

# Miele

## Operating and Installation instructions



### Pyrolytic ovens SuperVision H 4681 BP KAT


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.




M.-Nr. 07 088 350

# Contents

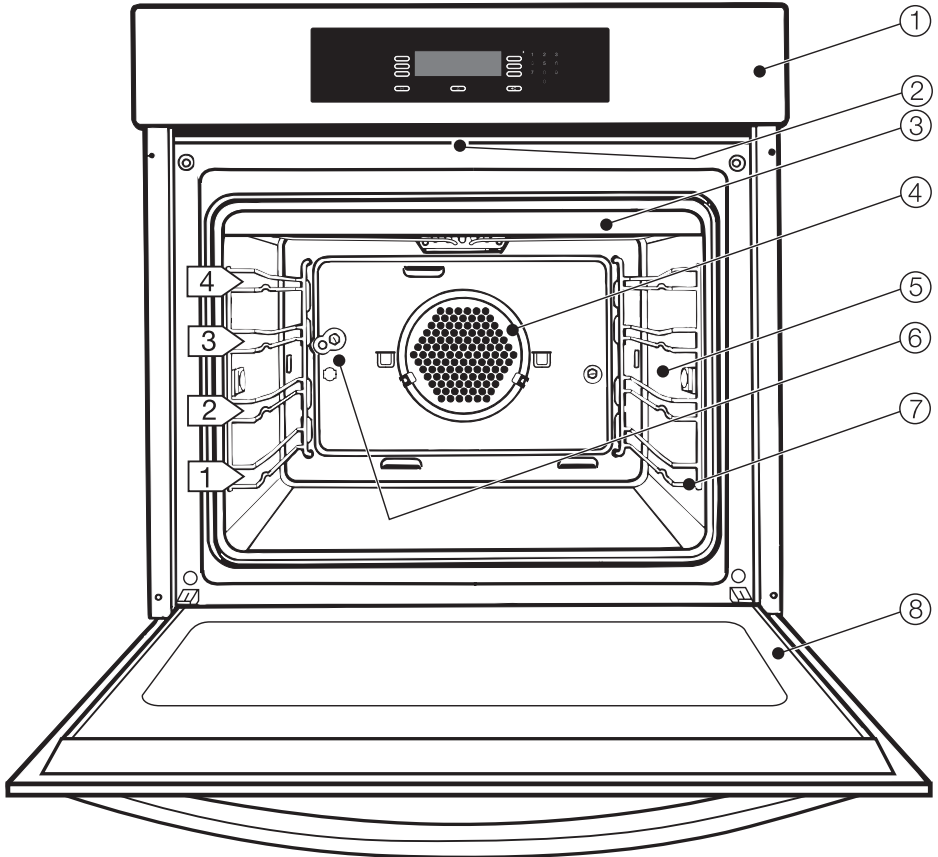
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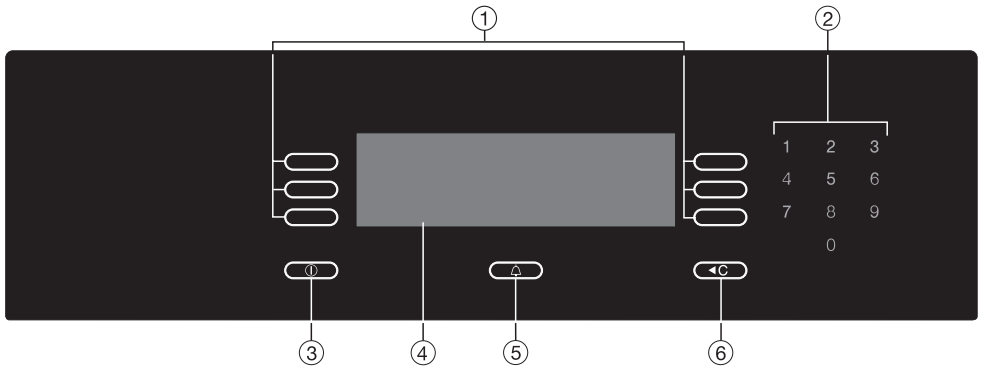
# Description of the appliance

## Appliance overview



- ① Control panel
- ② Door lock for pyrolytic operation, Door contact switch
- ③ Heating element for top heat and grilling with roof liner
- ④ Air inlet for fan
- ⑤ Connection socket for the roast probe
- ⑥ Grill motor
- ⑦ Side runners with 4 shelf levels
- ⑧ Oven door

## Control panel



- ① Sensors for selecting menu options in the display
- ② Context sensitive numerical key pad
- ③ ON/OFF ① sensor
- ④ Display
- ⑤ Minute minder  $\triangle$  sensor
- ⑥ **◀ C** (Clear) sensor

See "Controls" for more details.

# Description of the appliance

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## Features

### Electronic controls

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

- Clock display
- Minute minder
- Timer to automatically switch cooking programmes off, or on and off with automatic use made of residual heat
- User programmes
- Automatic programmes
- Settings can be customised.

### Safety features

You can activate a **system lock**, to prevent the appliance being used unintentionally. See "Changing settings - Safety" for details.

**Safety switch-off** is triggered automatically if the oven is operated for an unusually long period of time. The period of time will depend on the particular oven function being used. The oven will switch off automatically and "Fault 55" will appear in the display. The oven can be used again immediately after switching it off and back on.

### Cooling system

As soon as the oven is switched on, a cooling fan is automatically engaged. 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.

### Pyrolytic self-cleaning programme

The oven interior can be kept clean by using the Pyrolytic cleaning programme.

This programme heats the oven interior up to 460 °C. Any residual soiling is broken down and reduced to ash by the high temperatures.

For safety reasons the door is locked as soon as a pyrolytic programme is started.

The pyrolytic programme duration will vary depending on the level of soiling.

For safety reasons the door will remain locked until the temperature in the oven cavity has dropped below 280 °C.

See "Cleaning and care" for more information.

## PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

- Runners
- Baking tray
- Grill pan
- Rack

PerfectClean enamelled 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.

## Baking sensor

This sensor controls

- The cooking duration of the automatic programmes. This will be indicated in the display.
- Cooling fan run-on time.

## Catalyser

The oven's ventilation system is fitted with a catalyser.

It filters fat from the cooking vapours and thus reduces cooking smells.

## Door contact switch

There is a door contact switch in the right hand door hinge.

If the door is opened during operation, the door contact switch automatically switches off the heating elements, and the fan if a "Fan" setting is being used.

This helps reduce the amount of heat lost from the oven cavity, e.g. when checking food.

## Door buffer

There is a door buffer above the right hand door hinge. This cushions the door just before it shuts completely.

## Vented oven door

The oven door is made up of four panes. There is an opening at the top and bottom of these.

During operation cool air is passed through the oven door to keep the outer pane cool and safe to touch.

If necessary, the oven door can be dismantled for cleaning. See "Cleaning and Care".

## Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using Gentle bake.

## Accessories

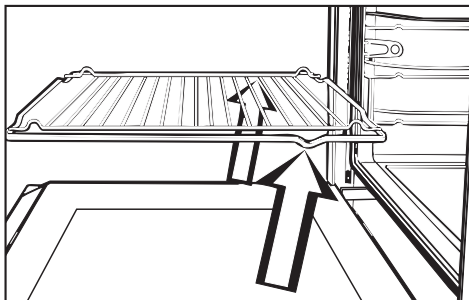
The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Department, your Miele Dealer or via the Internet (depending on country). See "Extra accessories" further on in this booklet for more details.

## Description of the appliance

### Baking tray, grill pan and rack

The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

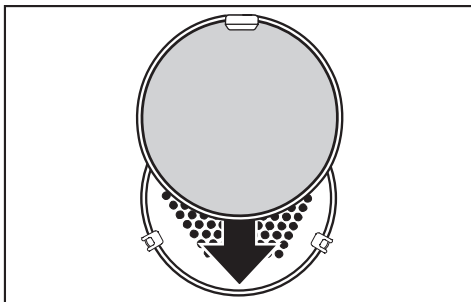


When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

### Roasting filter

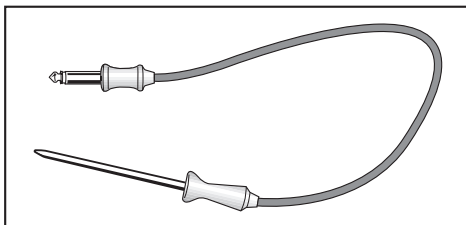
The roasting filter must be fitted in front of the fan when cooking anything fatty, or where food is likely to splatter, e.g. when open roasting or grilling meat.



