

Operating instructions



Ovens and cookers H 370, H 380 H 373, H 383, H 390

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.



M.-Nr. 05 268 260

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General view - "E"Model cooker with hob controls



Control panel *

- Oven function selector
- Oven: display and pushbuttons
- 3 Timer: display and pushbuttons
- ④ "+/−" Button with indicator light
- ⑤ Hob zone controls *
- * depending on the model

Oven interior

- Heating element for top heat and grilling with roof liner
- ⑦ Grill motor *
- B Halogen lamp access flap
- Connection socket for core temperature probe (roast probe) *
- Air inlet for fan
- Telescopic carriage/ Runner heights 1, 2, 3, 4, 5 *
- 12 Door contact switch
- Oven door

General view - "B" Model oven only



Control panel *

- Oven function selector
- ② Oven: display and pushbuttons
- 3 Timer: display and pushbuttons
- ④ "+/-" Button with indicator light

* depending on the model

Oven interior

- Iterating element for top heat and grilling with roof liner
- 6 Grill motor *
- Halogen lamp access flap
- Connection socket for core temperature probe (roast probe) *
- In Air inlet for fan
- Telescopic carriage/ Runner heights 1, 2, 3, 4, 5 *
- 1 Door contact switch
- Oven door

Accessories

The following accessories are supplied with this oven:

- 2 baking trays
- dual purpose grill pan / oven tray
- non-tip rack
- roasting filter

Depending on model, your appliance may also have the following:

- built-in catalyser
- telescopic carriage
- grill motor and rotisserie
- core temperature probe (roast probe)
- a handle
- an anti-splash tray.

These and other accessories are also available to order from your Dealer or the Miele Spare Parts Department. See "Accessories" and "Extra Accessories" further on in this booklet for more details.

Hob use and installation

For "E" models (hobs with integrated hob controls) a separate set of instructions is supplied with the hob which covers its use and installation.

Disposal of the packing material

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

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

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old machine

Old machines contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the machine presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions". This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be superwised to ensure that they do not play with the appliance.

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

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

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, otherwise the appliance could be damaged. Consult a competent person if in doubt.

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 by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.

Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. The appliance is only completely isolated from the electricity supply when:

- it is switched off at the wall socket
- or the mains fuse is withdrawn
- or the screw-out fuse is removed (in countries where this is applicable).

Ensure current is not supplied to the appliance while maintenance or repair work is being carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Caution, danger of burning. High temperatures are produced by the oven and the hob cooking areas.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and control panel can become quite hot. For cookers with a hob turn pan handles inwards to prevent children from pulling pans over.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.

Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Oven

Use of heat-resistant oven gloves is recommended, when placing food in the oven, turning or removing it. When working with "Conventional" heating or when grilling, the element in the roof of the oven and the roof liner become very hot, and there is a danger of being burnt. Wait until the grill element has cooled down before lowering it for cleaning, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Only use the Miele roast probe (core temperature probe) supplied with this appliance. If a replacement is necessary it can be obtained from the Miele Spare Parts dept or a Miele specialist dealer.

After using do not remove the roast probe until the oven interior is cool.

When not in use do not leave the roast probe in the oven, especially when grilling. High temperatures would damage it.

Do not use plastic containers. They melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

	Do not push pots and pans around			
	on the oven floor as this could			
dan	nage the surface.			

Do not lean or sit on the open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg. Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to the lowest setting. Leave the function selector at the position set. Do not switch the appliance off until the food has been removed.

Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensation can:

- damage the housing unit / worktop.
- lead to moisture damage in the oven.

Bake any deep-frozen items such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

Never add water to food on a hot baking tray or grill pan/oven tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel. Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat , Bottom heat or Intensive baking . Do not place a dish, tin, baking tray or grill pan/oven tray on the floor of the oven.

If using a grill pan/oven tray made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliance (e.g. by blocking the heat).

General notes

Do not leave the appliance unattended when cooking with oils and fats as these can be a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time. It is important that the heat is allowed to spread evenly throughout the food beina cooked.

This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting. When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come in contact with the hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous. Danger of electric shock.

Under no circumstances use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

Using alcohol in your recipes: often alcoholic drinks such as rum, cognac, wine etc are used when preparing dishes and oven-cooking them. The high temperatures can cause the alcohol to vaporise.

Please take note that under adverse circumstances the alcohol can catch light on the hot heating elements.

In countries 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 which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old machine

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

machine to prevent misuse.

The manufacturer cannot be held liable for damage caused by noncompliance with these Warning and safety instructions.

Operating lock for oven and hob cooking zones

The operating lock can be activated to prevent the oven or hob being switched on unintentionally, by children for example.

The operating lock is activated as follows:

The function selector must be set to the "0" position.



Press the "]" button until the key symbol appears in the display field.



The oven (and cooking zones if applicable) can now not be switched on.

The key symbol disappears from the display after 5 seconds. Whenever the selector or a button is operated, the key symbol reappears for 5 seconds.

To cancel the operating lock:

Turn the oven function selector to any oven function.

Press the " ****" until the key symbol in the display field disappears.

Setting the clock

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols " \rightarrow " and " \rightarrow I" flash in the display.



■ Press buttons "→" and "→" at the same time.

The following light up

- "12:00" in the display,
- the "+/-" button indicator light.



While the indicator light between the "+" and "-" buttons is still lit up, enter the time of day in hours:minutes using the "+" or "-" buttons.

When the indicator light for the "+/-" button goes out, the time of day has been set and the display will change at oneminute intervals. The colon flashes.

Cleaning the appliance

Oven interior

If there are any stickers on the floor of the oven, baking trays, grill pan / oven tray etc. these must be removed before use.

 Wipe out the oven interior using warm water and a little washing up liquid. Polish dry with a soft cloth.

Do not close the oven door until the oven interior is dry.

Rinse the accessories.

New appliances have a slight smell on first use. Running the oven for at least an hour at a high temperature will dissipate this more quickly.

■ Turn the oven function selector to "Fan Heat ...".

While the indicator light for the "+/-" button is still on, alter the oven temperature.



 Select the highest temperature with the "+" button.

Depending on model, the timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Fan Heat 🗷

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven enabling lower temperatures to be used than with the Conventional heating system.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

If a temperature of at least 140°C is selected, the "rapid heat-up" feature is activated automatically.

The "Top Heat" heating element switches in to heat the appliance up more rapidly. This saves energy.

Auto Roast 🕾 🖸

The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.

As soon as the high temperature has been reached, the oven temperature is automatically returned to the preselected setting.

If a temperature of at least 140°C is selected, the "rapid heat-up" feature is activated automatically.

The "Top Heat" heating element switches in to heat the appliance up more rapidly. This saves energy.

Conventional heating

With the conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven for about 20 minutes when using this method.

If a temperature of at least 150°C is selected, the "rapid heat-up" feature is activated automatically.

The fan and its heating element switch in to heat the appliance up more rapidly. This saves energy.

Defrost 🗄

Defrost can be operated without heating, or at a temperature of up to 50°C. When the defrost system is used without heating the air is circulated by the fan at room temperature.

Intensive bake 🖳

This method combines "Fan Heat" with heat from the lower heating element, and is particularly useful for dishes that require a moist topping and crisp base like pizza and quiche lorraine.

