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Miele

Operating and installation instructions



Ovens

H 4402 B

H 4312 B, H 4412 B

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - AU, NZ

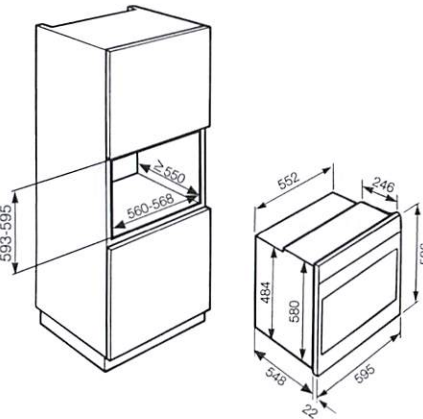
M.-Nr. 07 784 890

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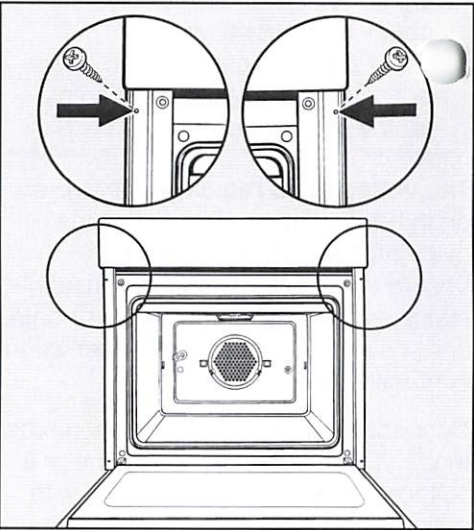
⚠ The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

Important. Do not fit insulation material inside the housing unit. This would hinder the intake of air to the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the appliance into the oven housing unit and align it.



- Open the oven door and, using two screws, secure it to the side walls of the housing unit through the holes in the oven trim.
- Reconnect the power supply to the isolator switch.

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Electrical connection

Important

The appliance is supplied for connection to a 230 V, 50 Hz electricity supply.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and rated load** are given on the data plate, visible below the oven interior, with the door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting Miele.

Connection of this appliance should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

The switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety, it is advisable to install a residual current device (RCD). Please contact a qualified electrician for advice.

WARNING THIS APPLIANCE MUST BE EARTHED

When replacing the cable supplied with another cable or changing the connection, only cable type H 05 VV-F or H 05 RR-F with a suitable cross-sectional area (CSA) may be used (available from Miele).

Test marks Electrical safety
..... C-Tick Mark

Electrically suppressed
according to AS/NZS 1044

Optional accessories

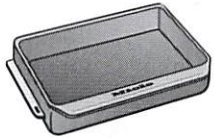
Gourmet oven dish

The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the universal tray to prevent it being pulled out too far.

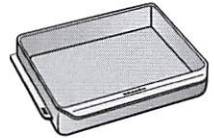
It has an anti-stick coating.

It is available in two sizes:

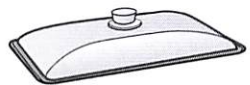
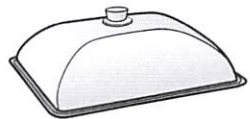
- HUB 61-22 (Depth: 22 cm)



- HUB 61-35 (Depth: 35 cm)



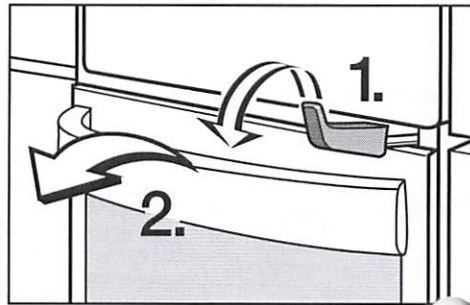
Gourmet oven dish lid



A lid is available separately.

When ordering a lid, please specify the gourmet oven dish it is to be used with (22 or 35 cm deep).

Child safety lock



The lock is fitted beneath the control panel to prevent the door from being opened. The door can only then be opened by pressing the lever.

Original Miele all-purpose microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Original Miele oven cleaner

Suitable for removing stubborn soiling. It is not necessary to pre-heat the oven beforehand.

Warning and safety instructions

Correct application

► This oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

► This oven is designed to bake, roast, grill, cook, defrost, dry fruit etc. Any other usage is at the owner's risk. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

► This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety.

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Safety with children

► Children should be supervised to ensure that they do not play with the appliance. This appliance is not a toy!

► Older children may only use the oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse. They must be aware of the potential dangers caused by incorrect operation.

► Great care should be taken to ensure that children do not touch the appliance when it is being used. External parts of the oven such as the door glass, control panel and the vent become quite hot. Children's skin is far more sensitive to high temperatures than that of adults. Danger of burning.

The cooking zones of the oven become very hot. Children could also burn themselves by pulling out cooking containers.

► **WARNING** - Accessible parts may become hot during use. To avoid burns, young children should be kept away.

Technical safety

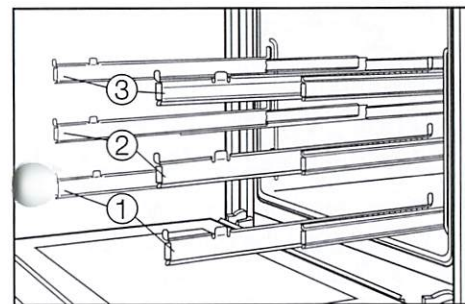
► Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

► Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance could be dangerous.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

The following accessories may come as standard with some models. They are also available to order from Miele or your Miele Chartered Agent.

Telescopic runners HCE 62



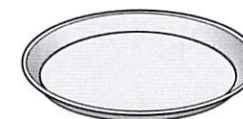
The telescopic runners provide three shelf levels. Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

Baking tray, universal tray and rack

These items, supplied with your oven, are also available to order.

When ordering, please quote the model number of your oven.

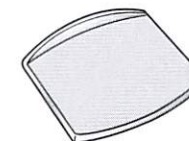
Pizza dish



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for frozen cakes and pizzas.

The surface has been refined as PerfectClean enamel.

Pizza stone



The pizza stone is ideal for items which need a well-baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat-retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the pizza stone and taking it off.

After sales service

In the event of any faults which you cannot remedy yourself, or if the appliance is under warranty, please contact

- your Miele Chartered Agent
- or
- Miele (see back cover for address)

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance.

These are shown on the data plate, visible below the oven interior, with the door fully open.

Warning and safety instructions

► Before connecting the appliance to the mains supply, make sure that the voltage and frequency details given on the data plate correspond with the on-site electricity supply, otherwise the appliance could be damaged. Consult a competent person if in doubt.

► Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

► For safety reasons, this appliance may only be used when it has been built in.

► Never open the housing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

► While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the warranty will be invalidated.

► During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

- it is switched off at the isolator,
- the screw-out fuse is removed (in countries where this is applicable),
- it is switched off at the isolator.

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

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

► If the supply cord is damaged, it must be replaced by a Miele approved service technician to avoid a hazard.

► This appliance may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Warning and safety instructions

Correct use

 **Danger of burning.**
High temperatures are produced by the oven.

► Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven. Be very careful that you do not burn yourself on the top heating / grill element. Danger of burning.

► Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.
Fire hazard!

► Do not exceed the recommended grilling times when using the "Full Grill  / "Fan Grill  functions. Excessively long cooking times can lead to food drying out and burning, or could even cause it to catch fire. Fire hazard!

► Do not use "Full Grill  / "Fan Grill  to finish baking part-cooked rolls or bread or to dry flowers or herbs. Fire hazard!
Use "Fan Plus  or "Conventional  instead.