The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

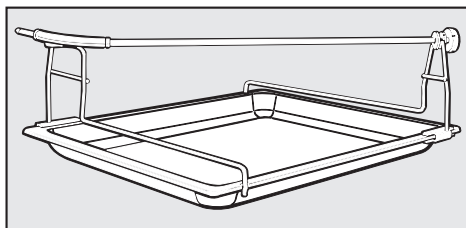
### Roast probe



The roast probe enables the roasting process to be monitored simply and reliably.

Instructions on how to use it are given in the separate booklet supplied with this oven.

### Rotisserie



For grilling thicker items such as stuffed meat, poultry and kebabs.

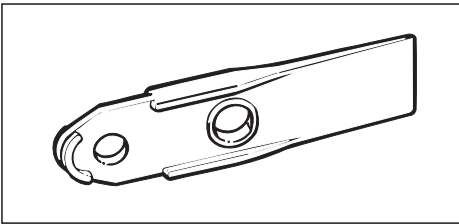


## Description of the appliance

The rotisserie fits into the grill pan for grilling or roasting. The grill pan goes into the first runner level and this automatically engages the rotisserie. The grill motor will then start up and turn the rotisserie. Food is grilled evenly on all sides as it rotates.

Instructions on how to use it are given in the separate booklet supplied with this oven.

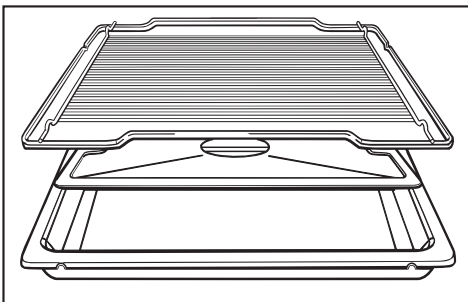
### Slide opener



Use the slide opener for lifting off the light cover.

### Anti-splash tray

(depending on model)



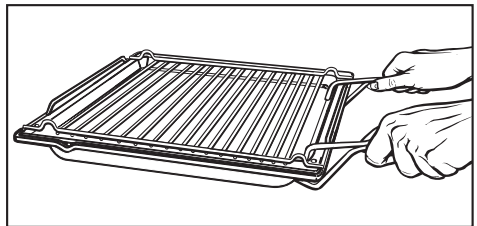
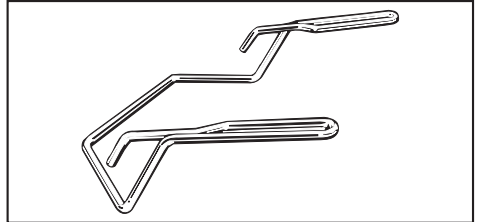
The anti-splash tray should be placed in the deep-sided grill pan when grilling or roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making

the oven dirty. The juices can then be used for making gravy and sauces.

### Handle

(depending on model)



The handle makes it easier to take the baking tray, grill pan and rack out of the oven, or to put them into it.

The two prongs at the top go inside the pan, rack or tray and the U-shaped supports underneath.

### Automatic programmes, baking, roasting, grilling, defrosting, cooking booklet

Instructions on how to use these functions, together with charts and recipe suggestions are given in the separate booklet supplied with this oven.

Further recipes can be found in the cookbook supplied with the oven.

# Caring for the environment

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## Disposal of the packing material

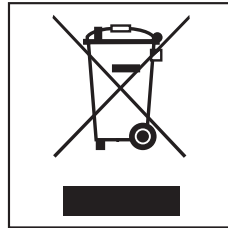
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

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

Rather than just throwing these materials away, please ensure they are offered for recycling.

## Disposal of your old appliance

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



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

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

# Warning and Safety instructions

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these operating instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, operation and care of the appliance.

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

## Correct usage

■ This appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.

Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

■ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

■ Children should be supervised to ensure that they do not play with the appliance.

## Technical safety

■ Before connecting the appliance to the mains supply, make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt the household wiring system should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ The appliance must be built in before operation to ensure that no electrical components are accessible.

■ Never open the casing of the appliance.

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

# Warning and Safety instructions

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Installation, maintenance and repair work may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations.

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

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

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

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

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.

Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

## Use

Caution, danger of burning.  
High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The external parts of the oven such as the door glass, handle vent and control panel can become quite hot.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.

Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

## Warning and Safety instructions

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■ Use oven gloves when placing food in the oven, turning or removing it.  
When working with "Conventional" heating or when grilling, the element in the roof of the oven and the roof liner become very hot, and there is a danger of being burnt.

■ 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. Danger of burning.

■ Remove all accessories as well as the runners and any extra accessories such as, for example, the baking carriage, or telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the baking carriage and runners.

■ Only use the Miele roast probe supplied with this appliance.  
If a replacement is necessary it can be obtained from the Miele Spare Parts dept. or your Miele dealer.

■ When not in use do not leave the roast probe in the oven, especially when grilling.  
High temperatures would damage it.

■ Do not use plastic containers. These melt at high temperatures and could damage the oven.

■ Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

■ Do not push pots and pans around on the oven floor as this could damage the surface.

■ Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 15 kg.

■ To prevent the risk of damage when closing the oven door, hold the handle firmly and do not let go of it until it is shut. Make sure that nothing gets trapped between the door and the oven.

■ Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

# Warning and Safety instructions

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■ If you wish to leave food in the oven after cooking, e.g. to take advantage of the residual heat, do not turn the oven off. Simply select the lowest temperature and leave the function at the position set. Do not switch the appliance off until the food has been removed. Otherwise, moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop. Condensation can:

- damage the housing unit / worktop.
- lead to moisture damage in the oven.

It could also result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is switched on.

■ Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

■ Never add water to food on a hot baking tray or grill pan 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.

■ Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat, Bottom heat or Intensive bake. Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan or baking tray made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

■ Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliance (e.g. by blocking the heat).

## General notes

■ Never leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

■ Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

# Warning and Safety instructions

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Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. 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.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation. Danger of electric shock.

Never use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit.

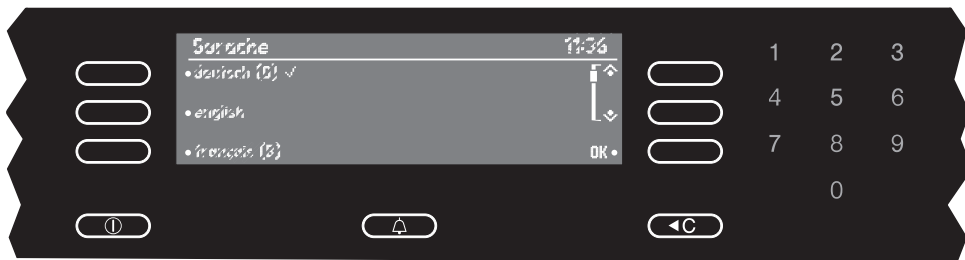
If using alcohol in your recipes high temperatures can cause the alcohol to vaporise, and under adverse circumstances the alcohol can catch light on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

## Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power supply. This should be done by a competent person. If connected to an isolator switch, disconnection should be carried out by an electrician to avoid the risk of accidents.

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

# Controls



## Sensors

The electronic sensors around the display react to touch.

An audible tone will sound each time a sensor is pressed. You can deactivate this, if wished (see "Changing oven settings - Buzzer tones")



These sensors are used to call up options marked with a dot ● in the display.



Touching this sensor switches the appliance on and off.



This sensor is used to enter a time for the minute minder.



This sensor is used to cancel an entry.

## Display



The dot symbol appears next to an option or a command such as "Continue".

You can select the entry by touching the sensor beside the dot.

The display shows a maximum of three options.



Arrows in the display indicate if more than three options are available.

Touch the sensor on the right hand side of the arrow to scroll to the other options.



A dotted line will appear under the last option available.



will appear when a time or temperature entry is required. The numerical key pad will light up at the same time.



A tick will appear beside the option which is currently selected.



## i

Pressing this sensor calls up additional information about the option selected. Select "OK" to close the information screen.

When the **oven is switched off** the display will either remain dark or show the time of day, if this has been set to appear.

When the **oven is switched on**, the **Main menu** and several sub-menus will appear:

### ● Four oven functions

These can be selected directly (e.g. Fan plus).

### ● All oven functions

When called up all oven functions available, including Light, will be displayed.

### ● Automatic

This oven offers a range of automatic programmes. See the separate booklet supplied with your oven for more details.

### ● User programmes

You can save the programmes and settings you use most frequently and also give them special names to help you select them easily.

### ● Settings

You can use this menu to change oven settings (see "Changing oven settings").

