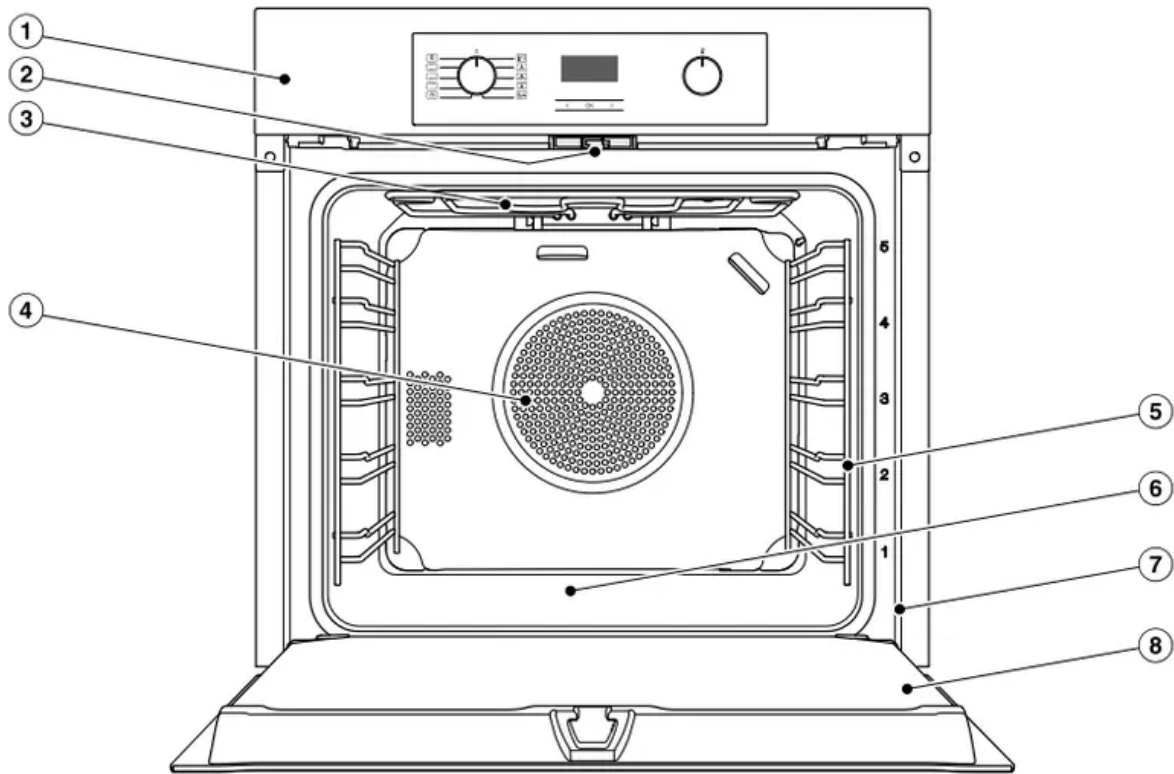


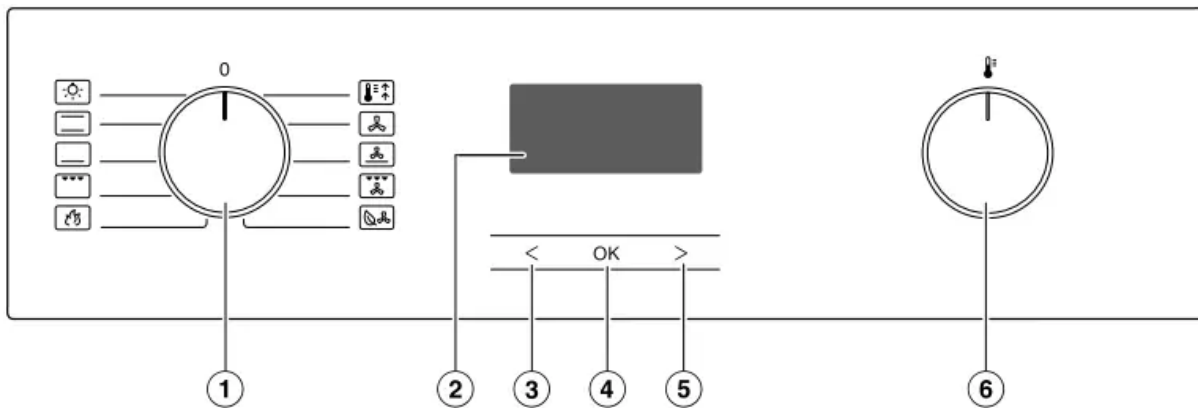
## Guide to the appliance

### Oven



1. Control elements
2. Door lock for pyrolytic cleaning
3. Top heat/grill element
4. Air inlet for the fan with ring heating element behind it
5. Side runners with 5 shelf levels
6. Oven floor with bottom heat element underneath it
7. Front frame with data plate
8. 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 anticlockwise. In the 0 position it can be retracted by pressing it in.

### **Functions**

-  Lighting
-  Conventional heat
-  Bottom heat
-  Full grill
-  Pyrolytic
-  Booster
-  Fan plus
-  Intensive bake
-  Fan grill
-  Eco Fan heat

### **Temperature selector**

When a function is selected, the recommended temperatures and the symbol appear in the display. Use the temperature selector to change the temperature for cooking processes in 5-degree increments. The temperature selector can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

### **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 to status (see “Clock/timer – Changing settings”)

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

## **Features**

### **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.

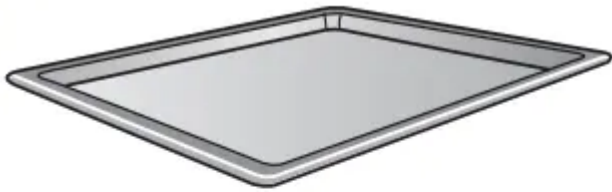
All the accessories listed as well as the cleaning and care products are designed for Miele ovens. These are available to order via the Miele Webshop, the Miele Customer Service Department or from your Miele dealer. When ordering, please quote the model identifier of your oven and the reference number of the accessories required.

### ***Side runners***

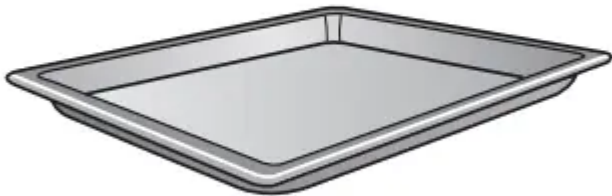
There are runners on the left and right of the oven compartment with shelves for inserting accessories. The numbers for the shelf levels are marked on the front frame. Each level consists of 2 rails, one above the other. The accessories (e.g. the rack) are pushed into the oven between the two rails. You can remove the side runners (see “Cleaning and care” – “Removing the side runners with FlexiClip runners”)

### ***Baking tray, universal tray and rack with non-tip notches***

### Baking tray HBB 71:



### Universal tray HUBB 71:



### Rack HBBR 71:

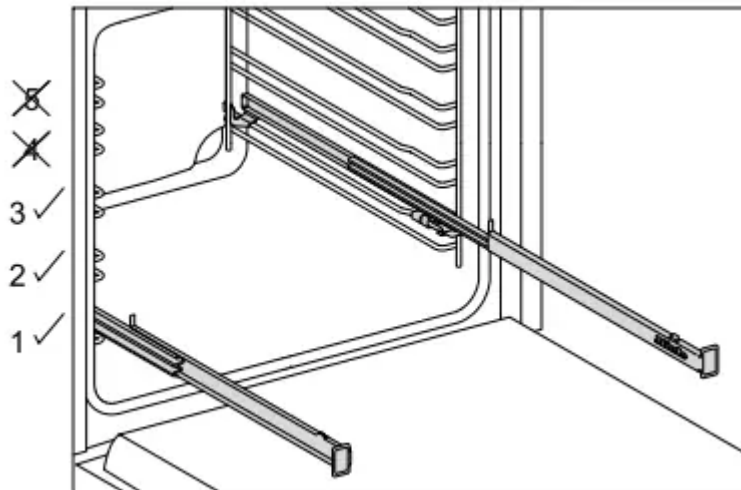


These accessories are inserted into the oven between the two rails of a shelf in the side runner. Always place the rack with the loading surface in the lower position. These accessories have non-tip safety notches fitted in the middle of their short sides. The non-tip safety notches prevent the trays from being pulled out completely from the side runners when you only wish to pull accessories out partially.