► If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

► Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

► If you wish to complete a cooking process using the residual heat in the oven, leave the function selector at the position set and turn the temperature selector to the lowest setting. Do not switch the appliance off until the food has been removed. Increased moisture in the oven could cause condensation to form which could lead to
– corrosion in the oven compartment.
– damage to the control panel, worktop and surrounding kitchen furniture.

► Never cover the floor of the oven with aluminium foil when using the oven on "Conventional  / "Intensiv Bake  / "Gentle Bake  / "Rapid Heat-up .

This would cause concentrations of heat which could cause damage to the floor of the oven.
For this reason, do not place a dish, tin or baking tray directly on the oven floor.

If using a tray made by a different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the tray and the floor of the oven.

Problem solving guide

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the times given in the chart.	– Check that the correct temperature has been set. – Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
Browning is uneven.	There will always be a slight unevenness. If browning is very uneven, check with Fan Plus  – Whether the temperature was set too high. – Whether the correct shelf level was used. with Conventional  – The colour and material of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable. – Whether the correct shelf level was used.
There are spots like rust on the catalytic surfaces.	When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. These residues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of hot water and washing up liquid applied with a soft brush.
"0.00" is flashing in the display.	All pre-set times have been lost because of a power cut. The buzzer will also have been reset to the default tone. Reset the time and the buzzer tone.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

⚠ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure current is not supplied until after maintenance or repair work has been carried out.

Problem	Possible cause and remedy
The oven does not heat up.	– Check that the function selector and the temperature selector have been set at the function and temperature required. – Check whether the mains fuse has tripped. If it has not, contact a qualified electrician or Miele.
The heating works but not the oven lighting. 	The lamp needs changing. ■ Disconnect the appliance from the electricity supply. Switch off and unplug at the socket, or disconnect the mains fuse, or switch off at the isolator as appropriate. ■ Unscrew the lamp cover and the seal. ■ Change the lamp. When purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (230 V, 25 W, E 14, heat resistant to 300 °C). ■ Screw the lamp cover and the seal back on again.
A noise can be heard after a cooking process.	This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature has fallen sufficiently, the fan switches off automatically. The temperature will fall faster with the oven door open.

Warning and safety instructions

▶ Never add water to food on a hot baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

▶ Always ensure that food is suitably cooked or reheated.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt, select a longer cooking or reheating time. It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

▶ Only plastic containers which are declared by the manufacturer as being suitable for use in an oven may be used.
Other types of plastic containers melt at high temperatures, and could damage the oven.

▶ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

▶ Do not push pots and pans around on the oven floor, as this could damage the surface.

▶ Do not lean or sit on an open oven door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.

The oven door can support a maximum load of 15 kg.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire.

Accessories

▶ Only use genuine Miele spare parts and accessories. If spare parts or accessories from other manufacturers are used, this will invalidate the warranty, and Miele cannot accept liability.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

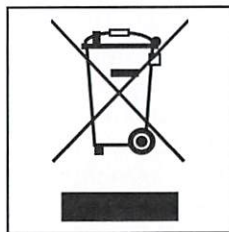
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.

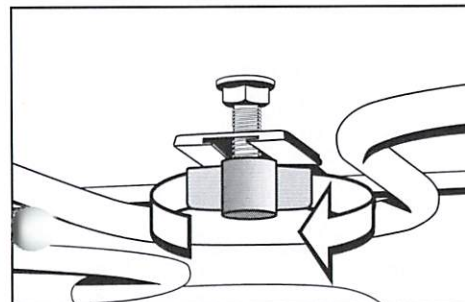


Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

To lower the top heat/grill element

- Remove the runners.



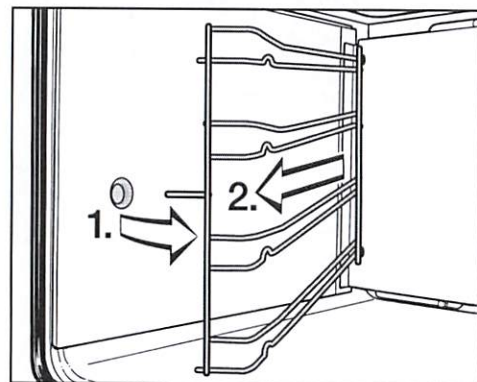
- Unscrew the wing nut.
- Gently lower the top heating element.

Lower the top heating element carefully. Do not use force to pull it down as this can cause the element to break.

- **Reassemble** in the reverse order, carefully ensuring all parts are correctly in place.

To remove the runners

⚠ Make sure the oven heating elements are switched off and cool.
Danger of burning.



- Pull the runners forwards out of the holder (1.) and remove (2.).

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

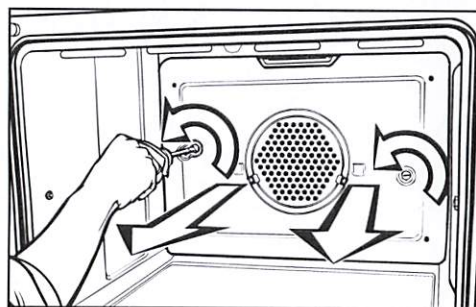
To remove the catalytic enamelled back panel

⚠ Make sure the oven heating elements are switched off and cool.
Danger of burning.

The back panel can be removed for cleaning if necessary.

See "Cleaning and care" for information on cleaning catalytic enamelled par

- Remove the runners.

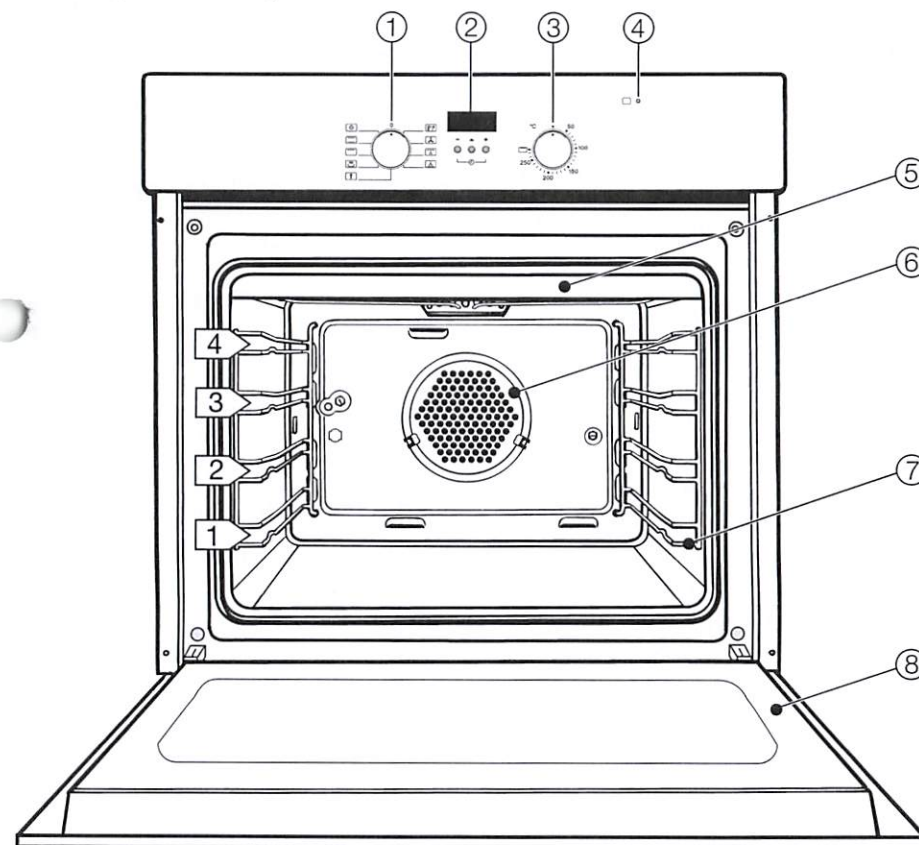


- Remove the screws and the back panel.

