

Design for life.

Baking - Roasting - Cooking
with Miele built-in appliances





Rediscover the joy of cooking!



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Welcome to Miele

IMMER BESSER (forever better) – our pledge

When our two great grandfathers founded the Miele company, they had to make sure they stood apart from the competition in order to be successful. There are effectively only two ways of doing this: either by being cheaper than the rest or by being better than the rest. It is not really possible to be both at the same time.

They decided to be "better" than the rest.

Numerous best in class awards and certificates attest to the fact that Miele has continued to renew its commitment to being "immer besser" throughout the past 116 years. However, the millions of satisfied customers around the world are perhaps the most important endorsement.

At the heart of this success lies a continuity of values and goals which are typically only found in companies which have been family-run for generations, rather than in businesses which are guided by the often short-term interests of the stock market.

It is in this sense that Miele has embodied first-class product quality and German engineering since 1899. Miele also stands in equal measure for respect, fairness and mutual esteem towards sales partners, customers, suppliers, employees and neighbours. Buying a Miele is an environmentally friendly decision. We ensure this by using methods of production that save resources as well by producing products which set new standards in terms of their consumption of electricity, water and detergent – and save you money at the same time.*

As directors and co-proprietors of the fourth generation of our business we promise you that this will not change.



Dr. Markus Miele



Dr. Reinhard Zinkann

IMMER BESSER (Forever Better)

Our brand promise



There are many good reasons for choosing Miele.

Here are just six of them.

Since the company was founded in 1899, Miele has remained true to its 'Immer Besser' (forever better) brand promise. This lends expression to our endeavours to be 'Immer besser' (forever better) than our competitors and 'Immer besser' (forever better) than we already are. For our customers this means the peace of mind of knowing that choosing Miele is a good decision – and probably the decision of a lifetime!



The Miele brand

In many countries Miele is the most coveted brand in its branch of industry. On its own home market in Germany, Miele was even voted "best brand ever" in 2013 across all product branches. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the performance, convenience, design and environmental friendliness of their domestic appliances. People who buy Miele are quality conscious and have style.



Miele quality

For more than 100 years it has been a proven adage that you can trust Miele and rely on our appliances. We are the only manufacturer in our branch of industry to test products such as our washing machines, tumble dryers, dishwashers and ovens for the equivalent of 20 year's use. Once a Miele, always a Miele: Miele customers around the world remain loyal to Miele and recommend Miele to others. Looking to the future, we promise not to entertain any compromises when it comes to quality and durability!



Miele technology

Miele stands for excellent results combined with minimum energy consumption. This applies to the hygienic and gentle care of your laundry, your flooring and your crockery as well as when conjuring up exquisite culinary delights. Many innovative features only available from Miele ensure this and numerous first places in major prestigious product tests conducted around the world confirm it.



Miele convenience

Whether using a conventional rotary switch, discreet sensor controls or a high-resolution touch display like the one on your smartphone: operating a Miele appliance is both easy and fun. Add to this a multitude of convenient and reliable automatic programmes and a great love of detail - success is guaranteed - on both laundry and kitchen appliances. Make life easier for yourself with Miele!



Miele design

Miele believes in clean lines and timeless elegance. Nowhere else will you find such a comparable range of built-in kitchen appliances, with consistency in design lines and colour options, to suit the most diverse of interior designs and kitchen furniture fronts. Great care is taken to coordinate appliance design across the range. Whatever the style of your kitchen: Miele is the perfect match.

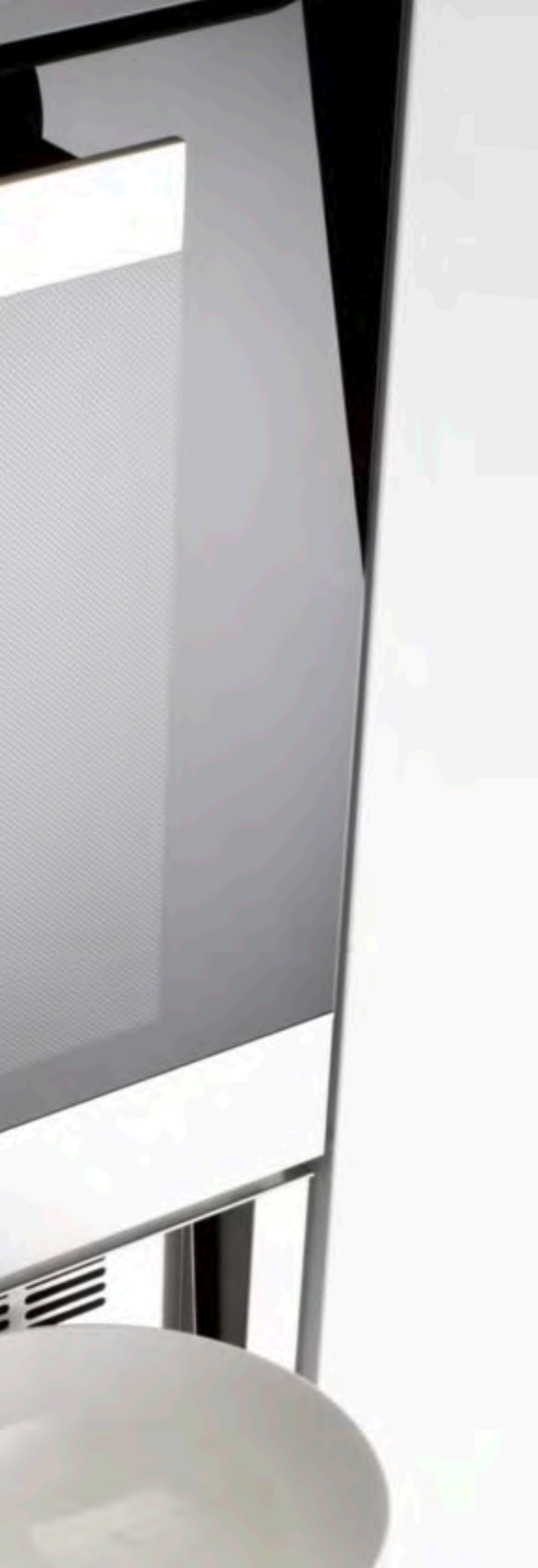


Miele Service

Miele customers enjoy preferential treatment: thanks to our fast and efficient after-sales service operation, as well as complimentary post-purchase cooking appliance demonstrations that help you get the most out of the appliances to achieve perfect results. We will always be there for you. That's a promise!



Miele



Which design line suits you best?

PureLine – space for the essentials

PureLine blends into the background, fitting in with the design of a modern kitchen where the focus is on using only few materials. The high proportion of glass in the PureLine design creates a calm and aesthetic appearance. Horizontal stainless-steel elements and an eye-catching handle which almost appears to be floating in front of jet black glass elements are characteristic features of these appliances.

Full-glass appliances in Obsidian Black, Havana Brown and Brilliant White follow the puristic approach of this design line perfectly.

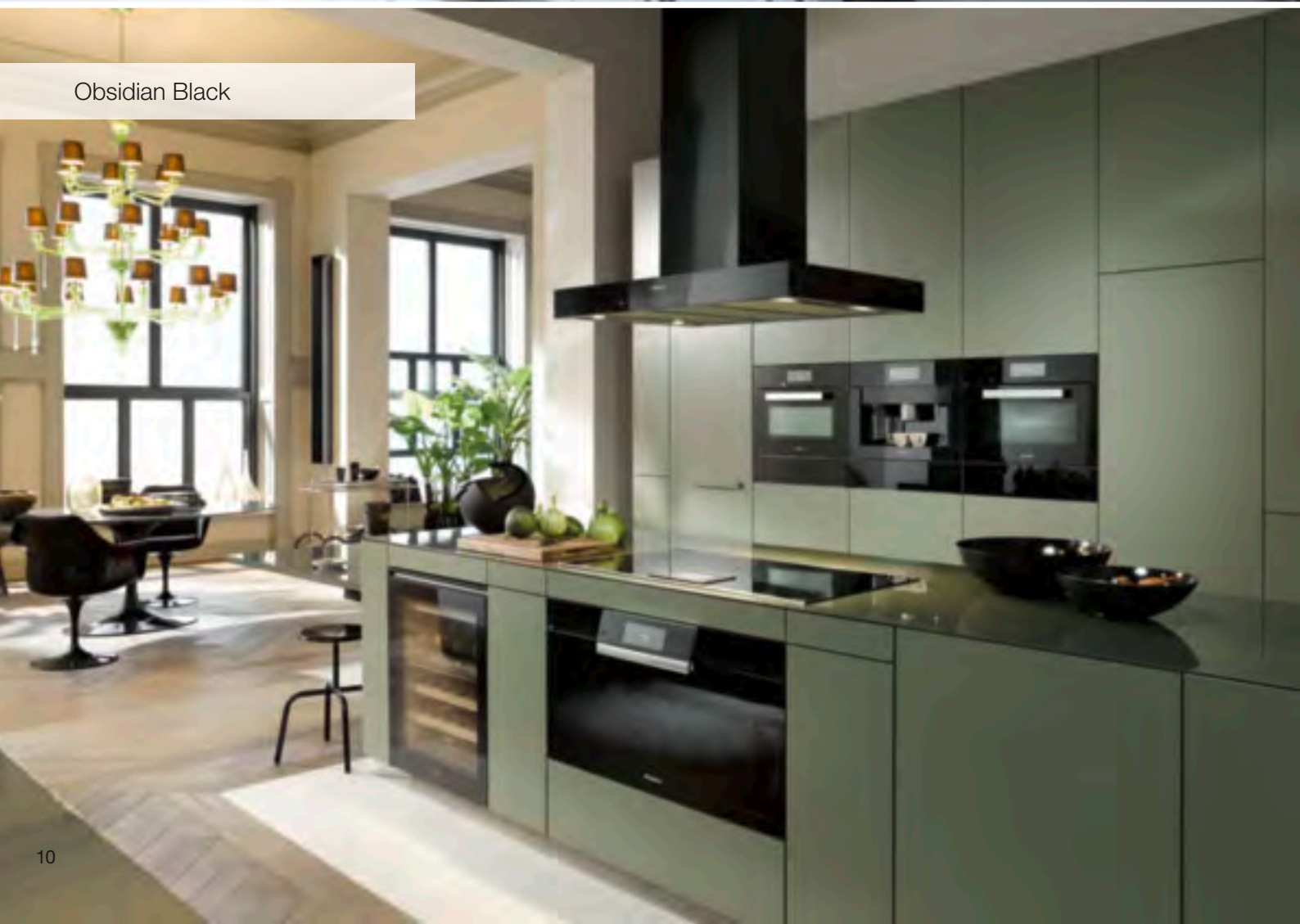


Individual designs with colours and materials

Four options to choose from



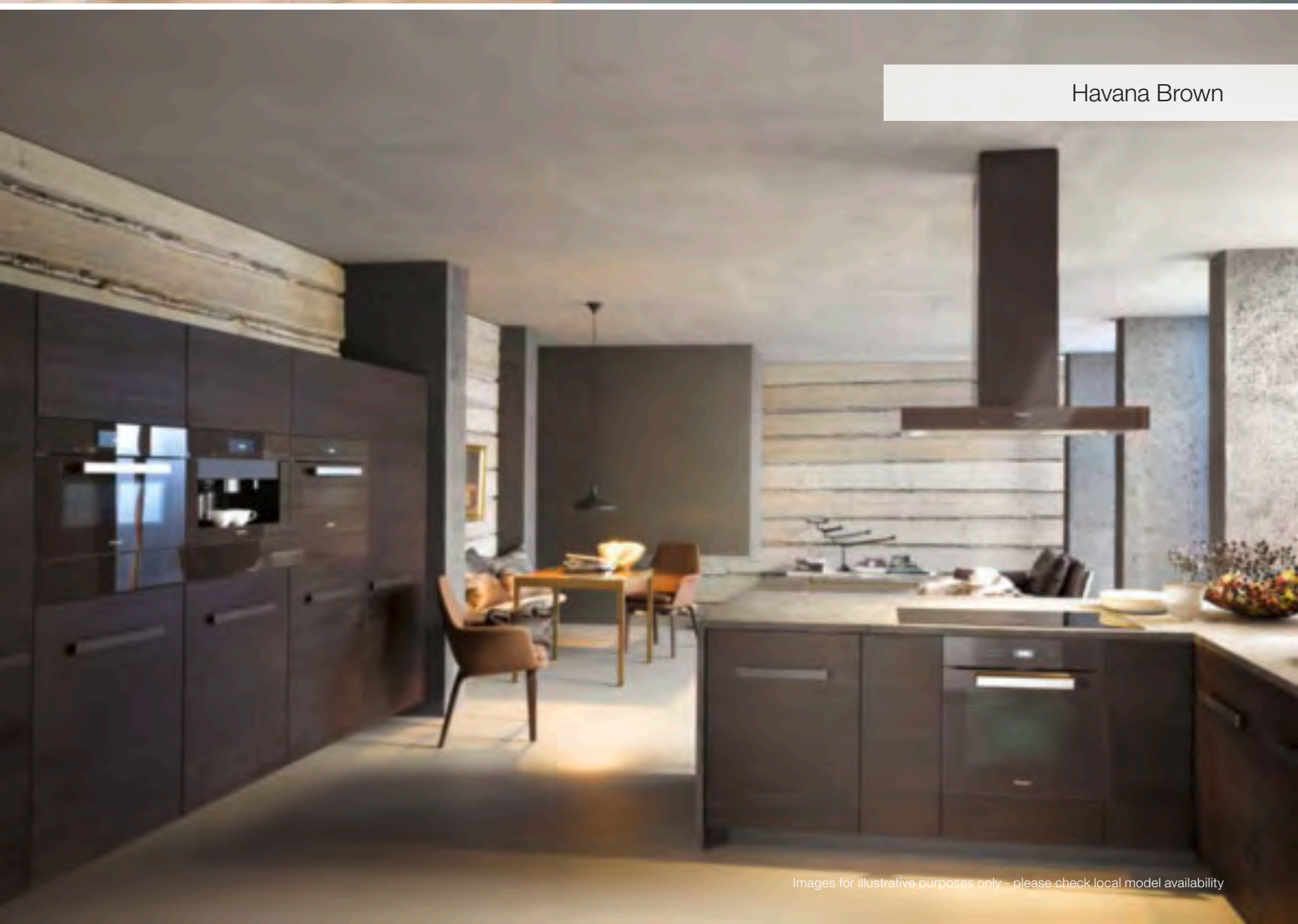
Stainless steel/CleanSteel



Obsidian Black



Brilliant White



Havana Brown

Miele Signature

A unique range of handle designs for your kitchen

Miele has created special appliance handles for the PureLine design line. Give your kitchen a sense of individuality and select one of four exclusive handle designs from our handle collection.

Exceptional materials and excellent workmanship turn every handle into one of a kind. Let yourself be inspired by this haptic and optical experience. Your personal taste is decisive here. Four handle designs are on offer – perfectly complementing the PureLine design line available in Stainless steel/CleanSteel, Obsidian Black, Brilliant White and Havana Brown.



Gold

The 'Gold' handle design conveys a sense of luxury. The matt surface finish and the warm golden colour add a special touch to the handle and provide timeless elegance. The appliances turn into real eye catchers in your kitchen.

Nature

Solid natural materials give this handle design an individual appeal. Depending on the appliance colour, high-quality wood or slate inserts are embedded into the metal profile of the handle.

Vitro

Pure elegance in a lineal design throughout characterises the 'Vitro' handle design. A narrow glass strip in the colour of the appliance is inserted into the striking metal profile of the handle.

Classic

The 'Classic' handle design appears restrained and low-key in the matching front colour.

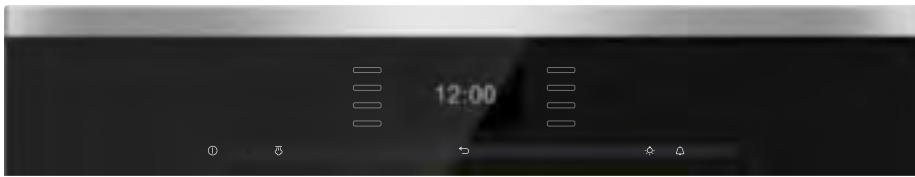
These handles are available as after-market accessories for use on ovens, steam ovens, microwave ovens and warming drawers from the Generation 6000 range of built-in products.



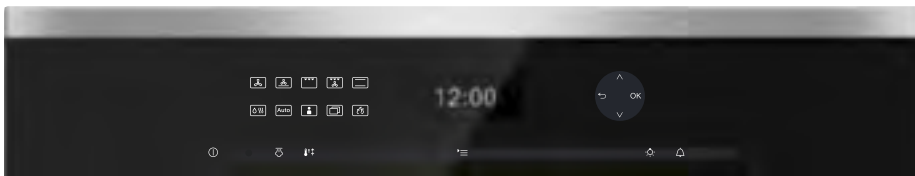
Which user interface do you prefer?

The user interfaces on Miele built-in appliances

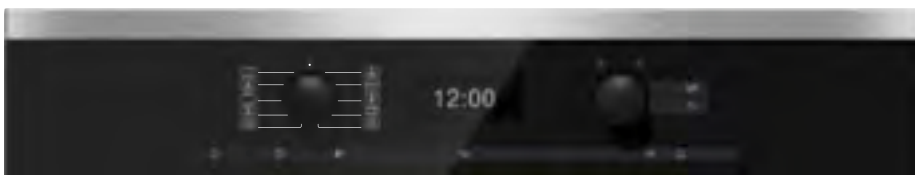
All appliances from the new Generation 6000 are equipped with controls based on a common underlying logic. For example, the display is always positioned centrally, regardless of which operating concept you choose. The array of sensors is the central element of all user interfaces. It displays functions which are always directly available to you.



SensorTronic: a 5-line TFT display with sensor pushbuttons to the side present menu content excellently. The simple user interface is a particularly characteristic feature.



DirectSensor: an operating mode is selected at a single touch of one of the symbols positioned to the left of the display. Touch elements to the right of the display navigate the operator through the different levels.



DirectControl: the desired operating modes can be selected by turning the classic knob on the left hand side. Settings within the 4-line text display, such as temperature or time, are selected via the knob on the right hand side and confirmed with the sensor-touch controls.



EasyControl: the control elements are designed in a similar way to DirectControl. The only difference is that status information, such as temperature and time settings, appears in a large 7-segment LC display.

M Touch achieving results fast with the innovative touch display: the innovative M Touch display is as fast, as easy to use and as self-explanatory as a smart phone. This display enables you to operate the appliances quickly and intuitively by using touch controls or swiping the display. Many functions can be selected by a single touch of a fingertip. The central display with white text ensures perfect visibility of information and is supported discreetly by colour for an elegant appeal.



11:00

Main menu



Oven functions

Auto

Automatic programmes



Special applications



User programmes

Se





Are you familiar with combination appliances from Miele?

Excellent versatility when baking, roasting, steaming and heating

Miele built-in appliances are available as solo and as combination appliances.

Solo appliances have one function. These appliances, such as conventional ovens, steam ovens, microwave ovens and Gourmet warming drawers, are equipped with their relevant individual classic function.

Miele combination appliances are ideal additions to a classic conventional oven. 45 cm high units in combination with a 14 cm high Miele Gourmet warming drawer fit perfectly in a 60 x 60 cm niche. This opens up untold cooking opportunities. A 60 x 60 cm steam combination oven is also available.

Combination appliances are also ideal for small kitchens. It is possible, for example, to accommodate operating modes of a conventional oven, microwave, steam oven and warming drawer, with their classic as well as with combination modes, in a tall cabinet with a niche height of 120 cm, or two 60 cm tall niches side-by-side.

Solo appliances



The conventional oven – an all-round talent



The steam oven – ideal for healthy food preparation



The microwave oven – always ready for quick use

Combination appliances



Conventional oven with microwave (Speed oven) – compact and powerful



The steam oven with conventional oven functions – perfect in combination mode



Gourmet warming drawer – the perfect partner in your kitchen

For more information, please refer to the relevant chapter in this brochure or the Miele websites www.miele.com.au or www.miele.co.nz



Built-in ovens



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Which niche size is available?

Which oven size do you prefer?

Niche dimensions of Miele built-in ovens

Miele built-in ovens are available in various sizes – you will find the perfect one for your kitchen.



Extra-large
90 cm wide, 48 cm high



Large-capacity
60 cm wide, 60 cm high



Classic
60 cm wide, 60 cm high



Compact
60 cm wide, 45 cm high

Miele offers a wide range of built-in ovens

Do you enjoy preparing large roasts or baking large amounts of biscuits? However consuming your love of baking and roasting may be, Miele ovens offer you sufficient space!



Extra-large
90 litres, 3 shelf levels



Large-capacity
76 litres, 5 shelf levels



Classic
56 litres, 4 shelf levels



Compact
49 litres, 3 shelf levels



What is most important to you in terms of cleaning and care?

Cleaning systems* of Miele built-in ovens

The food - simply delicious. But what about the cleaning?

Miele offers two different cleaning systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.



Exclusive to Miele PerfectClean

Cleaning made easy: many components in your Miele oven such as oven interior, baking trays, and baking and roasting racks feature a patented surface finish with unique non-stick properties. Persistent soiling is easily removed using water with a dash of washing-up liquid and a soft sponge.



Pyrolytic cleaning

Pyrolytic cleaning is an automatic process in which residue in the oven is incinerated to ash at a very high temperature. This makes arduous scrubbing and abrasive cleaners a thing of the past. The pyrolytic self-cleaning feature turns all food remains to ash which can be easily removed from the oven surfaces without a trace. Economical use of time and energy: as much as necessary - as little as possible.



PyroFit

Thanks to PyroFit not just the oven cabinet, but also select side racks, baking and roasting racks and FlexiClip full telescopic runners are sparklingly cleaned during every pyrolytic cleaning process. During the pyrolytic cleaning process, these accessories can remain inside the oven and are cleaned at the same time as the oven.

* Features depend on model



Which product features are particularly important to you?

Miele built-in oven highlights*

Exclusive to Miele **Moisture Plus**
Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls.

Now you can too: with a Miele oven with Moisture Plus. Increasing the humidity in the oven optimises cooking of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if fresh from the local baker; succulent, tender meat with a nicely browned crust, perfect oven bakes, delicious soufflés and so much more.



Exclusive to Miele **Wireless food probe**
No supervision necessary: the countdown indicator provides precise information on when meat, fish or poultry is ready.

Exclusive to Miele **FlexiClip fully telescopic runners**
Flexible and safe, fully extendable: you can baste or turn meat outside the hot oven without the risk of getting burned.

Automatic programmes
Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatically regulated food preparation.

Exclusive to Miele **Special applications**
For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.

Exclusive to Miele **Special automatic programmes**
Perfect results guaranteed: the most favourite local recipes saved as automatic programmes.

* Features depend on model

Which product features are particularly important to you?

Miele built-in oven product benefits*



Exclusive to Miele **Crisp function**
For a crispy finish: removing excess moisture when preparing some foods, such as pizza or French fries, achieves better results.



User programmes
For your favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.



CleanSteel
No fingerprints on stainless steel: the surface is protected and no special cleaning agents are required.



Electronic temperature control
Automatic monitoring: the temperature selected is constantly monitored and maintained.



Food probe
Stress-free menu planning: the remaining time left for the programme to run can be easily viewed; supervising the process is no longer necessary.



Individual settings
You decide on language, audible signal, display brightness, etc.



Clock/timer functions
Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Self-cleaning catalytic enamel
This helps to keep the back panel of the oven clean: during the cooking process, grease residue is continually broken down.



AirClean catalyser
Prevents grease deposits on furniture, walls and curtains: grease and odours are substantially reduced.



Appliance cooling system and touch-cool fronts

Maximum protection: all surfaces of and around the appliance remain cool, offering a high degree of safety and protection against burns.



Energy efficiency

Low energy consumption: protects the environment and saves money.



Safety functions

Your guardian angel: should you forget to switch the appliance off, the safety switch-off function does it for you.



Residual heat utilisation

Ecological and economical: Miele ovens switch off earlier and make use of residual heat to complete the cooking process.



TwinPower hot air fans

Quickly ready for use: 2 hot air fans provide extremely rapid heating-up of the oven and optimum hot air distribution.



3D control panel

Ergonomic and intuitive: inclined control panel with M Touch controls.



Rotisserie

Nice and crispy on all sides: crispy roast chicken, for example, is very evenly roasted and browned.

* Features depend on model

The perfect programme for every recipe

Miele built-in oven baking and roasting programmes*

H 6000 baking and roasting programmes*



Fan Plus

Perfectly soft and light: ideal for gentle baking and roasting on up to three levels.



Top and bottom heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting recipes.



Moisture Plus

As if fresh from the baker's: moisture ensures an incredibly spongy dough and a nicely browned crust. Also perfect for roasts!



Intensive baking

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans - crispy base, juicy on top.



AutoRoast

Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a lower roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat and many more.



Full grill

Versatile for indoors: for grilling large quantities of steaks, kebabs, etc.



Economy grill

Designed for small quantities: ideal for small amounts of food such as steaks. Perfectly grilled every time.



Top heat

Perfect finish: for a perfect topping when gratinating, baking toppings and browning.



Bottom heat

Individual requirements: for cooking food in Bain Marie or for browning from underneath.



Defrosting

Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cold air.



Rapid heat-up

For those who lead a busy life: if you only have little time for cooking, you will appreciate this programme.



Gentle bake

Extremely energy saving: perfectly cooked succulent roasts or oven bakes, depending on the model.



Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatically regulated cooking process.



Low-temperature cooking

For perfect results: this method brings out the best in any type of meat - automatically.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.



User programmes

For up to 20 favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.

*Features depend on model



Which aspects are important to you?

With this completed check-list your Specialist Miele Sales Consultant can advise you on the most suitable models.

1. Appliance niche and cabinet volume

- 45×60 cm, 49 litres
- 60×60 cm, 56 litres
- 60×60 cm, 76 litres
- 90×48 cm, 90 litres

2. Cleaning and care

- PerfectClean
- Pyrolytic cleaning
- PyroFit

3. User interfaces

- M Touch
- SensorTronic
- DirectSensor
- DirectControl
- EasyControl

4. Appliance colours

- Stainless steel/CleanSteel
- Brilliant White
- Obsidian Black
- Havana Brown

5. Product highlights

- Moisture Plus
- Wireless food probe
- FlexiClip telescopic runners
- Automatic programmes
- Special applications
- Crisp function



The perfect oven for you – find it here!

Product overview of Miele built-in ovens

Built-in wall ovens



H 2260 B

- PureLine, Discovery spec. level
- 60 x 60 cm, 56 l cabinet, 4 shelf levels
- PerfectClean cabinet and tray
- Stainless steel/CleanSteel



H 2460 B

- PureLine, Discovery spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- PerfectClean cabinet and tray
- Stainless steel/CleanSteel



H 2661 B

- PureLine, Discovery spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Perfect Clean cabinet and tray
- EasyControl user interface
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black



H 2661 BP

- PureLine, Discovery spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Pyrolytic cleaning
- EasyControl user interface
- Stainless steel/CleanSteel



H 6260 B

- PureLine, Reference spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- PerfectClean cabinet and accessories
- EasyControl user interface
- Stainless steel/CleanSteel
- Moisture Plus



H 6260 BP

- PureLine, Reference spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Pyrolytic cleaning with PyroFit accessories
- EasyControl user interface
- Stainless steel/CleanSteel
- Moisture Plus



H 6267 B Culinario

- PureLine, Reference spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- PerfectClean cabinet and accessories
- EasyControl user interface
- Stainless steel/CleanSteel
- Moisture Plus
- 20 automatic programmes
- 1 set of HFC 71 FlexiClips



H 6267 BP Culinario

- PureLine, Reference spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Pyrolytic cleaning with PyroFit accessories
- EasyControl user interface
- Stainless steel/CleanSteel
- Moisture Plus
- 20 automatic programmes
- 1 set of HFC 72 FlexiClips



H 6461 BP

- PureLine, Premium spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Pyrolytic cleaning with PyroFit accessories
- DirectSensor user interface
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- Advanced Moisture Plus
- More than 60 automatic programmes and special applications



H 6660 BP

- PureLine, Premium spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Pyrolytic cleaning with PyroFit accessories
- SensorTronic user interface
- Stainless steel/CleanSteel
- Advanced Moisture Plus
- More than 100 automatic programmes and special applications
- Food probe
- Crisp function



H 6860 BP

- PureLine, Prestige spec. level
- 60 x 60 cm, 76 l cabinet, 5 shelf levels
- Pyrolytic cleaning with PyroFit accessories
- M Touch user interface
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- Advanced Moisture Plus
- More than 100 automatic programmes and special applications
- Wireless food probe
- Crisp function
- 1 set of HFC 72 FlexiClips



H 2601 B

- PureLine, Discovery spec. level
- 60 x 60 cm, 49 l cabinet
- 3 shelf levels
- PerfectClean refined cabinet and tray
- EasyControl user interface
- Stainless steel/CleanSteel

The perfect oven for you – find it here!