Fan grill 🗷

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

Grill 1 🗂 *

The inner part of the upper heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use. Use the Grill 1 setting for small quantities.

Grill 2 ᅖ *

The entire upper heating element acts as the grill.

The inner part of the grill will glow red a few minutes after being switched on. The outer part of the grill will remain noticeably darker, but will still produce the heat necessary to grill.

This method is particularly good for grilling large quantities of food using the grill pan to its full extent.

* Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.

Controls

The oven controls consist of the oven function selector and pushbuttons.

Function selector

(depending on the model)



The function selector can be turned clockwise or anti-clockwise.

Push buttons

With the push buttons you can:



- change the oven temperature.



 change the core temperature, if the core temperature (roast) probe is used (depending on model).



- activate the minute minder.

Each push button has a matching symbol in the oven display.



All entries and alterations to temperature and time are made using the "+" or "-" **buttons**.

Temperatures / times can be entered in stages (short pushes on the button) and quickly (hold button down).

In this way the following alterations can be made

- oven temperature in 5°C stages
- core temperature in 1°C stages
- minute minder in 1 min. stages.

If one of the buttons $([], \land, \triangle)$ is pressed the **indicator light between the "+" and "-" buttons** lights up.



While this light is on, times / temperatures can be entered or altered.

Each press on the "+/-" button or one of the other buttons gives more time for data input.

When the indicator light goes out, the data input or alteration has been registered.

Selecting an oven setting

– Light 🖾

Turns on the oven light independently.

H 390: All oven functions are displayed as soon as the function selector is switched to "Light 🖭".

- Fan Heat For baking or roasting on several levels at the same time.
- Top heat
 For browning dishes, finishing dishes with a cheese topping.
- Conventional
 Top and bottom heat together, for baking / roasting traditional recipes, for fruit cake.
- Bottom heat
 Use this setting towards the end of baking, to brown the base of a cake.
- Auto Roast 🖾

Initial high temperature to seal meat followed by normal roasting temperature.

Not suitable for baking, except for baking freshly prepared wholemeal or rye doughs, (not packet mixes). – Defrost 👔

For gentle defrosting of deep frozen foods.

- Intensive Bake 🖳

For recipes which require a moist topping, and a crisp base, e.g. pizzas and quiche lorraine, German style open fruit cakes and cheesecake.

Not suitable for roasting or shallow baking, (the base will brown too much).

– Fan Grill 🗷

Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grill with the oven door closed.

– Grill 1 📼

For grilling flat items, small quantities, and for browning small round dishes. Grill with the oven door closed.

– Grill 2 📼

For grilling flat items, large quantities, and for browning larger oval dishes. Grill with the oven door closed.

Selecting a temperature

Recommended temperature





As soon as a heating system is selected, the **recommended temperature** for that system appears in the oven display and the oven heating comes on. The following temperatures are set at the factory:

Fan Heat	60°C
Auto Roast* 1	60°C
Top Heat 1	90°C
Conventional 1	90°C
Bottom Heat 1	90°C
Defrost no temperature	given
Intensive Bake 1	70°C
Fan Grill	200°C
Grill 1 (small) 2	240°C
Grill 2 (large) 2	240°C

 the initial boosted temperature is approx. 230°C, continuation temperature 160°C

If you wish to retain the temperature suggested by the system, this will be automatically adopted when the indicator light in the "+/-" button goes out and the oven starts heating up.

The **actual temperature** in the oven is then displayed.

The increase of temperature can be followed in the display.

If the oven door is opened, or a lower temperature set, the decrease is shown in 1° steps.

Altering the temperature

If the temperature recommended by the system is not suitable, it can be altered according to oven function within the following range:

Fan Heat
Auto Roast 100-230°C
Top Heat 30-250°C
Conventional 30-280°C
Bottom Heat 100-250°C
Defrost 30-50°C
Intensive bake 50-250°C
Fan grill 50-260°C
Grill 1 (small) 200-300°C
Grill 2 (large) 200-300°C

In order to do this:



Press the " 🌡 button.



■ Enter the required temperature with the "+/-" button.

Entering your own recommended temperature

If you frequently work with a temperature which differs from the factory recommended one, it is also possible to enter your own recommended temperature. (Exception: Defrost).

This saves changing the temperature each time you use the setting.

Proceed as follows:

 Use the function selector to choose the function which is to be given a different temperature.

The factory recommended temperature appears in the display.

- Now, immediately while the indicator light in the "+/-" button is lit, use the "+" or "-" button to enter the different temperature required.
- To save in memory press the " ****" button until the audible tone is heard.

Your own recommended temperature is now stored in memory.

Next time this oven function is selected, the stored recommended temperature appears.

After a power cut, any individually programmed temperatures are lost and must be re-entered.

Using the oven

- Place food to be cooked in the oven.
- Turn oven function selector to the required function.

The following will light up:

- recommended temperature in the oven display,
- the indicator light for the "+/-" button.

If you wish to alter the temperature from the recommended temperature do so now:

- Press the " §" button.
- Using the "+/-" button enter the desired temperature.

The oven will start to heat up as soon as the indicator light for the "+/-" button goes out.

Heating is automatically interrupted as soon as the oven door is opened. This operates the **door contact switch** which switches off the heating systems. When "Fan Heat" is being used, the fan is also switched off.

You can also delay the start of cooking processes; see "Programming cooking time".

Pre-heating the oven

Pre-heating is only necessary in a few cases e.g.:

With "Fan Heat 🗷":

 Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

With "Conventional heat =":

 It is usually necessary to pre-heat the oven for about 20 minutes when using this method where a fairly long cooking time is required and a deep colour and good rise are needed.

With Grill 1 and Grill 2:

 Pre-heat the grill for at least 5 minutes with the oven door closed before placing food under the grill.

To pre-heat

- Turn the oven function selector to the required function.
- Select the required temperature.
- When the required temperature has been reached: Put the food into the oven.

Cancelling a process / switching off the oven

■ Turn the oven function selector to "0"

The oven is switched off: all processes / symbol displays are cancelled.

Exceptions:

- If the roast probe is being used, the symbol" /" is lit.
- If a minute minder time has been entered, the "△" symbol is lit and the display shows the time counting down.

Rapid heat-up

With the "Fan Heat II", "Auto Roast II" and "Conventional II" heating systems, "rapid heat-up" is switched on automatically if the temperature required is

- at least 140°C with "Fan Heat Im" and "Auto Roast Im".

The rotating "C" beside the required temperature shows that "rapid heat-up" is switched on.

During the heat-up phase, the "Fan Heat" heating element and the fan as well as the "Top Heat" heating element come on simultaneously to heat up the oven as rapidly as possible. This saves energy.

As soon as the required temperature is reached, the extra heating element is switched off.

Once the required temperature is reached, the extra heating element does not switch on again even when the temperature is later increased.

Exception: if the temperature is increased before the required temperature is reached, "rapid heat-up" remains switched on.

To switch off "rapid heat-up"

For some dishes it may be desirable to switch off "rapid heat-up" (biscuits, small cakes).

 Select the oven system and temperature for the cooking process.

As soon as the actual temperature appears in the display, "rapid heat-up" can be switched off.



 Press the "-" button and hold until the "C" in the display stops rotating.

"Rapid heat-up" is now switched off for this particular cooking process.

