Product data sheet

CONSTRUCTION TYPE AND DESIGN

Combi-Steam Oven	•
PureLine	•
PureLine	•
Combi-Steam Oven	•
Appliance colour	CleanTouch Steel

CONVENIENCE FEATURES

Miele Mix & Match	•
Rapid PreHeat	•
Rapid PreHeat	•
Preheating	•
Preheating	•
External steam generation	•
External steam generation	•
Oxygen sensor	•
Oxygen sensor	•
Individual humidity settings in combination cooking	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of flavours	•
Menu cooking without transfer of flavours	•
Food probe	With cable

MasterChef programs with ability to make individual adjustments	•
MasterChef programs with ability to make individual adjustments	•
Keeping warm	•
Keeping warm	•
Crisp function	•
Crisp function	•
OPERATING MODES	
Convection Bake	•
Convection Roast	•
	•
Combination cooking	•
Combination cooking with Convection Bake	•
Combination cooking with Surround	•
Combination cooking with Maxi Broil	•
Steam cooking	•
Sous-vide	•
Maxi Broil	•
Intensive	•
Humidity Plus	•
Surround	•
Browning	•
Bake	•
Convection Broil	•
Special modes	•
Defrost	•
MasterChef programs	•

Country-specific MasterChef programs Country-specific MasterChef programs Combination cooking with Convection Bake Combination cooking with Surround Combination cooking with Maxi Broil Steam cooking Sous-vide Reheat Reheat Roast with moisture Roa	MasterChef programs	•
Combination cooking with Convection Bake Combination cooking Combination cooking with Surround Combination cooking with Maxi Broil Steam cooking Sous-vide Reheat Reheat Reheat Roast with moisture Roast with	Country-specific MasterChef programs	•
Combination cooking Combination cooking with Surround Combination cooking with Maxi Broil Steam cooking Sous-vide Reheat Reheat Reheat Roast with moisture Roast with moisture Roast with moisture Rosil Broil Broil Intensive Humidity Plus Surround Browning Bake Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Country-specific MasterChef programs	•
Combination cooking with Surround Combination cooking with Maxi Broil Steam cooking Sous-vide Reheat Reheat Reheat Reheat Roast with moisture Roas	Combination cooking with Convection Bake	•
Combination cooking with Maxi Broil Steam cooking Sous-vide Reheat Reheat Reheat Roast with moisture Maxi Broil Broil Broil Convection Broil Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Combination cooking	•
Steam cooking Sous-vide Reheat Reheat Reheat Roast with moisture Roast with moist with moisture Roast with moisture Roast with moisture Roast with	Combination cooking with Surround	•
Sous-vide • Reheat • Reheat • Roast with moisture • Maxi Broil • Broil • Broil • Intensive • Humidity Plus • Surround • Browning • Bake • Convection Broil • Plate warming • Special modes • Broiling operating modes •	Combination cooking with Maxi Broil	•
Reheat Reheat Roast with moisture Roast with moisture Roast with moisture Maxi Broil Broil Broil Intensive Humidity Plus Surround Browning Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Steam cooking	•
Reheat Roast with moisture Roast with moisture Roast with moisture Maxi Broil Broil Broil Intensive Humidity Plus Surround Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Sous-vide	•
Roast with moisture Roast with moisture Maxi Broil Broil Broil Intensive Humidity Plus Surround Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Reheat	•
Roast with moisture Maxi Broil Broil Broil Intensive Humidity Plus Surround Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Reheat	•
Maxi Broil Broil Broil Intensive Humidity Plus Surround Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Roast with moisture	•
Broil Broil Intensive Humidity Plus Surround Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes	Roast with moisture	•
Broil	Maxi Broil	•
Intensive • Humidity Plus • Surround • Browning • Convection Broil • Plate warming • Plate warming • Special modes • Broiling operating modes • Broiling operating modes • Convection Broil • Convection Broiling	Broil	•
Humidity Plus Surround Browning Bake Convection Broil Plate warming Plate warming Special modes Broiling operating modes •	Broil	•
Surround Browning Convection Broil Plate warming Plate warming Special modes Broiling operating modes •	Intensive	•
Browning Bake Convection Broil Plate warming Plate warming Special modes Broiling operating modes •	Humidity Plus	•
Bake Convection Broil Plate warming Plate warming Plate warming Special modes Broiling operating modes •	Surround	•
Convection Broil Plate warming Plate warming Special modes Broiling operating modes •	Browning	•
Plate warming Plate warming Special modes Broiling operating modes •	Bake	•
Plate warming Special modes Broiling operating modes •	Convection Broil	•
Special modes • Broiling operating modes •	Plate warming	•
Broiling operating modes •	Plate warming	•
	Special modes	•
Broiling operating modes •	Broiling operating modes	•
	Broiling operating modes	•

USER CONVENIENCE

Clear text on control panel	•
Display	M Touch
SoftOpen	•
SoftOpen	•
SoftClose	•
SoftClose	•
Language Options	•
Language Options	•
MyMiele	•
MyMiele	•
Help function	•
Help function	•
Motorized lift-up control panel	•
Motorized lift-up control panel	•
Quantity-independent cooking	•
Quantity-independent cooking	•
Steam cook simultaneously on up to 4 levels	•
Steam cook simultaneously on up to 4 levels	•
Automatic menu cooking	•
Automatic menu cooking	•
Steam reduction before end of program	•
Steam reduction before end of program	•
Polyphonic audible signals	•
Polyphonic audible signals	•
Time-of-day display	•
Time-of-day display	•

