


Operating and installation instructions Oven



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

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Warning and Safety instructions

This oven complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the operating and installation instructions carefully before using the oven. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the oven.

In accordance with standard IEC/EN 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the oven as well as the safety instructions and warnings.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

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

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 domestic use only to bake, roast, grill, cook, defrost and dry food.

All other types of use are not permitted.

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

They may only use it unsupervised if they have been shown how to use it in a safe manner. They must be able to recognise and understand the dangers of misuse.

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

▶ The oven contains 2 light sources corresponding to energy efficiency class G.

Warning and Safety instructions

Safety with children

- ▶ Children under 8 years of age must be kept away from the oven unless they are constantly supervised.
- ▶ Children aged 8 and older may only use the oven without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ Children must not be allowed to clean or maintain the oven unsupervised.
- ▶ Children should be supervised in the vicinity of the oven. Never allow children to play with the oven.
- ▶ Risk of suffocation due to packaging material. Whilst 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.
- ▶ Risk of injury from the open door.
The oven door can support a maximum weight of 15 kg. Children could injure themselves on an open door.
Do not let children sit on the open door, lean against it or swing on it.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised 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 synchronised with the mains power supply (e.g. island networks, back-up 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 synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

- ▶ The electrical safety of this oven can only be guaranteed when correctly earthed. It is most important that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.
- ▶ The connection data (voltage and frequency) on the data plate of the oven must match the mains electricity supply in order to avoid the risk of damage to the oven. Compare this before connecting the appliance to the mains. If in any doubt, consult a qualified electrician.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance. Do not use these to connect the oven to the mains electricity supply.
- ▶ For safety reasons, the oven may only be used when it has been fully installed.
- ▶ The oven must not be used in a non-stationary location (e.g. on a ship).

Warning and Safety instructions

- ▶ 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 the oven malfunctioning.
Do not open the oven housing under any circumstances.
- ▶ While the oven is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty will be invalidated.
- ▶ Miele can only guarantee the safety of the oven when original Miele spare parts are used. Faulty components must only be replaced by original spare parts.
- ▶ If the oven is delivered without a power connection cable, a special cable must be installed by a Miele authorised service technician (see “Installation”, “Electrical connection”).
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable by a Miele authorised service technician (see “Installation”, “Electrical connection”).
- ▶ During installation, maintenance and repair work, e.g. if the oven interior lighting is faulty (see “Problem solving guide”), the oven must be completely disconnected from the household electricity supply. To ensure this, do one of the following:
 - Disconnect the mains fuse
 - Completely unscrew the screw-out fuse (in countries where this is applicable)
 - Pull out the plug (if one is present) at the wall socket To do this, pull the plug and not the mains connection cable.
- ▶ 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 fitting heat insulation strips in the housing unit). Furthermore, the required supply of cool air must not be excessively heated by other heat sources (e.g. solid fuel stoves).
- ▶ If the oven is built in behind a furniture front (e.g. a door), do not close the furniture door while the oven is in use. Heat and moisture can build up behind the closed furniture door. This can result in damage to the oven, housing unit and floor. Leave the furniture front/door open until the oven has cooled down completely.

Correct use

▶ 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.



Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves, for example, in a hot oven compartment.

▶ 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 can ignite 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. Switch the oven off and extinguish the flames by leaving the door closed.

▶ Grilling 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 grill temperatures.

Never use grill modes to finish baking partially baked rolls or bread or to dry flowers or herbs. Instead, use the Fan plus  or Conventional heat  function.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to evaporate. The vapour 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 also cause damage to the control panel, worktop and surrounding kitchen furniture. Keep the oven on and select the lowest temperature available for the selected function. 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.

Warning and Safety instructions

▶ An accumulation of heat can cause the floor of the oven to crack or flake off.

Never line the floor of the oven compartment with aluminium foil or oven liners.

If you wish to place crockery on the oven floor during cooking, or place crockery on the oven floor to heat it up, you can do so, but only with the Fan plus  or Eco Fan heat  function.

▶ The oven compartment floor can become damaged by items being pushed around on it. When placing pots, pans or crockery on the oven compartment floor, ensure that you avoid pushing 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 enamelled surfaces. Never pour cold liquids directly onto hot enamelled surfaces.

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. This can be achieved by stirring or turning the food.

▶ Plastic dishes that are not suitable for use in an oven will 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.

▶ Heating up food in closed containers, such as tins or sealed jars, will result in an increase in pressure, which can cause them to explode. Do not heat up unopened tins or jars of food in the oven.

▶ Risk of injury from the open door. You could bang into the open door or trip over it. Avoid leaving the door open unnecessarily.

▶ The door can support a maximum load of 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.

Warning and Safety instructions

The following applies to stainless steel surfaces:

- ▶ Adhesives will damage the 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

- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.
- ▶ 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” – “Removing the side runners with FlexiClip runners”). Refit the side runners correctly.
- ▶ The catalytic enamelled back panel can be removed for cleaning purposes (see “Cleaning and care – Removing the back panel”). Ensure that the back panel is replaced correctly and do not use the oven without it fitted.
- ▶ In warm, moist environments, there is a higher probability of pest infestations (such as cockroaches). Ensure the oven and the area surrounding it are always kept clean.
Damage caused by pests is not covered by the warranty.

Accessories

- ▶ Only use original Miele accessories. If other parts are used, warranty, performance and product liability claims will be invalidated.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your oven.

Caring for the environment

Disposing of the packaging material

The packaging material is used for handling and protects the appliance from transport damage. The packaging material used is selected from materials which are environmentally friendly for disposal and can generally be recycled.

Recycling the packaging material reduces the use of raw materials. Use material-specific collection points for valuable materials and take advantage of return options. Your Miele dealer will take the packaging material away.

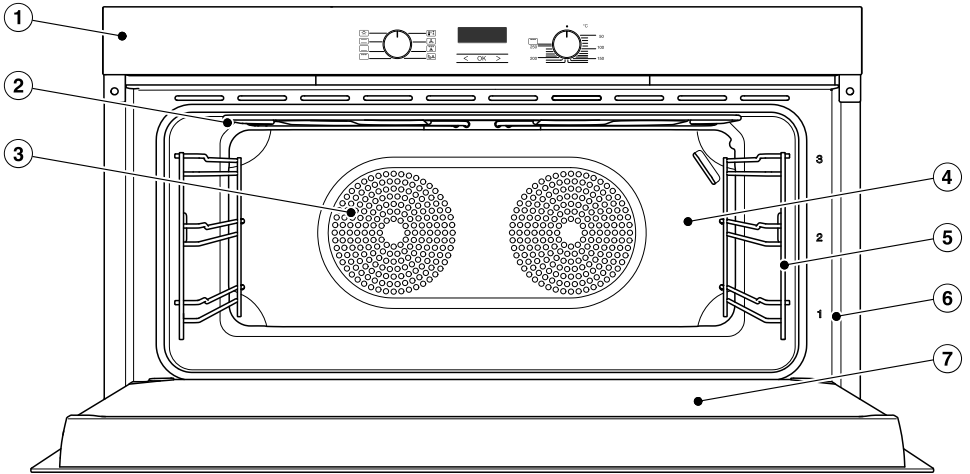
Disposing of your old appliance

Electrical and electronic appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to human health and to the environment if disposed of with household waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with household waste.



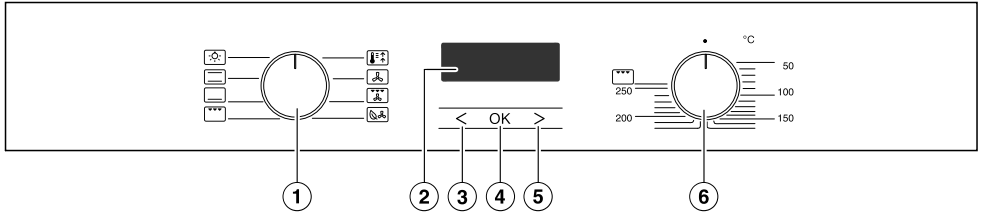
Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you are solely responsible for deleting any personal data from the old appliance prior to disposal. You are legally obliged to remove any old batteries which are not securely enclosed by the appliance and to remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance poses no risk to children while being stored for disposal.

Oven overview



- ① Control elements
- ② Top heat/grill element
- ③ Air inlets for the fan with ring heating element behind it
- ④ Catalytic enameled back panel
- ⑤ Side runners with 3 shelf levels
- ⑥ Front frame with data plate
- ⑦ Door

Oven controls



- ① Function selector
For selecting oven functions
- ② Clock/timer
For displaying the time of day and settings
- ③ Sensor control <
For modifying times and settings
- ④ OK sensor control
For selecting functions and saving settings
- ⑤ Sensor control >
For modifying times and settings
- ⑥ Temperature selector
For setting the temperature

Function selector

Use the function selector to select the required function and switch on the oven lighting independently.

It can be turned clockwise or anti-clockwise.

In the **0** position it can be retracted by pressing it in.

Functions



Lighting



Conventional heat



Bottom heat



Full grill



Booster



Fan plus



Fan grill



Eco Fan heat

Temperature selector

Use the temperature selector to select the temperature for cooking processes.

It can be turned clockwise until a resistance is felt and then turned back again. When the selector is in the • position, it can be retracted by pushing it in.

The temperature settings are marked on the temperature selector and on the control panel.

Clock/timer

The clock/timer is operated via the **display** and the **<**, **OK** and **>** **sensor controls**.

Display

The display shows the time of day or your settings.

It goes dark if settings are not being entered.

Please refer to “Clock/timer” for more information.

Sensor controls

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

The tone can be switched off by changing setting *P 4* to status *5 /* (see “Clock/timer – Changing settings”).

Features

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

Data plate

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

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

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Scope of delivery

- Operating and installation instructions for using the oven
- Screws for securing your oven in the housing unit
- Various accessories

Accessories supplied and available to order

Features will vary depending on model.

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 the accessories listed as well as the cleaning and care products are designed for Miele ovens.

These are available to order via the Miele Webshop, the Miele Customer Service Department or from your Miele dealer.

When ordering, please quote the model identifier of your oven and the reference number of the accessories required.

Side runners

There are runners on the left and right of the oven compartment with shelves  for inserting accessories.

The numbers for the shelf levels are marked on the front frame.

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

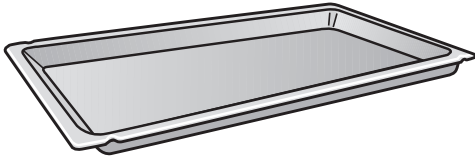
The accessories (e.g. the rack) are pushed into the oven between the two rails.

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

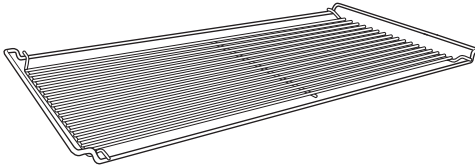
You can remove the side runners (see “Cleaning and care” – “Removing the side runners with FlexiClip runners”).

Universal tray and rack with anti-tip safety notches

Universal tray HUBB:



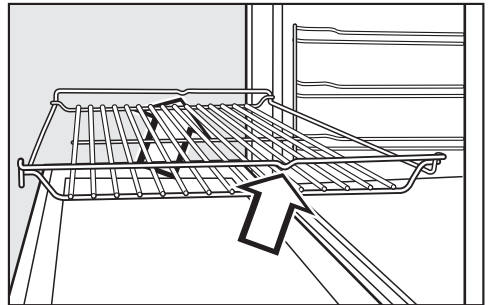
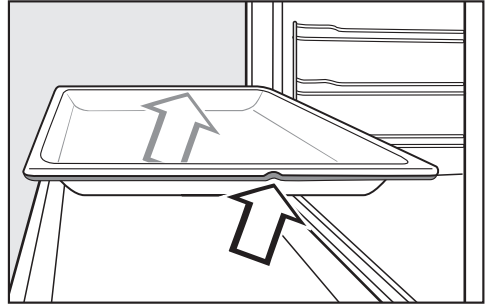
Rack HBBR:



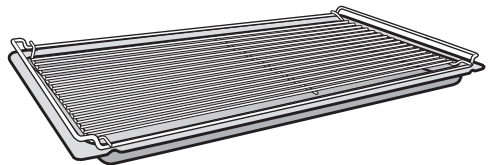
These accessories are inserted into the oven between the two rails of a side runner.

