

Miele

Kitchen Appliances

Miele. Immer Besser.





Rediscover the joy of cooking!



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Welcome to Miele

IMMER BESSER – 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 118 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 as by producing appliances 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.

Markus Miele *Reinhard Zinkann*

Dr. Markus Miele

Dr. Reinhard Zinkann

IMMER BESSER

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” brand promise. This means that we will do all that we can to be 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!



Miele quality

For more than 100 years it has been a proven adage that you can rely on Miele. We are the only manufacturer in our branch of industry to test products such as our washing machines, tumble dryers, dishwashers and ovens to the equivalent of 20 years' use. We can thereby offer you unique reliability and peace of mind. This explains why Miele customers around the world remain true to their brand and recommend Miele to others. Looking to the future, we will not entertain any compromises when it comes to the reliability and durability of our appliances.



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. This is due to the many innovative equipment features that are only found with Miele. Innumerable first places in the most well-known product tests throughout the world prove this.



Miele convenience

Whether conventional rotary switch, discreet sensor controls or a high-resolution touch display like the one on your smartphone: operating a Miele 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 board 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 which has been voted best in its branch of industry many times over. If you need personalised instructions on appliance use or professional cleaning of your appliances, Miele will gladly make a home visit. We will always be there for you. That's a promise!



Miele brand

In many countries, Miele is the most coveted brand in its branch of industry. In our home market of Germany, Miele has even been voted the best product brand of all time ("best brand ever") across all sectors. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the performance and the environmental friendliness of their domestic appliances. People who buy Miele are quality conscious and have style!





Miele PureLine

PureLine – space for the essentials

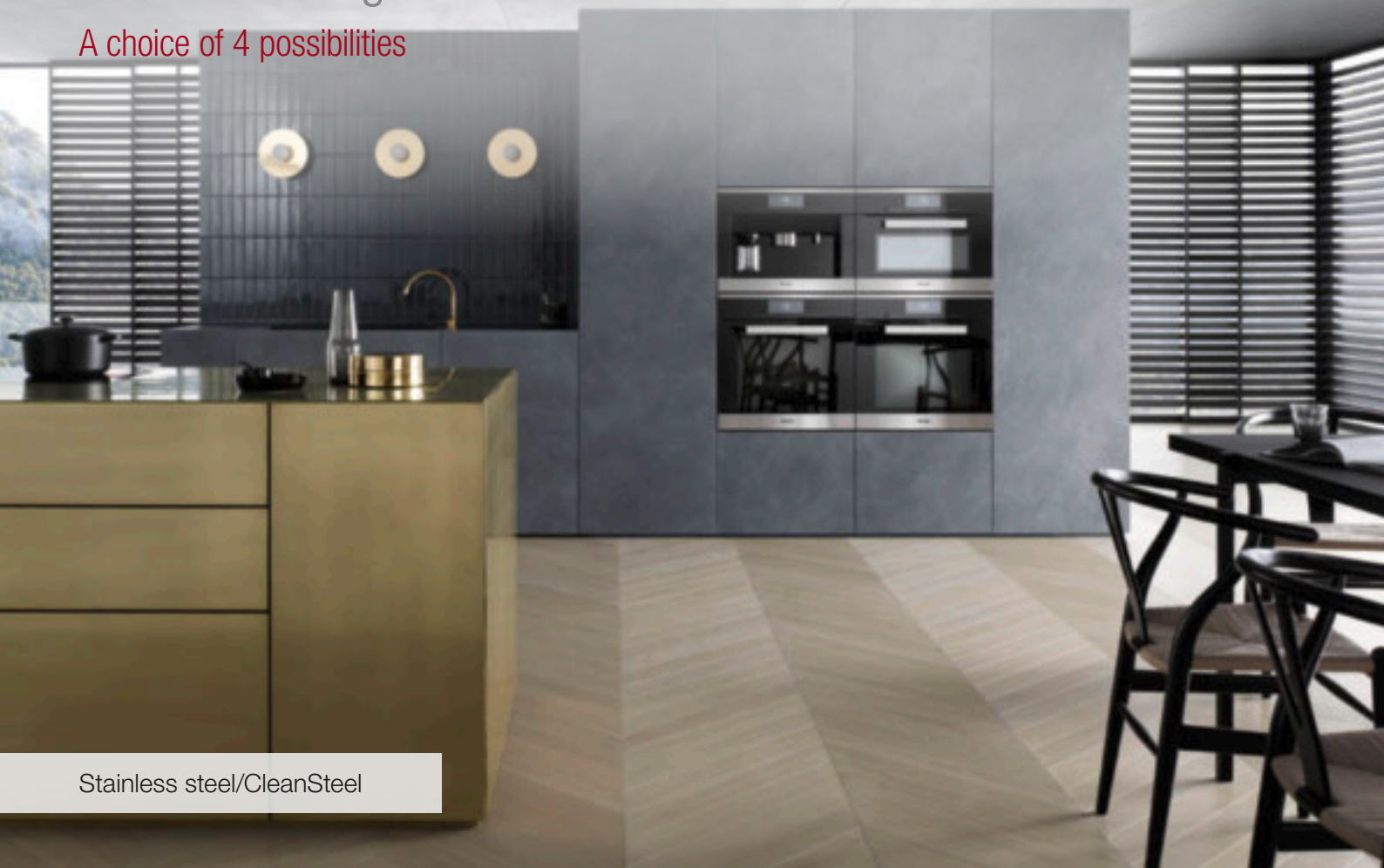
PureLine is understated. It can easily be integrated as a design element into a modern kitchen where the focus is on a minimalist range of materials. The high proportion of glass in the PureLine design creates a calm aesthetic. Horizontal stainless steel elements and an eye-catching handle which almost 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

A choice of 4 possibilities



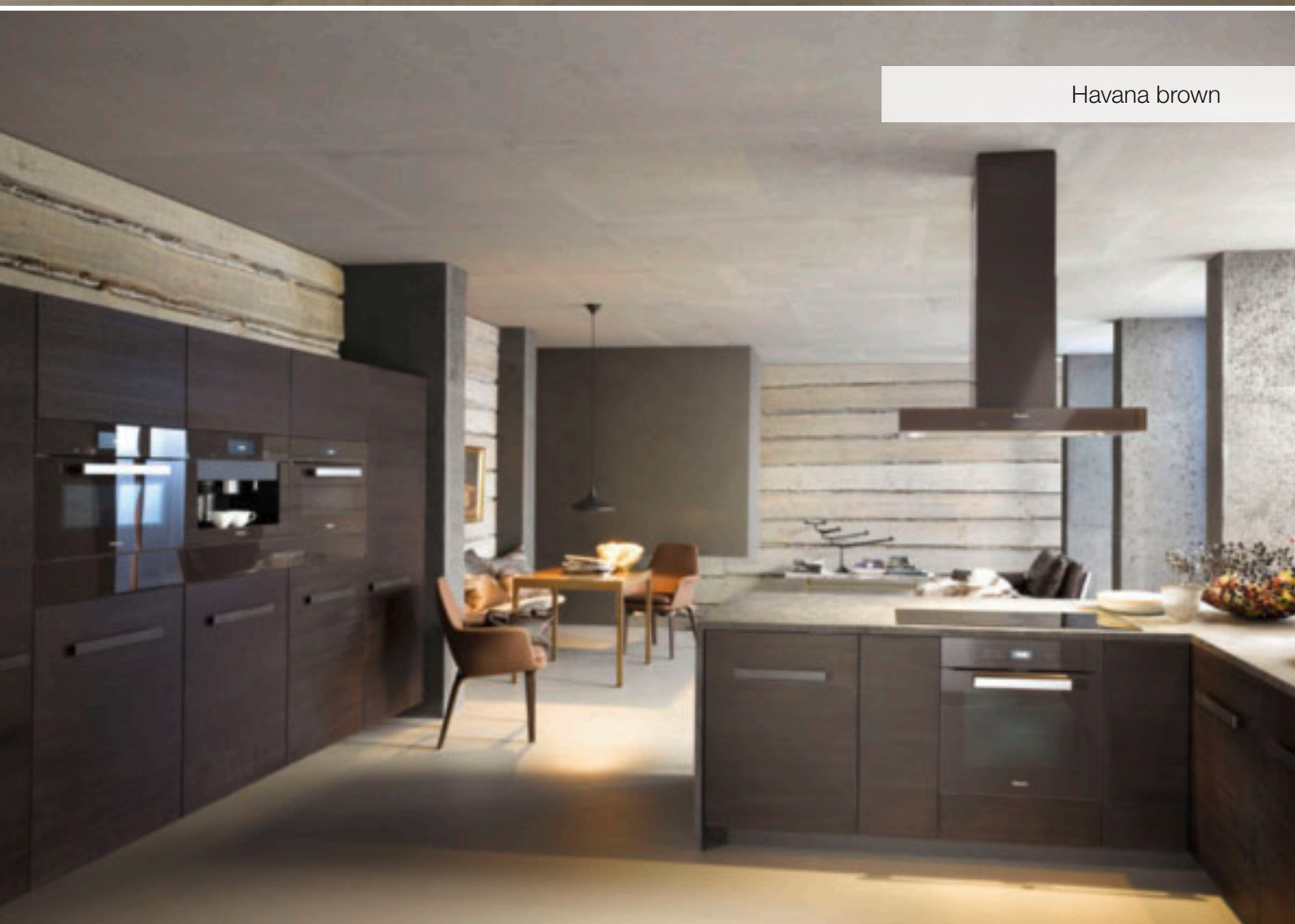
Stainless steel/CleanSteel



Obsidian black



Brilliant white



Havana brown

Miele Signature

A unique range of handle designs for your kitchen

Miele has created new 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 a genuine work of art. Allow this haptic and optical experience inspire you. 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 exudes a touch of luxury. The matt surface finish and the warm golden colour add a special touch to the handle and provide timeless elegance. The appliances become true works of art in your kitchen.

Nature

Genuine natural materials give the “Nature” handle design a character of its own. Depending on the appliance colour, high-quality wood or slate inserts are embedded into the metal profile of the handle.

Vitro

The “Vitro” handle design is characterised by pure elegance with clean lines. 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 new handle designs are also available as accessories for use on ovens with hob controls, conventional ovens, steam ovens, microwave ovens and warming drawers from the Generation 6000 range of built-in appliances.

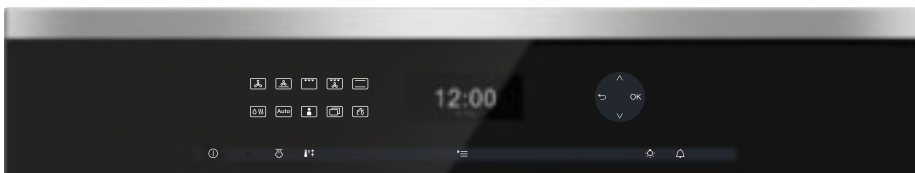


Which user interface do you prefer?

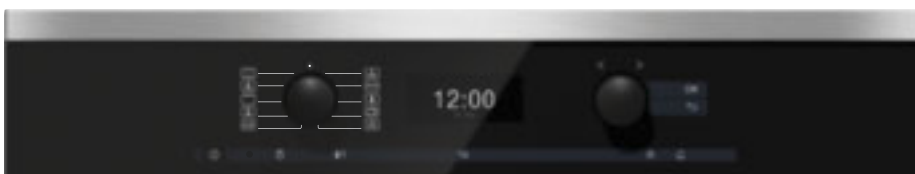
The user interfaces on Miele built-in appliances

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

M Touch: Achieving results fast with the innovative touch display – the innovative M Touch display is fast, easy to use and self-explanatory, just like a smartphone. This display enables you to operate the appliances fast and intuitively by using touch controls or swiping your finger across the clear text display. Many functions can be selected with a single touch of a fingertip. The central display in white ensures perfect visibility of information. Flagship models feature multi-colour displays.



DirectSensor: Selecting an operating mode with 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 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.







Are you familiar with combination appliances from Miele?

A wide range of applications for perfect baking, roasting, steaming and heating

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

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

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 into a 60 x 60 cm niche. This opens up untold cooking options. A 60 x 60 cm steam combination oven is also available.

Combination appliances are also ideal for small kitchens. For instance a conventional oven, microwave, steam oven and drawer will fit into a tall unit in a niche that is 120 cm high, making best use of their traditional and combination functions.

Solo appliances



The conventional oven – an all-round talent



The steam oven – guarantor for healthy food preparation



The microwave oven – always ready for quick use



Warming drawers – the ideal addition

Combination appliances



Conventional microwave combination oven – compact and powerful



The steam combination oven – perfect in combination mode



The steam oven with microwave – healthy and fast preparation guaranteed



Gourmet warming drawer – the perfect partner in your kitchen

Would you like to find out more? Detailed information on these appliances is available from our website www.miele.com.



Built-in ovens





Designs

Built-in oven

Ovens with hob controls are always combined with a hob and installed below a worktop. The controls for both the hob and oven are on the oven fascia panel.

Built-in wall oven

Wall ovens are installed independently of the hob and offer greater installation flexibility; for instance, they can be positioned at eye level for ultimate user convenience.

Directly below the hob or at eye level

Designs, niche sizes, oven compartments, and cleaning systems of Miele built-in ovens

The niche dimensions



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

The wide range of sizes



Extra-large
90 litres, 3 shelf levels



Large-capacity
76 litres, 5 shelf levels



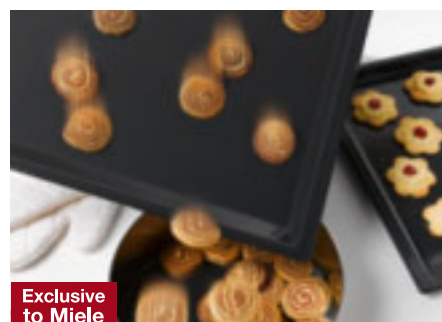
Classic
56 litres, 4 shelf levels



Compact
49 litres, 3 shelf levels

The cleaning systems

The food – simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.



PerfectClean



Pyrolytic cleaning



PyroFit



Which convenience features would you like?

The product highlights* of built-in ovens

**Exclusive
to Miele**

Moisture plus¹⁾

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. Targeted bursts of steam increase the humidity in the oven and optimise the baking and cooking results of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if 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 probe²⁾

No supervision necessary: the countdown indicator provides information on when meat or fish is ready.

**Exclusive
to Miele**

FlexiClip runners³⁾

Flexible and safe: turning and basting meat outside the hot oven without the risk of getting burned.

Automatic programmes

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

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: favourite local recipes saved as automatic programmes.

* Depending on model

¹⁾ With patented water intake function

Patent: EP 2 190 295 B1

²⁾ Patent: EP 1 985 983 B1

³⁾ Patent: DE 10 2006 015 444 B4 (HFC 70, 71, 72, 92)

The right setting for every recipe

The baking and roasting programmes* of Miele built-in ovens

Baking and roasting programmes*



Fan plus

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



Top and bottom heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.



Moisture plus

As if fresh from the bakery: moisture ensures an incredibly light dough and a nicely browned crust.



Intensive bake

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



Auto roast

Meat remains tender and succulent: the meat is seared at a high temperature, then cooked at an individually set roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat, and many other meat dishes.



Full grill

Versatile function for indoors: for grilling large quantities of steaks, sausages, kebabs, flash fried meat, etc.



Economy grill

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



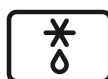
Top heat

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



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrosting

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



Rapid heat-up

For those who lead a busy life: if you often find yourself with very little time for cooking, this programme is for you.



Gentle bake

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



Automatic programmes

Conjure 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 the operating mode, temperature, and programme duration, and save the settings for repeated use.

* Depending on model

What do the icons mean?

All built-in oven icons at a glance

Charts on the following pages contain detailed information on Miele built-in ovens. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a faster overview you can find a brief explanation of all icons used in this product group on this page.



Controls

Indicates which controls the appliance has.



Intuitive control at the touch of a fingertip



Touch controls with backlit numeric keypad and sensors



Direct selection of modes and times via sensors, information appears on 4-line text display



Selection of functions and operating times is via rotary controls, information appears on a 4-line display



Functions and operating times are selected using rotary controls; information appears on an LCD screen



Oven compartment sizes

Indicates the capacity inside the appliance.



Miele built-in ovens have various compartment sizes – from 49 to 90 litres



MultiLingua

Indicates whether language settings can be configured on the appliance.



All-rounder: you can set various languages for the display so that you fully understand every piece of information.



Cleaning and care

Indicates the cleaning system of the appliance.



Patented surface finish offers unbeatable cleaning convenience



Self-cleaning oven compartment



Oven compartment and accessories are spotless after pyrolytic cleaning.



Energy efficiency ratings

Indicates the energy efficiency rating of the appliance.



Shows the energy efficiency rating.



Moisture plus

Indicates whether the appliance has Moisture plus.



Combination of a conventional operating mode and moisture. Various options are available depending on the appliance's features.



FlexiClip runners

Indicates whether the appliance is equipped with FlexiClips.




Fully telescopic runners for flexible and secure handling of the baking and roasting racks outside the oven compartment

■ ■ ■ **Automatic programmes**
■ ■ ■ Indicates whether the appliance
■ ■ ■ has automatic programmes.

 Prepare dishes fully automatically

■ ■ ■ **Food probe**
■ ■ ■ Indicates whether the appliance
■ ■ ■ has a food probe.

 Precise cooking temperature

Useful information in detail

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 your furniture, walls, and curtains. Cooking odours are significantly reduced. The catalyser can be activated and deactivated as required.

Appliance cooling system with touch-cool fronts

Miele ovens are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. The multi-layer panels insulate the oven door effectively and ensure a lower temperature on the outside of the door, providing more safety and protection against burns.

Automatic programmes

With the electronically regulated programmes for over 100 international dishes, you can cook meat and bake cakes, bread, and so on to perfection every time. No need to programme the operating mode, or choose the temperature or duration. Even the degree of cooking and browning of meat, for example, can be defined to suit your tastes. 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 exceptionally easy cleaning of the surface. Fingerprints are nearly invisible on CleanSteel.

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 monitoring of the cooking temperature guarantees precise temperature regulation. The very best baking and roasting results, as well as a wide range of applications from making yoghurt to crispy roasts, are made possible thanks to barely noticeable temperature fluctuations.

Energy efficiency

Miele appliances feature impressively low energy consumption values. Most Miele ovens have achieved an A+ energy efficiency rating. This protects the environment – and your household budget. Many of our compact ovens with a 49 litre oven capacity also help save energy thanks to an A+ energy efficiency rating.

FlexiClip runners¹⁾

Fully telescopic runners allow baking trays, baking and roasting racks, and Gourmet oven dishes to be pulled right out of the oven, and hold them safely and securely in position. This is convenient for basting a roast or turning food over outside the oven without the risk of burning yourself on the hot oven compartment. Versatile use on every level.

Food probe

Like the wireless Miele food probe, the cabled version enables precise temperature control and customised roasting of fish, meat, and poultry by measuring the core temperature with a countdown indicator. That means no more need to watch over the cooking process. Handling the food probe is simple and convenient, and makes menu planning enjoyable.

Individual settings

With many of the Miele models, it is possible to alter the factory-set parameters to suit you – for example, the language, signal tones, display brightness, and much more. So you can adapt your appliance to suit your personal preferences at any time.

Miele@home

Several Miele domestic appliances are communication-enabled for integration into a network. Further information is available on the Internet at www.miele.de.

Moisture plus³⁾

Perfect results can be achieved with moisture when baking and roasting through the combination of different modes (Fan plus, Intensive bake, Top/bottom heat, Auto roast). The results are tender, juicy meat with a delicious crispy crust, as well as bread and bread rolls that taste as though they were fresh from the local bakery. The bursts of steam in Moisture plus mode can be programmed for greater convenience. Moisture plus is also used in various other automatic programmes.

Residual heat utilisation

Even better energy efficiency can be achieved if you use the food probe or program the cooking time. In this case the Miele oven switches off early and finishes the cooking process with the residual heat, without affecting the overall cooking result.

Rotisserie

The rotisserie function cooks meat to perfection on all sides. This convenient accessory for the 90 cm wide oven is not only ideal for chicken – spare ribs and other cuts of meat also taste delicious when grilled!

Safety functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children.

A Miele oven will also automatically switch off if the maximum operating time is exceeded. Should you forget to switch off the appliance, safety is guaranteed.

Self-cleaning catalytic enamel

Miele ovens with PerfectClean have an additional catalytic rear liner at the difficult-to-access back of the oven. During the cooking process, grease residue is continually broken down. This helps to reduce the amount of cleaning required on the rear panel to a minimum.

SoftOpen

On appliances with SoftOpen the door opens gently, and the opening motion is cushioned when the door arrives at its end position.

Special applications

Achieving perfect results in 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 to cook Yorkshire puddings, for example, or a difficult-to-prepare beef Wellington perfectly every time!

Timer functions

Miele ovens offer many timer functions and a minute minder. You can program the start and end times, or simply the duration of cooking. Your dishes are perfectly cooked at the desired time. At the end of a programmed cooking time, the process ends automatically. Furthermore, during a power cut the set time is saved for up to approximately 200 hours.

