

Operating and installation instructions



Ovens H 4312 B, H 4412 B

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.

de - GB

M.-Nr. 07 785 050

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Electrical connection

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

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

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

Correct application

- This oven is not designed for commercial use. It is intended for use in domestic households and for use in similar working and residential environments such as:
- Shops
- Offices and showrooms
 - and by residents in establishments such as:
- Hostels and guest houses
- It is its juiced for domestic use only to cook, and in particular to bake, roast will, cook, defrost and dry food. Wither use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.
- This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

- This appliance is not a toy! To prevent the risk of injury do not let children play with the appliance or its controls.
- Older children may only use the oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- For Great care should be taken to ensure that children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

Technical safety

- Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
- ▶ Before installation, check the appliance for visible signs of damage. Do not install a duse a damaged appliant a could be dangerous.
- Te prectrical safety of this appliance can only be guaranteed 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. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

- ▶ Before connecting the oven to the mains supply, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a competent person if in 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.
- Never open the housing of the appliance.

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

- While the appliance onder guarantee, repairs of donly be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.
- During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

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

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

- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele bacement parts are used.
- If the supply cord is damaged it yet be replaced by a Miele approved wrice technician to avoid a hazard.
- This appliance may only be used in mobile installations if a risk assessment of the installation has been carried out by a suitably qualified engineer.
- 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 guarantee.

Correct use

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

- Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven. Be very careful that you do not burn yourself on the top heating/grill element.
- Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.
- Do not exceed the recommended grilling times when using the "Grill" "Fan grill" functions.

 Grilling for too long can cause food odry out and even in some circumstances to self-ignite.
- Do not use "Grill "" / grill "" to finish baking part-cooks i rolls or bread or to dry flow or nerbs. Fire hazard!

Use "Fan plus or "Conventional instead.

If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.

Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

- Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.
- If you wish to complete a cooking process using the residual heat in the oven, leave the oven at the function selected and select the lowest temperature for that function. Do not switch the appliance off until the food has been removed. Increased moisture in the oven could cause condensation to form who could lead to
- copic in the oven compartment.
- dange to the control panel, worktop and surrounding kitchen furniture.
- Never line the floor of the oven with aluminium foil when using "Conventional ", "Intensive bake ", "Gentle bake "" or "Rapid heat-up []". This would cause a build-up of heat which could damage the floor of the oven.

For this reason do not place a dish, tin or baking tray directly on the oven floor.

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

- Never add water to food on a hot baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- Always ensure that food is suitably cooked or reheated.

 Some foods may contain microorganisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.

 It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achiever.
- If using plastic containers cooking, they must be done do by the manufacturer as being up able for use in an oven.

by stirring and/or turning the food

during cooking.

Other types of plastic containers melt at high temperatures, and could damage the oven.

- Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.
- Do not push pots and pans around on the oven floor, as this could damage the surface.

Do not lean or sit on an open oven door or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.

The oven door can support a maximum

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

Accessor :>s

load of 15 kg.

Only genuine Miele spare parts and sories with this appliance. If spar arts or accessories from other infacturers are used, this will alidate the guarantee, and Miele annot accept liability.

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

Caring for the environment

Disposal of the packing material

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

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

Disposal of your old appliance

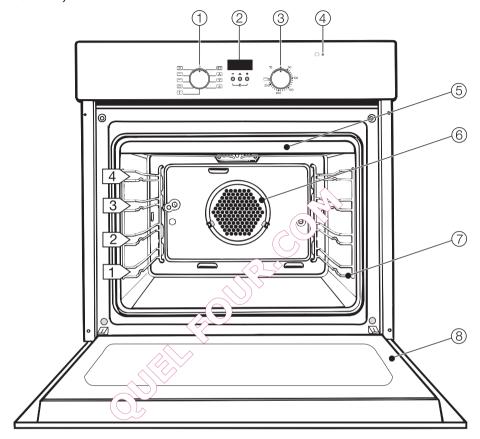
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your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



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

Guide to the appliance

H 4312 B, H 4412 B



- 1) Function selector
- ② Clock/timer with ⊙, ♠ and ↔ buttons
- 3 Temperature selector
- ④ Temperature indicator light □
- 5 Top heat/grill element
- (6) Catalytic enamelled back panel with air inlet for the fan
- 7 Side runners with four shelf levels
- 8 Door

Guide to the appliance

Features

Oven controls

The oven controls are used for selecting the various cooking programmes for baking, roasting and grilling.

Appliances with a clock/timer also feature the following:

- a time of day display,
- a minute minder,
- an automatic switch-off procedure for cooking processes.

Cooling system

A cooling fan will come on automatically when a cooking programme is started. The cooling mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents wand between the appliance of and the control panel.

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

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

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

- Oven interior
- Universal tray

Anti-splash insert (if present).

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

See "Cleaning and care" for more information.

Catalytic enamelled surfaces

The back panel, roof liner (if fitted) and side panels (if fitted) are coated with dark grey callytic enamel. Soiling from oil and fathournt off these surfaces when voy ligh temperatures are used in the oven.

(a) e "Cleaning and care" for more formation.

Retractable controls

The controls are retractable at the 0 position.

To release or retract a control simply press and release it.

The control must be at the 0 or the 12 o'clock position in order to release or retract it. If it is not you will damage it!

Energy efficiency rating according to EN 50304

This appliance is rated efficiency class **A** in accordance with EN 50304. Tests were carried out using "Fan plus **L**" without catalytic side panels or roof liner fitted.

Guide to the appliance

Accessories

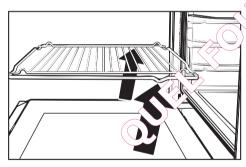
(depending on model)

The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Department, your Dealer or via the internet at www.miele-shop.com. See "Optional accessories" further on in this booklet for more details.