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

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



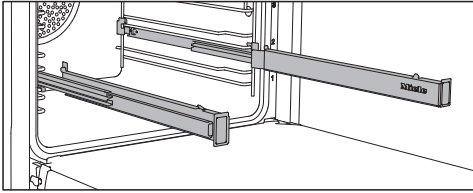
Insert the accessories into the oven with the non-tip safety notches towards the back.



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

Features

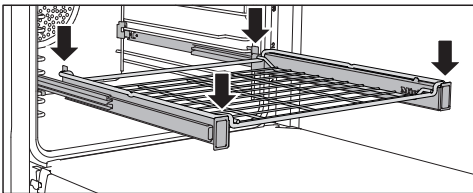
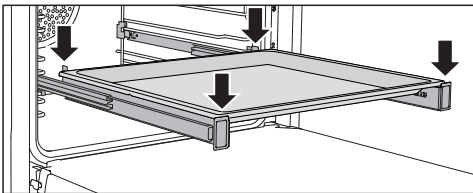
FlexiClip runners HFC



You can use the FlexiClip runners on shelf levels 1–3.

Push the FlexiClip runners right into the oven compartment 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 runners can support a maximum load of 15 kg.

Fitting and removing FlexiClip runners

 Danger of injury caused by hot surfaces.

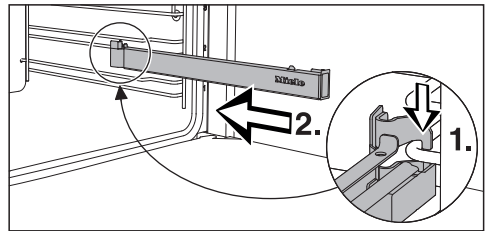
The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment or accessories.

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

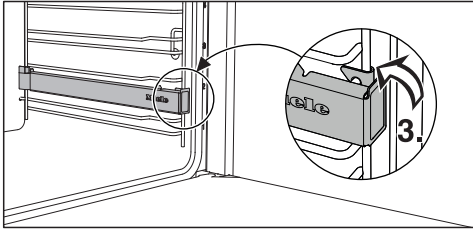
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

The FlexiClip runner with the Miele logo should be fitted on the right.

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



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

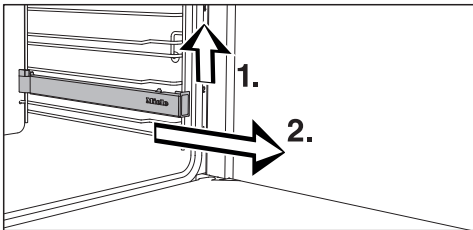


- Then secure the FlexiClip runner to the lower rail of the shelf level (3.).

If the FlexiClip runners are difficult to pull out after fitting, pull firmly on them once to release them.

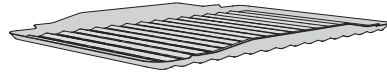
To remove a FlexiClip runner, proceed as follows:

- Push the FlexiClip runner in all the way.



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

Grilling and roasting insert HGBB 92



The grilling and roasting insert fits in the universal tray.

The juices from the food being grilled or roasted collect under the insert, preventing them from burning on. The juices can then be used for making gravy and sauces.

The enamelled surface has been treated with PerfectClean.

Round baking trays



The **solid round baking tray HBF 27-1** is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

The **perforated round baking tray HBFP 27-1** has been specially developed for baked goods made from fresh yeast and quark dough and for baking bread and rolls. The tiny perforations assist in browning the underside of baked goods. The tray can also be used for dehydrating or drying food.

The enamelled surface of both baking trays has been treated with PerfectClean.

- Insert the rack and place the round baking tray on the rack.

Features

HUB Gourmet oven dishes HBD Gourmet oven dish lids

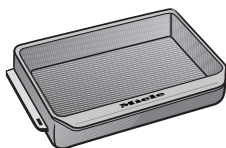
Miele Gourmet oven dishes can be placed directly on the rack. The surface of the oven dishes has a non-stick coating.

Gourmet oven dishes are available in different depths. The width and the height are the same. They are suitable for use on induction hobs.

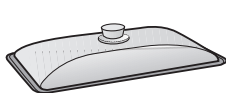
Suitable lids are available separately. Please quote the model number when ordering.

Depth: 22 cm

HUB 62-22

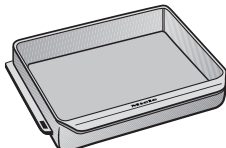


HBD 60-22

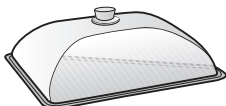


Depth: 35 cm

HUB 62-35



HBD 60-35



* The oven dish cannot be used in conjunction with its lid in ovens with 3 shelf levels because the total height of these two items exceeds the height of the cavity.

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 savoury 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 for placing food on it and taking it off.

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

Catalytic enamelled liners

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 number of your oven.

Accessories for cleaning and care

- Miele all-purpose microfibre cloth
- Miele oven cleaner

Safety features

- **System lock**  for the oven (see “Clock/timer – Changing settings”)
- **Cooling fan**
The cooling fan will come on automatically when a cooking programme is started. It ensures that the hot oven air is mixed with cool ambient air and thus cooled before it is expelled via the gap between the door and control panel.
The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven compartment, on the control panel or on the oven housing unit.
The cooling fan will switch itself off automatically after a certain period of time.
- **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.
The door can be removed and disassembled for cleaning purposes (see “Cleaning and care”).

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are exceptionally easy to clean.

Food can be easily removed from these surfaces. Soiling from baking and roasting can be easily removed from these surfaces.

Food can be sliced or cut up on PerfectClean surfaces.

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

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.


Read the instructions in “Cleaning and care” so that the benefits of the non-stick properties and easy cleaning are retained.

PerfectClean treated surfaces:

- Oven compartment
- Universal tray
- Grilling and roasting insert
- Round perforated baking tray
- Round baking tray

Before using for the first time

Before using for the first time

 The oven must not be operated until it has been correctly installed in its housing unit.

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

The time of day can only be changed when the function 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.



12:00

After connecting the oven to the electricity supply, *12:00* will flash on the display.

The time of day is set in segments: first the hours, then the minutes.

- Confirm with *OK*.

The hours will flash.

- Use *<* or *>* to set the hours.
- Confirm with *OK*.

The hours are saved and the minutes will flash.

- Use *<* or *>* to set the minutes.
- Confirm with *OK*.

The time of day is now saved.


The time of day can be displayed in 12 hour format by setting *P 2* in the settings menu to status *12* (see “Clock/timer – Changing settings”).

Before using for the first time

Heating up the oven for the first time

When the oven is heated up for the first time it may give off a slight smell. This can be eliminated by heating the oven for at least an hour.

It is important to ensure that the kitchen is well ventilated during this operation.
Prevent the odour from escaping into other rooms.

- Remove any protective wrapping and stickers from the oven and accessories.
- Before heating the oven up, wipe the oven compartment with a damp cloth to remove any dust or bits of packaging that may have accumulated inside during storage and unpacking.
- Fit the FlexiClip runners (if present) to the side runners and insert all trays and the rack.
- Select the  Fan plus operating mode.

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

- Set the maximum temperature (250 °C).
- Heat the oven for at least an hour.
- After the heating-up process has finished, turn the operating mode selector to **0** and the temperature selector to **•**.

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

 Danger 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 before manual cleaning.

- Take all accessories out of the oven compartment and clean them by hand (see “Cleaning and care”).
- Clean the oven compartment with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Dry all surfaces with a soft cloth.

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

Energy saving tips

Cooking programmes

- Remove all accessories from the oven compartment that are not required for cooking.
- In general, if a range of temperatures is given in a recipe or chart, it is best to select the lower temperature and to check the food after the shortest duration.
- Preheat the oven compartment only if instructed to do so in the recipe or the cooking chart.
- If possible, do not open the door during a programme.
- Use dark, matt bakeware and cooking containers made of non-reflective materials (enamelled steel, heat-resistant glass, coated aluminium). Shiny materials such as stainless steel or aluminium reflect the heat and therefore can give a more uneven food heating result. Do not cover the oven floor or the rack with heat-reflecting aluminium foil.
- Monitor cooking durations to avoid wasting energy when cooking. Set the cooking duration, or use a food probe if you have one.
- The Fan plus  function can be used for cooking many types of food. Because the fan distributes the heat in the oven compartment straight away, it allows you to use a lower temperature than you would with Conventional heat . It also enables you to cook on multiple shelf levels at the same time.
- Eco Fan heat  is an innovative function which is suitable for smaller foodstuffs, e.g. frozen pizzas, part-baked rolls, biscuits and for meat dishes and roasts. Energy-efficient cooking thanks to optimal utilisation 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 programme.
- Fan grill  is the best function for grilled dishes. With this function you can use lower temperatures than in other grill functions which use the maximum temperature setting.
- Whenever possible you should cook multiple foods at the same time. Place them next to each other in the oven or on different shelf levels.
- Foods which you are unable to cook 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 utilisation

- In cooking programmes using temperatures greater than 140 °C and with cooking durations longer than 30 minutes, the temperature can be turned down to the lowest possible level about 5 minutes before the end of the cooking programme. The residual heat in the oven is sufficient for cooking the food until it is done. However, never switch the oven off (see “Warning and safety instructions”).
- If you wish to run the programme for cleaning oil and grease off the catalytic enamelled parts of the oven, it is best to do so immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy consumed.


Using the oven

Simple operation


- Place the food in the oven.
- Select the required oven function with the function selector.

The oven lighting and the fan will switch on.

- Use the temperature selector to set the temperature.

The oven heating is switched on and the temperature indicator light  lights up in the display next to the time of day:



The temperature indicator light  lights up whenever the oven is heating up.

As soon as the set temperature is reached:

- the oven heating switches off,
- and the temperature indicator light goes out.

The temperature control unit ensures that the oven heating and the temperature indicator light switch back on if the oven temperature falls below the level set.

After cooking:

- Turn the function selector to **0** and the temperature selector to **•**.
- Take the food out of the oven.

Cooling fan




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

This cooling fan will switch itself off automatically after a certain period of time.


Pre-heating the oven


The Booster function is used to quickly pre-heat the oven.


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

- Most dishes can be placed in the cold oven to make use of the heat produced during the heating-up phase.
- Pre-heat the oven when cooking the following food with the following functions:
 - Dark bread dough as well as beef sirloin joints and fillet with the Fan plus  and Conventional heat  functions
 - Cakes and pastries with a short cooking duration (approx. 30 minutes or less) as well as delicate items (e.g. sponge) with the Conventional heat  function

Rapid heat-up

The heating-up phase can be shortened with the Booster  function.

Do not use the Booster  function to pre-heat the oven when baking pizzas or delicate mixtures (e.g. sponges, biscuits).
The food will brown too quickly on top.

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

Clock/timer

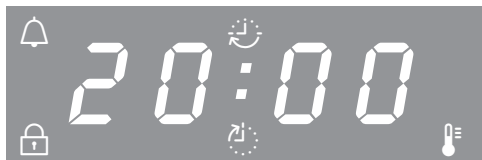
The clock/timer offers the following functions:

- Time of day display
- Minute minder
- Switching cooking processes on and off automatically
- Changing various settings *P*

The clock/timer is operated via the **display** and the <, **OK** and > **sensor controls**.

The functions available are indicated by symbols.

Display



Symbols on the display

Depending on the position of the function selector \bigcirc and/or whether a button has been pressed, the following symbols appear:

Symbol/function	\bigcirc
Minute minder	Any
Duration	Function
End of cooking duration	
Temperature indicator light	
<i>P</i> Setting	0
5 Setting status	
System lock	

You can only set or change a function if the function selector is in the correct position.

Sensor controls

Sensor control	Use
<	<ul style="list-style-type: none"> - Highlight functions - Reduce duration - Access settings <i>P</i> - Change the status 5 of a setting <i>P</i>
>	<ul style="list-style-type: none"> - Highlight functions - Increase duration - Change the status 5 of a setting <i>P</i>
OK	<ul style="list-style-type: none"> - Access functions - Saving set durations and changed settings - Access set durations

Set minutes or seconds with the < or > sensor controls in increments of 1. If you hold the sensor control down the display will count down faster.

