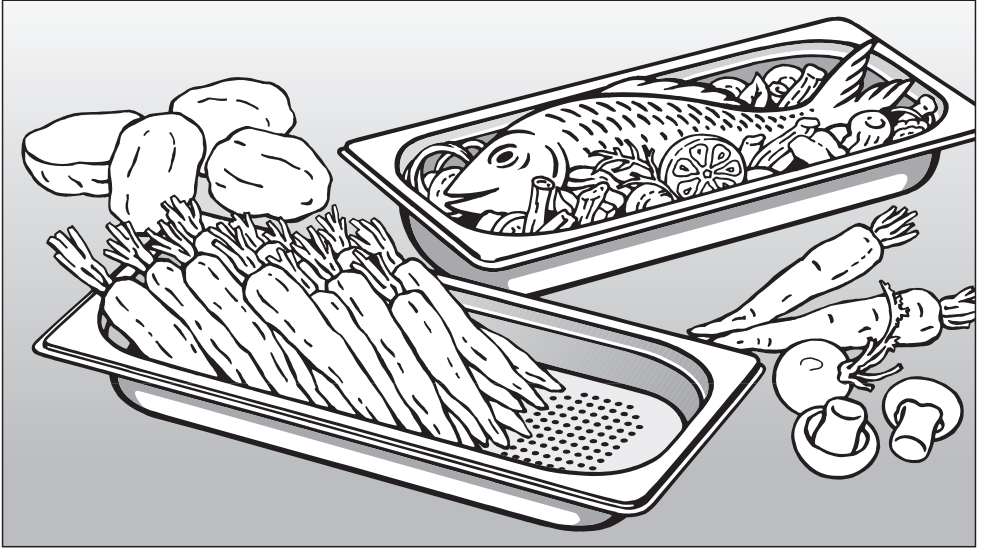


# Miele

## Operating and Installation instructions



Steam oven

DG 2351

DG 2551 / DG 2561

DG 2651 / DG 2661

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



M.-Nr. 06 159 490

# Contents

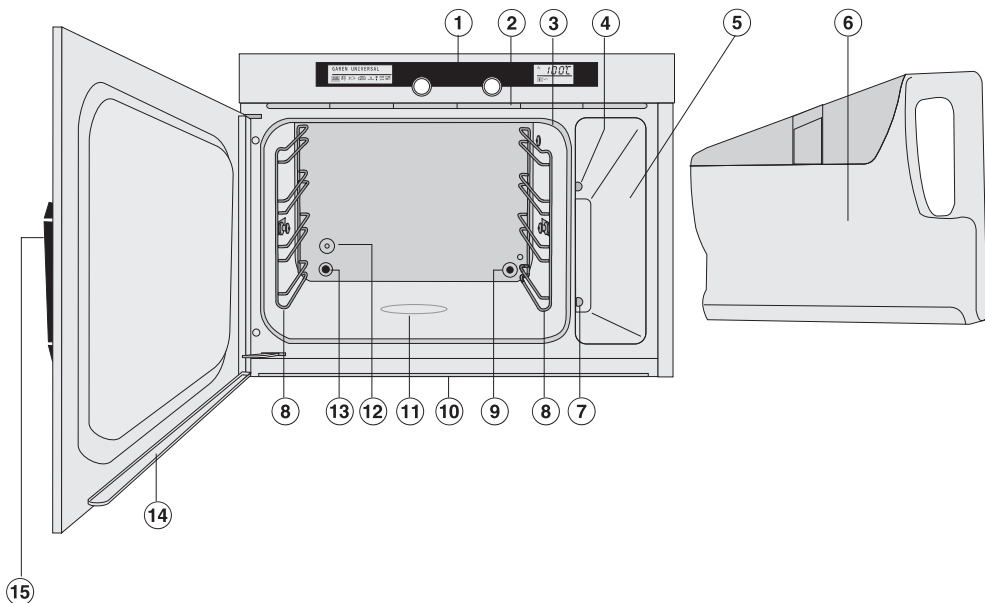
---

<b>Description of the appliance</b> . . . . .	4
Front view . . . . .	4
Control panel . . . . .	5
Accessories supplied . . . . .	6
Optional accessories . . . . .	7
<b>Warning and Safety instructions</b> . . . . .	8
<b>Caring for the environment</b> . . . . .	14
<b>Before using for the first time</b> . . . . .	15
Setting the language . . . . .	16
Setting the water hardness . . . . .	17
Cleaning and heating up for the first time . . . . .	18
<b>Operation</b> . . . . .	19
Before each use . . . . .	19
Programming steps in brief . . . . .	19
Function chart . . . . .	20
Switching on and selecting a function . . . . .	21
Recommended temperature . . . . .	21
Altering the recommended temperature . . . . .	22
Setting a cooking duration . . . . .	23
Starting a programme . . . . .	24
After starting a programme . . . . .	25
Interrupting a programme . . . . .	26
Changing the settings during operation . . . . .	27
At the end of cooking duration . . . . .	29
After use . . . . .	30
Insufficient water . . . . .	30
System lock . . . . .	31
<b>Practical tips</b> . . . . .	33
Suitable containers . . . . .	33
Steaming . . . . .	35
Reheating . . . . .	39
Defrosting . . . . .	40

Bottling . . . . .	42
Meal planning . . . . .	43
Blanching . . . . .	44
Yoghurt . . . . .	44
Disinfecting baby bottles . . . . .	45
<b>Cleaning and care . . . . .</b>	<b>46</b>
General notes . . . . .	46
E-cloth . . . . .	46
The appliance front and housing . . . . .	46
Oven interior . . . . .	47
Condensate tray, rack and cooking containers . . . . .	47
Side runners . . . . .	47
Water container . . . . .	48
Coupling seal . . . . .	49
Descaling . . . . .	50
<b>Standard settings . . . . .</b>	<b>52</b>
<b>Problem solving guide . . . . .</b>	<b>53</b>
<b>After sales service, data plate . . . . .</b>	<b>55</b>
<b>Installation . . . . .</b>	<b>56</b>
Safety instructions for installation . . . . .	56
Appliance dimensions DG 2351 . . . . .	57
Appliance and building-in dimensions DG 2561 / DG 2661 . . . . .	58
Appliance and building-in dimensions DG 2551 / DG 2651 . . . . .	62
Fitting the feet . . . . .	67
Installing the appliance . . . . .	68
Electrical connection . . . . .	69