Touch2Open

Not wizardry, just Miele: Touch2Open turns cooking into a magical experience while delivering the perfect solution for handle-less kitchen designs. When you touch the relevant icon on the user interface, the door opens softly and automatically up to 90° thanks to a sophisticated opening mechanism. A convenience that you can enjoy every day.

TwinPower hot air fan

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. Your oven is ready for use in no time at all.

User programmes

Miele ovens allow you to create and save up to 20 of your own programmes: the operating mode, temperature, and duration can be set individually. This allows you to access the settings for frequently made dishes at the touch of a button – and your great cooking results will be automatically repeated.

Wireless food probe²⁾

Customised and precise roasting of meat, fish, and poultry by measuring the core temperature, including a countdown indicator. Supervising the process is no longer necessary. The food probe is very easy to use. And what makes it really special is that it is always at hand, as it is stored in the oven door.

XXL oven compartment

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

¹⁾ Patent: DE 10 2006 015 444 B4 (HFC 70, 71, 72, 92)

²⁾ Patent: EP 1 985 983 B 1

³⁾ With patented water intake function – Patent: EP 2 190 295 B1



Microwave combination ovens





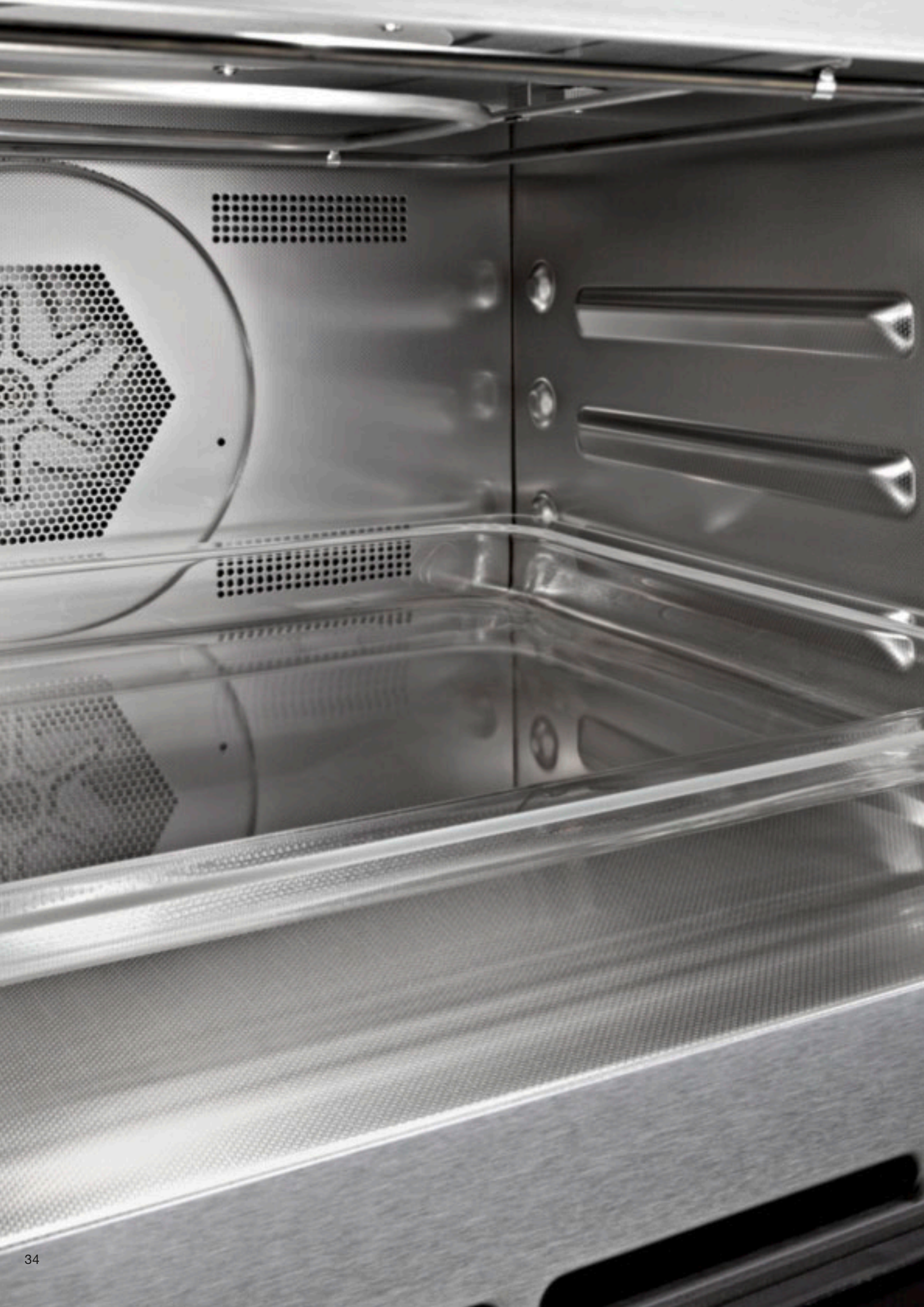


As individual as you!

Ovens with integrated microwave (microwave combination ovens)

The microwave combination oven intelligently combines the benefits of two powerful appliances in a single 45 cm high niche: it 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.

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



Which convenience features would you like?

The product highlights* of Miele built-in microwave combination ovens

Exclusive to Miele Stainless steel oven compartment with PerfectClean finish and linen-weave pattern¹⁾

The compartment of the oven with microwave is made from stainless steel with a special linen-weave structure and PerfectClean finish. It is therefore less sensitive to scratching and considerably easier to clean than a conventional stainless steel oven compartment. The PerfectClean finish has excellent non-stick properties, making it hard for soiling to stick to the oven compartment during cooking.



Microwave combination modes

Flexible and time-saving: combining microwave energy with conventional heating methods achieves time savings of up to 30 % compared to cooking without microwave power.

Quick microwave

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

Exclusive to Miele Automatic programmes

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

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.

* Depending on model

¹⁾ Patent: EP 1 345 474 B1



Fan plus

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



Top and bottom heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.



Intensive bake

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

The right setting for every recipe

The operating modes* of Miele microwave combination ovens



Auto roast

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



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat, and many other meat dishes.



Grill

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



Gentle bake

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



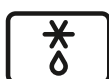
Top heat

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



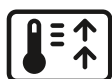
Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrosting

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



Rapid heat-up

For those who lead a busy life: if you often find yourself with very little time for cooking, this programme is for you.



Automatic programmes

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

* Depending on model


The right setting for every recipe

The operating modes* of Miele microwave combination ovens



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




 **Microwave function**
Wide range of applications: cooking, heating, bottling, defrosting, and many more, such as popcorn.




 **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, kebabs, rolled meat, flash fried meat, etc.



 **Microwave plus Auto roast**
Succulent inside, crispy outside: meat is seared at a high temperature, and cooking then continues using microwave power.



What do the icons mean?

All microwave combination oven icons at a glance

Charts on the following pages contain detailed information on Miele microwave combination ovens. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a faster overview you can find a brief explanation of all icons used in this product group on this page.



Controls

Indicates which controls the appliance has.



Intuitive control at the touch of a fingertip



Touch controls with backlit numeric keypad and sensors



Direct selection of modes and times via sensors; information appears on 4-line text display



Functions and operating times are selected using rotary controls; information appears on a 4-line text display



Functions and operating times are selected using rotary controls; information appears on an LCD screen



Oven compartment volume

Indicates the capacity inside the appliance.



43 litres



MultiLingua

Indicates whether language settings can be configured on the appliance.



All-rounder: you can set various languages for the display so that you fully understand every piece of information.



Cleaning and care

Indicates whether the oven compartment has been treated with PerfectClean.



Patented surface finish offers unbeatable cleaning convenience



Microwave output

Indicates the appliance's microwave output.



Microwave output: 1000 W



Combination mode

Indicates that the appliance can be set to combination mode.



Flexible and time-saving operating mode, saves up to 30 % cooking time



Automatic programmes

Indicates whether the appliance has automatic programmes.



Prepare dishes fully automatically



Food probe

Indicates whether the appliance has a food probe.



Precise cooking temperature



Low temperature cooking

Indicates whether the appliance has this operating mode.



Low temperature cooking for perfectly cooked meat specialties



Useful information in detail

Miele microwave combination oven glossary

Appliance cooling system with touch-cool fronts

Miele microwave combination ovens are cooled on all sides. This ensures that controls, handles, and adjacent cabinets stay relatively cool to the touch. The multi-layer panels insulate the oven door effectively and ensure a lower temperature on the outside of the door, providing more safety and protection against burns.

Automatic programmes

With electronically controlled programmes for more than 100 different types of food, you can bake cakes and bread and cook poultry and so on to perfection every time. No need to programme the operating mode, or choose the temperature or duration. Even the degree of cooking, e.g. for meat, can be specified. The additional combination of dry heat together 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 makes care of the surface very easy. Fingerprints are nearly invisible on CleanSteel.

Electronic temperature control

Electronic monitoring of the cooking temperature guarantees precise temperature regulation. The very best baking and roasting results, as well as a wide range of applications from making yoghurt to crispy roasts, are made possible thanks to barely noticeable temperature fluctuations.

Food probe

Customised and precise roasting of meat, fish, and poultry by measuring the core temperature, including a countdown indicator. 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, such as the language, volume of the sensor signals, or signal tones. So you can adapt your appliance to suit your personal preferences at any time.

Microwave combination modes

Many dishes can be prepared much quicker by combining a conventional operating mode and the microwave function – depending on the dish, you can make time savings of up to 30 %.

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 individually reprogrammed. For example, for the regular cup of cocoa in the evening or the quick warming of baby bottles.

Residual heat utilisation

Even better energy efficiency can be achieved if you use the food probe or programme the cooking time. The Miele combination microwave oven switches off earlier and makes use of residual heat to complete the cooking process.

Safety functions

You can lock the appliance at the touch of a button – preventing unintentional operation, e.g. by children. A Miele oven will also automatically switch off if the maximum operating time is exceeded. Should you forget to switch off the appliance, safety is guaranteed.

SoftOpen

On appliances with SoftOpen the door opens gently, and the opening motion is cushioned when the door arrives at its end position.

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 to cook Yorkshire puddings, for example, or a difficult-to-prepare beef Wellington perfectly every time!

Stainless steel oven compartment with PerfectClean finish and linen-weave pattern¹⁾

The special finish on Miele oven interiors is less sensitive to scratches and significantly easier to clean than conventional stainless steel oven compartments. It makes it hard for soiling to stick to the oven compartment during cooking.

Touch2Open

Not wizardry, just Miele: Touch2Open turns cooking into a magical experience while delivering the perfect solution for handle-less kitchen designs. When you touch the relevant icon on the user interface, the door opens softly and automatically up to 90° thanks to a sophisticated opening mechanism. A convenience that you can enjoy every day.

Timer functions

Miele microwave combination ovens offer many timer functions and a minute minder. You can programme the start and end times, or simply the duration of cooking. Your dishes are perfectly cooked at the desired time. At the end of a programmed cooking time, the process ends automatically. Furthermore, during a power cut the set time is saved for up to approx. 200 hours.

User programmes

Miele ovens allow you to create and save up to 20 of your own programmes: the operating mode, temperature, and duration can be set individually. This allows you to access the settings for frequently made dishes at the touch of a button – and your great cooking results will be automatically repeated.



Steam ovens





The designs

Built-in steam ovens

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

Freestanding 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 freestanding 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 wide range of sizes for Miele steam ovens

The niche dimensions

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



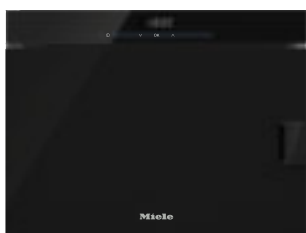
Classic

60 cm wide, 45 cm high



Compact

50 cm or 60 cm wide, 35 cm high



Freestanding

50 cm wide, 37 cm high

Models



Steam ovens without pressure

Miele steam-only ovens operate without pressure in the temperature range of 40 - 100 °C. Ideal for the gentle steaming of vegetables, fish, side dishes, desserts and many other types of food.

External steam generation

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



Exclusive
to Miele

MultiSteam

External steam generation for large oven compartments.



MonoSteam

External steam generation for small oven compartments



PowerSteam

Quick steam generation in steam ovens with pressure



Which convenience features would you like?

The product highlights* of steam ovens

**Exclusive
to Miele**

MultiSteam

Perfection to suit personal tastes – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can cook starters, soup, fish, meat, vegetables, side dishes or desserts individually - or a complete menu in a single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.



**Exclusive
to Miele**

Large oven compartment and large tray size

Use the entire depth: cooking large quantities simultaneously saves time and energy.

**Exclusive
to Miele**

Automatic menu cooking

A complete menu: temperature, cooking duration and sequence in which the food is added are automatically determined with "Menu cooking".

Easy cleaning

No limescale: thanks to the external steam generator, cleaning is quick and easy.

**Exclusive
to Miele**

Special automatic programmes

Perfect results guaranteed: 5 favourite recipes saved as automatic programmes.

Stainless steel oven interior

Professional and low-maintenance: all Miele steam oven interiors are made from stainless steel only.

* Depending on model



Preserving and more

A Miele steam oven comes into its own with such a variety of functions and additional uses. It is a valuable helper when blanching food before freezing and for preserving. It is also ideal for gently defrosting frozen food. And when reheating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Desserts

Sweet temptations for dessert: the steam oven can be used to make all sorts of delicious desserts.



Reheat

Tastes as if freshly cooked: dishes can be reheated at 80 °C to 100 °C in approx. 5 minutes.

The right setting for every recipe

The wide range of Miele steam oven applications



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/seafood

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



Meat

Particularly tender and succulent: 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.



Sous-vide cooking

The ultimate taste sensation: meat, vegetables, fruit or fish cooked in a vacuum.



Making yoghurt

Always fresh, always delicious: yoghurt is easy to make in a steam oven in just 5 hours at 40 °C.



Soups

A popular starter: all sorts of soups can be made in the steam oven for a tasty starter.



Blanching

Quality perfectly retained: blanching for preparing fruit and vegetables for preserving.



Disinfecting baby bottles

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

The right setting for every recipe

The wide range of Miele steam oven applications



Defrosting

Gentle on frozen food: gentle defrosting at approximately 60 °C.



Proving dough

Soft bread and delicious cake: another talent the all-rounder has to offer – proving yeast dough at 40 °C.



Heating damp flannels

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



Keeping warm

If you are running late: dishes are automatically kept warm in the steam oven for up to 15 minutes.



Juicing

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



Melting chocolate

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



Cooking eggs

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



Preserving

No monitoring necessary: preserving fruit and vegetables is particularly easy in a steam oven.



Skinning

Skinning made fast and simple: tomatoes, nectarines and almonds skinned in just 1 to 4 minutes in the steam oven.



Sterilising

The perfect preparation for preserving: jars are perfectly sterilised for preserving fruit, etc.

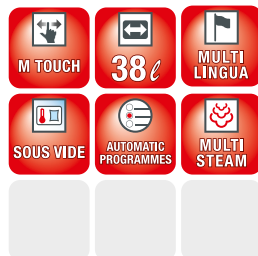


What do the icons mean?

All icons for steam ovens at a glance

The charts on the following pages contain detailed information about Miele steam ovens. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Control

Indicates which controls the appliance has.



Intuitive control at the touch of a fingertip.



Touch controls with backlit numeric keypad and sensor controls.



Touch control of modes and times via a touch display, information appears in a 4-line display.



Selection of functions and operating times is via rotary controls, information appears on an LCD.



Selection of temperature and time via sensor controls, information appears in a 7-segment display.



Oven compartment volume

Indicates the capacity inside the appliance.



Miele steam ovens have different compartment sizes – 24 and 38 litres.



MultiLingua

Indicates whether language settings are possible on the appliance.



All-rounder: you can set various languages for the display so that you fully understand everything.



Sous-vide cooking

Indicates whether the appliance has this operating mode.



A cooking method in which food is gently cooked in vacuum packaging.



Automatic programmes

Indicates whether the appliance has automatic programmes.



Prepare dishes fully automatically.



Steam technology

Indicates the type of steam generation that the appliance has.



Fast steam generation and uniform steam distribution via 8 steam inlet ports.



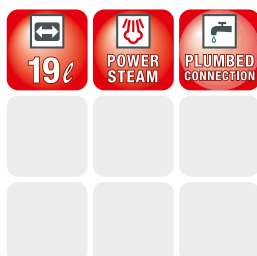
Steam distribution via one steam inlet port.


What do the icons mean?

All icons for steam ovens at a glance


The charts on the following pages contain detailed information about Miele steam ovens with pressure. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.





 **Oven compartment volume**
Indicates the capacity inside the appliance.

 Oven compartment volume:
19 litres

 **Steam technology**
Indicates the type of steam generation that the appliance has.

 5.0 kW steam generator and cooking with pressure in the shortest of times

 **Mains water connection**
Indicates if the appliance can be plumbed in.

 Mains water connection: the appliance water supply can be switched to a mains water connection

Glossary

Miele steam ovens

Appliance cooling system and cool-touch fronts

Miele steam ovens are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation from settling on the control panel, ensures low contact temperature on the front of the appliance and the handle, and provides safety and protection against burns.

Automatic cool-down*

At the end of the cooking process, an acoustic signal will sound. The cooked foods are simultaneously cooled to the ideal serving temperature. This ensures that the food does not continue to cook and provides the best possible enjoyment for you.

Automatic menu cooking

With automatic menu cooking, you can combine up to 3 automatic programmes for different dishes. The temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance tells you when to put each item in the oven so that everything is ready at the same time. This means that you can cook a whole meal without stress and with perfect timing.

Automatic programmes

Intelligent automatic programmes for different foods make everyday cooking even easier. You no longer need to select the temperature and duration manually. You can specify the cooking temperature for many types of food – for perfect results with guaranteed success. A safe and easy way to cater for discerning tastes.

CleanSteel

Miele appliances with stainless-steel casing feature a particularly high-end CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

Convenient descaling programme

All Miele steam ovens are easy to descale using Miele descaling tablets, which are available from the online shop. The appliance indicates when descaling is necessary and guides you step by step through the short process via the display.

Cooking on 3 levels

You can cook on up to 3 levels at a time in Miele steam ovens – even different types of food. This is because neither odours nor flavours are transferred to other food with steam cooking. This allows you to cook a complete menu for several people in one process. Every dish retains its own authentic flavour.

Display for temperature and duration*

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

Easy cleaning

Thanks to external steam generation and a stainless-steel oven compartment, Miele steam ovens are very easy to clean. Unpleasant limescale cannot form inside the oven compartment and the smooth walls and floor are particularly easy to keep clean. After you have finished cooking, one wipe is sufficient to get everything dry and shiny again.

Electronic temperature control

The cooking temperature is electronically monitored and reliably regulated. With the constantly precise temperature, you always achieve the best results.

Individual settings

On many Miele models, you can customise the factory settings, for example the volume of the sensor controls, etc.

Keeping warm function

At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. So it does not matter if you are a few minutes late.

Large oven compartment and maximum tray size

The new oven compartment of the Miele steam ovens with MultiSteam allows you to place a GN 1/2 size container and a GN 1/3 size container one behind the other on each of the three levels. No competitor offers appliances with 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.

Lightweight water container

All Miele steam ovens with MultiSteam are equipped with a light and easy-to-handle water container. The steam generator is located behind the oven compartment.

Mains water connection*

The Miele plumbed-in steam oven with pressure is permanently supplied with fresh water. The condensation is automatically pumped out of the oven after cooking has finished. This allows you to enjoy the highest level of user and cleaning convenience.

MultiSteam

MultiSteam is the combination of powerful steam generation and optimum steam distribution via 8 inlet ports. The powerful steam generator ensures fast steam generation and therefore short heating-up times for the oven compartment. The special arrangement and alignment of the 8 steam inlet ports ensures quick distribution of the steam in the oven compartment and around the cooking containers, which leads to more even cooking results.

Oven compartment lighting and door with viewing screen

The clear view door in combination with the unique, innovative oven compartment lighting gives you a perfect view of the food inside.

Pull-out shelf with self-close mechanism*

Practical for resting hot, dripping cooking containers.

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. There is no longer any need to weigh food and calculate different cooking durations.

Rapid heat-up times with PowerSteam*

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

Recommended temperatures

The display recommends a temperature for every operating mode, which you can change if you wish. You do not need to enter the temperature yourself. Operating the appliance could not be simpler!

Safety features*

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 the door from being opened accidentally whilst the appliance is still under pressure.

Safety functions

You can lock the appliance at the touch of a button to protect it from being switched on unintentionally, for instance by children. Miele steam ovens switch off automatically if the maximum operating time is exceeded. Should you forget to switch off the appliance, safety is guaranteed.

Shorter cooking times with PowerSteam*

In the temperature range between 101 °C to 120 °C (pressurised), you can cook food able to withstand higher temperatures particularly quickly. Compared to steam cooking without pressure, you can achieve time savings of up to 50 %. Rapid and sophisticated food preparation – you can't argue with that.

