

# Miele

Operating instructions

for Ovens

H 216 B, H 217 BT, H 237 B

and Cookers

H 216 E, H 227 ET, H 237 ET

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



M.-Nr. 04 757 550

# Caring for the environment

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## **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.

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

## **Disposal of your old machine**

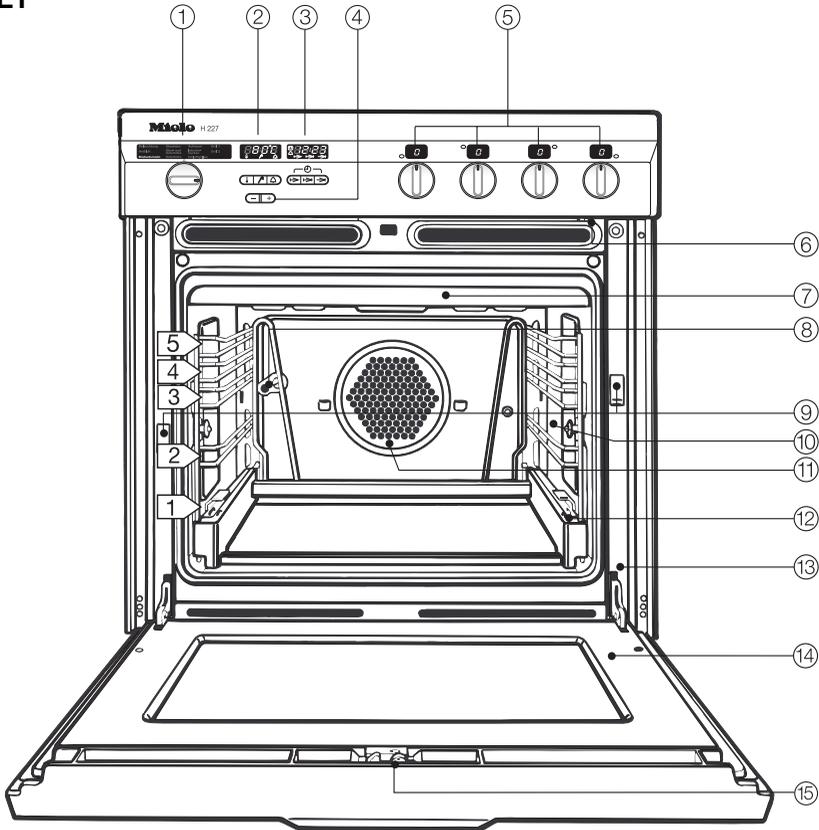
Old machines contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the machine presents no danger to children.

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# Description of the appliance

## H 227 ET



### Control panel

- ① Oven function selector and function setting display
- ② Display and pushbuttons - oven
- ③ Display and pushbuttons - timer
- ④ -/+ Button with indicator light
- ⑤ Hob zone controls

### Oven interior

- ⑥ Data plate
- ⑦ Heating element for top heat and grilling with guard plate
- ⑧ Grill motor\*
- ⑨ Halogen lamp change slide
- ⑩ Connection socket for core temperature probe (roast probe)

- ⑪ Air inlet for fan
- ⑫ Baking carriage\*\* with runner heights 1, 2, 3, 4, 5
- ⑬ Door contact switch
- ⑭ Oven door with ventilation
- ⑮ Oven door locking\*\*\*

\* depending on the model

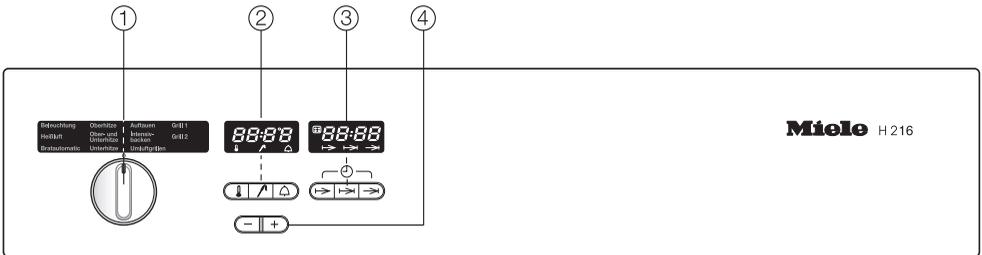
With the H 216 E, B and H 236 E the Grill-motor can be fitted later, (at extra cost).

\*\* depending on the model

H 216 E, B, H 237 B and H 236 E are fitted with normal side runners. A baking carriage can be fitted later (at extra cost).

\*\*\* depending on the model

## H 216 B



### Control panel

- ① Oven function selector and function setting display
- ② Display and pushbuttons - oven
- ③ Display and pushbuttons - timer
- ④ - /+ Button with indicator light

### Please note

This page shows the control panel of the H 216 B.

Details of the oven interior and door illustrated on the previous page also refer to the H 216.

The difference between the H 237 B and the H 237 ET is in the “Classic” finish. Functions and operation are the same as the H 217 B and ET models respectively, except that there is no door lock on the bowed handle.

For “**B**” model ovens, only the instructions relating to ovens are applicable.

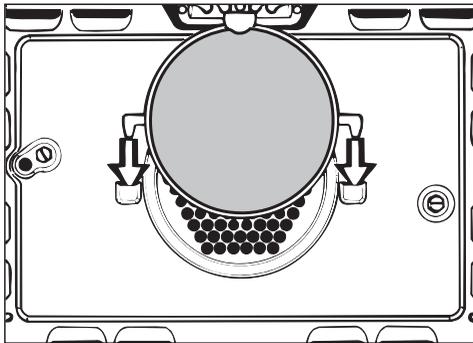
The instructions for hobs relate to “**E**” model ovens with hob controls, or to the hob of a free-standing cooker.

# Description of the appliance

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## Accessories

- 2 baking trays
- dual purpose grill pan / oven tray
- Non-tip rack for baking, roasting or grilling
- Roasting filter  
to be attached in front of the fan aperture before fan oven roasting and fan grilling



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

- Core temperature probe (Roast probe), for temperature controlled roasting and fan grilling
- Rotisserie for grilling on the spit (depending on model)

## Hob use and installation

For “E” models a separate set of instructions is supplied with the hob which covers its use and installation.

# Warning and Safety instructions

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This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

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

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.

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

## Correct usage

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

## Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system.

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

Never open the casing of the appliance.

Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

# Warning and Safety instructions

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■ Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous.

■ The appliance is only completely isolated from the electricity supply when:

- it is switched off at the wall socket
- or the mains fuse is withdrawn
- or the screw-out fuse is removed (in countries where this is applicable).  
Do not pull on the lead to remove the plug from the socket.

■ 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.

## Use

### Oven

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. The hob and also external parts of the oven such as the door glass, vents and control panel can become quite hot.

■ Use of heat-resistant oven gloves is recommended:

- when placing food in the oven, turning or removing it.

When working with “Conventional” heating or when grilling, the element in the roof of the oven and the guard plate become very hot, and there is a danger of being burnt.

■ Wait until the grill element has cooled down before lowering it for cleaning, to avoid the danger of burning.

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

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

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

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

■ Do not heat up unopened tins or jars of food in the oven, as pressure will build up and they will explode.

# Warning and Safety instructions

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Do not use plastic containers. They may melt at high temperatures.

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

Do not lean or sit on the open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, select the lowest temperature available. Leave the function selector switch at the position set. Do not switch the appliance off until the food has been removed. Otherwise there may be a build-up of condensation which could adversely affect the oven interior, and externally the control panel, the worktop surface or surrounding kitchen furniture.

Put any deep frozen products such as pizza on baking paper on the rack. Do not place them on the baking tray or grill pan. This could cause the metal to distort to such an extent that it might be difficult to remove the tray/pan from the oven. The distortion would increase with subsequent use.

## General notes

Under no circumstances use a steam cleaner to clean this appliance. Pressurised steam could give rise to a short circuit, or cause permanent damage to the surface and to components, for which the manufacturer of the oven cannot accept any responsibility.

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

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

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come in contact with the hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous.

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, 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.

# Warning and Safety instructions

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■ 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, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

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

## Disposal of your old machine

■ Before discarding an old machine switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the machine to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with safety instructions.

## Operating lock for oven and hob cooking zones

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

### The operating lock is activated as follows:

The oven function selector must be at the "0" setting.



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



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

### To cancel the operating lock:

Turn the oven function selector to any oven function.

- Press the "🔑" until the key symbol in the display field disappears.

# Safety features

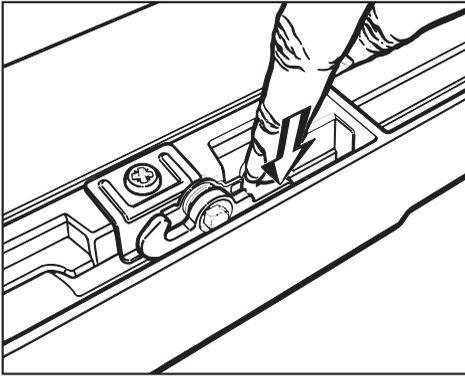
## Oven door locking

(Exception: appliances in stainless steel and with a bowed handle in the Classic range).

A lock is incorporated in the oven door. This makes it difficult for children to open the oven door.

### To activate the door lock proceed as follows:

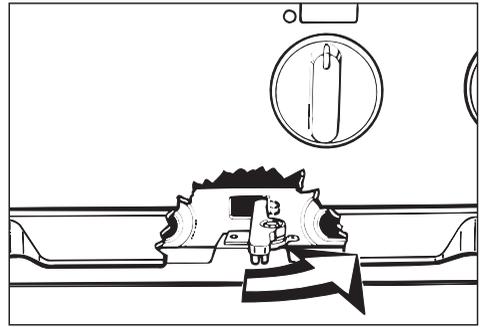
- Open the door completely.



- Press the flat lever downwards.

This releases the lock catch which springs up.

When you **shut the oven door** the lock catch will automatically engage.



To **open** the oven door hold under the handle and push the lever to the right.

The door is now unlocked and can be opened.

### If the door lock is not needed.

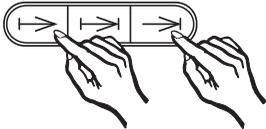
- Open the door.
- Push the lock catch to the left into the neutral position.

# Before using for the first time

## Timer

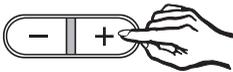
After the appliance has been switched on “12:00” and the symbols “**⏪**” and “**⏩**” flash in the display.

### Setting the time of day (24 hour display)



- Press the buttons “**⏪**” and “**⏩**” at the same time.

“12:00” and the control light for the **-/+** button now stay on without flashing.



- Use the **-/+** button to enter the time of day in hours : minutes.

Buttons “**⏪**” and “**⏩**” do not need to be held pressed in while doing this.

When the control light for the **-/+** button goes out, the time of day has been set, and the clock display changes at one minute intervals. The colon flashes.

## Oven

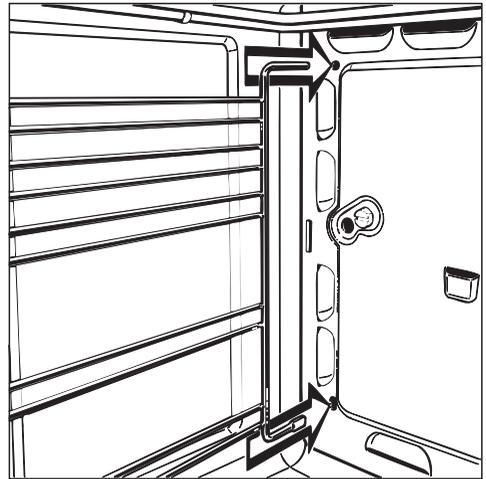
- Use a cloth to wipe out the **oven interior** with a warm water and a little washing up liquid. Polish dry with a dry cloth.