Universal tray and rack

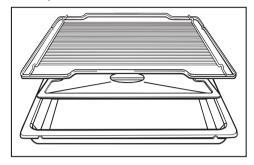
The universal tray and rack have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



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

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

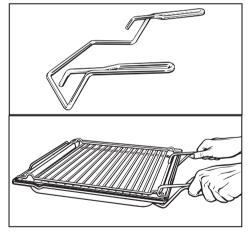
Anti-splash insert



The anti-splash tray should be placed in the university when grilling or roasting

The juices rom the food being cooked collect under the anti-splash tray. This prevents them from spitting and making oven dirty. The juices can then be used for making gravy and sauces.

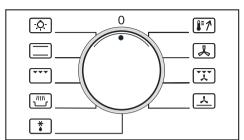
Handle (depending on model)



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

Controls

Function selector



The function selector is used for selecting your cooking function. It can be turned clockwise or anticlockwise.

Conventional

Grill

Gentle bake

* Defrost

Rapid heat-up

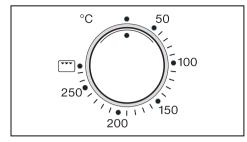
Fan grill

Intensive bake
 Alice of the second sec

Eximite Light

For switching on the oven light independently. This can be useful when cleaning the oven.

Temperature selector



The temperature can be freely selected within the given range.

The temperature selector must only be tur (e) in a clockwise direction as far as will go, and then back again. Do not force it right round in a ckwise direction, as this would damage the selector.

Temperature indicator light

The oven starts heating up as soon as a temperature is selected. The **temperature indicator light** will come on.

When the pre-selected temperature is reached, the heating element switches itself off and the temperature indicator light goes out. If the temperature falls below that selected, the heating element switches on again automatically.

Oven functions

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

Over	n function	Notes
	Fan plus	 For baking and roasting. You can bake and roast on different levels at the same time. Lower temperatures can be used than with "Conventional "as the Fan plus system distributes the heated air around the food.
٨	Intensive bake	 For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine. Intensive bake is not suitable for baking biscuits or for roasting as the juices will become too dark.
	Conventional	 For baking traditional reconstructions, e.g. fruit cake, casseroles. Also ideal for souffle. If using an old compete or cookbook, set the oven temperature conventional, 10°C lower than that recommend. The crossing duration does not need to be changed.
///\\	Gentle bake	- Suitab for bakes and gratins where a cripsy finish is
***	Grill	grilling thin cuts and for browning food.
T	Fan grill	For grilling larger items, e.g. rolled meat, poultry. The hot air from the grill is distributed over the food by the fan. This enables a lower temperature to be selected than when using "Grill".
*	Defrost	 For the gentle defrosting of frozen food.
() () () () () () () () () ()	Rapid heat-up	 For pre-heating the oven compartment. The oven function required must then be selected.

Clock/Timer

The clock/timer (depending on model) can:

- display the time of day.
- be used as a minute minder.
- be used to switch the oven off automatically at the end of a cooking process.

Controls



The clock/timer is operated using the A, + and - **buttons** together with the **display**.

Button	Function
•	- To select the "Minute minder △" function
	- To select the "Cooking duration w" on clon
	- To save an intry
• and •	 To se ec the "Time of day ●" runction
•	 To increase the time
$\overline{\bigcirc}$	 To reduce the time
	 To change the sound of the buzzer

Operation

When you select a function its symbol will flash in the display, e.g. " \triangle ", " $\$ " or " \bullet ".

You can only enter a time/duration while the symbol is flashing (7 seconds approx.). If you fail to make an entry during these 7 seconds you will have to call up the symbol in the display again.

Each press of the \oplus or \bigcirc button alters the time in \bigcirc minute increments. Holding \bigcirc of these buttons in will special one process.

The time you set is automatically saved memory after about 7 seconds and he symbol will stop flashing and light up constantly.

Pressing the
button is another way of saving your setting.

To set the time of day for the first time

On **models with a clock/timer** you have to set the time of day before the oven can be used.



After connecting the appliance to the mains electricity supply " $\mathcal{D} \bullet \mathcal{D} \mathcal{D}$ " will start flashing in the display.

- Press the ⊕ and ⊃ buttons at the same time.
- Whilst the "•" dot is flashing in the display, use the ⊕ or ⊃ buttons to enter the time.

The clock has a 24 hour display.

The time you set is automatically wed to memory after about 7 seconds and the "•" dot will stop flashing a right up constantly.

The time then county in minutes

Changing the time of day

- Press the ⊕ and ⊝ buttons at the same time.
- Whilst the "•" dot is flashing in the display, use the ⊕ or ⊖ buttons to enter the time.

The clock has a 24 hour display.

The time then counts down in minutes

If there is a power cut the time of day will need to be re-entered.

To change the sound of the buzzer

There is a choice of 3 different tones.

■ Press the button until the audible tone is heard.

Each press of button — calls up a different tone.

The last tone selected will automatically be saved to memory after about 7 seconds.

If there is a giver cut, the audible tone will automatically revert to the factory default et ng and will need to be rese

Clock/Timer

Using the minute minder

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

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

A minute minder time can be entered between 1 minute and 23 hours 59 minutes.

To set the minute minder

■ Press the button repeatedly until the symbol starts to flash in the display.



0.00 will appear in the displa

■ Enter the time require one minute minder whilst the boundool \(\Delta\) is flashing.

Once the time entered has been accepted the display will revert to showing the time of day. The \triangle symbol continues to be visible as a reminder that the minute minder is working.

At the end of the time set for the minute minder

- the buzzer will sound for approx. 7 minutes.
- Press the ♠ button.

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

To check and change an entered minute minder time

■ Press the button repeatedly until the symbol starts to flash in the display.

The time remaining will appear in the display. The time entered counts down in minutes until the last minute, which counts down in seconds.

■ The minus minder time set can be chan (e) as long as the bell symbol ∆ s fashing.

ancel the time set for the minute

- Press the button repeatedly until the symbol starts to flash in the display.
- Whilst △ is flashing in the display use the ⊕ button to set the minute minder time to 0.00 or press the ⊕ and ⊕ buttons at the same time.

The minute minder time is now deleted and the time of day reappears in the display.

Before using for the first time

If the controls are pushed in when the oven is delivered, they will have to be released before the oven can be used

On ovens with a clock/tmer you also have to set the time of day before the oven can be used.

