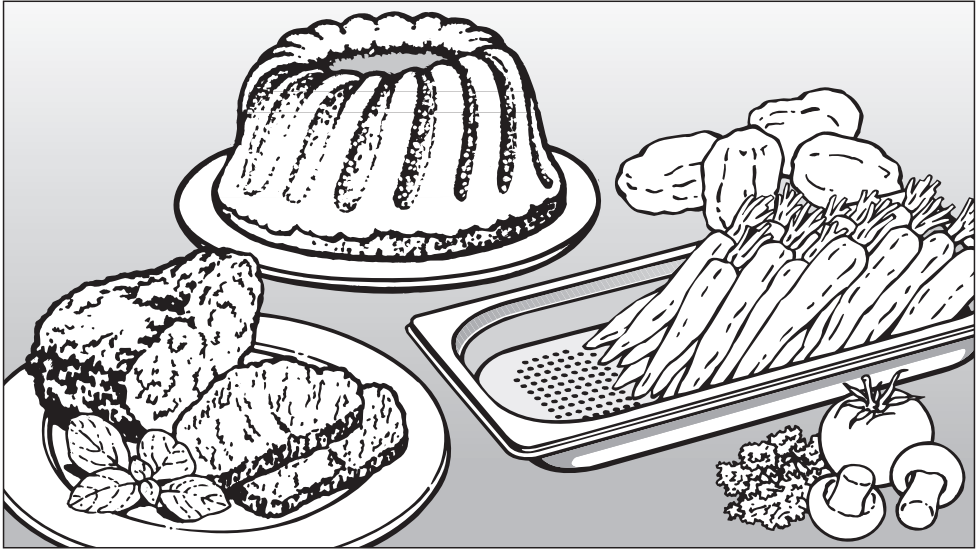


## Operating instructions



## Steam combi oven DGC 5070 DGC 5080

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.


en - GB

M.-Nr. 07 207 630

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# Warning and Safety instructions

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This steam combi oven conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the steam combi oven, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

## Correct application

► This steam combi oven is intended for domestic use only, and must only be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

► This steam combi oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been shown how to use it by a person responsible for their safety.

# Warning and Safety instructions

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## Safety with children

- ▶ Activate the safety lock to ensure that children cannot switch on the appliance inadvertently.
- ▶ Keep children away from the steam combi oven at all times. It is not a toy! To avoid the risk of injury do not allow them to play with it or to play with the controls. Supervise children whilst you are using it.
- ▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of incorrect use.
- ▶ Make sure that children do not attempt to open the door when the appliance is in operation. To safeguard against burning, keep children well away from the appliance at all times.
- ▶ Do not allow children to lean against the open oven door, nor to sit on it or swing on it.
- ▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

## Technical safety

- ▶ Before installation, check the steam combi oven for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and connected load) match the mains supply. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

# Warning and Safety instructions

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► This appliance is supplied with a moulded plug ready for connection to a switched socket. If you wish to connect it to a double-pole fused spur connection unit, or to an isolator switch or if the appliance is supplied without a plug, it must be installed by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► For safety reasons, this appliance may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.

► Never open the casing of the appliance.

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

► Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

► If the connection cable is damaged, it must be replaced with a special connection cable of type H 05 V V-F (pvc insulated), available from the Miele Spare Parts Department.

► Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

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

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

► While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

► Do not connect the steam combi oven to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

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

# Warning and Safety instructions

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## Correct use

- ▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.
- ▶ Do not store anything combustible in the oven. This could be a fire hazard if the appliance is switched on by mistake.
- ▶ Do not use the appliance to heat up food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ If using plastic cooking containers, make sure that they are heat- and steam-resistant to 100 °C. Otherwise they may melt, distort or break.
- ▶ Do not use silicone bakeware with the steam/fan plus combination mode as silicone is not steam-resistant.
- ▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.
- ▶ If oil or fat catches fire, do not attempt to put out the flames with water. Use a suitable fire blanket or fire extinguisher.
- ▶ Never place a dish, tin, baking tray or similar object on the oven floor. Do not place the baking tray or condensate tray directly on to the oven floor.
- ▶ Never line the floor of the oven with aluminium foil. Do not use protective aluminium foil panels, available in retail outlets which are intended to be used to line the oven cavity to reduce the need for cleaning. If used, cooking and baking times would increase considerably and they would block the steam inlet.
- ▶ Only use the food probe supplied with the appliance. Any other could damage the electronic controls.
- ▶ To prevent the risk of damage do not leave the food probe in the steam combi oven when it is not being used.



# Warning and Safety instructions

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- ▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.
- ▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.
- ▶ Do not leave cooked food in the oven and do not use any cooking containers which are susceptible to corrosion as this could lead to corrosion in the appliance.
- ▶ The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call the Service Department.
- ▶ Do not immerse the water container in water, or clean it in a dishwasher. Connecting the water container into the appliance when wet could cause an electric shock.
- ▶ For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.
- ▶ Take care not to tip the water container when taking it out of the appliance. Hot water can scald.
- ▶ When using an electric socket near the steam combi oven, care should be taken that the cable of the appliance cannot get trapped by the steam combi oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Do not place heavy objects on the open door. The door can support a maximum weight of 8 kg.
- ▶ Do not operate the appliance without the lamp cover. Steam could attack the electrical components and cause a short circuit. Steam could also damage the electrical components.
- ▶ If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours etc. Make sure that the water container is empty. Leave the door open.

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

# Caring for the environment

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## Disposal of the packing material

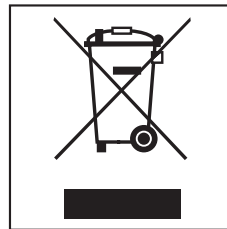
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

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

Rather than just throwing these materials away, please ensure they are recycled.

## Disposing of your old appliance

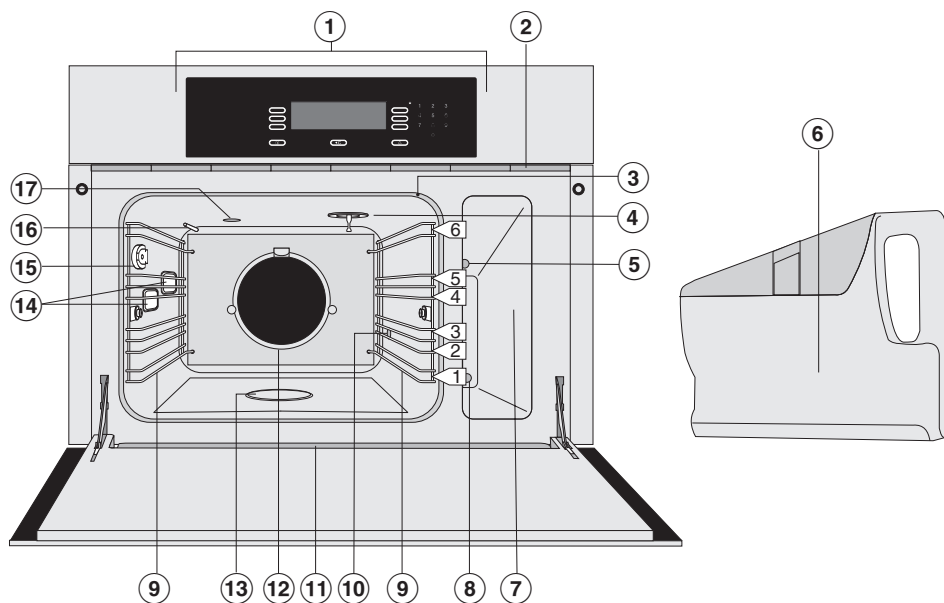
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your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



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

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

## Front view



- ① Control panel
- ② Ventilation outlet
- ③ Door seal
- ④ Grease filter in oven ceiling
- ⑤ Steam channel
- ⑥ Water container (with insert)
- ⑦ Compartment for water container
- ⑧ Contact point for water container
- ⑨ Shelf runners with 6 levels
- ⑩ Steam inlet
- ⑪ Drip channel in the oven
- ⑫ Grease filter in back wall
- ⑬ Floor heater
- ⑭ Oven interior lighting
- ⑮ Connection socket for the food probe
- ⑯ Temperature sensor
- ⑰ Outlet for air from oven interior

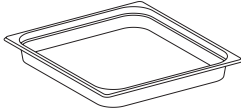
# Guide to the appliance

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## Accessories supplied

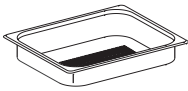
The accessories supplied with your combi steam oven as well as a range of optional ones are available to order (see "Optional accessories").