Setting the time

The time of day is set in segments:

- For the time of day and cooking durations, first the hours, then the minutes.
- For a minute minder duration, first the minutes, then the seconds.

■ Confirm with *OK*.

The respective functions appear depending on the position of the function selector (⏰, ⌚, ⌚).

■ Highlight the function you want using the < or > sensor control.

The appropriate symbol will flash for approx. 15 seconds.

■ While the symbol is flashing, confirm with *OK*.

The function is accessed and the left-hand numeric block will flash.

You can only set the time while the numeric block is flashing. If the time has elapsed and the numeric block is no longer flashing, you have to access the function again.

■ Use the < or > sensor control to set the value you want.

■ Confirm with *OK*.

The right-hand numeric block will flash.

■ Use the < or > sensor control to set the value you want.

■ Confirm with *OK*.

The time has now been saved.

Time display

The symbols ⏰ and ⌚ or ⌚ will show if you have set times.

If you are using the minute minder ⏰, cooking duration ⌚ and end of cooking duration ⌚ functions at the same time, the last time that you set will be shown.

If you have set a cooking duration, the time of day will not be displayed.

At the end of the duration

When a duration has elapsed, the appropriate symbol will flash and a buzzer will sound if the buzzer is switched on (see “Clock/timer – Changing settings”).

■ Confirm with *OK*.

The buzzer will stop and the symbols in the display will go out.

Clock/timer

Using the minute minder

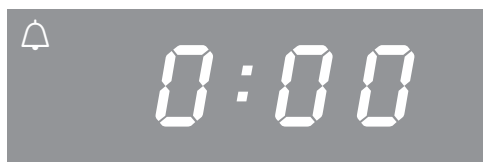
The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.


The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

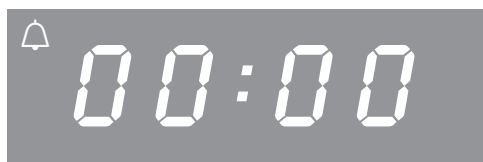
A maximum minute minder time of 99 minutes and 59 seconds can be set.

To set the minute minder

Example: You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

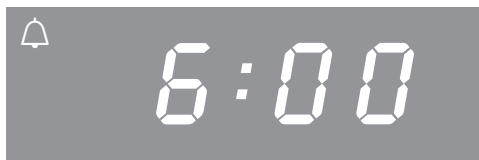


- Press < repeatedly until  starts flashing.
- Confirm with *OK*.



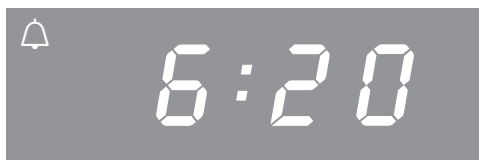
00:00 will appear and the minutes will start to flash.

If you press < once, two dashes will appear and then when you press again the maximum possible value will appear in the minute numeric block 99.



- Use < or > to set the minutes.
- Confirm with *OK*.


The minutes are saved and the seconds will flash.



- Use < or > to set the seconds.
- Confirm with *OK*.



The minute minder duration is now saved and will count down in seconds.

The  symbol indicates the minute minder duration.

At the end of the minute minder duration:

- 🔔 flashes.
- The display will show the time counting upwards.
- For approx. 7 minutes, a buzzer will sound if switched on (see “Clock/timer – Changing settings”).

- Confirm with *OK*.

The buzzer will stop and the symbols in the display will go out.

If no cooking durations have been set, the time of day appears in the display.

Changing the minute minder duration

- Press the < sensor control repeatedly until 🔔 starts flashing.

The minute minder duration selected will appear.

- Confirm with *OK*.

The minutes will flash.

- Use the < or > sensor control to set the minutes.

- Confirm with *OK*.

The seconds will flash.

- Use the < or > sensor control to set the seconds.

- Confirm with *OK*.

The changed minute minder duration is now saved and will count down in seconds.

To delete the minute minder duration

- Press < repeatedly until 🔔 starts flashing.

- Confirm with *OK*.

The minutes will flash.

- Reduce the minutes down to 00 using < or increase them up to 99 using >.

The next time the sensor is pressed two dashes will appear in place of the minutes.



- Confirm with *OK*.

Four dashes appear:



- Confirm with *OK*.

The minute minder duration is now cancelled.

If no cooking durations have been set, the time of day appears in the display.

Clock/timer

Switching on and off automatically

Cooking programmes can be switched off, or on and off automatically.

To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 11 hours and 59 minutes.


We recommend switching on and off automatically when roasting. If using it for baking, do not delay the start for too long as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

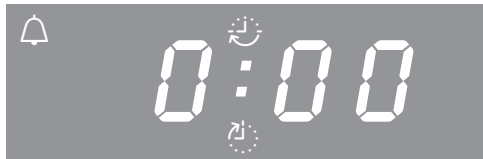
Setting a cooking duration

Example: To bake a cake for 1 hour and 5 minutes:

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

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

- Press > repeatedly until  starts flashing.



0:00 will appear.

- Confirm with OK.



00:00 will appear and the hour numeric block will start to flash.

If you press < once, two dashes will appear and then when you press again the maximum possible value will appear in the hour numeric block #.



- Use < or > to set the hours.
- Confirm with OK.


The hours are saved and the minutes will flash.



- Use < or > to set the minutes.
- Confirm with OK.



The cooking duration is now saved and will count down in minutes until the last minute, which will count down in seconds.

The  symbol indicates the cooking duration.

At the end of the cooking duration:

- 0:00 will appear.
- 🕒 will flash.
- The oven heating will switch off automatically.
- The cooling fan continues to run.
- For approx. 7 minutes, a buzzer will sound if switched on (see “Clock/timer - Changing settings”).
- Confirm with *OK*.
- The buzzer will stop and the symbols in the display will go out.
- The time of day appears.
- The oven heating will then switch on again.
- Turn the function selector to **0** and the temperature selector to **•**.
- Take the food out of the oven.

Setting a cooking duration and a finish time

To switch a cooking process on and off automatically you set a cooking duration and a finish time.

Example: the current time of day is 11:15; a roast with a cooking duration of 90 minutes needs to be ready at 13:30.

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

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

First set the cooking duration:

- Press **>** repeatedly until 🕒 starts flashing.
- Confirm with *OK*.

00:00 will appear and the hour numeric block will start to flash.

- Use **<** or **>** to set the hours.
- Confirm with *OK*.

The hours are saved and the minutes will flash.

- Use **<** or **>** to set the minutes.
- Confirm with *OK*.

The cooking duration is now saved.



The 🕒 symbol indicates the cooking duration.

Then set the finish time:

- Press **>** repeatedly until 🕒 starts flashing.



12:45 (= current time of day + cooking duration = 11:15 + 1:30) appears in the display.

- Confirm with *OK*.

The hours will flash.



- Use **<** or **>** to set the hours.

Clock/timer


- Confirm with **OK**.

The hours are saved and the minutes will flash.



- Use < or > to set the minutes.


- Confirm with **OK**.

The finish time  is now saved.

The oven heating, lighting and cooling fan will switch off.

The finish time that you set will then appear in the display.

As soon as the start time (13:30 - 1:30 = 12:00) has been reached, the oven heating, lighting and cooling fan will switch on.

The cooking duration set  appears and will count down in minutes until the last minute, which will count down in seconds.

Changing the cooking duration

- Press > repeatedly until  flashes.

The time remaining will appear in the display.

- Confirm with **OK**.

The hours will flash.

- Use < or > to set the hours.

- Confirm with **OK**.


The minutes will flash.

- Use < or > to set the minutes.

- Confirm with **OK**.

The changed cooking duration is now saved.

Deleting a cooking duration

- Press < or > repeatedly until  starts to flash.

- Confirm with **OK**.

The hours will flash.

- Press < or > repeatedly until two dashes appear:



- Confirm with **OK**.

Four dashes appear:



- Confirm with **OK**.

The cooking duration and any finish time will be deleted.

The time of day appears when no minute minder duration is set.

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

If you want to end the cooking process:

- Turn the function selector to **0** and the temperature selector to **•**.

- Take the food out of the oven.

Deleting the finish time

- Press < or > repeatedly until  flashes.

- Confirm with *OK*.


The hours will flash.

- Press < or > continuously until two dashes appear.

- Confirm with *OK*.

Four dashes appear.

- Confirm with *OK*.

The  symbol appears and the cooking duration set will count down in minutes until the last minute, which will count down in seconds.

If you want to end the cooking process:

- Turn the function selector to **0** and the temperature selector to **•**.
- Take the food out of the oven.

If the function selector is turned to the **0** position, the settings for cooking duration and end of cooking duration will be deleted.

Changing the time of day

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

- Turn the function selector to **0**.

- Press < and > at the same time.

The hours will flash.

- Use < or > to set the hours.

- Confirm with *OK*.

The hours are saved and the minutes will flash.

- Use < or > to set the minutes.

- Confirm with *OK*.

The time of day is now saved.

The time of day must be reset following an interruption to the power supply.

Clock/timer

Changing settings

Your appliance is supplied with a number of standard default settings (see the “Settings overview” chart).

You change a setting *P* by changing its status *S*.

- Turn the function selector to **0**.
- Press and hold < until *P* appears.



- If you want to change another setting, press < or > repeatedly until the relevant number appears.
- Confirm with *OK*.



The setting is applied and the current status *S* appears, e.g. *0*

To change the status:

- Press < or > repeatedly until the status you want is shown.
- Confirm with *OK*.

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


To change further settings, proceed in the same way.

If you do not want to change further settings:

- Wait approx. 15 seconds until the time of day appears.

The settings are retained in the event of an interruption to the power supply.

Settings overview

Setting	Status
<i>P 1</i> Buzzer volume	<p><i>5 0</i> The buzzer is switched off.</p> <p><i>5 1</i> to <i>5 30*</i> The buzzer is switched on. The volume can be altered. When you select a status you will hear the corresponding buzzer.</p>
<i>P 2</i> Clock format	<p><i>24*</i> The time of day is shown in 24 hour format.</p> <p><i>12</i> The time of day is shown in 12 hour format. If you change the clock after 13:00 from a 12 hour clock to a 24 hour clock you will need to update the hour accordingly.</p>
<i>P 3</i> System lock for the oven	<p><i>5 0*</i> The system lock is switched off.</p> <p><i>5 1</i> The system lock is On and  appears in the display. The system lock prevents the oven from being used inadvertently. The system lock will remain turned on in the case of a power failure.</p>

* Factory default setting

Baking

Handling food carefully will help protect your health.

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

Tips on baking

- Set a cooking duration. If used for baking, do not delay the start for too long. Cake mixture or dough will dry out, and the raising agents will lose their effectiveness.
- Generally speaking, you can use racks, baking trays, universal trays and any type of baking tray made of heat-resistant material.
- Avoid using bright, thin-walled tins as they give an uneven or poor browning result. Under adverse circumstances, the food will not cook properly.
- Position rectangular tins with the longer side across the width of the oven compartment for optimum heat distribution and even baking results.
- Always place bakeware on the rack.
- Bake cakes with fruit toppings or deep cakes on the universal tray.

Using baking parchment

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

- Use baking parchment when baking lye mixtures because the sodium hydroxide used can damage the surface treated with PerfectClean.
- Use baking parchment when baking sponge, meringue, macaroons or similar items. Due to their high egg white content, these are more likely to stick.
- Use baking paper when cooking frozen food on the rack.

Notes on the cooking charts

You can find the cooking charts at the end of this book.

Selecting the temperature

- As a general rule, select the lower temperature given in the chart. Baking at temperatures higher than those recommended may reduce the cooking duration, but will lead to uneven browning of the food, and unsatisfactory cooking results.

Selecting the cooking duration

Unless otherwise stated, the cooking durations given in the cooking charts are for an oven compartment which has not been pre-heated. With a pre-heated oven compartment, shorten times by around 10 minutes.


- As a general rule, check the food after the shortest 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 functions

You can find an overview of all the functions with their recommended values in “Overview of functions”.

Using Fan plus

Because the fan distributes the heat around the oven compartment straight away, it allows you to use a lower temperature than you would with the Conventional heat  function.