"Rapid heat-up" is available for the next programme once the oven function selector has been turned to "0" at the end of a programme.

"Rapid heat-up" can be permanently switched off if you do not want it (see section on "Altering oven settings, Programmable function 06").

Energy-save function

If you are programming a cooking process using the timer, or if you are cooking with the roast probe, the residual heat is automatically used to save energy.

Shortly before the end of the cooking



time the oven heating switches off.

The letters "EC" in the display field indicate that the energy-save function is in operation.

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

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

Oven lighting

When the oven is in operation the oven lighting goes out approx. 15 seconds after pressing the last button, to save electricity.

 To switch the lighting back on for a short time, press one of the buttons.

The oven lighting comes on automatically when an oven function has been selected and the oven door is opened.

If preferred, you can set the oven lighting to come on automatically as soon as an oven function has been selected, (see the Section on Programmable functions).

Night dimming

Between the hours of 22:00 and 6:00 the lighting in the clock / timer display is dimmed automatically to give a slight energy saving. The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

The short time can be entered independently of another entered process.

To enter / to change the short time:

(1 min. - 23 hrs. 59 mins.)



■ Press the "△" button.



Enter the required time in hours and minutes with the "+" button.

When the "+/-" button indicator light goes out, the time set starts counting down in minutes.

If the oven is being used at the same time, the minute minder time period only shows for a short time. Then the oven or probe core temperature shows again in the display. The " Δ " symbol continues to be visible as a reminder that the minute minder is working.

At the end of the short time:

- an audible tone sounds for approx.
 5 seconds.
- At the same time the "△" symbol flashes for approx. 1 minute.

The audible tone and the flashing symbol can be cancelled at any time by pressing the " Δ " button.

To cancel the minute minder:



■ Press the "△" button.



■ Use the "-" button to set the short time to "0:00".

Some of the standard oven settings (which are set at the factory) have an alternative which you can select if required. Each of these settings has an identification number which is followed by :0 or :1. Please consult the Chart for the different options.

Proceed as follows:

- Turn the oven function selector to "0".
- Open the oven door fully.
- Turn the oven function selector to the "Light 🕸" position.

"01:0" or the most recently altered setting appears in the oven display.

■ Use the "+/-" button to call up the identification number of the setting required, (see chart).

Please note:

Identification number 02 may appear in the display but has no function.

If the identification number is followed by **:0** the standard setting is active.

If the identification number is followed by **:1** the alternative setting is active.

■ Press the "△" button to toggle between the standard and alternative settings.

Note: Function 08:

Depending on model, the clock can be put back by one hour or up to 4 hours by pressing the " Δ " button several times. See chart for details. If you wish to alter more than one setting, you can do so now before saving your changes in memory.

 To save your settings in memory turn the oven function selector to the "0" position.

	Standard setting (as delivered)		Alternative
01:0	The oven function and temperature can be changed at any time.	01:1	The locking function for the oven is activated: after oven function and temperature have been chosen, and the indicator light in the "+/-" button has gone out, the oven function set can no longer be altered. The target tempera- ture can only be lowered. Oven function, target tempera- ture, and any automatic cooking time programming can only be altered after the oven function selector has been turned back to the "Light 🖭" or "0" position.
03:0	The oven lighting comes on, as soon as an oven function has been selected.	03:1	The oven lighting comes on auto- matically as soon as the oven door is opened, even when the function selector is set at "0". This is useful, e.g. for cleaning.
04:0	The temperature is displayed in °C. The clock/timer has a 24-hour display.	04:1	The temperature is displayed in °F. The clock/timer has a 12-hour display.
05:0	To save energy, the oven light switches off after approx.15 seconds when the oven is in operation. It can be switched back on again for a short time if required by pushing any button.	05:1	The oven lighting stays on for the whole time when the oven is in operation.

	Standard setting (as delivered)		Alternative
06:0	Rapid heat-up is on ; during the heat-up phase of the "Fan Heat ", "Auto Roast ^{CO} " and "Conventional ^{CO} " heating systems, the Fan Heat heating element and the fan as well as the Top Heat heating element are switched on at the same time to heat the appliance as rapidly as possible. This saves energy.	06:1	"Rapid heat-up" is off .
07:0	The time of day originally entered appears in the time display.	07:1	The time is advanced by 1 hr.
08:0	 Depending on model the time of day originally entered appears in the display when the ∆ button is pressed once. the time of day originally 	08:1	 Depending on model the time of day is put back 1 hour. the time of day can be put
	entered appears in the display only when "0" is reached after pressing the "众" several times.		back up to 4 hours by pressing the "△" button several times. This function is required in the USA when a radio controlled clock is fitted, to take account of the various times zones.
09:0	An audible tone sounds at the end of a cooking process (also applies to the Miele INFO CONTROL unit if present).	09:1	The audible tone at the end of a cooking process is switched off (also applies to the Miele INFO CONTROL unit if present).

Baking tray, grill pan / oven tray and rack

The baking tray, grill pan / oven tray and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration)

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting filter

The roasting filter must be fitted in front of the fan when:

- using Fan heat or Automatic roasting for roasting on the rack or in an open pot or roasting tin.
- using Fan grill II.



The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking.

Roast probe

The roast probe enables the roasting process to be monitored simply and reliably. See "Roasting with the roast probe" for details.

Handle

(depending on model)



To take the baking trays or the grill pan / oven tray out of the oven, or to put them into it.

Anti-splash tray

(depending on model)



To be placed in the grill pan / oven tray when grilling and roasting.

The juices from the food being cooked collect under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Telescopic carriage

(depending on model)

When pushing the baking trays, grill pan / oven tray or rack into the oven, make sure that the telescopic carriage is pushed completely in.



If you wish to use only the lowest runner level for cooking, the side rails can be taken out.

This has the advantage of:

- making more space available inside the oven, for larger roasting tins.
- keeping the side rails clean.

Catalyser

Depending on model your appliance may be fitted with a catalyser.

The catalyser is built in to the oven's cooling system.

The catalyser filters fatty vapours and reduces food smells.

Functions



The timer can:

- show the time of day,
- switch the oven (and separately, where applicable, the hob front cooking zones) off, or on and off automatically.

Push buttons

With the push buttons you can:



- set the time of day.



- enter the **start** of a cooking process.



enter the **duration** of a cooking process.



- enter the **end** of a cooking process.

A corresponding symbol for each push button appears in the display when appropriate.

The **symbol** lights up when an oven function has been selected, (or a hob zone control switched on), and the relevant button pressed in.

-+

All data input or alteration is done with the "+" or "-" button.

Changes to the start, duration or end of cooking time, or time of day are effected in 1 minute steps.

As soon as one of the $(\vdash \rightarrow, \vdash \rightarrow, \rightarrow)$ buttons is operated, the **indicator light between the "+" and "-" buttons lights up**.

(- | +)

While the indicator light at the centre of the "+/-" button is still on, a time can be entered or altered.

Each press on the "+" or "-" button or one of the other buttons gives more time for data input.

When the indicator light goes out the data input or alteration has been registered.

Timer display field

Symbols that appear in the timer display field:

- the symbols for the oven time entered, when the oven is being programmed.
- the relevant zone symbol when the hob is being programmed:
 - ". front left hob zone
 - "[]" front right hob zone
 - "..." both front hob zones.