### Condensate tray



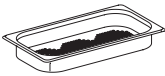
To catch excess moisture, GN 2/3  
325x350x40 mm (WxDxH)

### DGGL 8



1 perforated cooking container, GN 1/2  
gross capacity 2.0 litres / useable capacity 1.7 litres  
325x265x40 mm (WxDxH)

### DGGL 1



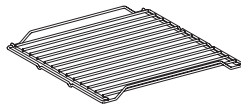
1 perforated cooking container, GN 1/3  
gross capacity 1.5 litres / useable capacity 0.9 litres  
325x175x40 mm (WxDxH)

### DGG 11



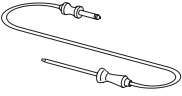
1 baking tray, GN 2/3  
325x350x20 mm (WxDxH)

### Rack



For placing your own cooking containers on

## Food probe



For precise temperature controlled cooking  
The food probe monitors the inner temperature of the meat (core temperature)

## Silicone grease



For lubricating the coupling seal on the water container

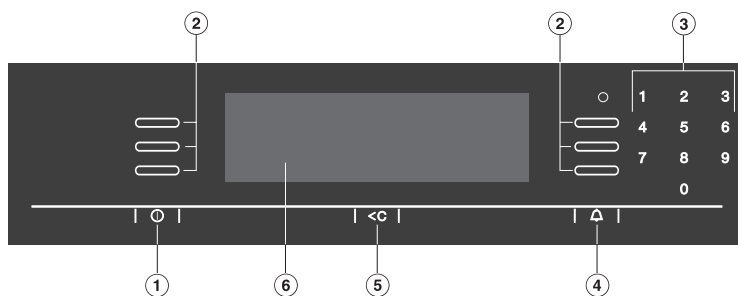
## Descaling tablets

For descaling the water container

# Guide to the appliance

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## Control panel



- ① ON/OFF sensor
- ② Selector sensors
- ③ Numerical key pad
- ④ Minute minder
- ⑤ "Clear"
- ⑥ Display

# Description of the functions










## Sensor controls

Lightly touch the sensors to operate the appliance. An audible tone will sound each time a sensor is pressed. You can adjust the volume in the Settings menu (see "Settings / Volume").

Sensor	Function
①	For switching the appliance on and off.
○	For scrolling through the menus. For selecting the option or value shown in the display next to the sensor. (The sensors light up when it is possible to make a selection).
0, 1, 2, ...	For entering temperatures. For entering times. (The sensors light up when an entry is possible or necessary).
<C	For reverting to the previous menu. For deleting the previous entry.
🔔	For activating and deactivating the minute minder. For selecting the minute minder time.

## Description of the functions

The following symbols will appear in the display in addition to the text:

Symbol	Meaning
●	Appears beside an option or a prompt, e.g. "Continue" and is allocated to a sensor. You select the option you want by pressing the sensor beside the dot.
	A maximum of 3 options can be shown in the display. These arrows indicate if more than three options are available.
- - - -	A dotted line will appear under the last option available. The beginning of the list will appear under the dotted line.
+ / -	For entering temperatures. For entering times. (These only appear when an entry is possible or necessary).
✓	A tick will appear beside the option which is currently selected.
<b>i</b>	Information about operating the oven and tips are shown in the display. You can delete the information window by confirming "OK" or by following the instructions.
	Heating-up phase
	Water level in the water container: full
	half full
	nearly empty.
	Start time
	Programme finished
	System lock changed to "Permitted": Off = operation possible
	On = operation not possible.



## Condensate tray

Place the condensate tray on the lowest shelf runner when using perforated containers or roasting on the rack. The tray will collect any drops of liquid and allow them to be removed easily.

## Grease filters

The grease filter in the **oven ceiling** must be fitted for every programme.

Fit the grease filter in the **back wall** for all roasting programmes.

It should be removed when using steam programmes.

It must be removed when baking, as otherwise results can be uneven (Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

## Water container

The maximum water level is 1.2 litres, the minimum 0.75 litres. The water level markers are located inside and outside the container. On no account exceed the upper or maximum level marker.

The maximum quantity of 1.2 litres of water is sufficient to run a cooking programme at 100 °C for approx. 2 hours, and the minimum quantity of 0.75 litres of water is sufficient to run a cooking programme at 100 °C for approx. 30 minutes, providing the door is not opened.

The water level in the water container is represented by a symbol in the display.

## Temperature / Core temperature

Some functions have recommended temperatures and where appropriate a pre-set core temperature for the food probe. You can alter the recommended temperature within a given range (see "Functions") for an individual cooking process or permanently (see "Settings"). You can alter the core temperature for the food probe within a given range for an individual cooking process or a cooking stage.

# Description of the functions

---

## Cooking duration (time)

Depending on the function, you can set a cooking duration of between 1 minute and 10 or 12 hours.

The duration of the Maintenance and Menu cooking functions is set at the factory and cannot be changed.

With functions and programmes that use steam only, the cooking duration counts down once the set temperature is reached. With all other functions and programmes, it starts to count down straight away.

## Moisture level

The Combination mode and Reheat functions use a combination of fan heat and moisture. You can alter the moisture/humidity level within a given range for an individual cooking programme or a cooking stage.

## Noises

You can hear the noise of the fan when the appliance is operating.

Noises similar to those of a kettle can be heard when steam is being generated.

## Heating-up phase

While the appliance is heating up to the set temperature, the display will show the rising temperature inside the cooking compartment together with the words "Heating-up phase". Exceptions: Automatic, Menu cooking, Maintenance.

### Steam Cooking

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are preparing refrigerated or frozen food. Filling the water container with hot water will shorten the heating-up time.

## Oven interior lighting

For energy saving reasons, the oven compartment lighting has been set at the factory to go out after the programme has begun.

To switch the lighting on for a short time during operation, touch one of the inactive sensors on the left or right hand side of the display.

If you want the oven compartment to be illuminated the whole time the oven is operating, you will need to change the factory setting (see "Settings / Lighting").

If the door is left open at the end of a cooking programme the oven lighting will switch off automatically after 5 minutes. You may find it helpful to switch on the lighting when you are cleaning the oven (see "Additional functions / Lighting").

The lighting radiates heat. Switch it off when you are cooking with a temperature of below 60 °C.

## Steam reduction

The steam combi oven is delivered with this function activated. It reduces the amount of steam which escapes from the appliance when the door is opened at the end of the cooking duration. You can deactivate the steam reduction function (see "Settings / Steam reduction").

## Keeping warm

(with steam programmes)

The steam combi oven is set at the factory so that if it is not switched off at the end of a cooking programme, it will maintain a temperature of 70 °C for a maximum of 15 minutes to keep food warm. You can deactivate the keeping warm function (see "Settings / Keeping warm").

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

Please refer to the "User instructions" booklet supplied with your appliance for more information and tips on how to use your steam combi oven.

# Before using for the first time

---

## Setting up the appliance for using for the first time

The steam combi oven will switch on automatically when it is connected to the electricity supply.