Use this function if you are baking on multiple shelves at the same time.

- 1 shelf: place the food in shelf level 1.
- 2 shelves: place the food on shelf levels 1+3.

Tips

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

Using Conventional heat

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

Use this function for baking traditional recipes. If using an older recipe or cookbook, set the oven temperature 10 °C lower than the recommended one. This will not change the cooking duration.

- Place the food in shelf level 1 or 2.

Using Eco Fan heat

Use this function for cooking small amounts of food, e.g. frozen pizzas, part-baked rolls or biscuits, while saving energy.

- Place the food in shelf level 2.

Roasting

Tips for roasting

- You can use all crockery 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, rack and/or anti-splash insert (if available) on top of the universal tray.
- **Pre-heating** the oven compartment is only required when roasting beef sirloin joints and fillet. Pre-heating is generally not necessary.
- Use a **closed roasting dish** for roasting meat, such as an oven dish. The meat stays succulent. The oven compartment will also stay cleaner than when roasting on the rack. This ensures that sufficient stock remains for making gravy.
- If you are using a **roasting bag**, follow the instructions on the packaging.
- If you are using the **rack** or an **open roasting dish** for roasting, you can add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.
- **Season** the meat and place in the roasting dish. Dot with butter or margarine or brush with oil or cooking fat if necessary. For large lean cuts of meat (2–3 kg) and fatty poultry add about 1/8 litre 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 a more intensive browning result is desired.



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

Notes on the cooking charts

You can find the cooking charts at the end of this book.

- Take note of the temperature range, the shelf levels and the timings. These also take the type of cooking container, the size of the meat and cooking practices into account.

Selecting the temperature

- As a general rule, select the lower temperature given in the chart. If higher temperatures are used than those specified, the meat will brown on the outside, but will not be properly cooked through.
- When cooking with Fan plus , select a temperature which is approx. 20 °C lower than with Conventional heat .
- For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the cooking chart. The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.
- When roasting on the wire rack, set a temperature approx. 10 °C lower than for roasting in a covered oven dish.

Selecting the cooking duration

Unless otherwise stated, the durations given in the cooking chart are for an oven compartment which has not been pre-heated.

■ The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined 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

■ As a general rule, check the food after the shortest duration.

Tips



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

Notes on the functions


You can find an overview of all the functions with their recommended values in “Overview of functions”.

Using Fan plus

This function is suitable for roasting meat, fish and poultry that needs to be well browned as well as sirloin joints and fillet.

The Fan plus  function allows you to use a lower temperature than you would with the Conventional heat  function, because the heat is immediately distributed around the oven compartment.

■ Place the food in shelf level 1 or 2.

Use the Bottom heat  function towards the end of the cooking duration to brown the base of the food.

Using Conventional heat

Use this function for baking traditional recipes. If using an older recipe or cookbook, set the oven temperature 10 °C lower than the recommended one. This will not change the cooking duration.


■ Place the food in shelf level 1.

Using Eco Fan heat

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

■ Place the food in shelf level 1.

Grilling

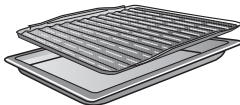
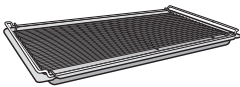
 Risk of injury caused by hot surfaces.

If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The control elements will get hot.

Grill with the oven door closed.

Tips for grilling

- Pre-heating is necessary when grilling. Pre-heat the top heat/grill element for approx. 5 minutes with the door closed.
- Trim the meat if necessary. Do not season the meat with salt before grilling as this draws the juices out.
- 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 flavour, season with a little salt. Fish can also be drizzled with lemon juice.
- Use the universal tray with the rack or the grilling and roasting insert (if present) in place. The juices collect under the insert. This prevents them from spitting and making the oven dirty and they can then be used for making gravy and sauces.



- To grill, brush the rack with oil and then place the food on the rack.

Notes on the cooking charts

You can find the cooking charts at the end of this book.

- Take note of the temperature range, the shelf levels and the durations. These take the size of the meat and cooking practices into account.
- Check the food after the shortest duration quoted.

Selecting the temperature

- As a general rule, select the lower temperature given in the chart. If higher temperatures are used than those specified, the meat will brown on the outside, but will not be properly cooked through.

Choosing a shelf level

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

Selecting the cooking duration

- Grill thinner cuts of meat/slices of fish for approx. 6–8 minutes per side. It is best to grill food of a similar thickness at the same time so that the cooking durations do not vary too much.
- As a general rule, check whether the food is cooked after the shortest duration.
- To **test the food**, press down on the meat with a spoon. This lets you determine how well the meat has been cooked.
 - **Rare/pink**
If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
 - **Medium**
If there is some resistance, the inside will be pink.
 - **Well done**
If there is very little resistance, it is cooked through.

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

Notes on the functions

You can find an overview of all the functions with their recommended values in “Overview of functions”.

Using Full grill

Use this function to grill flat thin cuts in large quantities and for browning large baked dishes.

The whole of the top heating/grill element glows red to provide the required heat.

Using Fan grill

This function is suitable for grilling thicker food, such as chicken.

A temperature setting of 220 °C is generally recommended for thinner types of food, while 180–200 °C is recommended for thicker cuts.

Further applications

This section provides information on the following applications:


- Defrost
- Low temperature cooking
- Drying
- Frozen food/ready meals
- Heating crockery

Defrost

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

- Select Fan plus  and a temperature of 30–50 °C.

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

 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 goods on the universal tray or in a suitable bowl or dish.
- Use the universal tray with the rack placed on top of it for defrosting poultry. This way the frozen goods will not be lying in the defrosted liquid.
- Meat, poultry or 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.

Low temperature cooking

Low temperature cooking is ideal for cooking delicate cuts of beef, pork, veal or lamb when a tender result is desired.

First sear the meat all over at a high temperature on the hob in order to seal it.

Then place the meat in the pre-heated 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 hung and trimmed. Bones must 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 is done, you can carve the meat straight from the oven. It does not need to rest.
- The meat can be left in the oven compartment to keep warm until you serve it. This will not affect results in any way.


- Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly. The meat is at the ideal temperature for eating straight away.

Using Conventional heat

Follow the information in the cooking charts at the end of this book.

Use the universal tray with the rack placed on top of it.

- Place the rack together with the universal tray on shelf level 1.
- Select the Conventional heat  function and a temperature of 120 °C.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on all sides on the hob.

 Danger of burning due to hot surfaces.

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

Use oven gloves when placing hot food in the oven or removing it and when working in the hot oven compartment.

- Place the seared meat on the rack.
- Reduce the temperature to 100 °C (see “Cooking charts”).
- Continue cooking the meat until it is done.

Further applications


Drying

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






It is important that fruit and vegetables are ripe and not bruised before they are dried.




- Peel and core the food for drying, if necessary, and cut it up.
- Distribute the food for drying evenly in a single layer according to size over the wire rack or the universal tray.


Tip: You can also use the gourmet perforated baking 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 Fan plus .
- Alter the recommended temperature and then 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		🌡️ [°C]	🕒 [h]
Fruit		60–70	2–8
Vegetables		55–65	4–12
Mushrooms		45–50	5–10
Herbs*		30–35	4–8

 Operating mode, 🌡️ Temperature, 🕒 Drying time,  Fan plus,  Conventional heat

* Dry herbs only on the universal tray on shelf level 2 and use the Conventional heat  operating mode, as the fan is switched on in the Fan plus 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 oven gloves when removing dried food from the oven.

- Allow the dried fruit or vegetables to cool down after drying.

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

- Store dried food in sealed glass jars or tins.

Frozen food/Ready meals

Tips for cakes, pizza and baguettes

- Bake cakes, pizza and baguettes on baking paper on the rack.
Do not use the baking tray or the universal tray for frozen foods with a large surface area. The tray could become warped and difficult, or even impossible, to remove from the oven compartment when hot. Additional use will make the warping worse.
- Use the lowest temperature recommended on the packaging.

Tips for French fries, croquettes and similar items

- These frozen items can be cooked on the baking tray or universal tray.
Place baking parchment on the tray so that they cook gently.
- Use the lowest temperature recommended on the packaging.
- Turn food several times during cooking.

Preparing frozen food/ready meals


Handling food carefully will help protect your health.

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


- Select the function and temperature recommended on the packaging.
- Pre-heat the oven compartment.
- Place the food in the pre-heated oven compartment on the shelf level recommended on the packaging.

- Check the food at the end of the shortest cooking duration recommended on the packaging.

Heat crockery

Use the Fan plus  operating mode for pre-heating crockery.

Only pre-heat heat-resistant crockery.

- Place the wire rack on shelf level 1 and place the crockery to be pre-heated on it. Depending on the size of the crockery, you can also place the rack on the oven floor and take the side runners out to make more room.
- Select Fan plus .
- Set the temperature to 50–80 °C.

 Risk of burns!

Use oven gloves when removing the crockery from the oven. Droplets of water may have accumulated underneath the crockery.

- Remove the heated crockery from the oven.

Cleaning and care

 Danger 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 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.

Surfaces can discolour or alter 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 in some circumstances lead to breakage.

Remove all cleaning agent residues immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents on the front
- abrasive cleaning agents (e.g. powder cleaners, scouring milk, scouring pads)
- solvent-based cleaning agents
- stainless-steel cleaning agents
- dishwasher cleaner
- glass cleaning agents
- cleaning agents for ceramic glass hobs
- hard, abrasive brushes or sponges (e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents)
- melamine eraser blocks
- sharp metal scrapers
- wire wool
- spot cleaning with mechanical cleaning agents
- oven cleaners
- stainless-steel spiral pads

If soiling is left on for any length of time, it may become impossible to remove. If items are used frequently without being cleaned, it may become very difficult to clean them. It is therefore best to remove any soiling immediately.

The accessories are not dishwasher-safe.

Tip: Soiling caused by spilt fruit juices and cake mixtures is best removed while the oven compartment is still warm.

To make it easier to clean the oven:

- Remove the door.
- Take out the side runners with FlexiClip runners (if fitted).
- Remove the catalytic enamelled back panel.
- Lower the top heat/grill element.

Removing normal soiling

There is a delicate fibreglass seal around the oven compartment to seal the glass in the oven door. This can be damaged by rubbing or scouring.

Avoid cleaning the fibreglass seal.

Removing normal soiling

- Remove normal soiling immediately with warm water, washing-up liquid and a clean sponge or a clean, damp microfibre 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.

Removing stubborn soiling (excluding the FlexiClip runners)

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on surfaces. This discolouration will not affect the properties of the surface finish. Do not attempt to remove these stains. Only use the equipment specified.

- Baked-on deposits can be removed with a glass scraper or with a stainless-steel spiral pad (e.g. Spontex Spirinett), hot water and washing-up liquid.

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

Remove the catalytic enamelled panels before using an oven cleaner.

Cleaning and care

Using oven cleaners

- Very stubborn soiling on PerfectClean surfaces can be cleaned using the Miele oven cleaner, which must only be applied to cold surfaces.

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

Do not spray the oven cleaner onto the roof of the oven compartment.

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

- Follow the instructions on the packaging.

Oven cleaners from other manufacturers must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- Remove all cleaning agent residues thoroughly with clean water.
- Dry all surfaces with a soft cloth.

Stubborn soiling on the FlexiClip runners

Cleaning FlexiClip telescopic runners in a dishwasher would remove the special grease which is essential for their smooth functioning. Never attempt to clean FlexiClip telescopic runners in a dishwasher.

For stubborn surface soiling or if the bearings become sticky with spilled fruit juices proceed as follows:

- Soak the FlexiClip runners for approx. 10 minutes in a solution of hot water and washing-up liquid. If necessary use the back of a washing-up sponge to remove the soiling. The bearings can be carefully cleaned with a soft brush.

Cleaning may cause some discolouration or fading in places, however this will not affect the functioning of the runners in any way.

Cleaning the catalytic enamelled back panel

Catalytic enamel is self-cleaning, which means that oil and fat are burnt off automatically when very high temperatures are reached inside the oven.


The higher the temperature, the more effective the process.

Exposure to scouring agents, abrasive brushes or sponges and oven cleaner can cause catalytic enamel to lose its self-cleaning properties.
Remove the catalytic enamelled panels before using an oven cleaner.