Time of day

(24 hour display)

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols " \mapsto " and " \rightarrow I" flash in the display.



■ Press buttons "→" and "→" at the same time.

The following light up:

- "12:00" in the display
- the indicator light for the "+/-" button.



While the indicator light between the "+" and "-" button is lit, the time of day can be entered in hours:minutes using the "+" or "-" button.

When the indicator light for the "+/-" button goes out, the time of day has been set and the display will change at oneminute intervals. The colon flashes.

If a process has been pre-programmed, the time of day cannot be altered or cancelled.

The programmable functions 07 and 08 can be used to adjust the time from winter to summer time and vice versa (see section on "Altering oven settings").

To cancel the time of day display

The time of day display can be switched off to save energy.



■ Press buttons "→" and "→I" together twice in succession.

The time of day continues to run unseen.

If a process has been pre-programmed, the time of day display cannot be switched off.

To bring back the visible time display



■ Press buttons "→" and "→I" together once.

Programming cooking time

With the timer it is possible for the oven and both the front hob cooking zones to be switched off automatically, or set to come on at a later time and then also be switched off.

The oven, the left and right front hob cooking zones can be programmed independently of each other.

Programming cooking time in the oven

If a cooking process is pre-selected,

the symbol " \clubsuit " is displayed in the oven display and the time of day and the symbols for the time entered (\mapsto , \mapsto), \rightarrow I) are displayed in the clock/timer display.

During a process the actual temperature is shown in the oven display. The time of day continues to be shown in the clock / timer display.

Shortly before the end of cooking

time the oven heating switches off automatically.

The **Energy-save function** (as described under "Ovens - Use") comes into action.

"EC" now appears in the oven display instead of the actual oven temperature.

The oven temperature will switch on again if:

- the oven temperature is altered.
- the cooking time is lengthened significantly.

At the end of cooking time

- an audible tone sounds for approx.
 5 seconds,
- the "->I" symbol flashes at the same time.

Both the audible tone and the visual display can be cancelled by:

- Pressing the "→I" button.
 If the food is not cooked to your taste, a new cooking time can be entered.
- Turning the oven function selector to "0".

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking has finished. This **reminder** continues for up to an hour.

Programming hob zone cooking times

Please note it is not possible to use this programme for hobs which have the KSE 200 control unit.

A symbol in the display shows which hob zone is being programmed.

= front left zone
 = front right zone
 = both front zones

Make sure the correct symbol is showing in the display before programming in times.

When a **cooking process has been pre-selected** the hob zone symbol flashes, and the time of day is displayed. The hob control light goes out.

When the **process starts running**, the symbol for the chosen hob zone lights up.

At the end of cooking time

- the hob switches off automatically,
- an audible tone sounds for approx.
 5 seconds.
- The symbol for the selected hob zone and the symbol "→I" flash. The symbol "→I" does not flash when a cooking end time is entered for the oven.

Both the audible tone and the visual display can be cancelled by:

- Pressing the "->I" button.
 To use the oven again, the hob zone selector switch must first of all be turned to "0".
- Turning the hob zone selector switch to "0".

If the audible tone is not switched off, as described earlier, it will repeat at 5 minute intervals as a reminder that the end time has been reached. This **reminder** continues for up to an hour.

To end a cooking time automatically

 Turn the oven function selector or the hob zone control to the required setting.

Heating up begins.

■ Press the "→" button.

The heating is switched off, and "0:00" appears in the display field.

 Use the "+" button to enter the required cooking time in hours:minutes. (1 min. - 23 hours 59 mins).

The cooking process starts as soon as the indicator light on the "+/-" button goes out.

The end of cooking time is automatically calculated from the time entered.

To switch a cooking process on and off automatically

You can delay either the end or the beginning of the cooking process.

To enter duration of cooking and end time:

 Turn the oven function selector or the hob zone control to the required setting.

First enter the cooking time:

■ Press the "→I" button.

"0:00" appears in the display.

 Use the "+" button to enter the cooking time in hours:minutes.
 (1 min. - 23 hours 59 mins).

Now set the end of cooking time:

■ Press button "→I".

The time of day plus the entered cooking time appear in the display.

 Set the end of cooking time with the "+" button.

First the time of day will appear.

Enter the start time and the duration

 Turn the oven function selector or the hob zone control to the required setting.

First enter start of cooking time:

■ Press the "→" button.

"0:00" appears in the display.

 Use the "+" button to set the time to start cooking.

First the time of day appears.

Now enter the cooking time:

■ Press the "++++ button.

"0:00" appears in the display.

 Use the "+" button to enter the required cooking time in hours:minutes.

If only a start of cooking time is programmed, the oven / hob zone will start straight away.

Exception: When cooking with the roast probe the oven does not start straight away.

Please note the following

In addition to the options given, you can also enter the beginning and end, or just the end, using the appropriate buttons.

For baking do not delay the start too long. Cake mixtures will dry out and the raising agent will work less effectively.
Checking, altering and cancelling times entered

Times which have been entered for a process can be called up at any time. Press the relevant button for the time you wish to check, alter or cancel.

If times are programmed for several processes, (e.g. the oven and each front cooking zone) each process can be seen by pressing briefly more than once on the relevant button.

The number of times to press the button depends on the number of programme steps entered:

Press once and the time entered for the oven appears.

Press twice and the time entered for the front left hob zone appears. This is indicated by the "I" symbol.

Press 3 times and the time entered for the front right hob zone appears. This is indicated by the symbol "[]".

To check

Press the button for the time to be checked.

"⊢>"

The start time of the cooking process appears. This goes out as soon as the process begins.

"⊢>|"

The display shows the duration of cooking time, or the time left if the programme has started.

"**→**|"

The end time for the cooking process appears.

To change

Press the relevant button.

The indicator light in the "+/-" button lights up.

■ Use the "+/-" button to enter the time you require.

The "+/-" button indicator light goes out when the newly selected time has been accepted. The time of day appears in the display.

Please note the following:

If a button is pressed, where the time was not entered, but calculated automatically by the system, the indicator light in the centre of the "+/-" button does not come on. This time cannot be altered.

Cancelling the time

To cancel, press the appropriate button and use the "-" button to set the time to "0:00".

Cancelling a cooking time also cancels the beginning and end of cooking and vice versa.

To cancel a programmed processes

Turn the oven function selector or the hob zone control(s) to "0".

If there is a power cut all programmes entered will be deleted.

The following settings are recommended for baking:

- Fan Heat 🗷
- Intensive Bake
- Conventional 🗖

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

"Fan Heat Image", "Intensive baking Image" Most types of heat-resistant tins or dishes are suitable, including thinwalled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven.

– "Conventional II"

The following baking tins give an evenly browned result:

Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.

Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven.

Fan Heat 🗷

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom 3 trays = 1st, 2nd and 5th runners from the bottom.

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

If baking on three levels place tins on the oven tray on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With Fan Heat I lower baking temperatures are needed than with the Conventional I setting. See the baking charts.

Intensive baking 🖳

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer.

This method of heating is particularly useful for:

 dishes that require a moist topping and crisp base, such as pizzas and quiche lorraine, or where the base has not been pre-baked.

Place the tin or dish on the baking tray on the 1st runner from the bottom. If the base is overcooked, use a higher level runner next time.