A welcome screen will appear in the display and you will then be requested to select some basic settings which are needed to set up the appliance up for using for the first time.

Follow the instructions in the display.

### Setting the language

The welcome screen will be replaced by the request to set a language:

- Touch one of the sensors next to the arrows until the language you want appears in the display.
- Touch the sensor to the left hand side of the language you want.

A tick ✓ will appear beside the language selected. If you have chosen the wrong language by mistake you can follow the flag symbol 🚩 to return to the Language sub-menu.

- Confirm your selection by touching the sensor next to "OK" (the lowest of the three sensors beside the display on the right hand side).

### Clock format

The request to select a Clock format will appear. The default setting for the clock is 24 h.

- Touch the sensor next to the clock format you want.
- Touch the sensor next to "OK" to confirm your selection.

## Time of day

You will then be requested to enter the Time of day.

You can either use the sensors next to **+** and **-** or the numerical keypad to enter the time.

Enter the time as 4 figures, e.g. 10 minutes past 9 o'clock in the morning = 09:10.

- Enter the hour and minutes and confirm with "OK".

## Time of day display

You will then be asked if you want the display to always show the time:

On = the display will always show the time of day

On for 60 seconds = the display will show the time for 60 seconds after the appliance is switched off

Do not display = the display will only show the time when the appliance is switched on

- Select the option you want.

After you have confirmed your selection with "OK", the display will show messages to tell you that:

- your appliance is set up ready to take the Miele@home system.
- setting up for using for the first time has been successfully completed.

- Confirm with "OK".

Your steam combi oven is ready for use as soon as you confirm the last message with "OK".

## Before using for the first time

---

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

### Cleaning for the first time

Remove any protective foil.

#### Water container

Take the water container out of the appliance and remove the insert (see "Cleaning and care / Water container"). Rinse the water container and the insert thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.

Do not clean the water container or the insert in a dishwasher. Do not immerse the water container in water.

#### Accessories / Oven interior

Take all accessories out of the oven. Wash them in a mild solution of washing-up liquid and hot water or in the dishwasher.

The interior of the combi steam oven has been treated at the factory with a conditioning agent. To remove this, clean the oven interior with a mild solution of washing-up liquid and hot water and then dry thoroughly with a soft cloth.

### Setting the correct boiling point for water

The boiling point for water at a high altitude above sea level will be lower than the boiling point for water at sea level. To adjust the boiling point for the altitude in your area, fill the water container with mains tap water (see "Brief operating instructions / Filling the water container") and then run the Steam cooking / Universal (100 °C) programme for 15 minutes. Proceed as described in "Brief operating instructions".

This procedure sets the correct boiling point for water for the altitude in your area and also flushes out the waterways. Warning! A lot of steam will be emitted from the appliance.

If you **move house**, the appliance will need to be re-set for the new altitude if this differs from the old one by more than 300 m. To do this, descale the appliance (see "Cleaning and care / Maintenance / Descale").

### Heating up the appliance





To remove the grease from the ring heating element, heat the steam combi oven up with nothing in it at 200 °C using the Fan plus programme for 30 minutes. Proceed as described in "Operation".

There will be a slight smell the first time the heating element is heated up.







The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance. It is important to ensure that the room is well ventilated during this operation.

# Functions

Please refer to the "User instructions" booklet supplied with your appliance for more information on the following functions as well as tips on how to use your steam combi oven.

Function / Menu	Recommended temperature	Temperature range
 <p><b>Steam cooking</b></p> <p><b>Universal</b> Cooking of all types of food, bottling, extracting juice with steam</p> <hr/> <p><b>Vegetables</b></p> <hr/> <p><b>Fish</b></p> <hr/> <p><b>Meat</b></p>	<p>°C 100 °F 212</p> <hr/> <p>°C 100 °F 212</p> <hr/> <p>°C 85 °F 185</p> <hr/> <p>°C 100 °F 212</p>	<p>°C 40 - 100 °F 105 - 212</p> <hr/> <p>°C 90 - 100 °F 195 - 212</p> <hr/> <p>°C 75 - 100 °F 165 - 212</p> <hr/> <p>°C 90 - 100 °F 195 - 212</p>
 <p><b>Combination mode</b></p> <p><b>Roasting</b></p> <hr/> <p><b>Baking</b></p>	<p>°C 200 °F 390</p> <hr/> <p>°C 180 °F 355</p>	<p>°C 30 - 225 °F 85 - 435</p> <hr/> <p>°C 30 - 225 °F 85 - 435</p>
 <p><b>Fan plus</b></p>	<p>°C 160 °F 325</p>	<p>°C 30 - 225 °F 85 - 435</p>
 <p><b>Automatic</b></p> <p><b>Defrost</b> <b>Bake</b> <b>Roast</b> <b>Steam cooking</b> <b>Bottling</b> <b>Special</b></p>	<p>-</p>	<p>-</p>



Function / Menu	Recommended temperature	Temperature range
 <b>Menu cooking</b> Various types of food can be cooked to be ready at the same time	-	-
<b>User programmes</b> You can create and store cooking processes	-	-
 <b>Cake plus</b> For cake mixtures	°C 160 °F 325	°C 30 - 225 °F 85 - 435
 <b>Reheat</b>	°C 130 °F 265	°C 120 - 140 °F 250 - 285
 <b>Defrost</b>	°C 60 °F 140	°C 50 - 60 °F 120 - 140
 <b>Lighting</b>	-	-
<b>Maintenance</b>		
<b>Soak</b>	-	-
<b>Drying</b>		
 <b>Descal</b>		
<b>Settings</b> You can change the factory default settings	-	-

# Brief operating instructions

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## Filling the water container

- Fill the water container with mains tap water up to at least the "min" marker. You do not need to remove the insert.

Only use **mains tap water**. Never use distilled or mineral water or other liquids.

- Push the water container into the appliance until it connects.

If the water container is not positioned correctly, the appliance will not heat up and after a while **F20** will appear in the display (see "Problem solving guide").

## Selecting a function

- Switch on the appliance (ⓘ).
- If the function displayed is not the one you want, touch one of the illuminated sensors next to the arrows in the display until the function you want appears.
- Touch the sensor beside the function to select it.

## Setting the temperature / core temperature

- If you want to use the recommended temperature then confirm with "OK". If you want to change the temperature, enter the new temperature with either **- / +** or the numerical keypad. Confirm with "OK".

## Setting a cooking duration

- Enter the duration with either **+ / -** or the numerical keypad and confirm with "OK".  
If you are using the numerical keypad to enter the duration, you must enter both the hour and the minutes if the duration is more than 59 minutes.  
Example: Duration of 80 minutes = 1:20.

## Setting the moisture level

(with Combination mode and Reheat)

- Enter the moisture level you require with **+ / -** or the numerical keypad.

## At the end of the cooking duration

At the end of the cooking programme an audible tone will sound and "Programme finished" will appear in the display. With some programmes, "Steam reduction" will also appear. Wait until "Steam reduction" goes out in the display before opening the door and removing the food.

- Switch off the appliance.

When putting cooking containers or the condensate tray into the steam oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

## After use

- Remove the condensate tray and empty it, if necessary.
- Push the water container upwards slightly and remove it from the appliance. Empty it, if necessary.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

Make sure the appliance is completely dry before closing the door.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call the Service Department.

# Operation

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## During operation

### Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remaining stored in memory.

Functions using steam:

Steam will escape when the door is opened. Step back from the steam oven and wait until the steam has dissipated.

When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

Operation will resume when the door is closed.

With functions using steam when the door is closed, the pressure has to equalise, which can cause a whistling sound.

### Changing a programme

- Select "Change".
- Select the setting you wish to change, e.g. "Temperature" and then enter the change.
- Confirm with "OK".

