

Miele

Operating and Installation Instructions



Oven H 4242 B

To prevent accidents
and machine damage,
read these instructions

before
installation or use.

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M.-Nr. 07 795 120

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IMPORTANT SAFETY INSTRUCTIONS

This appliance is intended for residential use only.

Only use the appliance for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of this oven.

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

Read all instructions before installing or using the oven for the first time.

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

Use

► The appliance is intended for domestic use only: cooking, baking, roasting, broiling, defrosting and heating of food.

It is not designed for industrial or laboratory use.

► Do not use the appliance to store or dehydrate flammable materials. This is a fire hazard.

► Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

Children

► Children should not be left unattended in an area where the appliance is in use. Never allow children to hang or lean on any part of the appliance.

► Children should not use the unit without supervision unless its operation has been sufficiently explained so they can run it safely. Children must be able to recognize potential hazards or improper operation.

► Do not allow children to touch or play in, on or near the oven when it is in operation. The oven gets hot at the oven door glass, the vapor vent, the handle and the operating controls. Danger of burns.

IMPORTANT SAFETY INSTRUCTIONS

Installation

▶ Before installation, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent injury and machine damage. Consult a qualified electrician if in doubt.

▶ Be certain your appliance is properly installed and grounded by a qualified technician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system or the failure to adhere to national and local electrical codes.

▶ The oven is not to be operated until it has been properly installed within cabinetry.

▶ Installation, maintenance and repair work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

▶ Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or shutting off the power main.

Oven use

 **WARNING:** Ovens can produce high temperatures that can cause burns.

▶ Prevent children from touching the appliance while in use.

▶ Use heat-resistant potholders when placing items in the oven, turning them, or removing them from the oven. The upper heating element and oven racks can become very hot and cause burns.

▶ To prevent burns, always place oven racks at their desired height while the oven is cool.

▶ Open the door carefully to allow hot air or steam to escape before placing or removing food.

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

▶ The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket. The door gasket should only be cleaned with a solution of warm water and soap.

▶ Only clean parts listed in this manual.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ **Caution:** Heating elements may be hot even though they are not glowing. During and after use, do not let clothing or other flammable materials come in contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool. External parts of the oven such as the door glass, vents, and the control panel can become hot.
- ▶ Do not block any vent openings.
- ▶ Aluminum foil should not be used to line the oven floor. To avoid damage, do not place pots, pans or baking sheets directly on the oven floor.
- ▶ Do not let metal objects (aluminum foil, pans) come in contact with the heating element.
- ▶ Do not slide pots or pans on the oven floor. This could scratch and damage the surface.
- ▶ Do not lean, sit, or place heavy items on the open oven door.
- ▶ Do not heat unopened containers of food in the oven, pressure may build up and cause them to explode.
- ▶ Never add water to food on a hot tray or pan, or directly onto food in a hot oven. The steam created could cause serious burns or scalds.
- ▶ This oven must only be used for cooking. Do not use it as a dryer, kiln, dehumidifier, etc. Fumes or vapors given off by glues, plastics or flammable liquids and materials could be hazardous.
- ▶ Never store flammable liquids and materials in, above or under an oven, or near cooking surfaces.
- ▶ When baking frozen pizzas or pies, place them on the rack lined with parchment paper. Do not use the baking tray or the roasting pan for frozen foods with a large surface area. The tray or pan could become warped and difficult to remove from the oven when hot. Frozen food like french fries, fish sticks, chicken fingers etc. can be baked on the baking tray.
- ▶ Always check that food is sufficiently heated. The time required varies depending on a number of factors, such as initial temperature, quantity, type and consistency of the food, and changes in the recipe. Germs present in the food are killed off only at a sufficiently high temperature (> 158 °F / 70 °C) and after a sufficiently long time (> 10 Min.). Select a longer cook time if you are unsure if food is thoroughly heated. To ensure temperature is distributed evenly, stir and rotate food occasionally before serving.

IMPORTANT SAFETY INSTRUCTIONS

General notes

▶ Do not use a steam cleaner to clean the oven. Steam could penetrate electrical components and cause a short circuit.

▶ Children should not be left alone or unattended in an area where an oven is in use. Never allow children to sit or stand on any part of the oven.

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

▶ Do not leave the oven unattended when cooking with oils or fats, they are a fire hazard if overheated.

▶ Do not use water on grease fires! Smother the fire with a properly rated dry chemical or foam fire extinguisher.

▶ Be aware of loose fitting or hanging garments while operating the cooktop, they present a fire hazard.

▶ Do not use the oven to heat the room.

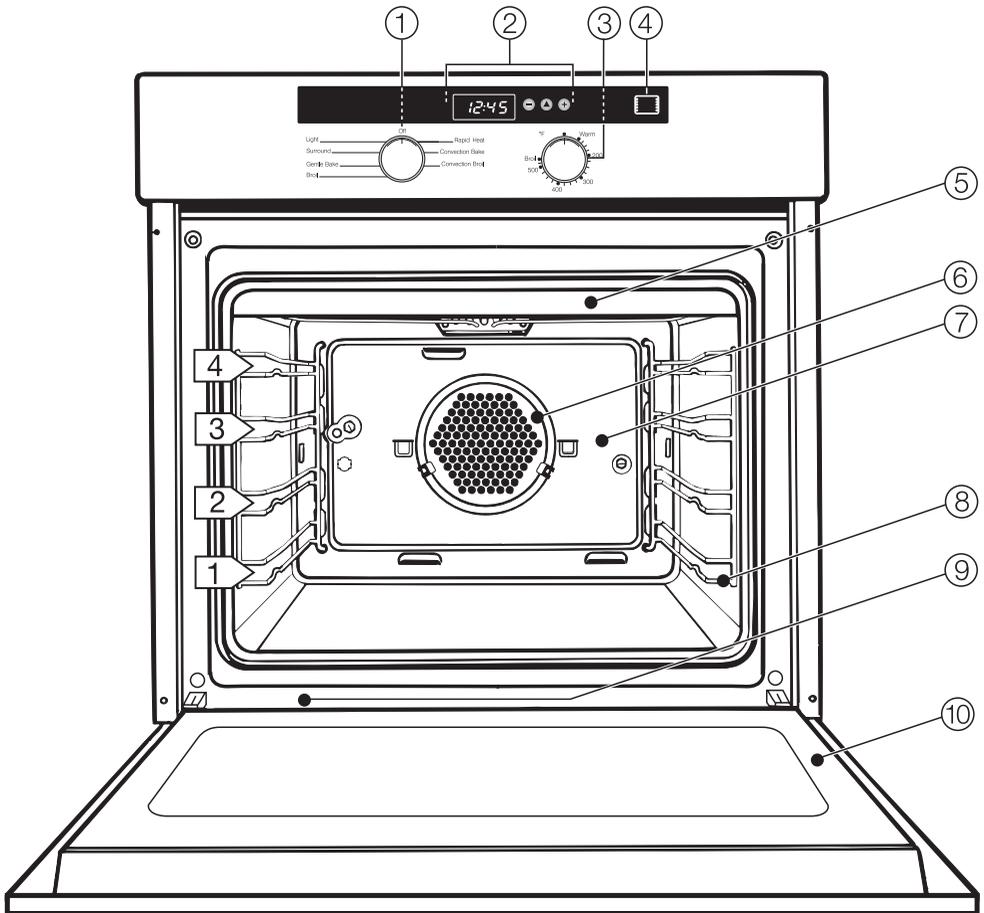
▶ Make certain that the power cords of small appliances do not come in contact with or get caught in the oven door.

