

AU, NZ	Warranty
BR	Termo de Garantia
CA	Limited Warranty Garantie Limitée
MX	Póliza de Garantía
US	Limited Warranty
EXP	Guarantee



Please review the enclosed document carefully as it governs your purchase with Miele Australia Pty Ltd (ACN 005 635 398 ABN 96 005 635 398 of 1 Gilbert Park Drive Knoxfield VIC 3180) and Miele New Zealand Limited (IRD 98 463 631 of Level 2, 10 College Hill, Freemans Bay, Auckland 1011), jointly referred to as Miele. It sets out your rights and obligations with respect to your purchases, including important limitations and exclusions.

## WARRANTY

Miele products are subjected to rigorous testing and assessment as to their quality and fitness.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Warranties and conditions as to the merchantability and fitness for purpose of Miele Domestic products are implied under consumer protection legislation in Australia and New Zealand. The Warranty in this clause is independent of, and does not exclude or limit, any non-excludable statutory warranties and conditions implied by such legislation.

In the case of Domestic products Miele warrants that the product/s will be free from defects in materials and workmanship for a period of 24 months from:

- i. the date of delivery, or
- ii. where applicable, settlement of the development (evidentiary documentation required), or
- iii. where applicable, six months following the practical completion of any development.

In the case of Professional products Miele warrants that the product/s will be free from defects in materials and workmanship for a period of 12 months from:

- i. the date of delivery, or
- ii. where applicable, settlement of the development (evidentiary documentation required), or
- iii. where applicable, six months following the practical completion of any development.

Miele does not make any further representation or warranties as to the merchantability of its product range.

Miele reserves the right to inspect and test the products for the purpose of determining the extent of any defect and the validity of any claim made under this Warranty. All defective parts and products replaced by Miele under this Warranty will be deemed to be the property of Miele.

This Miele Warranty will not apply if the product is rendered faulty by a factor other than a defect in materials and workmanship. Such factors include but are not limited to:

- i. damage through misuse / neglect (including failure to maintain, service or use with proper care);
- ii. use for a purpose for which the product was not sold or designed;
- iii. in the case of domestic appliances and vacuum cleaners, commercial use;
- iv. use or installation (where applicable) which is not in accordance with any specified instructions for use or installation;
- v. use or operation after a defect has occurred or been discovered;
- vi. damage through freight, transportation or handling in transit (other than when Miele is responsible);
- vii. damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors (i.e. vermin damage) howsoever outside Miele's control;
- viii. repair, modification or tampering with by the purchaser or any person other than Miele or an authorised Miele Service Agent; or
- ix. use of parts, components or accessories (including but not limited to dust bags) which have not been supplied by or specifically approved by Miele.

This Warranty does not apply to consumables such as batteries, filters or globes.

The Miele Warranty provided under this clause is a transferable right. Customer must retain proof of purchase (receipt) in order to be eligible to make a Warranty Claim.

## HOW TO MAKE A WARRANTY CLAIM

Conduct a basic check of the product i.e. to establish if it is appropriately connected. It is also a good idea to check the Miele user manual. If the problem persists follow our simple claims process:

1. Notify Miele to arrange Warranty, Repair or Service. In Australia call 1300 464 353 for Domestic appliances and 1300 731 411 for Professional appliances. In New Zealand call 0800 464 353 for Domestic and Professional appliances.  
In Australia and New Zealand e-mail [service@miele.com.au](mailto:service@miele.com.au) for Domestic appliances and [service.prof@miele.com.au](mailto:service.prof@miele.com.au) for Professional appliances.
2. Provide and make available the Warranty card or a copy of the purchase receipt to show that the Warranty applies to the product at the date of the claim.

In the case of floor care products i.e. Vacuum Cleaners, please return the product to Miele or its nearest Chartered Agent or authorised Service Agent.

Please note that Miele may engage other persons or parties to assist it in fulfilling its obligations under this contract. We always try to complete Repairs in the shortest amount of time possible.

## SERVICE & SPARE PARTS

While Miele will use reasonable commercial endeavors to have all necessary Spare Parts available for the purpose of Repair or Service, Miele is not liable for delays due to sourcing of unusual Parts which are required, or due to circumstances beyond the control of Miele.

Miele has a policy of assuring the availability of Spare Parts and Service for all Miele products for a period of not less than five (5) years following the cessation of production of the applicable product. After this period, availability of Spare Parts and Service will depend upon the particular Miele product. Please contact Miele for more details in relation to availability of Spare Parts and Service.

If a product is located outside of Miele's service region, additional fees such as travel and transportation charges may be applicable in respect of the Service or Repair, details of which will be provided by Miele prior to any agreement being made in respect of a Service or Repair.

## COMPLAINTS / CUSTOMER CARE

We take our customer service seriously and want to hear about any problems that you may have had or the level of service you have been provided.

To notify us of these issues, please collect all the relevant information on your query and direct it to:

The Complaints Manager  
Miele Australia Pty. Ltd.  
1 Gilbert Park Drive  
Knoxfield VIC 3180  
Or e-mail: [contact@miele.com.au](mailto:contact@miele.com.au)  
The Complaints Manager  
Level 2, 10 College Hill  
Freemans Bay  
Auckland 1011  
Or e-mail: [contact@miele.com.au](mailto:contact@miele.com.au)

## PRIVACY

Miele will collect and deal with the customer's personal information (including name, address, telephone contact or personal details) only in accordance with Miele's Privacy Charter. A copy of the Privacy Charter is available from Miele or [www.miele.com.au](http://www.miele.com.au) and [www.miele.co.nz](http://www.miele.co.nz)

Miele may disclose personal information to its related companies and to organisations which provide services (including delivery services) to Miele or which assist Miele in providing services (including Repair / Warranty services) to its customers.

## GOVERNING LAW

This agreement is subject to the laws of the State of Victoria, Australia or to the laws of New Zealand, the parties submit to the exclusive jurisdictions of the Courts of these regions.



## Warranty Card

**IMPORTANT  
DO NOT RETURN THIS PAGE TO MIELE**

For your reference, please enter the particulars of your purchase below and retain with your purchase documentation.

Model no. \_\_\_\_\_

Serial no. \_\_\_\_\_

Date of purchase \_\_\_\_\_

Store details \_\_\_\_\_

Installed by \_\_\_\_\_

Please visit [www.miele.com.au](http://www.miele.com.au) or [www.miele.co.nz](http://www.miele.co.nz) to register your appliance warranty with Miele.

## Garantia para Produtos Miele comprados em território nacional (Brasil).

### I. Condições da Garantia

A Miele do Brasil garantirá os produtos que:

1. tenham sido adquiridos diretamente da Miele do Brasil, em território brasileiro.
2. necessitem de instalação ou que tenham sido instalados por um agente dos serviços autorizados (quando necessário, segundo o respectivo manual de uso do produto).

### II. Abrangência da Garantia

1. A Miele do Brasil substituirá, desde que devidamente comprovado, sem qualquer ônus, peças e componentes que apresentarem defeitos de fabricação e possam interferir no funcionamento de seus produtos, excluindo os custos de transporte para outros destinos diferentes dos registrados na data de instalação e outras despesas tais como taxas alfandegárias e custos de mão-de-obra não compreendidos nas Condições Gerais de Garantia.
2. As peças e componentes defeituosos, objeto de substituição por força da garantia, serão devolvidos à fábrica com os custos suportados pela Miele do Brasil, tomando-se automaticamente propriedade da Miele do Brasil.
3. A garantia de fábrica não cobrirá qualquer falha ou defeito causados por:
  - a) Instalação inadequada ou sem observância das instruções de instalação descritas nos respectivos manuais;
  - b) Uso incorreto do produto, utilização para outro fim que não aquele para o qual o produto fora fabricado;
  - c) Falta de limpeza e/ou manutenção adequadas, ou uso de produtos inapropriados de limpeza, tais como detergentes e outros produtos químicos ou abrasivos não recomendados para uso em limpeza doméstica;
  - d) Necessidade de troca ou substituição de peças e componentes de desgaste normal decorrentes de uso, tais como filtros, lâmpadas, peças de vedação e outras que se desgastam pelo uso;
  - e) Manuseio inadequado durante o transporte, que não seja de responsabilidade da Miele do Brasil e por outras situações que não estejam sob controle da Miele do Brasil, devidamente comprovadas.
  - f) Reparos ou modificações executados por empresas que não sejam credenciadas pela Miele do Brasil ou não façam parte do Serviço Autorizado da Miele do Brasil ou seus revendedores.

### III. Termos da garantia e notificações de reclamações

1. Esta garantia é válida por 12 meses, sendo 3 (três) meses assegurados pelo Código de Defesa do Consumidor e mais 9 (nove) meses assegurados pela Miele do Brasil, e terá início a partir da data da entrega, que deverá estar, obrigatoriamente, anotada no Cartão da Garantia, pelo Agente de Serviços Autorizado da Miele do Brasil.
2. Nos casos em que houver impossibilidade de instalação, na data de entrega do produto, desde que devidamente comprovada e informada à Miele, durante o processo de aquisição, poderá ser concedido um prazo extra de garantia, iniciando-se na data da instalação definitiva do produto, neste caso, ficando limitada a seis meses adicionais, podendo assim resultar no prazo máximo de garantia de 18 (dezoito) meses da data de entrega do produto.
3. Após este período de 6 (seis) meses, não sendo autorizada a entrega do produto, o mesmo será encaminhado à depósito terceirizado, sendo que, neste caso, os custos, inclusive de transporte, serão de responsabilidade do comprador.
4. O consumidor deverá encaminhar eventuais reclamações Agente de Serviços Autorizado da Miele do Brasil.

### IV. Diversos

Reclamações posteriores por quaisquer danos não serão aceitas pela Miele.

## Cartão de garantia

No. Modelo: \_\_\_\_\_ No. Série da máquina: \_\_\_\_\_

O produto descrito foi desenvolvido e produzido visando proporcionar a mais elevada satisfação ao consumidor. A Miele do Brasil assegura a garantia de fábrica em conformidade com as “Condições Gerais de Garantia”.

Data da Compra: \_\_\_\_\_

Data de Entrega: \_\_\_\_\_

Instalado por:  
(Nome da empresa da instalação): \_\_\_\_\_

Carimbo da empresa

Data de Início de Funcionamento: \_\_\_\_\_

Assinatura Representante Técnico Miele

Visite nosso site: [www.mielebrasil.com.br](http://www.mielebrasil.com.br)

## The following warranty conditions are valid in Canada only.

Miele Limited, (hereinafter "Miele") warrants to the original purchaser that this product, including all of it's Miele authorized parts and accessories, is free of defects in material and workmanship.

### 1. Duration of Warranty

This warranty is valid during the following time periods:

- a) Domestic appliances in normal, non-commercial, household use:
  - One (1) year. Parts and labour.
  - RemoteVision® Modules: Please refer to Miele's "Limited Warranty - RemoteVision® Module - Canada".
  - Additional 5 and 10 Year Limited Warranty on Sealed Refrigeration Systems: The Warranty for the Sealed Refrigeration System includes all original compressors, condensers, evaporators, driers, the original refrigerant and the original connecting tubing.
  - Five (5) Year Warranty - If a claim regarding a defect in material or workmanship relating to the Sealed Refrigeration Systems used in Miele Refrigerators, Wine Coolers, and Freezers is received by Miele within five (5) years from the date of purchase, then any warranted failures of the Sealed Refrigeration System shall be repaired at no cost to you (including parts & labour).
  - Ten (10) Year Warranty - If a claim of such a defect is received at any time during the period starting from the sixth (6th) year and ending on the last day of the tenth (10th) year after the date of purchase, this Warranty shall cover the replacement or repair of all parts of the Sealed Refrigeration System covered by the Warranty that is found to be defective in material or workmanship but shall not include labour. Upon request, such labour shall be provided by Miele and at the customary charge to the Miele Customer.
- b) Domestic appliances in commercial use:
  - Six (6) months, for parts and labour.
- c) Vacuums in normal, non-commercial, household use:
  - One (1) year, upright and canister vacuums. Parts and labour.
  - Two (2) years, motor for S170 - S189 upright units. Parts and labour.
  - Seven (7) years, Vortex™ motor for canister and upright units, except S170 - S189 upright units for which the motor warranty is two (2) years. Parts and labour.
- d) Vacuums in commercial use:
  - Six (6) months, for products used commercially. Parts and labour.
  - One (1) year for motor for canister and upright models. Parts and labour.
- e) Commercial appliances.
  - One (1) year, parts and labour within Miele Direct Service Area (MDSA).
  - One (1) year, parts only outside Miele Direct Service Area (MDSA).Contact Miele Professional to determine if you are within a MDSA.

### 2. Commencement Date

Warranty coverage begins on the date of purchase. If a product under warranty is replaced by Miele, the original warranty period is not extended but continues from the date of original purchase.

### 3. Warranty Preconditions

3.1 Miele assumes warranty responsibility subject to the following preconditions having been fulfilled:

- a) You are the original purchaser and did not obtain the product through resale;
- b) The product was purchased from Miele or an authorized Miele dealer in Canada;
- c) If applicable, the product was installed by a person designated by Miele as qualified to do so and in accordance with applicable installation instructions; and
- d) The product is located in Canada.

3.2 Warranty claims will only be honoured provided that any failure to conform to this warranty is reported in writing and the product is returned together with proof of purchase date to Miele or to a Miele authorized dealer, as applicable, within the time period stated in Section 1 above.

### 4. Extent of Warranty

In the event of defect in material or workmanship occurring within the time period stated in I. above, Miele will repair, or at its option replace, within a reasonable period of time, the product or any Miele authorized part or accessory discovered to be defective in workmanship or materials. Defective products and parts become the property of Miele upon replacement.

## 5. Exclusions

Warranty coverage excludes any product, including its parts and accessories, that:

- a) was not installed according to Miele's installation instruction;
- b) was damaged by negligence, accident, abuse, misuse, improper or abnormal usage, maintenance or transportation;
- c) contains non-authentic Miele accessories or replacement parts, including filters, dust bags and other non-Miele products; and
- d) was repaired, serviced, altered or modified by someone other than a Miele authorized service centre or technician.

## 6. Ordinary Wear and Tear

Ordinary wear and tear shall not be considered a defect in workmanship or materials.

## 7. Limitation of Liability

- 7.1 Unless you purchase extended warranty coverage from Miele prior to the expiry of this warranty, this warranty is the sole warranty offered by Miele to you. Miele disclaims any and all other warranties to the fullest extent permitted by law, whether express or implied, including any warranty of merchantability or fitness for a particular except as provided herein.
- 7.2 Your sole remedies under this warranty are those described herein. Unless otherwise stated, Miele's liability for actual damage from any cause whatsoever is limited to the amount paid by you for the product. Miele disclaims any and all liability and consequential or other damage whether based on breach of contract, tort (including negligence), product liability or any other legal theory. In no event will either party be responsible for any lost profits or savings, incidental damage or other economic damages.

## 8. Special Provincial laws

This warranty gives the purchaser specific legal rights. The purchaser may also have other rights which may vary from Province to Province in Canada. Some provinces do not allow limitation or exclusion of implied warranties, therefore, certain limitations and exclusions may not apply.

## 9. Customer Care

9.1 For service under this warranty or for further information please contact Miele at:

Miele Limited	Toll free: 1-800-565-6435
161 Four Valley Drive	E-mail: customercare@miele.ca
Vaughan, Ontario	
Canada L4K 4V8	

9.2 Service may require that the appliance be removed and taken, by authorized Miele personnel, to an authorized Miele Service Centre. If service is requested by you in a remote geographical area, as determined by Miele in its sole discretion from time to time, you will, at Miele's option, be responsible for either:

- a) the travel expenses incurred by Miele to attend your premises; or
- b) the cost of removal and shipment of the appliance from your premises to the nearest authorized Miele Service Centre.

### Miele Limited

#### Headquarter and Showroom

161 Four Valley Drive  
Vaughan, ON L4K 4V8  
Canada

Phone: 800-643-5381  
905-660-9936

Fax: 905-535-2290

www.miele.ca

customercare@miele.ca

professional@miele.ca (commercial enquiries)

#### MieleCare National Service

Phone: 800-565-6435  
905-532-2272

Fax: 905-532-2292

customercare@miele.ca (general and technical enquiries)

## Les conditions de la garantie suivante sont valides au Canada seulement.

Miele Limitée, (ci-après nommée "Miele") garantit à l'acheteur original que ce produit, y compris tous ses accessoires et pièces autorisés par Miele, est libre de tout défaut de matériel et de fabrication.

### 1. Entrée en vigueur et durée de la garantie

Cette garantie est valide durant la période de temps suivante :

- a) Appareils électroménagers aux fins d'utilisation domestique normale et non commerciale :
    - Un (1) an, pièce et main-d'œuvre.
    - Modules RemoteVision® : Veuillez vous reporter à la "Garantie restreinte - Module RemoteVision® - Canada" de Miele.
    - Garantie supplémentaire de 5 et 10 ans sur les systèmes scellés de réfrigération : la garantie sur le système scellé de réfrigération couvre tous les compresseurs, les condensateurs, les évaporateurs et les déshydrateurs-filtres d'origine, ainsi que le fluide frigorigène et les tuyaux de raccordement d'origine.
    - Garantie de cinq (5) ans - Si une plainte concernant un matériau défectueux ou un défaut de fabrication lié au système scellé de réfrigération utilisé dans les réfrigérateurs, les caves à vin et les congélateurs Miele est adressée à Miele dans les cinq (5) ans suivant la date d'achat de l'appareil, les défauts du système scellé de réfrigération couverts par la garantie seront réparés gratuitement (pièces et main-d'œuvre comprises).
    - Garantie de dix (10) ans - Si une plainte concernant les défauts susmentionnés est adressée à Miele à partir de la sixième (6e) année et jusqu'au dernier jour de la dixième (10e) année suivant la date d'achat de l'appareil, la garantie couvrira le remplacement ou la réparation de tous les éléments du système scellé de réfrigération présentant un défaut matériel ou un défaut de fabrication couvert par la garantie, excepté les frais de main-d'œuvre. Si le client en fait la demande, Miele se chargera de la réparation ou du remplacement des pièces, mais aux frais du client.
  - b) Appareils électroménagers aux fins d'utilisation commerciale :
    - Six (6) mois, pour pièces et main-d'œuvre.
  - c) Aspirateurs destinés à une utilisation domestique, non commerciale dans des conditions normales :
    - Un (1) an, pour les aspirateurs verticaux et les aspirateurs-traîneaux pièces et main-d'œuvre.
    - Deux (2) ans, pour le moteur des aspirateurs verticaux S170 - S189 pièces et main-d'œuvre.
    - Sept (7) ans, pour le moteur VortexTM des aspirateurs-traîneaux, excepté pour les modèles d'aspirateurs verticaux S170-S189 dont le moteur est garanti deux (2) ans pièces et main-d'œuvre.
  - d) Aspirateurs aux fins d'utilisation commerciale :
    - Six (6) mois, pour les produits à utilisation commerciale. Pièce et main-d'œuvre.
    - Un (1) an, pour le moteur des aspirateurs verticaux et des aspirateurs-traîneaux. Pièces et main-d'œuvre.
  - e) Appareils commerciaux.
    - Un (1) an, pièces et main d'œuvre dans la zone de service direct Miele.
    - Un (1) an, pièces uniquement dehors la zone de service direct Miele.
- Contactez Miele Professional pour déterminer si vous êtes dans la zone de service direct Miele.

### 2. Date d'entrée en vigueur

La garantie entre en vigueur à la date de l'achat. En cas de remplacement par Miele d'un produit couvert par une garantie, la période de garantie initiale n'est pas prolongée; sa date d'entrée en vigueur correspond à la date de l'achat initial.

### 3. Conditions préalables liées à la garantie

- 3.1 Miele assume la responsabilité en vertu de la garantie à la condition que les conditions suivantes aient été respectées :
  - a) vous êtes l'acheteur initial et votre produit ne provient pas d'une revente;
  - b) le produit a été acheté auprès de Miele ou auprès d'un détaillant Miele autorisé au Canada;
  - c) le cas échéant, le produit a été installé par une personne compétente, autorisée par Miele, conformément aux instructions d'installation en vigueur;
  - d) le produit se trouve au Canada.
- 3.2 Les réclamations en vertu de la garantie seront honorées uniquement si la non-conformité aux dispositions de la garantie est signalée par écrit et si le produit est retourné à Miele ou à un détaillant Miele autorisé accompagné d'une preuve de la date d'achat, pendant la période prévue à l'article 1 ci-dessus.

### 4. Étendue de la garantie

En cas de matériaux défectueux ou de défaut de fabrication pendant la période prévue à l'article 1 ci-dessus, Miele réparera ou, à son choix, remplacera dans un délai raisonnable le produit ou toute pièce ou tout accessoire Miele dont la fabrication ou les matériaux sont défectueux. Les produits ou les pièces défectueux deviennent la propriété de Miele lorsqu'ils sont remplacés.

## 5. Exclusions de la garantie

La garantie ne couvre pas les produits, y compris les pièces et les accessoires de ces produits, qui :

- a) n'ont pas été installés conformément aux instructions d'installation de Miele;
- b) ont été endommagés par négligence, à la suite d'un accident ou d'une utilisation mauvaise, inappropriée ou anormale, ou encore en raison de l'entretien ou du transport inapproprié ou anormal;
- c) contiennent des accessoires ou des pièces de rechange non fabriqués par Miele, y compris les filtres, les sacs à poussière et tout autre produit non fabriqué par Miele;
- d) ont été réparés, entretenus ou modifiés par une personne autre qu'une personne du centre de services ou un technicien autorisé par Miele.

## 6. Usure normale

L'usure normale ne constitue pas un défaut de fabrication ni un défaut de matériaux.

## 7. Limitation de responsabilité

7.1 À moins d'acheter une garantie prolongée auprès de Miele avant l'échéance de la présente garantie, celle-ci est la seule garantie que vous offre Miele. Miele se désiste de toute autre garantie maximale permise par la loi, expresse ou implicite, y compris toute garantie de qualité marchande ou d'usage à une fin particulière, à l'exception de la présente garantie.

7.2 Les recours décrits dans le présent document constituent vos seuls recours en vertu de la présente garantie. À moins d'une autre mention, la responsabilité de Miele pour les dommages réels, quelle que soit leur nature, est limitée au montant que vous avez payé pour le produit. Miele se dégage de toute responsabilité, de tout dommage indirect ou de tout autre dommage, qu'il soit attribuable à la violation du contrat, à la responsabilité délictuelle (y compris la négligence), à la responsabilité du fait du produit ou à toute autre théorie juridique. En aucun cas les deux parties ne seront tenues responsables de toute perte de bénéfices ou d'économies, de dommage consécutif ou de tout autre dommage financier.

## 8. Lois provinciales particulières

La présente garantie accorde à l'acheteur des droits légaux particuliers. L'acheteur peut également exercer d'autres droits qui peuvent varier d'une province à l'autre au Canada. Certaines provinces interdisent la restriction ou l'exclusion des garanties implicites. Par conséquent, il est possible que certaines restrictions et exclusions ne s'appliquent pas.

## 9. Service à la clientèle

9.1 Pour faire exécuter des travaux d'entretien couverts en vertu de la présente garantie ou pour obtenir de plus amples renseignements, veuillez communiquer avec Miele à l'adresse ou aux numéros suivants :

Miele Limited,	No sans frais : 1 800 565-6435
161, Four Valley Drive	Adresse électronique : <a href="mailto:customercare@miele.ca">customercare@miele.ca</a>
Vaughan (Ontario)	
Canada L4K 4V8	

9.2 Si des travaux d'entretien sont nécessaires, l'appareil devra peut-être être déplacé par une personne autorisée par Miele et emporté à un centre de services Miele autorisé. Si vous demandez un entretien et que vous habitez une région éloignée, tel qu'il a été déterminé par Miele, à sa seule discrétion, à l'occasion, vous devrez, selon le choix de Miele, assumer certains frais :

- a) soit les frais de déplacement qu'engage Miele pour se présenter à votre lieu de résidence;
- b) soit les frais de déplacement et d'envoi de l'appareil, de votre lieu de résidence au centre de services Miele autorisé le plus près.

## Miele Limitée

### Siège social et salon d'exposition au Canada

161 Four Valley Drive  
Vaughan, ON L4K 4V8  
Canada

Téléphone : (800)-643-5381  
(905)-660-9936

Télécopieur : (905)-535-2290

[www.miele.ca](http://www.miele.ca)

[customercare@miele.ca](mailto:customercare@miele.ca)

[professional@miele.ca](mailto:professional@miele.ca) (questions commerciales)

### Service à la clientèle – MieleCare (Canada)

Téléphone : (800) 565-6435  
(905) 532-2272

Télécopieur : (905) 532-2292

[customercare@miele.ca](mailto:customercare@miele.ca) (questions générales et Service technique)

## Warranty Card Certificat de garantie

Type of appliance \_\_\_\_\_ Serial No. of appliance \_\_\_\_\_  
Type de l'appareil \_\_\_\_\_ No. de l'appareil \_\_\_\_\_

The Miele product as designated above is of perfect quality and functional design. Miele undertakes to rectify free of charge faults in material or production which are covered by the warranty.

Le matériel MIELE désigné ci-dessus est de première qualité et de construction éprouvée. Nous nous engageons à garantir tout défaut de matériel ou de fabrication dans le cadre des CONDITIONS DE GARANTIE.

Delivery/Installation date  
Date d'installation/Livraison

--	--	--	--	--	--	--

Day / Month / Year

Delivered/Installed by  
Livraison/Installation par

\_\_\_\_\_

\_\_\_\_\_  
Dealer Signature / Signature du détaillant

Please retain this information for your records.

Veuillez sauvegarder cette information pour vos dossiers.

Register online at **[www.miele.ca](http://www.miele.ca)**

Inscrivez-vous en ligne à **[www.miele.ca](http://www.miele.ca)**



## Lo que cubre la garantía y por qué periodo se extiende:

Miele, S.A. de C.V. garantiza la compra original de este electrodoméstico marca Miele que el comprador con domicilio en los Estados Unidos Mexicanos haya realizado a un distribuidor autorizado, tienda o a la empresa misma de:

- a. Cualquier defecto de fabricación en sus materiales, mano de obra, partes y/o componentes que generen fallas en el funcionamiento y/o desempeño del equipo con base en las especificaciones técnicas incluidas en el manual de uso y manejo del mismo.
- b. El periodo de garantía para el electrodoméstico, sus accesorios, partes y/o componentes, es de 2 años a partir de la fecha de instalación.
- c. La garantía no cubre daños o defectos en los siguientes casos:
  - Cuando el equipo ha sido utilizado en condiciones distintas a las normales.
  - Cuando el equipo no ha sido operado con base en las instrucciones y/o manual de uso que lo acompaña.
  - Cuando el equipo ha sido instalado, alterado o reparado por terceros no autorizados por Miele México.
  - Cuando el equipo ha sido extraído de su empaque original y no cuenta con los sellos de seguridad al momento de ser realizada su instalación por parte de un Técnico Autorizado Miele.
- d. Cualquier desperfecto o falla ocasionada por una instalación deficiente realizada por algún técnico distinto al Servicio Técnico Autorizado de Miele inválida la garantía. La empresa no se hará responsable por reclamaciones de Cliente Final derivadas de una instalación deficiente por un tercero no autorizado por Miele México.
- e. El Técnico Autorizado Miele, al momento de realizar la instalación, sellará la Póliza de Garantía de cada equipo instalado con su nombre, firma y fecha de instalación.
- f. En caso de equipos "Free-Standing", la tienda o Distribuidor Autorizado Miele sellará la Póliza de Garantía de cada equipo vendido con su nombre, firma y fecha de venta.
- g. Miele México desconoce cualquier otra garantía expresa o implícita en el equipo o cualquier otra garantía que haya sido ofrecida por un tercero.
- h. Miele México no asume ninguna responsabilidad o cualquier otra obligación con respecto a daño a personas o bienes que resulte del uso de algún equipo de nuestra marca o sus accesorios, partes, componentes, refacciones, etc., cuando dicho equipo, accesorios, partes, componentes, refacciones, etc., no hayan sido comprados a algún distribuidor, tienda, etc., autorizado por Miele México.
- i. Cualquier compra de equipos, accesorios, partes, componentes, refacciones, etc., de cualquier otro origen, distribuidor o tienda no autorizados por Miele México será bajo el propio riesgo del comprador.

## Procedimiento para hacer efectiva la garantía:

Si este electrodoméstico resulta defectuoso y se encuentra dentro del periodo de garantía, el comprador deberá:

- a. Presentar el electrodoméstico defectuoso en el Centro de Servicio abajo indicado y presentar la Póliza de Garantía debidamente sellada por el técnico que lo instaló. Esta garantía incluye los gastos de transportación del electrodoméstico razonablemente erogados que deriven de su cumplimiento dentro de la red de servicio de Miele.
- b. Los establecimientos en los Estados Unidos Mexicanos donde se puede hacer efectiva la garantía son los siguientes:

Miele, S.A. de C.V.  
Miele Service Center  
German Center  
Av. Santa Fé # 170  
Lomas de Santa Fé  
C.P. 01210 México, D.F.  
Tel.: 01 800 MIELE 00  
(01 800 64353 00)  
Correo electrónico:  
info@miele.com.mx

## Exclusión de otras garantías:

Excepto por la garantía limitada ofrecida en este documento, Miele desconoce cualquier otra garantía expresa o implícita con respecto al electrodoméstico, aparato eléctrico o electrónico. Cualquier garantía de comercialización o propiedad para un propósito en particular, está limitada en su duración o término a la garantía limitada otorgada en este documento.

**Limitantes de responsabilidad para daños especiales, incidentales o consecuenciales:**

Miele no asume ninguna responsabilidad o cualquier otra obligación con respecto a daño a personas o bienes que resulte del uso de algún electrodoméstico de nuestra marca o sus accesorios, partes, componentes, refacciones, etc., cuando dicho electrodoméstico, accesorios, partes, componentes, refacciones, etc., no hayan sido comprados a algún distribuidor, tienda, etc., autorizado por Miele. Cualquier compra de un electrodoméstico, accesorios, partes, componentes, refacciones, etc., de cualquier otro origen, distribuidor o tienda no autorizados será bajo el propio riesgo del comprador. Miele específicamente no se responsabiliza, directa o indirectamente, y desconoce cualquier daño incidental, especial o consecucional o cualquier otro tipo de daño derivado de cualquier incumplimiento, agravio, falta de responsabilidad o de cualquier otra teoría legal derivado del mal uso de este producto, al no seguir las indicaciones estipuladas en el manual.

**Leyes de los Estados Unidos Mexicanos:**

Las limitaciones contenidas en la presente garantía limitada serán válidas en la medida en que lo permitan las leyes de los Estados Unidos Mexicanos.

**Servicios:**

Para mayor información sobre cualquier aspecto relacionado con la presente garantía o con el electrodoméstico amparado por la misma, y para obtener partes, componentes, consumibles y accesorios, favor de contactar a:

Miele, S.A. de C.V.  
Miele Experience Center  
Arquimedes # 43  
Col. Polanco Chapultepec  
Delg. Miguel Hidalgo  
C.P. 11560 México, D.F.  
Servicio post venta:  
Tel.: 01 800 MIELE 00  
(01 800 64353 00)  
Correo electrónico:  
info@miele.com.mx  
www.miele.com.mx

Miele Service Center  
German Center  
Av. Santa Fé # 170  
Lomas de Santa Fé  
C.P. 01210 México, D.F.  
Tel.: 01 800 MIELE 00  
(01 800 64353 00)  
Correo electrónico:  
info@miele.com.mx

## TARJETA DE GARANTIA

Producto: \_\_\_\_\_

Modelo No.: \_\_\_\_\_ Número de serie del producto: \_\_\_\_\_

Miele garantiza este producto libre de defectos en materiales y desempeño, Miele cubrirá el material y desempeño bajo los lineamientos de esta póliza de garantía sin costo para usted.

Fecha de entrega: \_\_\_\_\_

Fecha de instalación: \_\_\_\_\_

Comprado a: \_\_\_\_\_

## TARJETA DE GARANTIA

**MX**

Por favor complete esta información y envíela a Miele via fax o e-mail.

Nombre: \_\_\_\_\_

Dirección: \_\_\_\_\_

Modelo No / Producto

\_\_\_\_\_

Estado: \_\_\_\_\_ CP: \_\_\_\_\_

Número telefónico: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

No. de serie de producto

Nombre de la tienda, distribuidor etc, vendedor: \_\_\_\_\_

Ciudad: \_\_\_\_\_ Estado: \_\_\_\_\_

Día de instalación: \_\_\_\_\_  
Día Mes Año

Firma del cliente: \_\_\_\_\_



### What Does This Warranty Cover?

Miele Inc., a Delaware corporation (hereinafter "Miele"), warrants to the original purchaser (the "Miele Customer") of the Miele product (the "Miele Product"), who purchased the appliance from a distributor, dealer, manufacturer's representative, or other seller who has been authorized by Miele ("Authorized Miele Dealer"), that this Miele Product, including any of its original accessories, is free of defects in material and workmanship, subject to the terms and conditions set forth herein. This Limited Warranty covers parts and labor, except as set forth in this Limited Warranty.

### Where Is This Limited Warranty Valid?

This Limited Warranty is only applicable, if the Miele Product was installed in the United States of America ("U.S.") or Puerto Rico by an installer authorized by Miele ("Authorized Miele Installer"), or if the Miele Product is a Miele Marine appliance and was installed on board a vessel before it left the U.S. or Puerto Rico.

### What Is Required to Request Warranty Service?

Verification of the purchase date and of the authorized installation shall be required before warranty service is performed.

### When Does The Limited Warranty Expire?

#### For Residential Miele Products Used Exclusively for Household/Personal Purposes:

**One (1) Year or Two (2) Year Limited Warranty** – Any warranty claims for residential Miele Products must be received by Miele within one (1) year from the date of purchase. If the Miele Product was properly installed and registered by an Authorized Miele Installer, this Limited Warranty will be extended for an additional (1) year.

#### Sealed Refrigeration Systems

An additional Limited Warranty for the Sealed Refrigeration System, which includes all original compressors, condensers, evaporators, driers, the original refrigerant and the original connecting tubing, is extended as follows:

**Five (5) Year Limited Warranty** – If a claim regarding a defect in material or workmanship relating to the Sealed Refrigeration Systems used in Miele Refrigerators, Wine Coolers, and Freezers is received by Miele within five (5) years from the date of purchase, then any warranted failures of the Sealed Refrigeration System shall be repaired at no cost to the Miele Customer. This includes both parts and labor.

**Ten (10) Year Limited Warranty** – If a claim of such a defect is received at any time during the period starting on the first day of the sixth (6th) year and ending on the last day of the tenth (10th) year after the date of purchase, this Limited Warranty shall cover the replacement of all parts of the Sealed Refrigeration System that are found to be defective, but shall not cover labor.

#### For Residential Miele Products Not Used Exclusively For Household Purposes, Used Commercially Or Used In Mobile Or Aeronautical Applications:

**Six (6) Month Limited Warranty** – Any warranty claims for Miele Products not used exclusively for household and personal use, used commercially or used in a mobile or aeronautical application must be received by Miele within six (6) months from the date of purchase.

#### Sealed Refrigeration Systems

An additional Limited Warranty for the Sealed Refrigeration System, which includes all original compressors, condensers, evaporators, driers, the original refrigerant and the original connecting tubing, is extended for one (1) year from the date of purchase.

#### For RemoteVision® Modules:

Please refer to Miele's "Limited Warranty – RemoteVision® Module – USA".

#### For CM model countertop Coffee Machines and FashionMaster® ironing systems

An additional Limited Warranty covering Parts & Labor of one (1) year (2 years total) applies to all CM model (CMxxxx) countertop coffee machines and FashionMaster® ironing systems which are used non-commercially and exclusively for Household/Personal purposes, and have been registered with Miele, Inc.

### How To Register?

Miele Products may be registered online at <https://www.mieleusa.com/domestic/product-registration-3297.htm> or by filling out a Limited Warranty Card and mailing it to Miele, Inc., 9 Independence Way, Princeton, N.J. 08540.

### What If Repair Is Impossible?

If Miele determines that the warranted repair of any Miele Product is impossible, the Miele Product shall, at Miele's discretion, either be replaced or refunded.

### What Is Not Covered By This Limited Warranty?

#### This Limited Warranty does not cover:

- Damage or defects caused by, or resulting from, repairs, service, conversion or alterations to the Miele Product or any of its parts and accessories which have been performed by service centers or repairmen not authorized by Miele; damage or defects caused by negligence, improper installation, accident, abuse, misuse, power interruptions, power surges, floods, natural disasters, or force majeure; or improper maintenance of the Miele Product or its parts or accessories.
- Direct, indirect or consequential damages, losses or other costs and expenses resulting from any spoilage of any items stored in a Miele refrigeration system, including refrigerators, wine coolers and freezers, whether they be food, medicine, or otherwise, or damage to or destruction or loss of clothing or other textiles, dishes, china, flatware or other items placed in a Miele Product.
- Ordinary wear and tear.
- Consumable items such as water filter cartridges.
- Vacuum cleaners.
- Miele Products covered by third party "Extended Warranties", which are sold separately by dealers, distributors or other third parties.
- Freight or shipping charges for sending an appliance to a Miele Repair Center.
- Products installed in cabinetry and other types of built-in applications that are not accessible to the service technician. We are not responsible for the dismantling or reinstallation of fixed infrastructure when removing or returning repaired or replaced product into a custom installation.

#### Exclusion Of Other Warranties

Any express or implied warranties with respect to the Miele Product are limited in their duration to the term of the Limited Warranty provided herein, including without limitation any warranty of merchantability or fitness for a particular purpose.

#### Limitation Of Liability For Special, Incidental, Consequential Or Punitive Damages

Miele specifically disclaims any and all liability, whether directly or by way of indemnity, for special, incidental, consequential, punitive or exemplary loss or damage, including as a result of food spoilage or damage to or destruction or loss of clothing or other textiles, dishes, china, flatware or other items placed in a Miele Product or other consequences of any defect in materials or workmanship (including loss or damage to property, personal injury or death), whether based on breach of contract, tort, strict or product liability, or any other legal theory.

#### Dispute Resolution

If the Miele Customer is not satisfied with the warranty service, he or she must submit a claim in writing to Miele's Dispute Settlement Representative at Miele, Inc., 9 Independence Way, Princeton, N.J. 08540. The written notice must include the model and serial number of the Miele Product, the Authorized Miele Dealer (or seller) from which the Miele Product was purchased, the Authorized Miele Servicer Provider who performed the warranty service, the purchase date, a detailed description of the problem and the address at which the Miele Customer can be reached. Miele is committed to review each such notice promptly and thoroughly and to respond to the Miele Customer in order to settle such dispute. Any decision is not binding. The Miele Customer is free initiate an action or proceeding; however, under federal law, no such lawsuit may be initiated unless and until the dispute settlement procedures outlined in this Limited Warranty have been exhausted. Any warranty claims shall be governed by the laws of the State of New Jersey and shall be subject exclusively to the jurisdiction of the courts located in Mercer County, New Jersey. If Miele prevails, Miele shall be entitled to reimbursement of all costs and expenses, including attorney's fees, from the Miele Customer.

#### Special State Laws

This Limited Warranty gives the Miele Customer specific legal rights. In addition, the Miele Customer may have other rights, which may vary, from state to state.

#### Extended Limited Warranty

In addition to this Warranty, customers owning Miele Residential appliances are eligible to purchase an extended limited warranty for their household appliances, subject to the terms set forth on Miele's website. For more information, please visit us at <http://www.mieleusa.com>.

**How To Obtain Warranty Service For The Miele Product?**

If during the relevant warranty period the Miele Customer finds the Miele Product to be defective in material or workmanship and the failure is promptly and timely reported to Miele in accordance with this Limited Warranty, an authorized Miele service agent ("Authorized Miele Service Agent") shall be dispatched to determine whether the Miele Product is defective and, if the Miele Product is defective and covered by this Limited Warranty, shall, if possible, repair, or make arrangements for the repair of, the Miele Product at no cost to you. This will include parts and labor.

**Miele reserves the right to charge for exceptional shipping or transportation costs (e.g., ferries, plane trips or mileage in excess of 50 miles) as appropriate.**

For service under this Limited Warranty, or for product information, please contact Miele Technical Service at [Techservice@mieleusa.com](mailto:Techservice@mieleusa.com) or by calling 800-999-1360.

Sept 1, 2018

©2018 Miele, Inc.

**What Does This Warranty Cover?**

Miele Inc., a Delaware corporation (hereinafter "Miele"), warrants to the original purchaser (the "Miele Customer") of a Miele Professional Washing Machine, Dryer, or Rotary Iron (hereinafter "Miele Product") who purchased the appliance from a distributor, dealer, manufacturer's representative or other seller who has been authorized by Miele ("Authorized Miele Dealer") that the Miele Product, including any of its original accessories, is free of defects in material and workmanship, subject to the terms and conditions set forth herein. This Limited Warranty covers the cost of parts and labor, except as set forth in this Limited Warranty.

**Where Is This Limited Warranty Valid?**

This Limited Warranty is only applicable, if the Miele Product was installed in the United States of America ("U.S."), or Puerto Rico by an installer authorized by Miele ("Authorized Miele Installer"), for land based commercial or industrial purposes.

**What Is Required to Request Warranty Service?**

Miele reserves the right to require satisfactory verification of the purchase date and of the authorized installation of the Miele Product in question before warranty service is performed.

**When Does The Limited Warranty Expire?**

**One (1) Year Limited Warranty** – Any warranty claims for Miele Products used for land based industrial or commercial purposes, must be received by Miele within one (1) year from the date of purchase.

**Drum, Drum Bearings, and Bearing Seals**

An additional One (1) Year Limited Warranty (2 years total) from the date of purchase applies to the original Drum, Drum Bearings, and Bearing Seals (parts only) of warranted Miele Products.

**How To Register?**

Unless registration is not required or prohibited by applicable state law, Miele Products must be registered by filling out a Limited Warranty Card and mailing it to Miele, Inc., 9 Independence Way, Princeton, N.J. 08540 or e-mailing it to [proservice@mieleusa.com](mailto:proservice@mieleusa.com).

**What If Repair Cannot Be Provided?**

If Miele determines that the warranted repair of any Miele Product is impossible, Miele may in its discretion determine to replace the product with a product of similar or equal features and functionality, or to pay a refund. If the Miele Product has been repaired or replaced, Miele will have no further obligation or liability under this Limited Warranty or otherwise. The total amount of the refund will in no event exceed the net purchase price of the Miele Product paid to Miele.

In the event that Miele's Authorized Service Agent determines that it cannot service the Miele Product due to poor accessibility or unsafe working conditions, or that it cannot restore the Miele Product to safe and working conditions due to reasons beyond the scope of this Limited Warranty, the Miele Authorized Service Agent shall not be required to proceed with the covered repair until the owner has remedied the applicable hazard at its cost and to the satisfaction of the Miele Authorized Service Agent.

**What Is Not Covered By This Limited Warranty?****This Limited Warranty does not cover:**

- Any damage or defect to the Miele Product caused by, or resulting from,
  - any repair, service, conversion or alteration to it or any of its parts and accessories which have been performed by any service center, repairman or other person or company not authorized by Miele;
  - improper installation, improper operation, improper maintenance, improper storage, improper connection to electrical, power or water supply of the Miele Product or any of its parts or accessories;
  - negligence, malfeasance, recklessness, accident, abuse, misuse, power interruptions, power surges, theft, vandalism, animal or insect infestation, rust, dust, corrosion, exposure to weather conditions, floods, natural disaster, any act of nature or any other peril originating from outside the Miele Product or any force majeure.
- Miele Products installed on ships, yachts, oil rigs or used in any other Marine application.
- Any loss or damage resulting from any cause other than normal use and operation of the Miele Product in accordance with the manufacturer's specifications and the owner's manual, or any utilization of the Miele Product that is inconsistent with either its design or the way the manufacturer intended it to be used;
- Any damage to the Miele Product resulting from the use of non-genuine Miele parts or from components not contained with the housings of the Miele Product, such as electrical wiring, water or gas piping, hoses, ductwork, drains and the like;
- Any damage or defect resulting from improper ventilation, reconfiguration or improper movement of the Miele Product, including any failure to place the Miele Product in an area that complies with the manufacturer's published space or environmental requirements;
- Miele Products installed in cabinetry and other types of built-in applications, unless the owner makes it accessible to the service technician; provided that Miele is not responsible for the dismantling or reinstallation of fixed infrastructure when removing or returning repaired or replaced Miele Product(s) into a custom installation;
- Any damage to or destruction or loss of clothing or other textiles, dishes, china, flatware, laboratory glassware, or other items placed in a Miele Product;
- Ordinary wear and tear;
- Any damage to, or loss or replacement of, any consumable items, such as water filter cartridges;
- Any damage to the Miele Product or its accessories caused by corrosive solvents, chemicals, or soils;
- Any discoloration, stain, scratch, dent or other cosmetic imperfection that does not affect the function or efficacy of the Miele Product;
- Any loss of profits or revenues, billable time or other income sources as a result of slowness, stoppage, downtime, malfunction or any other defect, or non-availability during maintenance or repair, or unavailability of spare or replacement parts;
- Cleaning, preventive maintenance or customer education;
- Any Miele Product, the serial numbers of which were removed, altered or otherwise compromised; and
- Miele Products covered by third party "Extended Warranties" or other separate third party warranty agreements or arrangements, which are sold separately by dealers, distributors or other third parties.

**Exclusion Of Other Warranties**

ANY EXPRESS OR IMPLIED WARRANTIES WITH RESPECT TO THE MIELE PRODUCT SHALL BE LIMITED IN THEIR DURATION TO THE TERM OF THE LIMITED WARRANTY PROVIDED HEREIN, INCLUDING WITHOUT LIMITATION ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

**Limitation Of Liability For Special, Incidental, Consequential Or Punitive Damages**

MIELE SPECIFICALLY DISCLAIMS ANY AND ALL LIABILITY, WHETHER DIRECTLY OR BY WAY OF INDEMNITY, FOR SPECIAL, INCIDENTAL, CONSEQUENTIAL, PUNITIVE OR EXEMPLARY LOSS, LIABILITY OR DAMAGE, INCLUDING ANY CLAIM FOR LOSS OF PROFIT, ANY CLAIM FOR ATTORNEYS' OR OTHER PROFESSIONALS' FEES AND EXPENSES, OR OTHER CONSEQUENCES OF ANY DEFECT IN MATERIALS OR WORKMANSHIP (INCLUDING LOSS OR DAMAGE TO PROPERTY, PERSONAL INJURY OR DEATH), WHETHER BASED ON BREACH OF CONTRACT, TORT, STRICT OR PRODUCT LIABILITY, OR ANY OTHER LEGAL THEORY.



### Dispute Resolution

If the Miele Customer is not satisfied with the warranty service, he, she or it must submit a claim in writing to Miele's Dispute Settlement Representative at Miele, Inc., 9 Independence Way, Princeton, N.J. 08540. The written notice must include the model and serial number of the Miele Product, the Authorized Miele Dealer (or seller) from which the Miele Product was purchased, the Authorized Miele Service Provider who performed the warranty service, the purchase date, a detailed description of the problem and the address at which the Miele Customer can be reached. Miele is committed to review each such notice thoroughly and in a timely manner, and to respond to the Miele Customer in order to settle any such dispute. Any decision shall not be binding. The Miele Customer shall be free to initiate an action or proceeding; however, no such lawsuit may be initiated unless and until the dispute settlement procedures outlined in this Limited Warranty have been exhausted. Any warranty claims shall be governed by the laws of the State of New Jersey and shall be subject exclusively to the jurisdiction of the courts located in Mercer County, New Jersey. If Miele prevails, Miele shall be entitled to reimbursement of all costs and expenses, including attorney's fees, from the Miele Customer.

### Special State Laws

This Limited Warranty gives the Miele Customer specific legal rights. In addition, the Miele Customer may have other rights, which may vary, from state to state.

### How To Obtain Warranty Service For a Miele Professional Products?

If during the relevant warranty period the Miele Customer finds a Miele Professional Product to be defective in material or workmanship and the failure is promptly and timely reported to Miele in accordance with this Limited Warranty, an authorized Miele service agent ("Authorized Miele Service Agent") shall determine whether the Miele Product is defective. **Miele reserves the right to charge for exceptional shipping or transportation costs (e.g., ferries, plane trips or mileage in excess of 50 miles) as appropriate.**

For service under this Limited Warranty or for product information, please contact Miele Professional Service at [proservice@mieleusa.com](mailto:proservice@mieleusa.com) or by calling 800-991-9380.

December 1, 2013  
©2013 Miele, Inc.

**What Does This Warranty Cover?**

Miele Inc., a Delaware corporation (hereinafter "Miele"), warrants to the original purchaser (the "Miele Customer") of a Miele Professional Labwasher, Disinfector, Dishwasher, or Laundry Product (of less than 10kg advertised capacity) (hereinafter "Miele Product") who purchased the appliance from a distributor, dealer, manufacturer's representative or other seller who has been authorized by Miele ("Authorized Miele Dealer") that the Miele Product, including any of its original accessories, is free of defects in material and workmanship, subject to the terms and conditions set forth herein. This Limited Warranty covers the cost of parts and labor, except as set forth in this Limited Warranty.

**Where Is This Limited Warranty Valid?**

This Limited Warranty is only applicable, if the Miele Product was installed in the United States of America ("U.S.") or Puerto Rico by an installer authorized by Miele ("Authorized Miele Installer"), or if the Miele Product was marketed as a Miele Marine appliance and installed on board a vessel, before it left the U.S. or Puerto Rico.

**What Is Required to Request Warranty Service?**

Miele reserves the right to require satisfactory verification of the purchase date and of the authorized installation of the Miele Product in question before warranty service is performed.

**When Does The Limited Warranty Expire?**

**Professional Miele Products Used Exclusively for Household/Personal Purposes:**

**One (1) Year or Two (2) Year Limited Warranty** – Any warranty claims for Professional Miele Products used for household purposes must be in writing and received by Miele within one (1) year from the date of installation, or eighteen (18) months from the date of purchase, whichever is later. If the Professional Miele Product was properly installed for use in a household by an Authorized Miele Installer and properly registered with Miele, this Limited Warranty will be extended for one (1) additional year from the date of installation.

**Professional Miele Products Designed and Used For Other Industrial, Marine or Commercial Purposes:**

**One (1) Year Limited Warranty** – Any warranty claims for Professional Miele Products used for industrial, commercial or other purposes must be received by Miele within one (1) year from the date of installation, or eighteen (18) months from the date of purchase, whichever is later.

**How To Register?**

Unless registration is not required or prohibited by applicable state law, Miele Products must be registered by filling out a Limited Warranty Card and mailing it to Miele, Inc., 9 Independence Way, Princeton, N.J. 08540 or e-mailing it to [proservice@mieleusa.com](mailto:proservice@mieleusa.com).

**What If Repair Cannot Be Provided?**

If Miele determines that the warranted repair of any Miele Product is impossible, Miele may in its discretion determine to replace the product with a product of similar or equal features and functionality, or to pay a refund. If the Miele Product has been repaired or replaced, Miele will have no further obligation or liability under this Limited Warranty or otherwise. The total amount of the refund will in no event exceed the net purchase price of the Miele Product paid to Miele.

In the event that Miele's Authorized Service Agent determines that it cannot service the Miele Product due to poor accessibility or unsafe working conditions, or that it cannot restore the Miele Product to safe and working conditions due to reasons beyond the scope of this Limited Warranty, the Miele Authorized Service Agent shall not be required to proceed with the covered repair until the owner has remedied the applicable hazard at its cost and to the satisfaction of the Miele Authorized Service Agent.

**What Is Not Covered By This Limited Warranty?**

**This Limited Warranty does not cover:**

- Any damage or defect to the Miele Product caused by, or resulting from,
  - any repair, service, conversion or alteration to it or any of its parts and accessories which have been performed by any service center, repairman or other person or company not authorized by Miele;
  - improper installation, improper operation, improper maintenance, improper storage, improper connection to electrical, power or water supply of the Miele Product or any of its parts or accessories;
  - negligence, malfeasance, recklessness, accident, abuse, misuse, power interruptions, power surges, theft, vandalism, animal or insect infestation, rust, dust, corrosion, exposure to weather conditions, floods, natural disaster, any act of nature or any other peril originating from outside the Miele Product or any force majeure.
- Any loss or damage resulting from any cause other than normal use and operation of the Miele Product in accordance with the manufacturer's specifications and the owner's manual, or any utilization of the Miele Product that is inconsistent with either its design or the way the manufacturer intended it to be used;
- Any damage to Miele products used in mobile (other than marine) or aeronautical purposes;
- Any damage to the Miele Product resulting from the use of non-genuine Miele parts or from components not contained with the housings of the Miele Product, such as electrical wiring, water or gas piping, hoses, ductwork, drains and the like;
- Any damage or defect resulting from improper ventilation, reconfiguration or improper movement of the Miele Product, including any failure to place the Miele Product in an area that complies with the manufacturer's published space or environmental requirements;
- Miele Products installed in cabinetry and other types of built-in applications, unless the owner makes it accessible to the service technician; provided that Miele is not responsible for the dismantling or reinstallation of fixed infrastructure when removing or returning repaired or replaced Miele Product(s) into a custom installation;
- Any damage to or destruction or loss of clothing or other textiles, dishes, china, flatware, laboratory glassware, or other items placed in a Miele Product;
- Ordinary wear and tear;
- Any damage to, or loss or replacement of, any consumable items, such as water filter cartridges;
- Any damage to the Miele Product or its accessories caused by corrosive solvents, chemicals, or soils;
- Any discoloration, stain, scratch, dent or other cosmetic imperfection that does not affect the function or efficacy of the Miele Product;
- Any loss of profits or revenues, billable time or other income sources as a result of slowness, stoppage, downtime, malfunction or any other defect, or non-availability during maintenance or repair, or unavailability of spare or replacement parts;
- Cleaning, preventive maintenance or customer education;
- Any Miele Product, the serial numbers of which were removed, altered or otherwise compromised; and
- Miele Products covered by third party "Extended Warranties" or other separate third party warranty agreements or arrangements, which are sold separately by dealers, distributors or other third parties.

**Exclusion Of Other Warranties**

ANY EXPRESS OR IMPLIED WARRANTIES WITH RESPECT TO THE MIELE PRODUCT SHALL BE LIMITED IN THEIR DURATION TO THE TERM OF THE LIMITED WARRANTY PROVIDED HEREIN, INCLUDING WITHOUT LIMITATION ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

**Limitation Of Liability For Special, Incidental, Consequential Or Punitive Damages**

MIELE SPECIFICALLY DISCLAIMS ANY AND ALL LIABILITY, WHETHER DIRECTLY OR BY WAY OF INDEMNITY, FOR SPECIAL, INCIDENTAL, CONSEQUENTIAL, PUNITIVE OR EXEMPLARY LOSS, LIABILITY OR DAMAGE, INCLUDING ANY CLAIM FOR LOSS OF PROFIT, ANY CLAIM FOR ATTORNEYS' OR OTHER PROFESSIONALS' FEES AND EXPENSES, OR OTHER CONSEQUENCES OF ANY DEFECT IN MATERIALS OR WORKMANSHIP (INCLUDING LOSS OR DAMAGE TO PROPERTY, PERSONAL INJURY OR DEATH), WHETHER BASED ON BREACH OF CONTRACT, TORT, STRICT OR PRODUCT LIABILITY, OR ANY OTHER LEGAL THEORY.

**Dispute Resolution**

If the Miele Customer is not satisfied with the warranty service, he, she or it must submit a claim in writing to Miele's Dispute Settlement Representative at Miele, Inc., 9 Independence Way, Princeton, N.J. 08540. The written notice must include the model and serial number of the Miele Product, the Authorized Miele Dealer (or seller) from which the Miele Product was purchased, the Authorized Miele Service Provider who performed the warranty service, the purchase date, a detailed description of the problem and the address at which the Miele Customer can be reached. Miele is committed to review each such notice thoroughly and in a timely manner, and to respond to the Miele Customer in order to settle any such dispute. Any decision shall not be binding. The Miele Customer shall be free to initiate an action or proceeding; however, no such lawsuit may be initiated unless and until the dispute settlement procedures outlined in this Limited Warranty have been exhausted. Any warranty claims shall be governed by the laws of the State of New Jersey and shall be subject exclusively to the jurisdiction of the courts located in Mercer County, New Jersey. If Miele prevails, Miele shall be entitled to reimbursement of all costs and expenses, including attorney's fees, from the Miele Customer.

**Special State Laws**

This Limited Warranty gives the Miele Customer specific legal rights. In addition, the Miele Customer may have other rights, which may vary, from state to state.

**How To Obtain Warranty Service For a Miele Professional Products?**

If during the relevant warranty period the Miele Customer finds a Miele Professional Product to be defective in material or workmanship and the failure is promptly and timely reported to Miele in accordance with this Limited Warranty, an authorized Miele service agent ("Authorized Miele Service Agent") shall determine whether the Miele Product is defective. **Miele reserves the right to charge for exceptional shipping or transportation costs (e.g., ferries, plane trips or mileage in excess of 50 miles) as appropriate.**

For service under this Limited Warranty or for product information, please contact Miele Professional Service at [proservice@mieleusa.com](mailto:proservice@mieleusa.com) or by calling 800-991-9380.

December 1, 2013  
©2013 Miele, Inc.

**What This Warranty Covers And For What Period The Coverage Extends**

Miele, Inc. (hereinafter "Miele") warrants to the original purchaser of this product, living in the United States of America, who purchased their vacuum from a Miele Authorized Distributor or Dealer:

- a. That this product, including all of its Miele authorized parts is free of defects in material and workmanship.
- b. That this product, if found to be defective within the stated warranty period, will be repaired free of charge to the consumer (both parts and labor) by an authorized Miele service agent.
- c. The warranty period for vacuum cleaners other than those listed below and the Scout RX1 and RX2 is one (1) year from the date of purchase, with the following exceptions; vacuum motors, power head motors, and the structural integrity of the vacuum cleaner casings (bodies) are warranted for seven (7) years from the date of purchase.
- d. The warranty period for the models listed below is five (5) years from the date of purchase, with the following exceptions; vacuum motors, power head motors, and the structural integrity of the vacuum cleaner casings (bodies) for these models are warranted for ten(10) years from the date of purchase.

Model	Model	Model	Model
Complete C3 HomeCare	Complete C3 Brilliant	Compact C1 HomeCare	Classic C1 HomeCare (HEPA)
Complete C3 HomeCare+	Dynamic U1 HomeCare	Compact C2 Homecare	Blizzard CX 1 HomeCare

- e. The warranty period of the Scout RX1 and Scout RX2 is two (2) years from the date of purchase for the complete vacuum, except for the battery, which will be warranted for one (1) year from the date of purchase.
- f. This warranty only applies while the product remains within the United States, and is null and void in any other US territories, possessions, or foreign countries.

**Commercial Use**

Vacuum cleaners other than the Scout RX1 and Scout RX2 used for commercial purposes, except for their motors, will be warranted for a period of six (6) months from the date of purchase. The motors of commercially used upright vacuums will be warranted for one (1) year and the motors of all other commercially used vacuum cleaners, except for the Scout RX1 and Scout RX2 will be warranted for two (2) years. There is no warranty for the Scout RX1 or Scout RX2 used for commercial purposes. Thereafter this Limited Warranty shall be null and void.

**What is not covered by this Warranty**

This warranty does not cover damage or defects caused by or resulting from repairs, service or alterations to the product or any of its parts or accessories which have been performed by service centers or repairmen not authorized by Miele, or damage or defects caused by negligence, accident, abuse, misuse, improper or abnormal usage or maintenance of the product, its parts or accessories. Ordinary wear and tear or cosmetic damage (scuffs, scratches, gouges, dents, etc.) shall not be considered a defect in materials or workmanship.

**Exclusion of Other Warranties**

Except for the limited warranty provided herein, Miele disclaims any and all other express warranties with respect to the product. Any warranty of merchantability or fitness for a particular purpose is limited in its duration to the term of the limited warranty provided herein. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Limitation of Liability for Special, Incidental or Consequential Damages**

Miele will assume no liability, or other obligation with respect to any personal injury or property damage resulting from the use of a vacuum cleaner, or its accessories, replacement parts, etc., which has not been purchased from, or serviced by an Authorized Miele Dealer. Any purchaser who obtains a vacuum cleaner, accessories, replacement parts, etc., from someone other than an Authorized Miele dealer proceeds at their own risk. Miele specifically disclaims any and all liability, whether directly or by way of indemnity, for special incidental, consequential or other damages, whether based on breach of contract, tort, strict or product liability, or any other legal theory. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

**Special State Laws**

This Limited Warranty gives you specific legal rights; you may have other rights, which vary, from state to state.

**Service**

For service under this Limited Warranty, or to find an Authorized Miele Dealer in your area, please visit us at [www.mieleusa.com](http://www.mieleusa.com).

Effective Date: January 1, 2018  
 ©2018 Miele, Inc.

## WARRANTY INFORMATION

Model No.: \_\_\_\_\_ Serial No. of machine: \_\_\_\_\_

Miele warrants this product to be free from defects in material and workmanship. As per our stated warranty, Miele will cover material and labor under the warranty guidelines at no cost to you.

Delivery Date: \_\_\_\_\_

Installed Date: \_\_\_\_\_

Purchased from: \_\_\_\_\_

**Retain this information for your records.**

Register online at <https://www.mieleusa.com/domestic/product-registration-3297.htm>

### Introducing *MieleCare*

**MieleCare**, our Extended Service Contract program for residential appliances, gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership. **MieleCare** is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability, and longevity of your Miele appliance.

To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

<http://mieleusa.com/mielecare>

## Guarantee Export (Countries without Miele subsidiaries)

### I. Conditions of Guarantee

Miele & Cie. will guarantee equipment which:

1. has been purchased from one of its dealers or distributors authorized to import Miele products into the country of residence, or directly from the factory.
2. has been installed by an authorised service agent, in as far as necessary.

### II. Extent of guarantee

1. Miele & Cie. will replace free of charge, FOB German seaport/Free German delivery station/-border only, excluding transportation cost to another destination and other cost such as customs duty, labour cost etc. On special request by Miele defective components resulting from poor workmanship subject to the above conditions are to be returned to the factory at the expense of the owner. These components then automatically become the property of Miele & Cie.
2. The validity of any claim under the terms of this guarantee in respect of any defect covered by this guarantee is subject to an inspection of the parts concerned at the Miele factory.
3. This guarantee will not cover any fault or defect caused by:
  - a) Faulty installation, viz. the failure to observe the official installation instructions.
  - b) Misuse of the appliance, e. g. the use of unsuitable detergents or lack of maintenance.
  - c) The deterioration of components subject to normal wear and tear, such as V-belts, brake linings and rubber items, etc.
  - d) Damage caused as the result of handling during transit, atmospheric conditions or from forces outside our control, etc.
  - e) Repairs or modifications carried out by firms other than authorised Miele Service Agents or dealers.
4. Any other type of claim whatsoever, whether in respect of nullification, depreciation, the replacement of the appliance, financial recompense arising as the result of repairs carried out by a third party and claims in respect of damaged laundry are absolutely excluded.

### III. Terms of guarantee and notifications of claims

1. This guarantee is valid for 12 months.  
The term commences from the date of delivery, which must be entered on the guarantee card by the Miele Service Agent. Replacements made under the terms of the guarantee do not alter the terms of the guarantee.
2. The user must notify all claims to either the Miele Service Agent, or if the appliance was purchased directly, to the factory at Gütersloh.

### IV. Miscellaneous

Further claims for damage will not be accepted by Miele.

Model No.: \_\_\_\_\_ Serial No. of machine: \_\_\_\_\_

The Miele product as designated above is of perfect quality and functional design. Miele undertakes to rectify free of charge faults in material or production which are covered by the guarantee.

Date of purchase: \_\_\_\_\_

Installed by  
(Name of installation company): \_\_\_\_\_

stamp of company

signature of retailer

## **USA**

Miele, Inc.  
9 Independence Way  
Princeton, NJ 08540  
Phone: 800-843-7231  
609-419-9898  
Fax: 609-419-4298  
Technical Service: 800-999-1360  
[www.mieleusa.com](http://www.mieleusa.com)

## **Australia**

Miele Australia Pty. Ltd.  
REPLY PAID 381  
FERNTREE GULLY VIC 3156  
Telephone 1300 464 353  
Fax (03) 9764 7149  
[www.miele.com.au](http://www.miele.com.au)

## **México**

Miele, S.A. de C.V.  
Miele Experience Center  
Arquímedes # 43  
Col. Polanco Chapultepec  
Delg. Miguel Hidalgo  
C.P. 11560 México, D.F.  
Servicio post venta:  
Tel.: 01 800 MIELE 00  
(01 800 64353 00)  
Correo electrónico:  
[info@miele.com.mx](mailto:info@miele.com.mx)  
[www.miele.com.mx](http://www.miele.com.mx)

## **Canada**

Miele Limited  
161 Four Valley Drive  
Vaughan, ON L4K 4V8  
Phone: 800-643-5381  
905-660-9936  
Fax: 905-532-2290  
[customercare@miele.ca](mailto:customercare@miele.ca)  
[www.miele.ca](http://www.miele.ca)

## **New Zealand**

Miele New Zealand Limited  
Level 2, 10 College Hill  
Freemans Bay  
Auckland 1011  
New Zealand  
Telephone: 0800 464 353  
Fax: +64 9378 0146  
[www.miele.co.nz](http://www.miele.co.nz)

## **Brasil**

MIELE DO BRASIL PARTICIPAÇÕES LTDA.  
Alameda Gabriel Monteiro da Silva, 819  
01441-000 São Paulo - SP  
Tel.: (11) 3061-0430  
[www.mielebrasil.com.br](http://www.mielebrasil.com.br)

## **Germany**

Miele & Cie. KG  
Carl-Miele-Straße 29  
33332 Gütersloh  
Tel: +49 5241 89-0  
Fax: +49 5241 89-2090  
[www.miele.de](http://www.miele.de)



## Operating instructions Dishwasher



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



---

<b>Warning and Safety instructions</b> .....	6
<b>Notes on the operating instructions</b> .....	16
Notes on the layout .....	16
<b>Items supplied</b> .....	17
<b>Guide to the appliance</b> .....	18
Appliance overview .....	18
Control panel .....	19
<b>Caring for the environment</b> .....	20
<b>Using for the first time</b> .....	21
Opening the door .....	21
Closing the door .....	22
Activating the safety lock .....	22
Water softener .....	23
Displaying and setting the water hardness .....	24
Dishwasher salt .....	25
Filling the salt reservoir .....	26
Replenishing salt .....	27
Rinse aid .....	28
Adding rinse aid .....	29
Refilling rinse aid .....	29
<b>Caring for the environment</b> .....	31
Economical dishwashing .....	31
<b>Loading the dishwasher</b> .....	32
General information .....	32
Upper basket .....	34
Adjusting the upper basket .....	36
Lower basket .....	37
Cutlery tray/Cutlery basket (depending on model) .....	38
Loading the 3D MultiFlex tray .....	38
Loading the cutlery basket .....	39
Loading examples .....	40
Dishwashers with cutlery tray .....	40
Dishwashers with cutlery basket .....	42
<b>Comparison tests</b> .....	44
<b>Detergents</b> .....	50
Types of detergents .....	50

# Contents

---

Detergent dispensing .....	51
Adding detergent.....	52
<b>Operation</b> .....	53
Switching on the dishwasher .....	53
Selecting a programme .....	53
Display of programme duration .....	54
Starting a programme .....	54
At the end of the programme .....	55
Energy management .....	55
Switching off the dishwasher .....	56
Unloading the dishwasher.....	56
Interrupting a programme.....	57
Cancelling or changing a programme .....	57
<b>Options</b> .....	58
Timer .....	58
<b>Guide for selecting a programme</b> .....	60
<b>Programme chart</b> .....	62
<b>Programme options</b> .....	64
⌚ Express.....	64
AutoOpen .....	65
Switching off the refill reminders .....	66
Extra clean.....	67
Extra dry .....	68
Factory default settings .....	69
<b>Cleaning and care</b> .....	70
Cleaning the wash cabinet .....	70
Cleaning the door and the door seal .....	71
Cleaning the control panel .....	71
Cleaning the appliance front .....	71
Cleaning the spray arms.....	72
Checking the filters in the wash cabinet .....	75
Cleaning the filters.....	75
Cleaning the water inlet filter .....	77
Cleaning the drain pump .....	78
<b>Problem solving guide</b> .....	80
Technical problems .....	80
Fault messages .....	81
Door release .....	82

# Contents

---

Water intake fault.....	83
Water drainage fault .....	84
General problems with the dishwasher .....	85
Noises.....	86
Unsatisfactory cleaning result .....	87
<b>Service</b> .....	90
Contact in case of fault .....	90
Warranty .....	90
<b>Optional accessories</b> .....	91
<b>Installation</b> .....	93
The Miele Waterproof system.....	93
Water intake .....	93
Drainage .....	95
<b>Technical data</b> .....	98

## Warning and Safety instructions

---

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

Please observe the installation sheet and read the operating instructions carefully before setting up the dishwasher and using it for the first time. They both contain important information on the installation, safety, use, and maintenance of the machine. This prevents both personal injury and damage to the dishwasher.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in "Installation" and in "Warning and Safety instructions".

