

Miele

Operating and Installation instructions



Ovens and cookers

H 4200

H 4210

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



M.-Nr. 07 088 460

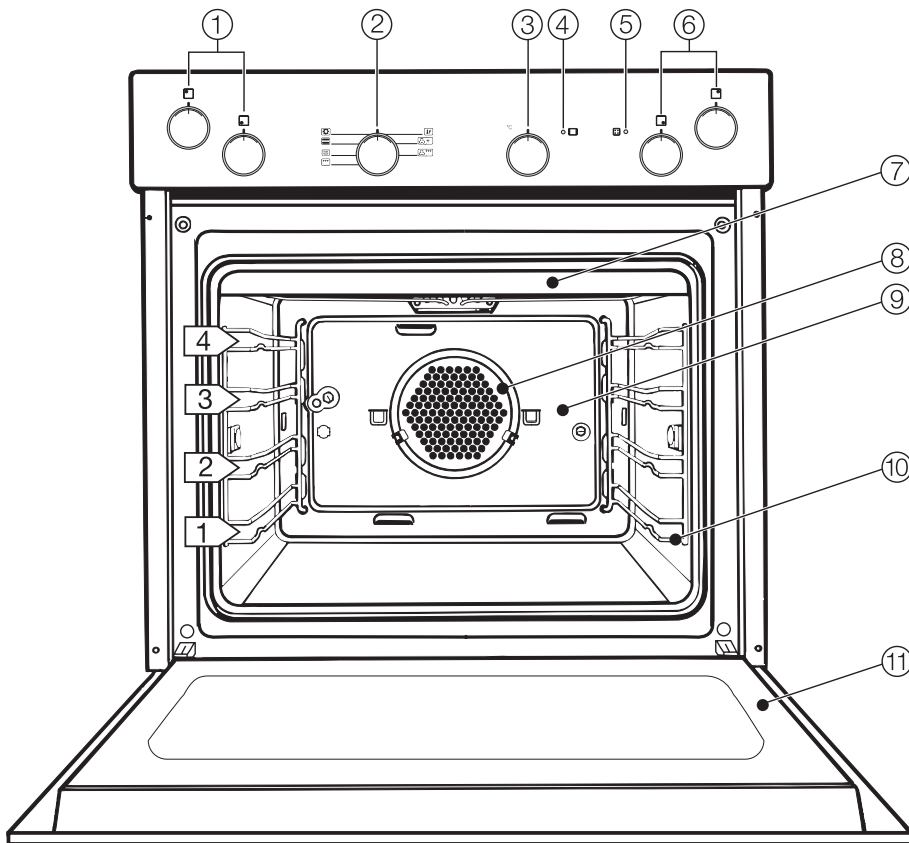
Contents

Guide to the appliance	4
Features	8
Energy efficiency rating	8
Accessories	8
Hob	9
Caring for the environment	10
Warning and Safety instructions	11
Setting up the appliance	16
Set the clock	16
Cleaning and heating up for the first time	17
Description of the oven systems	18
Using the oven	19
Controls	19
Function selector	19
Temperature selector	20
Using the oven	20
Rapid heat-up	21
Pre-heating the oven	21
Ready-meals	21
Clock/Timer	22
Controls	22
Setting the time of day	22
To change the sound of the buzzer	22
To set the minute minder	23
To check and change an entered time	23
To delete the time set for the minute minder	23
Programming cooking times	24
To check and change an entered time	24
To delete cooking times	24
Baking	25
Baking chart	28
Roasting	30
Roasting chart	32
Grilling	33
Grill chart	35
Defrosting	36

Cooking	37
Cooking ready-meals	37
Examples of ready-meals	38
Gentle bake	38
Cleaning and care	39
Appliance front and control panel	39
Accessories	41
Universal tray, anti-splash tray (if applicable)	41
Rack, runners	41
Oven interior	41
PerfectClean	42
Catalytic enamel surfaces	44
To remove the oven door	45
To dismantle the oven door	46
To refit the door	48
To remove the runners	49
To lower the upper heating element	50
To remove the catalytic enamelled back panel, side liners and roof liner	50
Problem solving guide	52
After sales service	54
Extra accessories	55
Electrical connection UK, IRL, ZA	57
Electrical connection AUS, NZ	60
Installing the cooker	62
Installing the oven	63

Guide to the appliance

H 4200 E



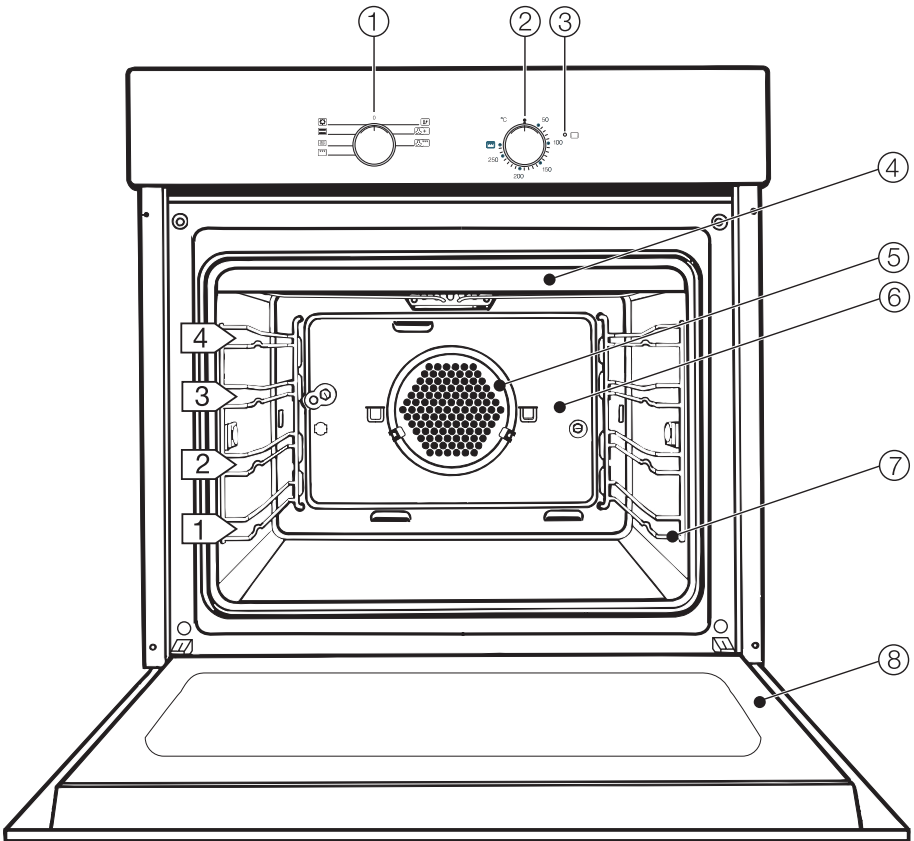
Control panel

- ① Controls for front left and back left cooking zones
- ② Function selector
- ③ Temperature selector
- ④ Temperature indicator light
- ⑤ Indicator light for cooking zones
- ⑥ Controls for front right and back right cooking zones


Oven interior

- ⑦ Top heat / grill element
- ⑧ Air inlet for the fan
- ⑨ Catalytic enamelled back panel
- ⑩ Side runners with 4 shelf levels
- ⑪ Appliance door

H 4200 B



Control panel

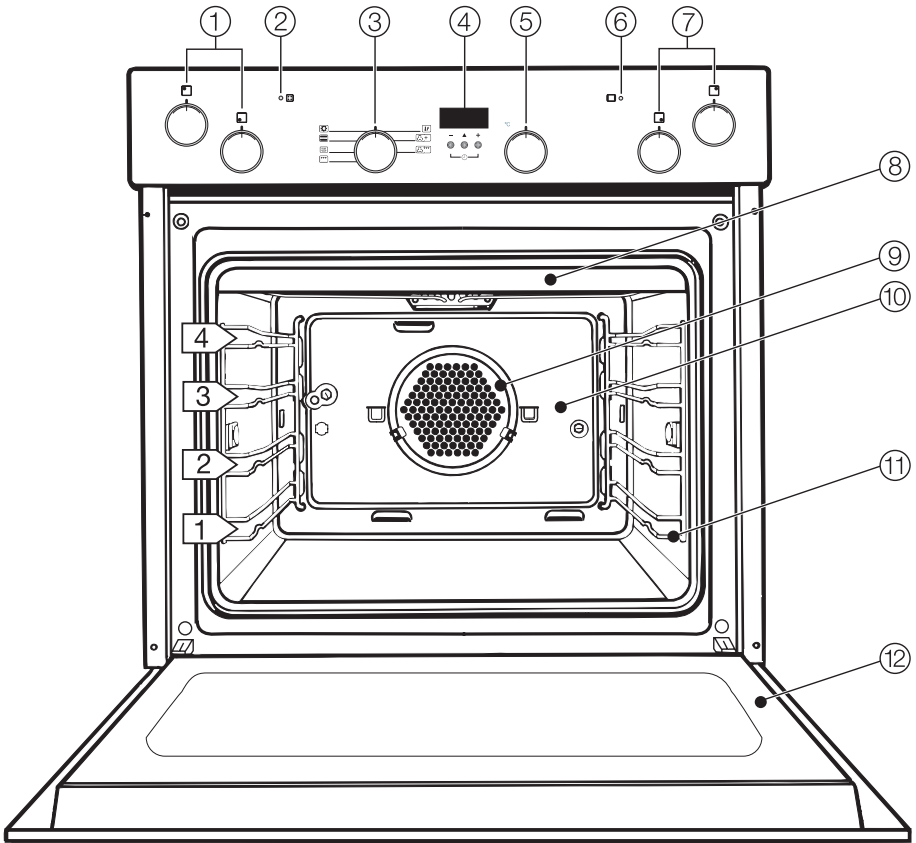
- ① Function selector
- ② Temperature selector
- ③ Temperature indicator light 

Oven interior






- ④ Top heat / grill element
- ⑤ Air inlet for the fan
- ⑥ Catalytic enameled back panel
- ⑦ Side runners with 4 shelf levels
- ⑧ Appliance door