▶ Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces may result in steam burns. Do not let potholders come in contact with oils. Do not substitute towels or other bulky items for potholders.

▶ It is recommended to cover all cooked food that is left in the oven to be kept warm. This will prevent moisture from condensing on the interior of the oven.

▶ Be careful when using alcoholic beverages like rum, whiskey, wine etc. for baking or roasting. The alcohol evaporates at high temperatures but may in rare circumstances combust on the hot heating elements.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY



- ① Program selector
- ② Clock/timer with \ominus , \blacktriangle and \oplus buttons
- ③ Temperature selector
- ④ Temperature indicator light 
- ⑤ Upper heating element with catalytic liner
- ⑥ Convection fan
- ⑦ Catalytic liner
- ⑧ Non-tip, four level runners
- ⑨ Data plate
- ⑩ Oven door

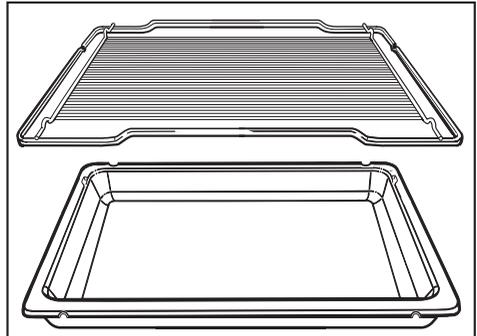
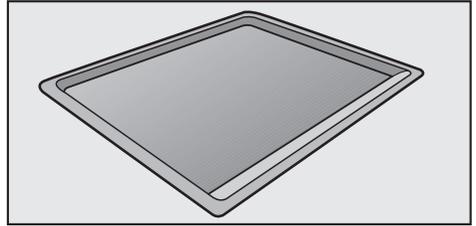
Oven accessories

Baking tray, roasting pan, wire rack

The oven comes equipped with baking tray, roasting pan and wire rack. These pieces are to be slid into the runners on either side of the oven.

The roasting pan is ideal for catching drippings from meat or poultry roasted or broiled directly on the rack. It can also be used as a baking tray.

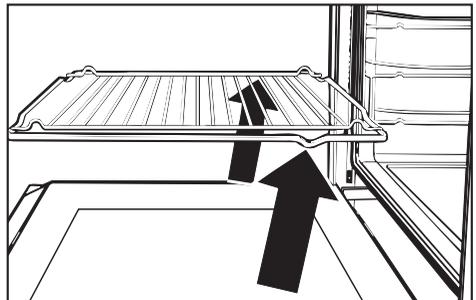
The baking tray, roasting pan and wire rack are coated with PerfectClean and can be easily cleaned with a sponge and dish soap.



Non-tip safety notches

The wire rack, roasting pan and baking tray are equipped with non-tip safety notches (see arrow) which prevent them from being pulled out completely while the oven is in use.

When inserting a rack, pan or tray always check that the safety notches are at the rear of the oven.

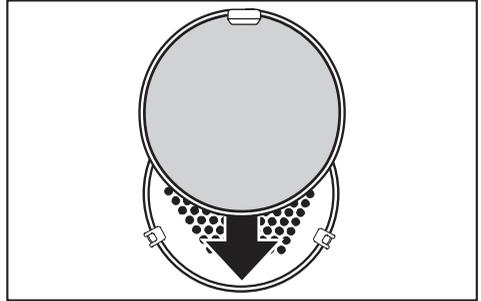


Once inserted into the oven these pieces can only be removed by raising the piece upwards and then pulling it out.

Grease filter

The filter helps to keep the oven fan clean from moisture and grease.

Anytime meat or poultry is prepared insert the grease filter in front of the fan opening.



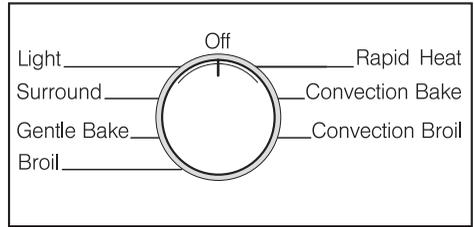
Controls

Program selector

Use the program selector to select the required oven function.

The program selector can be turned **clockwise or counter-clockwise**.

Do not attempt to turn it all the way round in either direction as this will damage the selector.



- Light
For switching on the oven light independently.
The oven settings can also be changed when the program selector is at this position. See "Settings".
- Surround
For long, slow baking or traditional recipes, e.g. fruit cake, casseroles.
- Gentle Bake
For cooking dishes that require a crispy finish, e.g. soufflés and gratins.
- Broil
For grilling fish and cuts of meat such as chops, steaks, and kebabs.
Broil with the oven door closed.
- Rapid heat
For reducing the heating up time and for pre-heating the oven.
Also useful for cooking ready made meals.
- Convection Bake
For baking or cooking on several levels at the same time.
- Convection Broil
For grilling thick cuts, e.g. rolled meat, poultry.
Broil with the oven door closed.

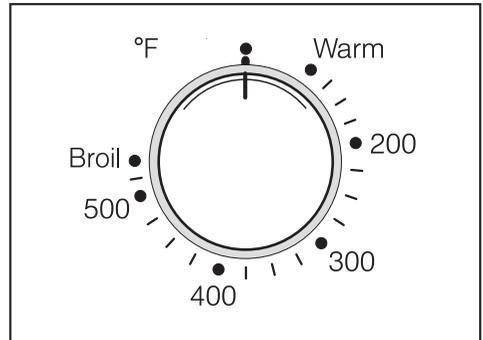
Temperature selector

The temperature can be freely selected within the given range.

The temperature selector must only be turned in a clockwise direction as far as it will go and then back again. Do not attempt to turn it the wrong way, or all the way round, as this will damage the selector.

The **temperature indicator light**  will come on as soon as a temperature is selected. It remains lit while the oven is heating up.

When the pre-selected temperature is reached, the heating element switches itself off. When the temperature falls below that selected, the heating element switches on again automatically.



Settings

The default oven settings can be changed in the function "Light". In this function you can customize the oven to suit your preferences.

Available settings:

- the time of day display
- the buzzer.

The altered settings are retained after a power outage.

Time of day display (P I)

The time of day display can be switched on or off.

When the time of day display is switched off and the program selector is turned to the "Off" position, the display remains dark. The time of day continues to run in the background. It reappears when the program selector is turned to one of the functions.

To alter the setting:

- Turn the program selector to the "Light" position, and press the  button.