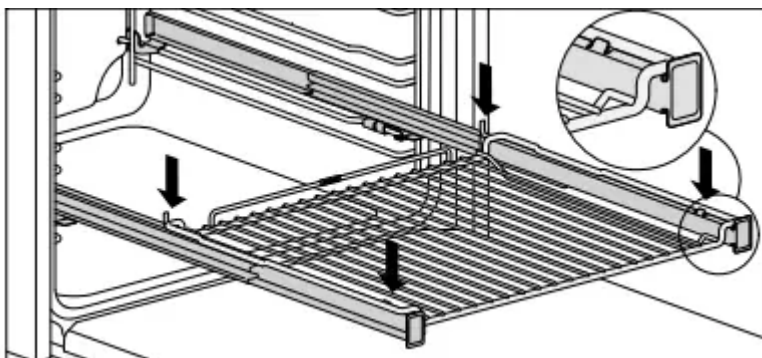
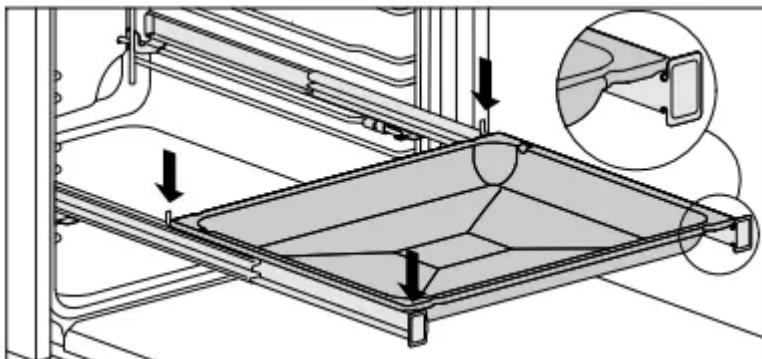
If you are using the universal tray with the rack on top, insert the tray between the rails of a shelf of the side runners and the rack will automatically slide in above them.

### ***FlexiClip runners HFC 70-C***



FlexiClip runners can only be fitted on levels 1, 2 and 3. The FlexiClip runners can be drawn right out of the oven individually to give a good overview of cooking in progress.

Push the FlexiClip runners right into the oven compartment before placing accessories on them.



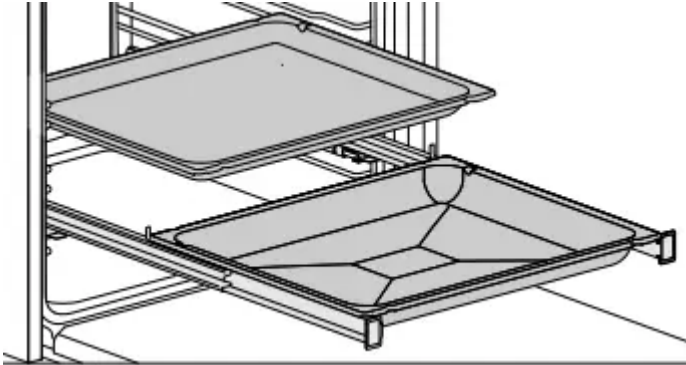
To prevent the risk of accessories sliding off the runners:

- Make sure that they are sitting securely on their runners in between the stoppers at either end of each runner.
- Always place the rack with the loading surface in the lower position on the FlexiClip runners.

The FlexiClip runners can support a maximum load of 15 kg.

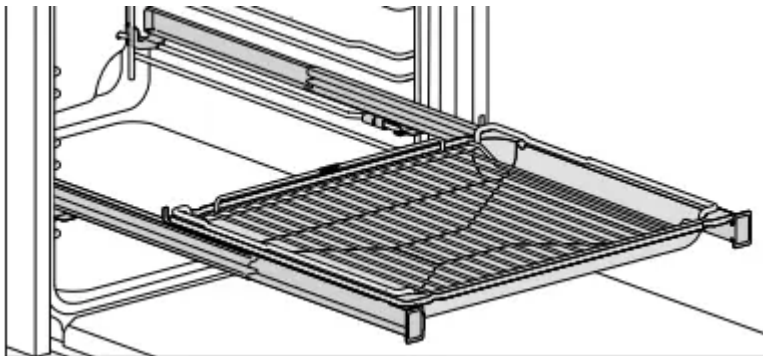
Because the FlexiClip runners sit on the top rail of the side runners, the gap between the level the FlexiClip runners are on and the one above is smaller than if, for instance, racks were fitted on each level. Cooking results will be affected if the gap is too small.

You can use more than one baking tray, universal tray or rack at a time.



- Place the baking tray, universal tray or rack on the FlexiClip runners.
- Leave at least one shelf level free between the FlexiClip runner and any baking tray, universal tray or rack above it.

You can use the universal tray together with the rack on the FlexiClip runners.



- Place the universal tray together with the rack on the FlexiClip runners. The rack will automatically slide between the rails of the shelf level above the FlexiClip runners.
- Leave at least one shelf level free between the FlexiClip runner and any baking tray, universal tray or rack above it.

### ***Fitting the FlexiClip runners***

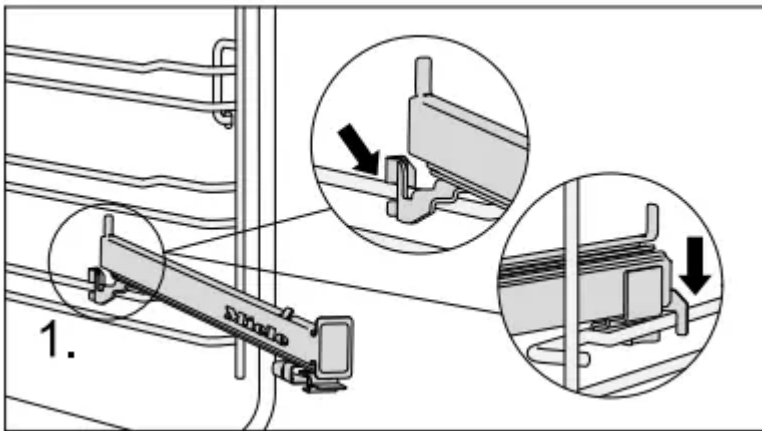
Risk of injury caused by hot surfaces. The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment or accessories. Allow the heating elements, oven compartment and the accessories to cool before fitting or removing the FlexiClip runners

Preferably fit the FlexiClip runners onto level 1. You can then use them for food which should be cooked on level 2.

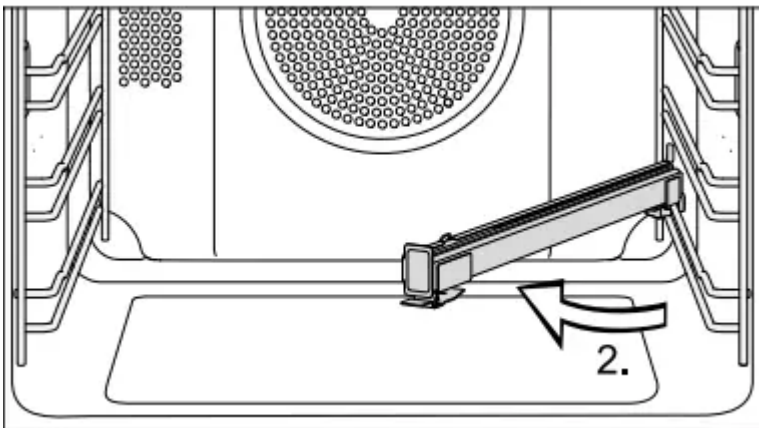
One level of the side runners consists of two rails.

The FlexiClip runners are fitted on the upper rail of the two rails that make up a shelf level. The FlexiClip runner with the Miele logo is fitted on the right.

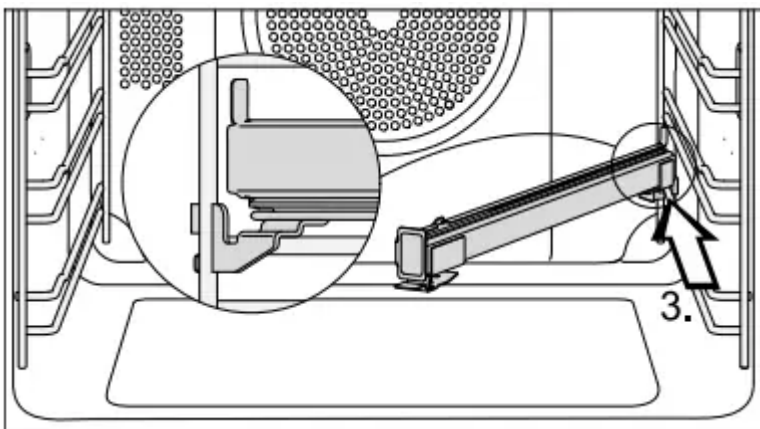
When fitting or removing the FlexiClip runners, do not extend them.



