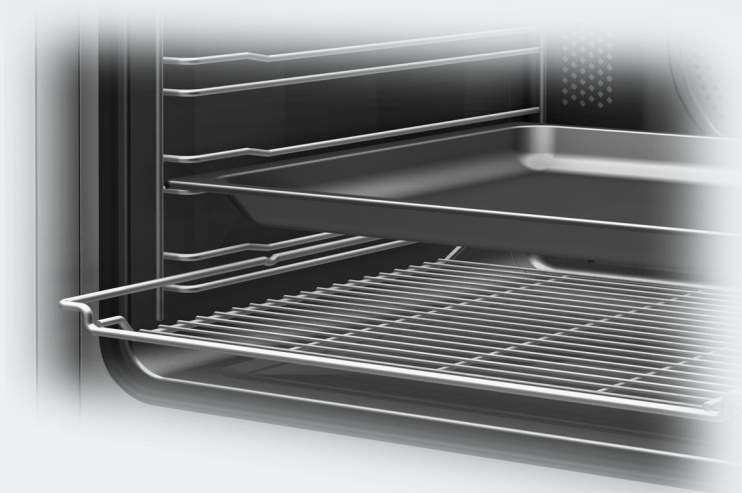


Operating and Installation Instructions Oven



To prevent accidents and damage to the range, you **must** read all instructions supplied before installing or using the appliance.

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IMPORTANT SAFETY INSTRUCTIONS

When using the appliance, please comply with the basic safety requirements, including the following instructions:

Read all instructions before installation and use of the oven to prevent accidents and damage to the appliance.

► For the sake of simplicity, ranges and ovens will subsequently be referred to as the “oven”.

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

Read all instructions before installing or using the oven for the first time. Only use the appliance for its intended purpose.

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

► The safety notes and IMPORTANT SAFETY INSTRUCTIONS for the cooktop can be found in the separate operating and installation instructions for the cooktop.

Appropriate use

► This oven is intended for domestic use and use in other similar environments.

► The oven is not intended for outdoor use.

► The oven is intended for cooking food – and, in particular, for baking, roasting, broiling, reheating, defrosting, and drying food – in domestic settings only.

All other types of use are not permitted.

► Risk of Fire! Do not use this oven to store or dry flammable materials.

► This oven can only be used by people with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised while using it.

They may only use it unsupervised if they have been shown how to do so in a safe manner. They must be able to understand and recognize the possible dangers caused by incorrect operation.

IMPORTANT SAFETY INSTRUCTIONS

► The oven compartment is equipped with special bulbs to cope with particular conditions (e.g., temperature, moisture, chemical resistance, abrasion resistance, and vibration). These special bulbs must only be used for the purpose for which they are intended. They are not suitable for room lighting.

Safety with children

► Activate the system lock to ensure that children cannot switch on the oven inadvertently.

► Children should be supervised in the vicinity of the oven. Never allow children to play with the oven.

► Burn Hazard - Do not allow children to use the oven. Failure to do so can result in severe burns or serious injury.

► Risk of suffocation from packaging material. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.

► Risk of injury caused by hot surfaces. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel, and the vent become quite hot.

Do not let children touch the oven when it is in operation.

► The cooktop gets hot when in use and remains hot for some time after being turned off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.

► Burn hazard!

Keep the spaces above and behind the cooktop clear of any items that could draw the attention of children. Otherwise, they can be tempted into climbing onto the appliance.

► Risk of burning or scalding.

Turn pot and pan handles inward, so children cannot pull them down and be burned.

► Risk of injury from the open door. The oven door can support a maximum weight of 33 lbs (15 kg). Children could injure themselves on an open door.

Do not let children sit on the door, lean against it, or swing on it.

IMPORTANT SAFETY INSTRUCTIONS

Technical safety

- ▶ This appliance must be installed and connected in compliance with the installation instructions.
- ▶ Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs should only be carried out by a Miele authorized technician.
- ▶ Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work should only be performed by a qualified technician.
- ▶ Damage to the oven can compromise your safety. Check the oven for visible signs of damage. Do not use a damaged oven.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with national and local codes.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation.
- ▶ The electrical safety of this appliance can only be guaranteed when correctly grounded. It is essential that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.
- ▶ Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.
- ▶ The connection data (voltage and frequency) on the data plate of the oven must match the domestic electrical supply in order to avoid the risk of damage to the oven. Compare this before connecting the appliance to the domestic electrical supply. If in any doubt, consult a qualified electrician.
- ▶ Power bars and extension cords do not guarantee the required safety of the appliance. Do not use these to connect the oven to the power supply.
- ▶ For safety reasons, only use the oven when it has been fully installed.

IMPORTANT SAFETY INSTRUCTIONS

► This appliance must not be used in a non-stationary location (e.g., on a ship).

► Risk of injury due to electric shock. Any contact with live connections or tampering with the electrical or mechanical components of the oven will endanger your safety and may lead to appliance malfunctions.

Do not open the oven housing under any circumstances.

► While the appliance is under warranty, repairs should only be undertaken by a service technician authorized by Miele Customer Service. Otherwise the warranty will be invalidated.

► Miele can only guarantee the safety of the appliance when original Miele parts are used. Faulty components must only be replaced with genuine Miele parts.

► If the oven is delivered without a power cord, a special cord must be installed by a Miele authorized technician (see "Installation – Electrical connection").

► If the power cord is damaged, it must be replaced with a special power cord by a Miele authorized technician (see "Installation – Electrical connection").

► During installation, maintenance, and repair work, e.g., if the oven interior lighting is faulty, the oven must be completely disconnected from the power supply (see "Frequently asked questions"). To ensure this:

- The circuit breakers have been switched off, or
- the fuses of the electrical installation have been completely removed, or
- the plug (if present) is removed from the outlet. To do this, pull the plug not the cord.

► The oven requires a sufficient supply of cool air for efficient operation. Make sure that the supply of cool air is not hindered in any way (e.g., by installing heat insulation strips in the cabinet niche). In addition, the required supply of cool air must not be excessively heated by other heat sources.

► If the oven is built in behind a cabinet door front, do not close the cabinet door while the oven is in use. Heat and moisture can build up behind the cabinet door when closed. This can result in damage to the oven, cabinet niche, and floor. Leave the cabinet door front open until the oven has cooled down completely.

IMPORTANT SAFETY INSTRUCTIONS

Correct use

- ▶ **Caution:** Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. External parts of the oven such as the door glass, vents, and the control panel can become hot. During and after use, do not touch, or let clothing or other flammable materials come into contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool.
- ▶ Do not let food sit in the oven for an extended period of time before or after cooking. Doing so can result in food poisoning or sickness.
- ▶ Loose fitting or hanging garments present a fire hazard. Wear proper apparel while operating the appliance.
- ▶ Use only dry, heat-resistant potholders. Moist or damp potholders used on hot surfaces may result in steam burns. Do not let potholders come in contact with oil or grease. Do not substitute dish towels or other bulky items for potholders. Do not let potholders touch hot heating elements.
- ▶ Open the door carefully to allow hot air or steam to escape before placing or removing food.
- ▶ To prevent burns, always place oven racks at their desired height while the oven is cool. If the rack must be moved while the oven is hot, do not let pot holders touch hot heating elements.
- ▶ To prevent burns, allow the heating elements to cool before cleaning by hand.
- ▶ Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.
- ▶ Never store flammable liquids and materials in, above or under an oven, or near cooking surfaces.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

WARNING

NEVER use this appliance as storage space. Doing so may result in carbon monoxide poisoning and overheating of the oven.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

NEVER cover any slots, holes or openings in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

- ▶ Do not obstruct the flow of combustion and ventilation air.
- ▶ This oven must only be used for cooking food. Corrosive chemicals and vapors as well as fumes, vapors or heat given off by glues, plastics or flammable liquids and materials could be hazardous. Do not use it as a dryer, kiln, dehumidifier, etc.
- ▶ Do not let metal objects (aluminum foil, pans) come in contact with the heating element.
- ▶ Make certain that the power cords of small appliances do not come in contact with or get caught in the oven door.
- ▶ When baking frozen pizzas or pies, place them on the wire rack lined with parchment paper. Do not use the baking tray or the roasting pan for frozen foods with a large surface area. The tray or pan could become warped and difficult to remove from the oven when hot. Frozen foods like french fries, chicken nuggets, etc. can be baked on the baking tray.
- ▶ Risk of injury caused by hot surfaces. The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, accessories, or food.
When the oven is hot, use pot holders to insert, remove, or turn food, as well as when adjusting the oven shelves, etc.
- ▶ To avoid fueling any flames, do not open the oven door if smoke appears inside the appliance. Interrupt the process by turning the appliance off and disconnecting it from the power. Do not open the door until the smoke has dissipated.
- ▶ Due to the high temperatures radiated, objects left near the oven could catch fire. Do not use the oven to heat up the room.
- ▶ Oils and fats are a fire hazard if allowed to overheat. Never leave the oven unattended when cooking with oil or fats. Never attempt to put out oil or fat fires with water. Turn the oven off and extinguish the flames by leaving the door closed.
- ▶ Oils and fats are a fire hazard if allowed to overheat. Never leave the cooktop unattended when cooking with oil or fats. Never attempt to put out oil or grease fires with water. Switch the cooktop off and carefully smother the flames on the cooktop with a lid or a fire blanket.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ If the cooktop is turned on or accidentally turned on or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction. Do not store items on the cooktop! Always turn the cooktop off after use!
- ▶ Broiling food for excessively long cooking durations can cause it to dry out with the risk of catching fire. Do not exceed the recommended cooking durations.
- ▶ Certain foods dry out quickly and may catch fire due to high broiling temperatures.
Never use broiling modes to finish baking par-cooked rolls or bread, or to dry flowers or herbs. Instead, use the Convection Bake  or Surround  operating mode.
- ▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to evaporate. The vapor can catch fire on hot heating elements.
- ▶ When using residual heat to keep food warm, corrosion from high air humidity and condensation can occur in the oven. This can cause damage to the control panel, countertop, and cabinet carcass. Keep the oven on and select the lowest temperature available for the selected operating mode. The cooling fan will then continue to run automatically.
- ▶ Food which is stored in the oven compartment or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven. Always cover food that is left in the oven to keep warm.
- ▶ A buildup of heat can cause the floor of the oven to crack or flake off. Never line the floor of the oven with aluminum foil or oven liners. If you wish to place dishware on the floor of the oven during the cooking process, or place dishware on the floor of the oven to heat it up, you can do so, but only with the Convection Bake  operating mode.
- ▶ The oven floor can become damaged by items being pushed around on it. When placing pots, pans, or dishware on the oven floor, do not push them around.
- ▶ Risk of injury caused by steam. Pouring a cold liquid onto a hot surface creates steam, which can cause severe scalding. The sudden temperature change can also cause damage to hot surfaces. Never pour cold liquids directly onto hot enameled surfaces.

IMPORTANT SAFETY INSTRUCTIONS

- ▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. You can ensure this by stirring or turning the food.
- ▶ Plastic containers which are not heat-resistant melt and may ignite at high temperatures and can damage the oven.
Use only plastic containers that are suitable for use in an oven. Follow the manufacturer's instructions.
- ▶ Canning food and heating it up in closed containers results in an increase in pressure which can cause them to explode. Do not use cans for canning or reheating food.
- ▶ Risk of injury from the open door. You could bang into the open door or trip over it. Do not leave the door open unnecessarily.
- ▶ The door can support a maximum load of 33 lbs (15 kg). Do not lean or sit on an open door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.

The following applies to stainless steel surfaces:

- ▶ Adhesives will damage the coated stainless steel surface and cause it to lose its dirt-repellent protective coating. Do not use sticky notes, adhesive tape, or other types of adhesive on the stainless steel surface.
- ▶ Magnets can cause scratches. Do not use the stainless steel surface as a magnetic notice board.

Cleaning and care

- ▶ Only clean parts listed in these operating and installation instructions.
- ▶ Do not use oven cleaners. Do not use standard oven cleaners in the oven compartment or on the front of the oven. Never line the oven with oven liners.
- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Never use a steam cleaner for cleaning.
- ▶ The catalytic enamelled back panel can be removed for cleaning purposes (see "Cleaning and care of the oven – Removing the back panel"). Ensure that the back panel is replaced correctly and do not use the oven without it installed.