Product overview of Miele built-in ovens



H 6290 B

- PureLine, Discovery spec. level
- 90 x 48 cm, 90 l cabinet, 3 shelf levels
- PerfectClean cabinet and tray
- TwinPower fan system
- Clock with timer functions
- Stainless steel/CleanSteel



H 6890 BP

- PureLine, Prestige spec. level
- 90 x 48 cm, 90 l cabinet, 3 shelf levels
- M Touch user interface
- Pyrolytic cleaning with PyroFit accessories
- TwinPower fan system
- Stainless steel/CleanSteel
- MoisturePlus, wireless food probe, 2 sets of HFC 92 FlexiClips, over 100 automatic programmes and special applications, Crisp function

Built-in ovens

Range overview



Model number	H 2260 B	H 2460 B	H 2661 B
Design			
Display	-	-	EasyControl
Retractable dials/Clear text/Symbols	●/-/●	●/-/●	●/-/●
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	●	●	●
Electronic temperature regulation from 25 – 300°C	-	-	-
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/●/●	●/●/●/●
Moisture plus/Auto roast	-/-	-/-	-/-
Automatic programmes/Sabbath mode	-/-	-/-	-/-
Top heat/Economy grill	-/-	-/-	-/-
Convenience features			
Time controlled steam injection	-	-	-
Clock display/Date display	-/-	-/-	●/-
Minute minder/Clock buffer in h	-/-	-/-	●/-
Start-Stop programming/Auto switch-off	-/-	-/-	●/●
Actual temperature display/Recommended temperatures	-/-	-/-	-/-
User programmes/Programmable settings	-/-	-/-	-/●
Oven door			
CleanGlass oven door/Door contact switch	●/-	●/-	●/-
Oven cavity			
Oven capacity in l	56	76	76
Number of shelf levels/Shelf levels embossed on oven trim	4/-	5/●	5/●
Number of halogen lights	1	1	1
TwinPower hot air fan	-	-	-
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
PerfectClean oven cavity with catalytic back panel	●	●	●
Pyrolytic cleaning programme	-	-	-
Hinged grill element	●	●	●
Efficiency and sustainability			
European energy efficiency class	A	A	A
Residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	-/-	-/-	-/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V	3.5/230	3.5/230	3.5/230
Accessories supplied			
Baking tray/Universal tray with PerfectClean	-/●	-/●	-/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/2/-	-/2/-	-/2/-
Side racks with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/●/-	-/●/-
FlexiClip telescopic runners	opt.	opt.	opt.
Available colours			
Stainless steel/CleanSteel	●	●	●
Brilliant White	-	-	●
Obsidian Black	-	-	●
Mink	-	-	-



Built-in ovens

Range overview



Model number	H 2601 B	H 2661 BP	H 6260 B
Design			
Display	EasyControl	EasyControl	EasyControl
Retractable dials/Clear text/Symbols	●/-/●	●/-/●	●/●/●
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	●	●	-
Electronic temperature regulation from 25 – 300°C	-	-	●
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/-/●	●/●/●/●
Moisture plus/Auto roast	-/-	-/-	●/-
Automatic programmes/Sabbath mode	-/-	-/-	-/-
Top heat/Economy grill	-/-	-/-	-/-
Convenience features			
Time controlled steam injection	-	-	-
Clock display/Date display	●/-	●/-	●/-
Minute minder/Clock buffer in h	●/-	●/-	●/200
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	-/-	-/-	●/●
User programmes/Programmable settings	-/●	-/●	-/●
Oven door			
CleanGlass oven door/Door contact switch	●/-	●/-	●/-
Oven cavity			
Oven capacity in l	49	76	76
Number of shelf levels/Shelf levels embossed on oven trim	3/●	5/●	5/●
Number of halogen lights	1	1	1
TwinPower hot air fan	-	-	-
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
PerfectClean oven cavity with catalytic back panel	●	-	●
Pyrolytic cleaning programme	-	●	-
Hinged grill element	●	●	●
Efficiency and sustainability			
European energy efficiency class	A	A	A+
Residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	-/●	-/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 448 – 452 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V	3.5/230	3.6/230	3.5/230
Accessories supplied			
Baking tray/Universal tray with PerfectClean	-/●	-/●	●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/2/-	2/-/-
Side racks with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/●/-	●/-/-
FlexiClip telescopic runners	opt.	opt.	opt.
Available colours			
Stainless steel/CleanSteel	●	●	●
Brilliant White	-	-	-
Obsidian Black	-	-	-
Mink	-	-	-





Model number	H 6267 B Culinario	H 6260 BP	H 6267 BP Culinario
Design			
Display	EasyControl	EasyControl	EasyControl
Retractable dials/Clear text/Symbols	●/●/●	●/●/●	●/●/●
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	–	–	–
Electronic temperature regulation from 25 – 300°C	●	●	●
Wireless food probe/Food probe with cable	–/–	–/–	–/–
Crisp function	–	–	–
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/●/●	●/●/–/●
Moisture plus/Auto roast	●/●	●/–	●/●
Automatic programmes/Sabbath mode	●/–	–/–	●/–
Top heat/Economy grill	–/–	–/–	–/–
Convenience features			
Time controlled steam injection	–	–	–
Clock display/Date display	●/–	●/–	●/–
Minute minder/Clock buffer in h	●/200	●/200	●/200
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
User programmes/Programmable settings	–/●	–/●	–/●
Oven door			
CleanGlass oven door/Door contact switch	●/–	●/–	●/–
Oven cavity			
Oven capacity in l	76	76	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●	5/●	5/●
Number of halogen lights	1	1	1
TwinPower hot air fan	–	–	–
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
PerfectClean oven cavity with catalytic back panel	●	–	–
Pyrolytic cleaning programme	–	●	●
Hinged grill element	●	●	●
Efficiency and sustainability			
European energy efficiency class	A+	A+	A+
Residual heat utilisation/Rapid heat-up	–/●	–/●	–/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V	3.5/230	3.5/230	3.5/230
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	●/●	●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	●/–/–	–/–/2	–/–/●
Side racks with PerfectClean/without PerfectClean/Pyrolytic compatible	–/–/●	–/–/●	–/–/●
FlexiClip telescopic runners	●	opt.	●
Available colours			
Stainless steel/CleanSteel	●	●	●
Brilliant White	–	–	–
Obsidian Black	–	–	–
Mink	–	–	–



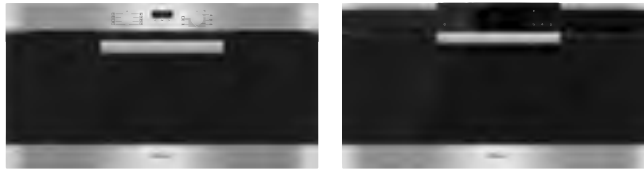
Built-in ovens

Range overview



Model number	H 6461 BP	H 6660 BP	H 6860 BP
Design			
Display	DirectSensor	SensorTronic	M Touch
Retractable dials/Clear text/Symbols	-/-●	-/-/-	-/-/-
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	-	-	-
Electronic temperature regulation from 25 – 300°C	●	●	●
Wireless food probe/Food probe with cable	-/-	-/●	●/-
Crisp function	-	●	●
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/●/●	●/●/●/●
Moisture plus/Auto roast	●/●	●/●	●/●
Automatic programmes/Sabbath mode	●/-	●/●	●*/●
Top heat/Economy grill	-/-	●/●	●/●
Convenience features			
Time controlled steam injection	●	●	●
Clock display/Date display	●/-	●/●	●/●
Minute minder/Clock buffer in h	●/200	●/200	●/200
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Oven door			
CleanGlass oven door/Door contact switch	●/●	●/●	●/●
Oven cavity			
Oven capacity in l	76	76	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●	5/●	5/●
Number of halogen lights	1	2	3
TwinPower hot air fan	-	-	-
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
PerfectClean oven cavity with catalytic back panel	-	-	-
Pyrolytic cleaning programme	●	●	●
Hinged grill element	●	●	●
Efficiency and sustainability			
European energy efficiency class	A+	A+	A+
Residual heat utilisation/Rapid heat-up	●/●	●/●	●/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V	3.5/230	3.7/230	3.7/230
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	●/●	●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/-/2	-/-/2	-/-/2
Side racks with PerfectClean/without PerfectClean/Pyrolytic compatible	-/-/●	-/-/●	-/-/●
FlexiClip telescopic runners	opt.	opt.	1 (pyrolytic compatible)
Available colours			
Stainless steel/CleanSteel	●	●	●
Brilliant White	●	-	●
Obsidian Black	●	-	●
Mink	●	-	●





Model number	H 6290 B	H 6890 BP
Design		
Display	EasyControl	M Touch
Retractable dials/Clear text/Symbols	●/-/●	-/-/-
Gourmet advantages		
Precise temperature regulation from 50 – 250°C	●	-
Electronic temperature regulation from 25 – 300°C	-	●
Wireless food probe/Food probe with cable	-/-	●/-
Crisp function	-	-
Functions		
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	-/●/●/-	●/●/●/●
Moisture plus/Auto roast	-/-	●/●
Automatic programmes/Sabbath mode	-/-	●/●
Top heat/Economy grill	-/-	●/●
Convenience features		
Time controlled steam injection	-	●
Clock display/Date display	●/-	●/●
Minute minder/Clock buffer in h	●/-	●/200
Start-Stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperatures	-/-	●/●
User programmes/Programmable settings	-/-	20/●
Oven door		
CleanGlass oven door/Door contact switch	●/-	●/●
Oven cavity		
Oven capacity in l	90	90
Number of shelf levels/Shelf levels embossed on oven trim	3/●	3/●
Number of halogen lights	2	3
TwinPower hot air fan	●	●
Easy maintenance		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
PerfectClean oven cavity with catalytic back panel	●	-
Pyrolytic cleaning programme	-	●
Hinged grill element	●	●
Efficiency and sustainability		
European energy efficiency class	A	A
Residual heat utilisation/Rapid heat-up	-/●	●/●
Safety		
Appliance cooling system/Cool front	●/●	●/●
Safety switch-off/System lock	●/-	●/●
Technical data		
Niche dimensions in mm (W x H x D)	860 x 517 x 550	860 x 517 x 550
Total connected load in kW/Voltage V	3.7/230	5.6/230
Accessories supplied		
Baking tray/Universal tray with PerfectClean	-/1	-/2
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	2/-/-	-/-/2
Side racks with PerfectClean/without PerfectClean/Pyrolytic compatible	●/-/-	-/-/●
FlexiClip telescopic runners	opt.	2 (pyrolytic compatible)
Available colours		
Stainless steel/CleanSteel	●	●
Brilliant White	-	-
Obsidian Black	-	-
Mink	-	-



Useful information

Miele built-in oven – Glossary

3D control panel

The control console of the 90 cm wide oven is conveniently inclined towards the user, underlines the design of the appliance and ensures convenient and simple operation.

AirClean catalyser



Grease and odours are removed from cooking vapours. This prevents grease deposits on furniture, walls and curtains. Cooking odours are also considerably reduced. The catalyser can be conveniently activated and deactivated.

Appliance cooling system and touch-cool fronts



Compared to the hot oven interior, all surfaces of and around Miele ovens remain cool. This ensures that controls, handles and adjacent cabinets stay safe to the touch. The multi-pane door glass insulates the oven door and ensures a low temperature on the outside (50°C in normal mode, 70°C in pyrolytic mode). For a high degree of safety and protection against burns.

Automatic programmes



With electronically regulated programmes for over 100 different types of food you can cook meat and bake cakes and bread to perfection every time. No need to select the operating mode, temperature or cooking time. Even the degree of cooking and browning of meat, for example, can be defined to suit taste. Thanks to special automatic programmes for low-temperature cooking, you can enjoy perfectly cooked meat comparable to that of a restaurant.

CleanSteel



Miele stainless-steel appliances feature a particularly high-grade CleanSteel finish. This allows for very easy cleaning. Thanks to CleanSteel, fingerprints are barely visible.

Clock/timer functions

Miele ovens offer various time functions. By selecting a start and finish time or the duration of the cooking process, meals are perfectly cooked at exactly the right time. The process is terminated automatically at the programmed time. On select models, the clock function is maintained for up to 200 hours in the event of a power failure.

Crisp function

The controlled reduction of moisture in the oven results in a dry micro-climate. This results in particularly crispy French fries, croquettes, etc. The Crisp function can be added to any operating mode to suit individual preferences.

Electronic temperature control

Electronic sensors guarantee precise temperature control and monitoring. Best baking and roasting results thanks to minimal temperature variation and a wide range of applications varying from yoghurt preparation to roasting meat.

Energy efficiency



Miele appliances convince with very low energy consumption values. Most Miele ovens have achieved a European A+ energy-efficiency rating. This protects the environment and saves money. The compact oven with 49 litre oven capacity also helps save energy thanks to an A+ energy-efficiency rating.

FlexiClip fully telescopic runners



Fully telescopic runners allow baking trays, baking and roasting racks and Gourmet casserole dishes to be pulled clear of the oven safely and securely. This allows you, for example, to baste or turn a roast outside the hot oven without the risk of getting burned. They can be used on all shelf levels.

Food probe



Like the wireless food probe, the conventional probe (with cable) also enables the accurate roasting of meat, fish and poultry by measuring the core temperature and displaying the time. No more need to watch the cooking process. Handling the food probe is simple and convenient and makes menu planning enjoyable.

Individual settings

On many Miele models it is possible to modify default parameters such as language, acoustic signals, display brightness, etc. set ex works. Adjusting settings to meet individual needs is therefore possible at any time.

Moisture Plus



Combining different operating modes (Fan Plus or Top/Bottom Heat) with moisture ensures perfect results when baking bread or cakes, or when roasting meat. The results are tender, juicy meat with a delicious crispy crust, and fresh bread and bread rolls as if from the local baker. In Moisture Plus mode, it is possible to program steam bursts at relevant times for greater convenience. Moisture Plus is also available in various automatic programmes.

Residual heat utilisation

You can achieve even better energy efficiency by using the food probe or by programming the cooking time. The Miele oven switches off earlier and makes use of residual heat to complete the cooking process.

Rotisserie

Nice and crispy on all sides. This convenient accessory for the 90 cm wide oven is not only ideal for roast chicken but also for spare ribs and other meats - simply delicious!

Safety functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Select Miele ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Self-cleaning catalytic enamel

Miele ovens with PerfectClean finish also feature catalytic enamel on the difficult-to-access rear panel. During the cooking process, grease residue is continually broken down. This helps to keep the rear panel of the oven clean.

Special applications

To achieve perfect results on some foods requires a particular temperature or a certain micro-climate inside the oven. This applies, for example, to proving dough or drying fruit.

Special automatic programmes



Miele automatic programmes cater for all tastes. Along with a wide variety of international dishes, we now offer some of the most popular national dishes. This enables you, for example, to cook rack of lamb and pork belly, or a difficult to perfectly prepare Beef Wellington every time!

TwinPower hot air fans

The hot air fan with two heaters and two fans in the 90 cm wide oven ensures extremely fast heating of the oven and optimal circulation of hot air. The oven is quickly ready for use.

User programmes

Miele ovens allow you to create and save up to 20 of your own programmes: operating mode, temperature and time can be set individually. This allows you to call up the settings for your favourite food at the touch of a button – and excellent cooking results are achieved automatically and precisely every time.

Wireless food probe



Precise results on fish, meat and poultry using the food probe with countdown indicator to measure the core temperature. Supervising the process is no longer necessary. The food probe is very easy to use. The special highlight: it is always at hand as it is stored in the oven door.

XXL oven cabinet



The XXL oven with a 90 litre cabinet offers ample space for cooking and baking on 3 shelf levels.



Built-in Speed ovens



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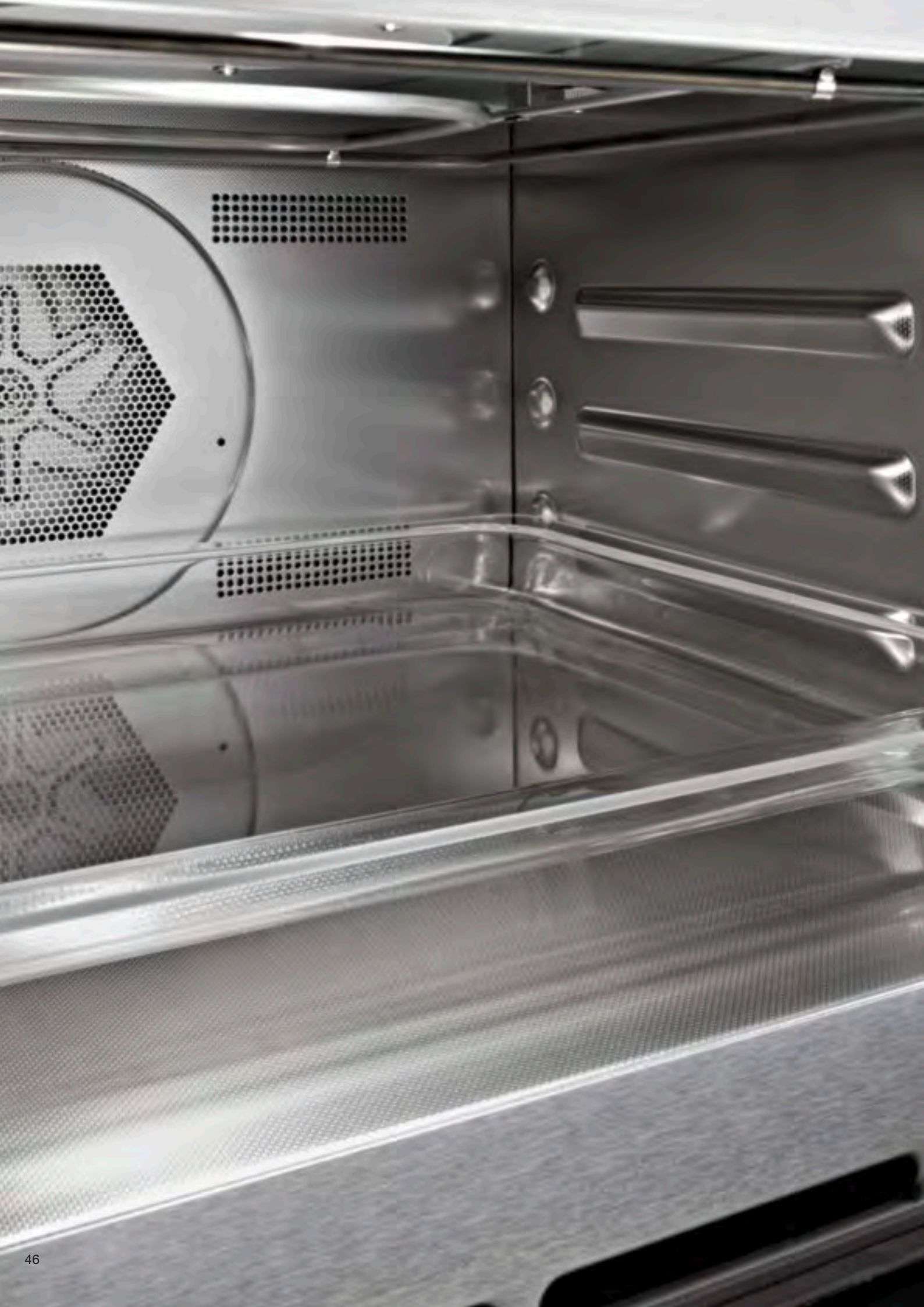


As individual as you!

The ovens with integrated microwave

The Speed oven intelligently combines the benefits of two powerful appliances in a single 45 cm high niche: this appliance is a fully-fledged oven with a wide variety of cooking modes such as Fan Plus. And at the same time it is a powerful microwave.

It gives you a choice: you can use the functions separately, for example to bake delicious bread and cakes with the oven function or make a quick cup of hot chocolate with the microwave function. You can also use both functions together and save up to 30% time (compared to cooking without microwave power), depending on the dish.



Which product features are particularly important to you?

Built-in Miele Speed oven highlights*

Exclusive to Miele **Stainless-steel cabinet with PerfectClean finish and linen-weave pattern**

The inner cabinet of a Speed oven is made from stainless steel with a special linen-weave structure and PerfectClean finish. It is therefore less susceptible to scratches and considerably easier to clean than a conventional stainless steel oven interior. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.



Microwave combination modes

Flexible and time saving; combining microwave energy with conventional heating methods saves up to 30% time compared to cooking without microwave power.

Quick microwave

Full power at your fingertips: fast selection of microwave function via a separate sensor control.

Exclusive to Miele **Automatic programmes**

Conjuring up over 100 dishes with ease: bread, cakes or meat – everything is prepared fully automatically.

Food probe

Stress-free menu planning: the remaining time left for the programme to run can be easily viewed; supervising the process is no longer necessary.

Exclusive to Miele **Popcorn button**

At the touch of a button: fast and easy preparation of one packet of popcorn.

* Features depend on model

Which additional features would you like?

The product highlights* of Miele Speed ovens



User programmes

For your favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.



CleanSteel

No fingerprints on stainless steel: the surface is protected and no special cleaning agents are required.



Electronic temperature control

Automatic monitoring: the temperature selected is constantly monitored and maintained.



Individual settings

You decide on language, audible signal, display brightness, etc.



Clock/timer functions

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Appliance cooling system and touch-cool fronts

Maximum protection: all surfaces of and around the appliance remain cool to touch, offering a high degree of safety and protection against burns.



Safety functions

Your guardian angel: should you forget to switch the appliance off, the safety switch-off function does it for you.



Special automatic programmes

Perfect results guaranteed: the most favourite local recipes saved as automatic programmes.



For every recipe the right setting

The operating modes* of Miele Speed ovens



Fan Plus

Perfectly soft and light: ideal for fast and gentle baking and roasting on up to two levels.



Top and bottom heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting recipes.



Intensive baking

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans - crispy base, juicy on top.



AutoRoast

Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a lower roasting temperature.



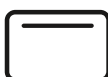
Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat and many more.



Gentle bake

Extremely energy saving: perfectly cooked succulent roasts or oven bakes, depending on the model.



Top heat

Perfect finish: for a perfect topping when gratinating, baking toppings and browning.



Bottom heat

Individual requirements: for cooking food in Bain Marie or for browning from underneath.



Defrosting

Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cold air.



Rapid heat-up

For those who lead a busy life: if you only have little time for cooking, you will appreciate this programme.



Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or poultry – fully automatically regulated cooking process.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.



User programmes

For 20 of your favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.



Microwave plus Fan Plus

Fast baking and roasting: ideal for gentle baking and roasting on up to two levels.



Microwave plus Grill

Rapid results: for grilling meat, fish and more.



Microwave plus Fan Grill

Versatile for indoors: for grilling steaks, sausages, skewers, rolled roasts and much more.



Microwave plus Auto roast

Succulent inside, crispy outside: meat is seared at a high temperature, cooking then continues using microwave power.

*Features depend on model





Which aspects are important to you?

Completing this checklist will assist you in finding the perfect appliance for your needs. You will find the same characteristics below in the brief overview on the next pages. Further information is available from the product overview pages. Detailed product advice is also available from your Specialist Miele Sales Consultant.

1. User interfaces

- M Touch
- DirectControl

2. Appliance colours

- Stainless steel/CleanSteel
- Brilliant White
- Obsidian Black
- Havana Brown

3. Product highlights

- Stainless-steel cabinet with PerfectClean finish and linen-weave structure
- Microwave combination modes
- Quick microwave
- Automatic programmes
- Food probe
- Popcorn button

The perfect Speed oven for you – find it here!

The product overview of Miele built-in Speed ovens

Built-in Speed ovens



H 6400 BM

- PureLine, Premium spec. level
- 60 x 45 cm, 43 litre cabinet
- DirectControl user interface
- Stainless steel/CleanSteel, Brilliant White Obsidian Black, Havana Brown
- Stainless-steel cabinet with PerfectClean finish and linen-weave structure
- Microwave combination modes
- Quick Microwave
- More than 60 automatic programmes
- Popcorn function



H 6800 BM

- PureLine, Prestige spec. level
- 60 x 45 cm, 43 litre cabinet
- M Touch user interface
- Stainless steel/CleanSteel, Brilliant White Obsidian Black, Havana Brown
- Stainless-steel cabinet with PerfectClean finish and linen-weave structure
- Microwave combination modes
- Quick Microwave
- More than 100 automatic programmes
- Popcorn function
- Food probe



Speed ovens

Range overview



Model number	H 6400 BM	H 6800 BM
Design		
Display	DirectControl	M Touch
Retractable dials/Clear text/Symbols	●/-/●	-/-/-
Gourmet advantages		
Electronic temperature regulation from 25 to 250°C	●	●
Electronically controlled microwave power	●	●
Microwave power levels: 80, 150, 300, 450, 600, 850 and 1000 W	●	●
Functions		
Fan plus/Fan grill/Auto roast	●/●/●	●/●/●
Gentle bake/Defrost/Low temperature cooking	●/●/-	●/●/●
Grill/Number of grill settings	●/1	●/3
Intensive bake/Conventional heat/Bottom heat	-/-/-	●/●/●
Microwave solo	●	●
Microwave with Grill and Fan grill	●	●
Microwave with Fan plus	●	●
Microwave with Auto roast	●	●
Automatic programmes/Sabbath mode	●/-	●/●
Wireless food probe/Food probe with cable	-/-	-/●
Special applications	●	●
Convenience features		
Popcorn function	●	●
Clock display/Date display/Minute minder	●/●/●	●/●/●
Start-Stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●
Quick start for Microwave solo	●	●
User programmes/Programmable settings	20/●	20/●
Recommended microwave power level for each function	●	●
Oven door		
CleanGlass oven door/Door contact switch	●/●	●/●
Drop down door/Side hinged door	●/-	●/-
Oven cavity		
Oven capacity in l/Shelf levels embossed on oven trim	43/-	43/-
Number of halogen lights: in roof of oven/side of oven	1/-	1/-
Easy maintenance		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●	●/●
Hinged grill element	●	●
Safety		
Appliance cooling system and cool front	●	●
Safety switch-off/System lock	●/●	●/●
Rapid heat-up	●	●
Accessories supplied		
Number of glass trays/Combi racks	1/1	2/1
Boiling rod	1	1
Technical data		
Total connected load in kW/Voltage V	2.2/230	3.3/230
Niche dimensions in mm (W x H x D)	560 – 568 x 448 – 452 x 550	560 – 568 x 448 – 452 x 550
Available colours		
Stainless steel/CleanSteel	●	●
Brilliant White	●	●
Obsidian Black	●	●
Mink	●	●



Useful information

Miele Speed ovens – Glossary

Appliance cooling system and touch-cool fronts



All surfaces of and around Miele microwave combination ovens remain cool to touch. This ensures that controls, handles and adjacent cabinets are safe. The multi-pane door glass insulates the oven door effectively and ensures a low temperature on the outside. For a high degree of safety and protection against burns.

Automatic programmes



With electronically controlled programmes for more than 100 different foods you can bake cakes and bread and cook poultry, etc. to perfection every time. No need to select the operating mode, temperature or cooking time. Even the degree of cooking, e.g. for meat, can be specified. The additional combination with the speed of the microwave allows you to enjoy perfectly cooked dishes even quicker.

CleanSteel



Miele stainless-steel appliances feature a particularly high-grade CleanSteel finish. This allows for very easy cleaning. Thanks to CleanSteel, fingerprints are barely visible.

Clock/timer functions

Miele Speed ovens offer various timer functions. By selecting a start and finish time or the duration of the cooking process, meals are perfectly cooked at exactly the right time. The process is terminated automatically at the programmed time. The clock function is maintained for up to 200 hours in the event of a power failure.

Electronic temperature control

Electronic sensors guarantee precise temperature control and monitoring. Best baking and roasting results thanks to minimal temperature hysteresis and a wide range of applications varying from yoghurt preparation to roasting meat.

Food probe



Precise results on fish, meat and poultry using the food probe with countdown indicator to measure the core temperature. Supervising the process is no longer necessary. Handling the food probe is simple and convenient and makes menu planning enjoyable.

Individual settings

On many Miele models you can change the factory settings, for example language, volume of the sensor control signals or ringtones. Adjusting settings to meet individual needs is therefore possible at any time.

Microwave combination modes

Many dishes can be prepared much quicker by combining a traditional operating mode and the microwave function - depending on the dish you can save of up to 30% of time.

Popcorn button



Prepare perfect popcorn at the touch of a button. Times and wattages are tailored to prepare a 100 g packet of popcorn. The preprogrammed times can be modified to suit your personal taste.

Quick microwave

The QuickStart function offers quick access to the microwave's highest power level and makes the heating of food and drink easier. The defined time settings can be altered to meet your individual needs. For example, for a regular cup of cocoa in the evening or a quick warming of baby bottles.

Residual heat utilisation

You can achieve even better energy efficiency by using the food probe or by programming the cooking time. The Miele combination microwave oven switches off earlier and makes use of residual heat to complete the cooking process.

Safety functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Special automatic programmes



Miele automatic programmes cater for all tastes and help achieve perfect result by taking out the guess work of the cooking process. All you need to do is source the best ingredients and select the appropriate cooking programme.

Stainless-steel cabinet with PerfectClean finish and linen-weave pattern



The special finish on Miele oven interiors is less sensitive to scratches and significantly easier to clean than conventional stainless steel cabinets. Already during cooking process less residue adheres to the walls of the cabinet.

User programmes

Miele steam ovens allow you to create and save up to 20 of your own programmes: operating mode, temperature and time can be set individually. This allows you to call up the settings for your favourite food at the touch of a button – and excellent cooking results are achieved automatically and precisely every time.