Guide to the appliance

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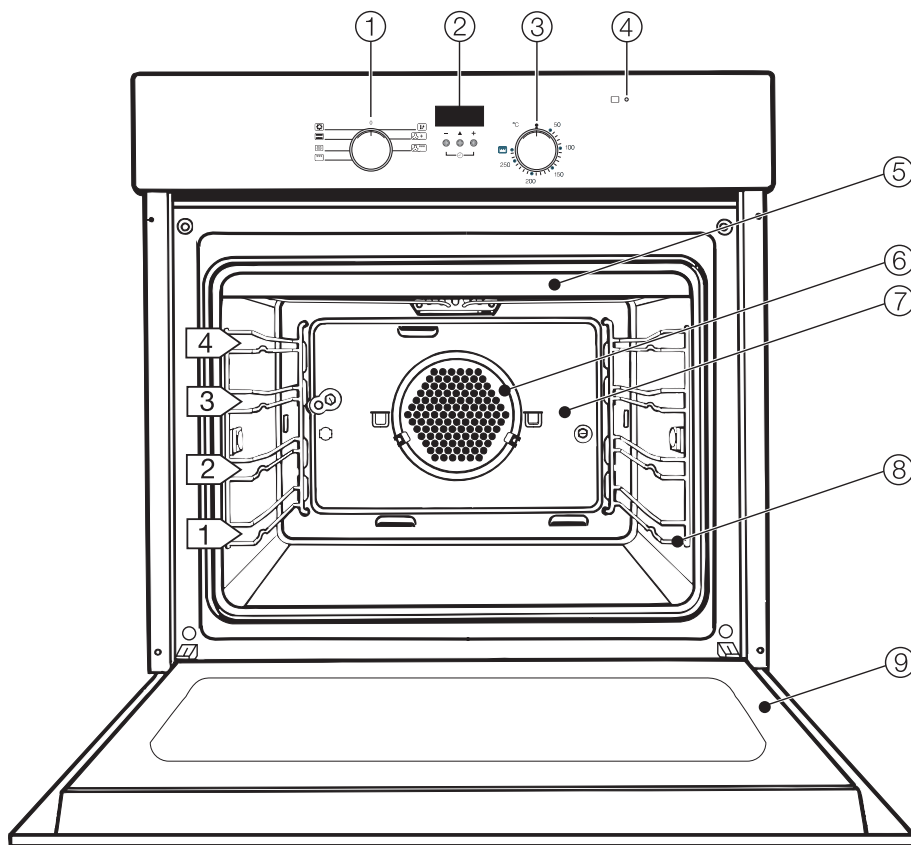
Control panel

- ① Controls for front left and back left cooking zones
- ② Indicator light for cooking zones 
- ③ Function selector
- ④ Clock/timer with ,  and  buttons
- ⑤ Temperature selector
- ⑥ Temperature indicator light 
- ⑦ Controls for front right and back right cooking zones


Oven interior

- ⑧ Top heat / grill element
- ⑨ Air inlet for the fan
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H 4210 B



Control panel

- ① Function selector
- ② Clock/timer with \ominus , \blacktriangle and \oplus buttons
- ③ Temperature selector
- ④ Temperature indicator light 

Oven interior

- ⑥ Top heat / grill element
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Guide to the appliance

Features

Oven controls

The oven controls are used for selecting the various cooking programmes for baking, roasting and grilling.

Appliances with a clock-timer also feature the following:

- a time of day display,
- a minute minder,
- an automatic switch-off procedure for cooking processes.

Cooling system

As soon as the oven is switched on, a cooling fan is automatically engaged. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after 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.

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

- the oven cavity and
- the universal baking tray

PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Catalytic enamelled surfaces

The back panel is coated with dark grey catalytic enamel. Using high temperatures automatically removes oil and fat deposits from this surface. Depending on model your oven may also be fitted with catalytic enamelled side liners and roof liner. See "Cleaning and Care" for further details.

Retractable controls

The controls are retractable at the 0 position. To release or retract a control simply press and release it.

The control must be at the zero or 12 o'clock position in order to release or retract it. If it is not you will damage it!

Energy efficiency rating

These appliances are rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using Fan plus.

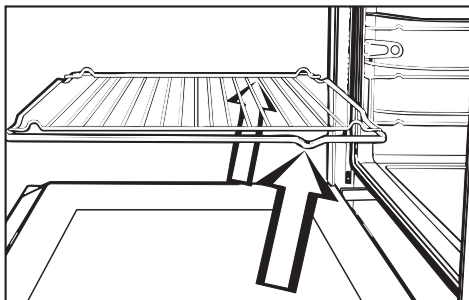
Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Department, your Miele Dealer or via the Internet (depending on country). See "Extra accessories" further on in this booklet for more details.

Universal tray and rack

The universal 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.

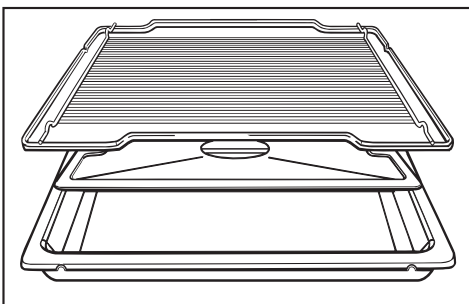


When pushing the tray and rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).

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

Anti-splash tray

(depending on model)



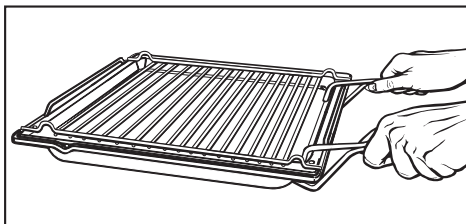
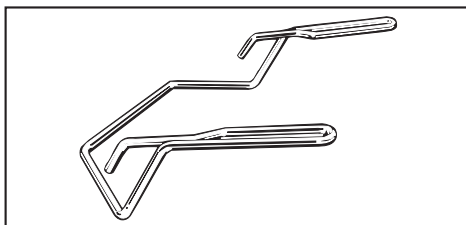
The anti-splash tray should be placed in the universal tray when grilling or

roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle

(depending on model)



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

Hob

For models with integrated hob controls a separate set of instructions is supplied with the hob, covering its installation and use.

Caring for the environment

Disposal of the packing material

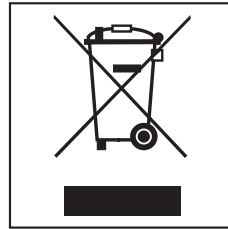
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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

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

Disposal of your old appliance

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



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

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.

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

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

Correct usage

■ This 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 liable for damage caused by incorrect or improper use of the appliance.

■ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

■ Children should be supervised to ensure that they do not play with 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 it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ The appliance must be built in before operation to ensure that no electrical components are accessible.

■ 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.

Warning and Safety instructions

Installation, maintenance and repair work may 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 liable for unauthorised work.

If the supply cord is damaged, it must be replaced by a Miele approved service technician in order to avoid a hazard.

During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. The appliance is only completely isolated from the electricity supply when:

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

Ensure that current is not supplied to the appliance until after maintenance or repair work has been 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).

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

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

Use

Caution. Danger of burning. High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults.

External parts of the oven such as the door glass, handle vent and control panel can become quite hot.

For cookers with a hob remember that the cooking zones on the hob also get very hot.

Turn pan handles inwards to prevent children from pulling pans over. Danger of burning or scalding.

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 onto the oven to reach these could be seriously injured.

Warning and Safety instructions

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

When using "Conventional" heating or when grilling the element in the roof of the oven and the roof liner (if fitted) become very hot. Danger of burning.

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

■ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

■ Do not push pots and pans around on the oven floor, as this could damage the surface.

■ Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. The oven door can support a maximum load of 15 kg.

■ To prevent the risk of damage when closing the oven door, hold the handle firmly and do not let go of it until it is shut. Make sure that nothing gets trapped between the door and the oven.

■ Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

■ If you wish to complete a cooking process using the residual heat in the oven, do not switch the appliance off.

Leave the function selector at the position set and select the lowest temperature.

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 corrosion in the oven.




■ Bake larger frozen products, such as pizzas, on baking paper on the rack itself or in the pizza pan (see "Extra accessories").

Placing them on the universal tray can cause the metal to distort, and this distortion will increase with each subsequent use.

Frozen food such as oven chips or croquette potatoes can, however, be cooked on the universal tray.

Warning and Safety instructions

Never add water to food on a hot universal 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  / Gentle bake  or Rapid heat-up , or place a dish, tin, or universal tray on the floor of the oven.

If using a grill pan or baking tray made by a different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the pan or tray 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

Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the oven 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 being cooked. This can be achieved by stirring and/or turning the food during cooking.

Warning and Safety instructions

■ When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation. Danger of electric shock.

■ Never use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

■ If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

Disposal of your old appliance

■ Before disposing of your old appliance, first make it unusable. Switch off and disconnect it from the power supply. This should be done by a competent person. If connected to an isolator switch, disconnection should be carried out by an electrician to avoid the risk of accidents.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Setting up the appliance

Depending on model the oven is supplied with the controls pushed in. They have to be released before the oven can be used.

Set the clock

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



After connecting the appliance to the mains electricity supply "0:00" will start flashing in the display.

- Press the ⊕ and ⊖ buttons at the same time.
- Whilst the "." point is flashing in the display, use the ⊕ or ⊖ buttons to enter the time.

The clock has a 24 hour display.

The time you set is automatically saved to memory after about 7 seconds and the "." point will stop flashing.

The time then counts down in minutes.

Setting up the appliance

Cleaning and heating up for the first time


Before use, please remove

- any stickers from the floor of the oven, baking trays, grill pan etc.
- the protective cork discs from the sides of the oven.
- any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

- take **all accessories** out of the oven and wash them.
- then **heat the oven up once with nothing in it**. New ovens can give off a slight smell on first use. Doing this will dissipate the smells before you use it to cook food.