"P I" will appear in the display.

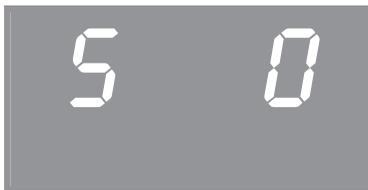
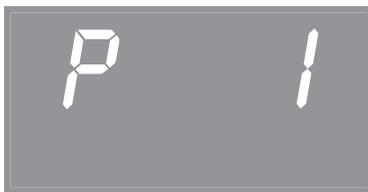
- Press the  button.

The following appears in the display:

- "5 0", if the **time of day display is switched off**.
- "5 I", if the **time of day display is switched on**.
- Use the  or  button to scroll between the "I" and "0" settings.

- Press the  button.

This confirms your entry.



Depending on the setting selected, the time of day will either show in the display or the display will remain dark when the program selector is turned to "Off".

Buzzer (P 2)

There is a choice of 3 tones or alternatively, the buzzer can be switched off.

To alter the setting:

- Turn the program selector to the "Light" position, and press the ▲ button.

"P 1" will appear in the display.

- Press the ⊕ or ⊖ button.

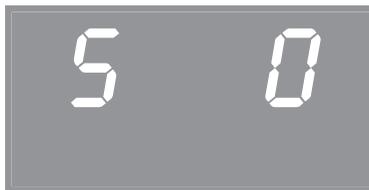
"P 2" will appear in the display.



- Press the ▲ button.

The following appears in the display:

- "5 0", if the **buzzer is switched off**.
- "5 1", "5 2" or "5 3", if the **buzzer is switched on**.



- Use the ⊕ or ⊖ button to scroll through the settings.

The corresponding buzzer will sound as you do so.

- Press the ▲ button to confirm the setting you wish to select.

The buzzer will now sound at the setting selected (or not at all if you have switched it off) at the end of a cooking programme or minute minder time.

Before using the oven

Set the time for the first time

On **models with a clock/timer** you also have to set the time of day before the oven can be used.

The time can only be entered when the program selector is at "Off".

In the display:

- the clock symbol ⌚ (time of day) will light up,
- and "12:00" and triangle ▲ underneath the ⌚ symbol will start flashing.

- Use the ⊕ or ⊖ button to enter the hour first.
- Press the ▲ button.

This confirms the hour and the minutes will then start to flash.

- Use the ⊕ or ⊖ button to enter the minutes.
- Press the ▲ button to confirm the minutes.

Once the clock has been set, the current time of day will show in the display and the colon will flash.



Heat the oven

New ovens may have a slight odor during the first few uses. To eliminate the odor quickly, the oven should be operated at a high temperature for 2 hours.

Before heating the oven for the first time remove (if present)

- any stickers from the baking tray, roasting pan or interior floor.
- any cork spacers from the ceiling of the interior.
- foil from the appliance front.

Make sure the room is well ventilated during this process.

- Remove all accessories from the oven.
- Turn the program selector to Rapid heat.
- Use the temperature selector to set the highest temperature (500 °F/ 260 °C).
- Press the  button repeatedly until triangle  is underneath the "duration symbol  in the display.

"0:00" appears in the display.



- While the triangle  is flashing, enter the duration of 2 hours in hours and minutes using the  button.

If no other symbol is selected, the oven will run for 2 hours and the count down will appear in the display.



Using the oven

Using the oven

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

The oven interior light comes on.

- Use the temperature selector to set the required temperature.

The oven starts to heat up and the cooling fan switches on.

- Take the food out of the oven when it is ready.
Turn the program selector and the temperature selector back to the "Off" position.

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

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

On models with a clock/timer, the oven can be set to switch off, or to switch on and off, automatically. See appropriate section.

Preheating

For proper cooking results, most recipes call for a preheated oven.

To pre-heat the oven:

- Select Rapid heat.
- Use the temperature selector to set the required temperature.

The oven will start to heat up.

- When the temperature indicator light  goes out for the first time, set the function you require for continued cooking or baking, and place the food in the oven.

Cooking ready-meals

Rapid heat can also be used on its own for cooking ready-meals such as pizzas, lasagne, garlic bread etc.

When using Rapid heat to cook ready meals you do not need to change to another function during cooking.

Rapid heat is not suitable for traditional baking or cooking.

Delay Start

The clock allows you to turn cooking processes automatically off or on and off.

Duration ⇨

To enter the cooking time.

After this time has elapsed the oven turns off automatically. The maximum duration time which can be entered is 12 hours.

- Place the food in the oven.
- Select your cooking function and set a temperature.

The oven light will come on and the oven will heat up.

- Press the  button repeatedly until triangle  is underneath the ⇨ symbol in the display.

"0:00" appears in the display.

- While the triangle  is flashing, enter the required duration in hours and minutes using the .

For example, enter "00:50" and the function will run for 50 minutes.



If no other symbol is selected, the duration will be seen counting down in the display.

Using the oven

Desired end time →

The desired end time allows you to set the actual time you would like the cooking to be completed. This time is limited to 24 hours from the current time.

For example:

The time now is 10:45; you want a dish with a cooking duration of 90 minutes to be ready at 13:30.

- Place the food in the oven.
- Select your cooking function and set a temperature.

The oven light will come on and the oven will heat up.

Now **enter the cooking duration:**

- Press the  button repeatedly until triangle  is underneath the  (cooking duration) symbol in the display.

"0:00" appears in the display.

- While the triangle  is flashing, enter the required duration in hours and minutes (1:30) using the  button.



Then set the **end time:**

- Press the  button repeatedly until triangle  is underneath the  (end time) symbol in the display.

The time of day plus the cooking duration entered appear in the display (10:45 + 1:30 = 12:15).



- Use the ⊕ button to change the end time from 12:15 to 13:30.

The oven light and heating will switch off as soon as triangle ▲ goes out. The end time will now show in the display as long as the triangle is not moved to another symbol.



- As soon as the start time (13:30 - 1:30 = 12:00) is reached, the oven light will switch on, and the oven will heat up.

At the end of cooking:

- the oven heating switches off automatically.
 - the cooling fan will continue to run for a while.
 - the ⇨ symbol flashes.
 - a buzzer sounds five times, if it is switched on (see section "Settings").
- Turn the program selector and the temperature selector to "Off".

Canceling a process

- Turn the program selector to "Off".

The cooking process will be canceled.

Turning off the oven

- Turn the program selector to "Off".

The oven will turn off and the time of day will appear in the display.

Setting the timer

The timer can be used to time any activity in the kitchen and can be set independently of a cooking function.

You can enter a time of up to a maximum of 12 hours.

To set the timer

- Call up the ⏰ symbol (minute minder) by pressing the ⏸ button.

"0:00" appears in the display.

- Use the ⊕ button to enter the time in hours:minutes while triangle ▲ is flashing (for example 5 minutes).

The time entered counts down in minutes. The last minute is shown in seconds.

The ⏰ symbol continues to be visible as a reminder that the minute minder is working.