### ● SuperVision

(optional accessory, depending on country)

This option will only appear if your appliance is fitted with Communication module XKM 2000 SV and has been signed on to the Miele@home SuperVision system.

You can use this to call up the SuperVision display, see "Miele@home SuperVision".

After selecting **an oven function** (e.g. Fan plus) options which can be entered for the cooking process will appear in the display, e.g.:

- Temperature
- Duration
- Start time
- Heating-up phase

If you call up a **sub-menu** (e.g. "Settings") you will be taken to the next level.

From there you can move on to the next sub-menu by selecting an option. You can now select further options, e.g. the language you want the display to appear in.

A tick ✓ will appear beside the setting currently selected.

You can return to the menu above by selecting "OK".

## Before using for the first time

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

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

Follow the instructions in the display.

The welcome screen will be replaced by the **Language** request menu.

- Keep pressing the sensor to the right of the arrows until the language you want appears in the display.
- Touch the sensor on the left hand side of the language you want.

A tick ✓ will appear beside the language you have selected.

- Touch the sensor next to "Continue" to confirm your selection.

The request to select a **Clock format** will appear.

- Select the clock format you want (12 hour or 24 hour) and confirm this with "Continue".

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

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

- First enter the hour and confirm with "Continue". Then enter the minutes and confirm with "Continue".  
If you are using the keypad to enter the time you can enter the minutes immediately after entering the hour.

You will then be asked if you want the display to **Always show the time** or for the time of day to be displayed only when the oven is in use.

- Select the option you want.

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

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

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

## Calibration of the baking sensor

The built-in baking sensor will start to calibrate after the setting up process has been completed. If you try to operate the oven during the calibration process, a message telling you that the baking sensor is being calibrated will appear in the display.

The process will take about five minutes.

During this time the sensor electronically measures conditions in the oven and sets itself accordingly.

This measurement is repeated at regular intervals to ensure that conditions in the oven are monitored continually.

# Before using for the first time

## Cleaning and heating up for the first time

Before use, please remove

- any stickers from the floor of the oven, baking trays, grill pan etc.
- the protective cork discs from the sides of the oven.
- 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 smells before you use it to cook any food.

- Press the  sensor.

The appliance will switch on and the main menu will appear in the display.

- Select "Fan plus".

The recommended temperature of 160 °C will appear highlighted.

- Use the sensor next to the + or the numerical keypad to increase the temperature to 250 °C (the highest temperature).

- Touch the sensor next to "OK".

The oven will start heating up as soon as this entry has been accepted.

Heat the empty oven up for at least an hour.  
Please ensure that the kitchen is well ventilated during this operation.  
Close doors to other rooms to prevent the smell spreading throughout the house.

- Leave the oven to cool down to room temperature.
- Then wipe out the oven cavity with a solution of hot water and a mild detergent and then dry it thoroughly with a clean cloth.

Do not close the oven door until the oven interior is dry.

## To set the minute minder

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

You can enter a time up to a maximum of 59 minutes.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to stir a dish or add seasoning etc.

- Touch the  $\Delta$  sensor.
- Use **+** or the numerical keypad to enter the minute minder time.
- Confirm with "OK".

You will then see the minute minder time counting down in the display.

**At the end** of the minute minder time an audible tone will sound. The time will carry on counting, and will appear flashing in the display beside the " $\Delta$ " symbol.

You can alter the buzzer tone, if wished (see "Changing oven settings - Buzzer tones")

### To delete the time set for the minute minder

- Call up the minute minder and delete it with the **◀ C** sensor.

You can also use the sensor next to the - or the numerical keypad to set the time to 00:00.

# Description of the oven systems

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Your oven has three heating elements:

- The **ring heating element** is located with the fan behind the back panel.
- The **bottom heating element** is underneath the oven floor.
- The **top heating or grilling element** is below the roof liner.

The number of heating elements used will depend on the oven function.

## Oven functions

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

You can call up four oven functions directly from the main menu. Alternatively you can change the functions listed to suit your particular preferences. See "Changing settings - Main menu".

You can call up all the available functions, including Light, with the "All functions" menu.

## Fan plus

This system works by the circulation of heated air, created by the ring heating element and the fan.

The fan in the back wall of the oven draws in air from the oven cavity, heats it over the ring element and blows it back into the oven cavity through the openings around the edges of the back panel.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly. Lower temperatures can be used than with Conventional heat, as the Fan system circulates the heated air throughout the oven.

When using Fan plus you can cook on several levels at the same time.

## Fan heat

Unlike Fan plus, this function uses the top and bottom heating elements to create the heat and then uses the fan in the back of the oven to distribute it around the oven cavity.

Only one level can be used with Fan heat.

# Description of the oven systems

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## **Auto roast**

In this system, the heat is created by the ring heating element and the fan. The oven heats initially to a high temperature (230 °C) which seals the meat to keep it succulent and tasty. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected setting.

## **Intensive bake**

This method combines Fan plus with Bottom heat.

It is particularly useful for dishes which require a moist topping and crisp base like pizza and quiche lorraine.

Intensive bake is not suitable for baking thin biscuits etc. or for roasting as the juices will become too dark.

## **Conventional heat**

Both the top and bottom heating elements are switched on. Radiant heat is directed onto the food from above and below.

It is useful where a fairly long cooking time and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

## **Top heat**

Only the top heating element is switched on.

This method is suitable for browning dishes and giving gratins a crisp finish.

## **Bottom heat**

Only the bottom heating element is switched on.

Select this function at the end of the baking time if you want your cake to be browner on the bottom than on the top.

# Description of the oven systems

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## Economy grill

Pre-heat the grill for at least 5 minutes with the oven door closed before grilling. The inner part of the top heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use.

For grilling small quantities of flat items, e.g. fish and cuts of meat such as chops, steaks and kebabs and for browning small dishes, e.g. macaroni cheese.

Grill with the oven door closed.

## Full grill

Pre-heat the grill for at least 5 minutes with the oven door closed before grilling. The entire top heating element acts as the grill.

For grilling larger quantities of flat items and for browning larger dishes.

Grill with the oven door closed.

## Fan grill

Pre-heat the grill for at least 5 minutes with the oven door closed before grilling. The hot air from the grill is distributed over the food by the fan on the back wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

For grilling thick cuts, e.g. rolled meat, poultry.

Grill with the oven door closed.

## Gentle bake

Gentle bake uses the ring heating element and the fan.

It is suitable for bakes and gratins where a crispy finish is required.

## Defrost

The ring heating element and the fan are used for gently defrosting frozen food.

Defrosting can be carried out at temperatures between 25 to 50 °C.

## Light

For switching on the oven light independently. This is useful when cleaning the oven and also works with the door removed.

## Pyrolytic

In this mode the oven cleans itself.

All the heating elements and the fan are switched on and the oven is heated to approx. 460 °C. Any residual soiling is burnt off by the high temperatures.

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

# Using the oven

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## Selecting an oven function

- Switch the oven on.
- Select the function required.

After selecting an oven function, options which can be entered or changed for the cooking process will appear in the display, e.g.:

- Temperature
- Duration
- Start time
- Finish
- Heating-up phase
- Change function
- Save

Save will only appear if you have entered a duration. See "User programmes" for details about this function.

## Selecting a temperature

As soon as you have called up a function, the **recommended temperature** will appear in the display.

The following recommended temperatures are set at the factory:

Fan plus . . . . .	160 °C
Fan heat . . . . .	160 °C
Auto roast* . . . . .	160 °C
Intensive bake . . . . .	170 °C
Conventional. . . . .	180 °C
Top heat . . . . .	190 °C
Bottom heat . . . . .	190 °C
Fan grill . . . . .	200 °C
Economy grill . . . . .	240 °C
Full grill . . . . .	240 °C
Defrost . . . . .	25 °C
Gentle bake . . . . .	190 °C

\* Initial temperature approx. 230 °C, then drops to 160 °C for continued roasting

If the recommended temperature is suitable for your recipe, confirm it with "OK".

If it is not suitable, you can change it for this particular cooking process.

You can also change the recommended temperature for a function permanently if you wish: see "Changing settings - Recommended temperatures".

You can change the temperature you have selected at any time by calling up "Change" and the "Temperature" option.



## Changing the heating-up phase

The "Heating-up phase" option will appear with the Fan plus, Auto roast and Conventional functions.

A **rapid heat-up phase** is set as standard for these functions.

The top and ring heating elements will come on together with the fan during the heating-up phase to enable the oven to reach the required temperature as quickly as possible.

The rapid heat-up phase should not be used for some items such as biscuits and small cakes because they will brown too quickly from the top.