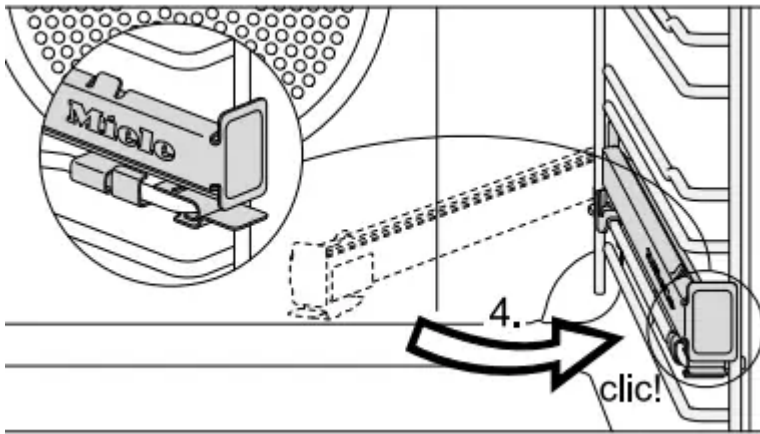
- Hook the FlexiClip runner onto the front of the top rail of a side runner (1.).



- Then hold the FlexiClip runner at an angle towards the middle of the oven compartment (2.).



- Slide the FlexiClip runner at an angle along the top rail as far as it will go (3.).



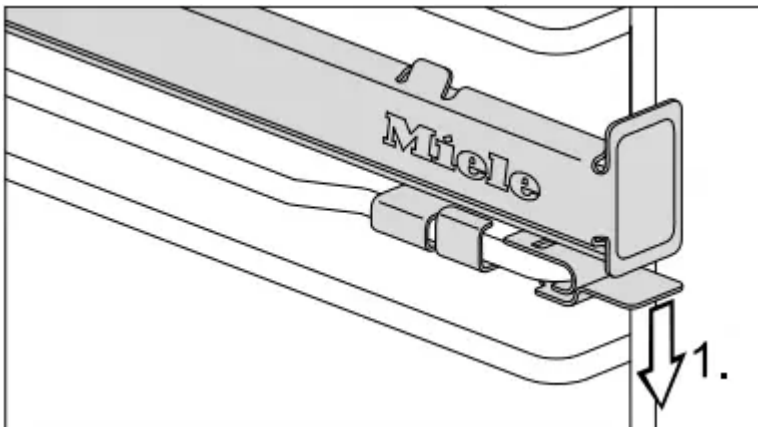
- Then swing the FlexiClip runner back to the side of the oven compartment and secure it to the top rail with an audible click (4.).

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

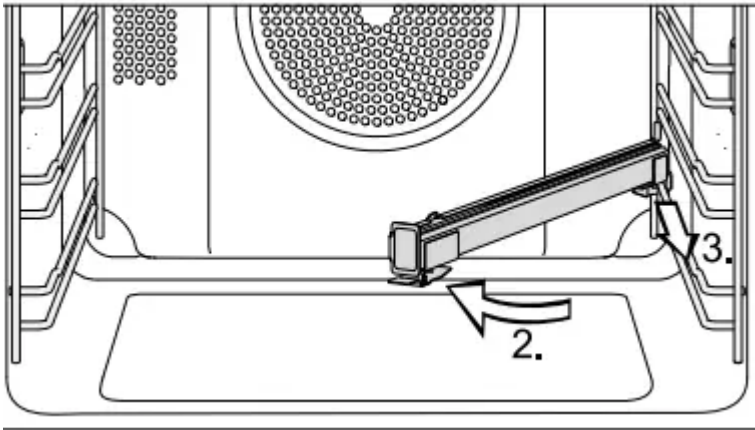
### ***Removing the FlexiClip runners***

Risk of injury caused by hot surfaces. The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment or accessories. Allow the heating elements, oven compartment and the accessories to cool before fitting or removing the FlexiClip runners.

- Push the FlexiClip runner in all the way



- Push down on the tab at the front of the FlexiClip runner (1.).



- Swing the FlexiClip runner towards the middle of the oven compartment (2.), then pull it forwards along the top rail (3.).
- Lift the FlexiClip runner off the rail and take it out of the oven.

### ***Perforated gourmet baking tray HBBL 71***



The perforated gourmet baking tray has been specially developed for the preparation of baked goods made from fresh yeast and quark doughs, as well as bread and bread rolls. The tiny perforations assist in browning the underside of baked goods. The gourmet baking tray can also be used for dehydrating or drying food. The enamelled surface has been treated with PerfectClean. The round perforated baking tray HBFP 27-1 can be used for the same things.

### ***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.

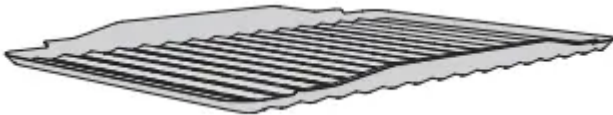
### ***Round baking trays***



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.

### ***Grilling and roasting insert HGBB 71***



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.

### ***HUB gourmet oven dishes***

#### ***HBD gourmet oven dish lids***

Unlike other oven dishes, Miele gourmet oven dishes can be placed in the oven directly on the shelf runners. They have non-tip safety notches like the rack to prevent them from being pulled out too far. The surface of the oven dish has a nonstick coating. Gourmet oven dishes are available in different depths. The width and the height are the same. Suitable lids are available separately. Please quote the model number when ordering.

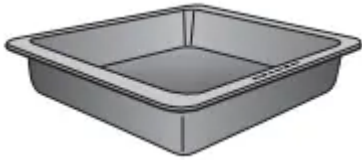
*Depth: 22 cm*

HUB 5000-M , HUB 5001-M\*

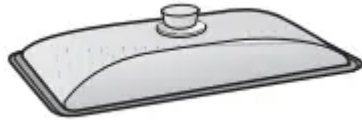


*Depth: 35 cm*

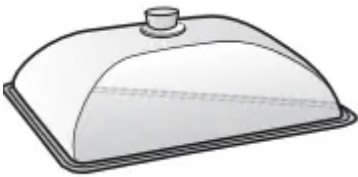
HUB 5001-XL\*



HBD 60-22



HBD 60-35



\* Suitable for use on induction hobs

## Handle HEG



The handle makes it easier to take the universal tray, baking tray and rack out of the 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.

- Safety switch-off

This safety switch-off is activated automatically if the oven has been operating for an unusually long period of time. The period of time will depend on the particular oven function being used.

- Ventilated door

The oven door is made of glass panes that have a heat-reflective coating on part of their surface. When the oven is operating, air is passed through the door to keep the outer pane cool. The door can be removed and disassembled for cleaning purposes (see "Cleaning and care").

- Door locking for pyrolytic cleaning

At the beginning of a pyrolytic cleaning programme the door will lock for safety reasons. The door will only be unlocked when the temperature in the oven compartment has dropped to below 280 °C.

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 nonstick properties and easy cleaning are retained.

PerfectClean treated surfaces:

- Universal tray
- Baking tray
- Grilling and roasting insert
- Perforated gourmet baking tray
- Round baking tray
- Round perforated 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 the 24-hour format.



After connecting the oven to the electricity supply, will flash on the display.

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

- Confirm with OK.

12:00 will light up and  will flash.

While the  symbol is flashing, 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 the 12-hour format by setting **P 2** in the settings menu to status **12** (see “Clock/timer – Changing settings”).

### **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 recommended temperature of 160 °C will appear. The  symbol will flash.

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 phase, turn the operating mode selector to 0.

### **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.

## Overview of functions



Functions	Recommended value	Range
Fan plus 	160 °C	30–250 °C
Intensive bake 	170 °C	50–250 °C
Eco Fan heat 	190 °C	100–250 °C
Booster 	160 °C	100–250 °C
Conventional heat 	180 °C	30–280 °C
Bottom heat 	190 °C	100–250 °C
Full grill 	240 °C	200–250 °C
Fan grill 	200 °C	100–250 °C
Pyrolytic 		

## 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, partbaked 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”).

- It is best to start the pyrolytic cleaning programme immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy required.

### **Energy-saving mode**

The oven will switch itself off automatically to save energy if a programme is not being run and controls have not been operated. The time of day will appear in the display or the display will remain dark (see “Clock/timer – Changing settings”).