IMPORTANT SAFETY INSTRUCTIONS

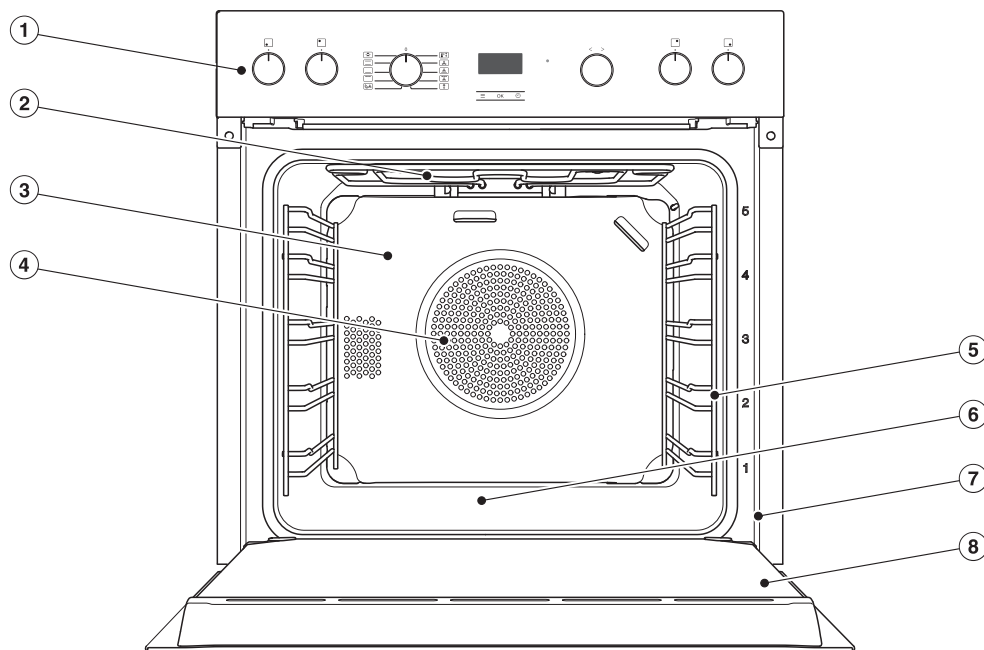
- ▶ Scratches on the door glass can cause the glass to break. Do not use abrasive cleaners, hard sponges, brushes, or sharp metal tools to clean the door glass.
- ▶ The side runners can be removed (see “Cleaning and care of the oven – Removing the side runners”). Reinstall the side runners correctly.
- ▶ In warm, moist environments, there is a higher probability of pest infestations. Ensure the oven and the area surrounding it are always kept clean.
Damage caused by pests is not covered by the warranty.

Accessories

- ▶ Miele ranges may only be combined with cooktops specified by Miele as suitable for use with that appliance (see “Installation – Electrical connection”).
- ▶ Only use original Miele accessories. Using parts or accessories from other manufacturers will invalidate the warranty, and Miele cannot accept liability.
- ▶ The Miele Gourmet Casserole Dish HUB 5000/HUB 5001 (if available) must not be inserted on shelf level 1. This will damage the floor of the oven. The lack of clearance will create a buildup of heat, which can cause the enamel to crack or flake off. Never place a Miele Casserole Dish on the upper support of shelf level 1 either as it will not be secured by the non-tip safety notches. As a general rule, use shelf level 2.

KEEP THE OPERATING AND INSTALLATION INSTRUCTIONS IN A SAFE PLACE AND REVIEW THEM PERIODICALLY.

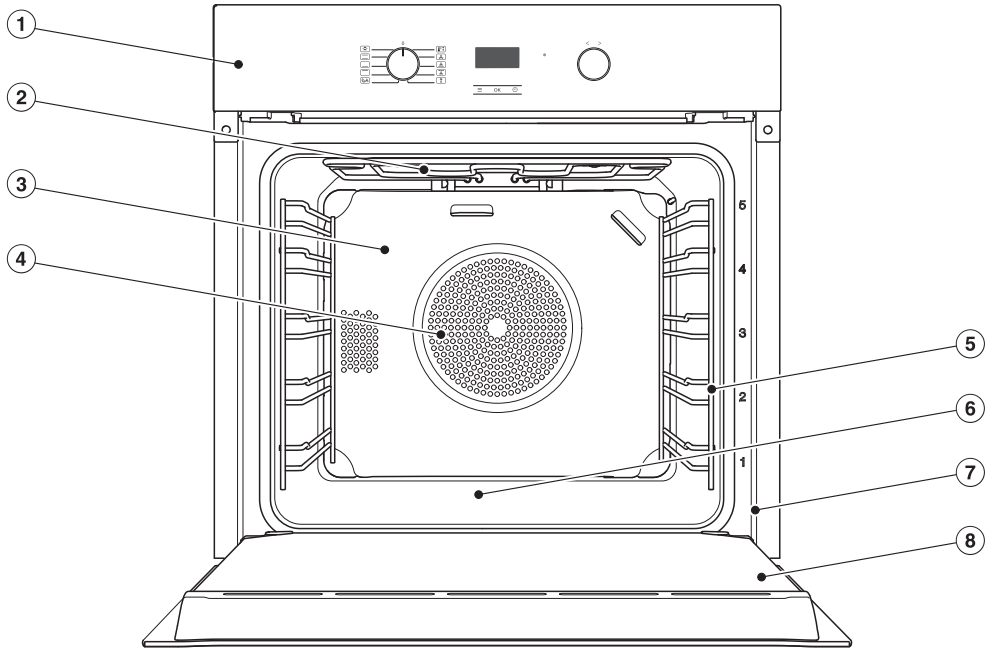
Range



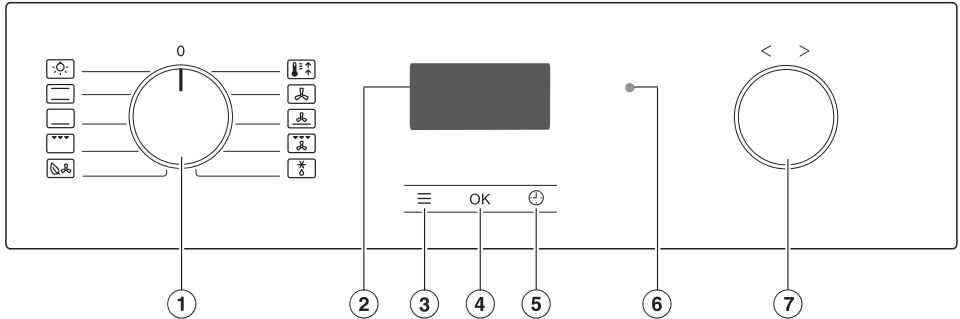
- ① Oven controls, cooktop controls
- ② Browning/Broiling element
- ③ Catalytic enameled back panel
- ④ Convection fan with heating element
- ⑤ Side runners with 5 shelf levels
- ⑥ Oven floor with bottom heat element underneath it
- ⑦ Front frame with data plate
- ⑧ Door

Overview

Oven



- ① Controls
- ② Browning/Broiling element
- ③ Catalytic enameled back panel
- ④ Convection fan with heating element
- ⑤ Side runners with 5 shelf levels
- ⑥ Oven floor with bottom heat element underneath it
- ⑦ Front frame with data plate
- ⑧ Door



- ① **Mode selector**
For selecting operating modes
- ② **Display**
For displaying the time of day and information on operation
- ③ **≡ sensor control**
For accessing settings
- ④ **OK sensor button**
For accessing functions and saving settings
- ⑤ **🕒 sensor control**
For setting the timer, cooking duration, and end of cooking duration
- ⑥ **Optical interface**
(for Miele Service only)
- ⑦ **< > rotary selector**
For setting times, temperatures, and for selecting functions and settings

Oven controls

Mode selector

Use the mode selector to select the required operating mode and switch on the oven interior lighting independently.

It can be turned clockwise or counterclockwise.

When the mode selector is in the **0** position, it can be retracted by pushing it in.

Operating modes

-  Lighting
-  Surround
-  Bake
-  Maxi Broil
-  Eco Convection Bake
-  Booster
-  Convection Bake
-  Intensive
-  Convection Broil
-  Defrost

Display

The display is used for showing the time of day or information about operating modes, temperatures, cooking durations, and settings.

< > rotary selector

The rotary selector can be turned clockwise or counterclockwise and it can be retracted by pushing it in.

Select functions and settings in the display by turning the rotary selector clockwise **>** or counterclockwise **<**.

You can increase values such as temperatures and times in the display by turning the rotary selector clockwise **>** or you can decrease the values by turning it counterclockwise **<**.

Sensor controls

The sensor controls respond to the touch of a fingertip. Every touch on the sensor controls is confirmed by a keypad tone.

The keypad tone can be turned on or off by selecting the status **P 5** in the settings **5 0** (see “Settings”).

Sensor buttons under the display

Sensor control	Function
	Use this sensor control to access the settings when the mode selector is in the O or the Lighting  position.
<i>OK</i>	With this sensor control you can access functions, save changes to values or settings.
	Use this sensor control to access the different functions for setting times (Timer/Duration/end of cooking duration).

Symbols

The following symbols may appear on the display:

Symbol	Meaning
	Timer
	Duration
	End of cooking duration
	Time
	Temperature
<i>P</i>	Setting
<i>S</i>	Setting status
<i>LOC</i>	System lock
<i>DES</i>	Demo Mode
<i>CANC</i>	Power failure

Features

A list of the models described in these operating and installation instructions can be found on the back page.

Data plate

The data plate located on the front frame of the oven is visible when the door is open.

The data plate states the model number, the serial number, and connection data (voltage, frequency, and maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Scope of delivery

- Operating and installation instructions for using the oven
- Screws for securing the oven to the cabinet niche
- Various accessories

Standard and optional accessories

Features will vary depending on model.

The side runners, universal tray, and wire rack (or “rack” for short) are supplied as standard with the oven.

Depending on the model, your oven may also come supplied with some of the accessories listed here.

All accessories and cleaning agents and care products in these instructions are designed to be used with Miele Ovens.

These can be ordered from the Miele web store, Miele Customer Service, or from your Miele dealer.

When ordering, please have the model identifier of your oven ready along with the desired accessories.

Side runners

Side runners for accessories are installed on either side of the oven compartment for shelf levels  1.

The shelf level numbers are indicated on the front of the oven frame.

Each level consists of 2 rails, one above the other.

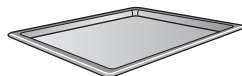
The accessories (e.g., the wire rack) are pushed into the oven between the two rails.

The FlexiClip telescopic runners (if present) are installed on the lower rail.

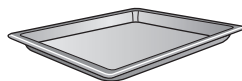
You can remove the side runners (see “Cleaning and care of the oven – Removing the side runners with FlexiClip telescopic runners”).

Baking tray, universal tray, and wire rack with non-tip safety notches

Baking tray HBB 71:



Universal tray HUBB 71:



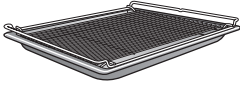
Wire rack HBBR 71:



These accessories are inserted into the oven between the two rails of a side runner.

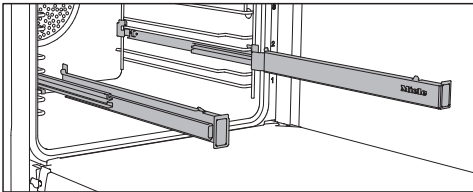
Always position the wire rack with the loading surface in the lower position.

These accessories have non-tip safety notches installed in the middle of their short sides. These prevent the trays from being pulled out completely from the side runners when you only wish to pull accessories out partially.



If you are using the universal tray with the wire rack on top, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

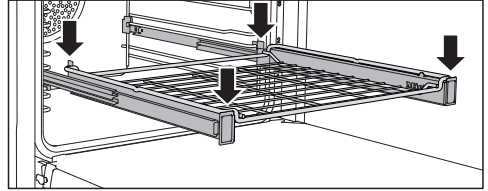
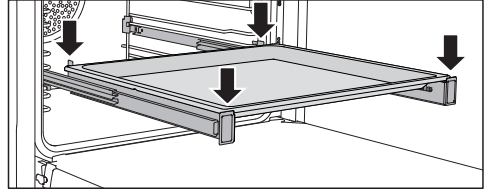
FlexiClip telescopic runners HFC 71



You can use the FlexiClip telescopic runners on shelf levels 1–4.