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

- Rinse the **accessories**.

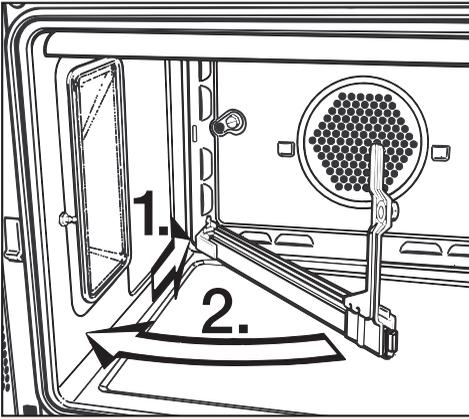
Depending on the model fit the **side rails** or the **telescopic carriage**.

### Side rails

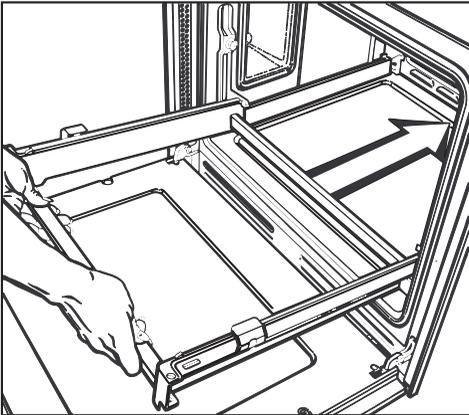


# Before using for the first time

## Telescopic carriage



- Fit the guide rails in the oven.



- Put the carriage frame on to the guide rails.
- Fit the side rails.

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

- Turn the oven function selector to “Fan Heat ”.



- Select the highest temperature with the “-/+” button.

The timer can be used to set the finish time.

Ensure the room is well ventilated during this process.

# Description of the oven systems

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## Fan Heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven.

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

**Exception:** Pre-heat the oven when roasting meat or baking bread made with dark flour.

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

The heated air used by this system is of a lower temperature than that used with the Conventional heating system.

## Auto Roast

This setting offers the fan heat with Auto Roast. The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.

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

## Conventional heating

With this conventional method of heating, radiant heat is directed on the food from above and below.

Pre-heating the oven is only necessary when

- baking biscuits or cakes with a short cooking time (up to approx. 30 minutes).
- baking some types of doughs.
- baking bread made with dark flour.
- roasting a joint of meat.

# Description of the oven systems

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## Defrost

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

## Intensive bake

This method combines “Fan Heat” with “Conventional” heating, and is particularly useful for dishes that require a moist topping and crisp base like pizza and quiche lorraine.

## Fan grill

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

## Grill 1

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

## Grill 2

The entire upper heating element acts as the grill.

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

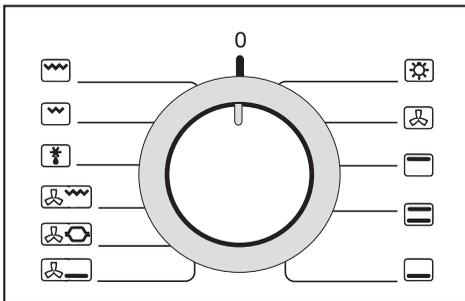
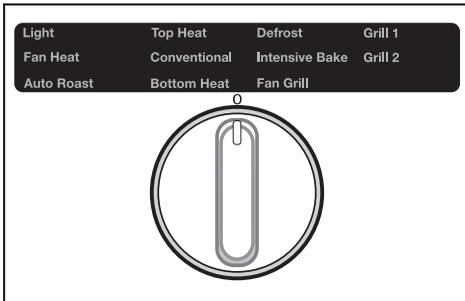
This method is particularly good for grilling large quantities of food using the grill pan to its full extent.

## Controls

The oven controls consist of the oven function selector and push buttons.

### Function selector

(depending on the model)



With this control you select the oven function required.

The selector can be turned clockwise or anti-clockwise.

## Pushbuttons

With the pushbuttons you can:



- change the **oven temperature**.



- change the **core temperature**.



- activate the **minute minder**.

Each pushbutton has a matching symbol in the display field.

# Oven - use

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The **-/+ button** is used to enter or alter oven temperature, time of day and minute minder times.

Temperature or time can be altered in single steps, by pressing the -/+ button briefly, or more quickly by holding the button pressed in.

## **- button:**

selects a lower temperature, earlier time or shorter period.

## **+ button:**

selects a higher temperature, later time or longer period.

The increase / decrease is effected

- for the oven temperature in 5°C-steps,
- for the core temperature in 1°C-steps,
- for the minute minder in 1 min.-steps.

Temperature or time can be entered with one or two hands.

- Press the required button.
- Enter the time / temperature immediately with the -/+ button.

While the indicator light at the centre of the -/+ button is lit up, a time or temperature can be entered or altered.



The **indicator light in the -/+ button** lights up:

- when an oven function has been chosen, (except for "light"),
- if the "🔥" button is pressed during a cooking process,
- if the "🔪" button is pressed when cooking with the core temperature (roast) probe,
- if the "⚠️" button is pressed.

Each time the -/+ button or one of the other buttons is pressed, this gives more time for data input.

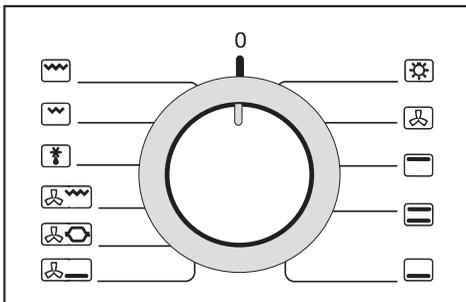
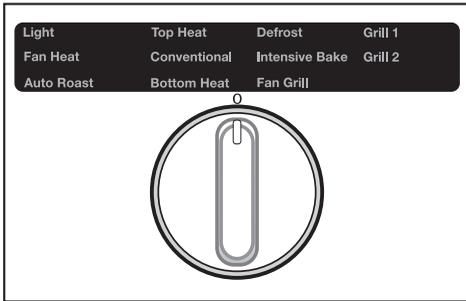
When the indicator light goes out, the data input or alteration has been registered.

## **Symbols and figures which appear in the oven display field:**

- "🔪", whenever the **core temperature probe** is connected.
- "🔪" and the **core temperature** always take precedence when the probe is connected.
- The **oven temperature** and "🔥" when the probe is not being used
- "⚠️" always appears when a short time has been entered for the **minute minder**.
- "⚠️" and the time counting down when only the **minute minder** has been selected.

## Selecting an oven setting

(depending on the model)



With the oven function selector the following settings can be chosen:

- Light Turns on the oven light independently.
- Fan Heat For baking or roasting on several levels at the same time.
- Auto Roast Initial high temperature to seal meat followed by normal roasting temperature. Not suitable for baking, **except** for baking freshly prepared wholemeal or rye doughs, (not packet mixes).
- Top heat For browning dishes, finishing dishes with a cheese topping.
- Conventional Top and bottom heat together, for baking / roasting traditional recipes, for soufflés.
- Bottom heat Use this setting towards the end of baking, to brown the base of a cake.
- Defrost For gentle defrosting of deep frozen foods.
- Intensive Bake for recipes which require a moist topping, and a crisp base, e.g. pizzas and quiche lorraine, German style open fruit cakes and cheesecake. Not suitable for roasting or shallow baking, (the base will brown too much).
- Fan Grill Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grilling takes place with the oven door closed.
- Grill 1 For grilling flat items, small quantities, and for browning small dishes. Grilling takes place with the oven door closed.
- Grill 2 For grilling flat items, large quantities, and for browning larger dishes. Grilling takes place with the oven door closed.

# Oven - use



## Selecting a temperature

If you wish to retain the temperature suggested by the system this will be automatically adopted when the indicator light in the -/+ button goes out.

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

The rise in temperature is shown in 1°C steps, until the required temperature is reached, which is then displayed constantly.

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

A **recommended temperature** is assigned to each oven cooking setting. This appears in the oven display field.

|                           |                      |
|---------------------------|----------------------|
| Fan Heat . . . . .        | 160°C                |
| Auto Roast* . . . . .     | 160°C                |
| Top Heat . . . . .        | 190°C                |
| Conventional . . . . .    | 190°C                |
| Bottom Heat . . . . .     | 190°C                |
| Defrost . . . . .         | no temperature given |
| Intensive Bake . . . . .  | 170°C                |
| Fan Grill . . . . .       | 200°C                |
| Grill 1 (small) . . . . . | 240°C                |
| Grill 2 (large) . . . . . | 240°C                |

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

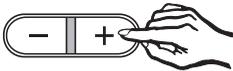
When an oven cooking function is selected this switches on the oven heating elements.

## Altering the temperature

The temperatures suggested by the system can be altered in the range:

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

### To alter while the indicator light is lit:

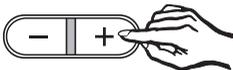


- Enter the required temperature with the -/+ button.

### To alter when the indicator light has gone out:



- Press the “!” button.



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

## To cancel a process

When the oven function selector is turned to “0” this cancels any previously entered oven or probe core temperature.

Time entered with the minute minder is not affected.

## To switch off the oven

When the oven function selector is turned to “0” this switches off the oven. All the display symbols go out.

**Exception:** When the roast probe is connected the “/” symbol remains lit.

If a time has been entered “Δ” and the short time counting down appear in the display field.

# Oven - use

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## Pre-heating the oven

**The oven usually only needs to be pre-heated in the following cases:**

With "Fan Heat":

- baking bread made with dark flour,
- when roasting meat.

With "Conventional" heat:

- for baking biscuits and cakes with a short cooking time,
- for baking some doughs,
- baking bread made with dark flour,
- for roast meat,

### To pre-heat

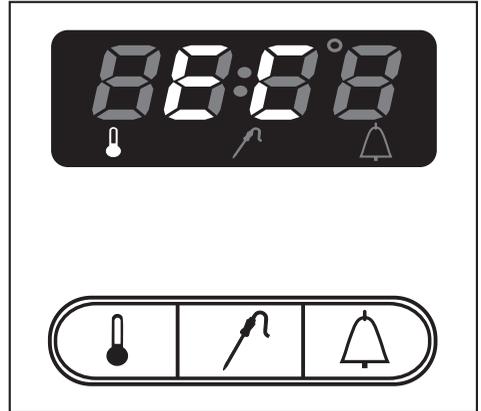
- Turn the oven selector to the required function.
- Select the required temperature.

When the required temperature has been reached:

- Put the food to be roasted or baked into the oven.

## Energy-save function

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



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

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

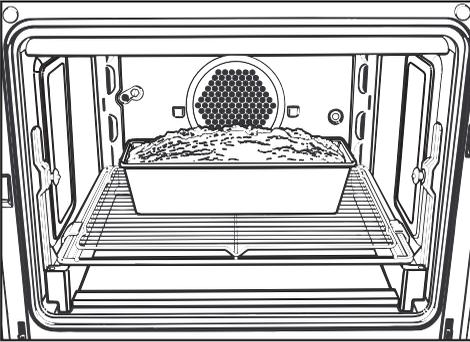
The cooling fan continues to run, as does the hot air fan if a "fan" setting had been chosen.

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

## Telescopic carriage

(depending on model)

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



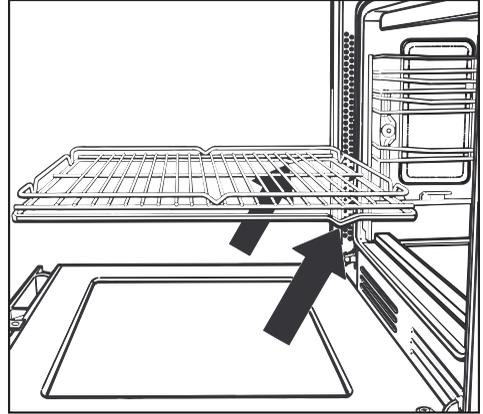
If you wish to use only the lowest runner level for cooking, the side rails can be taken out.