⚠ Do not use the appliance without the back panel installed.
Danger of injury.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

H 4312 B, H 4412 B, H 4402 B



- ① Function selector
- ② Clock timer with sensors $\ominus$, $\oplus$ and $\oplus$ *
- ③ Temperature selector
- ④ Temperature indicator $\square$
- ⑤ Top heat/grill element
- ⑥ Catalytic coated back panel with air inlet for the fan
- ⑦ Side runners with four shelf levels
- ⑧ Door

* H 4402 B: without Clock timer

Description of the appliance

Features

Oven controls

The controls offer various cooking programmes to bake, roast and grill.

Appliances with a clock timer also offer

- a time of day display,
- a minute minder,
- a timer to automatically switch cooking programmes off.

Cooling fan

A cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

PerfectClean treated surfaces

The following surfaces have been treated with PerfectClean enamel:

- Oven interior
- Universal tray
- Anti-splash insert (if available)

PerfectClean enamelled surfaces have very good anti-stick properties and are

much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Catalytic enamelled surfaces

The back panel is coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven.

See "Cleaning and care" for more information.

Retractable controls

The controls are retractable. Pressing the controls will release or retract them.

Only retract the controls when at "0", otherwise they will be damaged.

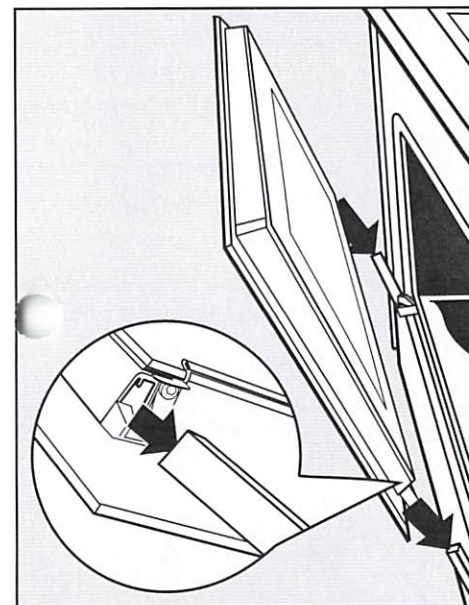
Energy efficiency rating according to EN 50304

This appliance is rated energy efficiency class **A** in accordance with EN 50304.

It refers to the programme "Fan Plus ".

Cleaning and care

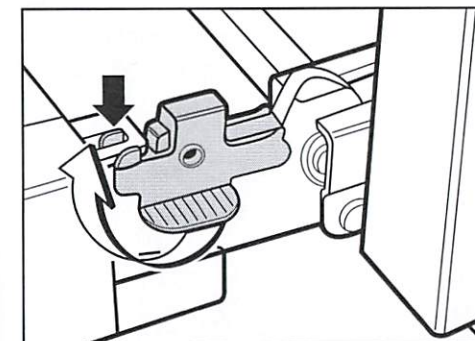
To refit the door



- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

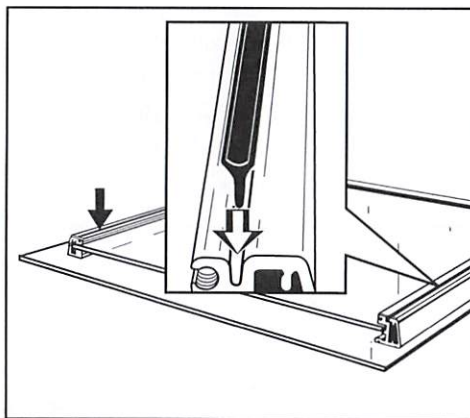
- Open the door fully.



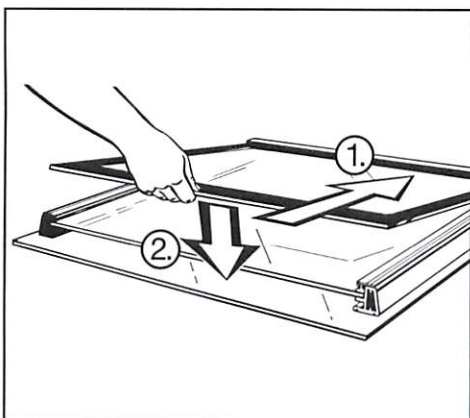
- Flip both locking clamps back up as far as they will go into a horizontal position. The stoppers on the locking clamps need to clip onto the lugs on the door.

It is essential that the clamps are locked after refitting the door. Otherwise the hinges could work loose, resulting in damage to the door.

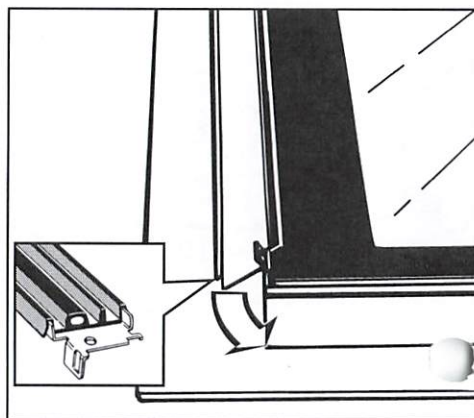
Cleaning and care



- Place the side seals for the inner panel in the grooves provided.

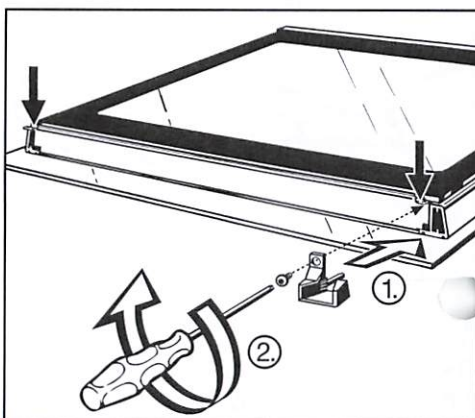


- Insert the inner panel with the print facing downwards. Make sure that the side seals do not slip and that the panel is inserted as far as it will go.



- Place the trim and the seal on the pane of glass.

The correct position of the seals guarantees that no vapours can enter the oven during cooking.



- Attach the guide runners and screw tight the trim.

Description of the appliance

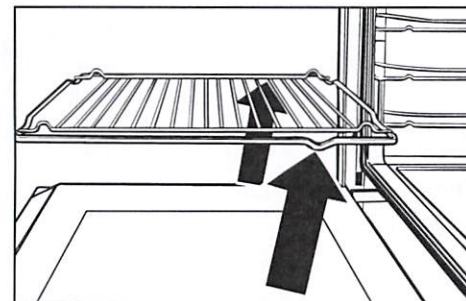
Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from Miele or your Chartered Agent. See "Optional accessories" for more information.

Universal tray and rack

The universal tray and rack have safety notches that prevent them being pulled right out when they only need to be partially pulled out.