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

Keep the installation sheet and the operating instructions in a safe place and pass them on to any future owner.

## Correct application

- ▶ This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts, and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This dishwasher is not suitable for outdoor use.
- ▶ The dishwasher is intended for use at altitudes of up to 4,000 m above sea level.
- ▶ The dishwasher must only be used for cleaning domestic crockery and cutlery. Any other use is not permitted.
- ▶ 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 its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

# Warning and Safety instructions

---

## Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the dishwasher if its operation has been clearly explained to them and they are able to use it safely. They must be able to understand and recognise the possible dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised in the vicinity of the dishwasher. Keep small children away from the appliance at all times to avoid the risk of injury. Ensure that they do not play with the appliance. There is a risk that children may lock themselves in the dishwasher.
- ▶ If the automatic door opening mechanism is active (depending on the model), keep young children away from the area in which the door opens. There is a danger of injury in the unlikely event of a fault with the opening mechanism.
- ▶ Danger of suffocation! While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Keep detergents and other household cleaning agents out of reach of children. Some dishwasher detergents are strongly alkaline and contain irritants and corrosive ingredients. They can be extremely dangerous if swallowed, and can cause severe skin burns and eye damage. They can cause burning in the mouth, nose and throat, or inhibit breathing. Avoid contact with the skin and eyes. Keep children away from the dishwasher when the door is open. There could still be detergent residues in the cabinet or dispenser. Check that the dispenser is empty after the completion of a programme. Seek medical advice immediately if a child has swallowed or inhaled any detergent. Contact a Poisons Information Centre (Australia) or the National Poisons Centre (NZ).



## Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the dishwasher can compromise your safety. Before using the dishwasher and in particular following transport, check it for any visible damage. Never use a damaged dishwasher.
- ▶ The electrical safety of this dishwasher can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present. If in doubt, the electrical installation should be checked by a qualified electrician.  
Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).
- ▶ Reliable and safe operation of the dishwasher can only be assured if it has been connected to the mains electricity supply.
- ▶ The dishwasher must only be connected to the electricity supply via a suitable switched socket. The socket must be easily accessible after the dishwasher is installed so that it can be disconnected from the electricity supply at any time.
- ▶ There must be no electrical sockets concealed behind the dishwasher because the building-in niche may be too small, creating a risk of overheating if the dishwasher were to be pushed up against the plug (fire hazard).
- ▶ The dishwasher must not be installed underneath a cooktop. The high temperatures radiated by cooktops could damage the dishwasher below. For the same reason, the dishwasher must not be installed next to open fires or other appliances that give off heat, such as heaters etc.

## Warning and Safety instructions

---

- ▶ Ensure that the connection data on the dishwasher's data plate (fuse rating, frequency and voltage) match the electricity supply to prevent damage to the dishwasher. Compare these before connecting the appliance to the mains electricity. If in any doubt, consult a qualified electrician.
- ▶ Do not connect the dishwasher to the electricity supply until it has been fully installed and any adjustment has been made to the door springs.
- ▶ The dishwasher may only be operated if the door opening mechanism is working correctly, as otherwise there could be a danger when the automatic door opening is activated (depending on the model).  
To check that the door opening mechanism is working correctly:
  - The door springs must be evenly adjusted on both sides. They are correctly adjusted when the door remains stationary when left half open (approx. 45° opening angle). The door must not fall open on its own beyond this point.
  - The door locking pins retract automatically after the drying phase when the door is opened.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating). Do not connect the dishwasher to the electricity supply using a multi-socket adapter or an extension cord.
- ▶ The dishwasher must not be installed and operated in mobile locations (e.g. on a ship).
- ▶ Do not install the dishwasher in a room where there is a risk of frost. Frozen hoses can break or burst. The reliability of the electronic control unit may be impaired at temperatures below freezing point.
- ▶ To avoid any damage to the dishwasher, it must only be operated when it is connected to a fully vented plumbing system.

## Warning and Safety instructions

---

- ▶ The plastic housing of the water connection contains an electrical valve. The housing must not be dipped in water.
- ▶ There are live wires in the water inlet hose. Do not cut the hose, even if it is too long.
- ▶ The integrated water protection system offers protection from water damage, provided the following conditions are met:
  - Installation has been carried out correctly.
  - The dishwasher is properly maintained and parts are replaced when they are visibly damaged.
  - The tap is turned off during longer absences from the home (e.g. whilst on holiday).

The Waterproof system will work even when the dishwasher is switched off. However, the dishwasher must remain connected to the electricity supply.

- ▶ The water connection pressure needs to be between 50 and 1,000 kPa.
- ▶ A damaged dishwasher could be dangerous. If the dishwasher gets damaged, switch it off at the mains immediately and contact Miele customer service.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised service technician.
- ▶ Defective components must be replaced with original parts. If original Miele parts are installed correctly, Miele ensures full compliance with safety requirements and the warranty remains valid.
- ▶ During installation, maintenance, and repair work, the dishwasher must be disconnected from the electricity supply (switch it off and withdraw the plug from the socket).
- ▶ If the mains connection cable is damaged, it must be replaced with a special cable of the same type (available from Miele) by a Miele authorised service technician only in order to avoid a hazard.

# Warning and Safety instructions

---

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

## Correct installation

▶ The dishwasher must be installed and connected in accordance with the installation instructions and the supplied installation plan.



▶ Be careful before and while installing the dishwasher. Some metal parts pose a risk of injury/cutting. Wear protective gloves.

▶ The dishwasher must be correctly aligned horizontally to ensure trouble-free operation.

▶ In order to ensure stability, built-under and integrated dishwashers must only be installed under a continuous countertop which is secured to adjacent cabinetry.

▶ The dishwasher must only be built into a tall unit if additional safety precautions are taken. In order to safely install the appliance in a tall unit, please use the "Tall unit installation kit" and observe the installation plan provided. Otherwise there is the danger of the unit tipping over.

▶ The door springs must be evenly adjusted on both sides. They are correctly adjusted when the door remains stationary when left half open (approx. 45° opening angle). The door must not fall open on its own beyond this point.

The appliance must only be operated with properly adjusted door springs.

If the door cannot be adjusted properly, contact Miele customer service.

The maximum weight of the front panel that can be aligned with the factory fitted door springs is 10–12 kg (depending on model).

### Correct use

- ▶ Do not use solvents in the dishwasher. There is a danger of explosion.
- ▶ Do not inhale or ingest dishwasher detergent. Some dishwasher detergents are strongly alkaline and contain irritants or corrosive ingredients. They can be extremely dangerous if swallowed, and can cause burning in the eyes, nose, mouth, and throat, or inhibit breathing. Avoid contact with the skin and eyes. Do not inhale powder detergents. Do not swallow dishwasher detergents. Seek medical advice immediately if detergent has been swallowed or inhaled. Contact a Poisons Information Centre (Australia) or the National Poisons Centre (NZ).
- ▶ Avoid leaving the dishwasher door open unnecessarily. You could injure yourself on the open door or trip over it.
- ▶ Do not sit, stand, or lean on the open door. The dishwasher could tip over. This could injure you or damage the dishwasher.
- ▶ Dishes may be very hot at the end of the programme. Allow the dishes to cool until they are comfortable enough to handle before unloading them.
- ▶ Only use detergent and rinse aid formulated for domestic dishwashers. Do not use washing-up liquid.
- ▶ Do not use any commercial or industrial detergents. These may cause material damage, and there is a risk of a severe explosive chemical reaction (such as an explosive oxyhydrogen gas reaction).
- ▶ Do not fill the rinse aid reservoir with powder or liquid detergent. This will cause serious damage to the rinse aid reservoir.
- ▶ Do not fill the salt reservoir with powder or liquid detergent. Dishwasher detergent will damage the water softener.

## Warning and Safety instructions

---

- ▶ Only use special coarse-grained dishwasher salt or other pure evaporated salts for reactivation. Other types of salt (such as cooking salt, rock salt, agricultural grade or gritting salt) may contain insoluble components which can impair the functioning of the water softener.
- ▶ In dishwashers with a cutlery basket (depending on model), knives and forks should be placed with the handles upwards in the basket for safety reasons. Knives and forks placed with the handles downwards pose a danger of injury. However, cutlery placed handle down in the cutlery basket will come out cleaner and drier.
- ▶ Plastic items which cannot withstand being washed in hot water, such as disposable plastic containers or plastic cutlery, should not be cleaned in the dishwasher. The high temperatures in the dishwasher may cause them to melt or lose shape.
- ▶ If you use the timer option (depending on model), the detergent compartment must be dry. Wipe dry with a cloth first if necessary. The detergent will clump together if the detergent compartment is not dry, and it may not be fully rinsed out.
- ▶ Please observe the information listed under Technical data regarding the capacity of the dishwasher.

## Accessories and spare parts

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

### **Transport**

- ▶ Damage to the dishwasher can compromise your safety. Before using the dishwasher, check it for any visible transport damage. Never use a damaged dishwasher.
- ▶ Only transport the dishwasher in an upright position so that no water flows into the electrical controls, as this would cause faults.
- ▶ If you wish to transport the dishwasher, empty it and securely fasten all loose parts such as baskets, hoses, and cables.

### **Disposal of your old dishwasher**

- ▶ Make the door lock inoperative so that children cannot accidentally shut themselves in. Remove or destroy the locking bracket of the door lock, and make appropriate arrangements for the disposal of the appliance.

# Notes on the operating instructions

---


These operating instructions apply to several different dishwasher models of different heights.

The different dishwasher models will be named as follows:

Standard = dishwasher measuring 80.5 cm high (built-in appliance) or 84.5 cm high (freestanding appliance)  
XXL = dishwasher measuring 84.5 cm high (built-in appliance).

## Notes on the layout

### Warnings

 Information which is important for safety is highlighted in a thick framed box with a warning symbol. This alerts you to the potential danger of injury to people or damage to property. Read these warning notes carefully and observe the procedural instructions and codes of practice they describe.

### Notes

Notes contain information of particular importance that must be observed. They are highlighted by a thick framed box.

### Additional information and comments

Additional information and comments are highlighted in a box framed with a thin black line.

### Instructions for the user

Instructions on how to operate the dishwasher are identified by marked operating steps. They explain the procedure step by step. Operating steps are indicated by a black square bullet point.

Example:

- Select the setting you want and press *OK* to confirm.

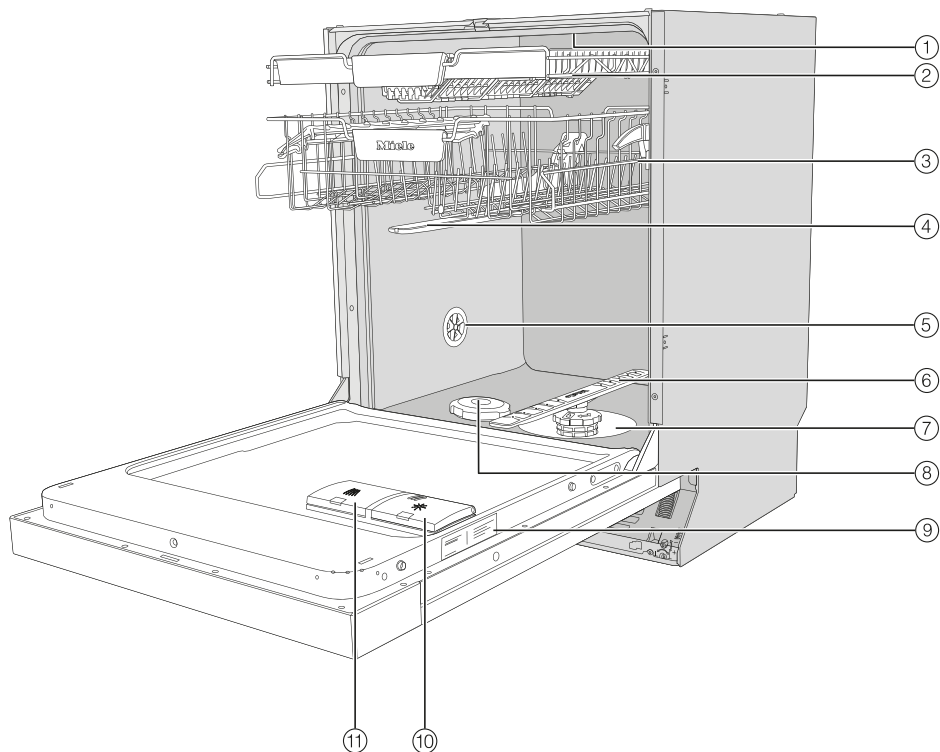


The following items are supplied:

- Dishwasher
- Operating instructions for operating the dishwasher
- Installation sheet for installing the dishwasher
- Other installation accessories for installing the dishwasher (see installation sheet)
- Funnel for filling the dishwasher salt
- Additional printed matter and add-ons if required

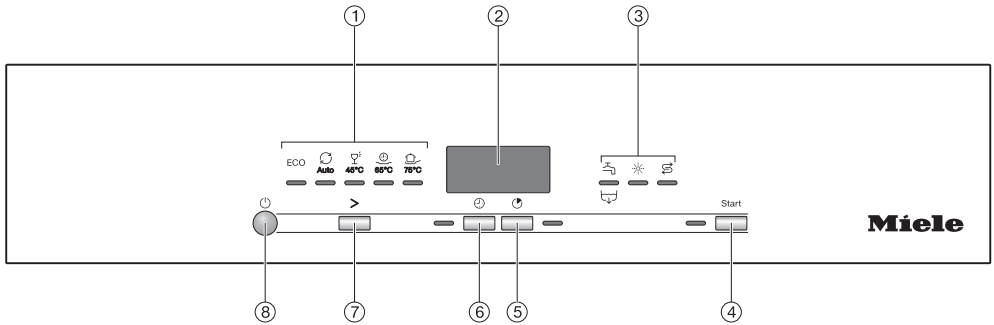
# Guide to the appliance

## Appliance overview



- ① Upper spray arm (not visible)
- ② Cutlery tray (depending on model)
- ③ Upper basket
- ④ Middle spray arm
- ⑤ Aeration valve
- ⑥ Lower spray arm
- ⑦ Filter combination
- ⑧ Salt reservoir
- ⑨ Data plate
- ⑩ Rinse aid reservoir
- ⑪ Detergent compartment

## Control panel



### ① Programme selection

- ECO = ECO
- Auto = Auto 45–65 °C
- ☺ 45 °C = Gentle 45 °C
- ⚡ 65 °C = QuickPowerWash 65 °C
- 🧼 75 °C = Intensive 75 °C

### ② Time display

### ③ Check/Refill indicators

- 🚰 / 🚰 = Inlet / Drain
- ☼ = Rinse aid
- 🧼 = Salt

### ④ Start button with indicator light

For starting the selected programme.

### ⑤ Express button

For reducing the programme duration.

### ⑥ Timer button

For selecting a later programme start.

### ⑦ Programme selection button >

For programme selection.

### ⑧ On/Off button

For switching the dishwasher on and off.

# Caring for the environment

---

## Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. 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 valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



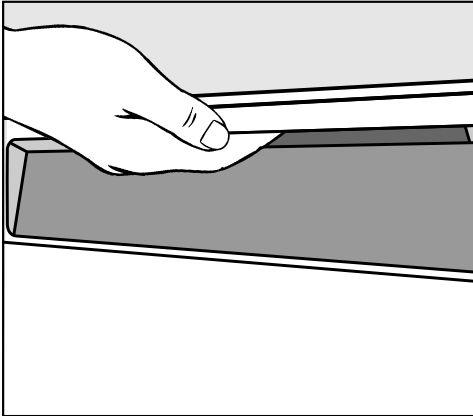
Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Every dishwasher is tested at the factory. There will be residual water in the machine from this test. It is not an indication that the dishwasher has been used previously.

### Opening the door

In some programmes the door automatically opens slightly to assist the drying process.

This function can be deactivated, if preferred (see “Programme options – AutoOpen”).




- To open the door, reach under the door grip and pull.
- Open the door fully to disengage the locking mechanism.


At the end of the programme, if the AutoOpen function is on, the door locking pins automatically retract.

To prevent a technical fault, do not hold the door locking pins firmly when they are retracting.

If the door is opened during operation, all functions are automatically interrupted.

 Risk of scalding due to hot water.

During operation, water in the dishwasher may be very hot. Only open the door if absolutely necessary and exercise extreme caution when doing so.

 Risk of injury due to door opening automatically.


The door may open automatically at the end of a programme. Keep the area around the door free of obstructions.

# Using for the first time

---

## Closing the door

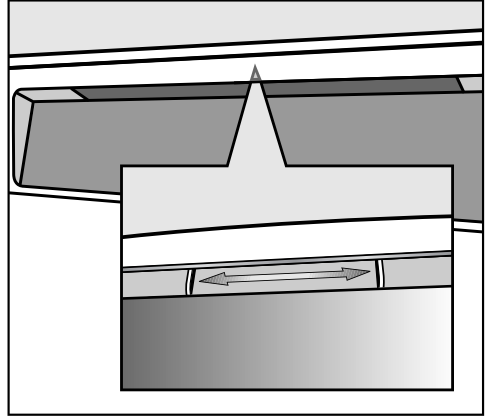
- Push the baskets right in.
- Raise the door upwards until the catch engages.

 Risk of crushing due to the door closing.

When closing the door, you are at risk of shutting your fingers in it. Do not put your hand inside the door as it is closing.

## Activating the safety lock

Use the safety lock to prevent children opening the dishwasher door. The door can then only be opened by using a lot of force.



- To lock the door, push the slide underneath the door grip to the right.
- To unlock the door, push the slide to the left.

### Water softener

In order to achieve good cleaning results, the dishwasher needs to operate with soft (low limescale) water. Hard water results in the build-up of calcium deposits on crockery and in the appliance.

Water with a hardness level higher than 0.9 mmol/l (5 °dH – German scale) must be softened. This occurs automatically in the integrated water softener. The water softener is suitable for a water hardness level of up to 12.5 mmol/l (70 °dH - German scale).

In order to be reactivated, the water softener requires dishwasher salt. Depending on the water hardness level (< 3.8 mmol/l, or < 21 °dH – German scale), dishwasher salt is not required if combination detergents are being used (see “Detergents - Types of detergents”).

- The dishwasher needs to be programmed to the correct water hardness for your area.
- Your local water authority will be able to advise you of the water hardness level in your area.
- Where the water hardness fluctuates, e.g. between 1.8 and 2.7 mmol/l (10 - 15 °dH - German scale), always programme the dishwasher to the higher value (2.7 mmol/l or 15 °dH in this example).

If the water hardness in your area is available in a unit other than °dH, you can convert the values as follows:  
 $1\text{ °dH} = 0.18\text{ mmol/l} = 1.78\text{ °fH}$

The dishwasher is programmed at the factory for a water hardness level of 0.36 mmol/l (2 °dH - German scale).



If your water hardness level corresponds to this setting, you can skip to the next section.

However, if you have a different water hardness level, you must adjust the water softener to match your water hardness.

# Using for the first time

---

## Displaying and setting the water hardness

- Switch the dishwasher off with the  button, if it is switched on.
- Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button. Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.

- Press the > programme selection button 2 times.


The left programme indicator light will flash rapidly 2 times at intervals.

The value set is shown as a figure after *P* in the time display.

*P14* will start flashing in the display. A water hardness of 2.5 mmol/l (14 °dH – German scale) is set.

- Use the *Start* button to set the water hardness level for your area. The setting increases each time you press the button. When the highest value is reached, the setting starts again from the beginning.

The setting is now stored in memory.

- Switch the dishwasher off with the  button.




### Dishwasher salt

In order to maintain the functioning of the water softener, it must be reactivated regularly.


In order to be reactivated, the water softener requires dishwasher salt. Depending on the water hardness level (< 3.8 mmol/l, or < 21 °dH – German scale), dishwasher salt is not required if combination detergents are being used (see “Detergents - Types of detergents”).

If the water in your area is very soft and constantly **lower than 0.9 mmol/l (5 °dH - German scale)** you do **not** need to add dishwasher salt. The salt refill indicator will automatically switch off after the water hardness has been set accordingly (see “Using for the first time – Displaying and setting the water hardness”).

 Damage to the water softener from detergents.

Dishwasher detergent will damage the water softener.

Do not fill the salt reservoir with powder or liquid detergent.

 Damage caused by using unsuitable salts.

Other types of salt (such as cooking salt, rock salt, agricultural grade or gritting salt) may contain insoluble components which can cause the water softener to malfunction.

Only use special coarse-grained dishwasher salt or other pure evaporated salts for reactivation.

If you only ever use combination detergent products containing salt and rinse aid in your dishwasher, you can switch off both refill reminders if you wish (see “Programme options – Switching off the refill reminders”).

Please make sure that if you stop using combination detergents, you refill the dishwasher salt and rinse aid. Switch the refill reminders back on if required.

# Using for the first time

## Filling the salt reservoir

Before filling the salt reservoir for the first time, you must fill it with approx. 2 litres of water to enable the salt to dissolve.

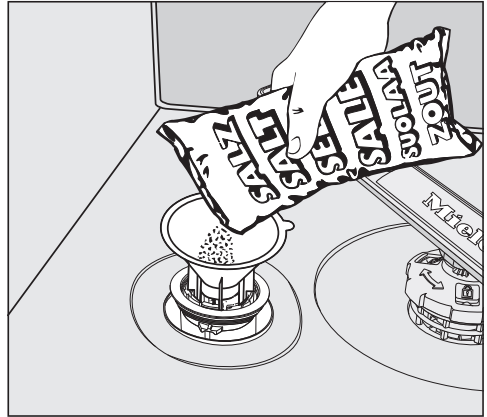
Once the dishwasher has been used, there is always sufficient water in the salt reservoir.



- Remove the lower basket from the wash cabinet and unscrew the salt reservoir cap.

 Risk of corrosion due to saline solution.


Water or saline solution will run out of the reservoir when the cap is opened. Saline solution that runs out can cause corrosion in the wash cabinet and to the dishwasher load. The salt reservoir should therefore only be opened to replenish the salt.


- Fill the salt reservoir with approx. 2 l of water (first use only).





- Place the funnel provided on the salt reservoir and carefully fill with dishwasher salt until the reservoir is full. The salt reservoir holds up to 2 kg of salt, depending on the type of salt used.
- Clean off salt residues from around the salt reservoir opening. Next, screw the salt reservoir cap on again firmly.
- Immediately after filling the salt container, run the  65 °C *QuickPowerWash* programme with the  *Express* option and without any load in the dishwasher to dissolve and remove any traces of salt from the wash cabinet.

### Replenishing salt

- When the *Salt*  indicator lights up, wait until the end of the programme and then refill the salt reservoir.

 Risk of corrosion due to saline solution.

Saline solution that runs out can cause corrosion in the wash cabinet and to the dishwasher load.

Each time you have opened the salt reservoir cap, immediately run the  65 °C *QuickPowerWash* programme with the  *Express* option and without any dishes. This will dissolve and remove any traces of salt from the wash cabinet.

After the salt reservoir has been filled, the refill reminder may still appear in the display if the salt concentration has not yet reached the correct level. It will go out once the salt concentration has reached the correct level.

The salt refill indicator is deactivated if the dishwasher is set to a water hardness below 0.9 mmol/l (5 °dH - German scale).


## Using for the first time

---

### Rinse aid

Rinse aid is necessary to ensure water does not cling to and leave marks on crockery during the drying phase, and it helps crockery dry faster after it has been washed.


Rinse aid is poured into the storage reservoir and the amount set is dispensed automatically.

 Washing-up liquid or detergent can cause damage.

Washing-up liquid and dishwasher detergent will damage the rinse aid reservoir.

Only fill it with rinse aid formulated for domestic dishwashers.

Alternatively, you can use liquid citric acid with up to 10% acid content. The dishes will, however, be more moist and stained than with rinse aid.

 Risk of acid damage.

The dishwasher can be damaged by acids with a higher concentration.

Never use citric acid or vinegar with a higher acid content.

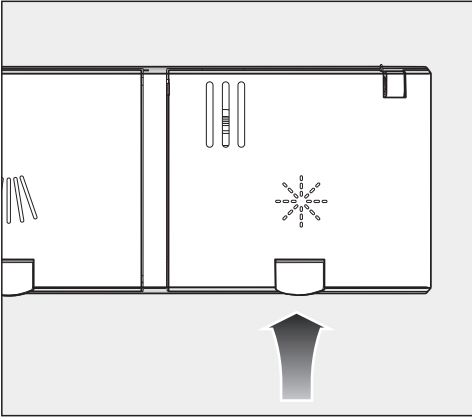
If you only ever use combination detergent products in your dishwasher, you do not need to fill the rinse aid reservoir.


However, the best rinsing and drying results will be achieved by using a detergent together with separate dishwasher salt and rinse aid.

Please make sure that if you stop using combination detergents, you refill the dishwasher salt and rinse aid. Switch the refill reminders back on if required.

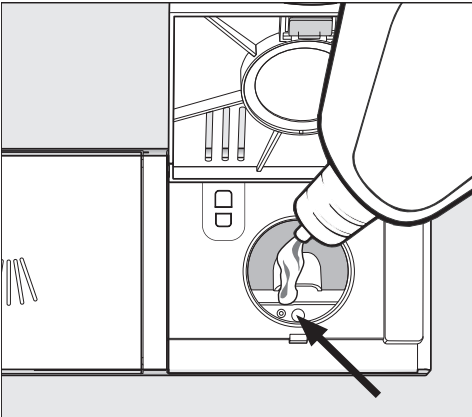
# Using for the first time

## Adding rinse aid



- Lift the yellow button on the lid of the rinse aid container .

The lid will open.




- Only add rinse aid until the fill level indicator (see arrow) turns dark when the door is open horizontally.

The rinse aid reservoir holds approx. 110 ml.

- Close the flap firmly so that it clicks into place. Otherwise water can enter the rinse aid reservoir during a programme.

- Wipe up any spilled rinse aid. This prevents over-foaming occurring during the next programme.

## Refilling rinse aid

When the  *Rinse aid* refill reminder lights up in the display, the reservoir contains sufficient rinse aid for 2 to 3 programmes only.

- Add rinse aid in good time.

The refill rinse aid reminder will go out.

If you only ever use combination detergent products containing salt and rinse aid in your dishwasher, you can switch off both refill reminders if you wish (see “Programme options – Switching off the refill reminders”).

## Using for the first time

---

### Setting the rinse aid dosage

You can adjust the rinse aid dosage for best results.

The rinse aid dosage can be set from 0 to 6 ml.


3 ml is the factory default setting.


If spots appear on crockery and glassware:

- Increase the rinse aid dosage.

If clouding or smearing appears on crockery and glassware:

- Decrease the rinse aid dosage.

■ Switch the dishwasher off with the  button, if it is switched on.

■ Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button. Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.

■ Press the > programme selection button 3 times.

The left programme indicator light will flash rapidly 3 times at intervals.


The dosage set will appear in the display after *P*.

*P 3* will start flashing in the display. Setting 3 is set.

■ Select required setting with the *Start* button.

The setting increases each time you press the button. When the highest value is reached, the setting starts again from the beginning.

The setting is now stored in memory.

■ Switch the dishwasher off with the  button.

### Economical dishwashing

This dishwasher is exceptionally economical in its use of water and electricity.

You can support the economical operation of your appliance by following these tips:

- Washing in a dishwasher generally uses less water and energy than washing dishes by hand.
- Pre-rinsing dishes under running water is not necessary and unnecessarily increases water and energy consumption.
- For the most economical dishwashing, make full use of the basket capacity without overloading the dishwasher. This results in the most economical use of the dishwasher in terms of energy and water consumption.
- Choose the programme to suit the type of crockery being washed and the degree of soiling (see “Programme chart”).
- Select the *ECO* programme for energy-saving dishwashing. This programme is the most efficient in terms of its combined energy and water consumption for cleaning dishes with a normal level of soiling.
- Follow the detergent manufacturer’s recommendations on detergent dosage.
- When using powder or liquid detergent, you can use  $\frac{1}{3}$  less detergent if the baskets are only half full.

- You can connect the dishwasher to a hot water supply. A hot water connection is particularly suitable with energy-saving water heating sources, such as solar water heaters. If the water is heated by electricity, we recommend connection to cold water.


# Loading the dishwasher

---

## General information

Remove coarse food residues from crockery.

There is no need to pre-rinse items under running water.

 Damage can be caused by ash, sand, wax, lubricating grease, or paint.

These substances will contaminate the dishwasher and can then no longer be removed.

Do not wash items soiled with these substances in the dishwasher.

Dishes can be loaded anywhere in the baskets. However, please try to observe the following notes:

- Do not place dishes and utensils inside other items where they will cover one another.
- Load the crockery so that water can access all surfaces. This ensures that they will get properly cleaned.
- Make sure that all items are securely positioned.
- Hollow items such as cups, glasses, and saucepans etc. must be inverted in the baskets.
- Tall and narrow, hollow items such as champagne glasses should be placed in the centre of the basket rather than in the corners. This ensures the hollow items are more easily accessed by the water jets.
- Wide based items should be placed at an angle so that water can run off them freely.

- The spray arms must not be blocked by items that are too tall or hang through the baskets. Test for free movement by manually rotating the spray arms.
- Make sure that small items cannot fall through the holders in the baskets.  
Small items such as lids should therefore be placed in the cutlery tray or cutlery basket (depending on model).

Some foods such as carrots, tomatoes, or tomato sauce may contain natural dyes. These dyes can discolour plastic items in the dishwasher if large quantities of these foods are in contact with the crockery inside the machine. The stability of plastic items is not affected by this discolouration.  
Washing silverware can also cause plastic items to discolour.



## Items not suitable for washing in the dishwasher:


- Wooden cutlery and crockery or items with wooden parts. These may discolour and fade. Furthermore, the glue used in these items is not dishwasher safe. Wooden handles may come loose after being washed in the dishwasher.
- Craft items, antiques, valuable vases, and decorative glassware. Such items are not suitable for dishwashers.
- Plastic items that are not heat resistant. The high temperatures in the dishwasher may cause them to melt or lose shape.
- Copper, brass, tin, and aluminium items. These may discolour or become dull.
- Colours painted over a glaze. These may fade after a number of washes.
- Delicate glassware and glassware containing lead crystal. Clouding may occur over time.

## Silverware

Silver can discolour when in contact with foods containing sulphur. These include egg yolk, onions, mayonnaise, mustard, pulses, fish, fish brine, and marinades.

**Silverware** previously cleaned with a **silver polish** may still be damp or spotted at the end of a programme, as water has not run off smoothly.

**Useful tip:** Rub the silverware dry with a cloth.

 Damage due to caustic alkaline detergents.

Aluminium parts (e.g. the grease filters of rangehoods) can be damaged by caustic alkaline detergents. In extreme cases, there is a risk of an explosive chemical reaction (such as an explosive oxyhydrogen gas reaction).

Aluminium components must not be cleaned in the dishwasher with caustic alkaline commercial or industrial detergents.

**Useful tip:** When purchasing new crockery and cutlery, make sure they are dishwasher safe if you want to wash them in the dishwasher.

## Glass care


- Clouding may occur on glasses after frequent washing in the dishwasher. When washing delicate glassware in the dishwasher, select a special glass care programme with a low temperature (see “Programme chart”). This will reduce the risk of clouding.
- Purchase glassware that is dishwasher safe (e.g. Riedel glassware).
- Use detergents with glass protective additives.

# Loading the dishwasher

## Upper basket

See “Loading the dishwasher - Loading examples” for examples of how to load crockery and cutlery.

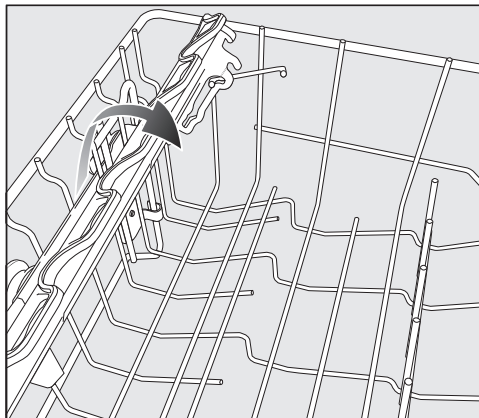
## Loading the upper basket

 **Damage due to leaking water.**  
If you run the dishwasher without the upper basket, water can leak out of the dishwasher.  
Only run the dishwasher with the upper basket in place (except with the programme Tall items, if available).

- Use the upper basket for small, lightweight, and delicate items such as cups, saucers, glasses, dessert bowls, etc.  
Shallow pans or casserole dishes can also be placed in the upper basket.
- Long items such as soup ladles and mixing spoons should be placed lying down across the front of the upper basket.

## Loading the FlexCare cup rack

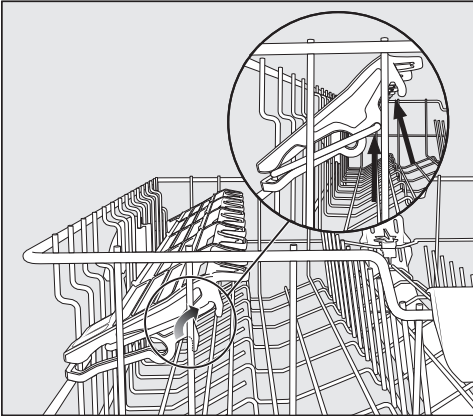
You can put cups, small bowls, and flat dishes on the FlexCare cup rack. Glasses can be arranged along the cup rack so they sit securely during the programme.



- Fold down the cup rack.
- Raise the cup rack upwards to make room for tall items.

## Adjusting the FlexCare cup rack

You can set the height and depth of the cup rack at 2 different levels so that it can accommodate larger cups and so that taller items can be placed underneath it.



- Pull the cup rack upwards and click it into the desired position (see arrows).

# Loading the dishwasher

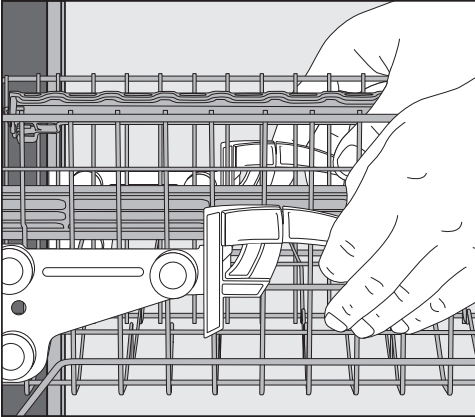
---

## Adjusting the upper basket

In order to gain more space for taller items, the upper basket can be adjusted on three levels with 2 cm between each level.

The upper basket can also be set at an angle so that water can run off freely from recesses. However, make sure that the basket can slide smoothly in and out of the wash cabinet.

- Pull out the upper basket.



## To raise the upper basket:

- Pull the basket up until it clicks into place.

## To lower the upper basket:

- Pull upwards on the levers at either side of the upper basket.
- Adjust the basket to the desired height and then push the levers securely back down into position.

When adjusting the upper basket, make sure items in the lower basket do not block the middle spray arm.

# Loading the dishwasher

## Lower basket

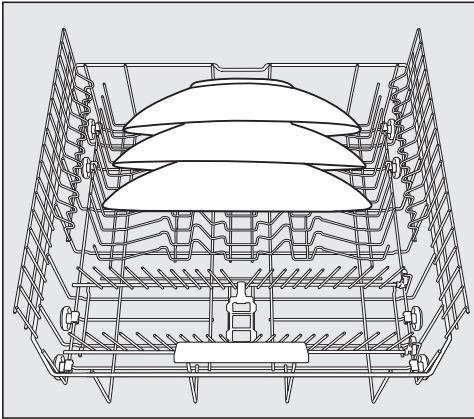
See “Loading the dishwasher - Loading examples” for examples of how to load crockery and cutlery.

### Loading the lower basket

- Place larger and heavier items such as plates, serving platters, saucepans, serving bowls etc., in the lower basket.  
Glasses, cups, small plates and saucers can also be placed in the lower basket.

### Loading the MultiComfort area

The rear section of the lower basket is used for washing cups, glasses, plates, and saucepans.



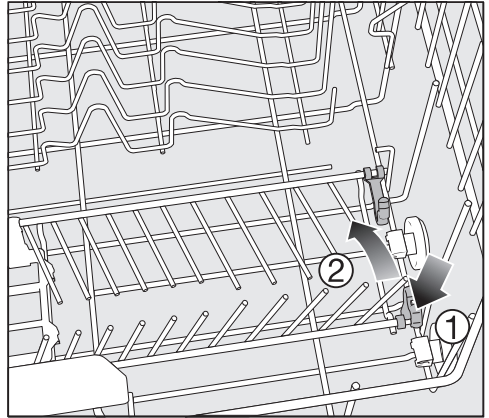
- Place large platters and dishes in the centre of the lower basket.

**Useful tip:** When tilted, plates up to 35 cm in diameter can be accommodated.

## Lowering the spikes

The rows of spikes at the front are used for washing plates, soup bowls, platters, dessert bowls and saucers.

Both right-hand rows of spikes can be folded down to make more room for large items such as pots, pans, and serving dishes and bowls.



- Press the yellow lever downwards ① and then lower the spikes ②.

# Loading the dishwasher

## Cutlery tray/Cutlery basket (depending on model)

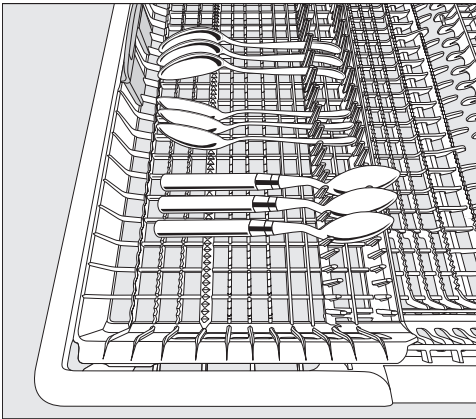
See “Loading the dishwasher - Loading examples” for examples of how to load crockery and cutlery.

- Load cutlery into the 3D MultiFlex tray or the cutlery basket (depending on model).

### Loading the 3D MultiFlex tray

To make unloading easier, cutlery should be grouped in zones: one for knives, one for forks, one for spoons, etc.

Spoon heads should be placed to rest on the serrated retainers on the base of the tray to ensure that water runs off them freely.



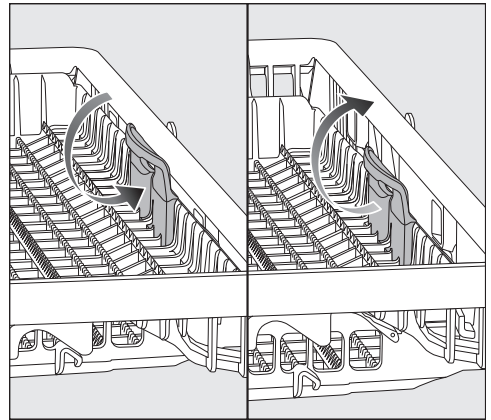
- If spoon handles do not fit between the holders, lay them the other way round.

You can push the left insert to the middle in order to accommodate tall items and long stemmed glasses in the upper basket.

You can put large and long cutlery in the recessed centre part of the tray.

Arrange tall items (such as cake servers) so that they do not block the upper spray arm.

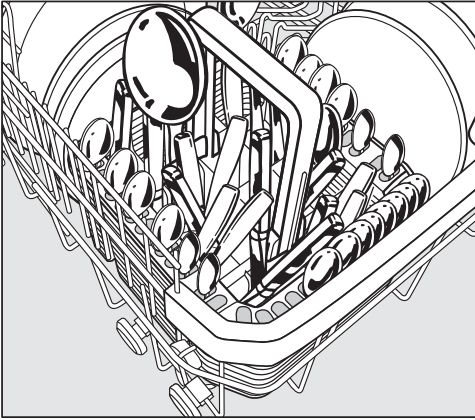
You can adjust the height of the right-hand insert to create more space in the right-hand part of the tray for larger cutlery items or smaller pieces of crockery.



- Pull the insert inwards by the yellow handle and click it into place in one of the two positions.

# Loading the dishwasher

## Loading the cutlery basket

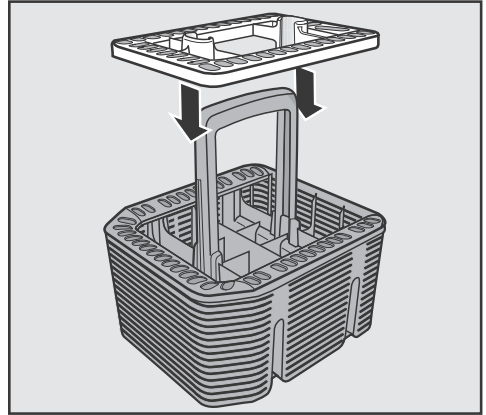


The cutlery basket can be placed anywhere on the front rows of spikes in the left or right corner of the lower basket.

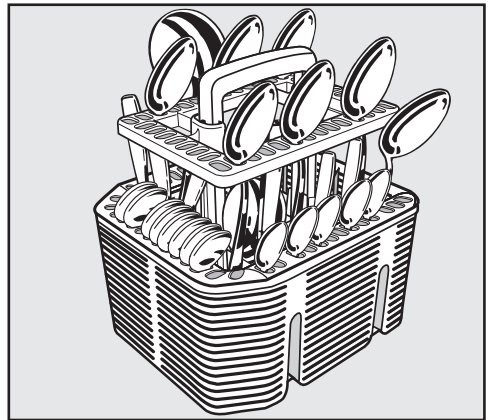
- To avoid the risk of injury, knives and forks should be placed with the handles upwards in the cutlery basket. However, cutlery placed handle down in the cutlery basket will come out cleaner and drier.
- Place small items of cutlery in the individual slots on three sides of the cutlery basket.

## Loading the cutlery insert for the cutlery basket

Use the insert supplied for heavily soiled items of cutlery. As this insert separates the items, they do not overlap and can be more easily accessed by the water jets.



- Fit the insert onto the cutlery basket if required.



- Place cutlery into the insert with the handles facing downwards.
- Arrange them evenly along the insert.

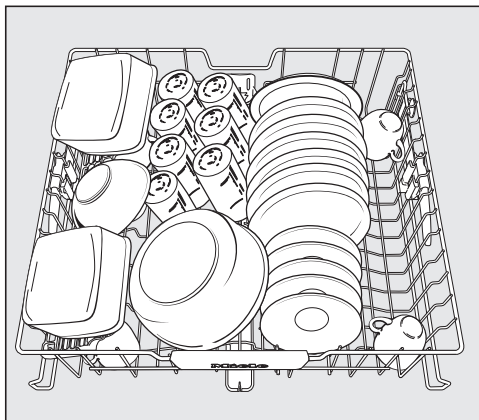
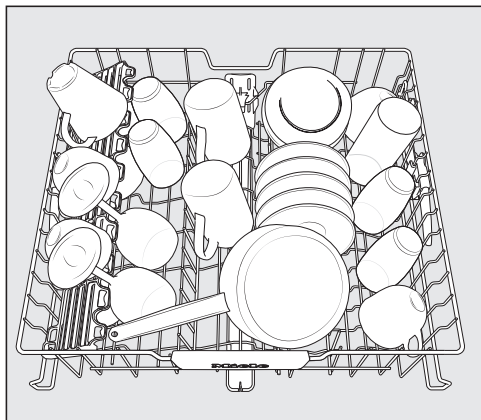
# Loading the dishwasher

---

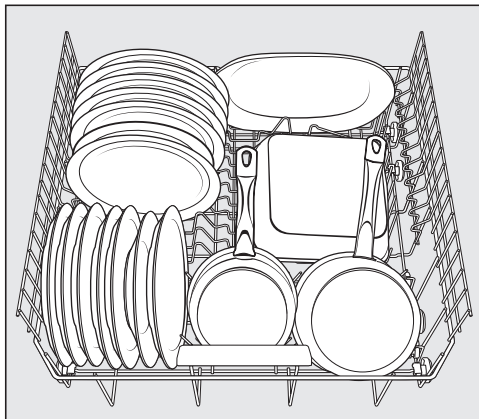
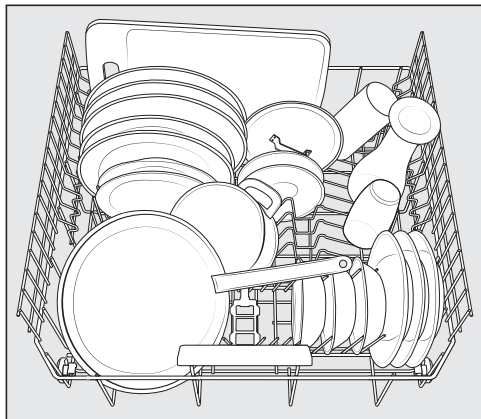
## Loading examples

### Dishwashers with cutlery tray

#### Upper basket



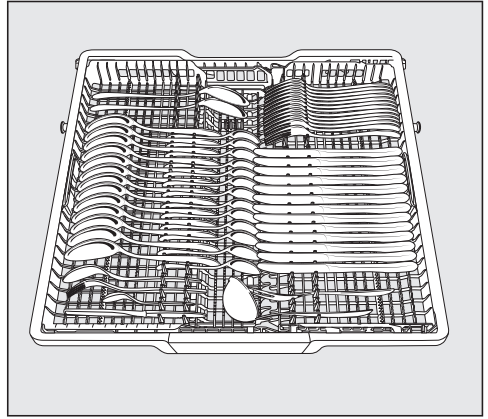
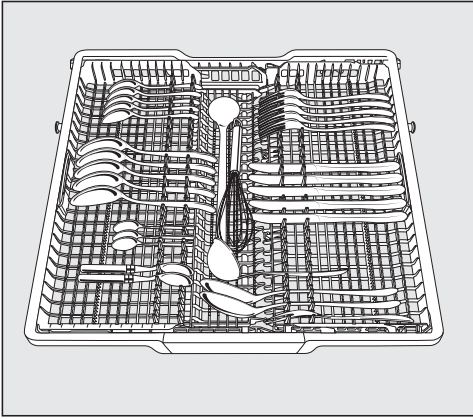
#### Lower basket



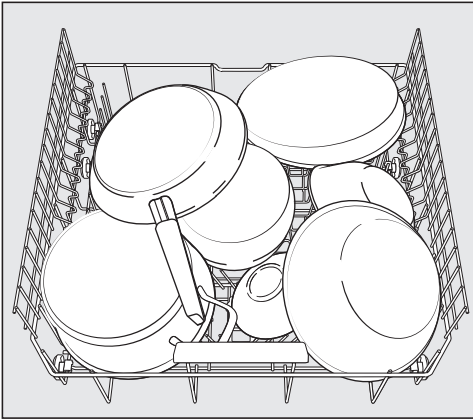


# Loading the dishwasher

## Cutlery tray



## Heavily soiled items

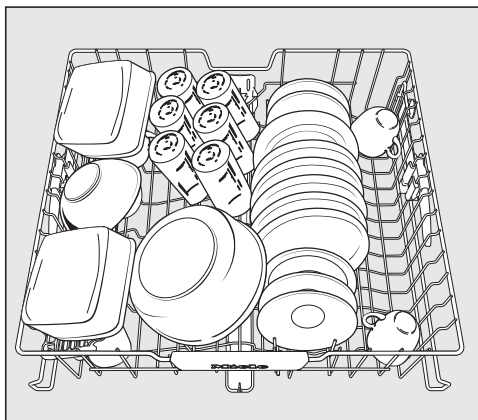
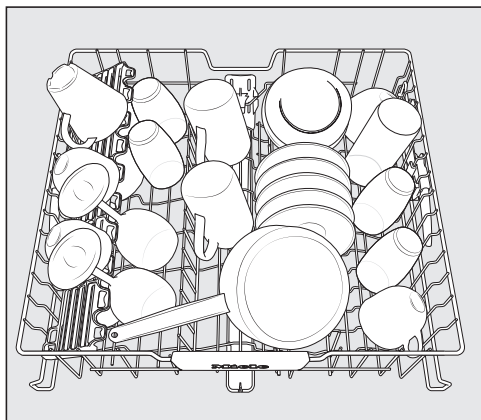


# Loading the dishwasher

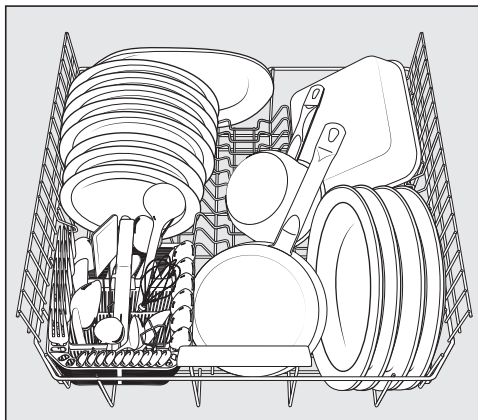
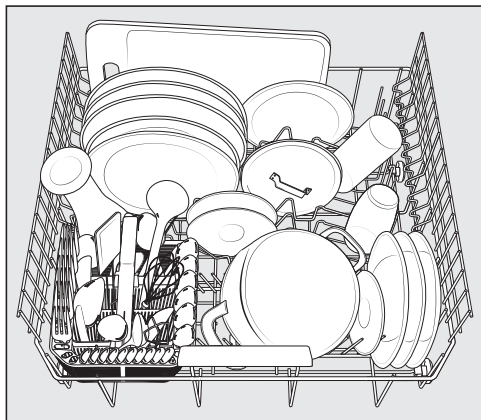
---

## Dishwashers with cutlery basket

### Upper basket

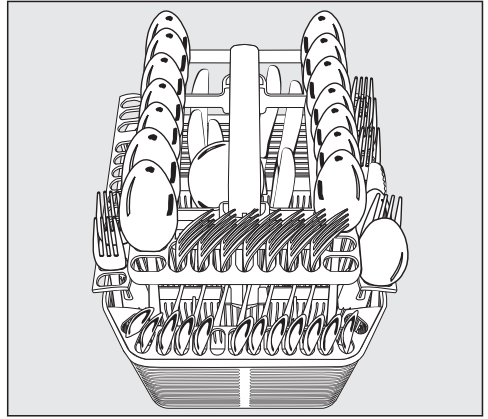
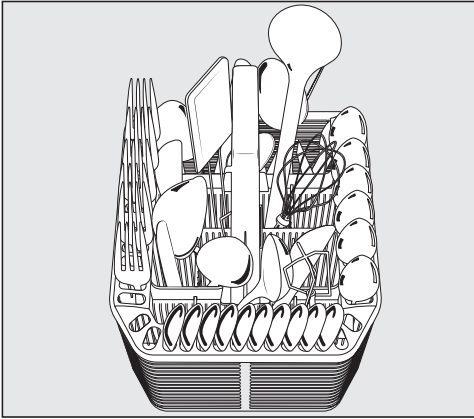


### Lower basket

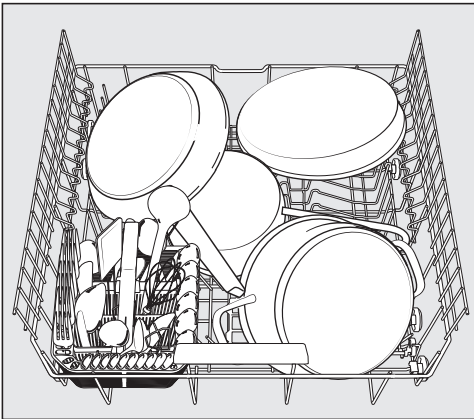


# Loading the dishwasher

## Cutlery basket




## Heavily soiled items



# Comparison tests

---

<b>Test standard:</b>	AS/NZS 2007.1:2005, AS/NZS 2007.2:2005; AS/NZS 6400:2005
<b>Standard programme</b> (for energy label):	ECO
<b>Capacity:</b>	 14 place settings
<b>Detergent amount:</b>	27.5 g
<b>Rinse aid dosage:</b>	Setting 3

You can find information on adjusting the rinse aid dosage in the "Rinse aid" section of this booklet.

The door opens automatically during the drying phase.  
Do not close the door until the drying test has finished.

## Upper basket setting:

Position:	Bottom
FlexCare cup rack (if available):	Left lower position, right upper position

## Loading examples

Pictures illustrating how to load the dishwasher for each model (see data plate) are shown on the following pages.

Picture ①: Upper basket

Picture ②: Lower basket

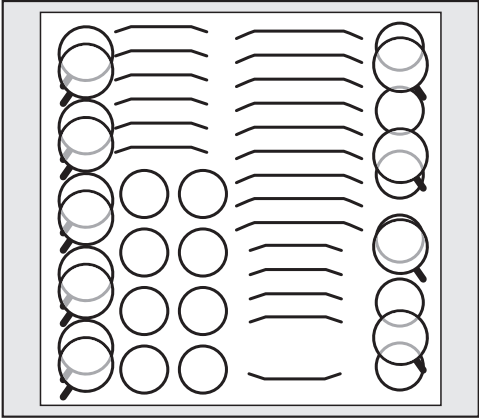
Picture ③: Cutlery basket

Do not lower or remove the basket inserts.

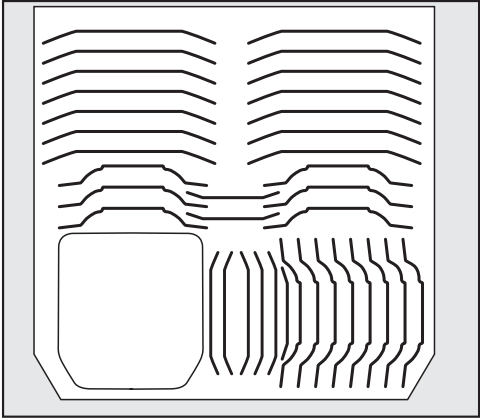
Squeeze and remove the bottle holder from the lower basket  
(if available).

Capacity

☞ 14

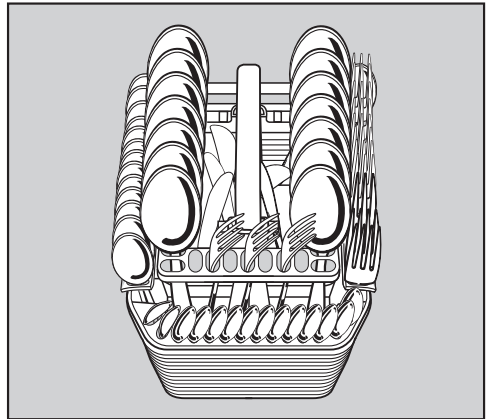
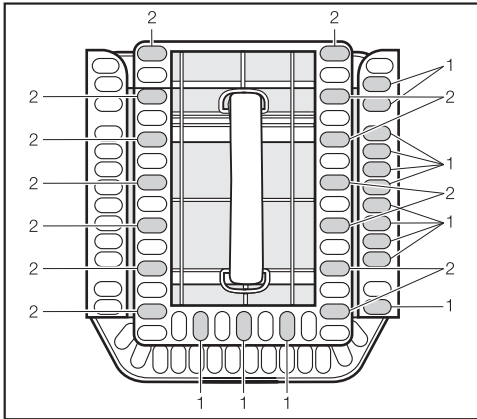
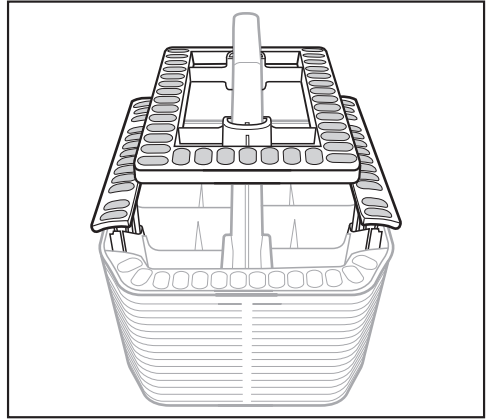
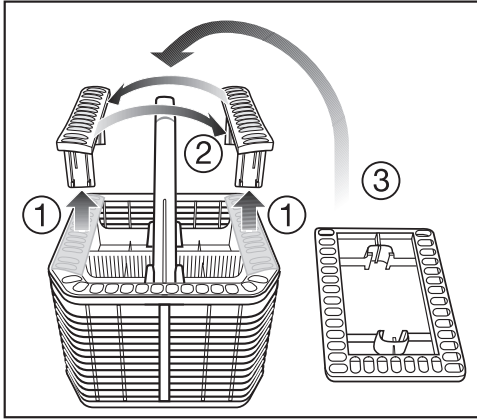


Upper basket



Lower basket


# Comparison tests



Cutlery basket

1 fork

2 soup spoons

<b>Test standard:</b>	AS/NZS 2007.1:2005, AS/NZS 2007.2:2005; AS/NZS 6400:2005
<b>Standard programme</b> (for energy label):	ECO
<b>Capacity:</b>	 14 place settings
<b>Detergent amount:</b>	27.5 g
<b>Rinse aid dosage:</b>	Setting 3

You can find information on adjusting the rinse aid dosage in the "Rinse aid" section of this booklet.

The door opens automatically during the drying phase.  
Do not close the door until the drying test has finished.

### Upper basket setting:

Position:	Bottom
FlexCare cup rack:	Left lower position

### Loading examples

Pictures illustrating how to load the dishwasher for each model (see data plate) are shown on the following pages.

Picture ①: Upper basket

Picture ②: Lower basket

Picture ③: Cutlery tray

Do not lower or remove the basket inserts.

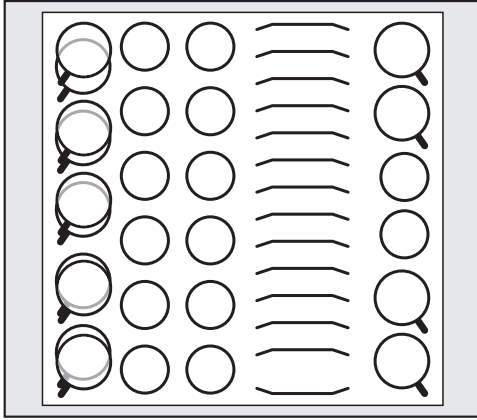
Squeeze and remove the bottle holder from the lower basket  
(if available).

# Comparison tests

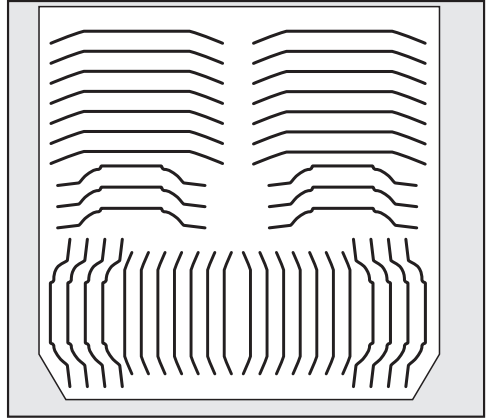
---

## Capacity

🗂️ 14

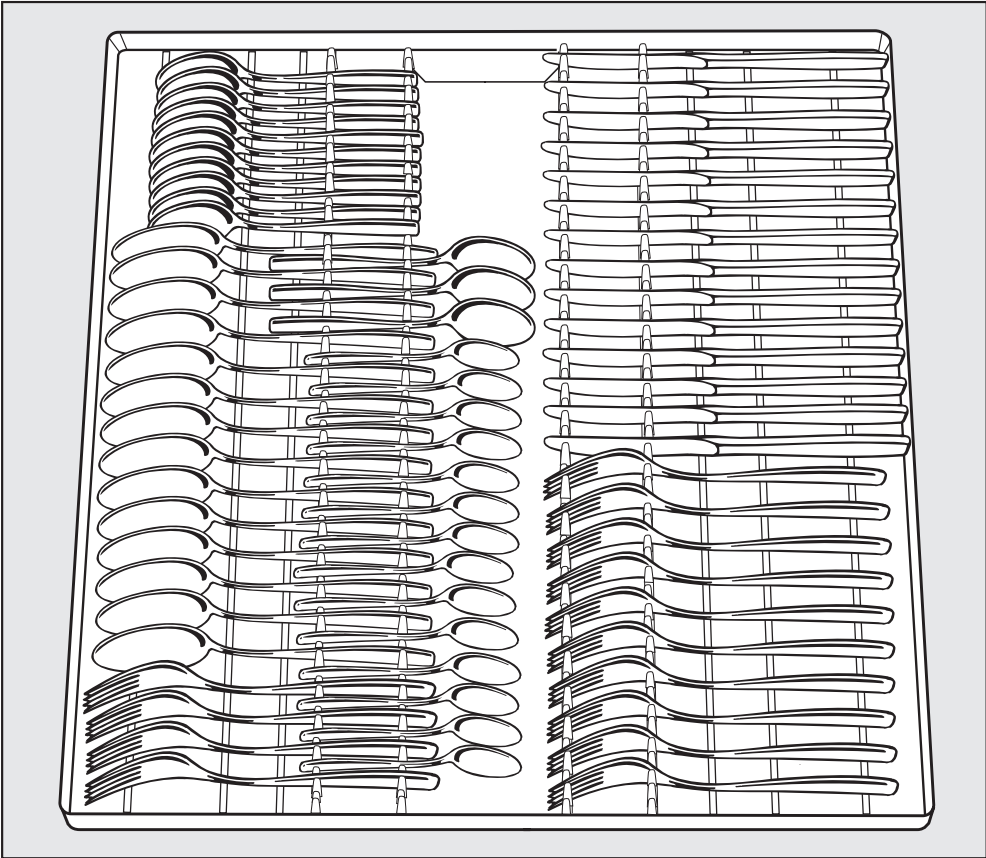


①



②






3

# Detergents

---

## Types of detergents

 Damage due to unsuitable detergents.

Detergents that are not suitable for domestic dishwashers can cause damage to the dishwasher or to the load.

Only use detergents formulated for domestic dishwashers.

Modern detergents contain various active ingredients, the most important of which are:

- Water softening complexing agents to prevent calcification.
- Alkalis to aid removal of dried-on soiling.
- Enzymes to break down starch and loosen protein.
- Oxygen-based bleaching agents to remove coloured stains (e.g. tea, coffee, tomato sauce).

Most dishwasher detergents are mildly alkaline and contain enzymes and oxygen-based bleaching agents.

There are different types of detergents:

- Powder and liquid gel detergents. These detergents allow you to adjust the amount dispensed according to the size of the load and the level of soiling.
- Tablet detergents. These are suitable for most levels of soiling.


As well as the usual detergents, combination products are also available.

These contain rinse aid and water softener (reactivation salt).

Only use these combination detergents for the water hardness levels recommended by the manufacturer on the packaging.

The cleaning and drying performance of these combination detergents can vary greatly.

For optimum cleaning and drying results, use dishwasher detergent and add salt and rinse aid separately.

 Risk of chemical burns from detergent.

Dishwasher detergents can cause burning on the skin and in the eyes, nose, mouth, and throat.

Avoid contact with detergents. Do not inhale or ingest powder detergents. Do not swallow dishwasher detergent. Seek medical attention immediately if detergent has been swallowed or inhaled.

Keep detergents out of reach of children. Detergent residues could still be present in the machine. Keep children away from the dishwasher when the door is open. Do not fill the detergent dispenser until just before starting the programme and activate the door safety lock (depending on model).

## Detergent dispensing

The detergent compartment holds a maximum of 50 ml.

There are marks in the detergent compartment to aid with dispensing: 20, 30, max. When the door is opened to a horizontal position, they show the approximate fill level in ml and the maximum fill height.

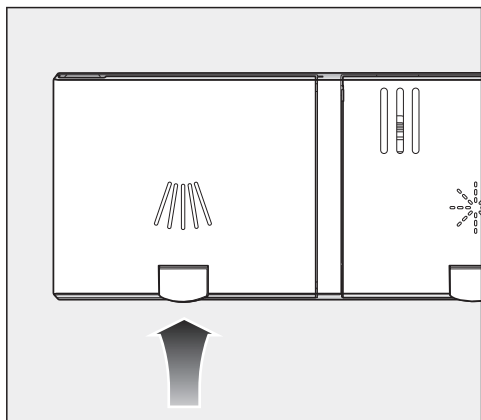
- Follow the detergent dosage recommended by the manufacturer on the packaging.
- Unless directed otherwise, use one detergent tab or add 20 to 30 ml of detergent to the detergent compartment, depending on the degree of soiling of the crockery.


If you use less than the recommended amount of detergent, the dishes may not get properly clean.

Some tabs may not dissolve completely when the programme *QuickPowerWash* is used.

# Detergents

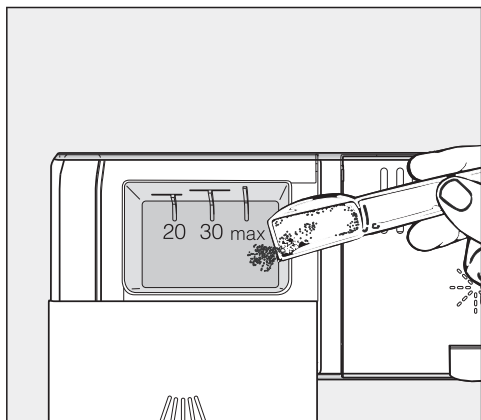
## Adding detergent



- Lift the yellow catch on the lid of the detergent compartment .

The lid will open.

The lid will also be open at the end of the programme.

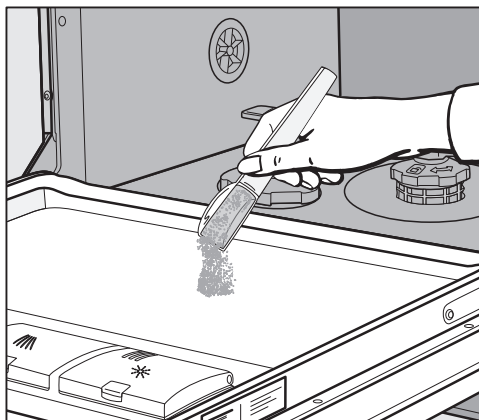


- Add the detergent to the detergent compartment.
- Slide the lid shut until you hear it click into place.

The detergent must not cause the detergent compartment lid to get stuck. This can prevent the lid from opening during the programme sequence.


Do not overfill the detergent compartment.

- Ensure that the detergent packaging is properly closed after use. This prevents the detergent from getting damp and clumping together.



- You can also apply a small amount of detergent to the inner panel of the door in programmes that have a pre-wash stage (see “Programme chart”).

## Switching on the dishwasher


- Make sure the spray arms can rotate freely.
- Close the door.
- Turn on the tap if it is turned off.
- Press the  button.

The *Start* indicator light flashes and the indicator light comes on next to the programme selected.

## Selecting a programme

Choose your programme according to the type of crockery and the degree of soiling.

The different programmes and their use are described in the “**Programme chart**”.

- Use the programme selection button  to select the programme you want.

The indicator light for the selected programme will come on.

The programme duration will appear in hours and minutes in the display.

You can now select programme options (see “Programme options”).

If any programme options are selected, the appropriate indicator lights will also light up.

# Operation

---

## Display of programme duration

The duration of the programme selected appears in hours and minutes in the display before the programme begins. During the programme, the time left until the end of the programme is displayed.

The displayed duration may vary for the same programme. It is influenced by, for example, the temperature of the incoming water, the reactivation cycle of the water softener, the detergent type, the amount of crockery and how soiled it is.

When a programme is selected for the first time, the display will show the average programme duration for a cold water connection.

The programme durations shown in the “Programme chart” refer to standard test loads and temperatures.


Each time a programme is run, the control module calculates the programme duration depending on the temperature of the water taken into the dishwasher and the size of the load.

## Starting a programme

- Press the *Start* button.

The programme will start.

The *Start* indicator will light up continuously.

 Risk of scalding due to hot water.

During operation, water in the dishwasher may be very hot.

Only open the door if absolutely necessary and exercise extreme caution when doing so.

## At the end of the programme

The programme has ended when 0:00 appears in the display.

In some programmes, if the AutoOpen function is activated, the door will automatically open slightly (see “Programme options – AutoOpen”). This improves the drying process.

The drying fan may continue to run for a few minutes at the end of the programme.




**Risk of damage due to steam.**

Steam from the dishwasher could damage the edges of delicate worktops when you open the door at the end of the programme if the fan is no longer running.

If you have deactivated the automatic door opening function (see “Programme options – AutoOpen”), and would like to open the door as soon as the programme has finished, make sure that you open the door fully.

## Energy management

To save energy, the dishwasher will switch off automatically 10 minutes after the last time a button is pressed or after the end of a programme.


You can switch the dishwasher back on with the  button.

The dishwasher will not switch itself off while a programme is running or if there is a fault.

# Operation

---

## Switching off the dishwasher

- The dishwasher can be switched off at any time using the  button.

Switching the dishwasher off during a programme cancels the programme.

You can also do this to stop an ongoing timer.



Risk of damage from leaking water.

Overflowing water can cause damage.

If the dishwasher is not going to be used for a longer period of time, e.g. whilst on holiday, the tap should be turned off.

## Unloading the dishwasher

Dishes tend to break and chip more easily when they are hot. Allow the dishes to cool until they are comfortable enough to handle before unloading them.

