

Operating instructions 30 inch electric range (electric oven and electric cooktop)



To avoid the risk of accidents or damage to the appliance it is **imperative** that you read these instructions before installing the appliance and using it for the first time.



Warnings and safety instructions

WARNING


Children and adults can tip over the range if has not been secured. This may lead to fatal injuries.

- ▶ This Range must be secured and connected using the anti-tip device according to the installation instructions.
- ▶ If you have moved the Range, slide the locking latch onto the anti-tip device until you feel it lock into place.
- ▶ Do not use the Range if the anti-tip device has not been properly installed and engaged.
- ▶ If you fail to observe the information in the installation instructions, this can result in serious or fatal injuries for both children and adults.

	 WARNING
	<p>All ranges can tip</p> <p>Injury to persons could result</p> <p>Install anti-tip devices packed with range</p> <p>See installation instructions</p>

Warnings and safety instructions	2
Warnings and safety instructions	5
Guide to the range	19
Electric cooktop	19
Oven	20
Range controls	21
Burner control knobs for electric cooktop	21
Oven controls	22
Features	25
Data plate	25
Items supplied	25
Standard and optional accessories	25
Safety features of the electric cooktop	29
Oven safety features	29
PerfectClean treated surfaces	30
Self-Clean-ready accessories	30
Initial commissioning	31
Before using for the first time	31
Cleaning the cooktop before heating it up for the first time	32
Heating up the oven for the first time	32
Operating the electric cooktop	33
Energy-saving tips	33
Cookware	33
How the burners work	34
Burner data	35
Power level ranges	36
Switching on the burner	37
Switching off a burner	37
Operating the oven	38
Overview of operating modes	38
Energy-saving tips	38
Simple operation	39
Preheating the oven compartment	39
Operating the clock / timer	40
Switching cooking programs on and off automatically	40
Changing the time of day	42
Changing factory default settings	43
Switching the system lock  on and off	46
Using the timer 	47

Contents

Baking	48
Tips on baking.....	48
Notes on the operating modes.....	49
Roasting	50
Tips for roasting	50
Notes on the operating modes.....	51
Broiling	52
Tips for broiling.....	52
Notes on the operating modes.....	53
Further applications	54
Defrost.....	54
Drying	55
Heating dishes.....	55
Slow Roasting	56
Canning	58
Frozen food / ready meals.....	60
Cleaning and care of the electric cooktop	61
Cleaning and care of the oven	63
Unsuitable cleaning agents.....	63
Removing normal soiling.....	64
Removing stubborn soiling.....	64
Cleaning with the Self clean  (Clean) operating mode.....	65
Starting Self Clean.....	66
At the end of the Self Clean program	67
Self Clean interrupted.....	68
Removing the door.....	69
Reinstalling the door	70
Removing the side runners	71
Problem solving guide	72
Technical Service	76
Contact in the event of a fault	76
Warranty	76
Caring for the environment	77

Warnings and safety instructions

When using the range, please comply with the basic safety requirements, including the following instructions:

Read all instructions before installation and use of the range to prevent accidents and damage to the appliance.

This Range complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the installation instructions carefully before installing and connecting the Range.

Read the operating instructions carefully before using the Range. Installation and operating instructions are always jointly applicable and both contain important information on its installation, safety, use, and maintenance. They prevent both personal injury and damage to the appliance.

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

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

Appropriate use

- ▶ This Range is intended for domestic use and use in other similar environments.
- ▶ This Range is not intended for outdoor use.
- ▶ The Range is exclusively for use under normal domestic conditions:
 - Use the oven for baking, roasting, broiling, defrosting, canning, and drying food.
 - Use the cooktop to prepare food and keep it warm.

All other types of use are not permitted.

- ▶ Fire hazard! Never use the oven to store or dry items which could ignite easily.

Warnings and safety instructions

► This Range can only be used by people with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised whilst using it.

They may only use it unsupervised if they have been shown how to do so in a safe manner. They must be able to recognize and understand the possible consequences of incorrect operation.

► The oven compartment is equipped with special lamps to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance, and vibration). These special lamps must only be used for the purpose for which they are intended. They are not suitable for room lighting.

Safety with children

► Activate the system lock to ensure that children cannot switch on the oven inadvertently.

► Children should be supervised in the vicinity of the Range. Never allow children to play with the Range.

► Children must be kept away from the Range unless they are constantly supervised.

► Risk of burns due to improper use. Do not allow children to operate the Range.

► Burn Hazard - Do not allow children to use the oven. Failure to do so can result in severe burns or serious injury.

► Burn Hazard - Do not allow children to use the cooktop. Failure to do so can result in severe burns or serious injury.

► Risk of suffocation from packaging material. While playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.

► Risk of injury caused by hot surfaces. 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. Do not let children touch the oven when it is in operation.

Warnings and safety instructions

► Risk of injury caused by hot surfaces. Children's skin is far more sensitive to high temperatures than that of adults. The oven gets much hotter during the Self Clean program than during normal use. Do not let children touch the oven during the Self Clean program.

► The cooktop gets hot when in use and remains hot for some time after being turned off. Keep children away from the appliance until it has cooled down and is no longer a burn hazard.

► Burn hazard!

Keep the spaces above and behind the cooktop clear of any items that could draw the attention of children. Otherwise, they can be tempted into climbing onto the appliance.

► Danger of burning and scalding.

Turn all handles to the side over the countertop so that children cannot pull pots and pans down and burn themselves.

► Risk of injury from the open door. The oven door can support a maximum weight of 33 lbs (15 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

► This appliance must be installed and connected in compliance with the installation instructions.

► Unauthorized installation, maintenance, and repairs can cause considerable danger for the user. Installation, maintenance, and repairs must only be carried out by a Miele authorized technician.

► Do not lift or carry the Range by the oven door handle or control panel.

► Maintenance by the user: Never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work may only be performed by a qualified technician.

► Damage to the Range can compromise your safety. Check the appliance for visible signs of damage. Do not use a damaged Range.

Warnings and safety instructions

► Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronized with the grid power supply (e.g., island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent local standard.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronized with the grid power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of VDE-AR-E 2510-2 or an equivalent local standard.

► The electrical safety of the Range can only be guaranteed when correctly grounded. It is essential that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.

► Proper installation: Make sure that your appliance has been installed correctly and that it has been grounded by a qualified technician.

► To avoid damaging the range, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance. When in doubt, consult a qualified electrician.

► Multi-socket adapters and extension cords do not guarantee the required safety of the appliance (fire hazard). Do not use these to connect the Range to the domestic electrical supply.

► For safety reasons, only use the Range when it has been fully installed.

► This Range must not be installed and operated in non-stationary installations (e.g. on a ship).

Warnings and safety instructions

► Risk of injury due to electric shock. Any contact with live connections or tampering with the electrical or mechanical components of the Range will endanger your safety and may lead to appliance malfunctions.

Do not open the Range housing under any circumstances.

► While the Range is under warranty, repairs should only be undertaken by a service technician authorized by Miele Service. Otherwise the warranty will be invalidated.

► Miele can only guarantee the safety of the appliance when original Miele parts are used. Faulty components must only be replaced with genuine Miele replacement parts.

► If the power cable is damaged, it must be replaced with a special power cable by a Miele authorized technician (see “Installation – Electrical connection”).

► Danger of electric shock! Do not use the cooktop if it is faulty, or if the ceramic surface is cracked, chipped, or damaged in any way. Turn it off immediately. Disconnect the Range from the domestic electrical supply. Contact Miele Service.

► During installation, maintenance, and repair work, e.g. if the oven interior lighting is broken, the Range must be completely disconnected from the household electricity supply (see “Problem solving guide”). To ensure this:

- Disconnect the circuit breakers, or
- Completely unscrew the screw-out circuit breakers (in countries where this is applicable), or
- Pull out the plug (if one is present) at the electrical socket. To do this, pull the plug, not the power cable.

► The Range requires a sufficient supply of cool air for efficient operation. Make sure that the supply of cool air is not hindered in any way (e.g. by fitting heat insulation strips in the cabinet carcass). Furthermore, the required supply of cool air must not be excessively heated by other heat sources (e.g. solid fuel stoves).

Warnings and safety instructions

► Do not install any cabinets above the Range as reaching over a hot cooktop to access the cabinets can result in burns. You can reduce the risk of burns by installing a ventilation hood that extends at least 12 cm past the bottom of the cabinets.

Correct use

► Caution: Heating elements may be hot even though they are not glowing. Interior surfaces of an oven become hot enough to cause burns. External parts of the oven such as the door glass, vents, and the control panel can become hot. During and after use, do not touch, or let clothing or other flammable materials come into contact with heating elements or interior surfaces of the oven until they have had sufficient time to cool.

► Consuming food that has been left in the oven compartment for a long time may result in food poisoning. Food should only be left in the oven compartment for brief periods before and after the cooking process.

► Loose fitting or hanging garments present a fire hazard. Wear proper apparel while operating the appliance.

► Use only dry, heat-resistant potholders. Moist or damp potholders used on hot surfaces may result in steam burns. Do not let potholders come in contact with oil or grease. Do not substitute dish towels or other bulky items for potholders. Do not let potholders touch hot heating elements.

► Open the door carefully to allow hot air or steam to escape before placing or removing food.

► To prevent burns, always place oven racks at their desired height while the oven is cool. If the rack must be moved while the oven is hot, do not let pot holders touch hot heating elements.

► To prevent burns, allow the heating elements to cool before cleaning by hand.

► Smother the fire or flames, or use a dry chemical extinguishing agent or foam fire extinguisher.

Warnings and safety instructions

- ▶ Never store flammable liquids and materials in, above or under an oven, or near cooking surfaces.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

WARNING

NEVER use this appliance as storage space. Doing so may result in carbon monoxide poisoning and overheating of the oven.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

- ▶ Do not obstruct the flow of combustion and ventilation air.
- ▶ This oven must only be used for cooking food. Corrosive chemicals and vapors as well as fumes, vapors or heat given off by glues, plastics or flammable liquids and materials could be hazardous. Do not use it as a dryer, kiln, dehumidifier, etc.
- ▶ Do not let metal objects (aluminum foil, pans) come in contact with the heating element.
- ▶ Make certain that the power cords of small appliances do not come in contact with or get caught in the oven door.
- ▶ When baking frozen pizzas or pies, place them on the wire rack lined with parchment paper. Do not use the baking tray or the roasting pan for frozen foods with a large surface area. The tray or pan could become warped and difficult to remove from the oven when hot. Frozen foods like french fries, chicken nuggets, etc. can be baked on the baking tray.

Warnings and safety instructions

► Risk of injury caused by hot surfaces. The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, accessories, or food.

When the oven is hot, use oven mitts to insert, remove, or turn food, as well as when adjusting the oven shelves, etc.

► To avoid fueling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by turning the appliance off and disconnecting it from the power. Do not open the door until the smoke has dissipated.

► Due to the high temperatures radiated, objects left near the Range could catch fire.

Do not use the Range to heat up the room.



► Oils and fats are a fire hazard if allowed to overheat. Never leave the appliance unattended when cooking with oil or fats. Never attempt to put out oil or fat fires with water. Turn the oven off and extinguish the flames by leaving the door closed.

► Never attempt to put out oil or fat fires on the cooktop with water. Switch the cooktop off.

Extinguish the flames on the cooktop carefully with a lid or fire blanket.

► Broiling food for excessively long cooking durations can cause it to dry out with the risk of catching fire. Do not exceed the recommended cooking durations.

► Certain foods dry out quickly and may catch fire due to high broiling temperatures.

Never use broiling modes to finish baking par-cooked rolls or bread, or to dry flowers or herbs. Instead, use the Convection Bake  (Conv Bake) or Surround  (Surround) operating mode.

► If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to evaporate. The vapour can catch fire on hot heater elements.

Warnings and safety instructions

► Plastic or aluminum foil cookware melts at high temperatures and can damage the range or start to burn. Do not use any plastic or aluminum foil cookware.


Exception: You can use oven-safe plastic cookware in the oven. Heed the cookware manufacturer's instructions.

► When using residual heat to keep food warm, corrosion from high air humidity and condensation can occur in the oven. This can cause damage to the control panel, countertop, and cabinet carcass. Keep the oven on and select the lowest temperature available for the selected operating mode. The cooling fan will then continue to run automatically.

► Food which is stored in the oven compartment 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 buildup of heat can cause the floor of the oven to crack or flake off.

Never line the floor of the oven with aluminum foil or oven liners.

If you wish to place dishware on the floor of the oven during the cooking process, or place dishware on the floor of the oven to heat it up, you can do so, but only with the Convection Bake  (Conv Bake) operating mode.