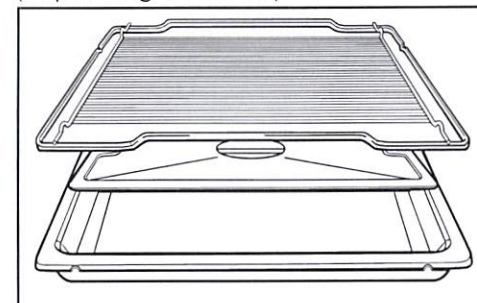


When pushing the rack back in, always ensure that the safety notches are at the rear of the oven.

They can then only be taken out of the oven by raising them upwards and then pulling them out.

Anti-splash insert

(depending on model)

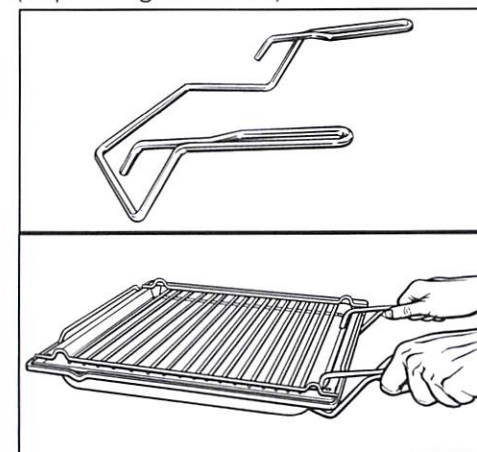


The anti-splash insert should be placed in the universal tray when grilling or roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

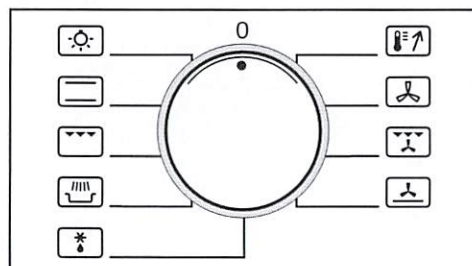
Handle

(depending on model)



The handle makes it easier to take the trays and rack out of the oven.

Function selector

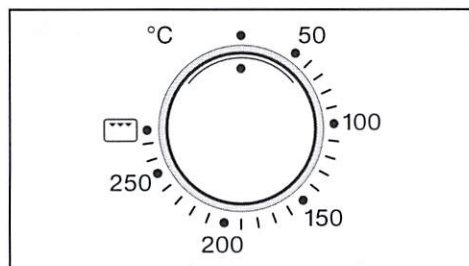


The function selector is used for selecting your cooking function. It can be turned clockwise or anti-clockwise.

- Conventional
- Grill
- Gentle Bake
- Defrost
- Rapid Heat-up
- Fan Plus
- Fan Grill
- Intensive Bake
- Light

For switching on the oven light independently. This can be useful when cleaning the oven.

Temperature selector



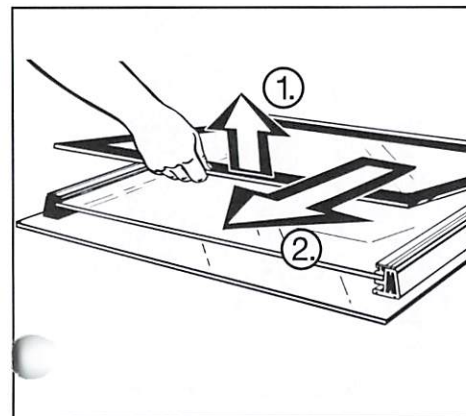
The temperature can be freely selected within the given range.

The temperature selector must only be turned in a clockwise direction as far as it will go, and then back again. Do not force it right round in a clockwise direction, as this would damage the selector.

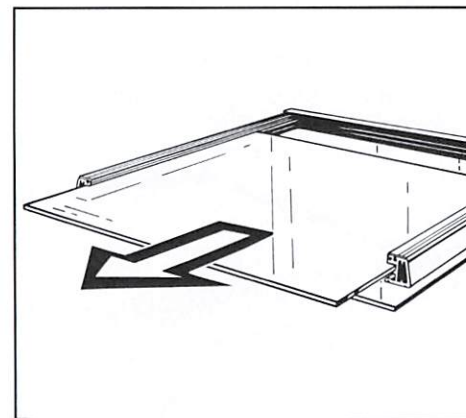
Temperature indicator light ☐

The oven starts heating up as soon as a temperature is selected. The **temperature indicator light** ☐ will come on.

When the pre-selected temperature is reached, the heating element switches itself off and the temperature indicator light goes out. If the temperature falls below that selected, the heating element switches on again automatically.



- Lift the inner panel **slightly** and take it out.

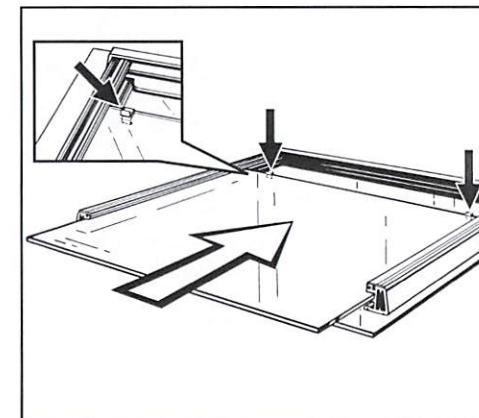


- Pull out the panel towards the front.

The sealing strips may become loose that are clipped onto the upper end of the pane of glass to the right and left of the guide runners. These strips stop the panes of glass from slipping in the frame.

- Clean the glass panes and other parts with a damp microfibre cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Dry all parts with a soft cloth.

Reassemble the door again:



- Insert the middle panel. Clip the sealing strip back on and insert the panel.

Cleaning and care

Dismantling the oven door

The oven door has seals on all sides to prevent vapours from getting in.

If condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

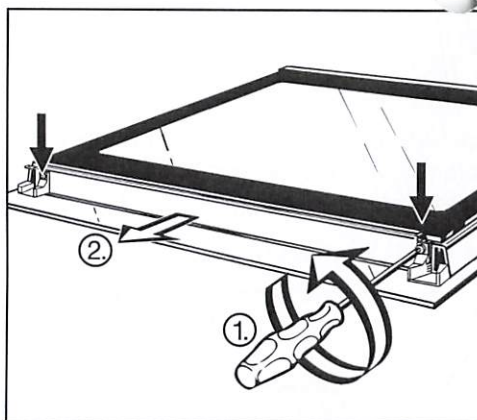
Clean the glass in the same way as you would clean the appliance front. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean glass as these can scratch the surface. Scratches can cause the glass to break.

Do not use an oven spray. This will damage the surface of the aluminium surrounds.

To avoid the risk of breakage, it is advisable to place the panes on a table protected by a soft cloth (e.g. a towel).

You need to remove the door before it can be dismantled.

- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.



- Unscrew the Torx screws and remove the guides along with the trim and seal.
- You can now remove the inner and middle panels.

Oven functions

Your oven has a range of oven functions for preparing a wide variety of recipes.

Oven function	Notes
 Fan Plus	– For baking and roasting. – You can bake and roast on different levels at the same time. – Lower temperatures can be used than with "Conventional 
 Intensive Bake	– For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine. – Intensive Bake is not suitable for baking biscuits or for roasting as the juices will become too dark.
 Conventional	– For baking traditional recipes, e.g. fruit cake, casseroles. – Also ideal for soufflés. – If using an older recipe or cookbook, set the oven temperature for Conventional, 10°C lower than that recommended. – The cooking duration does not need to be changed.
 Gentle Bake	– Suitable for bakes and gratins where a crispy finish is required.
 Grill	– For grilling thin cuts and for browning food.
 Fan Grill	– For grilling larger items, e.g. rolled meat, poultry. – The hot air from the grill is distributed over the food by the fan. This enables a lower temperature to be selected than when using "Grill 
 Defrost	– For the gentle defrosting of frozen food.
 Rapid Heat-up	– For pre-heating the oven compartment. – The oven function required must then be selected.