If you want to **switch off the rapid heat-up phase for a cooking process**, call up the "Heating-up phase" option and select "Normal".

You can also **switch off the rapid heat-up phase permanently**. See "Changing settings - Heating-up phase".

## Pre-heating the oven

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 certain instances.

### With **Fan plus**

- Pre-heat the oven 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.

### With **Conventional heat**

- Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

The rapid heat-up phase should be switched off when baking delicate items such as pizza, biscuits and small cakes. Otherwise they will get brown too quickly.

# Using the oven

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## Entering duration, start time or finish

By entering the duration, start time or finish time, the cooking process can be programmed to switch off, or on and off automatically.

### ● Duration

Enter the cooking duration you require. Once the duration set has elapsed, the oven will switch itself off automatically. The maximum duration which can be set is 12 hours.

### ● Start time

### ● Finish

You can set the Start time and Finish to specify when you want cooking to start or finish.

To **switch a programme off automatically** enter the Duration or the Finish time.

To **switch a programme on and off automatically** you have three choices:

- Enter the Duration and Finish time,
- Enter the Start time and the Duration, or
- Enter the Start time and the Finish time.

The time which has not been entered is calculated automatically.

Once you have entered the times for a cooking programme you can save it as a "User programme" (see "User programmes").

The **Start time** will be shown in the display up until the heating elements **are switched on**.

**During the course of the programme**, you can first follow the **temperature increasing** in the display until it reaches the set temperature. The **Time left** will then count down in the display.

At the end of the programme the message "Programme finished" will appear in the display and the buzzer will sound.

## Using the residual heat, Energy save function

**Shortly before the end of a time controlled cooking programme** the oven heating switches itself off automatically. The message "Energy save phase" will appear in the display. The residual heat in the oven is sufficient to complete the cooking process.

The cooling fan continues to run, as does the hot air fan if a "fan" setting had been chosen.

## Changing or deleting an entered time

Selecting "Change" brings up all the menu options which can be changed.

You can delete times by entering 00:00.

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

## Change function

You can change the function selected via this option.

The times already entered will be kept.

## Programme sequence, Cooling fan

As soon as the settings for a cooking programme have been accepted,

- the oven will start heating up,
- and the cooling fan will switch on.

Switch the oven off at the end of the programme.

The oven will switch off automatically at the end of a time controlled programme, and "Programme finished" will appear in the display.

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

The fan is sensor-controlled and will switch off automatically.

You can change this standard default setting: see "Changing settings - Cooling fan run-on".

## User programmes

Up to 30 frequently used recipes can be saved under a user-defined name. This can be done in one of 3 ways:

- during programming after you have selected a cooking duration
- at the end of a cooking programme
- via the "User programmes" menu

Once saved, they can be called up again as required via the "User programmes" menu.

### To save a user programme during programming

After selecting and confirming a cooking duration use the arrow buttons to the right of the display to scroll down to the "Save as" option. Then select the "Name the programme" option and follow the screen instructions for naming it.

### To save a user programme at the end of a cooking programme

Once the buzzer has sounded select the "Change" option on the screen. You can select and change any highlighted options in the display. Follow the screen instructions until the scroll bar appears. Scroll down to the "Save as" option and follow the screen instructions for naming it.



# Using the oven

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## To create a User programme via the "User programme" menu

- Select the "User programme" menu.
- Select "Create", then select and confirm the cooking function you want.
- Alter and confirm the pre-set recommended temperature if required.
- Select a duration, or a core temperature if using the roast probe, and confirm.
- Check the settings and confirm them with "Continue".
- If you are not using the roast probe, you have the option of adding further cooking functions, for example, if you want to add another cooking function to follow on from the first. Proceed as described above.
- Then set the shelf level to be used.

After confirming with "Continue", select an existing name from the list in the display, or select "Name the programme". To do this:

- Select the letters or numbers by touching the sensors beside the arrows  .
- When the letter or number you want is highlighted, confirm it with "Select character". The letter or number you have selected will appear in the top line of the display after "Name".
- Select the rest of the letters or numbers for your programme name.

You can use the "Delete character" option to correct any wrong entries.

Select "Space" where a space is required.

- Confirm the programme name with "Save name".

## To select an existing User programme

Select "User programmes" from the main menu and then select the "Select" option. Programmes saved under "User programmes" will appear listed in the display. Scroll to the one you want to use and select it by pressing the button next to it. Select "Continue" and then "Start straight away" or "Start later" and enter the time you want the programme to start.

You can save "User programmes" to the main menu if you wish. See "Changing settings – main menu" for instructions on how to do this.

## To change an existing User programme

Select "User programmes" from the main menu and then select the "Change" option. Programmes saved under "User programmes" will appear listed in the display. Scroll to the one you want to change and select it by pressing the button next to it. Change or confirm the settings that appear highlighted in the screen. You will then be prompted to save the programme's name.

## To delete an existing User programme

Select "User programmes" from the main menu and then select the "Delete" option. Programmes saved under "User programmes" will appear listed in the display. Scroll to the one you want to delete and select it by pressing the button next to it. Select "OK" to delete it from memory or "Do not delete" to return to the programme list.

You can change the standard default settings as follows:

- Switch the oven on.
- Call up the "Settings 🚩" menu.
- Call up the sub-menu you require.

Currently selected settings are indicated by a tick ✓ next to them.

If you do not make a selection in the sub-menu within approx. 20 seconds, the display will revert to the "Settings 🚩" menu.

## Language 🚩

You can set the language you want the display to appear in.

After selecting and confirming "Language", the language you have selected will appear in the display.

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

## Time of day

### Display

If you select "On", the time of day will be displayed all the time.

If you select "On for 60 seconds", the time of day will go out after 60 seconds. The time of day continues to run unseen in the background. It will reappear for a further 60 seconds when you switch the appliance on and when you switch it off.

### Clock format

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

### Setting the time of day

You cannot set the time of day while a cooking programme is in progress.

- In the "Settings" menu, select the "Set time of day" option.
- Use + or - or the keypad to enter the time of day. First enter the hours and confirm with "OK". Then enter the minutes and confirm with "OK".

If you are using the keypad to enter the time you can enter the minutes immediately after entering the hour.

The current time of day will reappear once power has been restored after a power cut. The oven will store this data for approx. 200 hours. After 200 hours the display will show 12:00 and the time will need to be re-set.

# Changing settings

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## Light

The oven interior lighting can be set so that it goes out 15 seconds after a cooking programme has started, or so that it stays on throughout cooking.

If this option has been set, the lighting can be switched back on for a further 15 seconds by pressing one of the sensors next to the display.

## Main menu

The first four options in the main menu can be allocated to functions or user programmes which you use more frequently than the pre-set functions.

Each option is shown as a position and can be changed. You can select other options from the range of functions and also your user programmes.

You can change to the position required by confirming "Continue" even if no changes have been made.

## Catalyser

The oven is supplied with the catalyser engaged for all functions except Gentle bake.

If the catalyser is set to:

- "On" it will also work during Gentle bake.
- "Off next programme only" it will be switched off during the next programme but only if a temperature of over 150 °C is reached. If this temperature is not reached, the setting will apply to the following programme too.

- "Factory default" the settings the oven was supplied with will be re-instated.

## Cooling fan run-on

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

The cooling fan is sensor controlled and will switch off automatically.

You can change the factory default setting and set the cooling fan to switch off when the temperature in the oven is below about 70 °C or to switch off after a period of about 25 minutes.

Do not leave food in the oven to keep it warm if you have set the cooling fan to timed operation. Moisture levels in the oven could increase, leading to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensate can

- damage the housing unit / worktop.
- lead to corrosion in the oven.

## Pyrolytic

A message will appear in the display after a certain length of time to remind you to run a pyrolytic cleaning programme. You can disable this message if you do not wish to be reminded. Confirm the option "No reminder".

## Heating-up phase

The heating-up phase of the Fan plus, Conventional and Auto roast functions

- will include a rapid heat-up phase if the "Rapid" option has been selected.  
The message "Rapid heat-up phase" will appear in the display during the heating-up phase.
- will not include a rapid heat-up phase if the "normal" option has been selected.  
The "Heating-up phase" menu option will then not appear after a function has been selected.

## Start

The cooking programme will start automatically about 20 seconds after the last entry was made. Alternatively you can start it manually.

If "Manual" has been selected, "Start" will appear at the beginning of each programme and must be confirmed before the programme will start.

## Recommended temperatures

If you frequently change a recommended temperature it may be a good idea to change it permanently.

- Select the function you want and change the temperature within the range allowed.

