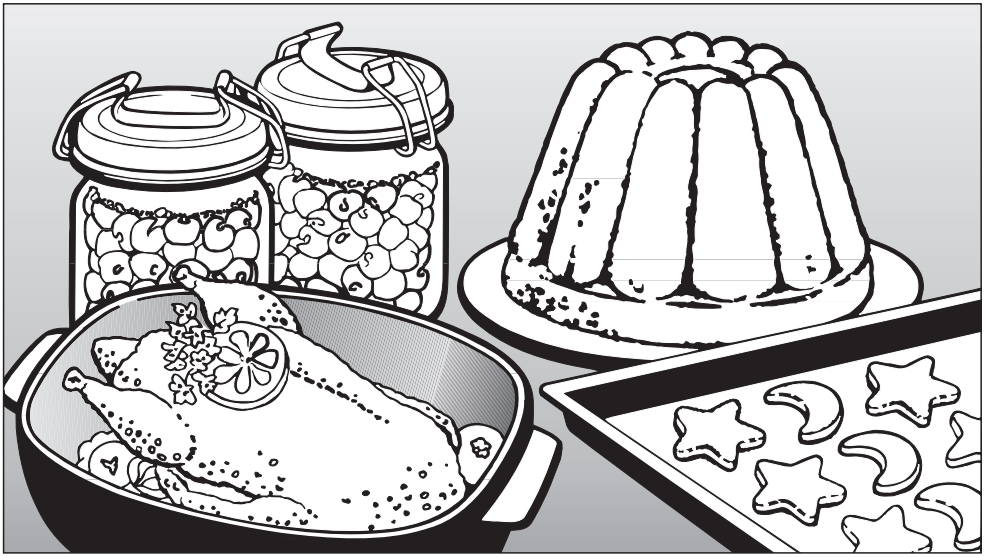
Miele

Operating and installation instructions



Oven
H 5247 BP

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, IE

M.-Nr. 09 181 370

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This appliance 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 appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

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

Correct application

▶ This oven is not designed for commercial use. It is intended for use in domestic households and for use in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

▶ The oven is not intended for outdoor use.

▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, defrost and dry food. Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This oven is not intended for use by people 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 correctly by a person responsible for their safety.

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Safety with children

▶ This appliance is not a toy! To prevent the risk of injury, do not let children play with the appliance or its controls.

▶ Children under 8 years of age must be kept away from the oven unless they are constantly supervised.

▶ Children 8 years and older may only use the oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Danger of burning.
Great care should be taken to ensure that children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

▶ Danger of burning.
The oven door gets much hotter during pyrolytic operation than during normal use.
Make sure children cannot touch the oven whilst a pyrolytic programme is running.

Technical safety

▶ 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.

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. It could be dangerous.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is most important that this basic safety requirement is observed 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).

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▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. If in doubt, consult a competent person.

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

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

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

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

▶ 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.

▶ If the supply cord is damaged, it must be replaced by a Miele approved service technician to avoid a hazard.

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

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

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Correct use

⚠ Caution! Danger of burning.
High temperatures are produced by the appliance.

▶ Danger of burning.
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven. Be very careful that you do not burn yourself on the top heating/grill element.

▶ Fire hazard.
Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

▶ Fire hazard.
Do not exceed the recommended grilling times when using the Grill and Fan grill functions. Excessively long grilling times can lead to food drying out and burning, or could even cause it to catch fire.

▶ Fire hazard.
Do not use Grill or Fan grill to finish baking part-cooked rolls or bread or to dry flowers or herbs.
Use Fan plus or Conventional heat instead.

▶ Fire hazard.
If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

▶ Danger of damage.
Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

▶ Danger of damage.
If you wish to complete a cooking process using the residual heat in the oven, leave the oven at the function selected and select the lowest temperature for that function. Do not switch the appliance off until the food has been removed. Increased moisture in the oven could cause condensation to form which could lead to
– corrosion in the oven compartment,
– damage to the control panel, worktop and surrounding kitchen furniture.

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▶ Danger of damage.
Do not line the floor of the oven with aluminium foil when using Conventional heat /Bottom heat /Intensive bake /Rapid heat-up .
This would cause a build-up of heat which could cause damage to the floor surface.
For this reason do not place a dish, tin or baking tray directly on the oven floor.

If using a tray made by a different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the tray and the floor of the appliance.

▶ Danger of injury. Never add water to food on a hot baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

▶ Always ensure that food is suitably cooked or reheated.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

▶ Danger of damage.
If using plastic containers for cooking, they must be declared by the manufacturer as being suitable for use in an oven.
Other types of plastic containers melt at high temperatures, and could damage the oven.

▶ Danger of injury. Danger of damage.
Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

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▶ Danger of damage.
Do not push pots and pans around the oven floor, as this could damage the surface.

▶ Danger of damage.
Do not lean or sit on an open oven door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.
The oven door can support a maximum load of 15 kg.

▶ Fire hazard.
Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.

Accessories

▶ Only use genuine Miele original spare parts and accessories with this appliance. If spare parts or accessories from other manufacturers are used, this will invalidate the guarantee, and Miele cannot accept liability.

▶ Remove all accessories as well as the runners and any extra accessories such as FlexiClip runners from the oven interior before starting the pyrolytic cleaning process.
The high temperatures needed for pyrolysis will damage the accessories.

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

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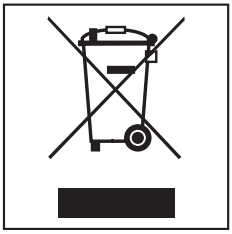
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should 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.

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 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.

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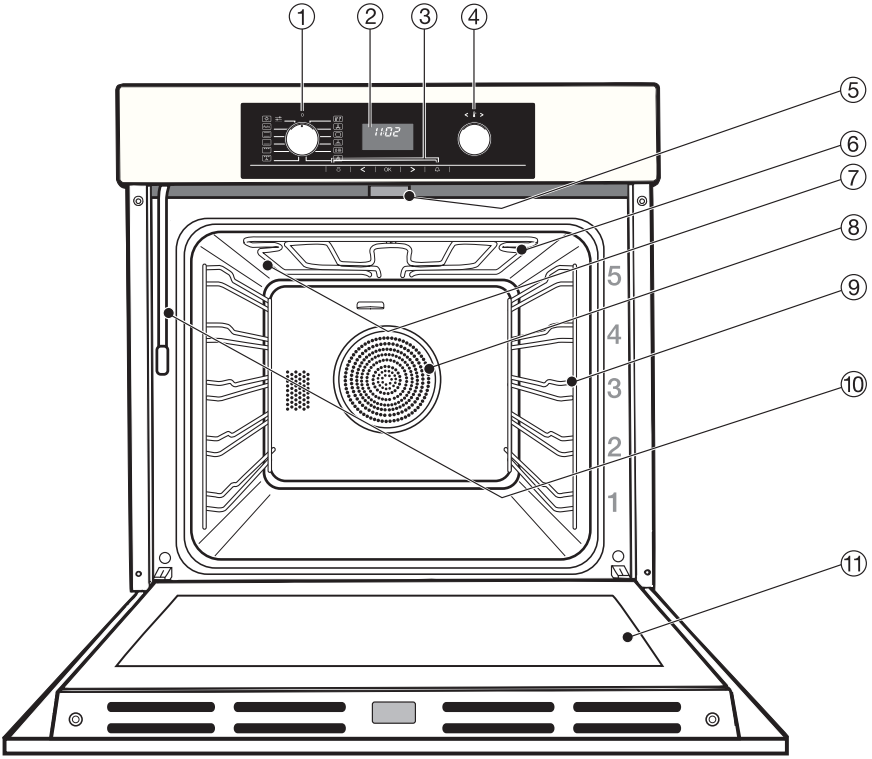

① Function selector *
② Display
③ Sensors ⏲, <, OK, >, 🔔
④ Temperature selector
⑤ Door lock for pyrolytic operation
⑥ Top heat/grill element
⑦ Steam inlets for Moisture plus
⑧ Back panel with air inlet for the fan
⑨ Side runners with five shelf levels
⑩ Water intake tube for the steam injection system
⑪ Door

* Depending on model

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Literature supplied

The following are important for operating the appliance:

– Operating and installation instructions

– "Moisture plus /Automatic programmes (Automatic Auto)" User instructions

– Culinart cookbook

The User instructions and cookbook contain information on the Moisture plus and Automatic Auto functions.

The appliance is supplied with two screws for securing it in the housing unit.

Operating and installation instructions

The Operating and installation instructions contain information on safety, features, operation, cooking charts, cleaning and care, electrical connection and installation.

"Moisture plus /Automatic programmes (Automatic Auto)" User instructions

This separate booklet contains detailed information

– on how to use Moisture plus . With this function, moisture is injected during the cooking process allowing you to achieve excellent results with different types of food.

– on how to use the 25 moisture injection Automatic programmes (Automatic Auto).

– on how to descale the appliance.

Culinart cookbook

In addition to the Operating and installation instructions and the User instructions, your oven is also supplied with a Culinart cookbook.

The cookbook contains a selection of recipes which use the Moisture plus und Automatic Auto functions.

Oven controls

In addition to operating the various cooking programmes to bake, roast and grill, the controls also offer the following:

– a time of day display,

– a minute minder,

– a timer to automatically switch cooking programmes on and off,

– automatic programmes,

– settings that can be customised.

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Safety features

System lock

The system lock prevents the oven from being used unintentionally by children, for example. See "System lock" 🔒.

Safety switch-off

The oven will switch itself off automatically, if it has been on for an unusually long period of time.
The period of time will depend on the particular oven function being used. If it has switched itself off automatically F 55 will appear in the display.
The oven can be used again immediately after switching it off and back on.

Cooling fan

The cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the 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, on the control panel or on the oven housing unit.
When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Vented oven door

The oven door is an open system and some of the door panes have a heat-reflecting coating.

During operation, cool air is passed through the oven dor to keep the outer pane cool.

If necesary, the door can be dismantled for cleaning. See "Cleaning and care" for more information.

Door lock for pyrolytic operation

For safety reasons the door locks as soon as the pyrolytic cleaning programme starts. After the pyrolytic programme has finished, the door will remain locked until the temperature in the oven has dropped below 280 °C.

Energy saving feature

Time of day display

The clock display can be switched off to save energy.
When the oven is switched off the display will not light up. The time of day will, however, continue to run unseen in the background (see "Settings – P : I".
It will reappear in the display when the oven is next used.

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Cooking using moisture injection

The special Moisture plus and Automatic Auto functions use moisture injection during the cooking process.

The Moisture plus function injects moisture during the cooking process, giving excellent results when cooking various types of food, such as bread or meat.

With the Auto function you can choose from 25 Automatic programmes.

Please refer to the separate User instructions and cookbook for detailed information.

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

– Side runners

– Baking tray

– Universal tray

– Perforated oven tray

– Rack

PerfectClean surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Pyrolytic cleaning

The oven interior can be kept clean by using the "Pyrolytic" function.

During the pyrolytic process the oven is heated to over 400 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

See "Cleaning and care" for more information.