# Description of the appliance

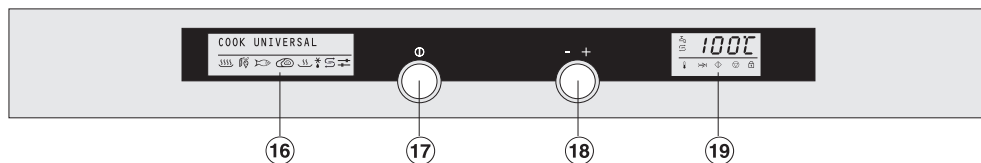
## Front view



- ① Control panel
- ② Ventilation outlet
- ③ Rubber door seal
- ④ Steam channel
- ⑤ Compartment for water container
- ⑥ Water container (with insert)
- ⑦ Contact point
- ⑧ Side runners with 4 shelf levels
- ⑨ Steam inlet
- ⑩ Drip channel in the oven
- ⑪ Floor heater
- ⑫ Temperature sensor
- ⑬ Outlet for air from oven interior
- ⑭ Drip channel in the door
- ⑮ Door release



# Description of the appliance

## Control panel



### ①⑥ Display








with symbols for:

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

### ①⑦ Function selector (and On/Off)

### ①⑧ Time/Temperature selector

### ①⑨ Time/Temperature display with symbols for:

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

# Description of the appliance

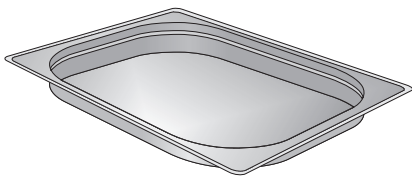
---

## Accessories supplied

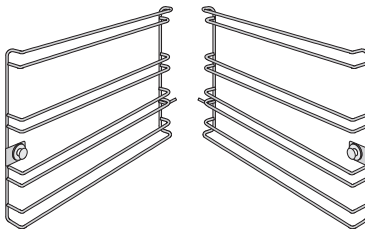
Additional accessories can be ordered at extra cost.

### Condensate tray (usable capacity 1.7 litres)

To catch excess moisture  
Gastronorm size GN 1/2

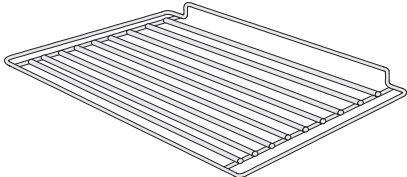


### Side runners



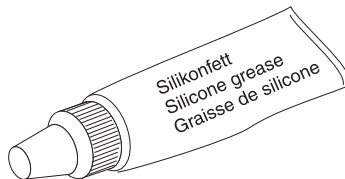
### Rack

For placing cooking containers on



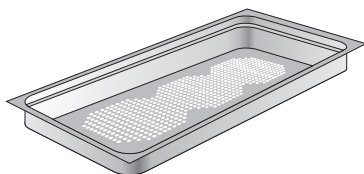
### Steam oven cookbook

### Silicone grease



### 2 cooking containers DGGL 1, perforated (usable capacity 0.9 litres)

For steaming  
Gastronorm size GN 1/3



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

# Description of the appliance

---

## Optional accessories

### Stainless steel containers

Container	Usable capacity in litres	Height in cm	Gastronorm size
DGG 2 solid	2.0	6	GN 1/3
DGG 3 solid	3.1	6	GN 1/2
DGGL 4 perforated	3.1	6	GN 1/2
DGGL 5 perforated	2.0	6	GN 1/3
DGGL 6 perforated	2.8	10	GN 1/3
DGG 7 solid	2.8	10	GN 1/3

### Lid - DGD

for Gastronorm size GN 1/3 containers

### Descaling tablets

For descaling the water container

### Building-under casing DGUG

(certain models only)

### Counter top casing DGSG for freestanding installation

(certain models only)

# Warning and Safety instructions

---

## Technical safety

■ Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate.

This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

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

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

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

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



# Warning and Safety instructions

---

## Correct usage

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

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

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

■ Do not operate the appliance without food in it (except: when heating up for the first time and when running the descaling programme).

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

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

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

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

■ After use, leave the door open until the cooking compartment is completely dry.

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

# Warning and Safety instructions

---

## Safety with children

■ The appliance must be installed at such a height that small children cannot reach the appliance door, which gets hot during use.

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

■ The appliance is only intended for use by adults who have read these operating instructions. Keep children well away. They will not understand the potential danger of touching the appliance. It is therefore important to supervise children at all times.

■ This appliance is not a toy. To avoid the risk of injury do not allow children to play with the appliance or its controls. Supervise its use by the elderly or infirm.

■ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance until it has cooled down.

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

■ Keep young children away from the appliance at all times, and do not let them swing on the door.

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

# Warning and Safety instructions

---

## Protecting the appliance from damage

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

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

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

Only use proprietary citric acid based descaling agents or descaling tablets to descale the appliance (available from the Spare Parts Dept). Follow the manufacturer's instructions on the packaging. Do not use vinegar or descaling agents containing vinegar, as these can cause corrosion in the appliance.

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

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

# Warning and Safety instructions

---

## Protection from burning

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

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

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

■ To avoid burning yourself, use oven gloves. However, do not let oven gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

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

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

# Warning and Safety instructions

---

## Appliance faults

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

Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

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

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

## Further safety notes

■ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods, e.g. poultry may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. If in doubt, select a longer cooking or reheating time.