- Before heating the oven up it is a good idea to wipe the interior out with a damp cloth. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.
- Press and release the function selector and the temperature selector.
- Turn the function selector to Rapid heat-up .
- Use the temperature selector to set the highest temperature.

Heat the empty oven up for at least an hour.

Please ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Leave the oven to cool down to room temperature.
- Then wipe out the oven cavity with a solution of hot water and a mild detergent and then dry it thoroughly with a clean cloth.

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

On models **with a clock/timer**, you can set this procedure to finish automatically. See the appropriate section.

Description of the oven systems

Fan plus

This system works by the circulation of heated air.

A fan in the back wall draws in the air, heats it over a ring element and blows it back into the oven cavity through the carefully spaced openings in the back panel.

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 which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

When using Fan plus, you can bake and roast on different levels at the same time.

Lower temperatures can be used than with Conventional top and bottom heating, as the Fan plus system circulates the heated air throughout the oven.

Rapid heat-up

With Rapid heat-up, the grill element, bottom heating element and fan all switch on at the same time so that the oven reaches the required temperature as quickly as possible. The temperature indicator light will go out when the pre-selected temperature has been reached. The function selector must then be turned to the function you wish to use for cooking.

Conventional

With the conventional method of heating, radiant heat is directed onto 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 when using this method.

Gentle bake

Gentle bake uses the grill and the bottom heating elements.

It is suitable for bakes and gratins where a crispy finish is required.

Grill

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

The grill is ready for use when it glows red a few minutes after being switched on.

Grill with the oven door closed.

Fan grill

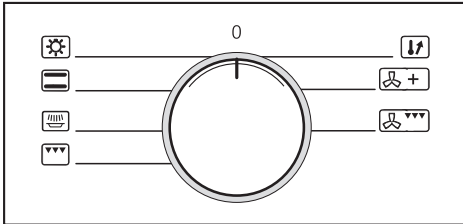
Pre-heat the grill for at least 5 minutes with the oven door closed before grilling.

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

Controls

The oven is operated with the function selector and the temperature selector.

Function selector



Use the function selector to select the required oven function.

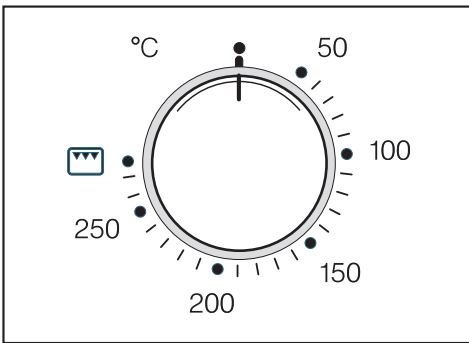
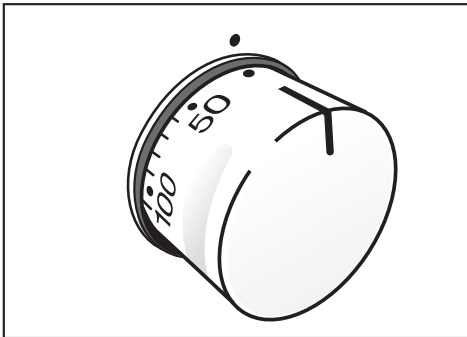
The function selector can be turned **clockwise or anti-clockwise**.

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

- Light For switching the oven light on independently.
- Conventional For long, slow baking or traditional recipes, e.g. fruit cake, casseroles.
- Gentle bake For cooking dishes that require a crispy finish, e.g. bakes and gratins.
- Grill For grilling flat items e.g. fish and cuts of meat such as chops, steaks, and kebabs.
Grill with the oven door closed.
- Rapid heat-up For reducing the heating-up time and for pre-heating the oven.
Also useful for cooking ready made meals.
- Fan plus For baking or cooking on several levels at the same time.
- Fan grill For grilling thick cuts, e.g. rolled meat, poultry.
Grill with the oven door closed.


Using the oven

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 would damage the selector.

The **temperature indicator light**  will come on as soon as a temperature is selected. It remains lit up whilst 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.

Using the oven

- Place the food in the oven.
- Turn the function 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 function selector and the temperature selector back to the "0" 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, you can set this procedure to finish automatically, see the appropriate section.

Rapid heat-up

Rapid heat-up  can be used to:

- pre-heat the oven,
- heat up ready-meals.

Pre-heating the oven

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


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

With **Fan plus** 


- Pre-heat the oven for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.

With **Conventional**  heating


- Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

Do not use Rapid heat-up  to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly.


To pre-heat the oven:

- Select Rapid heat-up .
- 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 oven function you require for continued cooking or baking, and place the food in the oven.

Ready-meals

Rapid heat-up  can be used on its own to cook ready-meals. See "Cooking ready-meals".

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

Rapid heat-up  is not suitable for traditional baking or cooking.

Clock/Timer

Depending on model, your appliance may be fitted with a clock timer.

The clock/timer can:

- display the time of day.
- be used as a minute minder,
- be used to switch the oven off automatically at the end of a cooking process.

Controls



The clock/timer is operated using **buttons** ▲, ⊕ and ⊖ together with the **display**.

The ▲ button is used for selecting the "Minute minder ▲" and "Cooking duration ☞" functions.

To change the time of day shown in the display press the ⊕ and ⊖ buttons at the same time.

You can only enter a time for a particular function if its symbol is shown flashing in the display, e.g. "▲", "☞" or "•".

The symbol will flash for about 7 seconds. If you fail to enter the time during this 7 seconds you will have to call the symbol up in the display again.

Each press of the ⊕ or ⊖ button alters the time in one minute increments. Holding one of these buttons in will speed up the process.

The time you set is automatically saved to memory after about 7 seconds and the symbol will stop flashing.

Pressing the ▲ button is another way of saving your setting.

Setting the time of day

- Press the ⊕ and ⊖ buttons at the same time.
- Whilst the "•" point is flashing in the display, use the ⊕ or ⊖ buttons to enter the time.

The clock has a 24 hour display.

The time then counts down in minutes

If there has been a power cut the time of day has to be re-entered.

To change the sound of the buzzer

There are 3 different tones.

- Press the ⊖ button until the audible tone is heard.

Each press of button ⊖ calls up a different tone.

The last tone selected will automatically be saved to memory after about 7 seconds.

If there has been a power cut the audible tone will automatically revert to the factory default setting, and will need to be reset.



To set the minute minder

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

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to baste your roast or add seasoning etc.


A minute minder time can be entered between 1 minute and 23 hours 59 minutes.


To do so:

- Press the  button repeatedly until the  symbol starts to flash in the display.





0:00 will appear in the display.

- Enter the time required for the minute minder whilst the bell symbol , is flashing.



Once the time entered has been accepted the display will revert to showing the time of day. The  symbol continues to be visible as a reminder that the minute minder is working.

At the end of the time set for the minute minder

- the bell symbol  will start flashing,
- the buzzer will sound for approx. 7 minutes.
- Press the  button.


The buzzer will stop sounding and the symbol will stop flashing.

To check and change an entered time







- Press the  button repeatedly until the  symbol starts to flash in the display.

The minute minder time remaining shows in the display.

The time counts down in seconds for the last minute.

- The minute minder time set can be changed as long as the bell symbol  is flashing.

To delete the time set for the minute minder

- Press the  button repeatedly until the  symbol starts to flash in the display.
- Whilst  is flashing in the display use the  button to set the minute minder time to 0:00 or press the  and  buttons at the same time.

The minute minder time is now deleted and the time of day reappears in the display.

Clock/Timer

Programming cooking times

You can enter a cooking duration and programme the oven to switch itself off automatically.

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

You can enter a cooking duration of up to a maximum of 10 hours.

- Press the ▲ button repeatedly until the 🍲 symbol starts to flash in the display.



0:00 will appear in the display.

- Enter the cooking duration whilst the 🍲 symbol is flashing in the display.

Once the time entered has been accepted the display will revert to showing the time of day. The 🍲 symbol continues to be visible as a reminder that a cooking duration has been entered.

At the end of the cooking duration

- the oven heating switches off automatically.
- the cooling fan will continue to run for a while
- the buzzer will sound for approx. 7 minutes.
- the 🍲 symbol will start flashing.
- Press the ▲ button.

The buzzer will stop sounding and the symbol will stop flashing.

Important: please note that pressing the ▲ button will cause the oven heating to come on again. Switch the oven off if you no longer need it.

To check and change an entered time

- Press the ▲ button repeatedly until the 🍲 symbol starts to flash in the display.

The time remaining shows in the display.



- The time set can be changed as long as the 🍲 symbol is flashing in the display.

To delete cooking times

- Press the ▲ button repeatedly until the 🍲 symbol starts to flash in the display.
- Whilst 🍲 is flashing in the display use the – button to set the time to 0:00 or press the + and – buttons at the same time.

The oven will start to heat up as soon as a programme is deleted. Switch the oven off if you no longer need it.

We recommend the following settings for baking:

- Fan plus 
- Conventional 

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular oven function you choose.

Fan plus

Most types of heat-resistant tins or dishes are suitable.

Conventional

The following baking tins give an even, brown result: Dark metal or enamel, aluminium with a matt finish. Heat resistant glass and ceramic 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, resulting 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. Use one shelf level only.

Fan plus

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

- 1 tray = 1st shelf level from the bottom
- 2 trays = 1st and 3rd shelf levels from the bottom
- 3 trays = 1st, 2nd and 4th shelf levels from the bottom

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

With Fan plus , the **baking temperature required is lower** than with Conventional . Refer to the baking chart and cookery book supplied with your oven.

Baking

Conventional

Only use dark baking tins with a matt finish. Bright, shiny tins will give an uneven or pale result, and in some cases the cakes might not cook properly.

Place tins centrally on the rack on **shelf level 1** or **2**.

Older recipes and cookery books

New guidelines (German standard DIN 44547 has been replaced by European standard EN 60350) have led to slight adjustments in oven temperature settings.

However, if using an older recipe or cookbook, set the oven temperature for Conventional 10°C lower than that recommended.

The cooking duration does not need to be changed.

Tips on baking

Refer to the baking chart and the cookery book supplied with this oven for suggestions of temperatures, shelf levels and times.