Energy efficiency rating according to EN 50304

This appliance is rated energy efficiency class **A** in accordance with EN 50304.

Tests were carried out using the Fan plus function with the FlexiClip telescopic runners removed.

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Accessories

The following accessories are supplied with this oven.

These and other accessories (see "Optional accessories") are also available to order from the Miele Spare Parts Department, your Dealer or via the internet at www.miele-shop.com.

Side runners and shelf levels

The side runners have five shelf levels.

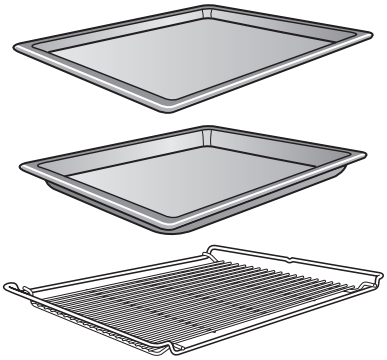
The numbers of the shelf levels are marked on the front frame.

Each level consists of two rails.

The baking tray, universal tray, perforated tray and rack are inserted into the oven between the two rails of a shelf runner.

If necessary, the side runners can be removed for cleaning. See "Cleaning and care" for more information.

Baking tray, universal tray and rack with anti-tip notches



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

The baking tray, universal tray and rack all have anti-tip safety notches in the middle of the shorter sides which pervent them being pulled right out when they only need to be partially pulled out.

If you are using the universal tray with the rack on top, insert the tray between the rails of a shelf runner and the rack will sit on top of it.

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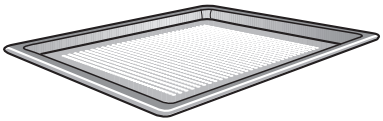
Perforated oven tray with anti-tip safety notch



In addition to the baking and universal trays, your appliance is also supplied with a perforated oven tray.

Do not use the perforated oven tray for
- wet mixtures, e.g. creamed mixture.
- dough which becomes more moist during the baking process, e. g. drop cookies.
- items with a high fat content, e.g. croissants, or fish fingers
- cakes with a very moist or granular topping, such as sugar.
- meat or fish.

This will avoid unnecessary soiling of the oven interior.

This tray also has anti-tip safety notches allong the shorter sides.

The perforated oven tray has been specially designed

- for baking items made from fresh yeast or quark dough (e.g. bread, rolls and tray bakes).
- for preparing frozen food (such as chips, part-baked rolls).
- for drying fruit and vegetables.

Please refer to the Culinart cookbook

The tray can support a maximum load of 15 kg.

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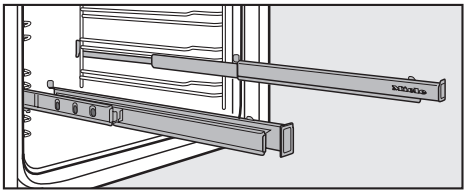
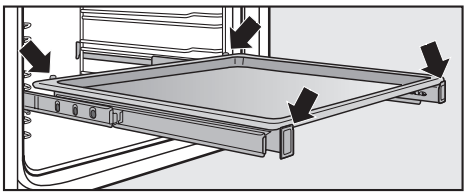
FlexiClip telescopic runners

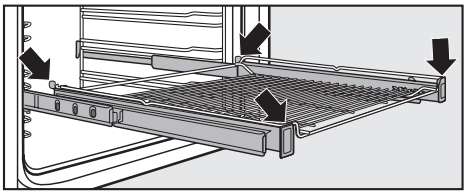


The FlexiClip telescopic runners can be used on any shelf level. Each shelf level can be drawn right out of the oven.

Push the telescopic runners right in before placing a tray or rack on them.

To prevent the risk of a rack or tray sliding off the runners, make sure that they are sitting securely on their runners in between the stoppers at either end of each runner.





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

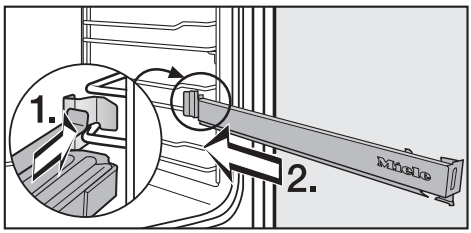
Fitting the FlexiClip telescopic runners

⚠ Danger of burning.
Make sure that the oven compartment is cool before working in it.

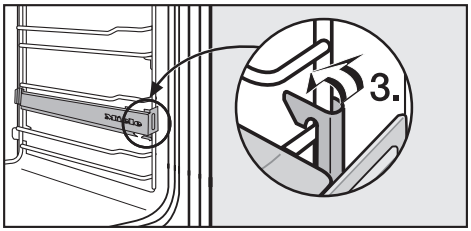
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

The FlexiClip runner with the Miele logo is fitted on the right.

When fitting the FlexiClip runners **do not** extend them.



- Fit the FlexiClip runner between the two rails at the front (1.) and then push it into the oven compartment (2.).



- Then secure the FlexiClip runner to the bottom of the two rails as illustrated (3).

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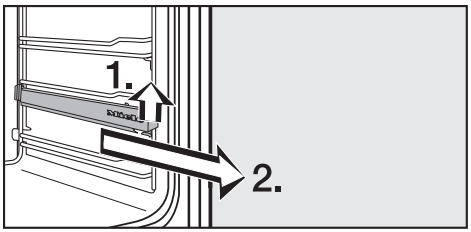
If the FlexiClip runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

Changing the position of the FlexiClip telescopic runners

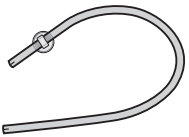
⚠ Danger of burning.
Make sure that the oven compartment is cool before moving the FlexiClip runners.

To change the position of the FlexiClip runners:



- Remove the FlexiClip runners from their original position by raising them at the front, then pulling them forwards and out.
- Refit them on the required shelf level; see "Fitting the FlexiClip telescopic runners".

Descaling tablets, plastic tube with clip



These are required for descaling the appliance.

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Function selector

The left-hand control is used to select the function.
It can be turned clockwise or anti-clockwise.
The function selector can only be retracted when it is at "0".

Functions

- Rapid heat-up
- Fan plus
- Auto roast
- Intensive bake
- Moisture plus
- Automatic
- Conventional heat
- Bottom heat
- Grill
- Fan grill
- Pyrolytic cleaning
- Lighting:
  For switching on the oven light independently. This can be useful when cleaning the oven.
- Settings:
  From this position, you can also alter the settings of the appliance.

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Temperature selector

The right-hand control < > is used to

– set the required temperature.

– enter times (as an alternative to using the < or > sensor).

It can be turned clockwise or anti-clockwise.
The temperature selector can be retracted in any position.

Turn it clockwise to increase the value, turn it anti-clockwise to decrease the value.

Sensors

The sensors under the display react to touch.

A keypad tone will sound each time a sensor is touched. You can deactivate this, if wished (see "Settings – P : 4").

	Use
OK	– For calling up the functions in the display. Triangle ▲ will appear in the display. – For confirming an entry.
< >	– Moves triangle ▲ in the display to the left or right. – Decreases or increases the time entry. – For selecting the Setting P and changing the Status S.
	For injecting a burst of steam manually.
	For entering a minute minder time, e.g. for boiling eggs.

The following will change each time the < or > is touched

– Duration and Finish time in 1 minute increments,

– Minute minder time, at first in 5 second increments and then in 1 minute increments.

Touching the sensor for longer, speeds up the change in the display.

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Symbols in the display

The following symbols will appear in the display depending on the position of the function selector and/or whether a sensor has been touched:

Position of the function selector	Symbol	Function/meaning
0		Time of day
		System lock
		Prompt to evaporate residual moisture
		Prompt to descale the appliance
Function (except lighting)		Temperature indicator
		Temperature
		Time of day
	and h	Duration
		Finish
Moisture plus		Display of number of bursts of steam
	A number and	The number of cooking processes which can be carried out before the appliance needs to be descaled
Automatic Auto	*P* and a number	Number of the Automatic programme
	A number and	The number of cooking processes which can be carried out before the appliance needs to be descaled
	g	Weight entry for some Automatic programmes
Pyrolytic cleaning		Symbol to show that the door lock has been activated for the pyrolytic process.

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Position of the function selector	Symbol	Function/meaning
⚙	P and a number	Setting
	S and a number	Status of the setting
Any	▲ lights up under a symbol	The function will show in the display.
	▲ flashes under a symbol	The function is selected and can be altered.
Any	🔔 and min	Minute minder

Triangle ▲ in the display

When a sensor is touched, depending on the position of the function selector, the symbols of functions which can be be called up will light up in the display.

Touch the < or > sensor repeatedly until triangle ▲ is underneath the symbol of the required function.

Then call the function up with the OK sensor.
Triangle ▲ will flash for approx. 15 seconds.

You can only make entries while triangle ▲ is flashing.
If the triangle has stopped flashing, you will need to call the function up again with the OK sensor.

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Functions

Your oven has a range of functions for preparing a wide variety of recipes.

Heat is created in the oven by means of different components:

Ⓐ Top heating/grill element (under the roof of the oven)

Ⓑ Bottom heating element (under the floor of the oven)

Ⓒ Ring heating element (behind the intake vent for the fan)

Ⓓ Fan (behind the intake vent for the fan)

Ⓔ Evaporation system

These components are combined in various ways, depending on the oven function selected. See the letters given in brackets for each function.

Function	Notes
Auto **Automatic** [depending on programme]	– The list of Automatic programmes available will appear in the display. Please refer to the separate User instructions and cookbook for information on how to use the Automatic programmes.
Conventional heat [Ⓐ + Ⓑ]	– For baking traditional recipes, e.g. fruit cake, casseroles. – Also ideal for soufflés. – If using an older recipe or cookbook, set the oven temperature for Conventional heat 10 °C lower than that recommended. The cooking duration does not need to be changed.
Bottom heat [Ⓑ]	– Use this setting towards the end of baking to brown the base of a cake, quiche or pizza.
Grill [Ⓐ]	– The grill is ready for use when it glows red. – For grilling thin cuts (e.g. steaks). – For browning food.
Fan grill [Ⓐ + Ⓓ]	– The grill element and the fan switch on and off alternately. – For grilling larger items, e.g. rolled meat, poultry. – The hot air from the grill is distributed over the food by the fan. This enables a lower temperature to be selected than when using Grill.

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Function	Notes
Rapid heat-up [Ⓐ + Ⓒ + Ⓓ]	– For pre-heating the oven. The oven function required must then be selected.
Fan plus [Ⓒ + Ⓓ]	– For baking and roasting. – Several levels can be used at the same time. – Lower temperatures can be used than with Conventional heat as the Fan plus system distributes the heated air around the food.
Auto roast [Ⓒ + Ⓓ]	– For roasting. During the searing phase, the oven is heated up to a high temperature (230 °C) to sear the meat. Once this temperature has been reached, the temperature of the oven is automatically lowered to the set cooking temperature (continued roasting temperature).
Intensive bake [Ⓑ + Ⓒ + Ⓓ]	– For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine. – Intensive bake is not suitable for baking thin biscuits etc. or for roasting as the juices will become too dark.
Moisture plus [Ⓒ + Ⓓ + Ⓔ]	– For baking and roasting with moisture injection. Please refer to the separate User instructions and cookbook for information on how to use the Moisture plus function and on how to descale the appliance.