## Saving settings

You can save the settings for a cooking programme while it is in progress, so that you can call it up again from the User Programmes menu at a later date.

- Select "Change".
- Touch one of the sensors next to the arrows until "Save as" appears.
- Select "Save as".

A summary will appear in the display.

- Confirm with "Continue".
- Follow the instructions given in "User programmes - Save"

## Insufficient water

If the steam combi oven runs out of water during operation, an audible tone will sound and the display will prompt you to fill the water container with fresh tap water.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.
- Close the door.

Operation will continue.

# Operation

---

## Steam cooking / Defrost

- Full the water container and push it into the appliance.
- Insert the condensate tray at the lowest level.
- Place the food in the appliance.
- Switch on the appliance.
- Select the function you want.
- Either confirm the recommended temperature with "OK" or enter and confirm another temperature.
- Enter the cooking duration and confirm with "OK".

The appliance will start automatically after the duration has been confirmed.

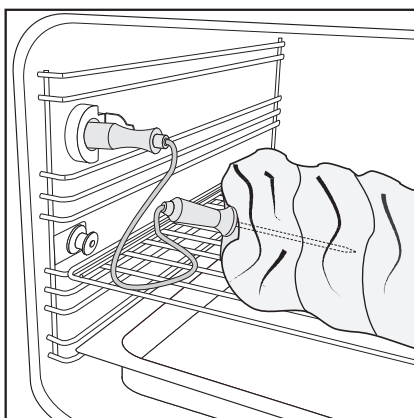
Only when cooking with steam:

At the end of the cooking duration the appliance will not switch off and the keeping warm function will begin.

## Food probe

The food thermometer can be used with the Combi mode / Roasting and Fan plus functions. A prompt will appear in the display to remind you if the food thermometer should be used with a particular automatic programme.

- Insert the food probe as far as possible into the meat. The tip should be inserted into the thickest part of the meat. Make sure that the tip is not inserted into a layer of fat and that it does not touch any bones.
- Open the connection socket for the food probe and insert the food probe into the socket as far as it will go.



Remove the food probe from the socket after use. Take care as it could still be hot.

Never leave it in the steam combi oven when not in use. It could get damaged by the heat produced in another function. Keep it in a safe place, in a drawer, for example.

# Operation

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## Combination mode

The combination mode works with by combining fan heat and steam. You can combine up to six cooking stages in a combination mode programme. You can set the temperature, moisture level and duration or core temperature for each cooking stage.

The cooking programme will be carried out in the order in which the individual stages are entered.

The following example describes a cooking programme with 3 cooking stages.

- Fill the water container with fresh tap water and push it into the appliance.
- Switch on the appliance ①.
- Only when roasting:  
Insert the food probe into the meat, place the meat in the oven and insert the food probe into the socket in the oven. Place the condensate tray on the lowest shelf runner to catch any drips if the meat is being roasted on the rack.
- Select "Combi mode".
- Select "Roast" or "Bake".

### Cooking stage 1

- Set the temperature and confirm with "Continue".
- Set the moisture level and confirm with "Continue".
- Select "Duration" or "Set the core temperature" (only when roasting).
- Set the duration or core temperature and confirm with "Continue".
- Select "Add another cooking stage".



## **Cooking stage 2**

- Set the temperature and confirm with "Continue".
- Set the moisture level and confirm with "Continue".
- Select "Duration" or "Set the core temperature" (only when roasting).
- Set the duration or core temperature and confirm with "Continue".
- Select "Add another cooking stage".

## **Cooking stage 3**

- Set the temperature and confirm with "Continue".
- Set the moisture level and confirm with "Continue".
- Select "Duration" or "Set the core temperature" (only when roasting).
- Set the duration or core temperature and confirm with "Continue".
- Confirm "Complete the cooking stages" with "Continue".

A summary of the individual cooking stages will appear in the display. If you do not want to add any more cooking stages, confirm with "Continue".

- Start the cooking programme straight away or enter a start time or end time (see "Start time / Finish").

# Operation

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## Fan plus / Cake plus

For these functions the water container must be empty and located in the appliance so that it can collect the moisture which comes out of the food.

The grease filter on the back wall must be removed for baking.

Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping

The steam combi oven will begin to operate automatically after the (pre-)set temperature has been confirmed. Any time of between 1 minute and 12 hours can be selected. If a duration is entered, this will begin to count down when the appliance starts to operate.

You do not need to enter a cooking duration. If no cooking duration is entered, the appliance switches itself off automatically after 12 hours.

- Remove the grease filter if present.
- Switch on the appliance ①.
- Confirm the preset temperature or enter another temperature.
- Set the duration or the end time or start time and the duration.


## Automatic

The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.

- Fill the water container with fresh tap water and push it into the appliance.
- Switch on the appliance ①.
- Select the programme you want.
- Select the food you want.

Depending on the programme and the type of food selected,

- you will be given instructions about the food probe, the shelf level and the time to put the food into the appliance. Follow these instructions, and confirm.
  - you will be asked about the size of the food and how well done you would like your meat, or the level of browning you require. The factory default setting is medium for both of these options. It is best to use the preset values to start with. If food is not cooked sufficiently it can be put back in the oven and cooked some more.
- Enter the values you want and confirm with "Continue".
  - Place the condensate tray in the oven at the lowest level, and the tray containing the food above it on the recommended shelf level..
  - Start the cooking programme straight away or enter a start time or end time (see "Start time/Finish").

 When placing food in an already hot steam oven, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated.

When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

# Operation

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## Menu cooking (cooking whole meals)

The Menu cooking programme uses steam only which means that meat, for example, will not be browned.

You can select up to three ingredients, e.g. fish, rice and vegetables. The steam combi oven uses cooking duration for its calculations so the food with the longest cooking duration must be placed in the oven first.

- Fill the water container with fresh tap water and push it into the appliance.
- Insert the condensate tray, if required, at the lowest level.
- Switch on the appliance ①.
- Select "Menu cooking".
- Select the food you want.

Depending on the type of food selected the display will prompt you to enter the size and how well done you want the food.

- Select or enter the values you want and confirm with "Continue".
- Select "Add next ingredient".
- Select the food you want and proceed in the same way as with the first ingredient.
- Repeat for the third food type.

After you have confirmed "Start menu cooking", the display will show the food type and the shelf runner.

At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. When the time for the next food type to be placed in the oven is reached, the display will show the food type and the shelf runner. This process will be repeated for the third food type.

You can also use the steam combi oven to cook a menu / whole meal using types of food which do not appear in the display list. See "Menu cooking" in the User instructions supplied with the appliance for more information on how to do this.

## User programmes

You can save up to 25 cooking programmes each with a maximum of 6 cooking stages under names of your choice in the User programmes menu. All the functions listed under "User programmes" can be combined with one another.

If you have not yet created any user programmes, the display will only show the functions.

If user programmes have already been created and saved, the following will appear:

### **Select**

User programmes can be called up and started.

### **Create**

You can create user programmes.

### **Change**

Existing programmes will be shown in the display and can be altered.

### **Delete**

Existing programmes can be deleted.

### **Use in main menu**

You can place up to three existing programmes in the main menu. When doing this you can allocate the programme to a specific position at the end of the main menu.

## Create

- Select "User programmes".
- Select "Create".
- Select the function you want.
- Enter the settings as normal and confirm with "Continue".

A summary will appear in the display.

- Confirm with "Continue".

You can now save the cooking programme.

# Operation

---

## Save

The programme can be saved using the pre-set name, e.g. "Dish 1", or with a name of your choice, e.g. "Minestrone" or a combination of both, e.g. "Dish 1 Minestrone"

Use the sensors on the left and right hand side of the alphabet to highlight the letters you want and confirm them with "Select character". The appliance will enter the letters as lower or upper case automatically. Complete the process with "Confirm name".