## **Operation**

### **Easy to use**

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

The recommended temperature will appear.

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

- Use the temperature selector to change the temperature, if necessary.

The actual temperature will appear and the heating-up phase will commence.



You will see the temperature increasing. A buzzer will sound when the set temperature is reached for the first time.


- When the cooking programme is finished, turn the function selector to 0.
- Take the food out of the oven.

### **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:

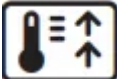
- Dark bread dough as well as beef sirloin joints and fillet with the Fan plus  and Conventional heat  functions

- 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 in the display**

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

Symbol/function		
	Minute minder	Any
	Cooking duration	Function
	End of cooking duration	
	Temperature	
	Time of day	0
<b>P</b>	Setting	
<b>S</b>	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"> <li>- Highlight functions</li> <li>- Reduce duration</li> <li>- Access settings <math>P</math></li> <li>- Change the status <math>S</math> of a setting <math>P</math></li> </ul>
>	<ul style="list-style-type: none"> <li>- Highlight functions</li> <li>- Increase duration</li> <li>- Change the status <math>S</math> of a setting <math>P</math></li> </ul>
OK	<ul style="list-style-type: none"> <li>- Access functions</li> <li>- Saving set durations and changed settings</li> <li>- Access set durations</li> </ul>





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

(, ,  or ).

- 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 lefthand 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.

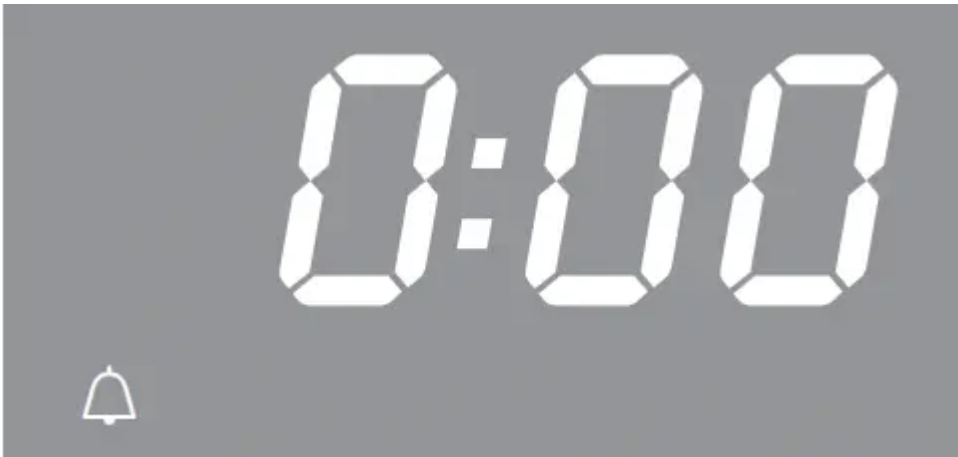
The buzzer will stop and the symbols in the display will go out.


### **Using the minute minder**

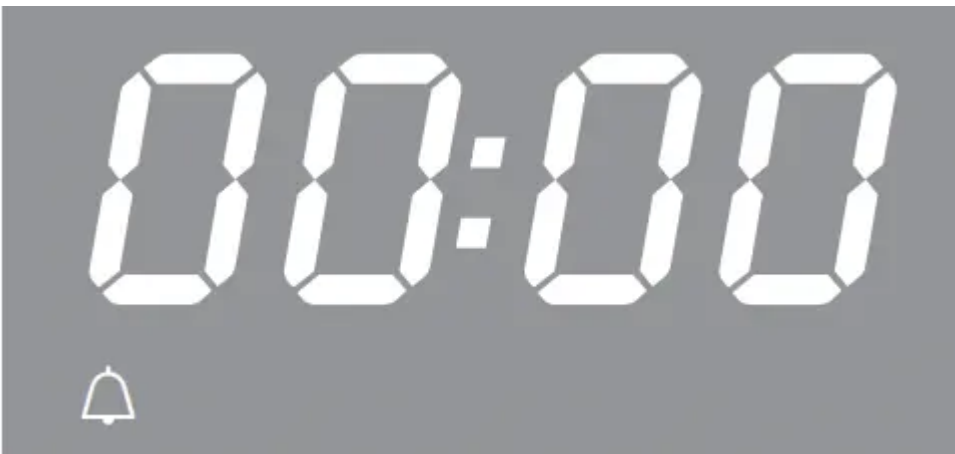
The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs. The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc. A maximum minute minder time of 99 minutes and 59 seconds can be set.

### **Setting the minute minder**

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

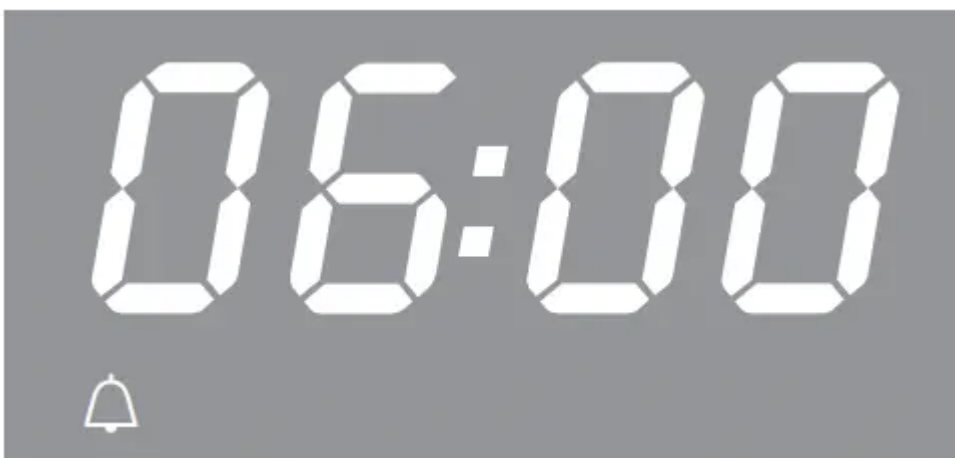


- Press the < sensor control repeatedly until  starts flashing.
- Confirm with OK.



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

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



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


- Confirm with OK.

The minutes are saved and the seconds will flash.




- Use the < or > sensor control 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.

### **Deleting the minute minder duration**

Press the < sensor control repeatedly until  starts flashing.

Confirm with OK.

The minutes will flash.

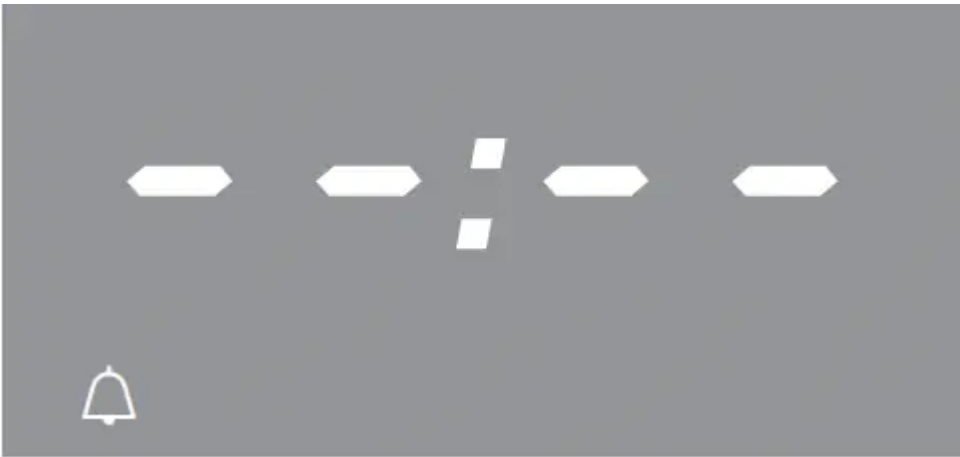
Reduce the minutes down to **00** using the < sensor control or increase them up to **99** using the > sensor control.

The next time the sensor control 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 deleted. If no cooking durations have been set, the time of day appears in the display.

### **Switching cooking programmes on and off automatically**

Cooking programmes can be switched on or off automatically for all functions apart from Full grill



and Fan grill



. To do this, set a cooking duration or a cooking duration and finish time after selecting an oven function and a temperature. The maximum cooking duration which can be set for a cooking programme is 11 hours and 59 minutes. We recommend having the oven switch on and switch off automatically when roasting. When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

### **Setting a cooking duration**

**Example:** a cake needs to bake 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 the > sensor control repeatedly until  starts flashing.