The dishes will cool much faster if you open the door when the programme has ended.


- First unload the lower basket, then the upper basket, and finally the 3D MultiFlex tray.

This will prevent water drops from the upper basket and 3D MultiFlex tray from falling onto the dishes in the lower basket.



## Interrupting a programme

A programme will be interrupted as soon as the door is opened. If the door is closed again, the programme will continue from the point it was at before the door was opened.

 Risk of scalding due to hot water.


During operation, water in the dishwasher may be very hot. Only open the door if absolutely necessary and exercise extreme caution when doing so. Before closing the door again, leave it ajar for approx. 20 seconds. This will enable the temperature in the wash cabinet to settle.

## Cancelling or changing a programme


If a programme is cancelled, important programme stages may be missed.

A programme should only be cancelled in the first few minutes of the programme sequence.

If a programme has already started and you wish to cancel it, proceed as follows:

- Switch the dishwasher off with the  button.

If you would like to select another programme:

- Switch the dishwasher back on with the .
- If you have dispensed detergent manually (depending on model), check whether the detergent compartment is still closed. If the lid is already open, fill it with detergent again and close the lid.
- Select the programme you want and start it.

# Options

---


## Timer

You can set the start time of a programme. The programme start time can be delayed for between 30 minutes and 24 hours.

With a start time delay between 30 minutes and 3 hours, the delay can be set in 30-minute increments. It is set in hours for periods longer than this.


With manual detergent dispensing, the detergent can clump together if the detergent compartment is not dry, and it may not be fully rinsed out.

When using the timer function, make sure that the detergent compartment is dry before adding detergent. Wipe it dry with a cloth first if necessary. Do not use liquid detergents. These can leak out.


 Danger to health due to detergent.


To prevent children coming into contact with dishwasher detergent: Do not fill the detergent dispenser **until just before** starting the programme, i.e. before you activate the timer. Use the safety lock to secure the dishwasher door.


## Activating the timer



- Switch the dishwasher on with the  button.

The *Start* indicator light will flash.

- Select the required programme.
- Press the  *Timer* button.

The most recently set time will be shown in the time display. The  *Timer* indicator light will light up.


- Set the required time after which the programme should start automatically using the  button.

If the  button is pressed and held, the time will increase automatically up to 24 hours. To start again with 0:30 hours, press the  button twice.


- Press the *Start* button.

The *Start* indicator will light up continuously.

After you have activated the timer, the display and the indicator lights will switch off after a few minutes to save energy.

Press the  button to switch the time display back on again for a few minutes.



The time up until the programme starts can be seen counting down in the display in hours for durations above 10 hours, and in minutes for durations below 10 hours.

At the end of the start delay period, the programme selected will start automatically. The time left will appear in the time display and the  *Timer* indicator light will go out.

## **Starting a programme before the time for the timer has elapsed:**

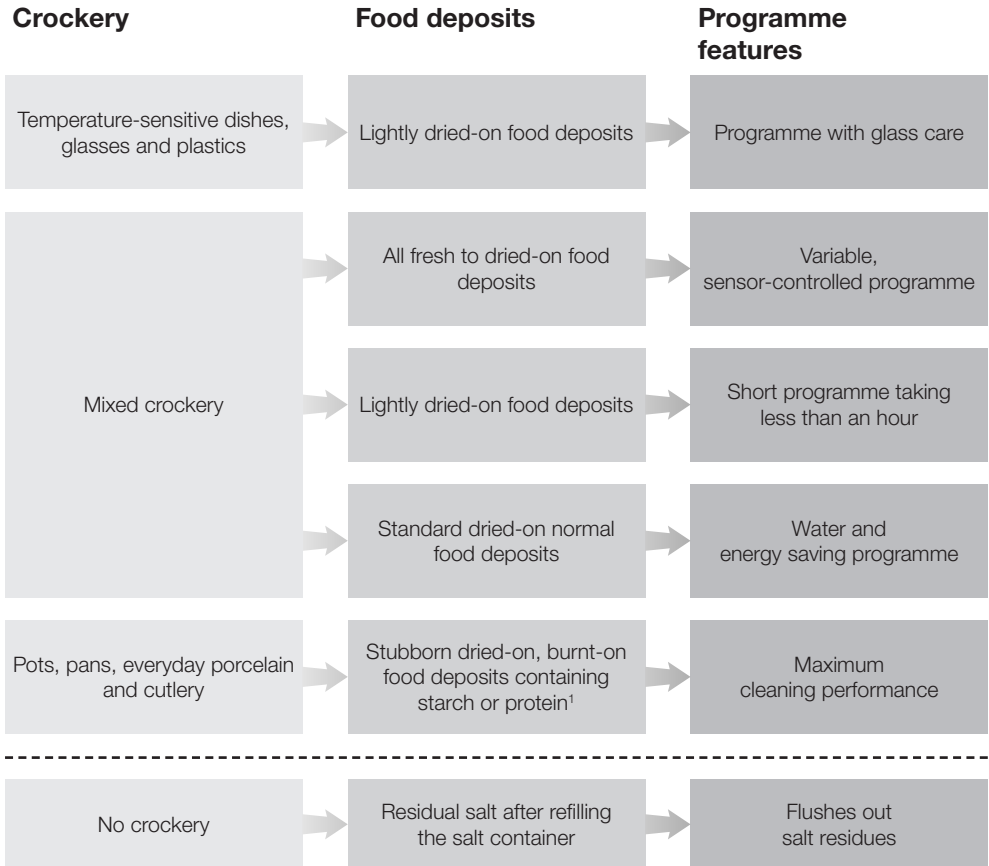
A programme can be started before the timer has elapsed.

Proceed as follows:

- Switch the dishwasher off with the  button.
- Switch the dishwasher back on with the  button.
- Select the required programme.
- Press the *Start* button.




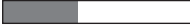


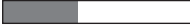


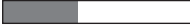





































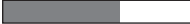


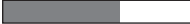


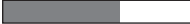



The programme will start. The *Start* indicator will light up continuously.

# Guide for selecting a programme



<sup>1</sup> Food such as potatoes, pasta, rice or stews can leave starchy deposits. Deposits containing protein can be left by food such as fried meat or fish.

# Guide for selecting a programme

Programme <sup>2</sup>	Consumption estimate <sup>3</sup>						
 <b>Gentle 45 °C</b> 	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption							
Water consumption							
Programme duration							
 <b>Auto 45–65 °C</b> 	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption							
Water consumption							
Programme duration							
 <b>QuickPowerWash 65 °C</b> 	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption							
Water consumption							
Programme duration							
 <b>ECO</b>	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption							
Water consumption							
Programme duration							
 <b>Intensive 75 °C</b> 	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption							
Water consumption							
Programme duration							
 <b>QuickPowerWash 65 °C</b>  <b>+ Express</b> 	<p>Programme duration 13 minutes, no heating up, solely for flushing out salt.</p>						

<sup>2</sup> The programmes can be combined with the “Express”, “Extra clean”, “Extra dry” or “Second interim rinse” programme options (see “Programme options”).

<sup>3</sup> The estimated values may change due to the selected settings or programme options, or the conditions in which the appliance is being used.

## Programme chart

Programme	Programme sequence				
	Pre-wash	Main wash °C	Interim rinse	Final rinse °C	Drying
ECO <sup>1</sup>	✓	47	✓	34	✓
Auto 45–65 °C	Variable programme sequence, sensor-controlled adjustment to load size and level of soiling				
	As required	45–65	As required	55–70	✓
Gentle 45 °C	✓	45	✓	55–70	✓
QuickPowerWash 65 °C	-	65	✓	65	✓
Intensive 75 °C	✓	75	✓	55–70	✓

<sup>1</sup> This programme is the most efficient in terms of its combined energy and water consumption for cleaning dishes with a normal level of soiling.

## Programme chart

Consumption <sup>2</sup>				
Electricity		Water	Time	
Cold water	Hot water	Litres	Cold water	Hot water
kWh	kWh		h:min	h:min
0.51/0.50 <sup>3</sup>	0.34/0.34 <sup>3</sup>	9.2	3:48 / 3:48 <sup>3</sup>	3:47 / 3:49 <sup>3</sup>
0.75–1.05 <sup>4,5</sup>	0.45–0.55 <sup>4,5</sup>	6.0–13.0 <sup>4,5</sup>	2:05–3:35 <sup>4,5</sup>	1:57–3:21 <sup>4,5</sup>
0.90	0.40	13.0	2:44	2:28
1.20	0.75	10.5	0:58	0:58
1.35	0.85	14.0	3:11	3:03

<sup>2</sup> The values for the *ECO* programme were calculated under standardised testing conditions. Values for the remaining programmes were calculated under comparable testing conditions.

In practice, the selected settings, programme options or use conditions may result in different values.

<sup>3</sup> Dishwashers with cutlery tray/cutlery basket


<sup>4</sup> Minimum value: half load with light soiling

<sup>5</sup> Maximum value: full load with heavy soiling

## Programme options


---


### **Express**


The  *Express* programme option reduces the programme duration.

In order to achieve optimum cleaning results, the temperature, and therefore the energy consumption, will increase with this option.


The time by which the programme duration is shortened varies according to the selected programme.


Selecting the  *Express* programme option may take precedence over other selected options.

When used in combination with the *QuickPowerWash* programme, the  *Express* option results in a rinse cycle designed solely for the purpose of flushing out the cabinet to remove salt solution that leaked out after refilling the salt reservoir.

- Switch the dishwasher on with the  button.

The *Start* indicator light will flash.

- Select a different programme if required.
- Press the  *Express* button.

The  *Express* indicator light will come on if the programme option is available for the programme selected.

- Press the *Start* button to start the programme.



The selected programme option will remain active for that particular programme until the selection is changed.



### AutoOpen

In some programmes the door automatically opens slightly to assist the drying process.

This programme option can be deactivated if you wish.


- Switch the dishwasher off with the  button, if it is switched on.
- Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button. Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.

- Press the > programme selection button 7 times.


The left programme indicator light will flash rapidly 7 times at intervals.

The flashing sequence in the time display indicates whether the AutoOpen programme option is activated or not:

- P 1: AutoOpen is activated
- P : AutoOpen is deactivated

- Press the *Start* button to change the setting.

The setting is now stored in memory.

- Switch the dishwasher off with the  button.



Risk of damage due to steam.

Steam from the dishwasher could damage the edges of delicate worktops when you open the door at the end of the programme if the fan is no longer running.



If you have deactivated the automatic door opening function but would still like to open the door at the end of the programme, make sure that you open the door fully.

## Programme options

---

### Switching off the refill reminders

If you only ever use combination detergent products containing salt and rinse aid in your dishwasher, you can switch off both refill reminders if you wish.

- Switch the dishwasher off with the  button, if it is switched on.
- Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button. Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.


- Press the > programme selection button 9 times.

The left programme indicator light will flash rapidly 9 times at intervals.

The flashing sequence in the time display will show whether the refill reminders are switched on or off.

- P 1: Refill reminders activated
- P 0: Refill reminders deactivated
- Press the *Start* button to change the setting.

The setting is now stored in memory.

- Switch the dishwasher off with the  button.



Please make sure that if you stop using combination detergents, you refill the dishwasher salt and rinse aid. Switch the refill reminders back on.

## Extra clean

You can choose this programme option to increase the cleaning performance of the programmes.

If you activate this programme option, the programme running times and the main wash temperatures will increase. The water and energy consumption may increase.

If this function is activated, it will be applied to all programmes until it is deactivated.

- Switch the dishwasher off with the  button, if it is switched on.
- Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button.  
Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.

- Press the > programme selection button 10 times.


The left programme indicator light will emit 1 long flash at intervals.

The flashing sequence in the time display indicates whether the Extra clean programme option is activated or not:

- P 1: Extra clean is activated
- P 0: Extra clean is deactivated

- Press the *Start* button to change the setting.

The setting is now stored in memory.

- Switch the dishwasher off with the  button.

## Programme options



---

### Extra dry

You can select this programme option in order to increase the programme drying performance.

If you activate this programme option, the programme running times and final rinse temperatures will increase. The energy consumption may increase.

If this function is activated, it will be applied to all programmes until it is deactivated.

- Switch the dishwasher off with the  button, if it is switched on.
- Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button. Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.

- Press the > programme selection button 11 times.


The left programme indicator light will emit 1 long flash and 1 short flash at intervals.

The flashing sequence in the time display indicates whether the Extra dry programme option is activated or not:

- P 1: Extra dry is activated
- P 0: Extra dry is deactivated



- Press the *Start* button to change the setting.

The setting is now stored in memory.

- Switch the dishwasher off with the  button.

### Factory default settings

If you have altered any settings, you can reset them back to the factory default settings.

- Switch the dishwasher off with the  button, if it is switched on.
- Press the *Start* button in and, **whilst holding it in**, switch the dishwasher on using the  button. Keep the *Start* button pressed in for at least 4 seconds until the *Start* indicator light comes on.

If this does not happen, start the procedure from the beginning again.


- Press the  $\gt$  programme selection button 19 times.

The left programme indicator light will emit 1 long flash and 9 short flash at intervals.

The flashing sequence in the time display indicates whether the setting deviates from the factory default:

- $P \uparrow$ : All values are factory default settings.
  - $P \square$ : At least one setting has been changed.
- To reset the dishwasher to the factory default settings, press the *Start* button.


The setting is now stored in memory.

- Switch the dishwasher off with the  button.

## Cleaning and care

---

Check the condition of your dishwasher regularly (approx. every 4–6 months). This way, faults and problems can be avoided.

 Damage caused by unsuitable cleaning agents.

All surfaces of this appliance are susceptible to scratching. Contact with unsuitable cleaning agents can alter or discolour all surfaces.

Only use cleaning agents formulated for use on the relevant surfaces.

### Cleaning the wash cabinet

The wash cabinet is largely self-cleaning, provided that the correct amount of detergent is always used.

If, despite this, limescale or grease deposits build up in the cabinet, these can be removed with a proprietary dishwasher cleaner (available from Miele or the Miele webshop, see “Optional accessories – Appliance care”). Follow the instructions on the product packaging.

The frequent use of low-temperature wash programmes (< 50 °C) increases the risk of contamination and odours inside the wash cabinet. Run the *Intensive 75 °C* programme once a month to clean the wash cabinet and prevent odours from developing.

- Clean the filters in the wash cabinet regularly.

## Cleaning the door and the door seal

The door seal and the sides of the dishwasher door are not accessed and cleaned by the spray arm jets. As a result, mould can develop here.

- Wipe the door seals regularly with a damp cloth to remove food deposits.
- Wipe off any food or drink residues which may have dripped onto the sides of the dishwasher door before closing it.

## Cleaning the control panel

- The control panel should **only** be wiped with a damp cloth.

## Cleaning the appliance front



Damage due to soiling.

Soiling that is left too long might become impossible to remove and could cause the external surfaces to alter or discolour.

It is therefore best to remove any soiling immediately.

- Clean the front with a soft sponge and a solution of warm water and a little washing-up liquid. After cleaning, wipe the front dry using a soft cloth.  
A clean, damp microfibre cloth (such as the Original Miele all purpose microfibre cloth) without detergent can also be used.

## To avoid damaging the external surfaces, do not use the following:

- 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 cleaners
- oven cleaners or sprays
- glass cleaning agents
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes, or sponges which have been previously used with abrasive cleaning agents
- dirt eraser sponges
- sharp metal scrapers
- steel wool or metal scourers
- steam cleaners

# Cleaning and care

## Cleaning the spray arms

Particles of food can get stuck in the spray arm jets and bearings. The spray arms should therefore be inspected regularly (approx. every 2–4 months).

Never run a wash programme without using the spray arms.

**⚠** Damage due to soiling entering the circulation system.

Without filters, soiling can enter the circulation system and cause a blockage.

Do not run a wash programme without the lower spray arm or without the filters fitted.

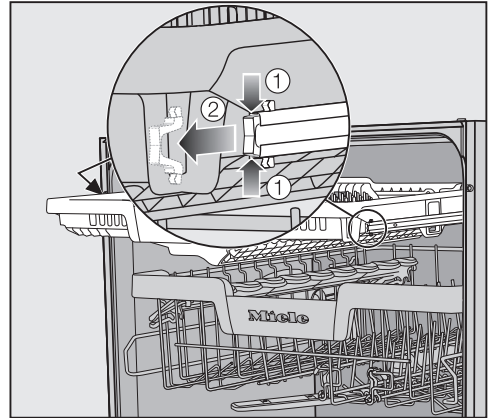
When cleaning the filters and spray arms, make sure that coarse soiling cannot get into the circulation system.

- Switch the dishwasher off.

## Removing the cutlery tray (if present)

In order to be able to remove the upper spray arm, you first have to remove the cutlery tray (if present).

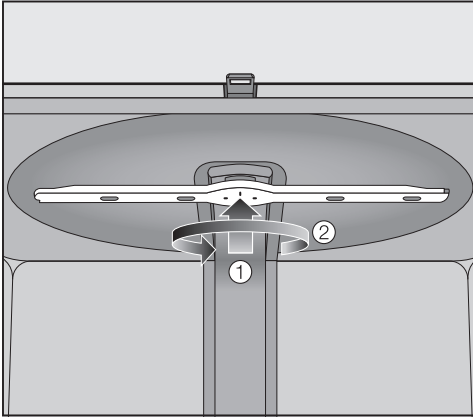
- Pull out the cutlery tray.



- Press the rail safety clips on both sides of the cutlery tray together ① and remove the safety clips ②.
- Take out the cutlery tray completely.

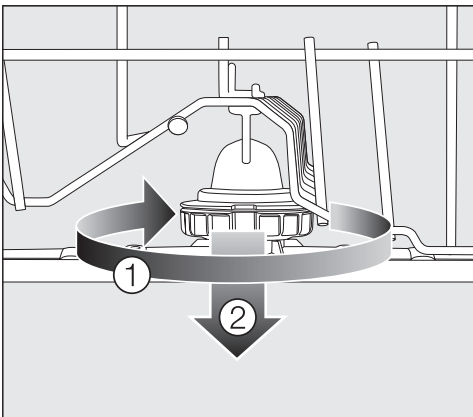


## Removing the upper spray arm



- Push the upper spray arm upwards ① to engage the inner ratchet. Then unscrew the spray arm by rotating the screw thread anti-clockwise (when viewed from below) ②.

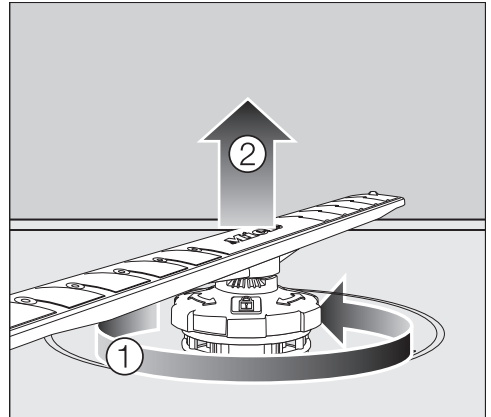
## Removing the middle spray arm



- Rotate the screw thread of the middle spray arm clockwise (overhead perspective) ① (see diagram) and remove the spray arm ②.

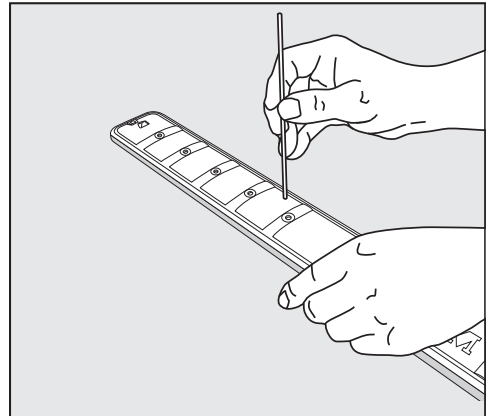
## Removing the lower spray arm

- Remove the lower basket.



- Rotate the screw thread of the lower spray arm anti-clockwise ① and pull the spray arm upwards to remove ②.

## Cleaning the spray arms

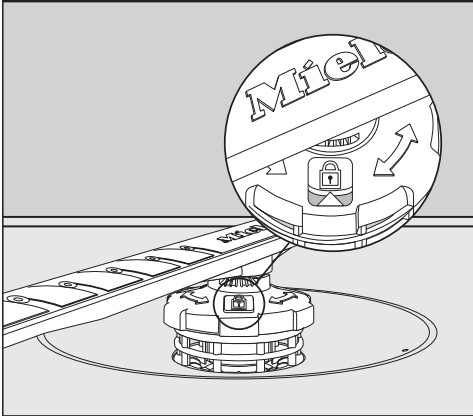



- Use a pointed object to push food particles stuck in the jets into the spray arm.
- Rinse the spray arm thoroughly under running water.


# Cleaning and care

## Refitting the spray arms

- Reinstall the upper spray arm and tighten it by hand.
- Reinstall the middle spray arm.
- Refit the lower spray arm and ensure that the filter combination lies flat in the base of the wash cabinet.



- Rotate the screw thread of the lower spray arm clockwise until the arrow in the viewing window points to the lock symbol .
- Make sure the spray arms can rotate freely.

 Damage due to soiling entering the circulation system.

The lower spray arm is used to secure the filter combination. Without filters, coarse soiling can enter the circulation system and cause a blockage.


Do not run a wash programme without the lower spray arm or without the filters fitted.

## Inserting the cutlery tray (if present)

- Slide the cutlery tray back onto the rails from the front.
- Replace the safety clips in the rails on both sides of the cutlery tray.

## Checking the filters in the wash cabinet

The filter combination in the base of the wash cabinet retains coarse soiling from the suds solution. This prevents soiling getting into the circulation system and re-entering the wash cabinet through the spray arms.

 **Damage due to soiling entering the circulation system.**

Without filters, soiling can enter the circulation system and cause a blockage.

Do not run a wash programme without the lower spray arm or without the filters fitted.

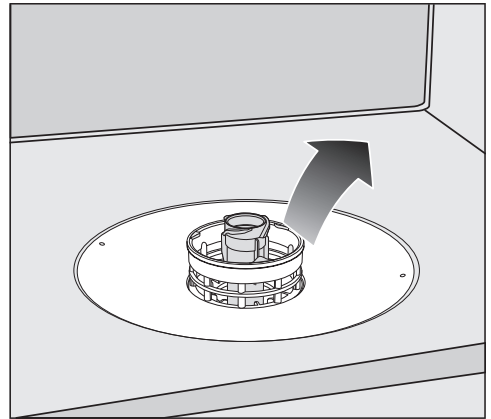
When cleaning the filters and spray arms, make sure that coarse soiling cannot get into the circulation system.

The filters can become clogged by soiling that collects over time. The level of soiling and the time it takes before the filters need cleaning will vary depending on use.

- Monitor the condition of the filter combination regularly and clean it if necessary.

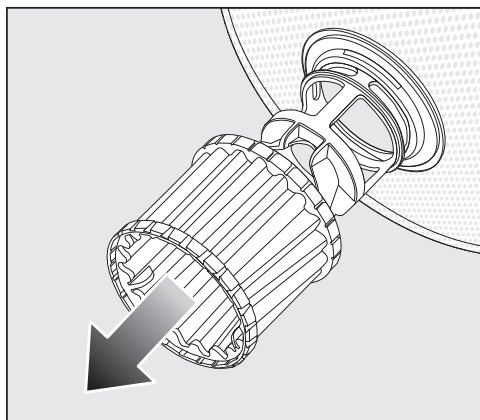
## Cleaning the filters

- Switch the dishwasher off.
- Remove the lower spray arm (see “Cleaning and care - Cleaning the spray arms”).
- Before removing the filter combination, remove any coarse soiling to prevent it from entering the circulation system.

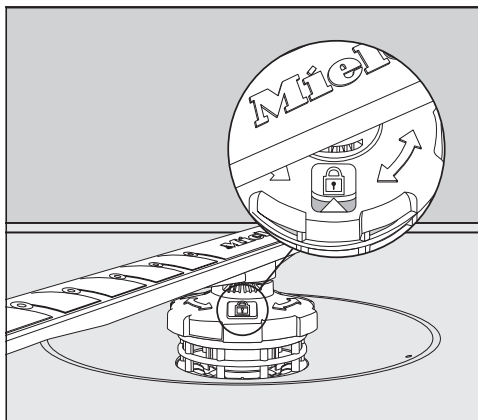



- Remove the filter combination.


## Cleaning and care



- In order to clean the inside of the filter, pull the microfilter downwards and away from the filter combination.
- Rinse all the parts under running water. If necessary, use a soft cleaning brush to remove soiling.
- Push the microfilter back onto the filter combination.
- Refit the filter combination so that it lies flat in the base of the wash cabinet.
- Refit the lower spray arm to the filter combination using the screw thread.



- Rotate the screw thread clockwise until the arrow in the viewing window points to the lock symbol .

 Damage due to soiling entering the circulation system.

The lower spray arm is used to secure the filter combination. Without filters, coarse soiling can enter the circulation system and cause a blockage.

Do not run a wash programme without the lower spray arm or without the filters fitted.

### Cleaning the water inlet filter

A filter is incorporated in the screw thread to protect the water inlet valve. If the filter is soiled, insufficient water flows into the wash cabinet.

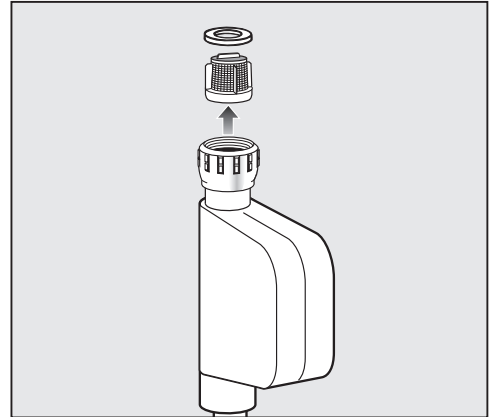


Risk of electric shock.

The plastic housing of the water connection contains an electrical valve.

The housing must not be dipped in water.

- Disconnect the dishwasher from the power supply.  
To do this, switch off at the socket and withdraw the plug.
- Turn off the tap.
- Unscrew the water inlet valve.



- Carefully remove the seal from the threaded union.
- Using combination or pointed pliers, take hold of the plastic filter bar and remove the filter.
- Rinse the filter under running water.
- Reassemble in reverse order.

Screw the threaded union securely back onto the tap. Slowly turn on the tap. If water drips out, tighten the connection.

**Never** forget to put the filter back in place after cleaning.

## Cleaning and care

---

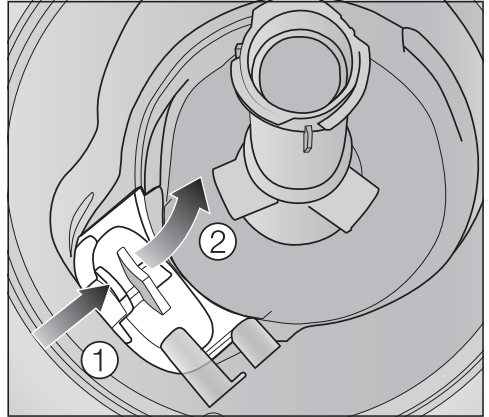
### Cleaning the drain pump

If water remains in the wash cabinet after the end of a programme, the water has not been pumped away. The drain pump may be blocked by foreign objects. These foreign objects are easy to remove.

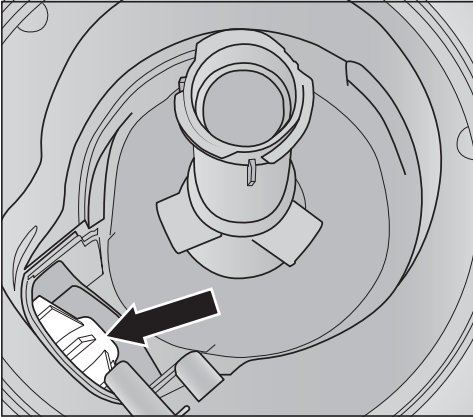
- Disconnect the dishwasher from the power supply.

To do this, switch off at the socket and withdraw the plug.

- Take the filter combination out of the wash cabinet (see “Cleaning and care - Cleaning the filters”).
- Scoop the water out of the wash cabinet using a suitable container or utensil.



- Press the catch of the drain pump cover inwards ①.
- Tip the cover inwards until it is released ②.
- Rinse the cover thoroughly under running water and remove all foreign objects.



The drain pump (see arrow) is underneath the cover.

**!** Risk of injury from glass splinters.

It is especially difficult to see glass splinters in the drain pump.

Take care when cleaning the drain pump.

- Carefully remove all foreign objects from the drain pump. Check the drain pump impeller by manually turning it. You will feel a little resistance when you turn the impeller.
- Refit the cover in the reverse order of removing it.

Ensure that the catch engages correctly.

**!** Damage caused by incorrect cleaning.


The components are delicate and can be damaged during cleaning. Take care when cleaning the drain pump.

## Problem solving guide


---

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.


This section only lists faults that you can remedy yourself. All other faults are shown in  Fault FXX.

### Technical problems

Problem	Possible cause and remedy
<b>The control panel remains dark after the dishwasher has been switched on with the button.</b> 	The dishwasher is not plugged in or the socket is not switched on. <ul style="list-style-type: none"><li>■ Insert the plug and switch on at the socket.</li></ul>
	The circuit breaker has tripped. <ul style="list-style-type: none"><li>■ Reset the circuit breaker in the mains fuse box (see data plate for minimum fuse rating).</li><li>■ If the circuit breaker trips again, call Miele.</li></ul>
<b>The dishwasher stops during a programme.</b>	The circuit breaker has tripped. <ul style="list-style-type: none"><li>■ Reset the circuit breaker in the mains fuse box (see data plate for minimum fuse rating).</li><li>■ If the circuit breaker trips again, call Miele.</li></ul>



## Fault messages

Problem	Possible cause and remedy
<p><b>The display shows a fault number that is not listed below.</b></p>	<p>There may be a technical fault.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off with the  button.</li> <li>■ Switch the dishwasher back on after a few seconds.</li> <li>■ Restart the desired programme.</li> </ul> <p>If the indicator lights flash again, there is a technical fault.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off.</li> <li>■ Turn off the tap.</li> <li>■ Call Miele.</li> </ul>
<p><b>Fault <i>F70</i>: The drain pump may still be running, even with the door open.</b></p>	<p>The Waterproof system has reacted.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off.</li> <li>■ Turn off the tap.</li> <li>■ Call Miele.</li> </ul>
<p><b>All of the programme selection indicator lights are flashing. Fault number <i>F78</i> appears in the time display.</b></p>	<p>Circulation pump fault.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off.</li> <li>■ Switch the dishwasher back on.</li> <li>■ Restart the desired programme.</li> </ul> <p>If the fault message appears again, there is a technical fault.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off.</li> <li>■ Turn off the tap.</li> <li>■ Call Miele.</li> </ul>




# Problem solving guide

---

## Door release

Problem	Possible cause and remedy
<b>Fault number F33 appears in the time display.</b>	<p>The door does not open automatically. There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ Switch the dishwasher off.</li><li>■ Open the door manually (see “Using for the first time – Opening the door”) and switch the dishwasher back on.</li><li>■ If the same fault message appears again, call Miele.</li></ul>
	<p>The door locking pins do not retract after the door is opened. There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ Switch the dishwasher back on.</li><li>■ If the same fault message appears again, call Miele.</li></ul>


## Water intake fault

Problem	Possible cause and remedy
<p>The  indicator light flashes on and off. <i>F</i> and <i>173</i> appear alternately in the time display.</p>	<p>The tap is turned off.</p> <ul style="list-style-type: none"> <li>■ Turn on the tap fully.</li> </ul>
<p>The dishwasher stops during a programme. The  indicator light is flashing. The fault number <i>F12</i> or <i>F13</i> appears in the display.</p>	<p>Before rectifying the problem, you must:</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off with the  button.</li> </ul> <p>Water intake is restricted.</p> <ul style="list-style-type: none"> <li>■ Turn on the tap fully and start the programme again.</li> <li>■ Clean the filter in the water inlet (see “Cleaning and care – Cleaning the water inlet filter”).</li> <li>■ The water connection pressure is lower than 50 kPa. Seek professional advice.</li> <li>■ The on-site connection for the water drainage may be too low and you will need to vent the water drainage (see “Installation – Drainage”).</li> </ul>
<p>The dishwasher stops during a programme. The warning buzzer is sounding. Fault number <i>F18</i> appears in the time display.</p>	<p>A technical fault has occurred.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off.</li> <li>■ Turn off the tap.</li> <li>■ Call Miele.</li> </ul>


## Problem solving guide

---

### Water drainage fault

Problem	Possible cause and remedy
<p><b>The dishwasher stops during a programme. The  indicator light is flashing. Fault number <i>F11</i> appears in the time display.</b></p>	<p>Before rectifying the problem, you must:</p> <ul style="list-style-type: none"><li>■ Switch the dishwasher off.</li></ul> <p>Water drainage fault. There might be water in the wash cabinet.</p> <ul style="list-style-type: none"><li>■ Clean the filter combination (see “Cleaning and care – Cleaning the filters”).</li><li>■ Clean the drain pump (see “Cleaning and care – Cleaning the drain pump”).</li><li>■ Remove any kink or loop in the drain hose.</li></ul>

## General problems with the dishwasher

Problem	Possible cause and remedy
<b>The indicator lights and time display are dark.</b>	<p>The dishwasher has switched off automatically to save energy.</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher back on with the  button.</li> </ul>
<b>Detergent residue is left in the detergent compartment at the end of a programme.</b>	<p>The detergent compartment was still damp when detergent was added.</p> <ul style="list-style-type: none"> <li>■ Only add the detergent when the detergent compartment is dry.</li> </ul>
<b>The detergent compartment lid cannot be closed.</b>	<p>Residual detergent is blocking the catch.</p> <ul style="list-style-type: none"> <li>■ Remove the residual detergent.</li> </ul>
<b>At the end of a programme there is a film of moisture on the inside of the door and possibly on the interior walls.</b>	<p>This is part of the normal function of the drying system. The moisture will dissipate after a short while.</p>
<b>Water remains in the wash cabinet at the end of a programme.</b>	<p>Before rectifying the problem, you must:</p> <ul style="list-style-type: none"> <li>■ Switch the dishwasher off.</li> </ul>
	<p>The filter combination in the wash cabinet is clogged.</p> <ul style="list-style-type: none"> <li>■ Clean the filter combination (see “Cleaning and care – Cleaning the filters”).</li> </ul>
	<p>The drain pump is blocked.</p> <ul style="list-style-type: none"> <li>■ Clean the drain pump (see “Cleaning and care – Cleaning the drain pump”).</li> </ul>
	<p>The drain hose is kinked.</p> <ul style="list-style-type: none"> <li>■ Remove any kinks from the drain hose.</li> </ul>

# Problem solving guide

---

## Noises

Problem	Possible cause and remedy
<b>Knocking noise in the wash cabinet.</b>	A spray arm is knocking against a crockery piece. ■ Carefully open the door and rearrange the wash items that are obstructing the spray arm.
<b>Rattling noise in the wash cabinet.</b>	Items of crockery are not secure in the wash cabinet. ■ Carefully open the door and rearrange the wash items so that they sit securely.
	There is a foreign object (e.g. glass shard) in the drain pump. ■ Remove the foreign object from the drain pump (see “Cleaning and care - Cleaning the drain pump”).
<b>Knocking noise in the water pipes</b>	This may be caused by the on-site installation or the cross-section of the piping. ■ However, this will not affect the functioning of the dishwasher in any way. If in doubt, contact a suitably qualified plumber.

## Unsatisfactory cleaning result

Problem	Possible cause and remedy
<p><b>The dishes are not clean.</b></p>	<p>The items were not loaded correctly.</p> <ul style="list-style-type: none"> <li>■ See notes under “Loading the dishwasher”.</li> </ul>
	<p>The programme was not thorough enough.</p> <ul style="list-style-type: none"> <li>■ Select a more intensive programme (see “Programme chart”).</li> <li>■ Activate the Extra clean function (see “Programme options – Extra clean”).</li> </ul>
	<p>Not enough detergent was dispensed during manual detergent dispensing.</p> <ul style="list-style-type: none"> <li>■ Use more detergent, or change your detergent.</li> </ul>
	<p>Items are blocking the path of the spray arms.</p> <ul style="list-style-type: none"> <li>■ Carry out a rotation check and if needed rearrange the items so that the spray arms can rotate freely.</li> </ul>
	<p>The filter combination in the base of the wash cabinet is not clean or not correctly fitted. This may have caused the spray arm jets to become blocked.</p> <ul style="list-style-type: none"> <li>■ Clean and/or fit the filter combination correctly.</li> <li>■ Clean the spray arm jets if necessary (see “Cleaning and care - Cleaning the spray arms”).</li> </ul>
<p><b>There are smears on glassware and cutlery. There is a bluish sheen on the surface of glassware. The film can be wiped off.</b></p>	<p>The rinse aid dosage is set too high.</p> <ul style="list-style-type: none"> <li>■ Reduce the dosage (see “Using for the first time – Rinse aid”).</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>Dishes are not dry or cutlery and glasses are blotchy.</b></p>	<p>The amount of rinse aid may be insufficient, or the rinse aid reservoir is empty.</p> <ul style="list-style-type: none"> <li>■ Replenish the rinse aid, increase the dosage, or change the brand of rinse aid (see “Using for the first time - Rinse aid”).</li> </ul>
	<p>Dishes were taken out of the wash cabinet too soon.</p> <ul style="list-style-type: none"> <li>■ Leave dishes in longer (see “Operation - Unloading the dishwasher”).</li> </ul>
	<p>The duration of the drying phase for the selected programme is not sufficient for the crockery (particularly for plastic crockery).</p> <ul style="list-style-type: none"> <li>■ Select the Extra dry programme option (see “Programme options – Extra dry”).</li> </ul>
	<p>You have used combination products that have insufficient drying performance.</p> <ul style="list-style-type: none"> <li>■ Switch to another detergent or add rinse aid (see “Using for the first time - Rinse aid”).</li> </ul>
<p><b>Glassware has a brown or blue tinge. The film cannot be wiped off.</b></p>	<p>Ingredients from the detergent have formed a deposit.</p> <ul style="list-style-type: none"> <li>■ Switch to another detergent straight away.</li> </ul>
<p><b>Glassware is dull and discoloured. The film cannot be wiped off.</b></p>	<p>The glassware is not dishwasher safe. The surface has altered.</p> <ul style="list-style-type: none"> <li>■ There is no remedy. Purchase glassware which is dishwasher safe.</li> </ul>
<p><b>Tea or lipstick stains have not been completely removed.</b></p>	<p>The wash temperature of the selected programme was too low.</p> <ul style="list-style-type: none"> <li>■ Select a programme with a higher wash temperature.</li> </ul>
	<p>The bleaching effect of the detergent is too low.</p> <ul style="list-style-type: none"> <li>■ Change your detergent.</li> </ul>
<p><b>Plastic items are discoloured.</b></p>	<p>Natural dyes, e.g. from carrots, tomatoes or tomato sauce may be the cause. The amount of detergent used or its bleaching effect was not sufficient to deal with natural dyes.</p> <ul style="list-style-type: none"> <li>■ Use more detergent (see “Detergents”). Parts that are already discoloured will not revert to their original colour.</li> </ul>



## Problem solving guide

Problem	Possible cause and remedy
<p><b>White residue is visible on the dishware. Clouding has occurred on glassware and cutlery. The film can be wiped off.</b></p>	<p>Not enough rinse aid was added.</p> <ul style="list-style-type: none"> <li>■ Increase the dosage (see “Using for the first time – Rinse aid”).</li> </ul>
	<p>The salt reservoir is empty.</p> <ul style="list-style-type: none"> <li>■ Fill the salt reservoir (see “Using for the first time - Dishwasher salt”).</li> </ul>
	<p>The salt reservoir cap has not been screwed on correctly.</p> <ul style="list-style-type: none"> <li>■ Replace it, making sure that it screws back on correctly.</li> </ul>
	<p>Unsuitable combination detergents were used.</p> <ul style="list-style-type: none"> <li>■ Change your detergent. If using tabs or powder detergent, do not choose combination products and ensure you refill the reactivation salt and rinse aid.</li> </ul>
	<p>The water softener is programmed to a setting which is too low for the water hardness level.</p> <ul style="list-style-type: none"> <li>■ Programme the water softener to a higher water hardness level (see “Using for the first time – Water softener”).</li> </ul>
<p><b>There are rust stains on cutlery.</b></p>	<p>The affected items are not corrosion resistant.</p> <ul style="list-style-type: none"> <li>■ There is no remedy. Purchase cutlery which is dishwasher safe.</li> </ul>
	<p>A programme was not run after dishwasher salt was added. Traces of salt have gotten into the normal wash cycle.</p> <ul style="list-style-type: none"> <li>■ Always run the ☺ 65 °C <i>QuickPowerWash</i> programme with the ⚙ <i>Express</i> option selected and without any load in the dishwasher immediately after adding dishwasher salt.</li> </ul>
	<p>The salt reservoir cap has not been screwed on correctly.</p> <ul style="list-style-type: none"> <li>■ Replace it, making sure that it screws back on correctly.</li> </ul>

# Service

---

## Contact in case of fault

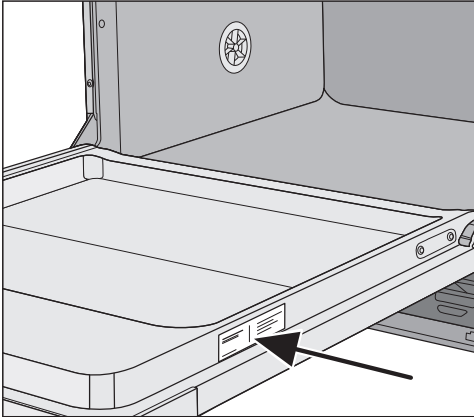
In the event of any faults which you cannot remedy yourself, please contact Miele.

You can book a Miele customer service call-out online at [www.miele.com.au/service](http://www.miele.com.au/service) or [www.miele.co.nz/service](http://www.miele.co.nz/service).

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

The data plate is located on the right side of the door.



## Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Dishwasher detergent, rinse aid, and cleaning and care products are available for this dishwasher, as are optional accessories. All the products have been designed for Miele appliances.

These and many other useful products can be ordered from the Miele online store or a Miele Experience Centre.

### Detergents

With your Miele dishwasher you have chosen excellent quality and performance. To achieve optimum results all the time, it is important to use the right dishwasher detergents. Not all off-the-shelf products deliver the same results in all dishwashers.

For this reason Miele offers dishwasher products specifically designed for Miele appliances.

### Detergent tablets

- sparkling results even with stubborn food deposits
- combination product with other functions such as rinse aid, salt, and glass protective additives
- phosphate-free – environmentally friendly
- water-soluble wrapping – no need to unwrap

### Powder detergent

- with active oxygen for thorough cleaning
- with enzymes which are effective even at low-temperatures
- with glass protective formula against corrosion

### Rinse aid

- for sparkling glasses
- helps dishes to dry
- with glass protective formula against corrosion
- specially designed cap for accurate and easy dispensing

### Dishwasher salt

- prevents limescale deposits on dishes and in the appliance
- extra coarse-grained

# Optional accessories

---

## Appliance care

Miele cleaning and care products provide optimum care for your dishwasher.

### IntenseClean

- for use with the Maintenance programme (depending on model) without detergent dispensing
- cleans the dishwasher effectively and thoroughly
- removes grease, bacteria and associated unpleasant odours
- ensures excellent dishwashing results

### Descaling agent

- removes heavy limescale deposits
- mild and gentle with natural citric acid


### DishClean

- removes odours, limescale and light deposits
- maintains the elasticity and leak tightness of the seals

## The Miele Waterproof system


Provided that your dishwasher has been installed correctly, the Miele Waterproof system will protect you from water damage throughout its lifetime.

### Water intake

 Danger to health due to wash water.

Water in the dishwasher must not be used as drinking water.

Do not drink any water from the dishwasher.

 Health risk and risk of damage due to contaminated incoming water.

The quality of the water used must correspond to the drinking water specification of the country in which the dishwasher is being operated.

Connect the dishwasher to a drinking water supply.


The dishwasher may be connected to cold or hot water (up to max. 60 °C). If energy-saving water heating sources, such as a solar water heating system, are used, we recommend connecting to the hot water. This saves both time and electricity costs. Hot water is used in all programmes.


The intake hose is approx. 1.5 m long.

# Installation

A tap with a 3/4" male thread must be provided on site. If this type of tap is not available, only a qualified plumber may connect the dishwasher to the household water supply.


The dishwasher must be connected to a mains water supply in accordance with current local and national safety regulations.

The water connection pressure needs to be between 50 and 1000 kPa. If the water pressure is lower than this, the  indicator light flashes (see "Problem solving guide - Water intake fault"). If the water pressure is too high, a pressure reducing valve must be fitted.

 Risk of damage from leaking water.

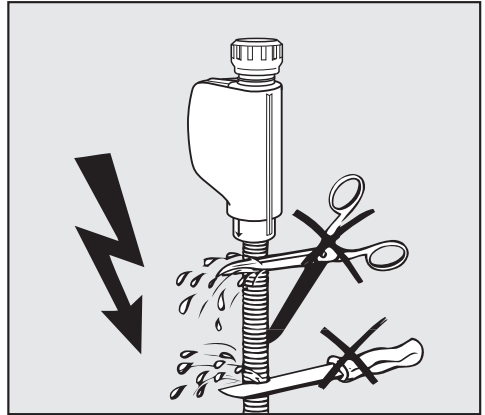
The threaded union is subject to water pressure. Water leaking from it can cause damage.

Turn on the tap slowly and check for leaks. Correct the position of the seal and union if necessary.

 Risk of damage due to excessive pressure.

A brief increase in the water pressure can damage components of the dishwasher.

This dishwasher must only be operated when it is connected to a fully vented plumbing system.



 Risk of electric shock.

There are electrical components in the water inlet hose.

The inlet hose must not be shortened or damaged in any way (see illustration).

## Drainage

The appliance drainage system is fitted with a non-return valve, which prevents dirty water from flowing back into the dishwasher via the drain hose.

The dishwasher is supplied with approx. 1.5 m of flexible drain hose with an internal diameter of 22 mm.

The hose can be extended using a connection piece to attach a further length of hose. The drainage length must not be longer than 4 m and the delivery head no higher than 1 m.


If the hose is to be directly connected to the drainage outlet on site, use the supplied hose clip (see the installation plan).

The hose can be directed to the left or the right of the appliance.

The on-site connector for the drain hose can be adapted to different hose diameters. If the connector extends too far into the drain hose, it must be shortened. Otherwise, the drain hose can become clogged.

The drain hose must not be shortened.

Lay the drain hose so that it does not kink and is not being subjected to pressure or being tugged.

 Risk of damage from leaking water.

Overflowing water can cause damage.

After using the appliance for the first time, make sure that the water drain does not leak.

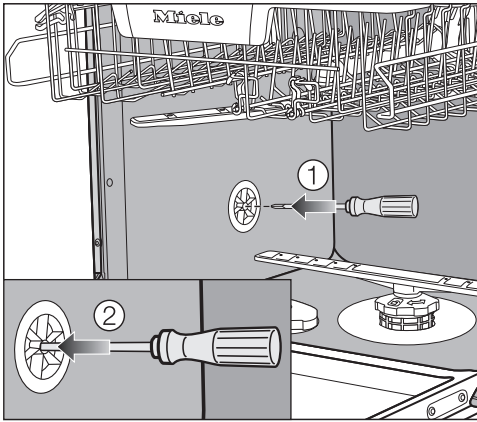
# Installation

---

## Venting the water drainage

If the on-site drainage connection is situated lower than the guide for the rollers of the lower basket in the door, the drainage system must be vented. Otherwise, a siphoning effect during a programme can cause the appliance to empty itself of water.

- Open the dishwasher door fully.




- Remove the lower basket.
- Insert a screwdriver into the middle opening of the vent valve in the left wash cabinet wall ①.
- Press the screwdriver further into the opening and push it through the membrane ② behind.

The vent opening for the water drain is now open.




The dishwasher is supplied with a mains cable with moulded plug ready for connection to an earthed socket.

 Danger of suffocation due to gases.

Connecting the dishwasher to a multi-socket plug adapter or to an extension lead can overload the cable. This can cause a fire, releasing toxic gases.

Do not use an extension lead or multi-socket plug adapter.

 Risk of fire from overheating.

Connecting the dishwasher to a multi-socket plug adapter or to an extension lead can overload the cable.

Do not use an extension lead or multi-socket plug adapter.

The socket must be easily accessible after the dishwasher has been installed. If the switch is not accessible after installation, an additional means of disconnection must be provided for all poles.

If the connection cable is damaged, it must only be replaced with a specific connection cable of the same type (available from Miele) in order to avoid a hazard. For safety reasons, such replacement may only be carried out by a suitably qualified and competent technician or by Miele.

Do not connect the dishwasher to a stand-alone inverter such as those used with an autonomous energy source (e.g. **solar power**). When the appliance is switched on, power surges could result in a safety switch-off. This could damage the electronics.

The dishwasher must not be used with so-called **energy-saving devices** either. These reduce the amount of energy supplied to the appliance, causing it to overheat.

Before connecting the appliance, check that the connection data on the data plate (voltage, frequency, and fuse rating) match the mains electricity supply and that the installed socket system matches that of the dishwasher. If in any doubt, consult a qualified electrician.

For technical data see the data plate located on the right side of the door.

The electrical installation and all electrical work must be carried out by a suitably qualified and competent person, in strict accordance with national and local safety regulations. For extra safety, it is advisable to install a residual current device (RCD) with a trip current of 30 mA. Ensure power is not supplied to the appliance until after the installation has been completed. Connection should be made via a suitable switched socket.

# Technical data

## Technical data

Dishwasher model	Standard	XXL
Height of freestanding appliance	84.5 cm (adjustable by +3.5 cm)	-
Height of built-in appliance	80.5 cm (adjustable by +6.5 cm)	84.5 cm (adjustable by +6.5 cm)
Niche height	min. 80.5 cm (+6.5 cm)	min. 84.5 cm (+6.5 cm)
Width	59.8 cm	59.8 cm
Niche width	60 cm	60 cm
Depth of freestanding appliance	60 cm	-
Depth of built-in appliance	57 cm	57 cm
Weight	max. 58 kg	max. 49 kg
Voltage	see data plate	
Rated load	see data plate	
Fuse rating	see data plate	
Test certifications awarded	see data plate	
Water pressure	50–1000 kPa	50–1000 kPa
Hot water connection	up to max. 60 °C	up to max. 60 °C
Delivery head	max. 1 m	max. 1 m
Drainage length	max. 4 m	max. 4 m
Mains connection cable	approx. 1.7 m	approx. 1.7 m
Capacity	14/15 place settings*	14/15 place settings*

\* depending on model

**Miele Australia Pty. Ltd.**

ACN 005 635 398

ABN 96 005 635 398

**Miele Experience Centre and  
Head Office Melbourne:**1 Gilbert Park Drive  
Knoxfield, VIC 3180**Miele Experience Centre South Melbourne:**206-210 Coventry Street  
South Melbourne, VIC 3205**Miele Experience Centre and Office Sydney:**3 Skyline Place  
Frenchs Forest, NSW 2086**Miele Experience Centre and Office Brisbane:**Tenancy 4C, 63 Skyring Terrace  
Newstead, QLD 4006**Miele Experience Centre Gold Coast:**131 Ferry Road  
Southport, QLD 4215**Miele Experience Centre and Office Adelaide:**83-85 Sir Donald Bradman Drive  
Hilton, SA 5033**Miele Experience Centre and Office Perth:**205-207 Stirling Highway  
Claremont, WA 6010**1300 464 353 (1300 4 MIELE)****[www.miele.com.au](http://www.miele.com.au)****Miele New Zealand Limited**

IRD 98 463 631

**Miele Experience Centre  
and Head Office Auckland:**8 College Hill  
Freemans Bay, Auckland 1011**Miele Experience Centre  
Wellington:**183 Featherston Street  
Wellington 6011**0800 464 353 (0800 4 MIELE)****[www.miele.co.nz](http://www.miele.co.nz)****Miele Global Headquarters  
Germany****Miele & Cie. KG**Carl-Miele-Straße 29  
33332 Gütersloh

Federal Republic of Germany

G 5210

en-AU, NZ

M.-Nr. 11 693 870 / 01

## Operating and installation instructions Induction cooktops



To prevent 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.

# Contents

---

<b>Warning and Safety instructions</b> .....	4
<b>Caring for the environment</b> .....	15
<b>Overview</b> .....	16
Cooktop .....	16
KM 7200 FR .....	16
KM 7201 FR .....	17
KM 7210 FR .....	18
KM 7262 FR .....	19
Controls and display .....	20
Cooking zone data .....	22
<b>Before using for the first time</b> .....	24
Cleaning the cooktop for the first time .....	24
Switching on the cooktop for the first time .....	24
<b>Induction</b> .....	25
How it works .....	25
Cookware .....	25
Noises .....	27
<b>Tips on saving energy</b> .....	28
<b>Power level range</b> .....	29
<b>Operation</b> .....	30
Operating principles .....	30
Switching on the cooktop .....	31
Setting the power level .....	31
Changing the power level .....	31
Switching off a cooking zone/the cooktop .....	31
Residual heat indicator .....	32
Setting the power level - extended setting range .....	32
Auto heat-up .....	33
Booster .....	34
Keeping warm .....	35
<b>Timer</b> .....	36
Minute minder duration .....	36
Switching off a cooking zone automatically .....	37
Using both timer functions at the same time .....	38
<b>Additional functions</b> .....	39
Stop & Go .....	39

# Contents

---

Recall.....	39
Demonstration mode.....	40
Displaying cooktop data .....	40
<b>Safety features</b> .....	41
System lock / Safety lock.....	41
Safety switch-off .....	43
Overheating protection.....	44
<b>Programming</b> .....	45
<b>Cleaning and care</b> .....	48
<b>Problem solving guide</b> .....	50
<b>Optional accessories</b> .....	53
<b>Service</b> .....	54
Contact in case of fault .....	54
Data plate .....	54
Warranty .....	54
<b>Installation</b> .....	55
Safety instructions for installation .....	55
Safety distances.....	56
Installation notes .....	58
Installation dimensions.....	59
KM 7200 FR .....	59
KM 7201 FR .....	60
KM 7210 FR .....	61
KM 7262 FR .....	62
Installation .....	63
Electrical connection .....	64

## Warning and Safety instructions

---

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

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”.

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

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



### Correct application

- ▶ This cooktop is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ This cooktop is not suitable for outdoor use.
- ▶ It is intended only to cook food and keep it warm. Any other use is not supported by Miele and could be dangerous.
- ▶ This cooktop is not intended for use by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the cooktop unsupervised if they have been shown how to use it in a safe way. They must be able to recognise and understand the potential dangers of improper use.

# Warning and Safety instructions

---

## Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise children in the vicinity of the cooktop and do not let them play with it.
- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. Keep children well away from the cooktop until it has cooled down and there is no danger of burning.
- ▶ Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the cooktop. Otherwise children could be tempted to climb onto the cooktop with the risk of burning themselves.
- ▶ Danger of burning and scalding! Turn the handles of pots and pans on the cooktop to the side or the rear so that children cannot pull them down and burn themselves.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Activate the system lock to ensure that children cannot switch on the cooktop inadvertently. Use the safety lock when the cooktop is in use to prevent children from altering the settings selected.

### Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Damage to the cooktop can compromise your safety. Check the appliance for visible signs of damage. Do not use the cooktop if it is damaged.
- ▶ Reliable and safe operation of this cooktop can only be assured if it has been connected to the mains electricity supply.
- ▶ The cooktop must not be connected to the inverter of an autonomous power supply, e.g. **a solar power system**. When the cooktop is switched on, power surges could result in a safety switch-off. This may damage the electronic unit.
- ▶ 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 tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains electricity supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance.
- ▶ Do not connect the cooktop to the mains electricity supply by a multi-socket adapter or extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For safety reasons, this cooktop may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

## Warning and Safety instructions

---

▶ Never open the casing of the cooktop.

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

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele authorised service technician.

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

▶ The cooktop is not intended for use with an external timer switch or a remote control system.

▶ The cooktop must be connected to the electricity supply by a qualified electrician (see “Installation – Electrical connection”).

▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified and competent electrician in order to avoid a hazard (see “Installation - Electrical connection”).

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

- the mains circuit breaker is switched off, or
- it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

▶ Danger of electric shock! If the ceramic surface is faulty, cracked, chipped or damaged in any way, do not use the cooktop and switch it off immediately. Disconnect the cooktop from the electricity supply. Contact Miele.

## Warning and Safety instructions

---

- ▶ If the cooktop is installed behind a furniture door, do not close the door while the cooktop is in operation. Heat and moisture can build up behind the closed door. This can result in damage to the cooktop, the housing unit and the floor. Do not close the door until the appliance has cooled down and the residual heat indicators have gone out.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ DO NOT MODIFY THIS APPLIANCE.

# Warning and Safety instructions

---

## Correct use

- ▶ The cooktop gets hot when in use and remains hot for a while after being switched off. There is a danger of burning until the residual heat indicators go out.
- ▶ Oil and fat can overheat and catch fire. Do not leave the cooktop unattended when cooking with oil and fat. If it does ignite, do not attempt to put the flames out with water. Switch off the cooktop and use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▶ Flames could set the grease filters of a rangehood on fire. Do not flambé under a rangehood.
- ▶ Spray canisters, aerosols and other inflammable substances can ignite when heated. Therefore do not store such items or substances in a drawer under the cooktop. Cutlery inserts must be heat-resistant.
- ▶ Do not heat an empty pan.
- ▶ Do not heat up food in closed containers e.g. tins or sealed jars on the cooktop, as pressure can build up in the containers, causing them to explode.
- ▶ Do not cover the cooktop, e.g. with a cooktop cover, a cloth or protective foil. The material could catch fire, shatter or melt if the cooktop is switched on by mistake or if residual heat is still present.

## Warning and Safety instructions

---

- ▶ When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of any metal items left on the cooktop heating up, with the danger of burning. Depending on the material, other items left on the cooktop could also melt or catch fire. Damp pan lids might adhere to the ceramic surface and be difficult to dislodge. Do not use the appliance as a resting place. Switch the cooking zones off after use and do not rely on the pan detector.
- ▶ You could burn yourself on the hot cooktop. Protect your hands with heat-resistant pot holders or oven gloves when handling hot pots and pans. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When using an electrical appliance, e.g. a hand-held food mixer, near the cooktop, ensure that the cable of the electrical appliance cannot come into contact with the hot cooktop. The insulation on the cable could become damaged.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get under pan bases. Make sure that the ceramic surface is clean before placing pans on it.
- ▶ Even a light object can cause damage in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Placing hot pans on the sensors and indicators could damage the electronics underneath. Do not place hot pans on the sensors or indicators.

## Warning and Safety instructions

---

- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, switch off the appliance and scrape off all the sugar, plastic or aluminium residues whilst still hot, using a shielded scraper blade suitable for use on glass. Wear oven gloves when doing this. Allow the ceramic surface to cool down and then clean it with a suitable ceramic cooktop cleaning agent.
- ▶ Pans which boil dry can cause damage to the ceramic glass. Do not leave the cooktop unattended whilst it is being used.
- ▶ Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuffs and scratches.
- ▶ Because induction heating works extremely quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time. Do not leave the cooktop unattended whilst it is being used.
- ▶ Heat oil or fat for a maximum of one minute. Never use the Booster function to heat oil or fat.
- ▶ For people fitted with a heart pacemaker: please note that the area immediately surrounding the cooktop is electromagnetically charged when it is switched on. It is very unlikely to affect a pacemaker. However, if in any doubt, consult the manufacturer of the pacemaker or your doctor.
- ▶ To prevent damage to items which are susceptible to electromagnetic fields, e.g. credit cards, digital storage devices, pocket calculators, etc., do not leave them in the immediate vicinity of the cooktop.



## Warning and Safety instructions

---

- ▶ Metal utensils stored in a drawer under the cooktop can become hot if the appliance is used intensively for a long time. Do not store any metal items or utensils in a drawer under the cooktop.
- ▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation for the cooktop.
- ▶ The cooktop is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the cooktop in order to ensure sufficient ventilation of the cooktop. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the casing by the fan and damage the fan or impair cooling.
- ▶ Never use two pans on a cooking zone or extended zone at the same time.
- ▶ If the cookware only partially covers a cooking zone or extended zone, the handle could become very hot. Always place cookware in the middle of a cooking zone or extended zone!

## Warning and Safety instructions

---

### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.
- ▶ If the cooktop is built in over a pyrolytic oven, the cooktop should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see “Safety features - Overheating protection”).

### Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. 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 valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



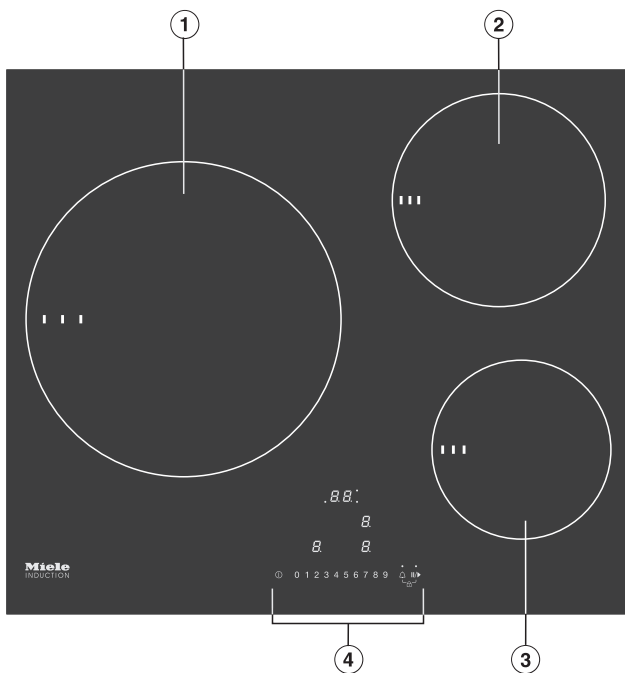
Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

# Overview

---

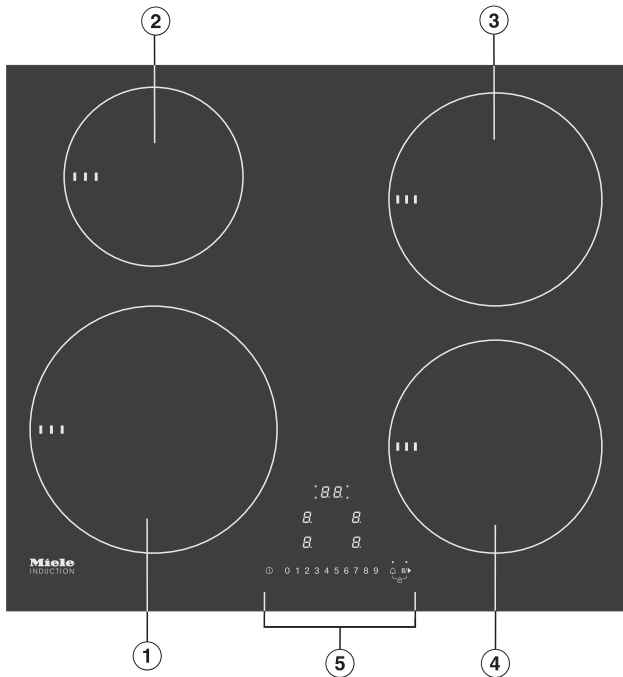
## Cooktop

KM 7200 FR



- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Cooking zone with TwinBooster
- ④ Controls and indicators

## KM 7201 FR

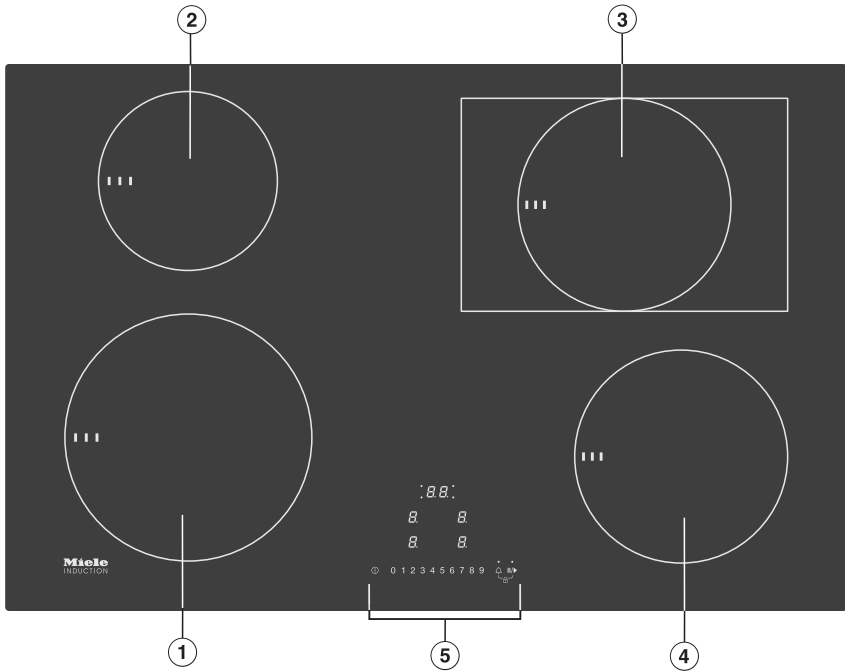


- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Cooking zone with TwinBooster
- ④ Cooking zone with TwinBooster
- ⑤ Controls and indicators

# Overview

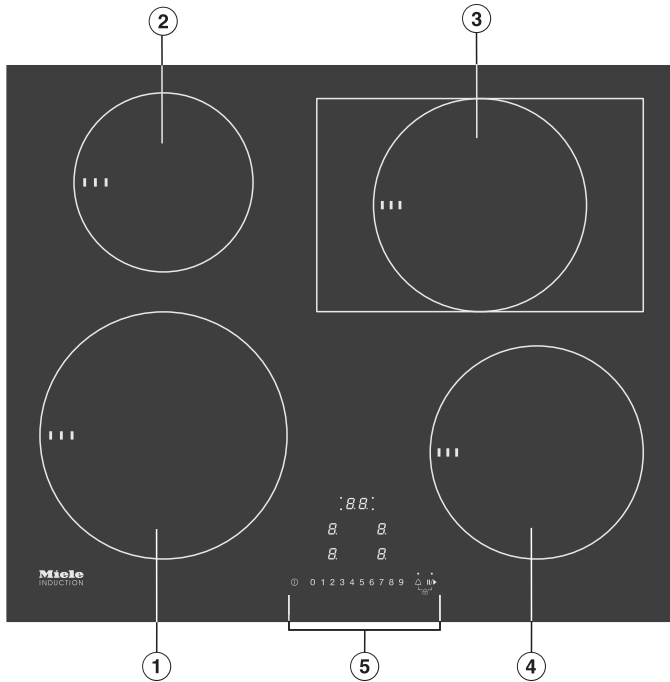
---

## KM 7210 FR



- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Extended zone with TwinBooster
- ④ Cooking zone with TwinBooster
- ⑤ Controls and indicators

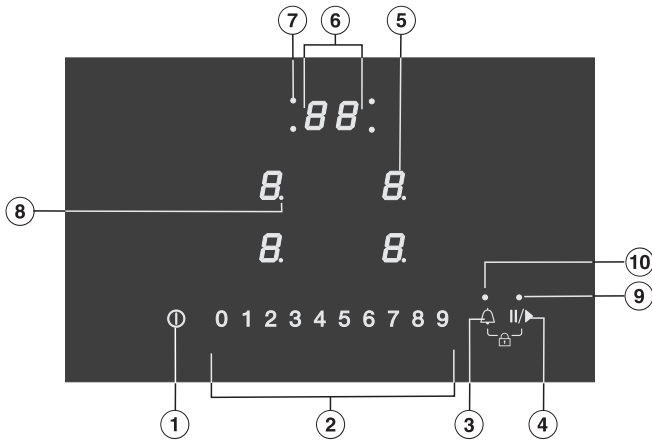
## KM 7262 FR



- ① Cooking zone with TwinBooster
- ② Cooking zone with TwinBooster
- ③ Extended zone with TwinBooster
- ④ Cooking zone with TwinBooster
- ⑤ Controls and indicators

# Overview

## Controls and display



### Sensor controls

- ① For switching the cooktop on/off
- ② Numerical keybank
  - For setting the power level
  - For setting the timer
- ③ Timer
  - For switching on and off
  - For switching between timer functions
  - For selecting a cooking zone (see “Timer - Switching a cooking zone off automatically”)
- ④ Stop & Go
- ⑤ Cooking zone selection and display

<i>⏻</i>	Cooking zone ready for use
<i>h</i>	Keeping warm function
<i>1 to 9</i>	Power level
<i>,</i>	TwinBooster level 1
<i>,,</i>	TwinBooster level 2
<i>⏻</i>	No pan on cooking zone or pan unsuitable (see “Induction - Cookware”)
<i>≡</i>	Residual heat
<i>R</i>	Auto heat-up



## Displays/Indicator lights

- ⑥ Timer display
  - 00 to 99*      Duration in minutes
  - LL*              System lock/Safety lock activated
  - dE*              Demonstration mode activated
- ⑦ Automatic switch-off allocation of cooking zones
- ⑧ Extended power level range setting
- ⑨ Stop & Go activated
- ⑩ Timer

# Overview

## Cooking zone data

KM 7200 FR		
Cooking zone	Ø in cm*	Rating in watts for 230 V**
①	14–28	Normal 2,600 TwinBooster, level 1 3,300 TwinBooster, level 2 5,500
②	14–19	Normal 1,850 TwinBooster, level 1 2,500 TwinBooster, level 2 3,000
③	10–16	Normal 1,400 TwinBooster, level 1 1,700 TwinBooster, level 2 2,200
		Total 7,300


\* Pans with any base diameter within the given range may be used.