This has the advantage of:

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

## Rack with safety feature

The non-tip runners prevent the rack from being pulled right out when it only needs to be partially pulled out.



When pushing the rack back in always ensure that the safety bar is at the rear of the oven.

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

# Oven - use

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## Short time (Minute minder)

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

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

### To enter the short time

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



- Press the “△” button.



- Enter the required time in hours and mins with the –/+ button.

When the –/+ button control light goes out, the time set starts counting down in minutes.

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

### At the end of the short time:

- an audible tone sounds for approx. 5 seconds.
- The “△” symbol also flashes for approx. 1 minute.

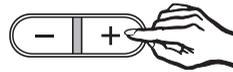
The audible tone and the flashing symbol can be cancelled at any time by pressing the “△” button.

### To change the short time set:

Do this in the same way as entering the short time:



- Press the “△” button. This will halt the minute minder.

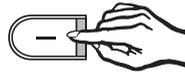


- Use the –/+ button to enter the new time required in hours : minutes.

### To cancel the minute minder

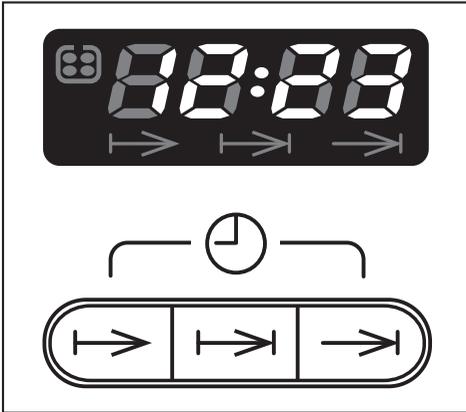


- Press the “△” button.



- Use the – button to set the short time to “0:00”.

This cannot be done using the “+” button, as it is impossible to go beyond the maximum setting.



The timer can:

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

## Push buttons

With the push buttons you can:



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



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



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

The **Time of day** is entered with the “**I→**” and “**→I**” buttons.

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

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

# Timer - use

---



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

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

Time of day can be entered with one or two hands.

- Press the required button.
- Enter the time immediately with the -/+ button.

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



The **-/+ button indicator light** comes on when one of the buttons has been pressed.

Each time the -/+ button or one of the other buttons is pressed, this gives more time for data input.

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

## **Symbols that appear in the timer display field:**

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

## Time of day – 24 hour display

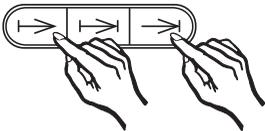
When the colon in the time display:

- flashes:  
Once the time has been entered it proceeds in minute intervals.
- is on constantly:  
Time of day has been halted and can be entered or altered.

**When the appliance is first connected to the power supply, or after a power cut** “12:00” and the symbols “**⏪**” and “**⏩**” flash in the display.

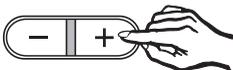
If a process has been pre-programmed, the time of day can not be altered or cancelled.

### To enter the time of day:



- Press the buttons “**⏪**” and “**⏩**” at the same time.

“12:00” will show constantly in the display.

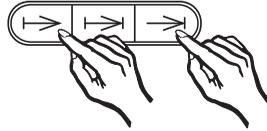


- Using the -/+ button enter the time of day in hours : minutes.

It is not necessary to keep the buttons “**⏪**” and “**⏩**” pressed in.

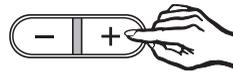
### To alter the time of day

This is the same procedure as for setting the time of day



- Press buttons “**⏪**” and “**⏩**” at the same time.

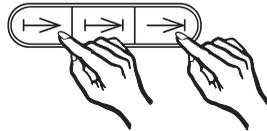
This halts the time of day.



- Use the - /+ button to enter the new time of day in hours : minutes.

### To cancel the time of day display

2x

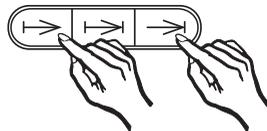


- Press the buttons “**⏪**” and “**⏩**” twice in succession.

Pressed once, the time display colon stays on constantly. Pressed twice the display clears. The time of day continues to run unseen.

### To bring back the visible time display

1x



- Press buttons “**⏪**” and “**⏩**” together once.

# Timer - use

---

## Programming cooking time

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

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

## Programming cooking time in the oven

- Use the oven function selector to choose a setting.

The indicator light in the centre of the “-/+” button lights up.

- Enter the times for the automatic cooking process, (see appropriate section below).

When a **cooking process is pre-selected**, the setting chosen and the symbol  are displayed, as well as the time of day and the symbols for the time entered.

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

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

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

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

The oven temperature will switch on again if:

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

When the **end** of cooking time has been reached

- an audible tone sounds for approx. 5 seconds,
- and at the same time the “→I” symbol flashes.

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

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

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

## Programming hob zone cooking times

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

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

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

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

- Turn the hob zone control to the setting required.

The corresponding symbol will flash for a short time.

- Enter the times for the automatic process (see the relevant Section below).

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

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

When the end of cooking time is reached

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

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

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

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

# Timer - use

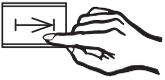
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## To enter the times for an automatic process:

### To end a cooking time automatically – entering the duration

(1 min. to 23 hours 59 mins.)

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



- Press the “T->” button.

“0:00” appears in the display field.



- With the + button enter the required time in hours:minutes.

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

## To switch a cooking process on and off automatically –

### Enter the start and the duration

(the start can be postponed for up to 23 hrs 59 mins)

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

First enter start of cooking time:



- Press button “T->”.

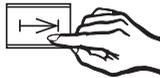
“0:00” appears in the display field.



- Use the + button to postpone the start of cooking.

First the time of day appears.

Now enter the cooking time:



- Press the “T->” button.

“0:00” appears in the display field.



- With the + button enter the required time in hours:minutes.

## Switching the cooking process on and off automatically

### To enter duration and end

(The end can be postponed by up to 23 hours 59 mins)

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

### First enter the cooking time:



- Press the “I->I” button.

“0:00” appears in the display field.



- With the + button enter the required cooking time in hours:minutes.

### Now postpone the end of cooking time:



- Press button “I->I”.

“0:00” appears in the display field.



- Postpone the end of cooking time with the + button.

First the time of day will appear.

## Please note the following:

If only a start of cooking time is programmed, the oven / hob zone will start straight away, without any delay.

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

Do not pre-programme with too long a delay. Cake mixtures will dry out and the raising agent will work less effectively.

# Timer - use

---

## Checking and changing times entered:

It is possible at any time to call up the times entered. The corresponding button for the time to be checked or changed has to be pressed.

If times are programmed for several processes, each process can be seen by pressing briefly more than once on the relevant button.

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

Press once and the time entered for the oven appears.

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

Press 3 times and the time entered for the front right hob zone appears. This is indicated by the symbol “”.

## To check

- Press the button for the time to be checked.

“”

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

“”

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

“”

The end of the cooking process is displayed.

## To change

- Press the corresponding button.
- Use the –/+ button to enter the required time.

When the indicator light in the centre of the –/+ button goes out, the newly selected time is registered. The time of day appears in the display.

## Please note the following:

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

This time cannot be altered.

### **To cancel times entered**

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

If the cooking time is cancelled, this automatically cancels the start / end time, and vice versa.

### **To cancel programmed processes**

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

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

# Baking in the oven

---

The following settings are recommended for baking:

- Fan Heat 
- Intensive Bake 
- Conventional 

## Baking with the “Fan Heat ” setting

Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal moulds.

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

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

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

With the “Fan ” setting **lower baking temperatures** are needed than with the “Conventional ” setting. See the baking charts.

## Baking with the “Intensive baking ” setting

This method of heating is particularly useful for:

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

Any heat-resistant baking tin can be used.

Put the cake in on the 1st runner from the bottom. If the base is overcooked, use a higher level runner next time.

## Baking with the “Conventional ” setting.

The following **baking tins** give an evenly browned result:

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

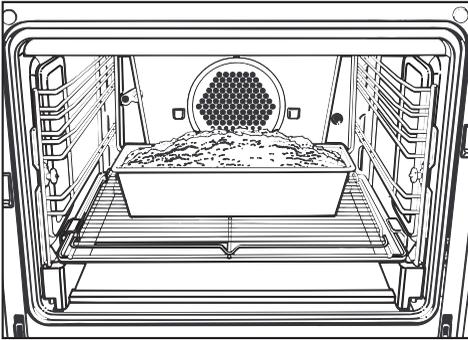
Avoid thin-walled and bright, non-reflective metal moulds. These will give uneven browning results.

**Pre-heat the oven only for:**

- cakes / biscuits with a very short baking time,
- victoria sponge and similar mixtures.

Select **runner height 1 or 2.**

## General notes



Place oblong tins in the oven as shown in the illustration.

**Deep-frozen products such as pizzas** should be placed on baking paper on the rack.

Use the deeper roasting tray for **moist fruit cakes** and **multi-layer cakes**, to minimize splashes in the oven.

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

### For even browning -

- in general select **the middle temperature**.

Increasing the temperature and reducing the time can have an adverse effect on even browning.

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

Insert a metal or wooden skewer into the centre.

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

# Baking in the oven

|                                      | Fan Heat          |                         |               |
|--------------------------------------|-------------------|-------------------------|---------------|
|                                      | Temperature in °C | rec. runner from bottom | Time in mins. |
| <b>Creamed mixture</b>               |                   |                         |               |
| Sand cake                            | 150-170           | 1                       | 50-60         |
| Dried fruit cake                     | 150-170           | 1                       | 70-80         |
| Nut cake (tray) <sup>1)</sup>        | 150-170           | 1                       | 20-25         |
| Nut cake (tin)                       | 150-170           | 1                       | 60-70         |
| Fresh fruit cake with topping (tray) | 150-170           | 1                       | 45-50         |
| Fresh fruit cake (tray)              | 150-170           | 1                       | 35-45         |
| Fresh fruit cake (tin)               | 150-170           | 1                       | 45-55         |
| Flan base <sup>1)</sup>              | 150-170           | 1                       | 25-30         |
| Small cakes <sup>1)</sup>            | 150-170           | 1, 2, 5                 | 20-25         |
| <b>Whisked mixture</b>               |                   |                         |               |
| Tart <sup>1)</sup>                   | 160-180           | 1                       | 25-30         |
| Flan base <sup>1)</sup>              | 160-180           | 1                       | 20-25         |
| Swiss roll <sup>1)</sup>             | 160-180           | 1                       | 15-20         |
| <b>Rubbed-in mixture</b>             |                   |                         |               |
| Tart / flan base                     | 150-170           | 1                       | 20-25         |
| Nut ring                             | 150-170           | 1                       | 40-50         |
| Crumble cake                         | 150-170           | 1                       | 40-50         |
| Small cakes <sup>1)</sup>            | 150-170           | 1, 2, 5                 | 15-25         |
| Cheesecake                           | 150-170           | 1                       | 70-80         |
| Apple pie <sup>1)</sup>              | 150-170           | 1                       | 45-55         |
| Apricot flan with topping            | 150-170           | 1                       | 40-60         |
| Savoury pastry <sup>2)</sup>         | 190-210           | 1                       | 25-35         |
| Meat pie                             | 170-190           | 1                       | 60-70         |
| <b>Yeast mixtures</b>                |                   |                         |               |
| Crumble cake                         | 150-170           | 1                       | 35-45         |
| Fresh fruit cake (tray)              | 160-180           | 1                       | 40-50         |
| Stollen                              | 150-170           | 1                       | 45-65         |
| White bread                          | 160-180           | 1                       | 40-50         |
| Wholemeal bread <sup>1)3)</sup>      | 190-210           | 1                       | 60-70         |
| Pizza (tray) <sup>1)</sup>           | 170-190           | 1                       | 40-50         |
| Onion cakes                          | 160-180           | 1                       | 30-35         |
| Apple turnovers                      | 150-170           | 1, 3                    | 25-30         |
| <b>Choux pastry <sup>1)</sup></b>    |                   |                         |               |
| Eclairs                              | 160-180           | 1, 3                    | 25-30         |
| <b>Flaky pastry <sup>1)</sup></b>    | 170-190           | 1, 3                    | 20-25         |
| <b>Meringues <sup>1)</sup></b>       |                   |                         |               |
| Macaroons                            | 120-140           | 1, 2, 5                 | 30-50         |

The times given are calculated on the basis of an oven which has not been pre-heated.  
With a pre-heated oven shorten times by approx. 10 minutes.