► The oven floor can become damaged by items being pushed around on it. When placing pots, pans, or dishware on the oven floor, do not push them around.

► Risk of injury caused by steam. Pouring a cold liquid onto a hot surface creates steam, which can cause severe scalding. The sudden temperature change can also cause damage to hot surfaces. Never pour cold liquids directly onto hot enamelled surfaces.

► It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. You can ensure this by stirring or turning the food.

Warnings and safety instructions

- ▶ Canning food and heating it up in closed containers results in an increase in pressure which can cause them to explode. Do not use cans for canning or reheating food.
- ▶ Risk of injury from the open door. You could bang into the open door or trip over it. Do not leave the door open unnecessarily.
- ▶ The door can support a maximum load of 33 lbs (15 kg). Do not lean or sit on an open 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 flames could set the grease filters of a ventilation hood on fire. Do not flambé under a hood.
- ▶ Never heat empty cookware.
- ▶ If the cooktop is covered, there is a risk that the material of the cover will ignite, explode or melt if the cooktop is still hot or if it is turned on inadvertently. Never cover the appliance with a cover, cloth or protective foil.
- ▶ When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot cooktop. The cable's insulation could become damaged.
- ▶ The cooktop gets hot when in use and remains hot for a while after being turned off. A burn hazard is present until the residual heat indicators go out.
- ▶ If the cooktop is on or accidentally turned on, or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction. Do not store items on the cooktop. Always turn the burners off after use.
- ▶ Metallic objects, such as knives, forks, spoons, and lids should not be placed on the cooktop, as they can get hot.

Warnings and safety instructions

- ▶ Do not allow solid or liquid sugar, or pieces of plastic or aluminum foil, to get on the cooktop when it is hot, as they can damage the ceramic surface when it cools down. If this should occur, turn off the appliance immediately and scrape off all the sugar, plastic or aluminum residues while still hot using a scraper blade. Wear oven mitts when doing so. Allow the burners to cool down and clean them with a suitable ceramic cleaning agent.
- ▶ Pans that boil dry can damage the ceramic surface. Never leave the cooktop unattended during use.
- ▶ Pots and pans with rough bottoms can scratch the ceramic surface. Only use pots and pans that are smooth on the bottom.
- ▶ Lift pans into position on the cooktop. Sliding them into place can cause scuff marks and scratches.
- ▶ Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches if they get onto pan bottoms. Make sure that the ceramic surface and pan bottom are clean before placing any pans on the cooktop.
- ▶ Even light objects (such as a salt shaker) can cause damage to the ceramic cooktop in certain circumstances. Do not drop anything on the ceramic surface.
- ▶ Hot pans on the display can cause damage to the electronics underneath. Do not place hot pans on the display or on the area around the display.
- ▶ Cookware that is made of aluminum or has an aluminum base can leave behind shiny metallic spots. These spots can be removed with ceramic glass or stainless steel cleaner (see “Cleaning and care of the induction cooktop – Cleaning the ceramic surface”).
- ▶ If spills or splatters are allowed to remain on the cooktop for any length of time, they can bake onto the cooktop, and it may not be possible to remove them. Remove spills and splatters immediately. Also make sure that the bottom of any cookware is clean, dry, and free of grease before placing it on the cooktop.

Warnings and safety instructions

► If the cookware only partially covers the cooking or roasting zone, the handle could become very hot.

Make sure to place the cookware in the middle of the cooking or casserole cooking zone!

► The cooktop has cooking zones in different sizes. Only use cookware with a flat base that is large enough for the cooking zone. If the cookware is too small, it will leave part of the hot cooking zone uncovered, which can lead to burns if you come into contact with this or can cause your clothing to ignite. If you use cookware that is the right size, this will also make better use of the heated area.

► Not all glass, ceramic glass, ceramic, or clay cookware, or other glazed cookware is suitable for use on a cooktop. This can be damaged by the sudden change in temperature.

► Wet sponges or clothes can cause burns due to hot steam if they are used to wipe spilled food off a hot burner. Some cleaning agents can emit hazardous vapours if they are applied to a hot surface. Be careful when cleaning the cooktop.

► When foods boil over, this can cause smoke to develop and grease to splatter, which could ignite on the cooktop. Never leave the cooktop unattended on a high power level.

► If the handles for the cookware protrude over a neighbouring cooking zone, this can cause burns, flammable materials to ignite, and food to spill if you accidentally come into contact with the cookware. Turn the cookware in such a way that the handles point inwards and do not protrude over a neighbouring cooking zone.

► If the cooktop is damaged, cleaning agents or spilt food can penetrate the glass surface and cause a short circuit. Never cook on a damaged cooktop. Contact a qualified electrician immediately.

The following applies to stainless steel surfaces:

► Adhesives will damage the coated stainless steel surface and cause it to lose its dirt-repellent protective coating. Do not use sticky notes, adhesive tape, or other types of adhesive on the stainless steel surface.

Warnings and safety instructions

- ▶ Magnets can cause scratches. Do not use the stainless steel surface as a magnetic notice board.

Cleaning and care

- ▶ Only clean parts listed in these operating and installation instructions.
- ▶ A delicate fibreglass seal around the front of the oven compartment provides a seal for the glass on the inside of the oven door. This can be damaged by rubbing or scouring. Do not clean it if possible.
- ▶ Do not use oven cleaners. Do not use standard oven cleaners in the oven compartment or on the front of the oven. Never line the oven with oven liners.
- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaner for cleaning.
- ▶ Scratches on the door glass can cause the glass to break. Do not use abrasive cleaners, hard sponges, brushes, or sharp metal tools to clean the door glass.
- ▶ The side runners can be removed (see “Cleaning and care of the oven – Removing the side runners”). Refit the side runners correctly.
- ▶ Coarse soiling in the oven compartment can cause thick smoke to develop. Remove coarse soiling from the oven compartment before running the Self Clean program.
- ▶ Risk of injury caused by hazardous steam. During the Self Clean program, steam, which can irritate mucous membranes, can be released.
During the Self Clean program, do not stay in the kitchen for longer periods of time and do not let children and pets enter the kitchen. It is important to ensure that the kitchen is well ventilated during the Self Clean program. Prevent the odour from escaping into other rooms.

Warnings and safety instructions

► In warm, moist environments, there is a higher probability of pest infestations (such as cockroaches). Ensure the oven and the area surrounding it are always kept clean.

Damage caused by pests is not covered by the warranty.

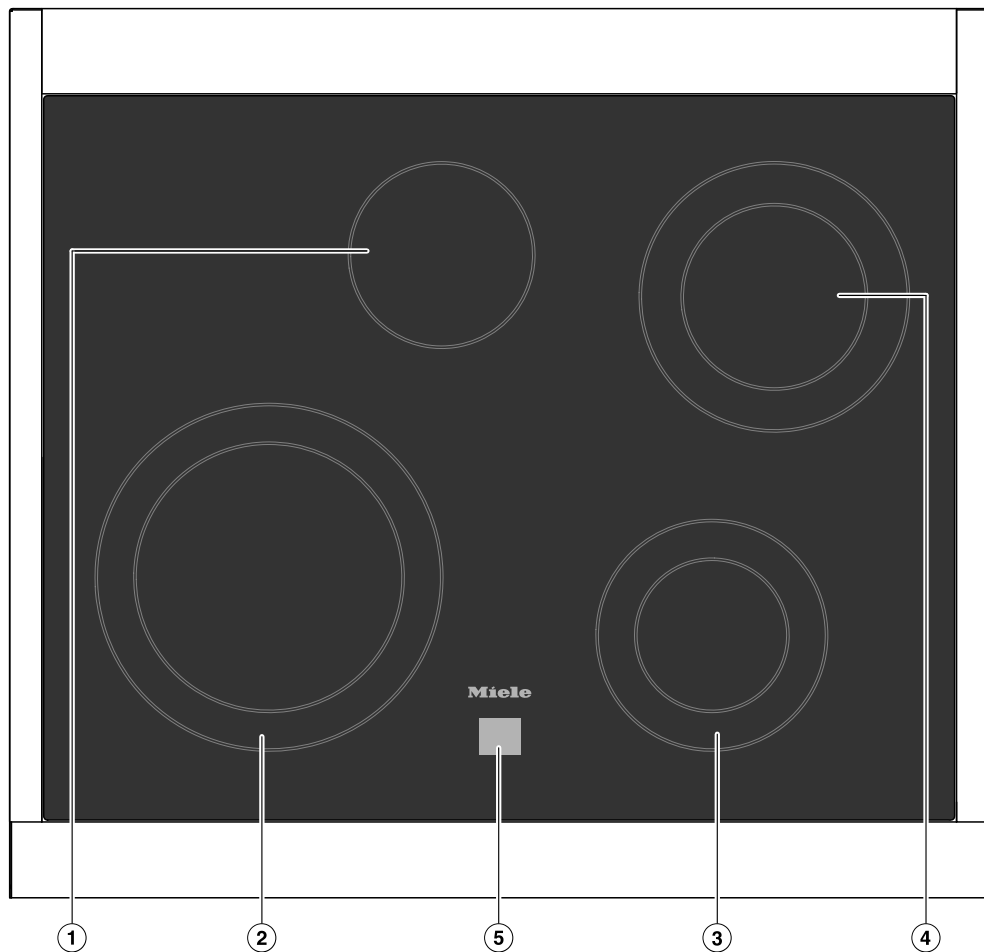
Accessories

► Only use original Miele accessories. Using spare parts or accessories from other manufacturers will invalidate the warranty, and Miele cannot accept liability.

► Accessories that are not suitable for the Self Clean program will be damaged by the high temperatures. Remove all accessories that are not suitable for the Self Clean program from the oven compartment before starting the Self Clean process. This also applies to optional accessories that are not suitable for the Self Clean program (see “Cleaning and care of the oven”).

KEEP THE OPERATING AND INSTALLATION INSTRUCTIONS IN A SAFE PLACE AND REVIEW THEM PERIODICALLY.

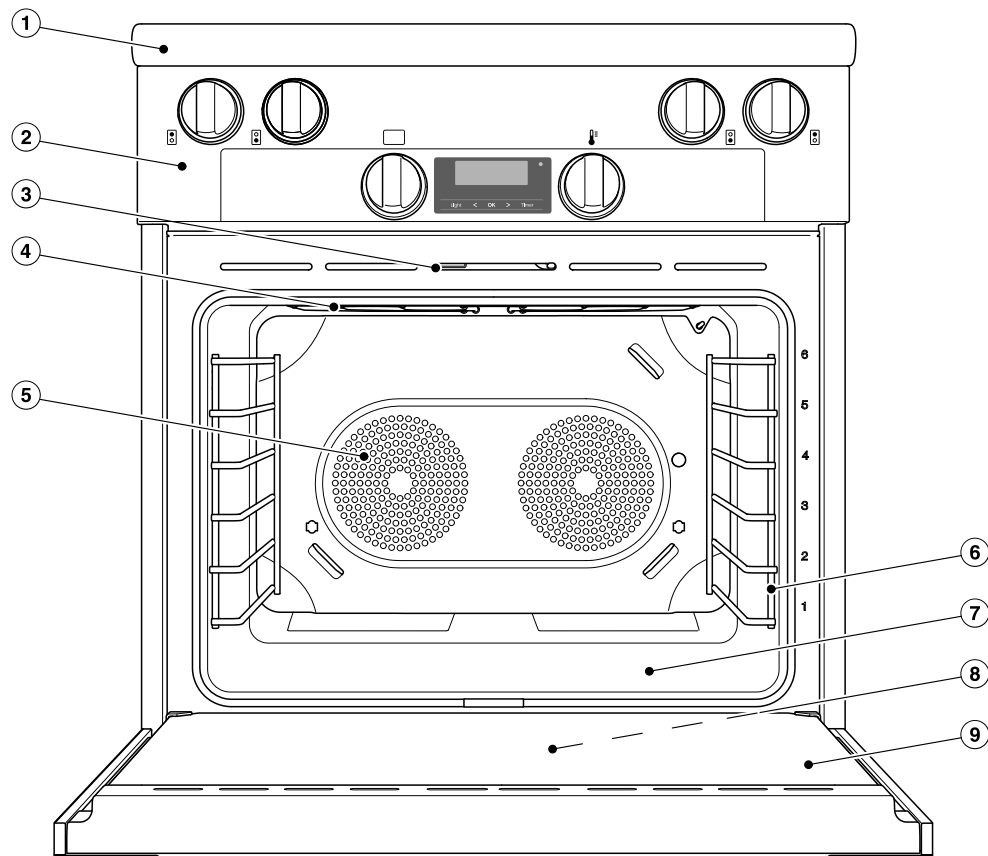
Electric cooktop



- ① Rear left standard burner
Ø 14.5 cm
- ② Front left variable burner
Ø 21–27 cm
- ③ Front right variable burner
Ø 12–18 cm
- ④ Rear right variable burner
Ø 14.5–21 cm
- ⑤ Residual heat indicator