Sous-vide cooking

Sous-vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Food appearance, shape, minerals and vitamins are retained. In the vacuum-sealing drawer, meat, fish, vegetables and fruit are perfectly prepared for sous-vide cooking.

Special automatic programmes

Intelligent automatic programmes for different foods make everyday cooking even easier. You no longer need to select the temperature and duration manually. You can specify the cooking temperature for many types of food – for perfect results with guaranteed success. Along with a wide variety of recipes, we now offer 5 favourite local recipes. This enables you to cook, for example, a sponge pudding or a lime cheesecake to perfection every time.

Stainless-steel oven compartment

Ample space for creativity: Miele's steam oven offers up to 38 l of useable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish. When steam is used to cook food, Miele oven compartments are always made from stainless steel. This professional oven compartment is completely rust free and easy to clean.

Steam cooking with pressure*

Just as in a pressure cooker on the hob, food can be cooked in a steam oven with pressure 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 of 101 °C to 120 °C is ideal for quickly cooking vegetables, meat and pulses that are not sensitive to heat. Compared to steam cooking without pressure, you can achieve time savings of up to 50 %.

Steam reduction

Before the end of a programme, steam is discharged in a controlled manner. This makes it easy to remove food from the oven safely.

Timer functions

You can programme the start and end times or simply the duration of the cooking process. As a result, your dishes are perfectly cooked by the desired time. After the programmed cooking time is over, the process ends automatically. The clock function is maintained for up to 200 hours in the event of a power failure. When power is restored, the display shows the current time; it does not need to be reprogrammed.

User programmes

Miele steam ovens allow you to create up to 20 of your own programmes: you set the temperature, duration and how well-cooked you want your food to be. This allows you to access the settings for frequently made dishes at the touch of a button – and your good cooking results will be automatically repeated.

Wide range of accessories

Miele steam ovens are supplied with a variety of cooking containers as standard. For special applications, Miele also offers a wide range of accessories which can be purchased from Miele, your Miele retailer or the Miele online shop.

* Product benefits of DGD 4000/6000 steam pressure ovens



Steam combination ovens





Stunning perspectives for your kitchen

Miele steam combination oven models

Models

Miele offers steam combination ovens in two convenient model versions. Whichever one you choose, you can look forward to delicious, healthy food. With its 45 x 60 cm dimensions, the Miele steam combination oven is the perfect addition to a traditional oven. Combined with a 14 cm high Miele Gourmet warming drawer it will fit in a 60 x 60 cm niche. This opens up untold cooking options.

Would you like to find out more about drawers? See the “Drawers” chapter for more information about these appliances.



Steam combination ovens

Miele's steam combination ovens offer all the functions of a steam-only oven together with the Fan plus oven function. By combining both dry and moist heat, perfect roasting and baking results can be achieved.



XL steam oven with fully fledged conventional oven

Miele XL steam ovens offer all the functions of a conventional oven plus those of a steam-only oven. Furthermore, they are equipped with all the operating modes of a high-end conventional oven and, depending on the model, a cabled or wireless food probe. Additional combination options with moisture as well as a very large oven compartment make the steam combination oven a great all-rounder.



XXL steam combination oven with fully fledged oven function

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

External steam generation

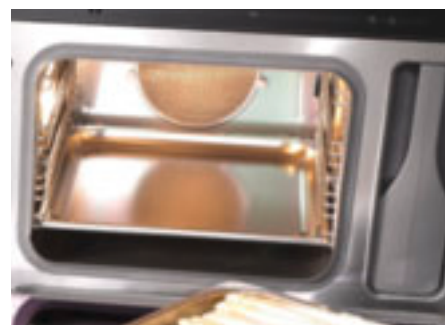
Unlike other systems, the steam generator on all Miele steam combination ovens is located outside the oven compartment. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating up. And, because limescale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



**Exclusive
to Miele**

MultiSteam

External steam generation for large oven compartments.



MonoSteam

External steam generation for small oven compartments



Which convenience features would you like?

The product highlights of steam combination ovens

Exclusive to Miele

MultiSteam

Perfection to suit personal tastes – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can cook starters, soup, fish, meat, vegetables, side dishes or desserts individually - or a complete menu in a single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam combination oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 6 steam inlet ports ensure quick steam generation, heating up times and steam distribution for more even results.



Exclusive to Miele

Steam oven with fully fledged conventional oven functions and combination modes

Many functions in one appliance: achieving perfect cooking, roasting and baking results with unlimited combination options.

XL and XXL cavity

Ample space: complete meals can be made simultaneously for up to 10 people with sufficient room for poultry or a whole fish.

Exclusive to Miele

Motorised fascia panel

Convenient: the panel opens and closes at the touch of a button to reveal the water 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.

The right setting for every recipe

The baking and roasting programmes of Miele steam combination ovens



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/seafood

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



Meat

Particularly tender and succulent: 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.



Sous-vide cooking

The ultimate taste sensation: meat, vegetables, fruit or fish cooked in a vacuum.



Combination cooking/Fan plus

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



Combination cooking/Conventional heat

Perfect from top to bottom: ideal for baking bread.



Combination cooking/Grill

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



Fan plus

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



Conventional heat

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



Full grill

Designed for larger quantities: for grilling steaks, sausages, kebabs, flash-fried meat and much more.



Economy grill

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



Intensive bake

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



Top heat

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



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat and many other meat dishes.



Cake plus

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



Special applications

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

What do the icons mean?

All icons for steam combination ovens at a glance

The charts on the following pages contain detailed information about Miele steam combination ovens. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Controls

Indicates which controls the appliance has.



Intuitive control at the touch of a fingertip.



Touch controls with backlit numeric keypad and sensor controls.



Selection of functions and operating times is via rotary controls, information appears on a 4-line display.



Oven compartment volume

Indicates the capacity inside the appliance.



Miele steam combination ovens are available with various compartment sizes: 68, 48 and 32 litres.



MultiLingua

Indicates whether language settings are possible on the appliance.



All-rounder: you can set various languages for the display so that you fully understand everything.



Sous-vide cooking

Indicates whether the appliance has this operating mode.



A cooking method in which food is gently cooked in vacuum packaging.



Automatic programmes

Indicates whether the appliance has automatic programmes.



Cook food fully automatically.



Steam technology

Indicates the type of steam generation that the appliance has.



Fast steam generation and uniform steam distribution via 6 steam inlet ports.



Steam distribution via one steam inlet port.



PerfectClean

Indicates whether the appliance has been treated with PerfectClean.



Patented surface finish offers unbeatable cleaning convenience.



Lift-up fascia panel

Indicates whether the appliance has a lift-up fascia panel.



Motorised lifting and closing of the panel: convenient access to water container, condensate container and food probe at the touch of a fingertip.



Mains water connection

Indicates whether the appliance can be plumbed in.



Appliance with mains water connection.



Glossary

Miele steam combination ovens

Appliance cooling system and cool-touch fronts

All surfaces on and around the steam oven remain cool. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation from settling on the control panel, ensures low contact temperature on the front of the appliance and the handle, and provides safety and protection against burns.

Automatic programmes

Intelligent automatic programmes for different foods make everyday cooking even easier. You no longer need to select the temperature and duration manually. For many foods, you can individually select the cooking temperature or, for bread and meat, the degree of browning – for perfect results every time. A safe and easy way to cater for discerning tastes.

Automatic menu cooking

With automatic menu cooking, you can combine up to 3 automatic programmes for different foods. The temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance tells you when to put each item in the oven so that everything is ready at the same time. This means that you can cook a whole meal without stress and with perfect timing.

CleanSteel

Miele stainless-steel appliances feature a particularly high-grade CleanSteel finish. This means that the surface is very easy to look after. Fingerprints are nearly invisible on CleanSteel.

Combination cooking

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

Condensate container

The condensate container collects excess condensed steam, which ensures a pleasant room climate. This also makes cleaning the oven compartment extremely easy.

Cooking on 3 levels

In the Miele steam combination oven, you can steam food simultaneously on up to 3 levels – even different dishes. This is because neither odours nor flavours are transferred to other food with steam cooking. This allows you to cook a complete menu for several people in one process. Each dish retains its own authentic flavour.

Food probe

Individual and precise results with meat, fish and poultry: the food probe measures the core temperature in roasts, providing information on the remaining cooking time. You do not need to supervise the cooking process. Some models feature a wireless food probe.

Halogen lighting

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

Keeping warm function

At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. It is therefore not a problem should anyone be delayed for a few minutes.

Mains water connection

Miele's 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 container or empty the condensate container. The appliance is always ready for use.

Moisture sensor

Miele's moisture sensor measures and regulates the humidity level inside the oven compartment. The natural moisture content of food is also taken into account. The climate of the oven compartment is always adjusted to suit the respective food.

Motorised lift-up fascia panel

Open the fascia panel and close it again at the touch of a button; behind you will find the water container, condensate container and the wireless food probe. When you open the control panel, the water container and condensate container move forward for easy removal. The water container can be filled and the condensate container emptied without opening the appliance door. 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 steam generator ensures fast and even steam distribution, and short heat-up times of the oven compartment. The incoming steam completely fills the oven compartment and displaces the air. This ensures that the food looks as good after the steaming process as it did before.

Patented PerfectClean surface finish

The inner oven compartment of the steam combination oven is made from stainless steel with a special linen structure and PerfectClean finish. It is therefore less sensitive to scratching and considerably easier to clean than a conventional stainless-steel oven compartment. The PerfectClean finish has excellent non-stick properties, making it hard for soiling to stick to the oven compartment during cooking.

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. There is no longer any need to weigh food and calculate different cooking durations.

Safety functions

You can lock the appliance at the touch of a button to protect it from being switched on unintentionally, for instance by children. Also, if a maximum operating time has been exceeded, the Miele steam combination oven switches off automatically. Should you forget to switch off the appliance, safety is guaranteed.

SoftOpen

On appliances with SoftOpen, the door opens gently and the opening motion is cushioned when the door arrives at its end position.

Sous-vide cooking

Sous-vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Food appearance, shape, minerals and vitamins are retained. In the vacuum-sealing drawer, meat, fish, vegetables and fruit are perfectly prepared for sous-vide cooking.

Stainless-steel oven compartment

Ample space for creativity: Miele's steam combination oven offers up to 68 l of useable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish. When steam is used for cooking food, Miele oven compartments are always made from stainless steel. This professional oven compartment is completely rust free and easy to clean.

Steam oven with fully fledged oven function

The XL steam combination oven with all conventional oven functions fulfills 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 operating modes of a conventional oven, e.g. Fan plus, Conventional heat and Grill. It really shows its versatility with the Combination cooking mode – a combination of moist and dry heat ensuring outstanding baking and roasting results.

Timer functions

You can programme the start and end times or simply the duration of the cooking process. As a result, your dishes are perfectly cooked by the desired time. After the programmed cooking time is over, the process ends automatically. The clock function is maintained for up to 200 hours in the event of a power failure. When power is restored, the display shows the current time; it does not need to be reprogrammed.

Touch2Open

Not wizardry, just Miele: Knock2open turns cooking into a magical experience while delivering the perfect solution for handle-free kitchen designs. By touching the relevant symbol on the user interface, the door opens 90° very gently by means of a sophisticated opening mechanism which does not require manual assistance. A convenience that you can enjoy every day.

Wide range of optional accessories with PerfectClean finish

In addition to steam oven containers made of stainless steel, the XL steam combination oven also includes a universal tray, FlexiClip runners and a combi rack – with premium non-stick properties thanks to PerfectClean. Optional accessories such as oven dishes, additional FlexiClip runners*, perforated baking trays, etc., are available either from Miele, your specialist retailer or from the Miele online shop.

XL cavity

Ample space for creativity: Miele's XL steam combination oven offers up to 48 l of useable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish.

XXL cavity

Three appliances combined using the space of one large oven: an oven compartment of 68 litres offers numerous options for cooking food.

* Depending on model



Built-in steam ovens with microwave







A world first for Miele:

The built-in steam oven with microwave

Steam, cook and warm food in one single appliance

Would you like your cooking appliances to handle as many methods of cooking as possible? In addition to the heart and soul of the kitchen, the oven, there is often only space left for one more kitchen appliance.

Often it is the microwave that is chosen to complement the oven. Its speed when defrosting and heating is impressive, plus it offers a wide range of options for every day cooking: for example, for quickly preparing a cup of hot chocolate or milk, making a packet of microwave popcorn with the Popcorn function for an evening in front of the TV or making delicious jams quickly and easily. Indispensable help for everyday life!

For several years now however, steam ovens have been becoming increasingly popular. Their strengths lie in the convenient and gentle preparation method of food such as fish or vegetables. Natural flavour and colour are completely retained. The superb cooking results also make an important contribution towards healthy nutrition.

Just recently, Miele has become the first manufacturer to combine the benefits of both appliances – in a built-in steam oven with microwave.

With this innovative and unique built-in appliance, Miele offers the ideal solution for kitchens where only two niches are available. The perfect match for your Miele oven.

If a 60 cm-high niche is available, then the 14 cm-high Gourmet warming drawer in combination with the DGM 6000 is the perfect addition to your Miele built-in appliances.



Which convenience features would you like?

The product highlights* of built-in steam ovens with microwave

Exclusive to Miele

MultiSteam

Perfection to suit personal tastes – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can cook starters, soup, fish, meat, vegetables, side dishes or desserts individually - or a complete menu in a single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven.

Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. With an output of 3.3 kW, 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.

The incoming steam completely fills the oven compartment and displaces the air. This ensures that the food looks as good after the steaming process as it did before.



Exclusive to Miele

Large oven compartment and large tray size

Use the entire depth: cooking large quantities simultaneously saves time and energy.

Exclusive to Miele

Automatic menu cooking

A complete menu: temperature, cooking duration and sequence in which the food is added are automatically determined with "Menu cooking".

Easy cleaning

No limescale: thanks to the external steam generator, cleaning is quick and easy.

Automatic programmes for steam cooking

Cook more than 150 dishes to perfection with ease: success is guaranteed when cooking fish, meat, vegetables and more.

Exclusive to Miele

Popcorn button

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

* Depending on model

The right setting for every recipe

The wide range of applications of Miele built-in steam ovens with microwave



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/seafood

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



Meat

Particularly tender and succulent: 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.



Desserts

Sweet temptations: 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 boiled in only 4 to 10 minutes at 100 °C.



Sous-vide cooking

The ultimate taste sensation: meat, vegetables, fruit or fish cooked in a vacuum.



Making yoghurt

Always fresh, always delicious: yoghurt is easy to make in a steam oven in just 5 hours at 40 °C.



Disinfecting baby bottles

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



Soups

A popular starter: all sorts of soups can be made in the steam oven for a tasty starter.



Blanching

Quality perfectly retained: blanching for preparing fruit and vegetables for preserving.



Reheat

Tastes as if freshly cooked: gentle cooking in the steam oven at 80 °C to 100 °C or quicker using the microwave mode at 450 W.



Defrosting

Gentle on frozen food: frozen food is gently defrosted at approx. 60 °C in the steam oven or at 150 W in the microwave mode.



Proving dough

Soft bread and delicious cake: another talent the all-rounder has to offer – proving yeast dough at 40 °C.



Popcorn button

Quick and easy: a packet of microwave popcorn for an evening in front of the TV.



Keeping warm

If you are running late: dishes are automatically kept warm in the steam oven for up to 15 minutes.



Juicing

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



Melting chocolate

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

What do the icons mean?

All icons for steam ovens with microwave at a glance

The charts on the following pages contain detailed information about all Miele steam ovens with microwave. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Controls

Indicates which controls the appliance has.



Intuitive control at the touch of a fingertip.



Touch controls with backlit numeric keypad and sensor controls.



Touch control of modes and times via a touch display, information appears in a 4-line display.



Oven compartment volume

Indicates the capacity inside the appliance.



Oven compartment volume: 40 litres



MultiLingua

Indicates whether language settings are possible on the appliance.



All-rounder: you can set various languages for the display so that you fully understand everything.



Sous-vide cooking

Indicates whether the appliance has this operating mode.



A cooking method in which food is gently cooked in vacuum packaging.



Microwave power

Indicates the microwave power.



Cook food fully automatically.



MultiSteam

Indicates the type of steam generation that the appliance has.



Fast steam generation and uniform steam distribution via 8 steam inlet ports.



Automatic programmes

Indicates whether the appliance has automatic programmes.



Cook food fully automatically.



LED lighting

Indicates the type of lighting inside the appliance.



Perfect illumination of oven compartment, providing an excellent view of the food.



Mains water connection

Indicates if the appliance can be plumbed in.



Appliance can be connected to a mains water connection.



Miele built-in steam ovens with microwave

Glossary

Miele built-in steam ovens with microwave

Appliance cooling system and cool-touch fronts

Miele steam ovens with microwave are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation from settling on the control panel, ensures low contact temperature on the front of the appliance and the handle, and provides safety and protection against burns.

Automatic programmes

Intelligent automatic programmes for different foods make everyday cooking even easier. You no longer need to select the temperature and duration manually. You can specify the cooking temperature for many types of food – for perfect results with guaranteed success. A safe and easy way to cater for discerning tastes.

Automatic menu cooking

With automatic menu cooking, you can combine up to 3 automatic programmes for different dishes. The temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance tells you when to put each item in the oven so that everything is ready at the same time. This means that you can cook a whole meal without stress and with perfect timing.

CleanSteel

Miele appliances with stainless-steel casing feature a particularly high-end CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

Convenient descaling programme

All Miele steam ovens are easy to descale using Miele descaling tablets, which are available from the online shop. The appliance indicates when descaling is necessary and guides you step by step through the short process via the display.

Cooking on 3 levels

You can cook on up to 3 levels at a time in Miele steam ovens – even different types of food. This is because neither odours nor flavours are transferred to other food with steam cooking. This allows you to cook a complete menu for several people in one process. Every dish retains its own authentic flavour.

Easy cleaning

Thanks to external steam generation and a stainless-steel oven compartment, Miele steam ovens are very easy to clean. Unpleasant limescale cannot form inside the oven compartment and the smooth walls and floor are particularly easy to keep clean. After you have finished cooking, one wipe is sufficient to get everything dry and shiny again.

Electronic temperature control

The cooking temperature is electronically monitored and reliably regulated. With the constantly precise temperature, you always achieve the best results.

Keeping warm function

At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. So it does not matter if you are a few minutes late.

Large oven compartment and maximum tray size

The new 40-litre oven compartment allows you to use one or more extra large cooking containers for steam cooking on each of the three levels. No competitor offers appliances with so much space!

LED oven compartment lighting and door with viewing screen

The clear view door in combination with the unique, innovative oven compartment lighting gives you a perfect view of the food inside.

Lightweight water container

All Miele steam ovens with MultiSteam are equipped with a light and easy-to-handle water container. The steam generator is located behind the oven compartment.

Mains water connection

Miele's steam oven with microwave is also available as a plumbed-in model for additional convenience. Water intake is completely automatic and it is no longer necessary to fill the water container. The appliance is always ready for use.

MultiSteam

MultiSteam is the combination of powerful steam generation and optimum steam distribution via 8 inlet ports. The steam generator with 3.3 kW ensures fast and even steam distribution, and short heat-up times of the cabinet. The incoming steam completely fills the oven compartment and displaces the air. This ensures that the food looks as good after the steaming process as it did before.

Popcorn button

A cosy evening in front of the TV without popcorn? Never again. Thanks to the popcorn button on the fascia panel, you can now make a packet of microwave popcorn quickly and easily in the Miele microwave. Behind the popcorn button is an intelligent automatic programme that is perfectly set-up for making a normal-sized packet of microwave popcorn. Convenience at the touch of a button!

Quantity-independent steam 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. There is no longer any need to weigh food and calculate different cooking durations.

Quick microwave

Full power at your fingertips: the Quick microwave function offers quick access to the highest microwave power. Press "Start" (1, 2 or 3 times) and the appliance will be activated for 30, 60 or 120 seconds, and automatically switches off after the time has elapsed. These three defined time settings can be altered to meet your individual needs. For example, for the regular cup of cocoa in the evening or quick warming of baby bottles.

Safety functions

You can lock the appliance at the touch of a button to protect it from being switched on unintentionally, for instance by children. If the maximum operating time is exceeded, the Miele steam oven with microwave will switch itself off automatically. Should you forget to switch off the appliance, safety is guaranteed.

Sous-vide cooking

Sous-vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Food appearance, shape, minerals and vitamins are retained. In the vacuum-sealing drawer, meat, fish, vegetables and fruit are perfectly prepared for sous-vide cooking.

Stainless-steel oven compartment

Ample space for creativity: Miele's steam oven with microwave offers 40 l of usable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish. When steam is used to cook food, Miele oven compartments are always made from stainless steel. This professional oven compartment is completely rust free and easy to clean.

Steam reduction

Before the end of a programme, steam is discharged in a controlled manner. This makes it easy to remove food from the oven safely.