1) Pre-heat the oven with 'Conventional' heat.

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

# Baking in the oven

| Conventional heat |                         |               | Intensive baking  |                         |               |
|-------------------|-------------------------|---------------|-------------------|-------------------------|---------------|
| Temperature in °C | rec. runner from bottom | Time in mins. | Temperature in °C | rec. runner from bottom | Time in mins. |
| 160-180           | 1                       | 50-60         | -                 | -                       | -             |
| 160-180           | 1                       | 70-80         | -                 | -                       | -             |
| 180-200           | 1/2                     | 15-20         | -                 | -                       | -             |
| 160-180           | 1                       | 60-70         | -                 | -                       | -             |
| 180-200           | 1/2                     | 45-50         | 150-170           | 1                       | 30-35         |
| 180-200           | 1/2                     | 35-45         | -                 | -                       | -             |
| 160-180           | 1                       | 45-55         | -                 | -                       | -             |
| 180-200           | 1/2                     | 15-20         | -                 | -                       | -             |
| 180-200           | 2                       | 12-15         | -                 | -                       | -             |
| 180-200           | 1                       | 20-25         | -                 | -                       | -             |
| 180-200           | 2                       | 15-20         | -                 | -                       | -             |
| 190-210           | 1/2                     | 12-15         | -                 | -                       | -             |
| 180-200           | 1/2                     | 15-20         | -                 | -                       | -             |
| 180-200           | 2                       | 40-50         | -                 | -                       | -             |
| 180-200           | 1/2                     | 40-50         | -                 | -                       | -             |
| 180-200           | 2                       | 10-15         | -                 | -                       | -             |
| 180-200           | 1                       | 70-80         | 150-170           | 1                       | 65-75         |
| 180-200           | 2                       | 40-50         | 150-170           | 1                       | 50-60         |
| 180-200           | 1                       | 40-60         | 150-170           | 1                       | 50-60         |
| 230-250           | 1/2                     | 25-35         | 190-210           | 1                       | 25-30         |
| 190-200           | 1                       | 60-70         | 170-190           | 1                       | 50-55         |
| 180-200           | 1/2                     | 35-45         | -                 | -                       | -             |
| 180-200           | 1/2                     | 40-50         | -                 | -                       | -             |
| 170-190           | 1/2                     | 45-65         | -                 | -                       | -             |
| 190-210           | 1/2                     | 40-50         | -                 | -                       | -             |
| 210-230           | 1/2                     | 60-70         | -                 | -                       | -             |
| 190-210           | 1/2                     | 40-50         | 170-190           | 1                       | 40-50         |
| 190-210           | 1/2                     | 25-30         | 160-180           | 1                       | 30-35         |
| 170-190           | 1/2                     | 20-25         | -                 | -                       | -             |
| 190-210           | 1/2                     | 25-35         | -                 | -                       | -             |
| 200-220           | 1/2                     | 15-20         | -                 | -                       | -             |
| 130-150           | 2                       | 30-50         | -                 | -                       | -             |

3) Instead of "Fan Heat" select "Auto Roast".  
Pre-heat the oven with "Auto Roast".

**Data given are for guidelines only.**  
**Values obtained from a machine designed for the German market.**

# Roasting in the oven

---

We recommend the following settings for roasting in the oven:

- Auto Roast 🍖
- Conventional heat 🍳

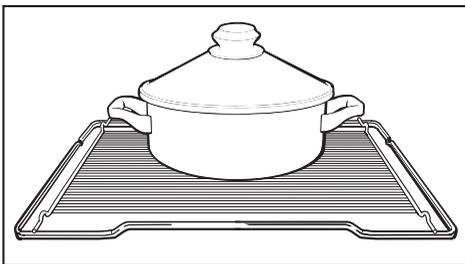
The core temperature probe (roast probe) can be used with either of the above settings. See Section on “Roasting with the roast probe”.

## Auto Roast:

Always remember to fit the roasting filter in front of the fan in the back of the oven before starting.

We recommend roasting in a covered pot:

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



The following containers are suitable: Roasting tins, heat-resistant glass, roasting foil, earthenware.

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

Place the covered pot on the rack.

The meat should be put into a cold oven.

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

Use **shelf position 1** for roasting.

**Exception:** Use shelf position 2 when roasting poultry weighing up to 1 kg, sirloin, or fish.

When using “Auto Roast” a temperature of **approx. 40°C lower** can be used for roasting than with the “Conventional” setting.

The bigger the quantity to be roasted, the lower the temperature.

When roasting more than 3 kg select a temperature about 10°C lower than the one given in the “Roasting” chart.

The roasting process will take a little longer, but the meat will be cooked evenly and the exterior will become crisp.

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

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

## Calculating roasting time:

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

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

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

Example:

Beef roast, 8 cm high

8 x 15 mins. per cm = 120 mins. roasting time

## Please note:

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

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

## After the roasting process is finished

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

This helps retain juices when the meat is carved.

## Useful hints

### Roasting in a covered pot

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

### Roasting on the rack

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

### Roasting poultry

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

### Roasting deep frozen meat

Deep frozen meat should be defrosted first.

# Roasting in the oven

## Roasting with the Roast Probe

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

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

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

### Using the roast probe for best effect:

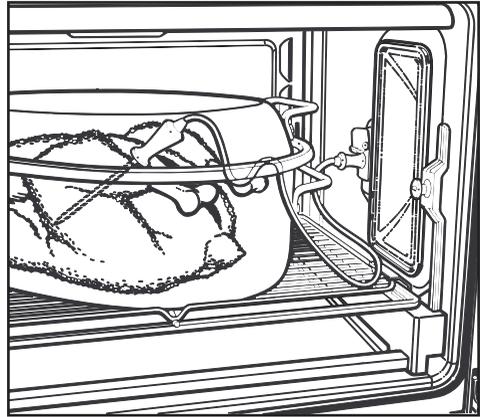
- Prepare the meat in the usual manner, and put it into the oven, (in a pot or on the rack).

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

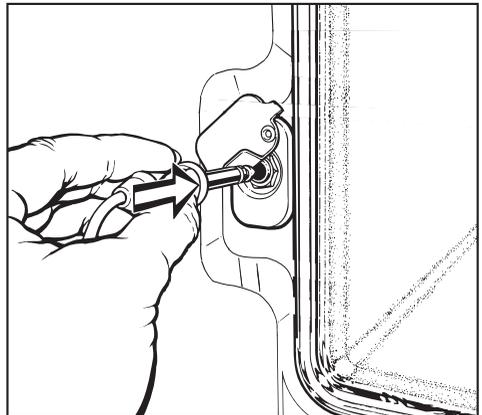
- Insert the probe into the middle of the meat.

Ensure that it does not touch a bone, and that it is not inserted into a fatty piece of meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.

When roasting with the probe it is a good idea to take the frame off the pull-out carriage. The telescopic carriage can then be pulled right out.



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



- Push the probe into the socket until it is felt to engage.

# Roasting in the oven

■ Choose the required function with the oven selector:

- Auto Roast
- Conventional
- Fan Heat
- Fan Grill

Please see the notes under “Grilling in the oven”.

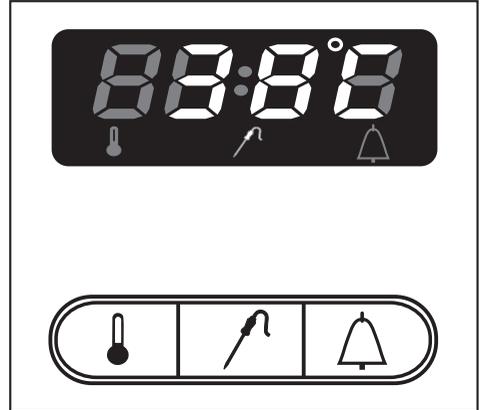
A **suggested core temperature** of 60°C appears in the display field.

If the core temperature suggested by the system is appropriate for your recipe, this is automatically adopted once the indicator light goes out. The core temperature can however be changed. (see Section on “Changing the core temperature”).

The **core temperature to be set** depends on the food to be cooked. Please consult the roasting chart.

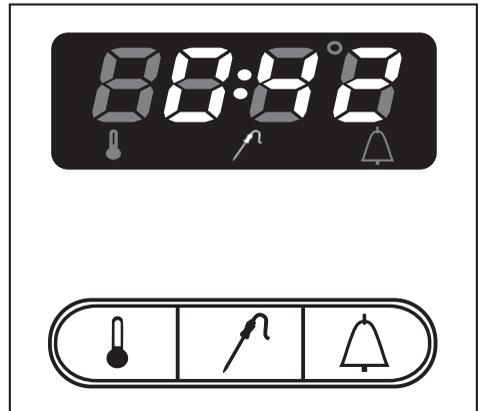
The **suggested temperature for the oven** now appears in the display field.

The oven temperature can however be altered, (see “To alter the temperature”).



When the light in the – /+ button goes out, the **actual core temperature** appears in the display. N.B. The lowest temperature that can be displayed is 20°C, so this will also be shown until the roast probe registers 20°C.

## Time left display



After a specific time the estimated time left until the cooking process has finished is shown in the oven display. From now on the actual temperature is no longer displayed, and cannot be called up.

# Roasting in the oven

---

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

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

If, when the residual time is displayed:

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

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

## **Cooking time is completed automatically.**

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

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

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

## **End of cooking time**

When the chosen core temperature has been reached

- an audible tone sounds for approx. 5 seconds, and
- the “” symbol flashes.

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

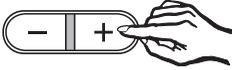
The audible tone can be cancelled by:

- pressing the “” button.  
If the food is not sufficiently cooked, a new core temperature can be entered.
- turning the oven function selector to “0”.  
Any temperatures entered will also be cancelled.

## Altering the core temperature

The temperature can be altered between 20°C and 99°C.

When the indicator light is on:

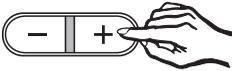


- Enter the required temperature with the -/+ button.

When the indicator light has gone out:



- Press the “!” button.



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

## Please note:

This process can also be programmed through the timer with delayed start.

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

Insert the probe in a different place and start again:

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

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

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

# Oven roasting chart

## Oven roasting chart

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

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

- 1) Fit the grease filter in place when using "Auto Roast".
- 2) Roasting in a pot 
  - When roasting on the rack , set the temperature 20°C lower than given.
- 3) Roasting using the core temperature probe (Roast Probe) 
- 4) Pre-heat the oven when using "Auto Roast" and "Conventional" settings.
- 5) 2nd runner from the bottom when using the "Conventional" setting.
- 6) very rare: 40-45°C, medium-rare: 50-55°C, medium: 60-65°C, well done 70-75°C

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

# Defrosting in the oven

---

We recommend defrosting at room temperature, i.e. without selecting an oven temperature.