Conventional

Use dark metal or enamel tins with a matt finish.

Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven for about 20 minutes when using this method.

Place tins on the rack on **runner level 1** or **2**.

General notes



Place **rectangular tins** in the oven as shown in the illustration.

Bake any **deep-frozen items** such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

The Baking Chart gives suggestions for temperature, runner height and timing.

For even browning -

 in general select the middle temperature.

Increasing the temperature and reducing the time can have an adverse effect on even browning. In some cases cakes might not cook properly.

- Select the **runner height** according to the recipe and the setting chosen.
- Just before the end of baking time test to see if the cake is done.

Insert a metal or wooden skewer into the centre.

If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

Baking chart

		Fan Heat 🕭	
	Temperature in °C	rec. runner from bottom	Time in mins.
Creamed mixture			
Madeira cake	150 – 170	1	50 - 60
Rich fruit cake	-	-	-
Victoria sandwich (tin)	160 - 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 – 30
Date and walnut cake Cookies	- 150 – 170	_ 1, 3	_ 15 – 20
Small cakes 1) 3)	150 – 170	1, 2, 5	15 – 20 20 – 25
	150 170	1, 2, 0	20 20
Whisked mixture Souffle ^{1) 3)}	180 100	0	05 00
Flan base ^{1) 3)}	180 – 190 160 – 180	2 1	25 – 30 20 – 25
Swiss roll 1) 3)	160 - 180	1	20 – 25 20 – 25
	100 - 100	1	20 - 25
Rubbed-in mixture	150 – 170	1	20 – 25
Sweet pastry base Scones	200 – 210	1, 3	20 – 25 20 – 25
Crumble	170	1, 3	20 – 23 30 – 35
Teabread ¹⁾	160 - 180	2	60 – 115
Shortbread	160	1	20
Apple pie ¹⁾	150 – 170	1	55 – 75
Savoury pastry ²⁾	190 – 210	1	25 – 35
Savoury quiche	_	-	-
Pear and almond flan	_	-	-
Baked cheesecake	_	_	_
/east mixtures			
Nholemeal rolls	_	-	_
_ardy cake	_	-	-
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 - 50
Wholemeal bread ¹⁾	190 - 210	1	60 - 70
Pizza (tray) ¹⁾	170 – 190	1	40 - 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry ^{1) 3)}			
Eclairs	160 – 180	1, 3	30 - 40
Flaky pastry ¹⁾	170 – 190	1, 3	20 – 25
Meringues ¹⁾			
Vacaroons	120 – 140	1, 2, 5	30 – 50
Veringues	60 - 70	1	3–4 hours

1) Pre-heat the oven with "Conventional \blacksquare " heat.

2) Pre-heat the oven with "Fan Heat III" and "Conventional III" heat.

3) Switch off "rapid heat-up".

Conventional heat 🚍		Intensive baking 🞩			
Temperature in °C	rec. runner from bottom	Time in mins.	Temperature in °C	rec. runner from bottom	Time in mins.
160 – 180 150 – 130	1 1	50 - 60 100 - 140			-
_ _ 160 _	- 2 -	_ _ 105 – 120 _	- - - -	-	- - -
180 – 200	2	12 – 15	-	_	
190 180 – 200 190 – 210	2 1 1 or 2	20 – 25 15 – 20 15 – 20			
180 - 200 200 - 210 170 - 180 160 - 180 - 180 - 200 230 - 250 - -	1 or 2 1 or 3 1 or 2 2 - 1 1 or 2 - - - -	15 – 20 20 – 25 30 – 35 60 – 115 – 55 – 75 25 – 35 – –	- - - - 170 – 190 160 – 170 150 – 160	- - - - - 1 1	- - - - 20 - 25 25 - 30 60
200 - 220 200 - 220 170 - 190 190 - 210 210 - 230 190 - 210 170 - 190	1 or 2 2 1 or 2 1 or 2 1 or 2 1 or 2 1 or 2 1 or 2	20 - 25 25 - 35 45 - 65 40 - 50 60 - 70 40 - 50 20 - 25	- - - 170 - 190 -	- - - 1 -	- - - 20 – 25 -
190 - 210	1 or 2	25 - 35	_	_	_
200 - 220 130 - 150 -	1 or 2 2 -	15 – 20 30 – 50 –	_ _ _	 	

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

We recommend the following settings for roasting in the oven:

- Auto Roast 🖾
- Conventional 🗖

Auto Roast:

When roasting on the rack or in an open tin make sure the roasting (grease) filter is fitted in front of the fan in the back of the oven interior before starting.



We recommend roasting in a covered pot \bigcirc :

- This ensures that sufficient stock remains for making gravy.
- The oven stays cleaner, too.

Roasting pots with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are suitable.

Make sure that the pot and lid have heat-resistant handles.

Place the covered pot on the rack into a cold oven.

Exception: Pre-heat the oven to the temperature recommended in the recipe when cooking roast beef or beef fillet.

Open roasting:

Use **shelf position 1** for roasting. Exception: With "Conventional \Box " use shelf position 2 when roasting poultry weighing up to 1 kg, a cut of meat, or fish.

The "Auto Roast 🖅" system uses an approximately 40°C lower roasting **temperature** than the "Conventional 🖃" heating system.

For roasting directly on the rack *≪* the temperature needs to be about 20°C lower than for roasting in a covered pot ⊕.

When roasting on the rack place the rack and anti-splash tray over the grill pan / oven tray and push them in together.

The **roasting time** will depend on the type of meat, the size and thickness of the cut.

Calculating roasting time:

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Alternatively, multiply the height of the joint by the time per cm for the type of meat, as in the chart.

Type of meat	time per cm height of meat
Beef / Venison	15-18 mins.
Pork / Veal / Lamb	12-15 mins.
Sirloin fillet	8-10 mins.

Example:

Beef roast, 8 cm high 8 x 15 mins. per cm = 120 mins. roasting time

Tips:

Do not select a **roasting temperature** which is higher than that recommended. The meat will become brown, but will not be cooked properly.

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

After the roasting process is finished

take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.

This helps retain juices when the meat is carved.

Roasting in a covered pot ${}^{\scriptsize \mbox{\scriptsize O}}$

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Roasting on the rack

Place a little water in the tray. Add a little fat or oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process. Baste during cooking.

Roasting poultry

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

Roasting deep frozen meat

Deep frozen meat should be thoroughly defrosted beforehand. Depending on model a roast probe (core temperature probe) may be supplied.

Using the roast probe enables the roasting process to be monitored simply and reliably.

The tip of the probe measures the **core temperature** at the centre of the meat continuously.

When the pre-selected core temperature is reached, the oven heating is automatically switched off.

The roast probe can be used with the following functions:

- Auto Roast 🖾
- Conventional
- Fan Heat 🗷
- Fan Grill 🗷

Using the roast probe

Prepare the meat in the usual way.



 Insert the probe as far as possible into the meat.

The tip of the probe must reach the central area of the meat.

Please note:

You can place the meat in a pot or on the rack.

Roasting bags or aluminium foil may also be used, but only when left open at the ends. Insert the probe through the foil or bag into the centre of the meat.

If fat or bone come into contact with the probe, this can lead to the oven being switched off too early. Therefore:

- do not let the probe touch any bones.
- do not insert it into a particularly fatty area of the meat.