Timer functions

You can programme the start and end times or simply the duration of the cooking process. As a result, your dishes are perfectly cooked by the desired time. After the programmed cooking time is over, the process ends automatically. The clock function is maintained for up to 200 hours in the event of a power failure. When power is restored, the display shows the current time; it does not need to be reprogrammed.

User programmes

Miele steam ovens allow you to create up to 20 of your own programmes: you set the temperature, duration and how well-cooked you want your food to be. This allows you to access the settings for frequently made dishes at the touch of a button – and your good cooking results will be automatically repeated.

Wide range of accessories

Miele steam ovens are supplied with a variety of cooking containers as standard. For special applications, Miele also offers a wide range of accessories which can be purchased from your Miele specialist retailer or the Miele online shop.



The designs

Miele built-in TopControl appliances

Miele microwave ovens with the control panel 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 – perfectly harmoniously. The appliance door opens downwards at the front – as on the ovens. As the controls are positioned conveniently at the top, more space is available on the inside.

Miele built-in SideControl appliances

The microwave ovens with classic side controls are an alternative to the TopControl appliances. These built-in SideControl appliances can be combined vertically with other Miele built-in appliances or installed on their own. The appliance door opens at the side.

Freestanding appliances

No niche space for a built-in microwave oven? Then Miele's freestanding microwave oven is the right appliance for you. You can simply place it on a worktop.

User interfaces

TopControl (EasyControl): the desired wattage and Automatic programmes are selected with the left-hand control knob. Settings shown the 7-segment LCD are adjusted with the right-hand control knob and confirmed using the sensor controls.

SideControl: The desired wattage and temperature are set via the upper rotary control, weight and time via the lower rotary control. Further settings can be made using the light-touch switches in the lower section.

Which appliance would you like?

The wide variety of Miele microwave oven appliances

Niche dimensions

Whether you are planning a new kitchen or replacing an old microwave in an existing kitchen, Miele built-in microwave ovens can be integrated into any standard niche.



35 cm high, 50 or 60 cm wide



36 cm high, 50 or 60 cm wide



38 or 42 cm high, 60 cm wide



45 cm high, 60 cm wide

The wide range of sizes

Depending on the niche size, Miele offers microwave ovens with a variety of oven compartment sizes. Whether for a main course or a snack!



17 l oven compartment



26 l oven compartment



46 l oven compartment

The operating modes

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

Solo microwave ovens

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

The integrated Quartz grill will brown food after cooking quickly and conveniently. Or it can be used for roasting and grilling. It 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 important to you?

The product highlights* of Miele microwave ovens

XL oven compartment

In the spacious stainless-steel oven compartment of the appliance with TopControl operation, larger dishes such as chicken or casseroles can be cooked to perfection. The 40 cm diameter turntable offers plenty of room for different sized containers or several glasses, cups or plates at the same time. 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 spotlight whilst it is cooking.



Popcorn button

At the touch of a button: it's quick and easy to make a packet of microwave popcorn.



Quartz grill

Fast and uniform results: food is browned perfectly in a short time.



Automatic programmes

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

* Depending on model

The right setting for all your food

The wide range of Miele microwave oven applications



Starters

Small treats: a variety of starters can be made in the microwave oven in no time at all.



Soup

A popular starter: all sorts of soup can be made for a tasty starter.



Meat

It takes all sorts: pork, beef, lamb or venison – meat dishes are easy to cook in the microwave oven.



Fish

Good for the body and soul: fish dishes are not only delicious but also healthy and very popular all over the world.



Side dishes

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



Vegetables

Fresh and healthy: vegetables can be cooked in no time at all.



Sauces

The perfect addition: only when a sauce is added is the dish complete.



Bakes

Unlimited combinations: the microwave oven is perfect for one pot dishes such as an oven bake.



Stews

Varied classic: seasonal ingredients guarantee exceptional stews with and without meat.



Desserts

Sweet temptations: the finale of a fine meal can be made in various ways in the microwave.



Drinks

Warm from the inside: drinks are easy to make in a microwave oven.



Defrosting

When you're in a hurry: delicate foods such as butter, cream or tender fillet are quickly defrosted.



Keeping warm

If you are running late: after cooking, food is automatically kept warm for up to 15 minutes.



Reheat

Nothing goes to waste: food, drinks and baby food are reheated at 450 - 900 W.



Preserving

Always available: preserving small portions of sweet or savoury dishes in jars up to 0.5 l.



Jam

Sweet breakfast delights: small amounts of jam are particularly easy to make in the microwave oven.



Melting chocolate and butter

No burning or lumps: chocolate and butter melt to perfection at 450 W.



Proving dough

Soft bread and delicious cakes: another talent the microwave oven has to offer – proving covered yeast dough at 80 W.



What do the icons mean?

All icons for microwave ovens at a glance

The charts on the following pages contain detailed information about all Miele microwave ovens. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Control technology
Indicates the type of controls on the fascia panel.

EasyControl
EasyControl: rotary controls for functions and durations, and a 7-segment display

Oven compartment volume
Indicates the capacity of the microwave oven.

17L
Microwave ovens have a 17, 26 or 46-litre oven compartment.

Quartz grill
Indicates if the appliance features a Quartz grill.

Quartz Grill
Ideal for browning and grilling food.

Power
Indicates the power of the microwave in W.

800W
Miele microwave ovens achieve an output of up to 1000 W.

LED lighting
Indicates that the appliance has LED lighting.

LED LIGHTING
Optimum illumination of the entire oven compartment.

Popcorn
Indicates if the appliance features a popcorn button.

POPCORN
Quick and easy function for making microwave popcorn.

Automatic programmes
Indicates if the appliance has automatic programmes.

AUTOMATIK PROGRAMME
Easy defrosting and cooking of food.

40 cm turntable
Indicates whether the appliance features a 40 cm turntable.

Ø 40
The 40 cm turntable provides plenty of room for different sized containers or several glasses, cups or plates.



Built-in drawers





Which drawer matches your Miele appliances?

The sizes and designs of Miele drawers

The design styles

Miele offers you three basic variations of built-in drawers – for different setups with different dimensions and features.



Accessory drawer – 10 cm high

The unheated accessory drawer provides practical and convenient storage for crockery and utensils. Practical: important utensils are to hand when the accessory drawer is installed directly below a coffee machine or a steam oven.



Crockery warming drawer – 10 cm high

In this heated drawer you can conveniently warm cups, plates and serving crockery. A crockery warming drawer is a sensible addition for an oven with microwave, steam oven or coffee machine.



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 cooking function, to cook meat and other food gently and to perfection. This extremely versatile heated drawer complements a conventional oven or steam oven perfectly.

The wide range of sizes

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



The compact drawer – 10 cm high, 60 cm wide

Miele offers accessory drawers as well as crockery drawers in this size. A perfect combination with a 35 cm compact appliance such as a Miele coffee machine or a Miele steam oven. Fits perfectly in a 45 cm high niche.



The classic drawer – 14 cm high, 60 cm wide

Gourmet warming drawers are available in medium height. It can be perfectly combined with a 45 cm compact appliance, such as a Miele coffee machine, steam oven, steam combination oven, or oven with microwave. A 60 cm niche can be used to its best advantage. To enable you to install these drawers with various appliance designs, Miele has developed different design versions which integrate perfectly into your cabinetry.



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, which is also suitable 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 size is also available in two design versions and ensures a uniform appearance in your kitchen.



Which convenience features would you like?

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 cooking method which top chefs use routinely. Your meat remains tender, aromatic and succulent. Aroma and nutrients are retained at a high degree. Good chefs have been using this type of cooking method to produce tender food for many years and it is becoming increasingly popular in private households. Cooking at a low temperature is a stress-free cooking method as the process does not need to be supervised and the remaining preparations can be completed without 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.

Push2open mechanism

Easy to open: slight pressure is sufficient to activate this function.

Fully opening drawer

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

The right setting for every application

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 warming drawer can also be used as a cooking appliance. Miele drawers also have a fourth feature – a low temperature cooking mode for stress-free preparation of meat and other food. Although this is an unusual feature on warming drawers, Miele drawers show their full potential when cooking. They easily maintain the selected low temperature 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 dough

Yeast dough is particularly suited for German style crumble cake and bee sting 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 gelatin

Panna cotta is prepared to perfection with gelatin.



Defrosting

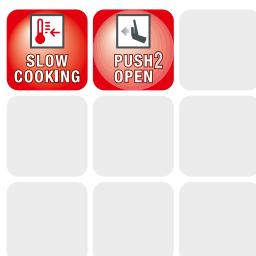
Gentle defrosting guaranteed – without loss of quality.

What do the icons mean?


All symbols for drawers at a glance


Charts on the following pages contain detailed information on all Miele drawers. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page together with an example.



 **Low temperature cooking**
Indicates if the appliances features the low temperature cooking function.

 With low temperatures, meat recipes automatically become specialties.

 **Push2open**
Indicates whether the appliance features this function.

 By applying light pressure to the drawer, the automatic opening feature is activated.

Useful information in detail

The glossary of Miele drawers

4 operating modes

Four operating modes are available on Miele Gourmet warming drawers: warm cups and plates, keep food warm, and low temperature cooking. You can easily use the warming drawer for your every need.

Anti-slip mat

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

Capacity

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

CleanSteel

All Miele appliances in stainless steel have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

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

Miele warming drawers are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. The structure of the front ensures a low temperature on the outside, providing safety and protection against burns.

Freely selectable temperature

In Miele warming drawers you can customise the temperature 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 drawer can hold a weight of up to 25 kg.

Low temperature cooking

Low temperature cooking is a professional cooking method for preparing premium meat leaving it tender, aromatic and succulent. 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.

Push2open mechanism

Miele built-in drawers without handles match the designs of Miele built-in appliances perfectly. Thanks to the Push2open mechanism, the drawers are easy to open by hand or, if you do not have a hand free when carrying crockery, with other parts of the body. 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 warming drawer automatically switches off. Should you forget to switch off the appliance, safety is guaranteed.

Timer

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

Touch control

All Miele Gourmet warming drawers are operated via a flush touch panel under a glass fascia. For convenient use and 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 usable space.



Built-in vacuum-sealing drawer



New at Miele!

The versatile built-in vacuum-sealing drawer

The very best in culinary perfection

Perfect conditions for storage of food or the preparation for culinary sous-vide cooking. The new vacuum-sealing drawer features a wide variety of applications. Is there anything better than conjuring up a meal with minimum effort which lives up to the picture in the cookbook? The basic function of the vacuum-sealing drawer is very simple: the air (in particular oxygen) is removed from the plastic bag containing food and then sealed airtight. This maintains the quality of the food for longer. In addition, the vacuum-sealing drawer prepares food optimally for sous-vide cooking. Portioning, storing and preparing for culinary perfection.



Food is bought fresh, but how do you retain the freshness?

Pure enjoyment and natural taste

Fresh food is the basis for wholesome, healthy living. We would always prefer to eat ingredients fresh from the market or the butcher. But who has the time nowadays to buy fresh ingredients every day?

Because of this, a lot of food decays and is thrown away. In Germany alone, every German disposes an average of over 300-euros-worth of food every year*.

Apart from the quality of the food at the point of purchase, the right storage conditions are also important. The storage conditions determine how fresh, tasty and healthy food still is when preparing it for consumption. The vacuum-sealing drawer offers various options for food storage and for other applications.



Strong arguments for many applications

The new vacuum-sealing drawer from Miele supports many different uses in the kitchen.

1. Practical for food storage: for a short period of time vacuum-sealed food is stored in the PerfectFresh drawer. For storage over a longer period of time, it can be stored in a freezer.
2. As if freshly cooked: one portion of lasagne from the previous day can be conveniently re-heated in the vacuum-sealing bag in a steam oven.
3. Suitable for every requirement: the vacuum-sealing drawer is ideal for small portions of herbs, cheese or sausages and cold cuts.
4. Intensive enjoyment: extracting oxygen prevents food oxidising. This allows seasoning and herbs to have an intense effect on marinated meat.
5. Perfect preparation of food for culinary sous-vide cooking.



* Source: http://www.lebensmittelzeitung.net/news/pdfs/190_org.pdf





Which convenience features would you like?

The product highlights of built-in vacuum-sealing drawers

Vacuum-sealing

Air, including oxygen, is extracted from the vacuum-sealing bag in the Miele vacuum-sealing drawer. This provides the ideal conditions for long-term food storage, and also for preparing it perfectly for sous-vide cooking in a steam oven. Depending on requirements, three vacuum-sealing settings are available. Setting 3 is ideal for marinated meat, whereas setting 1 is perfect for delicate foods such as berries.



Large useable space

Suitable for small and large quantities. The useable space is sufficient for vacuum-sealing bags of maximum 250 mm x 350 mm.



Food-safe vacuum-sealing bags

Safely stored: Miele vacuum-sealing bags are heat-resistant, airtight, and taste neutral.



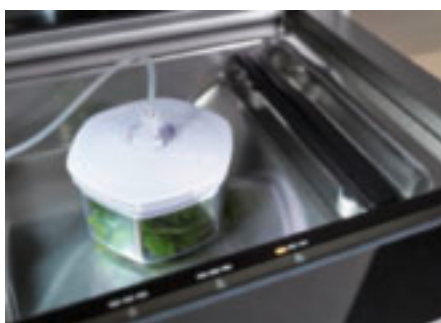
Three vacuum-sealing settings

Always the right setting: you can choose between three settings – setting 3 is ideal for meat, setting 1 for fruit.



Variable sealing times

Perfect for every bag thickness: you can choose between three sealing settings depending on the material of the bag.



Reusable vacuum-sealing containers

Particularly sustainable: contrary to bags, vacuum-sealing containers can be reused time and time again.



The Miele vacuum-sealing drawer proves its worth every day. It has a truly astonishing variety of applications. It is a valuable aid in the storage of food, whether for a short time at room temperature or in the refrigerator, or for a longer period of time at minus temperatures in a freezer. It is also ideal for re-sealing food in its original packaging such as crisps, or marinating fish or meat for exceptional cooking results.



Storage

Vacuum-sealed food can be stored longer. For a short time it is well accommodated in the PerfectFresh zone in the refrigerator. Once vacuum-sealed, fish and vegetables stay fresh for much longer, without compromising on taste or quality. When food is stored in a freezer, the vacuum-sealing process prevents freezer burn and the transfer of odours or flavours. Bread and rolls also remain fresh for a long time when vacuum-sealed and stored at room temperature.

A real boost for your kitchen team

An astonishing variety of applications



Portioning

With small portions of herbs, cheese or cold cuts, you always have fresh produce to hand. Soft cheese remains fresh for considerably longer when it has been vacuum-sealed and stored in the refrigerator. A portion of lasagne can be conveniently reheated in a vacuum-sealing bag in a steam oven. For picnics or trips away, food such as muesli can be portioned and stored dry with the vacuum-sealing drawer to save space.



Marinating

Would you like to enjoy fish or meat with a rich flavour? Marinade your food in the usual way and vacuum-seal it with Miele's vacuum-sealing drawer. The vacuum intensifies the flavour of the marinade considerably as, for example, aromas do not oxidise. Herbs and spices can directly and intensively penetrate the food.



Vacuum-sealing in containers

Vacuum-sealing containers are ideal for food sensitive to pressure such as vegetables and herbs as well as food consumed every day such as sliced meat. Placed inside the vacuum-sealing drawer, they are simply connected to a special adapter which extracts the air during the vacuuming process.



Re-sealing

After an evening in front of the TV you often have opened packets of crisps and popcorn that have not been finished. What can you do to keep the food fresh? The vacuum-sealing drawer offers the perfect solution: it gently and safely re-seals the original packaging in setting 1. This ensures that the food is protected from odour or flavour transfer. So the next time you open the packet again, it's as good as the first time.



Sealing jars

An all too familiar situation: storing small amounts of food like pesto or baby food safely and keeping it fresh is not always easy. Sealing and storing such items in small jars is very convenient. Cooked food, compote, pickled vegetables or even antipasti can be conveniently sealed airtight in preserving jars inside the vacuum-sealing drawer.



Vacuum sealing liquids

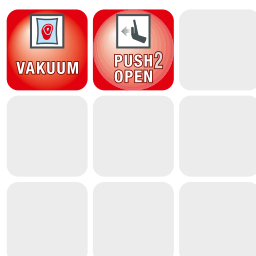
The perfect solution for storing liquids: left over soup that was served as a starter can be simply vacuum-sealed in a bag. Another advantage is that it can be stored in the refrigerator without taking up too much space. Marinades and salad dressings too are suitable for this storage method. If you want to transport liquids, then storing it inside a vacuum-sealing bag is a safe option.


What do the icons mean?


All symbols for the vacuum-sealing drawer at a glance


Charts on the following pages contain detailed information on Miele vacuum-sealing drawers. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page together with an example.



 **Vacuum-sealing**
States if the drawer is a vacuum-sealing drawer.

 Extracts air from the vacuum-sealing bag.

 **Push2open**
Indicates whether the appliance features this function.

 By applying light pressure to the drawer, the automatic opening feature is activated.

Useful information in detail

The glossary of Miele vacuum-sealing drawers

CleanSteel

All Miele appliances in stainless steel have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

Easy-to-clean interior

The vacuum-sealing chamber has a seamless single stainless-steel sheet. This makes cleaning particularly easy and effortless after it has been used.

Fully opening drawer

For convenient loading, the built-in vacuum-sealing drawer can be pulled out all the way. With its stable telescopic runners it is easy to open and close. The drawer is 14 cm high.

Large usable space

The Miele vacuum-sealing drawer is suitable for bags and containers of various sizes. The drawer cabinet interior offers sufficient room for every type of food – small portions up to 250 x 350 mm in size and a height of up to 80 mm.

Push2open mechanism

Without a handle but with the Push2open mechanism the vacuum-sealing drawer matches any Miele built-in appliance design. The drawer can be opened with just a little pressure without having to use your hands – very practical when, for example, carrying vacuum-sealing bags with food inside. The drawer is spring-loaded and opens wide so that it can be easily loaded and operated.

Touch control

Miele vacuum-sealing drawers are operated via a flush touch panel under a glass fascia. This makes operating and cleaning the drawer very convenient and easy.

Vacuum-sealing bags

Plastic bags in various sizes are supplied with the drawer. They are food-safe, heat-resistant, boil-proof and tear-resistant, and contain no plasticisers. Food is safely stored. Flavour transfer is prevented. Vacuum-sealing bags are available to purchase from the Miele shop*.

Vacuum sealing duration

The vacuum sealing duration is paramount for perfect storage or sous-vide cooking: thin bags and original packaging, for example crisp bags, are gently and securely sealed with setting 1. This protects the food from flavour and odour transfer. For thicker bags, such as those used in sous-vide cooking, we recommend setting 3.

Vacuum sealing external containers

In a vacuum-sealing container, food is protected particularly well for various applications. The commercially available container is placed inside the vacuum-sealing drawer and connected with an adapter.

Vacuum-sealing settings

The vacuum-sealing drawer has three different settings. For best results, meat should be vacuum-sealed using the highest setting. We recommend setting 2 for dishes which contain a lot of liquid. Setting 1 is sufficient for delicate fruit such as strawberries.

* Available from the Miele shop (www.miele.com)



Models



Combined with a cooker (an oven with hob controls)



Self-contained with its own controls

Perfectly tailored to your requirements

The construction types, size range and frame designs of Miele electric and induction hobs

Construction types



Induction hobs – The trendsetters



Electric hobs – The traditional choice



Gas hobs – The classical choice

Size range



Classic – space-saving appliances that are approx. 60 cm wide with 3–4 cooking zones



Convenient – approx. 75 cm wide appliances with 4–6 cooking zones.



Extra large – approx. 90 cm wide appliances with 4–5 cooking zones

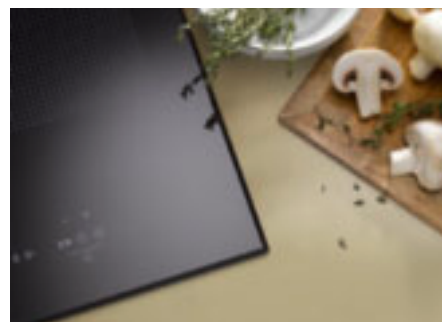
Frame designs



Ceramic glass with **all-round stainless steel frame**



Ceramic glass for **flush-fit installation**



Bevelled glass **edges**

Miele hob controls and hob designs make cooking easy!