Clock/Timer

The clock/timer (depending on model) can

- display the time of day.
- be used as a minute minder.
- be used to switch the oven off automatically at the end of a cooking process.

Controls



The clock/timer is operated using the ▲, ⊕ and ⊖ buttons together with the display.

Button	Function
▲	– To select the "Minute minder ▲" function – To select the "Cooking duration wavy line" function – To save an entry
⊕ and ⊖	– To select the "Time of day ●" function
⊕	– To increase the time
⊖	– To reduce the time – To change the sound of the buzzer

Operation

When you select a function its symbol will flash in the display, e.g. "▲", "wavy line" or "●".

You can only enter a time/duration while the symbol is flashing (7 seconds approx.). If you fail to make an entry during these 7 seconds, you will have to call up the symbol in the display again.

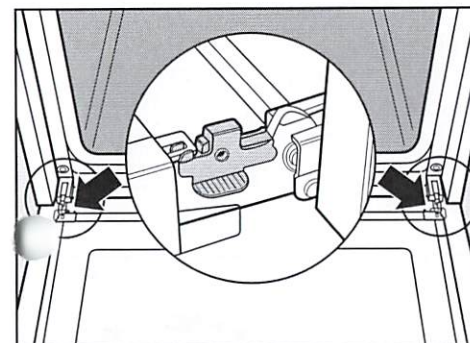
Each press of the ⊕ or ⊖ button alters the time in one minute increments. Holding one of these buttons in will speed up the process.

The time you set is automatically saved to memory after about 7 seconds and the symbol will stop flashing and light up constantly.

Pressing the ▲ button is another way of saving your setting.

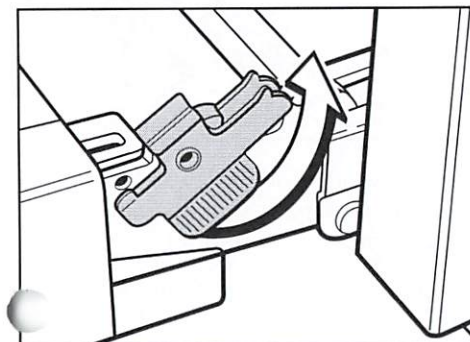
Removing the oven door

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.



- To release the locking clamps on the hinges, turn them upwards as far as they will go until they are at an angle.

Cleaning and care

- Return the door to an almost vertical position.

Never attempt to pull the door off the hinge guides from a horizontal position. The hinges can flip back and cause damage to the appliance.
Danger of injury!



- Hold the door securely at both sides and lift upwards off the hinge guides.

The door should be gripped firmly at the sides and not at the handle when being removed. The handle could break off and damage the door.

Make sure that you lift the door off evenly on both sides.

Catalytic enamel surfaces

The **back panel** is coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off this surface when very high temperatures are used in the oven. The higher the temperature, the more effective the process.

The catalytic coating becomes ineffective through using

- abrasive agents,
- hard brushes or abrasive sponges
- oven sprays.

Remove catalytic enamel parts from the oven before cleaning the PerfectClean oven surfaces with oven spray.

Note that deposits of **spices, syrups and similar substances** are not removed from the catalytic coating by this process. These should be removed by hand whilst still fresh, using a mild solution of hot water and washing-up liquid applied with a soft sponge or brush. Remove the panels from the oven to do this.

Soiling caused by **oil and grease splashes** are removed from catalytic coated surfaces when the oven is heated to a high temperature. To do this:

- Take all accessories out of the oven.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking onto PerfectClean surfaces and becoming impossible to remove.

- Select Fan Plus .
- Set the highest temperature setting.
- Run the oven interior for approx. 1 hour. The length of time will depend on the level of soiling.

If the catalytic coated panel is very heavily soiled with oil and grease, a film will develop on the oven surface during the cleaning process which can be wiped off with warm water and a little washing-up liquid once cool.

- Finally, clean the PerfectClean surfaces and the inside of the door.

The timer can also be used to set the finish time. See "Entering the duration, start time or finish".

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic coating on the back panel become ineffective through improper use or heavy soiling, a replacement can be obtained from Miele.

To set the time of day for the first time

On **models with a clock/timer** you have to set the time of day before the oven can be used.



After connecting the appliance to the mains electricity supply "0:00" will start flashing in the display.

- Press the $\oplus$ and $\ominus$ buttons at the same time.
- Whilst the "●" dot is flashing in the display, use the $\oplus$ or $\ominus$ buttons to enter the time.
The clock has a 24-hour display.

The time you set is automatically saved to memory after about 7 seconds and the "●" dot will stop flashing.

The time then counts down in minutes

Changing the time of day

- Press the $\oplus$ and $\ominus$ buttons at the same time.
- Whilst the "●" dot is flashing in the display, use the $\oplus$ or $\ominus$ buttons to enter the time.
The clock has a 24-hour display.

The time then counts down in minutes

If there has been a power cut the time of day has to be re-entered.

To change the sound of the buzzer

There is a choice of 3 different tones.

- Press the $\ominus$ button until the audible tone is heard.

Each press of button $\ominus$ calls up a different tone.

The last tone selected will automatically be saved to memory after about 7 seconds.

If there is a power cut, the audible tone will automatically revert to the factory default setting and will need to be reset.

Using the minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to baste your roast or add seasoning etc.

A minute minder time can be entered between 1 minute and 23 hours 59 minutes.

To set the minute minder

- Press the  button repeatedly until the  symbol starts to flash in the display.



0:00 will appear in the display.

- Enter the time required for the minute minder whilst the bell symbol  is flashing.

Once the time entered has been accepted, the display will revert to showing the time of day. The  symbol continues to be visible as a reminder that the minute minder is working.

At the end of the time set for the minute minder

- the bell symbol  will start flashing,
- the buzzer will sound for approx. 7 minutes.
- Press the  button.

The buzzer will stop and the symbols in the display will go out.

To check and change an entered minute minder time

- Press the  button repeatedly until the  symbol starts to flash in the display.

The time remaining will appear in the display. The time entered counts down in minutes until the last minute, which counts down in seconds.

- The minute minder time set can be changed as long as the bell symbol  is flashing.

To cancel the time set for the minute minder

- Press the  button repeatedly until the  symbol starts to flash in the display.
- Whilst  is flashing in the display use the  button to set the minute minder time to 0:00 or press the  and  buttons at the same time.

The minute minder time is now deleted and the time of day reappears in the display.

Remove any residual cleaning agents with clean water as these will also hinder the anti-stick effect.

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing-up liquid.

If necessary, the reverse of a non-scratching washing-up sponge can be used.

Cleaning is made easier if soiling is first dampened with a solution of washing-up liquid.

Stubborn soiling

Remove the catalytic back panel before using oven spray. The chemicals used in oven sprays will damage catalytic enamel, rendering it ineffective.

Allow the PerfectClean surfaces to cool down to room temperature before cleaning. Apply a proprietary oven cleaning spray (such as the Original Miele oven cleaner) and leave to take effect for approx. ten minutes. When using the Original Miele oven cleaner, the time stated on the packaging can be slightly extended if needed.

If necessary, the scouring pad on the back of a non-scratching washing-up sponge or a soft nylon brush can be used to loosen the soiling.

Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water and then dry thoroughly.