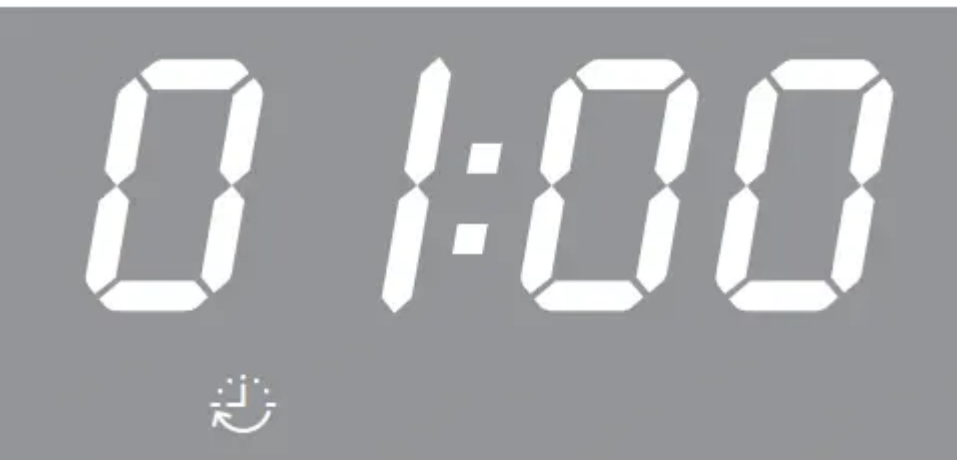
**00:00** appears.

- Confirm with OK.



**00:00** will appear and the hours will start to flash.

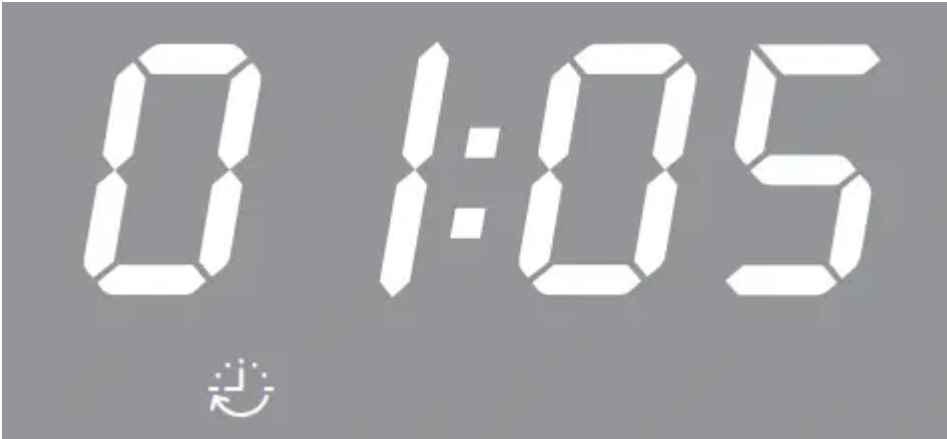
If you press the < sensor control once, two dashes will appear and then when you press again the maximum possible value will appear in the hour numeric block 11.



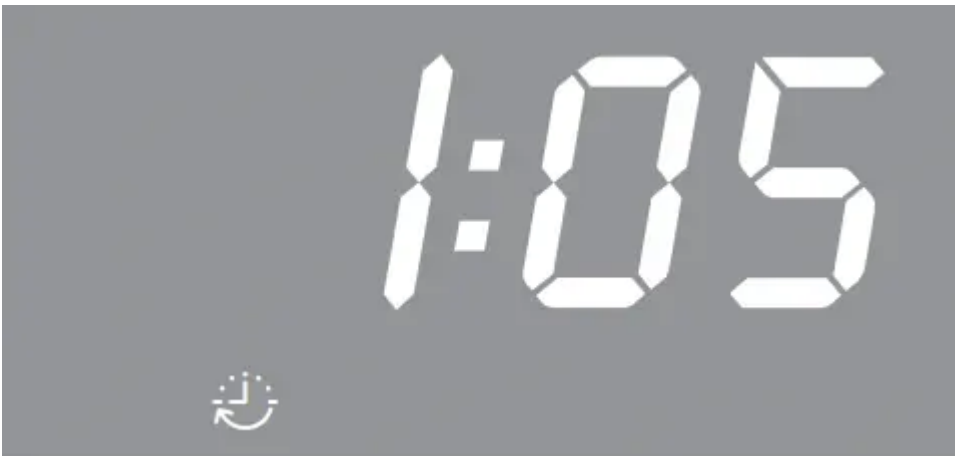
- Use the < or > sensor control to set the hours.


- Confirm with OK.

The hours are saved and the minutes will flash.



- Use the < or > sensor control 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:**

-  appears.

-  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.
- Take the food out of the oven.


### **Setting a cooking duration and a finish time**

To switch a cooking programme 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 1:30 p.m.

- 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.

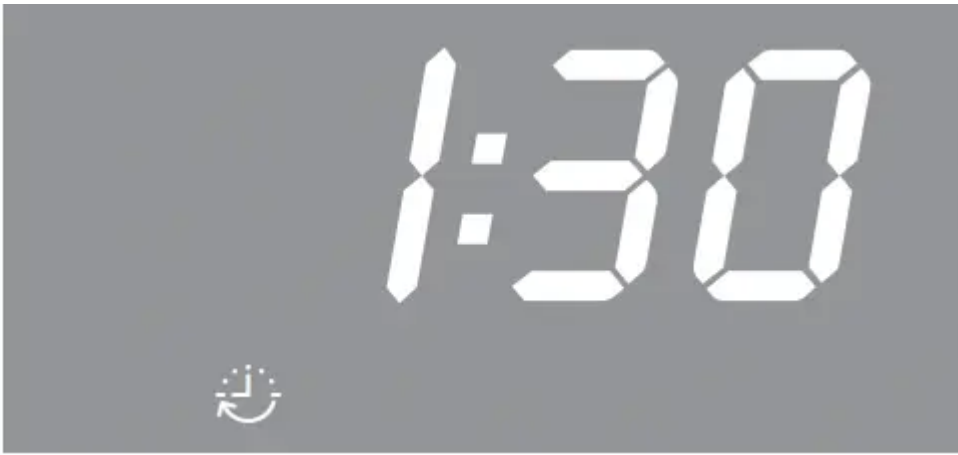
**00:00** will appear and the hours will start to flash.


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


The hours are saved and the minutes will flash.

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

The cooking duration is now saved.



The  symbol indicates the cooking duration. Then set the end of cooking duration:

Press the > sensor control 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.

**Settings overview**

Setting	Status	
P 1 Buzzer volume	5 0	The buzzer is <b>switched off</b> .
	5	The buzzer is <b>switched on</b> .
	1 to 5 30*	You can adjust the volume. When you select a status, you will hear the corresponding buzzer.
P 2 Time of day format	24*	The time of day is shown in a <b>24-hour format</b> .
	12	The time of day is shown in a <b>12-hour format</b> . If you change the clock after 1:00 p.m. from a 12-hour clock to a 24-hour clock you will need to update the hour accordingly.
P 3 System lock for the oven	5 0*	The system lock is <b>switched off</b> .
	5 1	The system lock is <b>switched on</b> and  appears on the display. The system lock prevents the oven from being used unintentionally. It remains active even after an interruption to the power supply.
P 4 Keypad tone	5 0	The keypad tone is <b>switched off</b> .
	5 1*	The keypad tone is <b>switched on</b> .
P 5 Temperature display	°C*	The temperature is displayed in degrees Celsius.
	°F	The temperature is displayed in degrees Fahrenheit.

\* 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

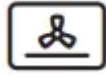
use a lower temperature than you would with the Conventional heat  function. Use this function if you are baking on multiple shelves at the same time.

- 1 shelf: place the food in shelf level 2.

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

## Tips

- If you are cooking on multiple 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 Intensive bake**

Use this function for baking cakes with moist toppings. Do not use this function for baking thin biscuits.

- Place cakes on shelf level 1 or 2.



### **Using Conventional heat**

Dark metal, enamel, or aluminium bakeware with a matt finish, as well as heatresistant 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.

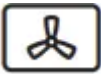

- Use a closed roasting dish for roasting meat, such as an oven dish. The meat stays succulent. The oven compartment will also stay cleaner than when roasting on the rack. This ensures that sufficient stock remains for making gravy.
- If you are using a roasting bag, follow the instructions on the packaging.
- 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.