Date display	•
Date display	•
Timer	•
Timer	•
Programmable start of cooking duration	•
Programmable start of cooking duration	•
Programmable end of cooking duration	•
Programmable end of cooking duration	•
Programmable cooking duration	•
Programmable cooking duration	•
Actual temperature display	•
Actual temperature display	•
Desired temperature display	•
Desired temperature display	•
Audible signal when desired temperature is reached	•
Audible signal when desired temperature is reached	•
Recommended temperatures	•
Recommended temperatures	•
Favourites	•
Favourites	•
Sabbath Program	•
Sabbath Program	•
Individual settings	•
Individual settings	•
Networking with Miele@home	•
Networking with Miele@home	•
Display	M Touch

Timers	•
Timers	•
MotionReact DG	•
MotionReact DG	•
CLEANING CONVENIENCE	
Maintenance programs	•
Maintenance programs	•
Stainless steel / Clean Touch Steel surface	•
Stainless steel oven compartment with linen- weave pattern and PerfectClean finish	•
External steam generator	•
Automatic descaling	•
CleanGlass door	•
Stainless steel / Clean Touch Steel surface	•
Stainless steel oven compartment with linen- weave pattern and PerfectClean finish	•
Hinged broiler	•
Hinged broiler	•
External steam generator	•
Condensate bottom heater	•
Condensate bottom heater	•
Separate soak	•
Separate soak	•
Rinse program	•
Rinse program	•
Oven compartment drying program	•
Oven compartment drying program	•

Quick-release side racks

/17/23, 6:55 PM	DGC 7880 Miele
Quick-release side racks	•
Removable side racks	•
Removable side racks	•
Descaling	•
CleanGlass door	•
STEAM TECHNOLOGY AND WATER SUPPLY	
MultiSteam	•
MultiSteam	•
Condensate container behind motorized lift- up control panel	•
Condensate container behind motorized lift- up control panel	•

Drain filter

Drain filter

Fresh-water container tank behind motorized lift-up control panel

Fresh-water container volume in I 1.4

Fresh-water container volume in I 1.4

SAFETY

Appliance cooling system with touch-cool fronts	•
Safety shut-off	•
System lock	•
Appliance cooling system with touch-cool fronts	•
Safety shut-off	•
System lock	•
Steam cooling system	•

Steam cooling system	•
Sensor lock	•
Sensor lock	•

TECHNICAL DATA

Replacing lamps	Customer Service
Oven mode temperatures in °F (°C)	85-575 °F (30-300 °C)
Oven interior lighting	BrilliantLight
Number of shelf levels	4
Numbered shelf levels	•
Numbered shelf levels	•
Oven interior lighting	BrilliantLight
Niche width min. in inches (mm)	28 5/8 (724)
Niche width min. in inches (mm)	724
Niche width max. in inches (mm)	28 5/8 (724)
Niche width max. in inches (mm)	724
Niche height min. in inches (mm)	610
Niche height min. in inches (mm)	24 1/8 (610)
Niche height max. in inches (mm)	24 1/4 (615)
Niche height max. in inches (mm)	615
Niche depth in mm	24 1/8 (610)
Niche depth in mm	610
Appliance width in mm	29 7/8 (757)
Appliance width in mm	29 7/8 (757)
Appliance width in mm	757
Appliance width in mm	29 7/8 (757)
Appliance height in mm	24 1/2 (620)
Appliance height in mm	24 1/2 (620)

Appliance height in mm	24 1/2 (620)
Appliance height in mm	619.5
Appliance depth in mm	22 5/8 (573)
Appliance depth in mm	22 5/8 (573)
Appliance depth in mm	573
Appliance depth in mm	22 5/8 (573)
Weight in lbs (kg)	111 (50.1)
Weight in lbs (kg)	111 (50.1)
Weight in lbs (kg)	111 (50.1)
Weight in lbs (kg)	110.45 (50.1)
Total rated load in kW	2.800-3.700
Total rated load in kW	2.800-3.700
Voltage in V	0
Voltage in V	0
Usable voltage range in V	240/208
Usable voltage range in V	240/208
Frequency in Hz	60
Frequency in Hz	60
Fuse rating in A	20
Fuse rating in A	20
Number of phases	2
Number of phases	2
Power cable with plug	•
Length of power cable in m	2
Length of power cable in m	2
Appliance dimensions (W x H x D) in mm	29 7/8 (757) x 24 1/2 (620) x 22 5/8 (573)
Appliance dimensions (W x H x D) in mm	29 7/8 (757) <nbsp></nbsp> x <nbsp></nbsp> 24 1/2 (620) <nbsp></nbsp> x <nbsp></nbsp> 22 5/8 (573)

Niche dimensions (W x H x D) in mm	724-724 x 610-615 x 610
Door hinging	Bottom
ACCESSORIES SUPPLIED	
FlexiClip Runners with PerfectClean (pair)	1
Universal tray with PerfectClean	1
Universal tray with PerfectClean	1
Wire rack with PerfectClean	1
Wire rack with PerfectClean	1
FlexiClip Runners with PerfectClean (pair)	1
Removable side racks with PerfectClean (pair) 1
Removable side racks with PerfectClean (pair) 1
Perforated stainless-steel cooking containers	2
Perforated stainless-steel cooking containers	2
Solid stainless-steel cooking containers	1
Solid stainless-steel cooking containers	1
Descaling tablets	2
Descaling tablets	2
AVAILABLE DISPLAY LANGUAGES	
Available display languages via Language Options	bahasa malaysia