Steam ovens



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A real help in the kitchen

Steam cooking with Miele

**Tradition meets innovation:
steam cooking is a centuries-old
tradition**

The origins of today's steam cooking lie in China. In China, steaming dishes has been the most important method of food preparation for thousands of years. Long before our time, double-skinned pans were used to keep the food separate from the water. The benefits of this gentle method of cooking were underestimated for a long time in the West. With a Miele steam oven you can now enjoy this convenient method at home every day!





**More flavour, more vitamins:
why steam cooking is so healthy**

Food cooked in the steam oven is a real feast for the senses, from the intensive, authentic taste to the pleasantly al dente consistency. The principle of steam cooking is as simple as it is effective: food is gently enveloped in hot steam. The immediate exchange of heat ensures rapid cooking without the need for heating-up time. The food is not immersed in water and so retains flavour and vitamins, reducing the loss of nutrients. This gentle cooking method is particularly suitable for delicate foods such as tender vegetables and fish, but also for meat and potatoes.



Putting health first

Steamed food contains more vitamins and minerals

In Miele steam ovens, fresh food is prepared extremely gently. You can taste the difference – and even measure it in a laboratory! Steam cooking not only preserve intense, natural flavours, but even more importantly precious vitamins, minerals and trace elements. Scientific tests have proven the clear benefits of steam cooking compared with conventional methods. Steamed food has a vitamin content of up to 50% more than boiled food. Steam cooking ensures the best possible food quality and contributes significantly to a vitamin-rich and healthy diet.

Steam cooking – the ideal cooking method

Scientific tests carried out by the renowned Universities of Giessen & Koblenz/Landau in Germany confirm the benefits of steam cooking in comparison with other cooking methods.

Nutrients

"Tested to scientific standards, steam cooking proved to be superior to traditional methods in terms of retaining sensitive nutrients (e.g. vitamin C, minerals, trace elements)."

Prof. Dr.-Ing. Elmar Schlich



More flavour

"Tested according to scientific standards, it can be said that steam-cooking vegetables is far superior to traditional methods with respect to sensory properties (taste, texture, colour, structure). For all foodstuffs tested, the Miele steam oven achieved first place ahead of boiling in all sensory test categories."

Dr. oec. troph. Michaela Ziems



Vitamin C content of broccoli (mg/100g)



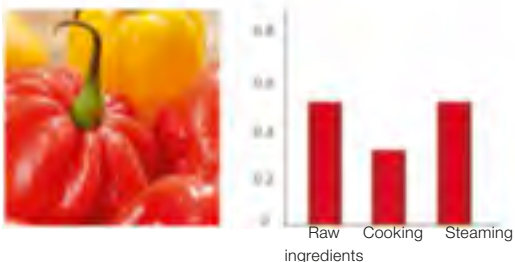
Broccoli from the steam oven contains 50% more vitamin C than boiled broccoli.

Sensory result on vegetables



In laboratory tests, four criteria were tested which define the quality of enjoyment, according to a scientific points system: appearance, taste, aroma and texture. The unequivocal result: steam cooking is both the tastiest and the healthiest method of cooking vegetables, irrespective of whether produce is fresh or frozen before cooking.

Minerals and trace elements in capsicum (mg/100g)



Capsicum from the steam oven contains as many minerals as raw capsicum. By comparison, boiled capsicum has approx. 45% less nutrients than raw capsicum.

Sensory result on fish



Fish retains its texture and unique flavour as it is enveloped in steam and gently cooked. The above chart shows clearly that steam cooking proves to be far superior in terms of sensory properties.



What type of appliance would you like?

Miele steam oven designs

Built-in steam ovens

Miele steam ovens can be integrated into the kitchen design in multiple ways. Thanks to its compact size – 50 or 60 cm wide, depending on model – it fits all standard niches. This allows you to decide on the perfect location of your Miele steam oven.



Benchtop steam ovens

If there is not sufficient space for another built-in appliance in your kitchen, you do not have to do without the benefits of a steam oven. The Miele benchtop steam oven sits perfectly on the kitchen worktop. Just like the built-in version, this appliance guarantees user convenience and a wide range of applications.

Which niche size is available in your kitchen and which model do you prefer?

The niche dimensions and Miele steam oven range

Miele steam ovens come in various sizes. Choose the one which is right for your kitchen.



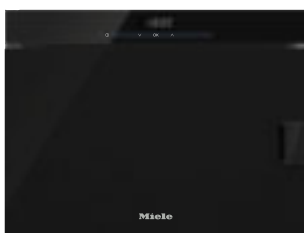
Classic

60 cm wide, 45 cm high
48 litre inner cabinet



Pressure*

60 cm wide, 38 cm high
19 litre inner cabinet



Versatile benchtop unit

50 cm wide, 37 cm high
24 litre inner cabinet



Which steam system would you like?

Miele steam oven models



Steam oven (without pressure)

Miele steam ovens operate without pressure in the temperature range of 40 – 100°C. Ideal for vegetables, fish, side dishes, desserts and many other dishes.

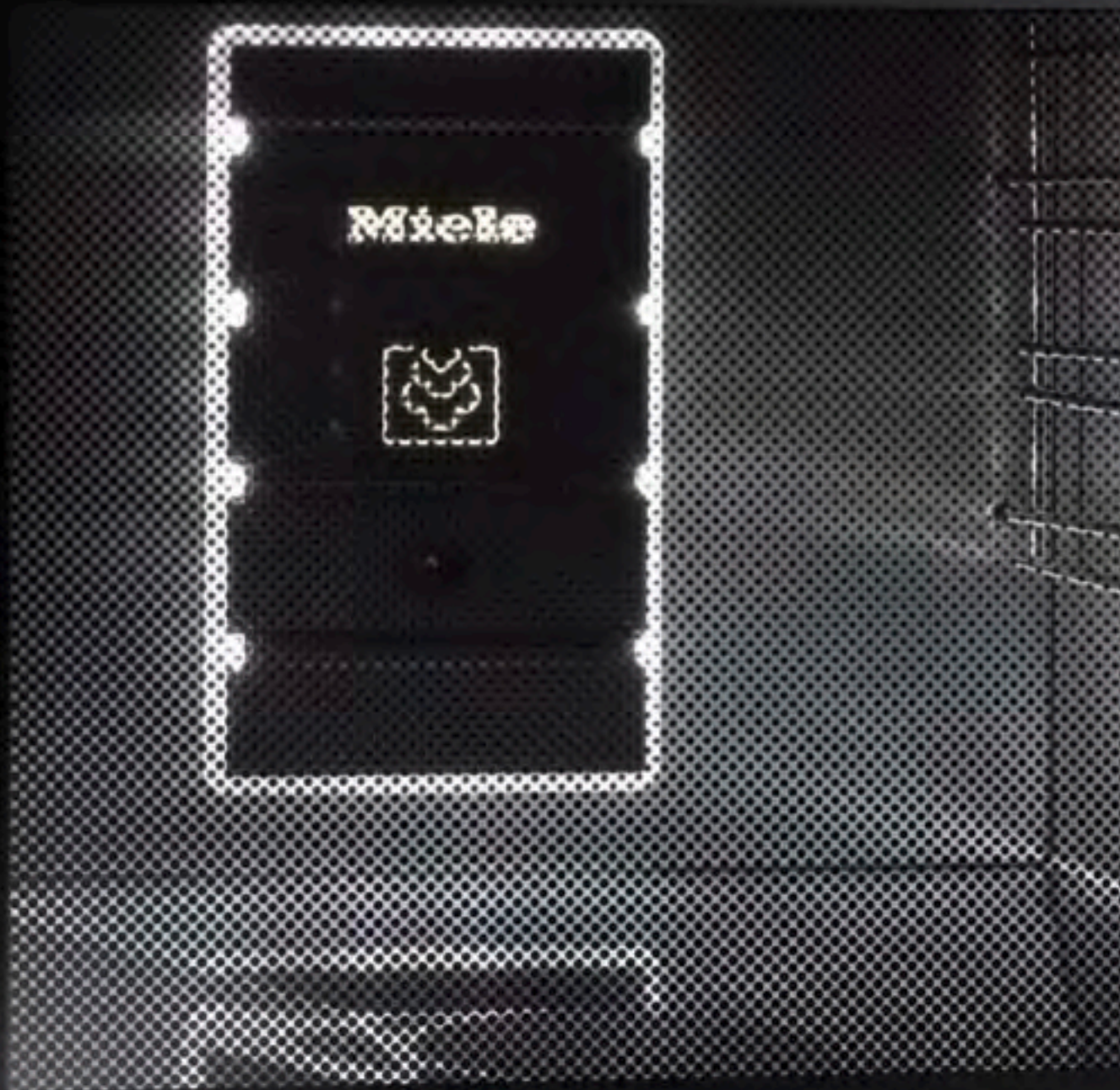


Steam oven with pressure*

Miele steam ovens with pressure allow you to steam cook food using pressure at temperatures from 101 - 120°C. Up to 50% time can be saved compared to steaming without pressure.



* Expected late 2015. Please check local availability.



Which steam technology do you prefer?

Miele steam systems and technologies

External steam generation

Unlike other systems, the steam is generated outside the oven cabinet in Miele steam ovens. This offers considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating. And because limescale cannot build up in the oven cabinet, cleaning is quick and easy.

Exclusive to Miele MultiSteam

MultiSteam represents a system which perfects external steam generation. Miele offers this technology on all 45 cm high steam ovens. It is specifically geared to the requirements of large cabinets. The powerful steam generator (3.3 kW) ensures fast generation of steam and hence shorter heat-up times. The arrangement and alignment of the 8 steam inlets on a specially designed module ensures the quick distribution of steam in the cooking compartment and around the cooking containers. This feature ensures uniform results and guarantees perfectly prepared culinary delights.

MonoSteam

This steam system is ideally suited for steam ovens with small cooking cabinets. The steam generator is located inside the water container. The steam enters the inner cabinet via a steam inlet port.

PowerSteam

The original. The first pressure steam technology to be introduced to domestic built-in products still excels, even after 30 years, through the fastest steam generation and thereby shortest heat-up times thanks to a small cabinet and high-performance 5.0 kW steam generator. Cooking with pressure at up to 120°C ensure the shortest cooking times possible with steam cooking. Thus their PowerSteam technology is the most uncompromising interpretation of steam cooking.

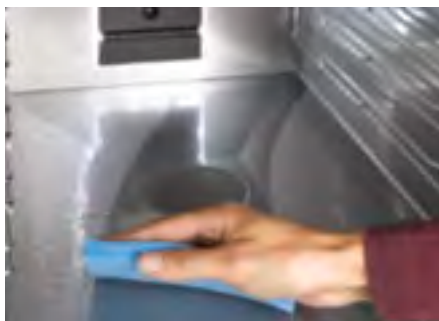


Which convenience features are particularly important to you?

The product highlights* of steam ovens

Exclusive to Miele **MultiSteam**
Perfection to suit personal tastes – the Miele steam oven is an all-round talent and the perfect partner for an oven and a cooktop. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can prepare starters, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one cooking process. Individual preferences for cooking results – firm or tender – can also be accommodated with the Miele steam oven.

Thanks to Miele's MultiSteam technology external steam generation ensures perfect results. Uniform results are achieved with 8 steam inlet ports which ensure fast generation of steam and steam distribution, and short heat-up times.



Exclusive to Miele **Large cabinet with ample space**

Using the entire depth: cooking large quantities together saves time and energy.

Exclusive to Miele **Automatic menu cooking**

A complete menu: menu cooking automatically determines the temperature, cooking duration and sequence in which the food is added.

Simple cleaning

No limescale: fast and uncomplicated cleaning thanks to external steam generation.

Steam cooking with pressure**

Cooking healthily and saving time: at 101°C to 120°C, vegetables, meat and pulses can be cooked in half the time.

Exclusive to Miele **Keep warm function**

Prevents food from cooling down: food is kept automatically at serving temperature for 15 minutes after the programme has ended.

* Features depend on model

** Expected late 2015. Please check local availability.

100 °C

Auto



OK





Which convenience features are particularly important to you?

The product benefits* of Miele steam ovens

Cooking on three levels

Saving time and electricity: simultaneous cooking of different types of food without flavour transfer.

Cabinet LED lighting and door with viewing screen

Food always visible at a glance: new on Miele steam ovens – LED lighting and viewing screen.

Convenient descaling programme

Descaling made easy: your appliance functions perfectly when following the instructions in the display and using Miele's descaling tablets.

Recommended temperatures

Saves making decisions: the appliance knows the right temperature and suggests it to you.

Cooling system and touch-cool front

Maximum protection: all surfaces of and around the appliance remain cool, offering a high degree of safety and protection against burns.

Light water container

Simple to handle: the transparent plastic water container makes refilling simple and convenient.

Quantity-independent cooking

No need to scale cooking times: 100 g or 1 kg – the cooking duration is the same.

Wide range of accessories

Accessory range: Miele offers a wide range of accessories for special applications.

Clock/timer functions

Always on time: starting time, finishing time and duration of the cooking process are easy to select.

Individual settings

You decide on language, audible signal, display brightness, etc.

Electronic temperature control

Automatic monitoring: the temperature selected is constantly monitored and maintained.

CleanSteel

No fingerprints on stainless steel: the surface is protected and no special cleaning agents are required.

Steam reduction

Safe and convenient: opening the door and removing the food immediately without steam billowing out.

User programmes

For your favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.

Safety functions

Your guardian angel: should you forget to switch the appliance off, the safety switch-off function does it for you.

* Features depend on model

Which convenience features are particularly important to you?

Further product benefits of steam ovens with pressure*



Shorter cooking times

Up to 50% time savings: fast and simple food preparation in the temperature range of 101°C - 120°C.



Shortest heat-up times

Shorter preparation times: perfect results achieved swiftly thanks to a powerful steam generator.



Displays for temperature and time

Information at a glance: displays are positioned clearly visible on the front panel of the appliance.



Automatic cool-down

Food does not continue to cook: food is maintained at an ideal serving temperature at the end of a programme.



Safety devices

Your guardian angel: reliable safety systems guarantee safe and convenient cooking.



Plumbed-in

Always ready for use: water tank and condensation container are automatically filled and emptied.



Pull-out shelf with self-closing feature

Convenient for resting cooking containers: if the shelf is not needed, it is simply pushed back into the cabinet below the appliance.





Bottling and more

The steam oven would not be a credible Miele product if it did not have several additional uses. It is a valuable helper when blanching food before freezing or bottling. Frozen food is also well taken care of in a steam oven when defrosting, and when re-heating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Disinfecting baby bottles

Bacteria-free in only 15 minutes: fast and uncomplicated disinfection of baby bottles at 100°C.

The perfect programme for every recipe

The wide range of Miele steam oven applications



Vegetables

Nature at its best: the preparation in the steam oven retains the flavour of food and protects the nutrients.



Fish/sea food

Good for body and soul: fish prepared in the steam oven is cooked to perfection and retains its own inimitable taste.



Meat

Particularly tender and juicy: most nutrients in the meat are retained when cooked in the steam oven.



Desserts

Sweet temptations for dessert: all sorts of desserts which form the finale of a fine meal can be prepared in the steam oven.



Cooking eggs

The perfect breakfast egg: soft, medium or hard in only 4 to 10 minutes at 100°C.



Making yoghurt

Always fresh, always delicious: yoghurt in only 5 hours at 40°C prepared in the steam oven.



Soups

A popular starter: soups with different flavours offer ample variety.



Blanching

Perfect retention of quality: blanching for preparing fruit and vegetables for bottling.



Reheating

Tastes as if freshly cooked: for dishes which are reheated at 80°C to 100°C in approx. 5 minutes.

The perfect programme for every recipe

The wide range of Miele steam oven applications



Defrosting

Gentle on frozen food: frozen food is gently defrosted at approx. 60°C under ideal conditions.



Proving yeast dough

Soft bread and delicious cake: another benefit of this all-round talent – proving yeast dough at 40°C.



Heating damp flannels

Perfect hospitality: flannels can be steamed and offered to guests after a fine meal.



Keeping food warm

Delays are no problem: food is kept at serving temperature for up to 15 minutes after the programme has ended.



Extracting juice

Home-made fruit juice and jelly: gentle juice extraction using steam.



Melting chocolate

No burning or lumps: chocolate melts to perfection at 90°C.



Skinning tomatoes, etc.

Skinning made fast and simple: tomatoes, nectarines, almonds and much more after 1 - 4 minutes in the steam oven.



Sterilising

The perfect preparation for bottling: glasses are perfectly sterilised for the preservation of fruit, etc.



Preserving

No monitoring necessary: particularly convenient for preserving fruit, vegetables, meat and sliced meats in a steam oven.





Which aspects are important to you?

Completing this checklist will assist you in finding the perfect appliance for your needs. You will find the same characteristics below in the brief overview on the next pages. Further information is available from the product overview pages. Detailed product advice is available from your Specialist Miele Sales Consultant.

1. Design

- Built-in steam ovens
- Benchtop steam ovens

2. Appliance niche and cabinet volume

- 60×45 cm, 38 litres
- 50 x 37 cm, 24 litres

3. Steam technology

- MultiSteam
- MonoSteam
- PowerSteam

4. User interfaces

- DirectSensor
- EasySensor

5. Appliance colours

- Stainless steel/CleanSteel
- Brilliant White
- Obsidian Black
- Havana Brown

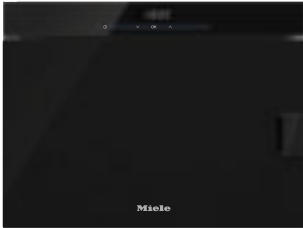
6. Product highlights

- MultiSteam
- Large cabinet with ample space
- Automatic menu cooking
- Simple cleaning
- Steam cooking with pressure
- Keep warm function

The perfect steam oven for you – find it here!

The product overview of Miele steam ovens

Benchtop steam ovens



DG 6010

- 50 x 37 cm, 24 litre inner cabinet
- EasySensor
- MonoSteam
- Obsidian Black
- External steam generation
- Simple cleaning

Built-in steam ovens



DG 6200

- PureLine, Reference spec. level
- 60 x 45 cm, 38 litre inner cabinet
- EasySensor
- MultiSteam
- Stainless steel/CleanSteel
- Large cabinet with ample space
- Simple cleaning
- Automatic programmes



DG 6401

- PureLine, Prestige spec. level
- 60 x 45 cm, 38 litre inner cabinet
- DirectSensor
- MultiSteam with LED
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- Large cabinet with ample space
- Automatic menu cooking
- Simple cleaning
- More than 75 Automatic programmes
- Keep warm function

Built-in steam pressure ovens



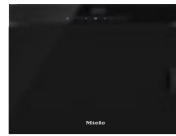
DGD 4635*

- Prestige spec. level
- 56 x 38 cm, 19 litre inner cabinet
- PowerSteam
- Stainless steel/CleanSteel
- Steam cooking with pressure
- Shorter cooking times
- Shortest heat-up times
- Automatic cool-down
- Pull-out shelf



Steam ovens

Range overview



Model number	DG 6010	DG 6200	DG 6401
Type of appliance			
Built-in/benchtop steam oven	-/●	●/-	●/-
Design			
Display	EasySensor	EasySensor	DirectSensor
Retractable dials	-	-	-
Gourmet advantages			
Precise temperature regulation from 40 – 100°C	●	●	●
Menu cooking with no transfer of flavours between different foods	●	●	●
Automatic programmes with programmable level of doneness	-	●	●
Keeping warm function	-	-	●
Functions			
Automatic programmes	-	● (veg)	●
Steam cooking	●	●	●
Defrosting	-	-	●
Reheating	-	-	●
Convenience features			
Steam cooking on up to 3 levels	●	●	●
Automatic menu cooking	-	-	-
Steam reduction at end of programme	-	●	●
Clock display/Date display/Minute minder	-/-/-	-/-/-	●/●/●
Start-Stop programming	-	-	●
Actual temperature display/Recommended temperatures	●/-	●/-	●/●
User programmes/Programmable settings	-/●	-/●	20/●
Appliance door			
CleanGlass door/ClearView door	-/-	●/●	●/●
Door hinging	left	below	below
Oven cavity			
Oven cavity volume in l	24	38	38
Number of shelf levels	3	4	4
Usable surface area on each level	1/2 GN	1/3 GN + 1/2 GN	1/3 GN + 1/2 GN
MultiSteam module/MultiSteam module with LED lighting	-/-	●/-	-/●
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	-	●	●
External steam generator	●	●	●
Floor heater for condensate reduction	●	●	●
Automatic descaling programme	●	●	●
Steam technology and water supply			
MultiSteam/MonoSteam	-/●	●/-	●/-
Water container for approx. 90 minutes steam cooking	●	●	●
Water container with steam generator/Fresh water container	●/-	-/●	-/●
Safety			
Appliance cooling system and Cool front	●	●	●
Safety switch-off/System lock	●/-	●/-	●/●
Door contact switch	●	●	●
Technical data			
Niche dimensions in mm (W x H x D)	495 x 372 x 327	560 – 568 x 450 x 550	560 – 568 x 450 x 550
Total connected load in kW/Voltage in V	2.2/230	3.4/230	3.4/230
Accessories supplied			
Perforated stainless steel containers/Solid stainless steel containers	2/0	3/0	3/0
Rack/Condensate tray	0/1	1/1	1/1
Cookery book	●	●	●
Available colours			
CleanSteel	●	●	●
Obsidian Black	-	-	●
Brilliant White	-	-	●
Mink	-	-	●



Steam oven with pressure*

Range overview



Model number	DGD 4635
Type of appliance	
Steam oven with pressure	●
Design	
Lift-up door with trim at the top (for 38 cm niche)	–
Lift door-up without trim at the top (for combination with AB45-7L in a 45 cm niche)	–
Display	2 x 7 Segment Display
Gourmet advantages	
Precise electronic temperature regulation 40°C - 100°C	●
Steam with pressure from 101°C - 120°C	●
External steam generation	●
Functions	
Steam cooking	●
Steam cooking with pressure	●
Defrosting	●
Reheating	●
Convenience features	
Steam cooking on up to 3 levels at once	●
Steam reduction at end of programme	●
Actual temperature display/Recommended temperatures	●/●
Appliance door	
Pull-out surface with self-close mechanism	●
Door hinging	Left
Oven cavity	
Oven capacity in l	19
Number of shelf levels	3
Easy maintenance	
Stainless steel front with CleanSteel finish	●
External steam generator	●
Automatic descaling programme	●
Steam technology and water supply	
PowerSteam	●
Mains water connection	●
Mains drainage connection	●
Drain filter	●
Safety	
Appliance cooling system and Cool front	●
Safety switch-off/System lock	●/●
Automatic cooling down	●
Door lock	●
Double pressure release valve	●
Technical data	
Niche dimensions in mm (W x H x D)	560 x 380 x 555
Total connected load in kW/Voltage in V	5.1/230
Accessories supplied	
Perforated stainless steel containers/Solid stainless steel containers	2/1
Condensate tray	1
Cookery book	●
Length of water inlet and drain hoses in m	1.5/2.5
Colour	
Stainless steel/Clean Steel	●



*Expected late 2015. Please check local availability.

Useful information

Miele steam ovens – Glossary

Appliance cooling system and touch-cool fronts



All surfaces of and around the steam oven remain cool. This ensures that controls, handles and adjacent cabinets stay cool to the touch. This system prevents steam condensation building up on the fascia and ensures low contact temperature on the front of the appliance. For a high degree of safety and protection against burns.

Automatic cool-down

Acoustic signal at the end of the cooking programme. Food is maintained at an ideal serving temperature. This ensures that it does not continue to cook beyond the end of a programme, and guarantees delicious food.

Automatic menu cooking

Up to 3 different dishes can be cooked simultaneously in the automatic menu cooking programme. Temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance indicates when and on which level the dishes should be placed in the oven, so each one is ready at the same time. Cooking a complete menu stress-free in one single process.

Automatic programmes



Intelligent automatic programmes for cooking various types of food simplify your everyday tasks in the kitchen. Manual selection of temperature and duration is not required. Achieving utmost culinary delights simply and safely.

CleanSteel



Miele appliances with stainless-steel casing feature a particularly high-end CleanSteel finish. CleanSteel is very easy to clean without the need for proprietary cleaners. Thanks to CleanSteel, fingerprints are barely visible.

Clock/timer functions

By selecting a start and finish time or the duration of the cooking process, meals are prepared to perfection and ready at your convenience. The process is completed and terminated automatically at the appropriate time. The clock function is maintained for up to 200 hours in the event of a power failure. When the power supply is restored, the actual time appears in the display – no need to reset.

Convenient descaling programme

All Miele steam ovens can be descaled extremely conveniently with Miele descaling tablets which are available from the Miele accessory shop. The appliance indicates when descaling is necessary and guides you step by step via the display through the short process.

Cooking on three levels

You can cook on up to three rack levels at a time in Miele steam ovens. Even different dishes can be cooked together because there is no cross-over of taste or smell. This allows you to cook a complete menu for several people in one process. Every dish retains its own authentic flavour.

Displays for temperature and time

Two displays for temperature and time – all important information is visible at a glance during the entire cooking process.

Electronic temperature control

Cooking temperature is electronically monitored and reliably regulated. Maintaining the precise temperature achieves the best cooking results every time.

Individual settings

On many Miele models it is possible to modify default parameters such as keypad tone volume set ex works.

Keep warm function



Food is automatically kept at serving temperature for up to 15 minutes after the programme has ended, without loss of quality. It is therefore not a problem should anyone be delayed for a few minutes.

Large cabinet providing maximum space

The new cabinet on Miele's steam oven with MultiSteam can accommodate a GN container 1/2 and a GN container 1/3 one behind the other on each of the three rack levels. No other appliance provides so much space!

Lift-up door

The lift-up door - available in various colours and designs - allows horizontal and vertical combinations with many other Miele built-in cooking appliances.

Light water container

All Miele steam ovens with MultiSteam feature a light and easy to handle water container. The steam generator is positioned behind the cabinet.

MultiSteam



MultiSteam is the combination of powerful steam generation and optimum steam distribution via 8 inlet ports. The powerful steam generator ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 8 steam inlet ports results in faster distribution of steam in the cabinet and around cooking containers, which achieves uniform cooking results.

Oven interior lighting and door with viewing screen

The door with viewing screen in combination with the unique and innovative cabinet lighting provide an excellent view of the contents.

Quantity-independent cooking

One portion or a meal for the whole family, frozen or fresh food, the cooking time remains the same in a Miele steam oven. Weighing and working out cooking times is no longer required.

Plumbed-in



The Miele plumbed-in steam oven with pressure is permanently supplied with fresh water. Condensation is drained off automatically at the end of a programme. This offers a high degree of operating and cleaning convenience.

Pull-out shelf with self-closing feature

Practical for resting hot cooking containers.

Recommended temperatures

A recommended temperature, which can be easily altered if desired, is displayed for every operating mode. No need to work it out yourself. Operating the appliance could not be simpler!

Safety devices

Exemplary safety: Miele's steam oven with pressure is equipped with reliable safety systems to prevent excessively high pressure and temperatures. Furthermore, the door lock prevents unsolicited opening of the door whilst the appliance is still under pressure.

Safety functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele steam ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Shorter cooking times with PowerSteam

In the temperature range between 101°C to 120°C (pressurised), you can prepare food able to withstand higher temperatures particularly fast. Up to 50% cooking time can be saved in comparison to cooking without pressure. Rapid and sophisticated food preparation – you can't argue with that!

Shortest heat-up time with PowerSteam

Thanks to the powerful steam generator, the oven can reach the set temperature particularly fast. The extremely short heat-up time reduces the cooking time considerably. Perfect results are achieved very quickly.

Simple cleaning

Thanks to external steam generation and a stainless steel oven interior, Miele steam ovens are very easy to clean. Unpleasant limescale cannot form inside the cabinet. The cabinet walls and particularly the bottom panel are very smooth. After you are finished cooking one wipe is sufficient and everything is dry and shiny again.

Steam cooking with pressure

Just as in a pressure cooker on the cooktop, food can be cooked in a steam pressure oven at more than 100°C under pressure. For this purpose Miele offers a built-in steam oven with pressure, and with PowerSteam. The temperature range from 101 -120°C is ideal for quick preparation of heat-stable vegetables, many different kinds of meat and pulses. Up to 50% cooking time can be saved in comparison to cooking without pressure.

Steam reduction

Before the end of a programme, steam is discharged in a controlled manner. This ensures that the volume of steam discharged when the user opens the oven door is reduced to a minimum.

User programmes

Miele steam ovens allow you to create up to 20 of your own programmes: temperature and time can be set individually, achieving the degree of doneness preferred by you. This allows you to call up the settings for your favourite food at the touch of a button – and excellent cooking results are achieved every time.

Wide range of accessories

Miele steam ovens come with a variety of cooking containers as standard. A large range of additional accessories for more specific use is also available from the Miele online shop www.miele-shop.com.



Steam combination ovens



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The perfect programme for every type of dish

Combination cooking with Miele

The steam combination oven fulfils all your cooking requirements. As a fully fledged steam oven, it has all the benefits as described in the chapter on steam ovens. It also features many conventional oven functions. It is available with various cabinet sizes and offers Fan Plus as well as operating modes such as Top and Bottom Heat, Intensive Bake and Grill. It really shows its versatility with 'Combi cooking' – a combination of moist and hot air ensuring outstanding baking and roasting results.