## Display

The contrast and brightness can be adjusted.

## Buzzer tones

The volume, melody and duration can all be altered.

You can also set different melodies for the minute minder and for cooking durations.


You can also activate or deactivate the tone which sounds each time a sensor is touched.

## Safety

The oven is supplied with the following settings deactivated as standard.

To use them you first have to activate them.


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

If activated the  symbol will show in the display when the oven is switched off.


# Changing settings


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## Activating the system lock


- Call up the "Safety" sub-menu.
- Select "System lock  " and confirm "On".
- Switch off the oven.

## Using the system lock:

- Call up the  symbol and confirm "on".

The  symbol indicates that the lock has been activated. The minute minder can still be used whilst the lock is on.

The system lock remains active even after a power cut.

To switch the lock off call up the  symbol and confirm "off".

## Units

Temperatures can be displayed in °C or °F, and weights in kg or lbs.

## Showroom

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

A message will appear briefly in the display when you call up this option. Demo mode can then be activated or deactivated.

## Factory default setting

If you select

- "All settings"  
any settings that you have altered will be reset to the factory default setting.
- "User programmes"  
all saved user programmes will be deleted.
- "Main menu"  
the main menu will be reset to the factory default setting.
- "Recommended temperatures"  
recommended temperatures which have been changed will be reset to the factory default settings.

## Miele@home

(optional accessory, depending on country)

This option will only appear if your appliance is fitted with Communication module XKM 2000 SV.

## Installation

This option will only appear when the Miele@home system is being installed for the first time. Please refer to the "Miele@home" installation instructions supplied with Communication module XKM 2000 SV for information on how to do this.

## SuperVision

This option will only appear if your appliance is signed on to the Miele@home SuperVision system. See "Miele@home SuperVision - Settings" for more information on settings.



In the UK, Miele branded cleaning and conditioning products as well as a microfibre E-cloth, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals, are available from the Miele Spare Parts Dept. or via the Internet (depending on country).

## Appliance front

Clean the

- door handle,
- trim inside the door.

regularly, preferably after each use.

This will help to prevent grease and other deposits adhering to the surfaces and becoming difficult to remove and also in some cases, causing discolouration.

- All surfaces and controls should be cleaned using warm water with a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances pay particular attention to the following cleaning instructions.

## Glass surfaces

Glass surfaces are susceptible to scratches and abrasions.

Avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- sharp metal tools,
- oven sprays.

# Cleaning and care

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## Stainless steel fronted appliances

Stainless steel surfaces are susceptible to scratches and abrasion.

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a conditioning agent for stainless steel can also be used.

Follow the manufacturer's instructions on the label.

## Aluminium fronted appliances

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces may suffer discolouration or damage if soiling is left on them for too long.  
Remove any soiling straight away.

Aluminium surfaces are susceptible to scratches and abrasion.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaning agents,
- descaling agents,
- dishwasher cleaners,
- oven sprays.

If you are unsure about a particular product or need further advice, please contact your nearest Miele Sales office. See back page for details.

## Accessories

Remove all accessories as well as the runners and any extra accessories such as, for example, the baking carriage, or telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the baking carriage and telescopic runners.

## Baking tray, grill pan, anti-splash tray (if fitted), racks and runners

The surfaces of these have been treated with **PerfectClean enamel**.

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

## Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

If cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket.

Some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

The roasting filter, unlike other accessories, can be pyrolytically cleaned. Although this may cause permanent discolouration, it will not affect the functioning of the filter in any way.

## Roast probe

This should be wiped clean with a damp cloth only.

Do not put the roast probe into water, or clean it in the dishwasher as this would damage it.

## Rotisserie

Clean in a solution of hot water and a little washing up liquid. Stubborn soiling should be soaked first before being removed.

If necessary a non-abrasive proprietary stainless steel cleaner may be used.

# Cleaning and care

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## PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the baking tray, grill pan, anti-splash tray (if fitted), rack and runners have been treated with a special type of enamelling called "**PerfectClean**".

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it 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. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning.  
Danger of burning!

## Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left the harder it may become to remove.

## Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a non-abrasive stainless steel spiral pad or a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

## Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended. However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

### **Important**

For optimum performance of the PerfectClean enamel 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 even become impossible.**

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

- abrasive cleaning agents
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

### **Note**

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

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

# Cleaning and care

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## Oven interior

The oven interior, back panel and roof liner are coated with dark **pyrolytic enamel** which facilitates cleaning.

This is a particularly hard enamel with an extremely smooth surface. Because of its anti-stick properties most debris can be easily removed with warm water and a little washing-up liquid applied with a soft cloth. This should be done after each use.

Allow the oven to cool down before cleaning.

Danger of burning!

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 be used

## Pyrolytic cleaning of the oven interior

A message will appear in the display after a certain length of time to remind you to run a pyrolytic cleaning programme. You can disable this message if you do not wish to be reminded (see "Changing oven settings - Pyrolytic")

Before starting a pyrolytic cleaning process please note the following advice:

Remove any coarse soiling from the oven before you start.

Clean the interior glass door panel thoroughly. Otherwise, splashes on the door may burn on making them difficult to remove.

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 the seal can damage it.

Remove all accessories as well as the runners and any extra accessories such as, for example, the baking carriage, or telescopic runners from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the baking carriage and telescopic runners.

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. Danger of burning.

During the pyrolytic process the oven is heated to approx. 460 °C . Any residual soiling is burnt off by the high temperatures.

The pyrolytic programme duration will vary depending on the level of soiling.

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

At the end of the programme it will not be unlocked until the temperature inside the oven has dropped to below 280 °C.

If the pyrolytic cleaning programme has been started by mistake or if the process is interrupted, the door lock will be released:

- immediately if the temperature is below 280 °C.
- not until the oven interior temperature is below 280 °C if the temperature inside the oven is higher than 280 °C.

### Starting a pyrolytic process

- Take all accessories out of the oven.
- Select the "Pyrolytic" function.
- Start the pyrolytic cleaning process.

The appliance door will lock.

You can **delay the start of the pyrolytic process** for example, to take advantage of cheaper night electricity tariffs. To do so:

- Call up "Start time" and select a time to start the programme at.

You can change the start time if you wish at any time up until the delay period has elapsed.

**At the end of the programme** a buzzer will sound and the message "Programme finished" will appear in the display.

- Switch off the oven.

## Cleaning and care

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

Remember to wait until the oven has cooled down before doing so!  
Danger of burning.

Try not to wipe the fibre-glass seal when cleaning the oven cavity. It 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.

Deposits on the internal door panel can be removed using a suitable glass scraper.

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**,

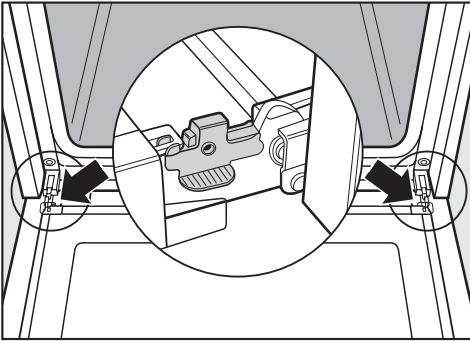
- if the soiling levels in the oven are too much for the programme to deal with.  
The message "Fault - 23" will appear in the display.  
Remove all coarse soiling before starting the pyrolytic process again.
- if the oven is switched off.
- in the event of a power cut.  
Switch the appliance off. If the oven interior temperature is below 280 °C, the door lock will be released after a period of approx. 30 seconds. It can then be opened.  
Start the pyrolytic cleaning process again if necessary.



## To remove the oven door

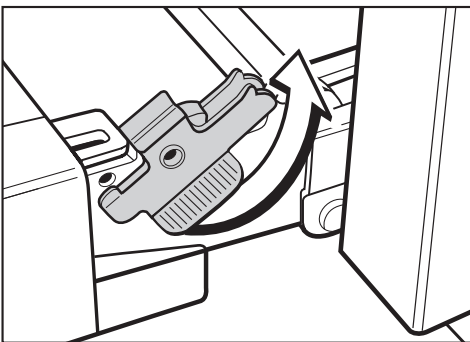
Please note: the oven door is heavy and should be gripped firmly at both sides when being removed or refitted.

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 guides will close, and damage the appliance. Danger of injury.