If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.



When roasting poultry, the best place to insert the probe is the thickest part between thigh and body.

If your oven is fitted with a telescopic carriage it is best to remove the runners before using the roast probe.



- Insert the plug of the roast probe into the socket until you feel it engage.
- Turn the function selector to the required oven function.

The following light up:

- the **recommended oven temperature** in the oven display,
- the indicator light for the "+/-" button.

The recommended oven temperature can be altered if required with the "+/-" button.

Next, a **food core temperature** of 60°C appears in the oven display, and the indicator light for the "+/-" button is on.

If necessary this **food core temperature** can be altered with the "+/-" button according to the type of food being cooked, (see "Oven roasting chart" for suitable choice of temperatures) and can be altered within a range of 20°C to 99°C. To do this:



■ Press the "/" button.



■ Enter the desired temperature using the "+" or "-" buttons.

When the light in the "+/-" button goes out

- the oven heating switches on.



the actual core temperature appears in the oven display. N.B. The lowest temperature that can be displayed is 20°C, so this will also be shown until the roast probe registers 20°C.

Time left display



After a certain time the estimated **residual time** (i.e. the time left to run), appears in the oven display. The actual core temperature is no longer visible and cannot be called up.

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

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

- If, when the residual time is displayed:
- the oven or core temperature is altered,

- or a different oven function is chosen, this will cancel all the residual time information, and the actual temperature will reappear.

If the oven door is held open for some time, the residual time will be recalculated.

Cooking time is completed automatically.

Shortly before the end of cooking time the oven heating switches off.

The **Energy-save function** (as described under "Oven - use") comes into action. The time left continues to be shown in the display. If the " **]**" button is pressed, "EC" appears.

If the oven temperature is altered or the core temperature increased, the oven heating will switch on again.

End of cooking time

As soon as the chosen core temperature has been reached

- an audible tone sounds for approx.
 5 seconds, and
- − the "\" symbol flashes.

If the audible tone is not cancelled early, it will continue to sound every 5 minutes for an hour as a **reminder** that the process has finished.

The audible tone and the flashing "/" symbol can be cancelled by:

- pressing the "/" button.
 If the food is not sufficiently cooked, a new core temperature can be entered.
- turning the oven function selector to "0".

Any temperatures entered will also be cancelled.

Please note:

The timer can be used to delay the start of the cooking process.

When finished, cover the meat with aluminium foil and allow to stand for approx. 10 minutes. During this time the core temperature rises another $5 - 10^{\circ}$ C.

If the temperature probe is left in the food at the end of the cooking process, the oven display will show the core temperature first rising and then sinking.

The **time** taken to roast meat by temperature using the probe is similar to that when cooking by time.

You may need to insert the probe in a different place and start again:

- if the cut of meat was too large (3 kg or more) for the probe to be inserted right to the centre.
- if the meat is not sufficiently roasted when the set temperature is reached.

Oven roasting chart

	rec.	Auto Roast 🖅 1)		Conventional 🚍		
	runner from bottom	Temp. in °C ²⁾	Time in mins.	Temp. in °C ²⁾	Time in mins.	Core temperature in °C ³⁾
Beef (apprx. 1 kg)	1	180-200	100-120	220-240	100-120	75-85
Sirloin, steak ⁴⁾ (apprx. 1 kg)	1 ⁵⁾	190-210	35-45	240-260	35-45	50-70 ⁶⁾
Venison/game (apprx. 1 kg)	1	180-200	90-120	220-240	90-120	65-75
Leg of pork, (apprx. 1 kg)	1	170-190	100-120	210-230	100-120	80-90
Rolled pork (apprx. 1 kg)	1	170-190	100-120	200-220	110-130	80-90
Meat loaf (apprx. 1 kg)	1	170-190	50-60	200-220	50-60	70-75
Veal (apprx. 1 kg)	1	170-190	100-120	210-230	100-120	75-85
Shoulder of lamb (apprx. 1.5 kg)	1	170-190	90-120	210-230	90-120	80-85
Poultry (0.8-1 kg)	1 ⁵⁾	170-190	50-60	200-220	50-60	80-85
Poultry (apprx. 2 kg) ditto (stuffed)	1 1	170-190 170-190	90-110 120-150	200-220 200-220	90-110 120-150	80-85
Poultry (apprx. 4 kg)	1	160-180	150-180	190-210	150-180	80-85
Whole fish (apprx. 1.5 kg)	1 ⁵⁾	160-180	35-55	200-220	35-55	75-80

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

- 1) Fit the roasting (grease) filter in place when using "Auto Roast 🖅".
- 2) Roasting in a pot 😁

When roasting on the rack *even*, set the temperature 20°C lower than given.

- 3) Roasting using the core temperature probe (Roast Probe) /.
- 4) Pre-heat the oven when using "Auto Roast 20" and "Conventional 2" settings.
- 5) 2nd runner from the bottom when using the "Conventional \square " setting.

6) Very rare: 40-45°C, medium-rare: 50-55°C, medium: 60-65°C, well done 70-75°C

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

 Turn the function selector to "Defrost I""

For defrosting meat and delicate food we recommend defrosting at room temperature, i.e. without selecting an oven temperature.

However, an oven temperature of up to 50°C can be selected.

- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
- All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.
- When defrosting poultry put it on the rack over the grill pan / oven tray 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 the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

 Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Casseroles

When choosing which oven level to use, take into account the size of the casserole dish with its lid. The following oven settings are recommended:

- Fan Heat 🗷
- Conventional 🗖

The following **dishes** are suitable for this type of slower cooking: covered pots made of ovenproof glass and china, and earthenware pots, which could also be used as serving dishes. They should have heat-resistant handles and knobs.

- Put the rack in at the **1st runner** height from the bottom, and place the prepared casserole with the food for braising or stewing on this.
- Select the oven setting and the temperature.

Cooking times

Consult your cook book.

Please note:

Cover dishes which are to be cooked in their own juice and/or steam, e.g. potatoes or vegetables, so that they do not dry out. If there is no lid use aluminium foil or damp cooking parchment.

Cook without a lid when a crusty finish or topping is required, eg for meat or au gratin dishes.

Poaching

Fish or fruit can be poached in the oven in a covered dish.

Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved. Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

The oven has three grill settings:

Grill 1 🗂



For grilling small quantities of thin cuts and for browning small dishes of food. The inner part of the grill element is switched on and glows red.

Grill 2 🗂



For grilling large quantities of thin cuts and for browning food in large dishes. The whole of the grill element is switched on.

Fan Grill 🗷

For grilling larger items, for example, poultry, rolled meat.

Put the roasting filter in front of the fan grille in the back of the oven when using this setting.

The roast probe can also be used to monitor the temperature. See the appropriate section

The roast probe cannot be used at the same time as the rotisserie. The cable would wind round the rotisserie and be damaged.

Preparing food for grilling

Clean, wipe and season.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the grill pan, anti-splash tray (if available) and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the required grill setting.
- Pre-heat the grill for at least 5 minutes with the oven door closed.
- Place the grill pan under the grill.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts = level 4 or 5 thicker cuts =

level 3 or 4

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

Grilling on the spit

(depending on model)

For grilling thicker items such as stuffed meat, poultry, kebabs.