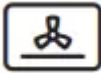
### Tips

- 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”.

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

Do not use the Intensive bake  function for roasting as the juices will become too dark.

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 2.

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 2.

### **Using Eco Fan heat**

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

- Place the food in shelf level 2.

## **Grilling**

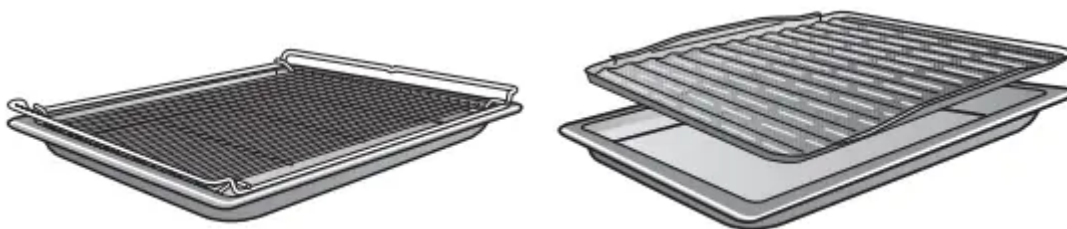


Risk of injury caused by hot surfaces. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The control elements will get hot. Grill with the oven door closed.

### **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 wire 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. Brush the wire rack or the grilling and roasting insert with oil and then place the food on top.

Do not use the baking tray.



### **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 in shelf level 3 or 4.
- Place thicker food in 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 2.
- 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.

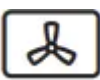
## **Drying**

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.

<b>Food for drying</b>		 [°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 preheated 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).
- 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 stainlesssteel spiral pad (e.g. Spontex Spirinett), hot water and washing-up liquid.

### **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.

### **Pyrolytic cleaning of the oven compartment**

Instead of cleaning the oven compartment manually you can run the Pyrolytic function. During pyrolytic cleaning the oven compartment reaches temperatures in excess of 400 °C. Any residual soiling is burnt off and turned to ash by the high temperatures. There are 3 pyrolytic settings available, each with a different duration:

- Level 1 for light soiling
- Level 2 for heavier soiling
- Level 3 for very heavy soiling

The oven door is automatically locked when the pyrolytic cleaning process is started. It cannot be opened until after the programme has finished. The timer can be used to delay the start time of the

pyrolytic cleaning programme, for instance to make use of cheaper electricity tariffs. At the end of the pyrolytic cleaning programme any residues such as ash from the pyrolytic process, which may be formed depending on the oven compartment's degree of soiling, can be easily wiped away.

### ***Preparing for pyrolytic cleaning***




Accessories will be damaged by the high temperatures in pyrolytic cleaning. Remove all accessories from the oven before starting the pyrolytic cleaning programme. This also applies to the side runners and any optional accessories.


Coarse soiling in the oven can cause thick smoke to develop. Burnt-on residues can cause lasting discolouration or dull spots on enamelled surfaces. Before starting the pyrolytic cleaning programme, remove coarse soiling from the oven and scrape any burnt-on residues off enamelled surfaces with a glass scraper.

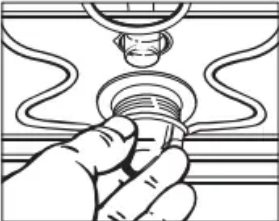


- Remove any accessories from the oven compartment, including the side runners.

## **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
<b>The display is dark.</b>	<p>There is no power to the oven.</p> <ul style="list-style-type: none"> <li>■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.</li> </ul>
<b>The oven compartment does not heat up.</b>	<p>The  system lock has been activated.</p> <ul style="list-style-type: none"> <li>■ Switch off the system lock (see “Clock/timer – Changing settings”).</li> </ul> <p>There is no power to the oven.</p> <ul style="list-style-type: none"> <li>■ Check whether the fuse has tripped. Contact a qualified electrician or the Customer Service Department for assistance.</li> </ul>
<b>12:00 is flashing in the display.</b>	<p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>■ Reset the time of day (see “Using for the first time”). Cooking times will also need to be reset.</li> </ul>
<b>0:00 appears unexpectedly in the display and the  symbol flashes at the same time. The buzzer may also be sounding.</b>	<p>The oven has been operating for an unusually long time and this has activated the safety switch-off function.</p> <ul style="list-style-type: none"> <li>■ Turn the function selector to <b>0</b>. The oven is now ready to use again immediately.</li> </ul>
<b>Py is lit up or flashing in the display.</b>	<p>There has been a power cut which has caused the pyrolytic cleaning programme to stop.</p> <div style="border: 1px solid gray; padding: 5px; margin: 5px 0;"> <p>The  symbol will remain lit up and the door locked until the temperature inside the oven drops to below 280 °C.</p> </div> <ul style="list-style-type: none"> <li>■ As soon as you turn the function selector to <b>0</b>, the time of day flashes. You have to reset the time of day (see “Before using for the first time”).</li> </ul>
<b>F 32 appears in the display.</b>	<p>The door lock for pyrolytic cleaning has not locked.</p> <ul style="list-style-type: none"> <li>■ Turn the function selector to <b>0</b> and select the required pyrolytic cleaning programme again. If the problem persists, call the Miele Customer Service Department.</li> </ul>

<b>Problem</b>	<b>Cause and remedy</b>
<b>F 33 appears in the display.</b>	The door lock for pyrolytic cleaning has not opened. <ul style="list-style-type: none"> <li>■ Turn the function selector to <b>0</b>.</li> </ul> If the problem persists, call the Miele Customer Service Department.
<b>F XX appears in the display.</b>	A fault has occurred that you cannot resolve. <ul style="list-style-type: none"> <li>■ Call the Miele Customer Service Department.</li> </ul>
<b>The buzzer does not sound.</b>	The buzzers are switched off. <ul style="list-style-type: none"> <li>■ Switch on the buzzer (see “Clock/timer – Changing settings”).</li> </ul>
<b>A noise can be heard after a cooking process.</b>	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.
<b>The oven has switched itself off.</b>	To save power, the oven switches off automatically if a button is not pressed after a certain amount of time or after a cooking programme has ended. <ul style="list-style-type: none"> <li>■ Switch the oven back on.</li> </ul>
<b>Cakes/biscuits are not cooked properly after the duration given in the cooking chart.</b>	A different temperature from the one given in the recipe was used. <ul style="list-style-type: none"> <li>■ Select the temperature required for the recipe.</li> </ul>
	The ingredient quantities are different from those given in the recipe. <ul style="list-style-type: none"> <li>■ Check whether you amended the recipe. The addition of more liquid or more eggs makes a moister mix which requires a longer cooking duration.</li> </ul>
<b>The browning of the baked goods is uneven.</b>	The wrong temperature or shelf level was selected. <ul style="list-style-type: none"> <li>■ There will always be a slight unevenness in browning. If browning is very uneven, check whether the correct temperature and shelf level were selected.</li> </ul>
	The material or colour of the bakeware is not suitable for the oven function selected. <ul style="list-style-type: none"> <li>■ When using the Conventional heat  function, light coloured, shiny tins will not produce as desirable results. Dark, matt tins are best for baking.</li> </ul>

Problem	Cause and remedy
<p><b>The FlexiClip runners do not push in or pull out smoothly.</b></p>	<p>The bearings in the FlexiClip runners are not sufficiently lubricated.</p> <ul style="list-style-type: none"> <li>■ Lubricate the bearings with the special Miele lubricant. 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.</li> </ul>
<p><b>There is still soiling in the oven compartment after a pyrolytic cleaning programme.</b></p>	<p>The pyrolytic cleaning programme burns off soiling in the oven and leaves it as ash.</p> <ul style="list-style-type: none"> <li>■ Remove the ash using a damp microfibre cloth or with a clean sponge and a solution of hot water and washing-up liquid. If there is still coarse soiling left in the oven after the pyrolytic cleaning programme you should start the programme again, selecting a longer duration if necessary.</li> </ul>
<p><b>The door will not open after the pyrolytic cleaning programme.</b></p>	<p>The door lock for pyrolytic cleaning has not opened.</p> <ul style="list-style-type: none"> <li>■ Turn the function selector to <b>0</b>.</li> <li>■ If the door lock still does not release itself call the Customer Service Department.</li> </ul>
<p><b>The top oven interior lighting does not turn on.</b></p> 	<p>The halogen lamp is faulty.</p> <div style="border: 1px solid gray; padding: 5px; margin: 5px 0;"> <p> <b>Danger of burning!</b>        Make sure the oven heater elements are switched off.        Make sure the oven compartment has cooled down.</p> </div> <ul style="list-style-type: none"> <li>■ 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> <li>■ 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> <li>■ Replace the halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9).</li> <li>■ Refit the lamp cover together with its seal and turn clockwise to secure.</li> <li>■ Reconnect the oven to the electricity supply.</li> </ul> <p>You have selected the Eco Fan heat  function. The oven interior lighting does not switch on in this function.</p>