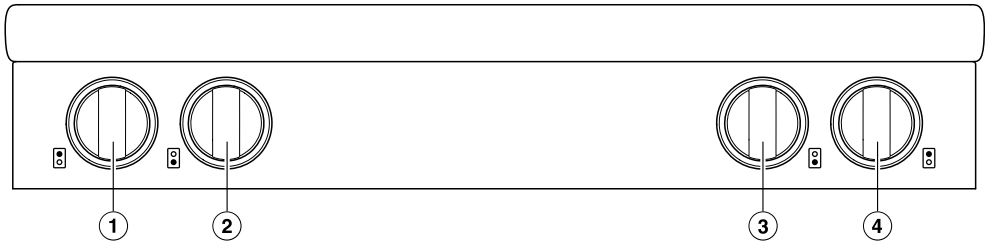
Guide to the range

Oven



- ① Electric cooktop
- ② Controls
- ③ Door lock for the Self Clean program
- ④ Browning / broiling element
- ⑤ Air inlets for the fans with ring heater elements behind them
- ⑥ Side runners with 6 shelf levels
- ⑦ Oven floor with bottom heat element underneath it
- ⑧ Data plate
The data plate is located behind the base panel.
- ⑨ Door

Burner control knobs for electric cooktop



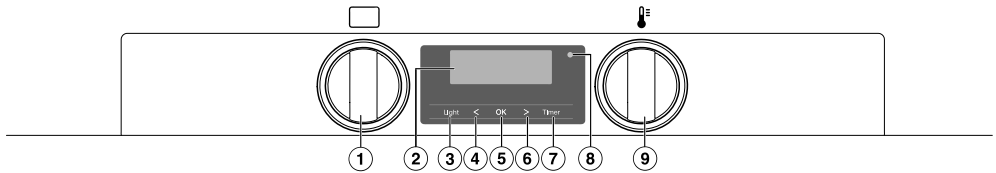
- ① Burner control knob
Rear left burner
- ② Burner control knob
Front left burner
- ③ Burner control knob
Front right burner
- ④ Burner control knob
Rear right burner

The range is equipped with various burner control knobs:

Symbol	Description
0	Burner off
1–12	Power levels
☉	Additional heating circuit activation

Range controls

Oven controls



- | | |
|---|--|
| ① Operating mode selector
For selecting operating modes | ⑥ > sensor control
For modifying times and settings |
| ② Clock / timer
For displaying the time of day and settings | ⑦ <i>Timer</i> sensor button
For setting a timer |
| ③ <i>Light</i> sensor button
To turn the oven interior lighting on and off | ⑧ Optical interface
(for Miele Service only) |
| ④ < sensor control
For modifying times and settings | ⑨ Temperature selector
For setting the temperature |
| ⑤ <i>OK</i> sensor button
For accessing functions and saving settings | |

Temperature selector

Use the temperature selector to select the temperature for the cooking programs.

It can be turned clockwise until a resistance is felt and then turned back to the • position.

The temperature settings on the temperature selector start at 150°F. You can also set lower temperatures between the • position and 150°F.








Operating mode selector

Use the operating mode selector to select the operating modes.

It can be turned clockwise until a resistance is felt and then turned back to the Off position.

The operating modes are marked on the operating mode selector.

Operating modes

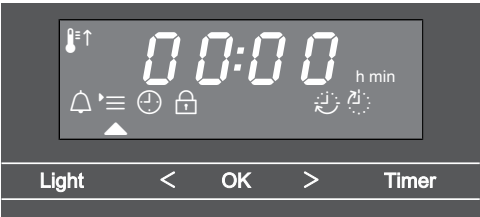
- Booster 
- Bake  (Bake)
- Maxi Broil  (Broil)
- Surround  (Surround)
- Self clean  (Clean)
- Convection Broil  (Conv Broil)
- Convection Bake  (Conv Bake)

() The version in brackets is what actually appears on the operating mode selector.

Clock / timer

The clock / timer is operated via the **display** and the **sensor controls**.

Display












The display shows the time of day or your settings.

Please refer to “Operating the oven – Operating the clock / timer” for more information.

Symbols in the display

Depending on the position of the operating mode selector and / or whether a button has been pressed, the following symbols appear:

Symbol/function		
	Timer	Any
	Temperature indicator light	Operating mode
	Cooking duration	
	End of cooking duration	
	P settings	Off
	Time of day	
	System lock	

 Position of operating mode selector

You can only set or change a function if the operating mode selector is in the correct position.


Range controls

Sensor buttons

The range has the following touch-sensitive sensor buttons: *Light*, *<*, *OK*, *>*, and *Timer*. Every touch on the sensors is confirmed by a keypad tone.

The keypad tone can be switched off by changing setting *P 4* to status *5 1* (see “Operating the oven – Operating the clock / timer”).

Temperature indicator light

The temperature indicator light  on the display lights up whenever the oven is heating up.

As soon as the set temperature is reached, the oven heating switches off and 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.

The models described in these operating instructions can be found at the end.

Data plate

The data plate is located behind the base panel. The base panel is attached to the base of the range by magnets so it can be removed and put back again easily.

The data plate states the model number of your range, the serial number as well as 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

- Installation instructions for the range
- Operating instructions for the range, for using the cooktop and oven functions
- An anti-tip device, including screws, for securing the range
- Various accessories

Standard and optional accessories

Features will vary depending on model.

The side runners, universal tray, and wire rack (or “rack” for short) are supplied as standard with the oven.


Depending on the model, your oven may also come supplied with some of the accessories listed here.

All the accessories listed, as well as the cleaning and care products, are designed for the Miele Range.

These can be ordered from the Miele web store, Miele Service, or from your Miele dealer.

When ordering, please quote the model number of your range and the reference number of the accessories required.

Side runners

Side runners for accessories are fitted on either side of the oven compartment for shelf levels ₁⁶.

The shelf level numbers are indicated on the front of the oven frame.

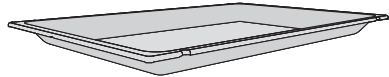
Each shelf level consists of a runner on which you can place the wire rack, for example.

You can remove the side runners (see “Oven cleaning and care – Removing the side runners”).

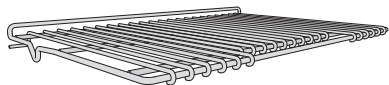
Features

Universal tray and wire rack with non-tip safety notches

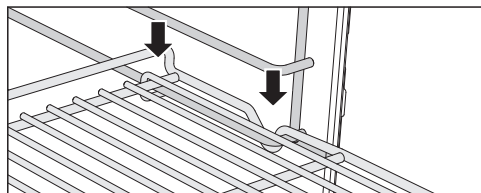
Universal tray HUBB 30-1:



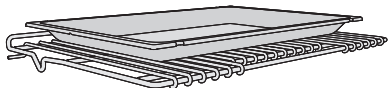
Wire rack HBBR 30-2:



The wire rack has non-tip safety notches fitted on the short sides. The non-tip safety notches prevent the wire rack from being pulled out completely when you only wish to pull it out partially.

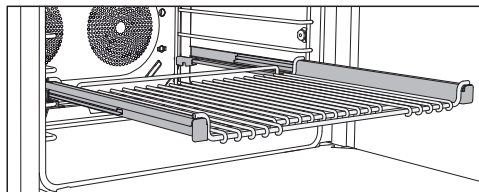


Always slide the wire rack into the side runners with the catches facing down, ensuring that it is located on the runners of a single shelf level.



Useful tip: When using the universal tray, place it directly on the wire rack.

Fully telescopic rails with wire rack HFCBBR 30-3




The fully telescopic rails with wire rack are attached to the side runners and can be pulled completely out of the oven so that you can inspect the food easily.

The fully telescopic rails with wire rack are pushed onto the runners of a single shelf level and then locked into place.

The fully telescopic rails can support a maximum load of 15 kg.

You can use the fully telescopic rails with wire rack on any shelf level.

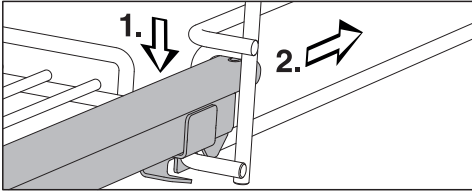
Installing and removing the fully telescopic rails with wire rack

 Risk of injury due to hot surfaces. The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories.

Allow the heater elements, oven compartment, and the accessories to cool down before installing or removing the fully telescopic rails with wire rack.

When installing or removing the fully telescopic rails, **do not** extend them.

- Use both hands to grip the fully telescopic rails with rack, taking care to hold them by the actual rails, and position them in front of the desired shelf level.



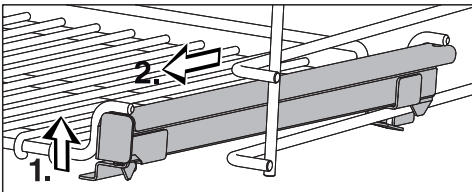
- Feed the fully telescopic rails onto the runners of a single shelf level (1.) and then push them along the runners into the oven compartment (2.) until they click into place.

If the fully telescopic rails are difficult to pull out once installed, release them with a single firm tug.

Useful tip: When using the universal tray, place it directly on the fully telescopic rails with wire rack.

To remove a set of fully telescopic rails with wire rack, proceed as follows:

- Push the fully telescopic rails all the way in.



- Using both hands, lift the front of the fully telescopic rails on both sides (1.) and pull them out along the runners (2.).

Temperature selector in °C

The range is supplied with a temperature selector in °F. A temperature selector in °C is available as an optional accessory. When ordering one, please quote the model number of your range.

Replacing the temperature selector

Do not operate the range without a temperature selector installed.

- Turn the temperature selector to the • position.
- Remove the temperature selector by pulling it off the range horizontally.
- Insert the new temperature selector in exactly the same position and push it onto the range.

Round baking pans



The **solid round baking pan HBF 27-1** is suitable for cooking pizzas, baking layers of cake batter or yeast batter, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

The **perforated round baking pan 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.

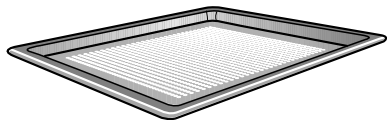
They can also be used for dehydrating or drying food.

The enamelled surface of both baking dishes has been treated with PerfectClean.

- Insert the oven rack and place the round baking pan on the oven rack.

Features

Perforated Gourmet Baking Tray HBBL 71



The perforated Gourmet Baking Tray has been specially developed for preparing baked goods made from fresh yeast and quark doughs, and for baking bread and rolls.

The tiny perforations assist in browning the underside of baked goods.

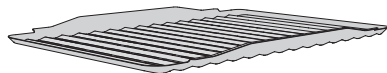
The Gourmet Baking Tray can also be used for dehydrating or drying food.

The enamelled surface has been treated with PerfectClean.

The **round perforated baking tray HBFP 27-1** can be used for the same things.

- Insert the oven rack and place the perforated gourmet baking tray on the oven rack.

Broiling and roasting insert HGBB 30-1



The broiling and roasting insert fits in the universal tray.

The tray will collect meat juices and stop them from burning so that they can be used for making gravy and sauces.

The enamelled surface has been treated with PerfectClean.

HUB Gourmet Oven Dishes HBD Gourmet Oven Dish Lids

Miele Gourmet Oven Dishes can be placed on the wire rack. The surface of the oven dishes has a non-stick coating.

Gourmet oven dishes are available in different depths. The width and height are the same in each case.

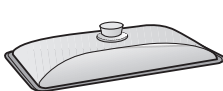
Suitable lids are available separately. Please quote the model number when ordering.

**Depth: 8 21/32
(22 cm)**

HUB 62-22*

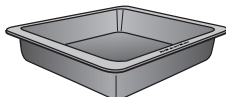


HBD 60-22

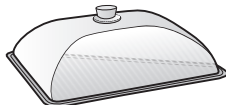


**Depth: 13 25/32
(35 cm)**

HUB 62-35*



HBD 60-35



* suitable for use on induction cooktops

Accessories for cleaning and care

- Opener
The opener allows you to open the cover of the oven interior lighting.

Safety features of the electric cooktop

Overheating protection

Each burner is equipped with overheating protection (internal temperature limiter). This switches off the burner heating element automatically before it overheats. As soon as the burner temperature has cooled sufficiently, heating is switched on again automatically.

The overheating protection may be activated under the following circumstances:

- No cookware is present on the activated burner.
- The cookware being heated is empty.
- The base of the cookware is not sitting evenly on the burner.
- The cookware is not conducting heat properly.