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 washing-up liquid 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

- Remove any accessories from the oven compartment, including the side runners.
- Before starting the 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 Fan plus  function and 250 °C.
- Then heat the empty oven for at least 1 hour.

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

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

 Risk of injury caused by hot surfaces.

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

Allow the heating element and oven compartment to cool before manual cleaning.

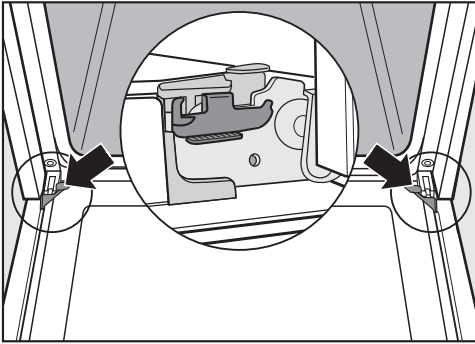
- Clean the inside of the door and the oven compartment with a solution of hot water and washing-up liquid, applied with a clean sponge or a clean, damp microfibre cloth.

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

Cleaning and care

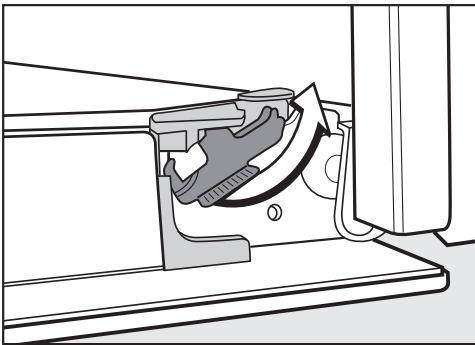
Door removal

The door weighs approx. 11 kg.



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

- Open the door fully.



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

The oven could become damaged if you incorrectly remove the door. Never pull the door horizontally off its retainers, as they will spring back against the oven. Never 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 diagonally upwards off the retainers. Make sure that the door goes back on straight.

Dismantling the door

The oven door is an open system with 3 glass panes which have a heat-reflective coating on some of their surfaces.

When the oven is operating, air is directed through the door to keep the outer pane cool.

If soiling has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

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.


When cleaning the door glass, you must also follow the instructions that apply to the oven front.

Oven cleaners will damage the surface of the aluminium profiles.

Only clean these parts with warm water and washing-up liquid, applied with a clean sponge cloth or a clean, damp microfibre cloth.

The door glass could break if dropped.

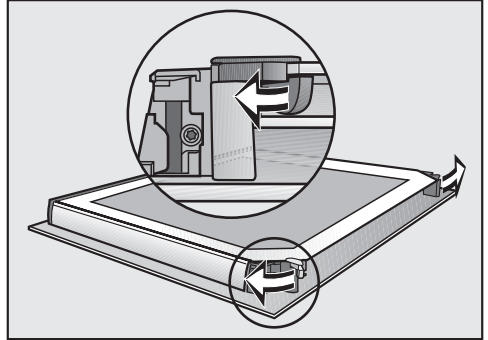
Keep the disassembled door glass in a safe place.

 Risk of injury caused by the door slamming shut.

The door may slam shut if you attempt to disassemble it when it is fitted to the oven.

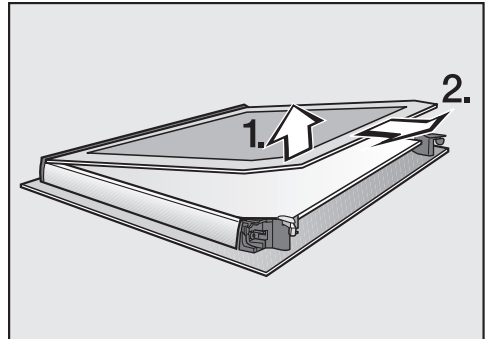
Always remove the door before disassembling it.

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



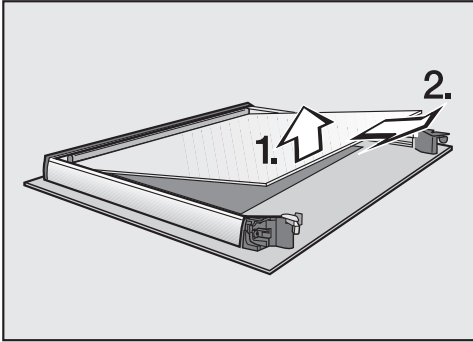
- Flip the two glass pane retainers outwards to open them.

Remove the inner pane:



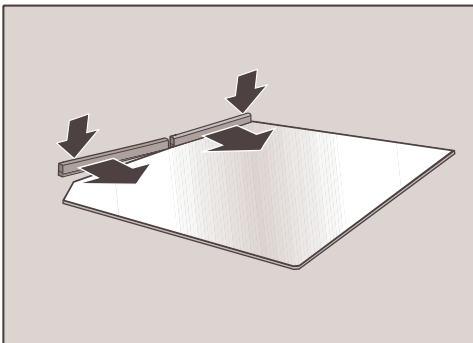
- **Gently** lift the inner pane up and out of the plastic strip.

Cleaning and care

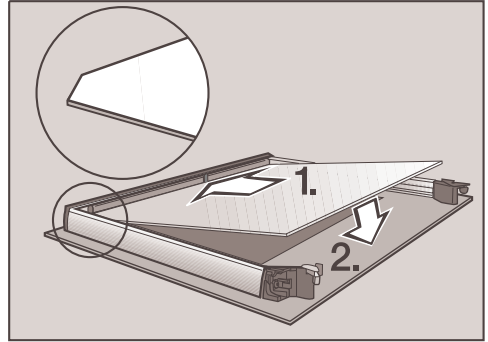


- Lift the middle pane up **gently** and pull it out.
- Pull the profiled seal off the glass pane.
- Clean the door panes and other parts with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.
- Dry all parts with a soft cloth.

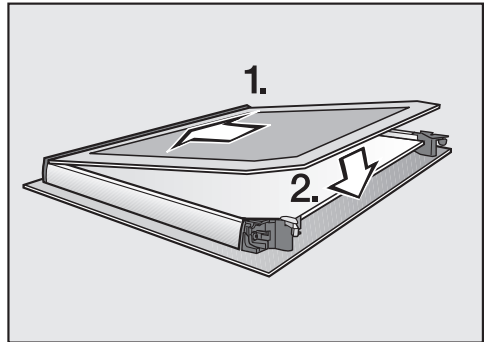
Then reassemble the door carefully:



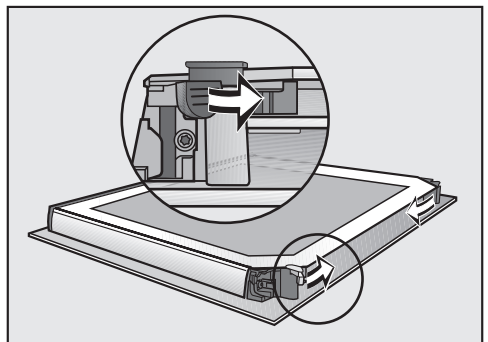
- Secure the profiled seal to the middle glass pane.



- Then refit the middle glass pane together with the profiled seal.



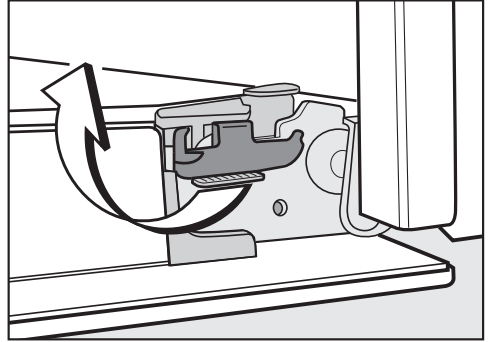
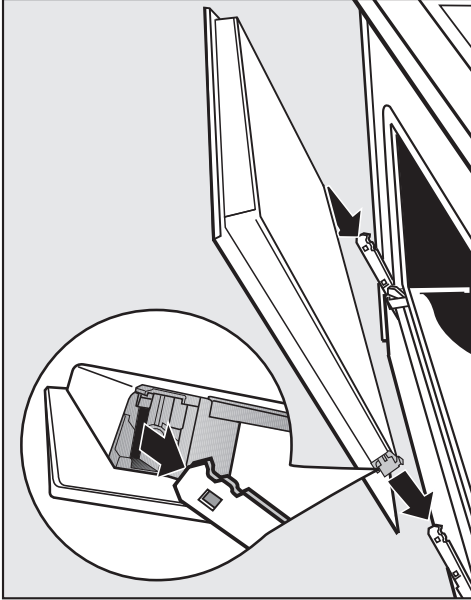
- Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



- Flip both the glass pane retainers inwards to close them.

The door is now reassembled.

Fitting the door



- Hold the door securely on both sides and carefully fit it back into the hinge retainers. Make sure that you fit the door straight.
- Open the door fully.

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

If the locking clamps are not locked, the door could become loose, resulting in damage. Always ensure that the locking clamps are locked after refitting the door.

Cleaning and care

Removing the side runners with FlexiClip runners

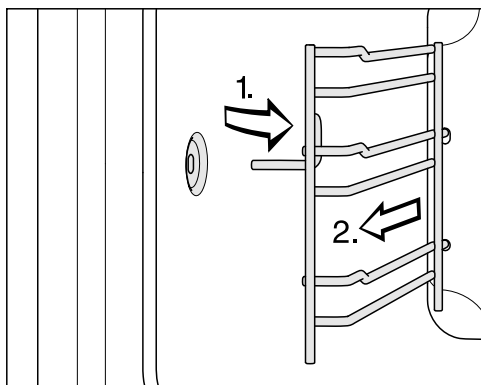
The side runners can be removed together with the FlexiClip runners (if inserted).

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

⚠ Danger 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 holder (1.) and remove them (2.).

Reassemble by following these instructions in reverse order.

- Insert the components carefully.

Lowering the top heat/grill element

If the ceiling of the oven is badly soiled, the top heat/grill element can be lowered to make cleaning easier. Clean the ceiling of the oven regularly with a damp cloth or a dishwashing sponge.

⚠ Risk of injury caused by hot surfaces.

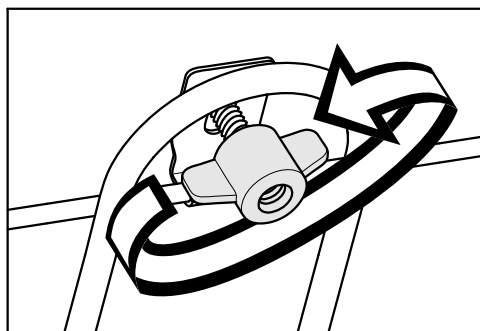
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.

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

The enamel on the oven floor can become damaged by fastening nuts being dropped on it.

Place a cloth or similar item over the oven compartment floor to protect it.

- Remove the side runners.



- Unscrew the wing nuts.

Be careful not to damage the top heat/grill element.

Never use force when lowering the top heat/grill element.

- Carefully lower the top heat/grill element.

You can now access the ceiling of the oven.

- Clean the ceiling of the oven with hot water and washing-up liquid, applied with a clean sponge cloth or a clean, damp microfibre cloth.
- After cleaning, raise the top heat/grill element gently back up again.
- Replace the wing nuts and tighten them securely.
- Fit the side runners.

Removing the back panel

The back panel can be removed for cleaning purposes.

 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 element, oven compartment and the accessories to cool before removing the rear panel.

 Risk of injury caused by the rotating fan impeller.

You could injure yourself on the impeller of the hot air fan.

Never put the oven into operation without the back panel in place.

- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or switch off at the isolator, or switch off the fuse of the electrical installation.

- 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 enamelled back panel”).

Reassemble by following these instructions in reverse order.

- Refit the back panel carefully.


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

- Refit the side runners.
- Reconnect the appliance to the electricity supply.


Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

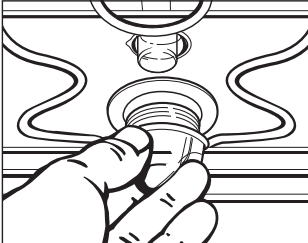

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Problem	Cause and remedy
The display is dark.	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
The oven does not heat up.	You have only selected an oven function or a temperature. ■ Select both a function and a temperature.
	The system lock  has been activated. ■ Switch off the system lock (see “Clock/timer - Altering settings”).
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
12:00 is flashing in the display.	There has been a power cut. ■ Reset the time of day (see “Using for the first time”). Cooking times will also need to be reset.
The buzzer does not sound.	The buzzers are switched off. ■ Switch on the buzzer (see “Clock/timer – Changing settings”).
A noise can be heard after a cooking process.	The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. This cooling fan will switch itself off automatically after a certain period of time.

Problem solving guide

Problem	Cause and remedy
<p>Cakes/biscuits are not cooked properly after the duration given in the cooking chart.</p>	<p>A different temperature from the one given in the recipe was used.</p> <ul style="list-style-type: none"> ■ Select the temperature required for the recipe.
	<p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> ■ Check whether you amended the recipe. The addition of more liquid or more eggs makes a moister mix which requires a longer cooking duration.
<p>The browning of the baked goods is uneven.</p>	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> ■ There will always be a slight unevenness in browning. If browning is very uneven, check whether the correct temperature and shelf level were selected.
	<p>The material or colour of the bakeware is not suitable for the oven function selected.</p> <ul style="list-style-type: none"> ■ When using the Conventional heat  function, light coloured, shiny tins will not produce as desirable results. Dark, matt tins are best for baking.
<p>Spots like rust appear on catalytic enamelled surfaces.</p>	<p>The catalytic cleaning process does not remove spices, sugar and similar deposits.</p> <ul style="list-style-type: none"> ■ Take the catalytic enamelled panels out of the oven and remove this type of deposit with a mild solution of hot water and washing-up liquid applied with a soft brush (see “Cleaning and care – Cleaning catalytic enamelled panels”).
<p>The FlexiClip runners do not push in or pull out smoothly.</p>	<p>The bearings in the FlexiClip runners are not sufficiently lubricated.</p> <ul style="list-style-type: none"> ■ Lubricate the bearings with the special Miele lubricant. <p>Only the special Miele lubricant is designed for the high temperatures in the oven compartment. Other lubricants may resinify when heated and will gum up the FlexiClip runners. You can obtain the special Miele lubricant from your Miele dealer or from the Miele Customer Service Department.</p>

Problem solving guide

Problem	Cause and remedy
<p data-bbox="73 201 350 288">The top oven interior lighting does not turn on.</p> 	<p data-bbox="400 201 720 233">The halogen lamp is faulty.</p> <div data-bbox="406 240 1028 400" style="border: 1px solid gray; padding: 5px;"><p data-bbox="417 248 689 280">⚠ Danger of burning!</p><p data-bbox="417 288 1011 376">Make sure the oven heater elements are switched off. Make sure the oven compartment has cooled down.</p></div> <ul data-bbox="400 416 1022 775" style="list-style-type: none"><li data-bbox="400 416 1022 504">■ Disconnect the oven from the mains. Switch off at the wall and withdraw the plug from the socket or switch off the fuse of the electrical installation.<li data-bbox="400 512 1022 600">■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out.<li data-bbox="400 608 1022 671">■ Replace the halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9).<li data-bbox="400 679 1022 743">■ Refit the lamp cover together with its seal and turn clockwise to secure.<li data-bbox="400 751 1022 775">■ Reconnect the oven to the electricity supply. <p data-bbox="400 791 1011 880">You have selected the Eco Fan heat  function. The oven interior lighting does not switch on in this function.</p>

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

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

Please quote the model identifier and serial number of your appliance (Fabr./SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

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

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Installation

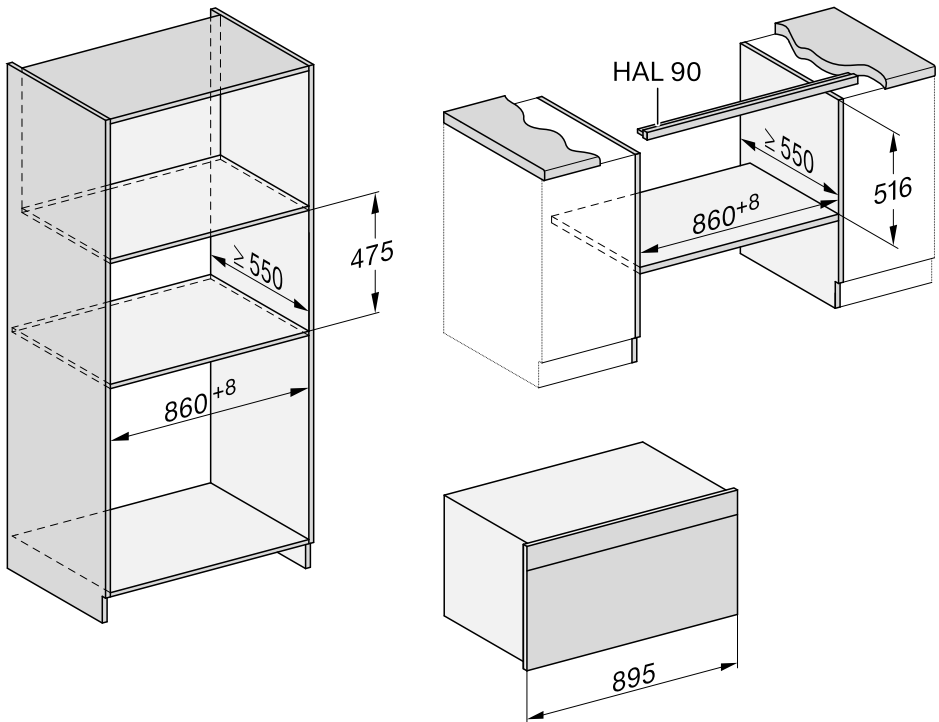
Installation dimensions

Dimensions are given in mm.

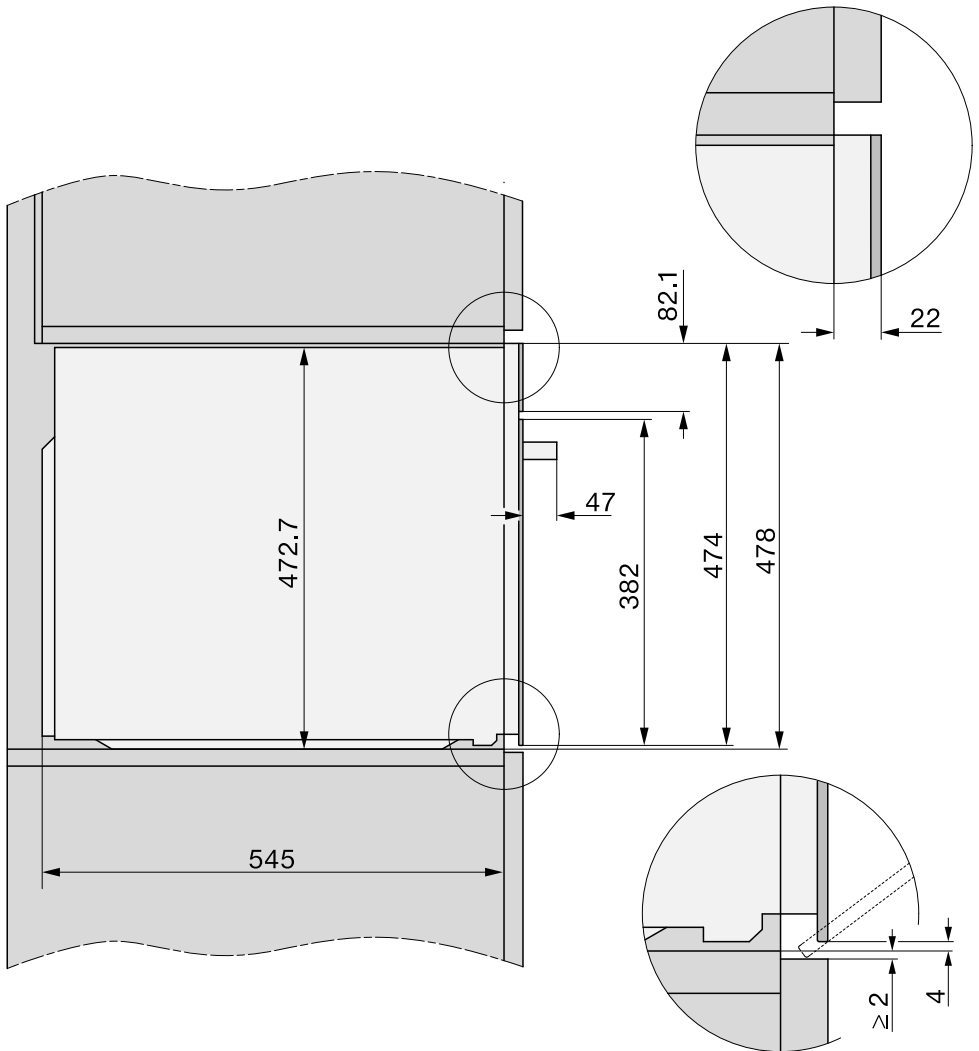
Installation in a tall or base unit

When building the oven into a base unit underneath a hob, please also observe the installation instructions for the hob as well as the building-in depth required for the hob.

The HAL 90 trim, available as an optional accessory, is only required when building the oven into a base unit.