Stubborn soiling, e.g. from roasting, may need to be soaked first with a damp sponge to loosen it and, if necessary, a non-abrasive stainless steel spiral pad or a scraper suitable for glass can be used to remove it.

These cleaning tips will help to ensure that the surface is cleaned thoroughly.

Should the PerfectClean surface be damaged by any of the above measures not being heeded, it will still retain the anti-stick qualities of standard enamel and be as easy to keep clean as standard enamel.

Note:

- Soiling such as spilt juices and cake mixtures is best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not too hot - danger of burning.
- Spilt fruit juices or roasting residues may cause lasting discolouration to the surfaces and can cause matt areas to appear. This discolouration is permanent but will not affect the efficiency of the enamel. Clean these following the instructions given above and do not use force to remove them.

PerfectClean

PerfectClean treated surfaces

- Oven interior
- Universal tray
- Anti-splash insert

This surface has very good **anti-stick properties** and is much **easier to keep clean** than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily, and soiling from baking and roasting is easier to remove.

The following notes on **cleaning and care** should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Do not use a ceramic knife on PerfectClean surfaces as it could cause scratching.

⚠ Allow the oven to cool down before cleaning by hand.
Danger of burning!

For **optimum performance** of PerfectClean enamel, it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up. In extreme cases cleaning may become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- Cleaning agents for ceramic cooktops,
- Steel wool or metal scourers,
- Abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- Oven spray must not be used in a hot oven or left on for too long,
- PerfectClean enamelled items must not be washed in a dishwasher,
- Selective cleaning with mechanical cleaning agents.

If the controls are pushed in when the oven is delivered, they will have to be released before the oven can be used.

On ovens with a clock/timer you also have to set the time of day before the oven can be used.

Before use, please remove

- any stickers from the floor of the oven, accessories.
- any cork spacers at the sides above the oven cavity.
- any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

- take **all accessories** out of the oven and wash them.
 - then **heat the oven up once with nothing in it**. New ovens can give off a slight smell on first use. Doing this will dissipate the smells before you use it to cook food.
- Before heating it up, it is a good idea to wipe the oven out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Press and release the function selector and the temperature selector.

■ Select "Fan Plus .

■ Select the highest temperature.

■ Heat the empty oven for at least an hour.

Please ensure the room is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

■ Wait until the oven has cooled down.

■ Then wipe out the oven cavity with a solution of hot water and a mild detergent and then dry it thoroughly with a clean cloth.

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

On models **with a clock/timer**, you can set this procedure to finish automatically. See "Programming cooking durations".

Using the oven

- Place the food in the oven.
- Use the function selector to set the function.

The oven interior light comes on.

- Set the temperature with the temperature selector.

The oven heating and cooling fan will switch on.

- Take the food out of the oven when it is ready.
Turn the function selector and the temperature selector back to the "0" position.

The cooling fan will continue to run for a while after the oven has been switched off to dispel any moisture from the oven and prevent it settling on the control panel or surrounding furniture.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Pre-heating

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in a few instances:

 	– Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly. – for roasting beef/fillet.
	– It is usually necessary to pre-heat the oven on Conventional.

Do not use Rapid Heat-up  to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly.

To pre-heat the oven:

- Select Rapid Heat-up .
- Set a temperature.

The oven will start to heat up.

- When the temperature indicator light  goes out for the first time, set the oven function you require for continued cooking or baking, and place the food in the oven.

Accessories

Universal tray, anti-splash insert

The surface has been treated with **PerfectClean**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

Back, runners

Use warm water and washing-up liquid or non-abrasive stainless steel cleaning agents.

Oven interior

Danger of burning.

Allow the oven to cool down before cleaning by hand.

It is best to clean the oven interior each time the oven is used. If this is not done, subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases this can cause damage to the surface material.

The **oven interior** has been treated with a special type of enamelling called **PerfectClean**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

The **removable back panel** is coated with a **dark grey catalytic enamel**. See "Cleaning and care" for information on cleaning catalytic enamelled panels.

To make cleaning easier,

- remove the oven door,
- dismantle the door,
- take out the side runners,
- remove the catalytic back panel,
- lower the top heating/grill element.

Instructions for doing so are given further on in this section.

Seal and inside of the oven door

Grease deposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked.

It is best to clean the seal and the inside of the door after each programme with a cloth or a clean sponge and a solution of hot water with a little washing up liquid. Wipe dry using a soft cloth.

For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent.

⚠ Do not use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

Appliance front

Remove any soiling immediately. If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front using a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. Wipe the surfaces dry using a soft cloth.

For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent.

The external surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour the external surfaces.

Avoid damage to the surface. To prevent damage to your appliance when cleaning, do not use:

- Cleaning agents containing soda, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- Solvent-based cleaning agents
- Stainless steel cleaners
- Dishwasher detergent
- Oven sprays
- Glass cleaning agents
- Hard, abrasive sponges and brushes, e.g. pot scourers
- Dirt erasers
- Sharp metal scrapers

Programming cooking durations (automatic switch-off)

You can enter a cooking duration and programme the oven to switch itself off automatically.

- Place the food in the oven.
- Select the required function and set the temperature.

You can enter a cooking duration of up to a maximum of 10 hours.

- Press the  button repeatedly until the  symbol starts to flash in the display.



0:00 will appear in the display.

- Enter the cooking duration with the  and  buttons whilst the  symbol is flashing.

Once the duration entered has been accepted, the display will revert to showing the time of day. The  symbol continues to be visible as a reminder that a cooking duration has been entered.

At the end of the cooking duration

- the oven heating switches off automatically.
- the cooling fan will continue to run for a while.
- the buzzer will sound for approx. 7 minutes.
- the  will start flashing.

- Press the  button.

The buzzer will stop sounding and the symbol will stop flashing.

Important: please note that pressing the  button will cause the oven heating to come on again. Switch the oven off if you no longer need it.

To check and change an entered duration

- Press the  button repeatedly until the  symbol starts to flash in the display.

The cooking duration remaining appears in the display.

- The cooking duration set can be changed as long as the symbol  is flashing in the display.

To delete a cooking duration

- Press the  button repeatedly until the  symbol starts to flash in the display.
- Whilst  is flashing in the display, use the  button to set the duration to 0:00 or press the  and  buttons at the same time.

The oven will start to heat up as soon as a programme is deleted. Switch the oven off if you no longer need it.

Please refer to the baking chart for recommended temperature ranges, shelf levels and durations.

Handling and preparing food correctly is essential for maintaining good health.

Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Temperature, baking duration

To achieve even results without over-browning the food

- always select the **lowest temperature** given in the chart. Do not set a temperature higher than that recommended. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.
- check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Bakeware

	Material
	Most types of heat-resistant tins or dishes are suitable.
	Use baking tins made from dark metal or enamel or from aluminium with a matt finish. Heat resistant glass and ceramic dishes can also be used. Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Baking paper

Because of its PerfectClean anti-stick surface, the **universal tray** does not need to be greased or lined with baking parchment for baking. Baked goods are easily removed when done.

Baking paper is only necessary when baking:

- Anything with a **high salt content** (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.
- Meringues or biscuits with a **high egg-white content**, because they are more likely to stick.

Cooking ready meals

We recommend using Fan Plus .

Cook frozen desserts and pizza on baking paper on the rack rather than in the universal tray. Cooking large frozen items on the universal tray can cause the metal to distort. This distortion will increase with each subsequent use. Frozen food such as oven chips or croquette potatoes can, however, be cooked on the universal tray.