The control types, cooking zone designs and speed of Miele electric and induction hobs

Control types



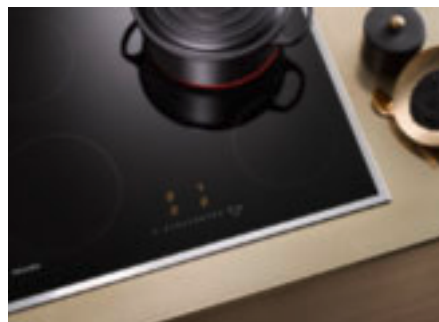
Exclusive to Miele SmartSelect White



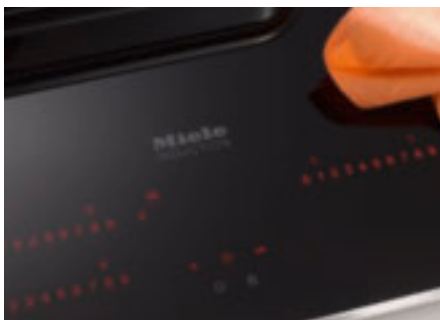
DirectSelection



Exclusive to Miele SmartSelect



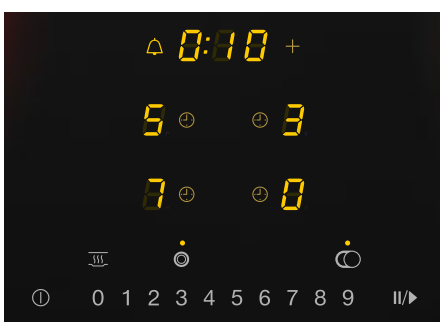
EasySelect



Exclusive to Miele DirectSelection Plus



EasyControl Plus



ComfortSelect



Knob controls

Versatile cooking zones



Cooking zones and extended zones



TempControl zone¹⁾



PowerFlex

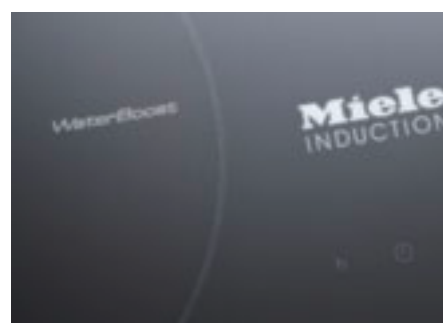


The speed of Miele hobs



Exclusive
to Miele

ExtraSpeed²⁾



Exclusive
to Miele

WaterBoost



Exclusive
to Miele

TwinBooster



Exclusive
to Miele

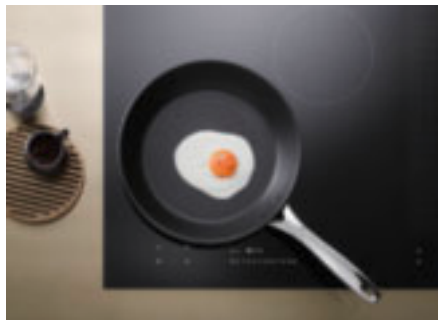
PowerFlex

²⁾ EP 2001267 (patented)

TempControl¹⁾

Frying couldn't be easier

With Miele TempControl hobs, your kitchen benefits from intelligent technology. This function guarantees consistently perfect cooking results with a variety of cooking processes. In addition to easy operation, safety is number one.



Perfect results

The optimum temperature is quickly reached after selecting one of three settings, and is confirmed by an acoustic signal. Once set, the temperature remains constant throughout the entire cooking process. No need to re-adjust the power setting.



Highly versatile

TempControl can be used with all pans suited for induction. There is no need to purchase new cookware. The circular TempControl cooking zone can also be used, if required, as a conventional cooking zone.



Easy to use

You can choose from three settings with different temperature ranges. This ensures that all types of food are perfectly cooked. Many types of food need a sauce to complete the dish, e.g. Bolognese or ragout. TempControl regulates the temperature according to the selected simmer setting. Splattering sauces are a thing of the past.



Extremely safe

TempControl reliably prevents oil or butter from overheating in the frying pan. This provides safety on the one hand, and the optimum cooking temperature is maintained on the other – no more burnt food.



Keeping warm Plus

Miele induction hobs are equipped with a keeping warm function which keeps food at the perfect serving temperature. Models with TempControl also allow the gentle reheating of cold food, such as stews, without any risk of food burning in the bottom of the pan.





TempControl

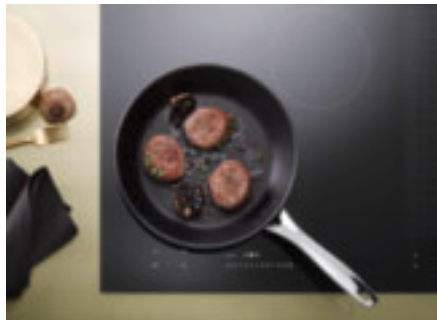
Fried to perfection

Frying and simmering settings



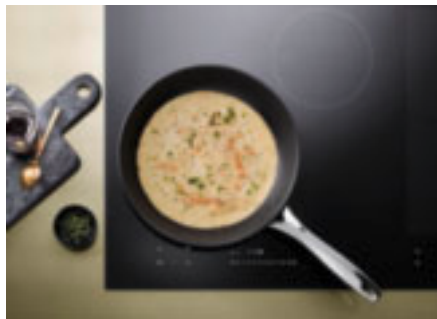
Setting I

Setting I is perfect for all dishes which are fried at a low temperature, such as fried eggs, fish and most frozen foods.



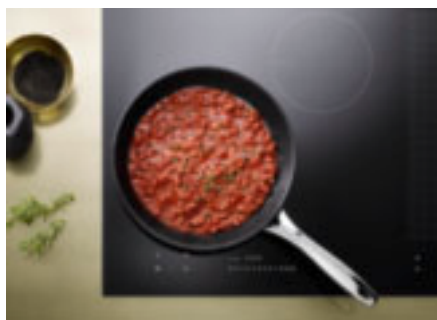
Setting II

This medium temperature is used for stir-frying and frying food such as prawns and steak. It is also suitable for dry roasting seeds, etc.



Setting III

The highest setting is perfect for searing meat and stir-frying in a wok. It also works well for pancakes.



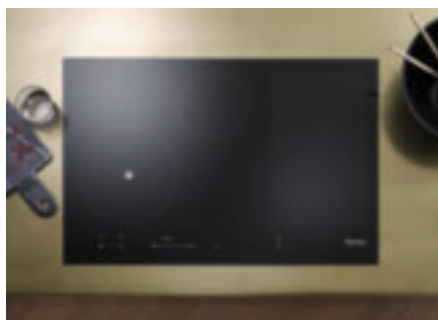
Simmer setting

Many dishes are not complete until the sauce is added – for example, ragout or bolognese. With the help of the simmer setting, the hob regulates the temperature perfectly. This prevents splattering, and sauces are always cooked to perfection.



Which convenience features would you like?

The product highlights¹⁾ of Miele hobs



Exclusive to Miele **TempControl²⁾**
Guaranteed perfect frying results: the temperature of the pan is kept constant and nothing can burn on.



Exclusive to Miele **SmartSelect White**
Fast, intuitive and in elegant white: power and frying settings can be directly selected for each cooking zone.



Exclusive to Miele **PowerFlex**
Versatile and flexible: even large pots and pans can be heated quickly and easily.



Exclusive to Miele **ExtraSpeed³⁾**
Up to 35% time savings⁴⁾: this technology, exclusive to Miele, frees up more valuable time for you.



Exclusive to Miele **DirectSelection Plus**
Fast and intuitive: power levels and times can be selected for each cooking zone using the numerical display.

¹⁾ Depending on model

²⁾ EP 1704754, EP 2153698 (patented)

³⁾ EP 2001267 (patented)

⁴⁾ Compared with a 15 year old Miele electric hob

What do the icons mean?

All induction hob icons at a glance

The charts on the following pages contain detailed information about all Miele induction hobs. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quicker overview, there is a brief explanation of all icons used for this product group on this page.



Controls

Indicates which controls the appliance has.



Power levels are very quickly and intuitively selected. White high-contrast displays.



Power levels are very quickly and intuitively selected. Yellow backlit numerical display.



Intuitive rapid power selection via backlit numerical display for each cooking zone



Intuitive rapid power selection via central numerical display for all cooking zones



Intuitive selection via central Plus/minus buttons for all cooking zones



Fast and simple activation of each cooking zone via a separate knob.



Flexibility

Indicates which types of cooking zones are available.



An extra large area for two pots or pans, a large casserole dish or a large pasta pot



TwinBooster

Indicates whether the appliance features the Booster function.



Two power levels for extremely short heat-up times



Keeping warm

Indicates whether the appliance has the keeping warm function.



Keeping food warm at serving temperature irrespective of quantity



Stop & Go

Indicates whether the appliance features the Stop & Go function.



Simple reduction of power output at the touch of a fingertip



TempControl

Indicates whether the appliance features the TempControl function.



Guarantees consistently perfect results with different frying processes



Keeping warm Plus

Indicates whether the appliance features this function.



Apart from keeping food at serving temperature, the function is also suitable for the gentle heating of cold food.



SmartLine

Indicates that the hob can be perfectly combined with SmartLine elements.



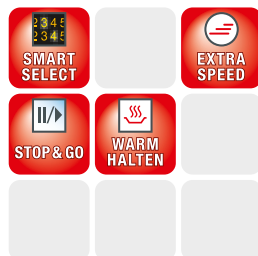
SmartLine elements offer a range of cooking methods which can also be combined.

What do the icons mean?

All electric hob icons at a glance

The charts on the following pages contain detailed information about Miele electric hobs. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quicker overview, there is a brief explanation of all icons used for this product group on this page.



Controls

Indicates which controls the appliance has.



Power levels are very quickly and intuitively selected. Yellow backlit numerical display.



Intuitive rapid power selection via backlit numerical display for each cooking zone.



All cooking zones and power levels are particularly easy to control using a numerical display.



Intuitive rapid power selection via central numerical display for all cooking zones.



All cooking zones and power levels are controlled using a central numerical display.



Intuitive selection via central Plus/minus buttons for all cooking zones.



Fast and simple activation of each cooking zone via a separate knob.



ExtraSpeed

Indicates whether the appliance features ExtraSpeed.



HiLight heater elements for shorter cooking times



Stop & Go

Indicates whether the appliances features the Stop & Go function.



Stop & Go: simple reduction of power output at the touch of a fingertip



Keeping warm

Indicates whether the appliance has the keeping warm function.



Keeping food warm at serving temperature irrespective of quantity

Glossary

Miele hobs

Auto heat-up

This Miele automatic setting turns down the heat from its initial power (for fast heating up) to a lower temperature (for further cooking). This way you won't forget to turn down the heat in time, and food will not burn. It also saves energy.

ComfortSelect

All cooking zones and power levels are controlled using a central numerical display. All additional functions are arranged above the numerical display making them easy to use. Very convenient: setting the timer is extremely easy

DirectSelection

All cooking zones are controlled with a central numerical display. Power levels and times can be selected directly, quickly and intuitively. Particularly convenient: setting the timer is extremely easy.

DirectSelection Plus

Power levels and times can be selected quickly and intuitively. For each individual cooking zone there is a backlit numerical display. The numerical display is not visible when switched off – for a minimalist, elegant appearance.

EasySelect

All cooking zones are controlled with a central numerical display. Power levels and times can be selected directly, quickly and intuitively.

Easy-to-clean ceramic glass

Ceramic glass is very easy to clean. Thanks to the smooth surface, splashes and other soiling are easily and quickly removed. This is particularly easy with induction hobs as the surface remains relatively cool and food rarely burns onto it.

Efficient and safe

When cooking with induction, heat is only generated where it is needed: in the pan base. Cooking with induction is particularly efficient, as no heat is lost. It is also particularly safe as the ceramic glass remains comparatively cool.

Energy efficiency in all areas

Cooking with a Miele hob saves not only time but also energy. In comparison to a hob with radiant heat, a Miele induction hob uses up to 30% less energy for heating up. But Miele electric hobs also know how to make good use of energy: the quick ExtraSpeed function uses no more energy than conventional HiLight hobs despite 35% quicker heating up times.

ExtraSpeed

Miele electric hobs with ExtraSpeed are the fastest electric hobs in the world*. Thanks to innovative three-component technology exclusive to Miele, heating up with Miele ExtraSpeed delivers time savings of up to 35%*. This is achieved through intelligent timing of heater elements, a higher heater rating and efficient temperature control.

Individual programming

Basic hob settings can be easily adapted to suit individual needs. For example, the response speed of the sensors can be changed.

Keeping warm

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Keeping warm Plus

Miele induction hobs are equipped with a keeping warm function which keeps food at the perfect serving temperature. Appliances with TempControl also allow the gentle reheating of cold food, such as stews, without any risk of food burning on to the base of the pan.

Pan size recognition

With induction hobs, the size of the pan is detected by the cooking zone, and energy is only used in this area. This ensures the most efficient use of energy.

Permanent pan recognition

If cookware is already on a cooking zone, the respective run of numbers is automatically activated as soon as the hob is switched on. There's no need to activate the cooking zone manually.

PowerFlex induction

PowerFlex zones are particularly versatile. Individual pans, large pasta pots or casserole dishes can all be used. The unsurpassed speed thanks to a booster output of up to 7.4 kW is unique. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Recall function

You unintentionally switched off your hob but realise it immediately. If you switch it back on again within 10 seconds, all previous power settings and time settings are retained. Your cooking process continues without interruption.

Residual heat indicators

Miele hobs have a residual heat indicator for every cooking zone. It reminds you not to touch a hot cooking zone or to place any heat-sensitive items on it. It also allows you to make more efficient use of residual heat to save energy.

Safety switch-off

A maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations can be set even more conveniently with a separately controllable minute minder, safety switch-off and a three-digit indicator.

SmartSelect White

These controls harmonise perfectly with the design of the Generation 6000 user interfaces. The white displays are of particularly high contrast and even easier to read. Hobs with SmartSelect White controls also have the same convenience features as SmartSelect – such as the easy-to-use time selection.

Stop & Go

Someone at the door? With the Stop&Go function, all cooking zones can be reduced to power level 1 with the single touch of a control. In this way the hob can be left unattended for a short period without food boiling over or burning. When you return to the hob, the previously set power levels can be reactivated by touching the control again.

TempControl

Frying couldn't be easier! TempControl guarantees consistently perfect cooking results when frying and stir-frying. A simmering setting and three frying settings with ideal temperatures are available for this. Thanks to constantly maintained temperatures there is no need to re-adjust the power settings. Simple operation as well as safety takes precedence – as nothing will burn on.

Timer

The timer on your hob helps take some of the stress out of cooking. For example, depending on the model, you can set the duration for your cooking zones separately so that they switch off automatically, or you can use the minute minder independently of the hob functions.

Switches off if no cookware is in place

With induction hobs, if there is no pan on a switched-on cooking zone or the pan is unsuitable, the power supply is interrupted or not started at all.

Versatile cooking zones

Miele hobs offer cooking zones and burners in different shapes and sizes. This allows you to use pots and pans of every shape and size on the hob. Many hobs offer additional large extended zones.

Wipe protection

With the touch of a finger it is possible to prevent the hob being used for 20 seconds. All settings remain unchanged. The time can be monitored in the Timer display.



Discover the new freedom in cooking

The Miele TwoInOne hobs with integrated extractor



TwoInOne – a strong team

Tried-and-tested Miele induction technology with flexible PowerFlex cooking zones combined with an efficient extractor. That's the new TwoInOne from Miele. This approach guarantees planning freedom as the range contains both a flush fit version and a model with a stainless steel frame.



The right appliance for any installation situation

The TwoInOne is a real highlight among cooker hoods. It stands out with intelligent, well thought-out technology, added convenience and the ability to be easily integrated into any kitchen. The installation of a TwoInOne overcomes problems such as ceiling height or other obstructions that limit the view during cooking.

Miele's integrated extractor is versatile in all respects: the internal motor is suitable for the highly efficient extraction mode as well as for recirculation mode, in passive houses for example. In addition to its many technical advantages, the downdraft extractor takes up little space due to its compact design and leaves plenty of room for drawers.



Exclusive features for gourmet results!

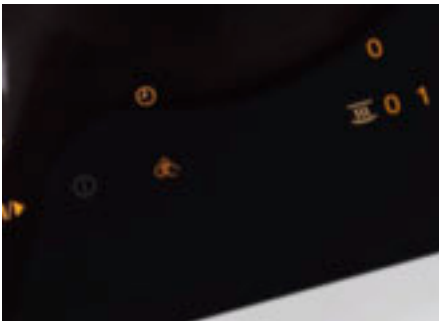
The product benefits* of Miele TwinOne hobs



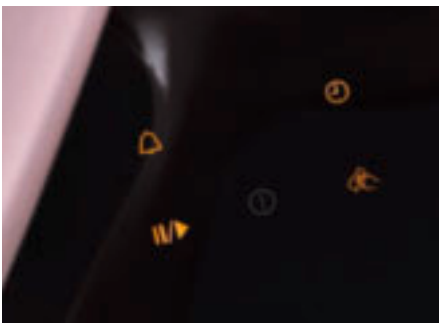
Exklusiv bei Miele **PowerFlex induction**
Unbeatably fast and versatile: the booster output of up to 7.3 kW.



Exklusiv bei Miele **TwinBooster**
Unique flexibility: induction output can be individually distributed or used for one single zone.



Keeping warm
Food kept at serving temperature: this function controls the temperature in the pan base and prevents food from burning.



Stop & Go
Food can no longer burn on: all cooking zones can be reduced to power setting 1 at the touch of a button.



Exklusiv bei Miele **SmartSelect**
Fast and intuitive: power and frying settings can be directly selected for each cooking zone.

* Depending on model

What do the icons mean?

All icons for Miele TwolnOne hobs at a glance

The charts on the following pages contain detailed information about Miele induction hobs with integrated vapour extraction. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page.



Controls

Indicates which controls the appliance has.



Power levels are very quickly and intuitively selected. Yellow backlit numerical display.



Flexibility

Indicates which types of cooking zones are available.



An extra large area for two pots or pans, a large casserole dish or a large pasta pot



TwinBooster

Indicates whether the appliance features the Booster function.



Two power levels for extremely short heat-up times



Keeping warm

Indicates whether the appliance has the keeping warm function.



Keeping food warm at serving temperature irrespective of quantity



Stop & Go

Indicates whether the appliance features the Stop & Go function.



Simple reduction of power output at the touch of a fingertip



10 x filter

Indicates that the appliance has 10-ply metal grease filter(s).



10-ply metal grease filter, suitable for cleaning in a dishwasher



ECO motor

Indicates whether the appliance features an ECO motor.



The DC motor saves up to 70% energy compared with conventional motors.



Energy efficiency

Indicates the energy efficiency rating.



The energy label informs you about efficiency and performance values.



0 1 2 3 B

0 0

Glossary

Miele TwinOne hobs

ECO motor

The ECO motor operates with DC current and saves up 70% energy compared to conventional motors. Thanks to this technology, it operates very quietly yet as powerfully as all motors used by Miele.

Energy efficiency in all areas

Cooking with a Miele hob saves not only time but also energy. In comparison to a hob with radiant heat, a Miele induction hob uses up to 30% less energy for heating up.

Individual programming

Basic hob settings can be easily adapted to suit individual needs. For example, the response speed of the sensors can be changed.

Keeping warm

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Longlife AirClean filter

Thanks to the durable honeycomb active charcoal filter made from anthracite, which can be regenerated in the oven, odours are efficiently neutralised.

Miele CleanCover

Located behind the grease filters is the Miele CleanCover: instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Overheating protection and fault monitoring

Every cooking zone is equipped with overheating protection. This automatically switches off the heating element of the cooking zone in case of extreme use before the ceramic glass or other components can overheat. The hob also switches off automatically in the event of a spillage or items placed on the controls. This protects against any unwanted power selection at all times.

Permanent pan recognition

If cookware is already on a cooking zone, the numerical keybank is automatically activated as soon as the hob is switched on. There's no need to activate the cooking zone manually.

PowerFlex induction

PowerFlex zones are particularly versatile. Individual pans, large pasta pots or casserole dishes can all be used. The unsurpassed speed thanks to a booster output of up to 7.3 kW is unique. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Recall function

You unintentionally switched off your hob but realise it immediately. If you switch it back on again within 10 seconds, all previous power settings and time settings are retained. Your cooking process continues without interruption.

Safety switch-off

A maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.

Safety and system lock

The safety lock function prevents inadvertent changes to the chosen power levels during cooking. The system lock provides protection against accidental or unauthorised switching on – by children, for example. This function can be activated when the hob is switched off.

Stainless-steel grease filter

Miele cooker hoods are equipped with a 10-ply stainless-steel grease filter. The top layer and filter frame are made of high-quality stainless steel. Grease filters can be conveniently cleaned in the dishwasher, which causes no visible discolouration. Consequently, Miele grease filters retain their premium appearance for a long time.

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch-off, and a three-digit display.

Stop & Go

Someone at the door? With the Stop&Go function, all cooking zones can be reduced to power level 1 with the single touch of a control. In this way the hob can be left unattended for a short period without food boiling over or burning. When you return to the hob, the previously set power levels can be reactivated by touching the control again.

Timer

The timer on your hob helps take some of the stress out of cooking. For example, depending on the model, you can set the duration for your cooking zones separately so that they switch off automatically, or you can use the minute minder independently of the hob functions.

TwinBooster

Concentrated power boost for short heat-up times! The exclusive Miele TwinBooster function allows greater flexibility when cooking as the induction power can be targeted to where it's needed. When required, the power output of two cooking zones can be combined and used on one single zone.