## Reheat

- Fill the water container with fresh tap water and push it into the appliance.
- Switch on the appliance ①.
- Select "Reheat".
- Either confirm the recommended temperature with "OK" or enter and confirm another temperature.
- Either confirm the moisture level with "OK" or enter and confirm another moisture level.
- Enter the cooking duration and confirm with "OK".

## Start time / Finish

You can delay the start time. The appliance will switch on automatically.

It is not possible to delay the start time when using Menu cooking and Maintenance.

With "Start time" you enter the time of day at which you want the programme to start. With "Finish" you enter the time of day at which you want the programme to end.

This function cannot be used if the oven interior is too hot, e.g. at the end of a cooking programme. In this case "Start time" and "Finish" are not shown.

Let the oven interior cool down with the door open.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.

Yeast doughs can go over and baking powder can lose its effectiveness giving uneven, very heavy results.

Fresh food can change colour and even deteriorate.

## Setting the Start time / Finish

- After you have entered the settings for the programme you want, select "Start time" or "Finish" and enter the time you want the cooking programme to begin or end at.
- Confirm with "OK".

## Deleting the Start time / Finish

- Select "Change".
- Select "Start time" or "Finish".
- Touch <C.
- Confirm with "OK".

# Additional functions

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## Minute minder

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

You can also use the minute minder when a programme is running, e.g. as a reminder to stir a dish or add seasoning etc.

You can set a time for the minute minder of between 1 second and 9 hours 59 minutes.

A minute minder time of up to 10 minutes will be shown in min:sec in the display, and a minute minder time of more than 10 minutes in h:min.

The minute minder time must be entered in minutes and seconds or hours, minutes and seconds.

Example: 8 minutes = -:8:00.

At the end of the minute minder time you will hear an audible tone. Switch the minute minder time off by touching "<C". If you do not switch the minute minder off, the time will carry on counting in seconds and the Δ symbol will flash in the display. This will tell you how much time has passed since the minute minder time elapsed.

### Setting the minute minder time

- Touch the Δ sensor.
- Use the sensors next to +/- or the numerical keypad to enter the minute minder time.
- Confirm with "OK".

### Changing the minute minder time

- Touch the Δ sensor, enter the new time and confirm with "OK".

### Deleting the minute minder time

- Touch the Δ sensor, touch <C and confirm with "OK".



## Lighting

You can set the lighting to stay on when the appliance is not being operated. This is useful for cleaning the appliance, for example.


- Switch on the appliance ①.
- Select "Lighting".

## System lock


The lock prevents the steam combi oven being switched on unintentionally, by children for example.

The appliance is delivered with the lock deactivated (factory default setting). Before this feature can be activated, you will need to change the factory default setting to "Permitted" (this only needs to be done once, see "Settings / Safety").

### To activate the system lock

- Select the  symbol.
- Select "On" and confirm with "OK".

### To deactivate the system lock

- Select the  symbol.
- Select "Off" and confirm with "OK".

# Settings

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Some of the standard steam combi oven settings (factory default settings) have an alternative which you can select if required. You can alter several settings one after the other.

Proceed as follows:

- Switch on the appliance.
- Select the Settings menu.
- Select the setting you want to change.

A tick ✓ will indicate which setting is currently selected.

If you do not make a selection in the sub-menu within approx. 5 seconds, the display will revert to the Settings menu.

## Language 🚩

You can set the display to show the language of your choice.

You do this via the *Languages* 🚩 sub-menu.

If you have selected the wrong language by mistake you can follow the flag symbol 🚩 to return to the Language sub-menu.

## Time of day

**Display:** You can choose whether you want the time of day to be displayed all the time when the appliance is switched off or for it to go out after 60 seconds or for the time of day not to be shown.

**Clock format:** The time of day can be set to appear either as a 24 hour or 12 hour clock.

**Set:** Set the time of day.

## Lighting

You can choose whether you want the oven compartment to be illuminated throughout the cooking process or only for 15 seconds.

## Start

The appliance has been set at the factory so that the programme will start automatically a few seconds after the last entry is made. You can alter this setting so that the programme has to be started manually.

## Steam reduction

This function can be activated or deactivated. It is best to deactivate it when you are cooking different types of food at the same time, e.g. when cooking a whole meal and the dishes need to be put into the steam combi oven at different times.

Please note that when steam reduction is deactivated a lot of steam will escape when you open the door and that the Keeping warm function cannot be used.

## Keeping warm

This function can be activated or deactivated.

## Recommended temperatures

If you frequently change a recommended temperature it may be a good idea to change it permanently. You can change the temperatures within the permitted range.

# Settings

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## Water hardness

The steam oven is set at the factory to water hardness setting IV (Very hard 4). You can set the steam oven for the water hardness level in your area.

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the water hardness of your area.

The water hardness is shown as settings I to IV equivalent to the German scale 1 to >21 °dH (0.2 >3.8 mmol/l).

Hardness level	Hardness range	Setting
I	1-7 °dH (0.2-1.3 mmol/l)	Soft 1
II	8-14 °dH (1.4-2.5 mmol/l)	Medium 2
III	15-21 °dH (2.7-3.8 mmol/l)	Hard 3
IV	>21 °dH (above 3.8 mmol/l)	Very hard 4

## Display

The contrast and brightness can be adjusted.

## Volume

The volume of the buzzer tones and also the keypad tone which sounds each time a sensor is touched can be altered. The keypad tone can also be switched off.

## Safety

Once the setting under "System lock" has been changed to "Permitted", you will be able to activate the system lock to prevent the steam combi oven being switched on unintentionally, by children for example.

## Units

You can choose for the weight to be shown in kg or lbs, the temperature in °C or °F and the depth/thickness in cm or inches.

## Showroom programme

This programme is for dealers who want to demonstrate the appliance without the heater elements working. Do not activate this setting for domestic use!

If you select and activate this option by mistake, you can deactivate it as follows:

- Demo programme
  - Select the "Off" option and follow the instructions in the display.
- Continuous loop, Demo mode
  - Touch one of the sensors next to the display and follow the instructions in the display.

# Settings

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## Factory default

**All settings:** any changes you have made to settings in the "Settings" menu will be reset to the factory default setting. Saved user programmes will be kept.

**User programmes:** all saved user programmes will be deleted.

**Main menu:** the main menu will be reset to the factory default setting.

**Recommended temperatures:** recommended temperatures which have been changed will be reset to the factory default settings.

Miele offer a range of branded cleaning and conditioning products. See "Optional accessories".

### General notes

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning.

Clean the whole appliance and then dry it thoroughly after each use.

Make sure the appliance is completely dry before closing the door.

Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

# Cleaning and care

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## Appliance front

Remove any soiling immediately.  
If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. After cleaning dry with a soft cloth.

The outer surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the outer surfaces.

### **To avoid damaging the outer surfaces of your appliance, do not use:**

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.



### Oven interior

The oven interior is made from stainless steel which has been treated with a special **PerfectClean** finish which gives the surface an iridescent appearance. PerfectClean surfaces have very good anti-stick properties and are easy to clean.

However, it is very important to clean the surfaces each time the steam combi oven is used. The surface will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up.

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning.

Spilt fruit juices may cause lasting discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the surface.

Remove the soiling with clean water or use the "Maintenance / Soak" function (see appropriate section). The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

The following cause lasting damage to the surface structure, reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- cleaning agents for ceramic hobs,
- ceramic and stainless steel hob cleaners
- wire wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray must not be used in a hot oven or left on for too long.

# Cleaning and care

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## After a programme using steam

Use a sponge or absorbent cloth to wipe off the condensate which has built up in the compartment.