Before use, please remove

- any stickers from the floor of the oven, accessories.
- any cork spacers at the sides above the oven cavity.
- any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first

- take all accessories out of the oven and wash them.
- then heat the oven vp nce with nothing in it. Never see a give off a slight smell on see. Doing this will dissipate the smells before you use it to cook food.
- Before heating it up it is a good idea to wipe the oven out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

- Press and release the function selector and the temperature selector.
- Select "Fan plus 🔊".
- Select the highest temperature.
- Heat the empty oven for at least an hour.

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

- Wat the oven has cooled down.
- Then wipe out the oven cavity with a solution of hot water and a mild detergent and then dry it thoroughly with a clean cloth.

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

On models **with a clock/timer**, you can set this procedure to finish automatically. See "Programming cooking durations".

Operation

position.

Using the oven

- Place the food in the oven.
- Use the function selector to set the function.

The oven interior light comes on.

Set the temperature with the temperature selector.

The oven heating and cooling fan will switch on.

 Take the food out of the oven when it is ready.
 Turn the function selector and the temperature selector back to the "0"

The cooling fan will continue to run for while after the oven has been switch off to dispel any moisture from the and prevent it settling on the continuous panel or surrounding furniture.

When the temperature in when has fallen sufficiently the wing fan will switch off automatic (II)

Pre-heating

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

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



Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff patties and yeast mixtures are instant heat is required to make them rise quickly.
 for roasting beef/fillet.



 It is usually necessary to preheat the oven with Conventional.

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

To pre-heat the oven:

- Select "Rapid heat-up [17]".
- Set a temperature.

The oven will start to heat up.

■ When the temperature indicator light ☐ goes out for the first time, set the oven function you require for continued cooking or baking, and place the food in the oven.

Programming cooking durations (automatic switch-off)

You can enter a cooking duration and programme the oven to switch itself off automatically.

- Place the food in the oven.
- Select the required function and set the temperature.

You can enter a cooking duration of up to a maximum of 10 hours.

■ Press the ♠ button repeatedly until the ﷺ symbol starts to flash in the display.



0.00 will appear in the display.

■ Enter the cooking duration with the ⊕ and ⊕ buttons whilst the ♠ mbol is flashing.

Once the duration expression has been accepted the displative revert to showing the time of day. The www symbol continues to be visible as a reminder that a cooking duration has been entered.

At the end of the cooking duration

- the oven heating switches off automatically.
- the cooling fan will continue to run for a while.
- the buzzer will sound for approx. 7 minutes.
- the will start flashing.

■ Press the button.

The buzzer will stop sounding and the symbol will stop flashing.

Important: please note that pressing the button will cause the oven heating to come on again. Switch the oven off if you no longer need it.

To check and change an entered duration

■ Press button repeatedly until the mbol starts to flash in the dialy.

ocooking duration remaining shows in the display.

■ The cooking duration set can be changed as long as the symbol w is flashing in the display.

To delete a cooking duration

- Press the ♠ button repeatedly until the ﷺ symbol starts to flash in the display.
- Whilst wu is flashing in the display use the ⊕ button to set the duration to \$\mathcal{U}\$•\$00 or press the ⊕ and ⊕ buttons at the same time.

The oven will start to heat up as soon as the programmed cooking duration has been deleted. Switch the oven off if you no longer need it.

Baking tips

Please refer to the baking chart for recommended temperature ranges, shelf levels and durations.

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

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

Temperature, baking duration

To achieve even results without overbrowning the food

- always select the lowest
 temperature given in the chart
 Do not set a temperature highe than that recommended. Increasing the temperature may reduce the cooking time, but will lead to use the browning, and unsertice ctory cooking results.
- Check if the food is cooked at the end of the **shortest time quoted**.
 To check if a cake is ready, insert a wooden skewer into the centre.
 It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Bakeware

	Material
_ _	Most types of heat-resistant tins or dishes are suitable.
	Use baking tins made from dark metal or enamel or from aluminium with a matt finish. Heat resistant glass and ceramic dishes can also be used. Bright, shiny metal tins result in unever or poor browning and in semi-cases cakes might not

🍎 king parchment

Because of its PerfectClean anti-stick surface the **universal tray** does not need to be greased or lined with baking parchment for baking.

Baked goods are easily removed when done.

Baking parchment is only necessary when baking:

- Anything with a high salt content (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.
- Meringues or biscuits with a high egg-white content, because they are more likely to stick.

Universal tray

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

Retangular tins

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

Shelf levels

The shelf levels are counted from the bottom of the oven upwards (1 = lowest, 4 = highest).

	Trays	Shelf levels *
I.	1	1
	2	1 an \3
	3	1, 2 > 14 **
<u> </u>	1	or 2
	1	1 or 2

- * Always use the rack on shelf level 1 for cakes in tins.
- ** When baking moist cakes, bread etc do not use more than two trays at the same time.

Frozen food

When baking frozen products such as **cakes**, **pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging.

Place them on baking parchment on the rack itself or in the pizza pan (see "Optional accessories"). Placing them on the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as oven chips ootato croquettes can be cook the universal tray. Place them ob king parchment and select the lowest temperature quoted on the ness during cooking. Turn several ness during cooking.