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

- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
- All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.
- When defrosting poultry put it on the rack, one level higher than a tray put in 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.

N.B. Put the tray back in the oven if roasting on the rack.

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

## **Do not refreeze food once it has thawed.**

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

# Casseroles

---

The following oven settings are recommended:

- Fan Heat 
- Conventional 

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

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

Fan Heat  . . . . . 170-190°C  
Conventional  . . . . . 190-210°C

## Cooking times

Consult your cook book.

## Please note:

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

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

## Useful hint

One dish can be placed on top of the other. Invert the lid of the bottom dish. Put dishes to be browned at the top.

## Poaching

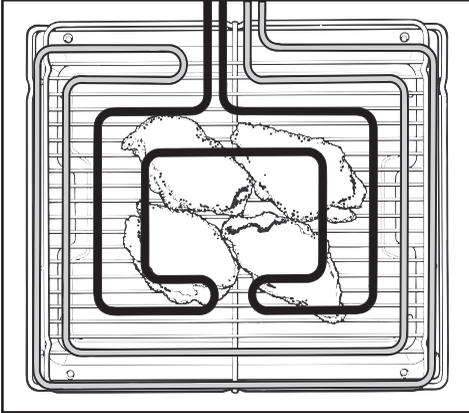
Fish or fruit can be poached in the oven in a covered dish.

## Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved.

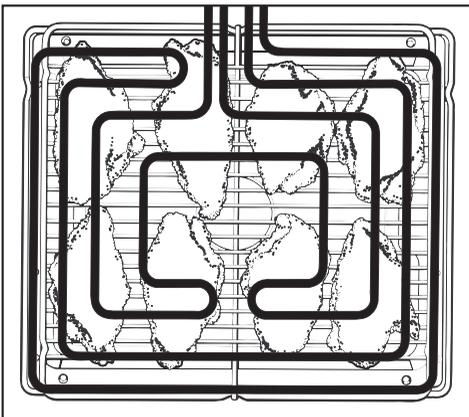
The oven has three grill settings:

## Grill 1



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

## Grill 2



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

## Fan Grill

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

With this method the core temperature probe can also be used to monitor the temperature. See “Roasting in the oven: Roasting with the core temperature probe”.

Pre-heat the grill for approx. 5 minutes with the oven door shut.

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

Fan grill:

Always put the roasting filter back in place on the back panel fan grille when using this setting.

# Grilling in the oven

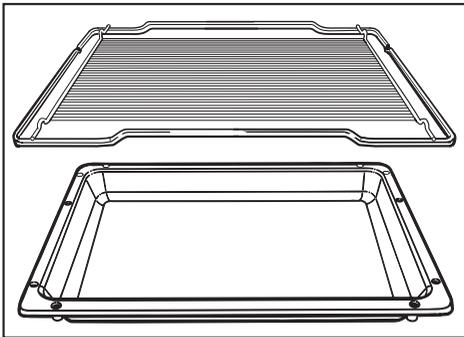
## Preparing food for grilling

Clean, wipe and season. Do not salt slices of meat beforehand as this detracts from the taste.

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

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

## Grilling on the rack



- Assemble the grill pan, anti-splash tray and rack as shown.
- Place the food on the rack.
- Select the **method of grilling** .

Insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts =  
level 3, 4 or 5

thicker cuts =  
level 1 or 2

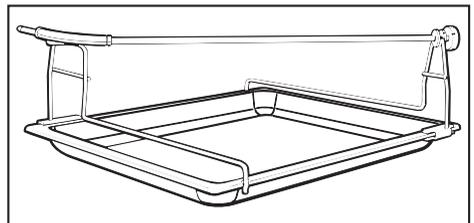
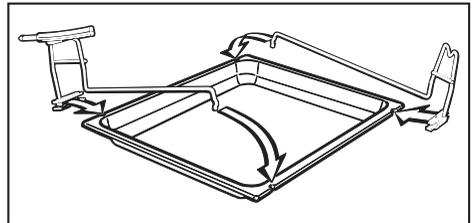
It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

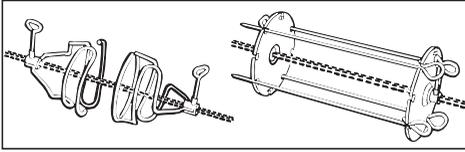
## Grilling on the spit

(depending on model)

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



- Assemble the **rotisserie** as shown.



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

- Select the **method of grilling** .
- Put the grill pan holding the assembled rotisserie in the oven, using the 1st runner from the bottom.

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

## Temperature

| Food to be grilled                                | temperature |
|---|-------------|
| <b>Thin cuts</b><br>such as chops, steak          | 275°C       |
| <b>Thicker cuts</b><br>such as chicken,<br>kebabs | 240°C       |

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

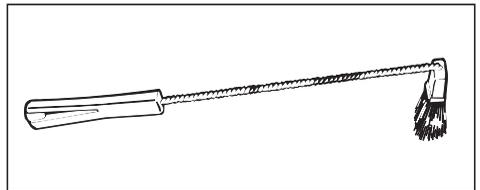
## Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture. Thicker pieces need longer. With rolled meat allow approx. 10 minutes per cm diameter.

## Useful grilling hint

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”).



## Basting brush

A basting brush with an angled handle for convenient basting under the grill is available from the Miele Spare Parts Department.

# Grilling

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

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

1) Turn half way through the grilling time.

2) Grilling on the rack

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

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

**All times given in the chart are approximate and can vary.**

## Appliance front and control panel

Use a mild cleaning agent or a dash of washing up liquid in hot water. Wipe dry with a soft cloth.

### Glass front

Do not use a scouring agent, as this would scratch the glass front.

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

- the oven door handle and
- the control panel

with a damp cloth and some washing up liquid. This will avoid spillages being burnt on and becoming impossible to remove.

### Stainless steel front

Never use cleaners containing sand, soda or scouring agents. These will leave scratches.

Use a non-scouring stainless steel cleaner. Apply with an even pressure. Wipe over with a damp cloth and rub dry with a soft cloth.

## Accessories

### Roast probe, telescopic frame (if fitted),

Wipe with a damp cloth.

Do not put the roast probe or the baking carriage runners into water, and do not put them in the dishwasher.

### Runners

Wash in hot water with washing up liquid, or clean with a stainless steel cleaner.

### Baking tray, roasting/grill pan, rack, spit and frame:

wash and dry after each use.

Remove stubborn residues that do not wash away

- from stainless steel:  
with a stainless steel cleaner.

- from enamel:

Soften residues by soaking with hot water, then brushing with a soft nylon brush or sponge.

### Roasting filter

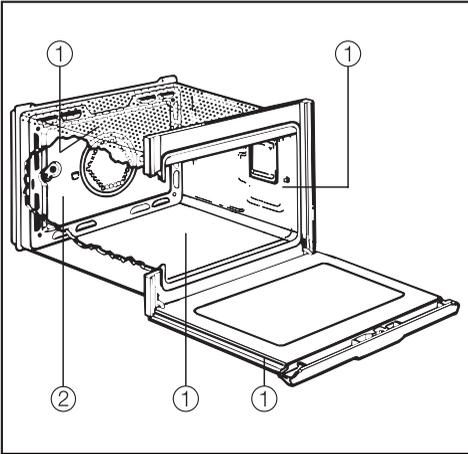
Clean in washing up liquid and hot water, or in the dishwasher.

# Cleaning and care

## Oven interior

Different surfaces of the oven interior are coated with either

- ① “Clean-Enamel”, or
- ② catalytic enamel.



The oven cavity and door interior are finished in “Clean-Enamel”. The rear panel which protects the fan is more subject to oil and fat splashes, and has a catalytic coating.

With some models, side panels with catalytic coating are fitted, and the removable guard plate above the grill has a catalytic coating. With this arrangement most of the interior “Clean-Enamel” is protected, except for the floor and door, which should be cleaned after each use.

The oven should be cleaned regularly, preferably after each use. If left too long cleaning becomes unnecessarily difficult and in extreme cases impossible.

Important: Remove any soiling from the “Clean-Enamel” areas before carrying out the extra cleaning process for catalytic enamel described below.

Never use hard brushes, wire wool or scourers, scouring pads, hard sponges or other scouring agents on the enamel coatings. These scratch and damage enamel.

### ① “Clean-Enamel”

This is a specially hardened enamel with an extremely smooth surface.

Most baking and roasting residues can be easily removed using a sponge cloth, washing up liquid and hot water.

If something bakes on harder, it can be loosened with a shielded razor blade scraper. It is easier to remove splashes of fruit or cake mixture from the oven and racks while they are still warm.

Fruit juice may cause lasting discolouration.

Dull patches may remain permanently in the oven tray after roasting or grilling.

If an oven spray is used on the “Clean-Enamel”, follow the manufacturer’s instructions carefully.

Important: Oven spray must not come into contact with catalytic enamel. It can damage the enamel.

## ② Catalytic Enamel

Because circulating air in the oven deposits oil and fat splashes predominantly on the **rear wall** of the oven, this is coated in catalytic enamel.

With some models, side panels with catalytic coating are also fitted, and the removable guard plate above the grill has a catalytic coating.

When this catalytic enamel is heated to temperatures above 200°C, oil and grease deposits are removed, except for deposits of spices and syrups. The higher the temperature the more effective the process.

To take further advantage of the catalytic properties for cleaning, the “Extra cleaning process” can be used, (see that section below). For slight soils the oven can be cleaned manually.

Do not wait too long between cleaning sessions as further baking and roasting will cause oil and grease deposits to burn on even harder.

## Cleaning the catalytic enamel manually

Where cooking is carried out at lower temperatures splashes of oil and grease can collect on the catalytic coating. This slight soiling can be cleaned manually as follows:

Let the oven cool down and remove the runners or telescopic frame. Wipe down the surface(s) using a cloth, soft sponge or soft nylon brush with warm water to which a little washing up liquid has been added.

Do not use oven spray or abrasive cleaning agents.

Do not wash these panels in the dishwasher. Any mechanical handling would damage the catalytic enamel.

Clean the oven floor (Clean-Enamel) after each use.

# Cleaning and care

---

## **Cleaning catalytic enamel using the extra cleaning process**

Before carrying out the extra cleaning process, take out the rack and runners, or telescopic frame remove any soiling from the “Clean-Enamel” areas.

To operate the extra cleaning process:

- Turn the oven function selector to “Fan Heat ”.
- With the + button select the highest temperature setting.

Let the oven operate for about one hour. The length of time will depend on the degree of soiling. It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Wipe over all the visible surfaces which are not protected by the catalytic liners, especially the oven floor.

Every time the oven is used at high temperatures any remaining soiling will gradually disappear.

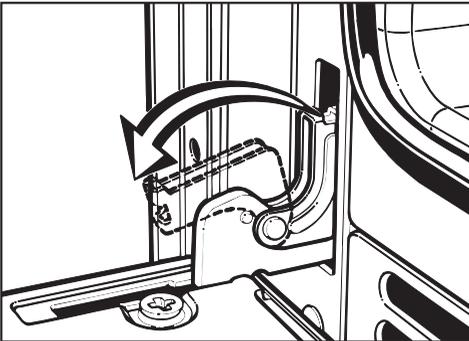
Should the catalytic coating on the back panel or any other catalytic panels fitted become ineffective through improper use or heavy soiling, for example, a replacement can be obtained from your Miele dealer or Miele Spare Parts dept.

For ease of cleaning the oven door can be taken off, the runners or the telescopic frame, side panels and the back panel removed and the top grill element lowered.