Remove light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance / Drying").

## After a roasting or baking programme

Remove **light soiling** with a **non-stick washing-up sponge** and a solution of washing-up liquid and hot water. If necessary, the scouring pad on the reverse of the sponge can be used.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance / Drying").

An oven cleaner can be used to remove **stubborn soiling**, e.g. from roasting.

Allow the oven compartment to cool down to room temperature. Apply a spray oven cleaner to the soiled areas of the oven compartment and leave to take effect for approximately 10 minutes. If necessary after allowing the spray to take effect, use the scouring pad on the reverse of a non-stick washing up sponge to remove the soiling. Repeat the process if necessary.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance / Drying").

Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier.

## Floor heater

After prolonged use, the floor heater can become discoloured by drops of liquid. This discolouration can be removed with a non-abrasive stainless steel spiral pad.

## Door seal

Grease desposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked. Clean the door seal after every baking or roasting programme using a clean, damp Miele E-cloth or a clean sponge and a solution of washing-up liquid and hot water. Wipe dry with a soft cloth.

Replace the seal with a new one if it becomes porous or brittle. Door seals can be ordered from the Miele Spare Parts Department.

<p>When fitting the new seal make sure that any join is at the top.</p>
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# Cleaning and care

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## Accessories

### Condensate tray, rack, cooking containers and baking tray

Wash and dry the condensate tray, rack, cooking containers and baking tray after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discolouration on the cooking containers.

You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

### Food probe

Clean the food probe after each use. It should be wiped clean with a damp cloth only.

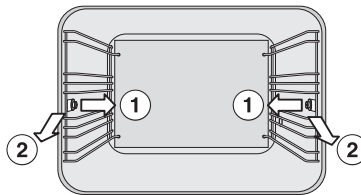
Do immerse the food probe in water or clean it in the dishwasher.

### Shelf runners

The shelf runners have been treated with PerfectClean enamel. They should be cleaned according to the cleaning instructions for PerfectClean described in "Cleaning and care / oven interior". Do not clean them in a dishwasher.

They are easy to remove which makes it easier to clean the sides of the oven.

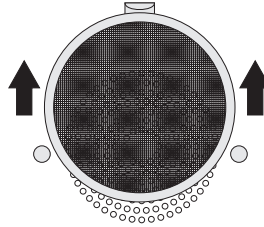
- Pull out the fixing knob as far as possible. Remove each runner by first pulling it to the side ① and then out from the back ②.



- To re-fit the runners, reverse the above procedure: first fit them into the back of the oven and then push them in at the sides.

## Grease filters

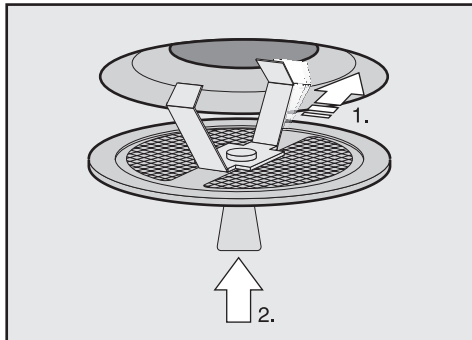
Clean the grease filters after every roasting programme with a solution of washing-up liquid and hot water or in the dishwasher.



- Pull the grease filter on the back panel upwards to remove it.

If the grease filter for the back panel is cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolour. This discolouration will not affect the functioning of the filter in any way.

- Hold the oven ceiling filter at a slight angle to insert it.



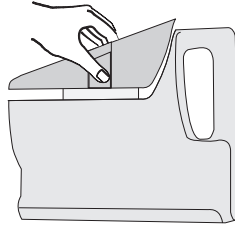
# Cleaning and care

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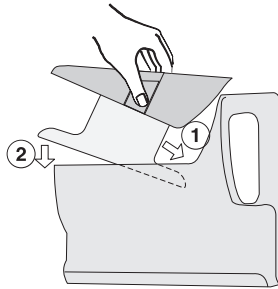
## Water container

Remove, empty and dry the water container after each use.

- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



- After cleaning, dry both parts of the insert thoroughly before replacing it in the water container. When replacing the insert, guide it in at an angle ① and then push it downwards ② as illustrated.

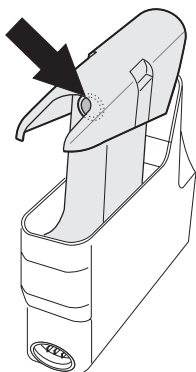


Do not immerse the water container in water or clean it in a dishwasher.

It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not use scouring pads or hard brushes.

### Coupling seal



If the water container becomes difficult to remove and replace or the fault message *F20* appears, rub a small amount of the silicone grease supplied (see "Guide to the appliance / Accessories supplied") into the inside of the coupling seal. Do not take the seal out to lubricate it!

When handling silicone grease, please observe the following safety measures:

- Remove any silicone grease from your skin either by wiping it off or by washing it off.
- If the grease gets into the eyes, it must be rinsed out with plenty of clean water.
- If it is swallowed, seek medical advice.

The coupling seal should be replaced with a new one if it becomes brittle or porous or if an unusually large amount of water collects on the floor of the water container compartment.

Coupling seals can be ordered from the Miele Spare Parts Department.

Only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fat be used, as these can cause the seal to swell.

# Cleaning and care

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## Maintenance

### Soak

- Allow the oven interior to cool down.
- Remove all accessories and fill the water container with fresh tap water.
- Select "Maintenance".
- Select "Soak".

The soaking process takes approx. 10 minutes.

### Drying

- Dry the oven interior with a soft cloth.
- Select "Maintenance".
- Select "Drying".

The drying process takes approx. 20 minutes.

### Descale

For optimum cleaning results we recommend that you use Miele descaling tablets to descale your steam combi oven (see "Optional accessories"). A proprietary citric acid based descaling agent can also be used. Follow the manufacturer's instructions on the packaging.

Ensure that the descaling agent does not come into contact with the door handle or the metal control panel as this could cause marks. However, should any descaling agent get onto these surfaces, wipe it away immediately.

The appliance will need descaling after a certain number of operating hours. After switching on, a message will appear in the display to tell you that you are able to run 10 programmes before the appliance locks out and you must descale it. Only programmes which use steam are counted. The appliance will lock out after you have run the tenth programme which uses steam.

However, we recommend that you descale the appliance before it locks out.



- Fill the water container with 1 litre of descaling solution. Follow the instructions on the descaling agent packaging carefully.
- Push the water container into the appliance until it connects.
- Switch the appliance on and select "Maintenance / Descale".
- Confirm with "Continue".

The descaling process will now begin. It is only possible to cancel the descaling process during the first minute. After that the process cannot be cancelled.

Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

After 12 minutes, the appliance will prompt you to fill it with fresh water.

- Remove the water container and empty it. Remove the insert.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of fresh tap water. Push the water container into the appliance until it connects.

The descaling process will continue automatically when the water container is pushed back into the appliance.

### **After descaling**

- Switch off the appliance.
- Open the door.
- Remove the water container and empty it.
- Dry the appliance thoroughly.

Make sure the appliance is completely dry before closing the door.

# Cleaning and care

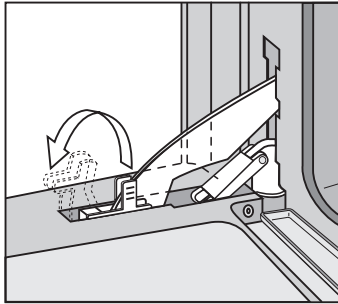
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## Oven door

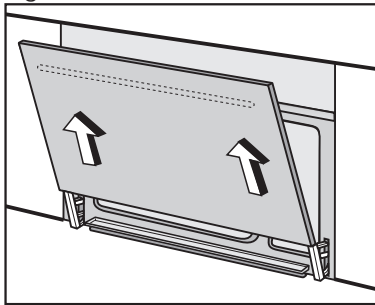
It is much easier to clean the oven interior if you remove the door first.