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

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

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

# Caring for the environment

---

## Disposal of the packing material

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

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

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

## Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about available recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

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

## Before using for the first time

---

### General notes

You will hear noises similar to those of a kettle boiling whilst steam is being generated.

When the appliance is switched on the fan which expels steam from the oven can also be heard. The fan will continue to run for a while after the oven has been switched off. If you want to reduce the run-on time, you can do so by switching the appliance off and removing the water container.

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

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

## Before using for the first time

---

### Setting the language

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

#### Proceed as follows:

Using the function selector:

- Press it to switch the appliance on.

A welcome screen will appear in the display.



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



- Turn the function selector in a clockwise or anti-clockwise direction until the language you want appears in the display.

- Press the function selector to confirm your selection.

The Start display will appear:





# Before using for the first time

## Setting the water hardness

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


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

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

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

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


### Proceed as follows:

- Turn the function selector to the  symbol.



- Press the function selector to confirm your selection.



- Turn the function selector to the  symbol.




- Press the function selector to confirm your selection.



- Press the function selector to confirm your selection.



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

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

## Before using for the first time

---

### Cleaning and heating up for the first time

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

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

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

Now run the COOK UNIVERSAL (100 °C) programme for 15 minutes to flush out the waterways. Proceed as described in the section "Operation". Warning! A lot of steam will be emitted from the appliance the first time it is used.

## Before each use

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

You do not need to remove the insert.

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

The water level must be between the two markings (min. 0.75 l and max. 1.2 l). These are located inside and outside the container. On no account exceed the upper or maximum level marker. The amount of water required will vary depending on what you are cooking.

Using hot water from a kettle will shorten the heating-up time.

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

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

## Programming steps in brief

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

### The function selector is used to:

- ① Switch the appliance on by pressing it
- ② Select and confirm a cooking function

### The time/temperature selector is used to:

- ③ Confirm the recommended temperature or to change it and then confirm the change
- ④ Select and confirm a cooking duration

The programme then starts automatically.









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

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

# Operation

---

## Function chart

Symbol	Function	Recommended temperature in °C / °F	Temperature range which can be set in °C / °F
	COOK UNIVERSAL	100 / 210	40 - 100 / 105 - 210
	COOK VEG	100 / 210	90 - 100 / 195 - 210
	COOK FISH	85* / 185*	70 - 100 / 165 - 210
	COOK MEAT/POULTRY	100 / 210	90 - 100 / 195 - 210
	REHEAT	100 / 210	80 - 100 / 175 - 210
	DEFROST	60 / 140	50 - 60 / 120 - 140
	DESCALE	-	-
	SETTINGS	-	-

\* Increase the recommended temperature to 100 °C or 210 °F when cooking fish with liquid in a solid container.

## Switching on and selecting a function

- Switch the appliance on by pressing the function selector.

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




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

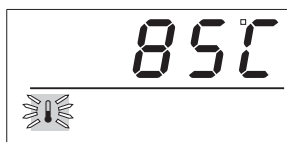



COOK FISH and its symbol will be highlighted in the display.

- Press the function selector to confirm your selection.

## Recommended temperature

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



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


# Operation

---


## Altering the recommended temperature

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

### To change it once:

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



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

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

### To change the recommended temperature permanently:

Proceed as described in “Standard settings”.

## Setting a cooking duration

After confirming the temperature, 3 zeros will appear in the display, and the time symbol  $\rightarrow$  will start flashing.



### Proceed as follows:

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

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



set.

- Press the time/temperature selector.

The cooking duration is now confirmed and the  $\rightarrow$  symbol will stop flashing.

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

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

# Operation


---

## Starting a programme

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



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

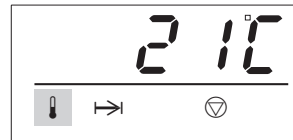
## Manual start:

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



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

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






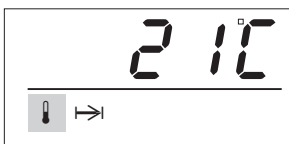
## After starting a programme

After the start, you will hear the noise of the fan and the symbols in the function display will go out. The function selected, e.g. COOK FISH will remain displayed until the end of the cooking duration.




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

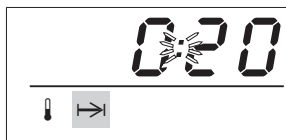
During the **Heating up phase** the temperature symbol  is highlighted and the display will show the rising temperature of the cooking compartment.



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

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

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



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

# Operation

---

## Interrupting a programme

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

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

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

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

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

You can continue the programme by closing the door.


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

## Changing the settings during operation

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

### To change the temperature during the heating up phase:


- Press the time/temperature selector.

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

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

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

### To change the temperature during the cooking phase:

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

- Press the time/temperature selector.

The  symbol will flash for a short time.

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

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

# Operation

---

## To change the cooking duration during the heating up phase:

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

The  $\rightarrow|$  symbol will flash for a short time.

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

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

## To change the cooking duration during the cooking phase:

- Press the time/temperature selector.

The  $\rightarrow|$  symbol will flash for a short time.

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

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

## At the end of cooking duration

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



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

empty the  
condensate tray

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

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

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

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

# Operation


---

## After use

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

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

## Insufficient water

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


### Proceed as follows:

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


You can now use the oven as normal.

## System lock

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


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

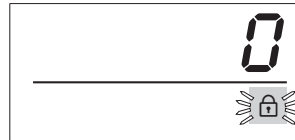
Please note:


- the lock is activated and deactivated with the time/temperature selector only
- the lock can only be activated or deactivated whilst the lock symbol  is flashing.

### To activate the lock when the appliance is switched off:

- Turn the time/temperature selector and press it.

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

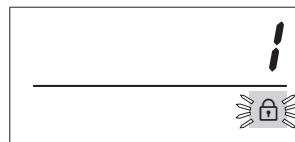



- Whilst the  is flashing, turn the time/temperature selector to "1".
- Press the selector to confirm your selection.


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

### To deactivate the lock when the appliance is switched off:

- Turn the time/temperature selector and press it.