Tall unit side view

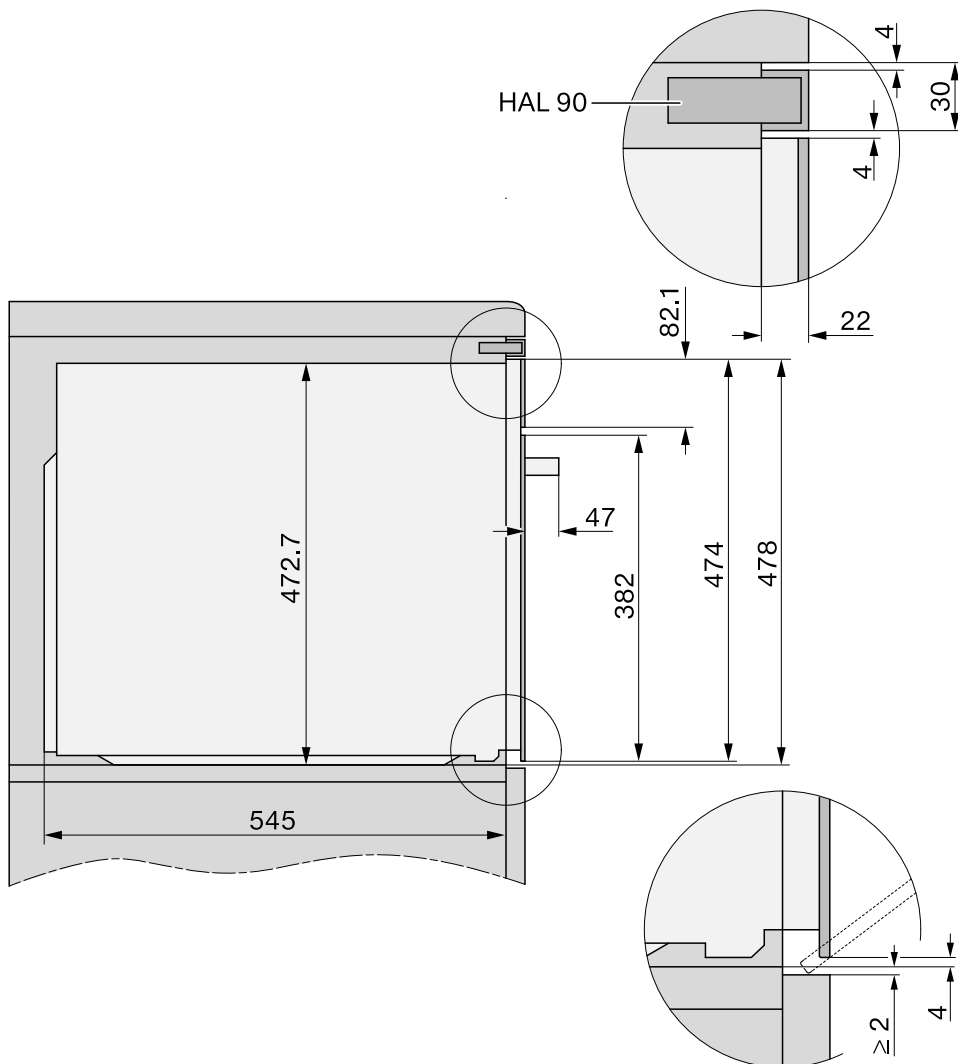


Installation

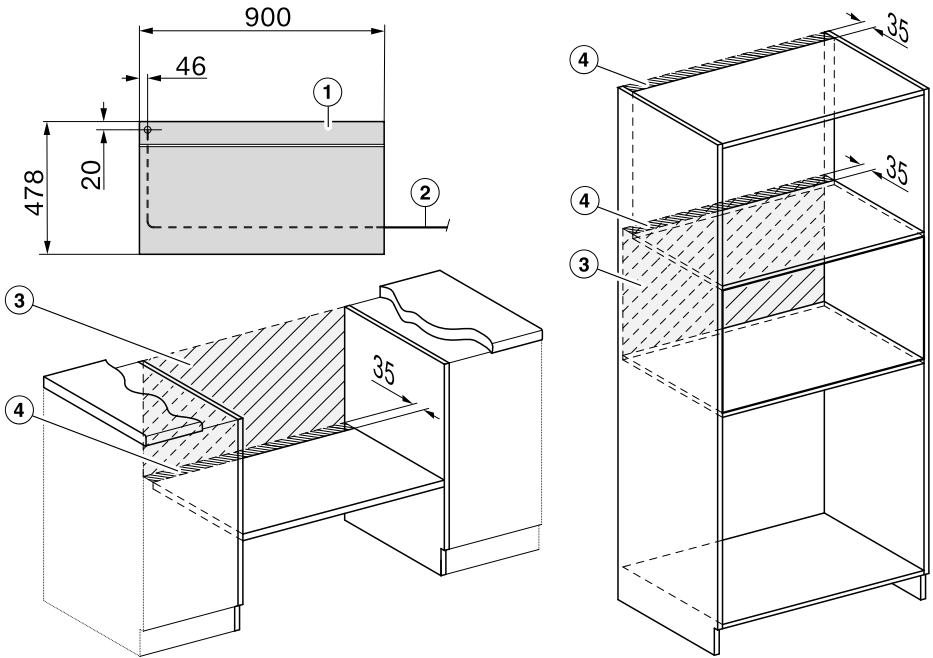
Base unit side view

The HAL 90 trim is available as an optional accessory.

- Fix the HAL trim into the niche under the worktop.



Connections and ventilation



- ① Front view
- ② Mains connection cable, length = 2000 mm
- ③ No connections permitted in this area
- ④ Ventilation cut-out, min. 150 cm²

Installation

Installing the oven

For safety reasons, the oven may only be used 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. solid fuel 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 fit heat insulation strips to the side walls of the housing unit.

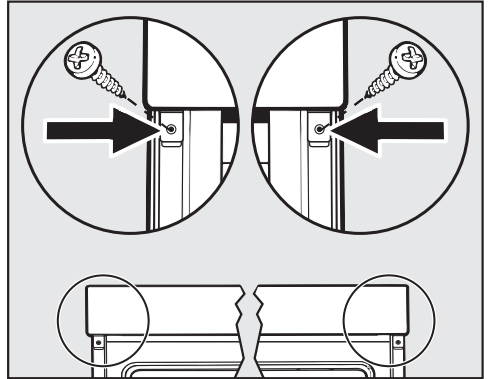
- Connect the oven to the electrical supply.

Carrying the oven by the door handle could damage the door.

Use the carrying handles on the side of the housing to lift the appliance.


It is a good idea to remove the door (see “Cleaning and care” – “Removing the door”) and the accessories before installing the appliance. This makes the oven lighter when you push it into the housing unit and you do not run the risk of lifting it by the door handle by mistake.

- Remove the carrying handles.
- Push the oven into the housing unit and align it.
- Open the door, if you have not removed it.



- Use the screws supplied to secure the oven to the side walls of the housing unit.
- Refit the door if necessary (see “Cleaning and care” – “Fitting the door”).

Electrical connection

 **Danger of injury!**
Installation, repairs and other maintenance work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

The appliance may only be connected to the mains electricity supply by a qualified electrician who is familiar with and complies with the national regulations and any additional regulations of the local electricity provider.

The appliance must be connected to an electrical system designed in accordance with VDE 0100.

Connection to a switched socket (in accordance with VDE 0701) is recommended as this provides easier access in the case of a service call.

If the appliance is **hardwired** or if the plug is not accessible, an additional means of disconnection must be provided for all poles.

Suitable means of disconnection include switches with an all-pole contact gap of at least 3 mm. These include circuit breakers, fuses and contactors (EN 60335).

Connection data is given on the data plate situated at the front of the oven compartment. Please ensure the connection data matches the household supply.

When contacting Miele, please quote the following:

- Model identifier
- Serial number
- Connection data (mains voltage/frequency/maximum rated load)

When replacing the cable supplied with another cable or changing the connection, only cable type H 05 VV-F with a suitable cross-sectional area (CSA) may be used.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up 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 synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

Installation

Oven

This oven is supplied with an approx. 2 m long 3-core cable for connection to a single-phase supply.

Maximum connected load: see data plate.

When replacing the cable supplied with another cable or changing the connection, only cable type H 05 VV-F with a suitable cross-sectional area (CSA) may be used.

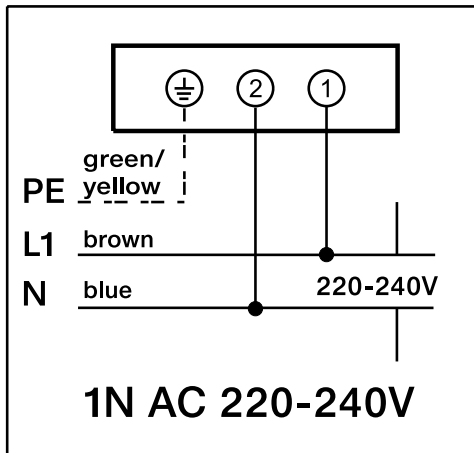
1N AC 220 - 240V supply

PE = Earth (green/yellow)






















L1 = Live (brown)







N = Neutral (blue)

Wiring diagram




Batter

Cakes/ biscuits		 [°C]	 ³	 [min]
Muffins (1 tray)		150–160	2	25–35
Muffins (2 trays)		150–160	1+3	30–40 ³
Small cakes* (1 tray)		150	1	25–35
		160 ²	2	15–25
Small cakes* (2 trays)		140 ²	1+3	30–40
Madeira cake (wire rack, loaf tin, 30 cm) ¹		150–160	2	65–75
		150–160 ²	2	65–75
Marble, nut cake (wire rack, loaf tin, 30 cm) ¹		150–160	1	55–65
		150–160	1	60–70
Marble, nut cake (wire rack, ring tin/Bundt cake tin, Ø 26 cm) ¹		150–160	1	55–65
		150–160	1	60–70
Fresh fruit cake (1 tray)		150–160	1	45–55
		150–160	1	50–60
Fresh fruit cake (wire rack, springform cake tin, Ø 26 cm) ¹		150–160	1	55–65
		170–180 ²	1	50–60
Flan base (wire rack, flan base tin, Ø 28 cm) ¹		150–160	1	25–35
		170–180 ²	1	15–25




















 Function,  Temperature, ³ Shelf level,  Cooking duration,  Fan plus,  Conventional heat







* The settings also apply for testing in accordance with EN 60350-1.

- 1 Use a dark coloured, matt baking tin and place it centrally on the wire rack.
- 2 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 3 Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.


Cooking charts

Shortcrust pastry






















Cakes/biscuits (accessories)		 [°C]	 ³	 [min]
Biscuits (1 tray)		140–150	1	20–30
		150–160	2	25–35
Biscuits (2 trays)		140–150	1+3	20–30 ³
Drop cookies* (1 tray)		140	1	30–40
		160 ²	2	20–30
Drop cookies* (2 trays)		140	1+3	35–45 ³
Flan base (wire rack, flan base tin, Ø 28 cm) ¹		150–160	1	35–45
		170–180 ²	2	20–30
Cheesecake (wire rack, springform cake tin, Ø 26 cm) ¹		150–160	1	95–105
Apple pie* (wire rack, springform cake tin, Ø 20 cm) ¹		160	1	85–95
		170	1	95–105
Apple pie, double crust (wire rack, springform cake tin, Ø 26 cm) ¹		170–180 ²	1	50–60
Fresh fruit cake, glazed (wire rack, springform cake tin, Ø 26 cm) ¹		170–180	1	50–60
Fresh fruit cake, glazed (1 tray)		170–180	2	60–70
Fruit flan (1 tray)		210–220 ²	1	30–40







 Function,  Temperature, ³ Shelf level,  Cooking duration,  Fan plus,  Eco Fan heat,  Conventional heat


* The settings also apply for testing in accordance with EN 60350-1.

- 1 Use a dark coloured, matt baking tin and place it centrally on the wire rack.
- 2 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 3 Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Yeast dough









Cakes/biscuits (accessories)		 [°C]	 ³ 1	 [min]
Bundt cake (wire rack, Bundt cake tin, Ø 24 cm) ¹		150–160	1	45–55
		160–170	1	50–60
Stollen (1 tray)		150–160	1	50–60
		160–170	1	45–55
Streusel cake with/without fruit (1 tray)		160–170	2	50–60
		170–180	2	40–50
Fresh fruit cake (1 tray)		160–170	2	40–50
		170–180	2	40–50
Apple turnovers/raisin whirls (1 tray)		160–170	2	25–35
Apple turnovers/raisin whirls (2 trays)		160–170	1+3	30–40 ⁴
White bread, free-form (1 tray)		190–200	1	30–40
		190–200	1	30–40
White bread (wire rack, loaf tin, 30 cm) ¹		180–190	1	45–55
		190–200 ²	1	55–65
Wholegrain bread (wire rack, loaf tin, 30 cm) ¹		180–190	1	55–65
		200–210 ²	1	55–65
Proving yeast dough (wire rack)		50	– ³	–







 Function,  Temperature, ³ Shelf level,  Cooking duration,  Fan plus,  Conventional heat

- 1 Use a dark coloured, matt baking tin and place it centrally on the wire rack.
- 2 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 3 Place the wire rack on the floor of the oven and stand the bowl containing the dough on the wire rack. Depending on the size of the bowl, you may need to remove the side runners.
- 4 Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Cooking charts










Quark dough





Cakes/biscuits (accessories)		 [°C]	 ³ ₁	 [min]
Fresh fruit cake (1 tray)		160–170	2	40–50
		170–180	2	40–50
Apple turnovers/raisin whirls (1 tray)		160–170	2	25–35
Apple turnovers/raisin whirls (2 trays)		150–160	1+3	25–35 ¹

 Function,  Temperature,  ³₁ Shelf level,  Cooking duration,  Fan plus,  Conventional heat

¹ Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.


Sponge mixture

Cakes/biscuits (accessories)		 [°C]	 ³ ₁	 [min]
Sponge cake base (2 eggs) (wire rack, springform cake tin, Ø 26 cm) ¹		160–170 ²	1	20–30
Sponge cake base (4–6 eggs) (wire rack, springform cake tin, Ø 26 cm) ¹		150–160 ²	1	35–45
Whisked sponge* (wire rack, springform cake tin, Ø 26 cm) ¹		170	1	20–30
		150–170 ²	1	20–45
Swiss roll sponge (1 tray)		160–170 ²	2	10–20












 Function,  Temperature,  ³₁ Shelf level,  Cooking duration,  Fan plus,  Conventional heat

* The settings also apply for testing in accordance with EN 60350-1.

¹ Use a dark coloured, matt baking tin and place it centrally on the wire rack.

² Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.

Choux pastry, puff pastry, meringue





















Cakes/biscuits (accessories)		 [°C]	 3 1	 [min]
Choux buns (1 tray)		160–170	1	30–40
Pastry puffs (1 tray)		170–180	2	20–30
Pastry puffs (2 trays)		170–180	1+3	20–30 ¹
Macaroons (1 tray)		120–130	2	25–50
Macaroons (2 trays)		120–130	1+3	25–50 ¹
Meringues/pavlovas (1 tray of 6, each Ø 6 cm)		90–100	2	120–150
Meringues/pavlovas (2 trays of 6, each Ø 6 cm)		90–100	1+3	150–180










 Function,  Temperature,  Shelf level,  Cooking duration,  Fan plus

¹ Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.