Push the FlexiClip telescopic runners all the way into the oven before placing accessories on them.

The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.



The FlexiClip telescopic runners can support a maximum load of 33 lb (15 kg).

Installing and removing the FlexiClip telescopic runners

 Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, or accessories.

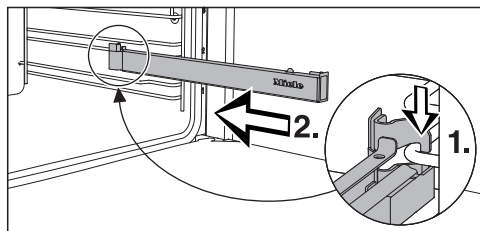
Allow the heating elements, oven compartment, and the accessories to cool down before installing or removing the FlexiClip telescopic runners.

The FlexiClip telescopic runners are installed in between the two rails that make up a shelf level.

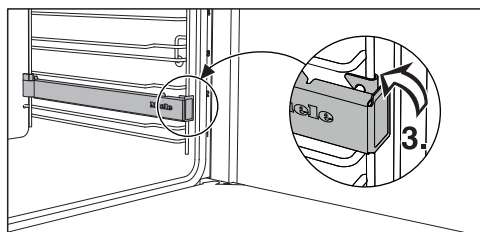
The FlexiClip telescopic runner with the Miele logo is installed on the right.

When installing or removing the FlexiClip telescopic runners, do **not** extend them.

Features



- Hook the FlexiClip telescopic runner onto the lower rail of a shelf level at the front (1.) and push it along the rail into the oven compartment (2.).

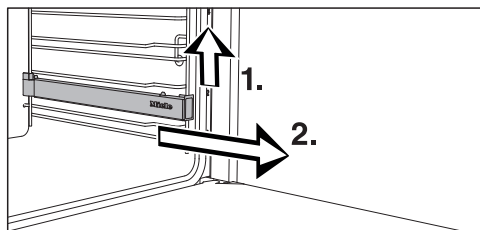


- Then secure the FlexiClip telescopic runner to the lower rail of the shelf level (3.).

If the FlexiClip telescopic runners are difficult to pull out after installing, you may need to pull firmly on them once to release them.

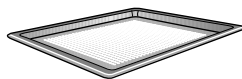
To remove a FlexiClip telescopic runner, proceed as follows:

- Push the FlexiClip telescopic runner in all the way.



- Remove the FlexiClip telescopic runner by raising it at the front (1.) and then pulling it forwards along the rail of the shelf level and out (2.).

Gourmet baking and AirFry tray, perforated HBBL 71



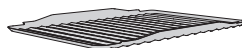
The fine perforations of the perforated Gourmet baking and AirFry tray, optimize cooking processes:

- Browning on the underside of baked goods made from fresh yeast and quark doughs as well as bread and rolls is improved.
- French fries, croquettes, or similar items can be deep-fried in a low-fat air flow (AirFrying).
- During dehydrating/drying, the air circulation around the food for drying is optimized.

The enameled surface has been treated with PerfectClean.

The **round perforated baking and AirFry pan HBFP 27-1** can be used for these purposes.

Broiling and roasting insert HGBB 71



The broiling and roasting insert fits in the universal tray. When broiling, roasting, or AirFrying, the tray will collect meat juices and stop them from burning so that they can be used for making gravy and sauces.

The enameled surface has been treated with PerfectClean.

Round baking pans



The **solid round baking pan HBF 27-1** is suitable for cooking pizzas, flat cakes, sweet and savory tarts, baked desserts, flat bread, and can also be used for frozen cakes.

The **round perforated baking and AirFry pan HBFP 27-1** can be used for the same purposes as the **Gourmet baking and AirFry tray, perforated HBBL 71**.

The enameled surface of both bakeware pans has been treated with PerfectClean.

- Insert the wire rack and place the round baking pan on the wire rack.

Baking stone HBS 70



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

The baking stone is made from heat-retaining fireclay and is glazed. A paddle made of untreated wood is supplied with the baking stone to transfer foods on and off of it.

- Slide the wire rack in and place the Gourmet baking and pizza stone on it.

Gourmet Casserole Dishes HUB Casserole dish lids HBD

Unlike other roasting dishes, the Miele Gourmet Casserole Dishes can be placed in the oven directly on the side runners. They have non-tip safety notches like the wire rack to prevent them from being pulled out too far.

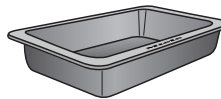
The surface of the casserole dishes has a non-stick coating.

Gourmet Casserole Dishes are available in different depths. The width and the height are the same.

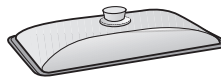
Suitable lids are available separately. Please quote the model number when ordering.

Depth:
8 1/2" (22 cm)

HUB 5000-M
HUB 5001-M*

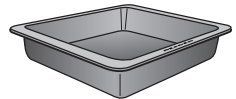


HBD 60-22

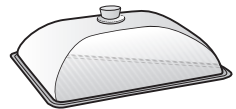


Depth:
13 3/4" (35 cm)

HUB 5001-XL*



HBD 60-35



* Suitable for induction cooktops

Catalytic enameled accessories

Back panel

This should be replaced if the catalytic enamel has become ineffective due to incorrect use or very heavy soiling.

When ordering, please quote the model identifier of your combi-steam oven.

Features

Safety features

- **LDC system lock** for the oven
(see “Settings”)
- **Cooling fan**
The cooling fan will come on automatically when a cooking program is started. It ensures that the hot air in the oven compartment is mixed with cool ambient air and thus cooled before it is expelled via the gap between the door and the control panel.
The cooling fan will continue to run for a while after the oven has been turned off to prevent any humidity building up in the oven, on the control panel, or in the cabinet carcass.
The cooling fan will switch itself off automatically after a certain period of time.
- **Safety shut-off**
This safety shut-off is activated automatically if the oven has been operating for an unusually long period of time. The period of time will depend on the particular operating mode being used.
- **Ventilated door**
The oven door is made of glass panes that have a heat-reflective coating on part of their surface. When the oven is operating, air is passed through the door to keep the outer pane cool.
You can remove the door for cleaning purposes (see “Cleaning and care of the oven”).

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties making them exceptionally easy to clean.
Food can be easily removed from these surfaces. Soiling from baking and roasting can also be easily removed from these surfaces.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

Read the instructions in “Cleaning and care of the oven” to retain the benefits of the non-stick properties and easy cleaning.

PerfectClean treated surfaces:

- Oven cavity
- Universal tray
- Baking tray
- Broiling and roasting insert
- Gourmet baking and AirFry tray, perforated
- Round baking pan
- Round baking and AirFry pan, perforated

Cooktop control elements

(features will vary depending on model)

H2xxxE/H2xxxI models also have cooktop controls for operating the cooking zones on the linked cooktop.

Lightly press in the cooktop controls to operate the cooking zones. The range of settings is printed on the control.

Cooking zone allocation:

Symbol	Cooking zone
	Front left
	Back left
	Back right
	Front right

The cooktop can still be operated when the system lock **LDC** for the oven is switched on.

Please read the separate operating and installation instructions provided for the cooktop. It contains additional information on how to install and use your cooktop.

Before using for the first time

 Danger of injury caused by hot surfaces.
The oven gets hot during operation.
For safety reasons, only use the oven when it has been fully installed.

- Press and release the mode and temperature selectors if they are retracted.

The time of day can only be changed when the mode selector is at **0**.

- Set the time of day.

Setting the time of day for the first time

The time of day is shown in 24-hour clock format.



After connecting the oven to the electrical supply, *12:00* lights up in the display and  flashes.

- Use the **< >** rotary selector to enter the time of day.
- Confirm with **OK**.

The time of day is now saved.

The time of day can be displayed in the 12-hour format by setting **P 2** in the settings menu to status *12* (see “Settings”).

Initial commissioning

Heating the oven for the first time

New ovens may have a slight odor during their first use. Heating up the oven for at least an hour with nothing in it will eliminate the odor.

Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Close doors to other rooms to prevent the odor spreading throughout the house.

- Remove any adhesive labels or protective films from the ovens and accessories.
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging.
- Insert the FlexiClip telescopic runners (if available) into the side racks and insert all trays and the wire rack.
- Select the Booster  operating mode.

The recommended temperature 350°F (160°C) will appear.

The oven heating, lighting, and cooling fan will turn on.

- Select the maximum temperature 475°F (250°C).
- Heat up the oven for at least an hour.
- After heating up, turn the mode selector to **0**.

Cleaning the oven compartment after heating it up for the first time

 Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, or accessories.

Allow the heating elements, oven compartment, and accessories to cool before manual cleaning.

- Take all accessories out of the oven compartment and clean it by hand (see “Cleaning and care of the oven”).
- Clean the oven compartment with warm water and liquid dish soap, applied with a soft sponge or microfiber cloth.
- Dry all surfaces with a soft cloth.

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

Settings overview

Setting	Status
<i>P 1</i> Time Display	<i>5 0</i> Off <i>5 1*</i> On <i>5 2</i> Night dimming
<i>P 2</i> Time Clock format	<i>24*</i> 24-hour clock <i>12</i> 12-hour clock
<i>P 3</i> Time	Set, ⌚ flashes
<i>P 4</i> Volume Buzzer tones	<i>5 0</i> Off <i>5 1*</i> Melodies (1–7, 4*) <i>5 2</i> Solo Tone (1–14, 8*)
<i>P 5</i> Volume Keypad tone	<i>5 0</i> Off <i>5 4*</i> On: 5 1–5 7
<i>P 6</i> Temperature Units	<i>°C*</i> Degrees Celsius <i>°F</i> Degrees Fahrenheit
<i>P 7</i> Oven system lock	<i>5 0*</i> Off <i>5 1</i> On The system lock prevents the oven from being used unintentionally. The system lock remains active even after a power failure. If you have the system lock activated, <i>LOC</i> will appear in the display when you turn on the oven. The system lock is deactivated for a cooking process by touching the <i>OK</i> sensor control for at least 6 seconds.

* Factory default

Settings

Setting	Status
P 8 Software version	Display
P 9 Demo Mode oven	5 0* Off To deactivate Demo mode, touch the <i>OK</i> sensor control for at least 4 seconds. You can use the oven as normal. 5 1 On To activate Demo mode, touch the <i>OK</i> sensor control for at least 4 seconds. If you have Demo mode activated, <i>DES</i> will appear when you turn on the oven. Confirm with <i>OK</i>.
P 10 Operating hours	Display

* Factory default

Changing settings

Using the $\equiv$ sensor control to display the settings and personalize your oven by adapting the factory defaults to suit your requirements.

A setting P can be changed by altering its status S .

- Turn the mode selector to **O** or to the Lighting  position.
- Select the $\equiv$ sensor control.



A list of settings will appear in the display.

- Use the rotary selector $< >$ to select the required setting.
- Confirm with *OK*.



The setting is applied and the current status S appears, e.g., $\bar{0}$.

You can check settings or change them.

To change the status S :

- Use the rotary selector $< >$ to select the desired status.
- Confirm with *OK*.

The selected status is now saved and the setting P appears again.

To change additional settings, proceed in the same way.

- Then select the $\equiv$ sensor control.

Timer

Using the Timer function

The  timer can be used to time other activities in the kitchen, e.g., boiling eggs.

The timer can also be used at the same time as a cooking process for which automatic start and finish times have been set (e.g., as a reminder to stir the food or add seasoning, etc.).

The maximum timer duration that can be set is 59:59 minutes:seconds.

Setting the timer

Example: you want to boil some eggs and set a timer of 6 minutes and 20 seconds.

- Select the  sensor control.
- Select  with the < > rotary control if a cooking process is in progress at the same time.

 will flash and 0:00 will appear.

- Use the < > rotary selector to enter 6:20 minutes:seconds.
- Confirm with OK.

The timer duration is now saved.

 and the timer duration will appear in the display, even if there is a running cooking process at the same time.

At the end of the timer duration,  will flash, an audible signal will sound and the time will start counting up to maximum 59:59 minutes:seconds.

- Select the  sensor control.

The audible signal will stop and the symbols on the display will go out.

Changing and deleting the timer

- Select the  sensor control.
- Use the < > rotary selector to select status .

 will flash and the set timer duration will appear.

- Use the < > rotary selector to change the timer duration.

Tip: If you want to delete the timer, turn the < > rotary selector counterclockwise until 0:00 appears in the display.