\*\* The wattage quoted may vary depending on the size and material of the cookware used.

KM 7201 FR		
Cooking zone	Ø in cm*	Rating in watts for 230 V**
①	16–22	Normal 2,300 TwinBooster, level 1 3,000 TwinBooster, level 2 3,650
②	10–16	Normal 1,400 TwinBooster, level 1 1,700 TwinBooster, level 2 2,200
③	14–19	Normal 1,850 TwinBooster, level 1 2,500 TwinBooster, level 2 3,000
④	14–19	Normal 1,850 TwinBooster, level 1 2,500 TwinBooster, level 2 3,000
		Total 7,300

\* Pans with any base diameter within the given range may be used.

\*\* The wattage quoted may vary depending on the size and material of the cookware used.

KM 7210 FR, KM 7262 FR			
Cooking zone	Size in cm		Max. rating in watts for 230 V <sup>3</sup>
	∅ <sup>1</sup>	 <sup>2</sup>	
①	16–22	–	Normal 2,300 TwinBooster, level 1 3,000 TwinBooster, level 2 3,650
②	10–16	–	Normal 1,400 TwinBooster, level 1 1,700 TwinBooster, level 2 2,200
③	14–19	–	Normal 1,850 TwinBooster, level 1 2,500 TwinBooster, level 2 3,000
	–	19X29	Normal 2,100 TwinBooster, level 1 3,000 TwinBooster, level 2 3,650
④	14–19	–	Normal 1,850 TwinBooster, level 1 2,500 TwinBooster, level 2 3,000
			Total 7,300

<sup>1</sup> Pans with a base diameter within the given range may be used.

<sup>2</sup> The given range corresponds to the maximum base surface of the pans that may be used.

<sup>3</sup> The power level given may vary depending on the size and material of the pans used.

## Before using for the first time

---

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the “Service” section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (except the data plate).

### Cleaning the cooktop for the first time

- Before using for the first time, clean the cooktop with a damp cloth only and then wipe dry.

### Switching on the cooktop for the first time

The metal components have a protective coating which may give off a slight smell when heated up for the first time. The induction coils may also give off a slight smell for the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely.

The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.

Please note that the heating up time on induction cooktops is significantly shorter than on conventional cooktops.

## How it works

An induction coil is located under each cooking zone. The coil creates a magnetic field that reacts directly with the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.


An induction cooking zone only works when a pan with a magnetic base is placed on it (see “Induction - Cookware”). The induction cooktop automatically recognises the size of the pan.

The pan base material and the position of the pan on the cooking zone affect the power of the induction coils. This can affect the cooking behaviour.

### Risk of burning due to hot items!

When the cooktop is switched on, either deliberately or by mistake, or when there is residual heat present, there is a risk of metal items placed on the cooktop heating up.

Do not use the cooktop as a resting place for anything else.

After use, switch the cooktop off with the  sensor control.

## Cookware

### Suitable pans

- stainless steel pans with a base that can be magnetised
- enamelled steel pans
- cast iron pans

Please be aware that the properties of the pan base can affect the evenness with which the food heats up (e.g. when making pancakes). The base of the pan must be able to distribute the heat evenly. A sandwich base made of stainless steel is particularly suitable.

### Unsuitable pans

- stainless steel pans with a base which cannot be magnetised
- aluminium or copper pans
- glass, ceramic or earthenware pots and pans

### Testing cookware

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan in several different places. If the magnet sticks, the pan is generally suitable.

# Induction

---

## No pan/unsuitable pan display

The  $\mathcal{U}$  symbol flashes alternately with the power level selected in one of the cooking zone displays

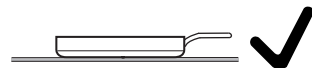
- if the cooking zone has been switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).
- if the diameter of the base of the pan is too small.
- if the pan is taken off the cooking zone while it is switched on.

If a suitable pan is placed on the cooking zone within 3 minutes,  $\mathcal{U}$  will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes.

## Useful tips

- To make optimum use of the cooking zones, choose pans with a suitable base diameter (see “Overview - Cooking zone data”). If the pan is too small it will not be recognised.
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the pans to move them. This will help prevent scratching. If any scratches do appear as a result of pans being pushed around, this will not affect the function of the cooktop. These scratches are normal signs of use and are not grounds for making a complaint.
- Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



- Where possible, use pans with vertically straight sides. If a pan has angular sides, induction also acts on the sides of the pan. The sides of the pan may discolour or the coating may peel off.

## Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed.

On the higher power settings, the appliance might buzz. This will decrease or cease altogether when the power setting is reduced.

If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a cracking sound.

Whistling might occur if linked zones (see “Operation - Booster”) are being used at the same time, and the pans also have bases made of layers of different materials.

You might hear a clicking sound from the electronic switches, especially on lower power settings.

You might hear a whirring sound when the cooling fan switches on. It switches on to protect the electronics when the cooktop is being used intensively. The fan may continue to run after the cooktop has been switched off.

## Tips on saving energy

---

- Use a lid whenever possible to minimise heat loss.
- Select a smaller pan when cooking small quantities. A smaller pan uses less energy than a larger pan with very little in it.
- Cook with as little water as possible.
- Once food has come to the boil or the oil in the pan is hot enough for frying, reduce the heat to a lower setting.
- Use a pressure cooker to reduce cooking times.



## Power level range

The cooktop is programmed with 9 power levels at the factory. If you wish to fine-tune a setting, you can extend the power level range to 17 power levels (see “Programming”).

	Power level range	
	Default setting (9 power levels)	Extended settings (17 power levels)
Melting butter Melting chocolate Dissolving gelatine	1–2	1–2.
Warming up small quantities of liquid Keeping warm food which sticks easily Cooking rice or porridge Defrosting vegetables frozen in a block	2–4	2–3.
Warming up liquid and semi-solid food Steaming fruit Simmering potatoes (pans with lids)	4–6	3.–5.
Making omelettes or lightly fried eggs Gently frying rissoles Steaming fish and vegetables Cooking dumplings and dried pulses Defrosting and warming up frozen food Thickening sauces, e.g. Hollandaise	5–7	4.–7.
Gently frying meat, fish, sausages and eggs (without overheating the fat)	6–8	6–7.
Cooking potato fritters, pancakes etc.	7–8	7–8.
Boiling large quantities of water Bringing to the boil Searing large amounts of meat	9	8.–9

These settings should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

# Operation

## Operating principles

This ceramic cooktop is equipped with electronic sensor controls which react to finger contact. For safety reasons, when switching the appliance on, the On/Off ① sensor needs to be touched for a little longer than the other sensors. Each time you touch a sensor, an acoustic signal sounds.

When the cooktop is switched off, only the printed sensor control symbols and numbers on the keybank for setting the power levels are visible. More sensor controls light up when the cooktop is switched on.

In order to set or alter a power level, the cooking zones must be “active”. To activate a cooking zone, touch the indicator of the relevant cooking zone. The relevant cooking zone indicator will begin to flash when touched. While the indicator is flashing, you can set or adjust the power level or the duration.

**Exception:** If only one of the cooking zones is in operation, you can alter the power level without activating the cooking zone.

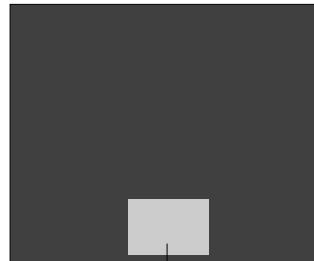
⚠ Malfunction due to dirty and/or covered sensor controls.

If the sensor controls are dirty or covered this could cause them to fail to react, to activate a function inadvertently or even to switch the appliance off automatically (see “Safety features – Safety switch-off”). Placing hot pans on the sensor controls/indicators can damage the electronic unit underneath.

Keep the sensor controls and indicators clean.

Do not place anything over the sensor control or indicators.

Do not place hot pans over the sensor controls or indicators.



①

① Sensor controls and indicators



Risk of fire due to overheated food.

Unattended food can overheat and ignite.

Do not leave the cooktop unattended whilst it is being used.

Please note that the heating-up time on induction cooktops is much shorter than on conventional cooktops.

## Switching on the cooktop

- Touch the ① sensor.

Further sensor controls will light up.

If no further entry is made, the cooktop will switch itself off after a few seconds for safety reasons.

## Setting the power level

Permanent pan recognition is activated as standard (see “Programming”). When the cooktop is switched on and you place a pan on a cooking zone, the cooking zone indicator starts to flash.

- Place a pan on the cooking zone you want to use.

The cooking zone indicator will begin to flash.

- Touch the appropriate sensor control on the numerical keybank for the power level you want.

The power level selected will flash in the display for a few seconds and then light up constantly.

## Changing the power level

- Touch the relevant cooking zone indicator.

The cooking zone indicator control will begin to flash.

- Touch the appropriate sensor control on the numerical keybank for the power level you want.

## Switching off a cooking zone/ the cooktop

- To switch off a cooking zone, touch the relevant cooking zone indicator.

The cooking zone indicator control will begin to flash.

- Touch the 0 sensor control on the numerical keybank.
- To switch off the cooktop and all the cooking zones, touch the ① sensor.

# Operation

---

## Residual heat indicator

If a cooking zone is still hot, the residual heat indicator will light up after it has been switched off.

The lines of the residual heat indicator go out one after another as the cooking zone cools down. The last horizontal line only goes out when the cooking zone is safe to touch.



**Risk of burning on hot cooking zones!**

The cooking zones will be hot after use.

Do not touch the cooking zones while the residual heat indicators are on.

## Setting the power level - extended setting range

- Touch the numerical keybank between two number sensors.

The power level selected flashes in the display for a few seconds to start with and then lights up constantly. The intermediate setting will be represented by an illuminated dot next to the number.

## Auto heat-up

When Auto heat-up has been activated, the highest setting automatically switches on and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

### Activating Auto heat-up

- Briefly touch the indicator for the required cooking zone.
- Touch the sensor control for the continued cooking setting you want until a tone sounds and *H* lights up in the cooking zone display.

The *H* symbol flashes alternately with the selected power level in the cooking zone display during the heat-up time (see chart).

Changing the continued cooking setting while the cooking zone is heating up deactivates Auto heat-up.

### Deactivating Auto heat-up

- Briefly touch the indicator of the required cooking zone.
- Touch the continued cooking setting you have set until *H* goes out.

Or

- Set a different power level.

Continued cooking setting*	Heat-up time [min:sec]
1	Approx. 0:15
1.	Approx. 0:15
2	Approx. 0:15
2.	Approx. 0:15
3	Approx. 0:25
3.	Approx. 0:25
4	Approx. 0:50
4.	Approx. 0:50
5	Approx. 2:00
5.	Approx. 5:50
6	Approx. 5:50
6.	Approx. 2:50
7	Approx. 2:50
7.	Approx. 2:50
8	Approx. 2:50
8.	Approx. 2:50
9	—

\* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see "Programming").

# Operation

---

## Booster

The cooking zones are equipped with a Booster or TwinBooster (see “Overview - Cooktop”).

When activated, the power is boosted so that large quantities can be heated up quickly, e.g. when boiling water for cooking pasta. The boost in power is active for a maximum of 15 minutes.

The Booster function can be used on a maximum of two cooking zones at the same time.

The cooking zone will automatically revert to power level 9 at the end of the Booster time.

In each case two cooking zones are linked together in order to provide sufficient power for the Booster. While the Booster is in operation some of the power is taken away from the linked cooking zone. This has one of the following effects:

- Auto heat-up is deactivated.
- The power level is reduced.
- The linked cooking zone is switched off.

## Activating TwinBooster

### Level 1

- Touch the sensor for the cooking zone you wish to use.
  - Touch the 9 sensor control on the numerical keybank twice.
- , appears in the cooking zone display.

### Level 2

- Touch the sensor for the cooking zone you wish to use.
  - Touch the 9 sensor control on the numerical keybank three times.
- „ appears in the cooking zone display.

## Deactivating TwinBooster

- Touch the sensor for the cooking zone you wish to use.
- Set a different power level.

## Keeping warm

The keeping warm function is for keeping food warm that has just been cooked, i.e. food that is still hot. It is not for reheating food that has gone cold.

The maximum duration for keeping food warm is 2 hours.

- Only keep food warm in suitable cookware (pots/pans). Cover the pot/pan with a lid.
- Stir firm or viscous food (mashed potatoes, stew) occasionally.
- Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to keep food warm for as short a time as possible.

## Setting the keeping warm function

- Touch the sensor for the cooking zone you wish to use.
- Touch the numerical keybank in between sensor controls 0 and 1.  
*h* appears in the cooking zone display.

# Timer

---

The cooktop has to be switched on if you wish to use the timer. You can set a time up to a maximum of 99 minutes.

The timer can be used for the following 2 functions:

- For setting the minute minder
- For automatically switching a cooking zone off

## Minute minder duration

### Setting the minute minder

Example: You want to set a time of 15 minutes.

- Make sure the cooktop is switched on.

- Touch the  $\triangle$  sensor.

$00$  will flash in the timer display.

First the tens digit is set, then the units digit.

- Touch the number sensor which corresponds to the tens position (1 in this case).

The timer display then changes and  $1$  appears on the right.

- Touch the number sensor which corresponds to the units position (5 in this case).

The timer display will change. The  $1$  moves to the left and  $5$  appears on the right.

The minute minder will begin to count down.

### Changing the time set for the minute minder

- Touch the  $\triangle$  sensor.

- Set a new minute minder time, as described above.

### Cancelling the minute minder

- Touch the  $\triangle$  sensor.


- Touch  $0$  on the numerical keybank.



## Switching off a cooking zone automatically

You can set a time after which the cooking zone will switch off automatically. This function can be used on all zones at the same time.

If the time programmed is longer than the maximum operational time allowed, the safety switch-off will switch off the cooking zone after the maximum permitted safety time has elapsed (see “Safety features - Safety switch-off”).


- Select a power level for the cooking zone you wish to use.
- Keep touching the  sensor until the indicator light for this cooking zone starts flashing.

If several cooking zones are on, the indicator lights flash in a clockwise direction, starting with the front left.


- Set the required time.
- If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will be displayed, and the corresponding indicator light will flash. The other indicator lights will light up constantly.



- If you want to show the time remaining for another zone which is counting down in the background,

touch the  sensor repeatedly until the indicator light for the zone you require flashes.

## Changing the switch-off time

- Touch the  sensor repeatedly until the indicator light for the zone you require flashes.
- Set the required time.

## Deleting the switch-off time

- Touch the  sensor repeatedly until the indicator light for the zone you require flashes.
- Touch  on the numerical keybank.



# Timer

---


## Using both timer functions at the same time

The minute minder and automatic switch-off functions can be used at the same time.

If you have programmed one or more switch-off times, and would like to use the minute minder as well:


- Touch the  sensor repeatedly until the indicator lights of the programmed cooking zones light up constantly and  starts flashing in the timer display.
- Set the time as described above.

If you have set the minute minder and would like to programme one or more switch-off times as well:

- Touch the  sensor repeatedly until the indicator light for the zone you require flashes.
- Set the time as described above.

Shortly after the last entry, the timer display switches to the function with the shortest remaining time.

If you want to show the times counting down in the background:

- Touch the  sensor repeatedly until
  - the indicator light for the required cooking zone flashes (automatic switch-off).
  - the timer display flashes (minute minder).

Starting with the shortest time remaining which is shown in the display, all cooking zones which are switched on and the minute minder are selected clockwise.

### Stop & Go

When Stop & Go is activated, the power of all cooking zones in use is reduced to power level 1.

The power levels set for the cooking zones and the timer settings cannot be changed; the cooktop can only be switched off. The minute minder, automatic switch-off, Booster and Auto heat-up times continue to run.

When Stop & Go is deactivated, the cooking zones will operate at the power level previously selected.

If the function is not deactivated within 1 hour, the cooktop will switch off.

### Activating/Deactivating

- Touch the II/▶ sensor.

Use this function when the sensors need to be cleaned quickly or there is a risk of boiling over.

### Recall

If the cooktop is switched off inadvertently during operation, this function can be used to reset all settings. For this to work, the cooktop must be switched on again within 10 seconds of being switched off.

- Switch the cooktop on again.
- Immediately after switching the cooktop on, touch one of the flashing cooking zone indicators.

# Additional functions

---

## Demonstration mode

This function enables the cooktop to be demonstrated in showrooms without heating up.

### Activating/Deactivating the demonstration mode

- Switch the cooktop on.
- Touch and hold the 0 and 2 sensor controls on the numerical keybank at the same time for 6 seconds.

In the timer display, *dE* flashes alternately with *Dn* (demonstration mode activated) or *DF* (demonstration mode deactivated) for a few seconds.

## Displaying cooktop data

The model designation and software version can be displayed. There must not be any pots or pans on the cooktop.

### Model number/Serial number

- Switch the cooktop on.
- Touch and hold the 0 and 4 sensor controls on the numerical keybank at the same time for 6 seconds.

Numbers appear in the timer display separated by a dash.

Example: *12 34* (Model number KM 1234) – *1 23 45 67 89* (Serial number)

### Software version

- Switch the cooktop on.
- Touch and hold the 0 and 3 sensor controls on the numerical keybank at the same time for 6 seconds.

Numbers will flash on and off in the timer display:

Example: *12* flashing alternately with *3* = Software version 123.

## System lock / Safety lock

Your cooktop is equipped with a system lock and a safety lock to prevent the cooktop and the cooking zones being switched on or any settings being altered unintentionally.

The **system lock** is activated when the cooktop is switched off. If the system lock is activated, the cooktop cannot be switched on and the timer cannot be used. A set minute minder time continues to count down. The cooktop is programmed so that the system lock must be activated manually. It can be programmed to be activated automatically 5 minutes after the cooktop has been switched off (see “Programming”).

The **safety lock** is activated while the cooktop is switched on. When the safety lock is activated, the cooktop can only be operated to a limited extent:

- The cooking zones and the cooktop can only be switched off.
- A set minute minder time can be modified.

If an unavailable sensor is touched whilst the system lock or safety lock is activated *LL* will appear in the timer display for few seconds and a tone will sound.

### Activating the system lock

- Touch the ⓘ sensor for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed *LL* will appear in the timer display. The system lock has been activated.

### Deactivating the system lock



- Touch the ⓘ sensor for 6 seconds.

*LL* will appear briefly in the timer display and then the seconds will count down. The system lock is deactivated once the time has elapsed.

# Safety features



---

## Activating the safety lock

- Touch and hold the  and  sensors at the same time for 6 seconds.

The seconds can be seen counting down in the timer display. When this time has elapsed,  $LL$  will appear in the timer display. The safety lock is activated.


## Deactivating the safety lock

- Touch and hold the  and  sensors at the same time for 6 seconds.

$LL$  will appear briefly in the timer display and then the seconds will count down. The safety lock is deactivated once the time has elapsed.

## Safety switch-off

### Safety switch-off if the sensors are covered

Your cooktop will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or a tea towel. *F* will appear in the timer display for a few seconds. If the  sensor is affected, *F* will light up until the object or soiling has been removed. *F* will go out once you have removed the object or cleaned the cooktop and the cooktop will be ready to use again.

### Excessive operating time

The safety switch-off mechanism is triggered automatically if a cooking zone is heated for an unusually long period of time. This time depends on the power level selected. If it has been exceeded, the cooking zone switches off and the residual heat indicator for that zone appears. If you switch the cooking zone on and off again, it is ready for operation again.

The cooktop is programmed to safety setting 0 at the factory. If required, you can set a higher safety setting with a shorter maximum operating time (see chart).

Power level*	Maximum operating time [h:min]		
	Safety setting		
	0**	1	2
1	10:00	8:00	5:00
1.	10:00	7:00	4:00
2/2.	5:00	4:00	3:00
3/3.	5:00	3:30	2:00
4/4.	4:00	2:00	1:30
5/5.	4:00	1:30	1:00
6/6.	4:00	1:00	00:30
7/7.	4:00	00:42	00:24
8	4:00	00:30	00:20
8.	4:00	00:30	00:18
9	1:00	00:24	00:10

\* The power levels with a dot after the number are only available if the power level range has been extended (see “Power level range”).

\*\* Factory default setting

# Safety features

---

## Overheating protection

All the induction coils and cooling elements for the electronics are fitted with an overheating protection mechanism. Before the induction coils and/or cooling elements get too hot, the overheating protection activates in one of the following ways:

### Induction coils

- Any Booster function in operation will be switched off.
- The set power level is reduced.
- The cooking zone switches off automatically. *Er* will flash alternately with *44* in the timer display.

You can use the cooking zone again as usual when the fault message has gone out.

### Cooling elements

- Any Booster function in operation will be switched off.
- The set power level is reduced.
- The cooking zones switch off automatically.

The affected cooking zones can only be used again as usual once the cooling element has cooled down to a safe level.

The overheating protection may be triggered under the following circumstances:

- The pot or pan being used is empty.
- Fat or oil being heated on a high power level.
- Insufficient ventilation to the underside of the cooktop.
- A hot cooking zone being switched on after an interruption to the power supply.

If, despite removing the cause, the overheating protection mechanism triggers again, contact Miele.





You can adapt the programming of the cooktop to your personal needs. Several settings can be altered in succession.

After accessing programming mode, *P* (Programme) and *C* (Code) will appear in the timer display and 2 cooking zone indicators will light up.

The programme is shown in the left-hand cooking zone display, and the code in the right-hand cooking zone display. From programme stage 10 the numbers appear alternately: *1* flashes alternately with *0*.

## Changing the programming

### Calling up programming mode

- With the **cooktop switched off** press both the  and  sensor controls until *PC* appears in the timer display and 2 cooking zone indicators light up.

### Setting a programme

- First touch the **left-hand** cooking zone display and then touch the relevant number on the numerical keybank.

A dot will start to flash next to the number.

- While the dot is flashing, press the relevant number(s) on the numerical keybank for the programme number.


### Setting the code

- First touch the **right-hand** cooking zone display and then touch the relevant number on the numerical keybank.

A dot will start to flash next to the number.

- While the dot is flashing, press the relevant number(s) on the numerical keybank for the code.

### Saving the settings

- Touch the  sensor until the indicators go out.

# Programming

Programme <sup>1)</sup>		Code <sup>2)</sup>	Settings
1	Demonstration mode	0	Demonstration mode off
		1	Demonstration mode on <sup>3)</sup>
2	Power management <sup>4)</sup>	0	Off
		1	3680 W
		2	3000 W
		3	2000 W
		4	1000 W
3	Factory settings	0	Do not restore the factory settings
		1	Restore factory settings
4	Number of power levels	0	9 power levels
		1	17 power levels <sup>5)</sup>
6	Confirmation tone when a sensor control is touched	0	Off <sup>6)</sup>
		1	Quiet
		2	Medium
		3	Loud
7	Timer signal tone	0	Off <sup>6)</sup>
		1	Quiet
		2	Medium
		3	Loud
8	System lock	0	System lock can only be activated manually
		1	Activating the system lock automatically
9	Maximum operating time	0	Safety setting 0
		1	Safety setting 1
		2	Safety setting 2
12	Sensor controls reaction speed	0	Slow
		1	Normal
		2	Fast

Programme <sup>1)</sup>		Code <sup>2)</sup>	Settings
<b>15</b>	Permanent pan recognition	0	Not active
		<b>1</b>	Active

1) Programmes not shown here have no allocation.

2) The factory setting is shown in bold.

3) After the cooktop has been switched on, *dE* appears in the timer display for a few seconds.

4) The total output of the cooktop may be reduced in order to meet the local network provider's requirements.

5) The extended power levels are shown with a dot after the number.

6) The keypad tone for the On/Off sensor control cannot be switched off.

# Cleaning and care

---



Risk of burning due to hot surfaces!

The cooking zones will be hot after use.

Switch the cooktop off.

Allow the cooking zones to cool down before cleaning the cooktop.



Risk of damage due to moisture ingress.

The steam from a steam cleaner could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the cooktop.

The use of unsuitable cleaning agents can cause the surfaces to discolour or alter. All surfaces are susceptible to scratching.

Remove any residual cleaning agent immediately.

Never use abrasive sponges or cleaning agents.


- Clean the cooktop after every use.
- Dry the cooktop thoroughly after every cleaning to avoid limescale residue.

## Unsuitable cleaning agents

To avoid damaging the surfaces of the appliance, do not use:

- washing-up liquid,
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain and rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges (e.g. pot scourers), or sponges which have been previously used and still contain abrasive cleaning agents,
- dirt erasers.

## Cleaning the ceramic surface

 Risk of damage by pointed objects.

The seal between the cooktop and the worktop could be damaged.

The seal between the ceramic surface and the frame could be damaged.

Do not use pointed objects for cleaning.

Do not use washing-up liquid to clean the appliance. Using washing-up liquid will not remove all soiling and residues. An invisible film can develop that can lead to discolouration of the ceramic glass surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a proprietary ceramic glass cleaning agent.

- Remove any coarse soiling with a damp cloth and more stubborn soiling with a glass scraper.
- Then clean the ceramic glass surface with the Miele ceramic and stainless steel cooktop cleaner (see “Optional accessories”) or with a proprietary ceramic glass cleaner applied with paper towel or a clean cloth. Do not apply the cleaner while the cooktop is still hot, as this can result in marking. Please follow the cleaning agent manufacturer's instructions.
- Finally wipe the cooktop with a damp cloth and dry it with a soft, dry cloth.

Residues can burn onto the cooktop the next time it is used and cause damage to the glass ceramic surface. Ensure that all cleaner residues are removed.

- **Spots** caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using the Miele ceramic and stainless steel cooktop cleaner.

 Risk of burning due to hot surfaces!

The cooking zones are hot during use.

Wear oven gloves when removing residues of sugar, plastic or aluminium foil from a hot cooktop with a glass scraper.

- Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance.
- Then carefully scrape off these residues **immediately** whilst they are still hot, using a shielded scraper blade suitable for use on glass.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

## Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
<p><b>The cooktop or cooking zones do not switch on.</b></p>	<p>There is no power to the cooktop.</p> <ul style="list-style-type: none"> <li>■ Check if the circuit breaker has tripped. Contact an electrician or Miele (for the minimum fuse rating, see data plate).</li> </ul> <hr/> <p>There may be a technical fault.</p> <ul style="list-style-type: none"> <li>■ Disconnect the appliance from the mains electricity supply for approx. 1 minute. To do this:               <ul style="list-style-type: none"> <li>– switch off at the wall socket and withdraw the plug, or</li> <li>– switch off at the residual current device.</li> </ul> </li> <li>■ If, after switching the circuit breaker or residual current device back on, the appliance will still not switch on, contact a qualified electrician or Miele.</li> </ul>
<p><b>A smell and vapours are given off when the new appliance is being used.</b></p>	<p>The metal components have a protective coating. When the appliance is used for the first time, this causes a smell and possibly also vapour. The material from which the induction coils are made also gives off a smell in the first few hours of operation. This smell will be less noticeable with each subsequent use before dissipating completely. The smell and any vapours given off do not indicate a faulty connection or appliance and they are not hazardous to health.</p>
<p><b>In the cooking zone display, the <math>\cup</math> symbol will flash alternately with the selected power level or <math>R</math>.</b></p>	<p>An unsuitable pan has been placed on the cooktop.</p> <ul style="list-style-type: none"> <li>■ Use suitable pans (see "Induction - Cookware").</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p>After the cooktop has been switched on <i>LC</i> appears in the timer display for a few seconds.</p>	<p>The system lock or safety lock is activated.</p> <ul style="list-style-type: none"> <li>■ Deactivate the system lock or safety lock (see “Safety features - System lock / Safety lock”).</li> </ul>
<p><i>F</i> flashes in the timer display and the cooktop switches off automatically.</p>	<p>One or more of the sensor controls are covered, e.g. by finger contact, food boiling over or an object.</p> <ul style="list-style-type: none"> <li>■ Clean off any dirt and/or remove the object (see “Safety features - Safety switch-off”).</li> </ul>
<p>After the cooktop has been switched on <i>dE</i> appears in the timer display for a few seconds. The cooking zones do not heat up.</p>	<p>The cooktop is in Demonstration mode.</p> <ul style="list-style-type: none"> <li>■ Touch the 0 and 2 sensor controls at the same time until <i>dE</i> flashes alternately with <i>DF</i> in the timer display.</li> </ul>
<p>A cooking zone switches itself off automatically.</p>	<p>It has been operated for too long.</p> <ul style="list-style-type: none"> <li>■ You can use the cooking zone again by switching it back on (see “Safety features - Safety switch-off”).</li> </ul>
<p>A cooking zone or the whole cooktop switches off automatically.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
<p>The Booster has automatically switched off early.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
<p>A cooking zone is not working in the usual way on the power level selected.</p>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
<p>Power level 9 is automatically reduced if you select power level 9 on two linked cooking zones or extended zones at the same time.</p>	<p>Operating both zones at power level 9 would exceed the permitted maximum power for the cooktop.</p> <ul style="list-style-type: none"> <li>■ Use another cooking zone which is not linked.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>The food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.</b>	There is too much food in the pan. <ul style="list-style-type: none"> <li>■ Start cooking at the highest power level and then turn down to a lower one manually later on.</li> </ul>
	The pan is not conducting heat properly. <ul style="list-style-type: none"> <li>■ Use a different pan which is better able to conduct heat.</li> </ul>
<b>A noise can be heard after the appliance is switched off.</b>	The fan will continue running until the cooktop has cooled down. It will then switch itself off automatically.
<b><i>Er</i> alternating with numbers flashes in the timer display.</b>	<b><i>Er44</i></b> The overheating protection mechanism has been activated. <ul style="list-style-type: none"> <li>■ See “Safety features - Overheating protection”.</li> </ul>
	<b><i>Er47, Err48 or Er49</i></b> The fan is blocked or defective. <ul style="list-style-type: none"> <li>■ Make sure the fan has not been blocked by an object.</li> <li>■ Remove the obstruction.</li> <li>■ If this fault code continues to appear in the display, contact Miele.</li> </ul>
	<b><i>Er</i> and other numbers</b> There is a fault in the electronic module. <ul style="list-style-type: none"> <li>■ Interrupt the power supply to the cooktop for approx. 1 minute.</li> <li>■ If the problem persists after power is restored, please contact Miele.</li> </ul>



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

These products can be ordered from the Miele online shop.

They can also be ordered directly from Miele (see end of this booklet for contact details).

### **Saucepans and frying pans**

Miele offers a wide range of pans which are perfect for Miele cooktops. Please refer to the Miele website for more details on individual products.

- Pans in various sizes
- Non-stick pan
- Wok
- Gourmet oven dishes

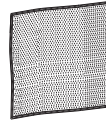
### **Cleaning and care products**

#### **Original Miele ceramic and stainless steel cleaner 250 ml**



Removes heavy soiling, limescale deposits and aluminium residues.

#### **Original Miele all purpose microfibre cloth**



Removes finger marks and light soiling.

# Service

---

## Contact in case of fault

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

You can book a Miele customer service call-out online at [www.miele.com/service](http://www.miele.com/service).

Contact information for Miele can be found at the end of this booklet.

Please quote the model and serial number of your appliance when contacting Miele. This information can be found on the data plate.

## Data plate


Adhere the extra data plate supplied with the appliance in the space below. Make sure that the model number matches the one specified on the back cover of these operating and installation instructions.


## Warranty


The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

## Safety instructions for installation

 Risk of damage from incorrect installation.  
Incorrect installation can cause damage to the cooktop.  
The cooktop must only be installed by a qualified person.

 Danger of electric shock!  
Incorrect connection to the power supply may result in an electric shock.  
The cooktop must be connected to the power supply by a qualified electrician.

 Damage from falling objects.  
Take care not to damage the cooktop when fitting wall units or a rangehood above it.  
Fit the wall units and the rangehood before the cooktop.

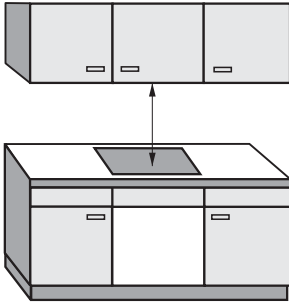
- ▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort. Any splashbacks must be of heat-resistant material.
- ▶ The cooktop must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- ▶ This cooktop must not be installed above ovens unless these have a built-in cooling fan.
- ▶ After installation, ensure that nothing can come into contact with the connection cable and that it is without hindrance.
- ▶ The connection cable may not come into contact with any moving kitchen component (e.g. a drawer) or be subject to mechanical obstruction which could damage it.
- ▶ Carefully observe the safety clearances listed on the following pages.

# Installation

---

## Safety distances

### Safety distance above the cooktop



The safety distance specified by the manufacturer of the rangehood must be maintained between the cooktop and the rangehood above it.

If the manufacturer's instructions are not available for the rangehood, a minimum safety distance of 600 mm must be maintained.

For any flammable objects, e.g. utensil rails, wall units etc., a minimum safety distance of 600 mm must be maintained between these objects and the highest part of the cooktop below.

When two or more appliances which have different safety distances are installed together below a rangehood, observe the greatest specified safety distance.

## Safety distances to the sides and back of the appliance

The minimum distance shown below must be maintained between the back edge of the cooktop and a tall unit or wall.

Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear or a tall unit or wall on one side (right or left), taking into account the distances below. On the other side, however, no tall unit or wall should stand closer than 300 mm to the edge of the cooktop. Before installing the cooktop, check that the below clearance requirements are met.

Minimum horizontal distance from the **back edge** of the cooktop to a combustible surface:  
50 mm.

Minimum horizontal distance from the **right edge** of the cooktop to a combustible surface:  
50 mm.

Minimum horizontal distance from the **left edge** of the cooktop to a combustible surface:  
50 mm.

## Minimum safety distance underneath the cooktop

To ensure sufficient ventilation to the cooktop, a minimum distance must be left between the underside of the cooktop and any oven, interim shelf or drawer.

The minimum gap between the underside of the cooktop and

- the top edge of an oven: 15 mm
- the top edge of an interim shelf: 15 mm
- the top edge of a drawer: 5 mm
- the base of a drawer: 75 mm

## Interim shelf

It is not necessary to fit an interim shelf underneath the cooktop but one may be fitted if you wish.

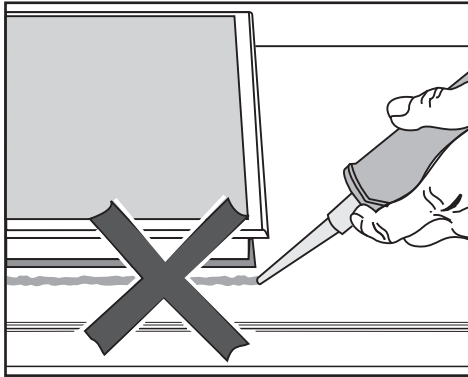
Leave a gap of 10 mm at the back between the cabinet and the interim shelf to **accommodate the power cable**.


A gap of 20 mm is recommended at the front between the cabinet and interim shelf for better **ventilation** of the cooktop.

# Installation

## Installation notes

### Seal between the cooktop and the worktop



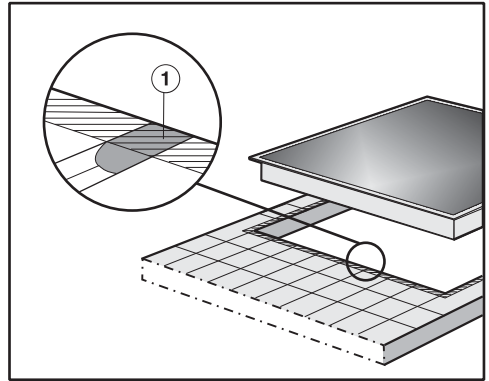
 Damage caused by incorrect installation.

Using sealant under the cooktop could result in damage to the cooktop and the worktop if the cooktop ever needs to be removed for servicing.

Do not use sealant between the cooktop and the worktop.

The sealing strip under the edge of the cooktop provides a sufficient seal for the worktop.

### Tiled worktop



Grout lines ① and the hatched area underneath the cooktop frame must be smooth and even. If they are not, the cooktop will not sit flush with the worktop and the sealing strip underneath the cooktop will not provide a good seal between the cooktop and the worktop.

### Sealing strip

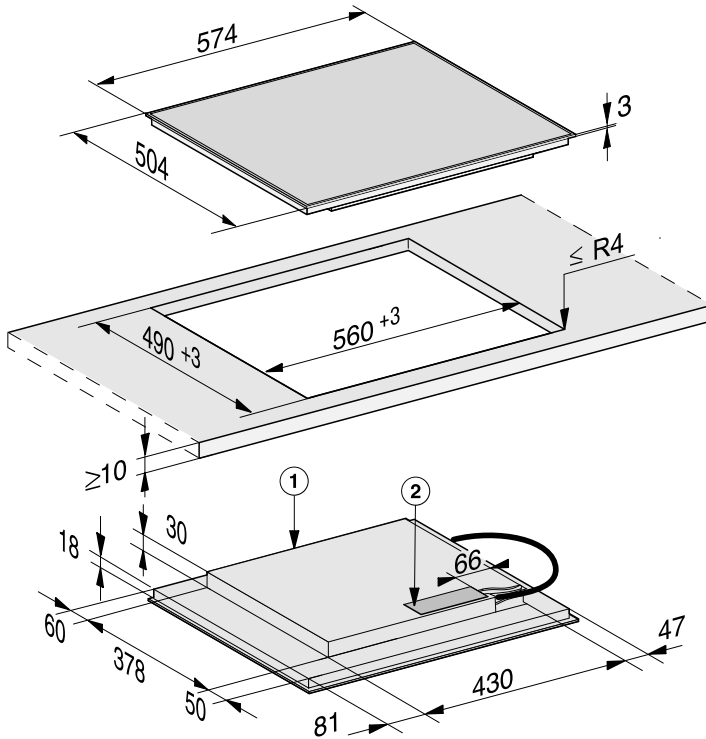
Dismantling the cooktop for service purposes may damage the sealing strip underneath the edge of the cooktop.

Always replace the sealing strip before reinstalling the cooktop.

## Installation dimensions

All dimensions in this instruction booklet are given in mm.

### KM 7200 FR



① Front

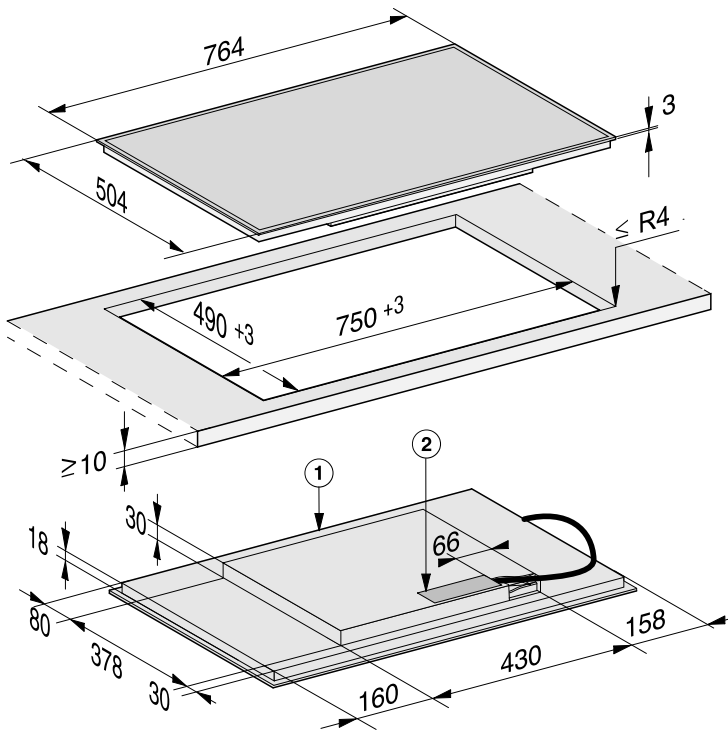
② Mains connection box

The mains connection cable (L = 1,440 mm) is supplied loose





## KM 7210 FR



① Front

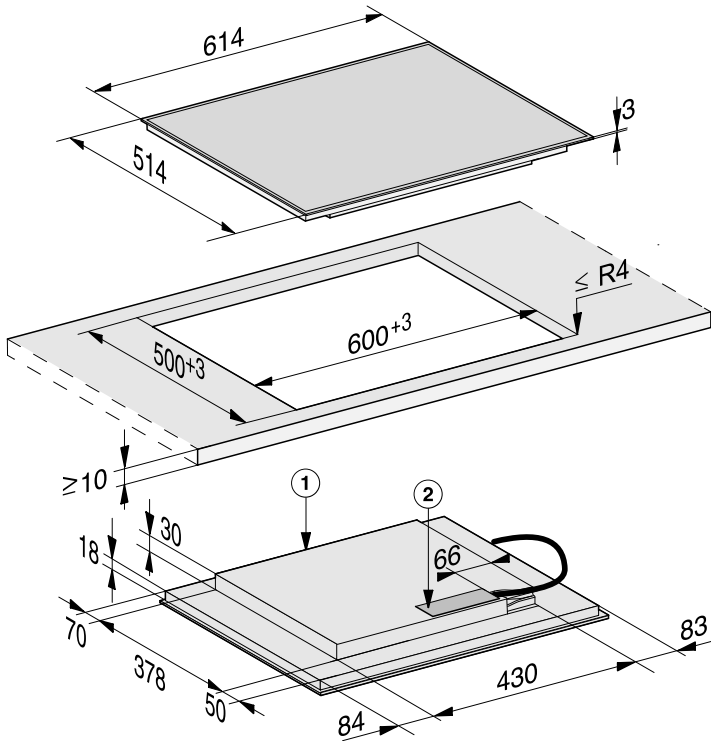
② Mains connection box

The mains connection cable (L = 1,440 mm) is supplied loose

# Installation

---

KM 7262 FR



① Front

② Mains connection box

The mains connection cable (L = 1,440 mm) is supplied loose

## Installation

- Create the worktop cut-out.  
Remember to maintain the minimum safety distances (see “Installation – Safety distances”).
- Seal the cut surfaces of **wooden worktops** with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat-resistant.

Make sure the sealant does not come into contact with the top surface of the worktop.

- Attach the sealing strip provided underneath the edge of the cooktop. Do not apply the sealing strip under tension.



Risk of damage from incorrect connection.

The electronics of the cooktop may be damaged if a short-circuit occurs. The mains connection cable must be connected to the cooktop by a qualified electrician.

- Connect the mains connection cable by following the instructions in the wiring diagram on the cooktop (see “Installation – Electrical connection”).
- Feed the mains connection cable down through the worktop cut-out.
- Place the cooktop centrally in the cut-out. When doing this make sure that the seal of the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal with the worktop.


If the seal does not meet the worktop correctly on the corners, the corner radius ( $\leq R4$ ) can be carefully scribed to suit.

- Connect the cooktop to the electricity supply (see “Installation – Electrical connection”).
- Check that the cooktop works.

# Installation

---

## Electrical connection

 Risk of damage from incorrect connection.

Incorrect installation, maintenance and repairs can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect or unauthorised installation, maintenance or repair work, or by an inadequate or faulty on-site earthing system (e.g. electric shock).

All electrical work must be carried out by a suitably qualified and competent electrician, in strict accordance with current national and local safety regulations, and any additional regulations of the local electricity provider.

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

## Total power output

See data plate.

## Connection data

The connection data is quoted on the data plate. Please ensure this information matches the household mains supply.

Please see the wiring diagrams for connection.

## Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

## Disconnecting devices

Connection must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch. The isolator switch must be easily accessible after the appliance has been built in.

## Mains connection cable

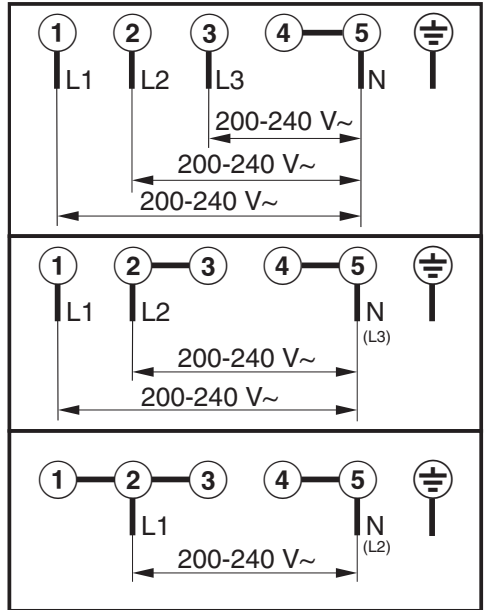
The cooktop must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter.

Please see the wiring diagram for connection.

See the data plate on the cooktop for the correct voltage and frequency.

The connection cable comes supplied with a ferrite sleeve attached. This end must be fitted to the terminal box of the cooktop. If using a different connection cable, with the exception of the earth conductor, all other single conductors of the power cable must be fed through the opening of the ferrite sleeve before attaching them to the connection terminals.

## Wiring diagram



## Replacing the mains connection cable



**Danger of electric shock!**

Incorrect connection to the electricity supply may result in an electric shock.

The mains connection cable must only be replaced in accordance with current local and national safety regulations.

When replacing the mains connection cable, it must be replaced with cable type H 05 VV-F by a Miele authorised service technician or a suitably qualified and competent electrician in order to avoid a hazard. These cables are available from Miele.



**Miele Australia Pty. Ltd.**

ACN 005 635 398  
ABN 96 005 635 398

Miele Experience Centre and  
Head Office Melbourne:  
1 Gilbert Park Drive  
Knoxfield, VIC 3180

**1300 464 353 (1300 4 MIELE)****[www.miele.com.au](http://www.miele.com.au)****Miele (Hong Kong) Limited**

41/F - 4101, Manhattan Place  
23 Wang Tai Road  
Kowloon Bay  
Hong Kong  
Tel.: (852) 2610 1025  
Fax: (852) 3579 1404  
E-mail: [customerservices@miele.com.hk](mailto:customerservices@miele.com.hk)  
Website: [www.miele.hk](http://www.miele.hk)

**Singapore**

Miele Pte. Ltd.  
163 Penang Road  
# 04 - 03 Winsland House II  
Singapore 238463  
Tel.: +65-67351191  
Fax: +65-67351161  
E-mail: [info@miele.com.sg](mailto:info@miele.com.sg)  
Internet: [www.miele.sg](http://www.miele.sg)

**Miele Global Headquarters Germany****Miele & Cie. KG** Carl-Miele-Straße 29, 33332 Gütersloh, Federal Republic of Germany**Miele New Zealand Limited**

IRD 98 463 631

**Head Office:**

Level 2, 10 College Hill  
Freemans Bay, Auckland 1011

**0800 464 353 (0800 4 MIELE)****[www.miele.co.nz](http://www.miele.co.nz)****Malaysia**

Miele Sdn Bhd  
Suite 12-2, Level 12  
Menara Sapura Kencana Petroleum  
Solaris Dutamas No. 1, Jalan Dutamas 1  
50480 Kuala Lumpur, Malaysia  
Phone: +603-6209-0288  
Fax: +603-6205-3768

**Thailand**

BHIRAJ TOWER at EmQuartier  
43rd Floor Unit 4301-4303  
689 Sukhumvit Road  
North Klongton Sub-District  
Vadhana District  
Bangkok 10110, Thailand

KM 7200 FR, KM 7201 FR, KM 7210 FR, KM 7262 FR

en-AU, NZ, SG

M.-Nr. 11 274 100 / 04




## Operating Instructions Microwave oven




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

# Contents



---

<b>Warning and Safety instructions</b> .....	5
<b>Before using for the first time</b> .....	16
<b>Installation</b> .....	17
Building-in dimensions.....	17
Electrical connection.....	22
<b>Caring for the environment</b> .....	23
<b>Guide to the appliance</b> .....	24
<b>Accessories supplied</b> .....	25
<b>Control panel</b> .....	26
<b>Controls</b> .....	27
On/Off  sensor .....	27
Display.....	27
Sensor controls .....	27
Sensor controls above the display.....	27
Sensor controls under the display.....	28
Display symbols .....	29
<b>Operating principles</b> .....	30
Selecting a menu item or changing a value or setting .....	30
Selecting the operating mode or function.....	30
Cancelling cooking.....	30
<b>Description of the functions</b> .....	31
<b>Modes of operation</b> .....	32
Functions.....	32
Microwave Solo mode.....	32
Grilling .....	32
Combination mode (Microwave + Grill).....	32
Automatic programmes.....	32
<b>Suitable containers for microwave use</b> .....	33
Material and shape.....	33
Testing containers .....	36
A microwave lid or cover.....	36
<b>Before using for the first time</b> .....	38
Altering the time of day .....	39

<b>Settings</b> .....	40
Settings overview .....	40
Changing settings .....	41
Language .....	41
Time.....	41
Display.....	41
Clock format.....	41
Set .....	42
Volume.....	42
Buzzer tones.....	42
Keypad tone .....	42
Display brightness.....	42
Units .....	42
Weight .....	42
Keeping warm .....	42
Quick MW.....	42
Popcorn.....	42
Oven compartment query .....	43
Safety .....	43
System lock  .....	43
Sensor lock.....	43
Software version.....	44
Showroom programme.....	44
Demo mode.....	44
Factory default.....	44
<b>Operation</b> .....	45
Opening the door .....	45
Placing a dish in the oven .....	45
Turntable.....	45
Closing the door.....	45
Starting a programme .....	45
Food in oven? .....	46
Interrupting or restarting a programme .....	46
Altering settings.....	46
Cancelling a programme .....	46
At the end of a programme .....	46
Keeping warm .....	46
Programming cooking durations .....	47
Selecting Quick microwave.....	47
Changing the duration and power level .....	47
System lock.....	48

# Contents

---

Using the minute minder .....	50
Changing the time set for the minute minder.....	50
Cancelling the minute minder.....	50
Minute minder + cooking process.....	50
<b>Operation - Grilling</b> .....	51
Grilling without the Microwave function .....	51
Changing the grilling duration .....	51
Combining grill and microwave.....	52
To change a cooking duration .....	53
<b>Gourmet plate</b> .....	54
Instructions for use.....	54
Searing/browning food.....	54
Examples of use.....	55
Recipes.....	55
<b>Operation - Automatic programmes</b> .....	60
Automatic programmes .....	60
Cooking  .....	60
Defrosting .....	61
Reheating .....	61
Popcorn  .....	61
<b>Recipes - Automatic programmes</b> .....	63
<b>Reheating</b> .....	74
<b>Cooking</b> .....	76
<b>Defrosting</b> .....	77
<b>Bottling</b> .....	78
<b>Examples of use</b> .....	79
<b>Cleaning and care</b> .....	80
Accessories supplied .....	82
<b>Problem solving guide</b> .....	83
<b>After sales service</b> .....	86
Contact in case of fault .....	86
Warranty .....	86

## Warning and Safety instructions

This appliance complies with current safety regulations. However, inappropriate use can lead to personal injury and damage to property.

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

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”.

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

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

### Correct application

- ▶ The microwave oven is intended for use in private households.

This appliance is not intended for outdoor use.

- ▶ Do not use the appliance at altitudes above 2000 m.
- ▶ The microwave oven is intended for domestic use only to cook, defrost, and reheat food. Any other use is not permitted.
- ▶ If flammable items were dried in the microwave oven, the moisture in the items would evaporate. This could cause them to dry out and possibly self-ignite. Never use the microwave oven to store or dry items which could ignite easily.

## Warning and Safety instructions

---

- ▶ This microwave oven is not intended for use by people (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision and instruction concerning its use by a person responsible for their safety. They may only use the appliance unsupervised if they have been shown how to use it in a safe way. They must be able to recognise the dangers of misuse.
- ▶ This appliance is equipped with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised technician or by Miele.

### Safety with children

- ▶ Young children must not be allowed to use the appliance.
- ▶ Older children may use the appliance without supervision if its operation has been clearly explained to them and they are able to use it safely. Children must be able to recognise and understand the potential risks of improper use.
- ▶ Children must not be allowed to clean or maintain the appliance unsupervised.
- ▶ Please supervise children in the vicinity of the microwave oven and do not let them play with it.
- ▶ Danger of suffocation! Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

## Warning and Safety instructions

---

- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. When grilling with or without the microwave function, the oven interior, the grill element and the door will get hot. Do not let children touch the microwave oven when it is in operation.
- ▶ Danger of injury! The oven door can support a maximum weight of 8 kg. Children could injure themselves on an open door. Do not let children sit on the door, lean against it or swing on it.

### Technical safety

- ▶ A damaged appliance could be dangerous. Check the appliance for visible signs of damage. Do not use the appliance if it is damaged.
- ▶ If the electrical connection cable is damaged it must only be replaced by a Miele authorised service technician in order to prevent a hazard.
- ▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if
  - the appliance door is warped.
  - the door hinges are loose.
  - holes or cracks are visible in the casing, the door or the oven interior walls.
- ▶ Any contact with live connections or tampering with the electrical or mechanical components of the microwave oven will endanger your safety and may lead to appliance malfunctions. Do not open the appliance housing under any circumstances.
- ▶ Before connecting the appliance to the power supply, ensure 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 qualified electrician.

## Warning and Safety instructions

---

▶ Do not use multi-socket adapters and extension leads to connect the microwave oven to the electricity supply. They are a fire hazard and do not guarantee the required safety of the appliance.

▶ The electrical safety of this microwave oven can only be guaranteed when continuity is complete between it and an effective earthing system. It is essential that this standard safety requirement is met to avoid the risk of damage or electric shock due to a missing or disconnected protective conductor. If in any doubt, please have the electrical installation tested by a qualified electrician.

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

▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Any repairs not performed by a Miele authorised technician will void the warranty.

▶ During repairs or cleaning and maintenance, the microwave oven must be disconnected from the mains power supply. It is only completely isolated from the electricity supply when:

– the plug has been disconnected from the back of the appliance or the appliance has been switched off at the wall socket and the plug withdrawn.

Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

– the mains circuit breaker is switched off.

- the screw-out fuse is removed (in countries where this is applicable).

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



## Warning and Safety instructions

---

- ▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the appliance is in use. Heat and moisture can build up behind the closed furniture door. This can result in damage to the appliance and furniture unit. Leave the furniture door open until the appliance has cooled down completely.
- ▶ The appliance must not be used in a non-stationary location (e.g. on a ship).
- ▶ Reliable and safe operation of this microwave oven can only be assured if it has been connected to the mains electricity supply.

# Warning and Safety instructions

---

## Correct use

 Danger of burning on the grill.

When grilling with or without the microwave function, the microwave oven will get hot. You could burn yourself on the oven interior walls, the grill element, food, accessories or the oven door.

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

▶ Always ensure that food is sufficiently cooked or reheated.

The time required for this depends on a number of factors, such as the nature of the food, its initial temperature, the amount to be cooked and recipe variations.

Some foods may contain micro-organisms which are only destroyed by thorough cooking at sufficiently high temperatures (over 70 °C) for long enough (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 any doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high.

This can be achieved by stirring or turning the food, and observing a sufficiently long standing time (see charts) which should be added to the time needed for reheating, defrosting or cooking. During the standing time the temperature is distributed evenly in the food.

▶ Always remember that times for cooking, reheating and defrosting in a microwave oven are usually considerably shorter than with traditional methods of cooking food.

Excessively long cooking durations can lead to food drying out and burning, or could even cause it to catch fire. Fire hazard! There is also a danger of fire if breadcrumbs, flowers, herbs etc. are dried in the microwave oven. Do not dry these items in the microwave oven.

## Warning and Safety instructions

---

- ▶ Cushions or pads filled with cherry kernels, wheat grain, lavender, or gel, such as those used in aromatherapy can ignite when heated, even after they have been removed from the microwave oven. Do not heat these up in the microwave oven. Fire hazard!
- ▶ The microwave oven is not suitable for cleaning or disinfecting items. Items can get extremely hot and there is a danger of burning when the item is removed from the appliance. Fire hazard!
- ▶ The appliance can be damaged if it is used without food being placed in it or if it is incorrectly loaded. Therefore do not use the appliance to preheat crockery or to dry herbs or similar items.
- ▶ Always ensure that food, a gourmet plate or a browning dish has been placed in the microwave, and that the turntable is in place, before switching on.
- ▶ Pressure can build up when reheating food or drinks in sealed containers, jars or bottles, which can cause them to explode. Never cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top **and** teat must be taken off.
- ▶ Be careful when removing dishes from the appliance. Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot. The dish is only warmed by the heat of the food. Before serving, always check the temperature of the food itself after taking it out of the microwave. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when heating food for babies, children, and the elderly or infirm.** After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger of burning. Double check after it has been left to stand.

## Warning and Safety instructions

---

▶ When heating liquids, milk, sauces etc. using microwave power, the boiling point of the liquid may be reached without the production of the typical bubbles. Liquids do not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken, which can lead to the liquid boiling over suddenly and explosively. Danger of burning and scalding!

The formation of bubbles can be so strong that the pressure forces the oven door open. Danger of injury and damage to the appliance! Stir liquids well before heating. After heating, wait at least 20 seconds before removing the container from the oven. In addition, during heating a glass rod or similar item, if available, can be placed in the container.

▶ To avoid fuelling any flames, do not open the oven door if smoke occurs in the oven interior.

Interrupt the process by switching the appliance off and disconnect it from the electricity supply.

Do not open the door until the smoke has dispersed.

▶ Oils and fats can ignite if allowed to overheat. Never leave the microwave oven unattended when cooking with oil or fats. Do not use the appliance for deep frying. Never attempt to put out oil or fat fires with water. Switch the microwave oven off and extinguish the flames by leaving the door closed.

▶ Due to the high temperatures radiated, objects left near the microwave oven when it is in use could catch fire. Do not use the appliance to heat up the room.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot surfaces. Never heat undiluted alcohol in the microwave, as it can easily ignite. Fire hazard!

## Warning and Safety instructions

---

- ▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the microwave oven. This can also cause damage to the control panel, benchtop and surrounding kitchen furniture. Always cover food that is left in the oven to keep warm.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.
- ▶ The oven interior can get hot during use. Danger of burning! Clean the oven interior and accessories as soon as it has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible. Stubborn soiling could damage the microwave oven in certain circumstances and could even be dangerous. Fire hazard!  
Please refer to the relevant instructions in “Cleaning and care”.
- ▶ Fire hazard! Plastic containers which are not suitable for use in microwave ovens can be badly damaged and cause damage to the appliance if used. Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see “Suitable containers for microwave use”).  
Using these items could result in damage to the container and/or present a fire risk.
- ▶ Disposable plastic containers must be specified by the manufacturer as suitable for use in a microwave oven.  
Do not leave the oven unattended when heating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

## Warning and Safety instructions

---

- ▶ Heat-retaining packaging consists of, among other things, a thin layer of aluminium foil. Microwaves are reflected by metal. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.  
Do not use heat-retaining packaging for warming food in the microwave oven, such as bags for grilled chicken.
- ▶ If you cook eggs without their shells using microwave power, the yolks could explode due to the resulting pressure. Prick the yolk several times before cooking to avoid this.
- ▶ Eggs heated in their shells using microwave power can burst, even after they have been taken out of the oven. Eggs can only be cooked in their shells in a specially designed egg-boiling device. Do not reheat hard-boiled eggs in the microwave oven.
- ▶ Food with a thick skin or peel, such as tomatoes, sausages, potatoes and aubergines can burst when heated. Pierce or score the skin of these types of food several times to allow steam to escape.
- ▶ Dishes with hollow knobs or handles are not suitable for use in a microwave oven. Moisture which has gathered in the hollow recesses can cause pressure to build up and the items can explode (this risk is reduced if the hollow recess is sufficiently ventilated). We recommend that you do not use such dishes in the microwave oven.
- ▶ Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.  
To check food temperature, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food.
- ▶ The steam from a steam cleaner could reach electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.

## Warning and Safety instructions

---

### **The following applies for stainless steel surfaces:**

- ▶ The coated stainless steel surface can be damaged by adhesives and will lose its dirt-repelling properties. Do not use sticky notes, adhesive tape or other types of adhesive on the stainless steel surface.
- ▶ The surface is susceptible to scratching. Even magnets can cause scratches.

### **Accessories**

- ▶ Only use original Miele accessories. If other parts are used, warranty, performance and product liability claims will be invalidated.
- ▶ The rack and gourmet plate supplied are designed for use with microwave power and can be used for grilling with or without the microwave function. They must not, however, be used at the same time, as this would damage the gourmet plate. Always place the gourmet plate directly on the turntable.
- ▶ The gourmet plate gets extremely hot when in use. Always use oven gloves when handling it to avoid burns. Place it on a suitable heat-resistant mat or pot rest. The rack and the gourmet plate get hot during grilling (with or without the microwave function).  
Danger of burning!  
Do not place the hot gourmet plate (or any other hot cooking container) on a cold surface, such as a tiled or granite benchtop. The glass tray or container could crack or shatter. Use a suitable heat-resistant mat or pot rest.
- ▶ Do not use the gourmet plate together with a commercially available microwave cover because the cover would become too hot.

## Before using for the first time

After unpacking, let the appliance stand for approx. 2 hours at room temperature after transporting it to its final location before connecting it to the electricity supply.

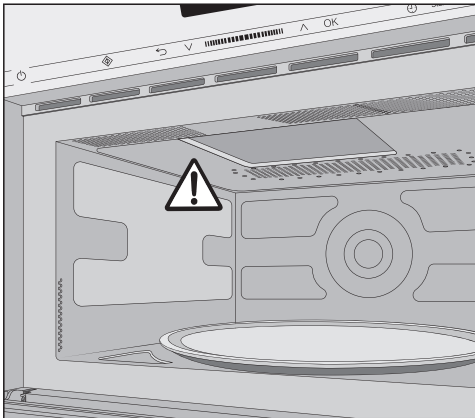
This is to allow time for the temperature to equalise between the temperature in the room and the appliance. This is important for the correct electronic functioning of the appliance.

**!** Risk of suffocation from packaging material.

Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation.

Keep packaging material away from children.

- Remove all packaging materials from the appliance.



Do not remove the cover of the microwave outlet inside the oven.

- Check the appliance for any damage.

**!** Danger to health due to a defective device.

Operating a damaged appliance can result in microwave leakage and present a hazard to the user.

Do not use the appliance if

- the appliance door is warped.
- the door hinges are loose.
- holes or cracks are visible in the casing, the door or the oven interior walls.

- Clean the inside of the microwave oven and all the accessories with a soft sponge and warm water.



When building in the appliance, ensure that there is adequate ventilation to the front of the appliance.

Do not obstruct the air vents with any objects.

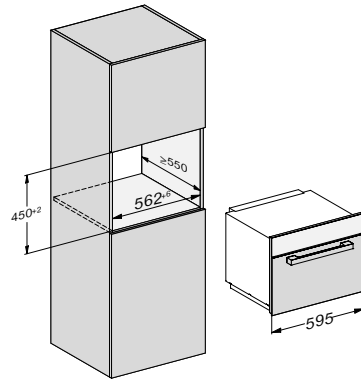
Lifting the microwave oven by the door handle could cause damage to the door.

Use the handle cut-outs on the side of the housing to lift the appliance.

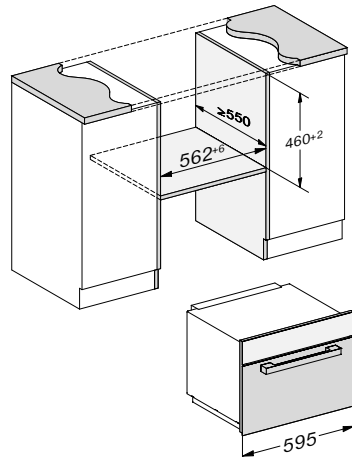
## Building-in dimensions

Dimensions are given in mm.

## Tall unit installation



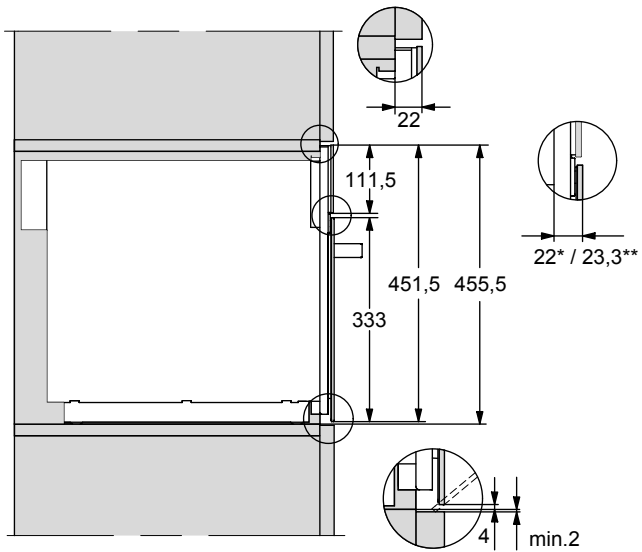
## Base unit installation



# Installation

---

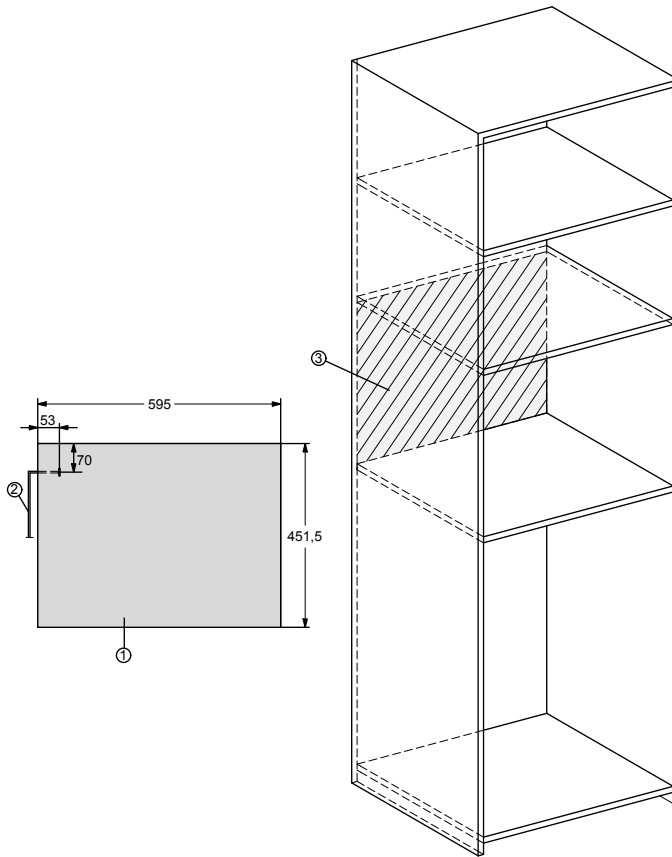
## Side view



\* Glass

\*\* Stainless steel

## Tall unit connection

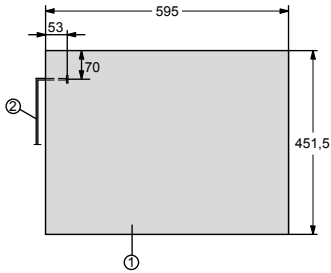
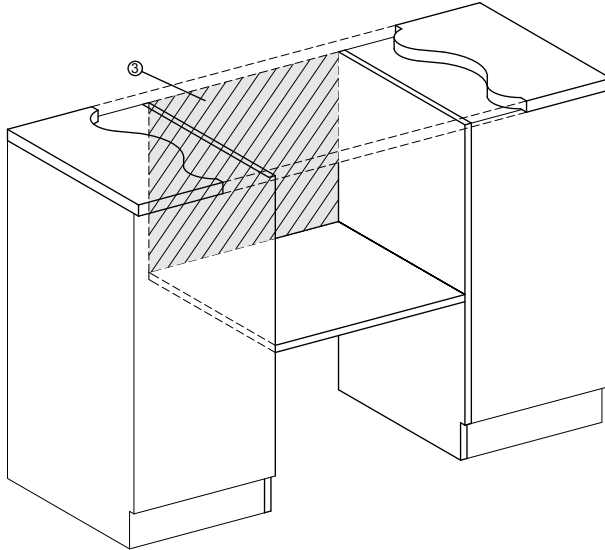


- ① Front view
- ② Mains connection cable,  
length = 1,600 mm
- ③ No connections permitted in this area

# Installation

---

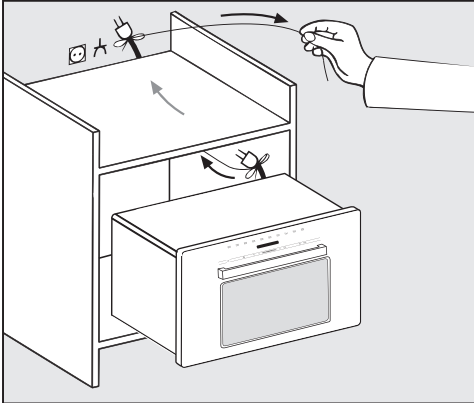
## Base unit connection



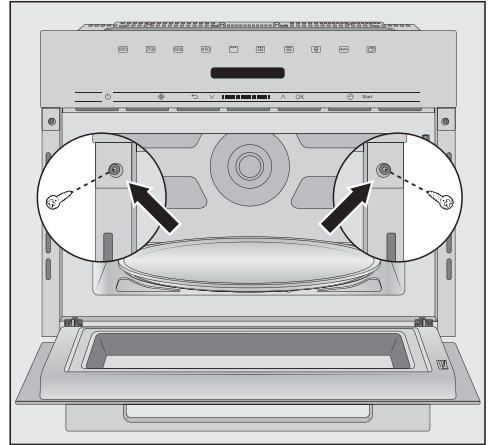
- ① Front view
- ② Mains connection cable,  
length = 1,600 mm
- ③ No connections permitted in this area

## Carrying out installation

The appliance must be built in before it can be used.