Wipe protection

With the touch of a finger it is possible to prevent the hob being used for 20 seconds. All settings are retained as selected. The time can be monitored in the Timer display. Moving cookware around and cleaning the hob is possible without altering the settings.

Miele SmartLine – Versatile and elegant

Individual and unlimited combination options



Induction

Fast and energy-efficient: with induction cooking, the heat is generated directly in the base of the pan and the size of the pan is automatically recognised. Practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. In addition to versatility, the speed of the PowerFlex cooking zones is a unique feature. Because of its many benefits, induction cooking is well established in professional kitchens.



Gas

Gas is a primary source of energy. This means it is an energy form that comes from nature and does not need to undergo conversion processes before it can be used. That is why cooking with gas is particularly environmentally friendly.





Induction wok

Professional class: the Miele wok pan fits perfectly into the depression of the ceramic hob. This results in optimum heat distribution and perfectly cooked food. In addition, the wok's intelligent ControlInduc® system reliably prevents cooking oil and fat from overheating. The Miele induction wok also offers special user benefits such as booster technology.



TepanYaki

Modern Japanese cooking tradition: cooking with a TepanYaki is a culinary experience in modern kitchens. Food is cooked directly on the hot stainless steel surface. Miele's induction TepanYaki has two separate heating circuits: this allows you, for example, to cook food with different temperature requirements at the same time, or to keep food warm.



Downdraft extractor

Cooking without unpleasant vapours and odours from food is possible thanks to Miele's new downdraft extractor. As it is installed in between two SmartLine elements, it extracts cooking vapours directly from where they are produced. The downdraft extractor can also be installed next to gas units. In this case the cover serves as a magnetic flame guard.



Elegant design and perfect combination options

The product highlights* of the Miele SmartLine elements

Exklusiv bei Miele SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch-off, and a 3-digit display.



Exklusiv bei Miele PowerFlex

Versatile and flexible: even large pots and pans can be heated quickly and easily.



Exklusiv bei Miele TwinBooster

Unique flexibility: induction output can be used where it's needed or targeted for use on a single zone.



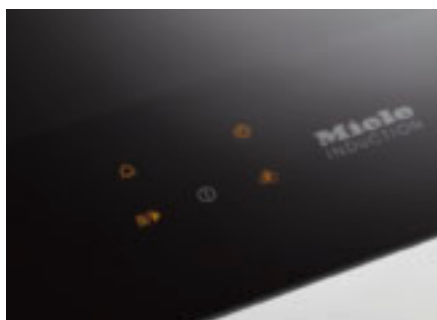
Recall function

With memory function: if the hob is switched off by mistake, settings are retained for 10 seconds.



Permanent pan recognition

Automatic activation of numerical display: when turned on, pans which are already on a cooking zone are detected.



Stop & Go

Food cannot burn on: with this function all cooking zones drop to power setting 1 at the touch of a button.

* Depending on model

What do the icons mean?

All SmartLine appliance icons at a glance

The charts on the following pages contain detailed information about all Miele SmartLine elements. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a faster overview you can find a brief explanation of all icons used in this product group on this page.



SmartLine
Indicates the design line.



All SmartLine appliances can be arranged any way you want.



Control technologies
Indicates the type of controls installed.



Power levels are very quickly and intuitively selected. Yellow backlit numerical display.



Fast and simple activation of each cooking zone via a separate knob.



Flexibility
Indicates which types of cooking zones are available.



An extra large area for two pots or pans, a large casserole dish or a large pasta pot.



Perfect results thanks to induction and booster technology.



Food is cooked directly on the hot stainless steel surface. Two heating circuits with independent controls.



TwinBooster
Indicates whether the appliance features a TwinBooster.



Two power levels for extremely short heat-up times.



Keeping warm
Indicates whether the appliance features a keeping warm function.



Keeping food warm at serving temperature irrespective of quantity



GasStop
Indicates whether the appliance features the GasStop function.



High level of safety through immediate interruption of gas supply in the event of flame failure.



10 x filter
Indicates whether the appliance features the 10-ply metal grease filter.



10-ply metal grease filter, suitable for cleaning in a dishwasher



ECO motor
Indicates that the appliance has an energy-efficient DC motor.



Particularly efficient downdraft extractor



Energy efficiency
Indicates the energy efficiency rating.



Displays the energy efficiency rating A.



Glossary

Miele SmartLine

Auto heat-up

This automatic setting turns down the heat from its initial power (for fast heating up) to a lower temperature (for further cooking). This way you won't forget to turn down the heat in time, and food will not burn. It also saves energy.

ComfortClean pot rests

Miele gas hobs are equipped with pot rests which can be cleaned in the dishwasher. This makes cleaning the Miele gas hob and the continued use of the appliance particularly easy, and saves time.

Easy-to-clean ceramic glass

Ceramic glass is very easy to clean. Thanks to the smooth surface, splashes and other soiling are easily and quickly removed. This is particularly easy with induction hobs as the surface remains relatively cool and food rarely burns onto it.

Electric ignition with single-hand operation

The burners ignite automatically thanks to sophisticated technology. The rotary control dials are easy to turn with one hand and hold during ignition.

FlameGuard

The new countertop extractor can be installed next to all SmartLine elements. When installing it next to a gas element it is essential to use the FlameGuard. This consists of the extractor cover. It adjusts automatically, is held in place magnetically and can be used on either side of the extractor. It prevents flames from being drawn into the extractor.

GasStop

All Miele gas hobs are equipped with thermo-electric flame failure monitors. If the gas flame is temporarily extinguished – because a pan has boiled over or due to a draught, for example – the flame failure monitor prevents any further gas from escaping.

Individual programming

Basic hob settings can be easily adapted to suit individual needs. For example, the response speed of the sensors can be changed.

Keeping warm

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Metal knobs

The high-quality controls not only feel good, they also enable intuitive operation of the gas elements.

Miele CleanCover*

The Miele CleanCover is located behind the grease filters. Instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Pan size recognition

With induction hobs, the size of the pan is detected by the cooking zone, and energy is only used in this area. This ensures the most efficient use of energy.

Permanent pan recognition

If cookware is already on a cooking zone, the numerical keybank is automatically activated as soon as the hob is switched on. There's no need to activate the cooking zone manually.

PowerFlex induction

PowerFlex zones are particularly versatile. Individual pans, large pasta pots or casserole dishes can all be used. The unsurpassed speed thanks to a booster output of up to 7.3 kW is unique. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Recall function

You have unintentionally switched off your hob and don't realise it immediately. If you switch it back on again within 10 seconds, all previous power levels and time settings are retained. Your cooking process continues without interruption.

Residual heat indicator

Miele hobs have a residual heat indicator for every cooking zone. It reminds you not to touch a hot cooking zone or to place any heat-sensitive items on it. It also allows you to make more efficient use of residual heat to save energy.

Safety switch-off

A maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch-off, and a 3-digit display.

Stop & Go

Someone at the door? With the Stop&Go function, all cooking zones can be reduced to power level 1 with the single touch of a control. In this way the hob can be left unattended for a short period without food boiling over or burning. When you return to the hob, the previously set power levels can be reactivated by touching the control again.

Timer

The timer on your hob helps take some of the stress out of cooking. For example, depending on the model, you can set the duration for your cooking zones separately so that they switch off automatically, or you can use the minute minder independently of the hob functions.

TwinBooster

Concentrated power boost for short heat-up times! The exclusive Miele TwinBooster function allows greater flexibility when cooking as the induction power can be targeted to where it's needed. When required, the power output of two cooking zones can be combined and used on one single zone.

Wipe protection

With the touch of a finger it is possible to prevent the hob being used for 20 seconds. All settings are retained as selected. The time can be monitored in the Timer display. Moving cookware around and cleaning the hob is possible without altering the settings.

Wok burner

Gas hobs and wok cooking – a perfect match. Our dual wok burner has two separate flame rings and the high output required for cooking with a wok.



Perfectly tailored to your requirements

The design, construction types and size range of Miele ProLine elements

Model type

ProLine elements can be installed independently of an oven in a run of kitchen units. The space underneath the ProLine elements can be used for drawers or cupboards, depending on the model. This gives you more flexibility when planning your kitchen. New in Miele's ProLine series is a countertop downdraft extractor which can be combined perfectly with various other ProLine units. The integrated extraction at the centre allows for completely new planning options.

Construction types



Electric

The cooking zones are heated by a heating element underneath the ceramic glass. This is visible through the red glow of the cooking zone. Electric hobs in the ProLine series offer various cooking zone sizes just like classic electric hobs.



Induction

With induction cooking, the heat is generated directly in the pan base. The size of the pan is automatically recognised. The advantage: practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. Miele induction hobs also offer a number of high-end features for added user convenience.



Gas

Powerful or gentle cooking: both are possible with a Miele gas hob. They are available in various widths and with various features. The electronically controlled ProLine gas burners have innovative safety and convenience features.

Size range



Do you like cooking with just a few pans or do you enjoy conjuring up lavish meals with lots of cookware? Miele offers up to three appliance widths, depending on the ProLine element, which can be combined to create your personal cooking space.

Classic – 288 mm wide

Convenient – 380 mm wide

Extra large – 576 mm wide

By creating your own appliance combination you will always have enough space for your cookware.

Would you like to use different cooking methods within one cooking system?

The exotic range of Miele ProLine elements

Ambitious cooking requires professional technology. To achieve this, Miele offers a variety of special appliances including a TepanYaki, salamander grill, induction wok, deep-fat fryer, barbecue grill and much more. Discover a new level of enjoyment!



Induction wok

The Miele wok pan sits in a custom-designed trough – for optimum heat distribution. The intelligent ControllInduc® system prevents oil and fat from overheating. The Miele induction wok also offers special user benefits such as booster technology.



Barbecue grill

Meat, fish and vegetables cooked on the grill are particularly tasty. Two separate grill zones with independent controls allow you to grill and keep food warm at the same time. Using the grill with water will make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.



TepanYaki

Food is cooked directly on the hot stainless steel surface. Miele's TepanYaki has two separate heating circuits: this allows you, for example, to cook food with different temperature requirements at the same time, or to keep food warm.



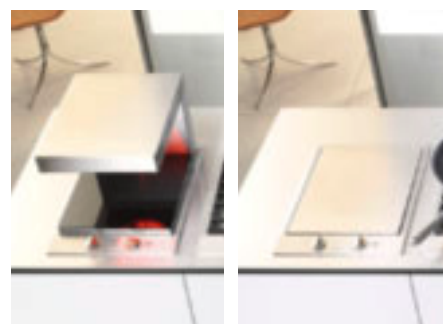
Deep-fat fryer

If you love crispy, tasty specialties, then the deep-fat fryer is for you. The "temperature" indicator shows when the target oil temperature has been reached, for safe cooking and optimum results. This prevents the build-up of acrylamides. You can use the deep-fat fryer with more than just oil. With the help of the pasta insert, you can cook your favourite pasta quickly and easily.



Downdraft extractor

Cooking without unpleasant vapours and odours from food is possible thanks to Miele's new downdraft extractor. As it is installed in the centre between two ProLine elements, it extracts cooking vapours directly from where they are produced.



Salamander grill

The salamander grill is a genuine all-rounder from the commercial kitchen. It is ideal for caramelising, gratins and browning toppings. Functional highlight: the Miele salamander grill appears at the push of a button and disappears back into the worktop when no longer needed.





Which convenience features would you like?

The product highlights of the Miele ProLine elements

Miele ProLine appliances emanate style and convenience. Despite each appliance working independently of the others, all look as if they come from the same mould. Installed next to each other, they create a uniform and elegant ensemble. A design highlight in any kitchen!



Appliance widths

A wide range is standard: three different widths allow you to mix and match to suit your needs.



Stainless steel frame

Uniform frame design: no matter which ProLine units are installed, they always match each other perfectly.



Knobs

Matching convenience: metal knobs* complement the design style of the ProLine elements.



Inclined control panel

Perfect look: the ergonomically arranged control panel simplifies operation.



Indicators

Safe and effective: the display with up to three types of indicators.

* Depending on model



Exclusive features for gourmet results

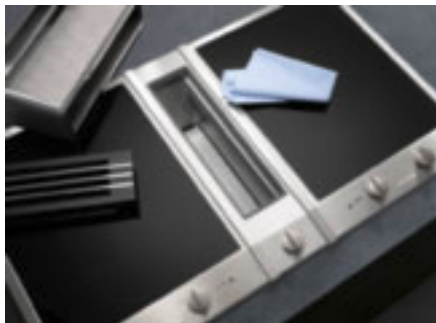
The product highlights of Miele's downdraft extractor

The new Miele ProLine elements with downdraft extractor emanate style and convenience. Despite each appliance working independently of the others, all ProLine appliances are designed to match each other. Irrespective of the appliance combination, they create a uniform and elegant ensemble. A design highlight in any kitchen!



ECO motor

Powerful and quiet: the DC motor saves up to 70 % electricity compared with conventional motors.



Miele CleanCover

Protection and easy cleaning: the concealed and smooth interior prevents contact with electrical components and the motor.



Stainless-steel grease filters

Convenient cleaning: the high-quality 10-ply metal grease filters are dishwasher-proof and extremely durable.



Longlife AirClean filter

Efficient odour neutralisation: thanks to the durable honeycomb active charcoal unit which can be regenerated in the oven.



Energy efficiency rating

Everything at a glance: the energy label tells you the efficiency and performance of your appliance.

What do the icons mean?

All ProLine appliance icons at a glance

The charts on the following pages contain detailed information about all Miele ProLine elements. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page.



Control technology:

Indicates the type of controls installed.



Selection of functions and operating times is via control knobs



GasStop & ReStart

Indicates whether the appliance features GasStop & ReStart.



More convenience with automatic re-ignition in the event of flame failure



QuickStart

Indicates whether the appliance features QuickStart.



More convenience with faster ignition of the gas flame



TwinBooster

Indicates whether the appliance features a TwinBooster.



Two power levels for extremely short heat-up times



Keeping warm

Indicates whether the appliance features a keeping warm function.



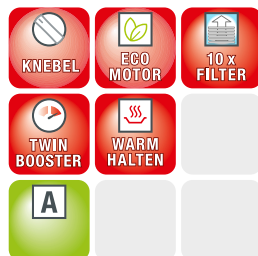
Keeping food warm at serving temperature irrespective of quantity


What do the icons mean?


All symbols for ProLine elements with countertop extractor at a glance


Charts on the following pages contain detailed information on all Miele ProLine elements with countertop extractor. In general, Miele products have many different functions and characteristics.


Icons of the most important features directly above the product ensure differentiation at a glance. For a faster overview we are giving you a brief explanation of all used icons in this product group on this page, using an example.





 **Energy efficiency**
Indicates the energy efficiency class.


 The energy label informs you about efficiency and performance values of the countertop extractor.


 **Control technology**
Indicates the type of controls installed.


 Selection of functions and operating times is via control knobs.


 **ECO motor**
Indicates if the appliance features a ECO motor.


 The DC motor saves up to 70% electricity compared with conventional fans.


 **10 x filter**
Indicates if the appliances has a 10-ply metal grease filter.

 10-ply stainless steel metal grease filter, suitable for cleaning in a dishwasher.

 **TwinBooster**
Indicates if the appliance features a TwinBooster.

 Two power levels for extremely short heat-up times.

 **Keeping warm**
Indicates if the appliances feature a keeping-warm function.

 Keeping food warm at serving temperature irrespective of quantity.

Glossary

Miele ProLine elements

Appliance widths

Do you like cooking with just a few pans or do you enjoy conjuring up lavish meals with lots of cookware? Miele offers up to three appliance widths, depending on the ProLine element, which can be combined to create your personal cooking space. By creating your own appliance combination you will always have enough space for your cookware.

ECO motor*

The ECO motor operates with DC current and saves up 70 % energy compared to conventional motors. Thanks to this technology, it operates very quietly yet as powerfully as all motors used by Miele.

Energy efficiency rating*

The energy label provides information at a glance on the running costs and performance of your extractor. Miele appliances combine the best values for fan and grease filter efficiency.

Extended zone

It is possible to place not only round but also rectangular cookware on the extended zones of Miele ProLine appliances. Both electric hobs and induction hobs are equipped with extended zones.

GasStop & ReStart

The gas flame can be extinguished by a draught or pans boiling over. The electronics recognise this and initiate an automatic re-ignition. If the flame does not re-ignite, the gas supply is switched off immediately – easy and safe.

Inclined control panel

Another characteristic of the uniform ProLine appearance: the ergonomically inclined control panel. This makes operation easier and looks stunning.

Indicators

Each ProLine element has a display with up to three different indicators (e.g. residual heat). For safe and effective preparation of food.

Keeping warm function

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Knobs

The premium metal knobs emphasise the professional nature of the appliances.

Longlife AirClean filter*

Thanks to the durable honeycomb active charcoal filter made from anthracite, which can be regenerated in the oven, odours are efficiently neutralised.

Miele CleanCover*

The Miele CleanCover is located behind the grease filters. Instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

QuickStart

No need to press or hold the control: all ProLine gas appliances are simple and easy to switch on.

Safety switch-off

Automatic gas shut-off in the event of excessively long operation. Reassuringly safe – always a good feeling.

Special appliances

Ambitious cooking requires professional technology. To achieve this, Miele offers a variety of special appliances including a TepanYaki, salamander grill, induction wok, deep-fat fryer, barbecue grill and much more. Discover a new level of enjoyment!

Stainless steel frame

All Miele ProLine elements are framed in solid stainless steel. The frame design is the same for the entire product range. So all ProLine elements can be combined perfectly.

Stainless-steel grease filters*

Miele cooker hoods are equipped with a 10-ply stainless-steel grease filter. The top layer and filter frame are made of high-quality stainless steel. Grease filters can be conveniently cleaned in the dishwasher, which causes no visible discolouration. Consequently, Miele grease filters retain their premium appearance for a long time.

TwinBooster

Concentrated power boost for short heat-up times! The TwinBooster function is a Miele exclusive. It allows for more flexibility when cooking, as the induction power can be individually distributed. When required, the power output of two cooking zones can be combined and used on one single zone.

Vario cooking zone

With Vario cooking zones, different-sized pans can be placed anywhere on the hob.





Appliance type



Gas hobs

Miele gas hobs are installed independently from an oven. This enables the space underneath the hob to be used for drawers or cupboards. As a result, you benefit from more flexibility when planning your kitchen.

Construction type



Gas

Gas is a primary source of energy. This means it is an energy form that comes from nature and does not need to undergo conversion processes before it can be used. That is why cooking with gas is particularly environmentally friendly. Cooking with gas has a long tradition. The earliest gas cookers were used in the 19th century, long before electric cookers.

Perfectly tailored to your requirements

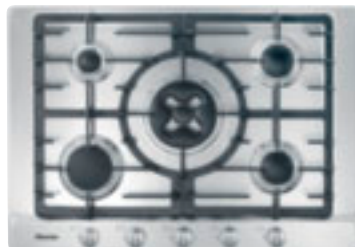
The style, size range and control types of Miele gas hobs

Size range



Classic

60 cm wide hobs – with 3 to 4 burners



Convenient

75 cm wide hobs – with 4 to 5 burners



Large

90 cm wide hobs – extra-wide with 5 burners

Design variations



Classic – gas hobs with stainless-steel trough



Integrated – flat-fit gas hobs with stainless-steel trough



Elegant – gas hobs with ceramic glass surround

Control types



Gas hobs without electronic controls

All Miele gas hobs have the GasStop safety feature. This ensures immediate interruption of the gas supply in case of flame failure. And prevents gas escaping into the room.



Gas hobs with electronic controls

QuickStart* ensures rapid ignition and GasStop & ReStart* automatic re-ignition in the event of flame failure. Some models also feature a minute minder as well as heat and residual heat indicators.

* Patent: DE 102007015822



Which convenience features would you like?

The product highlights of Miele gas hobs

Gas hobs with electronic controls

Miele gas hobs with electronic controls are equipped with features that offer added safety and convenience: QuickStart* ensures rapid ignition and GasStop & ReStart* ensures automatic re-ignition in the event of flame failure. Some models also feature a minute minder as well as heat and residual heat indicators.



ComfortClean pot rests

Fast cleaning: remove the pot rests and clean them in the dishwasher. Keeps gas hobs looking good for longer.



Stylish design

Attractive designs to suit all tastes: a minimalist stainless-steel look or elegant ceramic glass.



Enamelled pot rests and burner parts

Nothing lasts longer or is easier to clean: enamelled cast-iron pot rests and burners with PerfectClean.



QuickStart*

No need to press and hold the control: convenient electronic rotary controls switch the burners on.



GasStop & ReStart*

Safe cooking: automatic re-ignition of extinguished gas flames. Should this prove unsuccessful, the gas supply is turned off immediately.

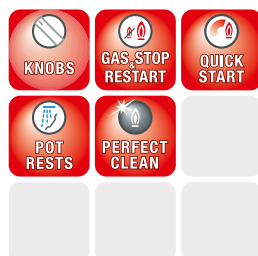
* Patent: DE 102007015822


What do the icons mean?