Baking chart

Fan plus 👃

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration ¹⁾ in min.
Creamed mixture			
Sponge cake	150 – 170	1	60 – 70
Ring cake	150 – 170	1	65 – 80
Foam cake (tray)	150 – 170	1	25 – 40
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake, with filling (tray)	150 – 170	1	45 – 50
Fresh fruit cake (tray)	150 – 170	1	35 – 45
Fresh fruit cake (tin)	150 – 170	1	55 – 65
Flan base ³⁾	150 – 170	1	25 – 30
Biscuits ³⁾ (tray)	150 – 170	1, 3 ⁴⁾	20 – 25
Sponge mix 3)			
Sponge cake (3 to 6 eggs) 3)	160 – 180	1	25 – 35
Sponge cake (2 eggs) 3)	160 – 180	(JN) 1	20 – 25
Swiss roll ²⁾	160 – 180	1	20 – 25
Rubbed in mixture)	
Tart / flan base	150 – 10	1	20 – 25
Streusel cake	150 - 170	1 2 4)	45 – 55
Biscuits 3)	70	1, 3	15 – 25
Cheesecake	50-170	1	70 – 90
Apple pie	- 170 - 170	1	50 – 70
Apricot tart with topping Swiss apple pie 2)	150 – 170	1	55 – 75 25 – 35
	190 – 210	l	25 – 35
Yeast mixtures and quark dough	50	Oven floor ⁵⁾	45 00
To prove dough	50 150 – 170	Oven floor 1	15 – 30 50 – 60
Guglhupf Streusel cake	150 – 170	1	35 – 45
Fresh fruit cake (tray)	160 – 180	! 1	40 – 50
White bread	160 – 180	1	40 – 50
Wholegrain bread 2)	170 – 190	1	50 – 60
Pizza (tray) 3)	170 – 190	1	35 – 45
Onion tart	170 – 190	1	35 – 45
Apple turnovers	150 – 170	1, 3 ⁴⁾	25 – 30
Choux pastry 3), Eclairs	160 – 180	1, 3 4)	30 – 40
Puff pastry	170 – 190	1, 3 ⁴⁾	20 – 25
Meringues, Macaroons	120 – 140	1, 3 ⁴⁾	25 – 50

- 1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
- 2) Pre-heat the oven.
- 3) Do not use Rapid heat-up [17] during the heating-up phase.
- 4) Take baking trays out of the oven at different times if the food is sufficiently browned before the specified time has elapsed.
- 5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

The information given in this chart is intended only as a guide.

Select the lowest temperature quoted and check the food at the end of the shortest duration quoted.

Conventional ()

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration ²⁾ in min.
Creamed mixture			
Sponge cake	150 – 170	1	60 - 70
Ring cake	170 – 190	1	65 – 80
Foam cake (tray)	170 – 190	2	25 – 40
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake, with filling (tray)	170 – 190	2	45 – 50
Fresh fruit cake (tray)	170 – 190	2	35 – 45
Fresh fruit cake (tin)	160 – 180	1	55 – 65
Flan base 3)	170 – 190	1	20 – 25
Biscuits ³⁾ (tray)	170 – 190	2	12 – 20
Sponge mix ³⁾			
Sponge cake (3 to 6 eggs) 3)	170 – 190	1	20 – 35
Sponge cake (2 eggs) 3)	170 – 190		15 – 20
Swiss roll 3)	180 – 200	2	12 – 16
Rubbed in mixture))	
Tart / flan base	170 – (10)	2	15 – 20
Streusel cake	179 - 190	2	45 – 55
Biscuits ³⁾ (tray)	(v) 190	2	10 – 20
Cheesecake	₹ \ ₹ \ 2 190	1	70 – 90
Apple pie	0 – 190	1	45 – 65
Apricot tart, with filling) 170 – 190	1	55 – 75
Swiss apple pie	220 – 240	1	25 – 35
Yeast mixtures and quark dough		4)	
To prove dough	50	Oven floor 4)	15 – 30
Guglhupf	160 – 180	1	50 – 60
Streusel cake	170 – 190	2	35 – 45
Fresh fruit cake (tray)	180 – 200	2	40 – 50
White bread	180 – 200	1	40 – 50
Wholegrain bread	190 – 210	2	50 – 60
Pizza (tray) 3)	190 – 210	1	30 – 40
Onion tart	180 – 200	1	25 – 35
Apple turnovers	160 – 180	2	25 – 30
Choux pastry 3), Eclairs	180 – 200	2	25 – 35
Puff pastry	190 – 210	2	15 – 25
Meringues, Macaroons	120 – 140	2	25 – 50

- 1) Pre-heat the oven.
- 2) 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.
- 3) Do not use Rapid heat-up [17] during the heating-up phase.
- 4) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

The information given in this chart is intended only as a guide.

Select the lowest temperature quoted and check the food at the end of the shortest duration quoted.

Baking chart

Intensive bake 📥

Particularly suitable for

- dishes that require a moist topping and crisp base like pizza and quiche lorraine.
- cakes with filling where the base has not been pre-baked.

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration ¹⁾ in min.
Creamed mixture			
Fresh fruit cake, with filling (tray)	150 – 170	1	30 – 35
Rubbed in mixture			
Cheesecake	150 – 170	1	65 – 75
Apple pie	150 – 170	_ 1	50 – 60
Apricot tart, with filling	150 – 170	1	50 – 60
Swiss apple pie	190 – 210		25 – 30
Yeast mixtures and quark dough			
Pizza (tray) ²⁾	170 – 170	<u>ا</u> 1	40 – 50
Onion tart	170 – 1	1	25 – 35

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

The information given in this chart is it indeed only as a guide.

Select the lowest temperature quoted and check the food at the end of the shortest duration quoted.

²⁾ Do not use Rapid heat-up [17] during the heat-up phase.

Recommendations	Notes
Function	
Fan plus 👃	You can also use "Conventional ".
Containers	
Any heat-proof containers can be used: the Miele Gourmet oven dish, roasting pans with a lid, made from earthenware, cast iron, ovenproof china or glass, roasting bags, the rack in the universal tray.	We recommend roasting in a covered pot, as this ensures that sufficient stock remains for making gravy. the oven stays cleaner than with open roasting.
Shelf level	
1st shelf level from the bottom	When using "Convertional "for poultry up to 1 kg, beef/fillet, and fish use shelf level 2.
Pre-heating	
Generally not required	Place the by n the rack in a cold oven.
	Pre-hea (in) is only required when roasting beef/fillet.
Temperature Please refer to the roasting chart.	 Do ot select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly. With "Fan plus A", a temperature of 20 °C less than for "Conventional "is sufficient. For cuts which weigh 3 kg or more, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even. For roasting directly on the rack, select a temperature that is about 20°C lower than for roasting in a covered pot.
Roasting time Please refer to the roasting chart	To calculate the roasting time: The traditional British method is to allow 15 to 20 minutes per lb/454 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Roasting tips

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 finish, baste the poultry tender minutes before the end of cooking times with slightly salted water.