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Before the appliance can be used, you will need to
– press and release the controls if they are pushed in when the oven is delivered.
– set the time of day.

Setting the time of day

The time can only be entered or altered when the function selector is at "0".

In the display:

– the clock symbol ◴ will light up,

– the time of day and triangle ▲ will flash underneath the ◴ symbol.

■ Use the temperature selector or the < or > sensor to enter the hour first of all.

■ Touch the OK sensor.

This confirms the hour and the minutes will then start to flash.

■ Now use the temperature selector or the < or > sensor to enter the minutes.

■ Touch the OK sensor.

This confirms the minutes.

The time of day you have selected has now been entered.

If there is a power cut, the appliance will store the current time of day for approx. 24 hours. If more than 24 hours have elapsed it will show "*12:00*" and will need to be re-set.
When power is restored the time of day will flash in the display. If is is correct press the OK sensor to confirm it.

Changing the time of day

■ Touch the OK sensor twice.

■ Use the temperature selector or the < or > sensor to enter the hour first of all.

■ Touch the OK sensor.

■ Now use the temperature selector or the < or > sensor to enter the minutes.

■ Touch the OK sensor.

The time of day has been changed.

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Cleaning and heating up for the first time

Before use, please remove
– any stickers from the oven and from any accessories.
– any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

– take **all accessories** out of the oven and wash them.

– then **heat the oven up once with nothing in it**. New ovens have a slight smell on first use and this will dissipate the smell before you use it to cook food.

■ Before heating the oven up it is a good idea to wipe the interior out with a damp cloth. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Press and release the function selector and the temperature selector.

■ Use the function selector to select Fan plus .

The recommended temperature of 160 °C will appear.

■ Use the temperature selector to set the highest temperature (250 °C).

The oven heating and the cooling fan will switch on.

■ Heat the empty oven for at least an hour.

Please ensure the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

The oven can be set to switch off automatically at the end of the heating up process. See "Operation – Entering a duration".

■ Leave the appliance to cool down to room temperature.

■ Then wipe the oven interior out with a solution of hot water and a mild detergent, and dry it thoroughly with a soft clean cloth.

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

The residual moisture evaporation system now needs to be prepared, see "Preparing the steam injection system" in the separate User instructions.

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Using the oven

- Place the food in the oven.
- Select the function you want (e.g. Fan plus).

The following will appear in the display:

– the recommended temperature "160".

– the temperature indicator light.

The oven heating and the cooling fan will switch on.

You can follow the temperature rising in the display.
A buzzer will sound when the set temperature is reached for the first time (if the buzzer is switched on), see "Settings – P : 2").

- At the end of the programme, turn the function selector to "0".
- Remove the food from the oven.

Cooling fan

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

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Recommended temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display.

Function	Recommended temperature
Fan plus	160 °C
Intensive bake	170 °C
Moisture plus	160 °C 1)
Auto roast	160 °C 2)
Conventional heat	180 °C
Bottom heat	180 °C
Fan grill	200 °C
Grill	240 °C
Rapid heat-up	160 °C

1) At first "Auto" will appear in the display and the triangle ▲ will flash underneath the symbol. The recommended temperature will appear after the number of bursts of steam has been selected.

2) Initial searing phase temperature approx. 230 °C, then drops to 160 °C for continued roasting

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Changing the temperature

If your recipe requires a temperature which is different from the recommended temperature for that function you can use the temperature selector to change it within a given range. The temperature can be changed in increments of 5 °C.

Function	Temperature range
Fan plus	30–250 °C
Intensive bake	50–250 °C
Moisture plus	130–250 °C
Auto roast	100–230 °C
Conventional heat	30–280 °C
Bottom heat	100–280 °C
Fan grill	50–260 °C
Grill	200–300 °C
Rapid heat-up	30–250 °C

Temperature indicator

The temperature indicator light will appear next to the recommended temperature in the display.
The indicator light is always on when the oven heating is on.

When the set temperature is reached,

– a buzzer will sound the first time, if the buzzer is switched on, see "Settings – P : 2").

– the temperature indicator light will go out.

– the oven heating will switch off.

If the temperature falls below the set temperature, the oven heating and the temperature indicator light will switch on again.

Pre-heating

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

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

With Fan plus,
– pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.

– for roasting beef/fillet.

With Conventional heat
– it is usually necessary to pre-heat the oven.

Do not use Rapid heat-up to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly.

To pre-heat the oven:

- Select Rapid heat-up and set a temperature.
- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking or baking, and place the food in the oven.

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Switching on and off automatically

You can programme the oven to switch off automatically or on and off automatically.

For automatic switching off you need to enter the duration or the duration and a finish time.

The maximum duration which can be set is 12 hours.

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

Please note that when using the Moisture plus function it is only worthwhile programming the oven to switch on and off automatically if you have selected "Automatic burst of steam *Auto*".

Entering a cooking duration

To use the automatic switching off function on the oven, the cooking duration must be entered.

- Place the food in the oven.
- Select the function and temperature you want.

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

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Duration) symbol.

"*0:00*" will appear in the display.

- Touch the OK sensor.
- Enter the required duration in hours:minutes with the temperature selector or the > sensor.
- Touch the OK sensor.

If no other function is called up, the cooking duration can be seen counting down in the display.

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Entering a duration and a finish time

To use the automatic switching on and off function on the oven, both the cooking duration and the finish time must be entered.

For example:
The time now is 10:45;
you want a dish with a cooking duration of 90 minutes to be ready at 13:30.

- Place the food in the oven.
- Select the function and temperature you want.

The oven heating and the cooling fan will switch on.

First enter the cooking duration:

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Duration) symbol.

"*0:00*" will appear in the display.

- Touch the OK sensor.

- Enter the required duration in hours:minutes (1:30) with the temperature selector or the > sensor.
- Touch the OK sensor.

Now enter the Finish time:

- Touch the > sensor repeatedly until triangle ▲ is underneath the (Finish) symbol.
- Touch the OK sensor.

The time of day plus the cooking duration entered appear in the display (10:45 + 1:30 = 12:15).

- Use the temperature selector or the > sensor to change the finish time to 13:30.

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■ Touch the OK sensor.

The oven heating and the cooling fan will switch off.

The Finish time will now show in the display as long as you do not select another function.

If you want to check the set temperature, turn the temperature selector slightly. The set temperature will appear in the display. After approx. 15 seconds the display will change to show the current temperature in the oven.

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

The end of a cooking programme

At the end of the duration

– the oven heating switches off automatically.

– the cooling fan will continue to run for a while.

– the symbol (Finish) will start flashing.

– a buzzer will sound, if the buzzer is switched on, see "Settings – *P : 2*".

■ Turn the function selector to "0".

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

■ Remove the food from the oven.

To check and change an entered time

It is possible to check or change times entered for a cooking programme at any time.

■ Touch the < or > sensor repeatedly until triangle ▲ is underneath the symbol of the required function.

■ Touch the OK sensor.

■ Change the time with the temperature selector or the < or > sensor.

To delete an entered time

■ Touch the < or > sensor repeatedly until triangle ▲ is underneath the (Duration) symbol.

■ Touch the OK sensor.

■ Use the temperature selector or the < sensor to set the duration to *0:00*.

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

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

A maximum minute minder time of 59 minutes and 55 seconds can be set.

You can still use the minute minder, e.g. as a reminder to stir a dish or add seasoning etc even if you have already set the duration for a programme.

With Moisture plus, it is a good idea to use the minute minder to remind you when to release the bursts of steam manually.

To set the minute minder

■ Touch the sensor.

"*0:00*" will appear in the display.

■ Enter the minute minder time in hours:minutes with the temperature selector or the > sensor.

■ Touch the OK sensor.

The minute minder time will be visible counting down in the display, as long as triangle ▲ is underneath the symbol.

At the end of the time set for the minute minder

– the symbol will flash.

– a buzzer will sound, if the buzzer is switched on, see "Settings – *P : 3*".

– once the minute minder time has elapsed, the display will show the time counting upwards.

■ Touch the OK sensor.

To cancel the time set for the minute minder

■ Touch the sensor.

■ Use the temperature selector or the < sensor to set the duration to *0:00*.

■ Touch the OK sensor.

The minute minder time will be deleted.

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Settings

Your appliance is supplied with a number of standard default settings (see chart).

These settings *P* can be altered by changing their status *5*.

– *P : 1* **to** *P : 6*

You can change these settings to suit the way you use the oven.

– *P : 7* **– Demo programme**

This setting is intended for dealer showroom use only.
If you have activated the Demo mode, you will still be able to use the appliance but the oven compartment heating and the pump for the residual moisture evaporation system of the Moisture plus function will not work.

To change the "status" of a setting

■ Select Settings.

■ Touch the OK sensor.

P : 1 will appear in the display.

■ Touch the < or > sensor repeatedly until the setting you want appears.

■ Touch the OK sensor.

The current status *5* for the setting will appear in the display.

■ Change the setting with the < or > sensor.

■ Touch the OK sensor.

The change to the status is then stored in memory.

P will appear in the display again together with the number for the setting.

You can alter more settings as long as the function selector remains at the Settings position.

The changes remain in memory even after a power cut.

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Setting	Status (* factory default setting)	
P : 1 **Time of day display**	S 0	The time of day display is **switched off**. When the function selector is turned to the "0" position, the display remains dark. The time of day continues to run unseen in the background.
	S 1 *	The time of day display is **switched on** and is visible in the display.
P : 2 **Buzzer for cooking duration**	S 0	The buzzer **does not sound** at the end of a cooking programme or at the end of the heating-up phase.
	S 1 *(short) S 2 (long)	The buzzer **sounds** at the end of a cooking duration and at the end of the heating-up phase. There are two buzzer tones to select from.
P : 3 **Buzzer for minute minder**	S 0	The buzzer **does not sound** at the end of the minute minder time.
	S 1 *(short) S 2 (long)	The buzzer **sounds** at the end of a minute minder time. There are two buzzer tones to select from.
P : 4 **Keypad tone**	S 0	A keypad tone **does not sound** when a sensor is touched.
	S 1 *	A keypad tone **sounds** when a sensor is touched.
P : 5 **Buzzer volume**	S 0 * to S 30	The volume can be changed if you have selected status S 2 for cooking duration P : 2 or minute minder P : 3.
P : 6 **Clock format**	S 24 *	**24 hour** clock display.
	S 12	**12 hour** clock display.
P : 7 **Demo programme**	S 0 *	Select S 0 and touch the OK sensor for approx. 4 seconds. Demo mode is deactivated when ---- appears in the display.
	S 1	Select S 1 and touch the OK sensor for approx. 4 seconds. Demo mode is activated when AES_ appears in the display.