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


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


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


# Operation

---

## To activate the lock when the appliance is switched on:

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


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


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

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

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

## To deactivate the lock when the appliance is switched on:

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

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

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

The lock is now deactivated.



### Suitable containers

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

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

- Use perforated cooking containers whenever possible, e.g. for cooking vegetables. The steam can reach the food from all sides and the food is cooked evenly.
- With large items of food, such as whole potatoes, the steam can work effectively because there are spaces between the individual pieces into which the steam can penetrate. This way a large quantity will take the same time to cook as a smaller amount and large, deep containers can be used. Where possible space the food out to allow the steam more room.
- More compact dishes such as casseroles or bakes, or food such as peas or asparagus spears, which have little or no space between them will take longer to cook because the steam has less space to work in. The fuller the container, the longer it will take to cook. It is best to use 2 or 3 shallow containers rather than one deep one for these types of foods, and then fill them only 3-5 cm deep. Cooking times quoted are calculated on this principle. Deeper dishes will take longer to cook.
- To ensure even results when cooking with more than one container, do not use more than one gastronorm size GN 1/2 container.
- The steam oven is designed to cook quantities of up to 6-8 portions. Be careful not to exceed the amounts quoted.

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

## Practical tips

---

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

Important:

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

## Steaming

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

## Practical tips

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

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

## Practical tips

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

# Practical tips

---

## Tips on steaming

- In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan.
- Steam prevents food from drying out so it remains moist, and juices are not lost. This applies to a wide variety of food, including dumplings, steam puddings, fish and meat dishes, as well as vegetables.
- You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.
- Food does not brown or get crisp from over-cooking. It is gently steamed, and not roasted or baked. Cheese melts perfectly without getting burnt. It is a healthy way of cooking, and it brings out the distinct flavour of the food.
- When cooking frozen food, e.g. vegetables, ensure that any large clumps frozen together are broken up first so that they cook evenly. The cooking duration is approximately the same as for fresh vegetables.
- Frozen and fresh vegetables which take the same length of time to cook can be cooked together.
- Cooking with steam retains the true taste of the food better than conventional cooking. Food should not therefore be seasoned until after it has been cooked.
- Only fill solid containers with liquid up to the lower rim.
- Dried foods like pasta and rice must be cooked in liquid. Pasta should be well covered with liquid. With rice, pulses etc. the proportion of food to liquid should be 1:1.
- When cooking noodles, follow the manufacturer's instructions on the packaging regarding cooking duration.
- Cooking liquids do not boil away. They are either absorbed by the food, as with rice and pasta, or they remain in the dish to form a sauce, as with casseroles. The sauce can then be thickened or added to after cooking.
- You can thicken sauces in the steam oven by adding flour and butter to liquid (40 g flour and 40 g butter to 0.5 litres liquid).
- Grease perforated containers beforehand if using them to cook fish, and solid containers if using to cook dishes containing eggs.
- To avoid any transfer of tastes caused by moisture dripping down from above, solid containers should be placed on the rack above any perforated containers.
- Yeast dough can be put in the oven to rise.  
Select Cook Universal and reduce the recommended temperature to 40 °C. Cover the dough.

## Reheating

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

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

### Proceed as follows:

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

### Tip:

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

# Practical tips

## Defrosting

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

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



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

### **Proceed as follows:**

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

### **Tips on defrosting**

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

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

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

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.
- Turn, stir or separate food about half-way through the defrosting time.
- Allow food to stand at room temperature at the end of the defrosting time. This standing time (see chart) is necessary to ensure that the food is fully defrosted right through to the core.
- Do not refreeze food once it has thawed.
- Defrost deep frozen pre-cooked meals according to the manufacturer's instructions.
- Defrost baked goods in a sealed freezer bag.

## Practical tips

---

### Bottling

Select "Cook Universal" for bottling.

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

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

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

### Proceed as follows:

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

### Meal planning

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

#### Proceed as follows:

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

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

Rice	20 minutes
Fish fillet	6 minutes
Broccoli	4 minutes

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

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

## Practical tips

---

### Blanching

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

#### Proceed as follows:

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

The vegetables/fruit can now be frozen.

### Yoghurt

#### Proceed as follows:

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

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

### Disinfecting baby bottles

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

#### Proceed as follows:

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

# Cleaning and care

---

## General notes

Clean the whole appliance and then dry it thoroughly after each use. Allow the appliance to cool down to a safe temperature before cleaning.

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

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

Never use cleaners containing alkalines, soda, acids or chlorides, oven sprays, dishwasher detergents or abrasive cleaning agents, hard brushes, scouring pads and cloths or steel wool. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as these will damage the surface.

Do not use commercial cleaning agents. Only use washing up liquids designed for domestic use.

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

## E-cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, which is suitable for cleaning surfaces

such as stainless steel, glass, plastic and chrome without the use of chemicals.

## The appliance front and housing

The appliance front, controls and also the housing (not on built-in appliances) should be cleaned using a mild solution of hot water with a little washing up liquid, applied with a damp cloth. Wipe dry using a soft cloth.

On appliances with aluminium fronts (see data plate) and/or metal coloured lacquered controls please note that the aluminium parts and the controls are susceptible to damage from scratches and abrasion as well as from alkaline and acidic substances. It is therefore essential to clean these with care, as described above. Do not use cleaning agents for stainless steel or descaling agents on these surfaces. Soiling should be wiped off as soon as possible. If the soiling is left for a long time it can have a damaging effect on the surface.

Appliances with glass fronts:  
A proprietary glass cleaning agent may be used.

Appliances with stainless steel fronts and/or stainless steel housing:  
We recommend using a non-abrasive proprietary cleaning and conditioning agent for stainless steel surfaces. Follow the manufacturer's instructions on the label, and apply with an even pressure following the direction of the "grain".

## Oven interior

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

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

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

The door seal can become porous and cracked over time. If this is the case, it should be replaced with a new seal. Door seals can be ordered from the Miele Spare Parts Department.