More flavour, more vitamins: why steam cooking is so healthy

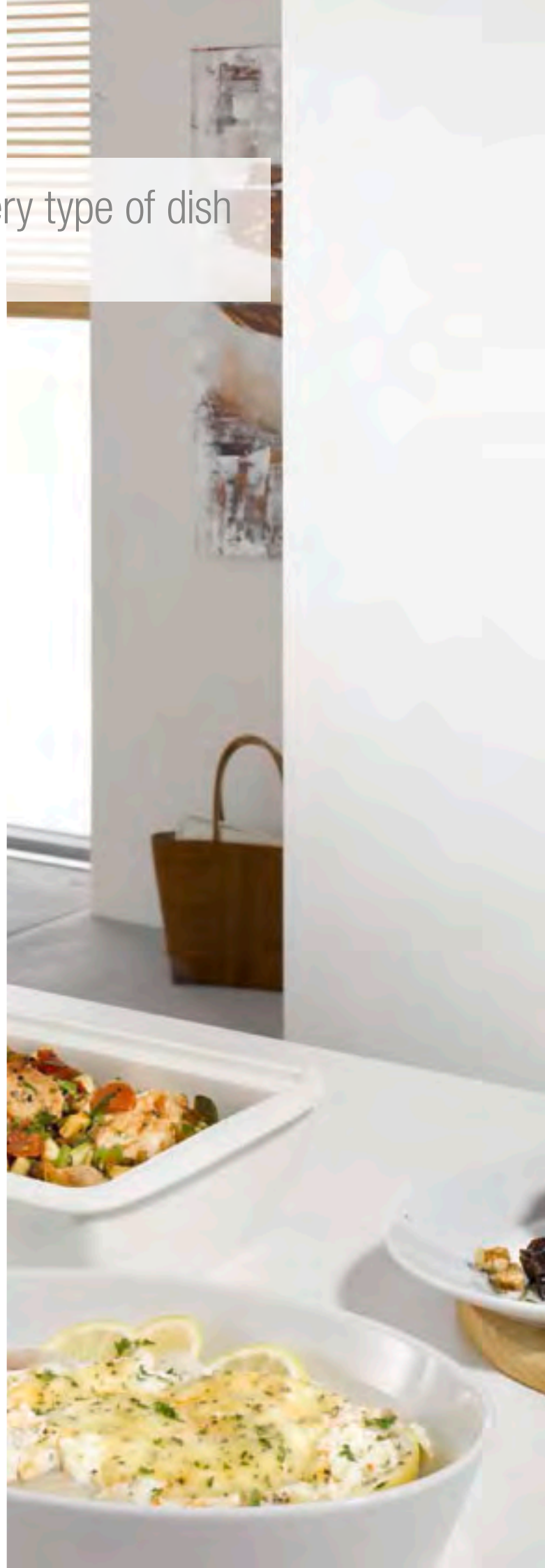
Food cooked in the steam oven is a real feast for the senses, from the intensive, authentic taste to the pleasantly al dente consistency. The principle of steam cooking is as simple as it is effective: food is gently enveloped in hot steam. The immediate exchange of heat ensures rapid cooking without the need for heating-up time. The food is not immersed in water and so retains flavour and vitamins, reducing the loss of nutrients. This gentle cooking method is particularly suitable for delicate foods such as tender vegetables and fish, but also for meat and potatoes.

The right operating mode for every type of food – this is the secret to excellent cooking results

With additional oven functions such as Top/ Bottom Heat, Top or Bottom Heat, Large or Small Grill, Fan Grill or Intensive Bake, the steam combination oven is a very attractive built-in appliance. The food probe monitors the core temperature constantly, calculates the cooking time automatically and stops the cooking process exactly at the right time when the set core temperature has been reached.

The art of baking and roasting with combination cooking

Cooking with steam has long been in the repertoire of chefs de cuisine. Increasing the humidity in the cabinet optimises baking and roasting results: soft, delicious-smelling bread with a shiny, appetising crust as if fresh from the best local baker in town or a roast as tasty as in a restaurant. Because the bread dough is subjected to steam in the first step of baking, it rises better. Moisture is introduced after the meat has been sealed and continues cooking at a lower temperature. This achieves even and perfect results.





Miele



Miele



The image shows the interior of a Miele steam oven. A metal tray is positioned at the bottom, containing several pieces of fresh, green broccoli. The oven's interior walls are metallic and feature a circular vent with a grid of small holes. The lighting is soft, highlighting the texture of the broccoli and the metallic surfaces.

Which steam technology do you prefer?

The Miele steam systems and technologies

External steam generation

Unlike other systems, the steam is generated outside the oven cabinet in Miele steam combination ovens. This offers considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating. And because limescale cannot build up in the oven cabinet, cleaning is quick and easy.

Exclusive to Miele MultiSteam

MultiSteam represents a system which perfects external steam generation. It is specifically geared to the requirements of large cabinets. The powerful steam generator (3.3 kW) ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 6 steam inlet ports integrated into the rear cabinet panel results in faster distribution of steam throughout the cabinet and around cooking containers. This feature ensures uniform results and guarantees perfectly prepared culinary delights.

MonoSteam

This steam system is ideally suited for steam ovens with small cooking cabinets. The steam generator is located inside the water container. The steam enters the inner cabinet via a steam inlet port.





Stunning perspectives for your kitchen design

Designs and dimensions of steam combination ovens

Miele offers steam combination ovens in three convenient designs. Whichever one you choose, you can look forward to delicious, healthy food.

The Miele 45 x 60 cm steam combination oven is the ideal addition to a conventional oven. In combination with a Miele 14 cm high Gourmet warming drawer, it fits into a 60 x 60 cm niche. This opens up untold cooking opportunities.

Steam combination ovens

Miele's steam combination ovens offer all the functions of solo steam ovens along with Fan Plus. By combining both dry and moist heat, perfect roasting and baking results can be achieved.

XL steam combination oven

Miele XL steam ovens with all the functions of a conventional oven offer all the functions of a 'steam only' oven. They also feature many operating modes of a conventional oven a food probe with or without a cable. Having additional combination options with moisture and a very large cabinet, the steam combination oven is a true all-rounder.

Apart from niche dimensions of 60 x 45 cm, Miele also offers a 60 x 60 cm XXL model as steam oven with full fledged conventional oven functions (steam combination oven).

XXL steam combination oven

This model is also a fully-fledged steam oven, fully-fledged conventional oven as well as a fully-fledged combi oven – all this in the classic 60 x 60 cm oven niche. This appliance comprises all the functions of the XL unit plus a food probe with cable. The combination with a 29 cm high drawer offers many additional options.

Would you like to find out more about drawers? Detailed information is available in the "Miele Gourmet drawers" chapter.



Which convenience features are particularly important to you?

The product highlights* of steam combination ovens

Exclusive to Miele **MultiSteam**
Perfection to suit personal tastes – the Miele steam oven is an all-round talent and the perfect partner for an oven and a cooktop. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can prepare starters, soups, fish, meat, vegetables, side-dishes or puddings individually or as a complete meal in one cooking process. Individual preferences for cooking results – firm or tender – can also be accommodated with the Miele steam combination oven. Thanks to Miele's MultiSteam technology external steam generation ensures perfect results. Uniform results are achieved with 6 steam inlet ports which ensure fast generation of steam and steam distribution, and short heat-up times.



Exclusive to Miele **Steam combination oven, fully-fledged combination oven**
Many junctions in one appliance: achieving perfect cooking, roasting and baking results with unlimited combination options.

XL and XXL cabinet
Ample space: complete meals can be prepared simultaneously for up to 10 persons; sufficient room for poultry or a whole fish.

Exclusive to Miele **Motorised lift-up fascia panel**
Convenient: the panel opens at the touch of a button to reveal the water container, condensation container and food probe.

Combination cooking
Crispy on the outside, succulent on the inside: combination of, for example, moist and hot air for excellent baking and roasting results.

Exclusive to Miele **Wireless food probe**
No supervision necessary: the countdown indicator provides precise information on when meat, fish or poultry is ready.

*Features depend on model

Which additional features would you like?

The product benefits* of Miele steam combination ovens



Exclusive to Miele **Keep warm function**
Prevents food from cooling down: food is kept automatically at serving temperature for 15 minutes after the programme has ended.



Electronic climate control
Ideal microclimate: the climate sensor ensures perfect cooking results.



Exclusive to Miele **Condensation container**
Pleasant climate in the kitchen: excess steam is collected in the condensation container.



Plumbed-in
Always ready for use: the water container is automatically filled and emptied.



Exclusive to Miele **PerfectClean**
Fast cleaning: as hardly any food residue sticks to the surfaces, cleaning is extremely easy.



Exclusive to Miele **Automatic menu cooking**
A complete menu: menu cooking automatically determines temperature, cooking duration and sequence in which the food is added.



Automatic programmes
Conjuring up over 200 dishes with ease: bread, cakes or meat – fully automatically regulated food preparation.



Cooking on three levels
Saving time and electricity: it is easy to cook large quantities of fish, vegetables and meat simultaneously and enjoy each one without the transfer of flavour.



User programmes
For your favourite dishes: simply select operating mode, temperature and programme duration and save the settings for repeated use.



Quantity-independent cooking

No need to scale the cooking times: 100 g or 1 kg – the cooking duration is the same.



Exclusive to Miele **Wide range of optional accessories with PerfectClean finish**

First class features: multi-purpose trays and combination racks also have excellent non-stick properties.



CleanSteel

No fingerprints on stainless steel: the surface is protected and no special cleaning agents are required.



Clock/timer functions

Always on time: starting time, finishing time and duration of the cooking process are easy to select.



Halogen lighting

Food always visible at a glance: halogen lighting provides optimum light and visibility in the oven cabinet.



Appliance cooling system and touch-cool fronts

Maximum protection: all surfaces of and around the appliance remain cool, offering a high degree of safety and protection against burns.



Safety functions

Your guardian angel: should you forget to switch the appliance off, the safety switch-off function does it for you.



Energy efficiency

Low energy consumption: protects the environment and saves money.



Food probe

Stress-free menu planning: the remaining time left for the programme to run can be easily viewed; supervising the process is no longer necessary.

*Features depend on model

The perfect programme for every recipe

The baking and roasting programmes* of steam combination ovens

One appliance, many talents

The steam combination oven features a wide range of Automatic programmes. To a large extent steam is used for the gentle preparation of food. To achieve perfect results on selected food (e.g. meat or bread), the appliance also has some of the cooking modes of a conventional oven (e.g. Fan Plus). This appliance also convinces when blanching before freezing food, gentle defrosting or when reheating cooked dishes.



Vegetables

Nature at its best: the preparation in the steam oven retains the flavour of food and protects the nutrients.



Fish/sea food

Good for body and soul: fish prepared in the steam oven is cooked to perfection and retains its own inimitable taste.



Meat

Particularly tender and juicy: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Combination cooking/Fan plus

Perfect results: additional moisture guarantees excellent results on bread, bread rolls, meat, etc.



Combination cooking/Top and Bottom heat

Perfect from the top and bottom: ideal for baking bread.



Combination cooking/Grill

Particularly crispy and succulent: fish and meat with a high fat content are very well suited for this operating mode.



Fan Plus

Perfectly soft and light: ideal for gentle baking and roasting on up to three levels.



Top/Bottom heat

Multi-purpose, classic function: perfect results on all traditional baking and roasting recipes.



Full grill

Versatile for indoors: for grilling large quantities of steaks, kebabs and much more.



Economy grill

Designed for small quantities: ideal for small amounts of food such as steaks and kebabs. Perfectly grilled every time.



Intensive baking

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, juicy on top.



Top heat

Perfect finish: for a perfect topping when gratinating, baking toppings and browning.



Bottom heat

Individual requirements: for cooking food in Bain Marie or for browning from underneath.



Fan grill

Crisp on the outside, succulent inside: ideal for roast chicken, duck, joints, rolled meat and many more.



Cakes Plus

Forever better: special baking programme, developed for choux pastry, cake mixtures and lye rolls.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as drying fruit.

*Features depend on model





Which aspects are important to you?

Completing this checklist will assist you in finding the perfect appliance for your needs. You will find the same characteristics below in the brief overview on the next pages. Further information is available from the product overview pages. Detailed product advice is available from your Specialist Miele Sales Consultant.

1. Appliance niche and cabinet volume

- 60×45 cm, 32 litres
- 60×45 cm, 48 litres
- 60×60 cm, 68 litres

2. User interfaces

- M Touch
- SensorTronic
- DirectControl

3. Appliance colour

- Stainless steel/CleanSteel
- Brilliant White
- Obsidian Black
- Havana Brown

4. Product highlights

- MultiSteam
- Steam combination oven
- Fully-fledged combination oven
- XL cabinet
- XXL oven cabinet
- Motorised lift-up fascia panel
- Combination cooking
- Wireless food probe

The perfect steam combination oven for you – find it here!

The product overview of Miele steam combination ovens

Built-in steam combination ovens



DGC 6400

- PureLine, Reference spec. level
- 60 x 45 cm, 32 litre cabinet
- DirectControl user interface
- Stainless steel/CleanSteel
- MonoSteam
- Steam combination oven with Fan plus
- More than 85 Automatic programmes



DGC 6800

- PureLine, Prestige spec. level
- 60 x 45 cm, 48 litre cabinet
- M Touch user interface
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- MultiSteam, steam oven with fully-fledged conventional oven, fully-fledged combination oven, more than 200 Automatic programmes, XL cabinet, motorised lift-up fascia, wireless food probe



DGC 6805

- PureLine, Prestige spec. level
- 60 x 45 cm, 48 litre cabinet
- M Touch user interface
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- MultiSteam, steam oven with fully-fledged conventional oven, more than 200 Automatic programmes, XL cabinet, motorised lift-up fascia, wireless food probe
- Plumbed-in water connection (supply and waste)



DGC 6660 XL

- PureLine, Premium spec. level
- 60 x 60 cm, 68 litre cabinet
- SensorTronic user interface
- Stainless steel/CleanSteel
- MultiSteam, steam oven with fully-fledged conventional oven, more than 200 Automatic programmes, XXL cabinet, motorised lift-up fascia, food probe



Steam combination ovens

Range overview



Model number	DGC 6400	DGC 6800 XL	DGC 6805 XL
Type of appliance			
Display	DirectControl	M Touch	M Touch
Retractable dials	●	-	-
Gourmet advantages			
Electronic temperature regulation in oven mode from 30 – 225°C	●	●	●
Electronic temperature regulation in steam mode from 40 – 100°C	●	●	●
Oxygen sensor	●	●	●
Menu cooking with no transfer of flavours between different foods	●	●	●
Wireless food probe/Food probe with cable	-/-	●/-	●/-
Functions			
Automatic programmes	●	●	●
Combi cooking/Steam cooking	●/●	●/●	●/●
Full grill/Economy grill/Fan grill	-/-/-	●/●/●	●/●/●
Fan plus/Intensive bake/Cake plus	●/-/-	●/●/●	●/●/●
Conventional heat/Top heat/Bottom heat	-/-/-	●/●/●	●/●/●
Convenience features			
Motorised lift-up control panel	-	●	●
Automatic menu cooking	-	●	●
User programmes/Programmable settings	20/●	20/●	20/●
Start-Stop programming	●	●	●
Clock display/Date display/Minute minder	●/-/●	●/●/●	●/●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
Appliance door			
CleanGlass door/ClearView door	●/●	●/●	●/●
Cavity			
XL oven cavity/XXL oven cavity	-/-	●/-	●/-
Oven cavity volume in l	32	48	48
Removable side runners with PerfectClean finish	●	●	●
Number of halogen lights	1	2	2
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	●/●/-/●	●/●/●/●	●/●/●/●
Steam technology and water supply			
MultiSteam/MonoSteam	-/●	●/-	●/-
Water container with steam generator/Fresh water container	●/-	-/●	-/●
Condensate container behind motorised lift-up door	-	●	●
Mains water connection/Mains drainage connection	-/-	-/-	●/●
Efficiency and sustainability			
Low energy lighting/Rapid heat-up	●/-	●/●	●/●
Safety			
Appliance cooling system and Cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 448 – 452 x 550	560 – 568 x 448 – 452 x 555	560 – 568 x 448 – 452 x 555
Total connected load in kW/Voltage in V	3.2/230	3.4/230	3.4/230
Accessories supplied			
Universal tray with PerfectClean/Combi rack with PerfectClean	-/1	1/1	1/1
Perforated stainless steel containers/Solid stainless steel containers	2/1	2/1	2/1
Stainless steel baking tray/Rack	●/●	-/-	-/-
Cookery book	●	●	●
Available colours			
Stainless steel/Clean Steel	●	●	●
Obsidian Black	-	●	●
Brilliant White	-	●	●
Mink	-	●	●





Model number	DGC 6660 XXL
Type of appliance	
Display	SensorTronic
Retractable dials	–
Gourmet advantages	
Electronic temperature regulation in oven mode from 30 – 225°C	●
Electronic temperature regulation in steam mode from 40 – 100°C	●
Oxygen sensor	●
Menu cooking with no transfer of flavours between different foods	●
Wireless food probe/Food probe with cable	–/●
Functions	
Automatic programmes	●
Combi cooking/Steam cooking	●/●
Full grill/Economy grill/Fan grill	●/●/●
Fan plus/Intensive bake/Cake plus	●/●/●
Conventional heat/Top heat/Bottom heat	●/●/●
Convenience features	
Motorised lift-up control panel	●
Automatic menu cooking	●
User programmes/Programmable settings	20/●
Start-Stop programming	●
Clock display/Date display/Minute minder	●/●/●
Actual temperature display/Recommended temperatures	●/●
Appliance door	
CleanGlass door/ClearView door	●/●
Cavity	
XL oven cavity/XXL oven cavity	–/●
Oven cavity volume in l	68
Removable side runners with PerfectClean finish	●
Number of halogen lights	2
Easy maintenance	
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●
External steam generator	●
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	●/●/●/●
Steam technology and water supply	
MultiSteam/MonoSteam	●/–
Water container with steam generator/Fresh water container	–/●
Condensate container behind motorised lift-up door	●
Mains water connection/Mains drainage connection	–/–
Efficiency and sustainability	
Low energy lighting/Rapid heat-up	●/●
Safety	
Appliance cooling system and Cool front	●
Safety switch-off/System lock	●/●
Technical data	
Niche dimensions in mm (W x H x D)	560 – 568 x 593 – 595 x 555
Total connected load in kW/Voltage in V	3.45/230
Accessories supplied	
Universal tray with PerfectClean/Combi rack with PerfectClean	1/1
Perforated stainless steel containers/Solid stainless steel containers	2/1
Stainless steel baking tray/Rack	–/–
Cookery book	●
Available colours	
Stainless steel/Clean Steel	●
Obsidian Black	–
Brilliant White	–
Mink	–



Useful information

Miele steam combination ovens – Glossary

Appliance cooling system and touch-cool fronts



All surfaces of and around the steam combination oven remain cool. This ensures that controls, handles and adjacent cabinets stay cool to the touch. This system prevents steam condensation building up on the fascia and ensures low contact temperature on the front of the appliance. For a high degree of safety and protection against burns.

Automatic programmes



Intelligent automatic programmes for cooking various types of food simplify your everyday tasks in the kitchen. Manual selection of temperature and duration is not required. For many dishes the level of doneness (e.g. the degree of browning) can be individually set for perfect cooking results every time. Achieving utmost culinary delights simply and safely.

Automatic menu cooking

Up to three different dishes can be cooked simultaneously in the automatic menu cooking programme. Temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance indicates when and on which level the dishes should be placed in the oven, so each one is ready at the same time. Cooking a complete menu stress-free in one single process.

Built-in combination steam oven

XL steam combination oven fulfils all your cooking requirements. As a fully fledged steam oven, it has all the benefits as described in the chapter on steam ovens. It also has a wide variety of conventional oven functions such as Fan Plus, Top and bottom heat and Grill. It really shows its versatility with 'Combination cooking' – a combination of moist and dry heat ensuring outstanding baking and roasting results.

CleanSteel



Miele stainless-steel appliances feature a particularly high-grade CleanSteel finish. This allows for very easy cleaning. Thanks to CleanSteel, fingerprints are barely visible.

Climate sensor



Miele's climate sensor measures and regulates the humidity level inside the oven cabinet. Even the moisture content of food is taken into account. This allows for the adjustment of the microclimate to suit different types of food.

Clock/timer functions

By selecting a start and finish time or the duration of the cooking process, meals are prepared to perfection and ready at your convenience. The process is completed and terminated automatically at the appropriate time. The clock function is maintained for up to 200 hours in the event of a power failure. When the power supply is restored, the actual time appears in the display – no need to reset.

Combination cooking



Freely selectable combination of steam and other operating modes: temperature (40°C to 225°C) and moisture (0% to 100%) are freely selectable and can be altered up to 6 times in quick succession. This offers maximum flexibility for best baking and roasting results.

Cooking on three levels

You can cook on up to three levels at a time in Miele steam combination ovens. Even different dishes can be cooked together because there is no cross-over of taste or smell. This allows you to cook a complete menu for several people in one process. Every dish retains its own authentic flavour.

Condensation container

The condensation container collects excess condensed steam which ensures a pleasant room climate. This also makes cleaning the cabinet extremely easy.

Food probe



Individual and precise results on meat, fish and poultry: the food probe measures the core temperature in roasts, providing information on the remaining cooking time. No need to monitor the cooking process. Some models feature a wireless food probe.

Halogen lighting

Halogen lighting provides optimum light and visibility in the oven cabinet. A flush installation guarantees easy cleaning of side panels.

Keep warm function



Food is automatically kept at serving temperature for up to 15 minutes after the programme has ended, without loss of quality. It is therefore not a problem should anyone be delayed for a few minutes.

Motorised lift-up fascia panel



The unique panel opens at the touch of a button to reveal the water container, condensation container and the wireless food probe for extra convenience and more space in the oven cabinet. The panel opens at the touch of a button and the water tank and condensation container move forward for easy removal. The water container can be filled and the condensation container emptied without opening the appliance door. The fascia is also inclined for greater convenience and a clear view of the display. The panel is tilted towards you for ease of use and for the best view of the display.

MultiSteam



MultiSteam is the combination of powerful steam generation and optimum steam distribution via 6 inlet ports. The powerful steam generator ensures fast generation of steam and hence shorter heat-up times. The special arrangement and direction of the 6 steam inlet ports results in faster distribution of steam in the cabinet and around cooking containers, which achieves uniform cooking results.

PerfectClean

The oven cabinet and side racks have superb non-stick properties for easy cleaning. Benefits: food does not stick, and is extremely easy to clean. Extremely easy to clean.

Quantity-independent cooking

One portion or a meal for the whole family, frozen or fresh food, the cooking time remains the same in a Miele steam oven. Weighing and working out cooking times is no longer required.

Safety functions



The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. Miele steam combination ovens switch off automatically if the maximum operating time is exceeded. So you don't need to worry if you forget to switch the appliance off by mistake.

Plumbed-in



Miele's XL steam combination oven is also available as a plumbed-in model for additional convenience. Water intake and drainage is completely automatic without the need to fill the water tank or empty the condensation container. The appliance is always ready for operation.

User programmes

Miele steam combination ovens allow you to create up to 20 of your own programmes: operating mode, temperature and time can be set and named individually. This allows you to call up the settings for your favourite recipes at the touch of a button – and excellent cooking results are achieved every time.

Wide range of optional accessories with PerfectClean finish



Apart from stainless steel cooking containers, Miele's XL steam combination ovens come with a multi-purpose tray and a combi rack, both with a superior anti-stick PerfectClean finish. Optional extras such as casserole dishes, FlexiClips, perforated baking trays, etc. are available either from the Miele online shop www.miele-shop.com.

XL cabinet



Ample space for creativity: Miele's XL steam combination oven offers 48 l of usable capacity. This allows you to prepare complete menus for eight to ten people. There is even sufficient room for large items such as poultry and whole fish.

XXL oven cabinet



Three appliances combined using the space of one large oven: a cabinet of 68 litres offers numerous options for food preparation.



Microwave ovens



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What type of appliance would you like?

Miele microwave oven designs

The technology of your kitchen appliances should be as individual as your lifestyle. This can be achieved with microwave ovens from Miele. The Miele microwave range consists of a variety of models to satisfy the broadest spectrum of requirements.

Miele offers two different microwave oven designs: built into a niche or as a benchtop appliance. Its timeless design and intelligent user interface blend in perfectly with your kitchen design. Miele also offers compact ovens with microwave function. You can find these in the section on "Speed ovens".



Miele built-in TopControl appliances

(45 cm high, 60 cm wide)

Miele microwave ovens with controls positioned at the top offer excellent user benefits. Their design allows them to be installed in combination with any other Miele appliance in the kitchen – fleet design in perfection. The glass door opens downwards at the front – as on the ovens. As the controls are positioned conveniently at the top, more space is available for the cabinet.



Benchtop appliances

No niche space for a built-in microwave oven? Then Miele's benchtop microwave oven is the right appliance for you. It can simply be placed on the benchtop.







Which cabinet size to you need?

Miele's wide range of microwave ovens

Depending on the niche dimensions, Miele offers microwave ovens with two cabinet sizes. Whether for a main course or a snack!



26 l oven cabinet

The benchtop microwave oven has a 26 l cabinet and a 32-cm turntable which accommodates plates, bowls or several small items.



46 l oven cabinet

The spacious stainless-steel cabinet with TopControl can accommodate larger items and cook, for example, roast chickens or oven bakes to perfection. The turntable with 40 cm diameter allows a particularly flexible use of different cooking containers or several containers, cups or plates simultaneously. Food preparation on a larger scale.



What cooking modes would you like?

The operating modes of Miele microwave ovens

Anyone who thinks that microwave ovens are only for heating up and defrosting is in for a culinary awakening; be surprised by the broad range of options available with Miele microwave ovens in daily use.

Solo microwave oven

Warm a glass of milk, make jam, melt chocolate, cook vegetables, defrost fish, blanch almonds – a Miele microwave can do all this and much more in solo mode.



Microwave ovens with integrated grill

An integrated Quartz grill allows fast and convenient browning of food after cooking. Or it can be used for roasting and grilling. This appliance turns cheese-on-toast, vegetables or scampi into a crispy, grilled delicacy. Vegetable bakes can be perfected with a crispy baked cheese topping.





Which convenience features are particularly important to you?

The product highlights* of Miele microwave ovens

XL cabinet

The spacious stainless-steel cabinet with TopControl operation can accommodate larger items and quantities, and cook, for example, roast chickens or oven bakes to perfection. The turntable with 40 cm diameter allows a particularly flexible use of different cooking containers or several containers, cups or plates simultaneously. Food preparation on a larger scale.



40 cm turntable

Plenty of space: perfect for several glasses, cups, plates or containers of various sizes.



LED lighting

High-quality and durable: LEDs place your food in the limelight during preparation.



Popcorn button

At the touch of a button: fast and easy preparation of one packet of popcorn.



Quartz grill

Fast and uniform results: all dishes are browned perfectly in a short time.



Automatic programmes

Conjuring up dishes with ease: simply select the appropriate programme and the weight of the food to be cooked – the appliance will do the rest.

* Features depend on model

Further convincing talents

The product benefits* of Miele microwave ovens



Memory function

Clever: programmes consisting of up to 3 stages can be started and prepared in only one process.



Automatic keep-warm function

At the end of a programme: the appliance keeps cooked food warm at serving temperature for up to 15 minutes.



CleanSteel

A very time-saving feature: this special surface finish is easy to clean without the need for special detergents.



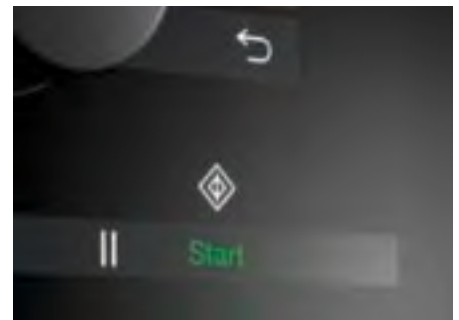
Combination mode

For oven bakes, chicken legs, etc: in combination mode, food is microwaved and browned under the grill at the same time.



Individual settings

Modification as required: parameters set ex works can be modified to meet individual habits.



Quick microwave

Sometimes things have to be done at the double: this function provides fast selection of the highest microwave power setting.



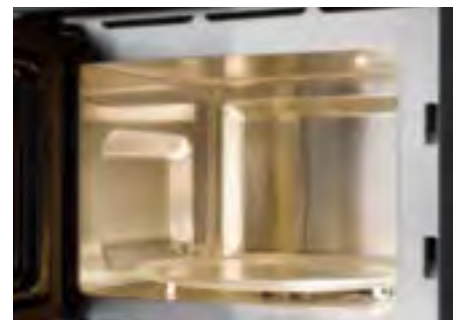
Clock/timer functions

Quick activation: the minute minder is selectable independent of microwave functions for cooking eggs on the cooktop, for example.



Safety lock / "Door" in display

Safety guaranteed: this function stops the machine from being used when the appliance is empty, to prevent damage.



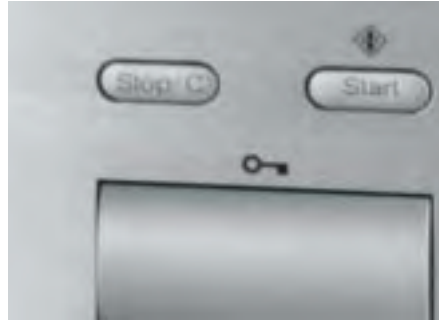
Stainless-steel cabinet

Very efficient: the cabinet made from stainless steel ensures perfect distribution of microwave energy and is easy to clean.