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

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

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

# Cleaning and care

## To dismantle the oven door

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

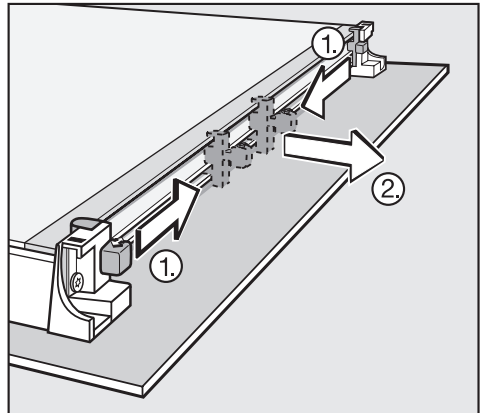
Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface.

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

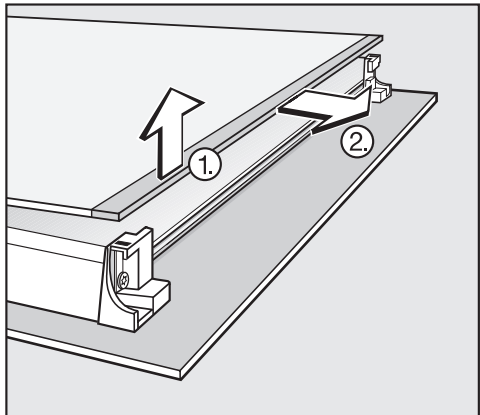
- Always remove the oven door before dismantling it.
- Place the door on a protective surface (e.g. on a towel) to protect it from breakage and to prevent it getting scratched.  
The door handle should line up with the edge of the table. Make sure the glass lies flat to protect it from damage during cleaning.

The oven door is made up of a total of four panes of glass.

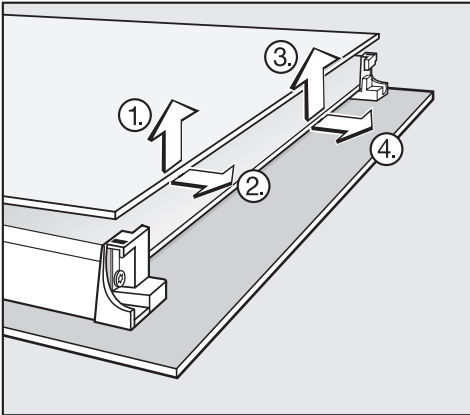
Spacers are located next to the hinge guides which keep the individual door panes in position.



- Push the spacers towards the centre of the door and then pull them off. If they are difficult to remove lift the middle pane up a little. The spacers should then be easier to move.



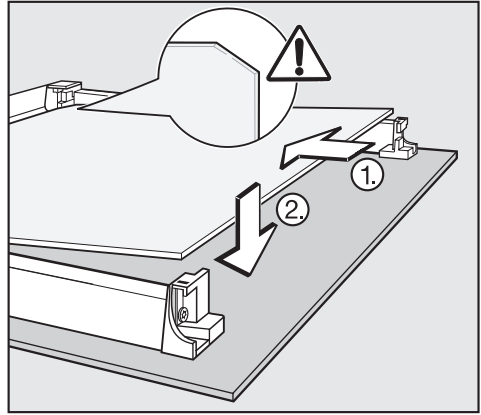
- **Carefully** lift the inner pane up and out.



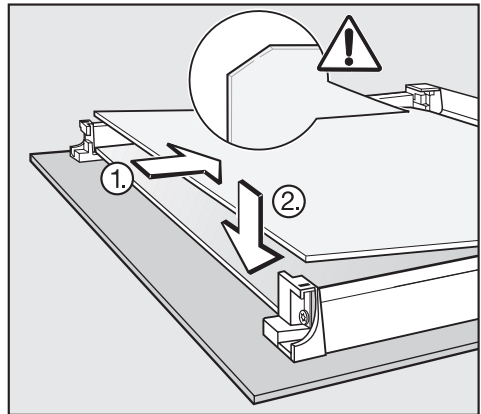
■ Then **carefully lift the middle panes up and out.**

- The individual panes can then be cleaned.  
Handle them very carefully to avoid the risk of breakage.

When putting the door back together again replace the middle panes first. These panes are identical and both have a corner missing. When replacing the first pane this cut-off corner should be on the right hand side, and when replacing the second pane it should be on the left.

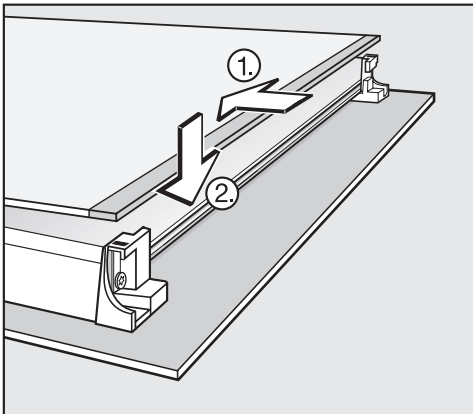


- Replace the first of the middle panes. Make sure the cut-off corner is positioned at the **top right hand side.**

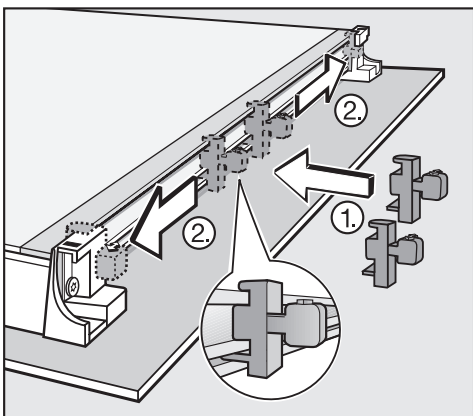


- Replace the second of the middle panes. Make sure the cut-off corner is positioned at the **top left hand side.**

## Cleaning and care



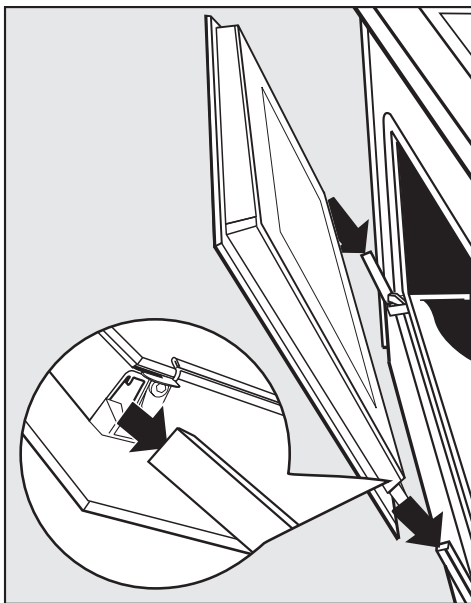
- Finally replace the black printed inner pane. The print should face the middle pane.



- Lift the upper of the two middle panes up a little and refit the spacers to the panes. Then re-position them back next to the hinge guides.

Before putting the door back on to the oven make sure that the inner pane is sitting correctly in its retainers and that it cannot come loose and get damaged by mistake.

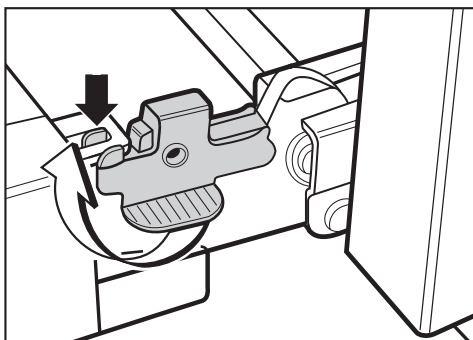
## To refit the door



- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

- Open the door fully.

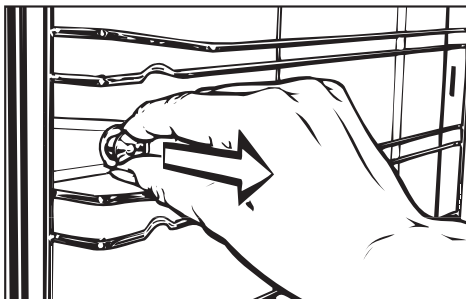


- Flip both locking clamps back up to lock them. Turn them as far as they will go into a horizontal position. Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.

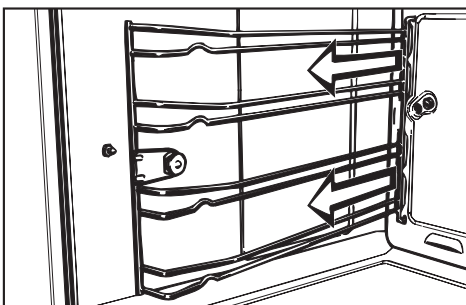
It is essential that the locking clamps lock securely when the door is re-fitted after cleaning. Otherwise the door could work loose from the hinges, resulting in damage to the door.

### To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning.



- Pull on the fixing knob to release it.