The minute minder time will be visible counting down in the display, as long as triangle ▲ is underneath the ⏰ symbol.

At the end of the set time

- the ⏰ symbol flashes for approx. 1 minute.
- "0:00" lights up for approx. 1 minute.
- a buzzer sounds five times, if it is switched on (see "Settings").

To cancel the timer

- Call up the ⏰ symbol by pressing the ⏸ button. The triangle ▲ under the symbol must be flashing.
- Use the ⊖ button to set the minute minder time to "0:00".





Guide to the functions

Bake

Baking tips

When baking meat or poultry, insert the grease filter in front of the fan opening.

Remember to remove the grease filter from the fan opening when baking pastries. If the filter is not removed, increase the baking time.

The baking tray and the roasting pan do not need to be greased or covered with parchment paper. The PerfectClean enamel finish prevents spillovers from baking onto the surface. Baked food can be easily removed.

Use parchment paper only for dough with a high egg white content, e.g. biscuits, meringues, macaroons.

Convection Bake

Recommended temperature
..... 325 °F (160 °C)

This function actively circulates heated air throughout the oven cavity for a consistent baking temperature.

Use this function for:

- cookies, cakes,
- quick breads,
- souffles,
- pizza,
- casseroles.

When using the convection function, several runner levels can be used at the same time.

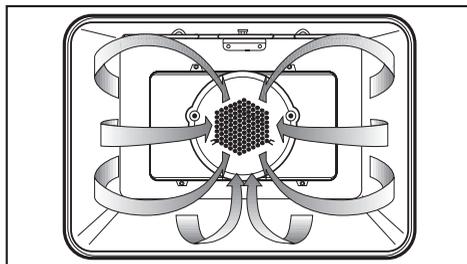
The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners the
from the bottom

3 trays = 1st, 2nd and 4th runners
from the bottom

When baking 3 trays of cookies or small cakes at the same time, remove the respective tray when the desired browning is reached.



As a general rule, the temperature of a recipe not designed for baking in a convection oven should be lowered by 25 °F (20 °C).

Bake

Surround

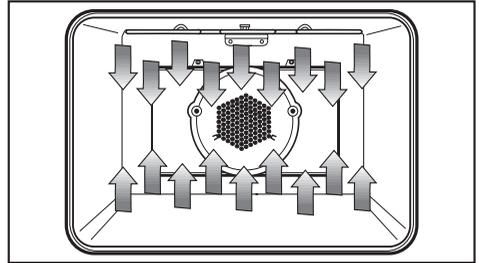
The "Surround" function is a premium conventional baking mode. The oven heats with both the upper and lower heating elements without the convection fan.

Use this function for:

- meringues,
- angel food cakes,
- cream puffs,
- cookies, cakes.

Recommended temperature
..... 375 °F (180 °C)

The recommended positions are the 1st or 2nd runners from the bottom.



Gentle Bake

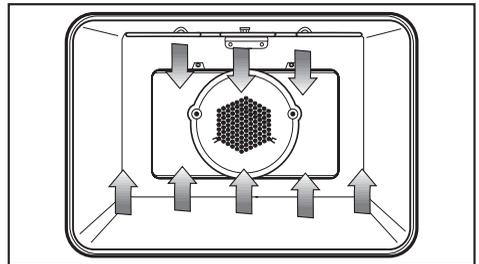
With Gentle Bake the grill and the bottom heating elements will be switched on.

It is suitable for:

- souffles,
- gratins.

The recommended temperatures are
375 °F - 400 ° F (180 °C- 200 °C).

The recommended positions are the 1st or 2nd runners from the bottom.



Convection Bake

This function uses the convection fan to actively circulate heated air throughout the oven.

This function does not spike the oven temperature for searing.

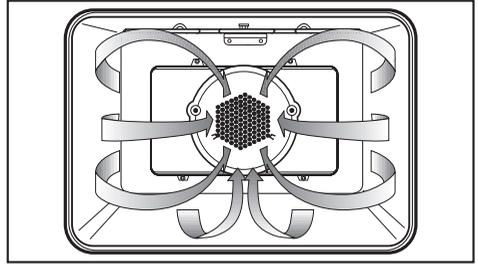
Use this function for:

- chicken pieces,
- small cuts of meat,
- fish,
- salmon, lobster tails,
- meat loaf.

Recommended temperature

..... 325 °F (160 °C)

The recommended position is the 1st runner from the bottom.



Surround

"Surround" is a conventional roasting program for traditional recipes.

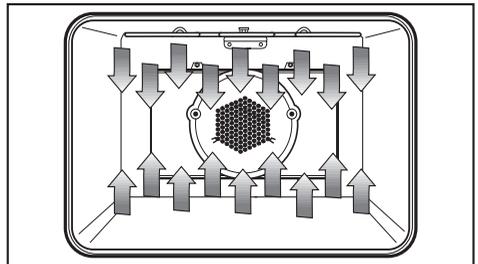
Use this function for:

- pot roast,
- brisket,
- stew.

Recommended temperature

..... 400 °F (200 °C)

The recommended position is the 2nd runner from the bottom.



Roast

Roasting tips

- Always install the grease filter in the back of the oven before roasting.
- The larger the cut of meat to be roasted, the lower the temperature that should be used.
The roasting process will take a little longer, but the meat will be cooked evenly and the outside will become crisp.
- Use the roast probe for accurate cooking temperatures and best results.

Roasting in a covered pot

When roasting in a covered pot, increase the recipe temperature by 70 °F (20 °C).

Season the meat and place it in the pot. Add some butter, margarine or a little oil and about ½ cup of water when roasting a large piece of meat or roasting poultry with a high fat content.

Roasting on the rack

Use the rack with the roasting pan inserted below it. Add a little oil to very lean meat or place a few strips of bacon on top to help retain moisture. Place a little water in the roasting pan below the meat to catch drippings.

Roasting poultry

For crispy skin, baste the poultry ten minutes before the end of cooking with salt water.

When broiling, insert the grease filter in front of the fan opening.

Broil

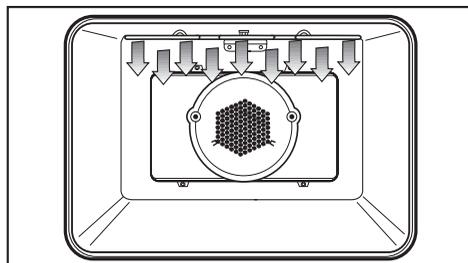
The upper heating element is used for intense heating from above. This function gives excellent browning and searing results.

Use this function for:

- chops, ribs,
- meat,
- browning dishes.

Recommended temperature
. above 500 °F (260 °C) or Broil

The recommended position is the 3^d runner from the bottom.



Convection Broil

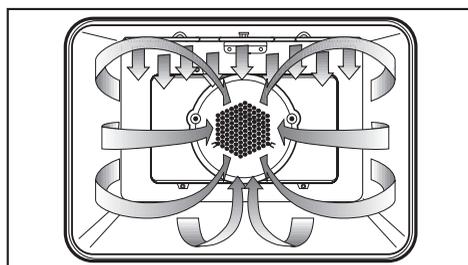
Hot air from the upper heating element is distributed over the food by the fan. This enables a lower temperature than conventional broiling to be used.