- Slide the appliance into the niche. Feed the cable with the plug through the back of the furniture unit.




- Align the appliance.
- Open the appliance door and secure the appliance into the side walls of the furniture unit using the screws provided.

# Installation

---

## Electrical connection

 Danger of injury due to a defective appliance.

Before connecting the appliance, ensure that it has not been damaged in any way.

Do not use a damaged appliance.

The appliance is supplied with a power cord and plug for connection.

Make sure that the earthed socket is freely accessible at all times. If the switch is not accessible after installation an additional means of disconnection must be provided for all poles.

 Risk of fire from overheating.

Connecting the appliance to a multi-socket plug adapter or to an extension lead can overload the cable.

Do not use an extension lead or multi-socket plug adapter.

Connect the appliance directly with the original cable without any intermediate elements.

The electrical system must comply with the applicable standards and with local and national regulations.

If the connection cable is damaged, it must only be replaced with a specific connection cable of the same type (available from Miele) in order to avoid a hazard. For safety reasons, such replacement may only be carried out by a qualified and competent technician or Miele.

The connection data can be found on the data plate located on the front of the oven interior or on the back of the appliance.

Compare the specifications on the data plate with those of the mains electricity supply. The data must match.

If in any doubt, consult a qualified electrician.

The appliance must not be connected to the inverter of an autonomous power supply such as e.g. a solar power system. When the appliance is switched on, power surges could result in a safety switch-off. This could damage the electronics.

The appliance must not be used with so-called energy saving devices either. These reduce the amount of energy supplied to the appliance, causing it to overheat.

### Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. 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

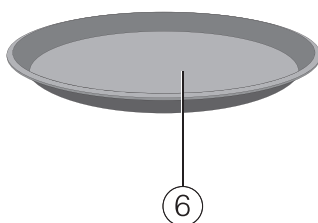
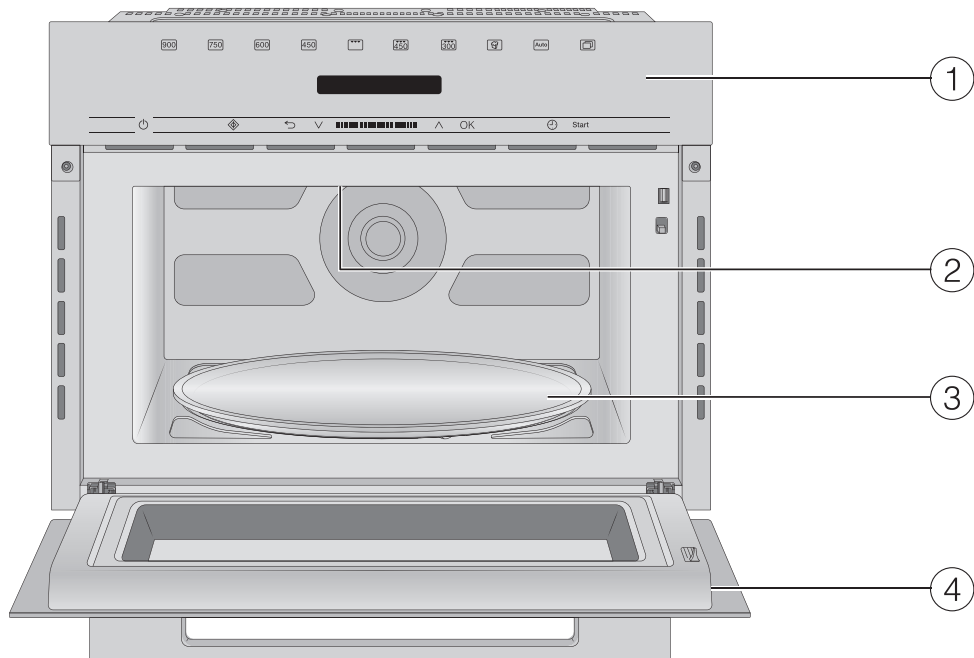
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

# Guide to the appliance

---



- ① Control panel
- ② Grill
- ③ Turntable
- ④ Door
- ⑤ Grilling rack
- ⑥ Gourmet plate



### Grilling rack

The grilling rack can be used for all functions with and without microwave power, **except** for Microwave Solo mode.

To avoid the grilling rack being used inadvertently with Microwave Solo mode, it should not be stored inside the microwave oven.

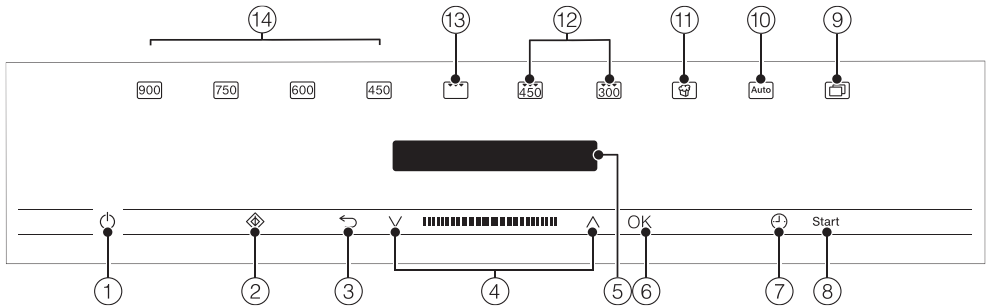
### Gourmet plate

The gourmet plate is a round, non-stick grilling plate. It can be used to heat snacks or small meals quickly whilst maintaining crispness.

**Useful tip:** These products and others can be ordered from the Miele online shop.


They can also be ordered directly from Miele (see the end of this booklet for contact details).

# Control panel



- ① On/Off ① sensor
- ② Quick MW ② sensor
- ③ ↵ sensor for going back a step and for cancelling a cooking programme
- ④ Navigation area with the ^ and v sensors for scrolling in the selection lists and for changing values
- ⑤ For displaying the time of day and information on operation
- ⑥ OK sensor for selecting functions and saving settings
- ⑦ ⌚ sensor for setting a minute minder or a cooking duration
- ⑧ start sensor for starting a cooking process
- ⑨ [Icon] sensor for further programmes and settings
- ⑩ Auto sensor for various Automatic cooking programmes
- ⑪ [Icon] sensor for popcorn
- ⑫ Microwave + Grill combination mode
- ⑬ Grill mode
- ⑭ Different power levels of the microwave oven


## On/Off sensor

The On/Off  sensor control is recessed and reacts to touch.

It switches the microwave on and off.

## Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, Automatic programmes and settings.

After switching the microwave oven on with the On/Off  sensor, the main menu will appear with the prompt **Select** function.

## Sensor controls

The sensors react to touch. Every touch of the sensors is confirmed by an audible tone. You can switch off this keypad tone by selecting the **Volume** setting and then selecting **Keypad tone** and lowering the volume all the way down with the arrow sensors.

If the display is dark, the sensors will not react until the microwave oven is switched on.

## Sensor controls above the display

Here you will find the operating modes and the further functions of the microwave oven.

### Operating mode/function

 Power level 900 Watt

 Power level 750 Watt

 Power level 600 Watt

 Power level 450 Watt



 Grill

 Combination mode  
450 Watt + Grill

 Combination mode  
300 Watt + Grill

 Popcorn

 Automatic programmes

 Further  
(programmes and Settings )

300 W

150 W

80 W

Grill + 150 W





Defrost

Reheat

Settings 







# Controls

## Sensor controls under the display

Sensor	Function
	Use this sensor control to start the Quick MW function. The cooking process runs at the maximum power level (900 W) and a cooking duration of one minute (see “Operation - Selecting Quick microwave”). Touching the sensor control repeatedly increases the cooking duration in increments.
	Depending on which menu you are in, this sensor control will take you back a level or back to the main menu.  If a cooking process is in progress, you can stop the cooking process with this sensor and cancel it by touching the sensor again.
	In the navigation area, use the arrow sensors or the area between them to scroll up and down in the selection lists. The display shows the menu option that you want to select.  You can change the values and settings using the arrow sensors or the area between them.
<i>OK</i>	A function that appears in the display can be selected with <i>OK</i> . The selected function can then be changed.  Confirm with <i>OK</i> to save changes.  If information appears in the display, select <i>OK</i> to confirm the message.
	You can use this sensor to set a minute minder (e.g. for boiling eggs) at any time, even when a cooking process is in progress. You can also use this sensor to programme cooking durations.
Start	Use this sensor to start a cooking process.

## Display symbols

The following symbols may appear in the display:

Symbol	Meaning
	This symbol indicates that there is additional information and advice about using the appliance. Select <i>OK</i> to access the information.
	This indicates that there are more options available, which are not visible because there is not enough space in the display.
	Some settings, e.g. display brightness and signal tone volume, are selected using a segment bar.
	A tick next to a setting indicates that this option is currently selected.
	The system lock is switched on (see “Settings - Safety”). The controls are locked.
	Minute minder

# Operating principles

---

## Selecting a menu item or changing a value or setting

The arrow sensors  $\wedge$  and  $\vee$  and the area between them  $|||■|||$  have the following functions:

- They select a menu item in a selection list.
- They change a value (e.g. the weight of the food) or a setting (e.g. the volume of the signal tone).
- Touch the applicable arrow sensor or swipe to the right or left in the area between the arrow sensors until you reach the desired menu option.

**Useful tip:** If you hold down the arrow sensor, the selection list or the values continue to scroll automatically until you release the arrow sensor.

- Confirm your selection with *OK*.

The current setting is marked with a  $\checkmark$ .

## Selecting the operating mode or function

The sensors for the operating modes and functions (e.g. settings) are located above the display. An operating mode or function is selected with the corresponding sensor on the control panel (see “Operation” and “Settings”).

- Touch the sensor control of the required operating mode or function.

The sensor on the control panel will light up orange.

- Set the values or scroll through the selection lists until the required setting appears.

## Cancelling cooking

You can cancel a cooking process using the function sensor control that lights up orange or using the  $\leftarrow$  sensor.

- Touch the sensor control for the operating mode, or the  $\leftarrow$  sensor twice to cancel the cooking process.
- If you have set a cooking duration, select *Cancel process* and confirm with *OK*.

The main menu will appear.

## Description of the functions

---

In a microwave oven there is a high-frequency tube called a magnetron. This converts electrical energy into electromagnetic waves (microwaves). These microwaves are distributed evenly throughout the oven interior, and are reflected off the metal appliance walls. This enables the microwaves to reach the food from all sides and heat it up. Microwave distribution is improved with the turntable engaged.

In order for microwaves to reach the food, they must be able to penetrate the cooking container being used. Microwaves can pass through porcelain, glass, cardboard and plastics, but not metal. Therefore do not use utensils that are made of metal or contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could lead to the creation of sparks. The microwaves cannot be absorbed.

Microwaves pass through a suitable container and into the food. All food contains water molecules which, when subjected to microwave energy, start to oscillate 2.5 billion times a second. This vibration creates heat. It first starts developing around the outside of the food and then slowly penetrates towards the centre. The more water a food contains, the faster it is heated or cooked.

The heat is produced directly in the food. This has the following advantages:

- Food can generally be cooked without adding liquid or cooking oil, or with just a little water or oil.
- Cooking, reheating and defrosting in a microwave oven is quicker than using conventional methods.
- Nutrients, such as vitamins and minerals, are generally retained.
- The colour, texture and taste of food are not impaired.

Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

# Modes of operation

---

In the microwave oven, food is cooked, reheated or defrosted quickly.

You can use the microwave oven in the following ways:

– Food can be defrosted, reheated or cooked by entering a power level and a duration.

– Deep-frozen, ready-made meals can be defrosted and then heated or cooked.

– The microwave oven can also be used for other tasks, e.g. for proving yeast dough, melting chocolate and butter, dissolving gelatine, preparing cake icing, and preserving small amounts of fruit, vegetables and meat.

## Functions

### Microwave Solo mode

Suitable for defrosting, reheating and cooking.

### Grilling

Ideal for grilling thin cuts of meat, e.g. steak or sausages.

### Combination mode (Microwave + Grill)

Ideal for browning dishes with toppings. The microwave cooks the food, and the grill browns it.

### Automatic programmes

You can choose from the following Automatic programmes:

You can choose from four different categories of Automatic programmes.

– Cook 

– Defrost

– Reheat

– Popcorn 

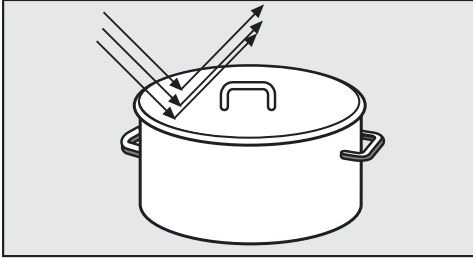
The programmes are weight-dependent.

You can specify the weight of food in grams (g), pounds (lb) or pounds/ounces (lb/oz) (see “Settings - Changing settings”).

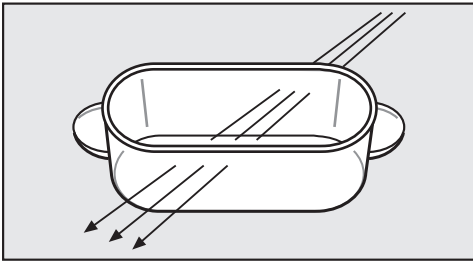


# Suitable containers for microwave use

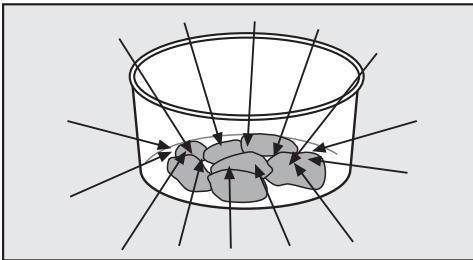
## Microwaves



– are reflected by metal,



– pass through glass, porcelain, plastic and cardboard,



– and are absorbed by food.

**⚠ Risk of fire due to unsuitable crockery.**

Containers which are not suitable for use in microwave ovens can be badly damaged and cause damage to the appliance if used.

Please observe the information on suitable containers for microwave use.

## Material and shape

The material and shape of containers used affect cooking results and times. Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

**⚠ Risk of injury due to hollow handle parts and lid knobs.**

Moisture can penetrate hollow handles and lid knobs of crockery. This can lead to a build-up of pressure, which can cause the hollow parts to crack or shatter with the danger of injury.

Do not use crockery with hollow handles or lid knobs, unless the hollow parts are sufficiently vented.

## Metal

Metal containers, aluminium foil, metal cutlery, and china with metallic decoration such as gold rims or cobalt blue must not be used with microwave mode. Metal reflects microwaves and obstructs the cooking process.

Do not use containers where the foil lid has not been completely removed as small pieces of foil can cause sparking.

Exceptions:

– Ready-meals in aluminium foil dishes

These can be defrosted and reheated in the microwave oven, if recommended by the manufacturer. Important: Remove the lid and make sure the foil dish is at least 2 cm from the oven walls at all times. However, food is only

# Suitable containers for microwave use

---

heated from the top. Transferring the food from the aluminium foil container to a dish suitable for microwave use will result in a more even heat distribution.

Do not place aluminium foil dishes on the rack, in case the dish sparks or arcs.

– Pieces of aluminium foil

For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wingtips or other thin parts for the last few minutes of the programme.

Make sure that the aluminium foil is at least 2 cm from the oven walls at all times. It must not touch the walls.

– Metal meat skewers or clamps

These should only be used if they are very small in comparison to the size of the cut of meat.

## Glazes and colours

Some dishes have glazes and colours containing metallic substances. These dishes are unsuitable for microwave use.

## Glassware

Heat-resistant glass or ceramic glass is ideal for use in the microwave oven.

Crystal glass is unsuitable as it usually contains lead which could cause the glass to crack in the microwave.

## Porcelain

Porcelain is a suitable material.

However do not use porcelain with gold or silver edging, or items with hollow knobs or handles.

## Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Earthenware can get very hot and may crack.


Wear oven gloves when removing the dishes from the oven.

## Wood

Water contained in wood evaporates during the cooking programme. This causes the wood to dry and crack.

Wooden dishes are therefore not suitable.

## Plastics

 Damage caused by heat-sensitive plastics.

Plastics must be heat-resistant to a minimum of 110 °C. Otherwise the plastic may melt and fuse with the food.

Use plastic containers only with Microwave Solo mode.

Special plastic utensils designed for use in microwave ovens are available from retail outlets.

Melamine containers are not suitable. They absorb energy and become hot. When purchasing plasticware, make sure that it is suitable for use in a

## Suitable containers for microwave use

---

microwave oven.

Disposable containers, such as trays made from polystyrene, can only be used for very short, timed warming and reheating of food.

To protect the environment we do not recommend the use of single-use containers.

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand to allow the steam to escape. This prevents a build-up of pressure from forming and the bag from bursting.

There are also special bags available for steam cooking which do not need to be pierced. Please follow the instructions given on the packet.



Risk of fire due to unsuitable material.

Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire.

There is a danger that they will ignite when heated.

### Disposable containers

Disposable plastic containers must have the characteristics listed under “Plastics”.



Risk of fire due to unsuitable crockery.

Disposable containers made out of plastic, paper or other inflammable materials can ignite.

Do not leave the appliance unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

# Suitable containers for microwave use

## Testing containers

If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use in a microwave oven, a simple test can be performed:

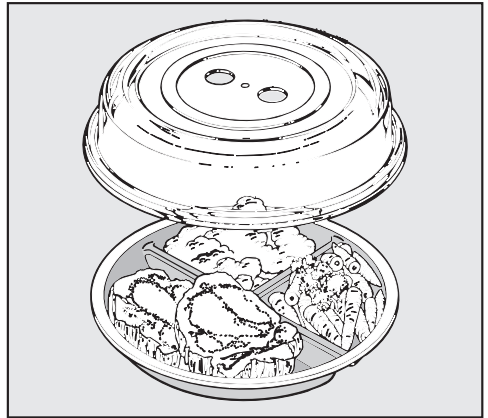
- Place the item you wish to test in the centre of the oven.
- Close the door.
- Touch the ⏻ sensor.
- Select the 900 Watt power level.
- Enter 30 seconds using the ^ and v arrow sensors and confirm the entry with OK.
- Touch the start sensor to start the test.

If a crackling noise is heard during the test accompanied by sparks, switch the appliance off immediately (touch ⏻ and confirm with OK)! Any crockery which causes this reaction is unsuitable for use with microwave power. If any doubt exists about the suitability of containers, please contact the manufacturer or supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for microwave use.

## A microwave lid or cover

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- speeds up the cooking process.
- prevents food from drying out.
- helps keep the oven interior clean.




- When using Microwave Solo, always cover food with a microwave-safe lid.

Suitable covers are available from retail outlets.


Alternatively, you can use cling film recommended for use in a microwave oven by the manufacturer. Normal cling film may distort with the heat and fuse with the food.

## Suitable containers for microwave use

 Damage caused by heat-sensitive plastics.


The material of the microwave cover must be able to withstand temperatures of up to 110 °C (see manufacturer information). At higher temperatures the plastic may distort and fuse with the food.

Therefore the cover must only be used in microwave ovens and only with Microwave Solo mode without the gourmet plate.

 Damage due to covered openings.

If a lid is used with a container which only has a narrow diameter, the cover could form a seal around the container and there might not be enough room for condensation to escape through any holes in the top. The cover could get too hot and start to melt.

Make sure that the cover does not form a seal.

 Risk of explosion due to pressure build-up.

Pressure can build up when reheating food or drinks in sealed containers, jars or bottles, which can cause them to explode.

Sealed glass containers, such as jars of baby food, must be opened before they are placed in the microwave. Do not attempt to heat them up unopened. With baby bottles, the screw top and teat must be taken off.

**Do not use** a lid or cover when

- cooking food coated with breadcrumbs.
- cooking meals which are to be given a crisp finish, such as toast.
- the gourmet plate is being used.

## Before using for the first time

---

The appliance must be built in before it can be used.

When the microwave is connected to the mains electricity, it is immediately ready for use.

### Welcome screen

The Miele logo appears. You will then be requested to select some basic settings which are needed before the microwave oven can be used.

- Follow the instructions in the display.

### Setting the language

- Use the arrow sensors to select the language.
- Confirm with *OK*.

If you have accidentally selected a language that you don't understand, proceed as described in "Settings – Language".

### Setting the country

- Use the arrow sensors to select the country.
- Confirm with *OK*.

### Setting the time of day

- Use the arrow sensors to set the time of day.
- Confirm with *OK*.

The display message *Clock display off* is marked with a ✓.

- Confirm with *OK*.

The information *Energy consumption -* appears in the display because energy is saved when the time of day display is switched off.

- Touch *OK*.

*Set-up finished* appears in the display.


- Confirm with *OK*.

*Select function* appears in the display.

The time of day display is set at the factory to run in the background. The display switches off and goes dark to save energy.


You can change this setting if you want to see the time of day at all times (see "Settings - Changing settings").

When the time of day is visible, all sensor controls immediately react to touch.



When the display is dark, the appliance is switched off. The appliance must be switched on using the On/Off  sensor before it can be used again.

**Useful tip:** The time of day can be displayed in 12-hour format (see "Settings – Time – Clock Format").


## Altering the time of day

- Switch on the appliance with the On/Off  sensor.

Select function **appears** in the display.

- Touch the  sensor.
- Select the submenu **Settings**  using the arrow sensors and confirm with *OK*.
- Then select the submenu **Time** using the arrow sensors and confirm with *OK*.
- Select **Set** using the arrow sensors and confirm with *OK*.






The current time of day is highlighted in white in the display.

- Change the time of day using the arrow sensors and confirm with *OK*.
- Touch the  sensor repeatedly to return to the first level.

Select function **appears** in the display.

# Settings

## Settings overview

Menu option	Available settings
Language 	...deutsch*, english... <b>Country</b>
Time	Display (Clock display off*, Clock display on, Night dimming) Clock format (24 h*, 12 h) Set
Volume	Buzzer tones  Keypad tone 
Display brightness	
Units	Weight (g*, lb, lb/oz)
Keeping warm	On*, Off
Quick MW	Power level (...900 W*, 750 W, ...) Duration (01:00*, customisable)
Popcorn	Duration 03:20*, customisable between 2:30 and 3:50 min
Oven compartment query	On*, Off
Safety	Sensor lock (Off*, On) System lock  (Off*, On)
Software version	
Showroom programme	Demo mode (Off*, On)
Factory default	Do not reset, Reset

\* Factory setting







## Changing settings

You can select an alternative for some settings of your appliance.

Please consult the chart for the individual settings that can be changed. The factory settings are marked with an asterisk \* in the chart.

To change a setting, proceed as follows:

- Touch the  sensor.
- Select **Settings**  using the arrow sensors.
- Confirm your selection with *OK*.
- You can now select the options listed in the chart using the arrow sensors. Confirm the desired item with *OK*.
- Depending on the menu option, you can now enter values or select one of the sub-items with the arrow sensors.
- Touch  if you do not want to change a setting and want to switch to another.
- Touch  when you have finished changing settings.




The altered settings are retained after a power cut.

## Language

You can set the language and the country.

The country can be selected if there are different countries and language variants available for the selected language.

After selecting and confirming your choice, the language you have selected will appear in the display.

**Useful tip:** If you have selected the wrong language by mistake, select . Follow the  symbol to get back to the **Language**  submenu.

## Time

### Display

Select the time of day display for when the microwave oven is switched off:

- On  
The time always appears in the display. All sensor controls react to touch immediately.
- Off  
The display is dark to save energy. The appliance needs to be switched on before it can be used.
- Night dimming  
To save energy, the time is only visible in the display between 5:00 am and 11:00 pm. The display remains dark at the other times. The appliance needs to be switched on before it can be used.

### Clock format

The time of day can be displayed in the 24 or 12-hour format.

# Settings

---

## Set

Set the hours and then the minutes.

If there is a power cut, the current time of day will reappear once power has been restored. The time of day is saved for approx. 150 hours.

## Volume

The volume of the signal tones is represented by a segment bar.

– ■■■■■■■■  
maximum volume

– □□□□□□  
The tone is switched off.

## Buzzer tones

If signal tones are switched on, a tone will sound when the set temperature is reached and at the end of a set time.

## Keypad tone

When the keypad tones are switched on, a tone sounds when a sensor is touched.

## Display brightness

The display brightness is represented by a segment bar.

– ■■■■■■■■  
maximum brightness

– ■□□□□□  
minimum brightness

## Units

### Weight

For Automatic programmes, you can set the weight of food in grams (g), pounds (lb) or pounds/ounces (lb/oz).


## Keeping warm

The keeping warm function Keeping warm will switch on automatically after the end of a cooking programme which has used at least 450 W, providing the door remains closed and no sensors are pressed.

After approx. 2 minutes, the food will be kept warm using 80 W for a maximum period of 15 minutes.

- On  
The Keeping warm function is switched on.
- Off  
The Keeping warm function is switched off.

## Quick MW

Touching the  sensor is sufficient to set the appliance operating at maximum power for 1 minute. Power and duration can be modified. This means a frequently used cooking process can be saved in this programme space.

- Power level  
All available power levels can be selected.
- Duration  
At the maximum power level, a maximum cooking duration of 5 minutes can be programmed; for other levels, a maximum cooking duration of 10 minutes.

## Popcorn

This programme is suitable for making microwave popcorn.

The factory setting of 3:20 minutes can be changed.  
It can be set between 2:30 and 3:50 minutes.

## Oven compartment query

The food prompt is a reminder that the appliance should not be used without food inside it.

Operating the appliance without food can damage the appliance.

If a cooking programme is started without the door having first been opened, the prompt *Food in oven?* will appear in the display.

It is possible that there is no food inside the appliance because the door has not been opened recently (in the last 20 minutes).

The programme only starts after confirming with *OK* or after the door has been opened.

## Safety

### System lock

The system lock prevents the appliance being used unintentionally, for example by children.

The minute minder can still be set when the system lock is on.

The system lock will remain switched on even after a power outage.

– On

The system lock is switched on. Before you can use the microwave oven, you need to switch it on and touch *OK* for at least 6 seconds.

– Off

The system lock is deactivated. You can use the microwave oven as normal.

### Sensor lock

The sensor lock prevents the microwave being switched off or a cooking programme being altered by accident. Once activated, the sensor lock prevents all sensor controls and fields in the display from working a few seconds after a programme has been started.

– On

The sensor lock is switched on. Before you can use a function, touch *OK* for at least 6 seconds. The sensor lock is then deactivated for a short time.

– Off

The sensor lock is deactivated. All sensor controls react to touch as normal.

# Settings

---

## Software version

The software version menu option is for use by Miele service technicians. You do not need this information for domestic use.

## Showroom programme

This function enables the microwave oven to be demonstrated in showrooms without heating up. Do not activate this setting for domestic use.

## Demo mode

If you switch the microwave oven on while demo mode is activated, the message *Demo mode* will appear in the display. The appliance does not heat up.

– On

Touch *OK* for at least 4 seconds to activate demo mode.

– Off

Touch *OK* for at least 4 seconds to deactivate demo mode.

The microwave oven is fully functional again.

## Factory default

One setting can be used to reset all the changes made to the initial state of the microwave oven.

– Do not reset

All changes made are retained.

– Reset

All settings are reset to the factory default settings.

## Opening the door

If the microwave oven is being used, opening the door will interrupt the cooking programme.

 Risk of injury from the open door.

The oven door can support a maximum weight of 8 kg. Children could injure themselves on an open door.

Do not let children sit on the door, lean against it or swing on it.

## Placing a dish in the oven

Ideally the dish should be placed in the middle of the oven compartment.

## Turntable

The turntable helps the food to cook, reheat or defrost evenly.

Do not operate the microwave without the turntable in place.

The turntable starts turning automatically when the appliance is operated.

Do not cook, reheat or defrost food directly on the turntable. Check that the dish is not larger in size than the turntable.

Turn or stir food during cooking, or turn the dish so that it heats up evenly.

## Closing the door

If the door has been opened during a cooking process, touch Start to resume cooking.

## Starting a programme

The microwave power level is selected by touching the corresponding sensor control.

- Touch the sensor for the required power level.

The sensor on the control panel will light up orange.

- Use the arrow sensors to set the cooking duration you want and confirm your selection with *OK*.

- Touch the *Start* sensor.

The cooking programme starts.

You can choose between 7 power levels.

The higher the power level, the more microwaves reach the food.

When heating up food which cannot be stirred or turned during cooking, as with a plated meal, it is best to use a lower microwave power level.

This ensures the heat is distributed evenly. Heat for long enough to cook the food properly.

The time required depends on:

- the initial temperature of the food. Food taken straight from the refrigerator takes longer to cook than food which has been kept at room temperature.
- the type and texture of the food. Fresh vegetables contain more water and cook more quickly than stored vegetables.

# Operation

---

- the frequency of stirring or turning the food.  
Frequent stirring or turning heats the food more evenly, and it is therefore ready in a shorter time.
- the amount of food.  
As a general rule, allow approx. time and a half for double the quantity.  
For a smaller quantity, shorten the duration accordingly.
- the shape and material of the container.

## Food in oven?

The message **Food in oven?** is a reminder that the appliance should not be used without food inside it.

Operating the appliance without food can damage the appliance.

If the Start sensor is touched without the door having first been opened, **Food in oven?** will appear in the display. It is possible that there is no food in the appliance because the door has not been opened for quite some time. Start is blocked until the door is opened.

## Interrupting or restarting a programme

At any time you can . . .

. . . **interrupt a programme:**

- Open the appliance door.

The time stops counting down.

Close the door appears in the display.

. . . **continue a programme:**

- Close the door and touch the start sensor.

The programme will continue.

## Altering settings

If you discover after starting a programme that . . .

. . . the **microwave power level** is too high or too low, you can

- select a new level.

. . . the **duration** set is too short or too long, you can

- change the time using the arrow sensors and continue the programme (by touching the start sensor).

## Cancelling a programme

- Touch the ↵ sensor twice or touch the selected power level.

Cancel process appears in the display.

- Confirm with **OK**.

## At the end of a programme

A signal tone will sound when the cooking programme is finished. The oven interior lighting goes out.

The signal tone is repeated several times. **Finished** appears in the display.

- Touch the sensor for the selected power level to confirm.

## Keeping warm

The **Keeping warm** function switches on automatically at the end of a cooking programme which has used at least 450 W, providing the door remains closed and no sensors are pressed. After approx. 2 minutes, the food will be kept warm using 80 W for a maximum period of 15 minutes.

Keeping warm appears in the display.

Opening the door or operating one of the sensors cancels the function.

The Keeping warm function cannot be selected as a separate function.

You can deselect this function (see “Settings”).

## Programming cooking durations

Cooking results can be adversely affected if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even spoil.

Select as short a time as possible until the start of the cooking process.


You can switch the cooking programme on or off automatically by entering a time for Finish at or Start at.

– Finish at

Specify when you want the cooking programme to end. The microwave oven will then switch off automatically at this time.

– Start at


Specify when you want the programme to start. The microwave oven will then switch on automatically at this time.

- Place the food in the oven.
- Select the function you want.
- Set the cooking duration and confirm with OK.
- Touch the  sensor.

- Select Finish at or Start at using the arrow sensors and confirm with OK.
- Specify the time that you want the cooking programme to start or end using the arrow sensors and confirm with OK.

Start at and the start time appear in the display.

## Selecting Quick microwave



Touching the  sensor is sufficient to set the appliance operating at maximum power for one minute.

- Touch the  sensor.

If no further selection is made, the microwave will operate at maximum power for one minute.


## Changing the duration and power level

You can change the preset duration and power level and save this as one of your main applications.

- Select .
- Select Settings  and confirm with OK.
- Select Quick MW and confirm with OK.
- Select Power level.

Power level and the saved power level appear in the display.

- If you want to change the power level, confirm with OK.


The saved power level is marked with .

# Operation

- Change the power level using the arrow sensors and confirm the selection with **OK**.
- Then use the arrow sensors to select **Duration** and touch **OK**.
- Use the arrow sensors to set the cooking duration you want and confirm with **OK**.

The display will show **Duration** and the selected time.

- Touch  repeatedly to return to the main menu.




The modified power level and the modified time are now saved and are selected when the  sensor is touched.

The altered cooking durations you have programmed are stored in the event of a power failure and do not have to be re-entered.

## System lock

The system lock prevents the appliance being used unintentionally, for example by children.

### Activating the system lock

- Select .
- Select **Settings**  and confirm with **OK**.
- Select **Safety** and confirm with **OK**.
- Select **System lock**  and then **OK**.
- Select **On** and then **OK**.
- Switch the appliance off to activate the system lock.


The appliance functions are now locked and can only be used if the system lock is deactivated.

Only the minute minder can be used when the system lock is activated (see “Using the minute minder”).

The system lock will remain switched on even after a power outage.

### Interrupting the system lock

You can deactivate the system lock temporarily.

- Switch on the appliance with the **On/Off**  sensor.

System lock  appears in the display.

- Confirm with **OK**.

Press **OK** for 6 seconds appears in the display.

- Follow the prompt in the display.

The time is shown counting down in the display.


The system lock is then suspended.

- Enter the cooking programme you want.

All sensors and programmes can be selected freely until the appliance is switched off.

The system lock is only reactivated after the appliance is switched off.

### Cancelling the system lock

- Switch on the appliance with the **On/Off**  sensor.

System lock  appears in the display.

- Confirm with **OK**.




Press **OK** for 6 seconds appears in the display.



- Follow the prompt in the display.

The time is shown counting down in the display.

The system lock is then deactivated.

- Select .
- Select Settings  and confirm with *OK*.
- Select Safety and confirm with *OK*.
- Select System lock  and then *OK*.
- Select Off and then *OK*.
- Switch off the appliance.

The system lock is now deactivated.

The appliance functions are available to use again.

# Operation

---

## Using the minute minder


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

The minute minder can also be used at the same time as a cooking programme for which automatic switch-on and switch-off times have been set (e.g. as a reminder to season the food part way through cooking).


- Touch .


Min. minder appears in the display.

- Use the arrow sensors to set the required minute minder and confirm with *OK*.

 lights up in the display and the time is counting down.

A signal tone will sound after the set time has elapsed.

 flashes and the time counts up. This enables you to see how long ago the minute minder time elapsed.

- Touch the  sensor to stop the process.

## Changing the time set for the minute minder

- Touch the  sensor.

Change appears in the display. The current minute minder time is stopped.

- Confirm with *OK*.
- Modify the time using the arrow sensors and confirm with *OK*.

The minute minder time continues to count down.

## Cancelling the minute minder

- Touch the  sensor.


Change appears in the display. The current minute minder is stopped.

- Select *Delete* using the arrow sensors and confirm with *OK*.

The minute minder is deleted.

## Minute minder + cooking process

The minute minder can be used at the same time as a cooking process and counts down in the background.

- Touch  during the cooking programme.

- Select *Min. minder* using the arrow sensors and confirm with *OK*.

- Use the arrow sensors to set the required minute minder and confirm with *OK*.

- Touch .

The cooking duration and the minute minder time are visible counting down next to each other in the display.


The grill has 4 settings: Grill solo and 3 combination settings where the grill is used together with a specific microwave power level.

If the total grilling duration required is less than 15 minutes, the grill should be preheated for approx. 5 minutes.

Thin, flat cuts of fish and meat should usually be turned half way through grilling for even results. Larger, chunkier pieces should be turned several times.

Grilling times depend on the type and thickness of the food and on the user's preference for a rare, medium or well done result.


When grilling directly on the rack, a heat-resistant, microwave-safe container should be placed underneath the rack to catch any fat or juices.

 Risk of damage due to overheating.

The gourmet plate supplied is not suitable for catching fat. It could overheat when empty. This would damage the coating.

Use a heat-resistant, microwave-safe dish instead.

- Place the food in a suitable dish.
- Place the rack and a heat-resistant, microwave-safe dish or the container with the food to be cooked on the turntable.

 Danger of burning due to hot dishes.

The rack and container will become hot during cooking.

Wear oven gloves when removing the dishes from the oven.


The container and grill rack will be easier to clean if washed in soapy water immediately after grilling.

The area on the ceiling around the grill becomes discoloured over time. This is an unavoidable consequence of use, and does not impair the function of the appliance in any way.

### Grilling without the Microwave function

Ideal for grilling thin cuts of meat, e.g. steak or sausages.

- Touch the  sensor.

The  sensor on the control panel will light up orange.

Duration and 00:00 min appear in the display.

- Use the arrow sensors to set the cooking duration you want and confirm your selection with *OK*.
- Touch the *Start* sensor.

The cooking programme starts. A signal tone will sound when the cooking programme is finished.

### Changing the grilling duration

The grilling duration can be changed during operation.

- Touch an arrow sensor.

The programme is interrupted.


## Operation - Grilling

- Change the time using the arrow sensors.
- Continue the programme by touching the **Start** sensor.


### Selecting a start time or end time

The grilling time can be set to start at a certain time and will end after the set duration.

- Touch the  sensor.

The  sensor on the control panel will light up orange.

Duration and 00:00 min appear in the display.

- Use the arrow sensors to set the cooking duration you want and confirm your selection with **OK**.
  - Then touch the  sensor.
- Duration and the set duration for the grilling programme are shown in the display.
- Choose between the options **Start at** and **Finish at** using the arrow sensors.

With **Start at**, you specify when you want the grilling programme to start. With **Finish at**, you specify when you want the grilling programme to end.


Alternatively, you can also select **Min. minder** here if you want to start a minute minder for a separate process in addition to the grilling programme.

- Confirm your selection with **OK**.

**Start at** or **Finish at** appears in the display, depending on which option you have selected.

The time is also highlighted.

- Use the arrow sensors to select the start or end time you want and confirm by touching **OK**.

**Start at** appears in the display and the  sensor lights up.

The grill programme will start at the selected time.





A signal tone will sound when the cooking programme is finished.





### Combining grill and microwave

This function works well for baking and browning. The microwave cooks the food, and the grill browns it.

The grill can be combined with 3 different microwave power levels: 150, 300 and 450 watts.

It is not possible to switch between these 3 power levels during the cooking process without interrupting the programme.

The combinations  and  can be selected directly on the control panel; the combination  can be found under .

- Select the combination you want by touching the ,  or the  sensor if you want to select .

The corresponding sensor on the control panel will light up orange.

Duration and 00:00 min appear in the display.

- Use the arrow sensors to set the cooking duration you want and confirm your selection with **OK**.
- Touch the **Start** sensor.

The cooking programme starts. A signal tone will sound when the cooking programme is finished.

### To change a cooking duration

The duration can be changed during operation.

- Touch an arrow sensor.

The programme is interrupted.

- Change the time using the arrow sensors.
- Continue the programme by touching the *Start* sensor.


### Selecting a start time or end time

The cooking time can be set to start at a certain time and will end after the preset duration.

- Select the combination function you want to use.

The corresponding sensor on the control panel will light up orange.

Duration and 00:00 min appear in the display.

- Use the arrow sensors to set the cooking duration you want and confirm your selection with *OK*.
- Then touch the  sensor.

Duration and the set duration for the grilling programme are shown in the display.

- Choose between the options *Start at* and *Finish at* using the arrow sensors.

With *Start at*, you specify when you want a programme to start.  
With *Finish at*, you specify when you want a programme to end.

Alternatively, you can also select *Min. minder* at this point if you want to start a minute minder for a separate process in addition to the cooking programme.

- Confirm your selection with *OK*.

*Start at* or *Finish at* appears in the display, depending on which option you have selected.

The time is also highlighted.

- Use the arrow sensors to select the start or end time you want and confirm by touching *OK*.


*Start at* appears in the display and the sensor for the selected function lights up.

The cooking programme starts at the preset time.

A signal tone will sound when the cooking programme is finished.

# Gourmet plate


## Instructions for use

 Danger of burning due to hot dishes.

The gourmet plate gets extremely hot when in use.

Always use oven gloves when handling it to avoid burns. Place it on a suitable heat-resistant mat or pot rest.

## Before using for the first time

Before using the gourmet plate for the first time, fill it with 400 ml water and add 2 to 3 tbsp. vinegar or lemon juice. Heat for 5 minutes at 450 W + Grill .

The gourmet plate has an easy-to-clean anti-stick coating so that food can be removed easily.

The coating is susceptible to cuts and scratches.

Metallic or sharp objects can damage the non-stick coating.

Therefore do not cut food up directly on the plate.

Use wooden or plastic utensils to mix or turn food.

## Searing/browning food

 Risk of fire from overheating.


Oils and fats can ignite if allowed to overheat.


Never leave the appliance unattended when cooking with oil or fats.

- Only use very little oil when grilling with this dish. The anti-stick coating will prevent food from sticking to it, and this way you can reduce the amount of heated oil used.
- When using the gourmet plate, make sure that the food is ready to transfer to the gourmet plate as soon as the gourmet plate has heated up.
- Place the gourmet plate directly on the turntable.

Sparking can damage the gourmet plate and the oven interior.

Do not place the gourmet plate on the rack. Make sure there is a gap of approx. 2 cm between the gourmet plate and the interior walls of the microwave oven so that sparking cannot occur.

- Heat the plate up at 450 W + Grill  for up to max. 5 minutes.

 Risk of damage due to overheating.

Do not overheat the empty gourmet plate. This would damage the coating.

For this reason do not place the gourmet plate under the rack to catch the fat when grilling.

If using oil for grilling, you can either heat up the oil on the gourmet plate, or you can heat the oil separately and then add it to the plate.

Butter, however, should always be added after heating up the gourmet plate. It has a lower burning point than oil and would get too dark or burn if added too soon.







Always dry meat, poultry, fish and vegetables thoroughly before placing them on the gourmet plate.

Eggs can explode.

Do not use the gourmet plate to cook eggs or reheat cooked eggs.

## Examples of use

Pre-heat the gourmet plate directly on the turntable for up to max. 5 minutes at 450 W + Grill .

- Fish fingers (frozen), 150 g + 1½ tbsp. oil , 3 – 4 minutes each side
- Hamburgers, 2 burgers + 1½ tbsp. oil , 3 – 4 minutes each side
- Croquette potatoes (frozen), 10 – 12 pieces + 1½ tbsp. oil , 6 – 8 minutes, turning halfway through
- Fillet steak, approx. 200 g , 5 minutes each side (according to taste)
- Pizza (frozen), 300 g , 7 – 9 minutes
- Pizza (fresh), without pre-heating , 15 minutes approx. (depending on topping)

## Recipes

Preparation times given are the total time required for preparation and cooking. Standing time or time for marinating food is quoted in addition to preparation time.

## Croque monsieur (serves 3)

Preparation time: 10 – 15 minutes

### Ingredients

6 slices of white bread  
30 g soft butter  
75 g Emmental cheese, grated  
3 slices of ham

### Method

Butter the bread. Add the cheese to three of the bread slices in equal amounts and arrange a slice of ham on top of each. Place the remaining three slices of bread on top of the ham with the buttered side facing down. Pre-heat the gourmet plate using 450 W + Grill for approx. 5 minutes, then place the bread on it. Place on the turntable and cook using 450 W + Grill for approx. 3 minutes each side until golden. Other fillings could include drained tuna with finely sliced onion rings, or pineapple, cheese and ham.

# Gourmet plate

---

## Vegetable stir fry (serves 3)

Preparation time: 25 – 35 minutes

### Ingredients

2 onions  
1½ tbsp. oil  
100 g oyster mushrooms or button mushrooms, cleaned  
150 g sliced carrots  
100 g broccoli florets  
1 red capsicum or 100 g frozen sliced capsicums  
1 tomato  
Salt and pepper  
30 g grated Parmesan cheese

### Method

Slice the onions into fine rings. Halve, quarter and deseed the capsicum, and then cut into strips. Dice the tomato. Place the gourmet plate on the turntable and pre-heat it using 450 W + Grill for approx. 5 minutes. Add oil and onion rings. Place gourmet plate back on the turntable and cook using 450 W + Grill for approx. 2 minutes. Add the mushrooms, carrots, broccoli, sliced capsicum, diced tomato and seasoning. Mix well. Cook using 450 Watt + Grill for approx. 6 minutes. Turn and sprinkle with Parmesan cheese before serving.

## Home-made potato rösti (serves 2)

Preparation time: 25 – 30 minutes

### Ingredients

400 g peeled potatoes  
2 small onions  
50 g Emmental cheese, grated  
Salt and pepper  
20 g butter

### Method

Coarsely grate the potato and onion, and mix with the cheese, salt and pepper. Place the gourmet plate on the turntable and pre-heat it using 450 W + Grill for approx. 5 minutes. Melt the butter on the hot gourmet plate. Add the potato mixture and press it into the gourmet plate. Place the gourmet plate on the turntable and cook using 450 W + Grill for approx. 8 minutes. Turn over, and cook for a further 4 minutes until golden. Garnish with smoked salmon or strips of ham, and serve with sour cream.



### Pork fillets (serves 2)

Preparation time: 15 – 20 minutes

#### Ingredients

1 pork tenderloin (approx. 400 g)  
4 rashers of streaky bacon  
Salt and pepper  
10 g butter  
200 g sliced button mushrooms  
200 ml double cream  
1½ tbsp. brandy

#### Method

Cut the pork tenderloin into four pieces. Season each piece with salt and pepper, and wrap in a rasher of streaky bacon. Secure with a cocktail stick if necessary. Place the gourmet plate on the turntable and pre-heat it using 450 W + Grill for approx. 5 minutes. Add the butter to the plate, and place the meat on top. Place on the turntable and cook using 450 W + Grill for approx. 3 minutes each side. Transfer the meat to a serving dish, cover and keep warm. Add the mushrooms, cream and brandy to the meat juices and heat at maximum power for approx. 4 minutes. Serve with the meat.

### Pork fillet in a Roquefort sauce

Preparation time: 10 – 12 minutes

#### Method

Cut 1 pork tenderloin into four thick slices. Place on the pre-heated gourmet plate and cook using 450 W + Grill for approx. 4 minutes. Add 50 ml white wine, 125 ml double cream, 2 tbsp. roux (made from 1 tbsp. each flour and melted butter) and 150 g Roquefort cheese. Stir the sauce until smooth, and cook for a further 3 minutes.

# Gourmet plate

---

## Curried chicken (serves 3)

Preparation time: 25 – 35 minutes

### Ingredients

600 g chicken or turkey breast fillets  
1½ tbsp. oil  
1½ tbsp. white wine  
1½ tbsp. apple juice  
¾ tbsp. lemon juice  
Salt and freshly ground black pepper  
1 tsp. curry powder  
1 pinch rosemary, ground  
1 pinch ginger, ground  
1 pinch cayenne pepper  
½ tsp. Tabasco  
20 g butter

### Method

Dice the meat into 2 x 2 cm pieces. Combine the rest of the ingredients apart from the butter, and pour over the meat. Mix well, and leave to stand for approx. 30 minutes. Place the gourmet plate on the turntable. Pre-heat it using 450 Watt + Grill for approx. 5 minutes. Add the butter to the pre-heated plate, then add the slightly drained meat. Place the gourmet plate on the turntable and cook using 450 W + Grill for approx. 4 minutes, turn and cook for a further 4 minutes on the same setting. Drain surplus liquid from the meat if necessary so that it browns well.

## Fisherman's salmon (serves 2)

Preparation time: 5 – 10 minutes

### Ingredients

2 salmon fillets (approx. 150 g each)  
¾ tbsp. lemon juice  
Salt, white pepper

### Method

Drizzle the salmon with the lemon juice, and leave to stand for approx. 10 minutes. Place the gourmet plate on the turntable and pre-heat using 450 W + Grill for approx. 5 minutes. Pat the fish dry with kitchen paper, and place on the gourmet plate, pressing it down slightly. Place on the turntable and cook using 450 W + Grill for approx. 1½ – 2 minutes each side. Serve with rice, hollandaise sauce or melted butter and a fresh green salad.

## Pineapple cake

Preparation time: 20 – 25 minutes

### Base

2 eggs  
80 g caster sugar  
1.5 ripe bananas  
30 g grated chocolate  
100 g flour  
 $\frac{3}{4}$  tsp. baking powder

### Topping

1 tin of pineapple chunks (drained weight 240 g)  
 $1\frac{1}{2}$  tbsp. brown sugar  
 $1\frac{1}{2}$  tbsp. desiccated coconut

### Method

Beat together the eggs and sugar until creamy. Mash the bananas with a fork and add to the egg mixture. Sift together the flour and the baking powder, stir in the grated chocolate and fold into the mixture. Spread the mixture into the gourmet plate. Scatter the drained pineapple over the mixture and sprinkle over the sugar and desiccated coconut. Place the gourmet plate on the turntable. Cook cake using 450 Watt + Grill for approx. 10 minutes until golden. Cut into 8 slices.

## Quick almond tart

Preparation time: 20 – 25 minutes

### Base

100 g flour  
 $\frac{1}{2}$  level 1 tsp. baking powder  
75 g butter or margarine  
30 g caster sugar

### Topping

75 g butter  
100 g chopped almonds  
1 tsp. bitter almond essence  
30 g caster sugar  
2 tsp. vanilla sugar  
75 ml double cream

### To glaze:

50 g apricot jam

### Method


Mix the flour, baking powder, butter and sugar, and knead to a smooth dough. Roll out the mixture into the gourmet plate and build up the edges to 1 cm. Place the gourmet plate on the turntable and pre-heat using 450 W + Grill for approx. 4 minutes. For the topping, melt the butter in a pan on the stove, stir in the rest of the ingredients and simmer for approx. 5 minutes. Whilst still hot, spoon the almond mixture over the base. Place the gourmet plate on the turntable and bake using 450 W + Grill for approx. 5 minutes until golden. When cool, spread with apricot jam. Cut into 8 slices.




## Operation - Automatic programmes

All of the Automatic programmes are weight dependent.

You can set the weight of food in grams (g), pounds (lb) or pounds/ounces (lb/oz) (see “Settings - Changing settings”).

There are four different categories of Automatic programmes:

- Cook 
- Defrosting
- Reheating
- Popcorn 


The cooking programmes and the popcorn programme can be selected using the  or  sensor controls. The Automatic programmes for the defrosting and reheating categories can be selected using the  sensor and then the arrow sensors.

### Automatic programmes

- Select the required Automatic programme and confirm with *OK*.
- Enter the weight of the food and confirm with *OK*.
- Use the arrow sensors to choose between the options *Start now*, *Start at* and *Finish at*.
- Follow the instructions in the display, for example *Turn food* or *Stir food*.
- After cooking, leave the food to stand at room temperature for the suggested time (standing time) to allow the heat to be distributed evenly through the food.

### Cooking

The grill is sometimes activated during some of the following cooking programmes.

 Damage caused by heat-sensitive plastics.

The material of a microwave cover must be able to withstand temperatures of up to 110 °C (see manufacturer information). At higher temperatures the plastic may distort and fuse with the food.

Only use microwave covers with Microwave Solo mode.

On no account may a cover be used if the grill is switched on, i.e. for programmes marked with \*.

You can choose between 23 Automatic programmes. The standing time for each of these programmes is approx. 2 minutes.

- Bacon
- Potatoes
- Chicken pieces \*
- Chicken in sauce
- Fish fillet
- Fish fillet in sauce
- Frozen chips \*
- Soup
- Vegetables
- Frozen bakes \*
- Pizza - thin base \*
- Pizza - thick base \*
- Frozen ready meals

# Operation - Automatic programmes

- Frozen vegetables
- Fruit compote
- Bakes \*
- Grilled chicken \*
- Fish bake \*
- Grilled fish \*
- Rotisserie \*
- Meat in sauce
- Rice
- Casserole

\* Grill activated at times

## Defrosting

There are 13 programmes for defrosting different types of food. The standing time for each of these programmes is approx. 10 minutes.

- Bread
- Cakes
- Chicken legs
- Plated meals
- Fish fillet
- Fruit
- Meat pieces
- Minced meat
- Poultry
- Soup
- Sliced meat
- Vegetables
- Fish

## Reheating

There are 8 Automatic programmes for reheating different types of food. The standing time for each of these programmes is approx. 2 minutes.

- Bakes
- Chicken in sauce
- Plated meals
- Fish fillet in sauce
- Soup
- Meat in sauce
- Casserole
- Vegetables

## Popcorn

This Automatic programme is suitable for making microwave popcorn.

Microwave popcorn is commercially available in packets of various sizes. This programme is designed for a packet size of approx. 100 g. The duration for this programme can be altered within a certain range to suit different packet sizes (see “Settings - Changing settings”).

The duration cannot, however, be altered whilst the programme is running.

The programme is not suitable for making popcorn from kernels. Only use this Automatic programme for popcorn which is specifically labelled as microwave popcorn.

- Place the packet on the turntable according to the instructions on the packaging.

## Operation - Automatic programmes

---

Make sure that the packet has enough room to expand. If it comes into contact with the wall of the oven interior and gets stuck there, a heat build-up may occur.


Ensure that the packet can inflate unhindered.

- Touch .

The programme will start after a short time. It will start immediately if the start sensor is touched.

You will soon hear the first kernels popping.

- Stop the programme before the end if the popping noises become infrequent. Follow the instructions on the packaging.

 Risk of burning on the hot packet.

The packet is very hot.

Take care when removing it.

## Recipes - Automatic programmes

Below are some recipe suggestions for the Automatic programmes from the “Cook  Auto” category. These can be adapted to suit your requirements.

If the weight guidelines are exceeded, the food will not cook sufficiently.

It is important to follow the weight guidelines given for each programme.

### Vegetables

#### Preparation

Place the prepared vegetables in a container. Add 1 ½-2 tbsp. water, depending on freshness and moisture content, and a little salt or other seasoning. Enter the weight including that of the water, place the covered cooking container on the turntable and cook. About halfway through the cooking duration, a signal tone will sound to prompt you to turn or stir the food.

When cooking vegetables in a sauce, the weight entered must include the sauce. Do not exceed the maximum weight guidelines.

### Carrots in a chervil cream sauce (serves 2)

Preparation time: 25–35 minutes

#### Ingredients

350 g carrots, cleaned  
5 g butter  
50 ml vegetable stock (instant)  
75 ml crème fraîche  
½ tbsp. white wine  
Salt and pepper  
1 pinch of sugar  
½ tsp. mustard  
1-2 tbsp. chervil, fresh, chopped or  
1 tbsp. chervil, dried and ground  
Approx. 1 tbsp. cornflour

#### Preparation

Peel carrots, then cut into batons or slices (approx. 3–4 mm thick). Combine the rest of the ingredients, and pour over the carrots in a bowl. Cover and cook. Stir when the signal tone sounds.

Setting:  Auto Vegetables

Weight: 525 g

Shelf level: Turntable

## Recipes - Automatic programmes

---

### Potatoes

This programme can be used to cook boiled, jacket and bouillon potatoes.

#### Preparation

Enter the weight for the potatoes and the cooking liquid.

For boiled potatoes, peel, wash and drain the potatoes and place them in a cooking container. Season with a little salt, cover and cook.

When boiling potatoes, add approx. ½ tbsp. water per potato. If cooking the potatoes in their skins, pierce the skins several times with a fork or skewer before cooking, then cover the container and cook.

### Golden curried potatoes (serves 3)

Preparation time: 25–35 minutes

#### Ingredients

500 g peeled potatoes  
1 onion, finely diced  
10 g butter  
1 – 2 tbsp. curry powder  
250 ml vegetable stock (instant)  
50 ml double cream  
125 g peas (frozen)  
Salt and pepper

#### Preparation

Coarsely dice the potatoes (approx. 3 x 3 cm) or use small potatoes. Mix together all the ingredients in a suitably large dish. Cover and cook. Stir when the signal tone sounds, then continue cooking.

Setting:  Potatoes

Weight: 800 g

Shelf level: Turntable



# Recipes - Automatic programmes

---

## Rice

Use this programme for cooking rice in the microwave.

### Preparation

Enter the weight of the dry rice.

Add boiling water to the dry rice in the ratio of 1 part rice to 2 parts water.

Cover and cook the rice.

## Vegetable gratin (serves 4)

Preparation time: approx. 40 minutes

### Ingredients

400 g cauliflower or broccoli

400 g carrots

### For the cheese sauce

20 g margarine

20 g flour

300 ml vegetable stock (instant)

200 ml milk

100 g diced Emmental cheese

50 g grated Gouda cheese

Salt, pepper, nutmeg

1 tbsp. chopped parsley

### Preparation

Cut the cauliflower or broccoli into small florets, and thinly slice the carrots (approx. 3 mm thick). Place the vegetables in a baking dish (approx. 24 cm in diameter) and mix well. Melt the margarine in a pan on the stove, stir in the flour and then add the stock and milk whilst continuing to stir. Stir in the Emmental cheese, and simmer until the cheese has melted. Season well with nutmeg, salt and pepper and add the parsley. Pour the sauce over the vegetables, and sprinkle over the grated Gouda cheese. Bake in the oven uncovered.

Setting:  Bakes

Weight: 1500 g

Shelf level: Turntable

## Recipes - Automatic programmes

---

### Potato cheese gratin (serves 4)

Preparation time: 45 minutes

#### Ingredients

For the gratin

600 g potatoes, floury

75 g Gouda, grated

For the topping

250 g cream

Salt, black pepper, nutmeg

Butter

For sprinkling

75 g Gouda, grated

For the tin

1 clove of garlic

#### Accessories

Microwave-safe ovenproof dish,

Ø 26 cm


#### Preparation

Rub the dish with the garlic clove.

To make the cream mixture, mix together the cream, salt, pepper and nutmeg.

Peel the potatoes and cut them into slices 3–4 mm thick. Mix the potatoes with the cheese and the cream mixture, and transfer to the ovenproof dish.

Sprinkle with gouda, then bake uncovered.

Setting:  Bakes

Weight: 1000 g

Shelf level: Turntable

### Pork kebabs (makes 8 kebabs)

Preparation time: approx. 25–35 minutes + 1 hour standing time

#### Ingredients

1 fillet of pork (approx. 300 g)

1 red capsicum

2 onions

#### For the marinade

4 tbsp. oil

Salt, pepper, paprika and chilli powder

8 wooden skewers

#### Preparation

Cut the pork fillet into 16 cubes. Wash the capsicum and cut into bite-sized pieces. Cut the onions into eight pieces. Place the meat, capsicum and onion pieces alternately on the skewers. Mix together the ingredients for the marinade and brush the kebabs with the mixture. Allow to marinate for approx. one hour. Lay the kebabs on the lightly oiled grill rack, brush with butter and place in the oven together with a heat-resistant, microwave-safe dish. Turn halfway through grilling when the signal tone sounds.

Setting:  Rotisserie

Weight: approx. 100 g per kebab

Shelf level: Rack and dish on turntable

### Chicken kebabs (makes 8 kebabs)

Preparation time: approx. 25–35 minutes + 1 hour standing time

#### Ingredients

4 chicken breasts each approx. 120 g  
4 tinned pineapple rings  
16 tinned apricot halves

#### For the marinade

2 tbsp. oil  
2 tbsp. sesame oil  
Salt and pepper  
 $\frac{1}{2}$  tsp. paprika  
 $\frac{1}{2}$  tsp. curry powder  
A little chilli powder  
Ground ginger or coriander, if desired

8 wooden skewers

#### Preparation

Cut each chicken breast into 4 pieces. Cut the pineapple slices into quarters. Drain the tinned apricot halves well. Mix all ingredients for the marinade thoroughly.

Arrange the chicken pieces, pineapple and apricots alternately on the wooden skewers, brush with the marinade and set aside for one hour. Lay the kebabs on the lightly oiled grill rack, brush with butter and place in the oven together with a heat-resistant, microwave-safe dish. Turn halfway through grilling when the signal tone sounds.

Setting:  Rotisserie

Weight: approx. 100 g per kebab

Shelf level: Rack and dish on turntable

### Chicken thighs

#### Preparation

Brush the chicken thighs with butter or oil and season. Place on the grill rack in the oven together with a heat-resistant, microwave-safe dish. Halfway through cooking when a signal tone sounds, turn the chicken thighs over and continue to cook.

Setting:  Chicken pieces

### Whole chicken

#### Preparation

Cut the chicken in half. Brush with melted butter or oil, and season. Then place the chicken halves on the grill rack in the oven with the cut side facing upwards together with a heat-resistant, microwave-safe dish. Halfway through cooking when the signal tone sounds, turn the chicken halves over and continue to cook.

Setting:  Grilled chicken

### For grilling poultry

#### Preparation

For a good colour and flavour when grilling chicken, sprinkle with a mixture of paprika and curry powder. The spices will give the skin an appetising golden colour as well as enhance the flavour.

## Recipes - Automatic programmes

---

### Fish curry (serves 4)

Preparation time: 35–45 minutes

#### Ingredients

300 g pineapple chunks  
1 red capsicum  
1 small banana  
500 g firm white fish  
1 ½ tbsp. lemon juice  
30 g butter  
100 ml white wine  
100 ml pineapple juice  
Salt, sugar and chilli powder  
2 tbsp. cornflour

#### Preparation

Dice the fish and place in a suitable container. Drizzle with lemon juice. Quarter the capsicum, remove the seeds and pith, and cut into narrow strips. Peel and slice the banana. Add to the fish along with the capsicum and pineapple pieces, and mix well. Add the butter. Mix together the wine, juice, seasoning and cornflour to make a smooth sauce and pour over the fish. Mix everything thoroughly, then cover and cook.

Setting:  Auto Fish fillet in sauce

Weight: approx. 1200 g

Shelf level: Turntable

### Crispy fish pie (serves 2)

Preparation time: 25–35 minutes

#### Ingredients

400 g filleted perch or other white fish, e.g. cod  
1 ½ tbsp. lemon juice  
Salt, white pepper  
50 g butter  
2 tsp. mustard  
1 onion, finely diced  
40 g grated Gouda cheese  
20 g breadcrumbs  
2 tbsp. fresh dill, chopped

#### Preparation

Drizzle the fish fillet with the lemon juice, and leave to stand for approx. 10 minutes. Grease a flat oven dish with a little butter. Pat the fish dry, season with salt and pepper and place in the dish. Mix the melted butter (450 W, 40–50 sec.) with the mustard, onions, Gouda cheese, breadcrumbs and dill, and brush onto the fish. Bake until golden.

Setting:  Auto Fish bake

Weight: approx. 600 g

Shelf level: Turntable

## Perch and tomato gratin (serves 4)

Preparation time: 35–45 minutes

### Ingredients

500 g filleted rosefish or other white fish, e.g. cod  
1 tbsp. lemon juice  
500 g tomatoes  
Herb seasoning salt  
2 tsp. ground oregano  
150 g grated Gouda cheese

### Preparation

Cut the fish into pieces, drizzle with lemon juice and leave to stand for approx. 10 minutes. Dice the tomatoes, and place in a baking dish with the fish and half of the cheese. Season generously with herb salt and oregano, and mix well. Sprinkle with the rest of the cheese and bake uncovered.

Setting:  Auto Fish bake  
Weight: approx. 1150 g  
Shelf level: Turntable

## Grilled trout (serves 4)

Preparation time: 25–30 minutes

### Ingredients

4 trout, 250 g each  
4–8 tbsp. chopped parsley  
Salt, pepper, lemon juice  
Flakes of butter

### Preparation

Clean the trout, season inside and out and stuff with herbs. Lay the trout on the lightly oiled grill rack, brush with butter and place in the oven together with a heat-resistant, microwave-safe dish.

Setting:  Auto Grilled fish  
Weight: approx. 1000 g  
Shelf level: Rack and dish on turntable

## Recipes - Automatic programmes

---

### Bacon

Use this programme to make crispy bacon in the microwave.

#### Preparation

Place a sheet of kitchen paper on a microwave-safe plate.

Place the bacon on top of the paper and cover it with another sheet of kitchen paper.

Select the **Bacon** programme, enter the number of rashers and start the programme.

### Chicken breast in mustard sauce (serves 4)

Preparation time: 30 minutes

#### Ingredients

250 ml crème fraîche  
1 clove of garlic, crushed  
4 tbsp. sweet mustard  
1½ tsp salt  
½ tsp sage  
4 chicken breast fillets (200 g each), ready to cook

#### Accessories

Microwave-safe ovenproof dish

#### Preparation

To make the sauce, mix together the crème fraîche, garlic, mustard, salt and sage.

Place the chicken breast fillets in the ovenproof dish and spread the sauce over the top. Cover and start the programme.

Turn the chicken breast fillets over and baste them with the sauce when the instruction **Turn** appears in the display. Cover and continue to cook.

Setting:  Chicken in sauce

Weight: 1100 g

Shelf level: Turntable

#### Useful tip

As an alternative, try using coarse grain mustard instead.

## Recipes - Automatic programmes

---

### Minestrone (serves 4)

Preparation time: 40 minutes

#### Ingredients

50 g bacon  
1 onion  
150 g celery  
2 tomatoes  
150 g carrots  
100 g green beans, frozen  
100 g peas, frozen  
50 g pasta (small shells)  
1 tbsp. mixed Italian herbs, frozen  
100 ml vegetable stock  
100 g hard cheese (Parmesan), whole piece

#### Accessories

Glass dish with lid, microwave-safe

#### Preparation

Dice the bacon and onion. Dice the celery and tomatoes. Cut the carrots into slices. Put all of these into the glass dish.

Add the beans, peas, pasta and herbs along with the stock and stir. Cover and start the programme.

Stir the soup occasionally and cover and continue to cook.

Grate the parmesan and sprinkle it over the soup.

Setting:  Soup

Weight: 1000 g

Shelf level: Turntable

#### Useful tip

Instead of pasta, you could also use 150 g diced potatoes.

### White cabbage stew (serves 4)

Preparation time: 45 minutes

#### Ingredients

200 g beef mince  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp sweet paprika  
Pepper  
1 onion  
250 g potatoes  
100 g leeks  
250 g white cabbage  
250 g beetroot  
250 ml beef stock  
 $1\frac{1}{2}$  tsp salt  
1 tbsp. red wine vinegar  
150 g crème fraîche  
1 tbsp. chopped parsley

#### Accessories

Microwave-safe bowl

#### Preparation

Knead together the mince, paprika, salt and pepper. Form into small minced meat balls and place in the bowl.

Dice the onion and potatoes. Cut the leek into rings. Shred the white cabbage. Grate the beetroot.

Layer the vegetables on top of the meatballs. Add the beef stock and salt. Cover and cook according to the programme.

Stir in the crème fraîche and parsley. Season with the red wine vinegar to taste.

Setting:  Casserole

Weight: 1600 g

Shelf level: Turntable

# Recipes - Automatic programmes

---

## Meatballs (serves 4)

Preparation time: 30 minutes

### For the meatballs

40 g breadcrumbs  
110 ml water  
1 onion, finely diced  
250 g pork mince  
250 g beef mince  
1 medium egg  
1 tsp. salt  
Pepper

### For the sauce

40 g softened butter  
40 g plain white flour  
500 ml meat stock, cold  
2 tbsp. cream  
1 tbsp. capers  
1 tsp lemon juice

### Accessories

Microwave-safe ovenproof dish

### Preparation

Mix together the water and breadcrumbs and leave to soak.

Add the mince and onions to the breadcrumbs. Add the egg, salt and pepper, and knead into a meat dough. Shape into 8 meatballs and place in an ovenproof dish.

Mix together the butter and flour; divide this mixture into small portions and place next to the meatballs. Add the meat stock. Cover and cook according to the programme.

When the signal tone sounds, carefully stir the sauce until smooth. Season with the cream, capers and lemon and continue to cook.

Setting:  Meat in sauce

Weight: 1400 g

Shelf level: Turntable

## Frozen pizza

You can use the Pizza - thin base and Pizza - thick base programmes to cook frozen pizza.

The Pizza - thin base programme is suitable for thin, pre-baked pizzas; the Pizza - thick base programme is suitable for thicker pizzas with dough that still needs to rise in the oven.

Select the right programme depending on the pizza.

## Fish fillet

Season the ready-to-cook fish fillet according to taste, place in a microwave-safe, ovenproof dish, cover with heat-resistant film or with a microwave-safe cover, enter the weight and cook.