You can tell that the overheating protection has activated because the heating element switches on and off even when the highest power level is selected.

Residual heat indicator

When a particular temperature is reached after the burner has been switched on, the corresponding residual heat indicator lights up on the cooktop display.

A little while after turning off the burner, the residual heat indicator goes out.

Oven safety features

- **System lock**  for the oven
(see “Operating the oven – Operating the clock / timer”)
- **Cooling fan**
A cooling fan will come on automatically when a cooking program is started. The cooling fan mixes hot air from the oven 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 a cooking program to prevent any humidity building up in the oven, on the control panel, or in the cabinet carcass.
The cooling fan will switch itself off automatically after a certain period of time.
- **Safety shut-off**
This safety shut-off is activated automatically if the oven has been operating for an unusually long period of time. The period of time will depend on the particular operating mode being used.
- **Ventilated door**
The oven door is made of glass panes that have a heat-reflective coating on part of their surface. When the oven is operating, air is passed through the door to keep the outer pane cool.
You can remove the door for cleaning purposes (see “Cleaning and care of the oven”).

Features

- **Door locking** for Self Clean
At the beginning of a Self Clean program, the door will lock for safety reasons. The door will only unlock when the temperature in the oven compartment has dropped to below 536°F (280°C).

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are exceptionally easy to clean.

Food can be easily removed from these surfaces. Soiling from baking and roasting can also be easily removed from these surfaces.

Food can be sliced or cut up on PerfectClean surfaces.

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 exceptionally easy cleaning are retained.

PerfectClean treated surfaces:

- Universal tray
- Broiling and roasting insert
- Perforated Gourmet Baking Tray
- Round baking pan
- Round perforated baking pan


Self-Clean-ready accessories

See “Cleaning and care of the oven” for more information.

The following accessories can be left in the oven compartment during the Self Clean program:

- Side runners
- Fully telescopic runners with wire rack
- Wire rack

Before using for the first time


 Risk of injury due to hot surfaces
The range gets hot during operation.
For safety reasons, only use the range when it has been fully installed.

The time of day can only be changed when the operating mode selector is in the *Off* position.

- Set the time of day.

Setting the time of day for the first time

The time of day is shown in 12-hour clock format.

After connecting the oven to the domestic electrical supply, *12:00* will appear in the display and a triangle ▲ will flash under :



- Use < or > to set the time of day.
- Confirm with OK.

The time of day is now saved.

The time of day can also be displayed in 24-hour format by setting *P 4* in the settings menu to status *24h* (see “Operating the oven – Operating the clock / timer”).

In the event of a power outage, the time of day will be saved for approx. 150 hours. If the power is restored before the end of this period, the current time will reappear on the display. In the event of a longer power outage, you will need to reset the time of day.

Time of day display (*P 1*) is deactivated by default (see “Operating the oven – Operating the clock / timer”). The display appears dark if the oven is switched off. The time of day continues to run in the background.

Initial commissioning

Cleaning the cooktop before heating it up for the first time

Metal components are protected by a conditioning agent. New cooktops may have a slight odour and can also give off vapours during their first use.

Heating the induction coils can also cause unpleasant odours in the first few hours of operation. With each subsequent use, the odours are reduced until they disappear completely.

The smell and any vapours do not indicate a faulty connection or a defective appliance and are not harmful to your health.

- Remove any adhesive labels or protective films from the cooktop.
- Before heating the cooktop up, wipe it with a damp cloth to remove any dust or bits of leftover packaging.


Heating up the oven for the first time

New ovens may have a slight odour during their first use. Heating up the oven for at least an hour with nothing in it will eliminate the odour.

Ensure that the kitchen is well ventilated while the appliance is being heated up for the first time. Prevent the odour from escaping into other rooms.

- Remove any protective wrapping and stickers from the oven and accessories.
- Before heating the oven compartment up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking.

- Insert the fully telescopic rails with wire rack into the side runners and push everything inside, including the rack.

- Select the Convection Bake  (Conv Bake) operating mode.

The oven interior lighting and the cooling fan will switch on.

- Set the maximum temperature (500°F/250°C).

The oven heating will switch on.

- Heat the empty oven for at least an hour.
- Once it has heated up, turn the operating mode selector to the *Off* position.
- Once it has heated up, turn the temperature selector to the • position.

Cleaning the oven compartment after heating it up for the first time



Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories.

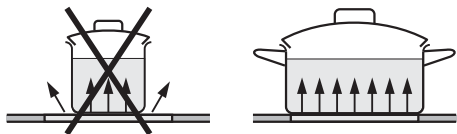
Allow the heater elements, oven compartment, and accessories to cool before manual cleaning.

- Take all accessories out of the oven compartment and clean it by hand (see “Cleaning and care of the oven”).
- Clean the oven compartment with warm water and liquid dish soap, applied with a soft sponge or microfibre cloth.
- Dry all surfaces with a soft cloth.

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

Energy-saving tips

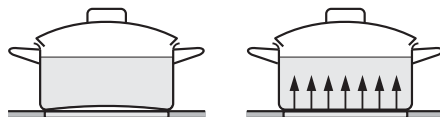
- Check that the diameter of the pot or pan base is wide enough for the electric burner. This prevents heat from being lost unnecessarily.



- Whenever possible, keep pots and pans covered while cooking. Doing so will prevent unnecessary heat loss.
- Use small pots for small quantities. A small pot on a small burner uses less energy than a large, partially filled pot on a large burner.
- Cook with as little water as possible.
- Once food has come to the boil or the pan is hot for frying, reduce the heat to a lower power level.
- For longer cooking durations, switch the burner off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.
- Use a pressure cooker to reduce the cooking duration.

Cookware

The most suitable cookware is metal pots and pans with thick bases that, when cold, bulge inwards slightly. On warming, the base expands and rests flat on the burner. This conducts the heat optimally.



Cold

Hot

Glass, ceramic, or stoneware cookware is **less suitable**. These materials do not conduct the heat well.

Cookware made of plastic or aluminum is **not suitable**. These melt at high temperatures.

Cookware that is made of aluminum or has an aluminum base can leave behind shiny metallic stains. These stains can be removed with ceramic and stainless steel cleaner (see “Cleaning and care of the electric cooktop – Cleaning the ceramic surface”).

Operating the electric cooktop

The composition of the pan base can affect the evenness of the cooking results (e.g. when making pancakes).

- To make optimum use of the burners, choose cookware with a suitable base diameter (see “Burner data”).
- Use only pots and pans with smooth bases. Rough bases can scratch the ceramic glass.
- Always lift the cookware to move it. This will help prevent scratching.
- The maximum diameter indicated by manufacturers will often refer to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

How the burners work

Each burner has overheating protection, which stops the ceramic surface from becoming too hot (see “Features – Safety features of the electric cooktop”).

Standard burners have one heating element, whilst variable burners have two.

When a power level is selected, heating is activated and the glowing heating element can be seen through the ceramic surface. The heater rating of the burners depends on the power level selected, and is electronically regulated. The “timing” of the burner is controlled by switching the element on and off.

Operating the electric cooktop

Burner data

Burner	Ø in cm	Wattage	
		208 V, 60 Hz	240 V, 60 Hz
Rear left (standard burner)	14.5	1,200	1,200
Front left (variable burner)	21 / 27	2,000 / 2,800	2,300 / 3,100
Front right (variable burner)	12 / 18	1,100 / 2,400	1,100 / 2,400
Rear right (variable burner)	14.5 / 21	700 / 1,800	700 / 1,800
		Total: 8,200	Total: 8,500


Operating the electric cooktop

Power level ranges


	Power level range
Melting butter, chocolate, etc. Dissolving gelatin Preparing yogurt	1–2
Thickening sauces containing only egg yolk and butter Warming small quantities of liquid Keeping food warm that sticks easily Cooking rice	1–3
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	3–5
Defrosting deep frozen food Steaming vegetables, fish Cooking pasta, pulses Cooking broths, pulse soups	4–6
Bringing to the boil and continued cooking of large quantities of food	7
Gently frying (without overheating the fat) of fish, cutlets, sausages, fried eggs, etc.	8–9
Cooking potato fritters, pancakes, etc.	9–11
Boiling large quantities of water Bringing food to a boil	11–12

These levels should only be taken as a guide. They apply to 4 normal servings. With deep pans, large quantities, or when cooking without the lid, a higher level is required. For smaller quantities, select a lower level.

Operating the electric cooktop


 Do not heat empty pots on the cooktop as this can damage the ceramic surface.

Never leave the cooktop unattended when it is on!

 Hot items placed down on the display can damage the electronic modules underneath.

Never place hot pots or pans in the area of the display.

The burner control knobs have an end stop.


Never turn the knobs clockwise to 0 beyond the  symbol or the last digit.


Switching on the burner

- Press the burner control knob and turn it clockwise to the desired power level.

Activating the second heating circuit

Variable burners have a second heating circuit that you can turn on.

There is a little bit of resistance when turning the burner control knob from 12 to .

- Press the burner control knob in and turn it clockwise past 12 to the end stop, to .

The second heating circuit turns on.

- Then turn the burner control knob counterclockwise to the desired power level.

Switching off a burner

- Turn the burner control knob counterclockwise to 0.

Residual heat indicator

When a particular temperature is reached after the burner (e.g. front left burner) has been switched on, the corresponding residual heat indicator lights up:

A little while after turning off the burner, the residual heat indicator goes out.








 Risk of burning due to hot burners.

The burners will be hot after use.

Do not touch the burners while the residual heat indicators are on.

Operating the oven




Overview of operating modes

Operating modes	Range
Booster 	85–500 °F (30–250 °C)
Bake  (Bake)	85–500 °F (30–250 °C)
Maxi Broil  (Broil)	<i>Broil</i>
Surround  (Surround)	85–500 °F (30–250 °C)
Self clean  (Clean)	–
Convection Broil  (Conv Broil)	85–500 °F (30–250 °C)
Convection Bake  (Conv Bake)	85–500 °F (30–250 °C)

() The version in brackets is what actually appears on the operating mode selector.

Energy-saving tips

Cooking programs

- Remove all accessories from the oven that are not required for a cooking program.
- If a temperature range is given in the recipe, it is best to select the lower temperature and check the food after the shortest cooking time given.
- Preheat the oven only if instructed to do so in the recipe.
- Try not to open the door during a cooking program.
- It is best to use dark bakeware and cooking containers with a matte finish made of non-reflective materials (enamelled steel, heat-resistant glass, non-stick coated cast aluminum). Shiny materials such as stainless steel or aluminum reflect the heat and therefore can give a more uneven result. Do not cover the oven floor or the wire rack with heat-reflecting aluminum foil.
- Monitor cooking durations to avoid wasting energy when cooking. Set the cooking duration, or use a food probe if you have one.
- The Convection Bake  (Conv Bake) operating mode can be used for cooking many types of food. Because the heat is distributed in the oven compartment straight away, it allows you to use a lower temperature than you would with Surround  (Surround). It also enables you to cook on several shelf levels at the same time.
- Convection Broil  (Conv Broil) is the best operating mode for broiled dishes. Lower temperatures can be used than with other broil modes that 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 cook at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Residual heat utilization

- The temperature in cooking programs using temperatures above 140°C (280°F) 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 until it is done. However, do not turn the oven off (see “Warning and safety instructions”).
- It is best to start the Self Clean program immediately after a cooking program. The residual heat in the oven will help reduce the amount of energy required.

Energy-saving mode

The oven will turn itself off automatically to save energy if a program is not being run and no controls have been operated. The time of day will appear on the display or the display will remain dark (see “Operating the clock / timer”).

Simple operation

- Place the food in the oven.
- Select the required oven operating mode with the operating mode selector.

The oven interior lighting and the cooling fan will switch on.

- Use the temperature selector to set the temperature.

The oven heating will switch on.




After a cooking program:

- Turn the operating mode selector to the *Off* position and the temperature selector to the • position.
- Take the food out of the oven.

Preheating the oven compartment


The Booster  operating mode is used to quickly preheat the oven.


The appliance only needs to be preheated in a few cases.

- You can place most dishes in the cold oven compartment to make use of the heat produced during the preheating phase.
- Preheat the oven when cooking the following food with the following operating modes:
 - dark bread dough and beef sirloin joints and fillet with the Convection Bake  (Conv Bake) and Surround  (Surround) operating modes
 - cakes and pastries with a short cooking duration (approx. 30 minutes or less) as well as delicate items (e.g. sponge) with the Surround  (Surround) operating mode

Using Booster

You can shorten the preheating phase with the Booster  operating mode.

Do not use the Booster  operating mode to preheat the oven when baking pizzas or delicate mixtures (e.g. sponge cake, cookies). They will brown too quickly on top.