System lock

Very sensible: this function prevents unintentional operation, for example by children.



Safety switch

Maximum flexibility: Miele appliances guarantee a maximum degree of functional safety thanks to self-contained safety switches.



Which aspects are important to you?

Completing this checklist will assist you in finding the perfect appliance for your needs. You will find the same characteristics below in the brief overview on the next pages. Further information is available from the product overview pages. Detailed product advice is available from your Specialist Miele Sales Consultant.

1. Model and cabinet volume

- TopControl, built-in, 46 litres
- Benchtop unit, 26 litres

2. Appliance niches

- Benchtop
- 60 × 45 cm

3. Appliance colours

- Stainless steel/CleanSteel
- Brilliant White
- Obsidian Black

4. Product highlights

- XL cabinet
- 40 cm turntable
- LED lighting
- Popcorn button
- Quartz grill
- Automatic programmes



The perfect microwave oven for you – find it here!

The product overview of Miele microwave ovens

Microwave ovens



M 6012 SC

- Benchtop model, 26 litres
- Stainless steel
- LED lighting
- Quartz grill
- 17 Automatic programmes



M 6262 TC

- TopControl, built-in, 48 litres
- 60 x 45 cm
- PureLine
- Stainless Steel/CleanSteel, Brilliant White, Obsidian Black
- XL cabinet
- 40 cm turntable
- LED lighting
- Popcorn button
- Quartz grill
- 23 Automatic programmes

Microwave ovens

Range overview



Model number	M 6262 TC	M 6012
Type of appliance		
Benchtop microwave oven/Built-in microwave oven	-/●	●/-
Design		
TopControl/SideControl	●/-	-/●
Gourmet advantages		
Electronically controlled microwave power	●	●
Number of power levels (80 – 900 W)	7	7
Grill element	1500 W	800 W
Keeping warm function	●	●
Quartz grill	●	●
Functions		
Automatic programmes	23	17
Microwave solo	●	●
Grill element	●	●
Microwave + Grill combination mode	●	●
Convenience features		
Popcorn function	●	-
Clock display	●	●
Minute minder/Automatic switch off	●/●	●/●
Quick start function	●	●
Memory function	●	●
Programmable settings	●	●
Oven cavity		
Oven capacity in l	46	26
LED oven lighting	●	●
Oven cavity height in cm	23.2	20.7
Turntable diameter in cm	40.6	32.5
Appliance door		
Door contact switch	●	●
Door button	-	●
Door hinging	bottom	left
Easy maintenance		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Efficiency and sustainability		
Night dimming/Time of day running in background	-/●	●/-
Technical data		
System lock	●	●
Safety switch off	●	●
"Door" warning	●	●
Technical data		
Niche dimensions in mm (W x H x D)	562 – 568 x 450 – 452 x 550	Req. 195 mm clearance above
Ventilation independent of housing unit	●	-
Total connected load in kW/Voltage in V	1.6/230	2.17/230
Accessories supplied		
Plate cover	●	●
Grilling rack	●	●
Gourmet plate	●	●
Available colours		
Stainless steel (CleanSteel)	●	●
Brilliant White	●	-
Obsidian Black	●	-
Mink	-	-



Useful information

Miele microwave ovens – Glossary

40 cm turntable

The 40-cm turntable offers ample space for cooking containers of various sizes or several glasses, cups or plates simultaneously. Thus, the large turntable caters for a wide range of uses for food and beverages. The continuous rotation ensures that food is cooked very evenly.

Automatic keep-warm function

The 'keep-warm' function switches on automatically if the door is not opened or a button has not been pressed within two minutes after the programme has finished. This intelligent function also keeps cooked food warm at serving temperature for up to 15 minutes.

Automatic programmes



Thanks to automatic programmes, Miele microwave ovens become culinary experts. Simply select the required programme and enter, for example, the weight of the food.

The appliance works out the power setting and cooking time automatically. No need to select anything else or monitor the process. Thanks to automatic programmes for defrosting followed by cooking or cooking fresh food products, food is processed to perfection.

CleanSteel



Miele appliances with stainless-steel casing feature a particularly high-end CleanSteel finish. CleanSteel is very easy to clean without the need for proprietary cleaners.

Thanks to CleanSteel, fingerprints are barely visible.

Clock/timer functions

The timer can be used as an independent feature; for example when boiling eggs, etc. on the cooktop. This feature is simple to operate and quickly set in two hand movements, with a selected acoustic signal to indicate the set time.

Combination mode

In combination mode, food is microwaved and browned under the grill at the same time. Tasty bakes, pizzas and crispy chicken legs are simple and fast to prepare.

Individual settings

On all Miele microwave oven models it is possible to modify default parameters such as the reminder signal set ex-works. Adjusting settings to meet individual needs is therefore possible at any time.

LED lighting



Thanks to high-quality LED lighting, food is in the spotlight during preparation. Excellent benefit: LEDs have a particularly long life-cycle and are virtually maintenance

free.

Memory function

With the memory function, you can pre-select a programme consisting of up to 3 stages (e.g. defrosting followed by cooking and browning). The appliance cooks the food in the sequence of, and in accordance with, the set time/power combination. This allows you to carry out a multi-staged cooking process in one easy step.

Popcorn button



A cosy evening in front of the TV without popcorn? Now there is no need to go without. Thanks to the popcorn button on the fascia panel, one packet of popcorn can now be prepared quickly and simply in the microwave oven. The automatic programme activated when pressing the popcorn button is perfectly geared to the preparation of one standard packet of popcorn. Convenience at the touch of a button!

Quartz grill



The quartz grill, which is integrated into the oven ceiling, operates at full power after only a few seconds (1,500 W for TopControl appliances). In combination with a turntable, it browns food quickly and evenly.

Quick microwave

Full power at your fingertips: the QuickStart function on the microwave oven provides fast selection of the highest microwave power setting. By pressing "Start" (1, 2 or 3 times), the appliance operates for 30, 60 or 120 seconds, and then switches off automatically. These three defined time settings can be altered to meet your individual needs. For example, for a regularly prepared cup of hot chocolate in the evening or fast heating of baby bottles.

Safety lock / "Door" in display

This feature prevents switch-on of an empty appliance in the event that the microwave is switched on before the door is opened. Start mode is blocked until the door has been opened and closed again.

Safety switch

Miele microwave ovens offer triple safety thanks to safety switches for added protection during use.

Stainless-steel cabinet

The cabinet interior of Miele microwave ovens is made entirely of stainless steel. This ensures that microwaves are distributed evenly and efficiently. This also makes the oven very easy to clean.

System lock

The system lock can be set at the touch of a fingertip. This function prevents unintentional operation, for example by children.

XL cabinet



TopControl appliances feature a large 46 l stainless-steel cabinet and are a veritable space-saving miracle. This is how your microwave becomes a miracle worker for more space.





Gourmet warming drawers



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The perfect temperature for crockery and food

Perfect dining culture with Miele Gourmet warming drawers



The success of a sumptuous and sophisticated meal depends on many factors: fresh, high quality ingredients, carefully and gently prepared. A festive table. And an appealing presentation of the dishes – a treat for the eyes!

Several-course meals can be very challenging: how can the quality of cooked food be maintained while keeping it warm until it is served? Once served, how can rapid cooling of plated food be avoided? Miele Gourmet warming drawers – the perfect addition to your Miele built-in appliances.

Crockery can be pre-warmed in a warming drawer ready for serving when food is ready, without occupying the oven. Equally, dishes can be kept warm before serving without the food losing its quality. You and your guests can enjoy multi-course menus at your leisure without the loss of quality.

Miele Gourmet warming drawers have another talent: they are excellent for preparing food using the low-temperature function – a treat for every connoisseur.

Perfectly tailored to
your requirements

Miele built-in drawers



**Gourmet warming drawer – 14 cm or
29 cm high**

Alongside the benefits of a crockery warming drawer, the large Gourmet warming drawer also offers the option of keeping cooked food at serving temperature or, with the low-temperature function, can be used to cook meat and other food gently and perfectly. This extremely versatile heated drawer complements a conventional oven or steam oven perfectly.







The perfect complement to ovens, steam ovens and coffee machines

Miele's range of built-in Gourmet warming drawers

Select your Miele drawer from a wide range to match your other Miele appliances perfectly.



The classic drawer –

14 cm high, 60 cm wide

Gourmet warming drawers are available in medium height. They can be combined perfectly with a 45 cm high compact appliance such as a Miele coffee machine, a steam oven, a steam combination oven or a Speed oven. A 60 cm niche can be used to its best advantage. To enable you to install these drawers with various appliance designs, these drawers are offered in a choice of front designs and colours.



The extra-large drawer –

29 cm high, 60 cm wide

The convenient 29 cm high built-in Gourmet warming drawer is the highest drawer from Miele (also for pre-heating crockery and cooking food). In combination with a conventional 60 cm high oven, it teams up perfectly for an 88 cm niche. This drawer is also available in four different colours and ensures a uniform appearance in your kitchen.



Which convenience features are particularly important to you?

The product highlights of Miele drawers

Exclusive to Miele Low-temperature cooking brings out the best in any type of meat

Low-temperature cooking is a professional method of food preparation which is often used by high-class chefs. It is ideal for achieving tender, aromatic and succulent meat. Aroma and nutrients are retained to a high degree. Good chefs have been using this type of cooking method for many years to prepare tender food. It is now becoming increasingly popular in domestic households. Low-temperature cooking is very trouble-free as the cooking process does not require monitoring and other preparations can be carried out without any time pressure. The meat can be sliced straight after cooking. There is no need to allow the meat to rest first as the meat juices are evenly distributed.



4 operating modes

Multi-purpose use: for warming cups and plates, for keeping food at serving temperature or for using the slow cooking function to suit your individual requirements.

Exclusive to Miele Touch control

Simple and convenient: programme selection is via a flush touch panel which is easy to clean.

Timer

Heat guaranteed: all built-in food warming drawers feature a 4-hour timer which switches off automatically.

Self-closing with soft-close feature

Gently and quietly: a special buffer allows the ESW 6229 warming drawer to close gently.

Fully opening drawer

Simply practical: the drawers can be pulled out completely for easy loading and unloading.

Which additional features would you like?

The product benefits* of Miele drawers



Capacity

Many guests, a lot of crockery: depending on the model, crockery for up to 12 persons can be pre-heated.



Push-to-open mechanism

Easy to open: slight pressure is sufficient to activate this function on the 14 cm high classic drawers.



Choice of temperature

Individual and precise control: depending on requirements and taste, the temperature can be set on four levels.



Non-slip liner

All items are safely positioned: crockery does not slide around when the drawer is opened or closed.



CleanSteel

Cleaning made easy: the high-quality surface finish makes cleaning the appliances extremely easy.



Connection with coffee machine possible

Always on time: by programming the coffee machine, the cups can be pre-warmed (via optional CVVK connection cable).



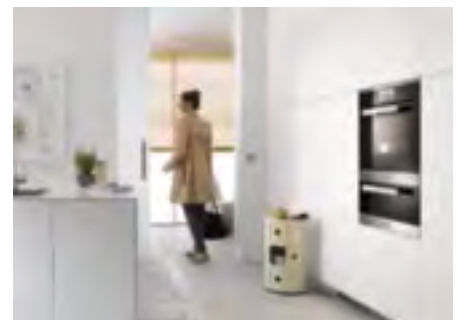
Cool front

Maximum protection: all surfaces of and around the appliance remain cool, which offers protection against burns.



Wire rack

Up to 30% more space: food and crockery can be stored on two levels thanks to the wire rack in the extra-la drawer.



Safety switch-off

Your guardian angel: if you forget to switch off the appliance, the automatic safety system steps in.



For every application the right setting

The wide range of applications of Miele drawers

The perfect partner in your kitchen

Miele drawers can be used for a wide range of applications. Not only can crockery be pre-warmed and food kept at serving temperature inside the drawers, the Gourmet drawer can also be used as a cooking appliance. Miele drawers also have a fourth feature – a low-temperature operating mode for stress-free preparation of meat and other food. Although this is an unusual feature on warming drawers, they especially show their full potential when cooking, as the selected low temperature can be maintained for a long time. Miele drawers – so much more to offer.

Low-temperature cooking



Veal and beef

Low-temperature cooking brings out the strong aromatic flavours of these types of meat, and guarantees that they are cooked perfectly.



Lamb and poultry

Low-temperature cooking guarantees gentle preparation of these types of meat and achieves succulent and tender results.



Fish

Fish is good for body and soul.



Desserts

Sweet temptations for dessert: for example meringue



Side dishes

Side dishes are not usually the centre of attention and yet choosing the right one can be crucial to the whole menu.



Breakfast cereals

An ideal start to the day with a good breakfast.

Further applications



Melting chocolate

Something everyone has experienced, chocolate has to be melted to the exact temperature for cakes.



Proving yeast dough

Yeast dough is particularly suited for German style cakes such as crumble cake (Streusel and Bienenstich cake), biscuits and pizza. The preparation is simpler than often assumed.



Making yoghurt

For various applications: for baking or as a dessert



Allowing rice to swell

Perfect in all variations, particularly puddings.



Dissolving gelatine

Panna cotta is prepared to perfection with gelatin.



Defrosting

Gentle defrosting guaranteed – without loss of quality.



Miele

Miele

Which aspects are important to you?

Completing this checklist will assist you in finding the perfect appliance for your needs. You will find the same characteristics below in the brief overview on the next pages. Further information is available from the product overview pages. Detailed product advice is available from your Specialist Miele Sales Consultant.

1. Wide range of sizes

- 60 x 14 cm
- 60 x 29 cm

2. Machine colours

- Stainless steel/CleanSteel
- Brilliant White
- Obsidian Black
- Havana Brown

3. Product highlights

- Low-temperature cooking
- Four operating modes
- Touch control
- Timer
- Self-closing with soft-close feature
- Fully opening drawer

The perfect Gourmet drawer for you – find it here!

The product overview of Miele Gourmet warming drawers

Gourmet warming drawers



ESW 6114

- PureLine, Prestige spec. level
- Gourmet warming drawer without handle
- Designed to match the bottom stainless steel strip of a 60 cm tall oven in a side-by-side configuration
- 60 x 14 cm
- Capacity for up to 6 persons
- Stainless steel/CleanSteel
- Warming option
- Push-to-open mechanism, low temperature cooking, 4 operating modes, touch controls, timer, fully opening



ESW 6214

- PureLine, Prestige spec. level
- Gourmet warming drawer without handle
- Designed to complement a run of 45 cm tall appliances
- 60 x 14 cm
- Capacity for up to 6 persons
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- Warming option
- Push-to-open mechanism, low temperature cooking, 4 operating modes, touch controls, timer, fully opening



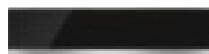
ESW 6229

- PureLine, Prestige spec. level
- Gourmet warming drawer with handle
- 60 x 29 cm
- Capacity for up to 12 persons
- Stainless steel/CleanSteel, Brilliant White, Obsidian Black, Havana Brown
- Warming option
- Low-temperature cooking, 4 operating modes, touch controls, timer, self-closing with soft-close feature, fully opening



Gourmet warming drawers

Range overview



Model number	ESW 6114	ESW 6214	ESW 6229
Type of appliance			
Crockery warming drawer	–	–	–
Food and crockery warming drawer	●	●	●
Design			
Glass control panel with sensor switches	●	●	●
Control panel with symbols	●	●	●
Handleless drawer	●	●	–
Gourmet advantages			
Pre-heated crockery	●	●	●
Keeping food warm	●	●	●
Low temperature cooking with fan heat for perfect results	●	●	●
Precise electronic temperature regulation from 40°C to 85°C	●	●	●
Operating modes			
Cup warming	●	●	●
Plate warming	●	●	●
Food warming	●	●	●
Low temperature cooking	●	●	●
Convenience features			
Fully telescopic drawer for easy loading and unloading	●	●	●
Push-to-Open mechanism	●	●	–
Self-closing with soft close mechanism	–	–	–
Programmable timer	●	●	●
Capacity	Place settings for 6 persons	Place settings for 6 persons	Place settings for 12 persons
Easy maintenance			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Flush touch display	●	●	●
Appliance networking			
Connection to coffee machine (optional CVVK kit required)	●	●	●
Safety			
Cool front	●	●	●
Anti-slip mat	●	●	●
Safety switch off	●	●	●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 593 – 595* x 555	560 – 568 x 593 – 595* x 555	560 – 568 x 876 – 880** x 555
Total connected load in kW/Voltage in V	0.7/230	0.7/230	0.7/230
Standard accessories			
Anti-slip mat	●	●	●
SousChef cookery book	●	●	●
Rack to increase useable loading area	–	–	●
Available colours			
Stainless steel (CleanSteel)	●	●	●
Brilliant White	–	●	●
Obsidian Black	–	●	●
Mink	–	●	●

* with 45 cm tall appliance

** with 60 cm tall oven



Useful information

Miele Gourmet warming drawers – Glossary

4 operating modes

Four operating modes are available on Miele Gourmet warming drawers: warm cups, warm plates, keep food warm, and cook at low temperatures. You simply select the mode you require.

Capacity

Miele drawers offer ample space: depending on the model, you can simultaneously warm tableware for up to 12 people (based on type and design) as well as large bowls. Thus you are perfectly prepared for large gatherings.

CleanSteel



All Miele appliances in stainless steel have a premium CleanSteel finish. CleanSteel is very easy to clean without the need for proprietary cleaners. Thanks to CleanSteel, fingerprints are barely visible.

Connection with coffee machine possible

If the warming drawer is connected to a coffee machine and you have programmed a switch-on time, then the warming drawer will switch on automatically 30 minutes before the coffee machine starts brewing. This ensures that pre-warmed crockery is available for a perfect cup of coffee.

Cool front



All surfaces of and around Miele warming drawers remain cool. This ensures that controls, handles and adjacent cabinets stay cool to the touch. The structure of the front ensures a low temperature on the outside. For a high degree of safety and protection against burns, particularly on appliances without handles.

Choice of temperature

In Miele warming drawers you can select one of four temperatures within the temperature range of the chosen mode – depending on requirements and individual taste.

Fully opening drawer

For loading and unloading the Miele built-in drawer can be completely pulled out. Due to the stable smooth telescopic runners the 29 cm high drawer can hold a weight of up to 25 kg.

Low-temperature cooking



Low-temperature cooking is a professional method of food preparation, giving high-quality, tender and juicy results on meat. Aroma and nutrients are retained at a high degree. The meat can be sliced straight after cooking. There is no need to allow the meat to rest first as the meat juices are evenly distributed.

Non-slip liner

The non-slip liner ensures the stability of the crockery and can be easily removed for cleaning.

Push-to-open mechanism



Miele built-in drawers without handles are perfectly in line with Miele built-in appliances. Thanks to the Push-to-open mechanism, the drawers are easy to open by hand or, if you do not have a hand free when carrying crockery, with your knee or elbow. The spring-mechanism ensures that the drawer opens wide, making loading and operating easy.

Safety switch-off

If the maximum operating time of 12 hours is exceeded, the Gourmet drawer automatically switches off. So you don't need to worry if you forget to switch the appliance off by mistake.

Self-closing with soft-close feature

With the SoftClose self-closing mechanism the fully telescopic runners glide gently and quietly back into their original position. Crockery and dishes remain in their place, and soiling is prevented.

Timer

All Gourmet warming drawers feature a 4-hour timer. This allows you to enjoy your dishes without worrying or to concentrate on something else. The drawer switches off automatically at the end of the programmed time.

Touch control



All Miele Gourmet warming drawers are operated by controls under the flush glass fascia. For convenient use and the easy cleaning.

Wire rack

The 29 cm high warming drawers are fitted with a wire rack as standard equipment. This provides a second level and offers 30% more storage space.



Experience perfect coffee at home any time!

Do you enjoy relaxing whilst drinking a cup of espresso, coffee, cappuccino or latte macchiato? Then you have come to the right place.

Miele offers a wide range of exceptional coffee machines. For every coffee connoisseur the perfect one: for the hobby barista, the milk froth fan or the lover of exclusive Nespresso varieties. Now you can enjoy your favourite beverage not only in a café, but also at home. Anytime, quite simply – with Miele.



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Which coffee preparation system would you like?

Tried and tested systems for exquisite taste

Miele offers coffee machines with two tried-and-tested preparation systems. No matter which system you choose, Miele guarantees exquisite coffee.



Coffee bean machines

Would you like to select your favourite variety from all the coffee beans in the world? Do you enjoy the taste of freshly ground beans? Then this is the system for you. You can adjust all machine settings to suit your beans and your taste.

Miele offers a choice of built-in and benchtop models to cater for your specific requirements and available space.



Coffee machines based on Nespresso system

Do you prefer the Nespresso capsule system with a convenient choice of 21 portions of fresh coffee specialities? Do you love the idea of an uncomplicated first-class coffee machine which offers a selection of beverages and makes cleaning conveniently easy? Miele's Nespresso coffee machine with outstanding technology meets all these requirements: it is, for example, the only one with an integrated capsule magazine holding up to 20 capsules.



What type of appliance would you like?

The Miele coffee machine models

At Miele, you have the choice between different designs and machine sizes. You are certain to find the perfect coffee machine for your home – all manufactured to Miele's legendary quality standards.



Built-in coffee bean machines

This machine fits perfectly into a 45 cm high recess in a tall cabinet. Combined vertically or horizontally with other Miele built-in appliances, it creates a uniform appearance. This built-in machine is optionally available as a plumbed-in version.

The plumbed-in machine is always ready for use at a moment's notice. It is plumbed into the mains water supply. This eliminates manual filling of the water container. Another benefit: your coffee is always prepared with fresh water.



Built-in coffee machines with Nespresso system

This coffee machine can be built into any 36 cm high niche – in a tall unit, wall unit or dresser unit.

It can be installed in combination with a 14 cm or 29 cm tall warming drawer for perfectly preheated cups.



Benchtop coffee bean machines

The compact Miele benchtop coffee machines are at home anywhere in your kitchen, living room, or wherever you want to enjoy aromatic fresh coffee at the touch of a button.



Perfect combination for an excellent cup of coffee

Miele and illy coffee

Unique and exquisite – illy caffè

The preparation of perfect espresso requires a high-quality coffee machine as well as good quality coffee. This is why Miele has joined forces with illy caffè, an Italian quality brand offering an exquisite blend of the finest Arabica beans.

Consistent quality and the pursuit of perfection makes illy a brand for outstanding coffee enjoyment. For almost 80 years, illy has been well known amongst coffee lovers and connoisseurs. illy blends nine different types of the finest Arabica beans for its unique coffee products prior to roasting which ensures a consistent aroma.

Preparing a cup of coffee with illy coffee using technically sophisticated coffee machines from Miele results in particularly delicious coffee. You will be impressed by the perfect harmony of illy caffè and enjoy its pleasant flavours with a refreshing effect on body and soul.







The whole world of coffee flavour in one capsule

Miele and Nespresso

Purchasing a Miele coffee machine is almost always the start of a long-lasting partnership which promises enjoyment, indulgence and an abundance of coffee delights. With a number of Nespresso coffee varieties, unique preparation of creamy milk froth in the Cappuccinatore and flexible installation options, this coffee machine satisfies all requirements.

Depending on taste and mood, you can choose from 21 types of coffee: from intensive to mild, from fruity to spicy. Every one of the 21 different coloured capsules contains a different blend of the best coffee in the world. The hermetically sealed capsule completely protects the aroma from external influences such as light, moisture and air. The extremely high and consistent standard guarantees you an individual Nespresso experience. Let us inspire you with special coffee enjoyment.





Coffee for connoisseurs

Coffee specialities

A day without coffee is only half as nice.

Drinking coffee has long been a well established ritual in our daily routine. Particularly in the Western world the aromatic beverage has celebrated an unbeatable triumph. Coffee is an expression for enjoying life and good lifestyle in our modern society and shapes the cultures of many countries on this planet. A coffee always tastes good: for breakfast, in-between times or in the evening after a fine meal with guests.

Today various preparation methods are known and are popular. Traditional coffee beverages from many regions have developed into typical coffee specialities. The most and the most preferred coffee variations are of course Italian specialities: cappuccino, latte macchiato and espresso.

The quality in coffee can vary. Apart from the quality of the coffee bean and its blend, it is the type of process used to prepare a coffee which is central to achieve superb enjoyment of coffee. This is where Miele excels.



Strong:

Espresso excels with its intensive flavour and a perfect crema.

Ristretto is a concentrated, strong espresso. It is made with the same quantity of ground coffee as an espresso, but with very little water.

Classic:

Coffee stands for pure enjoyment made with water and freshly ground coffee.

Creamy:

Cappuccino is a perfect combination of espresso and creamy hot milk froth.

Multi-layered:

Latte macchiato is a composition of strong espresso, hot milk and milk froth.

More coffee specialities:

Long coffee, latte, hot milk, milk froth, hot water.



Miele

Miele

Which convenience features are particularly important to you?

The product highlights* of Miele built-in coffee bean machines

OneTouch and OneTouch for Two

Fully-automatic perfection: preparation of one or two coffee specialities at the touch of a single button. The OneTouch for Two function allows two glasses of latte macchiato or two cups of cappuccino, coffee or espresso to be produced at the same time.

Using the OneTouch function and pressing the button twice produces two hot beverages in succession in one process. Hot beverages are delivered conveniently via the central spout unit. Glasses and cups no longer need to be moved around.



AromaticSystem

Intelligent technology: the brew chamber mixes coffee and water perfectly

Exclusive to Miele

CupSensor

Ideal distance: the CupSensor recognises the rim of the cup and its motorised height adjustment automatically alters the position of the central spout accordingly.

Exclusive to Miele

EasyClick milk system

Innovative and only available from Miele: the milk system simply clicks into place at the front and is easily removed.

Exclusive to Miele

Automatic rinsing of milk lines with water from the water container

Excellent user convenience: after the preparation of coffee specialities with milk, the appliance is automatically rinsed.

Exclusive to Miele

ComfortDoor – convenient door system with fully opening front

Easy access: convenient access to bean container, water container, grounds container and drip tray.

* Features depend on model

Which convenience features are particularly important to you?

The product benefits* of Miele built-in coffee bean machines



Exclusive to Miele **Optional plumbed-in model**
Time-saving and convenient: the plumbed-in model with fresh water connection saves having to replenish the water container regularly.



Exclusive to Miele **Built-in warming drawer automatically pre-heats cups**
Perfect coffee pleasure: optional connection allows pre-heating cups a half an hour prior to the coffee machine switching on.



User profiles
Your choice: up to 10 individual user profiles for your personal coffee experience.



Easily removable brew unit
Easy to remove and clean: a guarantee for impeccable hygiene, longevity and perfect coffee enjoyment.



ComfortClean
Thorough cleaning and value retention: many components are dishwasher-proof.



Automatic rinsing and cleaning programmes
Best results: the cleaning programmes in combination with the rinse function ensures maximum hygiene.



Coffee pot function
Convenient when having guests: up to eight cups of coffee are produced for your visitors or for a meeting.



Ground coffee chute
Fast and to your taste: without the need to replace beans for a second type of coffee such as a cup of decaffeinated coffee.



Smoothly adjustable central spout
Can be adjusted to the height of the cup below: between 8.5 and 16.5 cm, from espresso cups to latte macchiato glasses.



Conical grinding unit

For best coffee aroma: the mill grinds the coffee beans very evenly and thoroughly.



Timer

For individual enjoyment: switch-on and switch-off times can be programmed as required.



BrilliantLight

Places every cup in the spotlight: soft LED lighting creates a pleasant atmosphere.



Eco mode

A true energy-saving feature: in eco mode, the appliance only starts heating up just before the first beverage preparation.



System lock

Very sensible: this function prevents unintentional operation, for example by children.



CleanSteel

No fingerprints on stainless steel: the surface is protected and no special cleaning agents are required.



Which convenience features are particularly important to you?

The product highlights* of Miele benchtop coffee bean machines

OneTouch and OneTouch for Two

Fully-automatic perfection: preparation of one or two coffee specialities at the touch of a single button. The OneTouch for Two function allows two glasses of latte macchiato or two cups of cappuccino, coffee or espresso to be produced at the same time.

Using the OneTouch function and pressing the button twice produces two hot beverages in succession in one process. Hot beverages are delivered conveniently via the central spout unit. Glasses and cups no longer need to be moved around.



AromaticSystem

Intelligent technology: the brew chamber mixes coffee and water perfectly

Automatic rinsing of milk lines with water from the water container

Excellent user convenience: after the preparation of coffee specialities with milk, the appliance is automatically rinsed.

Cappuccinatore

Minimum effort required: hot milk or creamy milk froth is delivered straight to the cup, glass or small coffee pot.

Easily removable brew unit

Easy to remove and clean: a guarantee for impeccable hygiene, longevity and perfect coffee enjoyment.

ComfortClean

Thorough cleaning and value retention: many components are dishwasher-proof.

* Features depend on model

Which convenience features are particularly important to you?

The product benefits* of Miele benchtop coffee bean machines



Automatic rinsing and cleaning programmes

Best results: the cleaning programmes in combination with the rinse function ensures maximum hygiene.



User profiles

Your choice: up to four individual user profiles for your personal coffee experience.



Individual settings

Guaranteed to suit personal tastes: simply select fineness of grind, temperature and water quantity and save the settings for repeated use.



Ground coffee chute

Fast and to your taste: without the need to replace beans for a second type of coffee such as a cup of decaffeinated coffee.