- Confirm with OK.

The altered timer duration is now saved or the timer duration is deleted.

Overview of operating modes

Operating modes	Recommended value	Range
 Convection Bake	350°F (160°C)	85–475°F (30–250°C)
 Intensive	400°F (170°C)	125–475°F (50–250°C)
 Eco Convection Bake	350°F (190°C)	215–475°F (100–250°C)
 Defrost	100°F (25°C)	80–125°F (25–50°C)
 Booster	350°F (160°C)	215–475°F (100–250°C)
 Surround	400°F (180°C)	85–525°F (30–280°C)
 Bake	375°F (190°C)	215–500°F (100–260°C)
 Maxi Broil	500°F (240°C)	400–525°F (200–280°C)
 Convection Broil	400°F (200°C)	215–500°F (100–260°C)

Energy-saving tips

Cooking programs

- Remove all accessories from the oven that are not required for a cooking process.
- If a temperature range is given, it is best to select the lower temperature and check the food after the shortest cooking time given.
- Preheat the oven only if instructed to do so in the recipe.
- If possible, do not open the door during a cooking process.
- It is best to use dark bakeware and steam oven pans with a matte finish made of non-reflective materials (enameled steel, heat-resistant glass, non-stick coated cast aluminum). Shiny materials such as stainless steel or aluminum reflect the heat and therefore can give a more uneven result. Do not cover the oven floor or the wire rack with heat-reflecting aluminum foil.
- Monitor cooking durations to avoid wasting energy when cooking. Set the cooking duration, or use a probe if you have one.
- The Convection Bake  operating mode can be used for cooking many dishes. Because the fan distributes the heat in the oven compartment straight away, it allows you to use a lower temperature than you would with Surround . It also enables you to cook on multiple shelf levels at the same time.
- Eco Convection Bake  is an innovative operating mode which is suitable for small amounts of food, e.g., frozen pizzas, parbaked rolls, cookies, and for meat dishes and roasts. Energy-efficient cooking thanks to optimal utilization of heat. When cooking on a single shelf, up to 30% less energy is used with comparatively good cooking results. Do not open the door during the cooking process.
- Convection Broil  is the best operating mode for broiled dishes. Lower temperatures can be used than with other broil modes that use the maximum temperature setting.
- Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.
- Dishes which you are unable to prepare at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Residual heat utilization

- The temperature in cooking programs using temperatures above 285°F (140°C) which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking. The residual heat in the oven is sufficient for cooking the food until it is done. However, do not turn the oven off (see “IMPORTANT SAFETY INSTRUCTIONS”).
- If you wish to run the program for cleaning oil and grease off the catalytic enameled parts of the oven, it is best to do so immediately after a cooking process. The residual heat in the oven will help reduce the amount of energy required.

Energy-saving mode

The oven will turn itself off automatically to save energy if a program is not being run and no controls have been operated. The time of day will appear on the display or the display will remain dark (see “Settings”).

Operation

Simple operation

- Place the food in the oven.
- Select the required operating mode with the mode selector.

The recommended temperature will appear and  will flash.

- Change the recommended temperature with the < > rotary selector, if necessary.

Otherwise, the recommended temperature will be accepted within a few seconds. You can change the temperature subsequently via the < > rotary selector.

- Confirm with *OK*.

The actual temperature will appear and the preheating phase will begin.

You will see the temperature rising on the display. An audible signal will sound when the set temperature is reached for the first time.

- When the cooking process is finished, turn the operating mode selector to **0**.
- Take the food out of the oven compartment.

Changing the operating mode

You can change to another operating mode during a cooking process.

- Turn the mode selector to the new operating mode.

Any cooking durations set will be deleted.

Changing values and settings for a cooking program

Depending on the operating mode, as soon as a cooking program is in progress, you can change the values or settings for this program.

Depending on the operating mode, you can change the following settings:

-  Temperature
-  Duration
-  End of cooking duration

Changing the temperature

You can only change the temperature during a cooking process if the actual temperature appears in the display or a time elapses.

- Change the temperature using the < > rotary selector.

The temperature changes in 5° steps.

- Confirm with *OK*.

Setting additional durations

Cooking results can be adversely affected if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change color and even spoil. When baking, the cake mixture or dough can dry out, and the raising agents can lose their effectiveness. Select as short a time as possible until the start of the cooking process.

You have placed the food in the oven compartment and selected an operating mode and the temperature.

By entering Duration  or the end of the cooking duration  via the  sensor control, you can automatically switch the cooking process off or on and off.

-  Duration
Enter the required cooking duration in hours:minutes for the food. The oven heating will turn off automatically once the cooking duration has elapsed. The maximum cooking duration that can be set depends on the operating mode that you have selected.
-  End of the cooking duration
Specify when you want the cooking process to finish. The oven will turn off automatically at the time you have set.

Starting a cooking process immediately and switching it off automatically

If you want to start the cooking process immediately and switch it off automatically, set a cooking duration **or** the time for the end of the cooking duration.

- Select the  sensor control.

, , and  will appear in the display.  flashes.

- If you want to set a cooking duration, confirm with *OK*.  flashes.

- Use the < > rotary selector to set the required time.

- Confirm with *OK*.

You have set the cooking duration. The set time will appear in the display and  will flash. The symbols for the other times light up.

- Select the  sensor control.

The cooking duration will appear on the display and  lights up.

The cooking process will switch off automatically when this time has elapsed.

If you want to set the time for the end of cooking duration instead of the cooking duration, select .

Operation

Switching the cooking process on and off automatically at a later time

If you want to switch the cooking process on and off automatically at a later time, set both times (Duration  and end of cooking duration .

■ First set the **cooking duration**:

Select the  sensor control.

, , and  will appear in the display.  flashes.

■ Confirm with *OK*.

0:00 will appear and  will flash.

■ Use the < > rotary selector to set the required cooking duration.

■ Confirm with *OK*.

You have set the cooking duration. The set cooking duration will appear and  will flash. The symbols for the other times light up.

■ Now set the time for the **end of the cooking duration**:

Select  with the < > rotary selector.

■ Confirm with *OK*.

The automatically calculated time for the end of the cooking duration (time of day + cooking duration) appears and  flashes.

■ Use the < > rotary selector to enter the required end of the cooking duration.

■ Confirm with *OK*.

You have set the time for the cooking duration. The set time will appear and  will flash. The symbols for the other times light up.

■ Select the sensor control.

The time at which the cooking process is to start appears in the display and  lights up.

The cooking process starts at the displayed time and switches off automatically after the set cooking duration has elapsed.

Changing set cooking durations

■ Select the sensor control.

■ Use the rotary selector < > to select the required time.

■ Confirm with *OK*.

Four dashes --:-- appear.

■ Turn the < > rotary selector clockwise or counterclockwise until the set time is shown.

■ Confirm with *OK*.

■ Use the < > rotary selector to change the set time. The relevant symbol will flash.

■ Confirm with *OK*.

- Select the  sensor control.

The amended time appears in the display and the corresponding symbols lights up.

These times will be deleted in the event of a power outage.

Deleting the set cooking durations

- Select the  sensor control.
- Select the time you want.
- Confirm with *OK*.

Four dashes --:-- appear.

- Confirm with *OK*.
- Select the  sensor control.

You have deleted the set time.

If you delete the cooking duration , the time for the end of the cooking duration  is also deleted and the cooking process continues.

If you delete the time for the end of the cooking duration , the cooking process will start using the cooking duration set.

Preheating the oven

The oven compartment only needs to be preheated in a few cases.

- You can place most dishes in the cold oven compartment to make use of the heat produced during the heating-up phase.
- Preheat the oven when cooking the following food with the following operating modes:
 - Dark bread dough and prime rib and fillet with the Convection Bake  and Surround  operating modes
 - Cakes and pastries with a short cooking duration (approx. 30 minutes or less) as well as delicate items (e.g., sponge) with the Surround  operating mode

Rapid PreHeat

You can shorten the heating-up phase with the Booster  operating mode.

Do not use the Booster  operating mode to pre-heat the oven when baking pizzas or delicate mixtures (e.g., sponge cake, cookies). This food will otherwise brown too quickly from the top.

- Select Booster .
- Select the temperature.
- Change to the required operating mode after the set temperature has been reached.
- Place the food in the oven.

Baking

Handling and cooking food correctly is essential for maintaining good health.

Cakes, pizzas, and French fries should be cooked until golden, not dark brown.

Always observe USDA/CFIA food safety guidelines.

Tips for baking

- Set a cooking duration. If used for baking, do not delay the start for too long. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.
- Generally speaking, you can use wire racks, baking trays, universal trays, and any type of bakeware made of heat-resistant material.
- Avoid using bright, thin-walled pans made from a shiny material as they give an uneven or poor browning result. In certain unfavorable conditions, the food will not cook properly.
- Place cakes in rectangular bakeware on the wire rack with the longer side across the width of the oven for optimum heat distribution and even results.
- Always place bakeware on the wire rack.
- When baking cakes with fruit toppings or deep cakes, place the pan on the universal tray to catch any spillages.

Using parchment paper

Miele accessories, e.g., the universal tray, are treated with PerfectClean (see “Features”). Surfaces treated with PerfectClean generally do not need to be greased or covered with parchment paper.

- Use parchment paper when baking lye mixtures (e.g., pretzels) because the sodium hydroxide can damage the PerfectClean treated surface.
- Use parchment paper when baking sponge cake, meringue, macaroons, or similar items. These are more likely to stick due to their high egg white content.
- Use parchment paper when cooking frozen food on the wire rack.

Selecting the temperature

- As a general rule, select the temperature given in the corresponding recipe.

Choosing a baking temperature higher than those recommended may reduce the cooking time, but will lead to uneven browning and unsatisfactory cooking results.

Selecting the cooking duration

- Check whether the food is cooked shortly before the end of the specified cooking duration. Stick a wooden skewer into the food.

If it comes out clean without any batter/dough on it, the food is done.

Notes on the operating modes

A list of all operating modes can be found in “Overview of operating modes”.

Using Convection Bake

Because the blower distributes the heat around the oven compartment straight away, you can use a lower temperature than you would with the Surround  operating mode.

Use this operating mode if you are baking on multiple shelf levels at the same time.

- 1 shelf: Place the food on shelf level 2.
- 2 shelves: Place the food on shelf levels 1+3 or 2+4.
- 3 shelves: Place the food on shelf levels 1+3+5.

Tips

- If you are cooking on multiple shelf levels at the same time, slide the universal tray in on the lowest level.
- For moist cookies and cakes, bake on a maximum of 2 shelf levels at once.

Using Intensive

Use this operating mode for baking cakes with moist toppings.

Do **not** use this operating mode for baking thin biscuits.

- Place cakes on shelf level 1 or 2.

Using Surround

Dark metal, enamel, or aluminum bakeware with a matte finish, as well as heat-resistant glass, ceramic, and coated bakeware can be used.

Use this operating mode for cooking traditional recipes. If using an older recipe or cookbook, set the oven temperature 25°F (10°C) lower than that recommended. This will not change the cooking duration.

- Place the food on shelf level 1 or 2.

Using Eco Convection Bake

Use this operating mode for baking small amounts of food, e.g., frozen pizzas, parbaked rolls, or cookies, while saving energy.

- Place the food on shelf level 2.

Roasting

Always observe USDA/CFIA food safety guidelines.

Tips for roasting

- You can use all dishware made from temperature-resistant materials, e.g., roasting dishes, roasting pans with lid, ovenproof glass dishes, roasting bags, dishes made from earthenware or cast iron, the universal tray, wire rack, and/or anti-splash insert (if available) on top of the universal tray.
- **Preheating** the oven is only required when preparing roast beef and fillets. Preheating is generally not necessary.
- Use a **closed cooking container** for roasting meat, such as a roasting dish. The meat will stay succulent. The oven compartment will also stay cleaner than when roasting on the wire rack. It ensures that enough stock remains for making gravy.
- If you are using a **roasting bag**, follow the instructions on the packaging.
- If you are using the **wire rack** or an **open cooking container** for roasting, you can add a little fat or oil to very lean meat or place a few strips of bacon on the top.
- **Season** the meat and place in the cooking container. Dot with butter or brush with oil or cooking fat. For large lean cuts of meat (4–6 lb/2–3 kg) and fatty poultry, add about 1/2 cup (1/8 liter) of water to the dish.
- Do not add too much liquid during cooking as this will hinder the **browning** process. Browning only occurs towards the end of the cooking duration. Remove the lid about halfway through the cooking duration if you want a more intensive browning result.