- Select Booster .
- Select a temperature.
- Change to the required operating mode after the set temperature has been reached.
- Place the food in the oven.

Operating the oven

Operating the clock / timer

Switching cooking programs on and off automatically

Cooking programs can be switched on or off automatically.

To do this, set a cooking duration or a duration and end of cooking duration after selecting an operating mode and a temperature.

The maximum duration which can be set for a cooking program is 11 hours and 59 minutes.

We recommend switching on and off automatically when roasting. If used for baking, do not delay the start for too long. Otherwise, the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Setting the cooking duration

Example: a cake needs to bake for 1 hour and 5 minutes.

- Place the food in the oven.
- Select the required operating mode and temperature.

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

- Select **OK**.
- If necessary, use < or > to move the triangle ▲ until it appears under 🕒.
- Confirm with **OK**.

00:00 h will appear in the display with the triangle ▲ flashing under 🕒.



- Use < or > to set the cooking duration (01:05).
- Confirm with **OK**.

The cooking duration is now saved and will count down in minutes until the last minute, which will count down in seconds.

The 🕒 symbol indicates that the cooking duration has been set.

Setting a cooking duration and end of cooking duration

Example: the current time of day is 11:15 am; a roast with a cooking duration of 90 minutes needs to be ready at 1:30 pm.

- Place the food in the oven.
- Select the required operating mode and temperature.


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

First set the cooking duration:

- Select **OK**.
- If necessary, use < or > to move the triangle ▲ until it appears under 🕒.
- Confirm with **OK**.


00:00 h will appear in the display with the triangle ▲ flashing under 🕒.

- Use < or > to set the cooking duration (01:30).
- Confirm with **OK**.

The cooking duration  is now saved and will count down in minutes:



Then set the end of cooking duration:

- Use < or > to move the triangle ▲ until it appears under .

-- appears:




- Confirm with OK.

12:45 (current time of day + cooking duration = 11:15 + 1:30) appears in the display:



- Use < or > to set the end of cooking duration (13:30).
- Confirm with OK.


The end of cooking duration  is now saved:



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


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

At the end of the cooking duration:

- 0:00 appears.
-  will flash.
- The oven heating will switch off automatically.
- The cooling fan continues to run.
- A buzzer will sound if activated.
- Turn the operating mode selector to the Off position.
- Turn the temperature selector to the • position.
- Take the food out of the oven.

If the food is not cooked to your satisfaction, you can prolong the cooking duration by entering a new duration.

Changing the cooking duration

- Select OK.
- If necessary, use < or > to move the triangle ▲ until it appears under .


The remaining cooking duration will appear in the display.

- Confirm with OK.
- Change the cooking duration with < or >.
- Confirm with OK.

The changed cooking duration is now saved.

Operating the oven

Deleting a cooking duration

- Select **OK**.
- If necessary, use < or > to move the triangle ▲ until it appears under .
- Confirm with **OK**.

The triangle ▲ will flash under .

- Use < to set the cooking duration to 00:00.
- Confirm with **OK**.

The cooking duration and any end of cooking duration set will be deleted.

- Select **OK**.


The actual temperature will appear. The oven heating stays switched on.

If you want to end the cooking program:

- Turn the operating mode selector to the *Off* position.
- Turn the temperature selector to the • position.
- Take the food out of the oven.

If the operating mode selector is turned to the *Off* position, the settings for cooking duration and end of cooking duration will be deleted.

Deleting the end of cooking duration

- Select **OK**.
- If necessary, use < or > to move the triangle ▲ until it appears under .
- Confirm with **OK**.


The triangle ▲ will flash under .

- Use < or > to set the end of cooking duration to - -: -.
- Confirm with **OK**.

The end of cooking duration is deleted.

Changing the time of day

The time of day can only be changed when the operating mode selector is in the *Off* position.

- Turn the operating mode selector to the *Off* position.
- Select **OK**.
- Use < or > to move the triangle ▲ until it appears under .
- Confirm with **OK**.

The triangle ▲ will flash under .

- Use < or > to set the time of day.
- Confirm with **OK**.

The time of day is now saved.

In the event of a power outage, the time of day will be saved for approx. 150 hours. If the power is restored before the end of this period, the current time will reappear on the display.

In the event of a longer power outage, you will need to reset the time of day.

Changing factory default settings

Default settings are set in the oven controls at the factory (see “Settings overview”).

You change a setting by changing its status.

The settings can only be changed when the operating mode selector is in the *Off* position.

- Select **OK**.
- If necessary, use < or > to move the triangle ▲ until it appears under '≡.



- Confirm with **OK**.

P 1 appears:



- If you want to change another setting, select the appropriate number with < or >.
- Confirm with **OK**.



The setting is selected and the current status appears, e.g. *5 0*.

To change the status:

- Use < or > to set the status you want.
- Confirm with **OK**.

The selected status is now saved and the setting appears again.

- To change further settings, proceed in the same way.
- If you do not want to change further settings, select '≡.

The settings are retained in the event of a power outage.

Operating the oven

Settings overview

Setting	Status
<i>P 1</i> Time of day display	<i>5 0</i> * Time of day display is deactivated . The display appears dark if the oven is switched off. The time of day continues to run in the background. If you select the status <i>5 0</i> , the oven then has to be switched on before it can be used. The same applies if you set a timer with the <i>Timer</i> sensor button or want to use the <i>Light</i> sensor button to switch on the oven interior lighting. Please also note that the oven will switch off automatically, if no settings are made for a period of approx. 30 minutes. <i>5 1</i> Time of day display is activated and is visible in the display.
<i>P 2</i> Buzzer volume	<i>5 0</i> The buzzer is deactivated . <i>5 1</i> to <i>5 21</i> * The buzzer is activated . You can adjust the volume. When you select a status, you will hear the corresponding buzzer.
<i>P 3</i> Keypad tone	<i>5 0</i> The keypad tone is deactivated . <i>5 1</i> * The keypad tone is activated .
<i>P 4</i> Time of day format	<i>12h</i> * The time of day is shown in the 12-hour format . If you change the clock format from a 12-hour clock to a 24-hour clock after 1:00 pm, you will need to update the hour accordingly. <i>24h</i> The time of day is shown in the 24-hour format .

* Factory default setting

Operating the oven

Setting	Status
<i>P 5</i> Display brightness	<p><i>5 1</i> to <i>5 7</i>, <i>5 4</i> *</p> <p>You can choose different levels of brightness for the display.</p> <p><i>5 1</i>: minimum brightness <i>5 7</i>: maximum brightness</p>
<i>P 6</i> Lighting	<p><i>5 0</i> *</p> <p>The oven interior lighting is switched on for 15 seconds and then turns off automatically.</p> <p><i>5 1</i></p> <p>The oven interior lighting is permanently turned on.</p>
<i>P 7</i> Temperature control	<p><i>0</i> * <i>-3</i> to <i>3</i></p> <p>You can change the temperature in increments in all operating modes so that it is slightly higher or lower in the oven compartment than displayed.</p> <p>The greater the increment, the higher the temperature inside the oven.</p>
<i>P 8</i> Demo mode	<p><i>5 0</i> *</p> <p>Select <i>5 0</i> and keep OK pressed for approx. 4 seconds. You know that Demo mode has been deactivated as soon as - - - appears briefly in the display.</p> <p><i>5 1</i></p> <p>Select <i>5 1</i> and keep OK pressed for approx. 4 seconds. You know that Demo mode has been activated as soon as <i>DE5_</i> appears briefly in the display.</p> <p>The oven can be operated, but the oven heating will not work. Do not activate this setting for domestic use.</p>

* Factory default setting

Operating the oven

Switching the system lock on and off



The system lock  prevents the oven from being used unintentionally.

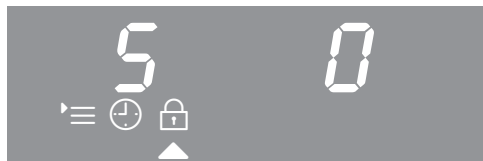
The appliance is delivered with the system lock deactivated. You can change the setting for the system lock by changing its status 5:

- 5 0 = Off
- 5 1 = On

The status of the system lock can only be changed when the operating mode selector is in the *Off* position.

Activating the system lock

- Select OK.
- Use < or > to move the triangle  until it appears under .



- Confirm with OK.

The currently set status 5 0 appears and the triangle  flashes under .




- Use < or > to set the status 5 1.



- Confirm with OK.



The system lock has been activated.

When the oven is switched on again, the  symbol will appear to remind you that the system lock has been activated.

The system lock will remain activated even after a power outage.

Deactivating the system lock for a cooking program

- Select an operating mode.




The  and  symbols will appear together with the current time of day.





- Touch OK until  disappears.

The oven can now be used.

Deactivating the system lock

- Turn the operating mode selector to the *Off* position.
- Touch OK until  disappears.
- Select OK.
- Use < or > to move the triangle  until it appears under .
- Confirm with OK.

The currently set status 5 1 appears and the triangle  flashes under .

- Use < or > to select the status 5 0.
- Confirm with OK.

The system lock has been deactivated.

The  symbol disappears.

Using the timer

The timer can be used to time other activities in the kitchen, e.g. boiling eggs.



The timer can also be used at the same time as a cooking program for which the start and finish times have been set (e.g. as a reminder to stir a dish or add seasoning, etc.).

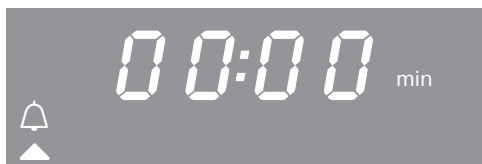
A maximum timer duration of 99 minutes and 55 seconds can be set.

Setting the timer

Example: you want to boil some eggs and set a timer duration of 6 minutes and 20 seconds.

- Select the *Timer* sensor button.

00:00 will appear in the display with the triangle  flashing under .




- Use < or > to set the timer duration you want.




- Confirm with OK.

The timer duration is now saved and will count down in seconds:



The  symbol indicates that the timer has been set.

At the end of the timer duration

-  will flash.
- The display will show the time counting upwards.
- An audible signal will sound if activated.

- Select the *Timer* sensor button.

The audible signal will stop and the symbols on the display will go out.

Changing the timer duration

- Select the *Timer* sensor button.

The current timer duration appears.

- Use < or > to change the timer duration.
- Confirm with OK.

The changed timer duration is now saved and will count down in seconds.

Deleting the timer

- Select the *Timer* sensor button.
- Use < to reduce the timer duration to 00:00.
- Confirm with OK.

The timer is deleted.

Baking

Handling food carefully will help protect your health.

Cakes, pizzas, and French fries should be cooked until golden, not dark brown.

Always observe CFIA food safety guidelines.

Tips on baking

- Set a cooking duration. If used for baking, do not delay the start for too long. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.
- Generally speaking, you can use wire racks, baking trays, universal trays, and any type of bakeware made of heat-resistant material.
- Avoid using bright, thin-walled pans made from a shiny material as they give an uneven or poor browning result. In certain unfavourable conditions, the food will not cook properly.
- Place cakes in rectangular bakeware on the wire rack with the longer side across the width of the oven for optimum heat distribution and even results.
- Always place bakeware on the rack.
- When baking cakes with fruit toppings or deep cakes, place the pan on the universal tray to catch any spillages.

Using parchment paper

Miele accessories, e.g. the universal tray, are treated with PerfectClean (see “Features”). Surfaces treated with PerfectClean generally do not need to be greased or covered with parchment paper.

- Use parchment paper when baking lye mixtures (e.g. pretzels) because the sodium hydroxide can damage the PerfectClean treated surface.
- Use parchment paper when baking sponge, meringue, macaroons, or similar items. These are more likely to stick due to their high egg white content.
- Use parchment paper when cooking frozen food on the wire rack.

Selecting the temperature

- As a general rule, select the temperature given in the corresponding recipe.

Choosing a baking temperature higher than those recommended may reduce the cooking time, but will lead to uneven browning and unsatisfactory cooking results.

Selecting the cooking duration


- Check whether the food is cooked shortly before the end of the specified cooking duration. Stick a wooden skewer into the food.

If it comes out clean without any batter / dough on it, the food is done.

Notes on the operating modes

For a list of all the operating modes, please see “Overview of operating modes”.

Using Convection Bake (Conv Bake)

Because the heat is distributed around the oven compartment straight away, you can use a lower temperature than you would with the Surround  (Surround) operating mode.

Use this operating mode if you are baking on multiple shelf levels at the same time.

- 1 shelf: place the food on shelf level 3.
- 2 shelves: place the food on shelf levels 1+3 or 2+4.
- 3 shelves: place the food on shelf levels 1+3+5.