## Condensate tray, rack and cooking containers

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

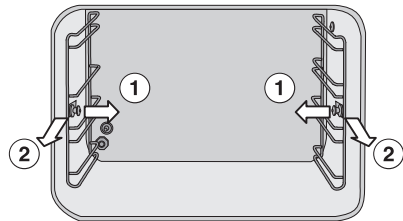
They are all dishwasher safe.

## Side runners

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

### Proceed as follows:

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



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

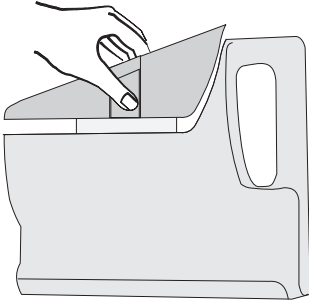
To re-fit the runners, reverse the above procedure. First fit them into the back of the oven and then push them in at the sides.

# Cleaning and care

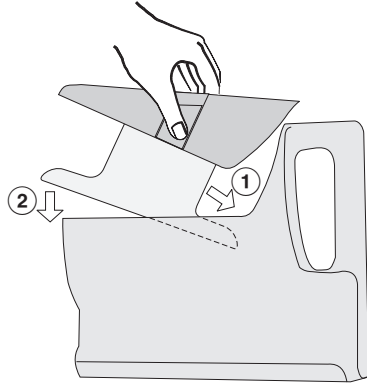
## Water container

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

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



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



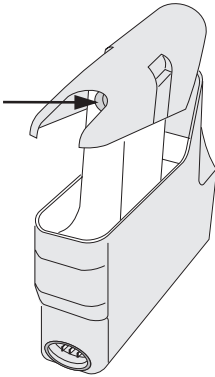
Do not immerse the water container in water or clean it in a dishwasher.

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

Do not use scouring pads or hard brushes.



### Coupling seal



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

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

If the water container becomes difficult to remove and replace, you will need to lubricate the seal. Rub a small amount of the silicone grease supplied (see "Accessories supplied") into the inside of the seal. When doing this, do not detach the seal but leave it in place.

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

- Remove any silicone grease from your skin either by wiping it off or by washing it off.
- If the grease gets into the eyes it must be rinsed out with plenty of clean water.
- If it is swallowed, seek medical advice.


Coupling seals can be ordered from the Miele Spare Parts Department.

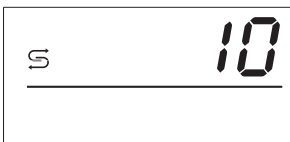
# Cleaning and care

## Descaling

Only use proprietary citric acid based descaling agents or descaling tablets to descale the appliance (available from the Spare Parts Dept). Follow the manufacturer's instructions on the packaging. Do not use vinegar or descaling agents containing vinegar, as these can cause corrosion.

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


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



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

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

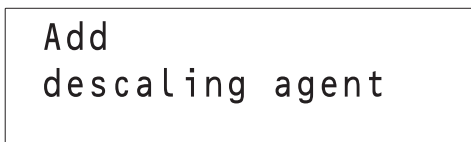
### Proceed as follows:

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



- Press the selector to confirm your selection.

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



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

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



- Press the time/temperature selector.

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

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

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

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

### After descaling:

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

- Open the door.
- Remove the water container and empty it out.















You can now either switch the appliance off or select a function and use the appliance as normal.

# Standard settings

The standard settings listed in the chart can be altered.

The standard settings are set using the **function selector**. The appliance will guide you through the procedure.

Several settings can be altered in succession.

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

\* The factory default settings are shown in bold.

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

## What to do if, ...

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

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

### **... you cannot switch the appliance on.**

Check whether the mains fuse has blown.

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

- switch off at the wall socket and withdraw the plug, or
- switch off at the isolator, or
- withdraw the mains fuse.

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

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

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

### **... the appliance does not heat up.**

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

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

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

### **... the heat-up phase lasts an unusually long time.**

Check the bottom of the water container.

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

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

# Problem solving guide

---

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

Check whether,



- the door is closed properly.
- the door seal is fitted correctly. If necessary press it in all the way round the door to make sure it is fitted evenly.
- the door seal is damaged, e.g. cracks can be seen. The seal must be replaced with a new one.

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

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

Check whether,

- the water container has been pushed right into the appliance so that it connects.
- there is sufficient water in the water container. The water level must be between the two markings.

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

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

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

Switch the appliance off and call the Service Department.

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

The appliance does not heat up.

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

Switch the appliance off and then back on again. If the fault occurs several times, switch the appliance off and call the Service Department.

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

Lubricate the hinges with the silicone grease supplied.

## After sales service, data plate

---

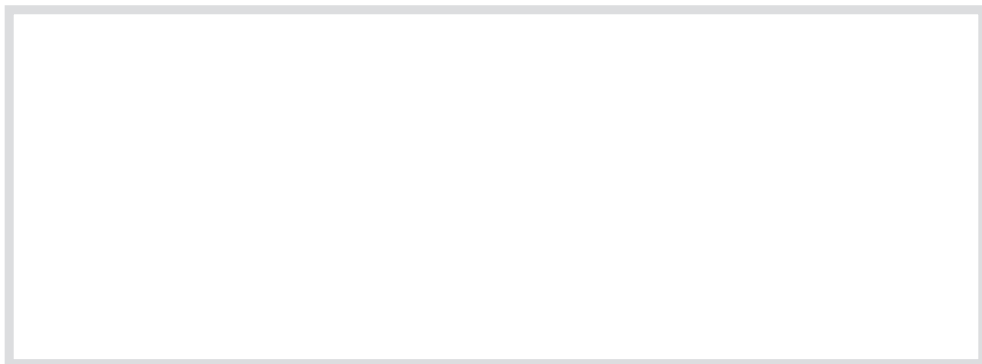
In the event of any faults which you cannot remedy yourself, please contact:

- your Miele dealer, or
- the Miele Service Department (see address on back cover).