Examples of ready-meals

d	Temperature in °C *	Shelf level from the bottom	Time in min.*	Notes
Potato, pasta or vegetable bake	180	1 or 2	20 – 25	Place in a suitable dish
Lasagne, cannelloni	180	1 or 2	35 – 40	Remove the lid
Filled baguette, Panino	200	1 or 2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	1 or 2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pretzels	220	1 or 2	12 – 15	Place on baking paper, directly on the rack

* Generally reduce temperatures by 20°C from the manufacturer's instructions on the packaging.

Gentle Bake

The Gentle Bake function is ideal for bakes and gratins which require a crispy finish.

Food	Temp. in °C	Time in min.	Recommended shelf level, from the bottom
Lasagne	200	45 – 60	1
Potato gratin	190	55 – 65	1
Vegetable bake	190	55 – 65	1
Pasta bake	190	40 – 50	1

For other recipes, use the temperature and time settings given for Conventional .

The Defrost  function uses the fan to circulate air at room temperature.

Please note:

- Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.
- When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

 It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning.

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

 Do not refreeze food once it has thawed.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to manually check the food to ensure it is thoroughly defrosted.

Chicken, 800 g	90-120 min.
Meat, 500 g.	60-90 min.
Meat, 1,000 g	90-120 min.
Sausage, 500 g	30-50 min.
Fish, 1000 g	60-90 min.
Strawberries, 300 g	30-40 min.
Cake, 500 g	20-30 min.
Bread, 500 g.	30-50 min.

Universal tray

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the universal tray to catch any spillages and keep the oven cleaner.

Rectangular tins

Place cakes in rectangular tins with the longer side across the width of the oven for optimum heat distribution and even bakes.

Shelf levels

The shelf levels are counted from the bottom of the oven upwards (1 = lowest, 4 = highest).

	Trays	Shelf levels *
	1	1
	2	1 and 3
	3	1, 2 and 4 **
	1	1 or 2
	1	1 or 2

- * Always use the rack on shelf level 1 for cakes in tins.
- ** When baking moist cakes, bread etc do use more than two trays at the same time.

If you are using the universal tray and baking trays for baking on more than one shelf level at the same time, the universal tray should be placed below the baking trays.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Place them on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Baking chart

Fan Plus

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration ¹⁾ in min.
Creamed mixture			
Sponge cake	150 – 170	1	60 – 70
Ring cake	150 – 170	1	65 – 80
Foam cake (tray)	150 – 170	1	25 – 40
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake, with filling (tray)	150 – 170	1	45 – 50
Fresh fruit cake (tray)	150 – 170	1	35 – 45
Fresh fruit cake (tin)	150 – 170	1	55 – 65
Flan base ³⁾	150 – 170	1	25 – 30
Biscuits ³⁾ (tray)	150 – 170	1, 3 ⁴⁾	20 – 25
Sponge mix³⁾			
Sponge cake (3 to 6 eggs) ³⁾	160 – 180	1	25 – 35
Sponge cake (2 eggs) ³⁾	160 – 180	1	20 – 25
Swiss roll ²⁾	160 – 180	1	20 – 25
Rubbed in mixture			
Tart / flan base	150 – 170	1	20 – 25
Streusel cake	150 – 170	1	45 – 55
Biscuits ³⁾	150 – 170	1, 3 ⁴⁾	15 – 25
Cheesecake	150 – 170	1	70 – 90
Apple pie	150 – 170	1	50 – 70
Apricot tart with topping	150 – 170	1	55 – 75
Swiss apple pie ²⁾	190 – 210	1	25 – 35
Yeast mixtures and quark dough			
To prove dough	50	Oven floor ⁵⁾	15 – 30
Guglhupf	150 – 170	1	50 – 60
Streusel cake	150 – 170	1	35 – 45
Fresh fruit cake (tray)	160 – 180	1	40 – 50
White bread	160 – 180	1	40 – 50
Wholegrain bread ²⁾	170 – 190	1	50 – 60
Pizza (tray) ³⁾	170 – 190	1	35 – 45
Onion tart	170 – 190	1	35 – 45
Apple turnovers	150 – 170	1, 3 ⁴⁾	25 – 30
Choux pastry³⁾, Eclairs	160 – 180	1, 3 ⁴⁾	30 – 40
Flaky pastry	170 – 190	1, 3 ⁴⁾	20 – 25
Meringues, Macaroons	120 – 140	1, 3 ⁴⁾	25 – 50

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated.

With a pre-heated oven, shorten times by up to 10 minutes.

2) Pre-heat the oven.

3) Do not use Rapid Heat-up  during the heating-up phase.

4) Take baking trays out of the oven at different times if the food is sufficiently browned before the specified time has elapsed.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

The information given in this chart is intended only as a guide.

Grilling tips

Grilling guide (Grill)

- Use for thick toasts, muffins, cheese on toast, foccacia, bruschetta and bacon.
- Pre-heat grill for at least 5 minutes on 200 °C - 220 °C.
- Select the appropriate shelf level for the thickness of the food.
- The door must be closed for Grilling.

This is a suggested guide only. Personal taste and size of serves will vary times and temperatures.

Grilling tips

Fan Grilling guide (Fan Grill)

- Use the Fan Grill function for meat, fish, poultry and vegetables.
- Always pre-heat for at least 5 minutes before Fan Grilling.
- It is not necessary to turn food when Fan Grilling.
- The door must be closed during Fan Grilling.
- When using red meat, pat the meat dry before Fan Grilling as this encourages a richer colour.
- Most Fan Grills are cooked on shelf position 4 (top shelf position) Thicker cuts of meat and sausages can be cooked on shelf position 3.
- Note: all temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.

Food	Temperature in °C	Shelf level	Total grilling time in min. ¹⁾
Lean thin sausages	190	4	10-12
Thick sausages	190	3	15-20
Lean scotch fillet steak	230	4	6-12
Chicken breast fillet	180	4	14-18
Whole butterflied chicken	200	2	30-35
White fish fillets (in grill tray)	220	4	6-10
Thick fish fillets, oily fish (on rack over grill tray)	200	4	6-10
Lamb loin chops	190	4	12-14
Lamb back straps	200	4	8-10
Vegetables, capsicum, zucchini, sweet potato, eggplant	190	4	12-15
Potato wedges or small roast potatoes	200	2	15-25
Kebabs and satays (red meat)	200	4	12-15

Fan grilling can be used for small roasts but is only recommended for tender cuts of meat, eg lamb racks, rump roasts, and beef fillet. Fan Grill at 200 °C on shelf position 2, approx 25 minutes depending on thickness.