### **Red berry compote (serves 4)**

Preparation time: 15–20 minutes

#### **Ingredients**

400 g mixed berries  
(e.g. strawberries, raspberries), fresh or frozen  
50 ml strawberry syrup  
1–2 tbsp. cornflour  
20 ml crème de cassis

#### **Preparation**

Add 100 ml water and the strawberry syrup to the berries in a bowl.

Mix together the cornflour with 1 tbsp. water and the crème de cassis. Add to the berries and cook according to the programme.

Setting:  Auto Fruit compote

Weight: 500 g

Shelf level: Turntable


#### **Useful tip**

Serve with vanilla ice cream or custard.

# Reheating


Select the following microwave power levels to reheat food:


Drinks	900 W
Food	600 W
Food for babies and children	450 W

 Risk of burning due to hot food. Food for babies and children must not be too hot. Reheat it for only 1/2 to 1 minute at 450 W.

## Tips on reheating

Always use a lid or cover for reheating food, except when a crispy finish is required, e.g. crumbed poultry/meat.

 Risk of explosion due to pressure build-up. Pressure can build up when reheating food or drinks in sealed containers, jars or bottles, which can cause them to explode. Sealed glass containers, such as jars of baby food, must be opened before they are placed in the microwave. Do not attempt to heat them up unopened. With baby bottles, the screw top and teat must be taken off.

 Risk of injury from boiling liquids. When heating liquids, milk, sauces etc. using microwave power, the boiling point of the liquid may be reached without the production of the typical bubbles. Liquids do not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken, which can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open.

Flash boiling can be avoided by stirring liquids before heating them. After heating, wait at least 20 seconds before removing the container from the oven. In addition, a glass rod or similar item, if available, can be placed in the container during heating.

Eggs can explode. Never reheat hard boiled eggs in the microwave, even without the shell.

Food taken straight from the refrigerator takes longer to reheat than food which has been kept at room temperature. The reheating time required depends on the nature of the food, its initial temperature and the amount to be cooked.

Always ensure that food is sufficiently cooked or reheated.

If in any doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.

Stir or turn larger amounts of food from time to time during reheating. Stir the food from the outside towards the middle, as food heats more quickly around the outside.

## After reheating

Be careful when removing the dish from the oven. It may be hot.

Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

Allow food to stand for a few minutes at room temperature at the end of cooking. This enables the heat to spread evenly through the food.



Risk of burning due to hot food.  
The food can be very hot after reheating.

After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger.

# Cooking

---

Place the food in a microwave-proof dish and cover it.

When cooking, it is a good idea to select a power level of 900 W to start with, and when the food is hot reduce the power level to 450 W for more gentle continued cooking.


For dishes such as **rice pudding** or **semolina pudding**, first select a power level of 900 W, and then reduce it to 150 W for simmering.

## Tips on cooking

Vegetable cooking durations depend on the texture of the vegetables. Fresh vegetables contain more water than vegetables which have been stored, and usually cook more quickly. Add a little water to vegetables which have been kept stored.

Food taken straight from the refrigerator takes longer to cook than food which has been kept at room temperature.


Stir or turn food from time to time during cooking. This helps it cook more evenly.

 Health risk due to cooking time being too short.

It is very important to make sure that food which goes off easily, such as fish, is cooked for a sufficient time. When cooking these types of food, ensure that the stated cooking durations are observed.


**Food with a thick skin or peel**, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or

the skin scored in several places before cooking to allow steam to escape and to prevent the food from bursting.

 Risk of injury from eggs with shells.

Eggs heated in their shells can burst, even after they have been taken out of the oven.

Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device available from specialist shops.

 Risk of burning from eggs without shells.

If you cook eggs without their shells using microwave power, the yolks could explode due to the resulting pressure.


Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first.

## After cooking

Be careful when removing the dish from the oven. It may be hot.

Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

Allow food to stand for a few minutes at room temperature at the end of cooking. This enables the heat to spread evenly through the food.

 Health risk due to refreezing. Thawed or defrosted food loses nutritional value through refreezing and can go off.


Do not refreeze food once it has thawed. Use it as quickly as possible. Defrosted food may only be refrozen after it has been cooked.

Select the following microwave power settings to defrost food:

- 80 W  
for defrosting very delicate food, e.g. cream, butter, gateau and cheese.
- 150 W  
for defrosting other types of food.

Remove the food from its packaging and place in a microwave-proof container. Defrost uncovered. Turn, stir or separate the food about halfway through the defrosting time.

To defrost meat, unpack the frozen meat and place it on an upturned plate in a glass or porcelain container so that the meat juice can run off and be collected. Turn halfway through defrosting.

 Health risk due to risk of salmonella.

It is particularly important to observe food hygiene rules when defrosting poultry.

Do not use the liquid produced during defrosting.

Meat and poultry need to be fully defrosted before cooking. Fish, on the other hand, can be partially

defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

## Defrosting and cooking

Deep-frozen food can be defrosted and immediately heated or cooked.

First select 900 W followed by 450 W.

Remove the food from its packaging and place in a covered microwave-proof dish for defrosting and reheating or cooking. Exception: Minced meat should be left uncovered while cooking.

Food with a high water content such as soup, stew and vegetables should be stirred several times during the process. Carefully separate and turn slices of meat halfway through the programme. Turn pieces of fish at the halfway stage.

After defrosting and reheating or cooking allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly through the food.

# Bottling

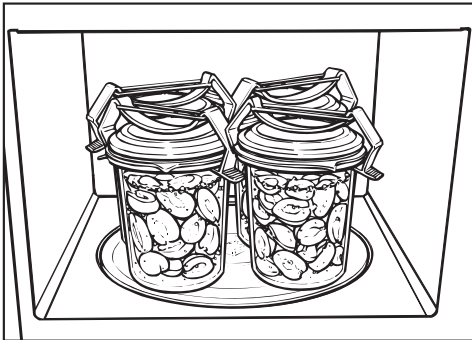
You can preserve small portions of fruit, vegetables and meat in microwave-safe jars that are available from specialist retailers. Prepare the jars in the usual way.

Fill the jars no more than up to 2 cm below the rim.

Seal the microwave-safe preserving jars with clear adhesive tape or clips suitable for microwave use.

Never use metal clips, jars with screw-on lids or cans in order to prevent sparking.

For best results do not use more than four  $\frac{1}{2}$ - litre jars at a time when bottling.



- Place the jars on the turntable.
- Set to 900 W and bring the jar contents to the boil.

The time required depends on:

- the initial temperature of the contents.
- the number of jars.

The amount of time required for the contents in all jars to start bubbling evenly is as follows:

1 jar	approx. 3 minutes
2 jars	approx. 6 minutes
3 jars	approx. 9 minutes
4 jars	approx. 12 minutes

This is sufficient time for bottling fruit and cucumbers.

For vegetables, reduce the power to 450 W once the produce starts boiling. Cook

- carrots for approx. 15 minutes
- peas for approx. 25 minutes.

## After bottling

Remove jars from the oven, cover with a towel and leave to stand in a draught-free location for approx. 24 hours.

Remove the clips or the adhesive tape and make sure that all jars are sealed properly.

## Examples of use

Food	Quantity	MW power level (Watt)	Duration (in minutes)	Notes
Melting butter/margarine	100 g	450	1:00–1:10	Do not cover
Melting chocolate	100 g	450	3:00–3:30	Do not cover, stir halfway through melting
Dissolving gelatine	1 packet + 3 tbsp. water	450	0:10–0:30	Do not cover, stir halfway through dissolving
Preparing flan topping/jelly glaze	1 packet + 250 ml liquid	450	4–5	Do not cover, stir halfway through heating
Yeast dough	Starter dough made with 100 g flour	80	3–5	Cover and leave to prove
Chocolate marshmallows	20 g	600	0:10–0:20	Place on a plate, do not cover
Steeping oil for salad dressing	125 ml	150	1–2	Heat uncovered on gentle heat
Tempering citrus fruits	150 g	150	1–2	Place on a plate, do not cover
Softening ice cream	500 g	150	1–3	Place open container in the appliance
Skinning tomatoes	3 pieces	450	6–7	Cut a cross into the top of each tomato, cover, and heat in a little water. The skins will slip off easily. Take care, as the tomatoes can get very hot.
Making strawberry jam	300 g strawberries, 300 g jam sugar	900	7–9	Mix the fruit and sugar in a deep container, cover and cook.
Defrosting and baking part-baked bread rolls	2 rolls	150 + Grill Grill	1–2 4–6	Place uncovered on the rack, turning halfway through.


The information given in this chart is intended only as a guide.

## Cleaning and care


Disconnect the microwave oven from the power supply before cleaning.

Under no circumstances should a steam cleaner be used to clean the microwave oven. The steam could reach live electrical components and cause a short circuit.

### Oven interior and inside of the door

 Risk of burning due to hot oven compartment.

The oven compartment may be too hot to clean immediately after use. Clean the oven interior once it has cooled down.

 Fire hazard due to excessive soiling.

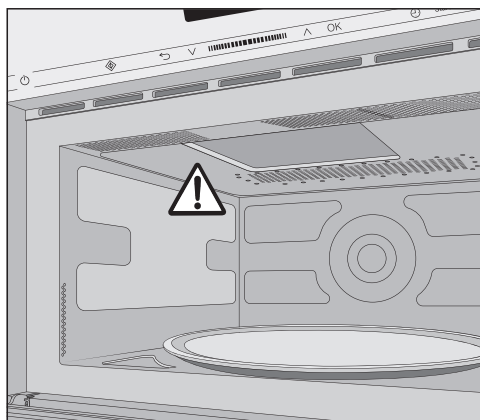
Excessive soiling could damage the appliance in certain circumstances and could even be dangerous due to the fire risk.

Do not wait too long to clean the appliance as this will make cleaning unnecessarily difficult and in extreme cases, impossible.

The microwave oven interior and door interior can be cleaned using a damp cloth with a little washing-up liquid or a mild detergent and water. Wipe dry with a soft cloth.

For more heavy soiling, heat a glass of water for 2 to 3 minutes until the water begins to boil. The steam will collect on the walls and soften the soiling. The

oven interior can now be wiped clean using a little washing-up liquid if necessary.



Do not remove the cover from the microwave outlet inside the oven.


Do not let water or any object find its way into or block the air vents of the appliance.

Do not use too much water on the cloth or sponge, otherwise water may get into openings.

Do not use scouring agents. These will scratch.

To neutralise odours in the microwave oven, put a cup of water with some lemon juice in the appliance and simmer for a few minutes.



 Danger to health due to a defective device.

If any damage to the door or the door seals is noticed, the appliance must not be used until the fault has been repaired by a Miele authorised service technician. Operating a damaged appliance can result in microwave leakage and present a hazard to the user.

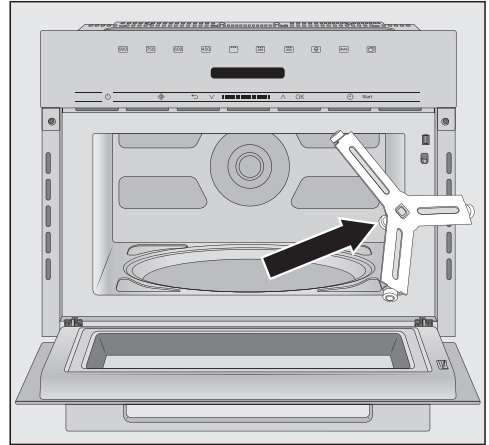
The door should be kept clean at all times and checked at regular intervals for any signs of damage. Do not use the appliance if

- the appliance door is warped.
- the door hinges are loose.
- holes or cracks are visible in the casing, the door or the oven interior walls.

## To clean the interior:



- Remove the turntable, and wash in the dishwasher or by hand.



- Always keep the roller ring underneath it and the oven floor clean. Otherwise the turntable will not turn smoothly.
- Clean the area between the turntable and the roller ring.

Do not turn the turntable and/or carrier manually, as this could damage the drive motor.

## Appliance front

Do not let water or any small particles penetrate the vents in the appliance.

Soiling that is left too long might become impossible to remove and could cause external surfaces to alter or discolour.

Remove any soiling on the front of the appliance straight away.

Clean the front with a soft sponge and a solution of warm water and a little washing-up liquid. Wipe dry using a

# Cleaning and care

---

soft cloth.

A clean, damp microfibre cloth without cleaning agent can also be used.

All surfaces of this appliance are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour all surfaces.

Please observe the following cleaning instructions.

## To avoid damaging the surfaces of the appliance, 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
- dirt erasers
- sharp metal scrapers.

## Accessories supplied

### Rack

Wash and dry the rack after each use. It is dishwasher-proof. Remove stubborn soiling with a stainless steel cleaner.

## Gourmet plate

Clean the gourmet plate with hot water and a cloth with a little washing-up liquid to remove any grease.

Do not use steel wool, abrasive sponges, or aggressive cleaning agents.

Do not clean the gourmet plate in the dishwasher.

If the gourmet plate has been used to cook food with a strong aroma, you can neutralise any odours by adding some water and lemon juice to the gourmet plate and heating it in the microwave oven at maximum power for 2-3 minutes. Rinse the gourmet plate afterwards with clean water.

## Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

Problem	Possible cause and remedy
<p><b>A programme will not start.</b></p>	<p>Check whether</p> <ul style="list-style-type: none"> <li>■ the appliance door is closed properly.</li> <li>■ the system lock has been activated (see “System lock”).</li> <li>■ Food in oven? has appeared in the display. The door has not been opened recently (in the last 20 minutes) (see “Operation - Food in oven?”).</li> <li>■ the appliance is plugged into the mains supply and switched on at the socket.</li> <li>■ the mains circuit breaker has tripped. If it has, there could be a fault with the appliance, the household electricity supply or another appliance (disconnect the appliance from the electricity supply and contact a qualified electrician or Miele, see “After sales service”).</li> </ul>
<p><b>A noise can be heard after a cooking process.</b></p>	<p>This is not a fault. The cooling fan will continue to run for a while after a cooking programme to prevent any humidity building up in the oven, on the control panel or the oven housing unit. It will switch off automatically.</p>
<p><b>The display is dark.</b></p>	<p>The time of day display has been switched off.</p> <ul style="list-style-type: none"> <li>■ Switch on the appliance using the On/Off ① sensor .</li> </ul>
<p><b>The turntable does not turn smoothly.</b></p>	<p>The area underneath the turntable could be dirty.</p> <ul style="list-style-type: none"> <li>■ Check whether the oven floor underneath the turntable is clean.</li> <li>■ Check whether the surfaces between the turntable and the roller ring are clean.</li> <li>■ Clean the area underneath the turntable.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>Food is not adequately defrosted, heated or cooked at the end of the selected cooking duration.</b></p>	<p>The duration or power level were insufficient to cook the food.</p> <ul style="list-style-type: none"> <li>■ Check whether the correct power level was selected for the duration set. The lower the power level, the longer the duration required.</li> <li>■ Check whether the programme has been interrupted and not restarted.</li> </ul>
<p><b>The microwave operation works but not the lighting.</b></p>	<p>The lamp needs to be replaced. You can operate the appliance as normal, but without the lighting.</p> <ul style="list-style-type: none"> <li>■ Contact Miele if you need to replace the lamp.</li> </ul>
<p><b>Strange noises are heard when the microwave oven is being used.</b></p>	<p>The food is covered with aluminium foil.</p> <ul style="list-style-type: none"> <li>■ Remove the aluminium foil.</li> </ul>
	<p>Sparks are being created by the use of crockery with a metallic finish.</p> <ul style="list-style-type: none"> <li>■ Please observe the information on suitable containers for microwave use.</li> </ul>
<p><b>The time of day in the display is not accurate.</b></p>	<p>The time of day must be reset following an interruption to the power supply.</p> <ul style="list-style-type: none"> <li>■ Set the correct time of day.</li> </ul>
<p><b>Food cools down too quickly.</b></p>	<p>In a microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat. If food is cooked at a high power level, it is possible that the heat may not have reached the centre of the food, so it is hot on the outside but cold in the centre. During standing time heat is transferred to the centre of the food.</p> <ul style="list-style-type: none"> <li>■ This may leave the food warm in the middle but cool on the outside. When reheating food with different densities, such as plated meals, it is therefore recommended to select a lower power level and lengthen the duration.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<b>The microwave oven switches itself off during a cooking, reheating or defrosting programme.</b>	There may be insufficient air circulation. ■ Check whether the air inlet or outlet is blocked. Remove any obstruction.
	The appliance switches off automatically in cases of overheating. ■ Cooking can be continued after a cooling-down period.
	If the appliance keeps switching itself off ■ Contact Miele.

## After sales service

---

### Contact in case of fault

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

The contact details for Miele can be found at the end of these operating instructions.

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

This information can be found on the data plate, which is located on the inside of the appliance front.

### Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

**Miele Australia Pty. Ltd.**

ACN 005 635 398  
ABN 96 005 635 398

**Miele Experience Centre and  
Head Office Melbourne:**

1 Gilbert Park Drive  
Knoxfield, VIC 3180

**Miele Experience Centre South Melbourne:**

206-210 Coventry Street  
South Melbourne, VIC 3205

**Miele Experience Centre and Office Sydney:**

3 Skyline Place  
Frenchs Forest, NSW 2086

**Miele Experience Centre and Office Brisbane:**

Tenancy 4C, 63 Skyring Terrace  
Newstead, QLD 4006

**Miele Experience Centre Gold Coast:**

131 Ferry Road  
Southport, QLD 4215

**Miele Experience Centre and Office Adelaide:**

83-85 Sir Donald Bradman Drive  
Hilton, SA 5033

**Miele Experience Centre and Office Perth:**

205-207 Stirling Highway  
Claremont, WA 6010



[www.miele.com.au](http://www.miele.com.au)



**Miele New Zealand Limited**

IRD 98 463 631

**Head Office:**

Level 2, 10 College Hill  
Freemans Bay, Auckland 1011

**Miele Experience Centre  
Auckland:**

8 College Hill  
Freemans Bay, Auckland 1011  
Telephone:  
0800 464 353 (0800 4 MIELE)  
[www.miele.co.nz](http://www.miele.co.nz)

**Miele Global Headquarters**

**Germany**

**Miele & Cie. KG**

Carl-Miele-Straße 29  
33332 Gütersloh  
Federal Republic of Germany

M 7244 TC

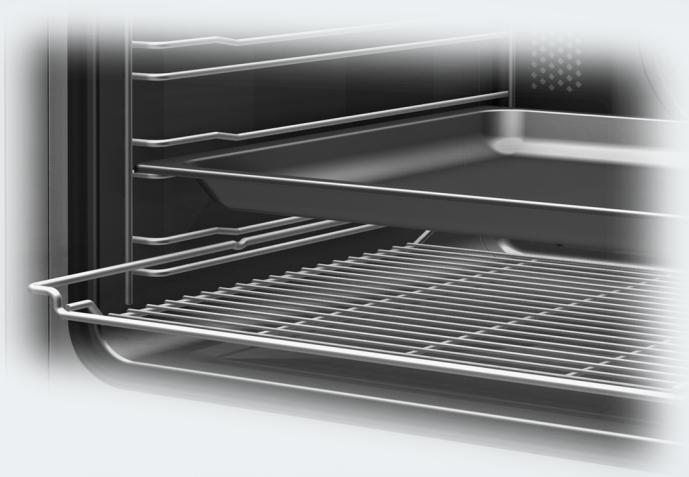
en-AU, NZ

M.-Nr. 11 195 170 / 00



# Operating and installation instructions


## Oven






To prevent 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.

# Contents

---

<b>Warning and Safety instructions</b> .....	5
<b>Caring for the environment</b> .....	14
<b>Oven overview</b> .....	15
<b>Oven controls</b> .....	16
Function selector .....	17
Temperature selector .....	17
Clock/timer .....	17
Display .....	17
Sensors .....	17
<b>Features</b> .....	18
Model numbers .....	18
Data plate .....	18
Items supplied .....	18
Standard and optional accessories.....	18
Shelf runners .....	18
Universal tray and rack with anti-tip safety notches .....	19
FlexiClip telescopic runners HFC 92 .....	20
Oven controls .....	23
Oven safety features .....	23
System lock  for the oven .....	23
Cooling fan .....	23
Vented oven door .....	23
PerfectClean treated surfaces .....	24
Catalytic enamelled surfaces .....	24
<b>Using for the first time</b> .....	25
Before using for the first time .....	25
Setting the time of day for the first time .....	25
Heating up the oven for the first time.....	26
<b>Overview of functions</b> .....	27
<b>Operation</b> .....	28
Tips on saving energy .....	28
Basic operation .....	30
Cooling fan .....	30
Pre-heating the oven .....	31
<b>Clock/Timer</b> .....	32
Display .....	32
Symbols in the display .....	32

Sensors .....	32
How to set the time or a duration.....	33
Displaying times/durations .....	33
When the time/duration has elapsed .....	33
Using the minute minder  .....	34
Setting the minute minder .....	34
Changing the time set for the minute minder.....	35
Cancelling the minute minder duration .....	35
Switching cooking programmes on and off automatically .....	36
Setting a cooking duration .....	36
At the end of the cooking duration:.....	37
Setting a cooking duration and finish time.....	38
Changing the cooking duration .....	39
Deleting a cooking duration .....	40
Deleting a finish time .....	40
Changing the time of day .....	41
Changing settings .....	42
<b>Baking</b> .....	44
Notes on using the baking charts .....	45
Baking charts .....	46
Creamed mixture.....	46
Rubbed in mixture .....	48
Yeast mixtures and quark dough.....	50
Whisked mixture.....	52
Choux pastry, puff pastry, meringue.....	53
<b>Roasting</b> .....	54
Notes on using the roasting charts .....	55
Roasting charts .....	56
Beef, veal.....	56
Pork .....	57
Lamb, game .....	58
Poultry, fish.....	59
<b>Low temperature cooking</b> .....	60
<b>Grilling</b> .....	62
Notes on the grilling chart .....	63
Fan Grill  .....	64
Grill  .....	66
<b>Further applications</b> .....	67
Defrost.....	67

# Contents

---

Gentle Bake.....	68
Frozen food/Ready meals.....	69
Drying food.....	70
Bottling .....	71
Heating crockery .....	72
<b>Cleaning and care .....</b>	<b>73</b>
Unsuitable cleaning agents .....	73
Useful tips .....	74
Normal soiling.....	74
Cleaning the seal.....	74
Stubborn soiling (excluding the FlexiClip telescopic runners).....	75
Stubborn soiling on the FlexiClip telescopic runners.....	75
Cleaning catalytic enamelled panels .....	76
Removing soiling caused by spices, sugar and similar deposits.....	76
Removing oil and grease soiling from the catalytic enamelled panel .....	76
Removing the door.....	77
Dismantling the door .....	78
Fitting the door .....	81
Removing the shelf runners with FlexiClip telescopic runners.....	82
Removing the back panel.....	83
Lowering the top heat/grill element.....	83
<b>Problem solving guide .....</b>	<b>84</b>
<b>After sales service and warranty .....</b>	<b>87</b>
<b>Electrical connection .....</b>	<b>88</b>
<b>Building-in diagrams .....</b>	<b>90</b>
Appliance dimensions and unit cut-out .....	90
Installation in a base unit.....	90
Installation in a tall unit.....	91
Front dimensions.....	92
<b>Installing the oven .....</b>	<b>93</b>

## Warning and Safety instructions

---

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. Miele cannot be held liable for non-compliance with these instructions. Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

# Warning and Safety instructions

---

## Correct application

▶ This oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The oven is not suitable for outdoor use.

▶ The oven is intended only to cook, bake, roast, grill, defrost, bottle, dry fruit etc.

Any other usage is at the owner's risk.

▶ This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.

They must be able to recognise the dangers of misuse.

▶ This oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting.

## Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their head with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. Great care should be taken to ensure that children do not touch the appliance when it is being used. External parts of the oven such as the door glass, control panel and the vents become quite hot.
- ▶ Danger of injury! The maximum load capacity for the door is 15 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

# Warning and Safety instructions

---

## Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check it for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate (voltage and frequency) corresponds to that of the household supply.  
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used when it has been built in.
- ▶ This oven must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.  
Do not open the outer casing of the appliance.



## Warning and Safety instructions

---

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the oven is delivered without a mains connection cable, or if the mains connection cable is damaged, it must only be replaced by a Miele approved service technician with a specialist connection cable of type H 05 VV-F, available from Miele, (see "Electrical connection") in order to avoid a hazard.
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide"). It is only completely isolated from the electricity supply when:
  - it is switched off at the mains circuit breaker, or
  - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ For the oven to function correctly, it requires a sufficient intake of cool air. Ensure the intake of cool air to the oven is not impaired (e.g. due to the installation of insulation material inside the housing unit). Furthermore, the incoming cool air must not be excessively heated by other heat sources (e.g. fuel furnaces).
- ▶ If the oven is installed behind a furniture door, do not close the door while the oven is in operation. Heat and moisture would build up behind a closed furniture door, potentially causing damage to the oven, the furniture unit and the flooring. Wait until the oven has cooled down completely before closing the furniture door.

# Warning and Safety instructions

---

## Correct use



**Danger of burning!**

The oven becomes hot when in use.

Exercise care when handling food and trays so as not to burn yourself on heating elements, the walls of the oven, shelf runners, trays and hot food itself.

Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Do not use the oven to heat up the room.

Due to the high temperatures radiated, objects left near the appliance could catch fire.

▶ Never leave the appliance unattended when cooking with oil or fat. They can ignite if overheated.

Do not use water on grease fires. Turn off the oven immediately and suffocate the flames by keeping the oven door closed.

▶ Make sure that you keep to the recommended grilling times when using grilling functions.

Excessively long grilling times can lead to food drying out and burning or could even cause the food to catch fire.

▶ Some foods dry out very quickly and can be ignited by high grilling temperatures.

Do not use grilling functions for crisping rolls or bread or to dry flowers or herbs. Instead use Fan Plus  or Conventional Heat .

## Warning and Safety instructions

---

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.



▶ When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged. Do not switch the oven off completely while food is inside it, but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.

Always cover food that is left in the oven to keep warm.

▶ A build-up of heat can cause the enamel on the floor of the oven to crack or shatter.

Do not line the floor of the oven with anything, e.g. aluminium foil or oven liners.

If you wish to place dishes on the floor of the oven during cooking, or place crockery on the floor of the oven to heat it up, you can do so, but only with the Fan Plus  or Gentle Bake  function.

▶ The enamelling on the oven floor can become damaged by items being pushed around on it.

If using the oven to store pots and pans, ensure that you avoid pushing them around on the oven floor.

## Warning and Safety instructions

---

- ▶ Never pour cold water onto hot surfaces in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.
- ▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring or turning the food.
- ▶ Plastic containers, which are not heat-resistant, melt and may ignite at high temperatures and can damage the oven. Use only plastic containers that are indicated by the manufacturer as being suitable for use in ovens.
- ▶ Do not use the appliance to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.
- ▶ The oven door can support a maximum load of 15 kg. Do not lean or sit on an open oven door, or place heavy items on it. Also make sure that nothing can get trapped between the door and the oven cavity. This could damage the oven.

### **For ovens with a stainless steel front:**

- ▶ The coated stainless steel surface can be damaged by adhesives and will lose its protective effect against pollution. Do not adhere sticky notes, transparent tape, masking tape or other adhesives onto the stainless steel surface.
- ▶ The surface is susceptible to scratching. Even magnets can cause scratches.

### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this oven. Pressurised steam could reach the electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The shelf runners can be removed for cleaning (see "Cleaning and care"). Ensure that they are replaced correctly and do not use the oven without them fitted.
- ▶ The catalytic enamelled back panel can be removed for cleaning purposes (see "Cleaning and care"). Ensure it is correctly fitted after cleaning and never operate the oven without the back panel fitted.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

### Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

# Caring for the environment

---

## Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. 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.

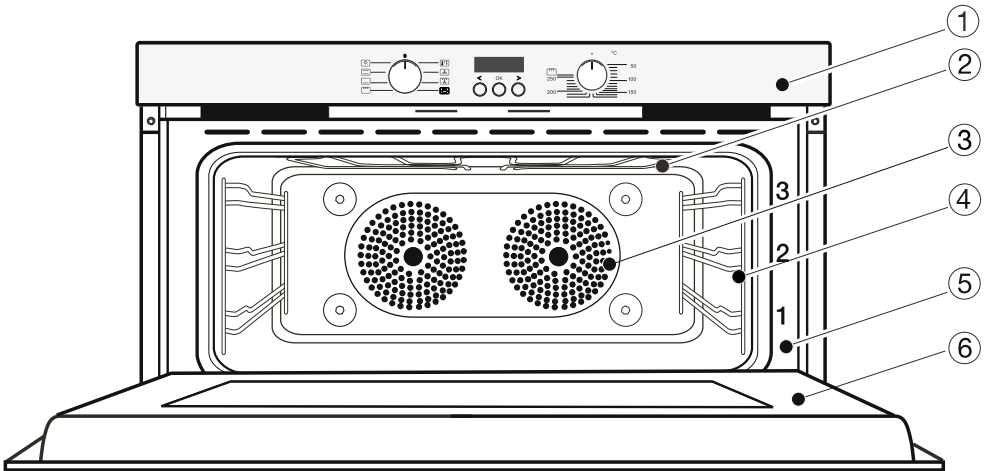
## Disposing of your old appliance

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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

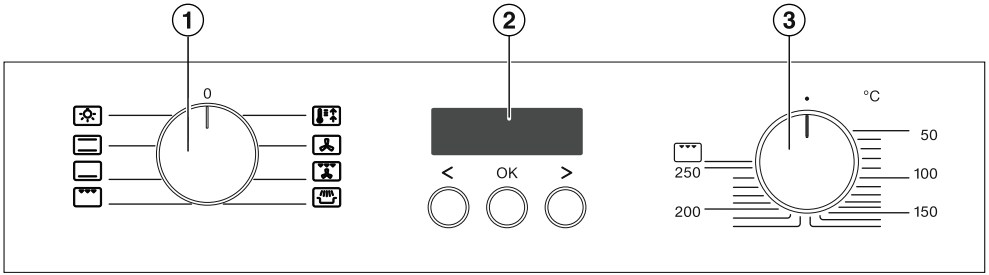
## Oven overview



- ① Oven controls
- ② Top heat/grill element
- ③ Catalytic enamelled back panel with air inlets for the fan
- ④ Shelf runners with 3 shelf levels
- ⑤ Front frame with data plate
- ⑥ Door

# Oven controls

---



- ① Function selector
- ② Clock/Timer
- ③ Temperature selector



## Function selector

The function selector is used to select oven functions and to switch on the oven lighting separately.

The function selector can be turned clockwise or anti-clockwise.

When the function selector is in the **0** position, it can be retracted by pushing it in.

## Oven functions



*Lighting*



*Conventional Heat*



*Bottom Heat*



*Grill*



*Rapid Heat-up*



*Fan Plus*



*Fan Grill*



*Gentle Bake*

## Temperature selector

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

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

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

## Clock/timer

(Depending on model)

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

## Display

The time of day or your settings appear in the display.

It goes dark if settings are not being entered.

Please refer to "Clock/Timer" for more information.

## Sensors

This oven has push buttons.

# Features

---

## Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

## Data plate

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

On the data plate are printed the model number, serial number and the connection data (voltage/frequency/maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

## Items supplied

The oven is supplied with:

- the operating and installation instructions for using the oven functions
- screws for fixing the oven to the housing unit
- various accessories.

## Standard and optional accessories

Depending on model.  
All ovens are supplied with shelf runners, a universal tray and baking and roasting rack (rack for short).  
Depending on the model, Miele ovens may be supplied with the accessories listed below.

All accessories and cleaning and care products in these instructions are designed to be used with Miele ovens.

These are available to order via the Miele online shop or directly from Miele (see end of this booklet for contact details).

Please state the model number of your oven and that of any accessories you wish to purchase.

### Shelf runners

Shelf runners for accessories (trays, racks, FlexiClip telescopic runners etc.) are fitted on either side of the oven cavity for shelf levels  $\square_1^3$ .

The shelf level numbers are indicated on the front of the oven frame.

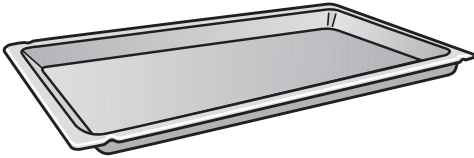
Each shelf runner has two rails:

- Accessories (e.g. the rack) are pushed into the oven between the two rails.
- FlexiClip telescopic runners (depending on model) are fitted on the lower rail.

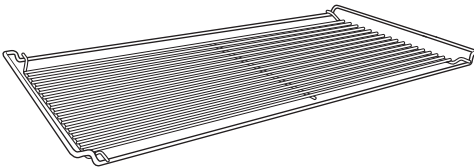
The shelf runners can be removed for cleaning (see "Cleaning and care").

## Universal tray and rack with anti-tip safety notches

Universal tray HUBB 92:



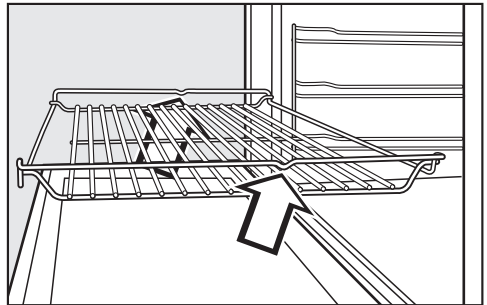
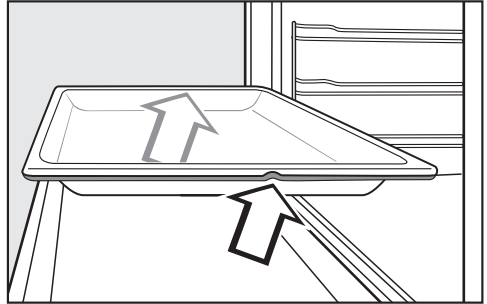
Rack HBBR 92:



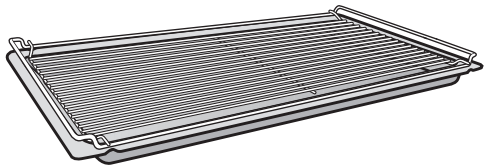
Insert these accessories into the shelf runners between the two rails of a shelf level.

Always position the rack as illustrated above.

These accessories have non-tip safety notches fitted in the middle of their short sides. The non-tip safety notches prevent the trays from being pulled out completely when you only wish to pull them out partially.



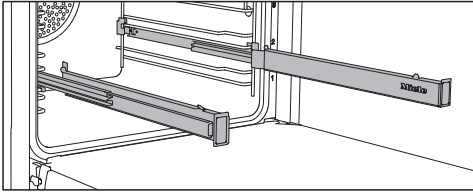
Always place the rack in the shelf runners with the non-tip safety notches towards the back.



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

# Features

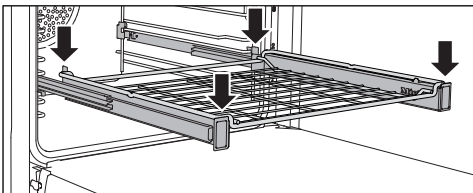
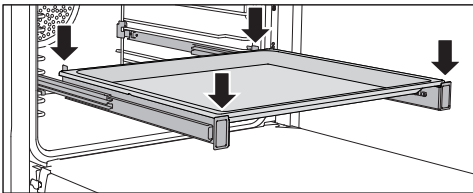
## FlexiClip telescopic runners HFC 92



The FlexiClip telescopic runners can be attached to any shelf level.


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

The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.



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

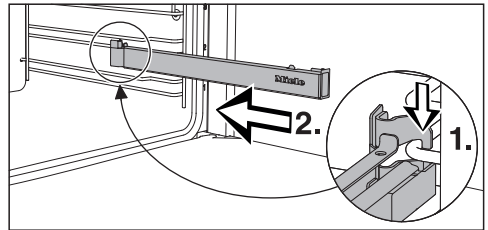
## Fitting and removing the FlexiClip telescopic runners

 **Danger of burning!**  
Make sure the oven heating elements are switched off and the oven interior is cool.

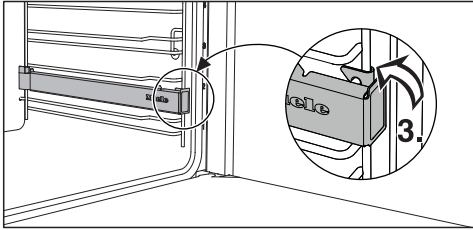
The FlexiClip telescopic runners are fitted in between the two rails that make up a shelf level.

The telescopic runner with the Miele logo must be fitted on the right.

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



- Hook the FlexiClip telescopic runner onto the bottom rail of a shelf level at the front (1.) and push it along the rail into the oven interior (2.).

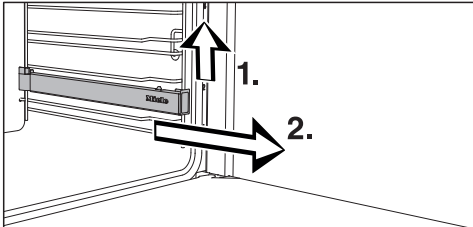


- Then secure the telescopic runner to the bottom of the two rails as illustrated (3).

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

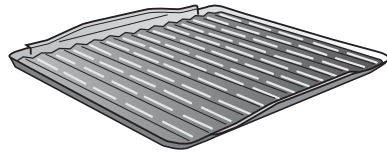
To remove a FlexiClip telescopic runner:

- Push the FlexiClip telescopic runner all the way in.



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

## Grilling and roasting insert HGBB 92



The grilling and roasting insert should be placed in the universal tray when grilling or roasting.

The juices from the food being cooked collect under the 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 enamel.

## Round baking trays



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

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

The surface has been treated with PerfectClean enamel.

# Features

---

## HUB Gourmet oven dishes HBD Gourmet oven dish lids

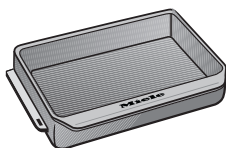
Miele Gourmet oven dishes can be placed directly on the rack. The surface of the oven dishes has a non-stick coating.

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

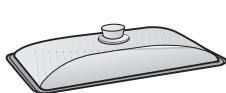
Suitable lids are available separately. Please quote the model number of your Miele oven dish when ordering a lid.

### Depth: 22 cm

HUB 62-22

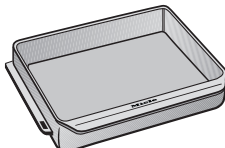


HBD 60-22

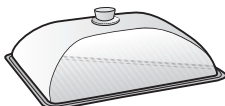


### Depth: 35 cm \*

HUB 62-35

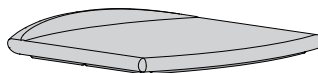


HBD 60-35



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

## Baking stone HBS 60



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.

## Catalytic enamelled accessories

### Back panel

This should be replaced if the catalytic enamel has become ineffective due to incorrect use or very heavy soiling.

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

## Original Miele all purpose microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

## Original Miele oven cleaner

The Original Miele oven cleaner is suitable for removing very stubborn soiling. It is not necessary to pre-heat the oven beforehand.

## Oven controls

The oven controls enable you to use the various cooking functions to bake, roast and grill.


They are also used for:

- Time of day display
- Minute minder
- Switching cooking processes on and off automatically
- Settings that can be customised

## Oven safety features

### System lock for the oven

The system lock prevents the oven from being used unintentionally (see "Clock/timer - Changing settings - P 3").

When the system lock is engaged,  will appear in the display.

## Cooling fan

The cooling fan comes 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 in the oven housing unit.

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

## Vented oven door

The door panes have a heat-reflective coating.

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

The door can be removed and dismantled for cleaning (see "Cleaning and care").

# Features

---

## PerfectClean treated surfaces

Surfaces treated with PerfectClean enamel are characterised by their exceptional non-stick properties and ease of cleaning.

Food can be taken off easily, and soiling from baking and roasting is easy to remove.

You can cut up food on surfaces treated with PerfectClean enamel.

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

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

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

The following have been treated with PerfectClean enamel:

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


## Catalytic enamelled surfaces

The back panel is coated with catalytic enamel. Soiling from oil and fat is burnt off this surface when very high temperatures are used in the oven.

See "Cleaning and care" for more information.



## Before using for the first time

 The oven must be built into its housing unit before it can be used.

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

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

- Set the time of day.

## Setting the time of day for the first time

The time of day is shown in the 24-hour format.



12:00

After connecting the oven to the electricity supply, *12:00* flashes in the display.

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

- Confirm with *OK*.

The hours will flash.

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

The hours are saved and the minutes will flash.

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

The time of day is now saved.

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


# Using for the first time

---

## Heating up the oven for the first time


New ovens can give off a slight smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.

Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any protective wrapping and sticky labels from the oven.
- Take all accessories out of the oven and clean them (see "Cleaning and care").
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.
- Select Fan Plus .

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

- Select the maximum temperature (250 °C).
- Heat up the empty oven for at least one hour.
- At the end of the heating up time, turn the function selector to **0** and the temperature selector to **•**.










 Danger of burning! Allow the oven to cool down before cleaning by hand.

- Clean the oven interior with a clean sponge and a solution of warm water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.

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

## Overview of functions

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





Oven function	Description
<b>Conventional Heat</b> 	For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.  If using an older recipe or cookbook, set the oven temperature for Conventional Heat 10 °C lower than that recommended. This won't change cooking times.
<b>Bottom Heat</b> 	Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.
<b>Grill</b> 	For grilling thin cuts (e.g. steaks) and for browning baked dishes.
<b>Rapid Heat-up</b> 	For pre-heating the oven compartment quickly. The oven function required must then be selected once the desired temperature has been reached.
<b>Fan Plus</b> 	This function is used for baking and roasting on different levels at the same time. A lower temperature can be selected than when using Conventional Heat  as the fan distributes the heat around the oven compartment straight away.
<b>Fan Grill</b> 	For grilling thicker cuts of meat (e.g. chicken). Lower temperatures can be used than when using the Grill  function as the fan distributes the heat around the oven compartment straight away.
<b>Gentle Bake</b> 	For cooking meat.  The oven lighting does not switch on with this function.

# Operation

---

## Tips on saving energy

### Cooking

- Remove any accessories from the oven that you do not require for cooking.
- Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.
- Avoid opening the door during cooking.
- In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.
- It is best to use dark baking tins and containers with a matt finish made from non-reflective materials (enamelled steel, ovenproof glassware, non-stick coated cast aluminium). Shiny materials such as stainless steel or aluminium reflect heat, preventing it reaching the food efficiently. Do not cover the oven floor or the rack with heat-reflective aluminium foil.
- Observe cooking durations to avoid energy wastage when cooking food.
- Wherever possible set the cooking duration, or use a food probe.
- Fan plus  can be used for cooking many types of food. Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with Conventional Heat . It also enables you to cook on several shelf levels at the same time.
- Gentle bake  is an innovative function that makes optimum use of heat. You can save up to 30 % energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.
- Fan grill  can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
- Whenever possible you should cook several dishes at the same time. Place them next to each other in the oven or on different shelf levels.
- Dishes which you are unable to prepare at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

## Using residual heat

- The temperature in cooking programmes using temperatures above 140 °C which take longer than 30 minutes to cook can be turned down to the lowest possible temperature about 5 minutes before the end of cooking. The residual heat in the oven is sufficient for cooking the food. However, do not switch the oven off (see "Warning and safety instructions").
- If you wish to clean catalytic enamelled parts of the oven, it is best to do so immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy required. Before cleaning any catalytic parts of the oven, ensure you clean the door and PerfectClean surfaces first to avoid soiling baking on.

# Operation


---

## Basic operation


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

The oven lighting and the fan will switch on.

- Select the temperature with the temperature selector.

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



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

As soon as the set temperature is reached:

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

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

After the cooking process:

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

## Cooling fan

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

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

## Pre-heating the oven

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

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

If the recipe requires pre-heating, place the food in the oven once the temperature indicator light goes out.

Pre-heat the oven when cooking the following food with the following oven functions:

### Fan Plus

- dark bread doughs
- beef sirloin joints and fillets

### Conventional Heat



- cakes or biscuits with a short baking time (up to 30 minutes)
- delicate mixtures (e.g. sponges)
- dark bread doughs
- beef sirloin joints and fillets

## Rapid Heat-up

With Rapid Heat-up  the heating-up phase can be shortened.

Do not use Rapid Heat-up  to pre-heat the oven when baking pizzas or delicate mixtures (e.g. small baked goods with a high sugar content, pizza, choux pastries, sponges).

Otherwise they will brown too quickly from the top.

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

# Clock/Timer

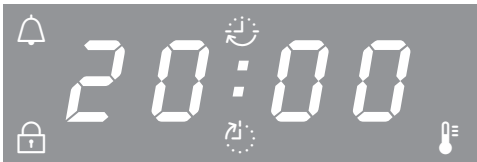
The clock/timer offers the following functions:

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

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

The functions available are indicated by symbols.

## Display



## Symbols in the display

Depending on the position of the function selector  $\bigcirc$  and/or which button is pressed, the following symbols will appear:

Symbol/Function	$\bigcirc$
Minute minder	Any
Duration	Oven function
Finish time	
Temperature indicator light	
<i>P</i> Settings	0
5 Setting status	
System lock	

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

## Sensors

Sensor	Use
<	<ul style="list-style-type: none"> <li>- Highlighting functions</li> <li>- Reducing times</li> <li>- Calling up settings <i>P</i></li> <li>- Changing the status 5 of a setting <i>P</i></li> </ul>
>	<ul style="list-style-type: none"> <li>- Highlighting functions</li> <li>- Increasing times</li> <li>- Changing the status 5 of a setting <i>P</i></li> </ul>
OK	<ul style="list-style-type: none"> <li>- Calling up functions</li> <li>- Saving set times and adjusted settings</li> <li>- Calling up set times</li> </ul>

Set minutes or seconds with **<** or **>** in increments of 1.

If you hold the sensor down the display will count faster.



## How to set the time or a duration

Times are set in segments:

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

■ Press any button.

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

■ Highlight the required function using < or >.

The corresponding symbol will flash for approx. 15 seconds.

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

The function is selected and the left numeric block will start to flash.

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

■ Set the required value using < or >.

■ Confirm with *OK*.

The right numeric block will flash.

■ Set the required value using < or >.

■ Confirm with *OK*.

Your time/duration setting is now saved.

## Displaying times/durations

If you have set times, the symbols ⏰ and ⌚ or ⌚ indicate which time functions have been set.

If you are using the minute minder ⌚, cooking duration ⌚ and end of cooking time ⌚ functions simultaneously, the last time that you set will be displayed.

If you have selected a cooking duration, the time of day cannot be displayed.

## When the time/duration has elapsed

Once a set time has elapsed, the relevant symbol will flash and a buzzer will sound, if this option is selected (see "Clock/Timer - Changing settings").

■ Confirm with *OK*.

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

# Clock/Timer

## Using the minute minder

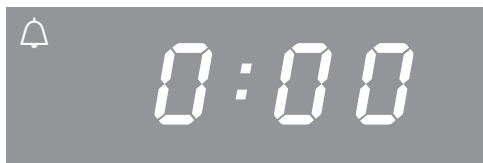
The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.


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

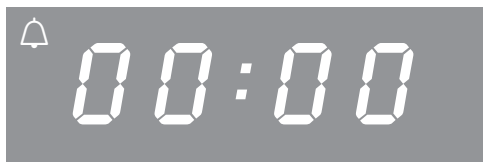
A maximum minute minder time of 99 minutes and 59 seconds can be set.

## Setting the minute minder

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

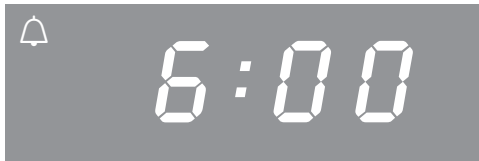


- Press < repeatedly until  starts flashing.
- Confirm with *OK*.



00:00 appears in the display and the minutes will flash.

If you press < once, two lines will appear and, after pressing it again, the maximum possible minute value 99 will appear.



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


The minutes are saved and the seconds will flash.



- Set the seconds using < or >.
- Confirm with *OK*.



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

The  symbol indicates the minute minder has been set.

## At the end of the minute minder time

- 🔔 flashes.
- The time will count upwards.
- A buzzer will sound for approx. 7 minutes, if this option is selected (see "Clock/Timer - Changing settings").
- Confirm with *OK*.

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

If no cooking duration has been set, the time of day appears in the display.

## Changing the time set for the minute minder

- Press < repeatedly until 🔔 starts flashing.

The minute minder time selected appears.

- Confirm with *OK*.

The minutes will flash.

- Use < or > to set the minutes.

- Confirm with *OK*.

The seconds will flash.

- Set the seconds using < or >.

- Confirm with *OK*.

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

## Cancelling the minute minder duration

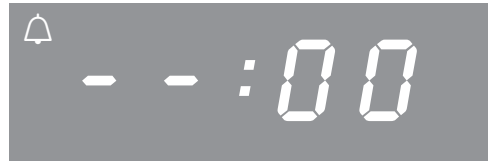
- Press < repeatedly until 🔔 starts flashing.

- Confirm with *OK*.

The minutes will flash.

- Decrease the minutes to 00 by pressing <, or increase them to 99 by pressing >.

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



- Confirm with *OK*.

Four lines appear:



- Confirm with *OK*.

The minute minder is now cancelled.

If no cooking duration has been set, the time of day appears in the display.

# Clock/Timer

## Switching cooking programmes on and off automatically

Cooking programmes can be switched on or off automatically.

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

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

We recommend 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.

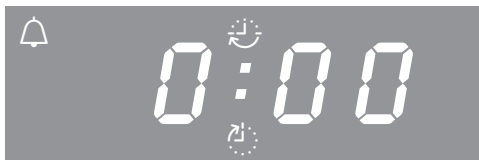
## Setting a cooking duration

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

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

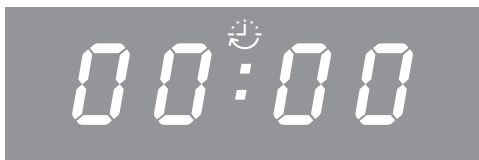
The oven heating, lighting and cooling fan will switch on.

- Press > repeatedly until  starts flashing.



0:00 appears in the display.

- Confirm with OK.



00:00 appears in the display and the hours will flash.

If you press < once, two lines will appear and, after pressing again, the maximum possible hour value ## will appear.



01:00

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

The hours are saved and the minutes will flash.




01:05

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




1:05

The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The  symbol indicates a cooking duration has been set.

### At the end of the cooking duration:

- 0:00 appears in the display.
-  flashes.
- The oven heating switches off automatically.
- The cooling fan continues to run.
- A buzzer will sound for approx. 7 minutes, if this option is selected (see "Clock/Timer - Changing settings").
- Confirm with *OK*.
- The buzzer will stop and the symbols in the display will go out.
- The time of day appears.
- The oven heating will switch back on.
- Turn the function selector to **0** and the temperature selector to **•**.
- Take the food out of the oven.

# Clock/Timer

## Setting a cooking duration and finish time


A cooking duration and finish time can be set to switch a cooking programme on and off automatically.

Example: The time is now 11:15; you want a dish with a cooking duration of 90 minutes to be ready by 13:30.

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

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

### Set the cooking duration first:

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

00:00 appears in the display and the hours will flash.


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

The hours are saved and the minutes will flash.

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

The cooking duration is now saved.



The  symbol indicates a cooking duration has been set.

### Then set the finish time:

- Press > repeatedly until  starts flashing.



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

- Confirm with OK.

The hours will flash.




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

The hours are saved and the minutes will flash.




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

The finish time  is now saved.


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

The selected finish time appears in the display.

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 set cooking duration  appears and then counts down in minutes, with the last minute counting down in seconds.

## Changing the cooking duration

- Press > repeatedly until  starts flashing.

The remaining cooking duration appears in the display.

- Confirm with *OK*.

The hours will flash.

- Use < or > to set the hours.

- Confirm with *OK*.

The minutes will flash.


- Use < or > to set the minutes.

- Confirm with *OK*.

The changed cooking duration is now saved.

# Clock/Timer

## Deleting a cooking duration

- Press < or > repeatedly until  starts to flash.

- Confirm with *OK*.

The hours will flash.

- Press < or > repeatedly until two lines appear:



- Confirm with *OK*.

Four lines appear:



- Confirm with *OK*.

The cooking duration and any finish time are deleted.


The time of day appears if no minute minder has been set.

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

If you want to end the cooking programme:

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

## Deleting a finish time

- Press < or > repeatedly until  starts to flash.

- Confirm with *OK*.


The hours will flash.

- Press < or > repeatedly until two lines appear:

- Confirm with *OK*.

Four lines appear:

- Confirm with *OK*.

The  symbol appears and the set cooking duration counts down in minutes, with the last minute counting down in seconds.

If you want to end the cooking programme:

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

If you turn the function selector to **0**, the settings for the cooking duration and the finish time will be deleted.



## Changing the time of day

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

- Turn the function selector to **0**.
- Press < and > at the same time.

The hours will flash.

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

The hours are saved and the minutes will flash.

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

The time of day is now saved.

After a power cut, the time of day needs to be re-entered.

# Clock/Timer

---

## Changing settings

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

A setting *P* is changed by altering its status *S*.

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



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

- Confirm with *OK*.



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

To change the status:

- Press < or > repeatedly until the required status appears in the display.
- Confirm with *OK*.

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


To change further settings, proceed in the same way.

If you do not want to change any further settings:

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

Settings remain in the memory even after a power cut.

## Settings overview

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



\* Factory default

# Baking

---



Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

## Oven functions

Depending on how the food is prepared, you can use either Fan Plus  or Conventional Heat .

## Bakeware

The choice of bakeware depends on the oven function and how the food is prepared.

- Fan Plus :  
Baking tray, universal tray, bakeware of any ovenproof material.
- Conventional Heat :  
Dark baking tins with a matt finish. Avoid using bright, shiny metal tins as they give an uneven and poor browning result and in some cases cakes might not cook properly.
- Always place baking tins on the rack. Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.
- When baking cakes with fresh fruit toppings and deep sponge cakes, place the tin on the universal tray to catch any spillages and keep the oven cleaner.

## Baking paper, greasing

Miele accessories, e.g. the universal tray, are treated with PerfectClean enamel (see "Features").

Surfaces treated with PerfectClean enamel generally do not need to be greased or covered with baking paper.

Baking paper is only necessary when baking:

- anything prepared using a lye containing sodium hydroxide (e.g. pretzels, bread sticks) because the lye can damage the PerfectClean surface.
- meringues or sponges with a high egg white content. These are more likely to stick.
- frozen food cooked on the rack.

## Notes on using the baking charts

In the charts the data for the recommended function is printed in bold.

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.

### Temperature

As a general rule, select the lower temperature given in the chart.



Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning and unsatisfactory cooking results.

### Baking duration

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.

### Shelf levels

















The shelf level on which you place your food for baking depends on the oven function selected and the number of trays being used.

- **Fan plus** 
  - 1 tray: shelf level 1
  - 2 trays: shelf levels 1+3
- **Conventional Heat** 
  - 1 tray: shelf level 1 or 2

# Baking


## Baking charts

### Creamed mixture

















Cakes/ biscuits		 [°C]	 3 1	 [min.]
Muffins (1 tray)		140–150	2	30–50
		<b>150–160</b>	<b>2</b>	<b>35–45</b>
Small cakes (1 tray)		<b>150</b> <sup>1)</sup>	<b>1</b>	<b>20–30</b>
		<b>160</b> <sup>1)</sup>	<b>2</b>	<b>18–25</b>
Small cakes (2 trays)		<b>140</b>	<b>1+3</b>	<b>40–50</b>
Small cakes/biscuits (1 tray)		<b>140–150</b>	<b>1</b>	<b>25–35</b>
		150–160 <sup>1)</sup>	2	15–20
Small cakes/biscuits (2 trays)		<b>140–150</b>	<b>1+3</b>	<b>30–40</b> <sup>2)</sup>
Sand cake		150–160	2	65–75
		<b>150–160</b> <sup>1)</sup>	<b>2</b>	<b>65–75</b>
Ring cake		<b>150–160</b>	<b>1</b>	<b>60–70</b>
		170–180	1	60–80

 Function /  Fan Plus /  Conventional Heat

 Temperature /  Shelf level /  Duration

- 1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.
- 2) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

## Creamed mixture

Cakes/ biscuits		 [°C]	 <sup>3</sup> 1	 [min.]
Foam cake (tray)		<b>150–160</b> <sup>1)</sup>	<b>1</b>	<b>20–30</b>
		150–160 <sup>1)</sup>	1	30–40
Marble, nut cake (tin)		<b>150–160</b>	<b>1</b>	<b>55–65</b>
		150–160	1	60–70
Fresh fruit cake, with meringue topping (tray)		150–160	1	40–50
		<b>170–180</b>	<b>1</b>	<b>40–50</b>
Fresh fruit cake (tray)		<b>150–160</b>	<b>1</b>	<b>30–40</b>
		160–170	1	40–50
Fresh fruit cake (tin)		150–160	1	55–65
		<b>170–180</b> <sup>1)</sup>	<b>1</b>	<b>50–60</b>
Flan base		<b>150–160</b>	<b>1</b>	<b>25–35</b>
		170–180 <sup>1)</sup>	1	15–25

















 Function /  Fan Plus /  Conventional Heat

 Temperature / <sup>3</sup> Shelf level /  Duration

1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.


# Baking

## Rubbed in mixture

Cakes/ biscuits		 [°C]	 <sup>3</sup> <sub>1</sub>	 [min.]
Small cakes/biscuits (1 tray)		<b>140–150</b>	<b>1</b>	<b>20–30</b>
		160–170 <sup>1)</sup>	2	15–25
Small cakes/biscuits (2 trays)		<b>140–150</b>	<b>1+3</b>	<b>20–30</b> <sup>2)</sup>
Drop cookies (1 tray)		<b>140</b>	<b>1</b>	<b>30–45</b>
		<b>160</b> <sup>1)</sup>	<b>2</b>	<b>20–30</b>
Drop cookies (2 trays)		<b>140</b>	<b>1+3</b>	<b>35–45</b> <sup>2)</sup>
Flan base		<b>150–160</b>	<b>1</b>	<b>35–45</b>
		170–180 <sup>1)</sup>	2	20–30
Streusel cake		<b>150–160</b>	<b>1</b>	<b>45–55</b>
		170–180	2	45–55
Cheese cake		150–160	1	75–85
		<b>160–170</b>	<b>1</b>	<b>95–105</b>












 Function /  Fan Plus /  Conventional Heat

 Temperature / <sup>3</sup><sub>1</sub> Shelf level /  Duration

- 1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.
- 2) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.



## Rubbed in mixture

Cakes/ biscuits		 [°C]	 3 1	 [min.]
Apple cake (baking tin Ø 20 cm)		<b>160</b>	<b>1</b>	<b>85–95</b>
		<b>170</b>	<b>1</b>	<b>95–105</b>
Apple pie		160–170	1	50–70
		<b>170–180</b> <sup>1)</sup>	<b>1</b>	<b>50–70</b>
Fresh fruit tart, glazed (tin)		150–160	1	50–70
		<b>170–180</b>	<b>1</b>	<b>50–70</b>
Swiss apple pie (tray)		<b>220–230</b> <sup>1)</sup>	<b>1</b>	<b>30–50</b>
















 Function /  Fan Plus /  Conventional Heat



 Temperature /  Shelf level /  Duration


1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.

# Baking

## Yeast mixtures and quark dough















Cakes/ biscuits		 [°C]	 3 1	 [min.]
Gugelhupf		<b>150-160</b>	<b>1</b>	<b>45-55</b>
		160-170	1	50-60
Stollen		<b>150-160</b>	<b>1</b>	<b>45-65</b>
		160-170	1	45-60
Streusel cake		150-160	2	35-45
		<b>170-180</b>	<b>2</b>	<b>35-45</b>
Fresh fruit cake (tray)		160-170	2	40-60
		<b>170-180</b>	<b>2</b>	<b>40-60</b>
Apple turnovers (1 tray)		150-160	2	25-30
		<b>160-170</b>	<b>2</b>	<b>25-30</b>
Apple turnovers (2 trays)		150-160	1+2	25-30 <sup>1)</sup>

 Function /  Fan Plus /  Conventional Heat



 Temperature /  Shelf level /  Duration



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

## Yeast mixtures and quark dough

Cakes/ biscuits		 [°C]	 <sup>3</sup> 1	 [min.]
White bread		180-190	1	35-45
		<b>190-200</b>	<b>1</b>	<b>30-40</b>
Wholegrain bread		180-190	1	55-65
		<b>200-210</b> <sup>1)</sup>	<b>1</b>	<b>45-55</b>
Pizza (tray)		170-180	2	30-40
		<b>190-200</b> <sup>1)</sup>	<b>2</b>	<b>30-40</b>
Onion tart		170-180	2	30-40
		<b>180-190</b> <sup>1)</sup>	<b>2</b>	<b>25-35</b>
Proving yeast dough		50	<sup>3)</sup>	15-30
		<b>50</b>	<sup>3)</sup>	<b>15-30</b>













 Function /  Fan Plus /  Conventional Heat /  Intensive Bake

 Temperature / <sup>3</sup> Shelf level /  Duration


- 1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.
- 2) For yeast dough. For quark dough use shelf level 2.
- 3) The dish can be placed on the oven floor. Depending on the size of the dish, you may need to remove the shelf runners. If using Conventional heat , also place the rack on the oven floor.

# Baking

## Whisked mixture














Cakes/ biscuits		 [°C]	 <sup>3</sup> 1	 [min.]
Tart / flan base (2 eggs)		160-170	1	20-30
		<b>160-170</b> <sup>1)</sup>	<b>1</b>	<b>15-25</b>
Sponge cake (4 to 6 eggs)		170-180	1	20-35
		<b>150-160</b> <sup>1)</sup>	<b>1</b>	<b>30-45</b>
Whisked sponge cake		<b>170</b>	<b>1</b>	<b>20-30</b>
		<b>150-170</b> <sup>1)</sup>	<b>1</b>	<b>20-45</b>
Swiss roll		160-170 <sup>1)</sup>	1	18-25
		<b>160-170</b> <sup>1)</sup>	<b>2</b>	<b>10-15</b>




 Function /  Fan Plus /  Conventional Heat



 Temperature / <sup>3</sup> Shelf level /  Duration


1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.

## Choux pastry, puff pastry, meringue

Cakes/ biscuits		 [°C]	 <sup>3</sup> 1	 [min.]
Choux buns (1 tray)		<b>160-170</b>	<b>1</b>	<b>30-45</b>
		180-190 <sup>1)</sup>	2	25-35
Choux buns (2 trays)		<b>160-170</b>	<b>1+2</b>	<b>30-45</b> <sup>2)</sup>
Puff pastry (1 tray)		<b>170-180</b>	<b>2</b>	<b>20-30</b>
		190-200 <sup>1)</sup>	2	20-30
Puff pastry (2 trays)		<b>170-180</b>	<b>1+3</b>	<b>20-30</b> <sup>2)</sup>
Macaroons (1 tray)		<b>120-130</b>	<b>2</b>	<b>25-50</b>
		120-130 <sup>1)</sup>	2	25-45
Macaroons (2 trays)		<b>120-130</b>	<b>1+3</b>	<b>25-50</b> <sup>2)</sup>

 Function /  Fan Plus /  Conventional Heat



 Temperature / <sup>3</sup> Shelf level /  Duration

- 1) Pre-heat the oven. Do not use the Rapid heat-up function  for this.
- 2) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

# Roasting

---

## Oven functions

Depending on how the food is prepared, you can use either Fan Plus  or Conventional Heat .

## Cooking container

You can use any heat-resistant dishes:

Miele Gourmet oven dishes, roasting pans, ovenproof glass trays, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or grilling and roasting insert (if available) on top of the universal tray.

We recommend roasting in covered oven dishes as this ensures that sufficient stock remains for making gravy.

The oven also stays cleaner than with open roasting.

## 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 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 skin, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.



## Notes on using the roasting charts

In the charts the data for the recommended function is printed in bold.

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.

### Temperature

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

When cooking with Fan Plus , select a temperature 20 °C lower than when using Conventional Heat .

For cuts which weigh more than 3 kg, 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.

When roasting on the rack, set a temperature approx. 10 °C lower than if using an oven dish.

## Pre-heating

Pre-heating is only required when roasting beef sirloin joints and fillets.

## Roasting duration

The roasting time can be determined by multiplying the thickness of the roast [cm] with the time per cm [min./cm] stated below, depending on the type of meat:

- Beef/Venison: 15–18 min./cm
- Pork/Veal/Lamb: 12–15 min./cm
- Sirloin joints/Fillets: 8–10 min./cm

Check if the meat is cooked after the shortest time quoted.













## Shelf levels





Use shelf level 1 or 2 depending on the height of the food.

# Roasting


## Roasting charts

### Beef, veal

Food		 [°C]	 <sup>3</sup>	 [min.] <sup>4</sup>
Topside of beef, approx. 1 kg		170–180	1	100–130 <sup>3)</sup>
		<b>190–200</b>	<b>1</b>	<b>110–140<sup>3)</sup></b>
Fillet of beef, approx. 1 kg <sup>1)</sup>		150–160 <sup>2)</sup>	1	20–50 <sup>4)</sup>
		<b>180–190<sup>2)</sup></b>	<b>1</b>	<b>20–50<sup>4)</sup></b>
Sirloin joint, approx. 1 kg <sup>1)</sup>		150–160 <sup>2)</sup>	1	30–60 <sup>4)</sup>
		<b>180–190<sup>2)</sup></b>	<b>1</b>	<b>30–60<sup>4)</sup></b>
Veal, approx. 1.5 kg		<b>190–200</b>	<b>1</b>	<b>70–90<sup>3)</sup></b>
		200–210	1	90–110 <sup>3)</sup>













 Function /  Temperature / <sup>3</sup> Shelf level /  Cooking duration





 Fan plus /  Conventional heat

- 1) Use the universal tray. Sear the meat on the cooktop first.
- 2) Pre-heat the oven. Do not use the Rapid heat-up function  for this.
- 3) Roast with the lid on first. Remove the lid halfway through the cooking duration and add approx. 0.5 l of liquid.
- 4) Depending on the degree of cooking required (when using a food probe): rare: 40-45 °C, medium: 50-60 °C, well done: 60-70 °C



## Pork

Food		 [°C]	 <sup>3</sup> <sub>1</sub>	 [min.] <sup>1)</sup>
Pork roast/neck, approx. 1 kg		160–170	1	130–150 <sup>1)</sup>
		<b>180–190</b>	<b>1</b>	<b>130–150</b> <sup>1)</sup>
Pork joint with crackling, approx. 2 kg		<b>170–180</b>	<b>1</b>	<b>120–160</b> <sup>1)</sup>
		190–200	1	130–150 <sup>1)</sup>
Gammon joint, approx. 1 kg		<b>150–160</b>	<b>1</b>	<b>60–80</b> <sup>1)</sup>
		170–180	1	80–100 <sup>1)</sup>
Meat loaf, approx. 1 kg		170–180	1	60–70 <sup>1)</sup>
		<b>200–210</b>	<b>1</b>	<b>70–80</b> <sup>1)</sup>











 Function /  Temperature /  <sup>3</sup><sub>1</sub> Shelf level /  Cooking duration





 Fan plus /  Conventional heat

1) Add approx. 0.5 l of liquid halfway through roasting.


# Roasting

## Lamb, game















Food		 [°C]	 <sup>3</sup> <sub>1</sub>	 [min.] <sup>1)</sup>
Leg of lamb, approx. 1.5 kg		170–180	1	90–110 <sup>1)</sup>
		<b>180–190</b>	<b>1</b>	<b>90–110<sup>1)</sup></b>
Saddle of lamb, approx. 1.5 kg		220–230 <sup>2)</sup>	1	40–60 <sup>3)</sup>
		<b>230–240<sup>2)</sup></b>	<b>2</b>	<b>40–60<sup>3)</sup></b>
Venison, approx. 1 kg		<b>200–210</b>	<b>1</b>	<b>80–100<sup>1)</sup></b>
		200–210	1	80–100 <sup>1)</sup>





 Function /  Temperature / <sup>3</sup><sub>1</sub> Shelf level /  Cooking duration

 Fan plus /  Conventional heat

- 1) Roast with the lid on first. Remove the lid halfway through the cooking duration and add approx. 0.5 l of liquid.
- 2) Pre-heat the oven. Do not use the Rapid heat-up function  for this.
- 3) Add approx. 0.5 l of liquid halfway through roasting.

## Poultry, fish

Food		 [°C]	 <sup>3</sup> <sub>1</sub>	 [min.]
Poultry, 0.8–1 kg		<b>180–190</b>	1	<b>60–70</b>
		190–200	1	60–70
Poultry, approx. 2 kg		<b>170–180</b>	<b>1</b>	<b>100–120</b>
		190–200	1	110–130
Poultry, stuffed, approx. 2 kg		<b>170–180</b>	<b>1</b>	<b>110–130</b>
		190–200	1	120–140
Poultry, approx. 4 kg		<b>160–170</b>	<b>1</b>	<b>120–160</b> <sup>1)</sup>
		180–190	1	120–160 <sup>1)</sup>
Fish, whole, approx. 1.5 kg		160–170	2	45–55
		<b>180–190</b>	<b>2</b>	<b>45–55</b>

 Function /  Temperature / <sup>3</sup><sub>1</sub> Shelf level /  Cooking duration

 Fan plus /  Conventional heat

1) Add approx. 0.5 l of liquid halfway through roasting.