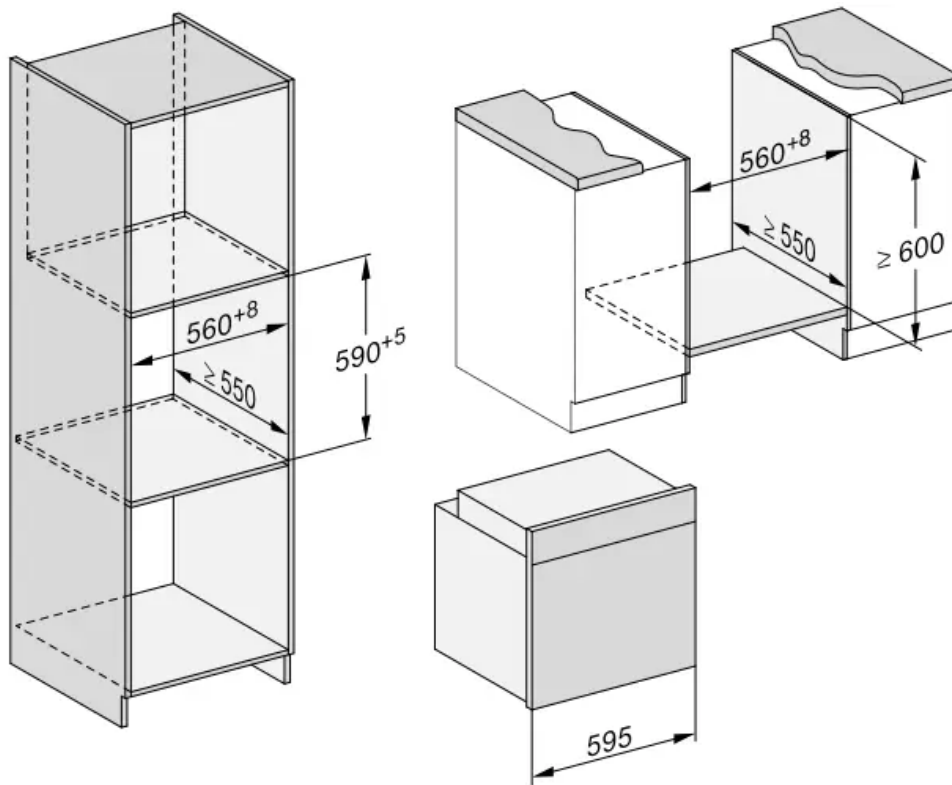
## Installation

### Installation dimensions

Dimensions are given in mm.

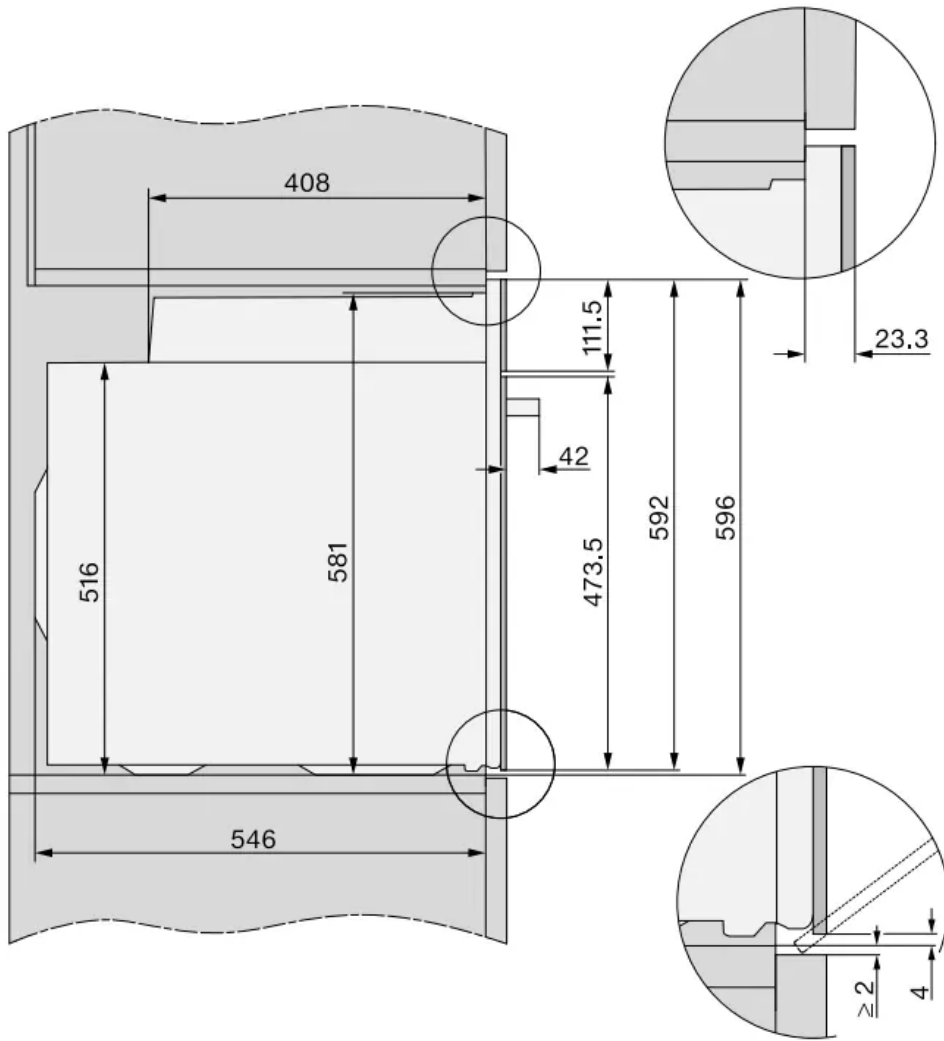
### **Installation in a tall or base unit**

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.