- At the end of the program, take the food out of the oven, cover it, and leave to **stand** for about 10 minutes. This helps retain the juices when the meat is sliced.
- For a crisp finish, baste **poultry** 10 minutes before the end of the cooking duration with slightly salted water.

Selecting the temperature

- As a general rule, select the temperature given in the corresponding recipe.
- For large pieces of meat, do not choose a temperature that is too high. The roasting process will take longer, but the meat will cook through evenly and the skin or crackling will not be too thick.
- If the recipe refers to the Surround  operating mode, select a temperature that is approx. 50°F (20°C) lower when using the Convection Bake  operating mode.
- When roasting on the Wire Rack, set a temperature approx. 25°F (10°C) lower than for roasting in a covered cooking container.

Selecting the cooking duration

- Determine the cooking duration by multiplying the thickness of the roast [cm] with the time per cm [min/cm] stated below, depending on the type of meat:
 - beef/venison: 15–18 min/cm
 - pork/veal/lamb: 12–15 min/cm
 - sirloin/fillet: 8–10 min/cm
- Check whether the food is cooked shortly before the end of the specified cooking duration.

Tips

- For frozen meat, increase the cooking duration by approx. 20 minutes per kg.
- Frozen meat weighing less than approx. 3.3 lb (1.5 kg) does not need to be defrosted before roasting.

Notes on the operating modes

A list of all operating modes can be found in “Overview of operating modes”.

Use the Bake  operating mode towards the end of the cooking duration to brown the base of the food.

Do not use the Intensive  operating mode for roasting as the juices will become too dark.

Using Convection Bake

This operating mode is suitable for roasting meat, fish, and poultry that needs to be well browned, as well as prime rib and fillet.

The Convection Bake  operating mode allows you to use a lower temperature than you would with the Surround  operating mode, because the heat is immediately distributed throughout the oven compartment.

- Place the food on shelf level 2.

Using Surround

Use this operating mode for cooking traditional recipes. If using an older recipe or cookbook, set the oven temperature 50 °F (10 °C) lower than that recommended. This will not change the cooking duration.

- Place the food on shelf level 2.

Using Eco Convection Bake

Use this operating mode for cooking smaller roasts or meat dishes while saving energy.

- Place the food on shelf level 2.

Broiling



Risk of injury caused by hot surfaces.

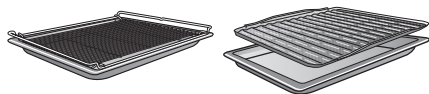
If you broil with the door open, the hot air will escape from the oven before it has been cooled by the cooling fan. The control elements will get hot.

Broil with the oven door closed.

Always observe USDA/CFIA food safety guidelines.

- Use the universal tray with the wire rack or the broiling and roasting insert (if present) placed on top. The tray under the insert will collect the meat juices and stop them from burning so that they can be used for making gravy and sauces. Brush the wire rack or the broiling and roasting insert with oil and then place the food on top.

Do not use the baking tray.



Tips for broiling

- Preheating is necessary when broiling. Preheat the browning/broiling element for approx. 5 minutes with the door closed.
- Add a little oil to lean meat if necessary. Do not use other types of fat as they can easily burn and cause smoke.
- Clean fish in the normal way. To enhance the flavor, season with a little salt. You can also drizzle the fish with lemon juice.

Selecting the temperature

- As a general rule, select the temperature given in the corresponding recipe.
- For large pieces of meat, do not choose a temperature that is too high. The roasting process will take longer, but the meat will cook through evenly and the skin or crackling will not be too thick.

Choosing a shelf level

- Select the shelf level depending on the thickness of the food to be cooked.
- Place flat food on shelf level 3 or 4.
- Place thicker food on shelf level 1 or 2.

Selecting the cooking duration

- Broil thinner cuts of meat/slices of fish for approx. 6–8 minutes per side. It is best to broil food of a similar thickness at the same time so that the cooking durations do not vary too much.
- Check whether the food is cooked shortly before the end of the specified cooking duration.

Tip: If the surface of a thicker cut of meat is browned but the center is still raw, move the food to a lower level or reduce the temperature and continue broiling. This will stop the surface from becoming too dark.

Notes on the operating modes

A list of all operating modes can be found in “Overview of operating modes”.

Using Maxi Broil

Use this operating mode to broil flat thin cuts in large quantities and for browning large baked dishes.

The entire browning/broiling element will become red hot to produce the necessary heat.

Using Convection Broil

This operating mode is suitable for broiling thicker food, such as chicken.

It is generally recommended to use a temperature setting of 425°F (220°C) for thinner types of food and 350–400°F (180–200°C) for thicker cuts.

Additional applications

This section provides information on the following applications:

- Defrost
- Slow Roasting
- Canning
- Dehydrating
- Frozen food/ready meals
- Warm-up Cookware

Defrost

Gentle defrosting of frozen food means that the vitamins and minerals are generally retained.

- Select Defrost .
- Alter the recommended temperature if necessary.

Air is circulated throughout the oven compartment to gently defrost the frozen food.

Always observe USDA/CFIA food safety guidelines.



Risk of infection from bacteria.
Bacteria such as salmonella can cause life-threatening food poisoning. It is particularly important to observe food hygiene rules when defrosting fish and meat, and in particular when defrosting poultry.
Do not use the liquid produced during defrosting.
Process the food as required as soon as it has been defrosted.

Tips

- Remove the packaging and place the frozen food on the universal tray or in a suitable bowl or dish.
- Use the universal tray with the wire rack placed on top of it for defrosting poultry. This way the food will not be lying in the defrosted liquid.
- Fish does not need to be fully defrosted before cooking. Defrost until the food has started to thaw. The surface will then be sufficiently thawed to take herbs and seasoning.

Defrosting durations

The duration needed for defrosting depends on the type and weight of the frozen food:

Frozen food	 [oz/g]	 [min]
Chicken	28/800	90–120
Meat	17.5/500	60–90
	35/1000	90–120
Sausage	17.5/500	30–50
Fish	35/1000	60–90
Strawberries	10.5/300	30–40
Pound cake	17.5/500	20–30
Bread	17.5/500	30–50

 Weight/ defrosting duration

Slow Roasting

Slow Roasting is ideal for cooking delicate cuts of beef, pork, veal, or lamb to perfection.

Always observe USDA/CFIA food safety guidelines.

First briefly sear the meat on all sides at a high temperature on the cooktop in order to seal it.

Then place the meat in the preheated oven compartment where the low temperature and long cooking duration will cook it to perfection and ensure it is very tender.

The meat will relax. The juices inside will start to circulate evenly throughout the meat to reach the outer layers.

This gives very tender and succulent results.

- Only use lean meat which has been correctly seasoned and trimmed. Bones should be removed before cooking.
- For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g., clarified butter, vegetable oil).
- Do not cover meat during the cooking process.

The cooking duration takes approx. 2–4 hours depending on the weight and size of the meat and how well you want it cooked.

- As soon as the cooking process has finished, you can carve the meat straight from the oven. It does not need to rest.
- You can leave the meat in the oven to keep warm until you serve it. This will not affect results in any way.

- Serve on preheated plates with very hot sauce or gravy to prevent it cooling down too quickly. The meat is at an ideal temperature to eat straight away.

Using Surround

Use the universal tray with the Wire Rack placed on top of it.

Do not use the Booster  operating mode to pre-heat the oven.

- Place the Wire Rack with the universal tray on shelf level 2.
- Select the Surround  operating mode and a temperature of 250°F (120°C).
- Preheat the oven together with the universal tray and Wire Rack for approx. 15 minutes.
- While the oven is preheating, sear the meat on all sides on the cooktop.

 Danger of burning due to hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories.

Use pot holders when placing food in the appliance or removing it and when working in the hot oven compartment.

- Place the seared meat on the Wire Rack.
- Reduce the temperature to 210°F (100°C).
- Continue cooking the meat until it is done.

Additional applications

Cooking durations/core temperatures

Always observe USDA/CFIA food safety guidelines.

Meat	Cooking duration	Core temperature
Beef tenderloin, approx. 2.2 lbs (1 kg) - rare - medium - well done	60–80 min 75–85 min 110–130 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Prime rib, approx. 2.2 lbs (1 kg) - rare - medium - well done	70–80 min 105–115 min 130–140 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Pork tenderloin, approx. 0.75 lbs (350 g)	70–90 min	145–156°F (63–69°C)
Gammon joint*, approx. 2.2 lbs (1 kg)	140–160 min	145–151°F (63–66°C)
Veal tenderloin, approx. 2.2 lbs (1 kg) - pink - medium - well done	45–55 min 75–85 min 90–100 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Saddle of veal*, approx. 2.2 lbs (1 kg) - pink - medium - well done	75–85 min 100–130 min 130–140 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Saddle of lamb*	40–60 min	129–151°F (54–66°C)

* Boneless

Canning



Risk of infection from bacteria.

The spores of the botulinum bacterium are not sufficiently killed by canning legumes and meat only once. Toxins may form which can lead to serious poisoning. These spores are only destroyed by canning the food again.

After they have cooled down, **always** reheat legumes and meat a second time within 2 days.



Risk of injury from increased pressure in sealed cans.

Canning food and heating it up in closed containers results in an increase in pressure which can cause them to explode.

Do not use cans for canning or reheating food.

Always observe USDA/CFIA food safety guidelines.

Preparing fruit and vegetables

The instructions are for 6 jars with a capacity of 1 L each.

Only use jars that are specifically designed for canning (preserving jars or jars with a screw cap). Only use undamaged jars and rubber rings.

- Rinse the jars with hot water before canning and fill them up to a maximum of 3/4" (2 cm) below the rim.
- After filling the jars, clean the outside of the rims with a clean cloth and hot water, and then seal the jars.
- Slide the universal tray onto shelf level 2. Place the jars on the tray.
- Select the Convection Bake  operating mode and a temperature of 320–340°F (160–170°C).
- Wait until bubbles rise evenly in the jars.

Then reduce the temperature to prevent the contents from boiling over.

Additional applications

Canning fruit and vegetables

- Set the specified post-canning warming temperature as soon as bubbles are visible in the jars, then leave the jars in the warm oven for the time specified.

Canning vegetables

- As soon as bubbles are visible in the jars, set the specified canning temperature and cook the vegetables for the time specified.
- After canning, set the specified post-canning warming temperature, then leave the jars in the warm oven for the time specified.

	 /⌚	 /⌚
Fruit	—/—	85°F (30°C) 25–35 min
Pickling cucumbers	—/—	85°F (30°C) 25–30 min
Red beets	250°F (120°C) 30–40 min	85°F (30°C) 25–30 min
Beans (green or yellow)	250°F (120°C) 90–120 min	85°F (30°C) 25–30 min

/⌚ Canning temperature and time once bubbles are visible in the jars

/⌚ Post-canning warming temperature and time

Removing the jars after canning

 Risk of injury caused by hot surfaces.
The jars will be very hot after canning. Use oven mitts when removing the jars from the oven.

- Take the jars out of the oven.
- Cover the jars with a towel and leave to set for approx. 24 hours in a draft-free area.
- After they have cooled down, **always** reheat beans and meat a second time within 2 days.
- Remove the fasteners from the jars and make sure all jars are closed properly when storing them.

Either boil open jars again or store them in a cool place and consume the preserved fruit or vegetables immediately.

- Check the jars during storage. If jars have opened during storage or if the screw cap is bulging and does not make a popping noise when opened, dispose of the contents.

Dehydrating

Dehydrating or drying is a traditional method of preserving fruit, certain vegetables, and herbs.

It is important to check that fruit and vegetables are fresh, ripe, and not bruised before they are dehydrated.

- Prepare the food for drying by cutting it up, and peeling and coring it if necessary.
- Depending on how big it is, distribute the food for drying as evenly as possible over the wire rack or universal tray in a single layer.

Tip: You can also use the perforated Gourmet baking and AirFry tray, if you have one.

- Dry on a maximum of 2 levels at the same time.
Place the food for drying on shelf levels 1+3.
If using the wire rack and universal tray, place the universal tray below the wire rack.
- Select Convection Bake .
- Change the recommended temperatures and set the drying time.
- Turn the food for drying on the universal tray at regular intervals.