### To remove the door

- Open the door fully.
- Flip up the release levers in front of the door hinges.



- Slowly close the door until the raised levers are touching the frame.
- Holding the door evenly with both hands, lift the door up and off the hinges.

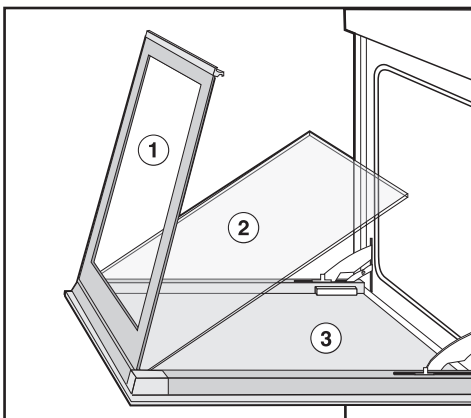


### To refit the door

- Fit the door on the hinges.
- Open the door fully.
- Then push the levers back down.
- Close the door.

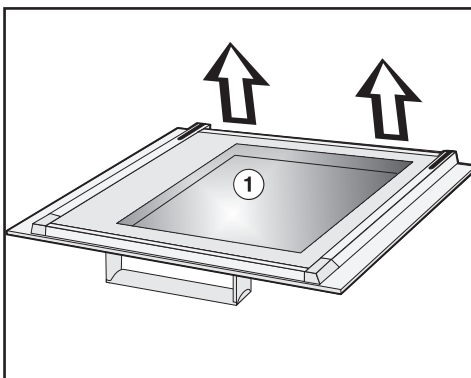
## To dismantle the door

The oven door consists of three glass panels: an inner ①, middle ② and outer ③ panel as shown in the illustration.



In the rare event that condensate has worked its way in between the glass panels, the door can be dismantled in order to clean the individual panels.

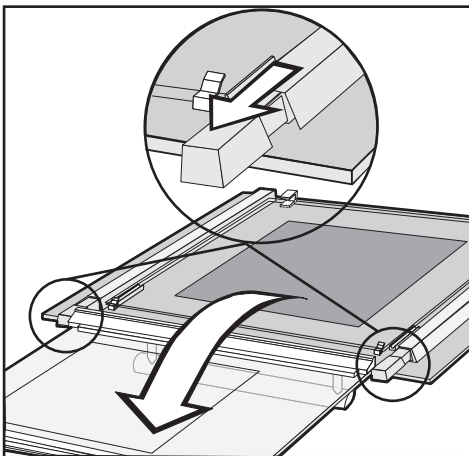
- Remove the door.
- Cover a suitable table with a soft cloth and lay the oven door on the cloth with the inner glass panel ① facing upwards and the oven handle towards you.
- Using both hands, grip the inner glass panel ① at the rear and lift it upwards.



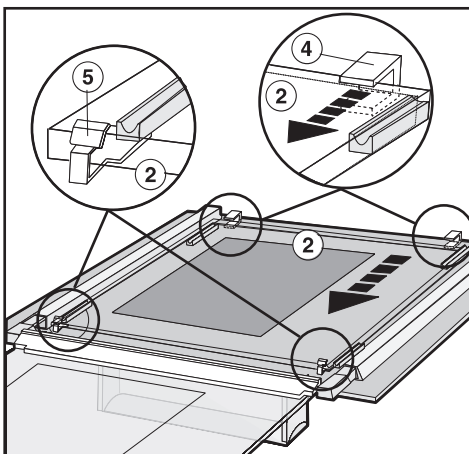
## Cleaning and care

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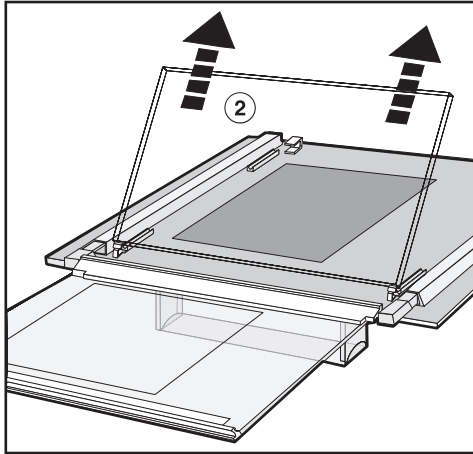
- Open the inner panel towards you. Then pull it out as far as possible in its retainer (see detail).



- Push the middle glass panel ② in its retainer ④ in the direction of the arrow into the front clips ⑤.



- Pull the middle panel ② upwards out of its retainer at the back and then remove it from the front clips.



The individual glass panels can now be cleaned with a sponge and a solution of hot water and a little washing up liquid. Dry thoroughly with a soft cloth.

# Cleaning and care

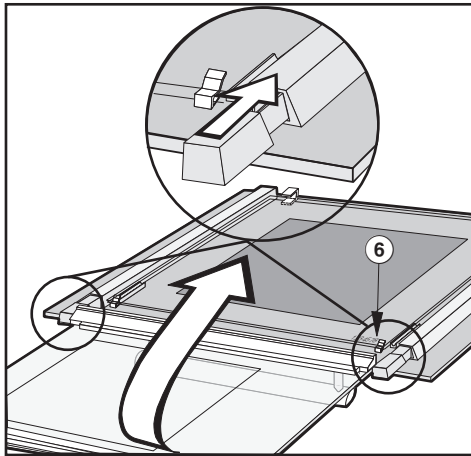
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## To reassemble the door


- Insert the middle panel into the clips at the front and then lower the panel carefully and locate securely in position at the rear.

Make sure when inserting the panel that the material number ⑥ is visible in the lower right hand corner (see illustration).

- Slide in the middle panel back as far as it will go.



- Then push the inner panel a back into its retainer until it clicks into position (see detail).
- Flip the top panel carefully back and press securely into position.

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

### What to do if ...

#### **... you cannot switch the appliance on.**

Check whether the mains fuse has tripped.

If this is not the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

- switch off at the wall socket, or switch off at the isolator, or
- disconnect the mains fuse.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

#### **... the demo programme has been set.**

The appliance will not heat up if demo mode has been set. See "Settings / Showroom programme".

#### **... the fan can still be heard after the appliance has been switched off.**

The appliance is fitted with a fan which removes steam from the oven.

The fan will continue to run for a while after the appliance has been switched off.

## Problem solving guide

---

### **... the water container has become harder to put into the appliance and take out again.**

Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care / Coupling seal".

### **... the heating up phase lasts an unusually long time.**

Check the bottom of the water container.

If a thick layer of limescale has built-up, check the water hardness level that has been set. Set the correct water hardness level for your water supply (see "Settings / Water hardness"), and descale the appliance as described in "Cleaning and care / Maintenance / Descale".

If the water hardness level was in fact set correctly or the problem occurs again, contact the Service Department.

### **... after moving house the appliance no longer switches from the heating up phase to the cooking phase.**

Altitude affects the boiling point of water. If you move house, the appliance will need to be re-set for the new altitude if this differs from the old one by more than 300 m. To do this, descale the appliance (see "Cleaning and care / Maintenance / Descale").

### **... during operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.**

Check whether

- the door is closed properly.
- the door seal is fitted correctly. If necessary, press it in all the way round the door to make sure it is fitted evenly.
- the door seal is damaged, e.g. cracks can be seen. The seal must be replaced with a new one.

If this does not solve the problem, call the Miele Service Department.



### **... a whistling sound is heard when the appliance is switched on again.**

When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.

### **... the lighting in the oven is defective.**

Call Service to replace the lamp.