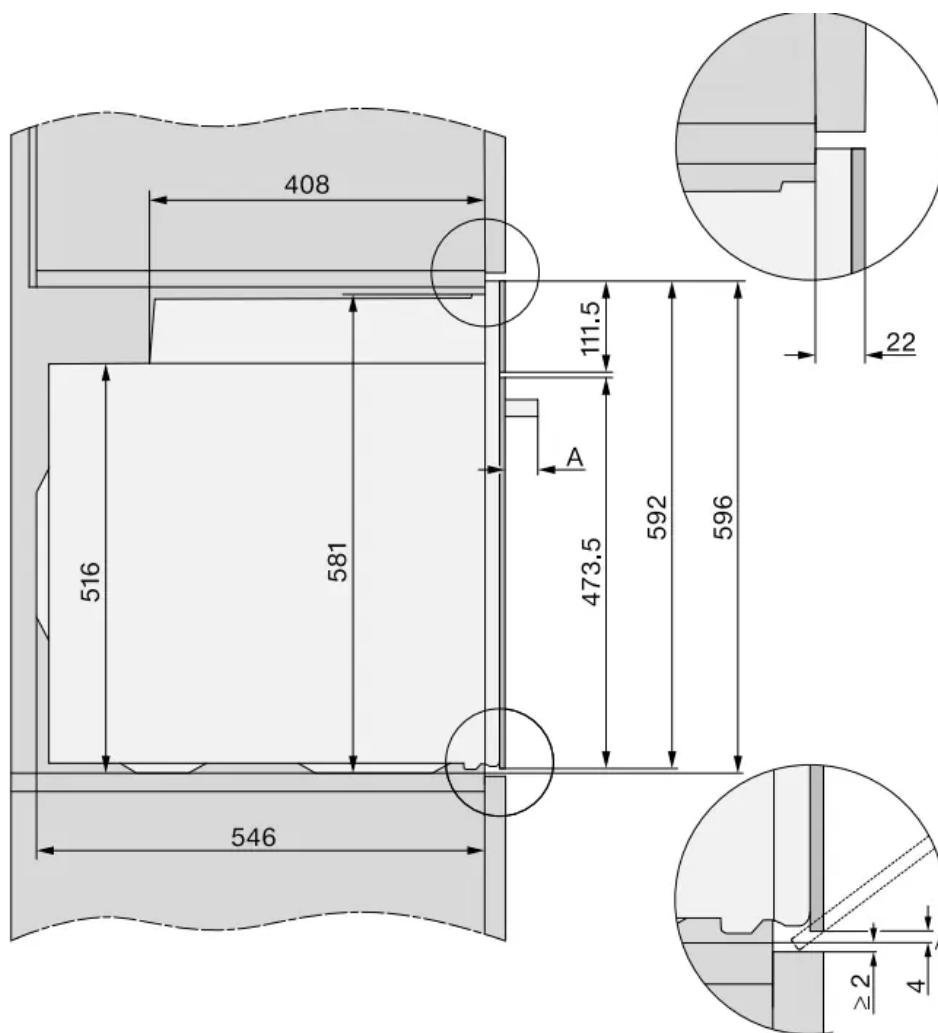
**Side view of H 22xx**





Side view H 28xx, H 25xx, H 27xx



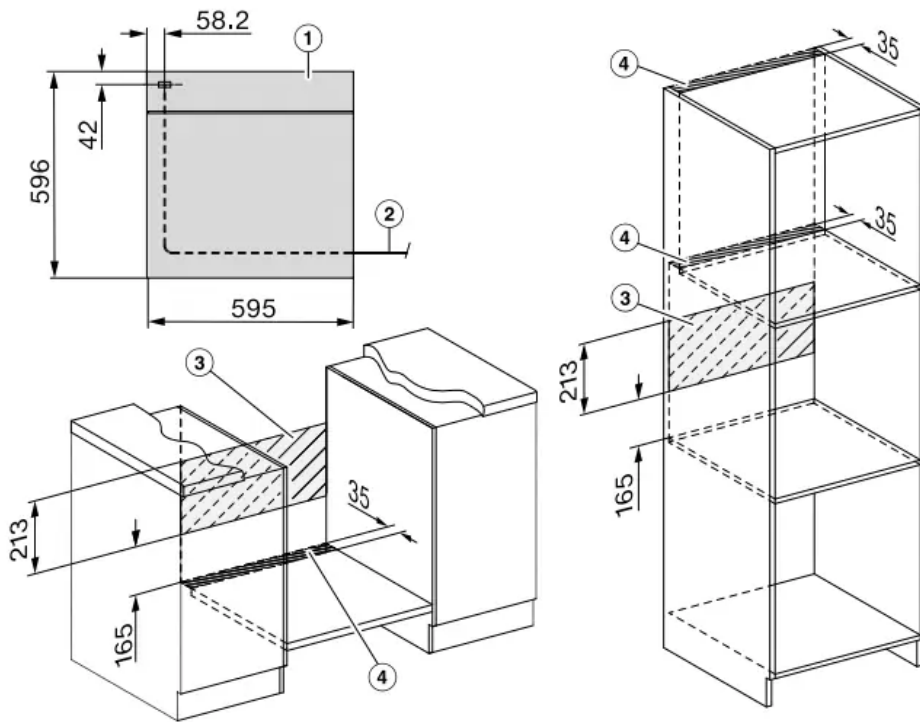


A H 25xx, H 27xx: 43 mm

H 28xx: 47 mm

**Connections and ventilation**





1 Front view

2 Mains connection cable, length = 1500 mm

3 No connections permitted in this area

4 Ventilation cut-out, min. 150 cm<sup>2</sup>

### **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).

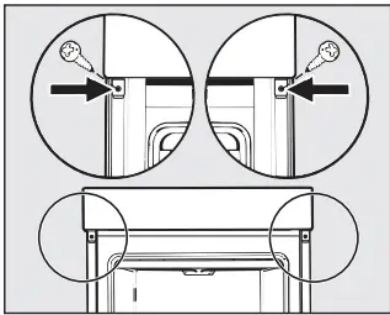
The following must be observed when installing the appliance: Make sure that the shelf that the oven sits on does not touch the wall. Do not fit heat insulation strips to the side walls of the housing unit.

- Connect the oven to the electrical supply.

Carrying the oven by the door handle could damage the door. Use the recessed grips on the side of the housing to carry 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.

- 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”).

## Cooking charts

### Shortcrust pastry

Cakes/biscuits (accessories)	□	🌡️ [°C]	📺 <sup>5</sup> 1		🕒 [min]
			+HFC:	-HFC:	
Biscuits (1 tray)	🌀	140–150	1	2	20–30
	🌀	150–160	1	2	25–35
Biscuits (2 trays)	🌀	140–150	1+3 <sup>3</sup>	1+3	20–30 <sup>4</sup>
Drop cookies* (1 tray)	🌀	140	1	2	35–45
	☐	160 <sup>2</sup>	2	3	20–30
Drop cookies* (2 trays)	🌀	140	1+3 <sup>3</sup>	1+3	40–50 <sup>4</sup>
Flan base (wire rack, flan base tin, Ø 28 cm) <sup>1</sup>	🌀	150–160	1	2	35–45
	☐	170–180 <sup>2</sup>	1	2	20–30
Cheesecake (wire rack, springform cake tin, Ø 26 cm) <sup>1</sup>	☐	170–180	1	2	80–90
	🌀	150–160	1	2	80–90
Apple pie* (wire rack, springform cake tin, Ø 20 cm) <sup>1</sup>	🌀	160	1	2	80–100
	☐	180	1	1	75–95
Apple pie, double crust (wire rack, spring- form cake tin, Ø 26 cm) <sup>1</sup>	☐	180–190 <sup>2</sup>	1	2	60–70
	🌀	160–170	1	2	60–70
Fresh fruit cake, glazed (wire rack, spring- form cake tin, Ø 26 cm) <sup>1</sup>	☐	170–180	1	2	60–70
	🌀	150–160	1	2	55–65
Fresh fruit cake, glazed (1 tray)	☐	170–180	1	2	50–60
	🌀	160–170	1	2	45–55
Fruit flan (1 tray)	☐	210–220 <sup>2</sup>	–	1	55–65
	🌀	180–190	–	1	35–45




















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 Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

4 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]	 <sup>5</sup>		🕒 [min]
			+HFC:	-HFC:	
Bundt cake (wire rack, Bundt cake tin, Ø 24 cm) <sup>1</sup>		150–160	1	2	50–60
		160–170	1	1	50–60
Stollen (1 tray)		150–160	1	2	55–65
		160–170	1	2	55–65
Streusel cake with/without fruit (1 tray)		160–170	1	2	40–50
		170–180	2	3	45–55
Fresh fruit cake (1 tray)		160–170	1	2	45–55
		170–180	2	3	45–55
Apple turnovers/raisin whirls (1 tray)		160–170	1	2	25–35
Apple turnovers/raisin whirls (2 trays)		160–170	1+3 <sup>3</sup>	1+3	30–40 <sup>5</sup>
White bread, free-form (1 tray)		180–190	1	2	35–45
		190–200	1	2	30–40
White bread (wire rack, loaf tin, 30 cm) <sup>1</sup>		180–190	1	2	35–45
		190–200 <sup>2</sup>	1	2	30–40
Wholegrain bread (wire rack, loaf tin, 30 cm) <sup>1</sup>		180–190	1	2	55–65
		200–210 <sup>2</sup>	1	2	45–55
Proving yeast dough (wire rack)		30–35	- <sup>4</sup>	- <sup>4</sup>	-

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 Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

4 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.

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








### **Quark dough**

Cakes/biscuits (accessories)		[°C]			[min]
			+HFC:	-HFC:	
Fresh fruit cake (1 tray)		160–170	1	2	40–50
		170–180	2	3	50–60
Apple turnovers/raisin whirls (1 tray)		160–170	2	3	25–35
Apple turnovers/raisin whirls (2 trays)		150–160	1+3 <sup>1</sup>	1+3	25–35 <sup>2</sup>

1 Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

2 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]			[min]
			+HFC:	-HFC:	
Sponge cake base (2 eggs) (wire rack, springform cake tin, Ø 26 cm) <sup>1</sup>		160–170 <sup>2</sup>	1	2	15–25
Sponge cake base (4–6 eggs) (wire rack, springform cake tin, Ø 26 cm) <sup>1</sup>		150–160 <sup>2</sup>	1	2	30–40
Whisked sponge* (wire rack, springform cake tin, Ø 26 cm) <sup>1</sup>		180	1	2	25–35
		150–170 <sup>2</sup>	1	2	25–45
Swiss roll sponge (1 tray)		180–190 <sup>2</sup>	1	2	15–25

The settings also apply for testing in accordance with EN 60350-1. Fit the FlexiClip runners HFC 70-C (if available).

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.

#### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.