Assemble the **rotisserie** as shown.



Two special accessories for rotisserie grilling, a meat and poultry clamp, and a kebab grilling device are available from your Miele dealer or the Miele Spare Parts Department.

- Turn the oven function selector to the required grill setting.
- Put the grill pan holding the assembled rotisserie in the oven, using the 1st runner from the bottom.

The spit fits into the motor slot at the back of the oven.

Set the temperature

Food to be grilled	temperature
Thin cuts	
such as chops, steak	275°C
Thicker cuts	
such as chicken, kebabs	240°C

To grill thicker pieces of food more gradually, select an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.

Thicker pieces need longer.

With rolled meat allow approx. 10 minutes per cm diameter.

Useful grilling hints

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

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance, the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

Pre-heat the grill for at least 5 minutes with the door shut before using.

Food to be grilled	Runner	Grill 1	Grill 1 / Grill 2		Fan Grill ⁴⁾	
	from bottom	tempe- rature in °C	total grill time in mins. ¹⁾	tempe- rature in °C	total grill time in mins. ¹⁾	
Flat items of food						
Beef steaks	3/4/5	290	3-5	250	5-10	
Kebabs	4	260	8-12	240	8-12	
Escalope	4/5	290	5-10	240	10-12	
Liver	4/5	275	8-12	245	8-12	
Burgers	4	210	10-15	200	10-15	
Sausages	4	240	8-10	220	10-12	
Chops	4	275	12-18	250	10-15	
Fish fillet	4/5	250	10-15	220	12-16	
Trout / Mackerel	4	275	16-20	220	20-25	
Toast	5	240	3-6	220	5-10	
Open toasted sandwich	4/5	240	4-6	220	5-7	
Tomatoes	4	240	7-10	225	10-12	
Bananas	5	240	6-10	225	6-10	
Peach halves	2/3	230	6-8	210	6-8	
Thicker grilling cuts						
Chicken pieces (approx. 1 kg) ³⁾	1	240	50-60	-	-	
Chicken pieces (approx. 1 kg) ²⁾	1/2	220	50-60	200	50-60	
Mixed grill ²⁾	2	260	20-25	230	20-25	
Piece of pork, Ø 7 cm (ap- prox. 1 kg) ²⁾	1	240	70-80	200	70-80	
Kebabs	1	250	25-35	230	25-35	

1) Turn half way through the grilling time.

2) Grilling on the rack.

3) Grilling on the spit (where this feature is included).

4) Fit the roasting filter when "Fan grilling".

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Appliance front and control panel

Wipe down the appliance front, the control panel and, on the H 390, the decorative trims with a mild cleaning agent or a solution of hot water with a little washing up liquid. Wipe dry with a soft cloth.

Do not use abrasive cleaning agents, sponges or brushes, as these would scratch the surface.

White or coloured fronts

For ovens with a white or coloured finish we recommend after each use wiping:

- the oven door handle and
- the control panel

with a damp cloth and some washing up liquid. This will help deter soiling from sticking on and becoming difficult to remove.

Stainless steel fronts

Never use cleaners containing chlorides, sand, soda or scouring agents. These will leave scratches and damage the surface.

Apply a non-abrasive proprietary stainless steel cleaner sparingly and evenly using a soft cloth following the manufacturer's instructions.

Accessories

Do not leave accessories in the oven when not in use.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

Note: some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Racks and side supports

The stainless steel surfaces of these have been treated with PerfectClean enamelling.

They should be cleaned in the same way as other surfaces with Perfect-Clean enamelling. See "PerfectClean".

Roast probe and baking carriage telescopic runners (if fitted)

Wipe with a damp cloth.

Do not put the roast probe or the baking carriage telescopic runners into water, or clean them in the dishwasher. This would damage them.

Rotisserie

Clean in a solution of hot water and a little washing up liquid. Stubborn soiling should be soaked first before being removed. If necessary a non-abrasive proprietary stainless steel cleaner may be used.

PerfectClean

Before using for the first time remove any stickers from Perfect-Clean surfaces.

The enamelled surfaces of the oven interior, baking tray, grill pan / oven tray, rack and side supports have been treated with a new type of enamelling called **"PerfectClean"**.

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of Perfect-Clean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (e.g. the Vileda sponge as supplied with the oven) or a soft nylon brush, and a solution of hot water and a little washing up liquid.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.

However if you still cannot get the surface clean, an oven cleaner can be used.

Do not attempt to use on a hot oven or accessories. Allow the Perfect-Clean surfaces to cool down to room temperature before applying oven sprays! Remove the catalytic back panel and roof panels before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge (e.g. the Vileda sponge as supplied with the oven), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible. The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents
- cleaning agents for ceramic hobs
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

Catalytic enamel surfaces

The removable back panel and roof liner are coated with a dark grey catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven. These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

Allow the oven to cool down before cleaning. Danger of burning!

 Catalytic enamelled panels should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective. If using oven sprays on Perfect-Clean oven surfaces the catalytic back panel and roof panel must first be removed from the oven.

Catalytic cleaning process

Before cleaning the catalytic panels using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the Perfect-Clean surfaces and become impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surfaces.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

To clean at high temperatures:

- Turn the oven selector to Fan heat .
- Turn the temperature selector to the highest setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.
- It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

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

Should the catalytic enamelling on the back panel or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

Cleaning and care

To make cleaning easier you can

- remove the oven door,
- take out the telescopic carriage or the runners,
- take out the back panel
- lower the top heating element.

To remove the oven door

Please note : the oven door is heavy. It should be gripped firmly at the sides when being removed or refitted.

Open the door fully.

Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.



 Flip down the locking clamps on each door hinge. This locks the hinges.



 Almost shut the door then lift it up until the hinges disengage. Remove the door.

To re-fit the oven door

- Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.
- Still supporting the door, flip the locking clamps up.

It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

To remove the telescopic carriage

(according to model)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



 Pull out the telescopic carriage and remove the side runners.



Remove the frame from the guide rails.



Pull on the fixing knob to release it.



Take the guide rails out of the oven.

Reassemble in reverse order, carefully ensuring all parts are correctly in place.

To remove the runners

(according to model)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



Pull on the fixing knob to release it.



■ Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic side panels

(according to model)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.

- Take the runners or the telescopic frame out of the oven.
- Gently lift and pull out the catalytic side panels.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

When reassembling the catalytic side panels, ensure they sit correctly.



• Ease the back lug into the opening in the rear wall.



 Lift the front locating hole on to the guide pin behind the collar.



 Put the runners or the guide rails of the telescopic frame back into place.

To remove the back panel



• Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. This could lead to injuries.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To lower the upper heating element

The oven heating elements must be switched off and cool to avoid the danger of being burnt.

Take out the runners.



 Pull down on the fixing knob for the element to release it.



Gently lower the element.

Do not use force to lower it, as this could cause damage.

If the **roof liner** is dirty it can also be removed for cleaning:



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

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

Some minor problems however can be dealt with as follows:

What to do if . . .

... the oven does not heat up.

Check whether,

- the selector switch is set to the function required, and the temperature control is set at the correct temperature.
- the operating lock is activated.
- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

... the heating works, but not the oven lighting.

The halogen lights are faulty. Change as follows:

 Disconnect the appliance from the electricity supply. Switch off at the isolator or the mains fuse box. There is a slide access flap on each side trim of the oven.