Baking chart

Conventional

Cakes / biscuits	Temperature in °C ¹⁾	Recommended shelf level	Duration ²⁾ in min.
Creamed mixture			
Sponge cake	150 – 170	1	60 – 70
Ring cake	170 – 190	1	65 – 80
Foam cake (tray)	170 – 190	2	25 – 40
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake, with filling (tray)	170 – 190	2	45 – 50
Fresh fruit cake (tray)	170 – 190	2	35 – 45
Fresh fruit cake (tin)	160 – 180	1	55 – 65
Flan base ³⁾	170 – 190	1	20 – 25
Biscuits ³⁾ (tray)	170 – 190	2	12 – 20
Sponge mix³⁾			
Sponge cake (3 to 6 eggs) ³⁾	170 – 190	1	20 – 35
Sponge cake (2 eggs) ³⁾	170 – 190	1	15 – 20
Swiss roll ³⁾	180 – 200	2	12 – 16
Rubbed in mixture			
Tart / flan base	170 – 190	2	15 – 20
Streusel cake	170 – 190	2	45 – 55
Biscuits ³⁾ (tray)	170 – 190	2	10 – 20
Cheesecake	170 – 190	1	70 – 90
Apple pie	170 – 190	1	45 – 65
Apricot tart, with filling	170 – 190	1	55 – 75
Swiss apple pie	220 – 240	1	25 – 35
Yeast mixtures and quark dough			
To prove dough	50	Oven floor ⁴⁾	15 – 30
Guglhupf	160 – 180	1	50 – 60
Streusel cake	170 – 190	2	35 – 45
Fresh fruit cake (tray)	180 – 200	2	40 – 50
White bread	180 – 200	1	40 – 50
Wholegrain bread	190 – 210	2	50 – 60
Pizza (tray) ³⁾	190 – 210	1	30 – 40
Onion tart	180 – 200	1	25 – 35
Apple turnovers	160 – 180	2	25 – 30
Puff pastry³⁾, Eclairs	180 – 200	2	25 – 35
Puff pastry	190 – 210	2	15 – 25
Meringues, Macaroons	120 – 140	2	25 – 50

1) Pre-heat the oven.

2) Unless otherwise stated, the times given are for an oven which has not been pre-heated.

With a pre-heated oven, shorten times by up to 10 minutes.

3) Do not use Rapid Heat-up  during the heating-up phase.

4) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

The information given in this chart is intended only as a guide.

Baking chart

Intensive Bake

Particularly suitable for

- dishes that require a moist topping and crisp base like pizza and quiche lorraine.
- cakes with filling where the base has not been pre-baked.

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration ¹⁾ in min.
Creamed mixture			
Fresh fruit cake, with filling (tray)	150 – 170	1	30 – 35
Rubbed in mixture			
Cheesecake	150 – 170	1	65 – 75
Apple pie	150 – 170	1	50 – 60
Apricot tart, with filling	150 – 170	1	50 – 60
Swiss apple pie	190 – 210	1	25 – 30
Yeast mixtures and quark dough			
Pizza (tray) ²⁾	170 – 190	1	40 – 50
Onion tart	170 – 190	1	25 – 35

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated.
With a pre-heated oven, shorten times by up to 10 minutes.

2) Do not use Rapid Heat-up  during the heating-up phase.

The information given in this chart is intended only as a guide.

Grilling tips

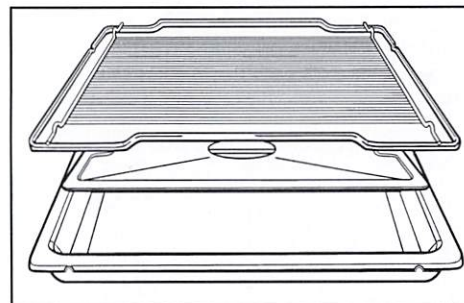
Preparing food for grilling

Clean, wipe dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke.

Clean fish in the normal way. To enhance the taste, add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



■ Assemble rack, anti-splash insert (if available) and the universal tray as illustrated.

● Place the food on the rack.

■ Select the required function and set the temperature.

■ Pre-heat the grill for at least 5 minutes with the door shut before grilling.

■ Place under the grill and shut the door.

■ Most items should be turned half-way through cooking.

Useful tips

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

Grilling tips

⚠ Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot. Danger of burning.

Recommendations	Notes
Function Grill  Fan Grill 	For grilling thin cuts and for browning food. For grilling larger items, e.g. rolled meat, poultry.
Containers	Rack and anti-splash tray on the universal tray. Do not use a baking tray, if fitted.
Shelf level from the bottom Please refer to the Grill chart.	For thin cuts use shelf level 3 or 4 For thicker cuts use shelf level 1 or 2
Pre-heating	Pre-heat the grill for at least 5 minutes with the door shut before grilling.
Temperature Please refer to the Fan Grilling chart.	- For thin cuts of meat (e. g. chops or steak) maximum  - For grilling larger items, (e. g. rolled meat, poultry) 240 °C - Do not select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly.
Grilling time Please refer to the Fan Grilling chart.	- Flat pieces of fish and meat usually take 6 – 8 minutes per side. Thicker pieces take a little longer. - With rolled meats allow approx. 10 minutes per cm diameter. - Most items should be turned half way through cooking.

Roasting tips

Recommendations	Notes
Function Fan Plus 	You can also use "Conventional  ".
Containers Any heat-proof containers can be used: the Miele Gourmet oven dish, roasting pans with a lid, made from earthenware, cast iron, heatproof china or glass, roasting bags, the rack in the universal tray.	We recommend roasting in a covered pot, as - this ensures that sufficient stock remains for making gravy. - the oven stays cleaner than with open roasting.
Shelf level 1st shelf level from the bottom	When using Conventional  for poultry up to 1 kg, beef/fillet, and fish, use shelf level 2.
Pre-heating Generally not required	Place the pot on the rack in a cold oven. Pre-heating is only required when roasting beef/fillet.
Temperature Please refer to the roasting chart.	- Do not select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly. - With Fan Plus , a temperature of 20 °C less than for Conventional is sufficient. - For cuts which weigh 3 kg or more, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even. - For roasting directly on the rack, select a temperature that is about 20°C lower than for roasting in a covered pot.
Roasting time Please refer to the roasting chart	To calculate the roasting time: The traditional method is to allow 15 to 20 minutes per lb/454 grams, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Roasting tips

Useful tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

Roasting chart

Food	Recom- mended shelf level	Fan Plus 		Conventional  1)2)	
		Temperature in °C 3)	Time in min. 4)	Temperature in °C 3)	Time in min. 4)
Roast beef, approx. 1 kg	1	170 – 190	100 – 120	190 – 210	100 – 120
Beef fillet, approx. 1 kg	1	190 – 210	45 – 55	200 – 220	45 – 55
Venison, approx. 1 kg	1 5)	180 – 200	90 – 120	190 – 210	90 – 120
Pork joint, approx. 1 kg	1	170 – 190	100 – 120	200 – 220	100 – 120
Pork joint, approx. 2 kg	1	150 – 170	160 – 180	180 – 200	120 – 150
Ham joint, approx. 1 kg	1	170 – 190	60 – 70	200 – 220	60 – 70
Stuffed pork loin, approx. 1 kg	1	160 – 180	70 – 80	190 – 210	70 – 80
Veal, approx. 1.5 kg	1 5)	170 – 190	100 – 120	190 – 210	100 – 120
Leg of lamb, approx. 1.5 kg	1	170 – 190	90 – 120	200 – 220	90 – 120
Rack of lamb, approx. 1.5 kg	1	170 – 190	50 – 60	190 – 210	50 – 60
Poultry, 0.8 – 1 kg	1 5)	170 – 190	60 – 70	190 – 210	60 – 70
Poultry, approx. 2 kg	1	170 – 190	90 – 110	190 – 210	90 – 110
Poultry, stuffed, approx. 2 kg	1	170 – 190	110 – 130	190 – 210	110 – 130
Poultry, approx. 4 kg	1	160 – 180	150 – 180	180 – 200	150 – 180
Fish, whole, approx. 1.5 kg	1 5)	160 – 180	35 – 55	190 – 210	35 – 55

1) We recommend Fan Plus  for roasting, however, Conventional  can also be used.

2) Pre-heat the oven.

3) Temperature in a covered pot.

If open roasting, set the temperatures 20 °C lower.

4) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.

5) Use the 2nd shelf level from the bottom for Conventional .

The information given in this chart is intended only as a guide.