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System lock

This oven is equipped with a System lock which prevents it being used unintentionally, by children, for example.

The oven is delivered with the system lock deactivated.

To activate the system lock

- Turn the function selector to "0".

- Touch the > sensor repeatedly until triangle ▲ is underneath the symbol.
- Touch the OK sensor.

Triangle ▲ under the symbol will start flashing.

- Select the *1* setting with the < or > sensor.
- Touch the OK sensor.

The system lock has been activated.

The symbol shows that the system lock has been activated.

The oven cannot be operated.

The symbol will remind you that the system lock has been activated.

> The lock remains active even after a power cut.

To deactivate the system lock

- Turn the function selector to "0".
- Touch the > sensor repeatedly until triangle ▲ is underneath the symbol.
- Touch the OK sensor.

Triangle ▲ under the symbol will start flashing.

- Select the *0* setting with the < or > sensor.
- Touch the OK sensor.

The system lock has been deactivated.

The symbol will no longer show in the display.

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Bakeware

Fan plus, Intensive bake, Moisture plus

Any heat-resistant material can be used.

Conventional heat

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

Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Useful tips

– When baking cakes with fresh fruit toppings and deep sponge cakes place the tin in the universal tray to catch any spillages and keep the oven cleaner.

– Place cakes in loaf tins and rectangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Baking parchment, greasing the tin

Because of their PerfectClean anti-stick surface, the baking tray, universal tray and perforated oven tray do not need to be greased or lined with baking pachment.

Baked goods are easily removed when done.

Baking parchment is only necessary when:

– baking anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.

– baking meringues or biscuits with a high egg-white content, because they are more likely to stick.

– preparing frozen food.

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Notes about the charts

Please refer to the baking chart for recommended temperature ranges, shelf levels and durations. These take into account a range of different baking tins, quantities and cooking traditions.

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

Only bake cakes, pizza, chips etc until they are golden. Do not overcook them.

Temperature, baking duration

Please refer to the separate Culinart cookbook for information on the settings for the Moisture plus function.

To achieve even results without over-browning the food,

– always select the **lowest temperature** given in the chart.

  Do not select a higher temperature than that advised. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Check if the food is cooked at the end of the **shortest time quoted**.

  To check if a cake is ready, insert a wooden skewer into the centre.
  It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

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Shelf level

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

	Number of trays	Shelf level
	1	2
	2	1 and 3
	3	1, 3 and 5 *
	1	2
	1	1 or 2
	1	1 or 2

* When baking moist cakes, bread etc. do not use more than two shelf levels at the same time.

When using the universal tray and baking tray to bake on two or more levels at the same time, place the universal tray underneath the baking tray.

Frozen food

Cakes, pizza, baguettes

– Bake large items such as pizza on a layer of baking parchment placed on the rack.

  Do not use the baking tray, universal tray or perforated oven tray. Cooking large frozen items in these can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. This distortion would increase with subsequent use.

– Use the lowest temperature quoted on the manufacturer's packaging.

Oven chips, croquettes or similar items

– Small items of frozen food such as oven chips can be cooked on the baking tray, universal tray or perforated oven tray.

  Place them on baking parchment and

– use the lowest temperature quoted on the manufacturer's packaging.

– Turn several times during cooking.

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Baking chart

Cakes / biscuits	Fan plus		
	Temperature in °C	Shelf level	Duration[1)] in min.
Creamed mixture			
Sponge cake	**150–170**	**2**	**60–70**
Ring cake	**150–170**	**2**	**65–80**
Muffins (1 [2] tray(s))	**150–170**	**2 [1+3] [4)]**	**30–50**
Foam cake (tray)	**150–170**	**2**	**25–40**
Marble cake (tin)	**150–170**	**2**	**60–80**
Fresh fruit cake, with filling (tray)	**150–170**	**2**	**45–50**
Fresh fruit cake (tray)	**150–170**	**2**	**35–55**
Fresh fruit cake (tin)	**150–170**	**2**	**55–65**
Flan base [2)]	**150–170**	**2**	**25–35**
Small cakes/biscuits [2)] (1 tray)	**150–170**	**2**	**20–25**
Small cakes/biscuits [2)] (2 [3] trays)	**140–160**	**1+3 [+5] [4)]**	**20–25**
Rubbed in mixture			
Tart / flan base	**150–170**	**2**	**20–25**
Streusel cake	**150–170**	**2**	**45–55**
Small cakes/biscuits [2)] (1 tray)	**150–170**	**2**	**15–25**
Small cakes/biscuits [2)] (2 [3] trays)	**140–160**	**1+3 [+5] [4)]**	**15–25**
Cheese cake	150–170	2	70–95
Apple pie	160–180	2	50–70
Apricot tart with topping	150–170	2	55–75
Swiss apple pie [3)]	190–210	2	30–45

The data for the recommended function is printed in bold.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

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Conventional heat			Intensive bake		
Temperature in °C	**Shelf level**	**Duration[1] in min.**	**Temperature in °C**	**Shelf level**	**Duration[1] in min.**
150–170	2	60–70	–	–	–
150–170	2	65–80	–	–	–
160–180	2	25–45	–	–	–
170–190	2	25–40	–	–	–
150–170	2	60–80	–	–	–
170–190	2	45–50	–	–	–
170–190	1	35–55	–	–	–
160–180	2	55–65	–	–	–
170–190	2	20–25	–	–	–
160–180	3	15–25 [3]	–	–	–
–	–	–	–	–	–
170–190	2	15–20	–	–	–
170–190	2	45–55	–	–	–
160–180	3	15–25	–	–	–
–	–	–	–	–	–
160–180	2	**85–95**	150–170	2	75–90
170–190	1	45–65	**160–180**	**1**	**50–70**
170–190	2	55–75	**150–170**	**2**	**50–60**
220–240	1	35–50	**190–210**	**1**	**25–40**

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven shorten times by up to 10 minutes.

2) Do not use Rapid heat-up during the heating-up phase.

3) Pre-heat the oven.

4) Take baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

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Baking chart

Cakes / biscuits	Fan plus		
	Temperature in °C	Shelf level	Duration[1)] in min.
Sponge mix[2)]			
Sponge cake (2 eggs) [2)]	170–190	2	15–20
Sponge cake (3 to 6 eggs) [2)]	175–195	2	22–30
Swiss roll [2)]	160–180	2	15–25
Yeast mixtures and quark dough			
To prove dough	**50**	[5)]	**15–30**
Gugelhupf	**150–170**	**2**	**50–60**
Stollen	**150–170**	**2**	**55–65**
Streusel cake	**150–170**	**2**	**35–45**
Fresh fruit cake (tray)	**160–180**	**2**	**40–55**
White bread	**160–180**	**2**	**50–60**
Whole grain bread [3)]	**170–190**	**2**	**50–60**
Pizza (tray) [2)]	170–190	2	35–45
Onion tart	170–190	2	35–45
Apple turnovers (1 [2] tray(s))	**150–170**	**2 [1+ 3]** [4)]	**25–30**
Choux pasty [2)], Eclairs (1 [2] tray(s))	**160–180**	**2 [1+ 3]** [4)]	**30–45**
Puff pastry (1 [2] tray(s))	**170–190**	**2 [1+ 3]** [4)]	**20–25**
Meringues, Macaroons	**120–140**	**2 [1+ 3]** [4)]	**25–50**

The data for the recommended function is printed in bold.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

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Conventional heat			Intensive bake		
Temperature in °C	**Shelf level**	**Duration[1] in min.**	**Temperature in °C**	**Shelf level**	**Duration[1] in min.**
170–190 [3]	**3**	**10–20**	–	–	–
170–190 [3]	**3**	**20–40**	–	–	–
180–200 [3]	**2**	**12–16**	–	–	–
50	[5]	15–30	–	–	
160–180	1	50–60	–	–	
150–170	2	55–65	–	–	
170–190	2	35–45	–	–	
170–190	3	40–55	170–190	2	40–55
160–180	2	50–60	–	–	–
190–210	2	50–60	–	–	–
190–210	**2**	**30–45**	170–190	2	40–50
180–200	**2**	**25–35**	170–190	2	25–35
160–180	2	25–30	–	–	–
180–200 [3]	3	30–40	–	–	–
190–210 [3]	2	20–25	–	–	–
120–140 [3]	2	25–50	–	–	–

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven shorten times by up to 10 minutes.

2) Do not use Rapid heat-up during the heating-up phase.

3) Pre-heat the oven.

4) Take baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

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Roasting tips

Recommendations	Notes
Function Depending on food being cooked	Auto roast, Moisture plus, Conventional heat
Containers Any heat-resistant containers	The Miele Gourmet oven dish, roasting pans with a lid, ovenproof china or glass, roasting bags, the universal tray, the rack on top of the universal tray, the anti-splash insert (if you have one) in the universal tray. We recommend roasting in a Miele Gourmet oven dish, as – this ensures that sufficient stock remains for making gravy. – and the oven stays cleaner, too.
Shelf level 2	
Pre-heating Generally not required	Pre-heating is only required when roasting sirloin/beef fillet.
Temperature Please refer to the roasting chart.	– Do not select a higher temperature than that advised. The meat will brown on the outside, but will not cook properly on the inside. – With Auto roast, a temperature of 20 °C less than for Conventional heat is sufficient. – For cuts which weigh 3 kg or more, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even. – For roasting directly on the rack, set the temperature 10 °C lower than for roasting in a Gourmet oven dish.
Roasting times Please refer to the roasting chart.	To calculate the roasting time: The traditional British method 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.

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Useful tips

Browning

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

Standing time

At the end of the programme, take the roast out of the oven, wrap it in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

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

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

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Roasting chart

Food	Auto roast	
	Temperature in °C	Duration in min.
Topside of beef, approx. 1 kg	170–190	100–130 [2]
Beef fillet or sirloin joint, approx. 1 kg	**200–220**	**45–55** [3]
Venison, approx. 1 kg	**140–160**	**100–120** [4]
Pork joint, approx. 1 kg	160–180	100–120 [4]
Pork joint with crackling, approx. 2 kg	160–180	130–160 [4]
Gammon joint, approx. 1 kg	**150–170**	**60–80** [4]
Meat loaf, approx. 1 kg	160–180	60–70 [4]
Veal, approx. 1.5 kg	**180–200**	**80–100** [4]
Leg of lamb, approx. 1.5 kg	**170–190**	**90–120** [4]
Rack of lamb, approx. 1.5 kg	170–190	50–60 [3]
Poultry, 0.8–1 kg	**180–200**	**60–70**
Poultry, approx. 2 kg	**170–190**	**90–110**
Poultry, stuffed, approx. 2 kg	**170–190**	**110–130**
Poultry, approx. 4 kg	**160–180**	**150–180**
Fish, whole, approx. 1.5 kg	**160–180**	**35–55**

The data for the recommended function is printed in bold.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Use shelf level 2.

The temperatures given are for roasting in an uncovered Miele Gourmet oven dish.
If open roasting on the rack, set the temperatures 10 °C lower.

The times given are for an oven which has not been pre-heated.