Frozen meat

Do not roast deep frozer of at. Meat should be thoroughly a sted before roasting.

Roasting chart

Food	Recom-	Fan plu	us 👃	Conventional 1)2)	
	mended shelf level	Temperature in °C 3)	Time in min. ⁴⁾	Temperature in °C 3)	Time in min. ⁴⁾
Roast beef, approx. 1 kg	1	170 – 190	100 – 120	190 – 210	100 – 120
Beef fillet, approx. 1 kg	1	190 – 210	45 – 55	200 – 220	45 – 55
Venison, approx. 1 kg	1 ⁵⁾	180 – 200	90 – 120	190 – 210	90 – 120
Pork joint, approx. 1 kg	1	170 – 190	100 – 120	200 – 220	100 – 120
Pork joint, approx. 2 kg	1	150 – 170	160 – 180	180 – 200	120 – 150
Ham joint, approx. 1 kg	1	170 – 190	60 – 70	200 – 220	60 – 70
Meat loaf, approx. 1 kg	1	160 – 180	70 – 80	190 – 210	70 – 80
Veal, approx. 1.5 kg	1 ⁵⁾	170 – 190	100 – 120	190 – 210	100 – 120
Leg of lamb, approx. 1.5 kg	1	170 – 190	90 – 12	200 – 220	90 – 120
Rack of lamb, approx. 1.5 kg	1	170 – 190	50-19	190 – 210	50 – 60
Poultry, 0.8 – 1 kg	1 ⁵⁾	170 – 190	70	190 – 210	60 – 70
Poultry, approx. 2 kg	1	170 – 190	0 – 110	190 – 210	90 – 110
Poultry, stuffed, approx. 2 kg	1	170 - 10	110 – 130	190 – 210	110 – 130
Poultry, approx. 4 kg	1	170 - 180	150 – 180	180 – 200	150 – 180
Fish, whole, approx. 1.5 kg	1 ⁵⁾	0 – 180	35 – 55	190 – 210	35 – 55

- 1) We recommend "Fan plus 遇" for roasting, however, "Conventional 🖃" can also be used.
- 2) Pre-heat the oven.
- 3) Temperature in a covered pot.

 If open roasting, set the top ratures 20 °C lower.
- 4) Unless otherwise state and the times given are calculated on the basis of an oven which is been pre-heated.
- 5) Use the 2nd shelf level from the bottom for "Conventional "...".

The information given in this chart is intended only as a guide.

Grilling tips

⚠ 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. Danger of burning.

Recommendations	Notes
Function	
Grill ::	For grilling thin cuts and for browning food.
Fan grill 🏋:	For grilling larger items, e.g. rolled meat, poultry.
Containers	Rack and anti-splash tray on the universal tray.
Shelf level from the bottom Please refer to the Grill chart.	For thin cuts use shelf level 3 or 4 For thicker cuts use shelf level 3 or 2
Pre-heating	Pre-heat the grill for to east 5 minutes with the door shut before grilling.
Temperature Please refer to the Grill chart.	- For thin cut sheat (e. g. chross steak) maximum (***) - For grilling larger items, (e. g. o'led meat, poultry) 240 °C - to select a higher temperature than that suggested. 1) a meat will become brown, but will not be cooked properly.
Grilling time Please refer to the Grill chart.	 Flat pieces of fish and meat usually take 6 – 8 minutes per side. Thicker pieces take a little longer. With rolled meats allow approx. 10 minutes per cm diameter. Most items should be turned half way through cooking.

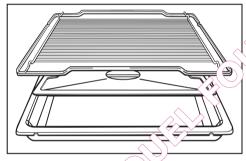
Preparing food for grilling

Clean, wipe dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke.

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

Grilling on the rack



- Assemble the rac anti-splash tray (if available) on the universal tray as illustrated.
- Place the food on the rack.
- Select the required function and set the temperature.
- Pre-heat the grill for at least5 minutes with the door shut before grilling.
- Place the tray and rack under the grill and shut the door.
- Most items should be turned half way through cooking.

Useful tips

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.

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

One way of fiding out how far through a piece of the has been cooked is to press fixed on it with a spoon:

- If is very little resistance to the prossure of the spoon, it is still red on the inside ("rare").
- If there is some resistance the inside will be pink ("medium").
- If there is great resistance, it is throughly cooked through ("well done").

Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before grilling.

Food to be grilled		Grill TT		Fan grill 🏋			
	Recom- mended shelf level	Temperature setting	Total grilling time in min. ¹⁾	Temperature in °C	Total grilling time in min. ¹⁾		
Thin cuts							
Steak	3 or 4 ²⁾	maximum (***)	10 – 16	220	20 – 25		
Kebabs	3	240 °C	25 – 30	220	16 – 20		
Chicken kebabs	3	240 °C	20 – 25	200	23 – 27		
Cutlets/schnitzel	3 or 4 ²⁾	maximum (***)	12 – 18	220	23 – 27		
Liver	3 or 4 ²⁾	maximum (***)	8 – 12	220	12 – 15		
Burgers	3 or 4 ²⁾	maximum (***)	14 – 20	220	18 – 22		
Sausages	3 or 4 ²⁾	maximum (***)	10 - (5)	220	9 – 13		
Fish fillet	3 or 4 ²⁾	maximum (***)	(2-10	220	13 – 18		
Trout	3 or 4 ²⁾	maximum (***)	16 - 20	220	20 – 25		
Toast	3 or 4 ²⁾	maximum (2 – 4	220	3 – 6		
Cheese toast	3 or 4 ²⁾	maximum (7-9	220	5 – 8		
Tomatoes	3 or 4 ²⁾	maxim (n \)	6 – 8	220	8 – 10		
Peaches	2	me trum (***)	6 – 8	220	15 – 20		
Thicker cuts							
Chicken (approx. 1 kg)	1 3)	240 °C	50 – 60	190	60 – 65		
Rolled meat, Ø 7 cm, (approx. 1 kg)		240 °C	75 – 85	200	100 – 110		
Pork (approx. 1 kg)	1	240 °C	100 – 120	200	95 – 100		
Sirloin (approx. 1 kg)	1	_	-	250	25 – 35		

¹⁾ Turn half way through the grilling time.