Smoothly adjustable central spout

Can be adjusted to the height of the cup below: between 8.0 and 14.0 cm, from espresso cups to latte macchiato glasses.



Heated cup rest

Particularly convenient: thanks to the heated cup rack, pre-heated cups are always available.



Conical grinding unit

For best coffee aroma: the mill grinds the coffee beans very evenly and thoroughly.



Timer

For individual enjoyment: switch-on and switch-off times can be programmed as required.



BrilliantLight

Places every cup in the spotlight: soft LED lighting creates a pleasant atmosphere.



Low noise levels

Extremely quiet: coffee is ground particularly quietly, producing consistently perfect results.



Eco mode

A true energy-saving feature: in eco mode, the appliance only starts heating up just before the first beverage preparation.



System lock

Very sensible: this function prevents unintentional operation, for example by children.

* Features depend on model



Which convenience features are particularly important to you?

The product highlights of Miele built-in coffee machines with Nespresso system

Exclusive to Miele Built-in coffee machines with Nespresso system

This built-in coffee machine by Miele allows you to prepare espresso and coffee from Nespresso capsules the easy way – and of course cappuccino, latte macchiato etc, as well. 21 different types are available for you to enjoy: The Nespresso technique seals the ground coffee in a capsule. Every capsule guarantees full flavour at consistently high quality – cup for cup.



Cappuccinatore

Minimum effort required: hot milk or creamy milk froth is delivered straight to the cup, glass or small coffee pot.



Exclusive to Miele Capsule magazine

At the touch of a button: the unique electronic magazine delivers five different coffee specialities.



Exclusive to Miele ComfortDoor – convenient door system with fully opening front

Easy access to capsule magazine, water container, grounds container and drip tray.



ComfortClean

Thorough cleaning and value retention: many components are dishwasher-proof.



User profiles

Your choice: up to 10 individual user profiles for your personal coffee experience.

Which convenience features are particularly important to you?

The product benefits of Miele Nespresso capsule machines



Double portions

Simple: two cups or a double portion of any type of coffee speciality at the push of a button.



Automatic rinsing and cleaning programmes

Best results: the cleaning programmes in combination with the rinse function ensures maximum hygiene.



Timer

For individual enjoyment: switch-on and switch-off times can be programmed as required.



BrilliantLight

Places every cup in the spotlight: soft LED lighting creates a pleasant atmosphere.



Eco mode

A true energy-saving feature: in eco mode, the appliance only starts heating up just before the first beverage preparation.



System lock

Very sensible: this function prevents unintentional operation, for example by children.



CleanSteel

No fingerprints on stainless steel: the surface is protected and no special cleaning agents are required.





Which aspects are important to you?

Completing this checklist will assist you in finding the perfect appliance for your needs. You will find the same characteristics below in the brief overview on the next pages. Further information is available from the product overview pages. Detailed product advice is available from your Specialist Miele Sales Consultant.

1. Coffee preparation systems

- Bean system
- Capsule system

2. Appliance type

- Built-in coffee bean machine
- Coffee capsule system
- Benchtop coffee bean machine

3. Design lines

- PureLine

4. Appliance colours

- Stainless steel/CleanSteel
- Obsidian Black
- Brilliant White
- Havana Brown
- Graphite Grey

5a. Product highlights for built-in coffee bean machines

- OneTouch and OneTouch for Two
- AromaticSystem
- CupSensor
- EasyClick milk system
- Automatic rinsing of milk lines
- ComfortDoor

5b. Product highlights of benchtop coffee bean machines

- OneTouch and OneTouch for Two
- AromaticSystem
- Automatic rinsing of milk lines
- Cappuccinatore
- Easy to remove milk pipework
- ComfortClean

5c. Product highlights of built-in coffee machines with capsule system

- Cappuccinatore
- Capsule magazine
- ComfortDoor
- ComfortClean



Built-in coffee machines

Range overview



Model number	CVA 6431	CVA 6401	CVA 6800
Type of appliance			
Built-in bean machine/Nespresso® system	-/●	●/-	●/-
Design			
Display	DirectSensor	DirectSensor	M Touch
Beverages			
Espresso/Coffee/Coffee long	●/●/●	●/●/●	●/●/●
Cappuccino/Latte macchiato/Caffè latte	●/-/-	●/●/●	●/●/●
Hot water/Hot milk/Milk froth	-/●/●	●/●/●	●/●/●
Gourmet advantages			
OneTouch/OneTouch for Two	●/-	●/●	●/●
Aromatic bean grinding system	-	●	●
Ready ground coffee option	-	●	●
Programmable grinder setting/amount of coffee	-/-	●/●	●/●
Programmable user profiles	●	●	●
Programmable amount of water/water temperature	●/-	●/●	●/●
Programmable amount of milk/milk froth	-/-	●/●	●/●
Pre-brewing/Coffee pot function	-/-	●/●	●/●
Convenience features			
Choice of operating language	●	●	●
Clock display/Date display	●/●	●/●	●/●
CupSensor	-	-	●
Height under spout in cm	9.0	8.5 – 16.5	8.5 – 16.5
ComfortDoor/Concealed handle/BrilliantLight	●/●/●	●/●/●	●/●/●
Removable bean container/Nespresso® capsule carousel	-/●	●/-	●/-
Coffee bean capacity in g	-	500	500
Capsule capacity in carousel	20	-	-
Waste container capacity (portions)	15	15	15
Water container capacity in l	1.5	2.3	2.3
Programmable on and off times	●	●	●
Stand-by time programmable/clock buffer	●/-	●/●	●/●
Optional connection to warming drawer	-	-	●
Mains water connection	-	-	-
Easy maintenance			
Easy to use cleaning programmes/ComfortClean	●/●	●/●	●/●
Automatic rinsing of milk pipework	-	●	●
Removable milk pipework/brew unit	-/-	●/●	●/●
Efficiency and sustainability			
Energy saving Eco Mode option	●	●	●
Safety			
System lock	●	●	●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 360 – 362 x 550	560 – 568 x 448 – 452 x 550	560 – 568 x 448 – 452 x 550
Total connected load in kW/Voltage in V	1.6/230	1.6/230	2.3/230
Length of mains inlet hose in m/mains electrical cable in m	-/2.0	-/2.0	-/2.0
Accessories supplied			
Glass milk flask	Cappuccinatore	●	●
Descaling agent/Cleaning tablets	●/●	●/●	●/●
Coffee spoon for ground coffee	-	●	●
Available colours			
Stainless steel (CleanSteel)	●	●	●
Brilliant White	-	●	-
Obsidian Black	-	●	-
Mink	-	●	-





Model number	CVA 6805
Type of appliance	
Built-in bean machine/Nespresso® system	●/–
Design	
Display	M Touch
Beverages	
Espresso/Coffee/Coffee long	●/●/●
Cappuccino/Latte macchiato/Caffè latte	●/●/●
Hot water/Hot milk/Milk froth	●/●/●
Gourmet advantages	
OneTouch/OneTouch for Two	●/●
Aromatic bean grinding system	●
Ready ground coffee option	●
Programmable grinder setting/amount of coffee	●/●
Programmable user profiles	●
Programmable amount of water/water temperature	●/●
Programmable amount of milk/milk froth	●/●
Pre-brewing/Coffee pot function	●/●
Convenience features	
Choice of operating language	●
Clock display/Date display	●/●
CupSensor	●
Height under spout in cm	8.5 – 16.5
ComfortDoor/Concealed handle/BrilliantLight	●/●/●
Removable bean container/Nespresso® capsule carousel	●/–
Coffee bean capacity in g	500
Capsule capacity in carousel	–
Waste container capacity (portions)	15
Water container capacity in l	2.3
Programmable on and off times	●
Stand-by time programmable/clock buffer	●/●
Optional connection to warming drawer	●
Mains water connection	●
Easy maintenance	
Easy to use cleaning programmes/ComfortClean	●/●
Automatic rinsing of milk pipework	●
Removable milk pipework/brew unit	●/●
Efficiency and sustainability	
Energy saving Eco Mode option	●
Safety	
System lock	●
Technical data	
Niche dimensions in mm (W x H x D)	560 – 568 x 448 – 452 x 550
Total connected load in kW/Voltage in V	2.3/230
Length of mains inlet hose in m/mains electrical cable in m	1.5/2.0
Accessories supplied	
Glass milk flask	●
Descaling agent/Cleaning tablets	●/●
Coffee spoon for ground coffee	●
Available colours	
Stainless steel (CleanSteel)	●
Brilliant White	–
Obsidian Black	–
Mink	–



Benchtop coffee machines

Range overview



Model number	CM 6300
Type of appliance	
Benchtop bean machine	●
Built-in bean machine/Nespresso system	-/-
Design	
Display	DirectSensor
Beverages	
Espresso/Coffee/Long coffee	●/●/●
Cappuccino/Latte macchiato/Caffè latte	●/●/●
Hot water/Hot milk/Milk froth	●/●/●
Gourmet advantages	
OneTouch/OneTouch for Two	●/●
Aromatic bean grinding system	●
Ready ground coffee option	●
Programmable grinder setting/amount of coffee	●/●
Programmable user profiles	4
Programmable amount of water/water temperature	●/●
Programmable amount of milk/milk froth	●/●
Pre-brewing/Coffee pot function	●/-
Convenience features	
Choice of operating language	●
Clock display/Date display	●/-
CupSensor	-
Height adjustable spouts in cm	8.0 – 14.0
Heated cup surface	●
ComfortDoor/Concealed handle/BrilliantLight	-/-/●
Removable bean container/Nespresso capsule carousel	-/-
Coffee bean capacity in g	300
Capsule capacity in carousel	-
Waste container capacity (portions)	10
Water container capacity in l	1.8
Programmable on and off times	●
Stand-by time programmable/clock buffer	●/-
Optional connection to warming drawer	-
Mains water connection	-
Easy maintenance	
Easy to use cleaning programmes/ComfortClean	●/●
Automatic rinsing	●
Removable milk pipework/brew unit	●/●
Efficiency and sustainability	
Energy saving Eco Mode option	●
Safety	
System lock	●
Technical data	
Dimensions in mm (W X H x D)	251 x 359 x 427
Total connected load in kW/Voltage in V	1.5/230
Length of mains inlet hose in m/mains electrical cable in m	-/1.4
Accessories supplied	
EasyClick glass milk flask/Cappuccinatore	-/-
Descaling agent/Cleaning tablets	●/●
Stainless steel thermal milk flask	●
Coffee spoon for ground coffee	●
Colours	
CleanSteel	-
Brilliant White	-
Obsidian Black	●
Mink	-





Useful information

Miele coffee machines – Glossary

AromaticSystem



More space for more flavour. The dynamic brew unit on Miele coffee machines expands when water flows in. The dynamic brew unit on Miele coffee machines expands when water flows in, allowing the coffee powder and the water to blend better, improving the extraction of aromatic substances and resulting in a more aromatic product. Look forward to delicious aromatic coffee which will give you noticeably greater enjoyment.

Built-in cup warming drawer automatically pre-heats cups

The built-in cup warmer warms your cups – controlled by the coffee machine – automatically half an hour before the programmed switch-on time. Thanks to this system (optional connection, requires CVVK connection cable and ESW warming drawer) you can enjoy a perfect cup of coffee at every time from pre-warmed cups.

Automatic rinse and cleaning programmes



Technical innovations which benefit you. The convenient cleaning programmes in combination with the automatic rinse function achieve excellent results in terms of handling and hygiene. Soiling is prevented before it can form. This contributes to a longer service life and helps maintain the value of your coffee machine.

Automatic rinsing of milk lines with water from the water container

After the preparation of coffee specialities with milk, automatic cleaning of all milk lines and components with water from the water container commences. This offers the highest level of convenience in terms of hygiene.

Heated cup rest

The integrated heated cup rest on Miele benchtop coffee machines provides extra convenience: pre-heated cups available at any time. Coffee needs to be at the correct temperature for perfect coffee enjoyment. Only then can the aroma unfold and a wonderful crema form. The high-quality chrome of the cup rest is a highlight of these machines and also easy to clean.

BrilliantLight



Your coffee in perfect view at all times – only with BrilliantLight. The soft LED light showcases every cup and provides an ambient mood in your kitchen. BrilliantLight is the perfect complement for the balanced design of all coffee machines and provides an optical highlight that makes coffee enjoyment even more pleasurable.

Cappuccinatore for perfect milk froth



With the Cappuccinatore you can prepare hot milk or milk froth in no time at all. In just a few seconds it heats and froths the milk directly into the cup or glass. It can also be cleaned easily in a dishwasher.

CleanSteel



All stainless steel appliances are fitted with CleanSteel – a special surface finish. The advantage: less visible fingerprints. CleanSteel is very easy to clean without the need for special cleaning agents.

ComfortClean



The ComfortClean system makes hygiene very easy. Many of the coffee machine components such as the water container and waste container can be cleaned in a dishwasher. This contributes towards the retaining of the machine's value.

ComfortDoor



Thanks to the ComfortDoor, the whole machine front swings outwards to allow you easy access to the water tank, the waste container and the drip tray.

CupSensor



The unique CupSensor makes using the Generation 6000 coffee machines even easier. The sensor recognises the height of the cup and positions the central spout accordingly. The ideal distance not only avoids spluttering, but also ensures the perfect coffee temperature and the best possible crema. After adding the milk, the central spout moves upwards by 1 cm to prevent soiling.

Double delivery of coffee specialities

Twice as much coffee: when you would like more coffee or espresso you can make double the amount at the touch of a button. This advantage can be used for example for a double espresso or a mug of coffee. And when guests arrive, two cups of espresso can be prepared quickly and conveniently.

EasyClick milk system



With the convenient EasyClick feature, the milk system simply clicks into place at the front and is as easily removed. The coffee machines from Generation 6000 offer, along with EasyClick, another new feature: a high-quality glass milk container.

Eco mode

In Eco mode, the coffee machine does not heat up until just before the first drink is dispensed to save energy. The Eco mode is a freely selectable optional function and can be activated or deactivated via the basic settings.

Built-in coffee machines with Nespresso system



This built-in coffee machine by Miele allows you to prepare espresso and coffee from Nespresso capsules the easy way – and of course cappuccino, latte macchiato etc, as well. The coffee is sealed inside the capsules. Every capsule guarantees full flavour at consistently high quality – cup for cup.

User profiles

Store your favourite drinks in a personal user profile – and let your Miele coffee machine greet you personally. You can allocate up to 10 (CVA 6000) or up to four (CM 6) individual user profiles. All the parameters for your favourite drink will be stored: Amount of ground coffee, water temperature and amount as well as milk preparation if applicable. For customised coffee enjoyment.

Low noise levels

Miele coffee machines grind coffee particularly quietly with low noise levels and always dispense perfect results.

System lock

The system lock can be set at the touch of a fingertip. The appliance is then protected from inadvertent operation, i.e. by children.

Individual settings

The preparation parameters can be set individually, depending on the type of coffee and flavour intensity: grind, ground quantity, percolation temperature, pre-brew cycle and water quantity. That's how you ensure perfect flavour for your coffee speciality from every type of coffee, every roast. This ensures the best delivery of aroma for every cup of coffee.

Coffee pot function

When you have visitors: at the touch of a button the CVA 6000 delivers up to 8 cups of coffee directly into the thermos flask or coffee pot placed below the spout.

Ground coffee chute

In addition to the bean container, Miele bean-to-cup coffee machines also have a chute for ground coffee. You can use this to make a second type of coffee, e.g. decaffeinated coffee using ready ground coffee.

Capsule magazine

The unique electronic capsule magazine allows for individual Nespresso-coffee enjoyment. At the touch of a button you can select your preference from up to five different Nespresso types. The carousel can be removed for easy replenishment and has room for up to 20 capsules in 5 chutes. The chutes are allocated to the respective Nespresso coffee types by simple programming via the display.

Conical grinding unit

To ensure the best coffee aroma, Miele fits only the best grinding systems in its coffee machines. The conical grinding unit made from non-abrasive steel grinds the coffee beans in a special flavour-preserving way. This results in an even and precise grinding of the coffee beans.

Easily removable brew unit



The brew unit is the heart and soul of automatic coffee making. It is easily removed and cleaned. This ensures perfect hygiene of the brew unit, producing coffee of the same high quality and longevity of your machine.

OneTouch and OneTouch for Two



All bean-to-cup coffee machines are equipped with the new OneTouch for Two function as well as with the already familiar OneTouch feature. This function allows you to make two delicious coffee specialities at the same time by simply touching a button. The programme starts automatically. Because preparation takes less time, you have more time together.

Optional plumbed-in water supply



In addition to coffee machines with a water container, Miele also offers plumbed-in coffee machines. The benefits are clear – no need to refill the water container regularly. This saves time and is extremely convenient. Plumbed-in coffee machines can also be operated with the water container as desired.

Smoothly adjustable central spout

The central spout can be adjusted between 8.5 and 16.5 cm on CVA 6000 models and between 8.0 and 14.0 cm on CM 6 models to accommodate the cup below. From a small cup of espresso to a tall glass for latte macchiato: all coffee specialities are practically prepared without any loss of heat.

Timer

Switch-on and switch-off of the coffee machine can be programmed individually and according to your needs. The first coffee in the morning can be brewed straight away as the machine switches on automatically, and switches off in the evening. To conserve electricity, the coffee machine can also be switched off completely if it has not been used over a longer period of time.





For perfect results

Accessories for baking and steaming

For you to achieve perfect results every time with your Miele kitchen appliances, we offer a comprehensive range of original Miele accessories. These have been specifically developed for Miele kitchen appliances. This allows you to adapt your appliances to suit your personal requirements and application needs, exploiting all functions to the full.

Oven accessories for your individual cooking needs

Baking and universal trays

Miele ovens and steam combination ovens are supplied with different accessories. Additional accessories allow you to make even more use of your appliance and the various operating modes.

Original Miele baking and universal trays

Suitable trays for various applications are available for all Miele ovens and steam combination ovens:

- Shallow baking sheets for baking.
- Deep universal trays can be used for baking for example sheet cake with yeast, or as grease trays for roasting or grilling fish or meat.
- Perforated Gourmet baking trays which are particularly suitable for Moisture Plus programmes and ideal for baking crispy pastries such as rolls, bread, cakes and pizza, and also oven chips.
- All Miele baking and universal trays are suitable for FlexiClips or can be directly inserted in side racks.



Original Miele grilling and roasting trays

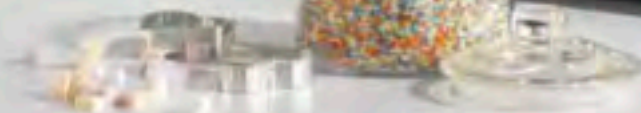
Miele grilling and roasting trays are simply placed and fit perfectly on Miele deep universal trays when grilling or roasting. Ideal for collecting dripping meat juices. The grilling and roasting rack prevents meat juices from burning on. The juice can be used to prepare delicious gravy. Miele grilling and roasting racks also prevent annoying grease splashes on the oven interior which makes cleaning the appliance easier.



PerfectClean finish

Baking trays, baking and roasting racks feature this patented, extremely knife-proof and unique non-stick surface finish. Persistent soiling is easily removed using water with a dash of washing-up liquid and a soft sponge.





Enamelled trays with PerfectClean finish



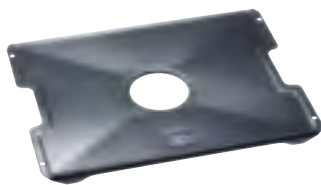
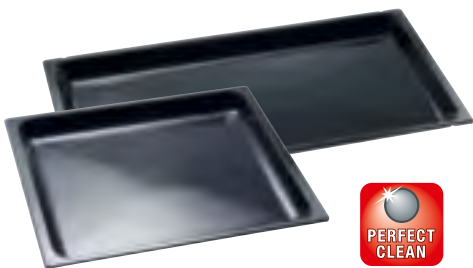
Original Miele baking tray HBB 51/ HBB 71

HBB 51 for Generation H 2000 appliances with 56 l cabinet
M.-Nr. 9.519.690

HBB 71 for Generation H 2000/
H 6000 appliances with 49 l and 76 l cabinet and for
all DGC XL/XXL steam combination ovens
M.-Nr. 9.519.820

Perforated Gourmet baking tray HBBL 71

For Generation H 2000/H 6000 appliances with 49 l
and 76 l cabinet and for all DGC XL/XXL steam
combination ovens
Mat. no. 9.520.620



Original Miele universal trays HUBB 51/ HUBB 71/ HUBB 91

HUBB 51 for Generation H 2000 appliances with 56 l cabinet
M.-Nr. 9.519.720

HUBB 71 for Generation H 2000/
H 6000 appliances with 49 l and 76 l cabinet and for
all DGC XL/XXL steam combination ovens
M.-Nr. 9.519.840

HUBB 91 for 90 cm wide Generation H 6000
appliances
M.-Nr. 9.520.680

Grilling and roasting inserts HGBB 51

For Generation H 2000 appliances with 56 l cabinet
M.-Nr. 9.519.760

Grilling and roasting inserts HGBB 71 / HGBB 91

HGBB 71 for Generation H 2000/
H 6000 appliances with 49 l and 76 l cabinet and for
all DGC XL/XXL steam combination ovens
M.-Nr. 9.520.630

HGBB 91 for 90 cm wide Generation H 6000
appliances
M.-Nr. 9.520.690



Round baking tray HBF 27-1

For baking pizzas, quiche and tartes.

- 27 cm diameter – for use on a rack
 - Particularly easy to clean
 - Non-stick – no baking parchment or greasing required
 - Extremely knife-proof
- M.-Nr. 9.520.720

Handle HEG

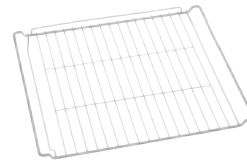
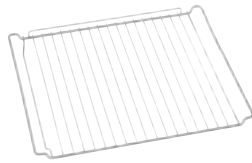
For the safe removal of fully laden hot trays and racks.

- For supporting heavy trays directly at the front where support is needed
- M.-Nr. 3.985.271



Baking and roasting racks

Baking accessories



Baking and roasting rack HBBR 50

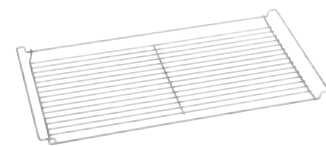
For Generation H 2000 appliances with 56 l cabinet
M.-Nr. 9.519.790

Baking and roasting rack HBBR 71

For Generation H 2000/H 6000 appliances with 49 l and 76 l cabinet and for all DGC XL and DGC XXL steam combination ovens
M.-Nr. 9.524.950

Original Miele baking and roasting racks

Miele ovens and steam combination ovens are supplied with a baking and roasting rack. If you want to use your oven to a much greater degree and bake and roast on several oven levels at the same time, you can equip your appliance with additional racks. Miele racks can be used as a rest for bakeware, but they are also ideal for roasting or grilling sausages and meat. To collect dripping fat, they fit perfectly on original Miele universal trays (see "Enamelled trays") just like the grill and baking inserts. Original Miele racks can either be fitted on FlexiClip fully telescopic runners or directly into the side racks of the oven.

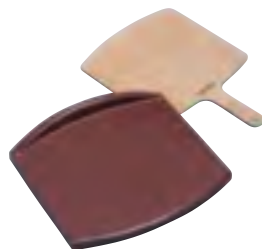


Baking and roasting rack HBBR 72

For Generation H 6000 BP appliances with 76 l cabinet and pyrolytic cleaning
M.-Nr. 9.520.640

Baking and roasting rack HBBR 92

For 90 cm wide Generation H 6000 appliances
M.-Nr. 9.520.700



Gourmet baking stone HBS 60

For achieving the same results as if baked in a stone oven

- For baking pizza, quiche, bread, bread rolls, blinis and savoury snacks
- As a hot plate on the table it retains heat for up to 25 minutes
- Better use of energy on account of high contact heat
- Particularly easy to clean thanks to special surface finish
- Glazed ceramic / Wooden peel included

M.-Nr. 5.443.810

PyroFit

Thanks to their PyroFit finish, side racks, baking and roasting racks and FlexiClip telescopic runners are sparklingly cleaned during every pyrolytic cleaning process. During the pyrolytic cleaning process, the accessories with this surface finish can remain inside the oven and are cleaned automatically at the same time.

Fully telescopic runners



FlexiClip telescopic runners

Fully telescopic runners allow baking trays and sheets, baking and roasting racks and Gourmet casserole dishes to be pulled clear of the oven, and are held safely and securely in any position. This allows you, for example, to baste or turn a roast conveniently outside the hot oven without the risk of getting burned. Furthermore, trays, racks and casserole dishes on FlexiClip fully telescopic runners can be inserted individually and easily on other levels. Up to 3 levels can be used at the same time as a maximum of 3 pairs of FlexiClip runners can be inserted in the oven.

FlexiClip runners are simply fitted to the side rack of the oven.



FlexiClip fully telescopic runners HFC 50 – Chrome

HFC 50 for Generation H 2000 appliances with 56 l cabinet

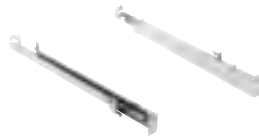
M.-Nr. 9.170.810



FlexiClip fully telescopic runners HFC 70 – Chrome

HFC 70 for Generation H 2000/H 6000 appliances with 49 l and 76 l cabinet and for DGC XL steam combination ovens from serial no. 127273729 and DGC XXL steam combination ovens

M.-Nr. 9.520.650



FlexiClip fully telescopic runners HFC 71 – PerfectClean

For Generation H 2000/H 6000 appliances with 49 l and 76 l cabinet and for DGC XL steam combination ovens from serial no. 127273729 and DGC XXL steam combination ovens

M.-Nr. 9.520.660



FlexiClip fully telescopic runners HFC 72 / HFC 92 – PyroFit

HFC 72 for Generation H 6000 BP appliances with 76 l cabinet and pyrolytic cleaning

M.-Nr. 9.520.670

HFC 92 for 90 cm wide Generation H 6000 appliances

M.-Nr. 9.520.710



FlexiClip fully telescopic runners HFC 61 – PerfectClean

For Generation H 4000 and H 5000 appliances with 76 l cabinet and for DGC XL steam combination ovens up to serial no. 127273728

M.-Nr. 6.949.330

Combination options for telescopic runners									
Designation	H 2000		H 6000			H 4000/ H 5000	DGC 6000 XL	DGC 6000 XL	DGC 6000 XXL
Clip / Volume	56 l / 49 l	76 l	76 l / 49 l	76 l / 49 l Pyrolytic	90 cm		up to serial no. 127273728	from serial no. 127273729	68 l
HFC 60							•		
HFC 61 Perfect Clean						•	•		
HFC 50	•								
HFC 70		•	•					•	•
HFC 71 Perfect Clean		•	•					•	•
HFC 72 PyroFit				•					
HFC 92 PyroFit					•				

Grill accessories and kitchen aids



Miele accessories for grilling

The 90 cm wide H 6890 BP oven features a rotisserie which ensures uniform browning results. There are two accessories for this rotisserie:

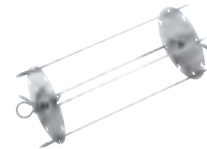
- HGH skewer clamps for grilling
- HSE kebab grilling device



Skewer clamps for grilling HGH

- For grilling rolled meat, poultry, joints, etc.
- Can only be used with the rotisserie
- Holds food in position, particularly suitable for stuffed meat
- Place HUBB 91 universal tray below for collecting fat
- Contents: 2 clamps

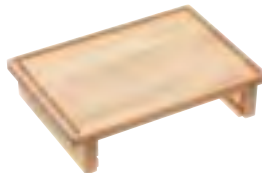
M.-Nr. 1.104.460



Kebab grilling device HSE

- For grilling up to four skewers at the same time
- For perfect results and time saving
- For fitting on the rotisserie
- Contents: 4 skewers and 2 discs with screws

M.-Nr. 1.009.230



Cutting board DGSB 2

With 2 rack levels for example for a steam cooking container or the KMB 5000-S multi-purpose casserole dish

- Made from oiled beechwood with excellent non-slip silicone feet
- With a wide, easy-to-clean channel for collecting liquids

M.-Nr. 9.120.970



Serving dish for steam oven containers DGSE 1

- Food served in style, enjoyed hot
- For Miele steam oven container: DGG 16, 14, 2 and DGGL 1 and 5 (not supplied as standard)
- Also as oven-proof dish for Miele ovens (up to 230°C)
- Suitable for low-temperature cooking in Miele warming drawers
- Dish and lid made from fine porcelain from Villeroy & Boch
- For serving hot food straight from the Miele steam oven
- Dimensions: L x W: 375 x 210 mm, height with lid 95 mm, height without lid 80 mm

M.-Nr. 9.438.520



Gourmet casserole dishes and lids



Gourmet casserole dish HUB 61-22

- Max. capacity approx. 5 kg
- External dimensions: W x D x H: 42.2 x 25.7 x 8.6 cm
- Interior dimensions: W x D x H: 38.0 x 22.0 x 8.0 cm

For Generation H 2000 appliances with 56 l cabinet and for the H 6000 BM (with wire rack on base of unit). Also suitable for ceramic HiLight cooktops (not for gas and induction).