All gas hob icons at a glance


The charts on the following pages contain detailed information about Miele gas hobs. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.





 **PerfectClean burners**
Indicates whether the appliance features PerfectClean burners.


 Patented surface finish offers unbeatable cleaning convenience


 **Control types**
Indicates the type of controls installed.


 Functions and operating times are selected via control knobs


 **Safety**
Indicates the appliance's safety features.


 More convenience with automatic re-ignition in the event of flame failure

 High level of safety through immediate interruption of gas supply in the event of flame failure

 **QuickStart**
Indicates whether the appliance features QuickStart.

 More convenience with faster ignition of the gas flame

 **Pot rests**
Indicates whether the appliance has dishwasher-proof pot rests.

 Perfect cleanliness ensured with dishwasher-proof pot rests

Glossary

Miele gas hobs

ComfortClean pot rests

Miele gas hobs are equipped with pot rests which can be cleaned in the dishwasher. This makes cleaning the Miele gas hob and the continued use of the appliance particularly easy, and saves time.

Electric ignition with single-handed operation

The burners ignite automatically thanks to sophisticated technology. The rotary control dials are easy to turn with one hand and hold during ignition.

Enamelled pot rests and burner parts

Miele gas hobs are equipped with enamelled cast iron pot rests – robust and durable, a visible sign of first-class quality. In addition, some gas hobs are equipped with PerfectClean burner heads, making cleaning easier thanks to the non-stick coating.

Gas – efficient and environmentally friendly

Gas is a primary energy source and produces no pollutants through conversion processes, as is the case with electricity generation.

Gas hobs with electronic controls

Miele's intelligent design features offer the customer added peace of mind and convenience: QuickStart ensures fast ignition and GasStop & ReStart automatic re-ignition in the event of flame failure. Some models also feature a minute minder as well as heat and residual heat indicators.

GasStop

All Miele gas hobs are equipped with thermo-electric flame failure monitors. If the gas flame is temporarily extinguished – because a pan has boiled over or due to a draught, for example – the flame failure monitor prevents any further gas from escaping.

GasStop & ReStart

The gas flame can be extinguished by a draught or pans boiling over. The electronics recognise this and initiate an automatic re-ignition. If this does not work, the gas supply is switched off immediately – simple and safe.

Minute minder

The hob minute minder helps to make everyday life in the kitchen more relaxed. You can set a different time for each burner. An acoustic tone signals the end of the cooking time and that the food is ready. This makes cooking even easier!

QuickStart

No need to press or hold the controls: all gas hobs with electronic controls can be switched on easily and conveniently.

Rotary controls at the front

Miele gas hobs feature easy to use rotary controls made from plastic or metal. The power level needed is extremely easy and safe to regulate with them.

Safety switch-off

Automatic gas shut-off in the event of excessively long operation. Reassuringly safe for peace of mind

Stylish design

Professional stainless steel look or elegant ceramic glass – Miele offers an attractive range of designs for a customised kitchen environment.

Versatile burner configuration

Miele gas hobs offer a wide range of burner sizes. From the smallest energy-saving burner for slow and gentle cooking to the powerful wok burner for large amounts and fast heating up. The right power level for all your cooking!

Wok burner

Gas hobs and wok cooking – they simply belong together. Miele offers two varieties of wok burners: the Mono wok burner with uniform power regulation for both flame rings. And the Dual wok burner with separate controls for both flame rings.



Stunning perspectives for your kitchen

Miele cooker hood designs

Appliance types

Wall and island cooker hoods

An eye-catcher for your kitchen



Island cooker hoods



Wall-mounted cooker hoods

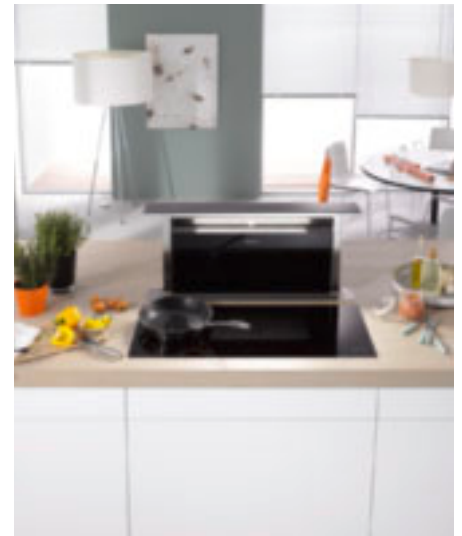
Ceiling extractors

Integrated extractors for unobstructed vision



Downdraft cooker hoods

The elegant solution behind the hob



Built-in cooker hoods

The right solution for every installation situation



Slimline cooker hoods



Built-under cooker hoods



Countertop extractors



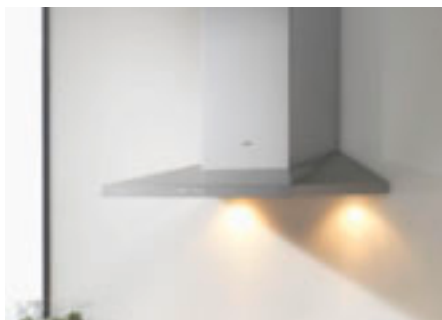
Extractor units



Slot-in cooker hoods

The ideal cooker hood for your hob

Miele cooker hood widths



For small or medium-sized kitchens

Available cooker hood widths:

- 50 cm wide • 55 cm wide
- 60 cm wide • 70 cm wide
- 75 cm wide • 80 cm wide



For large and open-plan kitchens

Available cooker hood widths:

- 90 cm wide • 100 cm wide
- 110 cm wide • 120 cm wide



The right solution for every home

Miele cooker hood operating modes

During cooking, and in particular when frying, vapours are given off which consist of a mixture of steam, particles of fat and odours. If air in the room is not extracted or filtered, these vapours will remain in the room and affect the kitchen environment. Over a period of time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork, and so on. Three options are available for effective cleaning of the air: extraction mode, extraction mode in combination with an external motor and recirculation mode.



Extraction mode – highly efficient and extracts vapours effectively



Extraction mode with an external motor – effective and particularly quiet



Recirculation mode – simple and energy-efficient



Which convenience features would you like?

The product highlights* of Miele cooker hoods



Energy efficiency rating

Everything at a glance: the energy label tells you the efficiency and performance of your appliance.



Silence

Efficient and very quiet: the motor is effectively insulated with special soundproofing mats.



Stainless-steel grease filters (10-ply)

Convenient cleaning: the high-quality metal grease filters are dishwasher-proof and extremely durable.



Miele CleanCover

Protection and easy cleaning: the smooth, enclosed surface prevents contact with electrical components and the motor.



Miele INDIVIDUAL

Just for you: cooker hoods can be customised to suit your requirements.

* Depending on model


What do the icons mean?


All icons for cooker hoods at a glance


The charts on the following pages contain detailed information about Miele cooker hoods. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.





 **Energy efficiency**
Indicates the energy efficiency rating.


 Energy efficiency ratings A+ to B are shown.


 **Silence**
Indicates whether this appliance is particularly quiet.


 Particularly low noise levels in the kitchen


 **10 x filter**
Indicates whether the appliance has 10-ply metal grease filter(s).


 10-ply metal grease filter, suitable for cleaning in a dishwasher


 **Filter indicator**
Indicates whether the appliance has a filter saturation indicator.


 Optical saturation indicator for grease and active charcoal filters


 **ECO motor**
Indicates whether the appliance has an energy-efficient DC motor.


 Particularly efficient cooker hood


 **LED lighting**
Indicates that the appliance has LED lighting.

 For optimum illumination of the entire hob

 **INDIVIDUAL**
Indicates whether the appliance is suitable for customisation on request.

 Modified cooker hood to suit individual requirements – customised solution possible

 **Hood in motion**
Indicates whether the appliance has a motorised canopy.

 The ideal canopy position for everyone in the kitchen



Glossary

Miele cooker hoods

Active AirClean filter

Miele recirculation mode cooker hoods require an Active AirClean filter in addition to the grease filter. This Miele filter removes odours efficiently and long-term.

Ambient lighting

The individually dimmable ambient lighting adjusts perfectly to the kitchen environment and is a discreet yet elegant highlight.

Booster setting switch-off

The intensive setting offers a very high air throughput level and is intended for short-term operation – for instance, when burnt food results in the development of smoke or odours. It can be programmed to automatically reduce the power setting down to setting 3 after 5 minutes. This avoids unnecessary energy consumption.

Design variety

Miele offers cooker hoods with a wide range of design options and functional features – superior technology to meet all requirements. Miele cooker hoods always set individual accents, but are never intrusive. Clean lines, well thought-out functions and timeless design.

ECO motor

The heart and soul of every cooker hood is the motor. Some Miele cooker hoods feature ECO motors which work up to 70 % more economically than conventional motors. They are also very quiet but still as powerful as the motors in other Miele cooker hoods.

Stainless-steel grease filters (10-ply)

Miele cooker hoods are equipped with 10-ply stainless-steel grease filter(s). The top layer and filter frame are made of high-quality stainless steel. Grease filters can be conveniently cleaned in the dishwasher, which causes no visible discolouration. Consequently, Miele grease filters retain their premium appearance for a long time.

Tempered glass

Miele cooker hoods with a material combination of glass and stainless steel feature single-pane safety glass. If broken, this special glass crumbles into lots of small pieces without sharp edges. Miele is concerned about maximum safety, even if the unexpected happens.

Energy efficiency rating

The energy label informs you at a glance about the efficiency and performance of your cooker hood. Miele appliances combine the best values for the fan, grease filters and lighting efficiency, and are also very quiet.

Remote control

Miele's remote control offers a particularly convenient way of controlling your cooker hood. In addition to controlling the power and illumination, it can also dim the lighting and activate the fan run-on function. The DA 2906 ceiling extractor and the DA 36 x 0 slimline cooker hoods feature a remote control as standard.

Filter indicator

If the grease or active charcoal filter of your Miele cooker hood is saturated, a red LED indicator will light up. Your filter should then be cleaned or replaced as soon as possible. You can adjust the standard saturation indication time: the grease filter saturation indicator can be programmed for 20, 30, 40 or 50 hours, the indicator for active charcoal filter replacement for 120, 180 or 240 hours.

Manual craftsmanship in all areas – made in Germany

All Miele cooker hoods are developed at Miele's Arnsberg plant and are, for the most part, hand-crafted. Each cooker hood is unique. Every stage of the manufacturing process involves a certain amount of manual craftsmanship, from shaping the steel to welding and polishing. The commitment of employees, and their expertise, creativity, and desire to excel have contributed greatly to Miele's market position.

High-quality and powerful fans

Miele cooker hoods are equipped with high-quality radial fans that provide suction on two sides. These high-performance units guarantee powerful air throughput at all times as well as optimised extraction. Despite their high performance, the fans operate at a comfortably low noise level.

Hood in motion

Do you have special requirements? If so, you will be impressed by our motorised cooker hoods. Our exclusive slimline and downdraft hoods automatically move into the perfect position for operation and back into the park position when switched off. The height of the motorised island hood can be adjusted. The best in ergonomics, highly efficient extraction and perfect integration into the kitchen.

Headroom

The most ergonomic of the wall-mounted decor hoods. Thanks to the inclined canopy, you have more freedom of movement when cooking. Nobody will hit their head and the hoods have a less imposing feel.

LED spotlights

LED spotlights are a visual highlight and are environmentally friendly. A Miele LED spotlight consumes only 3 or 4.5 W and thus saves a lot of electricity. Miele LEDs illuminate the hob with a warm, natural and even light.

Longlife AirClean filter

Thanks to the durable honeycomb active charcoal filter made from anthracite, which can be regenerated in the oven, odours are efficiently neutralised. Alternatively, these odour filters can be purchased as optional accessories for many wall-mounted and island cooker hoods.

Miele CleanCover

Located behind the grease filters is the Miele CleanCover: instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Miele INDIVIDUAL

The customer's wishes are the highest priority for Miele. Design preferences, length of the ducting system, room setup, cooking habits, user height or special requirements – many variables must be taken into consideration when choosing a cooker hood. On request, Miele will adapt the chimney height and the canopy width and depth to your requirements. You also have the option of ordering a cooker hood in a RAL colour of your choice.

Fan run-on

The automatic fan run-on ensures the full extraction of steam and odours which are still in the air after cooking. The cooker hood can be set to switch off automatically after 5 or 15 minutes.

Perfect workmanship

Miele cooker hoods feature high-quality welded and finished canopies and chimneys made from stainless steel. Even from the outside you can see the quality of a Miele hood: precise contours, no unsightly gaps and precision joints are typical characteristics of Miele cooker hoods. Enjoy perfect workmanship!

Edge extraction

In cooker hoods with edge extraction, the commercial-looking metal grease filters are hidden behind a decorative cover. Cooking vapours are extracted around the perimeter and, in the case of cooker hoods with multi-zone extraction, from the centre area of the cooker hood as well.

Safety switch-off

The cooker hood will switch off automatically after 10 hours. This ensures maximum safety even in the event of operating errors.

Silence

Efficient and very quiet. The fan, chimney and canopy are effectively insulated with special soundproofing mats. This ensures that you can still hold a normal conversation, even with high air throughput.



Experience perfect coffee at home – any time!

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

Do you love the aroma of perfectly made coffee? Miele offers a wide range of exceptional coffee machines. There is the perfect one for every coffee connoisseur: for the hobby barista, the milk froth fan or the lover of exclusive Nespresso varieties. Now you can enjoy your favourite drink at home as well as in a café. Anytime, easily – with Miele.





The quality of the coffee is as important as the right preparation when it comes to creating the perfect cup. This is why Miele has commissioned the creation of its own coffee: the Miele Black Edition N°1. This exclusive coffee was created specifically for Miele and with Miele coffee machines in mind.

Exquisite taste from the highlands of South America:

Miele's first coffee of its own – Black Edition N°1



Miele's Black Edition N°1 coffee blend was composed specifically for Miele in cooperation with a private roastery. Great care is taken when the beans are roasted in a gentle drum roasting procedure. This takes a little longer than an industrial-assembly-line roasting process and demands all the sensitivity of experienced masters in coffee roasting. The result is a highly harmonious and balanced blend comprising 4 hand-picked types of Arabica beans from South America. Particular attention has naturally been paid to fair trade and organic conditions.



Miele's Black Edition N°1 is certified as a fair trade product. Coffee has also been a pioneer in the field of fair trade products. By purchasing and trading in fair trade coffee, Miele is making a valuable contribution towards improving the living and working conditions of coffee growers and their families in developing countries and is also promoting the protection of the environment. Fair trade coffee can be directly traced through all stages of production. 100 per cent of the coffee originates from fair trade coffee cooperatives.



For the Black Edition N°1, four types of high-quality Arabica beans from the highlands of South America were selected. As the name suggests, the Robusta plant is more robust than the Arabica and is less susceptible to diseases; however, around the world, the flavour of the Arabica bean is considered to be of a higher quality. The Arabica bean grows in higher altitudes, at heights of 600 to 2100 m. Arabica coffee beans cultivated at an altitude of above 1000 m is also known as "mountain" coffee, and is considered to be of particularly high-quality. The reason for this is that the low temperatures in high-altitude locations slow down the ripening process in the coffee cherries. This gives the cherries more time to form acids and compounds that have a positive influence on the flavour.



Organic certification*

Every company producing ecologically grown produce must be certified according to EU rules on organic farming in order to market products within the EU. This certification covers the entire organic production chain – including growing, processing, transportation, warehousing and trading. This means that it is not just our supplier with organic certification – Miele too now has organic certification as a warehousing agent and trader in organic coffee for the first time.**

* DE-ÖKO-001 non-EU Agriculture

** Miele cert. no. DE-NW-001-25390-BD

What type of appliance would you like?

The designs and preparation systems of Miele coffee machines

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

Bean-to-cup coffee 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? If you do, then this is the Miele system for you. You can adjust all machine settings to suit your beans and your taste.



Built-in bean-to-cup coffee machines

This machine fits perfectly into a 45 cm-high niche in a tall cabinet. Combined vertically or horizontally with other Miele built-in appliances, it creates a uniform appearance. This built-in appliance is also available with a mains water connection.

The plumbed-in machine is always ready for use at a moment's notice. It is plumbed directly into the mains water supply. This means it is no longer necessary to manually fill the water container.



Countertop bean-to-cup coffee machines

Miele countertop coffee machines are at home anywhere in your kitchen – or even in the living room, conservatory, or wherever you want to enjoy aromatic fresh coffee at the touch of a button.

Choose between the puristic CM7 series with CM Touch controls and the compact CM6 and CM5 with DirectSensor controls.



Coffee machine with Nespresso system

Do you prefer the Nespresso capsule system with a convenient choice of 24 portioned coffee varieties which are always fresh? Do you like the idea of an uncomplicated first-class coffee machine which does the thinking for you 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 carousel holding up to 20 capsules.



Built-in coffee machine with Nespresso system

This coffee machine can be built into any 35 cm-high niche – in a tall unit, wall unit or dresser unit. It can be installed in combination with 35 cm-high steam ovens and microwave ovens.



Which convenience features would you like?

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

In perfect harmony with perfect coffee

When all components of a coffee machine synchronise so perfectly with one another that the result is not just a beverage, but instead an exquisite coffee experience, then it's a Miele. Our first-class coffee machines grind the coffee beans very gently. Intelligent brewing technology ensures that the beans can unfold their full aroma – for a perfect coffee.



Easy to use

Smart functions: all it takes is a touch to serve a single or double dose of delicious coffee, incl. cup detection.



Easy cleaning

Machine hygiene made easy: removable components and automatic cleaning processes guarantee cleanliness.



OneTouch for Two

Fully automatic perfection: two coffee specialities with just one touch.



Wide range of beverages

Variety for connoisseurs: up to nine different coffee specialities can be prepared with a Miele built-in coffee machine.



**Exclusive
to Miele**

CupSensor¹⁾

Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.

* Depending on model

¹⁾ Patent: EP2454977B1



Which convenience features would you like?

The product highlights* of Miele countertop bean-to-cup coffee machines

In perfect harmony with perfect coffee

When all components of a coffee machine synchronise so perfectly with one another that the result is not just a beverage, but instead an exquisite coffee experience, then it's a Miele. Our first-class coffee machines grind the coffee beans very gently. Intelligent brewing technology ensures that the beans can unfold their full aroma – for a perfect coffee.



Easy to use

Gourmet results: the CM7 is easy to operate by touching the screen on the easy-to-navigate CM Touch display.



Easy cleaning

Machine hygiene made easy: removable components and automatic cleaning processes guarantee cleanliness.



OneTouch for Two

A single or a double: additional programmes for the preparation of one or two cappuccinos or latte macchiatos.



Exclusive to Miele

CupSensor²⁾

Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.



Exclusive to Miele

AutoDescal¹⁾

Say goodbye to manual descaling: the CM7500 descales automatically thanks to the patented¹⁾ AutoDescal function.

* Depending on model

¹⁾ Patent: EP2705783B1, US201400060338A1

²⁾ Patent: EP2454976B1



Which convenience features would you like?

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

**Exclusive
to Miele**

Built-in coffee machines with Nespresso system

Built-in coffee machines by Miele allow you to prepare espresso and coffee from Nespresso capsules the easy way – and of course cappuccino, latte macchiato, etc., as well. A total of 24 different types are available for you to enjoy: from intensive to mild, from fruity to spicy. The Nespresso technique seals the ground coffee in a capsule. Each capsule guarantees full flavour with consistently high quality – cup after cup.



Cappuccinatore

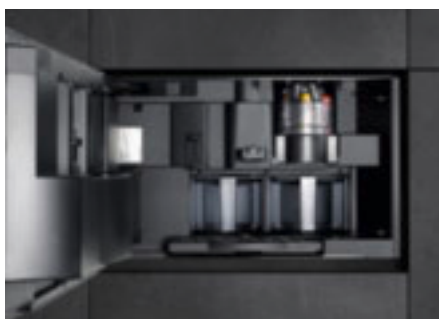
Minimum effort required: hot milk or creamy milk froth is delivered straight to the cup, glass or coffee pot.



**Exclusive
to Miele**

Capsule carousel

At the touch of a button: the unique electronic carousel serves 5 different coffee varieties.



ComfortDoor – door system with fully opening front

Easy access: convenient access to capsule carousel, 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.


What do the icons mean?

All icons for built-in coffee machines at a glance


The charts on the following pages contain detailed information about Miele built-in coffee machines. In general, Miele products have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.





 **Control technology**
Indicates the type of controls on the fascia panel.


 Intuitive control with a fingertip, colour display.


 Direct selection of beverage specialties via touch sensors, 4-line text display.


 **Preparation system**
Explains whether the appliance uses beans or capsules.


 This allows particularly intense mixing of ground coffee and water, and the coffee aroma can unfold even better.

 Coffee machines with Nespresso capsule system


 **MultiLingua**
Indicates that the display language can be changed.


 You can choose the language for the display so that you fully understand everything.


 **OneTouch for Two**
Indicates whether the appliance features the OneTouch for Two function.


 Two delicious coffee specialties at the same time at the simple touch of a button.