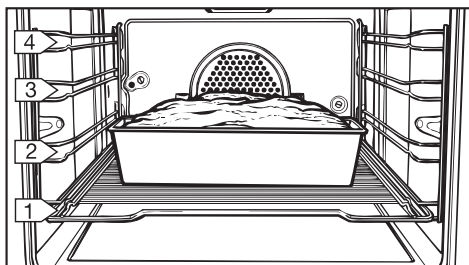
Because of its PerfectClean anti-stick surface the **universal tray** does not need to be greased or lined with baking parchment for baking.

Baked goods are easily removed when done.

Baking parchment is only necessary when baking:

- Anything with a **high salt content** (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.
- Meringues or biscuits with a **high egg-white content**, because they are more likely to stick.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the universal tray to catch any spillages and keep the oven cleaner.



Place cakes in **rectangular tins** with the longer side across the width of the oven as shown, for optimum heat distribution and even results. Always use shelf level 1 for cakes in tins.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Place them on baking paper on the rack itself, or in the pizza pan (see "Extra accessories"). Placing them on the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Handling and preparing food which has been cooked correctly is important for good health.

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


To achieve even results without over-browning the food

- always select the **lowest temperature** given in the recipe/cooking instructions on the packaging. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.
- Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

The cooling fan will continue for a while after switching off the oven.





Always remove all accessories, trays and racks which are not being used, when using the oven, to keep the cleaning of trays etc. to a minimum.

Baking chart


	Fan plus 		
	Temp. in °C	Recommended shelf level ⁵⁾	Time in mins.
Creamed mixture			
Sponge cake	150 - 170	1	60 - 70
Ring cake	150 - 170	1	65 - 80
Foam cake (tray) ¹⁾	150 - 170	1	25 - 40
Marble, nut cake (tin)	150 - 170	1	60 - 80
Fresh fruit cake, with filling (tray)	150 - 170	1	45 - 50
Fresh fruit cake (tray)	150 - 170	1	35 - 45
Fresh fruit cake (tin)	150 - 170	1	55 - 65
Flan base ^{1) 3)}	150 - 170	1	25 - 30
Small cakes ^{1) 3)} (tray)	150 - 170	1, 3 ⁴⁾	20 - 25
Sponge mix ^{1) 3)}			
Sponge cake (3 to 6 eggs) ^{1) 3)}	160 - 180	1	25 - 35
Sponge cake (2 eggs) ^{1) 3)}	160 - 180	1	20 - 25
Swiss roll ^{1) 3)}	160 - 180	1	20 - 25
Rubbed in mixture			
Tart / flan base	150 - 170	1	20 - 25
Streusel cake	150 - 170	1	45 - 55
Small cakes ^{1) 3)} (tray)	150 - 170	1, 3 ⁴⁾	15 - 25
Cheesecake	150 - 170	1	70 - 90
Apple pie ¹⁾	150 - 170	1	50 - 70
Apricot tart, with filling ¹⁾	150 - 170	1	55 - 75
Swiss apple pie ²⁾	190 - 210	1	25 - 35
Yeast mixtures and quark dough			
To prove dough	30 - 50	Oven floor ⁶⁾	15 - 30
Guglhupf	150 - 170	1	50 - 60
Streusel cake	150 - 170	1	35 - 45
Fresh fruit cake (tray)	160 - 180	1	40 - 50
White bread	160 - 180	1	40 - 50
Wholegrain bread ²⁾	170 - 190	1	50 - 60
Pizza (tray) ^{1) 3)}	170 - 190	1	35 - 45
Onion tart ¹⁾	170 - 190	1	35 - 45
Apple turnovers	150 - 170	1, 3 ⁴⁾	25 - 30
Choux pastry ^{1) 3)} , Eclairs	160 - 180	1, 3 ⁴⁾	30 - 40
Puff pastry ¹⁾	170 - 190	1, 3 ⁴⁾	20 - 25
Meringues ¹⁾ , Macaroons	120 - 140	1, 3 ⁴⁾	25 - 50

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

With a pre-heated oven shorten times by up to 10 minutes.


- 1) Pre-heat the oven when using Conventional .
- 2) Pre-heat the oven when using Fan plus  and Conventional .
- 3) Do not use Rapid heat-up  during the heating-up phase.
- 4) Take baking trays out of the oven at different times if the food is sufficiently browned before the specified time has elapsed.
- 5) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest).
- 6) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

Baking chart

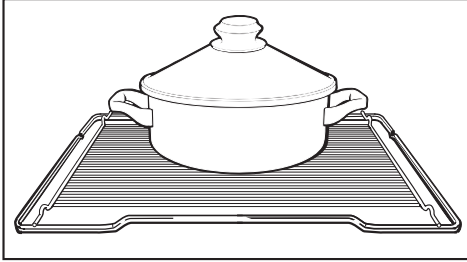
Conventional 		
Temp. in °C	Recommended shelf level ⁵⁾	Time in mins.
150 - 170	1	60 - 70
170 - 190	1	65 - 80
170 - 190	2	25 - 40
150 - 170	1	60 - 80
170 - 190	2	45 - 50
170 - 190	2	35 - 45
160 - 180	1	55 - 65
170 - 190	1	20 - 25
170 - 190	2	12 - 20
170 - 190	1	20 - 35
170 - 190	1	15 - 20
180 - 200	2	12 - 16
170 - 190	2	15 - 20
170 - 190	2	45 - 55
170 - 190	2	10 - 20
170 - 190	1	70 - 90
170 - 190	1	45 - 65
170 - 190	1	55 - 75
220 - 240	1	25 - 35
30 - 50	Oven floor ⁶⁾	15 - 30
160 - 180	1	50 - 60
170 - 190	2	35 - 45
180 - 200	2	40 - 50
180 - 200	1	40 - 50
190 - 210	2	50 - 60
190 - 210	1	30 - 40
180 - 200	1	25 - 35
160 - 180	2	25 - 30
180 - 200	2	25 - 35
190 - 210	2	15 - 25
120 - 140	2	25 - 50

The information given in this chart is intended only as a guide.

Roasting

We recommend using Fan plus  for roasting.

Conventional  can also be used.



We recommend **roasting in a covered pot or using a roasting bag**, as

- this ensures that sufficient stock remains for making gravy.
- and the oven stays cleaner, too.

Roasting containers

Any heat-proof containers can be used: roasting pans with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting bags are all suitable.

Miele also offer Gourmet oven dishes with lids which are ideal for roasting and cooking larger quantities of food.

Place the roasting pan on the rack into a cold oven.

Except:

Pre-heat at the temperature suggested when roasting beef.

Shelf levels

Use **shelf level 1** for roasting.

Except:



With Conventional , use shelf level 2 for

- poultry up to 1 kg,
- roast beef,
- and fish.

Temperature

Please refer to the **Roasting chart** for suggested **temperatures**.

Do not select a higher temperature than that advised. The meat will become brown, but will not be cooked properly.

With **Fan plus** , a temperature setting of 40 °C less than for Conventional  is sufficient.

For **cuts which weigh 3 kg** or more, select a temperature approx. 10 °C lower than that given in the roasting chart.

Roasting will take longer at the lower temperature, but will be more even.

For **roasting directly on the rack**, select a temperature that is about 20°C lower than for roasting in a covered pot.

When roasting on the rack, place the rack and anti-splash tray (if supplied) over the universal tray, and slide them all in together. It is a good idea to use a roasting filter when roasting on the rack. See "Optional accessories".

Older recipes and cookery books

New guidelines (German standard DIN 44547 has been replaced by European standard EN 60350) have led to slight adjustments in oven temperature settings.

However, if using an older recipe or cookbook, set the oven temperature for Conventional 10°C lower than that recommended.

The cooking duration does not need to be changed.

Calculating the roasting time

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

The traditional British method is to allow 15 to 20 minutes per lb/454 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Tips on roasting

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

After the roasting process is finished

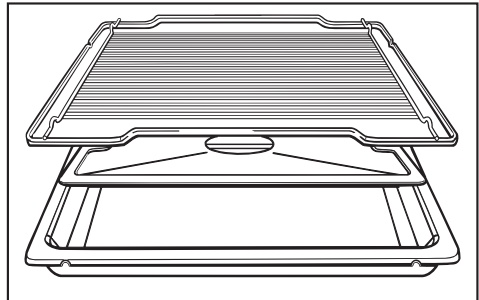
take the roast out of the oven, wrap in aluminium foil and **leave to stand** for about 10 minutes.

This helps retain juices when the meat is carved.

Pot roasting

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

Roasting on the rack



Place the anti-splash tray (if supplied) in the universal tray and then place the rack on top. Season the meat and place on the rack. Add a little fat or oil to very lean meat or place a few strips of bacon on the top.



Roasting poultry

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




Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

Roasting chart

Food	Recommended shelf level ⁵⁾	Fan plus 		Conventional  ¹⁾	
		Temperature in °C ²⁾	Time in mins.	Temperature in °C ²⁾	Time in mins.
Roast beef (approx. 1 kg)	1	170 - 190	100 - 120	190 - 210	100 - 120
Beef fillet, approx. 1 kg ³⁾	1	190 - 210	45 - 55	200 - 220	45 - 55
Venison (approx. 1 kg)	1 ⁴⁾	180 - 200	90 - 120	190 - 210	90 - 120
Pork, joint (approx. 1 kg)	1	170 - 190	100 - 120	200 - 220	100 - 120
Pork, joint (approx. 2 kg)	1	150 - 170	160 - 180	180 - 200	120 - 150
Ham joint (approx. 1 kg)	1	170 - 190	60 - 70	200 - 220	60 - 70
Meat loaf (approx. 1 kg)	1	160 - 180	70 - 80	190 - 210	70 - 80
Veal (approx. 1.5 kg)	1 ⁴⁾	170 - 190	100 - 120	190 - 210	100 - 120
Leg of lamb (approx. 1.5 kg)	1	170 - 190	90 - 120	200 - 220	90 - 120
Rack of lamb, approx. 1.5 kg ³⁾	1	170 - 190	50 - 60	190 - 210	50 - 60
Poultry (0.8 - 1 kg)	1 ⁴⁾	170 - 190	60 - 70	190 - 210	60 - 70
Poultry (approx. 2 kg)	1	170 - 190	90 - 110	190 - 210	90 - 110
Poultry (approx. 2 kg)	1	170 - 190	110 - 130	190 - 210	110 - 130
Poultry (approx. 4 kg)	1	160 - 180	150 - 180	180 - 200	150 - 180
Whole fish (approx. 1.5 kg)	1 ⁴⁾	160 - 180	35 - 55	190 - 210	35 - 55

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

- 1) We recommend Fan plus  for roasting, however Conventional  can also be used.
- 2) Temperature in a covered pot
If open roasting, set the temperatures 20 °C lower and use a roasting filter (see optional accessories).
- 3) Pre-heat the oven.
- 4) Use the 2nd shelf level from the bottom for Conventional .
- 5) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest).