M.-Nr. 5.559.290

Miele Gourmet casserole dish

Suitable original Miele Gourmet casserole dishes for cooking roasts, gratinating, oven bakes and many other dishes are available for Miele ovens and steam combination ovens. They can be inserted into the side racks, individual telescopic racks, FlexiClip fully telescopic runners and/or alternatively placed on a wire rack. The original Miele Gourmet casserole dishes are made of die-cast aluminium with a high-quality non-stick coating from ILAG. It prevents food from sticking on and makes cleaning easy.

Miele Gourmet casserole dish lids

Suitable stainless-steel lids are available for all Miele Gourmet casserole dishes. They are not supplied with the casserole dishes and can be ordered separately if required.



Gourmet casserole dish HUB 5000-M

- Max. capacity approx. 5 kg
- External dimensions W x D x H: 44.8 x 26.8 x 8.6 cm
- Interior dimensions: W x D x H: 38.0 x 22.7 x 8.0 cm

For Generation H 2000/H 6000 appliances with 49 l and 76 l cabinet and for all DGC XL and DGC XXL steam combination ovens. Also suitable for ceramic HiLight cooktops (not for gas and induction).

M.-Nr. 6.949.630



Induction Gourmet casserole dish HUB 5001-M

Description as HUB 5000-M
The base of this casserole dish is also suitable for induction cooktops. Otherwise compatibility, maximum capacity, dimensions as HUB 5000-M.

M.-Nr. 7.247.760



Gourmet casserole dish lid HBD 60-22

For Miele casserole dishes HUB 61-22, 5000 M and 5001 M

- Not supplied with casserole dishes
- Made from high-quality stainless steel
- Not suitable for ovens with microwave / Speed ovens or in grill mode

M.-Nr. 5.136.950



Gourmet casserole dish HUB 61-35

- Max. capacity approx. 8 kg
- External dimensions: W x D x H: 42.2 x 37.5 x 8.6 cm
- Interior dimensions: W x D x H: 38.0 x 34.5 x 8.0 cm

For Generation H 2000 appliances with 56 l cabinet and for the H 6000 BM (with wire rack on base of unit) and all 90 cm wide built-in generation H 6000 ovens (also with wire rack on base of unit). Also suitable for ceramic HiLight cooktops (not for gas and induction).

M.-Nr. 5.559.260

Gourmet casserole dish HUB 5000-XL

- Max. capacity approx. 8 kg
- External dimensions: W x D x H: 44.8 x 38.6 x 8.6 cm
- Interior dimensions: W x D x H: 38.0 x 34.5 x 8.0 cm

For Generation H 2000/H 6000 appliances with 49 l and 76 l cabinet and for all DGC XL and DGC XXL steam combination ovens. Also suitable for ceramic HiLight cooktops (not for gas and induction).

M.-Nr. 6.949.650

Gourmet casserole dish lid HBD 60-35

For Miele HUB 61-35 and HUB 5000 XL casserole dishes

- Not supplied with casserole dishes
- Made from high-quality stainless steel
- Not suitable for ovens with microwave / Speed ovens or in grill mode
- Dimensions: W x D x H: 39.0 x 35.5 x 13.4 cm

M.-Nr. 5.136.960



Multi-purpose casserole dish with lid KMB 5000-S

The all-rounder – for use on the cooktop, in the oven and steam oven

- For cooking roasts, oven bakes, meat dishes, etc.
- Can be transferred straight into the steam oven or conventional oven after searing on the cooktop
- Die-cast aluminium with a base suitable for induction cooking, and PTFE non-stick coating (heat resistant up to 270°C)
- Max. capacity approx. 2.5 kg
- External dimensions: W x D x H: 32.5 x 26.0 x 6.0 cm
- Interior dimensions: W x D x H: 28.5 x 23.0 x 5.5 cm
- Including stainless-steel lid
- For inserting into the Miele DGSB 2 cutting board (see kitchen aids).

M.-Nr. 7.320.190



Combination options for Gourmet casserole dish								
Designation	Lid		H 2000		H 6000		H 6000 BM	DGC 6000 XL
	HBD 60-22	HBD 60-35	56 l	76 l	76 l 49 l	90 cm		
HiLight								
HUB 61-22	●		●	R	R	SR	SR	R
HUB 61-35		●	●	R	R	SR	SR	R
HUB 5000-M	●			●	●	SR		●
HUB 5000-XL		●		●	●	SR		●
Induction								
HUB 5001-M	●			●	●	SR		●

● = Compatible

■ = Casserole dish suitable for side runners and FlexiClips

R = Casserole dish is to be used on the rack

SR = Casserole dish is to be placed on a wire rack on the oven floor

Wide range of accessories for steam ovens

Steam oven containers and lids

The steam oven containers from Miele are all suitable for all Miele steam ovens¹⁾. The extra large containers for Miele steam combination ovens DGC 680x allow the full utilisation of the large oven cabinets of these appliances. Unperforated cooking containers are suitable for the preparation of food in sauce and stock as well as the preparation of food which swell in water, for example pasta and rice. Larger unperforated cooking containers are excellent for cooking soups, stews and oven bakes. Perforated cooking containers are perfect for blanching or cooking vegetables, fish, meat and potatoes which are not cooked in a sauce or a stock. They are also ideal for defrosting. All Miele steam cooking containers are commercial-grade accessories, are made from 0.6 mm thick stainless steel (treated surface), and are manufactured in Europe.

Unperforated steam oven containers

For cooking food in sauce, meat stock or water (e.g. rice, pasta)



Unperforated steam oven container DGG 2

Capacity: 2.5 l, usable capacity: 2.0 l

- External dimensions: W x D x H: 325 x 176 x 60 mm

M.-Nr. 5.001.390



Unperforated steam oven container DGG 7

Capacity: 4.0 l, usable capacity: 2.8 l

- External dimensions: W x D x H: 325 x 176 x 100 mm

M.-Nr. 8.019.361



Unperforated steam oven container DGG 9

Capacity: 5.7 l, usable capacity: 4.2 l

- External dimensions: W x D x H: 325 x 176 x 150 mm

M.-Nr. 8.015.103

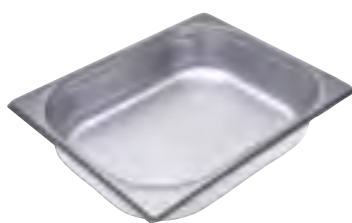


Unperforated steam oven container DGG 15

Capacity: 2.0 l, usable capacity: 1.7 l

- External dimensions: W x D x H: 325 x 265 x 40 mm
- Not suitable for Miele steam oven with pressure

M.-Nr. 8.101.330



Unperforated steam oven container DGG 3

Capacity: 4.0 l, usable capacity: 3.1 l

- External dimensions: W x D x H: 325 x 265 x 65 mm
- Not suitable for Miele steam ovens with pressure

M.-Nr. 5.001.400



Unperforated steam oven container DGG 20 XL

Made to fit Miele XL and XXL steam combination ovens

- Capacity: 2.4 l, usable capacity: 1.8 l
- External dimensions: W x D x H: 450 x 190 x 40 mm

M.-Nr. 8.246.340

¹⁾ As a rule, only containers with external dimensions of 325 x 176 mm are suitable for Miele steam ovens with pressure.

Perforated steam oven containers

For blanching or cooking vegetables, fish, meat, potatoes and more



Perforated steam oven container DGGL 1

Capacity: 1.5 l, usable capacity: 0.9 l
• W x D x H: 325 x 176 x 40 mm

M.-Nr. 5.001.370



Perforated steam oven container DGGL 5

Capacity: 2.5 l, usable capacity: 2.0 l
• W x D x H: 325 x 176 x 60 mm

M.-Nr. 8.019.293



Perforated steam oven container DGGL 6

Capacity: 4.0 l, usable capacity: 2.8 l
• W x D x H: 325 x 176 x 100 mm

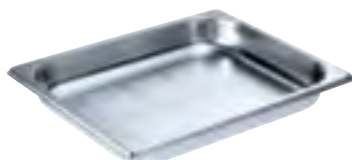
M.-Nr. 8.019.294



Perforated steam oven container DGGL 10

Capacity: 5.7 l, usable capacity: 4.2 l
• W x D x H: 325 x 176 x 150 mm

M.-Nr. 8.019.295



Perforated steam oven container DGGL 8

Capacity: 2.0 l, usable capacity: 1.7 l
• W x D x H: 325 x 265 x 40 mm

M.-Nr. 8.227.240



Perforated steam oven container DGGL 4

Capacity: 4.0 l, usable capacity: 3.1 l
• W x D x H: 325 x 265 x 60 mm

M.-Nr. 5.379.570



Perforated steam oven container DGGL 20 XL

Made to fit Miele XL and XXL steam combination ovens

• Capacity: 2.4 l, usable capacity: 1.8 l
• W x D x H: 448 x 190 x 40 mm

M.-Nr. 8.285.410

Further steam oven accessories



Stainless steel lid with handle DGD 1/2

For steam oven containers

- With exterior dimensions of W x D: 325 x 265 mm
- Stainless steel

M.-Nr. 7.623.900



Stainless steel lid with handle DGD 1/3

For steam oven containers

- With exterior dimensions of W x D: 325 x 176 mm
- Stainless steel

M.-Nr. 8.109.071



Serving dish for steam oven containers DGSE 1

Food served in style, enjoyed hot

- For Miele steam oven container: DGG 16, 14, 2 and DGGL 1 and 5 (not supplied as standard)
- Also available as oven-proof dish (up to 230°C)
- Suitable for low-temperature cooking in Miele built-in Gourmet warming drawers
- Dish and lid made from fine porcelain from Villeroy & Boch
- For serving hot food straight from the Miele steam oven
- Dimensions: L x W: 375 x 210 mm, height with lid 95 mm, height without lid 80 mm

M.-Nr. 9.438.520



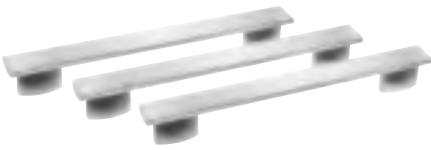
Compensation fascia AB 45-7 (for DGD 4635)

For a 45 cm niche

- With this spacer trim, the DGD 4635 steam oven with pressure fits perfectly in the niche
- Fewer fingerprints and easy to clean – CleanSteel

Mat. no. 9.350.640

Further accessories



Decor set DS 6003

Handles with distance pieces for retrofitting on conventional ovens, steam ovens, microwave ovens and warming drawers in Generation 6000 PureLine design

(Set consists of 3 handles)

- To match appliance handles and handles on kitchen furniture
- Suitable for appliances and cabinets
- Handle replacement on all appliances with microwave function only by service technician

Mat. no. 9.445.630 Stainless steel/CleanSteel



Decor handle DS 6000 Classic

Handle with distance pieces for retrofitting on conventional ovens, steam ovens, microwave ovens and warming drawers in Generation 6000 PureLine design

- Alternative colours are available to suit individual furniture designs
- Can be fitted on appliances as well as to kitchen furniture
- Handle replacement on all appliances with microwave function only by service technician

Mat. no. 9.445.670 Classic Brilliant White
Mat. no. 9.445.660 Classic Obsidian Black
Mat. no. 9.445.680 Classic Havana Brown



Decor handle DS 6000 Gold

Handle with distance pieces for retrofitting on conventional ovens, steam ovens, microwave ovens and warming drawers in Generation 6000 PureLine design

- Extravagant, elegant and high-quality: anodised gold and mat
- Can be fitted on appliances as well as to kitchen furniture
- Handle replacement on all appliances with microwave function only by service technician

Mat. no. 9.823.220 Brilliant White
Mat. no. 9.823.210 Obsidian Black
Mat. no. 9.823.200 Havana Brown



Decor handle DS 6000 Nature

Handle with distance pieces for retrofitting on conventional ovens, steam ovens, microwave ovens and warming drawers in Generation 6000 PureLine design

- Every handle is unique: handle insert made from natural materials. Obsidian Black: Slate.
- As the inserts are made from natural materials, the handles may vary in appearance
- Can be fitted on appliances as well as to kitchen furniture
- Handle replacement on all appliances with microwave function only by service technician

Mat. no. 9.823.250 Brilliant White
Mat. no. 9.823.240 Obsidian Black
Mat. no. 9.823.230 Havana Brown



Decor handle DS 6000 Vitro

Handle with distance pieces for retrofitting on conventional ovens, steam ovens, microwave ovens and warming drawers in Generation 6000 PureLine design

- Clear lines and intricate design: handles with glass inserts in the same colour as the appliance
- Can be fitted on appliances as well as to kitchen furniture
- Handle replacement on all appliances with microwave function only by service technician

Mat. no. 9.823.280 Brilliant White
Mat. no. 9.823.270 Obsidian Black
Mat. no. 9.823.260 Havana Brown



Cover strip HKL 60

Strip for concealing the furniture edge / shelf when different types of appliances are installed in combination

- Harmonious installation appearance thanks to cover strip
- For vertical combination of 45 cm and 60 cm high appliances

Mat. no. 7.114.780 Stainless steel/CleanSteel

Latte Macchiato and Cappuccino

Whenever you want



For smooth and creamy milk froth

The coffee machine is only one of many vitally important prerequisites for the preparation of perfectly smooth and creamy milk froth. The right accessories are just as important. For example, Miele's Cappuccinatore produces fine-pore milk froth. The use of the right type of milk is also important in order to produce a perfect latte macchiato or cappuccino. The sole deciding factor, for example, with respect to the consistency of milk froth is the protein content of milk. The more milk protein it contains, the better. The fat content of milk is only a matter of taste as aromatic substances from the espresso used to make a cappuccino or latte macchiato are transported by the fat in the milk. Consequently, the use of full-fat milk is recommended.

The milk stays cool and fresh for longer when stored in Miele's milk container. This is also important for the preparation of fine milk froth. The cooler the milk, the longer it can be frothed using hot steam. As soon as a temperature of above 60°C is reached, milk froth tends to collapse. Even when using fresh long-life milk or UHT milk, the froth can collapse fast.

Finest coffee enjoyment with Miele and illy caffè

To prepare a perfect espresso requires a high-quality coffee machine as well as an extraordinary type of coffee. This is why Miele has entered a cooperation with illy caffè, an Italian quality brand offering an exquisite blend of the finest Arabica beans. To enjoy the special aroma of this high-quality coffee fully, the settings on Miele coffee machines must be adjusted accordingly:

Settings for illy caffè on Miele benchtop coffee bean machines:

- Pre-brew: yes
- Temperature: normal
- Grind: 2 points
- Ground quantity: Normal

Settings for illy caffè on Miele built-in coffee bean machines:

- Pre-brew: long
- Temperature: high
- Grind: second position from the left
- Ground quantity: third position from the right
- Water quantity: 30-35 ml

This ensures that optimum results are achieved: an 'Espresso perfetto' with full aroma and a stable crema. Please refer to the operating instructions for information on how to set your Miele coffee machine.

Accessories for coffee machines



Cappuccinatore CVC

For smooth and creamy milk froth

- Can be dismantled and cleaned in a dishwasher
- CVC for CVA 3650, 3660 and 6000 coffee machines with the Nespresso system

M.-Nr. 7.029.740



Stainless steel thermos flask MB-CM

For smooth and creamy milk froth

- For all Miele benchtop CM coffee machines
- Keeps milk cold as required for the preparation of perfect milk froth
- Made from brushed stainless steel
- 0.5 l capacity

M.-Nr. 7.953.690



Glass milk flask MB-CVA 6000

Latte macchiato and Cappuccino whenever you want

- This container is supplied with the CVA 6000
- A second flask gives you the option to continue using your appliance whilst the other flask is being cleaned.
- 0.7 l capacity
- Contents: 1 pre-fitted glass flask with lid incl. siphons

M.-Nr. 9.552.740



Miele Cappuccinatore insert GCEO

In the upper dishwasher basket

- Separate insert for perfect cleaning results on Cappuccinatore
- This special insert provides the perfect space for each individual component
- For Miele Generation 1000, 2000, 5000 and 6000 dishwashers

M.-Nr. 6.229.800



Connection cable CVVK

For coffee machines

- Connection cable between CVA 6000 with fresh bean system and EGW 6000 (built-in warming drawer)
- The built-in warming drawer can automatically be switched on via the CVA 6000 timer function
- Perfectly warmed cups for perfect coffee enjoyment

M.-Nr. 6.717.580

Top care for many years of reliable service

Original Miele care products

Miele domestic appliances are characterised by their first-class quality, high performance and timeless design. Miele offers a range of Original Miele cleaning and care products which take good care of your Miele appliances. These products were developed and tested in Miele laboratories in cooperation with specialist chemical manufacturers.

Using Original Miele care products ensures that your valuable Miele appliances do not suffer damage and stay looking new for longer. This care and attention also supports the perfect functioning of your domestic appliances over many years.

Optimum care for your Miele appliances



Built-in kitchen appliances

Some soiling is often unavoidable during kitchen work. In order to completely remove it, and at the same time guarantee that surfaces are not damaged and stay looking as good as new, the choice of the correct cleaning agent is important. That is why Miele offers specially formulated cleaning and care products for your Miele kitchen appliances. These products make the thorough cleaning of appliances child's play.

Original Miele care products are exclusively available directly from Miele Centers or online at www.miele-shop.com.





Original Miele care products



Oven cleaner 500 ml

For best cleaning results and safe use.

- Ultra-powerful cleaning performance without any unpleasant smells
- Simple cleaning thanks to foam-like consistency
- Short exposure time of between 10 to 40 minutes without heating up
- Also suitable for PerfectClean
- Top care for many years of reliable service

Mat. no. 9.487.500



Steam combination oven cleaner 500 ml

For best cleaning results on steam combination ovens

- Ultra-powerful cleaning performance without any unpleasant smells
- Effortless cleaning thanks to stable clinging properties
- Also clings perfectly to vertical surfaces
- Safe for food preparation
- Top care for many years of reliable service

M.-Nr. 9.742.870



Ceramic and stainless-steel cleaner 250 ml

For best cleaning results and safe use.**

- Removes grease, burnt-on soil and water stains highly effectively
- Gentle cleaning thanks to fine crystalline formulation
- Deposits a dirt-repelling film on the surface to facilitate cleaning
- Top care for many years of reliable service

Mat. no. 9.487.540



Care products for stainless steel 250 ml

For clean stainless steel surfaces and a clean and silky-smooth finish.**

- Removes fingerprints, smear marks and stains reliably
- Protection film prevents the surface from heavy re-soiling
- Highly effective – convenient and simple to use
- Particularly suitable for surfaces having contact with food
- Top care for many years of reliable service

Mat. no. 9.487.570



Multi-purpose micro-fibre cloth 1 unit

For best cleaning results and safe use.

- Extremely rip-resistant and hard-wearing
- High cleaning performance thanks to very fine, woven micro-fibre
- Can be used dry or damp, with or without cleaning detergent
- Can be washed up to 500 times at 60°C
- Top care for many years of reliable service

Mat. no. 7.006.550



****Please note:** Miele's glass ceramic and stainless-steel cleaner and the stainless-steel care product are not suitable for stainless steel surfaces with CleanSteel finish!



Cleaning tablets 10 units

For CVA and CM, guaranteed coffee enjoyment at the highest level.

- For thorough removal of oily residue and deposits from coffee
- Highly effective cleaning and gentle on materials at the same time
- Perfectly designed formulation – special Miele recipe
- Top care for many years of reliable service

Mat. no. 7.616.440



Cleaner for milk lines 100 units

For hygienically cleaned milk lines in CVA and CM.

- It thoroughly removes milk proteins and fats.
- Highly effective cleaning and gentle on materials at the same time
- Simple dispensing thanks to sticks containing required portions
- Safe to use – Miele formulation
- Top care for many years of reliable service

Mat. no. 7.189.920



Descaling tablets 6 units

For CVA, CM, ovens with Moisture Plus and steam ovens.

- Thorough removal of deposits and limescale
- Limescale removal – highly effective and gentle on materials at the same time
- Perfectly designed formulation – special Miele recipe
- No chemical deposits after descaling
- Top care for many years of reliable service

Mat. no. 7.983.340



Scraper for cleaning ceramic cooktops

For ceramic cooktops.

- Easy removal of dried-on food residue
- No damage to surfaces

Mat. no. 1.065.471



Replacement blades 10 units

For razor-blade scraper.

- Easy removal of dried-on food residue
- No damage to surfaces
- Only to be used with Miele scrapers for cleaning ceramic cooktops

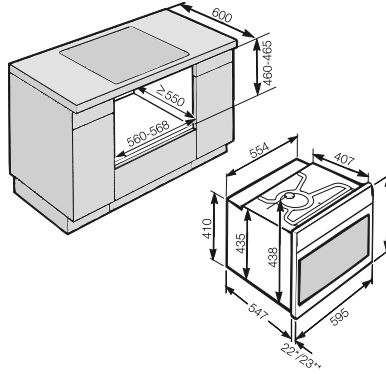
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Installation drawings

Installation drawings below should be used as a planning guide only and must be read in conjunction with the more comprehensive operating and/or installation instructions supplied with each product and which can be accessed on-line in advance for your planning purposes via www.miele.com.au or www.miele.co.nz.

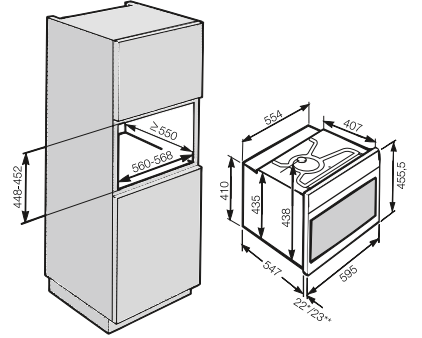
Ovens

H 2000 B, 49 l capacity



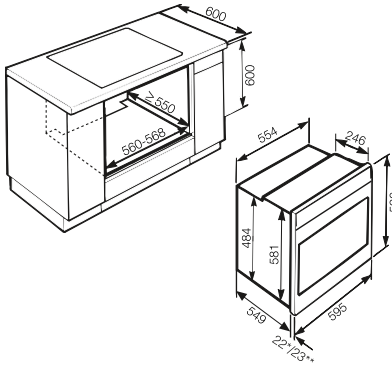
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H 2000 B, 49 l capacity



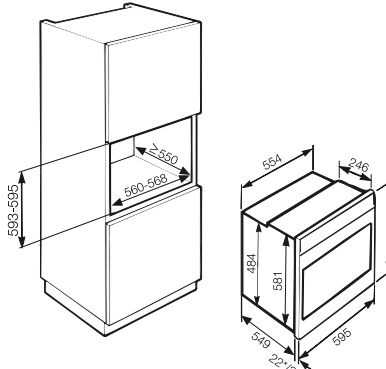
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H 2000 B, 56 l capacity



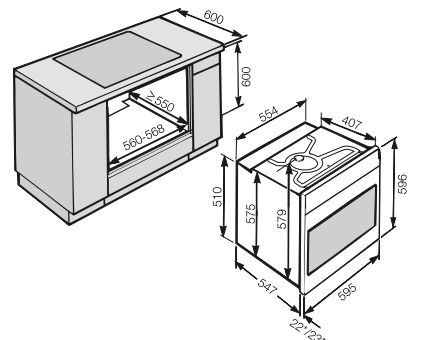
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H 2000 B, 56 l capacity



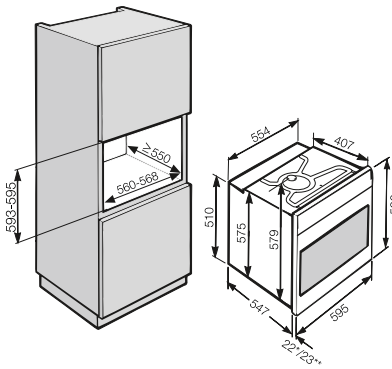
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H 2000 B, H 6000 B, 76 l capacity



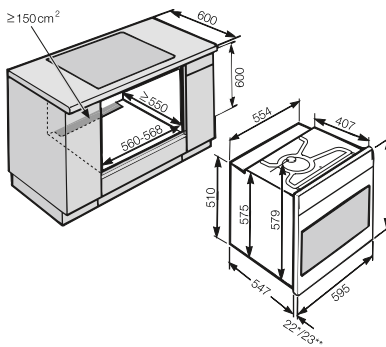
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H 2000 B, H 6000 B, 76 l capacity



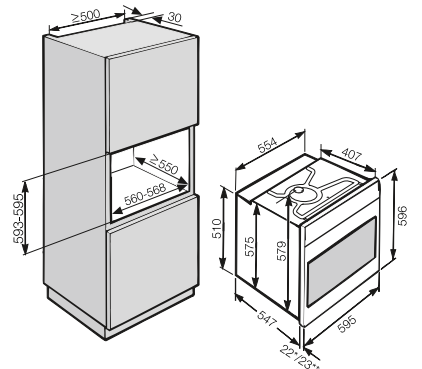
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H 2000 BP, H 6000 BP, 76 l capacity



* with glass fascia
** with metal fascia

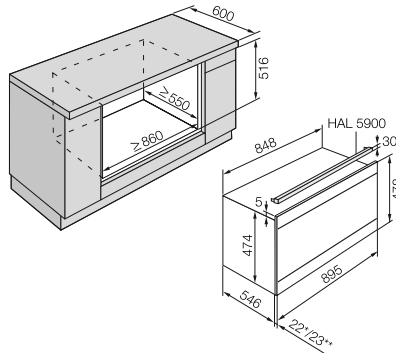
H 2000 BP, H 6000 BP, 76 l capacity



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** with metal fascia

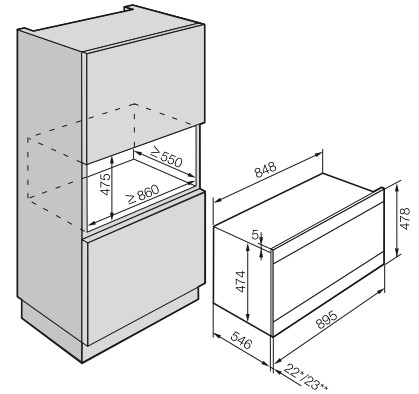
Ovens 90 cm wide

H 6000 B, 90 l capacity



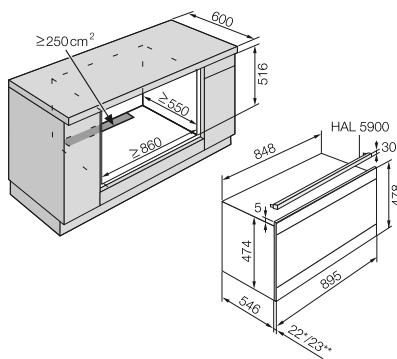
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H 6000 B, 90 l capacity



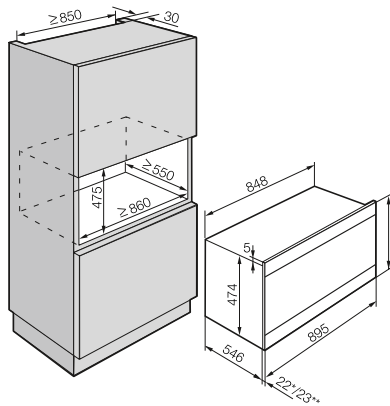
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H 6000 BP, 90 l capacity



* with glass fascia
** with metal fascia

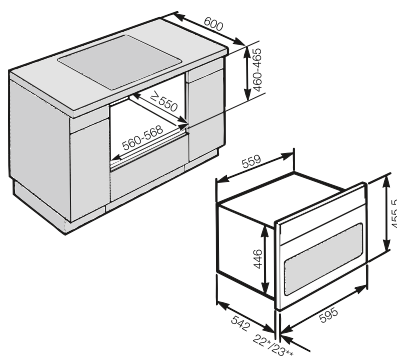
H 6000 BP, 90 l capacity



* with glass fascia
** with metal fascia

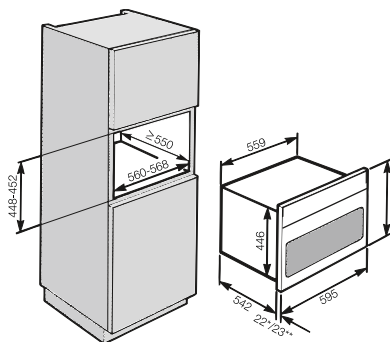
Speed ovens

H 6000 BM, 43 l capacity



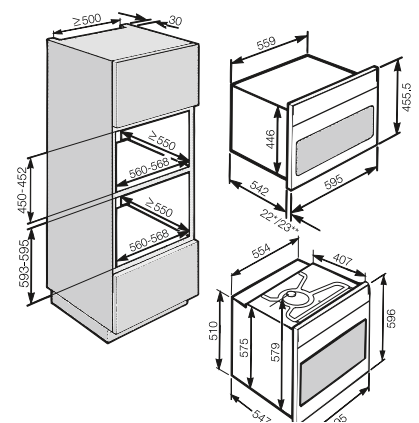
* with glass fascia
** with metal fascia