Use this function for:

- thick pieces of meat,
- London broil.
- poultry, whole birds,
- tied roast, e.g. pork loin, beef tenderloin, etc.,
- kebobs.

The recommended temperatures are
400 °F - 460 ° F (200 °C-230 °C).

The recommended position is the 1st runner from the bottom.



Broil

Broiling tips

- Always insert the grease filter in the back of the oven before broiling.
- To ensure even cooking, it is best to broil foods of a similar thickness at the same time. Most items should be turned halfway through broiling.
- To determine how far through a thick piece of meat has been cooked, press down on its surface with a spoon.

If the surface presses down easily and with little resistance to the spoon, it is "rare".

If there is some resistance, it is "medium".

If there is great resistance, it is "well done".

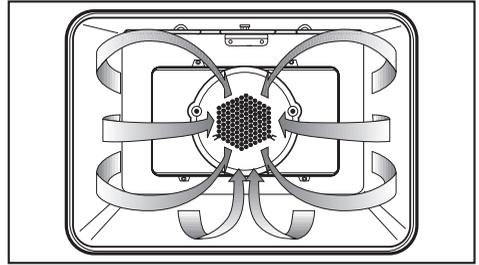
Dehydrate

For dehydrating fruits, vegetables and herbs use the function Convection Bake with a temperature setting of 175 °F (50 °C).

A consistent low temperature and the fan maintain the ideal conditions for the long dehydration process.

For best results, blot food with a paper towel before dehydrating.

Foods to be dehydrated should be placed directly on the oven racks or on a drying screen (not supplied with oven).

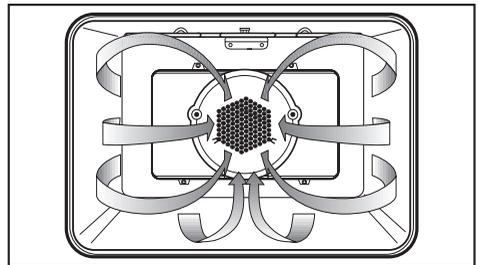


Proof

Use the function Convection Bake with a temperature setting of 125 °F (30 °C) (warm).

The warm environment will allow you to effectively proof dough. This function maintains a low temperature perfect for yeast to rise.

Place the dough in a large bowl on the oven rack positioned at the lowest runner level. Keep the oven door closed during this process.

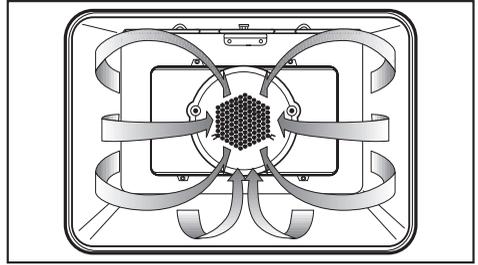


Defrost

Use the function Convection Bake with a temperature setting of 125 °F (30 °C) (warm).

This allows you to defrost food at a constant temperature.

Defrosting times depend on the type and weight of the food, and at what temperature it was deep-frozen.



Defrosting tips

- Remove the frozen food from the packaging and place it in the roasting pan or into an appropriate dish.
- Meat and poultry should be fully thawed before cooking. Do not use the liquids from defrosting.
- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is soft enough to absorb herbs and seasoning.
- Cook all food immediately after defrosting.

Front of appliance

It is best to clean spills from the front of the appliance immediately. Spills that remain longer may cause the surface to become discolored or changed.

Clean the front of the appliance with a clean sponge or cloth, dish liquid and warm water, or a clean, damp microfiber cloth. Then dry with a soft cloth.

All surfaces are vulnerable to scratching. Scratches can lead to shattering of the glass surface. All surfaces can become discolored or changed if they come into contact with unsuitable cleaning agents.

To avoid surface damage from cleaning, do not use

- cleaning products that contain washing soda, ammonia, acids, or chlorine
- lime removers
- scouring cleansers, e.g., scouring powder, scouring liquid, pumice stones
- solvent-based cleansers
- stainless steel cleaners
- dishwasher detergents
- oven sprays
- glass cleaners
- scouring sponges or brushes, e.g. pot scrubbers
- sharp metal scrapers

Accessories

Grease filter

Clean with liquid dish soap and hot water, or in the dishwasher. Depending on the detergent, cleaning the grease filter in a dishwasher may cause permanent discoloration of the filter surface. Performance of the filter will not be affected.

Cleaning

PerfectClean

The revolutionary PerfectClean enamel is a smooth, nonstick surface that cleans easily with a sponge.

The following have been treated with "PerfectClean":

- oven walls,
 - roasting pan,
 - baking tray,
 - wire rack,
 - runners.
- Do not clean items with PerfectClean in a dishwasher. Dishwasher detergents may damage the enamel.
 - Clean after each use with a sponge and a solution of hot water and liquid dish soap.
 - Do not use abrasive cleaners, ceramic cleaners, metal scourers, or oven cleaners on PerfectClean surfaces.
 - After cleaning, rinse thoroughly with water. The water should run off the surface easily, any residue will hinder this effect.
 - Stubborn baked on grease may need to be soaked first to loosen deposits.
 - Clean spills on PerfectClean surfaces as soon as possible to prevent stains.
 - Spilled fruit juices may permanently discolor surfaces. This discoloration is permanent but will not affect the efficiency of the enamel.

Cleaning the oven cavity by hand

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

To make cleaning easier

- remove the oven door,
 - remove the runners,
 - remove the back panel,
 - remove the ceiling panel.
- Clean the oven surfaces with a solution of hot water, liquid dish soap and a sponge or soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, metal scouring pads, steel wool, knives or other abrasive materials.

Do not use oven sprays on any part of this oven.

- Dry surfaces before reassembly.