The information given in this chart is intended only as a guide.

²⁾ Select the appropriate shelf level for the thickness of the food.

³⁾ Use the 2nd shelf level from the bottom for "Fan grill $\frak{\frak{T}}$ ".

The "Defrost * function uses the fan to circulate air at room temperature.

Please note:

- 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.

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

 Fish does not need to be fully defrosted before cooking. Pefrost so that the surface is suffice at soft to take herbs and season.

⚠ Do not refreez donce it has thawed.

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 manually check the food to ensure it is thoroughly defrosted.

Chicken, 800 g 90-120 min
Meat, 500 g 60-90 min
Meat, 1,000 g 90-120 min
Sausages, bg
Fish, 1009 60-90 min
Strawerries, 300 g 30-40 min
चर्रह, 500 g 20-30 min
Bread, 500 g 30-50 min

Cooking

Cooking ready meals

We recommend using "Fan plus 🔊".

Cook frozen desserts and pizza on baking paper on the rack rather than in the universal tray. Cooking large frozen items on the universal tray can cause the metal to distort. This distortion will increase with each subsequent use. Frozen food such as oven chips or croquette potatoes can, however, be cooked on the universal tray.

Examples of ready meals

Food	Temperature in °C *	Shelf level from the bottom *	Time in min.*	Notes
Potato, pasta or vegetable bake	250	1 or 2	20, 35	Place in a suitable dish
Lasagne, cannelloni	190	1 or 2	5 – 40	Remove the lid
Filled baguette, panini	200	1 or 2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	160	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	nor 2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pretzels		1 or 2	12 – 15	Place on baking paper, directly on the rack

^{*} Please follow the macturer's instructions on the packaging.

Gentle bake

The Gentle bake function is ideal for bakes and gratins which require a crispy finish.

Food	Temp. in °C	Time in min.	Recommended shelf level, from the bottom
Lasagne	200	45 – 60	1
Potato gratin	190	55 – 65	1
Vegetable bake	190	55 – 65	1
Pasta bake	190	40 – 50	1

For other recipes, use the temperature and time settings given for "Conventional "."

Cleaning and care

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

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

Appliance front

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

Clean the front using a damp Micmicrofibre E-cloth or with a clean sponge and a solution of by we're and washing-up liquid. Then to the a soft cloth.

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

To prevent damage to your appliance when cleaning, do not use:

- cleaning arents containing soda, ammonicated or chlorides,
- clear agents containing describing agents,
- powder cleaners and cream cleaners.
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- melamine eraser blocks,
- sharp metal scrapers.

Cleaning and care

Accessories

Universal tray, anti-splash insert (if applicable)

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

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

Rack, runners

Use hot water and a little washing up liquid, or a non-scouring stainless steel cleaning agent.

Oven interior

Allow the oven to cool down before cleaning.

Danger of burning.

The oven interior should be cleaned after each use. If the not done, subsequent soiling the baking and roasting will become worse and make cleaning harder. In extreme cases soiling will be impossible to remove or even cause damage to the surface material.

The **oven interior** is **PerfectClean** enamelled.

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

The back panel, side panels and roof liner are coated with a dark grey catalytic enamel.

See the cleaning instructions for "Catalytic enamelled surfaces".

To make cleaning easier

- remove the oven door.
- dismantle the door.
- take out the shelf runners,
- remove the catalytic enamelled back panel, roof liner and side panels.
- lower the top heating/grill element.

Instruction doing so are given further conhis section.

Seal inside of the oven door

he inside of the oven door and the oven interior can cause it to become brittle and cracked.

It is best to clean the seal and the inside of the door after each use with a Miele E-cloth or a clean sponge and a solution of hot water with a little washing up liquid. Then dry with a soft cloth.

PerfectClean

The following have a PerfectClean treated surface:

- The oven interior
- The universal tray
- The anti-splash insert (if applicable).

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

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

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

PerfectClean surfaces can be treed as you would treat glass.
Food can be sliced or cut the PerfectClean surface in the ame way as on a baking tray with a noventional enamel.

Do not use ceramic knives on PerfectClean treated surfaces, as these can cause scratches.

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

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

The surfaces will become harder to clean and the anti-stick properties will deteriorate it viling is not removed after ear the and allowed to build up. In extra cases cleaning may become impossible.

o the surface structure, reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- Cleaning agents for ceramic hobs.
- Wire wool or metal scourers.
- Abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.
- Oven spray must not be used in a hot oven or left on for too long.
- PerfectClean enamelled items must not be washed in a dishwasher.
- Do not spot-clean by rubbing the surface.

Normal soiling should be cleaned as soon as possible with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing up liquid. The longer soiling is left, the harder it may become to remove.

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

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

Remove all catalytic enamelled panels from the oven interior before using oven spray. The chemicals used in oven sprays will dama catalytic enamel, rendering it ineffective. Some oven classic contain strong alkaline as for abrasive materials. Be alse PerfectClean enamely a designed to be easily cleaned, the use of these cleaners is not recommended. However, if you still cannot get the surface clean, an oven cleaner can be used, but for a few minutes only.

Allow the PerfectClean surfaces to cool down to room temperature before applying the spray. Apply spray oven cleaner to the soiled areas, then leave to take effect for a few minutes only (no more than 10 minutes). If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

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

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

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

Please 10 e.

- S(in) such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Excercise caution and make sure the oven is not too hot - danger of burning.
- Spilt fruit juices may cause lasting discolouration to the surfaces, and roasting can cause matt areas to appear. Clean these following the instructions given above and do not use force to remove them. The discolouration is permanent, but will not affect the efficiency of the enamel.

Catalytic enamelled surfaces

The back panel, roof liner (if fitted) and side panels (if fitted) are coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven. The higher the temperature, the more effective the process.