 Slide the relevant access flap upwards.



Pull out the metal strip.

 Replace the halogen lamp: 12 V, 20 W, heat resistant up to 300°C, G4 socket, Osram, Type 64428.

Exercise caution when changing a light bulb. Halogen lights get very hot during use and will remain hot for some time after being switched off.

Do not touch the surface directly when changing the bulb as grease particles from your fingers will adhere to the surface and damage it. Please follow the manufacturer's instructions.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

... no noise is heard when the oven door is opened during operation.

This is not a fault.

If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

... a noise can be heard after baking, roasting or grilling.

This is not a fault.

The cooling fan continues to run for a short time after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically. The temperature will fall faster when the oven door is opened partially or fully.

... cakes and biscuits are not cooked after following the times given in the chart.

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan heat I or "Intensive Bake I or was in place for "Auto Roast I I n this case baking times might be lengthened by 10 to 15 minutes.

... cakes or biscuits are unevenly browned.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

- when baking with "Fan Heat II":
- whether the temperature was set too high,
- whether the roasting filter was in place,
- whether the correct runner height was used.

- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,
- whether the correct runner height was used.

... spots like rust appear on catalytic surfaces.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid and a soft brush.

... the display light does not come on when a hob control is switched on (depending on model).

The lamp needs changing. The lamp must be changed by a Miele service technician.

... "F" and a number appear in the oven display field.

This combination indicates a fault

 If "F3" appears the core temperature (roast) probe has a fault.
 Remove the probe from its socket and the message will disappear. If "F6" appears the oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the oven function selected.

The oven can be used again immediately by simply turning the oven function selector to "0" and then entering the process again.

 If "F9" appears in the display, this may mean that the maximum temperature of the appliance has been exceeded.

The appliance automatically switches itself off temporarily. As soon as the temperature has fallen to an acceptable level the fault message disappears. The appliance switches itself on again automatically.

If this fault message occurs repeatedly, please inform the Service dept. Please quote the fault message.

 If any other fault message appears in the display, this will need a service visit. Please quote the fault message.

... the timer display does not light up when the oven is operating.

This is not a fault.

The display does not light up if the time of day display has been switched off. Press " \rightarrow " and " \rightarrow I" at the same time. "12:00" will appear in the display field.

... the time of day cannot be re-set after a power cut.

This is not a fault.

Check whether the function selector is still set to one of the functions. If it is, turn it to the "0" position.

The time of day can now be set.

... the energy-save function is not activated when cooking with the roast probe or the timer.

This is not a fault.

Certain conditions must be fulfilled before the system controlling the energysave function comes into operation. Sometimes these do not occur.

... the residual time indicator is not activated when cooking with the roast probe.

This is not a fault.

Certain conditions must be fulfilled before the system controlling residual time comes into operation. Sometimes these do not occur. In the event of faults which you cannot easily remedy yourself, please contact:

- your Miele Dealer

or

the nearest Miele Service Department, (see address on the back page).

When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

If you have an oven and hob combination also give the number of your hob.

Please note that telephone calls may be monitored and recorded to improve our service. The following accessories may come as standard items with some models. They are available at extra cost from your Dealer or the Miele Spare Parts dept.

Anti-splash tray

See "Accessories" for detailed description.

Handle

See "Accessories" for detailed description.

Pizza pan

This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Deep sided Universal oven dish



The deep sided universal oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.

It has a special protective anti-stick coating.

It is available either 22 or 35 cm deep. A lid is available separately.

Catalytic side panels

When this catalytic enamel is heated to temperatures above 200°C, oil and grease deposits are removed. It does not remove deposits of spices, syrups and similar substances. The higher the temperature the more effective the process.

Catalytic coated side panels can be fitted in the sides of the oven. When ordering please state the model number of your oven and whether it is fitted with side runners or a telescopic carriage. If they are to be fitted in an oven with PerfectClean enamelling in the sides of the oven the runners will also need replacing.

Depending on country the H 390, H 373 and H 383 can also be retrospectively fitted with:

- a receiver for the radio controlled clock signal,
- the Miele Info Control.

Radio controlled clock*

A receiver for the radio controlled clock signal is connected to the cooker or oven. Time of day adjustment occurs automatically on receipt of the signal.

Miele Info Control*

A transmitter unit may be connected to the cooker or oven. This is used to transmit information at any time about a cooking process (e.g. temperature, delay start, time remaining) to the mobile receiver.

* Depending on country.

All electrical work should be undertaken 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 responsible for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The voltage, rated load and fusing

are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), 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 socket 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 with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an allpole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

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

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

In other countries check these details with your supplier.

WARNING THIS APPLIANCE MUST BE EARTHED

Oven with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the oven with integral hob controls is supplied for connection to a $3N \sim 400 \text{ V}$ power supply.

Any adaptations must on be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in ovens may only be combined with hobs and their respective control units as specified by Miele for use with that oven.

Contact your Miele Dealer for further information on suitable combinations.
(IRL)

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 32 amps for the "E"-model with hob.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral

Brown = live

WARNING THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING THIS APPLIANCE MUST BE EARTHED. All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

Wall oven

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply. The fuse rating is 16 A.



Wall oven

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply. The fuse rating is 16 A.

WARNING THIS APPLIANCE MUST BE EARTHED.

Test marks Electrical Safety

Electrically suppressed according to AS/NZS 1044

Follow the relevant instructions for your specific model.

There are particular installation requirements for the H 390 which must be observed.

Installation of the hob control unit

Turn off the mains electricity supply to the isolator.

- Install the hob, see separate instructions.
- Connect the cooker to the electricity supply by the isolator.
- Align the cooker in front of the base unit.

With some models there is a yellow and green earth lead on the cooker which must also be secured to the base of the hob.

 Pull the control knobs for the hob and the cooker plugs out of the insert retainers.



 Fit the KSE hob electronic unit into place.

Installation - cooker and hob control unit

H 370, H 380, H 383

The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



 Insert the hob control knobs into the control facia.
Fit the cooker plugs into their sockets.



Then fit the hob plugs into their sockets.

H 373, H 390

The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



Insert the hob control knobs into the control facia.
Fit the cooker plugs into their sockets.



Then fit the hob plugs into their sockets.

Installation of cooker

H 370, H 380, H 373, H 383



 Push the cooker into the housing unit as far as the oven trim and align.



Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built-in.

H 390



 Loosen the screws in the decor strips and remove the decor strips.

Do not unscrew the screws completely. Push the cooker into the housing unit as far as the oven trim and align.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Put the decor strips back in place and tighten the screws.

The appliance must only be operated when it has been built in. The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

Follow the relevant instructions for your specific model.

There are particular installation requirements for the H 390 which must be observed.

H 370, H 380, H 373, H 383



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

Installing the oven

H 390



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.
- Loosen the screws in the decor strips and remove the decor strips.

Do not unscrew the screws completely.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Put the decor strips back in place and tighten the screws.

The appliance must only be operated when it has been built in. Pay particular attention to the distances necessary in the following installation situations for the H 390:









Australia:

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M.-Nr. 05 268 260 (H 370, H 380, H 373, H 383, H 390)

This paper consists of cellulose which has been bleached without the use of chlorine.