- Remove the runners.

**Reassemble** in the reverse order, carefully ensuring all parts are correctly in place.

## Problem solving guide

Installation, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with local and national safety regulations.

Repairs and other work by unqualified persons could be dangerous, and the manufacturer will not be held liable for unauthorised work.

Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

Some minor problems can be corrected without contacting the Miele Service Department.

### What to do if . . .

#### . . . the oven does not heat up.

Check whether,

- the system lock has been activated.
- the mains fuse has tripped. Contact a qualified electrician or the Miele Service Department.

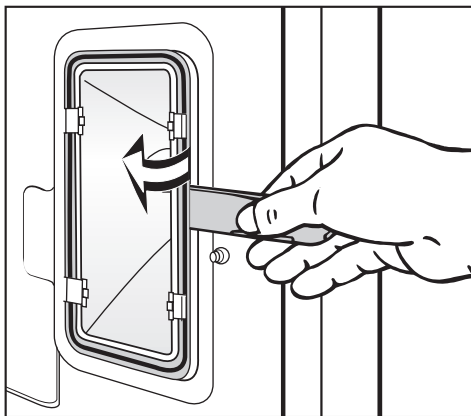
#### . . . the heating works, but not the oven lighting.

The halogen lamp needs replacing.

To change the lamp:

- Disconnect the appliance from the electricity supply.  
Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.
- Remove the runners.

- Cover the floor of the oven with a towel to protect the enamelling just in case the lamp cover is dropped.

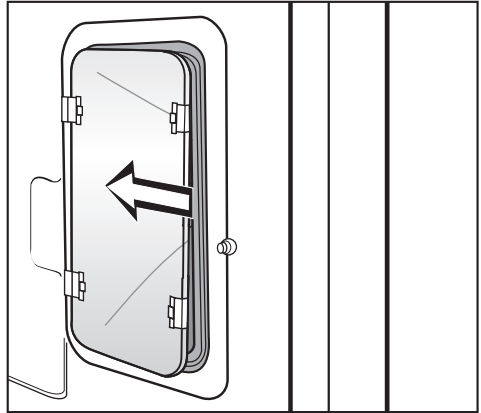
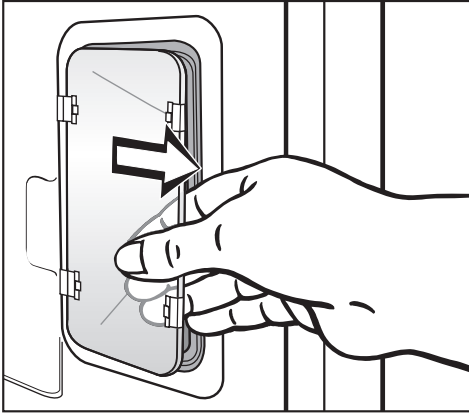


- Use the lever to release the lamp cover from its frame.

The glass cover is held in position by two metal brackets which are secured to the reflector.

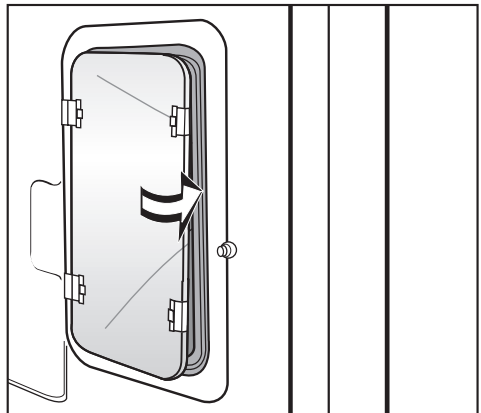
Do not push the metal brackets to the sides, as this would damage both the brackets and the reflector. It might also make it difficult to push the glass cover back into its frame again.

## Problem solving guide



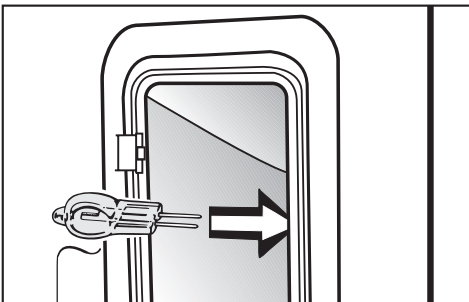
- Pull the glass cover out of the rear metal brackets.
- Pull the defective halogen lamp out. When purchasing a new lamp it is a good idea to take the old one with you to make sure you get the correct replacement (12 V, 20 W, heat resistant to 300 °C, G4 fitting, Osram, Type 64428).

Do not touch the surface directly when changing the lamp as grease particles from your fingers will adhere to the surface and damage the lamp. Please follow the manufacturer's instructions.



- Push the glass cover into its frame at the front.
- Replace the runners (and side liners if fitted).

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.



- Replace it with a new one, making sure it goes into its socket horizontally.

# Problem solving guide

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## **. . . no noise is heard when the oven door is opened during operation.**

This is not a fault.

If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

## **. . . a noise can be heard after baking, roasting or grilling.**

This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

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

It will switch off sooner if the oven door is opened.

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

Check whether,

- the correct temperature was set.
- 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.
- The roasting filter had been left in place in front of the fan when cooking with Fan plus or Intensive bake: In this case baking times might be lengthened by 10 to 15 minutes.

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

There will always be a slight unevenness.

If browning is very uneven, check with **Fan plus**:

- whether the temperature was set too high,
- whether the roasting filter was in place.
- whether the correct runner height was used.

with **Conventional** heating:

- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.
- whether the correct runner height was used.



## **... a fault message appears in the display**

**Faults which you can rectify yourself**, are indicated by the following message "Please read notes in the operating instruction booklet".

### **Fault 23**

The pyrolytic temperature of approx. 460 °C 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 message appears again please contact the Miele Service Department.

### **Fault 32**

The door lock for the pyrolytic cleaning programme has not shut. Interrupt the pyrolytic cleaning programme by switching the oven off. Then start it up again. If the fault message appears again please contact the Miele Service Department.

### **Fault 33**

The door lock for the pyrolytic cleaning programme will not open. Interrupt the pyrolytic cleaning programme by switching the oven off. Then start it up again. If the door lock will still not open please contact the Miele Service Department.

### **Fault 54**

The roast probe is defective. Remove the probe from its socket and the message will disappear.

### **Fault 55**

The oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the oven function selected. The oven can be used again immediately by simply turning the oven off and on again.

**Faults which you cannot rectify yourself**, are indicated by the following message "Please call the Service Department.".

## After sales service

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In the event of any faults which you cannot remedy yourself, please contact

– your Miele Dealer

or

– the Miele Service Department  
(see back cover for contact details).

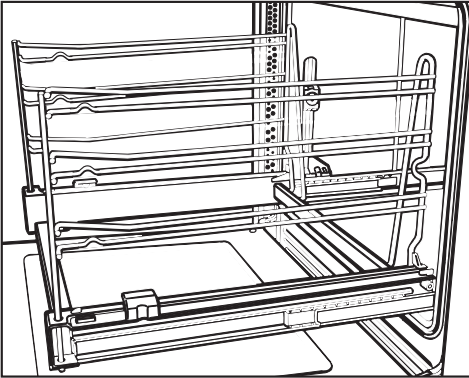
When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance.

These are shown on the data plate, visible below the oven interior, with the door fully open.

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

The following accessories may come standard with some models. They following accessories are available at extra cost from your Miele Dealer, the Miele Spare Parts Department or via the Internet (depending on country).

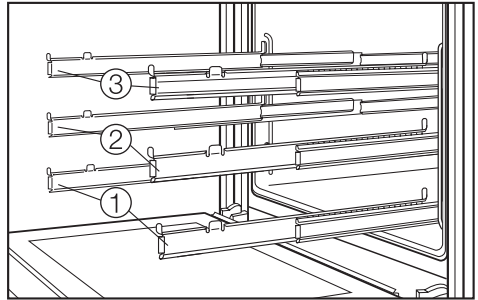
### Telescopic baking carriage



The telescopic baking carriage with 4 levels of runners can be drawn right out of the oven. This gives a good overview of all the cooking in progress.

Do not leave the baking carriage in the oven during the pyrolytic cleaning process. The high temperatures needed for pyrolysis will burn the lubricant in the runners and cause irreparable damage to the baking carriage.