The drying times are longer for whole or halved dried food.

Food for drying		🌡️ [°F/°C]	🕒 [h]
Fruit		140–160 (60–70)	2–8
Vegetables		130–150 (55–65)	4–12
Mushrooms		115–120 (45–50)	5–10
Herbs*		85–95 (30–35)	4–8

 operating mode, 🌡️ temperature,
 drying time,  Convection Bake,
 Surround

*When drying herbs, always use the universal tray on shelf level 2 and use the Surround  operating mode, as the fan is switched on in the Convection Bake operating mode.

- Reduce the temperature if condensation begins to form in the oven compartment.

Removing the dried food

 Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, or accessories.

Use pot holders when removing the food from the oven.

- Allow the fruit or vegetables to cool down after dehydrating.

Dried fruit must be completely dry, but also soft and elastic. Juice should not escape when cut.

- Store dried food in sealed glass jars or cans.

Additional applications

Frozen food/ready meals

Tips for cakes, pizza, and baguettes

- Bake cakes, pizza, and baguettes on parchment paper on the wire rack.
- Use the lowest temperature recommended by the manufacturer.

Tips for French fries, croquettes, and similar items

- Cook frozen food items on parchment paper placed on a baking tray or the universal tray.
- Use the lowest temperature recommended by the manufacturer.
- Turn several times during cooking.

Preparing frozen food/ready meals

Handling and cooking food correctly is essential for maintaining good health.

Cakes, pizzas, and French fries should be cooked until golden, not dark brown.

- Select the operating mode and temperatures recommended on the food's packaging.
- Preheat the oven.
- Place the food in the preheated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest time recommended on the packaging.

Warm-up Cookware

Use the Convection Bake  operating mode for preheating dishware.

Only preheat heat-resistant dishware.

- Place the wire rack on shelf level 1 and place the dishware to be preheated on it. Depending on the size of the dishware, you can also place it on the oven floor and take the side racks out to make more room.
- Select Convection Bake .
- Set the temperature to 120–175°F (50–80°C).



Risk of burns!

Use pot holders when removing dishware. Spots of condensation may form on the bottom of the dishware.

- Remove the heated dishware from the oven.



Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, or accessories.

Allow the heating elements, oven compartment, and accessories to cool before manual cleaning.



Risk of injury due to electric shock.

The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

Never use a steam cleaner for cleaning.

All surfaces could be discolored or damaged if unsuitable cleaning agents are used. The oven front is particularly susceptible to damage from oven cleaners or descaling agents.

All surfaces are susceptible to scratching. Scratches on glass can lead to breakage in some circumstances.

Remove all cleaning agent residues immediately.

- solvent-based cleaning agents
- stainless steel cleaners
- dishwasher cleaning agents
- glass cleaners
- cleaning agents for glass-ceramic cooktops
- hard, abrasive brushes or sponges (e.g., pot scourers, brushes, or sponges which have been previously used with abrasive cleaning agents)
- eraser sponges
- sharp metal scrapers
- steel wool
- spot cleaning with mechanical cleaning agents
- oven cleaners
- stainless-steel spiral pads

If soiling is allowed to sit for any length of time, it may become impossible to remove. If the appliance is used frequently without being cleaned, it may become very difficult to clean.

It is therefore best to remove any soiling immediately.

The accessories are not dishwasher-safe.

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use the following cleaning agents:

- cleaning agents containing soda, ammonia, acids, or chlorides
- cleaning agents containing descaling agents on the front
- abrasive cleaning agents (e.g., powder cleaners and cream cleaners)

Tip: Soiling caused by spilled fruit juices and cake mixtures is best removed while the oven is still warm. Use caution and make sure the oven is not too hot.

To make it easier to clean the oven:

- Remove the door.
- Remove the side runners together with the FlexiClip telescopic runners (if present).
- Remove the catalytic enameled back panel.

Cleaning and care of the oven

- Lower the browning/broiling (upper) element.

Removing normal soiling

Removing normal soiling

- Remove normal soiling immediately with warm water, liquid dish soap, and a clean sponge or a clean, damp microfiber cloth.
- Remove all cleaning agent residues thoroughly with clean water. This is particularly important for any parts with a PerfectClean finish, as cleaning agent residues will impair the non-stick function.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the seal

There is a seal around the oven compartment to seal it off from the inside of the door.

Grease deposits on the seal can cause it to become brittle and cracked.

- It is advisable to wipe the seal clean after each cooking process.

Removing stubborn soiling (excluding the FlexiClip telescopic runners)

Spilt fruit and roasting juices may cause lasting discoloration or matte patches on surfaces. This discoloration will not affect the properties of the surface finish. Do not attempt to remove these stains. Clean them following the instructions given here.

- Baked-on deposits can be removed with a glass scraper or with a stainless-steel spiral pad, hot water, and liquid dish soap.

Exposure to scouring agents, abrasive brushes, or sponges and oven cleaner can cause catalytic enamel to lose its self-cleaning properties.

Remove the catalytic enameled panels before using an oven cleaner.

Using oven cleaners

- Very stubborn soiling on PerfectClean surfaces can be cleaned using Miele Oven Cleaner. This cleaner must only be applied to cold surfaces.

If the oven spray gets into gaps and openings, a strong odor is generated during subsequent cooking processes.

Do not spray the oven cleaner onto the ceiling of the oven.

Do not spray the oven cleaner into the gaps and openings of the oven cavity walls and rear wall.

- Leave the oven cleaner to work according to the instructions on the packaging.

Oven cleaners from other manufacturers must only be used in a cold oven and not left on for longer than a maximum of 10 minutes.

- If necessary, you can use the scouring pad on the back of a non-scratching dish sponge to remove the soiling after the holding time.
- Remove all cleaning agent residues thoroughly with clean water.
- Dry all surfaces with a soft cloth.

Stubborn soiling on the FlexiClip telescopic runners

Do not wash the FlexiClip telescopic runners in the dishwasher. This will remove the special lubricant which is essential for their smooth functioning.

Never clean the FlexiClip telescopic runners in a dishwasher.

For stubborn surface soiling or if the bearings become sticky, proceed as follows:

- Soak the FlexiClip telescopic runners briefly (approx. 10 minutes) in a solution of hot water and liquid dish soap.
If necessary, you can also use the scouring pad on the back of a dish sponge. You can clean the bearings with a soft brush.

After cleaning, discolorations or lighter areas may remain on the runners. This will not affect the performance in any way.

Cleaning and care of the oven

Cleaning the self-cleaning enameled back panel

The enamel is self-cleaning, which means that soiling from oil and fat is burnt off automatically when very high temperatures are reached inside the oven. You do not require any additional cleaning agents. The higher the temperature, the more effective the process.

Exposure to scouring agents, abrasive brushes, or sponges and oven cleaner can cause enamel to lose its self-cleaning properties.

Remove the enameled panels before using an oven cleaner in the oven compartment.

Removing soiling caused by spices, sugar, and similar deposits

- Remove the back panel (see “Cleaning and care – Removing the back panel”).
- Clean the back panel by hand with a solution of hot water and liquid dish soap applied with a soft brush.
- Rinse the back panel thoroughly.
- Let the back panel dry before placing it back in the oven.

Removing oil and grease soiling

- Remove all accessories from the oven compartment, including the side runners.
- Before starting the catalytic cleaning process, remove any large deposits of soiling from the inside of the door and the PerfectClean surfaces to prevent them burning on.
- Select the Convection Bake  operating mode and 475°F (250°C).
- Then heat the empty oven for at least 1 hour.

The length of time required will depend on the degree of soiling.

If the enamel is very heavily soiled with oil and grease, a film can form on the oven compartment surface during the cleaning process.



Danger of injury caused by hot surfaces

The oven gets hot during operation. You could burn yourself on the heater elements and the oven compartment.

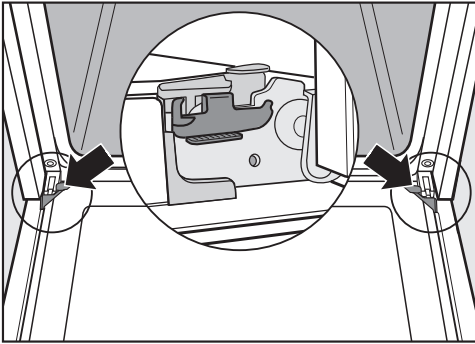
Allow the heater elements and oven compartment to cool before manual cleaning.

- Clean the inside of the door and the oven compartment with a solution of hot water and liquid dish soap, applied with a clean sponge or a clean, damp microfiber cloth.

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

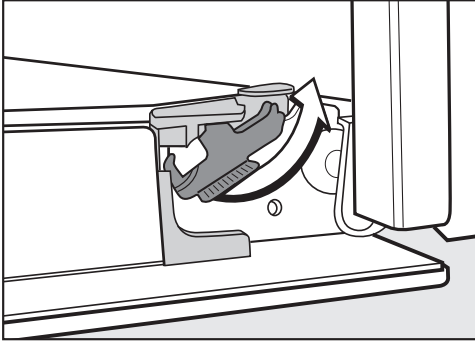
Removing the door

The door weighs approx. 19 lbs (9 kg).



The oven door is connected to the hinges by retainers. Before removing the door from the retainers, the locking clamps on both hinges have to be released.

- Open the door fully.



- Release the locking clamps by turning them as far as they will go.

You could damage the oven if you remove the door incorrectly.

Do not pull the door horizontally off its retainers, as they will spring back against the oven.

Do not pull the door off the retainers by the handle, as the handle could break off.

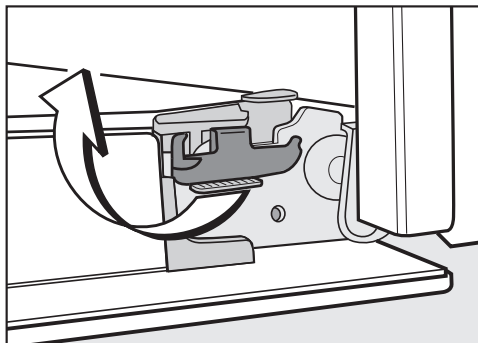
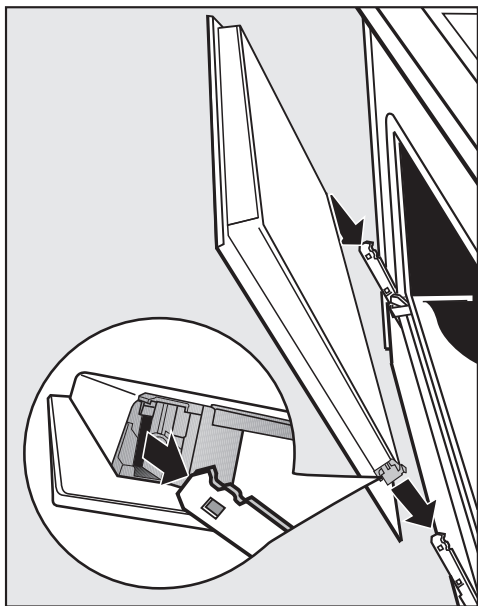
- Raise the door up till it rests partially open.



- Hold the door on either side and pull it upwards off the hinge retainers. Make sure that the door is straight.

Cleaning and care of the oven

Installing the door



- To relock the locking clamps, turn them back up to the horizontal position as far as they will go.

- Hold the door securely on both sides and carefully install it back into the hinge retainers. Make sure that you do not tilt the door.
- Open the door fully.

If the locking clamps are not locked, the door could become loose, resulting in damage.

Ensure that the locking clamps are locked after reinstalling the door.

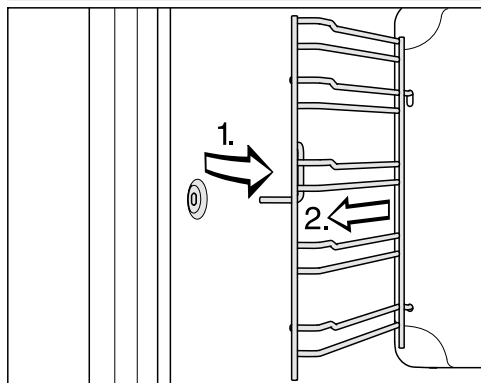
Removing the side runners with FlexiClip telescopic runners

You can remove the side runners together with the FlexiClip telescopic runners (if present).