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Moisture plus [1]		Conventional heat	
Temperature in °C	**Duration in min.**	**Temperature in °C**	**Duration in min.**
–	–	**190–210**	**110–140** [2]
–	–	200–220	45–55 [3]
140–160	**100–120** [4]	150–170	100–120 [4]
160–180	110–130 [4]	**180–200**	**100–120** [4]
170–190	130–160 [4]	**190–210**	**130–160** [4]
160–180	**60–80** [4]	170–190	80–100 [4]
170–190	60–70 [4]	**190–210**	**60–70** [4]
170–190	**90–110** [4]	190–210	100–120 [4]
170–190	**90–120** [4]	200–220	90–120 [4]
–	–	**190–210**	**50–60**
190–210	**60–70**	190–210	60–75 [5]
180–200	**90–110**	190–210	90–110 [5]
180–200	**100–120**	190–210	110–130 [5]
170–190	**140–170**	180–200	150–180
170–190	**35–55**	190–210	35–55

1) Number of manual bursts of steam: 2
Release the first burst of steam immediately after the heating-up phase and the second after a further 20–30 minutes.

2) Roast covered with a lid initially. Remove the lid half-way though the roasting time and add approx. 1/2 litre of liquid.

3) Pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.

4) Add approx. 1/2 litre of liquid halfway through the roasting time.

5) Use shelf level 3.

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Notes on Slow cooking

This type of cooking is ideal for cooking beef, pork, veal or lamb when a tender result is required.

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

Then cook the meat in the oven at a low temperature over a long period.

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

This gives very tender and succulent results.

For good results when slow cooking at low temperatures over a long period, please note:

– Use lean meat which has been correctly hung and trimmed. The meat should be taken off the bone before cooking.

– For searing use a suitable cooking oil that can withstand high temperatures.

– Do not cover meat during cooking.

– Cooking takes between 2-4 hours depending on the size and amount of meat and on the degree of doneness and browning required.

Proceed as follows:

We recommend using the universal tray with the rack on top.

- Place the universal tray with the rack on top in the oven on shelf level 2.
- Select the Conventional heat function.
- Pre-heat the oven, rack and universal tray at 130 °C for approx. 15 minutes.

Do not use Rapid heat-up to pre-heat the oven.

- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.

⚠ Danger of burning.
Please be aware that the oven compartment will be very hot when you put the meat in the oven.

- Place the seared meat on the rack.
- Reduce the temperature to 100 °C.

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It is a good idea to programme the duration.

- Enter the duration, see "Operation – Entering a cooking duration".
- You could use a food probe if you have one. Core temperatures are listed in the chart.
- Continue cooking until the end of the cooking duration.

Useful tips

Because it has been cooked using low temperatures,

– meat can be carved straight from the oven. It does not need to rest.

– meat can be kept warm quite safely in the oven until it is served. This will not affect the result in any way.

– the meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Cooking duration/Core temperatures

Food	Duration in Min.	Core temp. in °C
Sirloin joint		
– rare	60–90	48
– medium	120–150	57
– well done	180–240	69
Pork fillet	120–150	63
Boned gammon	150–210	68
Boned saddle of veal	180–210	63
Boned saddle of lamb	90–120	60

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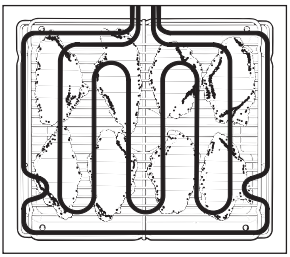
Grilling tips

⚠ Danger of burning.
Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Function	Notes
Grill	For grilling thin cuts and for browning food. The whole grill element will get hot and glow red. 
Fan grill	For grilling thicker items, e.g. rolled meat, poultry pieces.

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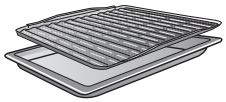
Recommendations	Notes
Containers Rack on the universal tray 	Place the anti-splash insert in the universal tray (if you have one).  Do not use the baking tray.
Shelf level Please refer to the Grilling chart.	For thin cuts use shelf level 4 or 5. For thicker cuts use shelf level 2 or 3.
Pre-heating is necessary	Pre-heat the grill for approx. 5 minutes with the door closed.
Temperature Please refer to the Grilling chart.	– For thin cuts of meat (e. g. chops or steak): 275 °C – For grilling thicker items, (e. g. rolled meat, poultry): 240 °C – Do not select a higher temperature than that advised. The meat will brown on the outside, but will not cook properly on the inside.
Grilling time Please refer to the Grilling chart.	– Flat pieces of fish and meat usually take 6–8 minutes per side. Thicker items will need more time on each side. It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly. – With rolled meat, allow approx. 10 minutes per cm diameter. – Turn the food halfway through the cooking time.

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Grilling tips

Preparing food for grilling

Rinse briefly under running cold water, pat dry and season with pepper and herbs. Do not season 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 burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack

- Place the rack or anti-splash insert (if you have one) on the universal tray.
- Place the food on the rack or anti-splash insert.
- Select the function and temperature you want.
- Pre-heat the grill for approx. 5 minutes with the door closed.

⚠ Danger of burning.
Please be aware that the oven compartment will be very hot when you put the food in the oven.

- Place the food under the grill at the appropriate shelf level (see Grilling chart).
- Close the door.
- Turn the food halfway through cooking.

Useful tips

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Testing to see if cooked

To find out if meat is cooked, press down on it with a spoon:

– If there is very little resistance to the pressure of the spoon, it will still be red on the inside (rare).

– If there is some resistance, the inside will be pink (medium).

– If there is great resistance, it is thoroughly cooked through (well done).

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Food to be grilled	Shelf level	Grill		Fan grill	
		Temperature in °C	Grilling time in minutes	Temperature in °C	Grilling time in minutes
Thin cuts					
Steak	4/5	275	10–16	**220**	**15–20**
Kebabs	3	240	15–20	**220**	**17–25**
Chicken kebabs	4	240	12–20	**220**	**12–20**
Pork chops	4/5	**275**	**12–20**	220	14–20
Liver	3	**275**	**8–12**	220	12–15
Burgers	3	**275**	**15–25**	250	20–25
Sausages	4	**275**	**10–15**	220	9–13
Fish fillet	3	275	12–16	**220**	**13–18**
Trout	3	**240**	**14–20**	220	20–25
Toast	3	**275**	**4–6**	250	3–6
Cheese toast	3	275	7–9	**220**	**5–10**
Tomatoes	4	275	5–8	**220**	**6–9**
Peaches	4	275	5–8	**220**	**10–15**
Thicker cuts					
Chicken (approx. 1 kg)	2/3	240	50–60	**200**	**60–65**
Rolled meat, Ø 7 cm (approx. 1 kg)	3	–	–	**190**	**110–130**
Pork (approx. 1 kg)	2	–	–	**200**	**90–105**
Sirloin (approx. 1 kg)	3	–	–	**250**	**35–45**

The data for the recommended function is printed in bold.

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

Turn the food halfway through the cooking time.

Check the food after the shortest time.

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Defrost

You can also use the oven for defrosting.

We recommend using Fan plus.

Set a maximum temperature of 50 °C for the Defrost function.

For defrosting meat and delicate foods use the lowest possible temperature (30 °C).

Please note:

– Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away and wash the tray, the sink and your hands. Danger of salmonella poisoning.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

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

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Food	Weight	Time in min.
Chicken	800 g	90–120
Meat	500 g	60–90
	1000 g	90–120
Sausages	500 g	30–50
Fish	1000 g	60–90
Strawberries	300 g	30–40
Butter cake	500 g	20–30
Bread	500 g	30–50

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Drying is a traditional way of conserving fruit and some types of vegetables.

Apples, pears, plums and also bananas can be dried very successfully. Mushrooms are also very suitable for drying.

Make sure that fruit is fresh, ripe and unbruised.

■ Prepare the produce to be dried.

– Peel apples, if necessary. Core them and cut into 1/2 cm thick slices.

– Stone plums, if necessary.

– Peel, core and cut pears into thick slices.

– Peel and slice bananas.

– Clean mushrooms and cut them in half or slice them.

– Remove parsley or dill leaves from any tough stalks.

■ Space the food evenly in the perforated oven tray or the universal tray.

■ Select one of the following settings:

Fan plus or Conventional heat

Temperature 80–100 °C

Shelf level 2
With Fan plus you can dry produce on levels 1 and 3 at the same time.

Food	Drying duration
Fruit	2–8 hours
Vegetables	3–8 hours
Herbs*	50–60 minutes

* Select the Conventional heat function for drying herbs.

Reduce the temperature if drops of water start to form in the oven compartment.

Dried fruit needs to be completely dry yet remain soft and flexible. No juice should emerge when it is broken or cut.

■ Allow the dried fruit or vegetables to cool down.

■ Store in well-sealed glass jars or containers.

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Cooking ready meals

We recommend using Fan plus.

- Select the function and temperature you want.
- Place the dish in the pre-heated oven when the temperature indicator light goes out.

Cook frozen desserts and pizza on baking paper on the rack rather than in the universal tray. Do not use the baking tray, universal tray or perforated oven tray. Cooking large frozen items in these can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. This distortion will increase with each subsequent use.
Frozen food such as oven chips or croquette potatoes can, however, be cooked in the baking tray, universal tray or perforated oven tray.

Examples of ready meals

Food	Temperature in °C *	Shelf levels *	Time in min.*	Notes
Potato, pasta or vegetable bake	250	2	20–25	Place in a suitable dish
Lasagne, cannelloni	190	2	35–40	Remove the lid
Filled baguette, Panini	200	2	12–15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	2	12–20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	2	8–10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	2	12–20	Place on baking paper, directly on the rack
Pretzels	220	2	12–15	Place on baking paper, directly on the rack

* Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

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Miele branded cleaning and conditioning products are available from the Miele Spare Parts Department or via the internet at www.miele-shop.com.

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

Appliance front

Remove any soiling immediately. If this is not done, 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. Wipe dry using a soft cloth.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour the external surfaces.

To prevent damage to your appliance
When cleaning do not use:

- cleaning agents containing soda, 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,
- melamine eraser blocks,
- sharp metal scrapers.

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Accessories

Remove all accessories as well as the runners and any extra accessories such as FlexiClip telescopic runners from the oven interior, and clean the inside of the oven door before starting the pyrolytic cleaning process.
The high temperatures needed for pyrolysis will damage the accessories and can cause stubborn fat deposits on the door glass to burn on.

Baking tray, universal tray, perforated oven tray

The surface has been treated with **PerfectClean enamel**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

Rack, runners

The surface has been treated with **PerfectClean enamel**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

FlexiClip telescopic runners

Do not clean FlexiClip telescopic runners in a dishwasher. This would remove the special lubricant.

When cleaning do not use:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– stainless steel cleaning agents,

– hard, abrasive sponges and brushes, e.g. pot scourers.

When cleaning the runners be very careful not to wash out the special lubricant in them.
Avoid frequent:

– soaking in hot soapy water,

– use of oven spray,

– cleaning of the bearings.