H 6000 BM, 43 l capacity



* with glass fascia
** with metal fascia

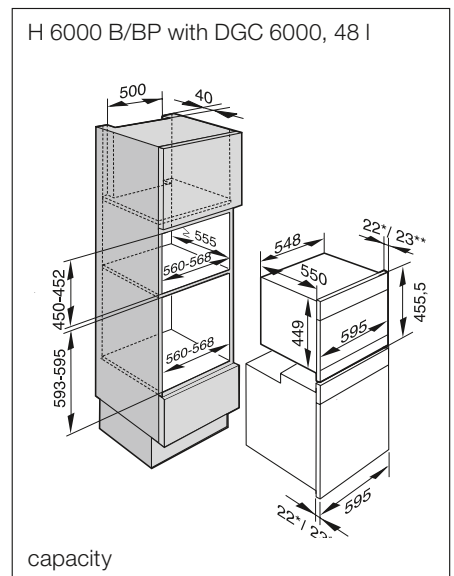
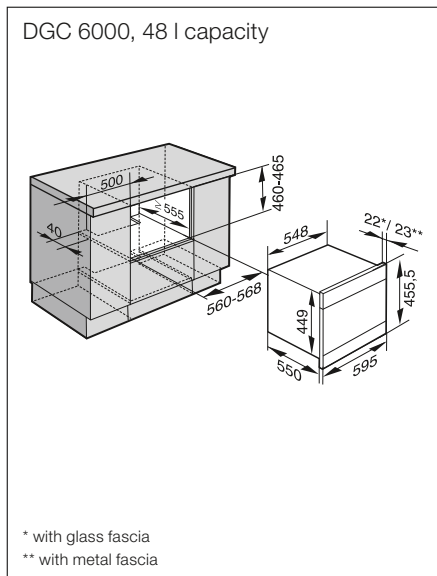
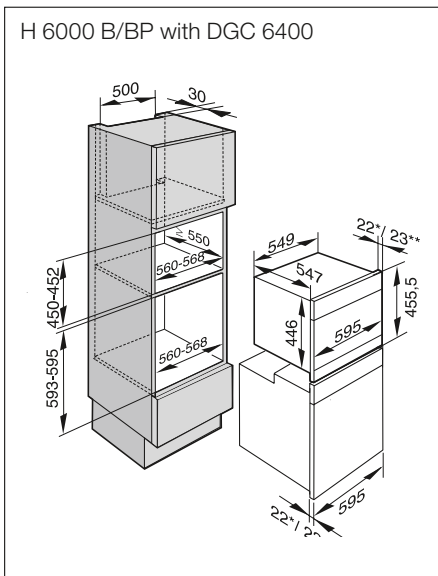
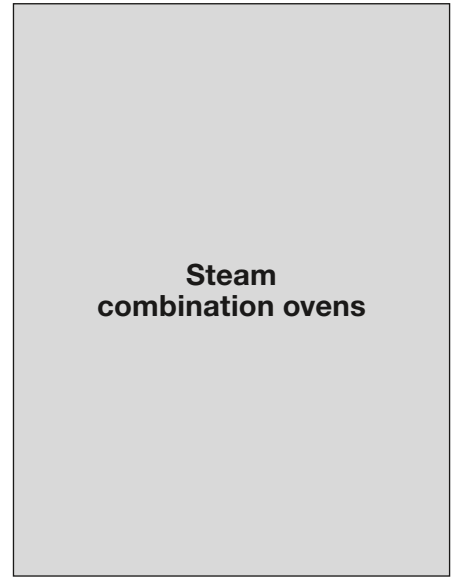
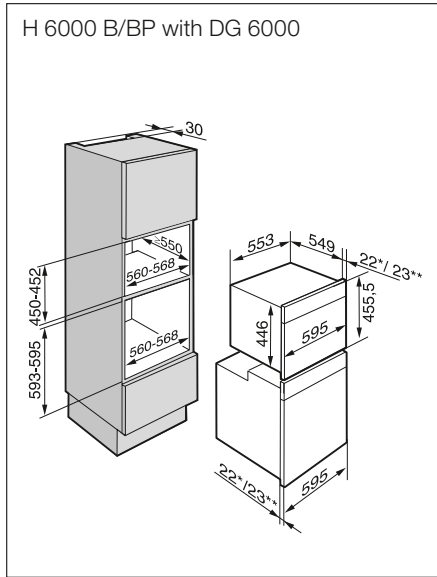
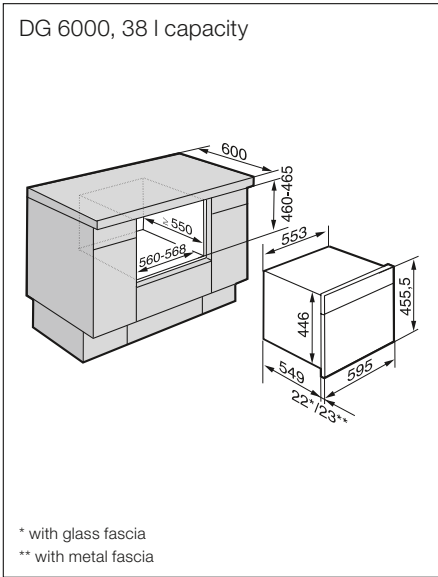
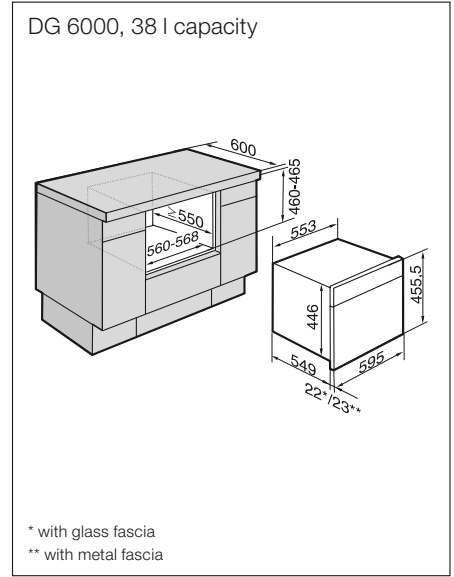
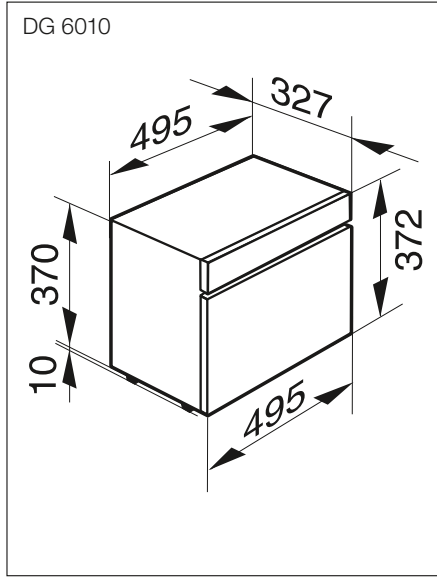
H 6000 B/BP with H 6000 BM



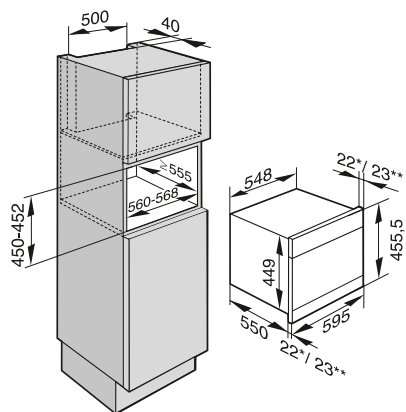
* with glass fascia
** with metal fascia

Installation drawings

Installation drawings below should be used as a planning guide only and must be read in conjunction with the more comprehensive operating and/or installation instructions supplied with each product and which can be accessed on-line in advance for your planning purposes via www.miele.com.au or www.miele.co.nz.

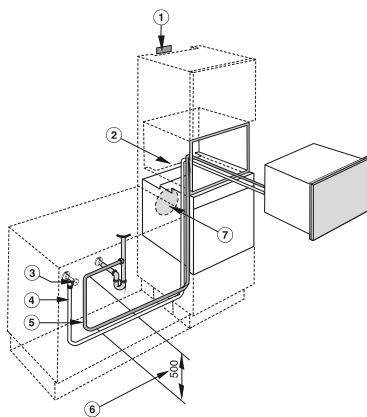


DGC 6000, 48 l capacity



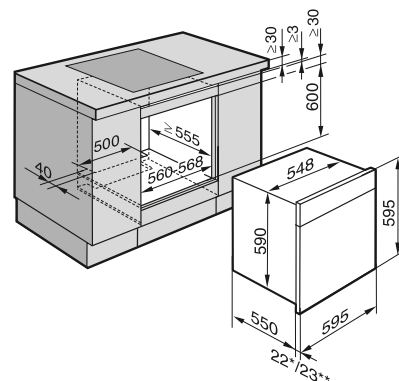
* with glass fascia
** with metal fascia

DGC 6000, 48 l capacity,
plumbed in version



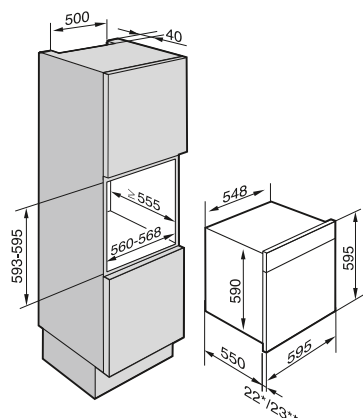
* with glass fascia
** with metal fascia

DGC 6000 XXL, 68 l capacity



* with glass fascia
** with metal fascia

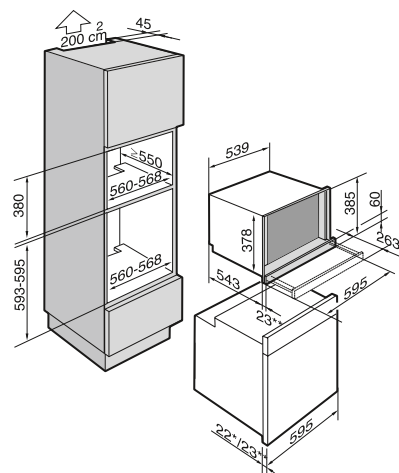
DGC 6000 XXL, 68 l capacity



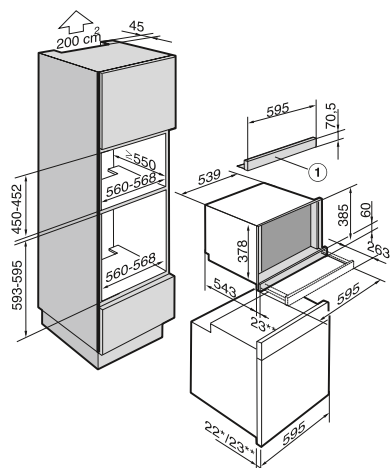
* with glass fascia
** with metal fascia

Steam oven with pressure

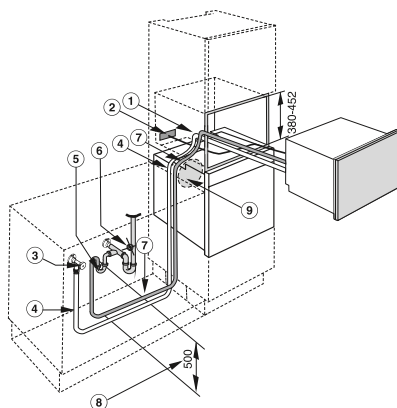
DGD 4635



DGD 4635 with AB 45-7



DGD 4635



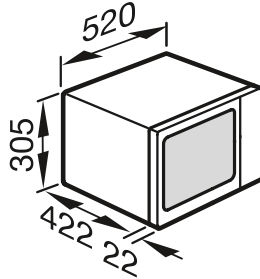
1. Cut-out in the housing unit for water inlet / outlet hoses
2. Mains connection box 250 x 80 mm, mains connection cable, L=2000 mm
3. Stopcock (cold water connection)
4. Water inlet hose, L=1500 mm
5. Second separate siphon
6. Do not connect the drain hose here!
7. Drain hose, L=2500 mm
8. Max distance between top of drain hose and odour trap eed 500 mm
9. Water inlet and drain hose must not get trapped behind position (9) when building in above an oven

Installation drawings

Installation drawings below should be used as a planning guide only and must be read in conjunction with the more comprehensive operating and/or installation instructions supplied with each product and which can be accessed on-line in advance for your planning purposes via www.miele.com.au or www.miele.co.nz.

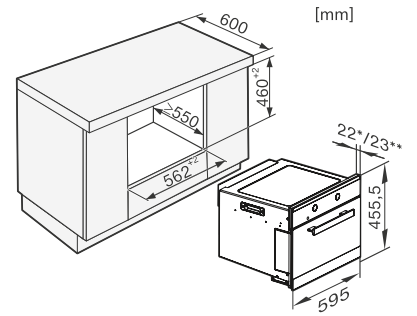
Microwave ovens

M 6012, benchtop model*



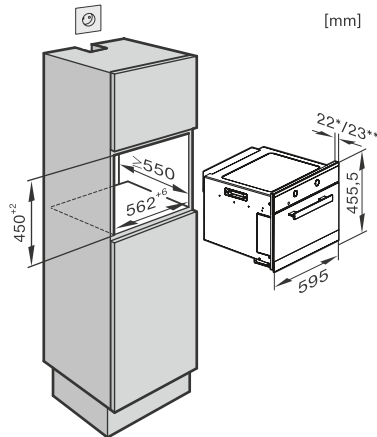
* To ensure adequate ventilation, a minimum gap of 5 cm is required between the appliance and any neighbouring furniture or walls. There must be a minimum gap of 19.5 cm between the top of the appliance and anything above it.

M 6000 TC, 46l capacity



* Appliances with glass front,
** Appliances with metal front

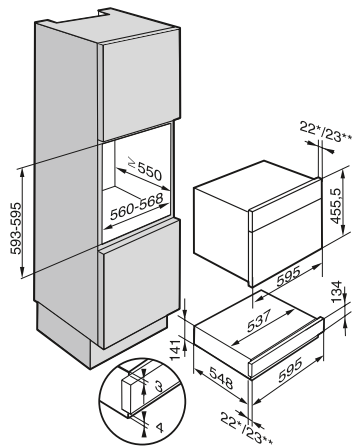
M 6000 TC, 46 l capacity



* with glass fascia
** with metal fascia

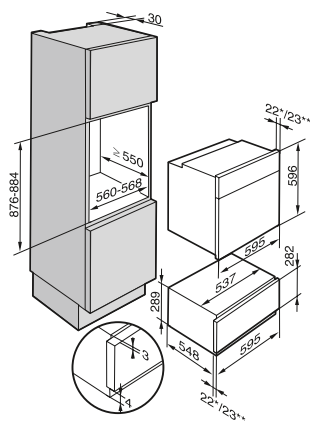
Gourmet warming drawers

ESW 6114, ESW 6214



* with glass fascia
** with metal fascia

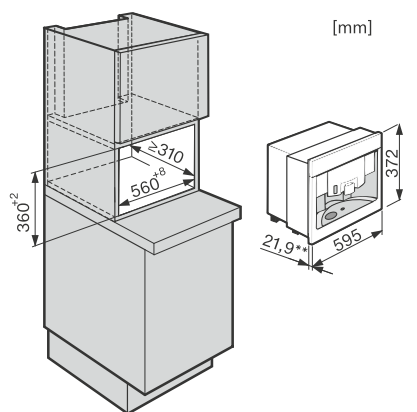
ESW 6229



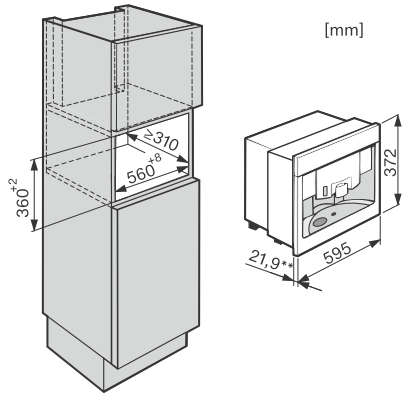
* with glass fascia
** with metal fascia

Coffee machines

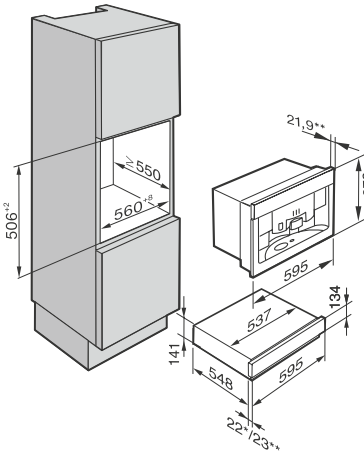
CVA 6431



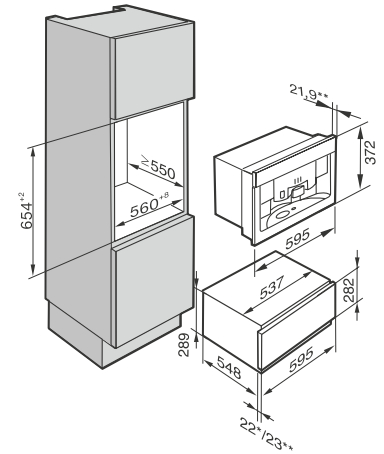
CVA 6431



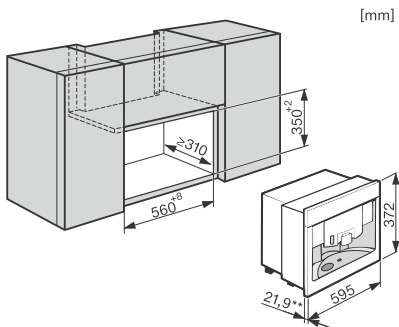
CVA 6431 with 14 cm tall ESW



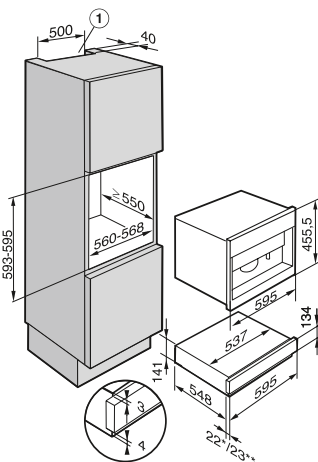
CVA 6431 with 29 cm tall ESW



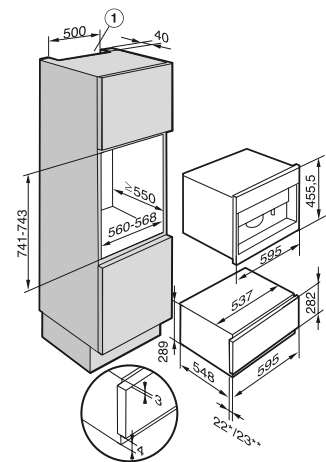
CVA 6431 in wall-hanging cupboard



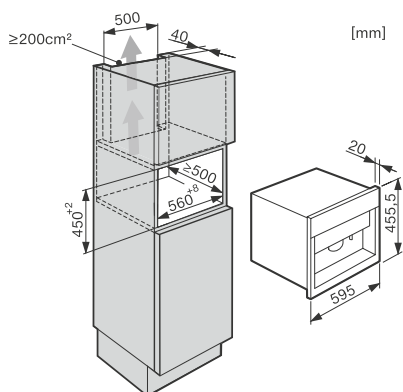
CVA 6000 bean with 14 cm tall ESW



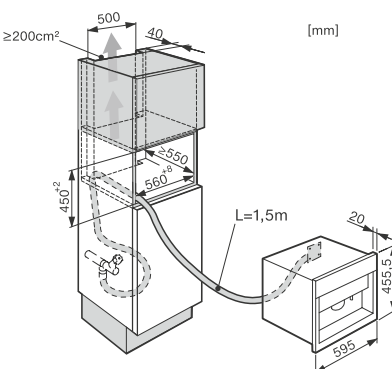
CVA 6000 bean with 29 cm tall ESW



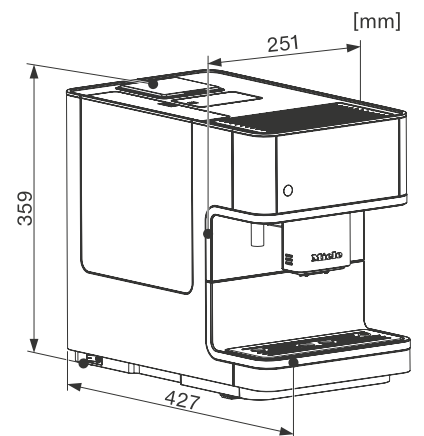
CVA 6000, tank version



CVA 6000, plumbed-in version



CM 6 benchtop coffee machine



Ecological responsibility

At the heart of everything we do

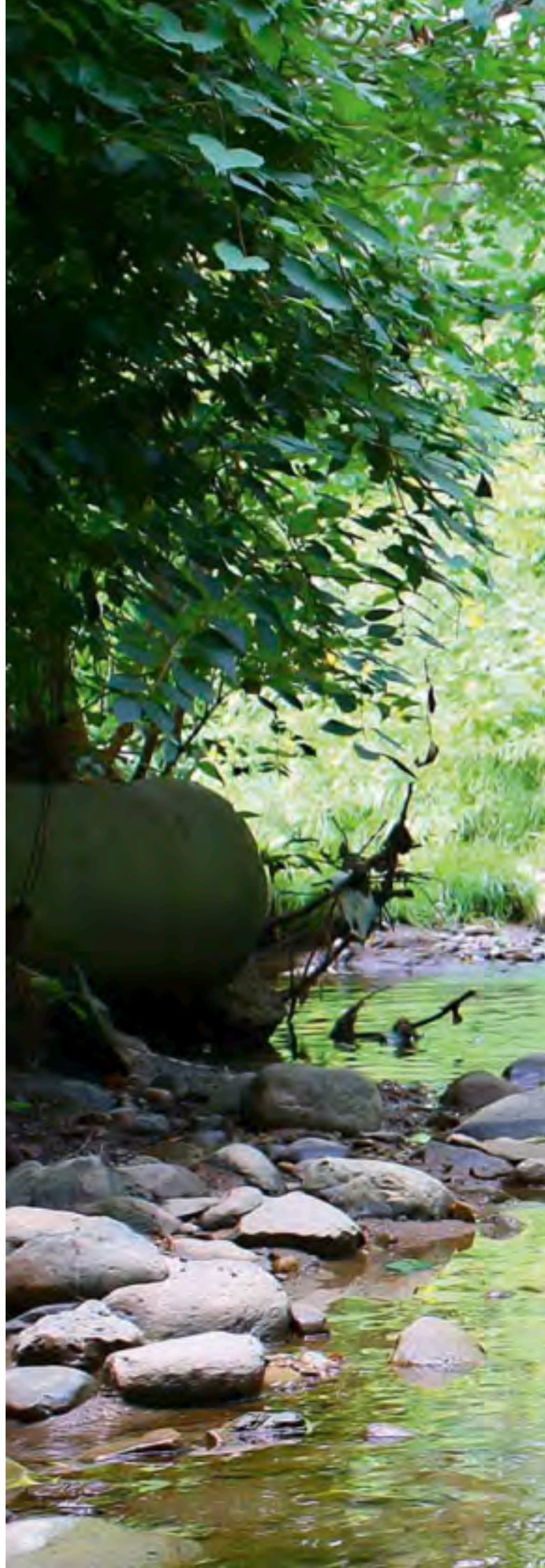
Sustainability – assuming responsibility for our environment

Responsibility for generations - there is no better way of expressing how Miele defines sustainability. For more than 115 years we have been developing and producing high-performance and convenient domestic appliances which are peerless in terms of durability and dependability, resource-saving production and energy-efficiency. Our products are produced by employees who are respected and valued. We ensure that our supply chain complies with social and environmental standards. With the people and institutions who are involved in Miele activities we maintain a dialogue with a spirit of partnership.

This stance is affirmed with a membership with the UN sustainability organisation Global Compact, with certification according to SA 8000 valid international social standards, and by joining the "Diversity Charter" for equal opportunities amongst employees. Certification according to ISO standards for quality, environment and energy management and, according to standards for health and occupational safety, offer a systematic frame for further optimisations: in the environmental protection in production and products and in the protection of our employees. All in keeping with our motto of being "Immer besser" (forever better), which was inscribed by the founding fathers of Miele in their first machines.

Miele holds sustainability in the same esteem as integrity, respect towards our natural environment which is the foundation of our existence, responsibility for people and the environment, continuity and quality consciousness. For all this our company was awarded the German Sustainability Prize 2014 and an environmental awareness prize B.A.U.M. Umweltpreis 2014 (A German working group to promote environmental awareness at a managerial level).

More on this topic at www.miele-sustainability.com and www.mielesustainableinnovations.com.au









Miele quality

Immer besser (Forever better)

Miele stands for quality, innovation and internationally recognised product developments. Miele is a worldwide established premium brand and highly valued. The foundation for this success was laid by the founders Carl Miele and Reinhard Zinkann. With their guiding motto of being "Immer besser" (Forever better), still valid to this day, they condensed the company's corporate philosophy to: "Success can only be had in the long run if one is totally and utterly convinced of the quality of one's products." The family-run Miele company has always kept this promise during its 116-year history and, in doing so, has helped to achieve a unique position worldwide within its branch of industry.

Quality

First-class technology, best functionality and the ultimate in durability – these values define Miele products as real premium appliances. Since the company was founded, Miele has been proving its expertise with regard to perfect domestic appliances. You can always rely on Miele appliances. This claim is endorsed by our in-house laboratory endurance tests and ultimately over many years in your home.



Miele Service Certificate

Enjoy 5 years peace of mind with the Miele Service Certificate.



Quality guaranteed

Miele appliances are designed and built to the highest quality, durability, innovation and tradition but it is reassuring to know that if your appliance does ever require service or maintenance, Miele is here to assist you.

Exclusive protection

For complete peace of mind the Miele Service Certificate extends your manufacturer's warranty period to 5 years from the date of appliance delivery, for a single charge per appliance.

Exclusive Benefits

The Miele Service Certificate offers added benefits over and above certain statutory guarantees and rights that you already have under Australian Consumer Law (ACL).

- Peace of mind – let Miele manage the whole process for you.
- Ordinary wear and tear repair or replacement.
- New for old replacement.
- Cash payment where product replacement is not viable.
- Installation and removal of your appliances.
- \$50 CareCollection Voucher for use on the Miele Online Shop.
- Dry cleaning allowance up to \$150.
- Food spoilage reimbursement up to \$300.
- Courier / Transportation to and from your home to a repair center.
- Transferrable cover.

Please refer to www.miele.com.au for full Terms and Conditions.

The Miele Service Certificate can be purchased from Miele strictly for a period of 60 days from the date of appliance delivery. Following expiry of this 60 day period you will not be eligible for the Miele Service Certificate.

For more information or to purchase the Miele Service Certificate please contact Miele Australia Pty Ltd.

- 1300 464 353
- MSC@miele.com.au
- www.miele.com.au

Please note, the Miele Service Certificate is only available in Australia at this stage.

This Service Plan is issued to you by Miele Australia Pty Limited ABN 96 005 635 398 (Miele) subject to the Terms and Conditions of the offer. This Service Plan is not a guarantee of performance or an insurance policy nor is Miele an insurer. This Service Plan is available to you strictly for a period of 60 days post purchase, following expiry of this 60 day period you will not be eligible for this Service Plan. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Exclusive Care

Enjoy peace of mind with Miele Exclusive Care

Quality guaranteed

Miele appliances are designed and built to the highest quality, durability, innovation and tradition but it is reassuring to know that if your appliance does ever require a service or maintenance, Miele is here to assist you.

Exclusive protection

For peace of mind we would like to introduce you to Miele Exclusive Care which is a professional preventative maintenance and performance assessment.

Our technician will conduct the visit according to the latest Miele Germany service protocols. In addition, you will receive valuable tips and tricks for operating and maintaining your Miele appliances to ensure optimum performance.

The Miele Exclusive Care service includes a professional preventative maintenance and performance check of up to three Miele domestic appliances for a single charge. Additional appliances can also be included at this visit for a further charge.

Money Back Guarantee

Our technicians are qualified, trained and insured and we guarantee our workmanship. If your product fails or a defect occurs within 24 months following the Miele Exclusive Care visit, Miele will refund your original Miele Exclusive Care fee in full.

Benefits at a glance

- Peace of mind – through professional care and maintenance
- Single service charge for up to 3 appliances
- Free software updates and programme adjustments (if applicable)
- Money Back Guarantee**

**Conditions apply; refer to the Miele Exclusive Care Terms and Conditions for full details. Available in Australia only.

Full Terms and Conditions are available at www.miele.com.au

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Miele in-house service

Your partner for prompt servicing

When you buy a Miele appliance you choose longevity and the best in quality. If you still require any help, Miele Service can provide rapid and reliable assistance. The quality of Miele Service is regularly checked by customer surveys. Miele defines perfect service as more than simply providing expert service in the event of technical problems. Miele provides support right through from installing the machine to any matters concerning the use of appliances.

Never very far away from you

Miele Service Technicians and selected Service Partners have representations throughout the country and can be at your home within a very short time.

Proficient

Miele Service Technicians are highly trained appliance repair specialists utilising the Miele-specific computer-based fault diagnostic system, guaranteeing a quick and professional repair.

Reliable supply of spare parts

Not only can you expect legendary Miele quality from original Miele spare parts, but also that they are readily available – even many years after purchasing your appliance.

Contact made easy

A call-out can be requested by phone on 1300 464 353 (Australia) or 0800 464 353 (New Zealand).

Further information on these topics is available from the Miele websites www.miele.com.au or www.miele.co.nz

Miele Australia Pty Ltd

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ABN 96 005 635 398

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Miele Center and Office Brisbane

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Eagle Farm QLD 4009

Miele Center and Office Adelaide

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Hilton SA 5033

Miele Center and Office Perth

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Claremont WA 6010

Miele New Zealand Limited

IRD 98 463 631

Miele New Zealand Limited

Head Office
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Telephone: 0800 4 MIELE (0800 464 353)

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shop.miele.co.nz