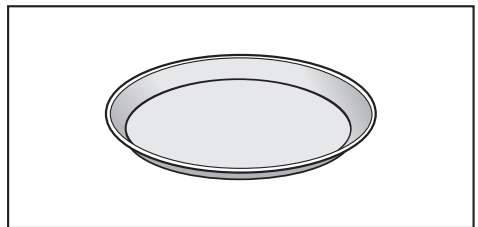
### Telescopic runners



The telescopic runners provide three shelf levels. Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

Do not leave the telescopic runners in the oven during the pyrolytic cleaning process. The high temperatures needed for pyrolysis will burn the lubricant in the runners and cause irreparable damage.

### Pizza pan

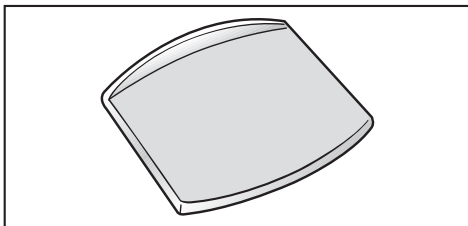


This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

## Extra accessories

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### Baking stone

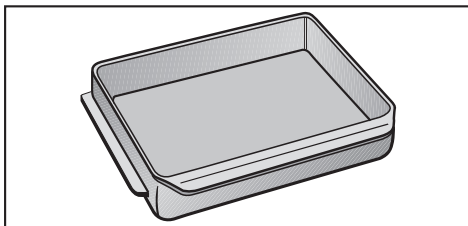


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

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 oven tray to prevent it being pulled out too far.

The dish has a special protective anti-stick coating.

It is available in two sizes:

HUB 61-22, 8 - 10 servings,  
W x D x H: 38 x 22 x 8.6 cm

HUB 61-35, 16 - 20 servings,  
W x D x H: 38 x 35 x 8.6 cm

A lid is available separately.

### Miele@home

N.B. This feature is not available in all countries. Please check with your supplier.

The Miele@home system allows you to call up your appliance at any time to check information, e.g. about a programme which is in progress (temperature, delay start time, time remaining ...).

As your appliance is equipped with **SuperVision**, you will be able to use it to call up information about all appliances which have been signed on to the Miele@home system.

To do this, your appliance must be fitted with **Communication module** (XKM 2000 SV). Each of the Miele@home enabled appliances will also need to be fitted with a Communication module.

An **InfoControl** unit is available which can also be used to display information about the status of your appliances.

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 oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via 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 install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

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.

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

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

In other countries check these details with your supplier.

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

# Electrical connection UK, IRL, ZA

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## IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

## ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

# Electrical connection AUS, NZ

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All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

**WARNING**  
**THIS APPLIANCE MUST BE**  
**EARTHED.**

Test marks . . . . . Electrical safety  
. . . . . C-Tick Mark

Electrically suppressed  
according to . . . . . AS/NZS 1044

## **AUS:**

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The fuse rating is 16 A.

## **NZ:**

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The fuse rating is 16 A.

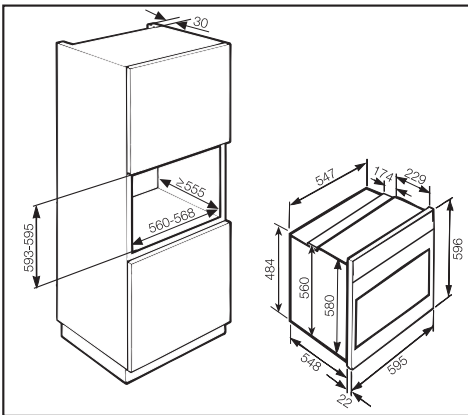
# Installing the oven

To ensure adequate ventilation to the oven once installed:

- provide a ventilation cut-out in the housing unit as illustrated.
- do not fit a rear panel into the housing unit.
- do not fit insulation material inside the housing unit.

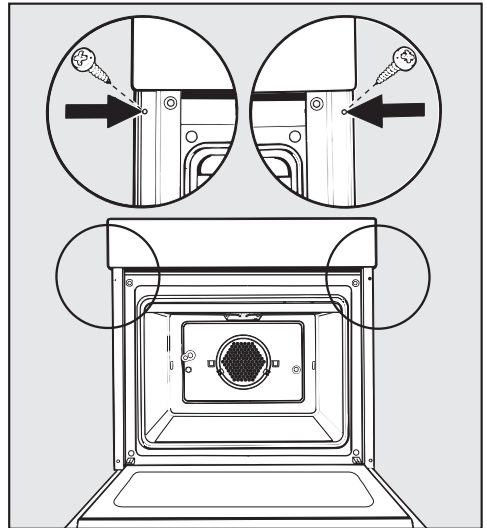
Important:

Remove the protective cork spacers from the sides of the oven before installation.



Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the oven into the furniture housing unit as far as the oven trim, and align it.



- Open the oven door, and with two screws secure the oven to the side walls of the furniture housing unit through the holes in the oven trim.
- Reconnect the electricity supply to the isolator.

The appliance must only be operated when it has been built in. Otherwise it poses an electric shock hazard.



You can sign a maximum of 11 appliances on to the system. These can include:


- up to three washing machines,
- up to three tumble dryers,
- up to two dishwashers,
- up to three refrigeration and/or freezing appliances.

If several appliances of the same type are signed on, these will appear with a number beside them in ascending order, e.g. washing machine 1, washing machine 2.

## SuperVision display

All signed on appliances will appear in the display. The current status of the appliances as well as the start time, duration or time remaining will also be shown.

The display will change back to the oven display when the oven master appliance is selected.

**Fault messages** are marked with the  symbol and an audible tone will also sound.

The SuperVision display will appear automatically and an audible tone will sound **at the end of a programme** of a signed on appliance.

## To call up the SuperVision display . . .

**. . . when the oven is switched on:**

- Select "SuperVision" from the main menu.

**. . . when the oven is operating and a selected programme is running or a programme has been selected with delay start:**

- Select the "SuperVision" option from the display.

If an automatic programme has started, the "Save as" option will be shown in the display at first. This will change to "SuperVision" after a short time.

**. . . when the oven is switched off:**

The time will be shown in the display if none of the signed on appliances are in use. The SuperVision display will appear automatically as soon as a signed on appliance is started.

The SuperVision display can also be switched off or set so that it will only appear if there is a fault (see "Settings - Display options").

# Miele@home SuperVision

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## Settings

You can select and alter the following sub-menus in the "Settings" - Miele@home" menu:

The Miele@home option will only appear if your appliance is fitted with Communication module XKM 2000 SV and has been signed on to the Miele@home with SuperVision system.

### Display options

- Display all the time  
The SuperVision display will appear automatically.
- Only display when there is a fault  
Only faults on the signed on appliances will be shown in the display.
- Do not display  
The SuperVision display will not appear automatically and it cannot be selected.

### Appliances signed on

The signed on appliances will be listed and described as:

- Master appliance.
- Connected:  
The appliance is connected to the electricity supply.
- Not connected:  
The appliance is disconnected from the electricity supply.

### Sign on another appliance

Communication enabled appliances as well as master appliances can be signed on at a later date.

### Search for appliances

All appliances which have been signed on to the Miele@home system will be searched for and listed in the display.

### Sign an existing appliance off

Communication enabled appliances as well as master appliances can be signed off from the Miele@home system.

### Set the same time for all appliances

The time is relayed to the appliance and automatically updates the appliance display (this function must also have been activated on the appliance). This function can be deactivated.

If another master appliance is signed on to the Miele@home system and it is set as the "Time controller", this function will be automatically switched off on the SuperVision appliance.

### Deactivate SuperVision

You can deactivate the SuperVision appliance if you no longer wish it to be connected to the Miele@home system.

## Problem solving guide

Problem	Possible cause	Remedy
A communication enabled appliance does not appear in the list of signed on appliances.	The appliance has not been signed on.	<ul style="list-style-type: none"> <li>Repeat the signing on procedure on the SuperVision oven and on the appliance, see "Signing on additional appliances" in the "Miele@home" installation book.</li> </ul>
	There was a problem when setting up the SuperVision oven.	<ul style="list-style-type: none"> <li>Select the "Search for appliances" function on the master appliance.</li> </ul>
The SuperVision option is not listed in the main menu.	The SuperVision oven has not been signed on to the Miele@home system.	<ul style="list-style-type: none"> <li>Repeat the sign on procedure.</li> </ul>
	There was a problem when setting up the SuperVision oven.	<ul style="list-style-type: none"> <li>Select the "Search for appliances" function on the master appliance.</li> </ul>

If you cannot remedy the problem yourself, please contact the Miele Service Department or your dealer.

## Other fault messages

Please refer to the Miele@home installation instructions for information on other fault messages which can occur during the installation of the Miele@home system or during the signing on and off procedures on a Communication enabled appliance / master appliance.

**United Kingdom:**

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