FlexiClip telescopic runners are best cleaned after each use.
This prevents soiling drying on or being burnt on when the oven is used again.

If the runners are used frequently without being cleaned, it may become very difficult or even impossible to clean them.

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Normal soiling

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

Remove any cleaning agent residues as these could reduce the anti-stick effect.

Heavy soiling

If necessary, the scouring pad on the reverse of a washing-up sponge can be used to clean the telescopic runners. Cleaning is easier if a little washing-up liquid is applied to the soiling and left to soak in for a few minutes before cleaning.

For very heavy soiling the runners can be soaked in a solution of hot water and washing-up liquid for a maximum of 10 minutes.

After cleaning there may be some discolouration or lightening to the telescopic runners. This will not affect the functioning of the telescopic runners in any way.

Please note:

When baking cakes with moist toppings or fillings e.g. fruit crumble, be careful not to let them spill over. Should this happen there is a danger of sticky fruit juices adhering to the runners and hindering or even preventing their movement in and out of the oven. Clean the runners as described above and very carefully use a soft nylon brush to clean the bearings inside them.

Lubricating the FlexiClip telescopic runners

If the lubrication on the telescopic runners dries out, they can be relubricated to ensure they continue to run smoothly.

A special lubricant is available from Miele.

Only use this special lubricant, as it is designed to withstand high temperatures in the oven.
Other lubricants can harden and stick to the telescopic runners when they are heated.

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PerfectClean

The following have been treated with a special finish called PerfectClean:

– Baking tray

– Universal tray

– Perforated oven tray

PerfectClean surfaces have very good **anti-stick properties** and are **much easier to keep clean** than conventional oven enamel, if cleaned regularly.

Food can be lifted off more easily, and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass.
Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Do not use ceramic knives on the PerfectClean surface, as these can cause scratches.

⚠ Danger of burning.
Allow the oven and any accessories to cool down before cleaning by hand.

For the optimum performance of PerfectClean, it is important to clean the oven and accessories after each use.

The surfaces 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. In extreme cases cleaning may become impossible.

To avoid damaging the surface structure, the following must not be used on PerfectClean surfaces:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– cleaning agents for ceramic hobs,

– 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 on PerfectClean surfaces which are hot or left on for too long,

– PerfectClean items must not be washed in a dishwasher,

– spot cleaning.

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After cleaning, rinse thoroughly with clean water to remove any residual cleaning agents as these can diminish the anti-stick properties.

Normal soiling should be cleaned as soon as possible after each use with a soft sponge and a solution of hot water and a little washing up liquid. The longer soiling is left, the harder it may become to remove.
If necessary, the souring pad on the back of a non-scratch washing-up sponge or a soft nylon brush can be used.
You may find it easier to clean the oven trays if you soak any deposits in a solution of hot water with a little washing-up liquid for a few minutes.

Stubborn soiling can be more difficult to clean and may require an oven cleaning spray.

Allow the PerfectClean surfaces to cool down to room temperature before applying the spray. Apply a proprietary oven cleaning spray and leave to take effect for up to ten minutes only.
Miele oven cleaning spray can be left on for longer. Always follow the instructions on the packaging.
If necessary, the pad on the back of a non-scratch washing-up sponge can also be used.

Repeat the process, if necessary.

After using oven spray, rinse thoroughly with clean water and then dry thoroughly.

For **extremely stubborn soiling** a glass scraper or a non-abrasive stainless steel pad can be used.

The steps described above should enable you to clean the surfaces thoroughly.

Should the PerfectClean surface be damaged by any of the above measures not being heeded, it will still retain the anti-stick qualities of standard enamel and be as easy to keep clean as standard enamel.

Please note:

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

– Soiling such as spilt juices and roasting deposits may cause lasting discolouration or matt areas to appear. Discolouration or matt areas will not affect the efficiency of the surface. Follow the cleaning instructions given above and do not use force to remove them.

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Oven interior

The oven interior is coated with dark **pyrolytic enamel** which facilitates cleaning.

This is a particularly hard enamel with an extremely smooth surface and very good anti-stick properties.

Manual cleaning of the oven interior

⚠ Danger of burning.
Allow the oven and any accessories to cool down before cleaning by hand.

The oven interior and the inside of the door should be cleaned after each use. If this is not done subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases, heavy soiling could even damage the surface.

There is a fibre-glass door seal around the oven cavity.
This seal is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing it can damage it.

Most cooking residues can be removed with a damp cloth and a mild solution of hot water and washing-up liquid.

Never use hard brushes, hard sponges, wire wool pads*, knives or any other abrasive materials or cleaning agents. They can damage the enamel.

If using an oven spray, the manufacturer's instructions must be followed.

* Non-abrasive stainless steel spiral pads can, however, be used.

To make cleaning easier
- remove the oven door,
- dismantle the door,
- remove the FlexiClip telescopic runners,
- take out the side runners,
- lower the top heating/grill element.

Instructions for doing this are given further on in this section.

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Pyrolytic cleaning of the oven interior

Before starting a pyrolytic cleaning process please note the following:

⚠ Danger of burning.
The oven door gets much hotter during pyrolytic operation than during normal use.
Make sure children cannot touch the oven whilst a pyrolytic programme is running.

Remove any coarse soiling from the oven before you start.

Clean the inside of the door (glass).

There is a fibre-glass door seal around the oven cavity.
This seal is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing can damage it.

Remove all accessories as well as the runners and any accessories, such as the FlexiClip runners, from the oven interior before starting the pyrolytic cleaning process.
The high temperatures needed for pyrolysis will damage the accessories.

During the pyrolytic process the oven is heated to over 400 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

For safety reasons the oven door is automatically locked at the beginning of the pyrolytic programme.

Depending on soiling levels you can choose between three cleaning programmes:

– *PY 1* (duration of approx. 2 hours)
– *PY 2* (duration of approx. 2 hours 15 mins)
– *PY 3* (duration of approx. 2 hours 30 mins)

The door cannot be opened until this duration has been completed.

You can delay the start of the pyrolytic process for example, to take advantage of cheaper night electricity tarifs.

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Starting a pyrolytic process

- Take all accessories out of the oven.
- Select the Pyrolytic function.

PY 1 will appear in the display. The number will start flashing.

Use the < or > sensor to scoll between *PY 1*, *2* and *3*.

- Start the pyrolytic process required.
- Touch the OK sensor.

Pyrolytic cleaning will commence.

The door will lock. The symbol shows that the door lock has been activated. The oven heating will switch on.

The duration of the cleaning programme can be seen in the display when triangle ▲ is below the symbol.

You can **set a finish time for the pyrolytic process** during the first five minutes after starting the programme, for example, to take advantage of cheaper night electricity tarifs. To do this:

- Call up the (Finish) symbol and use the > sensor to change the finish time.

You can change the finish time if you wish at any time up until the programme starts.

At the end of pyrolytic cleaning process

– *PYE* will appear in the display.

– the symbol will start flashing.

– a buzzer will sound, if the buzzer is switched on, see "Settings – *P : 2*".

- Turn the function selector to "0".

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

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Reminder programme

If the function selector remains at the Pyrolytic cleaning position, the buzzer (if switched on) will sound every five minutes as a reminder that the programme has finished.
This **reminder** continues for up to 30 minutes.

After the pyrolytic process, any debris (e.g, ash), can easily be wiped away.

■ Wipe away any debris.

⚠ Danger of burning.
Remember to wait until the oven has cooled down before wiping away any debris.

The fibre-glass seal is particularly sensitive and should not be cleaned unless absolutely necessary. Rubbing it can damage it.

Most residues are easily wiped away with a damp cloth.
Depending on soiling levels in the oven there may be visible deposits on the door and below the trim under the oven cavity. This is best removed using a non-abrasive sponge or non-abrasive stainless steel spiral pad and a mild solution of warm water and washing-up liquid.

Spilt fruit juices may cause lasting discolouration to the surfaces. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

The **pyrolytic process will be cancelled**,

– if the appliance is switched off.

– if another function is selected during the pyrolytic process.
PY and 🔒 will appear in the display.

– in the event of a power cut.
PY and 🔒 will appear in the display.

■ Turn the function selector to "0".

If the oven interior temperature is below 280 °C the door lock will be released after a short while. It can then be opened.

■ Start the pyrolytic cleaning process again if necessary.

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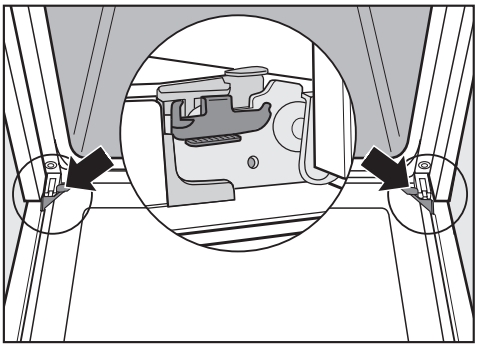
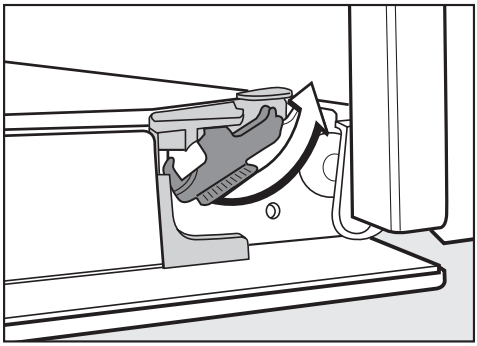
To remove the oven door

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.
- Then lift the door upwards as far as it will go.

⚠ Do not attempt to take the door off the hinge guides when it is in a horizontal position. The hinge guides will close, and damage the appliance.

- Hold the door securely at both sides and lift it upwards at an angle off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the door.

Make sure that you lift the door off equally on both sides.

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To dismantle the oven door

The oven door is made up of four panes of glass and has vents at the top and bottom.

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

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

When cleaning the glass panes please follow the same instructions given for cleaning the appliance front.
Do not use abrasive cleaning agents, sponges or brushes, as these can scratch the surface. Scratches can also cause the glass to break.

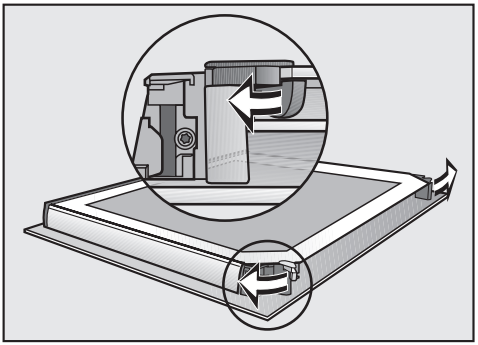
Do not use an oven spray. This will damage the surface of the aluminium surrounds.

Ensure that the glass panes are inserted the correct way round after cleaning, as each side of the pane has a different coating. Those facing the oven interior reflect the heat.

To avoid the risk of breakage, it is advisable to place the panes on a table protected by a soft cloth (e.g. a thick table cloth or a towel).

Always remove the oven door before dismantling it.

- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.



- Flip the glass pane retainers outwards to open them.

You can now remove the inner and the two middle panes.

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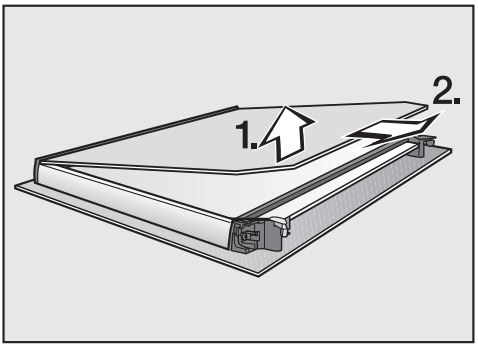
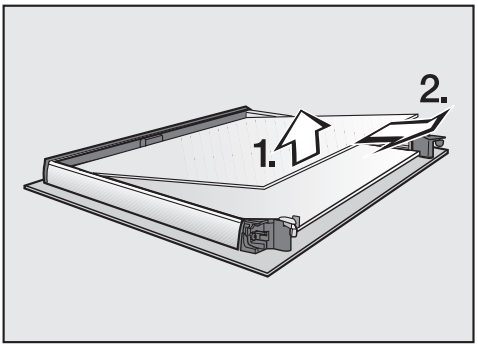
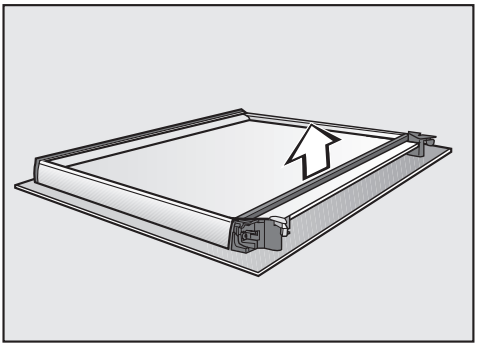


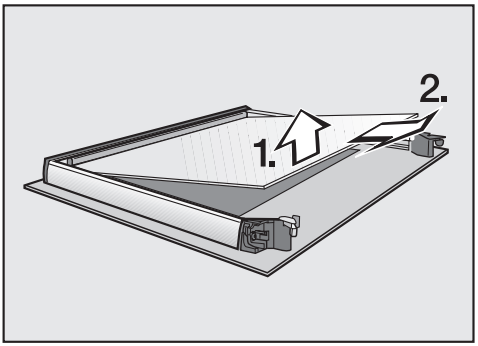
■ **Gently** lift the inner pane up and out of the plastic strip.



■ Now gently lift up the upper of the two middle panes and remove it.



■ Remove the seal.



■ Gently lift up the lower of the two middle panes and remove it.

■ Clean the glass panes and other parts with a damp Miele E-cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

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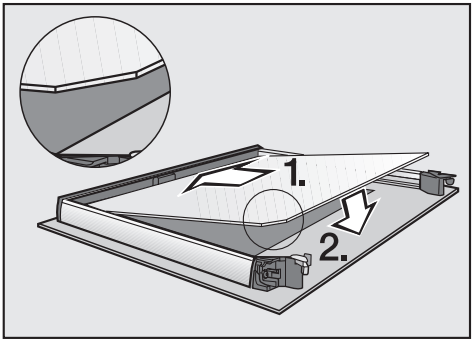
■ Carefully reassemble the door.

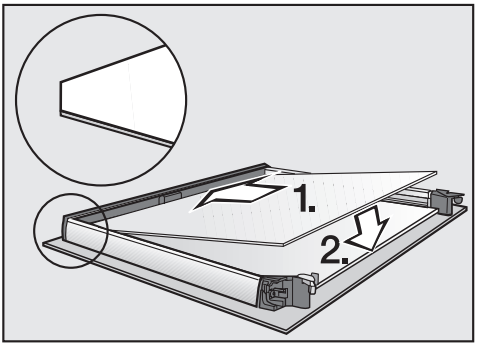
The two middle panes are identical. To ensure that they are refitted correctly, one of the corners is more angled than the others.

When refitting the lower pane, the more angled corner must be inserted in the left hand retainer at the bottom.

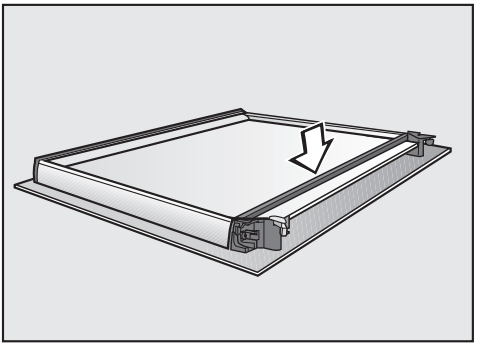


■ Replace the first of the middle panes. The more angled corner must be at the bottom left.

When refitting the upper pane, the more angled corner must be inserted at the top left.



■ Replace the second of the middle panes with the more angled corner at the top left.



■ Refit the seal.

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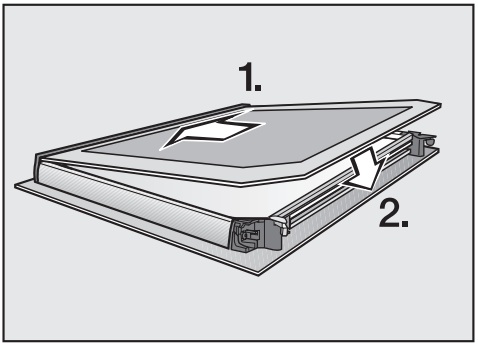
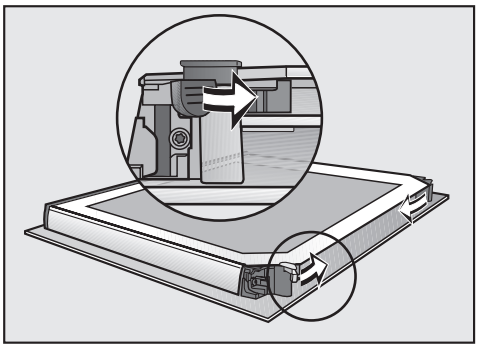


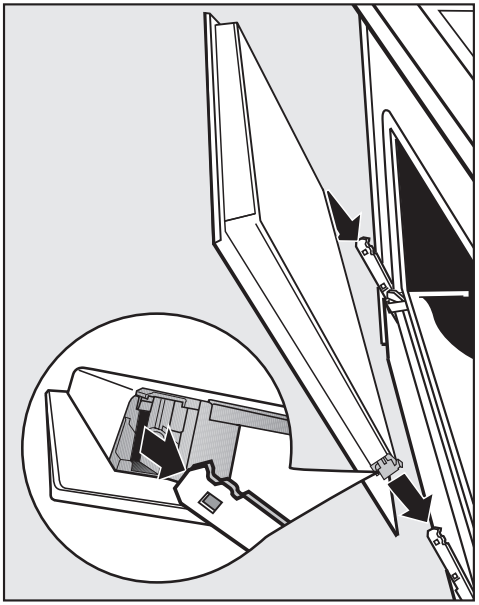
■ Push the inner pane into the plastic strip and insert it in the retainers.



■ Flip the glass pane retainers inwards to close them.

The door is now reassembled and is ready to fit back on the oven.

To refit the door



■ Hold the door securely at both sides and carefully fit it back into the hinge guides.

Make sure that the door goes back on straight.

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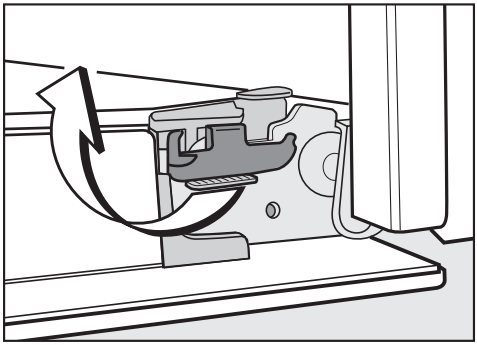
■ Open the door fully.

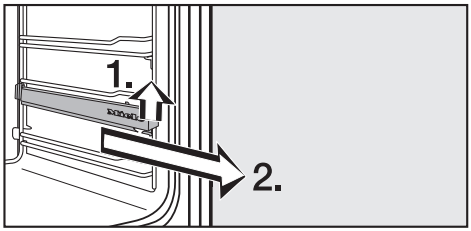


■ Flip both locking clamps back up as far as they will go into a horizontal position.

It is essential that the locking clamps lock securely when the door is refitted after cleaning. Otherwise the hinges could work loose, resulting in damage to the door.

To remove the FlexiClip telescopic runners

⚠ Danger of burning.
Make sure that the oven heating elements are switched off and that the oven compartment has cooled down before working in it.



■ Remove the FlexiClip runners from their original position by raising them at the front, then pulling them forwards and out.

■ **Refit the runners** carefully as described in "Features/Accessories".

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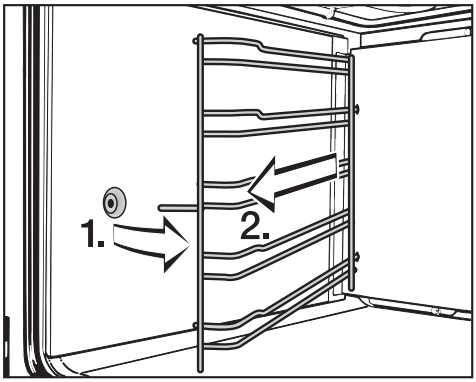
To remove the side runners

⚠ Danger of burning.
Make sure that the oven heating elements are switched off and that the oven compartment has cooled down before working in it.



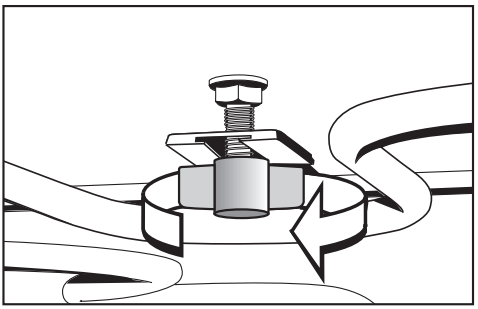
- Pull the runners forwards out of the holder (1) and remove them (2).
- **Reassemble in the reverse order**, making sure all parts are correctly fitted.

To lower the top heating/grill element

⚠ Danger of burning.
Make sure that the oven heating elements are switched off and that the oven compartment has cooled down before working in it.

- Remove the side runners.

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



- Unscrew the wing nut and carefully lower the top heating element.
- **Reassemble in the reverse order**, making sure all parts are correctly fitted.

Make sure that the wing nut is screwed back on properly.

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With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If you cannot resolve the problem following these instructions please contact Miele (see back cover for contact details).

⚠ Do not attempt to open the appliance casing yourself!
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.

Problem	Possible cause and remedy
The display is dark.	– Check whether the time of day display is set so that it does not show in the display (see "Settings – P : 1"). – Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
The oven does not heat up.	– Check if the system lock symbol is showing in the display. If it is, call up the symbol and select Status "0", see "System lock". – Check whether the demo programme has been activated. Turn the function selector to "Settings". If "DES_" appears, the demo programme has been activated. Deactivate it, see "Settings – P : 1". – Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.