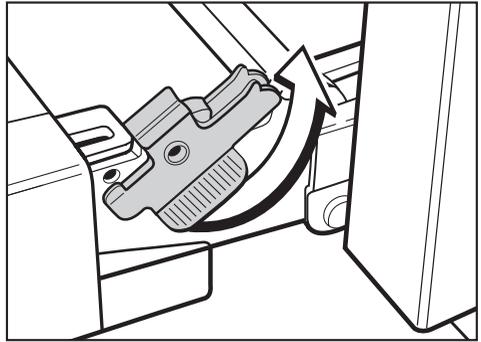
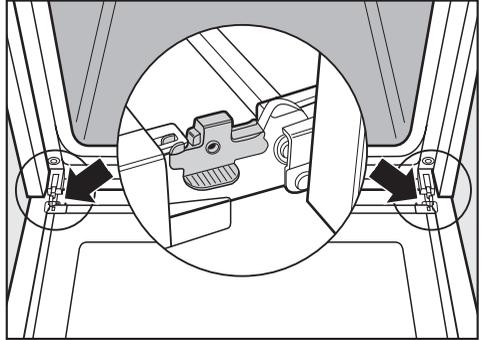
Removing the oven door

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

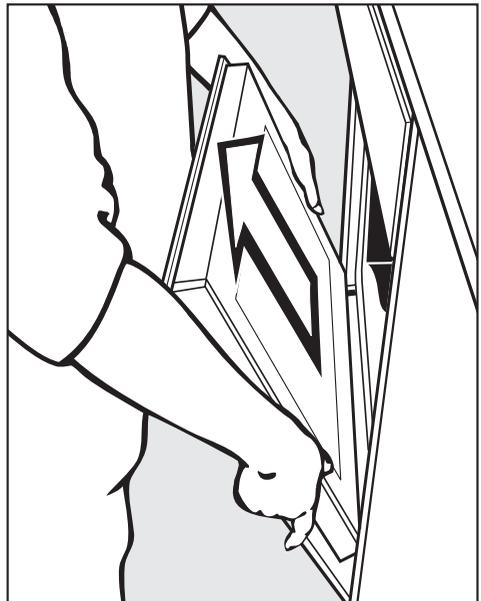
- Open the door fully.

Cleaning

- Flip up the locking clamps on each door hinge.

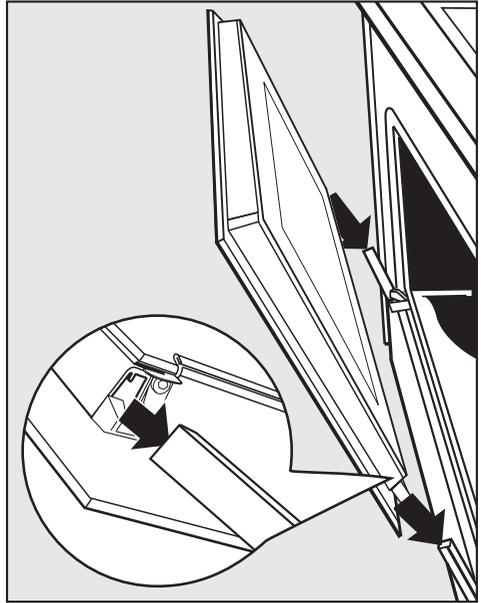


- Slowly shut the door until the protruding clamps stop the movement. Pull the door upward. See illustration.



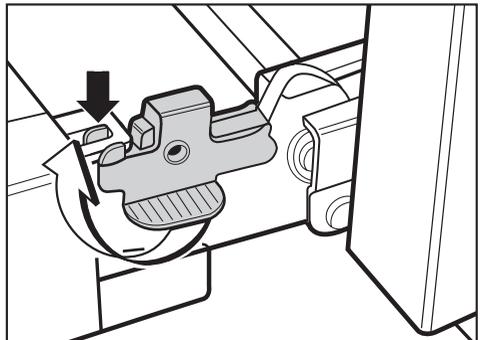
Refitting the oven door

- Insert the door onto the hinges and open the door completely.



- Flip the locking clamps down.

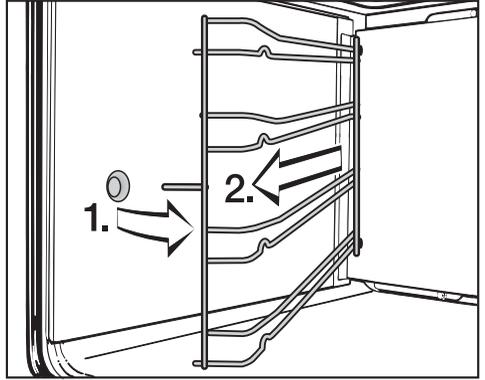
Be sure that the locking clamps are flipped down when the door is reinstalled. Otherwise, when closing the door, the hinges could work loose from the guide holes and cause damage.



Cleaning

Removing the runners

- Pull the runner out of the front fixing to release it (1.).
- Remove the runners by pulling them out of the rear of the oven (2.).



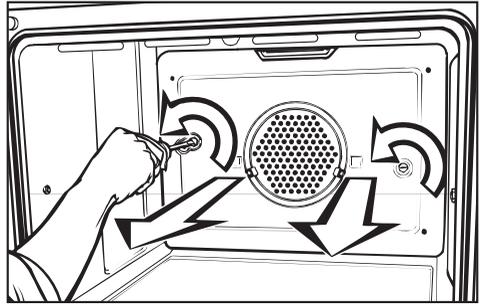
Reassemble in the reverse order, ensuring all parts are correctly in place.

Removing the back panel

- First remove the runners.
- Loosen the screws in the rear panel and remove the panel.

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

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



Removing the ceiling panel

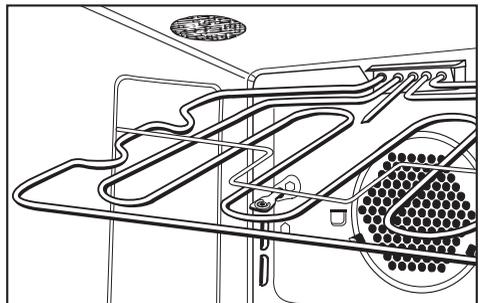
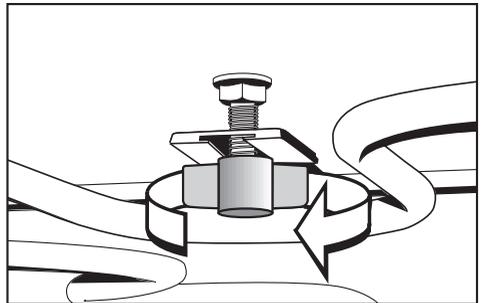
- First remove the runners.
- Loosen the wing nut.

- Gently lower the upper heating element.

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

- Remove the ceiling panel.

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



Cleaning

Catalytic liners

Circulating air in the oven deposits oil and fat on the back of the oven. These deposits are burnt off from the catalytic liner when the temperature of the oven reaches over 500 °F (260 °C).

Cleaning at high temperatures:

- Remove all accessories from the oven.
- Select "Convection Bake".
- Adjust the temperature to 500 °F (260 °C).

- Press the  button repeatedly until triangle  is underneath the symbol "duration ". In the display, "0:00" appears in the display.



- Whilst triangle  is flashing, enter the duration of 2 hours in hours and minutes using the  button.



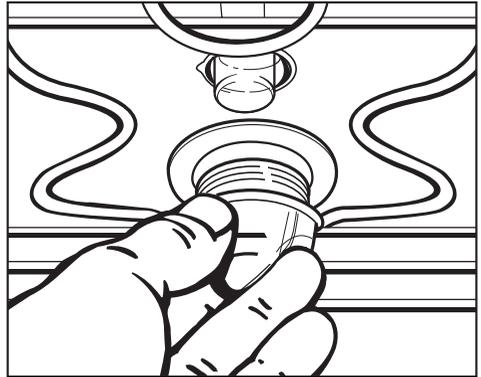
If no other symbol is selected, the oven will run for 2 hours and the count down will appear in the display.