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

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

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



# Installation

---

## Safety instructions for installation

All dimensions are given in mm.

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

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

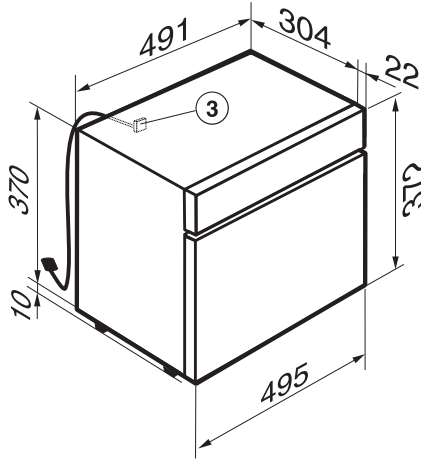
■ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

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



## Appliance dimensions DG 2351

### Freestanding appliance

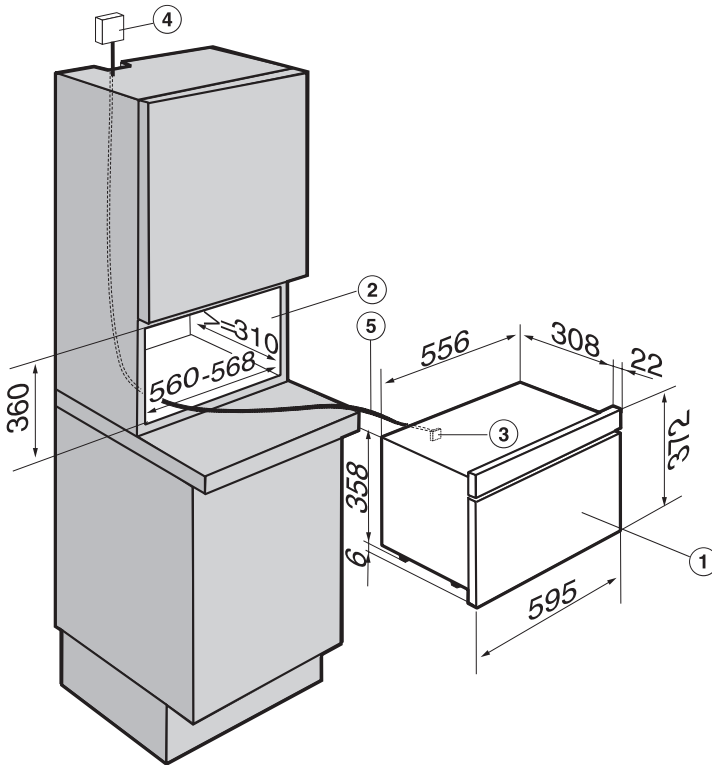


③ Inlet for mains connection cable to the appliance



## DG 2561 / DG 2661

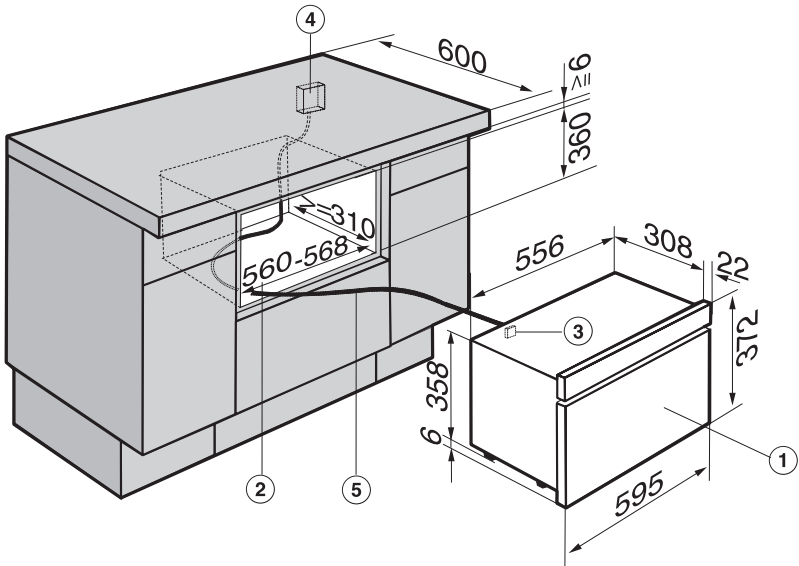
### Installation in a dresser unit



- ① Steam oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket.  
Important: Do not position behind the appliance!
- ⑤ Mains connection cable



## DG 2561 / DG 2661 Installation in a base unit



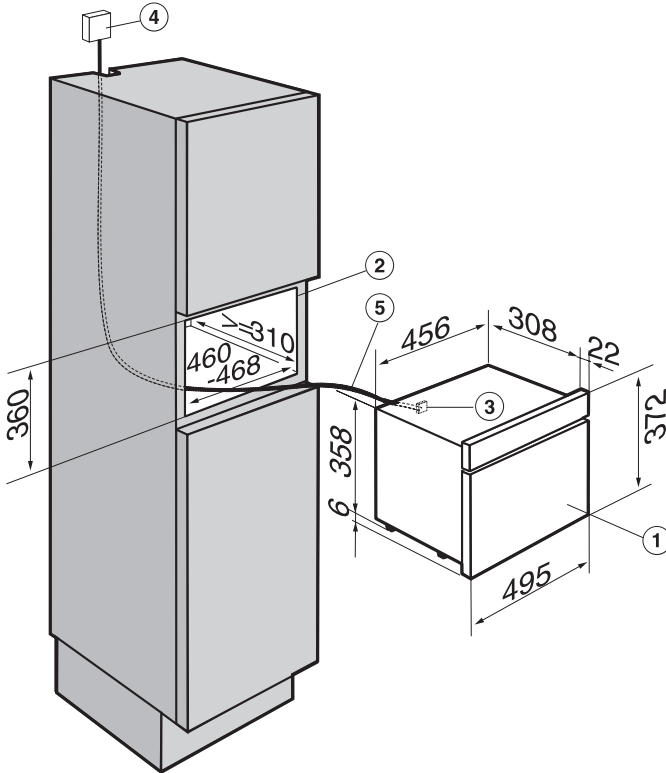
- ① Steam oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket.  
Important: Do not position behind the appliance!
- ⑤ Mains connection cable