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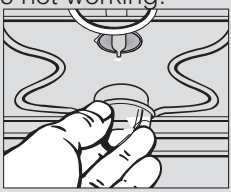
Problem	Possible cause and remedy
The time of day or "12:00" is flashing in the display.	There has been a power cut. Confirm the time of day with the OK sensor or reset the time. You will have to enter programmed cooking processes again.
A noise can be heard after a cooking programme.	■ This is not a fault. The cooling fan continues to run for a while after a programme has finished. When the temperature has fallen sufficiently, the fan switches off automatically.
The interior lighting is not working. 	■ Disconnect the appliance from the electricity supply. ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover and turn it clockwise to secure it. ■ Reconnect the appliance to the mains electricity supply.
Cakes and biscuits are not cooked properly after following the times given in the chart.	– Check that the correct temperature has been set. – Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
Cakes/biscuits are browning unevenly.	There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used. With Conventional heat ⊟ the material and colour of the tin used plays an important role. Light coloured, shiny tins are less suitable.

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Problem	Possible cause and remedy
The door cannot be opened at the end of a pyrolytic cleaning programme.	Switch the appliance off. If the door lock will still not open please contact Miele (you cannot open the door if the oven temperature is above 280 °C).
A fault code appears in the display: F + a number	You can rectify the faults with the following codes yourself: – Fault 23: The temperature required for pyrolytic cleaning was not reached. This could have been caused by too much soiling in the oven to start with. Remove all coarse soiling before starting the pyrolytic cleaning programme again. If the fault code appears again please contact Miele. – Fault 32: The door has not locked for the pyrolytic cleaning process. Switch the oven off and start the pyrolytic cleaning process again. If the fault code appears again call Miele. – Fault 33: The door lock for the pyrolytic cleaning process will not open. Interrupt the pyrolytic cleaning programme by switching the oven off. If the door will still not open please contact Miele. – Fault 55: Safety switch-off has been triggered. The appliance will be ready for use again after it has been switched off and then back on again. For all other fault codes please contact Miele.

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After sales service

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– Miele (see back cover for contact details).

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

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

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

Please note that telephone calls may be monitored and recorded for training purposes.

Guarantee

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

In the UK, your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

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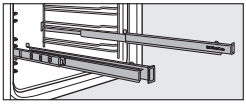
A range of additional accessories and cleaning and care products is available for your Miele oven. Depending on product, these are available to order from your Miele Dealer, the Miele Spare Parts Department or via the internet at www.miele-shop.com.

FlexiClip telescopic runners



Up to 5 pairs of FlexiClip telescopic runners can be fitted in the oven.

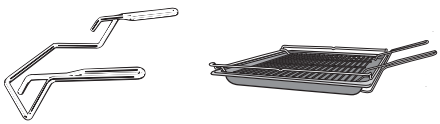
FlexiClip telescopic runners enable a shelf to be drawn out to give a good view of cooking in progress.

Baking tray, universal tray and rack

These items, supplied with your oven, are also available to order.

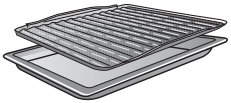
When ordering, please quote the model number of your appliance.

Handle



The handle makes it easier to take the perforated oven tray, universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shaped supports underneath.

Anti-splash insert



The anti-splash insert should be placed in the universal tray when grilling or roasting.
The juices from the food being cooked collect under the anti-splash insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

The surface has been treated with PerfectClean.

Pizza tray

This circular tray is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes and pizzas.

The surface has been treated with PerfectClean.

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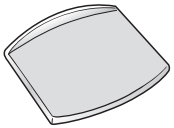
Optional accessories

Baking stone



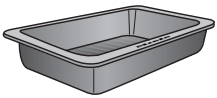
The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Gourmet oven dish

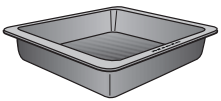
The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the universal tray to prevent it being pulled out too far.
It has a non-stick coating.

The Gourmet oven dish is available in two sizes. Please quote the model number of your oven when ordering:

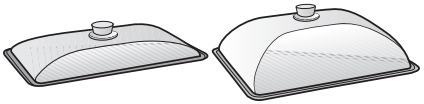
– HUB 5000-M (internal dimensions: approx. 38 x 22 x 8 cm)



– HUB 5000-XL (internal dimensions: approx. 38 x 35 x 8 cm)



Gourmet oven dish lid



When ordering a lid, please specify the gourmet oven dish it is to be used with (HUB 5000 M or XL)

Miele E-Cloth

Removes grease and stains and leaves no smearing. Suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Miele oven cleaner

Suitable for removing stubborn soiling. It is not necessary to pre-heat the oven beforehand.

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All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local 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 or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting Miele.

Connection of this appliance should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

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 residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

The appliance is supplied for connection to a 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

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

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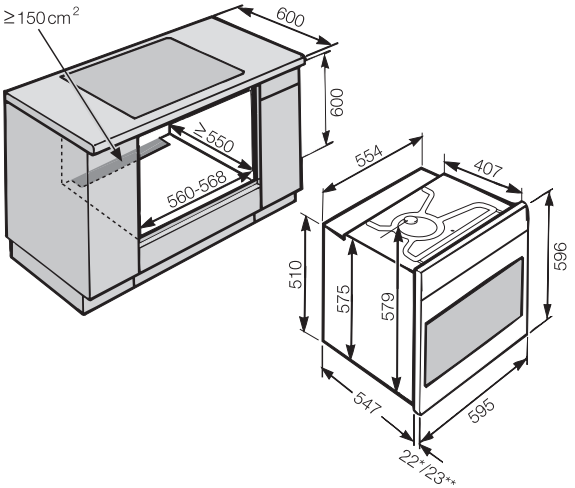
Building-in diagrams

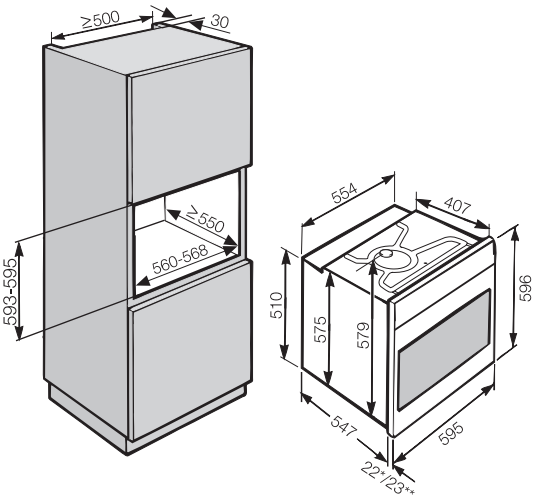
Dimensions are given in "mm".

Appliance and niche dimensions

Installation in a base unit



Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

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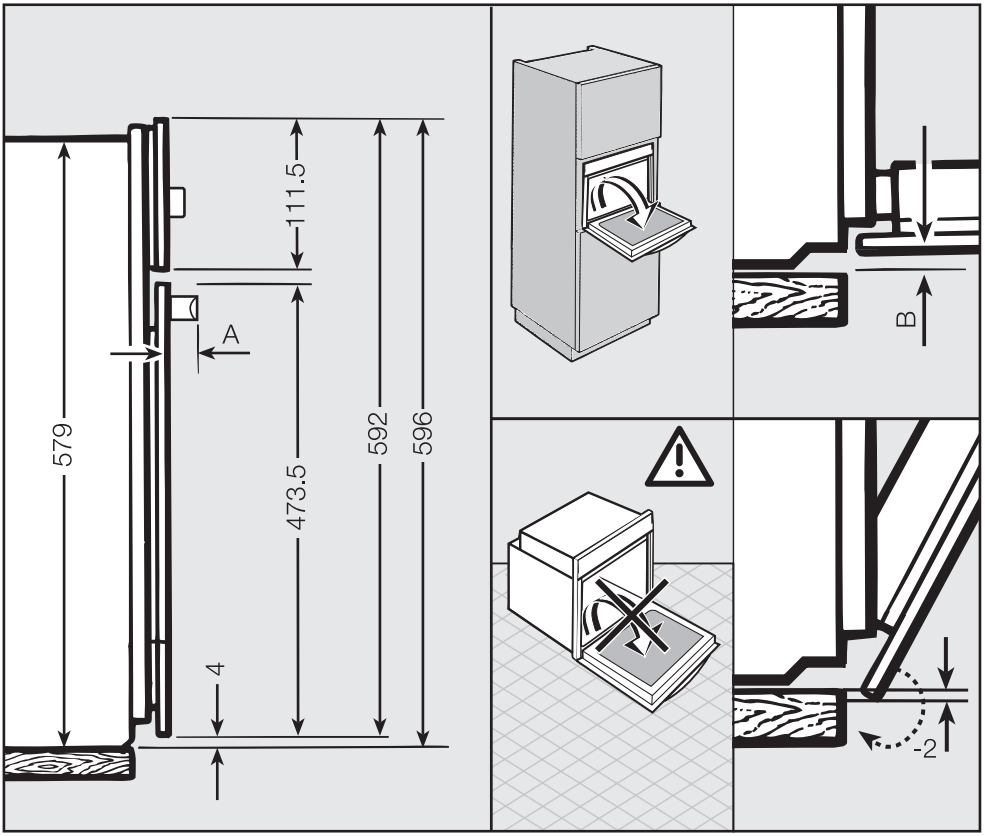
Front dimensions



A H 5247: 47.5

B Appliances with glass front: 2.2
Appliances with metal front: 1.2

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⚠ The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

To ensure adequate ventilation to the oven once installed:
– do not fit a rear panel into the housing unit.
– make sure that the shelf on which the appliance is placed does not touch the wall.
– do not fit insulation material inside the housing unit.

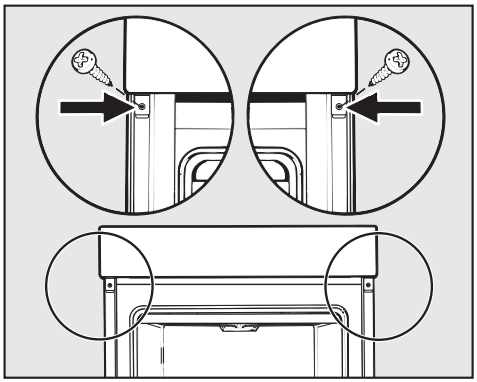
When installing the appliance do not lift it up by the door handle as this can damage the door.

⚠ Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.

It is a good idea to remove the door before installing the appliance. The oven will then be lighter to lift when you are positioning it the housing unit and also it will not be possible to use the handle to lift it by mistake.

- Push the appliance back into the housing unit and align it.
- Open the door (if you have not removed it previously).



- Use the screws supplied to secure the appliance to the side walls of the housing unit through the holes in the oven trim.
- Replace the door (if you removed it before installing the appliance). See "Cleaning and care - To refit the door").

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