

DGC 6800-1

Steam oven with full-fledged oven function and XL cavity combines two cooking techniques - steam and convection.



- Perfect results thanks to MultiSteam technology
- Sets new standards regarding brilliance and user convenience -MTouch
- Custom and precise temperature control cooking with roast probe
- Very convenient water container is behind motorized fascia panel
- Plenty of space to be creative the XL cooking compartment

EAN: 4002515690369 / material number: 10256770

Construction type	
Combination steam oven	•
Design	
PureLine	•
Appliance color	Brilliant white
Control panel	M Touch
Convenience features	
Electronic temperature control of oven in °F	85-435
Electronic temperature control of steam oven in °F	105-212
External steam generation	•
Climate sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of taste	•
Roast probe	•
Keep-warm function	•
Automatic programs with individual setting of the cooking	•
result Operating modes	
Defrost	
MasterChef automatic programs	More than 200
Combi cooking	•
Steam cooking	•
Sous-vide	•
Reheating	•
Broil	<u> </u>
Convection Bake	•
Intensive bake	•
Cake plus	•
Surround	<u> </u>
Browning	-
Bake	_
Convection Broil	•
Special modes	_
Opoolal Modoo	•



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Control panel	
MultiLingua	<u> </u>
MyMiele	<u> </u>
Show me how	•
Search function automatic programs	•
Steam cooking on up to 3 levels at the same time	•
Motorized lift-up fascia	•
Automatic menu cooking	•
Quantity-independent cooking	•
Steam reduction before end of program	•
Polyphonic acoustic signals	•
Time of day display	•
Polyphonic acoustic signals	•
Date display	•
Minute minder	•
Time buffer in h	200
Start-stop programming	•
Automatic switch-off	•
Actual temperature display	•
Acoustic signal when desired temperature is reached	•
Favorites	20
Sabbath program	•
Individual settings	•
Door	
CleanGlass door	•
Door with viewing screen	•
Door hinge side	Bottom
Cavity	
XL cavity	2
AE Cavity	
Cavity volume in cu.ft(l)	1.84 (52)
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Cavity volume in cu.ft(I)	1.84 (52) • 3
Cavity volume in cu.ft(l) PerfectClean stainless steel cavity	•
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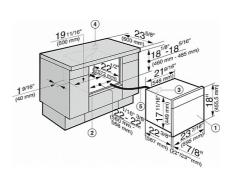
Efficiency and sustainability	
Energy-saving lighting circuit	•
Rapid PreHeat	•
Safety	
Appliance cooling system with cool touch front	•
Safety cut-out	•
System lock	•
Vapor cooling system	•
Door contact switch	•
Technical data	
Niche depth in in. (mm)	22 5/8 (572)
Appliance width in in.(mm)	23 1/2 (595)
Appliance height in in.(mm)	18 (456)
Appliance depth in in.(mm)	22 5/8 (572)
Weight in lbs. (kg)	92 (41.6)
Usable voltage range in V	240/208
Fuse rating in A	20
Number of phases	2
Standard accessories	
No. of universal baking trays with PerfectClean	_ 1
Combi rack with PerfectClean	_ 1
Side racks with PerfectClean	•
No. of perforated stainless steel containers	2
No. of unperforated stainless steel containers	1
Grease filter	•
Connection wire with plug	•
Descaling tablets	•

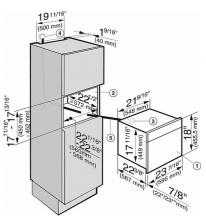
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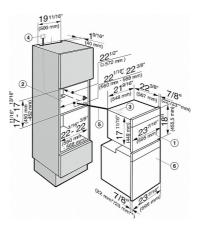




DGC 6000 XL in a floor unit, CLST (Installation drawing) - USA

- * Appliances with glass front

 ** Appliances with metal front
 1) Steam oven
 2) Niche
 3) Pass-through for the power cord
 4) Recommended postiion for electrical Connection
 5) Power cord



DGC 6000 XL in a tall unit with oven (Installation drawing) - USA $\,$

- * Appliances with glass front

 ** Appliances with metal front
 1) Steam oven
 2) Niche
 3) Pass-through for the power cord
 4) Recommended postiion for electrical Connection
 5) Power cord
 6) Oven

DGC 6000 XL in a tall unit, CLST (Installation drawing) - USA

- * Appliances with glass front

 ** Appliances with metal front

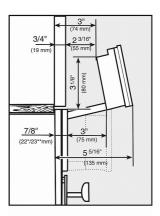
 1) Steam oven

 2) Niche

 3) Pass-through for the power cord

 4) Recommended postion for electrical Connection

 5) Power cord



DGC 6000 XL (detailed installation drawing of open control panel) - USA