# Low temperature cooking

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

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

Then place the meat in the pre-heated oven where the low temperature and long cooking duration will cook it to perfection and ensure it is very tender.


The meat will relax and the juices inside will start to circulate evenly throughout the meat to reach the outer layers. This will give very tender and succulent results.


### Useful tips


- Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.
- For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter).
- Do not cover meat during cooking.

The cooking duration is approx. 2–4 hours and depends on the weight and size of the meat, as well as the desired degree of doneness and browning.

## Low temperature cooking procedure

Use the universal tray with the rack placed on top of it.  
Do not use the Rapid Heat-up  function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 1.
- Select Conventional Heat  and a temperature of 130 °C.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- While the oven is pre-heating, sear the meat on all sides on the cooktop.

 **Danger of burning!**  
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.



- Place the seared meat on the rack.
- Reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

# Low temperature cooking

## After cooking

- Meat can be carved straight from the oven. It does not need to rest.
- The cooking result will not be affected if the meat is left in the oven after the programme has finished. It can be kept warm until you serve it.
- The meat is at 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

Meat	 [min.]	 [°C]
Fillet of beef	105–120	60–75
Sirloin joint		
– Rare	60–90	55–60
– Medium	120–150	65–70
– Well-done	180–240	70–75
Pork fillet	120–150	65–80
Gammon*	150–210	75–80
Veal fillet	80–100	60–75
Saddle of veal*	180–210	65–75
Saddle of lamb*	90–120	65–75

 Duration

 Core temperature

If you have a separate food probe, you can use the core temperature shown.

\* Boned

# Grilling



**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.

## Oven functions

### Grill

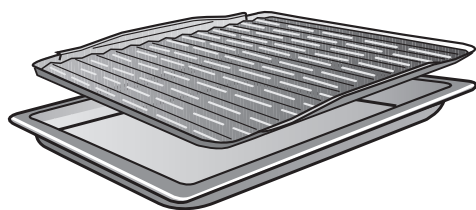
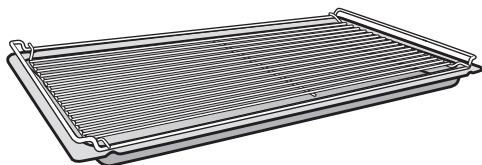
For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

The whole of the top heat/grill element will get hot and glow red.

### Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces.

## Roasting dishes



Place the rack or the roasting and grilling insert (if available) in the universal tray. The tray will collect the meat juices and stop them from burning so that they can be used for making gravy and sauces.

## Preparing food for grilling

Rinse meat under cold running water and then pat dry. 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

- Place the rack or the roasting and grilling insert (if available) in the universal tray.
- Place the food on top.
- Select the required oven function and the temperature.
- Pre-heat the top heat/grill element for approx. 5 minutes with the door closed.



**Danger of burning!**

Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the food on the appropriate shelf level (see Fan Grilling guide).
- Close the door.
- Turn the food halfway through grilling.

## Notes on the grilling chart

### Temperature

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

### Pre-heating

Always pre-heat the top heat/grill element for approx. 5 minutes with the door closed.

### Shelf levels

Select the shelf level depending on the thickness of the food to be grilled.

- Thinner cuts: shelf level 2 or 3
- Thicker cuts: shelf level 1

### Grilling duration

- Flat pieces of fish and meat usually take 6–8 minutes per side. Thicker pieces require more time for 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.
- Turn the food halfway through grilling.

## Testing to see if cooked

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

- Rare:** If there is very little resistance to the pressure of the spoon, it will still be red on the inside.
- Medium:** If there is some resistance, the inside will be pink
- Well-done:** If there is great resistance, it is cooked through.



Check if the meat is cooked after the shortest time quoted.

**Useful tip:** If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

# Grilling

---




## Fan Grill


- Use the Fan Grill  function for meat, fish, poultry and vegetables.
- Always pre-heat for at least 5 minutes before Fan Grilling.
- It is not necessary to turn food when Fan Grilling. Only one side of the food, however, will become brown.
- The door must be closed when using Fan Grill .
- When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.


All temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.



# Grilling

Food to be grilled	 [°C]	 3 1	 [min.]
Lean thin sausages	180	3	8–10
Thick sausages	180	3	15–20
Lean beef fillet steak	220	3	6–12
Chicken breast fillet	200	3	14–18
Whole butterflied chicken	200	1	30–35
Thin white fish fillets	220	3	6–10
Thick fish fillets, cutlets or steaks	200	3	10–15
Oily fish	200	3	8–12
Lamb loin chops	190	3	12–16
Lamb back straps	220	3	8–10
Vegetables, capsicum, zucchini, sweet potato, eggplant	200	3	12–15
Potato wedges or small roast potatoes	220	2	20–25
Kebabs and satays (red meat)	200	3	12–15
Chicken satays	200	3	12–15


 Temperature /  Shelf level /  Duration

Fan Grill  can be used for small roasts but is only recommended for lean, tender cuts of meat, e.g. lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 200 °C on shelf level 3 for approximately 25 minutes, depending on thickness.

# Grilling


---

## Grill


- Use for thick toasts, muffins, cheese on toast, focaccia, bruschetta and bacon.
- Pre-heat grill for at least 5 minutes at 200–220 °C.
- Select the appropriate shelf level for the thickness of the food.
- The door must be closed when using the Grill  function.

This is a suggested guide only. Personal taste and size of serves will vary times and temperatures.

## Defrost

Use the Fan Plus  function without setting the temperature for gently defrosting food.

The fan will switch on and circulate air at room temperature around the oven cavity.

 **Danger of salmonella poisoning!**  
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.

## Useful tips

- Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.
- 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.
- Meat and poultry need to be fully defrosted before cooking. Fish, on the other hand, can be partially defrosted before cooking. Defrost so that the surface is sufficiently soft 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.

Frozen food	 [g]	 [min.]
Chicken	800	90–120
Meat	500	60–90
	1000	90–120
Sausages	500	30–50
Fish	1000	60–90
Strawberries	300	30–40
Yeast butter cake	500	20–30
Bread	500	30–50

 weight /  defrosting duration

## Further applications

### Gentle Bake

Gentle Bake is suitable for small amounts of food, e.g. frozen pizzas, bake-off rolls, biscuits and for meat dishes and roasts. The optimal use of heat enables savings of up to 30% energy to be made compared to cooking with a standard oven function with comparatively good cooking results.

This function is not suitable for larger amounts of food where fresh cake mix needs to be thoroughly baked through (such as sponge cake, fresh fruit cake or small cakes). No energy savings would be achieved.

The temperature can be set between 50 and 250 °C.

The oven lighting does not switch on with this function.

For optimum energy savings, keep the door closed whilst cooking.

### Examples of use

Food	🌡️ [°C]	🕒 [min.]
Biscuits	160	30–35
Ratatouille	180	55–65
Fish fillet in foil, approx. 500 g	200	20–25
Frozen pizza, pre-cooked	200	20–25
Ham roast, approx. 1.5 kg	170	100–140
Braised beef, approx. 1.5 kg	180	160–180

🌡️ Temperature / 🕒 Duration

- Use shelf level 1 or 2 depending on the height of the food.
- The durations given are for an oven which has not been pre-heated.
- Roast with the lid on first. Remove the lid three-quarters of the way through roasting and add approx. 0.5 l of liquid.
- Check the food after the shortest duration quoted.

### Frozen food/Ready meals

#### Useful tips

#### Cakes, pizza, baguettes

- Large frozen items such as cakes, pizzas or baguettes cover an extensive area of the baking tray or universal tray.  
The temperature difference if large frozen items are cooked in these trays can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. Further use will make the distortion worse. Place this type of food on baking paper on the rack to prevent the risk of this happening.
- Use the lowest temperature recommended 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 or universal tray.  
Place baking paper on the tray so that they cook gently.
- Use the lowest temperature recommended on the manufacturer's packaging.
- Turn several times during cooking.

#### Preparation

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.



- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the oven on the shelf level recommended on the packaging when the temperature indicator light goes out.
- Check the food at the end of the shortest time recommended on the packaging.


## Further applications





### Drying food

Drying is a traditional method of preserving fruit, certain vegetables and herbs.

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

- Prepare the food for drying.
  - Peel and core apples, and cut into slices 0.5 cm thick.
  - Stone plums, if necessary.
  - Peel, core and cut pears into wedges.
  - Peel and slice bananas.
  - Clean mushrooms, then either halve or slice them.
  - Remove parsley and dill from the stem.
- Distribute the food evenly over the universal tray.
- Select Fan Plus  or Conventional Heat .
- Select a temperature of 80–100 °C.
- Place the universal tray on shelf level 1.


If you are using Fan Plus , you can dry produce on levels 1+3 at the same time.

Food		⌚ [min.]
Fruit		120–480
Vegetables		180–480
Herbs		50–60

 Function / ⌚ Drying time

 Fan Plus /  Conventional Heat

- Reduce the temperature if condensation begins to form in the oven.

 Danger of burning!  
Wear oven gloves when removing the dried food from the oven.


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

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

- Store in sealed glass jars or tins.

## Bottling

### Containers for bottling

 **Danger of injury!**  
Do not use the appliance to heat up or bottle food in sealed tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.


Only use special jars for bottling:

- bottling jars
- jars with twist-off lids

### Bottling fruit and vegetables


We recommend using Fan Plus .

The instructions are for 6–8 jars with a capacity of 1 litre each.

- Place the universal tray on shelf level 1 and place the closed jars on the tray.
- Select Fan Plus  and a temperature of 150–160 °C.
- Wait until bubbles evenly rise in the jars.


Reduce the temperature in time to prevent the contents from boiling over.

### Fruit/Cucumbers


- Turn the function selector to Oven lighting  as soon as you can see the bubbles forming in the jars. Leave the jars to stand for a further 25-30 minutes in the warm oven.

### Vegetables


- Reduce the temperature to 100 °C as soon as you can see the bubbles forming in the jars.

	 [min.]
Carrots	50–70
Asparagus, peas, beans	90–120

 Bottling duration

- When the bottling duration has elapsed turn the function selector to Oven lighting . Leave the jars to stand for a further 25-30 minutes in the warm oven.

### After bottling

 **Danger of burning!**  
Wear oven gloves when removing the jars from the oven.

- Take the jars out of the oven.
- Cover the jars with a towel and leave to set for approx. 24 hours.
- Make sure all jars are closed properly when storing them.


## Further applications

---

### Heating crockery

Use Fan Plus  for pre-heating crockery.

Only pre-heat heat-resistant dishes.

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



**Danger of burning!**

Wear oven gloves when removing the dishes from the oven. Droplets of water may have accumulated underneath the dish.

- Remove the heated crockery from the oven.





## Danger of burning!

Make sure the oven heating elements are switched off and that the oven cavity is cool.



## Danger of injury!

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the oven.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners and descaling agents.

All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage.

Remove any cleaning agent residues immediately.

## Unsuitable cleaning agents

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

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents on the oven front
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- glass cleaning agents
- cleaning agents for ceramic cooktops
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- dirt erasers
- sharp metal tools
- steel wool or metal scourers
- spot cleaning with mechanical cleaning agents
- oven cleaner
- stainless steel spiral pads

# Cleaning and care

---

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

Soiling is best removed after each use.

The accessories are not dishwasher-proof.

## Useful tips

- Soiling caused by spilled juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.
- To make cleaning easier, you can dismantle the oven door, remove the shelf runners and the FlexiClip telescopic runners (if present), remove the catalytic back panel and lower the top heat/grill element.

## Normal soiling

See "Cleaning catalytic enamelled panels" for instructions on how to keep catalytic panels clean.

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid, or with a clean, damp microfibre cloth.
- After cleaning, make sure all residual cleaning agents are thoroughly removed with clean water. This is particularly important when cleaning surfaces treated with PerfectClean enamel as cleaning agent residues can impair the non-stick properties.
- After cleaning, wipe the surfaces dry using a soft cloth.

## Cleaning the seal

There is a seal around the oven interior which seals the oven interior and the inside of the door.

Grease deposits on the seal can cause it to become brittle and cracked.

- It is advisable to wipe the seal clean after each use.

## Stubborn soiling (excluding the FlexiClip telescopic runners)

Spilled fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the functional characteristics of the finish. Do not attempt to remove these marks. Clean them following the instructions given here.

- Baked on deposits can be removed with a glass scraper or with a non-abrasive stainless steel spiral pad, warm water and washing-up liquid.

Oven cleaners will damage the catalytic enamelled surfaces. Remove the catalytic enamelled panels before using an oven cleaner.

- Very stubborn soiling on PerfectClean surfaces can be cleaned using Miele Oven Cleaner. This cleaner must only be applied to cold surfaces. Follow the instructions on the packaging.

Non-Miele oven cleaner must only be used in a cold oven and not left on for longer than a maximum of 10 minutes.

- If necessary, the scouring pad on the back of a non-scratching washing-up sponge can be used to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

## Stubborn soiling on the FlexiClip telescopic runners

Do not clean FlexiClip telescopic runners in a dishwasher. The special lubricant used in the telescopic runners will wash out during dishwashing.

In the case of stubborn soiling on the surfaces of the telescopic runners, or clogged bearings caused by fruit juices spilling over, proceed as follows:

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

The runners may appear discoloured or a lighter colour in places after they have been cleaned. This will not affect the functioning of the runners in any way.

## Cleaning and care

### Cleaning catalytic enamelled panels

Soiling from oil and fat is burnt off catalytic enamel when very high temperatures are used in the oven.

The higher the temperature, the more effective the process.


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

Catalytic enamelled panels should therefore be taken out of the oven before using oven spray in it.


### Removing soiling caused by spices, sugar and similar deposits

- Remove the back panel (see "Cleaning and care - Removing the back panel").
- Clean the back panel by hand with a solution of hot water and washing-up liquid applied with a soft brush.
- Rinse it thoroughly and then leave it to dry before fitting it back in the oven.

### Removing oil and grease soiling from the catalytic enamelled panel

- Remove any accessories from the oven, including the shelf runners.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking on.
- Select the Fan Plus  function and a temperature of 250 °C.
- Heat the empty oven for at least 1 hour.  
The duration will depend on the degree of soiling.

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

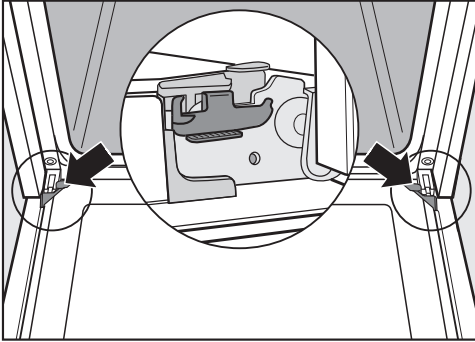
 **Danger of burning!** Allow the oven to cool down before cleaning by hand.

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

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

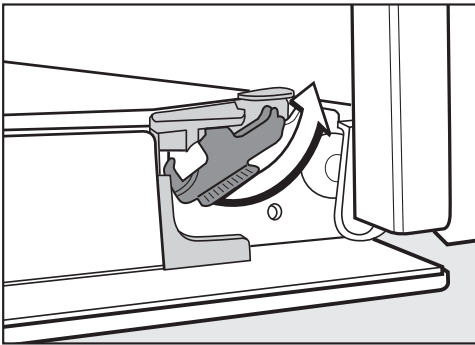
## Removing the door

The door weighs approx. 11 kg.



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

- Open the door fully.



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

Do not pull the door horizontally off its retainers, as they will spring back against the oven.

Do not pull the door off the retainers by the handle, as the handle could break off.

- Raise the door up till it rests partially open.



- Hold the door on either side and pull it diagonally upwards from the hinge guides. Make sure that you lift the door off straight.

# Cleaning and care

---

## Dismantling the door

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

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


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

Take particular care as scratches can damage the glass. When cleaning the glass panes, do not use abrasive cleaning agents, hard sponges or brushes and do not use sharp metal tools or scrapers.

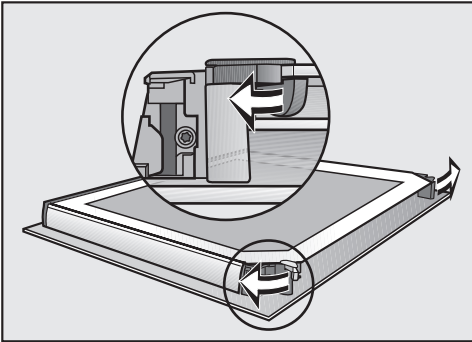
Please also read the general notes on cleaning the oven front before cleaning the glass panes.

Oven spray will damage the aluminium trims inside the door. These should only be cleaned using hot water and washing-up liquid applied with a clean sponge or a clean, damp microfibre cloth.

Be especially vigilant after dismantling the door that the glass panes do not break.

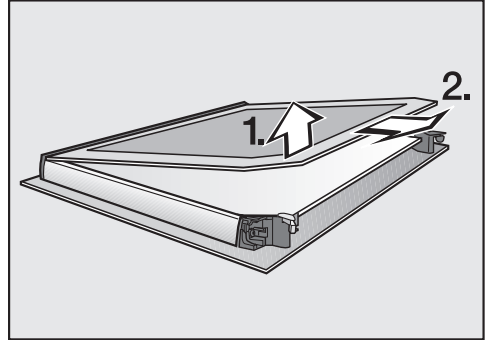
 **Danger of injury!**  
Always remove the door before disassembling it.

- 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.

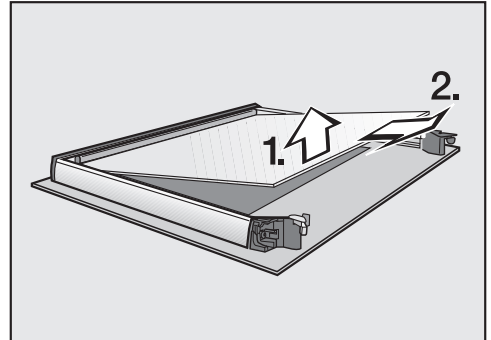


- Flip the two glass pane retainers outwards to open them.

To remove the inner panes:



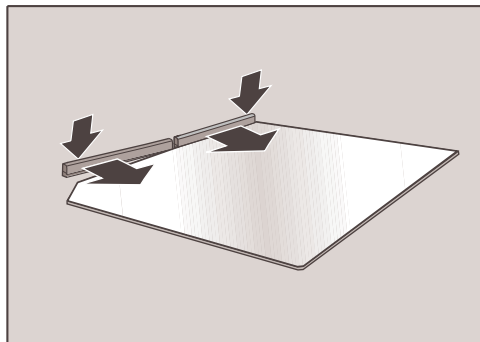
- **Gently** lift the inner pane up and out of the plastic strip.



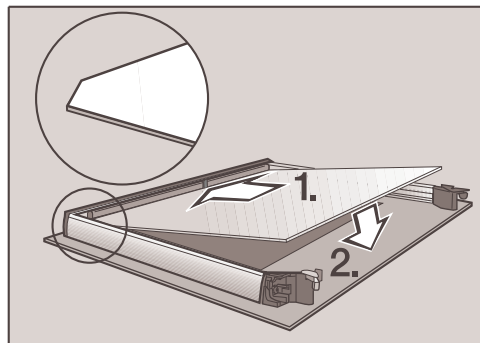
- Lift the middle pane up **gently** and pull it out.
- Pull the profiled seal off the glass pane.
- Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Dry all parts with a soft cloth.

## Cleaning and care

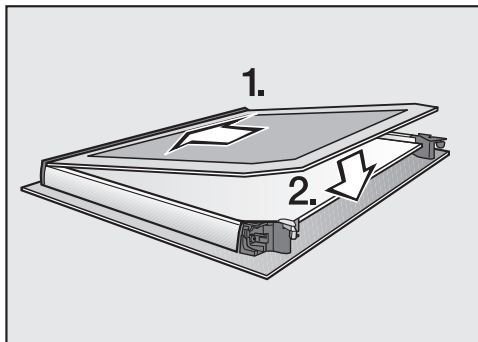
Then reassemble the door carefully:



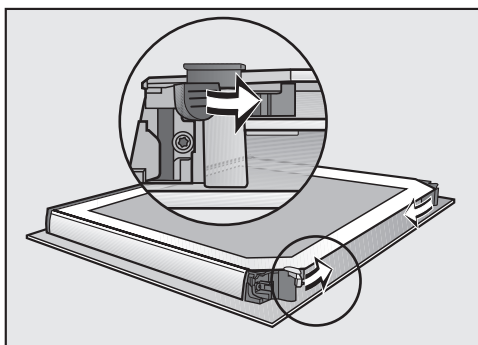
- Secure the profiled seal to the middle glass pane.



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



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

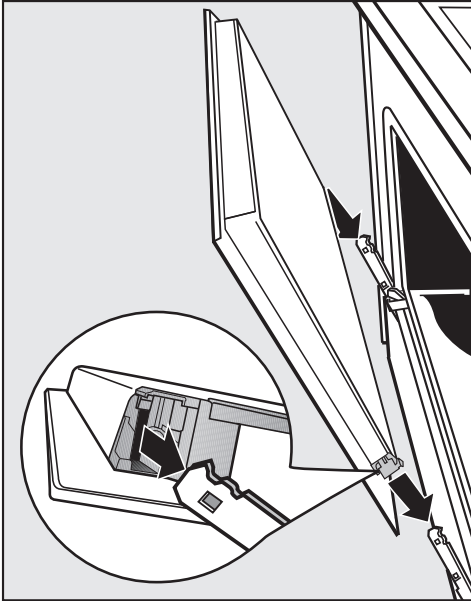


- Flip both the glass pane retainers inwards to close them.

The door is now reassembled.



## Fitting the door

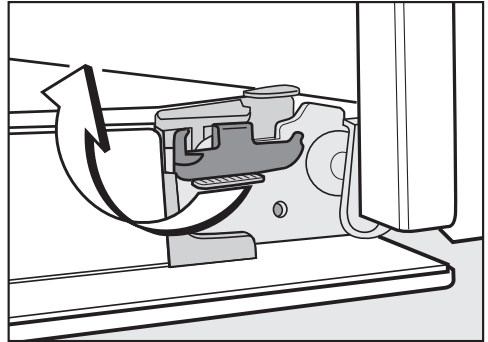


- Hold the door securely on both sides and carefully fit it back into the hinge retainers. Make sure that the door goes back on straight.

- Open the door fully.

If the locking clamps are not locked, the door could work loose resulting in damage.

Ensure that the locking clamps are locked after refitting the door.




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

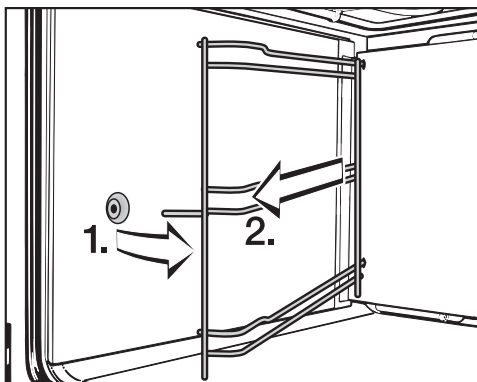
## Cleaning and care

### Removing the shelf runners with FlexiClip telescopic runners

You can remove the shelf runners together with the FlexiClip telescopic runners (if present).

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

 **Danger of burning!**  
Make sure the oven heating elements are switched off and the oven interior is cool.



- Pull the runners out of the holder (1) at the front of the oven and then pull them out of the oven (2).

**Refit** in the reverse order.

- Ensure that all parts are correctly fitted.

## Removing the back panel

**⚠ Danger of injury!**  
Do not use the oven without the back panel fitted.

The back panel can be removed for cleaning purposes.

**⚠ Danger of burning!**  
Make sure the oven heating elements are switched off and the oven interior is cool.

- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or switch off at the mains circuit breaker.
- Remove the shelf runners.
- Undo the four screws in the corners of the back panel and take it out.
- Clean the back panel (see "Cleaning and Care - Cleaning catalytic enamelled panels").

**Refit** in the reverse order.

- Refit the back panel carefully.

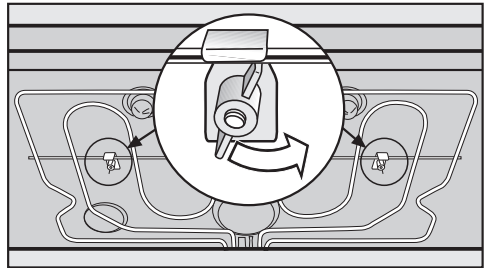
Make sure the openings are located as illustrated in "Oven overview".

- Refit the shelf runners.
- Reconnect the oven to the electricity supply.

## Lowering the top heat/grill element

**⚠ Danger of burning!**  
Make sure the oven heating elements are switched off and that the oven cavity is cool.

- Remove the shelf runners.



- Undo the wing nut.

Use caution not to damage the top heat/grill element.  
Do not use force to lower the top heat/grill element as this can cause it to break.

- Carefully lower the top heat/grill element.


You can now clean the oven ceiling.


- Raise the top heat/grill element and tighten the wing nut securely.
- Refit the shelf runners.

## Problem solving guide


With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).

Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

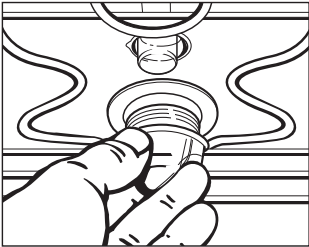


 **Danger of injury!** Installation, maintenance and repairs must only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the appliance yourself.

Problem	Possible cause and remedy
<b>The display is dark.</b>	There is no power to the oven. ■ Check whether the mains circuit breaker has tripped. If it has, contact a qualified electrician or Miele.
<b>The oven does not heat up.</b>	You have only selected an oven function or a temperature. ■ Select both a function <b>and</b> a temperature.
	The system lock  has been switched on. ■ Switch off the system lock (see "Clock/Timer - Changing settings").
	There is no power to the oven. ■ Check if the circuit breaker has tripped. If it has, contact a qualified electrician or Miele.

## Problem solving guide

Problem	Possible cause and remedy
<b>On ovens with a clock/timer, 12:00 flashes in the display.</b>	<p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>■ Reset the time of day (see "Using for the first time").</li> </ul> <p>Cooking times will also need to be reset.</p>
<b>A noise can be heard after a cooking process.</b>	<p>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.</p> <p>The cooling fan will switch itself off automatically after a certain period of time.</p>
<b>Rust-like spots appear on catalytic surfaces.</b>	<p>The catalytic cleaning process does not remove spices, sugar and similar deposits.</p> <ul style="list-style-type: none"> <li>■ Take catalytic panels out of the oven and remove this type of soiling with a mild solution of hot water and washing-up liquid applied with a soft brush (see "Cleaning and care - Cleaning the catalytic back panel").</li> </ul>
<b>Cakes and biscuits are not baked properly after following the times given in the baking chart.</b>	<p>A different temperature from the one given in the recipe was used.</p> <ul style="list-style-type: none"> <li>■ Select the temperature required for the recipe.</li> </ul> <p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> <li>■ Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.</li> </ul>
<b>Browning is uneven.</b>	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> <li>■ There will always be a slight unevenness. If the unevenness is pronounced, check whether the correct temperature and shelf level have been selected.</li> </ul> <p>The material or colour of the baking tin is not suitable for the oven function.</p> <ul style="list-style-type: none"> <li>■ With Conventional Heat  light-coloured, shiny tins are less suitable. Use matt, dark-coloured tins.</li> </ul>

## Problem solving guide

Problem	Possible cause and remedy
<p><b>FlexiClip telescopic runners do not push in or pull out smoothly.</b></p>	<p>The bearings in the FlexiClip telescopic runners are not sufficiently lubricated.</p> <ul style="list-style-type: none"><li>■ Lubricate the bearings with the special Miele lubricant.</li></ul> <p>Only use this special lubricant, as it is designed to withstand high temperatures in the oven. Other lubricants can harden and stick to the FlexiClip runners when they are heated. The Miele lubricant is available to order from Miele.</p>
<p><b>The top oven lighting does not switch on.</b></p> 	<p>The halogen lamp is faulty and needs replacing.</p> <div data-bbox="404 539 1042 667" style="border: 1px solid black; padding: 5px;"><p> <b>Danger of burning!</b> Make sure the oven heating elements are switched off. Make sure the oven has cooled down.</p></div> <ul style="list-style-type: none"><li>■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or switch off at the mains circuit breaker.</li><li>■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out.</li><li>■ Replace the halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9).</li><li>■ Refit the lamp cover together with its seal and turn clockwise to secure.</li><li>■ Reconnect the oven to the electricity supply.</li></ul> <p>You have selected Gentle bake . The oven lighting does not switch on with this function.</p>

## After sales service and warranty

---

### After sales service

In the event of any faults which you cannot easily remedy, please contact Miele.

See back of this booklet for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

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

### Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

# Electrical connection



## Danger of injury!

Installation, repairs and other work by unqualified persons could be dangerous. Miele 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.

All electrical work must be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety and building code regulations.

Connection of this appliance must comply with national and local safety regulations.

**Connection to a switched socket** is recommended as this provides easier access in the case of a service call.

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip current of 30 mA.

If the switch is not accessible after installation an additional means of disconnection must be provided for all poles. The means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

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

## Connection data

AC 230V, 50 Hz

The voltage and rated load are given on the data plate situated at the front of the oven frame visible with the oven door open. Please ensure the connection data matches the household supply.

- When contacting Miele, please quote the following:
  - Model number
  - Serial number
  - Connection data (voltage/frequency/maximum rated load).

If the mains connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F with a suitable cross sectional area, available from Miele, in order to avoid a hazard.



**WARNING - THIS APPLIANCE  
MUST BE EARTHED**



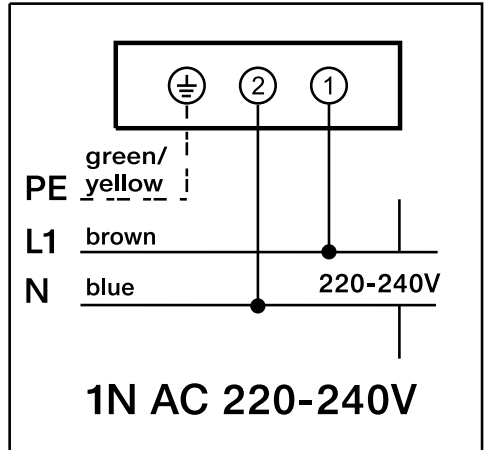
# Electrical connection

## Oven

This oven is supplied with an approx. 1.7 m long 3-core cable for connection to a single-phase supply.

Maximum rated load: see data plate.

## Wiring diagram



# Building-in diagrams

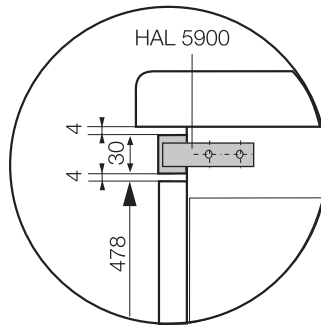
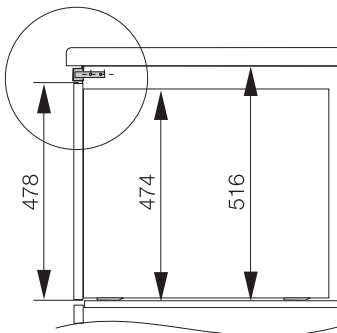
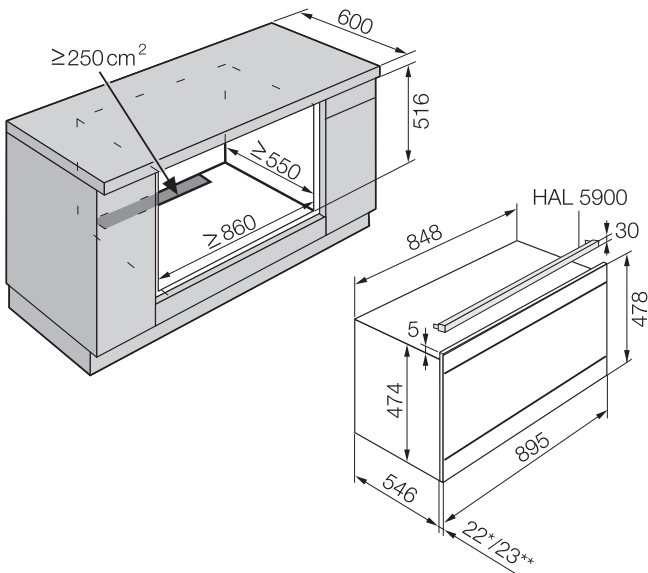
## Appliance dimensions and unit cut-out

Dimensions are given in mm.

### Installation in a base unit

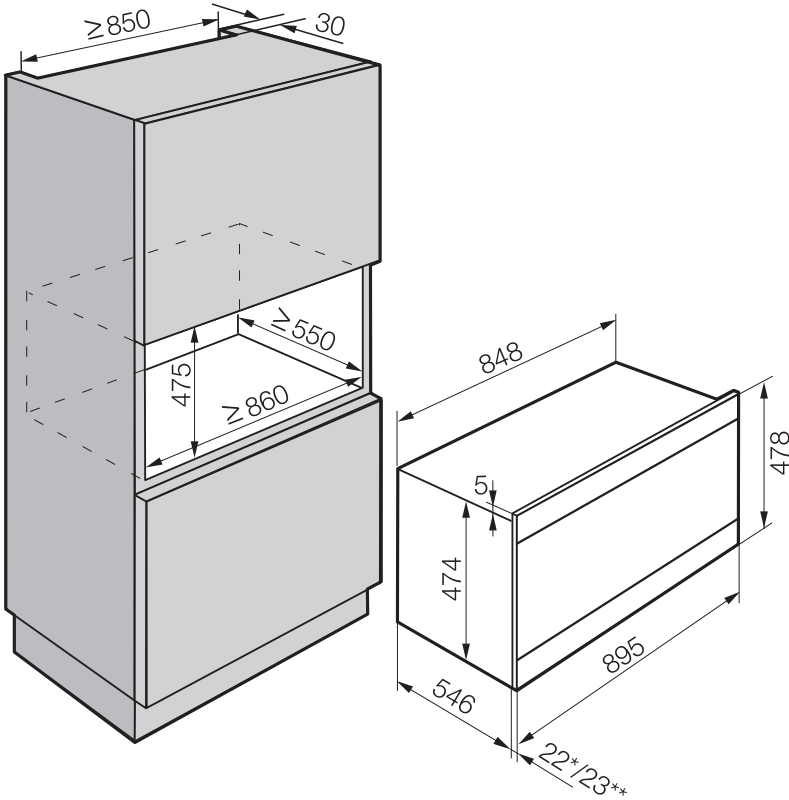
The HAL 90 cm trim, available as an optional accessory, is only required when building the oven into a base unit.

- Fix the HAL trim into the unit cut-out under the worktop (see lower section of diagram).



- \* Ovens with glass front
- \*\* Ovens with metal front

## Installation in a tall unit



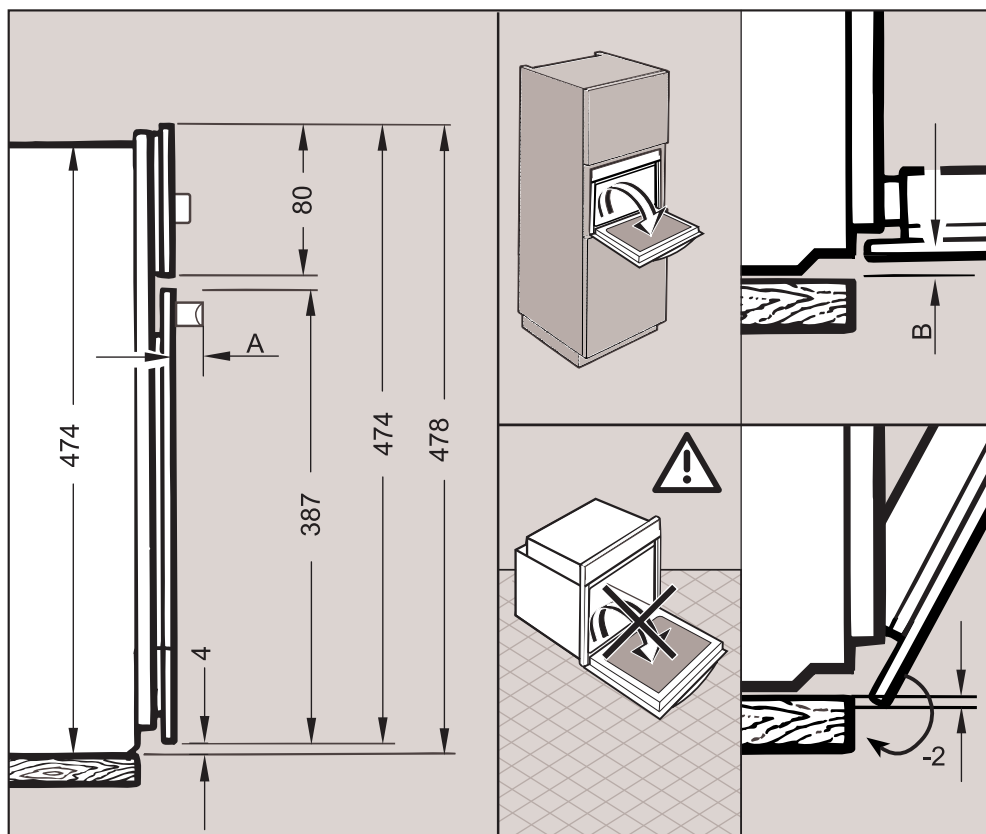
\* Ovens with glass front

\*\* Ovens with metal front

# Building-in diagrams

## Front dimensions


Dimensions are given in mm.



**A** 42 mm

**B** Ovens with glass front: 2.2 mm

Ovens with metal front: 1.2 mm

 The oven must be built into its housing unit before it can be used.

The oven must have an adequate supply of cool air for proper operation. The required air must not be heated excessively by other heat sources, e.g. wood burning stove.

Observe the following when installing:

Do not fit a back panel in the housing unit.

Make sure that the shelf that the oven sits on does not touch the wall.

Do not fit insulation to the side walls of the housing unit.

## Before installation

- Before connecting the appliance to the mains, you must disconnect the power supply to the isolator switch.

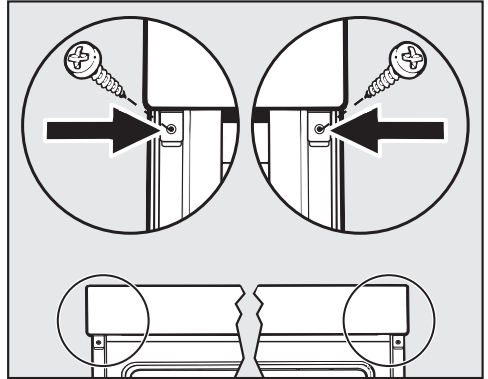
## Installing the oven

- Connect the mains cable from the oven to the isolator (see "Electrical connection").

Do not carry the oven by the door handle. The door can be damaged. Use the handle cut-outs on the side of the housing to lift the appliance.

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

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



- Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Refit the door, if necessary (see "Cleaning and care - Refitting the door").



**Miele Australia Pty. Ltd.**

ACN 005 635 398  
ABN 96 005 635 398

**Miele Experience Centre and  
Head Office Melbourne:**

1 Gilbert Park Drive  
Knoxfield, VIC 3180

**Miele Experience Centre South Melbourne:**

206-210 Coventry Street  
South Melbourne, VIC 3205

**Miele Experience Centre and Office Sydney:**

3 Skyline Place  
Frenchs Forest, NSW 2086

**Miele Experience Centre and Office Brisbane:**

39 Harvey Street North  
Eagle Farm, QLD 4009

**Miele Experience Centre Gold Coast:**

131 Ferry Road  
Southport, QLD 4215

**Miele Experience Centre and Office Adelaide:**

83-85 Sir Donald Bradman Drive  
Hilton, SA 5033

**Miele Experience Centre and Office Perth:**

205-207 Stirling Highway  
Claremont, WA 6010



[www.miele.com.au](http://www.miele.com.au)



**Miele New Zealand Limited**

IRD 98 463 631

**Head Office:**

Level 2, 10 College Hill  
Freemans Bay, Auckland 1011

**Miele Experience Centre  
Auckland:**

8 College Hill  
Freemans Bay, Auckland 1011  
Telephone:  
0800 464 353 (0800 4 MIELE)  
[www.miele.co.nz](http://www.miele.co.nz)

**Miele Global Headquarters**

**Germany**

**Miele & Cie. KG**

Carl-Miele-Straße 29  
33332 Gütersloh  
Federal Republic of Germany

H6290B



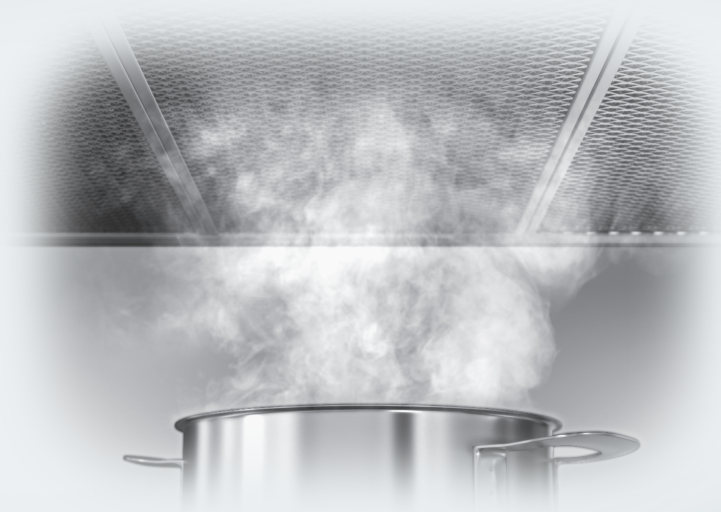
en-AU, NZ

M.-Nr. 10 011 630 / 03



# Operating and installation instructions

## Rangehood



To prevent 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.

# Contents

---

<b>Warning and Safety instructions</b> .....	4
<b>Caring for the environment</b> .....	13
<b>Description of the functions</b> .....	14
Con@ctivity 2.0 function.....	15
<b>Guide to the appliance</b> .....	16
<b>Operation (automatic mode)</b> .....	18
Cooking with Con@ctivity 2.0 (automatic mode) .....	18
Leaving automatic mode temporarily .....	20
Returning to automatic mode.....	20
<b>Operation (manual mode)</b> .....	21
Cooking without Con@ctivity 2.0 (manual mode) .....	21
Switching the fan on.....	21
Selecting a power level .....	21
Selecting the run-on time .....	21
Switching the fan off .....	21
Switching the cooktop lighting on/off .....	22
Power management .....	22
<b>Operation (automatic and manual modes)</b> .....	23
Operating hours counter .....	23
Altering the operating hours counter for the grease filters .....	23
Activating and altering the operating hours counter for the NoSmell active charcoal filter .....	24
Reading the filter operating hours counter.....	24
Adjusting the height of the canopy .....	25
<b>Energy saving tips</b> .....	26
<b>Cleaning and care</b> .....	27
Housing .....	27
Grease filters .....	28
NoSmell active charcoal filter.....	30
Resetting the operating hours counter for the charcoal filter.....	31
Disposing of the charcoal filter.....	31
<b>After sales service and warranty</b> .....	32
Position of the data plate .....	32
<b>Installation</b> .....	33
Before installation.....	33
Assembly parts.....	33

Appliance dimensions .....	34
Safety distance (S) .....	35
Installation recommendations .....	36
Protective foil.....	36
<b>Connection for air extraction .....</b>	<b>50</b>
Silencer.....	51
<b>Electrical connection .....</b>	<b>52</b>
<b>Activating Con@ctivity 2.0 .....</b>	<b>53</b>
Installing the Con@ctivity 2.0 dongle .....	53
Activating Con@ctivity 2.0.....	53
Activating the rangehood .....	53
Activating the cooktop .....	54
Activation failed.....	54
Deactivating Con@ctivity 2.0.....	54
<b>Technical data.....</b>	<b>55</b>

## Warning and Safety instructions

---

This appliance complies with all relevant local and national 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 the safety, installation, use and maintenance of the appliance. Miele cannot be held liable for non-compliance with these instructions.

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

### Correct application

▶ This rangehood is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The appliance is not suitable for outdoor use.

▶ It must only be used to extract vapours and remove odours from cooking.

Any other usage is at the owner's risk. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ 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 its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

## Safety with children

- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning work may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.

# Warning and Safety instructions

---

## Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Reliable and safe operation of this rangehood can only be assured if it has been connected to the mains electricity supply.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. Extension leads are a fire hazard and do not guarantee the required safety of the appliance.
- ▶ For appliances with an external motor fitted (...EXT models) the connection of the two units must be made using the control cable and the plug connectors.  
These models may only be combined with a Miele external motor.

## Warning and Safety instructions

---

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

► This rangehood must not be installed and operated in mobile installations (e.g. on a ship).

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

Only open the housing as described in the instructions given in the installation sheet and in the Cleaning and care section of this booklet. Under no circumstances should any other parts of the housing be opened.

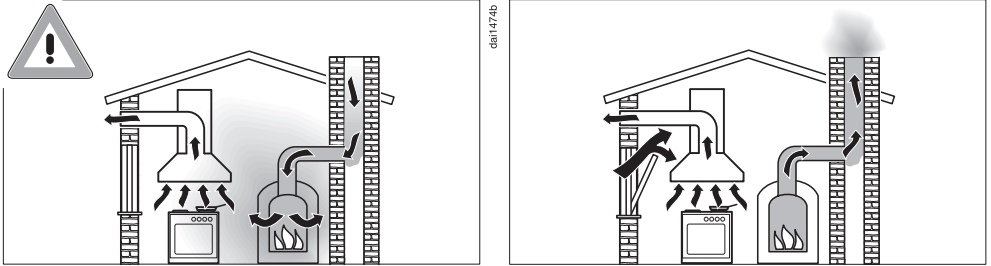
► Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

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

- the mains circuit breaker is switched off, or
- it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.

# Warning and Safety instructions

Using at the same time as other heating appliances that depend on the air from the room



## Warning - danger of toxic fumes

Great care should be taken when using the rangehood at the same time and in the same room or area of the house as another heating appliance which depends on the air in the room.

Such appliances include gas, oil, wood or coal-fired boilers and heaters, continuous flow or other water heaters, gas cooktops, or ovens which draw air in from the room and duct exhaust gases out through a chimney or extraction ducting.

When used in extraction mode, with or without an external motor fitted, or in recirculation mode with a recirculation box installed outside the room, the appliance draws air in from the room in which it is installed and from neighbouring rooms.

If there is insufficient air, an underpressure will occur. The heating appliance will be starved of oxygen, impairing combustion.

Harmful gases could be drawn out of the chimney or extraction ducting back into the room, with potentially fatal consequences.



## Warning and Safety instructions

In order to ensure safe operation, and to prevent gases given off by the heating appliances from being drawn back into the room when the rangehood and the heater are in operation simultaneously, an underpressure in the room of 0.04 mbar (4 pa) is the maximum permissible.

Ventilation can be maintained by air inlets which cannot be blocked, in windows, doors or outside wall vents, or by other technical measures, such as ensuring that the rangehood can only be switched on when the heating appliance is switched off or vice versa. A ventilation brick alone is not generally sufficient to ensure safe ventilation.

The overall ventilation condition of the dwelling must be taken into account. If in any doubt, the advice of a competent builder, or for gas a qualified gas fitter (registered with an official gas safety body in accordance with national safety regulations), must be sought.

If the rangehood is used in recirculation mode, where the air is directed back into the room in which it is located, operating a heating appliance which depends on the room air at the same time is not hazardous.

# Warning and Safety instructions

---

## Correct use

- ▶ Never use an open flame beneath the rangehood. To avoid the danger of fire, do not flambé or grill over an open flame. When switched on, the rangehood could draw flames into the filter. Fat deposits could ignite, presenting a fire hazard.
- ▶ The rangehood can become damaged when exposed to excessive heat.
  - When using the rangehood over a gas cooktop, ensure that any burners in use are always covered by a pan. Switch the cooking zone off when a pan is removed, even for a short time.
  - Select a pan which is suitable for the size of the burner.
  - Regulate the flame so that it does not burn up the sides of the pan.
  - Avoid overheating the pan (e.g. when cooking with a wok).
- ▶ Always switch the rangehood on when a cooking zone is in use, otherwise condensation may collect in the rangehood, which could cause corrosion.
- ▶ When cooking with oil or fat, chip pans and deep fat fryers etc., do not leave the pans unattended. Never leave an open grill unattended when grilling. Overheated oil and fat can ignite and could set the rangehood on fire.

## Warning and Safety instructions

---

- ▶ Do not use the rangehood without the filters in place. This way you will avoid the risk of grease and dirt getting into the appliance and hindering its smooth operation.
- ▶ The rangehood can get very hot during cooking due to heat rising from the cooktop.  
Do not touch the housing or the grease filters until the rangehood has cooled down.

### Correct installation

- ▶ Refer to the cooktop manufacturer's instructions as to whether a rangehood may be operated above the cooktop.
- ▶ Safety regulations prohibit the fitting of a rangehood over solid fuel stoves.
- ▶ Insufficient distance between the cooktop and the rangehood can result in damage to the rangehood.  
The minimum safety distances between the top of the cooktop and the bottom of the rangehood given in the "Installation" section must be maintained, unless the cooktop manufacturer states that a greater distance is required.  
If more than one cooking appliance is fitted beneath the rangehood, and they have different minimum safety distances to the rangehood, select the greater distance.
- ▶ The distances given in "Installation" must be observed when fitting the rangehood.

## Warning and Safety instructions

---

- ▶ Metal parts can have sharp edges which may cause injury. Wear gloves to protect your hands from being cut.
- ▶ All ducting, pipework and fittings must be of non-flammable material. These can be obtained from builders' merchants.
- ▶ The appliance must not be connected to a chimney or vent flue which is in current use for exhausting fumes from appliances burning gas or other fuels. Neither should it be connected to ducting which ventilates rooms with fireplaces.
- ▶ If exhaust air is to be extracted into a chimney or ventilation duct no longer used for other purposes, seek professional advice.

## Cleaning and care

- ▶ There is a risk of fire if the rangehood is not cleaned as described in these operating instructions.
- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine 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 machine warranty.

## Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

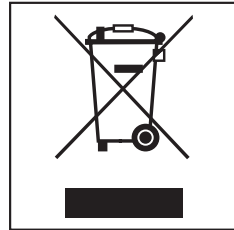
### Disposal of the packing material

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

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. 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. Therefore, please do not dispose of your old appliance with your household waste.



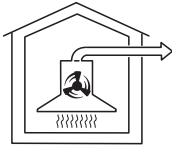
Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

# Description of the functions

Depending on the model of the rangehood, the following options are available:

## Air extraction mode



da10494a

The air is drawn in and cleaned by the grease filters and directed outside.

## Non-return flap

The non-return flap is designed to prevent the exchange of room and outside air taking place. The flap is closed when the rangehood is switched off.

When the rangehood is switched on, the non-return flap opens for the cooking vapours to be blown directly outside.

If the on-site ventilation system does not have a non-return flap, the non-return flap supplied must be fitted.

## Recirculation mode

(Applies to the DA 420V-6 only. A conversion kit and charcoal filter are required, which are available as optional accessories: see "Technical Data")

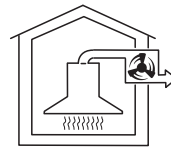


da10494b

The air is drawn in and cleaned first by the grease filters and then by a charcoal filter. The cleaned air is then recirculated back into the kitchen.

## Operation with an external motor

(...EXT model rangehoods)



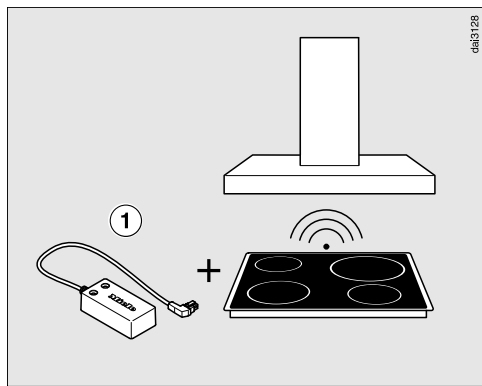
da10494c

Rangehoods set up for operation with an external motor have to be connected to a Miele external motor located in a suitable position outside the room in which the rangehood is installed. The external motor is linked to the rangehood via a connection cable and then operated via Con@ctivity 2.0 or using the controls on the rangehood.

### Con@ctivity 2.0 function

#### Automatic control

The rangehood has a communication facility which enables the automatic operation of the rangehood depending on the operational state of a Miele electric cooktop.



For communication to take place, the cooktop must be fitted with an appropriate Con@ctivity 2.0 dongle ①.

Please consult the installation instructions for the Con@ctivity 2.0 dongle to see if connection to your cooktop is possible.

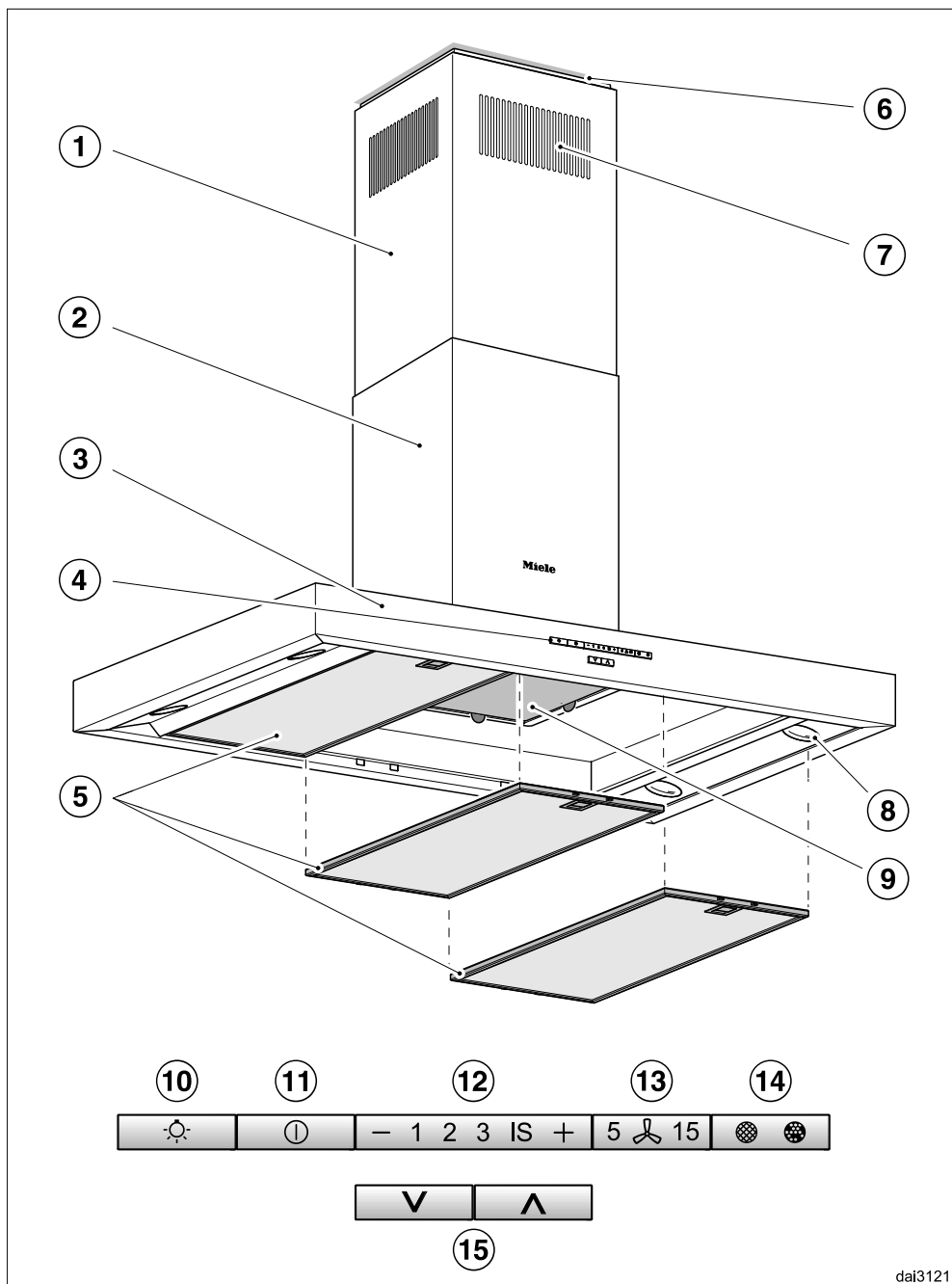
In order to be able to use the Con@ctivity 2.0 function, radio contact between the cooktop and the rangehood must be established (see "Activating Con@ctivity 2.0").

The cooktop transmits information about its operational status via a radio signal to the rangehood.

- When the cooktop is switched on, the cooktop lighting on the rangehood comes on independently and, then after a short time, the fan also comes on.
- During cooking the rangehood automatically sets the power level according to the number of cooking zones in operation and their power levels.
- After switching the cooktop off, the fan and the cooktop lighting will switch off automatically after a specified period of time.

See "Operation" for detailed information about this function.

# Guide to the appliance



dai3121



- ① Telescopic extension piece
- ② Tower
- ③ Height-adjustable canopy
- ④ Touch controls
- ⑤ Grease filters
- ⑥ Spacer frame  
The spacer frame creates a shadow gap between the tower and the ceiling. The rangehood can be installed with or without the spacer frame.
- ⑦ Recirculation grilles  
(only for recirculation mode, DA 420V-6 only)
- ⑧ Cooktop lighting
- ⑨ NoSmell active charcoal filter  
Available as an optional accessory for recirculation mode (DA 420V only)
- ⑩ Touch control for the cooktop lighting
- ⑪ On/Off touch control for the fan
- ⑫ Touch controls to select the fan power setting
- ⑬ Touch control for the run-on option
- ⑭ Operating hours control
- ⑮ Controls for raising and lowering the canopy

# Operation (automatic mode)

If Con@ctivity 2.0 is activated, the rangehood always operates in automatic mode (see "Activating Con@ctivity 2.0").

To operate the rangehood manually, see "Cooking without Con@ctivity 2.0 (manual mode)".

## Cooking with Con@ctivity 2.0 (automatic mode)

- Switch a cooking zone on at the power setting you want.

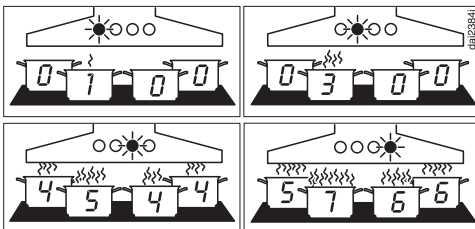
The rangehood lighting will come on.

After a few seconds the fan will come on, first at power setting **2**, then it will switch immediately to power setting **1**.

The rangehood selects the power setting automatically during cooking.

This is determined by the total output of the cooktop, i.e. the number of cooking zones in operation and the power settings selected.

- If you select a higher power setting or are using several cooking zones, the rangehood will switch to a higher power setting.
- When you reduce the power setting or the number of cooking zones on the cooktop, the rangehood power setting will also be reduced.



Examples for power levels **1** to **4**

## Reaction time

The rangehood reacts with a slight delay because altering the power setting on the cooktop does not immediately result in a reduction or increase in cooking vapours.

Because the cooktop transmits the information to the rangehood at intervals, this can also cause delays.

The reaction can vary from a few seconds to a few minutes.

## Cooking process

- If, for example, you switch on a cooking zone at the highest power setting to heat a pan for frying and reduce the power level after approx. 60 to 90 seconds\*, a cooking process is recognised (\*60 seconds to 5 minutes for a HiLight cooktop).

The rangehood switches itself on and when the cooktop power level has been reduced, the rangehood switches to power setting 3 and remains at that level for approx. 5 minutes.

After that the rangehood power setting is determined automatically by the Con@ctivity function.

- You can select another power setting manually before then.

## Switching off

- Switch off all cooking zones.

The rangehood fan will reduce its power level over the next few minutes and will eventually switch itself off.

This helps to neutralise any lingering vapours and odours in the air.

- From the Intensive setting IS the fan switches immediately to setting 3.
- If the fan is operating at setting 3, it will switch to setting 2 after approx. 1 minute.
- From setting 2, the fan switches to setting 1 after 2 minutes.
- After 2 minutes at setting 1, the fan switches itself off.
- After another 30 seconds, the lighting switches off.


The cooking process is then finished.

# Operation (automatic mode)

---

## Leaving automatic mode temporarily

To leave automatic mode temporarily during cooking:

- Manually select a different power setting, or
- Manually switch the rangehood off, or
- Activate the run-on option  on the rangehood. The fan will switch off after the selected time and the lighting remains switched on.

The rangehood functions can now be operated manually (see "Cooking without Con@ctivity 2.0 (manual mode)").

## Returning to automatic mode

The rangehood returns to automatic mode:

- if the rangehood has not been used for approx. 5 minutes after selecting a power setting manually, or
- if the manually selected power setting corresponds to the automatic one again, or
- if the rangehood fan and the cooktop have been switched off for at least 30 seconds.  
Automatic mode will resume next time the cooktop is switched on.
- If you wish to operate the rangehood manually for a complete cooking process, switch on the rangehood fan **before** switching on the cooktop. If the rangehood and the cooktop have been switched off for at least 30 seconds after cooking, automatic mode will resume the next time the cooktop is switched on.

### Cooking without Con@ctivity 2.0 (manual mode)

The rangehood can be operated manually if:

- The Con@ctivity 2.0 function is not activated.
- You have temporarily switched off the Con@ctivity 2.0 function (see "Leaving automatic mode temporarily").

### Switching the fan on

- Press the On/Off touch control ①.

The fan will switch on at setting **2**. The ① symbol and **2** will light up in the power setting display.

### Selecting a power level

For light to heavy cooking vapours and odours, select from power settings **1** to **3**.

When frying or cooking food with a strong aroma, select the Intensive setting **IS**.

- For a lower power setting, press the "-" control, or "+" for a higher setting.




### Reducing power on the Intensive setting

If power management is activated (preset), the fan will switch to setting **3** after 5 minutes.

### Selecting the run-on time

It is advisable to run the fan for a few minutes after cooking has finished to neutralise any lingering vapours and odours in the air.

With the run-on function the fan switches itself off automatically after a pre-selected time.

- After you have finished cooking, press the run-on function touch control **5**  **15**
- Once: The fan will switch off after 5 minutes (**5** lights up).
- Twice: The fan will switch off after 15 minutes (**15** lights up).
- If you press the run-on control **5**  **15** again, the fan remains on (**5**  **15** goes out).

### Switching the fan off

- Press the On/Off touch control ① to switch the fan off.


The ① symbol will go out.

# Operation (manual mode)



---

## Switching the cooktop lighting on/off

The cooktop lighting can be switched on and off and dimmed independently of the fan.

- Press the lighting control  briefly to switch it on or off.

The lighting will switch on at maximum brightness.

- Press and hold in the cooktop lighting control . The brightness will gradually dim until you release the control.
- Press and hold in the lighting control  again to increase the brightness to the level required and then release it.

## Power management




The rangehood features a Power management system to help save energy. The fan power setting is reduced and the lighting is switched off automatically.

- If the Intensive setting is selected, the fan automatically switches to setting 3 after 5 minutes.
- From settings 3, 2 or 1 the power will be reduced by one setting after 2 hours and then in 30-minute stages until the fan finally switches off.
- The cooktop lighting will switch off automatically after 12 hours.

## Switching power management on/off

You can deactivate Power management.

This can, however, result in increased electricity consumption.

- Switch off the fan and the lighting.
- Press the run-on control **5**  **15** for approx. 10 seconds, until the **1** lights up.
- Then press in turn,
  - the lighting control ,
  - then the "-" touch control, and
  - the lighting control  again.

If Power management is switched on, the **1** and **IS** indicators will light up constantly.

If it is switched off, **1** and **IS** will flash.

- Press "-" to switch Power management off.

The **1** and **IS** indicators will flash.

- To switch it on, press "+".

The **1** and **IS** indicators will light up constantly.

- Confirm the setting by pressing the run-on control **5**  **15**.



All the indicator lights will go out.

If you don't confirm your selection within 4 minutes, the rangehood will automatically revert to the previous setting.

# Operation (automatic and manual modes)

## Operating hours counter





The number of hours the appliance has been in operation is stored in memory.


When the grease filter symbol  or the charcoal filter symbol  lights up, the operating hours counters are signalling that the filters need to be cleaned or changed. Further information about cleaning and changing the filters and resetting the operating hours counter can be found under "Cleaning and care".

## Altering the operating hours counter for the grease filters

You can set the operating hours counter for the grease filters to suit the type of cooking you do.



It is set at the factory for 30 hours.

- Select a shorter time (20 hours) if you fry a lot.
- If you only cook occasionally, we recommend that you still select a relatively short time because grease which has built up gradually over a long period of time will harden on the filters and make cleaning more difficult.
- If you use very little fat for cooking, select a longer time (40-50 hours).
- Press the On/Off touch control  to switch the fan off.
- Press the run-on control **5**  **15** and the operating hours counter   at the same time.

The grease filter symbol  and one of the fan power setting indicators will flash.

Fan power setting indicators **1** to **IS** show the time set:

<b>1</b> .....	20 hours
<b>2</b> .....	30 hours
<b>3</b> .....	40 hours
<b>IS</b> .....	50 hours

- Press the "-" symbol for a shorter operating time, or the "+" symbol to select a longer operating time.
- Confirm the selection by pressing the operating hours control  .

All the indicator lights will go out.



If you don't confirm your selection within 4 minutes, the rangehood will automatically revert to the previous setting.


## Operation (automatic and manual modes)

### Activating and altering the operating hours counter for the NoSmell active charcoal filter

The charcoal filter is needed for recirculation mode.



The operating hours counter for the charcoal filter needs to be activated once and the operating hours counter needs to be set to suit the kind of cooking you do:

- Press the On/Off touch control ① to switch the fan off.
- Press the "+" symbol and the operating hours control   at the same time.

The charcoal filter symbol  and one of the fan power settings will flash.

Fan power setting indicators **1 to IS** show the time set:

- 1**..... 120 hours
- 2**..... 180 hours
- 3**..... 240 hours
- IS**..... Deactivated





- Press the "-" symbol for a shorter operating time, or the "+" symbol to select a longer operating time.
- Confirm the selection by pressing the operating hours control  .

All the indicator lights will go out.

If you don't confirm your selection within 4 minutes, the rangehood will automatically revert to the previous setting.

### Reading the filter operating hours counter

To check the percentage of time set already used:

- Press the On/Off touch control ① to switch the fan on.
- Press and hold the operating hours control  :
  - Once, to read the grease filter operating hours. The grease filter symbol  lights up.
  - Twice, to read the charcoal filter operating hours. The charcoal filter symbol  lights up.

One or more of the fan power setting indicators will flash.

The number of flashing controls indicates the percentage of the operating time which has already been used up.

Indicator <b>1</b> .....	25 %
Indicators <b>1</b> and <b>2</b> .....	50 %
Indicators <b>1</b> to <b>3</b> .....	75 %
Indicators <b>1</b> to <b>IS</b> .....	100 %

The number of operating hours used remains in the memory even when the appliance is switched off or there is a power interruption.



## Adjusting the height of the canopy

The height adjustment feature on the canopy can be used to –

- adapt the height of the rangehood to suit the installation conditions.
- adjust the working area underneath the rangehood to the height of the user.
- maximise vapour extraction by lowering the canopy during particularly intensive cooking.
- create more working space above the cooktop by raising the canopy when required.
- The canopy can be raised or lowered by pressing the  $\nabla/\wedge$  controls briefly.
- Pressing one of the controls again stops the canopy.

If it is not stopped, the canopy will automatically be raised or lowered to its fullest extent.

Repeated use of the height adjustment feature over several minutes will cause it to cut out. It can be used again after a pause.

## Energy saving tips

---

This rangehood operates very efficiently and economically. The following will help you to save even more energy when using it:

- Ensure that there is sufficient ventilation in the kitchen when cooking. In extraction mode, if there is insufficient air flow the rangehood cannot operate efficiently and this causes increased operating noise levels.
- Always cook with the lowest possible setting. This produces fewer cooking vapours, so you can use a lower rangehood power level and therefore benefit from reduced energy consumption.
- Use the Con@ctivity function. The rangehood will switch on and off automatically at the optimum power level for the cooking you are doing, which ensures low energy consumption.
- If you are operating the rangehood manually, please note the following:
  - Check the power level selected on the rangehood. A lower power level is generally sufficient for the majority of cooking. Only use the intensive setting when necessary.
  - When a large volume of cooking vapours are being produced, switch to a high power level in good time. This is more efficient than operating the rangehood for longer to try to capture cooking vapours which have already been distributed throughout the kitchen.
- Make sure that you switch the rangehood off after use. If cooking vapours and odours still need to be removed from the kitchen air after cooking, use the run-on function. The fan will switch off automatically after the selected run-on time.
- Clean or change the filters at regular intervals. Heavily soiled filters reduce performance, increase the risk of fire and are unhygienic.