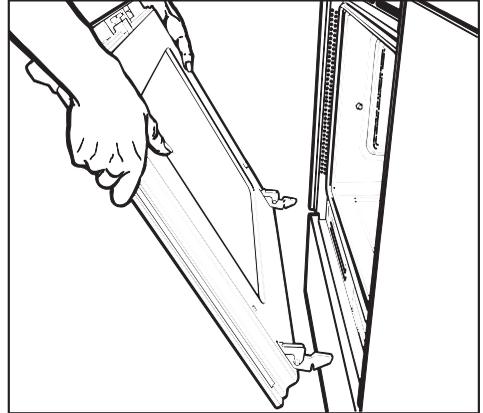
Please note : the oven door is quite heavy. It should be gripped firmly at the sides when being removed or re-fitted.

## To remove the oven door:

- Open the door fully.



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



- Lift up the door until the hinges disengage. Remove door.

## To re-fit the oven door:

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

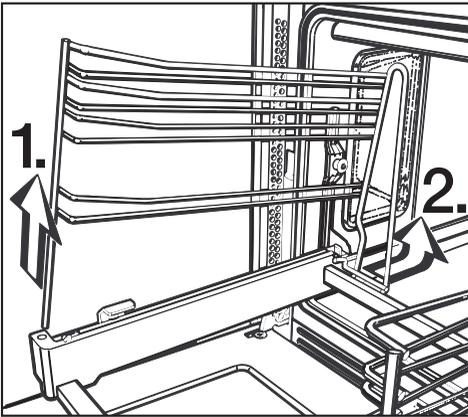
It is essential that the locking clamps are flipped up when the door is refitted after cleaning. Otherwise the door could come loose on its hinges.

# Cleaning and Care

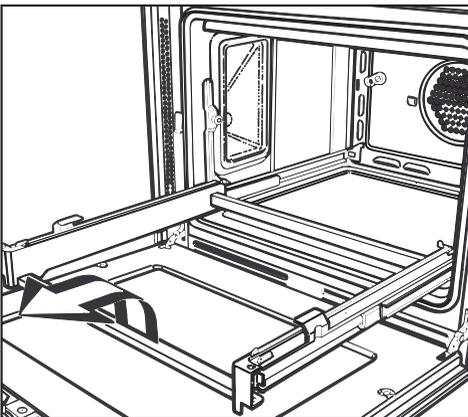
## Removing the telescopic carriage (according to model)

- Select the “Light” setting.

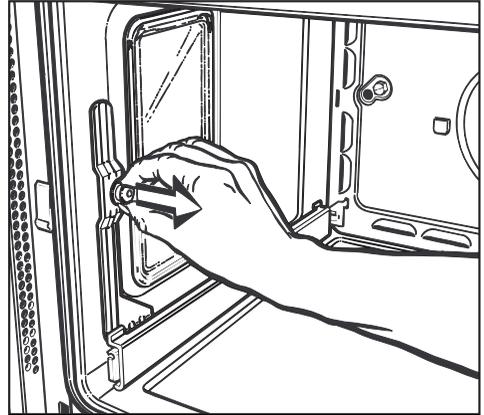
Make sure the oven heating elements are switched off and cool, to avoid the danger of being burnt.



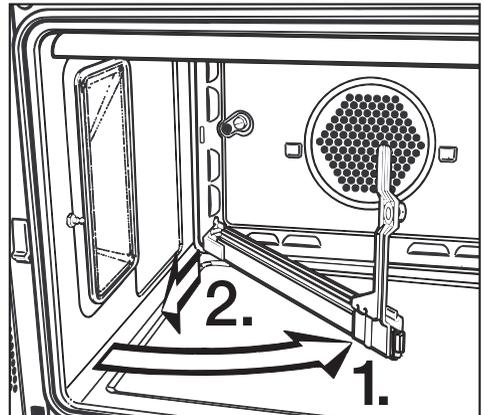
- Draw out the telescopic carriage and remove the side runners.



- Remove the frame from the guide rails.



- Pull on the fixing knob to release it.



- Take the guide rails out of the oven.

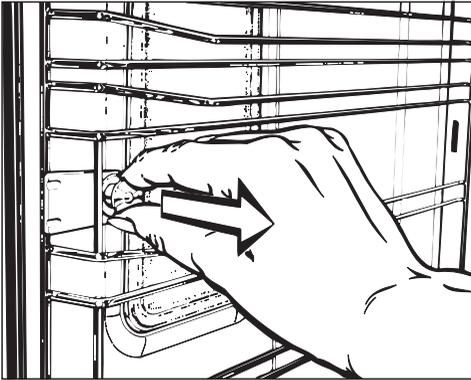
**Reassemble** in reverse order, carefully ensuring all parts are correctly in place.

## To remove the runners

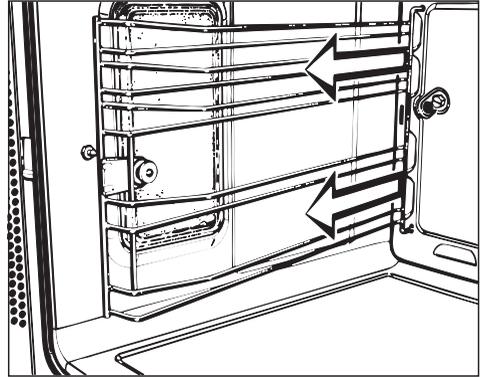
(according to model)

- Select the “Light ☒” setting.

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



- Pull on the fixing knob to release it.



- Take the runners out of the oven.

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

# Cleaning and care

## To remove the catalytic side panels

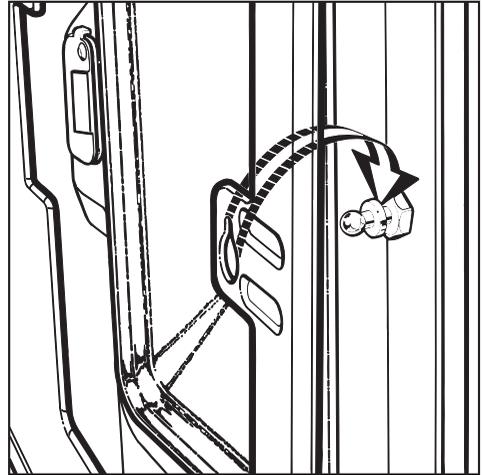
- Select the “Light ” setting.

The oven heater elements must be switched off, to avoid the danger of being burnt.

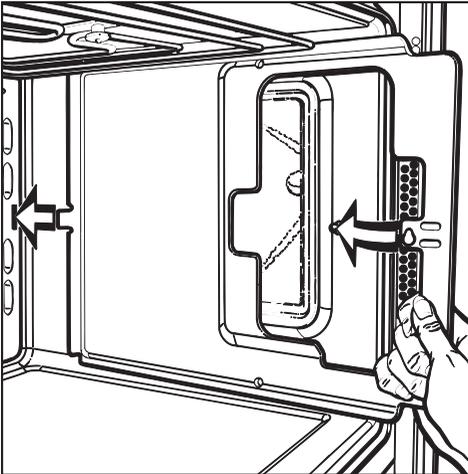
- Take the runners or the telescopic frame out of the oven.
- Gently lift and pull out the catalytic side panels.

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

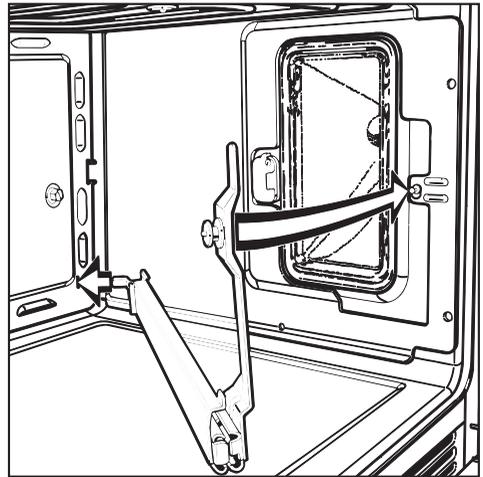
When reassembling the catalytic side panels, ensure they sit correctly.



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

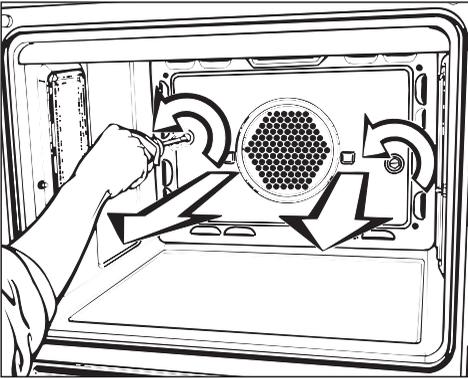


- Ease the back lug into the opening in the rear wall.



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

## To remove the back panel



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

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

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

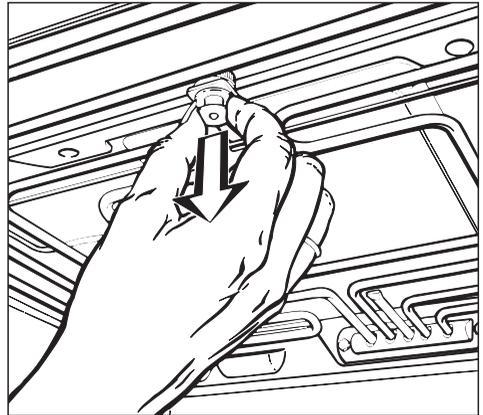
## To lower the (upper heating) grill element:

- Select the “Light ☒” setting.

The oven heating elements must be switched off, to avoid the danger of burning.

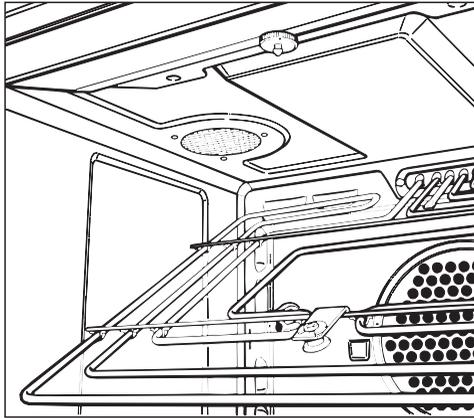
Wait until the grill element has cooled down enough to touch to avoid being burnt.

- Take out the runners.



- Pull (and turn if necessary) on the fixing knob for the grill element to release it.

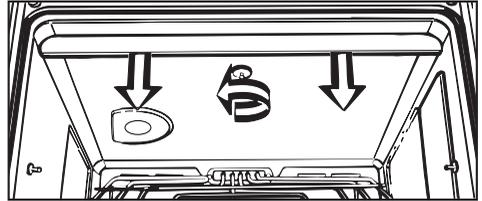
# Cleaning and care



- Gently lower the grill element.

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

If the guard plate is dirty it can also be removed for cleaning:



- Hold the guard plate firmly and unscrew the knurled knob.
- Take out the guard plate.

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

# Correcting minor faults

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a fully competent person. Unauthorised repairs can be dangerous.

Some minor problems however can be dealt with as follows:

## What to do if . . .

### . . . The oven does not heat up.

Check whether,

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

### . . . The heating elements in the oven function, but not the light.

The halogen lights are faulty. Change as follows:

- Turn off the electricity supply to the oven. Switch off at the isolator, or withdraw the mains fuse.

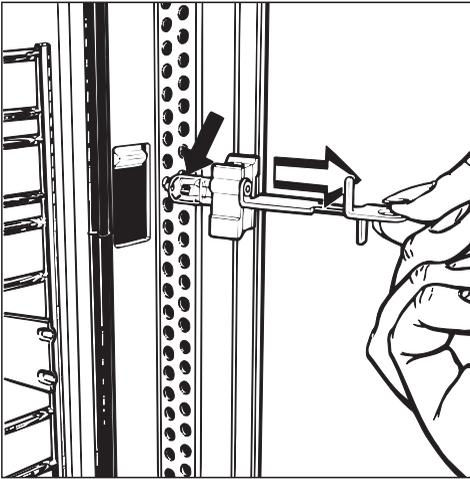
There is a slide flap in each side trim to the oven.