The catalytic coating becomes ineffective through using

- abrasive cleaning agents,
- hard brushes or abrasive sponges,
- oven sprays.

Remove the catalytic back panel, side panels and roof liner from the oven before cleaning the PerfectClean oven surfaces with oven spray.

Note that deposits of **spices**, **yrups** and similar substances a pot removed from the cata the coating by this process. These and be removed by hand whilst still from using a mild solution of hot water and washing up liquid applied with a soft sponge or brush. Remove the panels from the oven to do this.

Soiling caused by **oil and grease splashes** are removed from catalytic coated surfaces when the oven is heated to a high temperature. To do this:

- Take all accessories out of the oven.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking onto

PerfectClean surfaces and becoming impossible to remove.

- Select "Fan plus 🔊".
- Set the highest temperature setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

If the catalytic coated panels are very heavily soiled with oil and grease, a film will develop on the oven surfar during the cleaning process from can be wiped off with warm we er and a little washing up light once cool.

surfaces, the seal and the inside of the door.

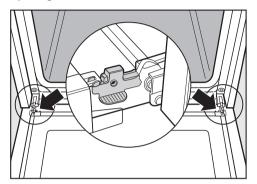
On models with a clock/timer, you can set this procedure to finish automatically; see the appropriate section.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic coating on the back panel, roof liner or side panels become ineffective through improper use or heavy soiling, replacements can be obtained from your Miele dealer or the Miele Spare Parts Department.

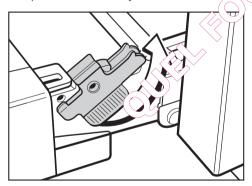
To remove the oven door

The oven door is connected to the oven by hinges.



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

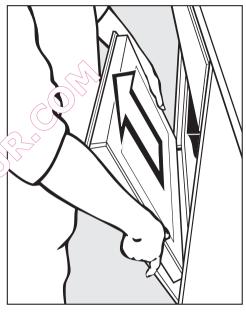
■ Open the door fully.



■ To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.

■ Then lift the door upwards as far as it will go.

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



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

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

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

To dismantle the oven door

The oven door has seals on all sides to protect it.

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

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

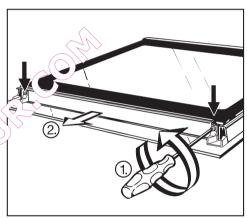
Do not use an oven spray. This will damage the surface of the aluminium surrounds

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

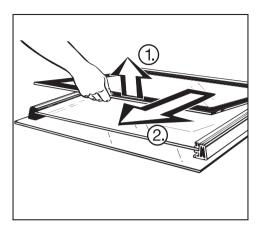
To avoid the risk of by a age, it is advisable to place the panes on a table protected by a soft cloth (e.g. a thick table cloth or a towel).

Always remove the oven door before dismantling it.

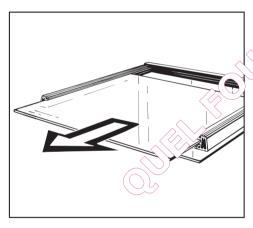
■ Place the door on a protective surface (e.g. on a table cloth or towel) to prevent it getting scratched. The door handle should just overhang along the edge of the table so that the glass lies flat to prevent it from getting broken during cleaning.



- Unscrew the Torx screws, and remove the guides, trim and seal.
- You can now remove the inner and middle panes.



■ **Gently** lift the inner pane up and out.

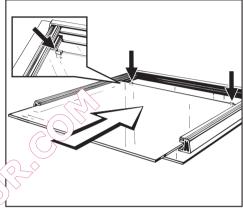


■ Pull the pane forwards to remove.

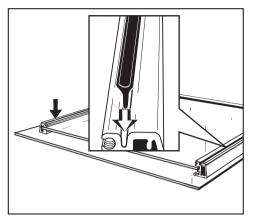
Take care when doing this to prevent loosening the sealing strips which are fixed to the top end of the pane on the right and left near the guides. These sealing strips prevent the pane slipping when it is in its frame.

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

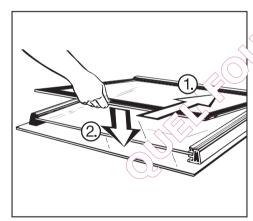
Then put the door back together again:



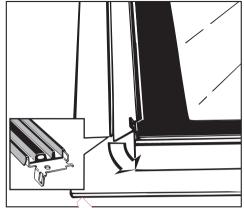
Push the middle pane into the frame almost to the end. Fit the sealing strip into position, then push the pane in as far as it will go.



■ Fit the side seals for the inner pane in the grooves provided.

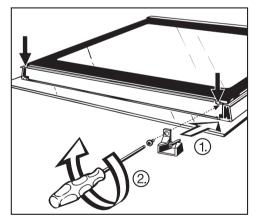


 Insert the inner pane with the printed text facing downwards.
 Be careful that the side seals do not slip and that the pane is pushed in as far as possible.



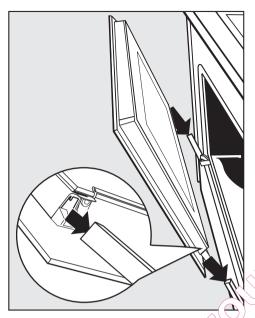
■ Fit the with the seal in front of the glasses.

Maxe sure that the seal is sitting sorrectly to prevent any steam penetrating inside the door.



■ Put the guides back in position, then tighten the screws in the trim.

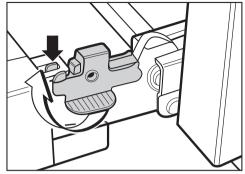
To refit the door



■ Hold the door securely at both des and carefully fit it back onto the hinge guides.

Make sure that the goes back on straight.

■ Open the door fully.



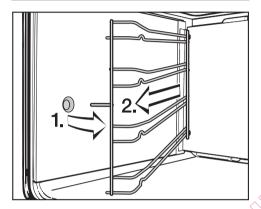
Flip both wing clamps back up as far as will go into a horizontal position

M. ve sure that the notches on the ocking clamps hook into the slots on the door as illustrated.

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

To remove the runners

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



■ Pull the runners to the side and then forwards. Remove the catalytic stepanels (if present) at the same true.