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

# Installation

## Appliance and building-in dimensions DG 2551 / DG 2651

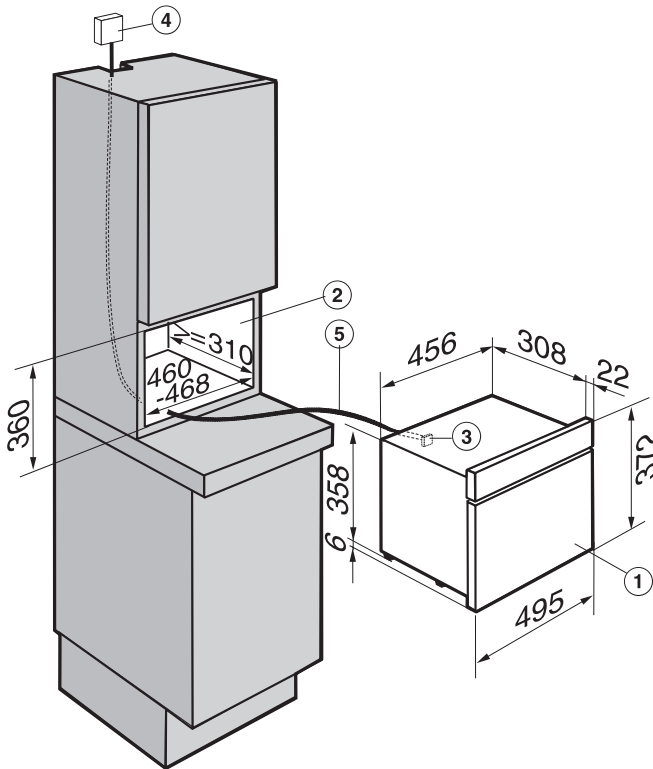
### Installation in a tall unit



- ① Steam oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket.  
Important: Do not position behind the appliance!
- ⑤ Mains connection cable

## DG 2551 / DG 2651

### Installation in a dresser unit



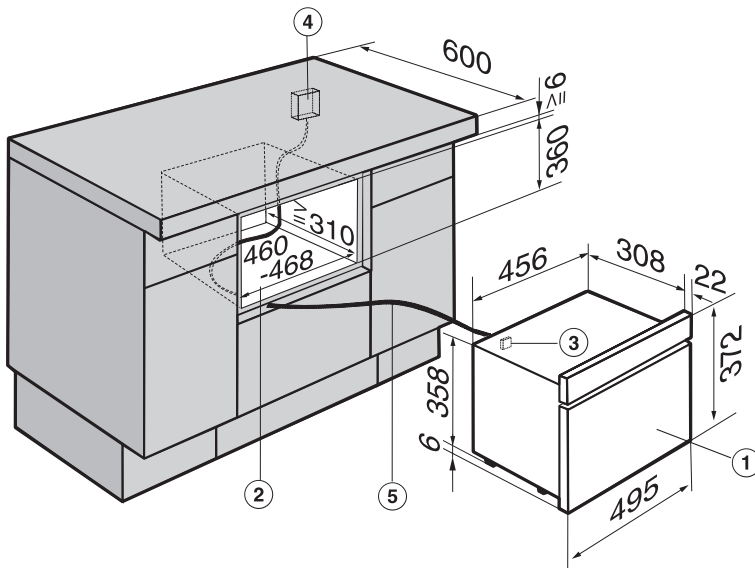
- ① Steam oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket.  
Important: Do not position behind the appliance!
- ⑤ Mains connection cable





## DG 2551 / DG 2651

### Installation in a base unit

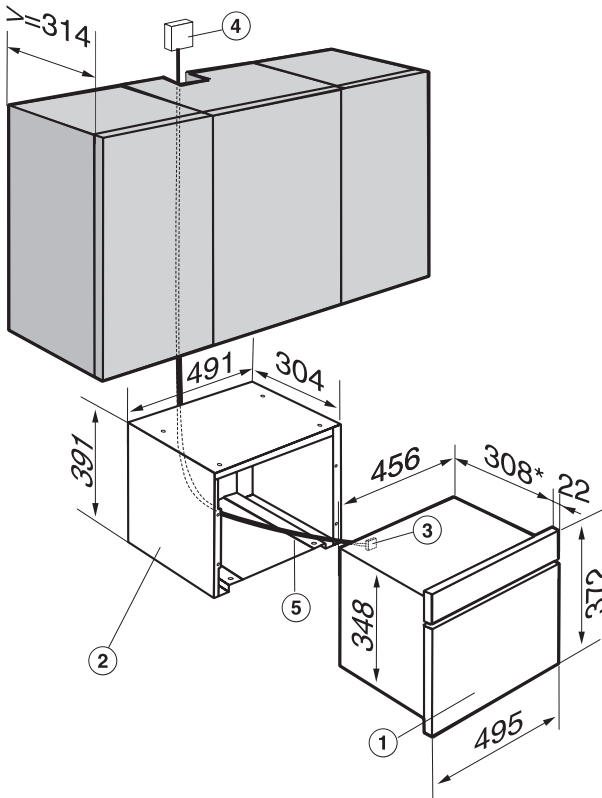


- ① Steam oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket.  
Important: Do not position behind the appliance!
- ⑤ Mains connection cable

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

# Installation

DG 2551 / DG 2651  
Built under a wall unit



- ① Steam oven
- ② Building-under casing (available as an optional accessory)
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket.  
Important: Do not position behind the appliance!
- ⑤ Mains connection cable