- Slide the relevant flap upwards.

# Correcting minor faults

- Pull out the metal strip.



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

Fit the bulb and **reassemble** in the reverse order, carefully ensuring all parts are in place.

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

This is not a fault.

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

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

This is not a fault.

The cooling fan continues to run for a short time. When the temperature has fallen sufficiently the fan switches off automatically.

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

Check whether,

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

## ... The browning effect is uneven

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

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

- when baking with Fan Heat :
  - whether the temperature was set too high,
  - whether the roasting filter was in place.
- when baking with the Conventional setting 
  - the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.

## ... spots like rust appear on the interior catalytic walls?

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

## ... The display light does not come on when a hob control is switched on

The lamp needs changing. You can obtain a new lamp from the Miele Spare parts dept, and follow the instructions supplied to fit it yourself.

## ... “F” and a number appear in the oven display field.

This combination indicates a fault

- When “F3” appears the core temperature (roast) probe has a fault. Remove the probe from its socket and the message will disappear.
- When “F6” appears the oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The timing is different depending on the oven setting selected.

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

# Correcting minor faults

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- If “**F7**”, appears in the display, this may mean that the cooling fan has stopped turning.

The Service dept must be called to put this right. Please quote the fault message.

- If “**F8**”, appears in the display, this may mean that the Fan Heat fan has stopped turning.

The Service dept must be called to put this right. Please quote the fault message.

- If “**F9**”, appears in the display, this may mean that the maximum temperature of the appliance has been exceeded.

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

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

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

## **. . . the timer display is dark when the appliance is first switched on.**

This is not a fault.

If the time of day has been switched off, the display stays dark.

If the “**←**” and “**→**” buttons are pressed at the same time “12:00” appears in the display field.

## **. . . the time of day cannot be entered after a power cut.**

This is not a fault.

Check whether the oven function selector was still set to one of the functions.

If it was, turn it to “0”.

The time of day can now be entered.

## **. . . The residual time indicator is not activated when cooking with the roast probe; the energy-save function is not activated when cooking with the roast probe or the timer.**

This is not a fault.

Certain conditions must be fulfilled before the system controlling residual time or the energy-save function comes into operation. Sometimes these do not occur.

## After sales service

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

- your Miele Dealer

or

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

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

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

Space for hob data plate

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 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 regulations, and which is accessible after the appliance has been built in.

## Important U.K.

The “B” model is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply, with 20 amp fusing.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

In other countries check these details with your supplier.

## 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 only be carried out in consultation with the relevant Miele Service Dept.

## Possible combinations

The version of the built-in oven with hob controls may only be combined with one of the hobs listed below, and the correct KSE electronic control for that hob, (not all units are available in every country):

| Hob    | Hob electronic control unit |
|--------|-----------------------------|
| KM 220 |                             |
| KM 221 |                             |
| KM 222 | KSE 200                     |
| KM 230 |                             |
| KM 232 |                             |
| KM 240 |                             |
| KM 242 |                             |
| KM 243 |                             |
| KM 245 | KSE 202-1                   |
| KM 246 |                             |
| KM 247 |                             |
| KM 248 |                             |
| KM 251 | KSE 204-1                   |

**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 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.**

Electrical connection of the appliance should be undertaken by a qualified electrician in strict accordance with national and local safety regulations.

Caution:  
In order to avoid a hazard this appliance must be installed according to these instructions for installations.

Fusing arrangements must be according to national and local standards. Connection should be made via a suitable isolator switch which complies with national and local regulations. It should be easily accessible for servicing work.

The data plate gives the necessary **connection rating**, which must be according to national and local standards.

When contacting the Service Department, please quote the voltage, model and serial numbers given on the data plate.

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

Test certificates awarded . . . . .  
. . . . . Electrical SAFETY, C-Tick Mark  
Electrically suppressed acc. to . . . . .  
. . . . . AS/NZS 1044

## **Underbench oven**

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

The fuse rating is 32 amps with hob.

## **Possible combination**

The underbench oven can only be combined with a certain range of the ceramic hobs.

## **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.

Electrical connection of the appliance should be undertaken by a qualified electrician in strict accordance with national and local safety regulations.

Caution:  
In order to avoid a hazard this appliance must be installed according to these instructions for installations.

Fusing arrangements must be according to national and local standards. Connection should be made via a suitable isolator switch which complies with national and local regulations. It should be easily accessible for servicing work.

The data plate gives the necessary **connection rating**, which must be according to national and local standards.

When contacting the Service Department, please quote the voltage, model and serial numbers given on the data plate.

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

Test certificates awarded . . . . .  
. . . . . Electrical SAFETY, C-Tick Mark

Electrically suppressed acc. to . . . . .  
. . . . . AS/NZS 1044

### **Underbench oven**

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

The fuse rating is 32 amps with hob.

### **Possible combination**

The underbench oven can only be combined with a certain range of the ceramic hobs.

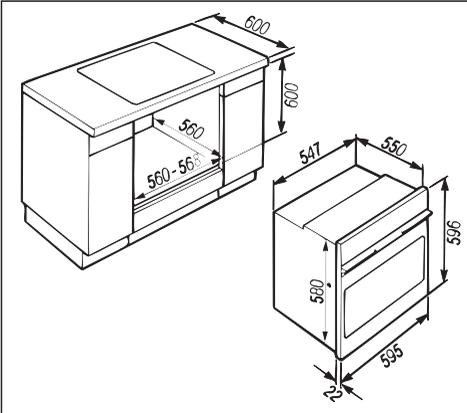
### **Wall oven**

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.

# Installation instructions

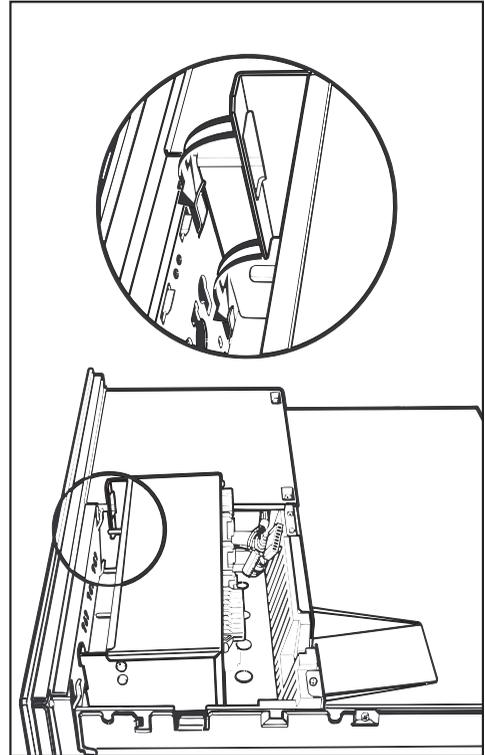
## Underbench-oven with hob controls (cooker), and KSE hob electronic control unit



Turn off the mains electricity supply to the isolator.

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

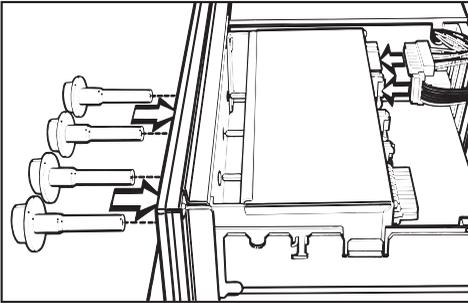
- Pull the control knobs for the hob and the cooker plugs out of the insert retainers.



- Fit the KSE hob electronic unit into place.

# Installation instructions

The plugs on the cooker / hob and the sockets on the hob electronic control are coded with the same colour for matching.

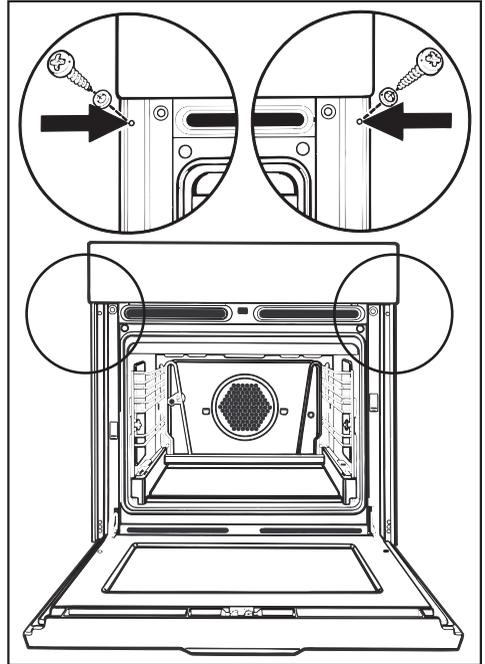


- Insert the hob control knobs into the control fascia.  
Fit the cooker plugs into their sockets.



- Then fit the hob plugs into their sockets.

- Place the oven into the oven housing unit as far as the oven trim and align.



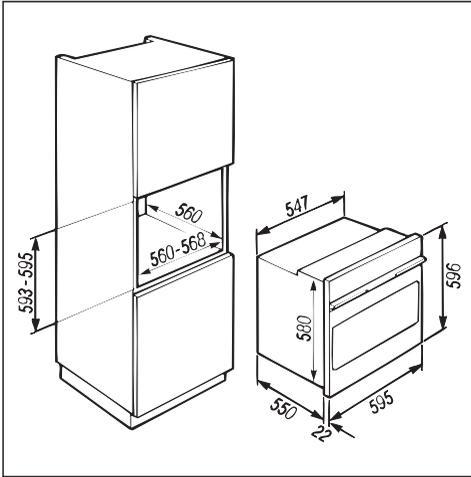
- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

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

# Installation instructions

## For Australia and New Zealand only:

### Remote installation of underbench oven



To install a underbench-oven at “eye level” a special accessory kit is required for connection to the hob.

This unit is obtainable from your Miele dealer, or the Miele Spare Parts dept, and consists of a 3.5 metre long connecting cable and an additional connector box.

The cable should be in conduit approved by the electricity regulatory bodies. Only a suitably competent person should install the connecting cable from the control unit to the hob.

The underbench oven must be built in within view of the hob.

# Installation instructions

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The cable conduit must meet statutory electrical requirements and have an inner diameter of at least 23 mm for data cable and 29 mm for power cable.

The conduit length should be sufficient to ensure the cable cannot be touched for the whole distance between the additional connector box and the control unit.

Do not install the oven directly above a hob. Exposure to direct heat could be damaging.

The oven must be separated by a secured shelf from the rest of the space in the wall unit, to make it inaccessible.

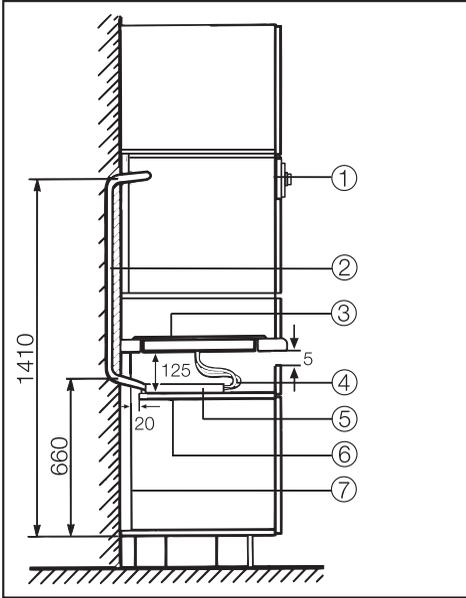
Disconnect the mains electricity supply to the appliance.