### **... "Start time" and "Finish" do not show in the display.**

- These functions are not available when using Menu cooking or Maintenance.
- The oven interior is too hot, e.g at the end of a cooking programme.  
Let the oven interior cool down with the door open.

### **... cakes and biscuits are not cooked properly after following the times given in the recipe.**

Check whether

- the correct temperature given in the recipe has been set.
- the grease filter is inserted in the back panel. Baking takes longer if the back wall grease filter is in place.
- there were any alterations to the recipe. For example, a moister mix or more eggs can lengthen baking time.

### **... cakes or biscuits are unevenly browned.**

A small difference in browning is not unusual.

If browning is very uneven, check whether

- the temperature was set too high or the back wall grease filter was still in place.
- the correct shelf level was used.
- more than two levels were used for baking.

# Problem solving guide

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## **... F and a number appear in the display.**

This combination indicates a fault.

- F 20: The appliance does not heat up.

Check whether the water container has been pushed right into the appliance so that it connects.

Switch the appliance off and then back on again.

- A fault message will appear if the temperature of the oven compartment has not risen by at least 2 °C within 5 minutes of the start of the heating up phase. This can occur if, for example, a large quantity of frozen food is being prepared.
- Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care / Water container / Coupling seal".

- F 54: Fault - food probe short circuit.

Check whether the food probe has been inserted incorrectly.

Switch the appliance off, remove the food probe and start again.

- F 55: Fault - over-riding time

The maximum length of time for which the steam combi oven can be operated on the Fan plus function has been exceeded and so the appliance has switched itself off automatically for safety reasons.

The steam combi oven can be used again immediately by simply switching it off and back on again.

- Other fault messages:

Switch the appliance off and call the Service Department.

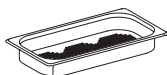
Miele offers a range of useful accessories as well as cleaning and conditioning products for your appliance.

These can be ordered via the internet at [www.miele-shop.com](http://www.miele-shop.com) or from Miele (see back cover for contact details) or from your Miele dealer.

### Cooking containers

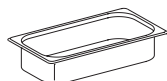
Each stainless steel cooking container has a Gastro-Norm (GN) size (Example GN 1/3). 1/3 or 1/2 is the width and depth of the cooking containers as shown below.

#### DGGL 1



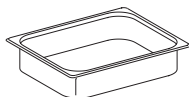
perforated cooking container, GN 1/3  
Gross capacity 1.5 litres / Usable capacity 0.9 litres  
325x175x40 mm (WxDxH)

#### DGG 2



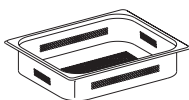
solid cooking container, GN 1/3  
Gross capacity 2.5 litres / Usable capacity 2.0 litres  
325x175x65 mm (WxDxH)

#### DGG 3



solid cooking container, GN 1/2  
Gross capacity 4.0 litres / Usable capacity 3.1 litres  
325x265x65 mm (WxDxH)

#### DGGL 4

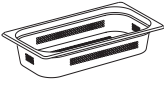


perforated cooking container, GN 1/2  
Gross capacity 4.0 litres / Usable capacity 3.1 litres  
325x265x65 mm (WxDxH)

## Optional accessories

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### DGGL 5



perforated cooking container, GN 1/3  
Gross capacity 2.5 litres / Usable capacity 2.0 litres  
325x175x65 mm (WxDxH)

### DGGL 6



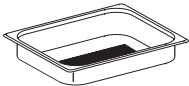
perforated cooking container, GN 1/3  
Gross capacity 4.0 litres / Usable capacity 2.8 litres  
325x175x100 mm (WxDxH)

### DGG 7



solid cooking container, GN 1/3  
Gross capacity 4.0 litres / Usable capacity 2.8 litres  
325x175x100 mm (WxDxH)

### DGGL 8



perforated cooking container, GN 1/2  
Gross capacity 2.0 litres / Usable capacity 1.7 litres  
325x265x40 mm (WxDxH)

### DGD 1/3



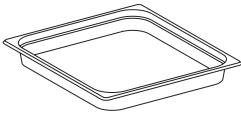
Lid for GN 1/3 cooking containers

### DGD 1/2



Lid for GN 1/2 cooking containers

## Condensate tray



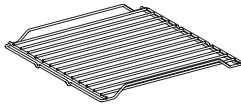
To catch excess moisture, GN 2/3  
325x350x40 mm (WxDxH)

## DGG 11



1 baking tray, GN 2/3  
325x350x20 mm (WxDxH)

## Rack



For placing your own cooking containers on

## Cleaning and care products

### Miele descaling tablets

6 tablets



For descaling the water container.

### Ceramic and stainless steel hob cleaner

250 ml



Removes discolouration from cooking containers.

### Oven cleaner

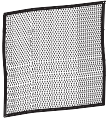


Removes grease splashes and baked on deposits.

# Optional accessories

---

## E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

## Silicone grease

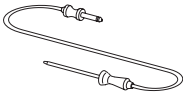


For lubricating the coupling seal.

Please read the relevant instructions in "Cleaning and care".

## Miscellaneous

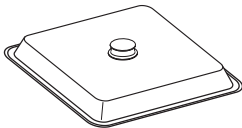
### Food probe



For precise temperature controlled cooking

The food probe monitors the inner temperature of the meat (core temperature)

### Multi-purpose casserole dish KMB 5000-S

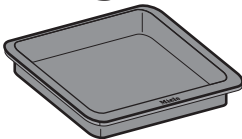


A die cast aluminium casserole dish with anti-stick surface and stainless steel lid. Also suitable for use on induction hobs and with all Miele ovens.

Not suitable for use on gas hobs.

Maximum capacity: 2.5 kg

Dimensions: 325 x 260 x 65 mm (W x D x H)



### Flan dish



Suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

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

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

Ensure power is not supplied to the appliance until after installation work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply via an extension lead. These do not guarantee the required safety of the appliance.

Please ensure that the connection data quoted on the data plate match the household mains supply.

This appliance is supplied with a cable and moulded plug for connection to a suitable switched socket which should be easily accessible after installation.

It can, if necessary, be connected to a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations by a suitably qualified electrician.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

# Electrical connection

---

## Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

## **WARNING: THIS APPLIANCE MUST BE EARTHED**

## Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

## Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested regularly and where there is any doubt the household wiring should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.



## Energy efficiency class

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This appliance is rated energy efficiency class A in accordance with EN 50304. Tests were carried out using "Cake plus".

## After sales service, data plate

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In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

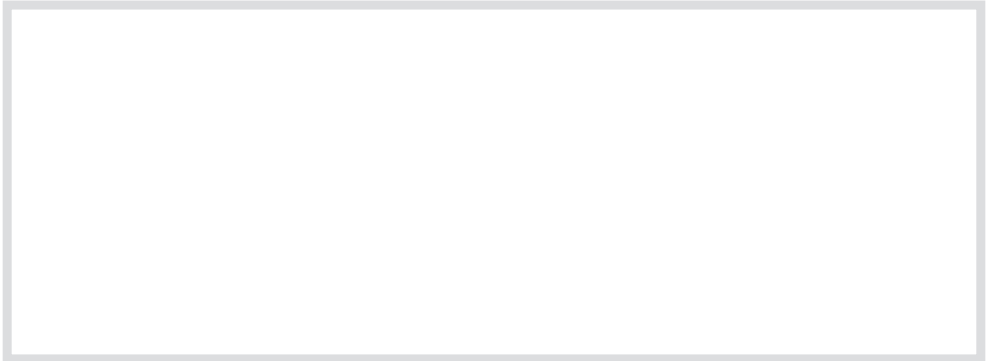
- Your Miele dealer, or
- the Miele Customer Contact Centre (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance, which are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.





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Internet: [www.miele.in](http://www.miele.in)

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