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

To remove the catalytic enamelled back panel, side panels and roof liner

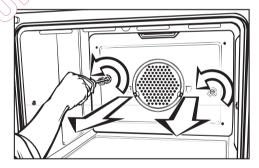
Make sure the oven heating elements are switched off and cool. Danger of burning.

You can remove the back panel to clean it, if necessary.

See "Cleaning and care - Catalytic enamelled surfaces" for information on cleaning.

Back p. ne

Remove the runners together with the panels (if present).



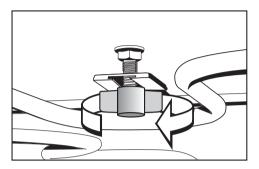
Remove the screws in the back panel and take it out.

The oven must not be used without the back panel fitted.
This could cause considerable injury.

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

Roof liner (if present)

■ Remove the runners together with the catalytic side panels (if present).



- Unscrew the wing nut.
- Gently lower the element.

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

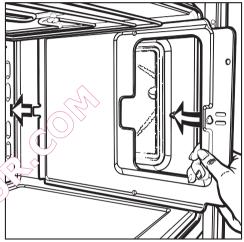
■ Take out the roof liner.

Reassemble in the reverse of the correctly in place.

Side panels (if present)

■ Remove the runners together with the catalytic side panels.

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



- Ease the side panels into the slots in the back of the oven and hold securely.
- Then ease the side runners into the slots in the back of the oven and secure in position by pushing the pin through the hole the side panel.
- Replace the runners.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

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

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

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

carried out.	
Problem	Possible cause and remedy
The oven does not heat up.	 Check that the function selector and the temperature selector have been set at the required. Check whether the many souse has tripped. If it has not tripped, contact a qualined electrician or Miele.
The heating works but not the oven lighting.	The lamp needs charage. Disconnect the boliance from the electricity supply. Switch off a donplug at the socket, or disconnect the mains fur for switch off at the isolator as appropriate.
	 Unsc ew the lamp cover and the seal. On the gethe lamp. Wen purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (230 V, 25 W, E 14, heat resistant to 300 °C). Screw the lamp cover and the seal back on again.
A noise can be heard after a cooking process.	This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature has fallen sufficiently, the fan switches off automatically. The temperature will fall faster with the oven door open.

Problem solving guide

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the times given in the chart.	 Check that the correct temperature has been set. Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
Browning is uneven.	There will always be a slight unevenness. If browning is very uneven, check with Fan plus - whether the temperature was set too high, - whether the correct shelf level was used. with Conventional - the colour and material of the waing tins being used. Light coloured, shiny, or tin valled tins are less suitable. - whether the correct shelf level was used.
There are spots like rust on the catalytic surfaces.	When roasting on the act, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. The esidues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of a water and washing up liquid applied with a soft brush.
"0.00" is flashing in the display.	All reset times have been lost because of a power cut. The suzzer will also have been reset to the default tone. The set the time and the buzzer tone.

After sales service

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

- your Miele Dealer

or

Miele (see back cover for address).

A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions. When contacting Miele, please quote the model and serial number of your appliance.

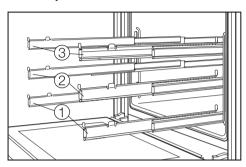
These are shown on the data plate, visible below the oven interior, with the door fully open.

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

Optional accessories

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

Telescopic runners



The telescopic runners provide three shelf levels.

Each shelf level can be drawn right of the oven individually to give a overview of cooking in progress.

Baking tray, universal tray and rack

These items, supplied your oven, are also available to or er.

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

Flan/Pizza dish



This circular an is suitable for cooking pizzas, flat kes or breads made with yeast, fran and sponges, sweet and savoury texts, baked desserts, and can also bused for frozen cakes and as as.

Pizza stone



The pizza 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 pizza stone and taking it off.

Optional accessories

Gourmet oven dish

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

It has an anti-stick coating.

It is available in two sizes:

 HUB 61-22, (Capacity approx. 5 I, dimensions approx. 38 x 22 x 8 cm)



 HUB 61-35, (Capacity approx. 8 I, dimensions approx. 38 x 35 x 8 cm)



Gourmet oven dish lid

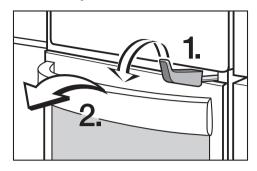




A lid is available separately.

When ordering a lid, please specify the gourmet oven dish it is to be used with (HUB 61-22 or HUB 61-35).

Child safety lock



The lock is fitted beneath the control panel to prend the door from being opened to door can only then be opened by pressing the lever.

Mele E-cloth

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

Oven cleaner

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

Electrical connection

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

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

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

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

Connection of this appliant should be made via a fused connect on unit or a suitable isolator, which is national and local samples with national and local samples with should be easily accessible after the appliance has been built in

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

For extra safety it is advisable to install a residual current device (RCD). Please contact a qualified electrician for advice.

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

Important U.K.

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

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

Green/yell earth
Blue = eo ral

Brow live

WARNING THIS APPLIANCE MUST BE EARTHED

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

Installing the oven

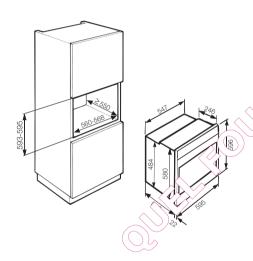
The appliance must not be operated until it has been correctly installed in its housing unit.

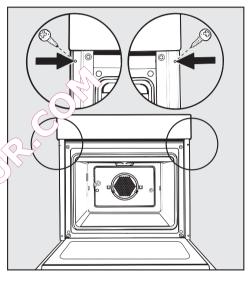
Otherwise it poses an electric shock hazard.

Important. Do not fit insulation material inside the housing unit. This would hinder the intake of air to the appliance.

Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the appliance into the oven housing unit and align it.





- Open the oven door and using two screws secure it to the side walls of the housing unit through the holes in the oven trim.
- Reconnect the power supply to the isolater.

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