- Install the hob.
- Starting from the wall unit push the cables into the ducting.

The plugs on the connecting cables and the sockets on the hob are coded with the same colour for matching.

- Connect the plugs of the connecting cables into the corresponding sockets on the additional connection box, and connect the individual wires according to the wiring plan supplied.
- Secure the connecting cables in the connection box with the strain relief clip.
- Fit the hob plug into the socket.

# Installation instructions

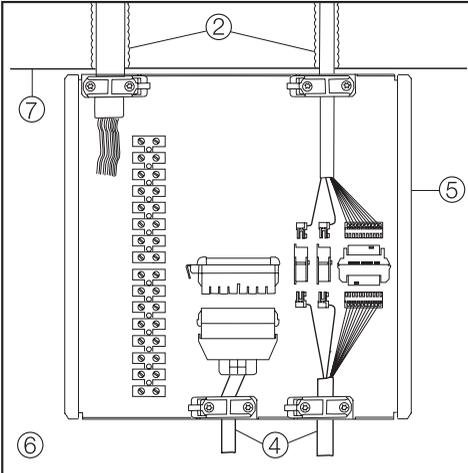


For safety reasons, a **protective shelf** must be installed as shown to ensure that inadvertent contact with the hot underside is prevented.

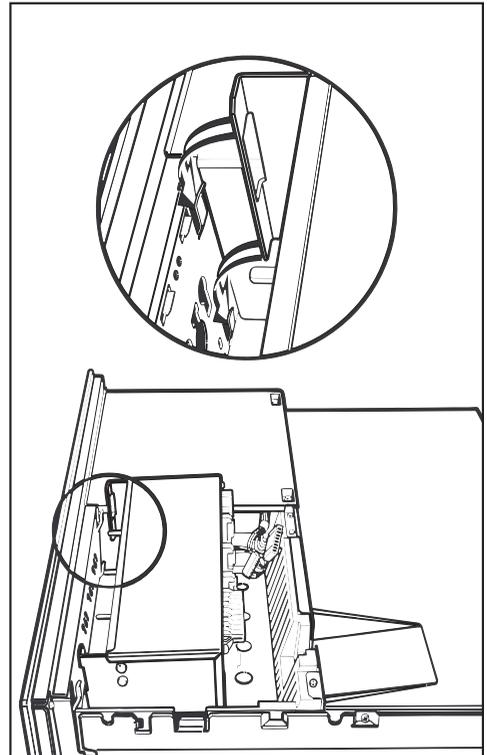
The distance between the lower edge of the worktop and the upper edge of the protective shelf must be a minimum of 125 mm. In order to ensure sufficient air circulation, a gap of 20 mm must be left between the protective shelf and the rear panel of the base unit, and a gap of 5 mm must be left between the cabinet front panel and the benchtop.

- ① underbench-oven, installed remotely
- ② cable in ducting
- ③ hob
- ④ cable to hob
- ⑤ additional connector box
- ⑥ protective shelf below
- ⑦ back wall of unit

# Installation instructions



- Connect the oven to the electricity supply by the isolator.
- Align the cooker in front of the base unit.
- Pull the control knobs for the hob and the cooker plugs out of the insert retainers.



- Screw the additional connector box to the protective shelf underneath the hob.

In doing so make sure the connection box is as close to the back wall of the unit as possible.

The ducting for the electric cabling must continue right up to the additional connection box.

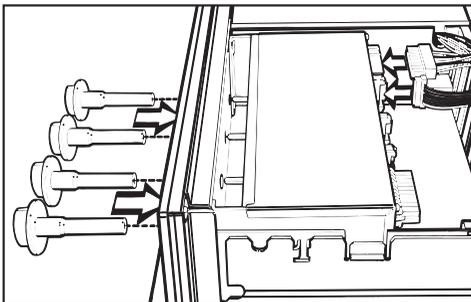
The connection cables must not come into contact with the underside of the hob. This is a fire hazard.

- Pull any superfluous cable away from the space under the hob. Fire hazard!

- Fit the KSE hob electronic unit into place.

# Installation instructions

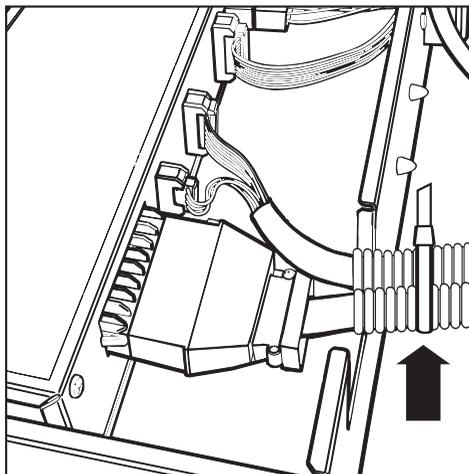
The plugs on the cooker / hob and the sockets on the hob electronic control are coded with the same colour for matching.



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



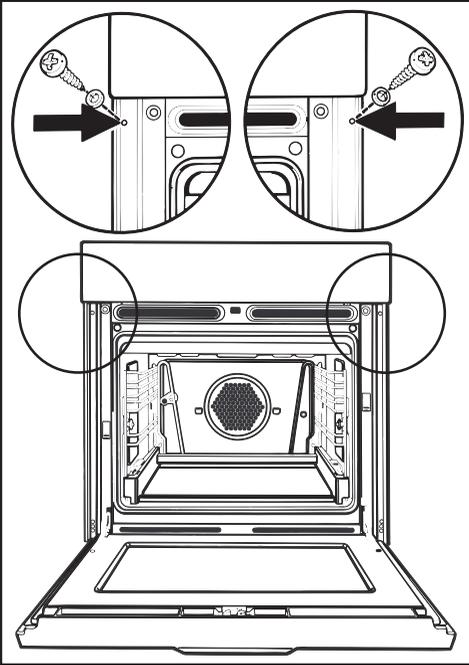
- Then fit the hob plugs into their sockets.



- Use the cable clamp to secure the cables together.
- Feed the connection cable through a suitable hole in the base unit. Connect to the electricity supply with an isolator which complies with national and local regulations.

When pushing the underbench-oven into place, ensure that no connecting cables are crushed or caught.

- Place the oven into the oven housing unit as far as the oven trim and align.

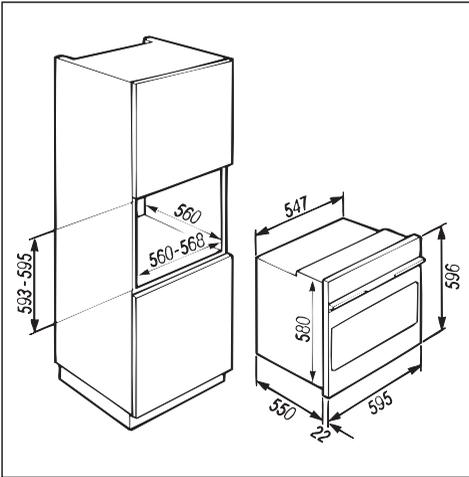


- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

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

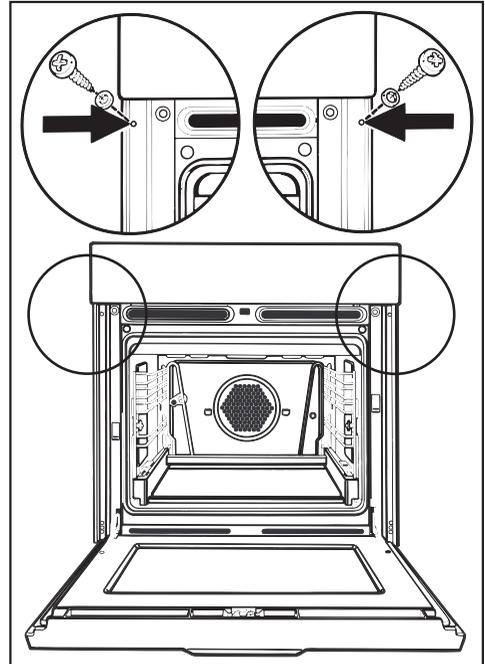
# Installation instructions

## Wall Oven



Turn off the mains electricity supply to the isolator.

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



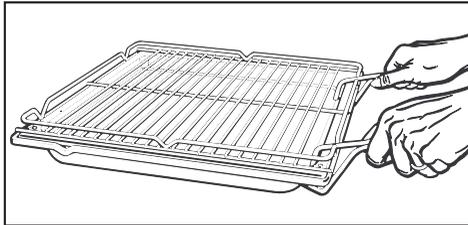
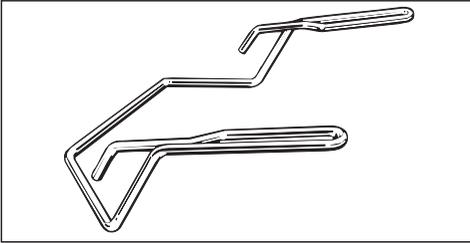
- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

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

## Extra accessories

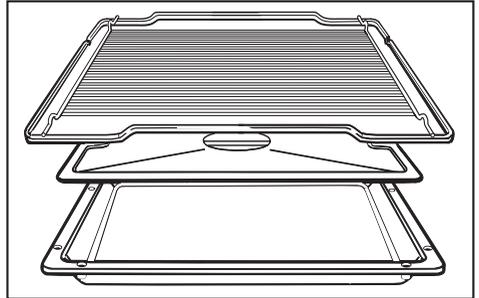
These are available at extra cost from your Dealer or the Miele Domestic Sales dept.

- handle



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

- Anti-splash tray  
to be placed in the grill pan  
when grilling



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

# Miele

## **Australia:**

Miele Australia Pty. Ltd., A.C.N. 005635398

1 Gilbert Park Drive, Knoxfield, VIC. 3180

Telephone: (03) 97647100, Fax: (03) 97647129

Miele Australia Pty. Ltd., 3 Skyline Place, Frenchs Forest, N.S.W. 2086

Telephone: (02) 94510644, Fax: (02) 94519700

Miele Australia Pty. Ltd., 4 Wandoo Street, Fortitude Valley, QLD 4006

Telephone: (07) 38522533, Fax: (07) 38522920

Miele Australia Pty. Ltd., Shop1, 568 Goodwood Road,

Colonel Light Gardens, S.A. 5041

Telephone: (08) 8374 0071, Fax: (08) 8374 1278

## **Distributor Western Australia:**

G.B.I. Sales Pty. Ltd., 52 Wickham Street,

East Perth W.A. 6000, P.O. Box 6300

Telephone: (09) 3238656, Fax: (09) 2213475

## **Distributor New Zealand:**

Steelfort Engineering Company. Ltd.

500 Rangitikei Street, Palmerston North, Priv. Bag 11045, N.Z.

Telephone: (06) 3571099, Fax: (06) 3561507

Steelfort Engineering Company Ltd., Unit L, 10-20 Sylvia Park Road,

Mt. Wellington, Auckland, N.Z.

Telephone: (09) 5731269, Fax: (09) 5731268

## **United Kingdom:**

Miele Co. Ltd.

Fairacres, Marcham Road, Abingdon, Oxon, OX14 1TW

tel. Abingdon (01235) 554455 - fax (01235) 554477

Service Office, tel. Abingdon (01235) 554466

## **Ireland:**

Miele Ireland Ltd.

Wilton House, Naas Road, Dublin 22

Tel. (01) 4504024, Fax (01) 4504037

## **South Africa:**

Miele (Pty.) Ltd.

304 Tungsten Road, Strydom Park 2194

P.O.Box 1654, Randburg 2125

Tel. (011) 793-7452, Telefax (011) 793-7447