The information given in this chart is intended only as a guide.

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

Grill functions

Grill

For grilling thin cuts and for browning food.

Fan grill

For grilling larger items, e.g. rolled meat, poultry.

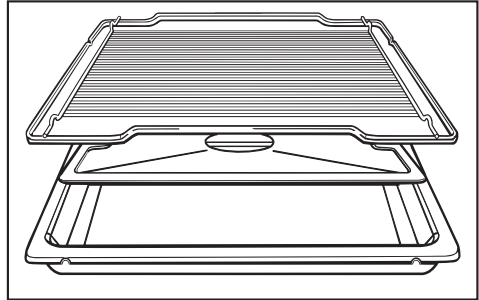
Preparing food for grilling

Clean, wipe dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke.

Clean 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 rack and anti-splash tray (if supplied) on the universal tray as illustrated. It is also advisable to fit a roasting filter in front of the fan in the back of the oven (see "Optional accessories").
- Place the food on the rack.
- Select the required function and set the temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place under the grill and shut the door.
For thin cuts use shelf level 3 or 4
For thicker cuts use shelf level 1 or 2
- Most items should be turned halfway through cooking.

Grilling

Temperature

For thin cuts of meat
(e. g. chops or steak) . . . maximum (☐)

For grilling larger items,
(e. g. rolled meat, poultry) 240 °C

See the grill chart for more information.

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

Grilling times

- Flat pieces of fish and meat usually take 6 - 8 minutes per side.
- Thicker pieces take a little longer.
- With rolled meats allow approx. 10 minutes per cm diameter.

Tips on grilling














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.


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").

Grill chart

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

Food to be grilled	Recommended shelf level ⁴⁾	Grill  ⁵⁾		Fan grill  ⁵⁾	
		Temperature setting	Total grilling time in mins. ¹⁾	Temp. in °C	Total grilling time in mins. ¹⁾
Thin cuts					
Steak	3 or 4 ²⁾	maximum ()	10 - 16	220	20 - 25
Kebabs	3	240 °C	25 - 30	220	16 - 20
Chicken kebabs	3	240 °C	20 - 25	200	23 - 27
Cutlets/schnitzel	3 or 4 ²⁾	maximum ()	12 - 18	220	23 - 27
Liver	3 or 4 ²⁾	maximum ()	8 - 12	220	12 - 15
Burgers	3 or 4 ²⁾	maximum ()	14 - 20	220	18 - 22
Sausages	3 or 4 ²⁾	maximum ()	10 - 15	220	9 - 13
Fish fillet	3 or 4 ²⁾	maximum ()	12 - 16	220	13 - 18
Trout	3 or 4 ²⁾	maximum ()	16 - 20	220	20 - 25
Toast	3 or 4 ²⁾	maximum ()	2 - 4	220	3 - 6
Cheese toast	3 or 4 ²⁾	maximum ()	7 - 9	220	5 - 8
Tomatoes	3 or 4 ²⁾	maximum ()	6 - 8	220	8 - 10
Peaches	2	maximum ()	6 - 8	220	15 - 20
Thicker cuts					
Chicken (approx. 1 kg)	1 ³⁾	240 °C	50 - 60	190	60 - 65
Rolled meat, Ø 7 cm, (approx. 1 kg)	1	240 °C	75 - 85	200	100 - 110
Pork (approx. 1 kg)	1	240 °C	100 - 120	200	95 - 100
Sirloin (approx. 1 kg)	1	-	-	250	25 - 35

- 1) Turn half way through the grilling time.
- 2) Select the appropriate shelf level for the thickness of the food.
- 3) Use the 2nd shelf level from the bottom for Fan grill .
- 4) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest).
- 5) Use the roasting filter when grilling (see "Optional accessories").

The information given in this chart is intended only as a guide.

Defrosting

You can also use the oven for defrosting.

To defrost select **Fan plus**  with a **maximum temperature of 50 °C**.

For defrosting meat and delicate foods, use the lowest possible temperature (30 °C).

Please note:

- Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.
- When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

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. Danger of salmonella poisoning!

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



Defrosting times

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

Chicken, 800 g	90 -120 min.
Meat, 500 g	60 -90 min.
Meat, 1,000 g	90 - 120 min.
Sausage, 500 g	30 - 50 min.
Fish, 1000 g	60 - 90 min.
Strawberries, 300 g	30 - 40 min.
Cake, 500 g	20 - 30 min.
Bread, 500 g	30 -40 min.



Do not refreeze food once it has thawed.

We recommend using the following oven settings:

- Fan plus 
- Conventional 

Cooking containers made of ovenproof glass, porcelain, china, and earthenware are all suitable. They should have heat-resistant handles and knobs. Roasting bags can also be used.

- Put the rack in on **shelf level 1** and place the dish on the rack.
- Select the **cooking function** you want and set a **temperature**.

Fan plus  170 – 190 °C
Conventional  180 – 200 °C

Cooking durations

Casseroles 70 – 90 min.
Gratins/bakes 40 – 60 min.


Tips on cooking



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 you do not have a lid, use aluminium foil or damp cooking parchment.

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

You can also **stack one dish on top of another**. Invert the lid of the bottom pot and place the top pot on it. Put food which needs to be browned in the top dish.


Cooking ready-meals

The **Rapid heat-up**  function can be used on its own for preparing ready-meals (see chart) such as pizza, lasagne, garlic bread etc.

- Select Rapid heat-up .
- Select a temperature.
- When the temperature indicator light  goes out, place the dish in the pre-heated oven.

You do not need to select another function during cooking.

Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

Only use one level of the oven when preparing ready-meals using this function. If more than one shelf level is required, select Fan plus .

Cook frozen pizza on baking paper on the rack rather than on the universal tray.

If cooked on the tray there is a risk of the tray warping because of the difference in temperature. This distortion will increase with each subsequent use.

Frozen food such as oven chips or croquette potatoes can, however, be cooked on the universal tray.

Cooking


Examples of ready-meals

Food	Temperature in °C *	Recommended shelf level, from the bottom *	Time in min.	Notes
Potato, pasta or vegetable bake	250	1 or 2	20 – 25	Place in a suitable dish
Lasagne, cannelloni	190	1 or 2	35 – 40	Remove the lid
Filled baguette, Panino	200	1 or 2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	1 or 2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pretzels	220	1 or 2	12 – 15	Place on baking paper, directly on the rack

* Please follow the manufacturer's instructions on the packaging.

Rapid heat-up  is not suitable for traditional baking or cooking.

Gentle bake

The Gentle bake  function is ideal for gratins and bakes which require a crispy finish.

Food	Temperature in °C	Time in min.	Recommended runner level, from the bottom
Lasagne	200	45 – 60	1
Potato gratin	190	55 – 65	1
Vegetable bake	190	55 – 65	1
Pasta bake	190	40 – 50	1

The table contains just a few examples. For other recipes, use the temperature and time settings given for Conventional top and bottom heat as a guide.

In the UK, Miele branded cleaning and conditioning products as well as a microfibre E-cloth, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals, are available from the Miele Spare Parts Dept. or via the Internet (depending on country).

Appliance front and control panel

Clean the following regularly, preferably after each use:

- the controls,
- the door handle,
- the trim inside door,
- the seal between the appliance door and the cooking compartment

This will help to prevent grease and other deposits adhering to the surfaces and becoming difficult to remove and also in some cases, causing discolouration.

Grease deposits can also cause the seal to become brittle and crack.

If you need to remove the function selector, temperature selector or hob zone controls for cleaning you must disconnect the appliance from the mains electricity supply first. Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.

- All surfaces and controls should be cleaned using a Miele E-Cloth or with warm water and a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

To prevent the risk of scratches and damage to the surface structure of your appliance pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Do not use:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- sharp metal tools,
- oven sprays.

Cleaning and care

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the separate cleaning instructions for

- stainless steel surfaces,
- stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel. N.B. Do not use stainless steel cleaning agents on the controls.

Do not use:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a conditioning agent for stainless steel can also be used.

Follow the manufacturer's instructions on the label.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove soiling straight away.

Do not use:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaning agents,
- oven sprays.

If you are unsure about a particular product or need further advice, please contact your nearest Miele Sales office. See back page for details.

Accessories

Always remove all accessories, trays and racks which are not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

Universal tray, anti-splash tray (if applicable)

The surfaces of these have been treated with **PerfectClean enamel**.

Please refer to the section "PerfectClean" for information on cleaning and care.

Rack, runners

Use hot water and a little washing up liquid, or a non-scouring stainless steel cleaning agent.

Oven interior

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

The oven interior and the inside of the door should be cleaned after each use. If this is not done subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases soiling will be impossible to remove or even cause damage to the surface material.

The oven interior is **PerfectClean** enamelled. Please refer to the section "PerfectClean" for information on cleaning and care.

The back panel, and depending on model the side panels and roof liner are coated with a dark grey **catalytic enamel**.

See the cleaning instructions for "Catalytic enamelled surfaces".

To make cleaning easier you can

- remove the **oven door**,
- take out the **runners**,
- remove the **back panel** and (if fitted) **the side panels and roof liner**,
- lower the **top heating element**.