If you wish to remove the FlexiClip telescopic runners separately beforehand, please follow the instructions in “Features – Installing and removing the FlexiClip telescopic runners”.

 Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, or accessories. Allow the heating elements, oven compartment, and accessories to cool before removing the side runners.



- Pull the side runners out of the holder (1.) and remove them (2.).

Reinstall by following these instructions in reverse order.

- Insert the components carefully.

Removing the back panel

The back panel can be removed for cleaning purposes.

 Danger of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories.

Allow the heater element, oven compartment, and the accessories to cool before removing the back panel.

 Risk of injury caused by the rotating fan impeller.

You could injure yourself on the impeller of the convection fan. Never put the oven into operation without the back panel in place.

- Disconnect the oven from the electrical supply. Unplug the appliance or switch off the breaker.
- Remove the side runners.
- Undo the four screws at the corners of the back panel and take it out.
- Clean the back panel (see “Cleaning and Care – Cleaning the catalytic enameled back panel”).

Reinstall by following these instructions in reverse order.

- Reinstall the back panel carefully.

Make sure the openings are located as illustrated in “Overview”.

- Reinsert the side runners.
- Reconnect the oven to the electrical supply.

Frequently asked questions

Many malfunctions and faults that can occur in daily operation can be easily remedied. You can save time and money in many cases, as you do not need to contact Miele Customer Service.

Information to help you rectify faults yourself can be found at www.miele.com/service.

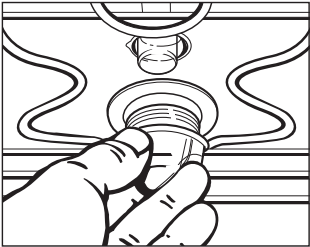
The following tables are designed to help you to find the cause of a malfunction or fault and resolve it.

Problem	Possible cause and solution
The display is dark.	There is no power to the oven. ■ Check that the oven's electrical plug is correctly inserted in the socket and that the circuit breaker has been switched to on. ■ Check if the breaker has tripped. If it has, contact a qualified electrician or Miele Customer Service.
The oven does not heat up.	The <i>LDC</i> system lock is activated. ■ Switch off the system lock (see "Settings").
	Demo mode <i>DES</i> has been activated. ■ Switch off Demo mode (see "Settings").
	There is no power to the oven. ■ Check if the breaker has tripped. Contact a qualified electrician or Customer Service for assistance.
The time of day is not correct or <i>CANC</i> appears on the display.	There has been a power failure. ■ Reset the time of day (see "Settings"). Cooking process durations will also need to be reset.
0:00 appears unexpectedly in this display and the  symbol flashes at the same time. The buzzer may also be sounding.	The oven has been operating for an unusually long period of time, this has activated the "Safety cut-out feature". ■ Turn the mode selector to 0. The oven is now ready to use.
<i>F XX</i> appears in the display.	A fault has occurred that you cannot resolve. ■ Contact Miele Technical Service.
The audible signal does not sound.	The audible signal is switched off. ■ Switch on the audible signal (see "Settings").

Frequently asked questions

Problem	Possible cause and solution
A noise is heard after the cooking process is complete.	After the cooking process the cooling fan will continue to run for a while after a program is complete to prevent moisture from building up in the oven, on the control panel or surrounding cabinetry. The cooling fan will turn off automatically.
The oven has turned itself off.	To save power, the oven turns off automatically if a button is not pressed after a certain amount of time or after a cooking program has ended. ■ Turn the oven back on.
The cake/cookies are not baked properly.	A different temperature than that given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Check if you have amended the recipe. The addition of more liquid or more eggs will make a wetter mixture which will take longer to cook.
The browning is uneven.	You selected the wrong temperature or shelf level. ■ There will always be a slight unevenness. If browning is very uneven, check whether you selected the correct temperature and shelf level.
	The material or color of the bakeware is not suitable for the operating mode selected. ■ When using the Surround  operating mode, light-colored, shiny baking pans will not produce as desirable results. Dark, matte baking pans are best for baking.
Rust-colored spots appear on catalytic surfaces.	The catalytic cleaning process does not remove spices, sugar, or similar deposits. ■ Take the catalytic panels out of the oven and remove this type of soiling with a mild solution of warm water and liquid dish soap applied with a soft brush (see “Cleaning and care – Cleaning the catalytic enameled back panel”).

Frequently asked questions

Problem	Possible cause and solution
The FlexiClip telescopic runners do not push in or pull out smoothly.	The bearings in the FlexiClip telescopic runners are not sufficiently lubricated. ■ Lubricate the bearings with the special Miele lubricant. Only the special Miele lubricant is designed to withstand the high temperatures in the oven compartment. Other lubricants may harden and stick to the FlexiClip telescopic runners when they are heated. You can obtain the special Miele lubricant from your Miele dealer or from Miele Customer Service.
The top oven interior lighting does not turn on. 	The halogen lamp is faulty.  Risk of burns! The heater elements must be turned off. Make sure the oven has cooled down. ■ Disconnect the oven from the electrical supply. Unplug the appliance or switch off the breaker. ■ Turn the bulb cover a quarter turn counterclockwise to release it and then pull it together with its sealing ring downward to take it out. ■ Replace the halogen bulb (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Reinstall the bulb cover together with its sealing ring and turn it clockwise to secure. ■ Reconnect the oven to the electrical supply. You have selected the Eco Convection Bake  operating mode. The oven interior lighting does not switch on in this operating mode.

Information to help you rectify faults yourself and about Miele spare parts can be found at www.miele.com/service.

Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Customer Service.

You can book a Miele Service Call online at www.miele.com/service.

Contact information for Miele Customer Service can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (SN) when contacting Miele Customer Service. Both pieces of information can be found on the data plate.

This information is given on the data plate, which is visible on the front frame of the oven when the door is fully open.

Appliance warranty and product registration

You can register your product and/or view the manufacturer's warranty terms and conditions for Miele appliances and vacuum cleaners at www.mieleusa.com.

Caring for the environment

Disposal of the packing material

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

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

Disposal of your old appliance

Electrical and electronic appliances contain valuable materials. They also contain certain substances, compounds and components which were essential for the proper functioning and safe use of the equipment. Handling these materials improperly by disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste and follow local regulations on proper disposal.



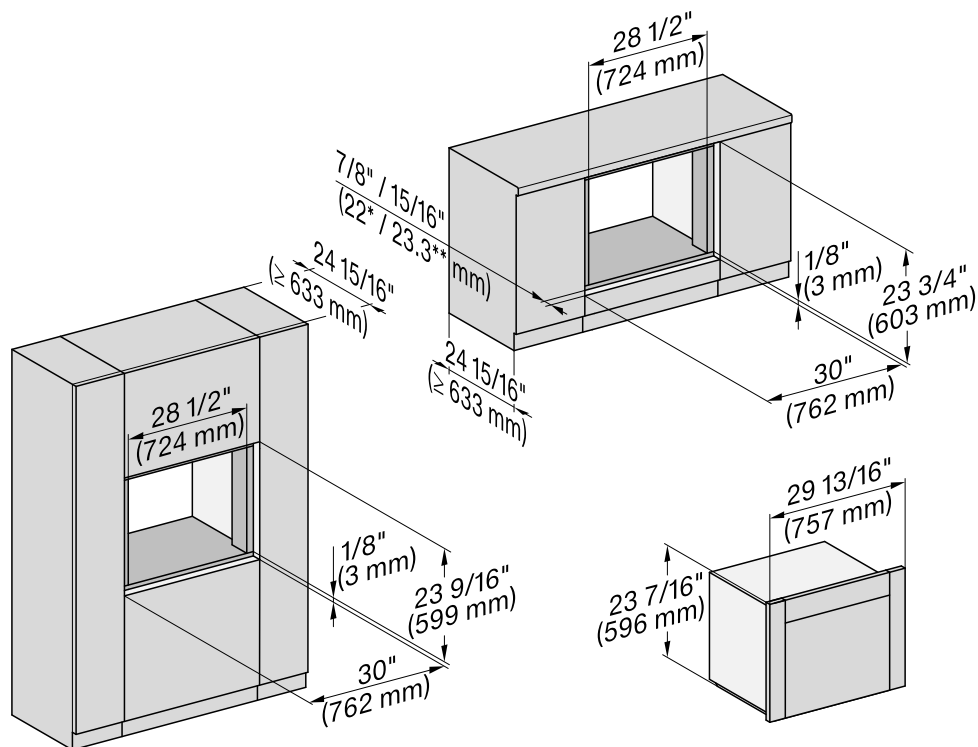
Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

Installation dimensions

Installation in a tall or base cabinet (30" niche with trim kit EBA 7xxx)

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

More installation drawings are available on the Miele website.



* Oven with glass front

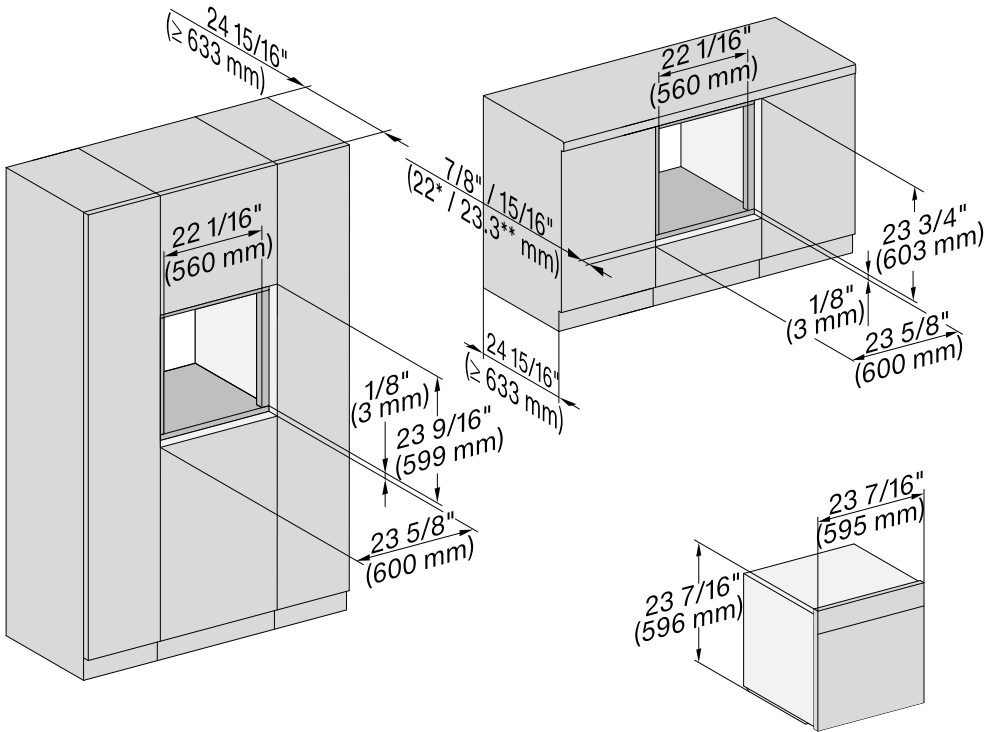
** Oven with metal front

Installation

Installation in a tall or base cabinet (24" niche)