\*Dimension including connection socket

## Fitting the feet

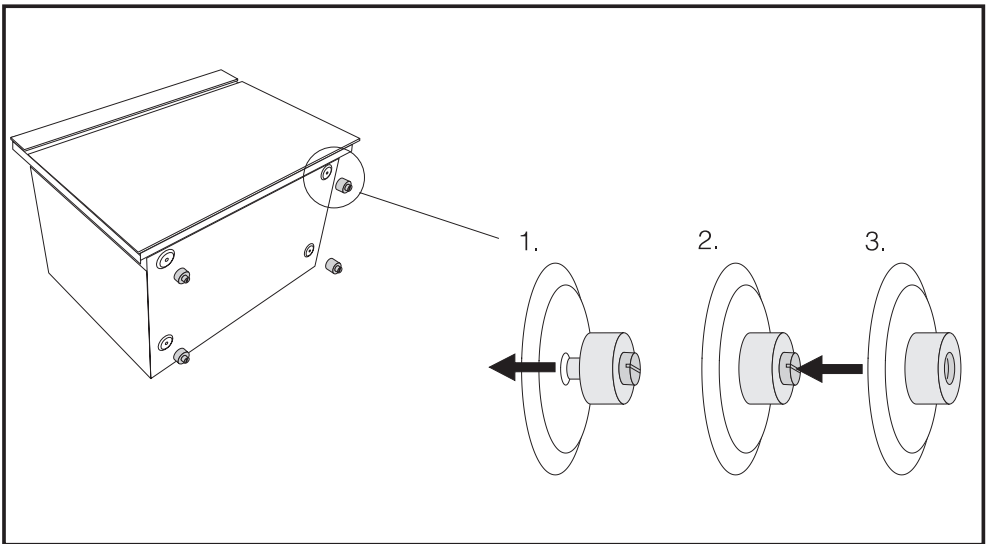
The appliance is supplied with four feet.

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

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

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

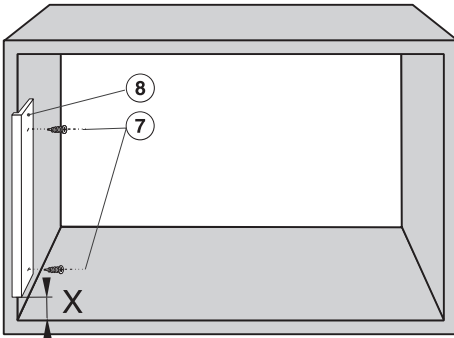
- Carefully lay the appliance on its back and screw the four feet into the holes provided (see illustration).



# Installation

## Installing the appliance

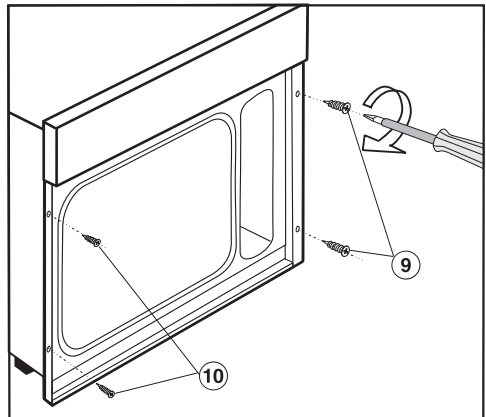
- Before installing the appliance secure wood trim (supplied) ⑧ to the left hand side of the recess using the two 3 x 20 mm screws ⑦ supplied (see illustration).



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

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

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



## Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with national and local safety regulations.

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

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

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

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

The **voltage and connected load** are given on the **data plate**. Ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable isolator or a double pole fused spur connection unit or fused plug and switched socket which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

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

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

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

### Important U.K.

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

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

Green/yellow = earth

Blue = neutral

Brown = live

**WARNING: THIS APPLIANCE  
MUST BE EARTHED**

# Installation

---

## Non-rewireable plugs BS 1363

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

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

## Important

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

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



**United Kingdom:**

Miele Co. Ltd.  
Fairacres, Marcham Road  
Abingdon, Oxon, OX14 1TW  
tel. Abingdon (01235) 554455  
Service Office: (01235) 554466  
fax (01235) 554477  
Internet: [www.miele.co.uk](http://www.miele.co.uk)

**Ireland:**

Miele Ireland Ltd.  
Broomhill Road, Tallaght, Dublin 24  
Tel: (01) 46 10 710, Fax: (01) 46 10 797  
Email: [info@miele.ie](mailto:info@miele.ie)  
Internet: <http://www.miele.ie>

**Australia:**

Miele Australia Pty. Ltd.  
A.C.N. 005635398  
1 Gilbert Park Drive  
Knoxfield, VIC 3180  
Telephone: (03) 9764 7100  
Fax: (03) 9764 7129  
Internet: [www.miele.com.au](http://www.miele.com.au)

**Distributor New Zealand:**

Steelfort Engineering Company. Ltd.  
500 Rangitikei Street  
Palmerston North, Priv. Bag 11045, NZ  
Telephone: (06) 350 1350  
Fax: (06) 356 1507

**South Africa:**

Miele (Pty) Ltd  
63 Peter Place  
Bryanston 2194  
P.O. Box 69434  
Bryanston 2021  
Tel.: (011) 548 1900  
Telefax (011) 548 1935  
Internet: [www.miele.co.za](http://www.miele.co.za)  
E-mail: [info@miele.co.za](mailto:info@miele.co.za)

**Singapore:**

Miele Southeast Asia  
Miele Pte. Ltd.  
163 Penang Road  
# 04 - 02/03 Winsland House II  
Singapore 238463  
Tel : +65-67351191  
Fax: +65-67351161  
Email: [mielesea@miele.com.sg](mailto:mielesea@miele.com.sg)

**Hong Kong:**

Miele (Hong Kong) Limited  
AIA Plaza, Room 401, 4<sup>th</sup> Floor  
18 Hysan Avenue  
Causeway Bay  
Hong Kong  
Tel.: (852) 2610 1331  
Fax: (852) 2610 1013  
E-mail: [mielehk@netnavigator.com](mailto:mielehk@netnavigator.com)