Instructions for doing so are given further on in this chapter

Cleaning and care

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the oven interior, universal tray and anti-splash tray (if fitted) have been treated with a special type of enamelling called "**PerfectClean**".

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

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 PerfectClean 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 or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left the harder it may become to remove.

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 non-abrasive stainless steel spiral pad or 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 for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel, roof liner and side liners (if fitted) 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, 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
- ceramic hob cleaners
- 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.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the universal tray. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Cleaning and care

Catalytic enamel surfaces

The **back panel** and the roof liner and side liners (if fitted) are coated with dark grey **catalytic enamel**. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven. The higher the temperature, the more effective the process.

The catalytic coating becomes ineffective through using

- abrasive cleaning agents,
- hard brushes or abrasive sponges,
- oven sprays.


Remove the catalytic back panel and any side and roof panels from the oven before cleaning the PerfectClean oven surfaces with oven spray.

Note that deposits of **spices, syrups and similar substances** are not removed from the catalytic coating by this process. These should be removed by hand whilst still fresh, using a mild solution of hot water and washing up liquid applied with a soft sponge or brush. Remove the panels from the oven to do this.

Soiling caused by **oil and grease splashes** are removed from catalytic coated surfaces when the oven is heated to a high temperature. To do this:

- Take all accessories out of the oven.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking onto

PerfectClean surfaces and becoming impossible to remove.

- Select Fan plus .
- Set the highest temperature setting.

Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

On models with a clock/timer, you can set this procedure to finish automatically; see the appropriate section.

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

If the catalytic coated panels are very heavily soiled with oil and grease, a film will develop on the oven surface during the cleaning process which can be wiped off with warm water and a little washing up liquid once cool.

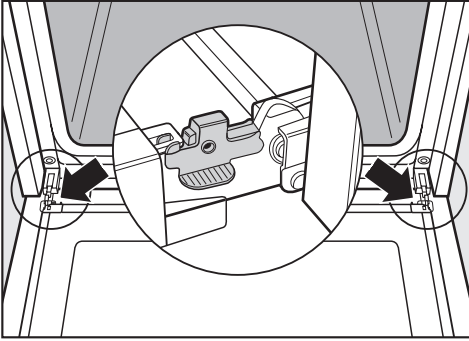
- Finally, clean the PerfectClean surfaces and the inside of the door.

Should the catalytic coating 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.

To remove the oven door

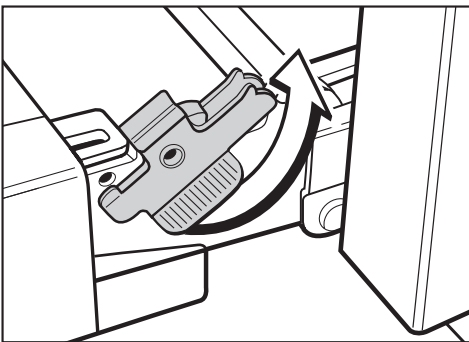
Please note: the oven door is heavy. It should be gripped firmly at the sides when being removed or refitted.

The oven door is connected to the oven by hinges.



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

- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance. Danger of injury.

- Then lift the door upwards as far as it will go.



- Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the glass.

Make sure that you lift the door off equally on both sides.

Cleaning and care

To dismantle the oven door

The oven door has seals on all sides to protect it.

If, however, soiling has built up on the inside surfaces of the glass panes, the door can be dismantled in order to clean in between the panes.

Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

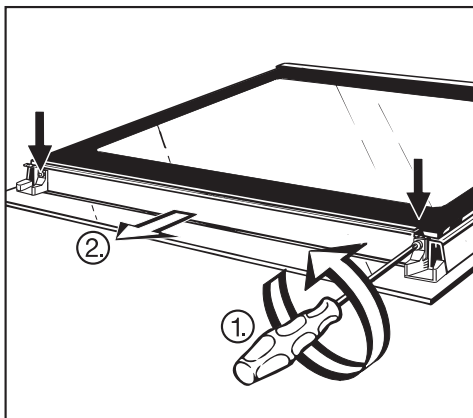
Do not use an oven spray. This will damage the surface of the aluminium surrounds.

Ensure that the glass panes are inserted the correct way round after cleaning as each side of the pane has a different coating. Those facing the oven interior reflect the heat.

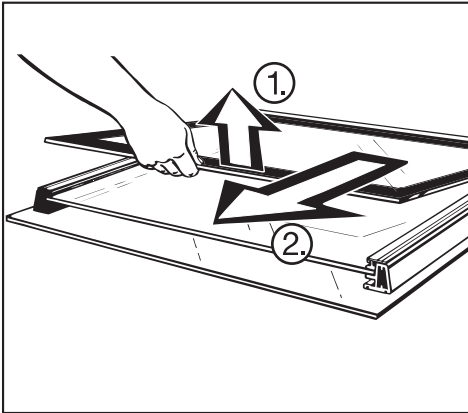
Take care not to break the panes.

Always remove the oven door before dismantling it.

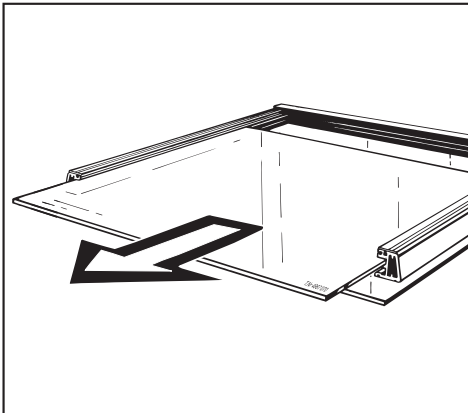
- Place the door on a protective surface (e.g. on a towel) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.



- Unscrew the Torx screws, and remove the guides, trim and seal.



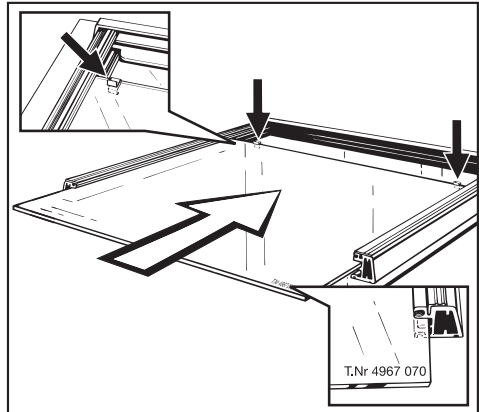
- Gently lift the inner pane up and out.



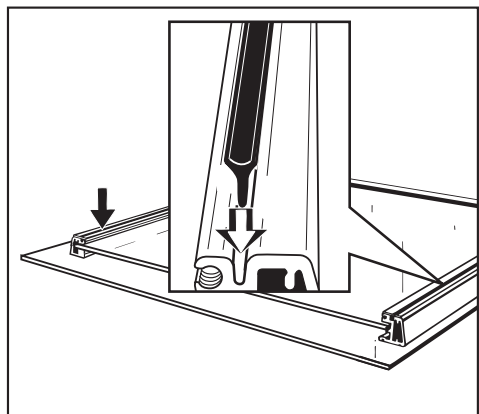
- Pull the pane forwards to remove.

Take care when doing this to prevent loosening the sealing strips which are fixed to the top end of the pane on the right and left near the guides. These sealing strips prevent the pane slipping when it is in its frame.

- Clean the glass pane and other parts and then put the oven door back together again.

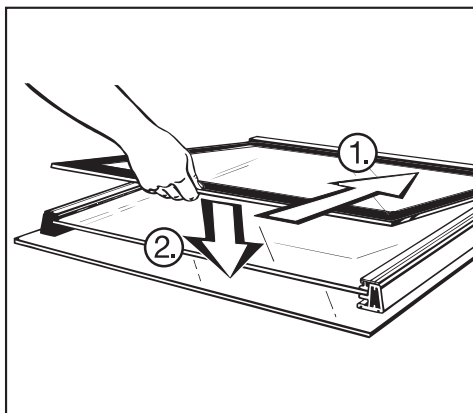


- Push the middle pane into the frame almost to the end. The material (M-) number printed on the pane must be legible in the bottom right hand corner (see illustration). Fit the sealing strip into position, then push the pane in as far as it will go.

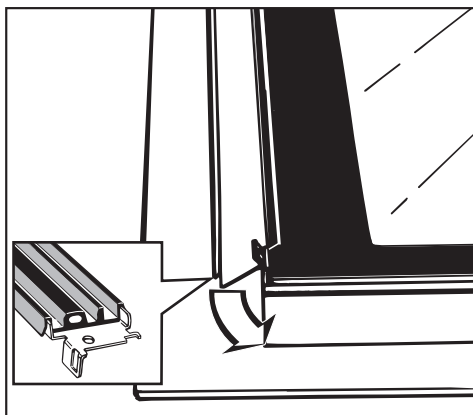


- Fit the side seals for the inner pane in the grooves provided.

Cleaning and care

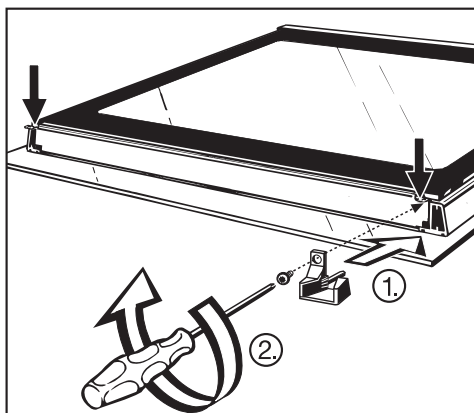


- Insert the inner pane with the printed text facing downwards. Be careful that the side seals do not slip and that the pane is pushed in as far as possible.