Tips

- If you are cooking on multiple shelf levels at the same time, slide the universal tray in on the lowest level.
- For moist biscuits and cakes, bake on a maximum of 2 shelf levels at once.

Using Surround (Surround)

Dark metal, enamel, or aluminum bakeware with a matte finish, as well as heat-resistant glass, ceramic, and coated bakeware can be used.

Use this operating mode for cooking traditional recipes. If using an older recipe or cookbook, set the oven temperature 50°F (10°C) lower than that recommended. This will not change the cooking duration.

- Place the food on shelf level 3.

Roasting



Always observe CFIA food safety guidelines.

Tips for roasting

- You can use all dishware made from temperature-resistant materials, e.g. roasting dishes, roasting pans with lid, ovenproof glass dishes, roasting bags, dishes made from earthenware or cast iron, the universal tray, wire rack, and / or anti-splash insert (if available) on top of the universal tray.
- **Preheating** the oven is only required when roasting beef sirloin joints and fillet. Preheating is generally not necessary.
- Use a **closed cooking container** for roasting meat, such as a roasting dish. The meat will stay succulent. The oven compartment will also stay cleaner than when roasting on the wire rack. It ensures that enough stock remains for making gravy.
- If you are using a **roasting bag**, follow the instructions on the packaging.
- If you are using the **wire rack** or an **open cooking container** for roasting, you can add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.
- **Season** the meat and place in the cooking container. Dot with butter or brush with oil or cooking fat. For large lean cuts of meat (2–3 kg) and fatty poultry, add about 1/8 litre of water to the dish.

- Do not add too much liquid during cooking as this will hinder the **browning** process. Browning only occurs towards the end of the cooking duration. Remove the lid about halfway through the cooking duration if you want a more intensive browning result.
- At the end of the program, take the food out of the oven, cover it, and leave to **stand** for about 10 minutes. This helps retain the juices when the meat is sliced.
- For a crisp finish, baste **poultry** 10 minutes before the end of the cooking duration with slightly salted water.

Selecting the temperature

- As a general rule, select the temperature given in the corresponding recipe.
- For large pieces of meat, do not choose a temperature that is too high. The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.
- If the recipe refers to the Surround  (Surround) operating mode, select a temperature that is approx. 68°F (20°C) lower when using the Convection Bake  (Conv Bake) operating mode.
- When roasting on the wire rack, set a temperature approx. 50°F (10°C) lower than for roasting in a covered cooking container.

Selecting the cooking duration


- Determine the cooking duration by multiplying the thickness of the roast [cm] by 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 / fillet: 8–10 min/cm
- Check whether the food is cooked shortly before the end of the specified cooking duration.

Tips

- For frozen meat, increase the cooking duration by approx. 20 minutes per kg.
- Frozen meat weighing less than approx. 1.5 kg does not need to be defrosted before roasting.



Notes on the operating modes

For a list of all the operating modes, please see “Overview of operating modes”.

Use the Bake  (Bake) operating mode towards the end of the cooking duration to brown the base of the food.

Using Convection Bake (Conv Bake)

These operating modes are suitable for roasting meat, fish, and poultry that needs to be well browned, as well as sirloin joints and fillet.

The Convection Bake  (Conv Bake) operating mode allows you to use a lower temperature than you would with the Surround  (Surround) operating mode, because the heat is immediately distributed throughout the oven compartment.

- Place the food on shelf level 3.
- Place large food items, such as turkey, on shelf level 1 or 2.

Using Surround (Surround)

Use this operating mode for cooking traditional recipes. If using an older recipe or cookbook, set the oven temperature 50°F (10°C) lower than that recommended. This will not change the cooking duration.

- Place the food on shelf level 3.
- Place large food items, such as turkey, on shelf level 1 or 2.

Broiling

 Risk of injury caused by hot surfaces.

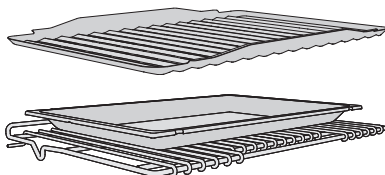
If you broil with the door open, the hot air will escape from the oven before it has been cooled by the cooling fan. The controls will get hot. Broil with the oven door closed.

Always observe CFIA food safety guidelines.

Tips for broiling

- Preheating is necessary when broiling. Preheat the browning / broiling element for approx. 5 minutes with the door closed.
- Quickly rinse meat under running cold water and pat dry. Do not season the meat with salt before broiling, as this will draw out the juices.
- Add a little oil to lean meat if necessary. Do not use other types of fat as they can easily burn and cause smoke.
- Clean fish in the normal way. To enhance the flavour, season with a little salt. You can also drizzle the fish with lemon juice.
- Place the broiling and roasting insert (if present) on top of the universal tray. Then place the universal tray on the wire rack.

- The tray under the insert will collect the meat juices and stop them from burning so that they can be used for making gravy and sauces. Brush the wire rack or the broiling and roasting insert with oil and then place the food on top. Using the broiling and roasting insert can reduce the problem of excessive smoke.



Selecting the temperature

- As a general rule, select the temperature given in the corresponding recipe.
- For large pieces of meat, do not choose a temperature that is too high. The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.

Choosing a shelf level

- Select the shelf level depending on the thickness of the food to be cooked.
- Place flat food on shelf level 4 or 5.
- Place thicker food on shelf level 2 or 3.

Selecting the cooking duration

- Broil thinner cuts of meat / slices of fish for approx. 6–8 minutes per side. It is best to broil food of a similar thickness at the same time so that the cooking durations do not vary too much.
- Check whether the food is cooked shortly before the end of the specified cooking duration.

Useful tip: If the surface of a thicker cut of meat is browned but the centre is still raw, move the food to a lower shelf level or reduce the temperature and continue broiling. This will stop the surface from becoming too dark.

Notes on the operating modes

For a list of all the operating modes, please see “Overview of operating modes”.

Using Maxi Broil (Broil)

Use this operating mode to broil flat thin cuts in large quantities and for browning large baked dishes.

The entire browning / broiling element will become red hot to produce the necessary heat.

Using Convection Broil (Conv Broil)

This operating mode is suitable for broiling thicker food, such as chicken.

We generally recommend a temperature setting of 430°F (220°C) for thinner types of food and 355–390°F (180–200°C) for thicker cuts.


Further applications

This section provides information on the following applications:

- Defrost
- Dehydrating
- Heating dishes
- Slow Roasting
- Canning
- Frozen food / ready meals

Defrost

Gentle defrosting of frozen goods means that the vitamins and minerals are generally retained.

- Select the Convection Bake  (Conv Bake) operating mode without setting a temperature.

Air is circulated throughout the oven compartment to gently defrost the food.

Always observe CFIA food safety guidelines.



Risk of infection from bacteria.

Bacteria such as salmonella can cause life-threatening food poisoning.

It is particularly important to observe food hygiene rules when defrosting fish and meat, and in particular when defrosting poultry.

Do not use the liquid produced during defrosting.



Process the food as required as soon as it has been defrosted.

Tips

- Remove the packaging and place the frozen food on the universal tray or in a suitable bowl or dish.
- Use the universal tray with the rack placed on top of it for defrosting poultry. This way the food will not be lying in the defrosted liquid.
- Meat, poultry, or fish does not need to be fully defrosted before cooking. Defrost until the food has started to thaw. The surface will then be sufficiently thawed to take herbs and seasoning.

Defrosting durations

The duration needed for defrosting depends on the type and weight of the food:



Frozen food	 [oz / g]	 [min]
Chicken	28 / 800	90–120
Meat	17.5 / 500	60–90
	35 / 1000	90–120
Sausages	17.5 / 500	30–50
Fish	35 / 1000	60–90
Strawberries	10.5 / 300	30–40
Butter cake	17.5 / 500	20–30
Bread	17.5 / 500	30–50

 Weight /  defrosting duration







Drying

Dehydrating or drying is a traditional method of preserving fruit and certain vegetables.

It is important that fruit and vegetables are ripe, fresh, and not bruised before they are dehydrated.



- Prepare the food for drying by cutting it up, and peeling and coring it if necessary.
- Depending on its size, distribute the food for drying evenly over the universal tray.
- Select Convection Bake  (Conv Bake).
- Select the desired temperature.
- Place the universal tray on shelf level 3. If you are using Convection Bake  (Conv Bake), you can dry produce on shelf levels 2+4 at the same time.
- Turn the food halfway through the dehydrating time.

The drying times are longer for whole or halved food.

Food for drying		 [°C/°F]	 [h]
Fruit		60–70/ 140–160	2–8
Vegetables		55–65/ 130–150	4–12
Mushrooms		45–50/ 115–125	5–10


 Operating mode

Convection Bake  (Conv Bake)


 Temperature,  Drying time

- Reduce the temperature if condensation begins to form in the oven compartment.

Heating dishes

Use the Convection Bake  (Conv Bake) operating mode for preheating dishes.

Only preheat heat-resistant dishes.

- Place the wire rack on shelf level 1 and place the dishes to be preheated on it. Depending on the size of the dishes, you can also place them on the oven floor and take the side runners out to make more room.
- Select Convection Bake  (Conv Bake).
- Set the temperature to 50–80°C.



Risk of burns!

Use oven mitts when removing dishes from the oven. Droplets of water may have accumulated underneath the dish.

- Remove the heated dishes from the oven.

Further applications

Slow Roasting

Slow Roasting is ideal for cooking delicate cuts of beef, pork, veal, or lamb to perfection.

Always observe CFIA food safety guidelines.

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 preheated oven cavity where the low temperature and long cooking duration will cook it to perfection and ensure it is very tender.

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

This will give very tender and succulent results.

- 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, vegetable oil).
- Do not cover meat during the cooking process.


The cooking duration takes approx. 2–4 hours depending on the weight and size of the meat and the cooking temperature.


- As soon as the cooking process has finished, you can carve the meat straight from the oven. It does not need to rest.
- You can leave the meat in the oven cavity to keep warm until you serve it. This will not affect results in any way.


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

Using Surround (Surround)

Use the universal tray with the wire rack placed on top of it.

Do not use the Booster  operating mode to preheat the oven.

- Place the wire rack with the universal tray on shelf level 3.
- Select the Surround  (Surround) operating mode and a temperature of 248°F (120°C).
- Preheat the oven together with the universal tray and wire rack for approx. 15 minutes.
- While the oven compartment is preheating, sear the meat on all sides on the cooktop.

 Risk of burns due to hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories.

When the oven is hot, use oven mitts to insert, remove, or turn food, as well as when adjusting the oven shelves, etc.

- Place the seared meat on the wire rack.
- Reduce the temperature to 212°F (100°C).
- Continue cooking until the end of the cooking duration.

Cooking durations / core temperatures

Always observe CFIA food safety guidelines.

Meat	Cooking duration	Core temperature
Beef tenderloin, approx. 2.2 lbs (1 kg) - Rare - Medium - Well done	60–80 min 75–85 min 110–130 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Prime rib, approx. 2.2 lbs (1 kg) - Rare - Medium - Well done	70–80 min 105–115 min 130–140 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Pork tenderloin, approx. 0.75 lbs (350 g)	70–90 min	145–156°F (63–69°C)
Gammon joint*, approx. 2.2 lbs (1 kg)	140–160 min	145–151°F (63–66°C)
Veal tenderloin, approx. 2.2 lbs (1 kg) - Pink - Medium - Well done	45–55 min 75–85 min 90–100 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Saddle of veal*, approx. 2.2 lbs (1 kg) - Pink - Medium - Well done	75–85 min 100–130 min 130–140 min	113–119°F (45–48°C) 129–135°F (54–57°C) 145–151°F (63–66°C)
Saddle of lamb*	40–60 min	129–151°F (54–66°C)

* Boneless

Further applications

Canning



Risk of infection from bacteria.

The spores of the botulinum bacterium are not sufficiently killed by canning pulses and meat only once. Toxins may form which can lead to serious poisoning. These spores are only destroyed by canning the food again.

After they have cooled down, **always** reheat pulses and meat a second time within 2 days.



Risk of injury from increased pressure in sealed cans.

Canning food and heating it up in closed containers results in an increase in pressure which can cause them to explode.


Do not use cans for canning or reheating food.

Always observe CFIA food safety guidelines.

Preparing fruit and vegetables

The instructions are for 6 jars with a capacity of 1 L each.

Only use special jars purchased from retailers for canning (preserving jars or jars with a screw cap). Only use undamaged jars and rubber rings.

- Rinse the jars with hot water before canning and fill them up to a maximum of 2 cm below the rim.
- After you have filled the jars with the produce, clean the glass rims with a clean cloth and hot water and then seal the jars.
- Place the baking sheet on shelf level 3 and place the jars on it.
- Select the Convection Bake  (Conv Bake) operating mode and a temperature of 320-340°F (160-170°C).
- Wait until bubbles rise evenly in the jars.