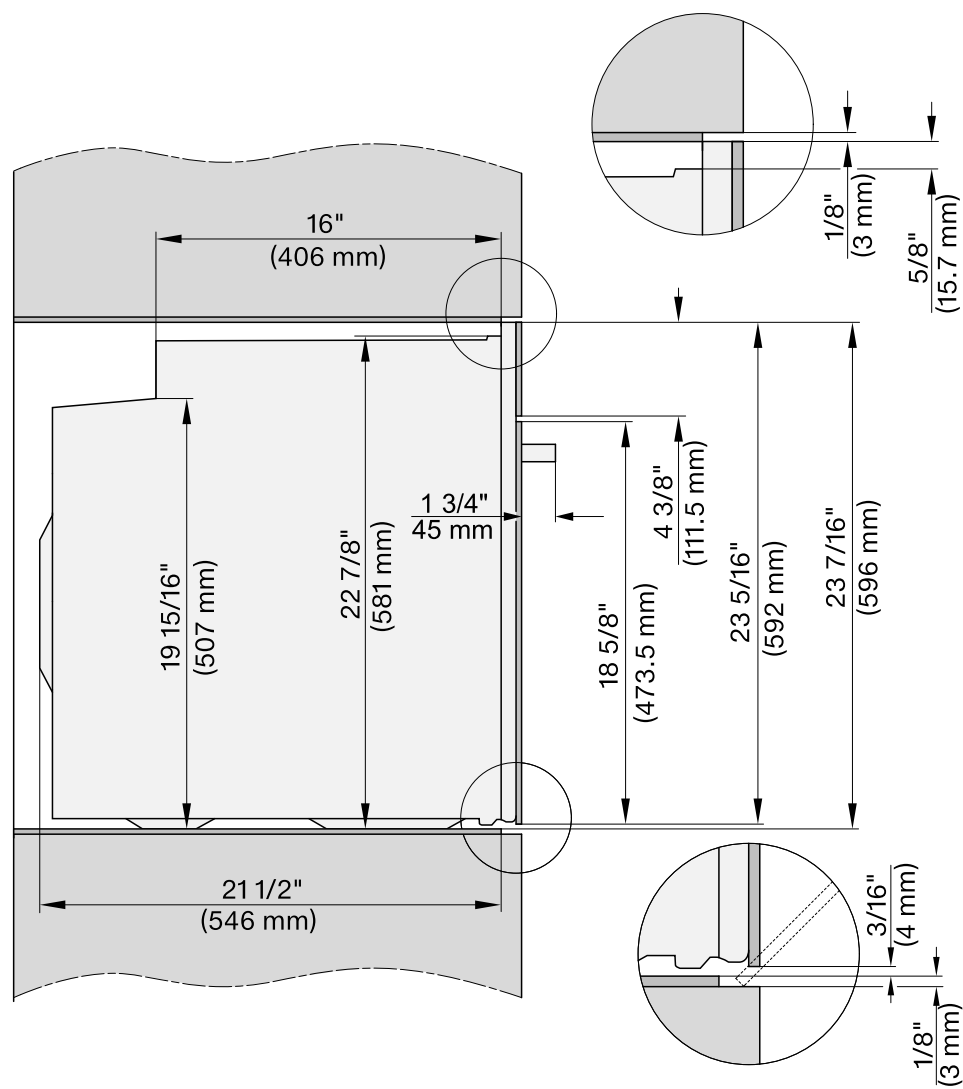
Miele Ovens can be installed flush or proud. Discuss your requirements with your architect, kitchen designer, and installer.

More installation drawings are available on the Miele website.



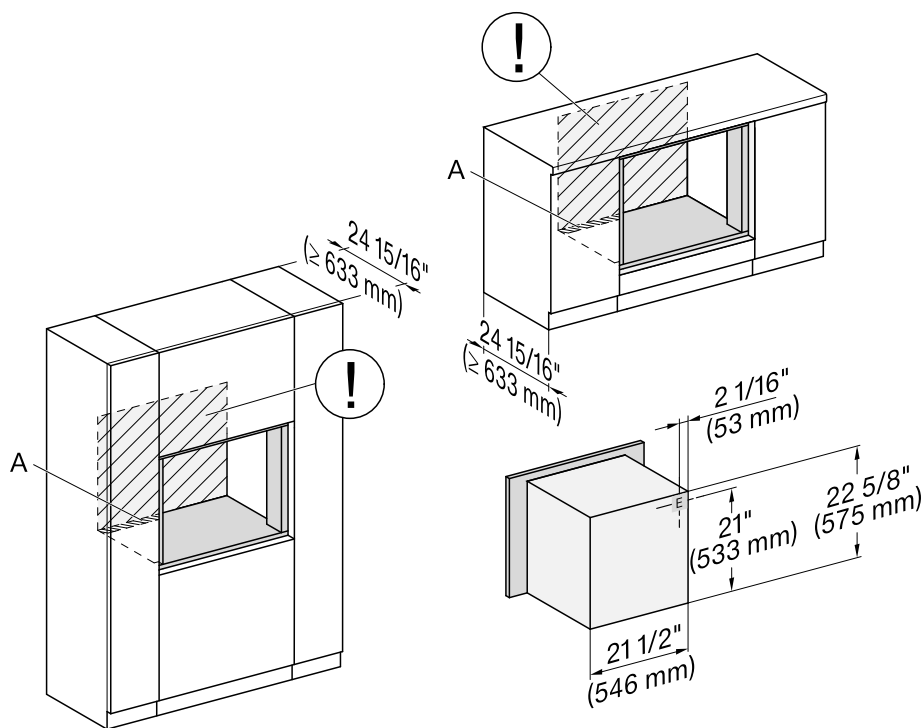
- * Oven with glass front
- ** Oven with metal front

Side view



Installation

Connections and ventilation



- A** Cutout ($4" \times 28 \frac{3}{8}"$ or $100 \text{ mm} \times 720 \text{ mm}$) in the base of the kitchen cabinet for power cord and ventilation
- ① The socket for the electrical connection should be accessible, e.g., in an adjacent kitchen cabinet. If the electrical connection is behind the oven, the kitchen cabinet needs to be deeper than specified.
- E** Electrical connection

Installing and removing the oven

For safety reasons, only use the oven when it has been fully installed.

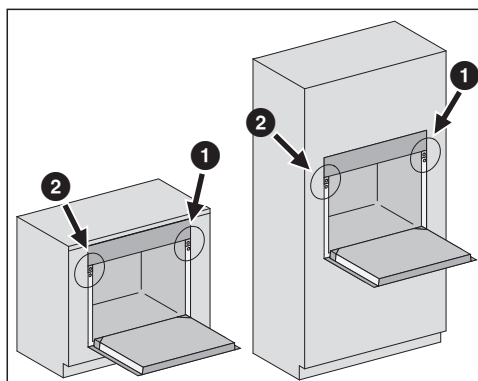
The oven requires a sufficient supply of cool air for efficient operation. The required supply of cool air must not be excessively heated by other heat sources (e.g., wood burning stoves).

The following must be observed when installing the appliance:
Make sure that the shelf that the oven sits on does not touch the wall.
Do not install heat insulation strips on the side walls of the cabinet carcass.

Do not open the door when the oven is on the floor. This could damage the door.
Do not open the door until the oven has been installed inside the housing unit.

It is a good idea to remove the door (see “Cleaning and care of the oven – Removing the door”) and the accessories before installing the appliance. The oven is then easier to push into the cabinet carcass and you do not run the risk of lifting it by the door handle.

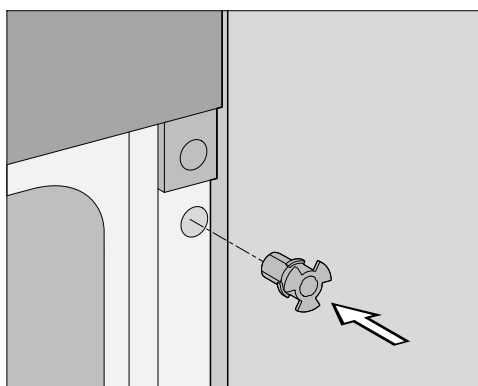
- Push the oven into the cabinet niche and align it in the center of the cabinet niche.
- Open the door if you have not removed it.



Securing the oven in the cabinet niche

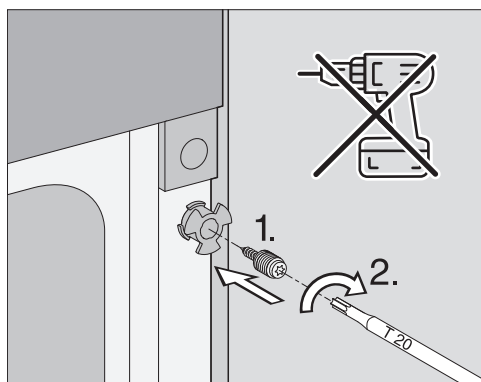
- Connect the oven to the power supply.
- **Only for H 2455 E and H 2455 I:**
Insert the plug of the built-in cooktop into the connection on the oven.

Do not carry the oven by the door handle. This could damage the door.
Use the handles on each side of the housing to carry the appliance.

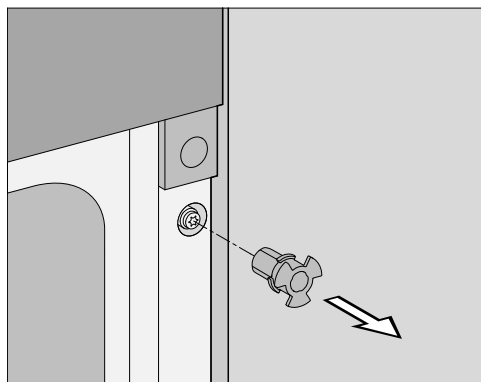


- Insert the mounting aid into the hole in the front frame.

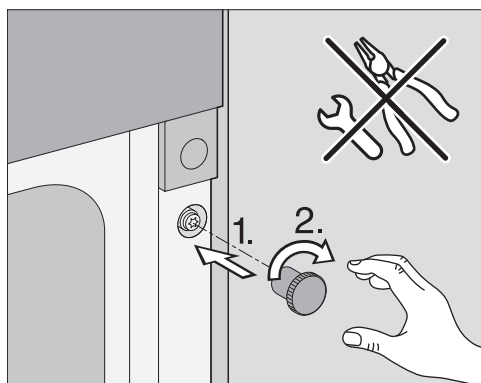
Installation



- Insert the bolt into the mounting aid and tighten it in the cabinet niche. **Do not** use a cordless screwdriver.



- Remove the mounting aid.



- Screw the knurled nut onto the bolt by hand to fix the oven in the cabinet niche.

The door may be damaged if the knurled nuts protrude from the front frame.

Make sure that the knurled nuts are flush with the front frame after installation.

- Repeat this process for the other side.

Reinstall the door, if necessary (see “Cleaning and care of the oven – Installing the door”).

Taking the oven out of the housing unit

- Open the door.
- Unscrew the knurled nuts and bolts from the front frame (see “Securing the oven in the housing unit”). Keep these parts in case the oven needs to be installed again in the future.
- Pull the oven out of the housing unit.

Do not carry the oven by the door handle. This could damage the door. Use the recessed grips on each side of the housing to carry the appliance.

- **Only for H 2455 E and H 2455 I:** Disconnect the cooktop plug from the socket on the oven.
- Take the oven out of the housing unit.
- Disconnect the oven from the power supply.

Electrical connection



Risk of injury due to electric shock.

During installation, maintenance, and repair work, the oven must be completely disconnected from the power supply:

Disconnect the oven from the power supply by tripping the breakers, or unplugging the power cord from the outlet. To do this, pull the plug not the cord.



Risk of injury.

Installation, repairs, and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorized work.

Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.

The connection data (voltage and frequency) on the data plate of the oven must match the power supply in order to avoid the risk of damage to the oven.

Compare this before connecting the appliance to the power supply. If in any doubt, consult a qualified electrician.

For safety reasons, the oven may only be used when it has been fully installed.

The power cord plug must be inserted into a suitable outlet that has been installed and grounded in compliance with all applicable local codes.

WARNING: THIS APPLIANCE MUST BE GROUNDED

Installer: Please pass these instructions on to the customer.

KEEP THE OPERATING AND INSTALLATION INSTRUCTIONS IN A SAFE PLACE.

Possible combination cooktops

Miele ranges may only be combined with cooktops specified by Miele as suitable for use with that range.

Contact your dealer or Miele Customer Service for further information on suitable combinations.

Installation

Connection data

Model	Power supply cord	Electrical plug	For electrical supply with			
				USA	Canada	
H 2455 E	Approx. 6 ft. (1.8 m)	NEMA 14-50 P plug, 4-pin	208 V	40 A	40 A	60 Hz
			240 V	40 A	40 A	60 Hz
H 2455 I	Approx. 6 ft. (1.8 m)	NEMA 14-50 P plug, 4-pin	208 V	40 A	40 A	60 Hz
			240 V	40 A	40 A	60 Hz
H 2455 B	Approx. 6 ft. (1.8 m)	NEMA 14-30 P plug, 4-pin	208 V	20 A	20 A	60 Hz
			240 V	20 A	20 A	60 Hz

The connection data (voltage and frequency) on the data plate of the oven must match the domestic electrical supply in order to avoid the risk of damage to the oven.

Compare the connection data before connecting the appliance to the domestic electrical supply. If in any doubt, consult a qualified electrician.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, backup systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of VDE-AR-E 2510-2.

Please have the model and serial number
of your appliance available when
contacting Customer Service.

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H 2455 E, H 2455 I, H 2455 B

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