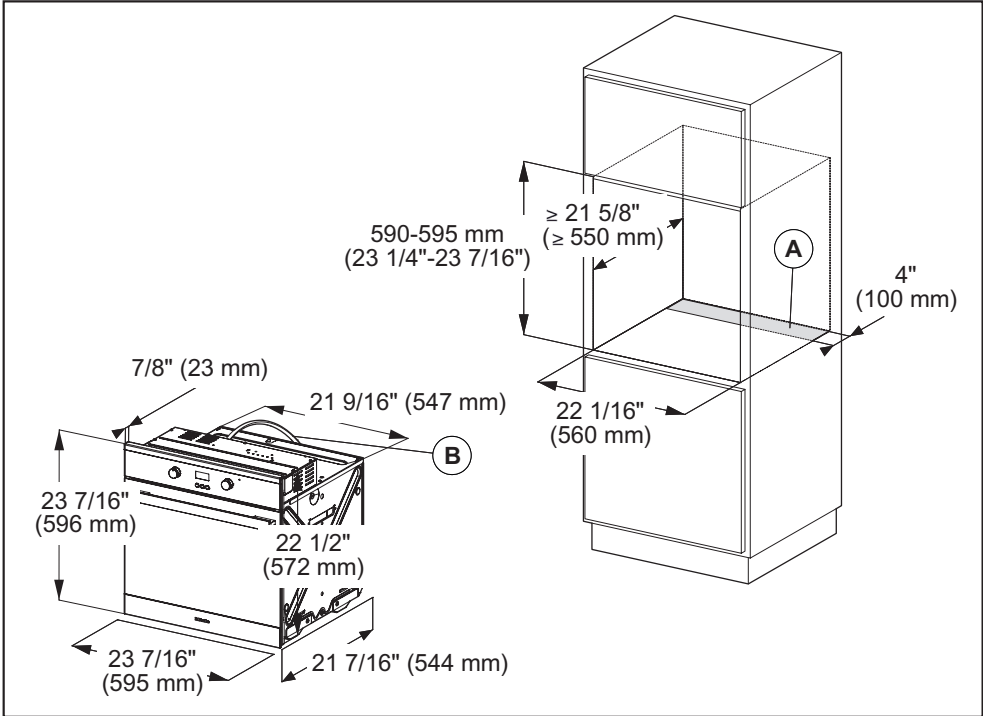
## Appliance and cut-out dimensions

### Undercounter installation




- Ⓐ Cut-out for power cord with plug (min. 4" x 22" / 100 mm x 560 mm) in the bottom of the cabinet
- Ⓑ Power cord with plug

## Installation into a tall cabinet



- Ⓐ Cut-out for power cord with plug (min. 4" x 22" / 100 mm x 560 mm) in the bottom of the cabinet
- Ⓑ Power cord with plug

# Installing the oven

 The oven must not be operated until it has been properly installed within cabinetry.

In order for the oven to function correctly, it requires an adequate supply of cool air. Ensure that the air flow is not impaired (e.g. insulation in the cabinetry). Also be sure that the cool air supply is not heated by other sources nearby.

## Before installation

- Before connecting the oven to the power supply, first disconnect the power supply from the oven isolator switch.

## Installing the oven

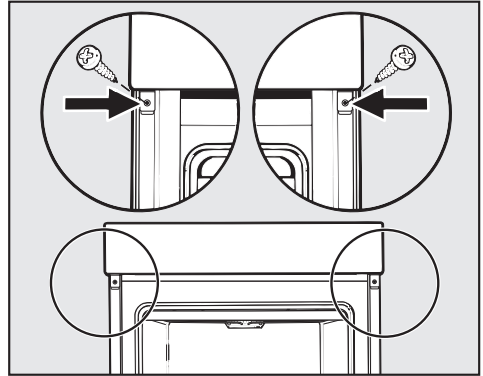
- Connect the power cord to the electrical supply.

Do not carry the oven by the door handle. The door can be damaged. Use the handles on each side of the oven to carry it.

It is recommended that you remove the door before installing the appliance (see "Cleaning and Care - Removing the door") and all oven accessories from the cavity. This will make for easier installation into the niche and will not tempt you to use the handle to carry it.

- If there are side handles, please remove them.
- Push the oven into the cabinetry and align it.

- Open the door (if it was not removed previously).



- Use the supplied screws to secure the oven to the side walls of the cabinetry through the holes in the trim.
- Reinstall the door, if necessary (see "Cleaning and care - Installing the door").





Please have the model and serial number of your appliance available before contacting Technical Service.

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