Then reduce the temperature to prevent the contents from boiling over.



Canning fruit and vegetables



- Set the specified post-canning warming temperature as soon as bubbles are visible in the jars, then leave the jars in the warm oven for the time specified.

Canning vegetables

- As soon as bubbles are visible in the jars, set the specified preserving temperature and cook the vegetables for the time specified.
- After canning, set the specified post-canning warming temperature, then leave the jars in the warm oven for the time specified.

	 / 	 / 
Fruit	– / –	30°C (80°F)/ 25–35 min
Pickled cucumbers	– / –	30°C (80°F)/ 25–30 min
Beets	120°C (240°F)/ 30–40 min	30°C (80°F)/ 25–30 min
Beans (green or yellow)	120°C (240°F)/ 90–120 min	30°C (80°F)/ 25–30 min

 /  Canning temperature and time once bubbles are visible in the jars

 /  Post-canning warming temperature and time

Removing the jars after canning



Risk of injury caused by hot surfaces.

The jars will be very hot after canning.

Use oven mitts 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 in a draft-free area.
- After they have cooled down, **always** reheat pulses and meat a second time within 2 days.
- Remove the fasteners from the jars and make sure all jars are closed properly when storing them.

Either boil open jars again or store them in a cool place and consume the preserved fruit or vegetables immediately.

- Check the jars during storage. If jars have opened during storage or if the screw cap is bulging and does not make a popping noise when opened, destroy the contents.

Further applications

Frozen food / ready meals

Tips for cakes, pizza, and baguettes

- Bake cakes, pizza, and baguettes on parchment paper on the wire rack.
- Use the lowest temperature recommended by the manufacturer.

Tips for French fries, croquettes, and similar items

- Cook frozen food items on parchment paper placed on a baking tray or the universal tray.
- Use the lowest temperature recommended by the manufacturer.
- Turn several times during cooking.

Preparing frozen food / ready meals

Handling food carefully will help protect your health.

Cakes, pizzas, and French fries should be cooked until golden, not dark brown.

- Select the operating mode and temperatures recommended on the food's packaging.
- Preheat the oven.
- Place the food in the preheated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest time recommended on the packaging.

Cleaning and care of the electric cooktop



Risk of injury due to hot burners.
The burners will be hot after use.
Switch the cooktop off.
Allow the burners to cool down
before cleaning the cooktop.



Risk of injury due to electric shock.
The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.
Never use a steam cleaner for cleaning.

All surfaces could become discoloured or damaged if unsuitable cleaning agents are used. All surfaces are susceptible to scratching.
Remove any residual cleaning agent immediately.
Never use abrasive sponges or cleaning agents.

Unsuitable cleaning agents


To avoid damaging the surfaces, do not use:

- dish detergent
- cleaning agents containing soda, ammonia, acids, or chlorides
- cleaning agents containing descaling agents
- stain or rust removers
- abrasive cleaning agents (e.g. powder cleaners and cream cleaners)
- solvent-based cleaning agents
- dishwasher cleaner
- grill and oven 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)
- eraser blocks

- The cooktop should be cleaned after each use.
- Dry the cooktop after using water to clean it. This helps prevent lime deposits.

Cleaning and care of the electric cooktop

Cleaning the ceramic surface

 Risk of damage from sharp and pointed objects.

The seal between the cooktop and the countertop could be damaged.

The seal between the ceramic surface and the frame could be damaged.

Do not use sharp and pointed objects for cleaning.

Using dish detergent to clean the cooktop will not remove all soiling and residues. It forms an invisible coating which will cause permanent discolouration of the ceramic surface. This discolouration cannot be removed.

Clean the ceramic surface regularly with a suitable ceramic cooktop cleaning agent.

- First, wipe away all coarse soiling from the surface using a damp cloth. Stubborn soiling may need to be removed with a scraper blade.
- Then clean the ceramic surface with the Miele Ceramic and Stainless Steel Cleaner (see “Features”) or with a commercially available ceramic glass cleaner applied with paper towels or a clean cloth. Do not put the cleaner on a hot cooktop since this may cause spotting. Please follow the cleaning agent manufacturer’s instructions.
- Remove any cleaner residue with a damp cloth and then dry the ceramic surface.

Residues can burn onto the cooktop the next time it is used and cause damage to the ceramic surface. Ensure that all cleaning agent residues are removed.

- **Spots** from lime deposits, water, and aluminum deposits (shiny metallic spots) can be removed with a ceramic and stainless steel cleaner.

 Risk of burning due to hot burners.

The burners are hot during use.

Wear oven mitts when using a scraper blade to remove sugar, plastic, or aluminum foil residues from a hot cooktop.

- Should any **sugar, plastic, or aluminum foil** spill or fall onto a hot burner while it is in use, first switch off the cooktop.
- Then carefully scrape off these residues **immediately** while they are still hot, using a shielded scraper blade.
- Afterwards, clean the ceramic surface in its cooled state, as described above.

Cleaning the burner control knobs

- Clean the knobs with a soft sponge, warm water, and a small amount of dish detergent.

Cleaning and care of the oven



Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories.

Allow the heater elements, oven compartment, and accessories to cool before manual cleaning.



Risk of injury due to electric shock.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Never use a steam cleaner for cleaning.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used. The oven front is particularly susceptible to damage from oven cleaners.

All surfaces are susceptible to scratching. Scratches on glass can in some circumstances lead to breakage.

Remove all cleaning agent residues immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- Cleaning agents containing soda, ammonia, acids, or chlorides
- Cleaning agents containing descaling agents on the 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)
- Eraser blocks
- Sharp metal scrapers
- Steel wool
- Spot cleaning with mechanical cleaning agents
- Oven cleaners
- Stainless-steel spiral pads

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. Remove any soiling immediately.

Cleaning and care of the oven

The accessories are not dishwasher-safe.

Useful tip: Soiling caused by spilled fruit juices and cake mixtures is best removed while the oven is still warm. Use caution and make sure the oven is not too hot.

To make it easier to clean the oven:

- Remove the door.
- Remove the side runners.

Removing normal soiling

There is a delicate fibreglass seal around the oven compartment to seal the glass in the oven door. This can be damaged by rubbing or scouring.

Avoid cleaning the fibreglass seal. The fibreglass seal is essential for sealing the door properly.

Removing normal soiling


- Remove normal soiling immediately with warm water, dish detergent, and a clean sponge cloth or a clean, damp microfibre cloth.
- Remove all cleaning agent residues thoroughly with clean water. This is particularly important for any parts with a PerfectClean finish, as cleaning agent residues will impair the non-stick function.
- After cleaning, wipe the surfaces dry using a soft cloth.

Removing stubborn soiling

Do not line the oven (e.g. with aluminum foil) and do not use standard oven cleaners unless they are suitable for use in a self-cleaning oven.


Spilt fruit and roasting juices may cause lasting discolouration or matte patches on surfaces. This discolouration will not affect the properties of the surface 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 stainless-steel spiral pad, hot water, and liquid dish soap.

You do not need to treat the oven compartment with an oven cleaner as the oven comes with  Self Clean.

- If necessary, you can use the scouring pad on the back of a non-scratching dish sponge to remove the soiling after the holding time.
- Remove all cleaning agent residues thoroughly with clean water.
- Dry all surfaces with a soft cloth.

Cleaning with the Self clean (Clean) operating mode

Instead of cleaning the oven manually, you can use the Self clean  (Clean) operating mode.

During the Self Clean feature, the oven cavity reaches temperatures in excess of 400°C (750°F). Any grime that has accumulated will be broken down and burnt to ash as a result of the high temperatures.

There are 3 Self Clean settings available, each with a different duration:

- level 1 for light soiling
- level 2 for heavier soiling
- level 3 for very heavy soiling

The oven door is automatically locked when the Self Clean process starts. It cannot be opened until after the program has finished.

The timer can be used to delay the start time of the Self Clean program, for instance to make use of cheaper electricity rates.

At the end of the Self Clean program, any residues such as ash from the cleaning process, which are formed depending on the oven cavity's degree of soiling, can be easily wiped away.

Preparing for Self Clean

Accessories that are not suitable for the Self Clean program will be damaged by the high temperatures. Remove all accessories that are not suitable for the Self Clean program from the oven compartment before starting the Self Clean process. This also applies for optional accessories that are not suitable for the Self Clean program.

The following accessories are suitable for the Self Clean program and can be left in the oven compartment during the process:


- Side runners
 - Fully telescopic runners with wire rack HFCBBR 30-3
 - Wire rack HBBR 30-2
- Remove all accessories that are not suitable for the Self Clean program from the oven.
 - Slide the oven rack into the top shelf level.

Coarse soiling in the oven cavity can cause thick smoke to develop. Burnt-on residues can cause lasting discolouration or dull spots on enamelled surfaces.

Before starting the Self Clean program, remove coarse soiling from the oven cavity and scrape any burnt-on residues off enamelled surfaces with a glass scraper.

Cleaning and care of the oven


Starting Self Clean

 Risk of injury caused by hazardous steam.

During the Self Clean program, steam, which can irritate mucous membranes, can be released. During the Self Clean program, do not stay in the kitchen for longer periods of time and do not let children and pets enter the kitchen. It is important to ensure that the kitchen is well ventilated during the Self Clean program. Prevent the odour from escaping into other rooms.

 Risk of burns!

The oven door gets much hotter during the Self Clean program than during normal use. Do not let children touch the appliance during the Self Clean program.

- Select the Self clean  (Clean) operating mode.



PY 1 appears. The digit will flash.



Use < or > to choose between Self Clean levels PY 1, PY 2, and PY 3.

- Select the Self Clean level you want.
- Confirm with OK.

The Self Clean program will start.


 will also appear in the display.





While  is flashing, the door is locked automatically.  lights up as soon as it is locked.


The oven heating and the cooling fan will then turn on automatically.

The oven interior lighting will not come on during the Self Clean program.

If you wish to follow the progress of the Self Clean program, you will need to call up the duration .


- Select OK.
- If necessary, use < or > to move the triangle  until it appears under .

The duration left for the Self Clean program will appear on the display. You cannot alter the duration.

You can use the timer while the Self Clean program is running. When the set time has elapsed, the audible signal will sound and  will flash. The time will then continue to increase on the display. When you confirm with OK, the audible signal will stop and the symbols on the display will go out. PY and the digit indicating the Self Clean level selected will reappear.

Starting Self Clean at a later time

Start the Self Clean program as described and then set the desired finish time within the first five minutes of starting the program.

- Select **OK**.
- Use **<** or **>** to move the triangle ▲ until it is under .

--: appears.

- Confirm with **OK**.

The finish time, calculated from the current time of day plus the duration of the Self Clean program selected, will appear in the display.

- Use **<** or **>** to set the finish time you want.

- Confirm with **OK**.

The finish time set is now saved.



The oven heating switches off.



The end time can be changed at any time up to the start of the program.

As soon as the start time has been reached, the oven heating and the cooling fan will switch on and the duration will appear in the display.



At the end of the Self Clean program



First 0:00,  and  appear.


A continuously lit  symbol indicates that the door is still locked. When  flashes, the door is unlocked.

When the door lock is released:

-  goes out.
-  will flash.
- The buzzer will sound briefly if activated.

- Turn the operating mode selector to the **Off** position.

The audible signal will stop and the symbols on the display will go out.

 **Risk of injury due to hot surfaces**
At the end of the Self Clean program, the oven will still be very hot. You could burn yourself on the heater elements and the oven compartment.
Allow the heater elements and the oven compartment to cool down before removing any Self Clean residues.

- Clean the oven compartment to remove any Self Clean residues (e.g. ash) that can build up depending on the degree of soiling in the oven compartment.

Cleaning and care of the oven



Most residues can be removed with warm water, liquid dish soap, and a clean sponge or a clean, damp microfibre cloth.

Depending on how dirty the oven was prior to cleaning, there may be a visible layer of soiling across the inner glass pane on the door. You can remove this using the scouring side of a dish sponge, a glass scraper, or with a stainless-steel spiral pad and liquid dish soap.







Please note:

- There is a delicate fibreglass seal around the oven compartment to seal the glass in the oven door. This can be damaged by rubbing or scouring. Do not clean the door seal – it is absolutely essential for creating a proper seal.
- Enamelled surfaces can be permanently discoloured by spilt fruit juice. This discolouration is permanent but will not affect the properties of the enamel. Do not attempt to remove these marks.