If the catalytic liner is damaged, a replacement may be purchased from your local Miele dealer or from Miele.

 To reduce the risk of electric shock, disconnect this appliance from the power supply by shutting off the power main or tripping the circuit breaker.

Changing the light bulb

- Unscrew the lamp cover and the seal.



- Change the lamp.
When purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (230 V~, 25 W, E 14, heat resistant to 572 °F/300 °C).
- Screw the lamp cover and the seal back on again.

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

Frequently asked questions

What if the oven does not heat?

Possible fault	Solution
The circuit breaker has tripped.	Check the breaker.
The delay start has been set.	Cancel the delay start.
The temperature has not been set.	Set a temperature.

Why is a noise heard after turning the oven off?

This is normal. The fan will continue to run for a short time to cool the oven. When the oven has cooled sufficiently, the fan will turn off automatically.

Why is the display dark when the oven is first turned on?

Possible fault	Solution
The clock display has been turned off.	Turn the display on. See "Settings" - "Time of day display (P I)".

What if there has been a power cut and instead of the time of day, "12:00" and triangle ▲ underneath the ⌚ symbol are flashing in the clock/timer display

Possible fault	Solution
All pre-set times have been deleted because of the power cut.	Enter the time of day again, and any other pre-set data.

What if cakes and cookies are not cooked enough?

Possible fault	Solution
The grease filter was not removed.	If the grease filter is not removed, increase baking by 10 to 15 minutes.

Why is there uneven browning?

Possible fault	Solution
Oven not preheated.	Allow the oven to preheat.
Oven temperature too high.	Lower the oven temperature.
Grease filter was not removed.	Remove the grease filter next time.
Shiny or thin pans were used.	Use dark, matte finish pans.

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

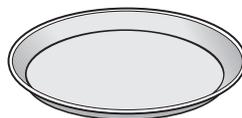
When contacting Technical Service please quote the serial number and model of your oven. This information is visible on the silver data plate.

Optional accessories

The following accessories are available for purchase from your Local Miele Dealer or from Miele. See also www.miele.ca.

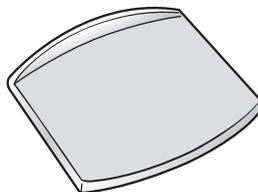
Gourmet Pizza form

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



Gourmet Baking stone

The Baking stone is ideal for baking dishes with a crisp bottom like pizza and bread.



Gourmet Casserole

The Gourmet Casserole can be inserted directly into the side runners of the oven. Like the baking tray it has non-tip safety notches to prevent the casserole from being pulled out completely while the oven is in use.

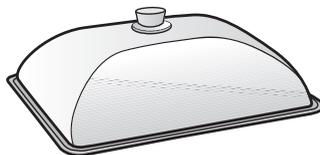
The casserole has a special non-stick coating and is available in two sizes (large: HUB 61-35, small HUB 61-22).

A lid is also available separately.



Gourmet Casserole Dish Lid

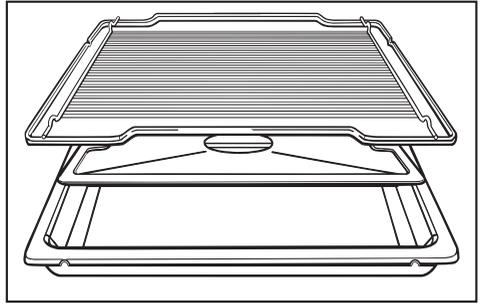
The lid is available in two sizes (large: HBD 60-35, small HUB 60-22).



Anti-splash tray

The anti-splash tray may be placed in the roasting pan to reduce splattering of drippings from meat or poultry.

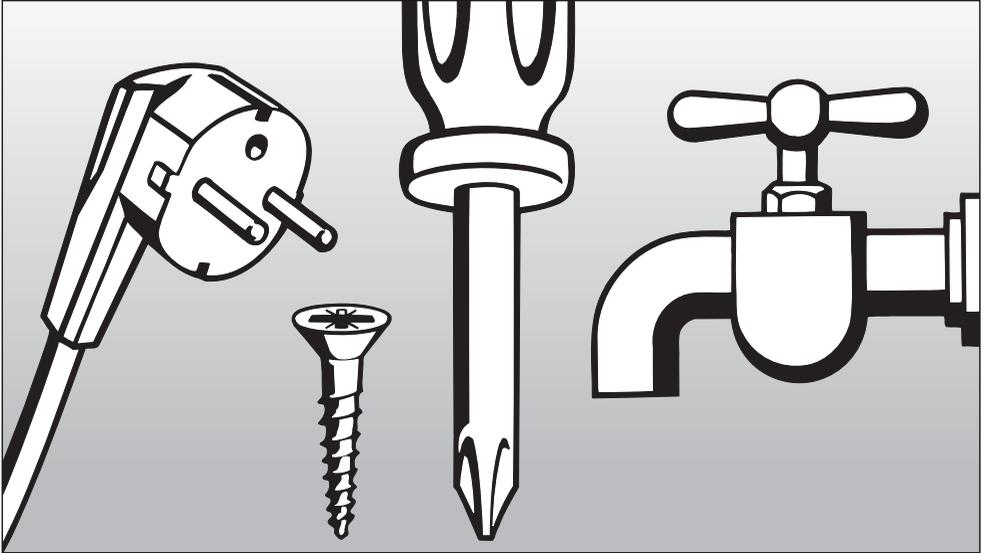
The anti-splash tray is coated with PerfectClean enamel and can be easily cleaned with a sponge and dish soap.



Catalytic side panels

The catalytic side panels are inserted behind the side runners and protect the interior walls from soiling.

Please state the oven model when ordering.



Installation Instructions

Caring for the environment

Disposal of the packing materials

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

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

Disposal of an old appliance

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

Ensure the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet and cut off its power cord. Remove any doors to prevent trapping hazards.

Electrical connection

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

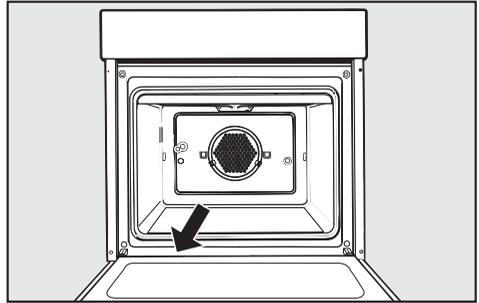
Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

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

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

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

Data plate



The silver data plate is located along the front side of the oven (door open).

Power supply

The oven comes equipped with a 7.2 ft. (ca. 1.9 m) power cord with a NEMA 14-30 P molded plug ready for connection to a 208 V, 20 A, 60 Hz power supply only.