## Housing

### General

The surfaces and controls are susceptible to scratches and abrasion.

Please observe the following cleaning instructions.

- All external surfaces and controls can be cleaned using warm water with a small amount of washing-up liquid applied with a well wrung-out soft sponge or cloth.

Do not use too much water when cleaning the controls.

Water could penetrate into the electronics and cause damage.

- After cleaning, wipe the surfaces dry using a soft cloth.

Do not use:

- cleaning agents containing soda, acids, chlorides or solvents,
- abrasive cleaning agents, e.g. powder cleaners or cream cleaners and abrasive sponges, as well as pot scourers or sponges which have been used previously with abrasive cleaning agents. These will damage the surface material.

### Important for appliances with stainless steel surfaces

(This information does not apply to the controls)

- Stainless steel surfaces can be cleaned with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel, e.g. Original Miele ceramic and stainless steel cooktop cleaner.
- To help prevent re-soiling, a proprietary conditioning agent for stainless steel (Original Miele Care product for stainless steel) can also be used. Follow the manufacturer's instructions on the packaging. Apply sparingly with a soft cloth following the instructions on the packaging.

# Cleaning and care

---

## Important for the controls


Do not leave soiling on the controls for any length of time. Otherwise they may suffer discolouration or damage. Remove any soiling immediately.

- Observe the general notes on cleaning earlier in this section.

Do not use stainless steel cleaning agents on the controls.


## Grease filters

The re-usable metal grease filters in the appliance remove solid particles (grease, dust, etc.) from the kitchen vapours, preventing soiling of the rangehood.

 An oversaturated filter is a fire hazard.

## When to clean the grease filters

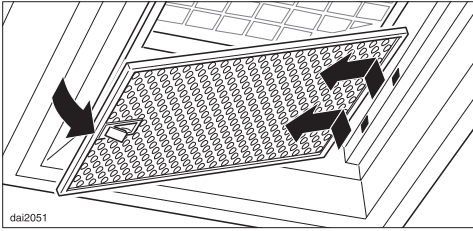
The grease filters should be cleaned regularly (at least every 3-4 weeks) to avoid a build-up of grease.

Clean them immediately if the grease filter operating hours control  lights up.

- You can set the operating hours counter for the grease filter to suit the type of cooking you do (see "Operation").

## Removing a grease filter

The grease filter can fall out when you are handling it. This can result in damage to the filter and the cooktop below. Make sure you hold the filter securely at all times when handling it.



- To take out a grease filter, release the locking clip on the filter, lower the filter approx. 45°, unhook it at the back and remove it.

## Cleaning the grease filters by hand

- Clean the filters with a soft nylon brush in a mild solution of hot water and a small amount of washing-up liquid. Do not use undiluted washing up liquid.

## Unsuitable cleaning agents

Unsuitable cleaning agents can cause damage to the surface of the filters if used regularly.

Do not use:

- cleaning agents containing descaling agents,
- powder cleaners or cream cleaners,
- aggressive all-purpose cleaning agents or spray cleaners for grease,
- oven sprays.

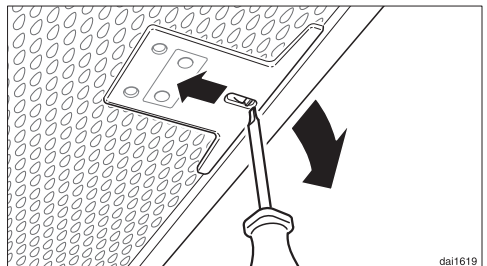
## Cleaning the grease filters in the dishwasher

- Place the filters as upright as possible in the lower basket, with the short sides upright, ensuring the spray arm is not obstructed.
- Use a proprietary household dishwasher detergent.
- Select a dishwasher programme with a wash temperature between 50 °C and 65 °C.

Depending on the cleaning agent used, cleaning the filters in a dishwasher can cause permanent discolouration to the surface. However, this will not affect the functioning of the filters in any way.

## After cleaning

- After cleaning, leave the filters to dry on an absorbent surface before refitting them.
- When removing the filters for cleaning, also clean off any residues of oil or fat from the now accessible housing to prevent the risk of these catching fire.
- Replace the grease filters, making sure that the locking clips are facing down towards the cooktop.




## Cleaning and care

- If a grease filter is inadvertently refitted upside down, insert a small screwdriver blade into the slit to disengage the clip.


### Resetting the operating hours counter for the grease filters

After cleaning, the operating hours counter needs to be reset.

- Whilst the fan is switched on, press the operating hours control  for approx. 3 seconds until only the **1** is flashing.

The grease filter symbol  goes out.

If the grease filters are cleaned before the operating hours counter has reached its maximum:

- Press the operating hours control  for approx. 6 seconds, until only the **1** is flashing.

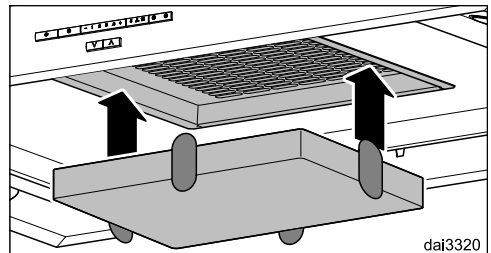
### NoSmell active charcoal filter

If the rangehood is connected for recirculation, a charcoal filter must be inserted in addition to the grease filters. This is designed to absorb cooking odours and is fitted in the canopy above the grease filters.

Replacement charcoal filters can be obtained from Miele. See back cover for contact details, and "Technical data" for type and reference number.

### Fitting and replacing the charcoal filter


- Before fitting or replacing the charcoal filter, the grease filters must first be taken out (see previous section for instructions on how to do this).
- Unwrap the charcoal filter from its packaging.



- Press the charcoal filter into the frame.
- Refit the grease filters.
- When fitting for the first time, activate the operating hours counter (see "Operation").

## When to change the NoSmell active charcoal filter



- Always replace the charcoal filter when it no longer absorbs kitchen odours effectively. It should, however, be replaced at least every 6 months.

The charcoal filter operating hours counter  will light up to remind you to change the charcoal filter regularly.


- The charcoal filter operating hours counter needs to be activated before using for the first time (see "Operation").

## Resetting the operating hours counter for the charcoal filter

After changing the charcoal filters, the operating hours counter needs to be reset.

- To do this, with the fan switched on, press the operating hours control  twice, then press it again and hold it for approx. 3 seconds until only the **1** is flashing. The charcoal filter symbol  will go out.

If you replace the charcoal filter **before** the operating hours counter has reached its maximum:

- Press the operating hours control  twice and hold it for approx. 6 seconds until only the **1** is flashing.

## Disposing of the charcoal filter

- The used charcoal filter can be disposed of with the normal household waste.

## **After sales service and warranty**

---

In the event of a fault which you cannot remedy yourself, please contact Miele.

The contact details for Miele are given at the back of these instructions.

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

These can be found on the data plate.

### **Position of the data plate**

The data plate is visible after removing the grease filters.


### **Warranty**

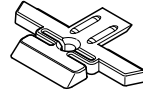
The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.



## Before installation

 Before installation, it is important to read the information given on the following pages as well as the "Warning and Safety instructions" at the beginning of this booklet.



**4 extension piece holders**  
for aligning and securing the telescopic extension piece

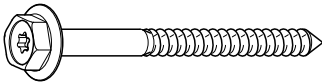


**4 screws M4 x 8.5 mm**  
for securing the extension piece holders



**4 screws M4 x 8 mm**  
for securing the spacer frame to the installation frame

## Assembly parts



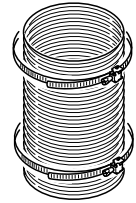
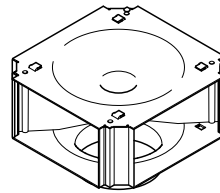
**4 screws, 7 x 110 mm** and



**4 plugs, 10 x 80 mm**  
for securing the rangehood to the ceiling

The screws and plugs are for use in concrete ceilings only.

The plugs must only be used together with 7 x 110 mm screws. For other types of ceiling construction, alternative fixings will be required. Make sure the ceiling is able to take the weight of the rangehood.



## Conversion kit for recirculation mode (DUI 32)

(not supplied, available as an optional accessory) The kit includes a directional unit, aluminium hose and hose clips.

Other installation accessories may be supplied with the rangehood which are not required for this model.

08571140

08622161

08162250

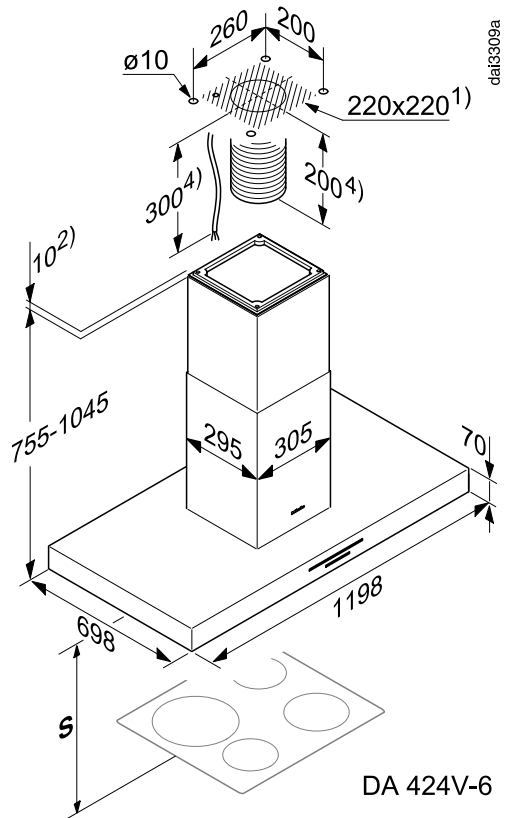
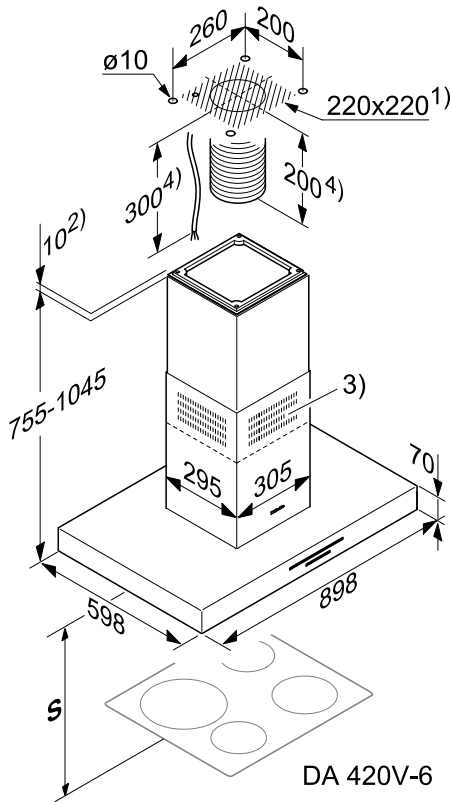
08095672

08162240

0813149

# Installation

## Appliance dimensions



dal3309a

- ① Installation area: cut-out for feeding through the exhaust ducting, the mains cable and with ...EXT models, the connection cable to the external motor. In recirculation mode, only the mains cable is required.
- ② Alternative installation with spacer frame
- ③ Ventilation grille positioned at the top for recirculation
- ④ A mains connection cable is required to connect the rangehood to the electricity supply. With air extraction mode flexible ducting is also required.

Exhaust connection  $\varnothing 150$  mm

## Safety distance (S)

The minimum distances between the highest part of a cooktop (including trivets, dials - depending on model) and the bottom of the rangehood are as follows, unless a greater distance is specified by the manufacturer of your cooking appliance.

See also "Warning and Safety instructions".

Cooking appliance	Minimum distance S
Electric cooktop	600 mm
Electric grill, deep fat fryer (electric)	650 mm
Multi-burner gas cooktop with maximum 45.4 MJ/h total output, with no burner having a greater output than 16.2 MJ/h.	650 mm
Multi-burner gas cooktop with total output greater than 45.4 MJ/h, but with a maximum of 77.8 MJ/h, with no burner having a greater output than 17.3 MJ/h.	760 mm
Multi-burner gas cooktop with total output greater than 77.8 MJ/h, with a single burner having a greater output than 17.3 MJ/h.	Not possible
Single burner gas cooktop with a maximum output of 21.6 MJ/h.	650 mm
Single burner gas cooktop with an output greater than 21.6 MJ/h, but with a maximum of 29.2 MJ/h.	760 mm
Single burner gas cooktop with an output greater than 29.2 MJ/h.	Not possible

The fully lowered canopy must not go below the minimum distances given. The height range for the appliance can be extended or limited by repositioning the limit switch (see "Installation").

# Installation

---

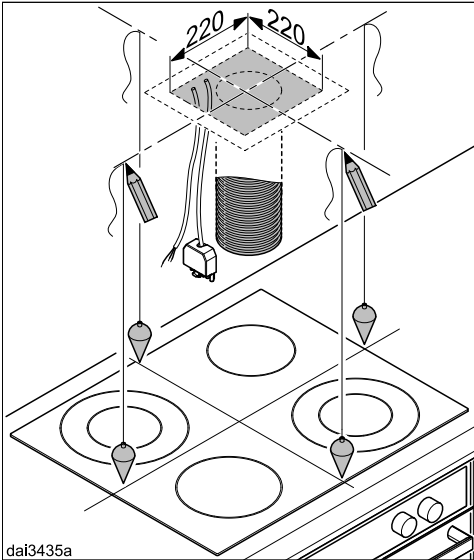
## Installation recommendations

- When deciding on the safety distance between the cooktop and rangehood, please note that a distance of 650 mm above electric cooktops may be preferable to give more working space under the rangehood.
- Account should also be taken of the height of the person who will be using the rangehood most often. They should have sufficient space to work comfortably at the cooktop, and be able to reach the rangehood controls with ease.
- If positioned too high, extraction will be inefficient.
- To achieve optimum vapour extraction, the rangehood must cover the cooktop. It should be positioned centrally over the cooktop, not to the side or to the rear.
- The cooktop should be no wider than the rangehood and, if possible, it should be narrower, especially for safety distances greater than 750 mm.
- The installation area must be easily accessible. The rangehood should be easily accessible and easy to dismantle in the event that service is required. This should be taken into consideration when planning the position of cupboards, shelves, ceilings or features in the vicinity of the rangehood.

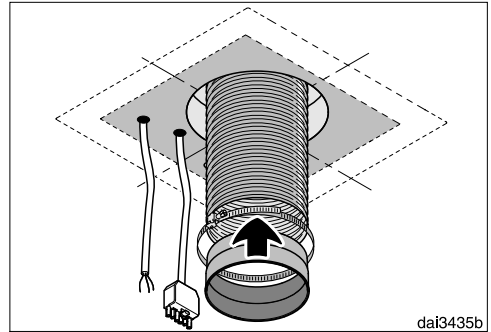
## Protective foil

The housing components have protective film around them to prevent them from transport damage.

- Please remove this film before fitting the housing components. It can be peeled off easily.

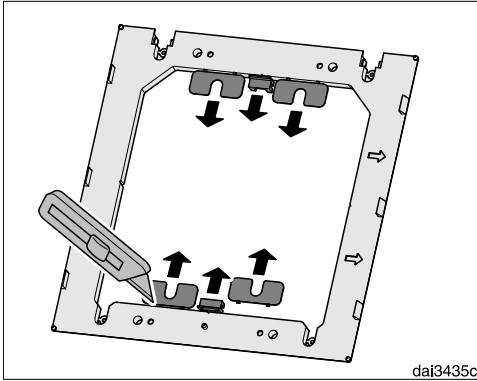


- Draw two intersecting lines on the ceiling.

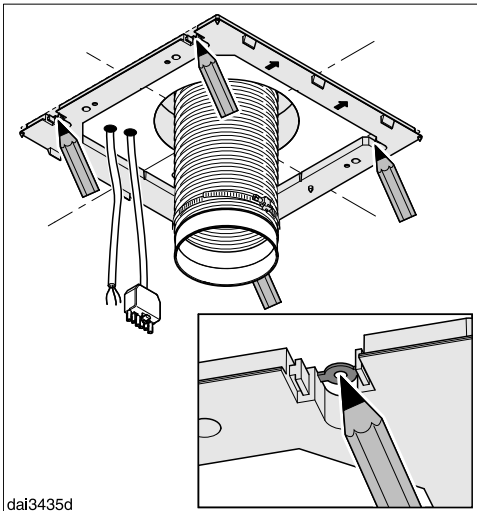


- With air extraction mode:
  - Place a section of the exhaust ducting in the ceiling and feed it down through the cross-sectional area as illustrated. Exhaust ducting of approx. 200 mm in length is required between the ceiling and the rangehood exhaust socket.
  - Secure the exhaust ducting to the exhaust socket, e.g. with a hose clip (available as an optional accessory) on flexible ducting.
- Place the mains cable, and for ...EXT models the connection cable to the external motor, in the ceiling and guide them through the ceiling in the area shown. A mains cable of approx. 300 mm in length is required between the ceiling and the rangehood connectors.

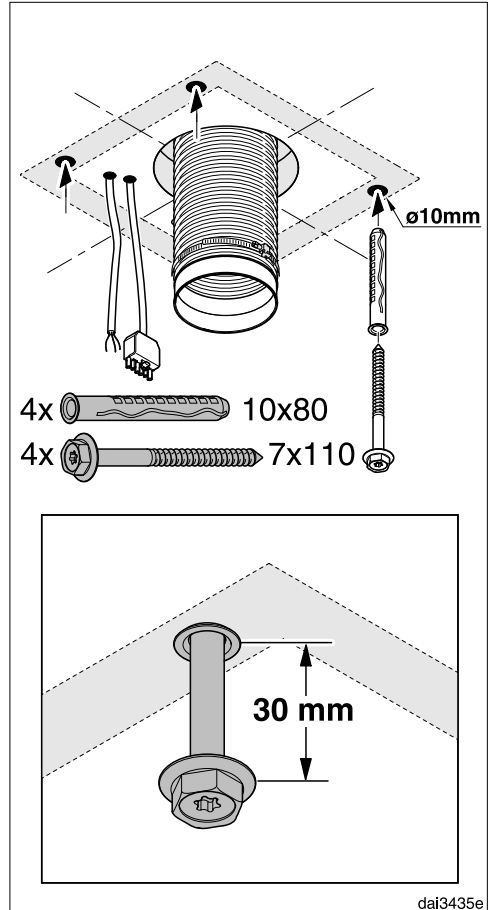
# Installation



- Use a knife to release the four spacers and the two covers from the spacer frame supplied.



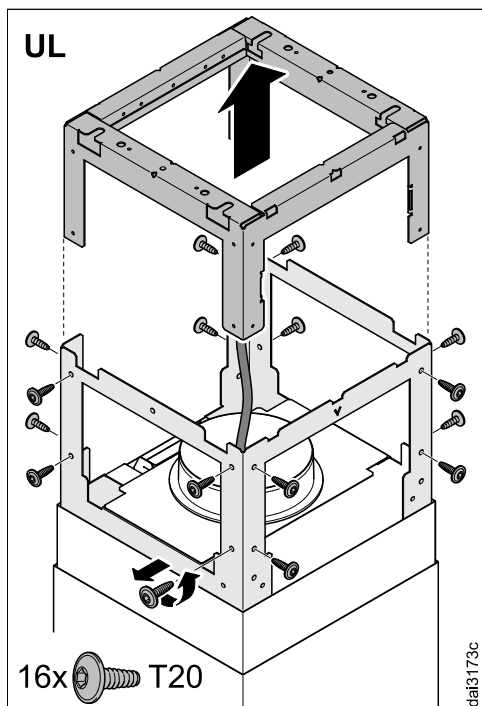
- Use the spacer frame as a drilling template. Place it on the ceiling with the arrows pointing forwards. Using the notches, align the spacer frame on the intersecting lines and make pencil marks for the drill holes.



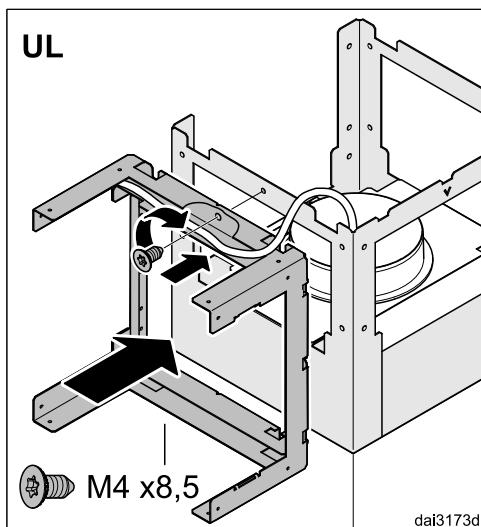
- Drill four holes  $\varnothing 10$  mm, approx. 115 mm deep for the plugs supplied.
- Place the four plugs in the holes and screw in the 4 screws so that they protrude by approx. 30 mm.



# Installation

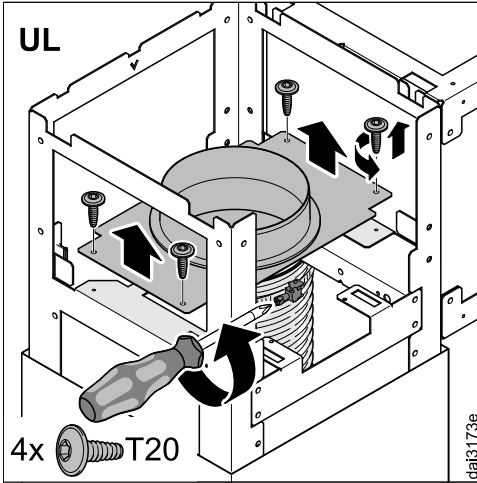


- Loosen the fixing screws and remove the top part of the installation frame.

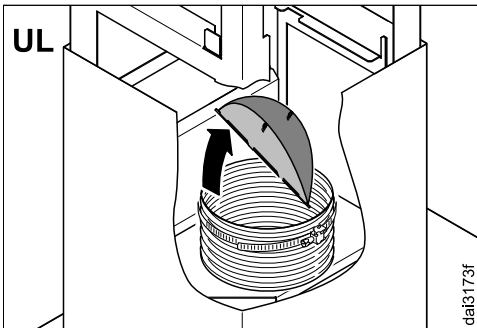


- Fix the top part to the side of the installation frame for now.

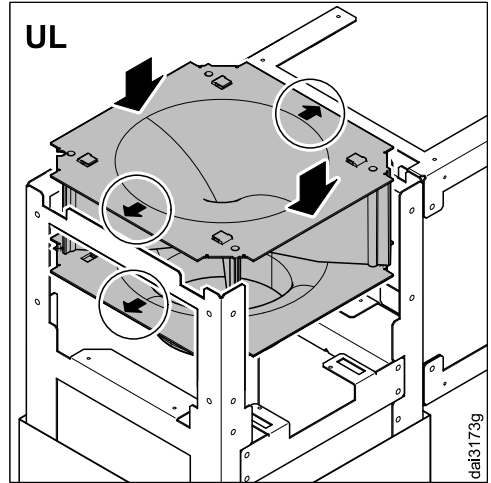




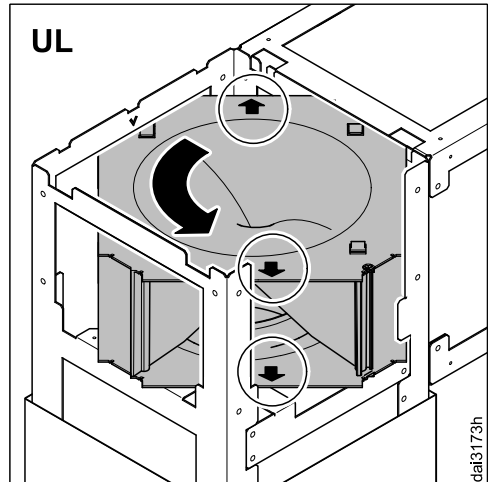
- Loosen the screws from the exhaust socket and the hose inside and remove the exhaust socket. It is not required for recirculation mode.



- Remove the non-return flap. It is not required for recirculation mode.

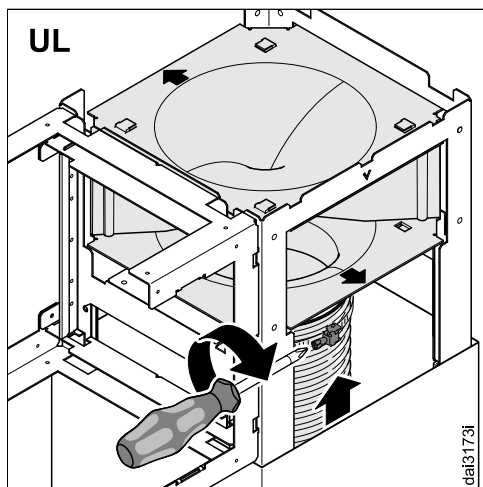


- Place the directional unit in the installation frame with the arrows pointing to the sides.

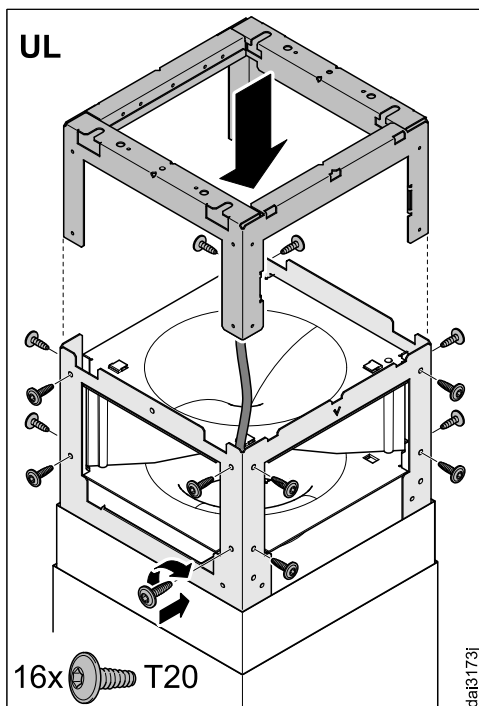


- Rotate the directional unit by 90° so that the arrows now point forwards and backwards.

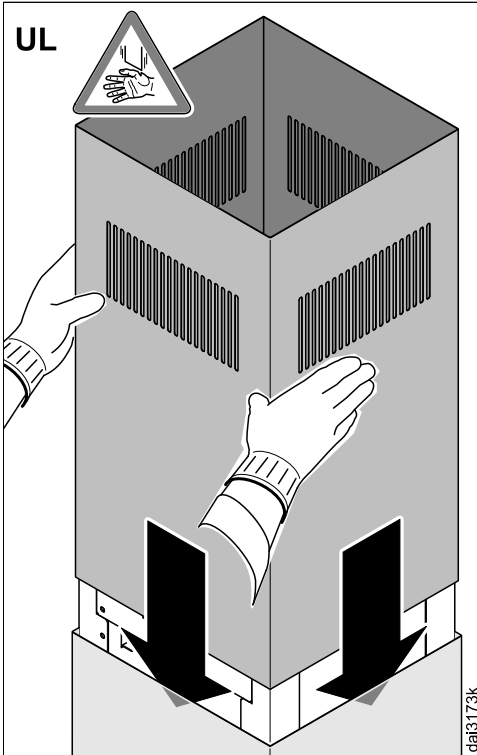
# Installation



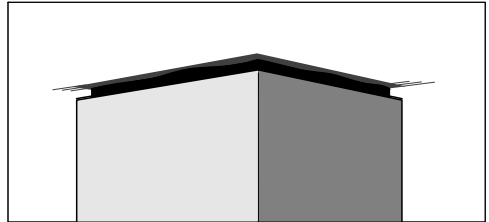
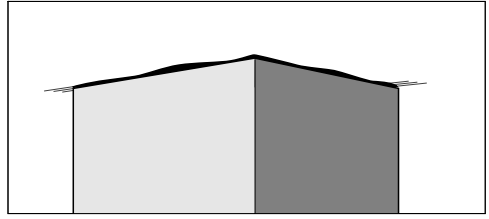
- Secure the hose to the directional unit socket using a hose clip.
- Check that the hose is held securely.



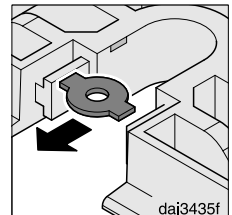
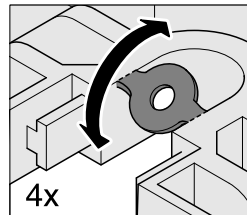
- Replace and secure the top part of the installation frame.



- Replace the telescopic piece with the recirculation grilles at the top.

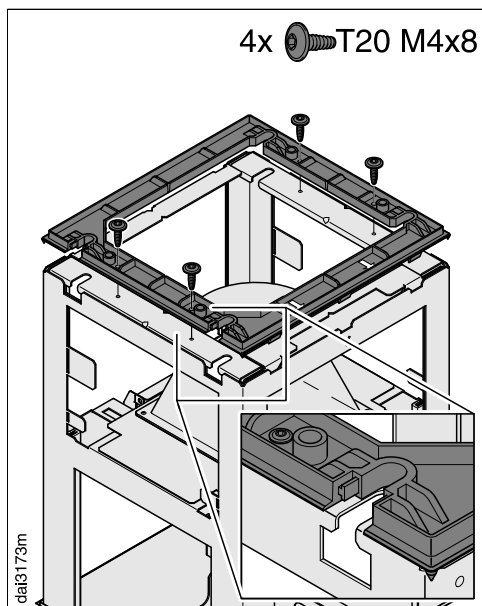


The **spacer frame** can be installed between the tower and the ceiling. This creates a shadow which gives the illusion of a gap between the ceiling and the tower. This is useful if the ceiling is not level or is uneven. The rangehood is aligned vertically with the spacers supplied. Visual irregularities between the tower and the ceiling are then concealed by the shadow.

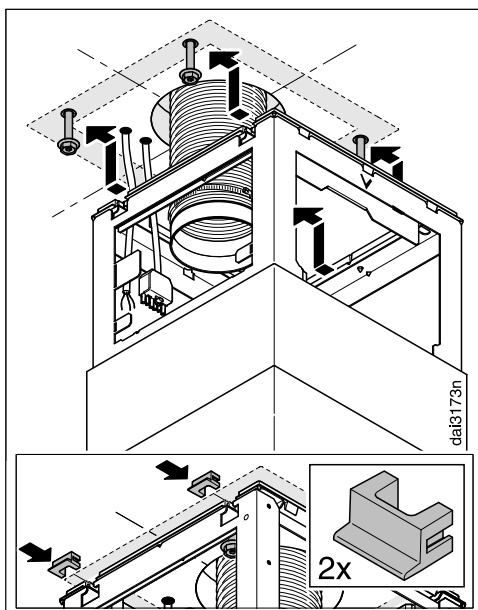


- If you wish to install the rangehood with the spacer frame, remove the four inserts from the fixing holes.

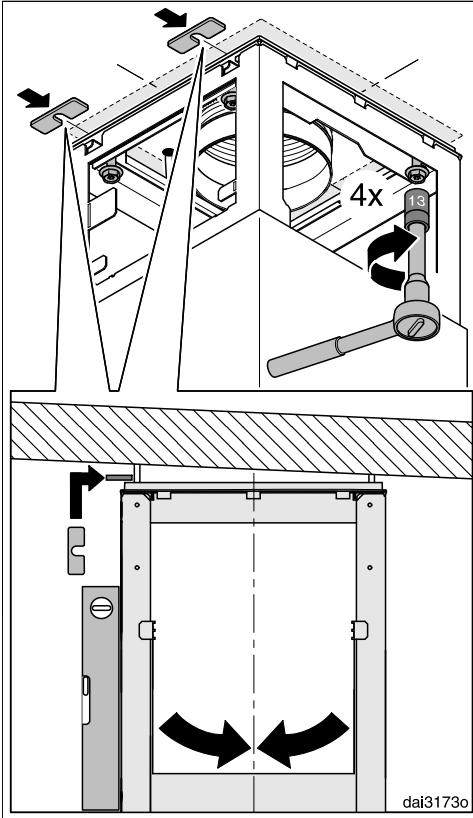
# Installation



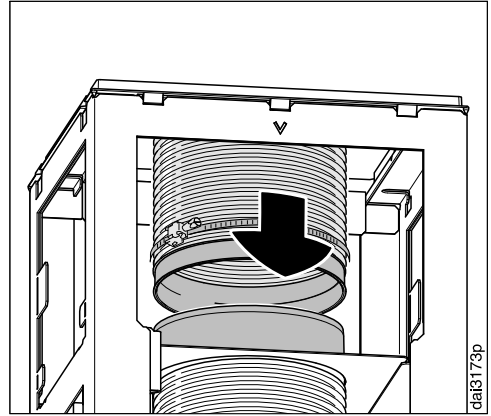
- Mount the spacer frame onto the installation frame.



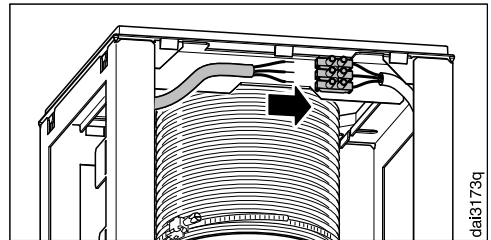
- Hang the rangehood on the four screws, making sure the controls are at the front.
- If using the spacer frame, place the two covers into the fixing holes.



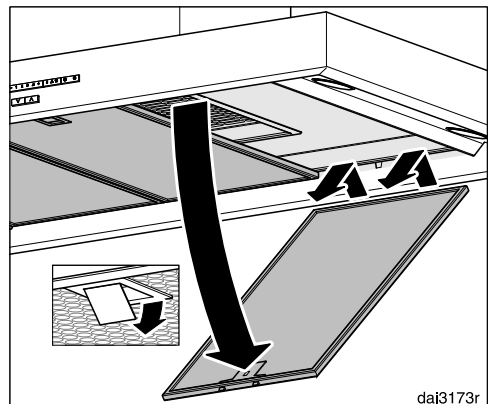
- Align the installation frame and secure it with the screws. The spacers, which were removed from the spacer frame at the start, can be used to align the rangehood vertically.



- Place the exhaust ducting onto the exhaust socket.
- For ...EXT models only: Connect the rangehood and the external motor using the connection cable.

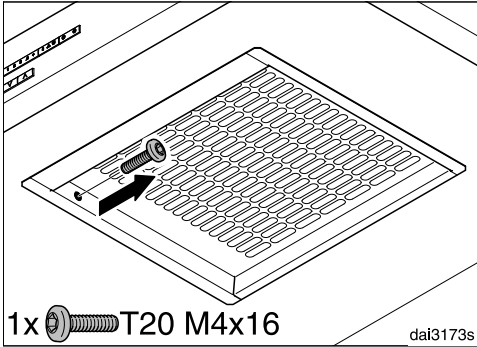


- Connect the mains cable. See "Electrical connection".

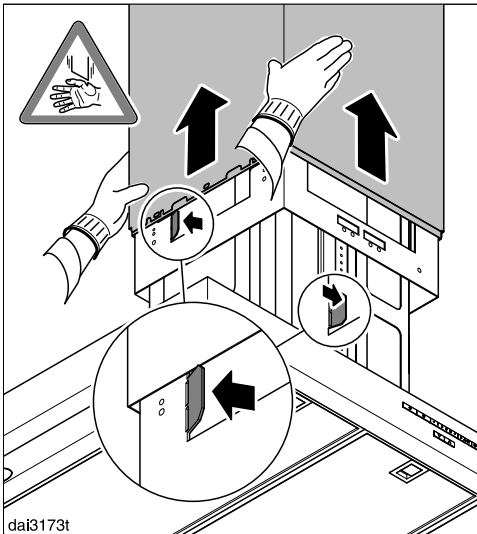


# Installation

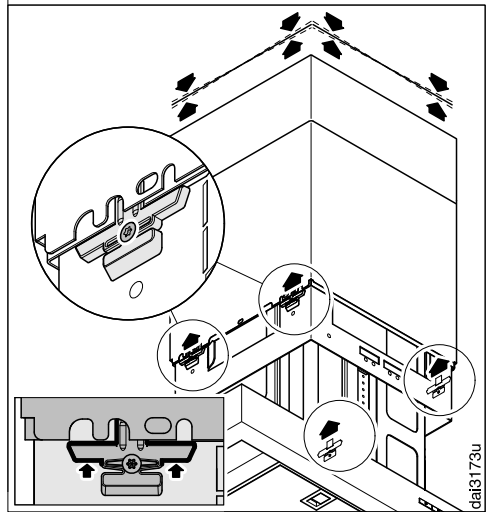
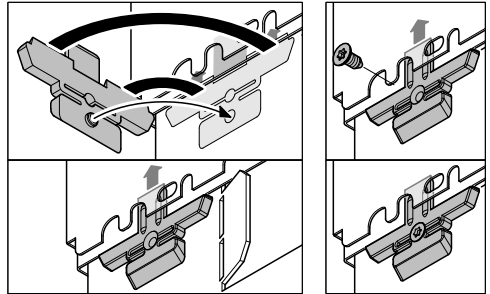
- Remove the grease filters from the rangehood.



- Remove the safety screw for the tower on the inside of the frame.



- Push the tower and the telescopic piece upwards and bend the retaining tabs outwards again to prevent the tower and telescopic piece from slipping down again.



- Fit the four telescopic piece clamps between the tower and the telescopic piece. The internal telescopic piece rests on the clamps. When the screws are tightened, the clamps spread out and push the telescopic piece upwards.

Tighten the screws only until the top edge of the telescopic piece is evenly aligned with the ceiling or the spacer frame.

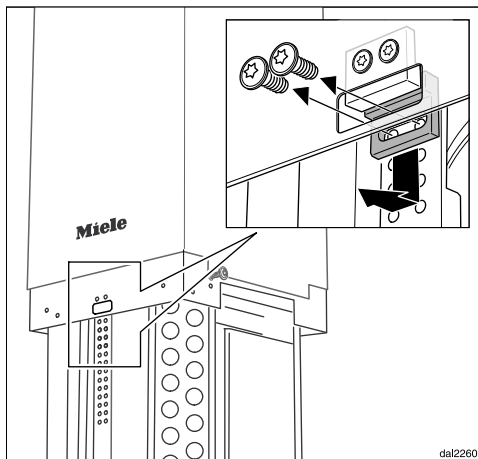
When the canopy is lowered, the distance to the cooktop must not be less than the minimum safety distance (see "Appliance dimensions"). The height range for the appliance can be extended or limited by repositioning the limit switch.

- Press the ∇ button.

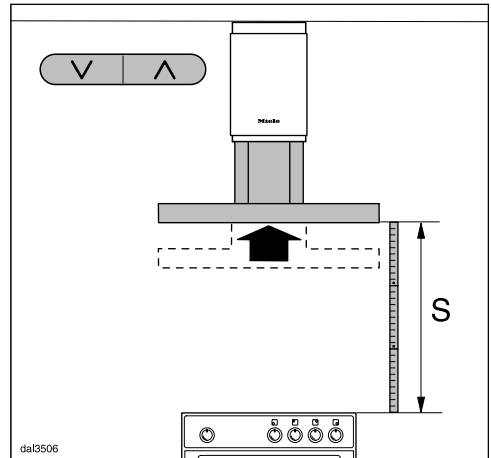
The canopy will be lowered to its fullest extent.

- Check the distance to the cooktop.

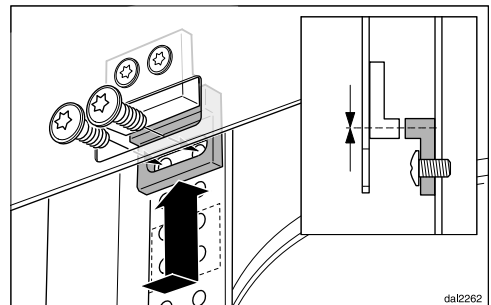
If it is less than the minimum safety distance, the limit switch must be repositioned.



- Release the upper limit switch.

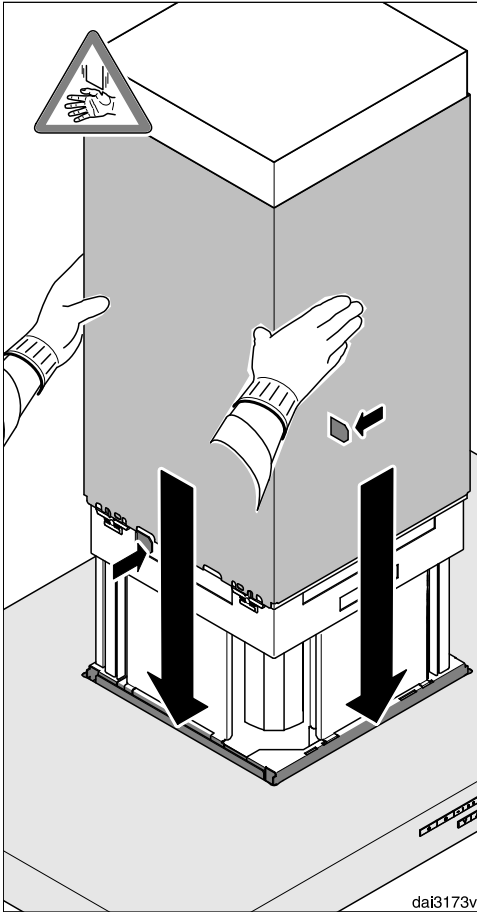


- Move the canopy to the required height by pressing the ▲ button and stop it by pressing the ∇ or ▲ button.



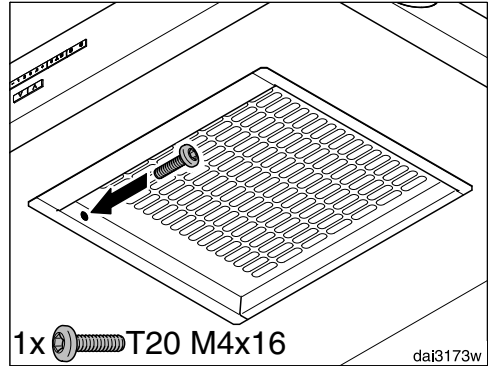
- Screw the limit switch back on at the same height as the guide.

# Installation

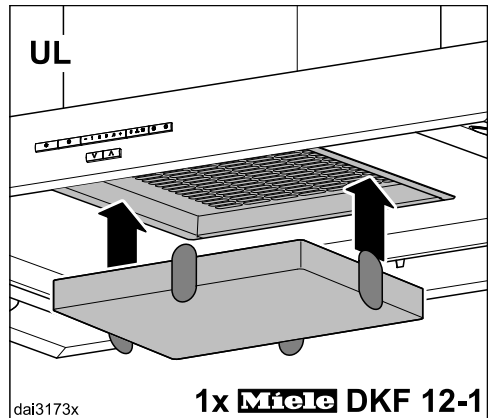


- Hold the tower securely, bend back the retaining tabs and carefully lower the tower.

The tower will fit into the cut-out in the canopy.

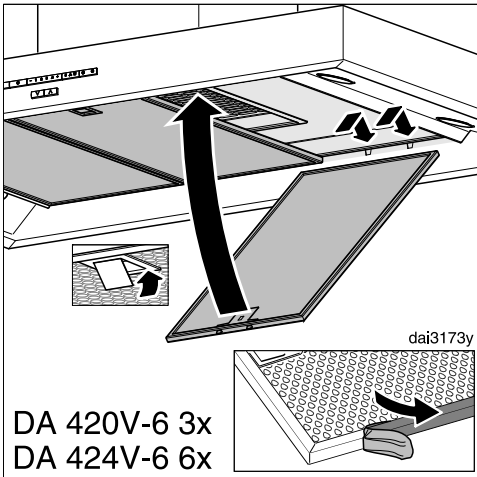


- Insert the safety screw on the inside.



- With recirculation mode (UL) rangehoods, insert the charcoal filter.





- Carefully remove the protective foil from the grease filters.
- Refit the grease filters.

# Connection for air extraction

**⚠** Before installation, it is important to read the information given on the following pages as well as the "Appliance dimensions" and the "Warning and Safety instructions" at the beginning of this booklet. This is particularly crucial when using the rangehood at the same time as a heating appliance that relies on oxygen from the same room, which could result in the build-up of toxic fumes.

The rangehood should be installed according to local and national building regulations. Seek approval from the building inspector where necessary.

- Only use smooth pipes or flexible hoses made from non-flammable materials for the extraction ducting.

Highly flexible, concertina type ducting material will greatly reduce the performance of the rangehood.

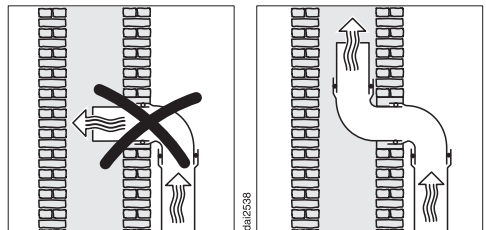
- When using an external motor, make sure that the exhaust ducting is sufficiently rigid. The external motor can cause an underpressure which can result in the exhaust ducting distorting.
- To achieve the greatest possible air extraction with the lowest noise level, please note the following:

To ensure efficient air extraction, the diameter of the exhaust ducting should not be less than 150 mm.

- A reduction in diameter will compromise the extraction performance of the rangehood.
- If flat ducting is being used, the cross-sectional area must not be smaller than the cross-sectional area of the exhaust connection.
- The exhaust ducting should be as short and straight as possible.
- Only use wide radius bends.
- The exhaust ducting should not be kinked or compressed.
- Ensure that all connections are strong and airtight.

Remember that any constriction of the airflow will reduce extraction performance and increase operating noise.

- If the exhaust is ducted through an outside wall, a telescopic wall vent or a roof vent (available as an optional accessory) is recommended.

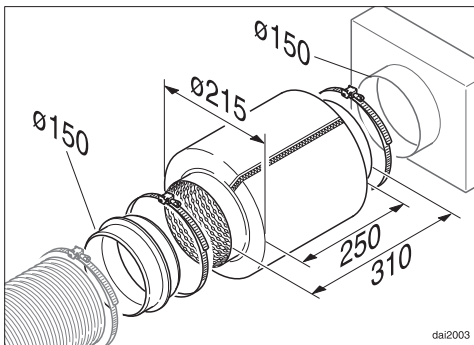


- If the exhaust air is to be ducted into a vent flue, the ducting must be directed in the flow direction of the flue.

# Connection for air extraction

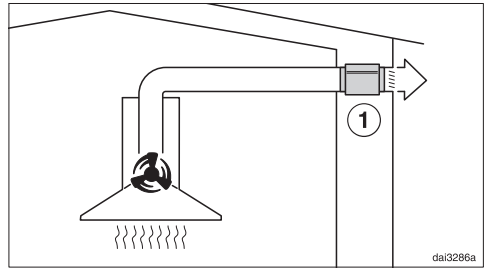
- When ducting is horizontal it must be laid to slope away at at least 1 cm per metre. This is to ensure that condensate cannot drain back into the rangehood.
- If the exhaust ducting is to run through rooms, ceiling space etc. where there may be great variations in temperature between the different areas, the problem of condensation will need to be addressed. The exhaust ducting will need to be suitably insulated.

## Silencer



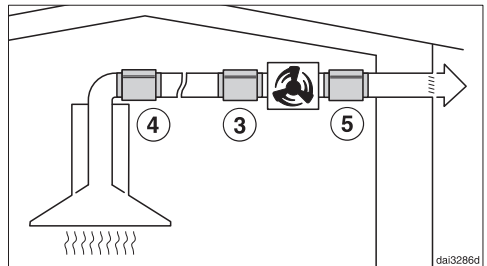
To achieve even further reductions in noise levels, a special silencer (optional accessory) can be fitted in the ducting system.

## Air extraction mode



The silencer not only reduces noise from the motor outside the house, but also sounds from outside (e.g. traffic noise). For this reason, the silencer must be positioned as close as possible to the ducting exit ①.

## Air extraction with external motor



To minimise noise from the motor in the kitchen, the silencer should be positioned in front of the external motor ③ if possible, or, if the ducting is long, above the exhaust connection inside the rangehood ④. In the case of an external motor located inside the house, fitting a silencer behind the external motor ⑤ reduces the noise of the motor outside the house.

## Electrical connection

---

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety and building code regulations.

If a flexible connection cable is being used to connect the appliance to the electricity supply, the cross-sectional area of the individual leads must be between 0.75 mm<sup>2</sup> and 1.5 mm<sup>2</sup>.

The rangehood must be connected to a mains electricity supply which conforms with current local and national regulations.

For extra safety, it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

Connection of this appliance must be made via a suitable isolator switch which provides disconnection on all poles and which complies with national and local safety regulations. The isolator switch should be easily accessible after the appliance has been built in. When switched off, there must be an all-pole contact gap of 3 mm in the switch (including switch, fuses and relays).

The connection data is given on the data plate. (See "After sales service"). Ensure that this data matches the household mains supply.

## Installing the Con@ctivity 2.0 dongle

In order for the Con@ctivity 2.0 function to be used, the cooktop must be fitted with the Con@ctivity dongle.

- Please read the instructions for the Con@ctivity 2.0 dongle before installation.

## Activating Con@ctivity 2.0



In order to use the Con@ctivity 2.0 function, radio contact between the cooktop and the rangehood must be activated.

Both appliances must be installed and operational.

Wireless connection must be activated on the rangehood and the cooktop at the same time. Activation on the rangehood is described below.

Activation on the cooktop is described in the relevant Operating instructions. Please refer to the Operating instructions before starting. Activate the rangehood first, then the cooktop.

## Activating the rangehood

- The cooktop and rangehood must be switched off.
- Press the run-on option control **5**  **15** for approx. 10 seconds until the indicator for the power setting **1** lights up.
- Then press in turn,
  - the "—" control,
  - then the "+" control,
  - then the lighting control .

The rangehood is now in signing on/off mode.

If a wireless connection has not yet been established, **2** and **3** will flash at the same time.

If a wireless connection has already been established, **2** and **3** will light up constantly (Con@ctivity 2.0 is already activated or a remote control is signed on).

- To activate Con@ctivity 2.0, touch the "+" control.


The search for a signal starts.

- Meanwhile, start the activation of the cooktop.

# Activating Con@ctivity 2.0

---

## Activating the cooktop

- While the rangehood is searching for the radio connection, start activating the cooktop.  
More information about this can be found in the Operating instructions for the cooktop.
- When the cooktop registers that connection has been established, confirm activation on the rangehood with the run-on option control **5**  **15**. All indicators will go out.
- Confirm the activation on the cooktop.

The Con@ctivity 2.0 function can now be used.

If you do not confirm your selection within 4 minutes, activation will not take place.

You only need to carry out the activation procedure once. If the appliances are disconnected from the electricity supply, during a power cut for example, they will still remain activated.

## Activation failed

- If connection cannot be established despite activating the Con@ctivity function on the rangehood and cooktop, the function must be deactivated on both appliances and then the procedure repeated.

## Deactivating Con@ctivity 2.0

- Deactivation on the rangehood is carried out in the same way as activation, by selecting the "-" control instead of "+".
- To deactivate the cooktop, please refer to the Operating instructions supplied with it.

Please bear in mind that disabling the signal will also disable any remote control function and this will have to be activated again.

## Technical data

Fan motor*	130 W
Variable height motor	175 W
Cooktop lighting	4 x 3 W
Total rated load*	317 W
Voltage, frequency	AC 230 V, 50 Hz
Fuse rating	10 A
Weight	
DA 420V-6	37 kg
DA 424V-6	45 kg
DA 420V-6 EXT	34 kg
DA 424V-6 EXT	42 kg

\* For EXT models, the rated load and extraction power will depend on the type of external motor fitted.

Length of connection cable to external motor: 1.9 m

Recirculation mode with conversion kit DUI 32 and charcoal filter DKF 12 (optional accessories)









**Miele Australia Pty. Ltd.**

ACN 005 635 398  
ABN 96 005 635 398

**Miele Experience Centre and  
Head Office Melbourne:**

1 Gilbert Park Drive  
Knoxfield, VIC 3180

**Miele Experience Centre South Melbourne:**

206-210 Coventry Street  
South Melbourne, VIC 3205

**Miele Experience Centre and Office Sydney:**

3 Skyline Place  
Frenchs Forest, NSW 2086

**Miele Experience Centre and Office Brisbane:**

39 Harvey Street North  
Eagle Farm, QLD 4009

**Miele Experience Centre Gold Coast:**

131 Ferry Road  
Southport, QLD 4215

**Miele Experience Centre and Office Adelaide:**

83-85 Sir Donald Bradman Drive  
Hilton, SA 5033

**Miele Experience Centre and Office Perth:**

205-207 Stirling Highway  
Claremont, WA 6010



[www.miele.com.au](http://www.miele.com.au)



**Miele New Zealand Limited**

IRD 98 463 631

**Head Office:**

Level 2, 10 College Hill  
Freemans Bay, Auckland 1011

**Miele Experience Centre  
Auckland:**

8 College Hill  
Freemans Bay, Auckland 1011  
Telephone:  
0800 464 353 (0800 4 MIELE)  
[www.miele.co.nz](http://www.miele.co.nz)

**Miele Global Headquarters**

**Germany**

**Miele & Cie. KG**

Carl-Miele-Straße 29  
33332 Gütersloh  
Federal Republic of Germany

DA 420V-6  
DA 420V-6 EXT  
DA 424V-6  
DA 424V-6 EXT



en-AU

M.-Nr. 09 823 990 / 03

**Miele**

## Quick Start Guide



for dishwashers

**These short instructions are not a substitute for the operating instructions supplied with the machine.**

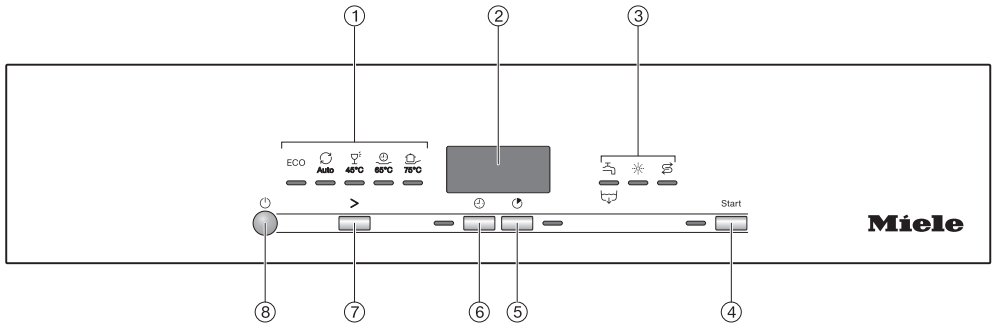
It is essential to familiarise yourself with the dishwasher before using it for the first time. Take note of the Warning and Safety instructions, as well as the full descriptions on how to use your appliance.

en-AU, NZ

M.-Nr. 11 697 400 / 01

# Guide to the appliance

## Control panel



### ① Programme selection

- ECO = ECO
- Auto = Auto 45–65 °C
- ☺ 45 °C = Gentle 45 °C
- ☺ 65 °C = QuickPowerWash 65 °C
- ☺ 75 °C = Intensive 75 °C

### ② Time display

### ③ Check/Refill indicators

- ☒ / ☒ = Inlet / Drain
- ☼ = Rinse aid
- ☒ = Salt

### ④ Start button with indicator light

For starting the selected programme.

### ⑤ Express button

For reducing the programme duration.

### ⑥ Timer button

For selecting a later programme start.

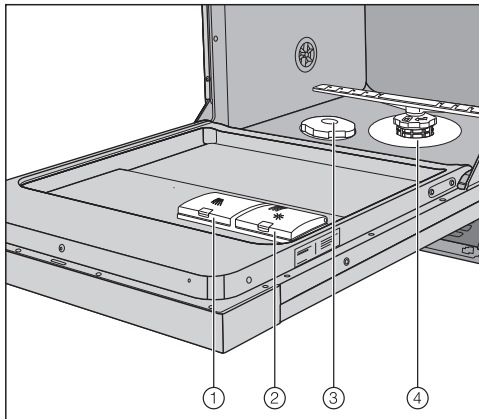
### ⑦ Programme selection button >

For programme selection.

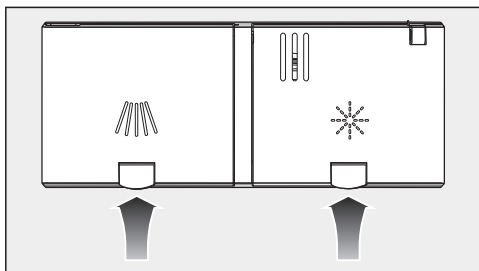
### ⑧ On/Off button

For switching the dishwasher on and off.

# Brief instructions




- ① Detergent compartment
- ② Rinse aid reservoir
- ③ Salt reservoir
- ④ Filter combination



## ① Filling the salt reservoir ↻

- Remove the lower basket from the wash cabinet and unscrew the salt reservoir cap.

 **Damage to the water softener from detergents.**  
Dishwasher detergent will damage the water softener.  
Do not fill the salt reservoir with powder or liquid detergent.

 **Risk of corrosion due to saline solution.**

Water or saline solution will run out of the reservoir when the cap is opened. Saline solution that runs out can cause corrosion in the wash cabinet and to the dishwasher load. The salt reservoir should therefore only be opened to replenish the salt.


- Fill the salt reservoir with approx. 2 l of water (first use only).
- Place the funnel provided over the salt reservoir and carefully fill with dishwasher salt until the reservoir is full.
- Clean any excess salt from around the reservoir opening and then screw the salt reservoir cap on again firmly.
- Immediately after filling the salt container, run the *QuickPowerWash* ☺ 65 °C programme with the ⌚ *Express* option and without any load in the dishwasher to dissolve and remove any traces of salt from the cabinet.

## ② Adding rinse aid ✨

- Lift the yellow button on the lid of the rinse aid container ✨.
- Only fill with rinse aid until the fill level indicator turns dark when the door is open horizontally.
- Close the lid making sure it clicks into place.
- Wipe up any spilled rinse aid. This prevents over-foaming occurring during the next programme.

### 3 Loading the dishwasher


#### 4 Adding detergent

- Follow the detergent dosage recommended by the manufacturer on the packaging.
- Lift the yellow catch on the lid of the detergent compartment .

The lid will be open at the end of the programme.

- Fill the detergent compartment with detergent and push the lid shut until you hear it click into place.


#### 5 Switching on

- Close the door.
- Turn on the tap if it is turned off.
- Press the  button.

#### 6 Selecting a programme

- Use the programme selection button to select the programme you want.

#### 7 Select the Express programme option (if required)

Select the Express programme option using the  button.


The selected programme option will remain active for that particular programme until the setting is changed.

- Press the  button.

The  indicator will light up.

#### 8 Activating the timer (if required)


- Press the  button.

- Set the required time after which the programme should start automatically using the  button and confirm with *Start*.


#### 9 Starting a programme


- Press the *Start* button.

#### 10 Programme end - Switching off

The programme has finished when  appears in the time display and the door has opened slightly (depending on model).

The drying fan may continue to run for a few minutes at the end of the programme.

- The dishwasher can be switched off at any time using the  button.

 Risk of damage due to steam. Steam from the dishwasher could damage the edges of delicate worktops when you open the door at the end of the programme if the fan is no longer running. If you have deactivated the automatic door opening function but would still like to open the door at the end of the programme, make sure that you open the door fully.

#### 11 Unloading the dishwasher

Dishes tend to break and chip more easily when they are hot. Allow the dishes to cool until they are comfortable enough to handle before unloading them.



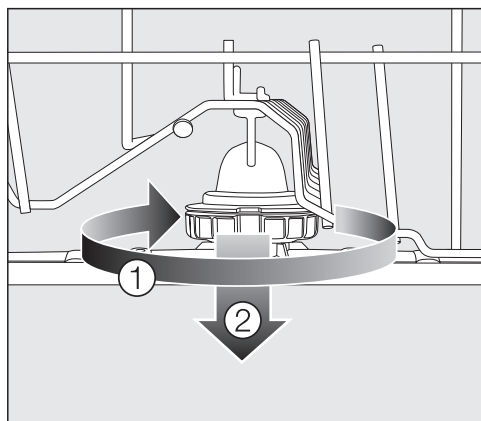
# Cleaning and care

## Cleaning the spray arms

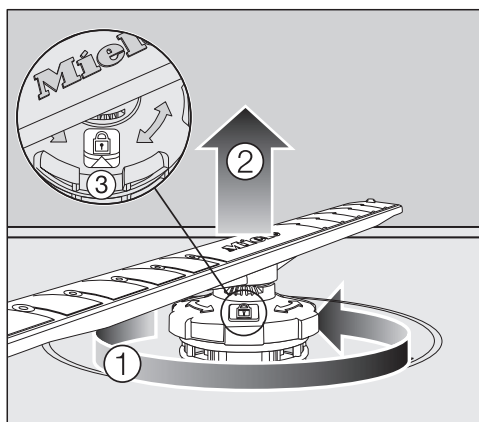
Particles of food can get stuck in the spray arm jets and bearings. The spray arms should therefore be inspected regularly (approx. every 2–4 months).


**⚠ Do not run a wash programme without the lower spray arm or without the filters fitted.**

- Switch the dishwasher off.
- Take out the cutlery tray (if your dishwasher is fitted with one).
- Push the upper spray arm upwards to engage the inner ratchet. Then unscrew the spray arm by rotating the screw thread anti-clockwise (overhead perspective).




- Rotate the screw thread of the middle spray arm clockwise (overhead perspective) ① (see diagram) and remove the spray arm ②.
- Remove the lower basket.



- Rotate the screw thread of the lower spray arm anti-clockwise ① and pull the spray arm upwards to remove ②.
- Use a pointed object to push food particles stuck in the jets into the spray arm.
- Rinse the spray arm thoroughly under running water.
- Refit the upper and middle spray arms.
- Refit the lower spray arm and ensure that the filter combination lies flat in the base of the wash cabinet.
- Rotate the screw thread of the lower spray arm clockwise until the arrow in the viewing window points ③ to the lock symbol .
- Make sure the spray arms can rotate freely.

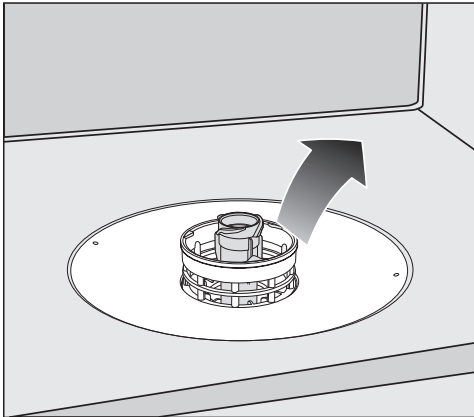
## Checking the filters in the wash cabinet

 Do not run a wash programme without the filters or without the lower spray arm fitted.

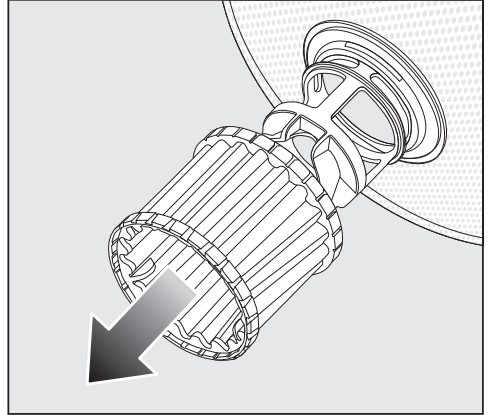
- Monitor the condition of the filter combination regularly and clean it if necessary.


## Cleaning the filters

- Switch the dishwasher off.
- Remove the lower spray arm.
- Before removing the filter combination, remove any coarse soiling to prevent it from entering the circulation system.



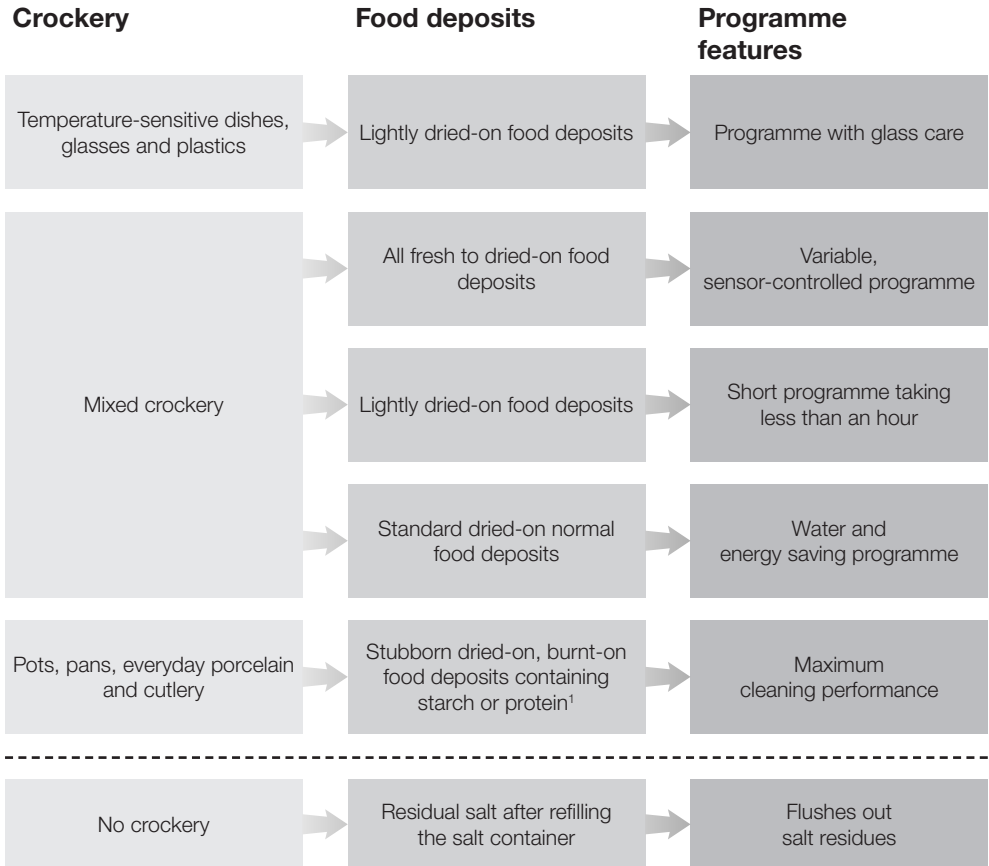
- Remove the filter combination.







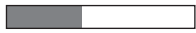


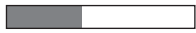


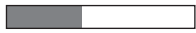




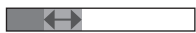


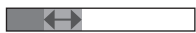


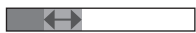













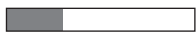


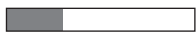


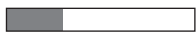
















- In order to clean the inside of the filter, pull the microfilter downwards and away from the filter combination.
- Rinse all the parts under running water.
- Push the microfilter back onto the filter combination.
- Refit the filter combination so that it lies flat in the base of the wash cabinet.
- Refit the lower spray arm to the filter combination using the screw thread.
- Rotate the screw thread clockwise until the arrow in the viewing window points to the lock symbol .

# Programme chart

---



<sup>1</sup> Food such as potatoes, pasta, rice or stews can leave starchy deposits. Deposits containing protein can be left by food such as fried meat or fish.

Programme <sup>2</sup>	 <sup>3</sup>	Consumption estimate <sup>4</sup>						
 <b>Gentle 45 °C</b> 	20 ml	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption								
Water consumption								
Programme duration								
 <b>Auto 45–65 °C</b> 	30 ml	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption								
Water consumption								
Programme duration								
 <b>QuickPowerWash 65 °C</b> 	30 ml	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption								
Water consumption								
Programme duration								
 <b>ECO</b>	30 ml	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption								
Water consumption								
Programme duration								
 <b>Intensive 75 °C</b> 	30 ml	<table border="1"> <tr> <td>Energy consumption</td> <td></td> </tr> <tr> <td>Water consumption</td> <td></td> </tr> <tr> <td>Programme duration</td> <td></td> </tr> </table>	Energy consumption		Water consumption		Programme duration	
Energy consumption								
Water consumption								
Programme duration								
-----								
 <b>QuickPowerWash 65 °C</b>  <b>+ Express</b> 	-	<table border="1"> <tr> <td>Programme duration 13 minutes, no heating up, solely for flushing out salt.</td> </tr> </table>	Programme duration 13 minutes, no heating up, solely for flushing out salt.					
Programme duration 13 minutes, no heating up, solely for flushing out salt.								

<sup>2</sup> The programmes can be combined with the “Express”, “Extra clean”, “Extra dry” or “Second interim rinse” programme options (see “Programme options”).

<sup>3</sup> Recommended amount of detergent (see “Detergent”).

<sup>4</sup> The estimated values may change due to the selected settings or programme options, or the conditions in which the appliance is being used.