Self Clean interrupted

If the Self Clean program is cancelled, the oven door will remain locked until the temperature inside the oven drops to below 536°F (280°C).  remains lit up until the temperature of the oven compartment has fallen below this temperature. When  flashes, the door is unlocked.

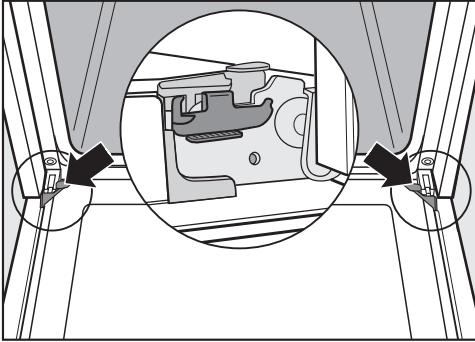
The following events will cause the Self Clean program to stop:

- Turning the operating mode selector to the *Off* position
Once the door has been unlocked,  will go out and the time of day will appear on the display. Start the Self Clean program again if necessary.
- Turning the operating mode selector to a different operating mode
Py and  will appear. Once the door has been unlocked,  will go out and *Py* will start to flash. Start the Self Clean program again if necessary.
- A power failure.
Py and  will appear. Once the door has been unlocked,  will go out and *Py* will start to flash.
When power is restored, *Py* remains lit up until the temperature of the oven compartment has fallen below 280°C.  will then appear. The door is unlocked and the time of day appears on the display.

Cleaning and care of the oven

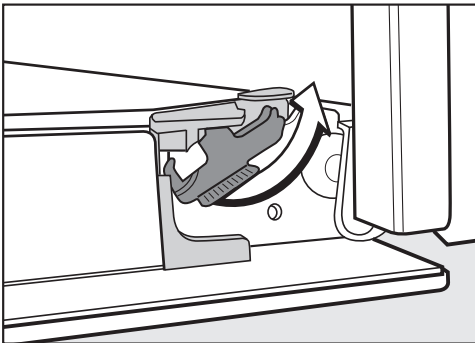
Removing the door

The door weighs approx. 39.7 lbs (19 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.

You could damage the oven if you remove the door incorrectly. 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.

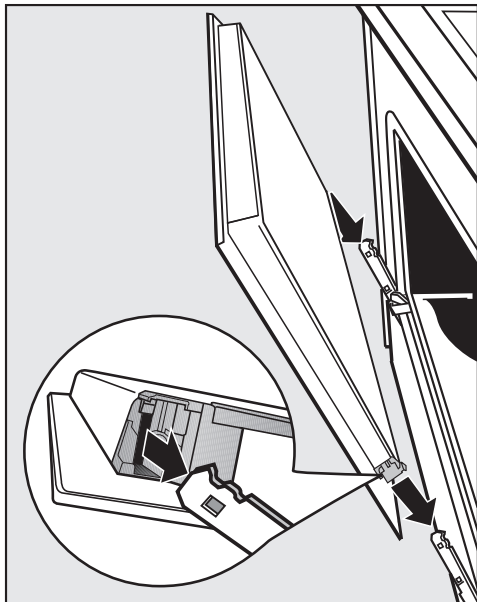
- Close the door to the point where resistance is felt when it is almost closed.



- Hold the door on either side and pull it upwards off the hinge retainers. Make sure that the door is straight.

Cleaning and care of the oven

Reinstalling the door



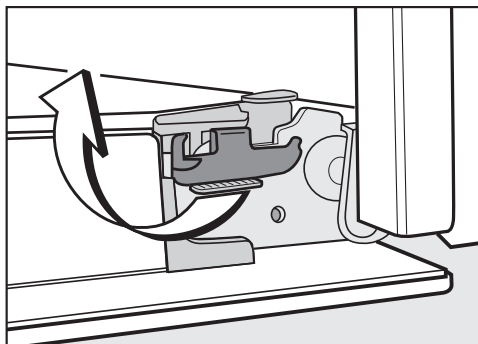
- Hold the door securely on both sides and carefully fit it back into the hinge retainers.

Make sure that you do not tilt the door.

- Open the door fully.


If the locking clamps are not locked, the door could become loose, resulting in damage.

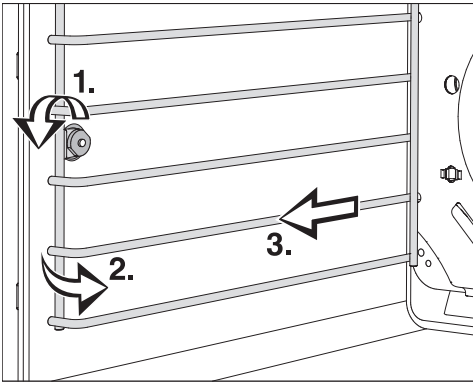
Ensure that the locking clamps are locked after refitting the door.



- To relock the locking clamps, turn them back up to the horizontal position as far as they will go.

Removing the side runners

 Risk of injury due to hot surfaces
The oven gets hot during operation.
You could burn yourself on the
heater elements, oven compartment,
or accessories.
Allow the heater elements, oven
compartment, and accessories to
cool down before removing the side
runners.



- Release the knurled screw (1.).
- Pull the side runners forwards and out of the holder (2.).
- Remove the side runners (3.).

Reassemble by following these instructions in reverse order.

- Insert the components carefully.

Problem solving guide



Many malfunctions and errors that can occur in daily operation can be easily remedied. You can save time and money in many cases, as you do not need to contact Miele Customer Service.

Information to help you rectify malfunctions yourself can be found at www.miele.com/service.


The following tables are designed to help you to find the cause of a malfunction or an error and to resolve it.

Problem	Possible cause and solution
The cooktop or burners cannot be turned on.	There is no power to the range. ■ Check if the fuse has tripped. Contact a qualified electrician or Miele Service (for the minimum fuse rating, see data plate).
	There may be a technical fault. ■ Disconnect the range from the power supply for approx. 1 minute: <ul style="list-style-type: none">– Turn off the relevant fuse.– Remove the fine-wire fuse completely.– Turn off the ground fault circuit interrupter (GFCI). ■ If, after resetting / replacing the fuse or the GFCI, it still will not turn on, contact a qualified electrician or Miele Service.
The heating element for one of the burners switches on and off.	This “timing” of the element is normal. It is caused by the electronic control for the heater rating (see “Operating the electric cooktop – How the burners work”). If the heating switches on and off at the highest power level, the overheating protection has been triggered (see “Features – Safety features of the electric cooktop”).
The display is dark.	There is no power to the oven. ■ Check that the oven’s electrical plug is correctly inserted in the socket and that the socket switch has been switched to on. ■ Check if the circuit breaker has tripped. If it has, contact a qualified electrician or Miele Customer Service.

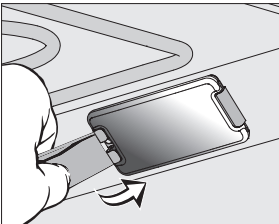

Problem solving guide

Problem	Possible cause and solution
The oven does not heat up.	You have only selected an operating mode or a temperature. ■ Select both an operating mode and a temperature.
	The system lock  has been activated. ■ Deactivate the system lock (see “Operating the oven – Operating the clock / timer”).
	There is no power to the oven. ■ Check if the circuit breaker has tripped. If it has, contact a qualified electrician or Miele Service.
	Demo mode is activated. <i>DE5_</i> appears. The oven can be operated, but the oven heating will not work. ■ Deactivate Demo mode (see “Operating the oven – Operating the clock / timer”).
12:00 is flashing in the display.	There has been a power failure. ■ Reset the time of day (see “Before using for the first time”). Cooking times will also need to be reset.
0:00 appears unexpectedly in the display and  is flashing at the same time. The buzzer might also be sounding.	The oven has been operating for an unusually long period of time, and this has activated the safety shut-off. ■ Turn the operating mode selector to the <i>Off</i> position. The oven is ready to use again immediately.
F 32 appears on the display.	The door lock for the Self Clean program has not locked. ■ Turn the operating mode selector to the <i>Off</i> position and select the desired Self Clean program again. If the problem persists, contact Miele Service.
F 33 appears on the display.	The door lock for the Self Clean program has not opened. ■ Turn the operating mode selector to the <i>Off</i> position and switch the oven off. If the problem persists, contact Miele Service.

Problem solving guide

Problem	Possible cause and solution
F and a fault code not listed here appear on the display.	<p>A fault has occurred that you cannot resolve.</p> <ul style="list-style-type: none"> ■ Contact Miele Service.
A noise is heard after the cooking process is complete.	<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 cabinet carcass.</p> <p>The cooling fan will switch itself off automatically after a certain period of time.</p>
The oven has turned itself off.	<p>To save power, the oven turns off automatically if a button is not pressed after a certain amount of time or after a cooking program has ended.</p> <ul style="list-style-type: none"> ■ Turn the oven back on.
The cake / biscuits are not baked properly.	<p>A different temperature than that given in the recipe was used.</p> <ul style="list-style-type: none"> ■ Select the temperature required for the recipe.
	<p>The ingredient quantities are different from those given in the recipe.</p> <ul style="list-style-type: none"> ■ Check if you have amended the recipe. The addition of more liquid or more eggs will make a wetter mixture which will take longer to cook.
The browning is uneven.	<p>The wrong temperature or shelf level was selected.</p> <ul style="list-style-type: none"> ■ There will always be a slight unevenness. If browning is very uneven, check whether you selected the correct temperature and shelf level.
	<p>The material or colour of the bakeware is not suitable for the operating mode selected.</p> <ul style="list-style-type: none"> ■ When using the Surround  (Surround) operating mode, light-coloured, shiny baking pans will not produce as desirable results. Dark, matte bakeware is best for baking.
There is still soiling in the oven compartment after a Self Clean program.	<p>The Self Clean program burns off soiling in the oven and leaves it as ash.</p> <ul style="list-style-type: none"> ■ Remove the ash with warm water, liquid dish soap, and a clean sponge or a clean, damp microfibre cloth. If there is still coarse soiling left in the oven after the Self Clean program, you should start the program again, selecting a longer duration if necessary.

Problem solving guide

Problem	Possible cause and solution
<p>The accessories make noises when they are pushed into or pulled out of the oven.</p>	<p>The Self-Clean-resistant surface of the side runners creates friction when accessories are pushed into or pulled out of the oven.</p> <ul style="list-style-type: none"> ■ To reduce the friction, add a few drops of heat-resistant cooking oil to some kitchen paper and use this to lubricate the side runners. Repeat this after every Self Clean program.
<p>The oven interior lighting turns off after a short time.</p>	<p>The oven interior lighting is set to switch off automatically after 15 seconds (default setting). You can change this setting (see "Operating the oven – Operating the clock / timer").</p>
<p>The oven interior lighting does not turn on.</p> 	<p>The halogen lamp is faulty.</p> <div data-bbox="385 619 1039 842" style="border: 1px solid black; padding: 5px;"> <p> Risk of injury due to hot surfaces The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, or accessories. Allow the heater elements, oven compartment, and accessories to cool down before manual cleaning.</p> </div> <div data-bbox="385 858 1039 1010" style="border: 1px solid black; padding: 5px;"> <p>The lamp cover can get damaged if it falls down. Hold onto the lamp cover while removing it so it does not fall down. Place a cloth or similar item over the oven floor and the open door to protect them.</p> </div> <ul style="list-style-type: none"> ■ Disconnect the oven from the power supply. Switch off at the wall and withdraw the plug from the socket, or switch off at the circuit breaker. ■ Use the tool supplied to remove the lamp cover from the frame, pulling it out from behind. ■ Do not touch the halogen lamp with your bare fingers. Please follow the manufacturer's instructions. Pull the halogen lamp out. ■ Replace the halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Engage the lamp cover at the front and push it back into the holder. ■ Reconnect the oven to the domestic electrical supply.

Technical Service

Information to help you rectify malfunctions yourself and about Miele spare parts can be found at www.miele.com/service.

Warranty

For further information, please refer to your warranty booklet.

Contact in the event of a fault

In the event of a fault which you cannot remedy yourself, please contact your Miele dealer or Miele Service.

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

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

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

Disposal of the packaging material

The cardboard box and packaging materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also the amount of waste.

Disposal of your old appliance

Electronic and electrical appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for the proper functioning and safe use of the equipment. These could be hazardous to your health and to the environment if disposed of with general waste or if handled incorrectly. Therefore, please do not dispose of your old appliance with general waste.



Consult with local authorities, dealers or Miele in order to dispose of and recycle electrical and electronic appliances. Miele assumes no responsibility for deleting any personal data left on the appliance being disposed. Please ensure that your old appliance is kept away from children until removal. Observe safety requirements for appliances that may tip over or pose an entrapment hazard.

**Please have the model and serial number
of your appliance available when
contacting Customer Service.**

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