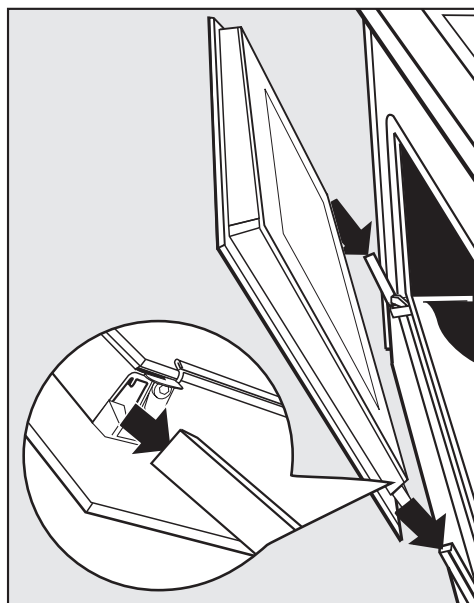
- Fit the trim with the seal in front of the glass panes.

Make sure that the seal is sitting correctly to prevent any steam penetrating inside the door.



- Put the guides back in position, then tighten the screws in the trim.

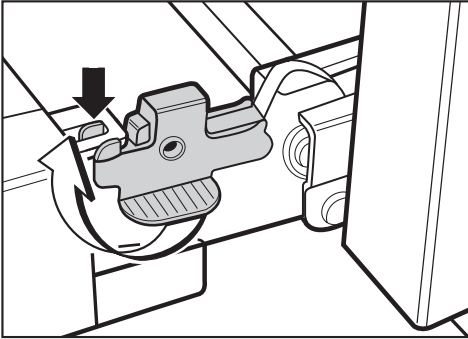
To refit the door



- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

- Open the door fully.

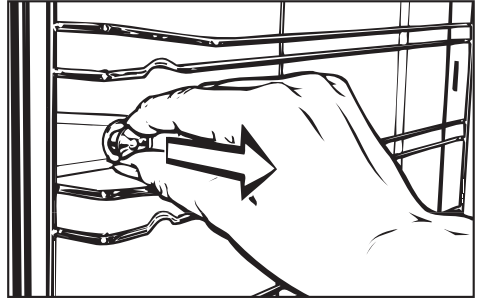


- Flip both locking clamps back up to lock them. Turn them as far as they will go into a horizontal position. Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.

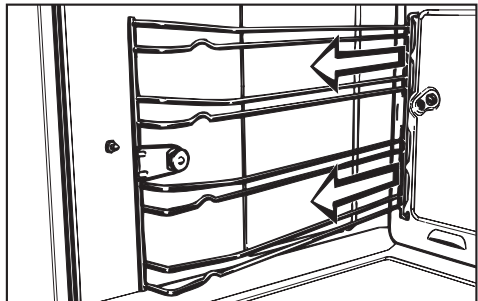
It is essential that the locking clamps lock securely when the door is re-fitted after cleaning. Otherwise the hinges could work loose, resulting in damage to the door.

To remove the runners

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



- Pull on the fixing knob to release it.



- Remove the runners.

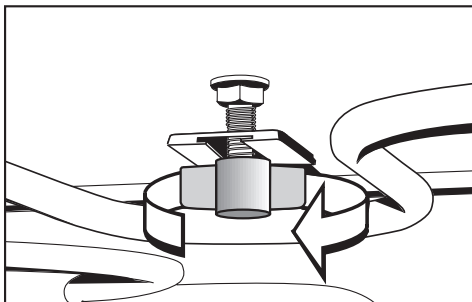
Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Cleaning and care

To lower the upper heating element

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

- Remove the runners.



- Unscrew the wing nut.
- Gently lower the element.

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

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

To remove the catalytic enamelled back panel, side liners and roof liner

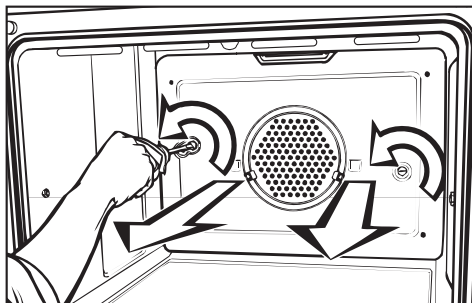
Make sure the oven heating elements are switched off and cool.
Danger of burning.

The catalytic liners can be removed for cleaning if necessary.

See "Cleaning and care" for information on cleaning.

- Back panel

- Remove the runners.



- Remove the screws in the back panel and take it out.

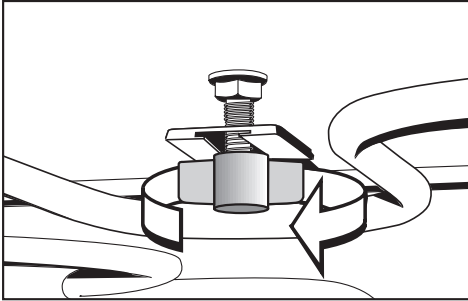
The oven must not be used without the back panel fitted.
This could cause considerable injury.

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

- Roof liner

(depending on model)

- Remove the runners.



- Unscrew the wing nut.

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

- Take out the roof liner.

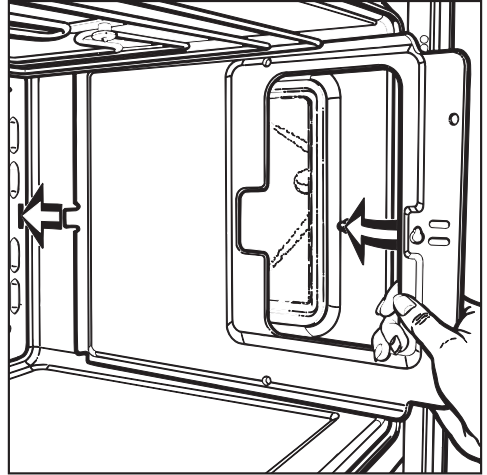
Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

- Side panels

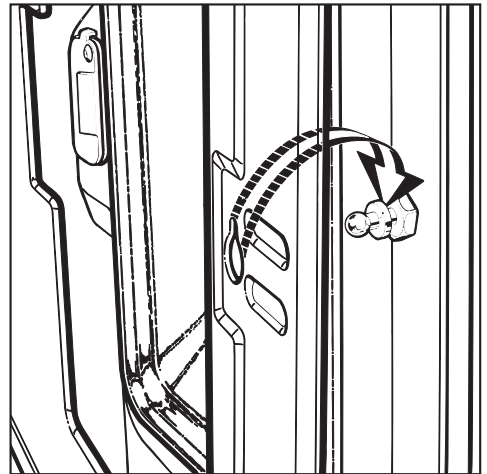
(depending on model)

- Remove the runners.
- Lift the side liners up slightly before removing them.

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



- Ease the back lug into the opening in the rear wall panel.



- Lift the front locating hole on to the guide pin behind the collar.
- Put the runners back into place.

Problem solving guide

Installation, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with local and national safety regulations.

Repairs and other work by unqualified persons could be dangerous, and the manufacturer will not be held liable for unauthorised work.

Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

Some minor problems can be corrected without contacting the Miele Service Department.

What to do if . . .

. . . the oven does not heat up

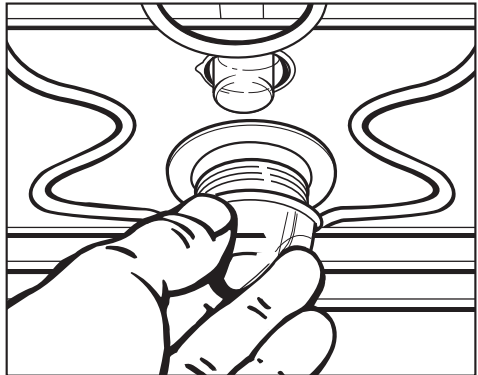
Check whether,

- the function selector **and** the temperature selector have been set at the function and temperature required.
- the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Service Department.

. . . the heating works but not the oven lighting

The lamp needs changing.

- Disconnect the appliance from the electricity supply. Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.



- 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 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.

... spots like rust appear on the catalytic surfaces

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. These residues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of hot water and washing up liquid applied with a soft brush.

... a noise can be heard after a cooking process

This is not a fault. The cooling fan continues 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 has fallen sufficiently, the fan switches off automatically. The temperature will fall faster with the oven door open.


... cakes and biscuits are not cooked properly 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.

... cakes or biscuits are unevenly browned

There will always be a slight unevenness.

If browning is very uneven, check when baking with **Fan plus** :

- whether the temperature was set too high,
- whether the correct shelf level was used.

when baking with **Conventional** :

- the colour and material of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,
- whether the correct shelf level was used.

... there has been a power cut and "0:00" is flashing in the display?

All pre-set times have been lost because of the power cut.

The buzzer will also have been reset to the default tone.

- Reset the time and the buzzer tone.

After sales service

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

– your Miele Dealer

or

– the Miele Service Department
(see back cover for contact details).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance.

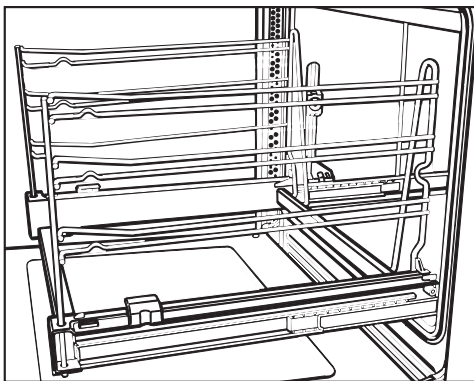
These are shown on the data plate, visible below the oven interior, with the door fully open.

For appliances with hob controls, please also quote the model and serial number of your hob.

Please note that telephone calls may be monitored and recorded for training purposes.

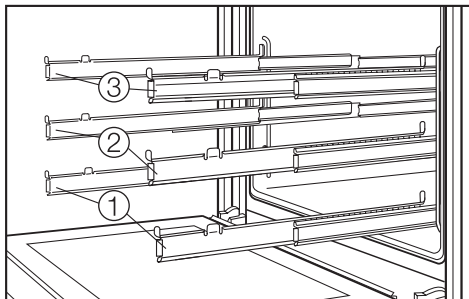
The following accessories may come standard with some models. They following accessories are available at extra cost from your Miele Dealer, the Miele Spare Parts Department or via the Internet (depending on country).