Maximum rated load: 3330 W

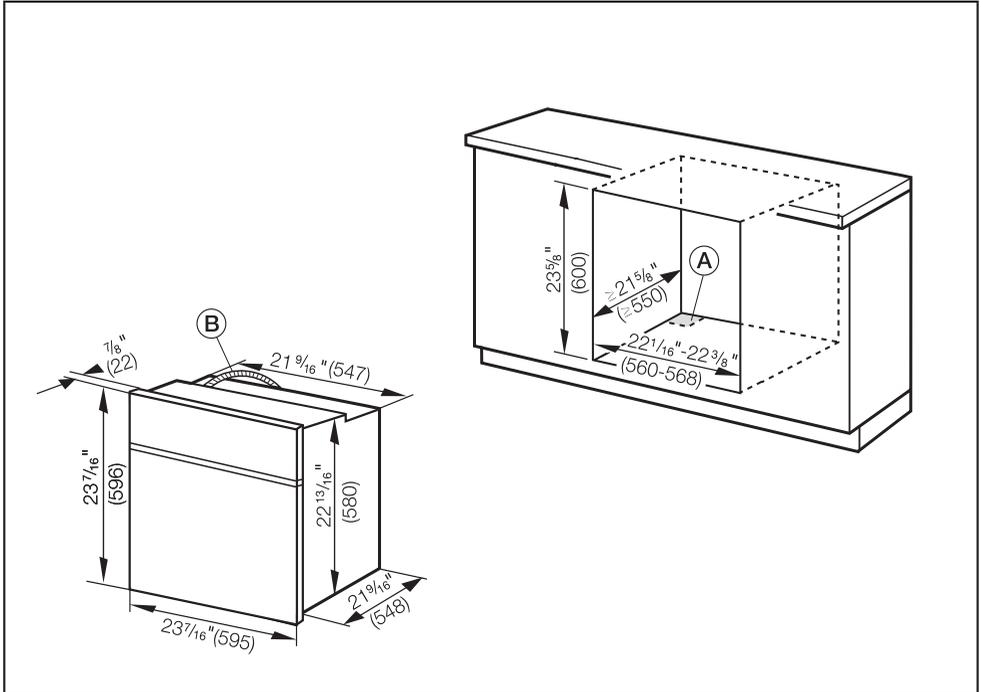
WARNING: THIS APPLIANCE MUST BE GROUNDED

Installer:

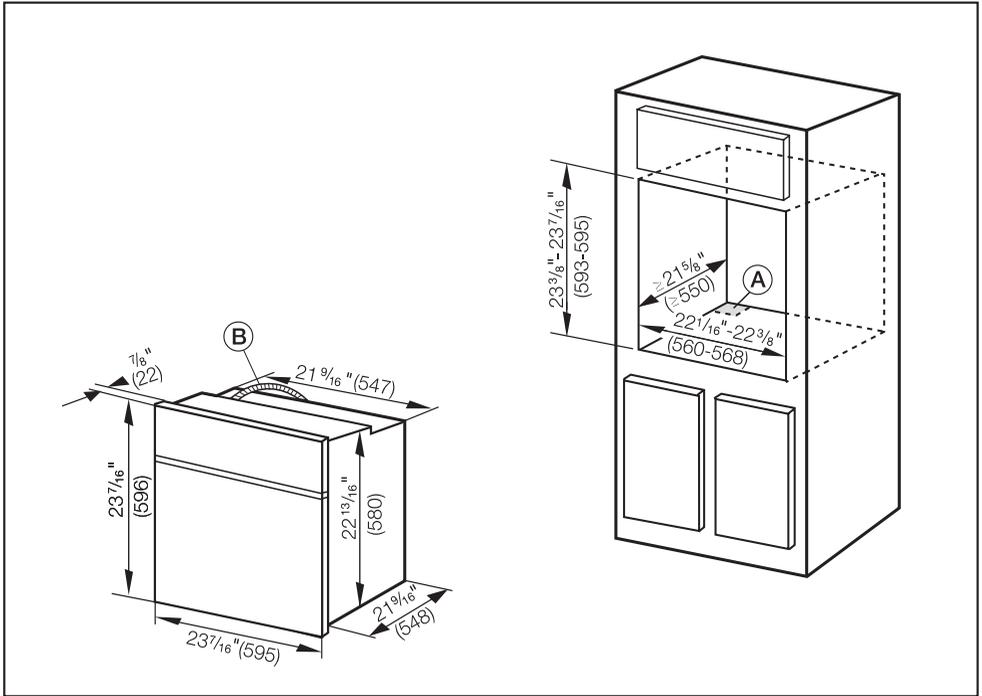
Please leave these instructions with the consumer.

Appliance and Cut-out Dimensions

Miele appliances can be installed flush or proud. Discuss your installation requirements with your architect, designer and installer.



Appliance and Cut-out Dimensions



Ⓐ Cut-out for power cord (min. $4''^2 / 10 \text{ cm}^2$)

Ⓑ Power cord

For the most current specifications see the Miele website.

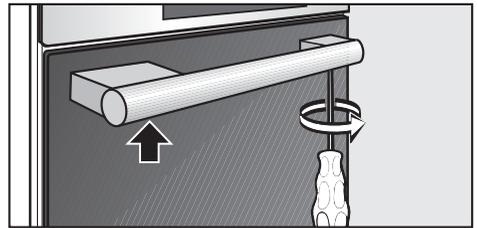
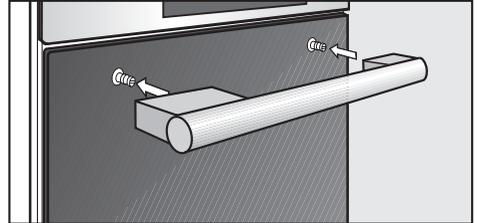
Installing the oven

The oven must be installed into cabinetry before use.

Do not insulate the cabinet. This will prevent proper ventilation.

Mounting the door handle

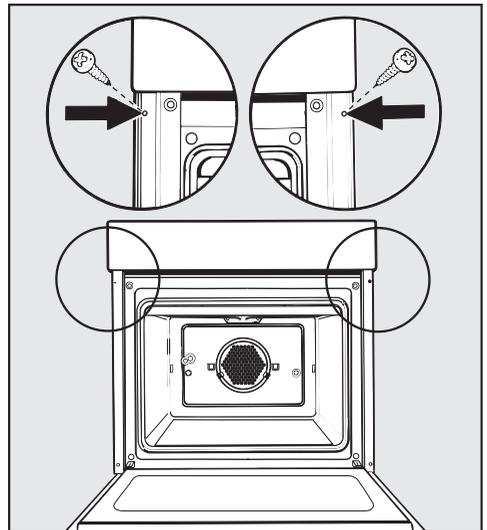
- First mount the handle onto the retaining bolts.
- Then use the supplied Allen wrench to tighten all four bolts.
- Connect the oven to the electrical supply.



The oven must be supported from underneath.

- Place the oven into the cabinet as far as the oven trim and align.
- Open the oven door and locate the two mounting screw holes in the oven frame. Mark and drill 6 mm pilot holes. Secure the oven to the cabinetry by inserting screws through the frame and into the cabinetry.

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





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