Cooking charts

Savoury dishes



















Food (accessories)		 Temperature [°C]	 ³	 Cooking duration [min]
Savoury flan (1 tray)		220–230 ¹	1	25–35
Onion tart (1 tray)		180–190 ¹	2	25–35
Pizza, yeast dough (1 tray)		170–180	2	30–40
		210–220 ¹	2	30–40
Pizza, quark dough (1 tray)		170–180	2	30–40
		190–200 ¹	2	25–35
Frozen pizza, pre-cooked (wire rack)		200–210	2	20–25
Toast* (wire rack)		 ²	2	5–8
Baked dishes/gratins (e.g. toast) (wire rack on universal tray)		 ²	2	3–6
Grilled vegetables (wire rack on universal tray)		 ²	3	5–10 ³
		 ²	2	5–10 ³
Ratatouille (1 universal tray)		180–190	2	55–65

 Function,  Temperature, ³ Shelf level,  Cooking duration,  Conventional heat,  Fan plus,  Eco Fan heat,  Full grill,  Fan grill

* The settings also apply for testing in accordance with EN 60350-1.



- 1 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 2 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster  operating mode for this purpose.
- 3 If possible, turn the food halfway through the cooking duration.

Beef

Food (accessories)		 [°C]	 3 1	 [min]	 9 [°C]
Braised beef, approx. 1 kg (oven dish with lid)	 2	150–160 ³	1	120–130 ⁶	–
	 2	170–180 ³	1	120–130 ⁶	–
	 2	170–180	1	160–180 ⁷	–
Fillet of beef, approx. 1 kg (universal tray)	 2	180–190 ³	1	25–60	45–75
Fillet of beef (rare), approx. 1 kg ¹	 2	80–85 ⁴	1	70–80	45–48
Fillet of beef (medium), approx. 1 kg ¹	 2	90–95 ⁴	1	80–90	54–57
Fillet of beef (well done), approx. 1 kg ¹	 2	95–100 ⁴	1	110–130	63–66
Sirloin joint, approx. 1 kg (universal tray)	 2	180–190 ³	1	35–65	45–75
Sirloin joint (rare), approx. 1 kg ¹	 2	80–85 ⁴	1	80–90	45–48
Sirloin joint (medium), approx. 1 kg ¹	 2	90–95 ⁴	1	110–120	54–57
Sirloin joint (well done), approx. 1 kg ¹	 2	95–100 ⁴	1	130–140	63–66
Burger, meat patties* (wire rack on shelf level 3 and universal tray on shelf level 1)	 3	 5	3	15–30 ⁸	–















 Function,  Temperature,  Shelf level  Cooking duration,  Core temperature,  Fan plus,  Conventional heat,  Eco Fan heat,  Full grill





* The settings also apply for testing in accordance with EN 60350-1.


- 1 Use the wire rack and universal tray.
- 2 Sear the meat on the hob first.
- 3 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 4 Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.
- 5 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster  operating mode for this purpose.
- 6 Roast with the lid on to start with. Remove the lid 90 minutes into the cooking duration and add approx. 0.5 litres of liquid.
- 7 Roast with the lid on to start with. Remove the lid 100 minutes into the cooking duration and add approx. 0.5 litres of liquid.
- 8 If possible, turn the food halfway through the cooking duration.
- 9 If you have a separate food probe you can use the core temperature shown.

Cooking charts



















Veal

Food (accessories)		 [°C]	 ³ ₁	 [min]	 ⁶ [°C]
Braised veal, approx. 1.5 kg (oven dish with lid)	 ²	160–170	1	120–130 ⁵	–
	 ²	170–180	1	120–130 ⁵	–
Fillet of veal, approx. 1 kg (universal tray)	 ²	160–170 ³	1	30–60	45–75
Fillet of veal (pink), approx. 1 kg ¹	 ²	80–85 ⁴	1	50–60	45–48
Fillet of veal (medium), approx. 1 kg ¹	 ²	90–95 ⁴	1	80–90	54–57
Fillet of veal (well done), approx. 1 kg ¹	 ²	95–100 ⁴	1	90–100	63–66
Saddle of veal (pink), approx. 1 kg ¹	 ²	80–85 ⁴	1	80–90	45–48
Saddle of veal (medium), approx. 1 kg ¹	 ²	90–95 ⁴	1	100–130	54–57
Saddle of veal (well done), approx. 1 kg ¹	 ²	95–100 ⁴	1	130–140	63–66


 Function,  Temperature,  ³₁ Shelf level,  Cooking duration,  Core temperature,  Fan plus,  Conventional heat

- 1 Use the wire rack and universal tray.
- 2 Sear the meat on the hob first.
- 3 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 4 Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.
- 5 Roast with the lid on to start with. Remove the lid 90 minutes into the cooking duration and add approx. 0.5 litres of liquid.
- 6 If you have a separate food probe you can use the core temperature shown.

Pork












Food (accessories)		 [°C]	 ³	 [min]	 ⁹ [°C]
Pork joint/pork neck roast, approx. 1 kg (oven dish with lid)		160–170	1	130–140 ⁵	80–90
		180–190	1	140–150 ⁵	80–90
Pork joint/pork neck roast, approx. 1 kg (oven dish with lid)		180–190	1	140–150 ⁶	80–90
		190–200	1	130–150 ⁶	80–90
Pork tenderloin, approx. 350 g ¹	 ²	90–100 ³	1	70–90	60–69
Ham roast, approx. 1.5 kg (oven dish with lid)		160–170	1	130–160 ⁷	80–90
Gammon joint, approx. 1 kg (universal tray)		150–160	1	50–60	63–68
Gammon joint, approx. 1 kg ¹	 ²	95–105 ³	1	140–160	63–66
Meat loaf, approx. 1 kg (universal tray)		170–180	1	60–70 ⁶	80–85
		190–200	1	70–80 ⁶	80–85
Bacon ¹		275 ⁴	3	3–5	–
Sausages ¹		 ⁴	3	8–15 ⁸	–







 Function,  Temperature, ³ Shelf level  Cooking duration, ⁹ Core temperature,  Fan plus,  Conventional heat,  Eco Fan heat,  Full grill


- Use the wire rack and universal tray.
- Sear the meat on the hob first.
- Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.
- Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster  operating mode for this purpose.
- Roast with the lid on to start with. Remove the lid 60 minutes into the cooking duration and add approx. 0.5 litres of liquid.
- Add approx. 0.5 litres of liquid halfway through the cooking duration.
- Roast with the lid on to start with. Remove the lid 100 minutes into the cooking duration and add approx. 0.5 litres of liquid.
- If possible, turn the food halfway through the cooking duration.
- If you have a separate food probe you can use the core temperature shown.

Cooking charts















Lamb, game










Food (accessories)		 [°C]	 ³ ₁	 [min]	 ⁵ [°C]
Leg of lamb on the bone, approx. 1.5 kg (oven dish with lid)		170–180	1	100–120 ⁴	64–82
Saddle of lamb, off the bone (universal tray)	 ¹	180–190 ²	1	10–20	53–80
Saddle of lamb, off the bone (wire rack and universal tray)	 ¹	95–105 ³	1	40–60	54–66
Saddle of venison, off the bone (universal tray)	 ¹	160–170 ²	1	70–90	60–81
Roebuck saddle, off the bone (universal tray)	 ¹	140–150 ²	1	25–35	60–81
Leg of wild boar, off the bone, approx. 1 kg (oven dish with lid)	 ¹	170–180	1	100–120 ⁴	80–90



 Function,  Temperature, ³₁ Shelf level,  Cooking duration, ⁵ Core temperature,  Conventional heat

- 1 Sear the meat on the hob first.
- 2 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 3 Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.
- 4 Roast with the lid on to start with. Remove the lid 50 minutes into the cooking duration and add approx. 0.5 litres of liquid.
- 5 If you have a separate food probe you can use the core temperature shown.

Poultry, fish



















Food (accessories)		 Temperature [°C]	 Shelf level ³ ₁	 Cooking duration [min]	 Core temperature ⁶ [°C]
Poultry, 0.8–1.5 kg (universal tray)		170–180	1	50–60	85–90
Chicken, approx. 1.2 kg (wire rack on universal tray)		180–190 ¹	1	55–65 ³	85–90
Poultry, approx. 2 kg (oven dish)		170–180	1	100–120 ⁴	85–90
		190–200	1	110–130 ⁴	85–90
Poultry, approx. 4 kg (oven dish)		160–170	1	180–200 ⁵	90–95
		180–190	1	180–200 ⁵	90–95
Fish, 200–300 g (e.g. trout) (universal tray)		210–220 ²	1	15–25	75–80
Fish, 1–1.5 kg (e.g. salmon trout) (universal tray)		210–220 ²	1	30–40	75–80
Fish fillet in foil, 200–300 g (universal tray)		200–210	1	25–30	75–80








 Function,  Temperature,  Shelf level ³₁  Cooking duration,  Core temperature,  Fan plus,  Fan grill,  Conventional heat,  Eco Fan heat



- 1 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster  operating mode for this purpose.
- 2 Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- 3 If possible, turn the food halfway through the cooking duration.
- 4 Add approx. 0.25 litres of liquid at the start of the cooking process.
- 5 Add approx. 0.5 litres of liquid after 30 minutes.
- 6 If you have a separate food probe you can use the core temperature shown.

Notes for test institutes

Test food according to EN 60350-1

Test food (accessories)		 Temperature [°C]	 ³	 [min]
Small cakes (1 universal tray ¹)		150	1	25–35
		160 ⁴	2	15–25
Small cakes (2 universal trays ¹)		140 ⁴	1+3	30–40
Drop cookies (1 universal tray ¹)		140	1	30–40
		160 ⁴	2	20–30
Drop cookies (2 universal trays ¹)		140	1+3	35–45 ⁶
Apple pie (wire rack ¹ , springform cake tin ² , Ø 20 cm)		160	1	85–95
		170	1	95–105
Whisked sponge (wire rack ¹ , springform cake tin ² , Ø 26 cm)		170	1	20–30
	 ³	150–170 ⁴	1	20–45
Toast (wire rack ¹)		 ⁵	2	5–8
Burger (wire rack ¹ on shelf level 3, universal tray ¹ shelf level 1)		 ⁵	3	15–30 ⁷

 Function,  Temperature, ³ Shelf level,  Cooking duration,  Fan plus,
 Conventional heat,  Full grill


- ¹ Only use original Miele accessories.
- ² Use a dark matt springform cake tin.
Place the springform cake tin centrally on the wire rack.
- ³ In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest cooking duration.
- ⁴ Pre-heat the oven before putting food inside. Do not use the Booster  operating mode for this purpose.
- ⁵ Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster  operating mode for this purpose.
- ⁶ Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.
- ⁷ If possible, turn the food halfway through the cooking duration.

Energy efficiency class according to EN 60350-1

The energy efficiency rating is determined in accordance with EN 60350-1.

Energy efficiency rating: A

Please observe the following when conducting testing:

- Testing is undertaken using the Eco Fan heat  function.
- Only accessories that are required for testing should be in the oven compartment during tests.
Do not use other accessories that might be available such as FlexiClip runners or catalytic enamelled panels such as side panels or roof liners.
- An important pre-condition for determining the energy efficiency rating is that the door is tightly shut during testing.
Depending on measurement devices used, the functioning of the door seal can be affected to a greater or lesser extent. This has a negative impact on the test results.
Pushing against the door will compensate for this. In certain unfavourable circumstances, suitable technical aids may also be necessary for this. This does not occur in normal use.

Data sheet for household ovens

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name/identifier	H 2890 B
Energy efficiency index/cavity (EEI_{cavity})	95,9
Energy efficiency class/cavity	
A+++ (most efficient) to D (least efficient)	A
Energy consumption per cycle for each cavity in conventional mode	1,45 kWh
Energy consumption per cycle for each cavity in fan-forced convection mode	0,89 kWh
Number of cavities	1
Heat source(s) per cavity	electric
Volume of cavity	90 l
Mass of the appliance	62,0 kg

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