Telescopic baking carriage



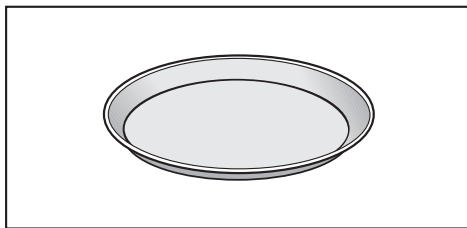
The telescopic baking carriage has four shelf levels and can be drawn right out of the oven, giving a good overview of cooking in progress.

Telescopic runners



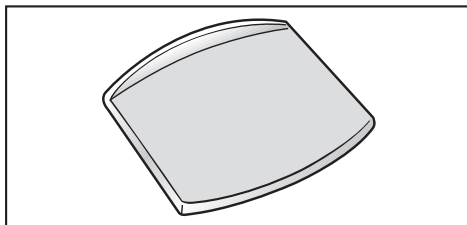
The telescopic runners provide three shelf levels, Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

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.

Baking stone



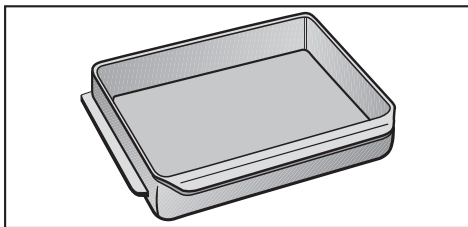
The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Extra accessories

Gourmet oven dish



The gourmet 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.

The dish has a special protective anti-stick coating.

It is available in two sizes:

HUB 61-22, 8 - 10 servings,
W x D x H: 38 x 22 x 8.6 cm

HUB 61-35, 16 - 20 servings,
W x D x H: 38 x 35 x 8.6 cm

A lid is available separately.



Catalytic enamelled side panels and roof liner

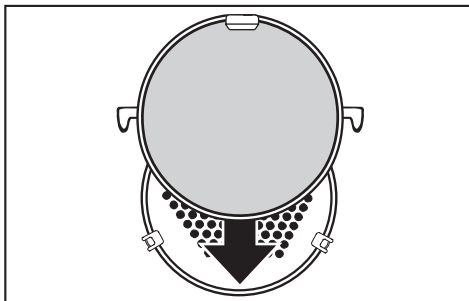
The side liners are fitted behind the runners in the sides of the oven and help keep the oven walls clean.

The roof liner is fitted above the top heating element.

When ordering please state the model number of your oven and whether it is fitted with side runners, telescopic runners or a telescopic carriage.

Roasting filter

When roasting on the rack, in an open pot or using Fan plus  or Fan Grill  make sure that you fit the roasting filter in front of the fan opening.



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 and give uneven browning results.

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations (BS 7671 in the UK).

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

Ensure power is not supplied to the appliance 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 all-pole 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 3-core 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

Electrical connection UK, IRL, ZA

Oven with integrated hob controls "E" model

This is not available in all countries.

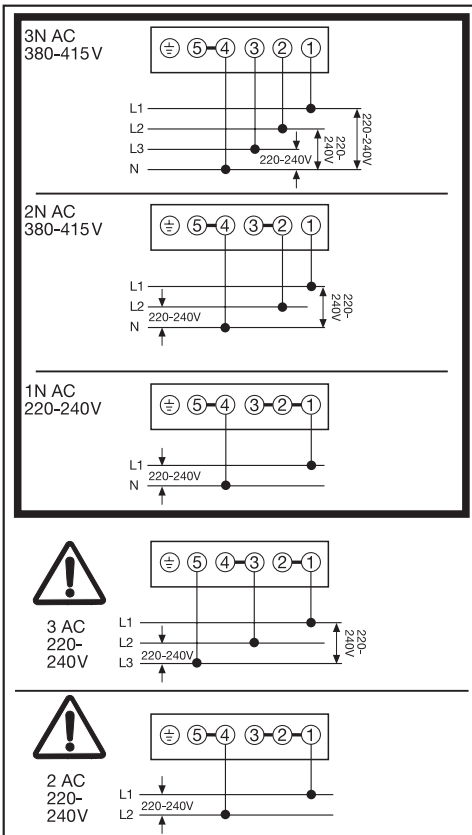
For some countries the version of the oven with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

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.

Electrical connection AUS, NZ

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.

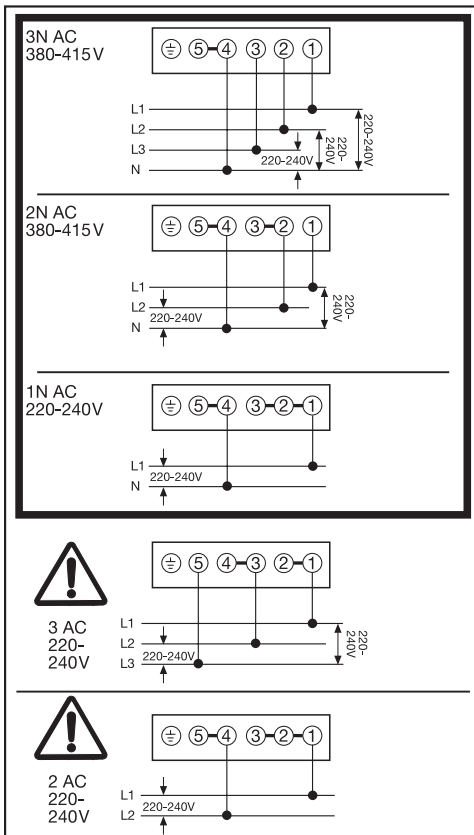
Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING
THIS APPLIANCE MUST BE
EARTHED.

Test marks Electrical safety
 C-Tick Mark

Electrically suppressed
 according to AS/NZS 1044

Connection diagram



AUS:

Underbench oven

The underbench oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The minimum fuse rating according to "maximum demand" is 32 amps with hob.

Possible combination:

Miele underbench ovens may only be combined with hobs as specified by Miele for use with that oven.

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.

NZ:

Underbench oven

The underbench oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The minimum fuse rating according to "maximum demand" is 32 amps with hob.

Possible combination:

Miele underbench ovens may only be combined with hobs as specified by Miele for use with that oven.

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.

Installing the cooker

The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

Important:

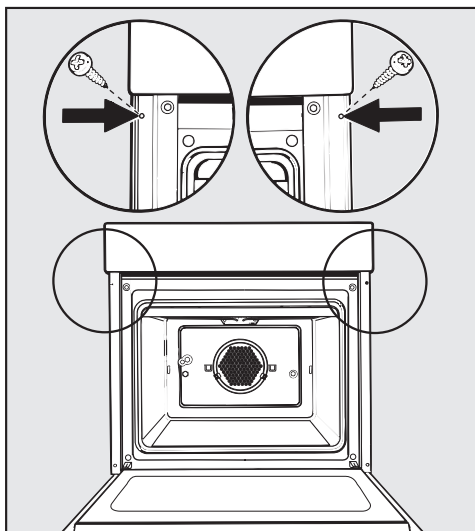
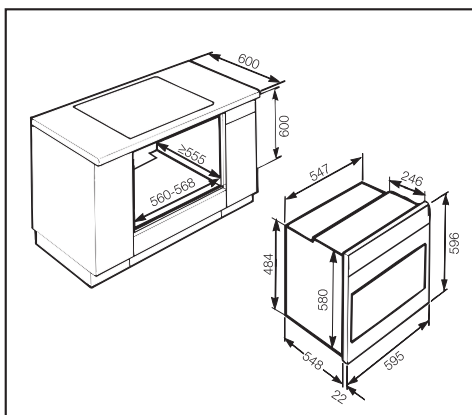
Do not fit insulation material inside housing unit. This would hinder the intake of air to the appliance.

Important:

Remove the protective cork spacers from the sides of the cooker before installation.

Before connecting the appliance to the mains you must disconnect the power supply to the cooker point. Follow the connection diagram supplied with the cooker.

- Connect the cooker cable to the isolator.
- Align the cooker in front of the base unit.
- Connect the hob plugs to the socket on the cooker.
- Push the appliance into the base unit and align it.



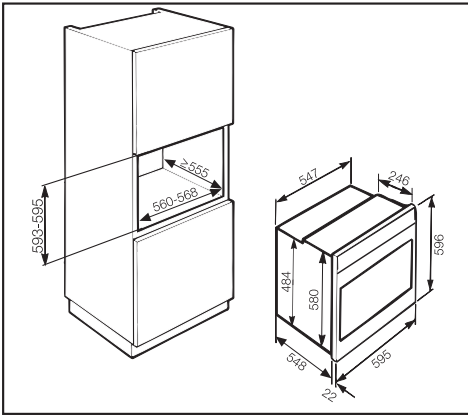
- Open the appliance door, and use two screws to secure it to the side walls of the housing unit through the holes in the trim.
- Reconnect the power supply to the isolator switch.

Installing the oven

The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

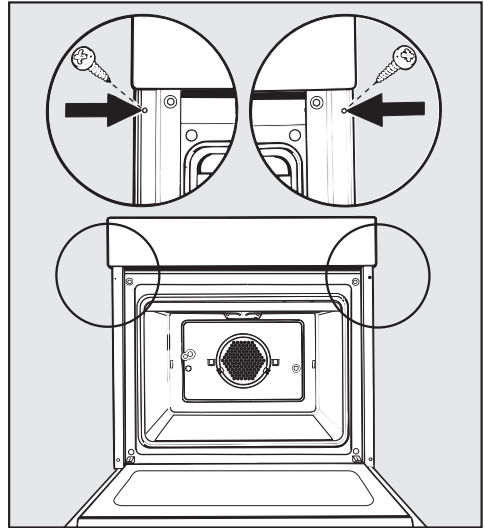
Important:
Do not fit insulation material inside housing unit. This would hinder the intake of air to the appliance.

Important:
Remove the protective cork spacers from the sides of the oven before installation.



Turn off the mains electricity supply to the isolator.

- Connect the mains cable to the isolator.
- Push the appliance into the oven housing unit and align it.



- Open the oven door and using two screws secure it to the side walls of the housing unit through the holes in the oven trim.
- Reconnect the power supply to the isolator switch.

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