

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



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

EAN: 4002515690376 / material number: 10256780

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

More information at www.MieleUSA.com



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Control panel	
MultiLingua	•
MyMiele	•
Show me how	•
Search function automatic programs	•
Steam cooking on up to 3 levels at the same time	•
Motorized lift-up fascia	•
Automatic menu cooking	•
Quantity-independent cooking	•
Steam reduction before end of program	•
Polyphonic acoustic signals	•
Time of day display	•
Polyphonic acoustic signals	<del>`</del>
Date display	
Minute minder	<u>•</u>
Time buffer in h	200
Start-stop programming	•
Automatic switch-off	•
Actual temperature display	•
Acoustic signal when desired temperature is reached	•
Favorites	20
Sabbath program	•
Individual settings	•
Door	
CleanGlass door	•
Door with viewing screen	•
Door hinge side	Bottom
Cavity	
XL cavity	• •
Cavity volume in cu.ft(l)	1.84 (52)
PerfectClean stainless steel cavity	•
No. of rack levels	3
Labeling of rack levels	•
Removable side racks with PerfectClean	•
No. of halogen lamps	double
Cleaning convenience	
Stainless steel front with Clean Touch Steel surface	•
Cavity with PerfectClean	•
External steam generator	•
Soak program	•
Rinse program	<u>•</u>
Cavity drying program	•
Quick-release side racks	•
Automatic descaling	•
Steam technology and water supply	
MultiSteam	•
Water reserve for approx. 90 min cooking	•
Lightweight water container	•
Condensate container behind motorized fascia panel	•
Drain filter	•



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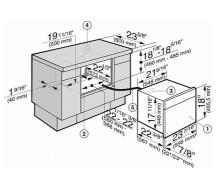


Efficiency and sustainability	
Energy-saving lighting circuit	•
Rapid PreHeat	•
Safety	
Appliance cooling system with cool touch front	•
Safety cut-out	•
System lock	•
Vapor cooling system	•
Door contact switch	•
Technical data	
Niche depth in in. (mm)	22 5/8 (572)
Appliance width in in.(mm)	23 1/2 (595)
Appliance height in in.(mm)	18 (456)
Appliance depth in in.(mm)	22 5/8 (573)
Weight in lbs. (kg)	94 (42.5)
Usable voltage range in V	240/208
Fuse rating in A	20
Number of phases	2
Standard accessories	
No. of universal baking trays with PerfectClean	1
Combi rack with PerfectClean	1
Side racks with PerfectClean	•
No. of perforated stainless steel containers	2
No. of unperforated stainless steel containers	1
Grease filter	•
Connection wire with plug	•
Descaling tablets	•



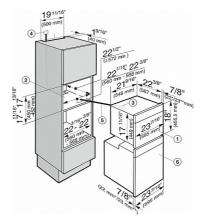
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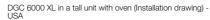




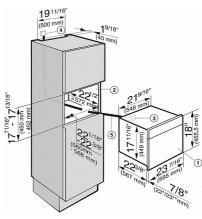
DGC 6000 XL in a floor unit, CLST (Installation drawing) - USA

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



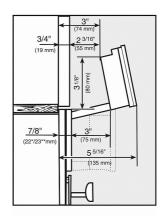


- \* Appliances with glass front
  \*\* Appliances with metal front
  1) Steam oven
  2) Niche
  3) Pass-through for the power cord
  4) Recommended postiion for electrical Connection
  5) Power cord
  6) Oven



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

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