 **EasyClick**
Indicates if the appliance features the EasyClick milk system.


 Simple removing and replacing of the milk flask at the front.


 **CupSensor**
Indicates if the appliance detects the cup rim automatically.


 Recognises the height of the cup and positions the central spout accordingly.


 **Cleaning programmes**
Indicates if the appliance has various cleaning programmes.

 Convenient cleaning programmes for perfect hygiene and to ensure a long life cycle.

 **Water supply**
Indicates if the appliance can be plumbed in.

 Convertible to mains water connection.

 **WarmCup connection**
Indicates if the appliance can be connected to a crockery warming drawer.

 Connection for a crockery warming drawer below the CVA6000 for warming cups for a perfect crema.

What do the icons mean?

All symbols for countertop coffee machines at a glance

The charts on the following pages contain detailed information about Miele countertop coffee machines. In general, Miele products have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



Control technology

Explains how to select coffee specialities, etc.



CM Touch: intuitive selection at the touch of a fingertip directly on a colour TFT display.



DirectSensor: selection of beverage specialities via touch sensors, 4-line text display.



AromaticSystem

Indicates if the appliance features the AromaticSystem.



This allows particularly intense mixing of ground coffee and water, and the coffee aroma can unfold even better.



MultiLingua

Indicates that the display language can be changed.



You can choose the language for the display so that you fully understand everything.



OneTouch for Two

Indicates if the appliance features the OneTouch for Two function.



Two delicious coffee specialities at the same time at the simple touch of a button.



EasyClean

Indicates if the brew unit is easy to clean.



Removable brew unit for optimum hygiene.



Coffee & tea

Indicates if the appliance can prepare coffee and tea specialities.



Italian coffee specialities and individual preparation of various types of tea at the ideal temperature.



Cleaning programmes

Indicates if the appliance has various cleaning programmes.



Convenient cleaning programmes for perfect hygiene and to ensure a long life cycle.



CupSensor

Indicates if the appliance detects the cup rim automatically.



Recognises the height of the cup and positions the central spout accordingly.



AutoDescale

Indicates whether the appliance descales automatically.



Automatic descaling for more convenience.

What type of appliance would you like?

The wide range of Miele refrigeration appliances and wine units

Refrigeration appliances



Refrigerators

Miele refrigerators are designed to keep your groceries fresh in an efficient and well-organised way.



Fridge-freezers

These appliances offer plenty of storage space for fresh food and also for frozen food; each section has its own door.



Freezers

Miele freezers are powerful and efficient, and also exemplary in terms of organisation and functionality.



Wine units

Miele wine units provide the optimum storage conditions for your wine collection and are a prestigious designer piece in your home at the same time.

How would you like your appliance to be installed?

The designs of refrigeration appliances and wine units



Die Freestanding appliances

An eye-catcher in your kitchen.



reddot design award
winner 2017



Built-in appliances

Perfect integration into your kitchen design.



Built-under appliances

Offer ample space in small kitchens.

What size appliance would you like?

Miele freestanding refrigeration appliance sizes



55 cm wide

With a width of only 55 cm, these freestanding refrigeration appliances are perfect for households where space is at a premium.



60 cm wide

60 cm wide refrigerators, freezers, and fridge-freezers are the classic size for freestanding appliances. With spacious interiors and many optional features they offer the widest possible choice for perfect food storage.



70/75 cm wide

Ultra-large refrigeration appliances offer maximum storage capacity. 70 cm wide freezers and 75 cm wide fridge-freezers have significantly greater useable capacity and also offer the best storage conditions for your food.

XL interior

Miele refrigeration appliances with XL interior offer considerably more space and convenience for storing food.



More space for bulky items

The greater useable depth in the fridge provides sufficient space for large and bulky items; even a baking tray full of food can be chilled until it is time to slide it into the oven for cooking.



Even more space for fresh food

The PerfectFresh and PerfectFresh Pro drawers offer particularly generous storage space: twice the fun buying in bulk with significantly more useable capacity for your fresh food.



More room for freezing large items

The XL interior offers noticeably more volume, even in the freezer drawers. This gives you more space and flexibility for freezing food.

Which exterior design would you like?

Perfect integration of freestanding appliances into your kitchen environment



Blackboard edition

Blackboard edition refrigeration appliances are a highlight in any kitchen. Let your creativity run free and write, paint and draw on the appliance front with conventional chalk or liquid chalk markers. A central communication aid in your kitchen which can be personalised.



Brilliant white

For bright kitchens with style, Miele offers freestanding refrigeration appliances with a brilliant white glass front – perfectly matched to the Generation 6000 built-in appliances.



Obsidian black

Freestanding refrigeration appliances from Miele are also available with high-quality glass fronts in Obsidian black. Only Miele offers such a perfect match with the built-in Generation 6000 appliances.



CleanSteel stainless steel

What makes CleanSteel stainless-steel appliance fronts so special is their high-quality appearance and the fact that they are particularly easy to clean. A special surface finish makes fingerprints virtually invisible on CleanSteel and no special cleaning agents are required.



Stainless-steel look

Miele freestanding refrigeration appliances in stainless-steel look set an elegant accent in your kitchen. The lacquered surface blends perfectly into kitchens with matt metal features.



White

White lacquered refrigeration appliances are the classic products for modern as well as traditional kitchen environments. They work especially well in light surroundings.

Which user interface do you prefer?

User interfaces of Miele refrigeration appliances and wine units

User interfaces



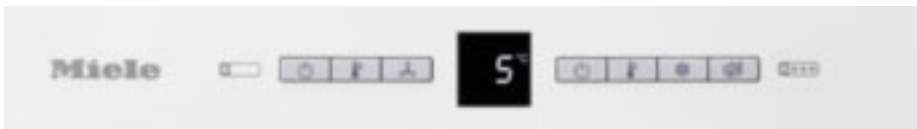
FreshTouch controls

FreshTouch is based on a TFT colour display with touch functions and does not require additional control buttons. All functions and features can be easily selected via the central interface, and set by touching the display.



TouchControl

TouchControl offers a completely smooth operating interface with sensor controls and a precise digital temperature display. A light touch is all that is needed to select a function.



PicTronic controls

PicTronic controls have convenient light-touch buttons. The temperature is displayed on a black screen.



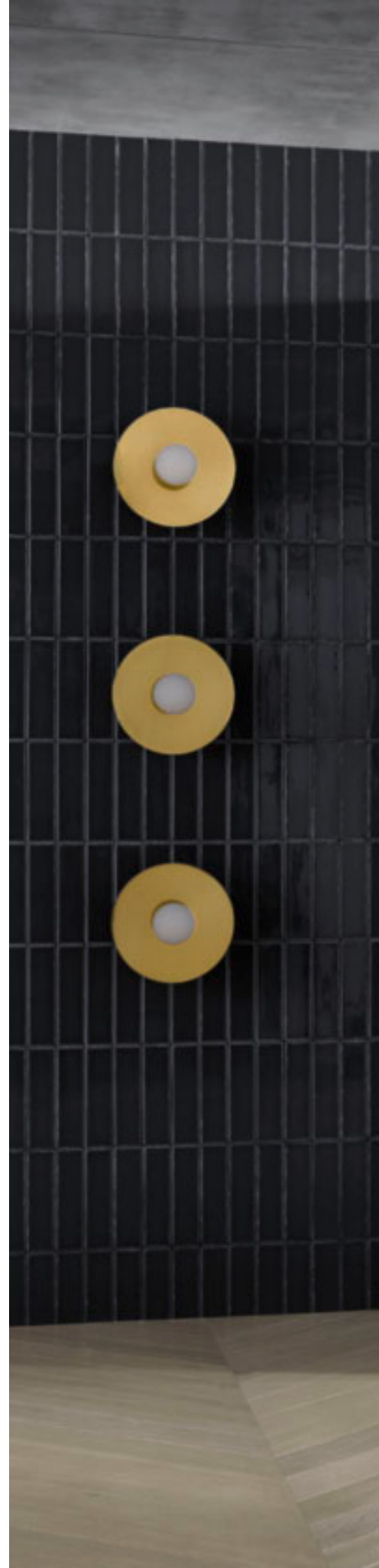
ComfortControl

With ComfortControl, functions are controlled easily using light-touch buttons and the temperature levels are displayed via LEDs.



Manual temperature control

The temperature is set via a manual temperature control, which is easy to use.



Environmental awareness

Efficiency and sustainability

Best performance
A+++

Taking responsibility for our environment has been a tradition at Miele for more than 115 years. Our natural environment is the foundation of our existence, which we want to protect. This begins with the selection of materials, ensuring efficient production and ends, after a long service life, in environmentally friendly recycling.

Economical and environmentally friendly refrigeration and freezing

Miele refrigerators and freezers achieve top ratings for energy efficiency. With its current range of refrigeration appliances, Miele demonstrates that high-performance power levels and energy-saving can be achieved simultaneously. Miele invests in the continuous development of modern technologies such as the optimisation of the refrigeration circuit and insulation. And with success, as almost all Miele refrigerators and freezers achieve the best A++ or A+++ ratings for energy efficiency. This shows that Miele appliances consume between 23 % and 60 % less electricity than is required (55) for energy efficiency class A. As a refrigeration appliance is in use 24 hours a day, every day over many years, this benefit goes straight to your pocket and is gentle on the environment.

Miele refrigerators and freezers are always an excellent choice – for your home and the environment.

Miele MasterCool

High-end design and technology on a large scale



Unsurpassed quality

Perfection and precision of the highest quality. This begins when selecting the right materials. High-quality glass shelves, scratch-proof plastic and solid aluminium frames embody this high quality. Knowledge and experience are the best advisors when it comes to designing high-end products.

Impressive looks

The formidable appearance of MasterCool appliances gives you an idea of the precision and devotion that was applied when selecting and working the materials. The inimitable appearance reflects this level of attention to detail.



Design at its best

The unique interior features leave nothing to be desired. Horizontal lines emphasise the puristic design. The smooth, white lacquered side panels inside the appliance are easy to clean and contribute to perfect, glare-free illumination.



Stunning lighting

BrilliantLight is the sensational lighting concept used in MasterCool appliances. A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasantly soft light.



Maximum convenience

MasterCool appliances offer the best in terms of convenience each and every day, such as ideal food storage conditions, ice and water dispensing, a brilliant light concept and convenient usability. MasterCool appliances meet the exacting requirements of your everyday needs.

Do you want to place your appliances side-by-side?

The flexibility of Miele refrigeration appliances and wine units



Miele refrigeration appliances are known for being extremely versatile. For instance, you can combine two refrigerators next to each other or have a classical combination of a refrigerator and freezer side-by-side.

Which freshness system would you like?

Pure enjoyment and natural taste

Fresh food is the basis for wholesome, healthy living. Fruit and vegetables should be consumed as crisp and fresh as when purchased. But who has the time to buy fresh ingredients every day?

In addition to the quality of the food at the point of purchase, the right storage conditions are also important. The storage conditions determine how fresh, tasty and healthy food still is when preparing it for consumption. The solution: PerfectFresh Pro, PerfectFresh, MasterFresh and DailyFresh.



PerfectFresh Pro

Food stays fresh for up to five times longer. In the automatically controlled temperature range between 0°C and +3°C, meat, fish and many types of dairy products remain fresh for up to three times longer. Fruit and vegetables retain their freshness for up to five times longer – thanks to optimised humidity controls on the drawer. Furthermore, bright integrated LED lighting ensures a perfect overview of the food. PerfectFresh Pro is Miele's best system for storing fresh produce perfectly.



PerfectFresh

With PerfectFresh, food stays fresh for up to three times longer. The temperature range from 0°C to +3°C offers ideal conditions for a significantly longer shelf life of meat, fish and many dairy products. Fruit and vegetables in the humidity-controlled compartment can be stored in an ideal climate with a high humidity level. Vitamins, flavour and texture are retained for a long time – for noticeably improved freshness.



MasterFresh

In the large-volume MasterCool drawers with adjustable humidity levels, your food can be stored in the most suitable and ideal conditions. The temperature is between 0°C and +3°C and the humidity level can be set and maintained to suit the food stored in the drawer. This allows fruit, vegetables, meat, fish and many types of dairy products to stay fresh for up to three times longer.



DailyFresh

The spacious drawers in the fridge offer space for a lot of fresh food. The adjustable opening on the drawer ensures that humidity is retained efficiently. This results in fruit and vegetables staying fresh and crisp for noticeably longer.

Which freezing system would you like?

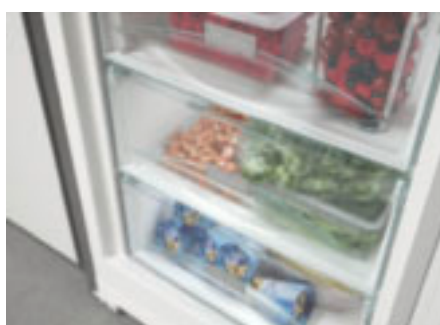
Long storage times for greater convenience

Freezing is the best solution for long-term storage of food. This method retains vitamins and flavours for a long time and food is available when needed. And with modern freezing technology, Miele refrigeration appliances have the cold temperatures reliably and conveniently under control – for perfect results and excellent enjoyment of food.



NoFrost

With the NoFrost system, you never have to defrost your Miele refrigeration appliance again. The system distributes cold, dry air evenly so that ice cannot form in the interior cabinet. Furthermore, ice deposits do not form on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily. NoFrost offers maximum convenience for freezing food and saves you the hassle of defrosting – forever.



ComfortFrost

With ComfortFrost, you do not need to defrost the freezer as often. Thanks to the evaporator in the rear and sides of the inner cabinet, ice develops much more slowly than is the case with conventional technology. This saves you the effort of frequent defrosting.



DuplexCool

The refrigerator and freezer have separate cooling circuits which ensure an optimum climate in both. In addition, there is no air exchange between the two areas. This prevents food in the refrigerator from drying out, and odours from fish, onions or cheese, for example, are not transferred to food in the freezer section. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.



Which convenience features would you like?

The product highlights* of Miele refrigeration appliances

**Exclusive
to Miele**

PerfectFresh Pro

Food stays fresh for up to five times longer. In the automatically controlled temperature range between 0°C and +3°C, meat, fish and many types of dairy products remain fresh for up to three times longer. Fruit and vegetables retain their freshness for up to five times longer – thanks to optimised humidity controls on the drawer. Furthermore, bright integrated LED lighting ensures a perfect overview of the food. PerfectFresh Pro is Miele's best system for storing fresh produce perfectly.



PerfectFresh

Food stays fresh for up to three times longer: the ideal storage temperature for fruit, vegetables, fish, meat and dairy products.

**Exclusive
to Miele**

FlexiLight

Glare-free and unique: the adjustable LED glass shelf lighting.

Energy efficiency

Best performance A+++: highest efficiency and top-class freshness.

XL interior

More space and convenience: a larger useable depth creates more room, even for bulky items.

Blackboard edition

Personal messages: write or draw personal messages on the handle-free appliance front using traditional blackboard chalk (or chalk pens).

* Depending on model

What do the icons mean?

All icons for refrigeration appliances at a glance

The charts on the following pages contain detailed information about Miele's refrigeration appliances. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



Energy efficiency

Indicates the energy efficiency rating.



Energy efficiency classes A+++ minus 20 % to A+ are indicated.



Sound emissions

Indicates the sound emissions.



States the exact sound emissions in decibels (dB).



Interior space

Indicates the available interior space of the appliance.



A larger useable depth provides more space and flexibility, even for bulky items.



Freshness system

Indicates the freshness system.



Professional storage – food stays fresh for up to five times longer.



Food stays fresh for up to three times longer.



Food remains fresh for up to three times longer in a large-capacity appliance.



Added freshness for fruit and vegetables – spacious drawers with adjustable humidity levels.



Freezer system

Indicates which freezer system the appliance features.



No need for defrosting thanks to circulation cooling.



Less frequent defrosting thanks to evaporator in the rear and side panels.



IceMaker

Indicates whether the appliance features an ice maker.



IceMaker with mains water connection for quick and easy production. Produces up to 100 ice cubes a day.



The automatic IceMaker with integrated water container for up to 100 ice cubes a day.



Lighting

Indicates which type of lighting the appliance has.



Illuminates the appliance with no glare and can be positioned on any shelf level to suit your needs.



The stylish halogen lights fully illuminate every area of the refrigerator.



Modern LED lighting, integrated into the sides of the glass-panel holders.



Maintenance-free, economical and excellent illumination of the interior.



Door-opening mechanism

Indicates what type of door-opening mechanism the appliance has.



Even handle-free appliances can be opened with ease thanks to the lever action.



Easy opening of the appliance door.



Door-closing damper

Indicates whether the appliance features a gentle door-closing system.



Gentle closing of the door prevents bottles stored in the door rack from wobbling.

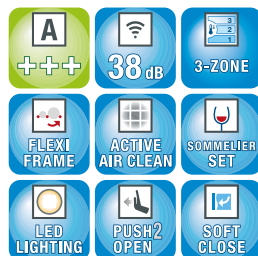



What do the icons mean?


All symbols for wine units at a glance


The charts on the following pages contain detailed information about all Miele wine units. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.





 **Energy efficiency**
States the energy efficiency rating.


 Energy efficiency classes A+++ to C are indicated.


 **Sound emissions**
Indicates the sound emissions.


 States the exact sound emissions in decibels (dB).


 **Temperature zone**
States the number of temperature zones.


 You can get appliances with one, two or three temperature zones, in which the temperature can be individually selected.


 **Storage racks**
Indicates which types of storage areas are available for bottles.


 Even magnum bottles can be stored thanks to slats which can be repositioned in two directions.


 Secure hold for every bottle with individually adjustable slats.


 **Odour filter**
Indicates if the appliance features an Active AirClean filter.


 Eliminates virtually all odours in the unit.


 **SommelierSet**
Indicates whether the wine unit features a SommelierSet.


 Allows professional decanting, provides chilled glasses and wine bottles at serving temperature, even after opening.


 **Lighting**
Indicates which type of lighting the appliance has.


 The stylish halogen lights fully illuminate every area of the refrigerator.

 Maintenance-free, economical and excellent illumination of the interior.

 **Door-opening mechanism**
Indicates the opening mechanism of the appliance.

 Applying light pressure to the glass door activates the automatic door-opening feature.

 **Door-closing damper**
Indicates whether the appliance features a gentle door-closing system.

 Gentle closing of the door prevents bottles stored in the door shelves from wobbling.

The quality tests of Miele dishwashers

Quality is very high on Miele's agenda. And that is why we place particular importance on production methods and the materials used.

Performance test

In addition to cleaning and drying results, the acoustic values and consumption values for each programme are measured against the high Miele quality pledge in a performance test.



Basket load test

To create realistic test conditions, baskets are heavily laden: 3 kg in the 3D cutlery tray, 10 kg in the upper basket and 20 kg in the lower basket. Under these extreme loads, baskets are automatically pulled out and pushed in 100,000 times.



Door endurance test

During the long life of an appliance, the dishwasher door in particular is subjected to considerable strain. An endurance test simulates this strain: with a special device, the dishwasher door is opened and closed automatically 100,000 times.



The impact test for the cutlery basket

The impact test enables Miele to ensure that the cutlery basket can withstand the strain of everyday use. The cutlery basket is loaded with test cutlery (14 cutlery sets of 4 pieces each) and dropped onto a hard surface from a height of one metre.





Ecological responsibility

At the heart of everything we do

Taking responsibility for our environment has been a tradition at Miele for more than 110 years. Our natural environment is the foundation of our existence, which we want to protect so that we and generations to come can have a good future. True to our motto "Immer besser" (forever better), we develop domestic appliances for customers which reduce the burden on the environment and on natural resources. This begins with the selection of materials, ensuring efficient production and ends, after a long service life, in environmentally friendly recycling.

Our environmental philosophy pays off: Miele's highly efficient domestic and built-in appliances ensure excellent performance and set standards in terms of low water-consumption and electricity-consumption values too.

Hot water connection

All Miele dishwashers also have a hot water connection up to 60 °C. In the Gentle programme, this reduces electricity consumption by up to 50 % and running times by up to 10 %. In the ECO programme, the energy consumption of a dishwasher is reduced by up to 0.45 kWh.



What type of appliance would you like?

Miele dishwasher designs

Miele dishwasher designs

Miele offers four different types of dishwashers for optimum convenience and perfect design harmony in your kitchen.



Freestanding dishwashers

Freestanding dishwashers have a hardwearing lid that can be used as a worktop. As the appliance is not built in, homeowners can simply take it with them if they move and install it in their new kitchen.



Built-under dishwashers

Ideal as a replacement appliance in an existing kitchen. The appliance can be installed under a worktop. Built-under dishwashers are available in Brilliant white, Havana brown, Obsidian black and CleanSteel stainless steel.



Semi-integrated dishwashers

The appliance front can be matched to the cabinetry of your built-in kitchen – for a completely seamless kitchen design. Alternatively, stainless steel front panels with a CleanSteel finish are also an option.



Fully integrated dishwashers

The entire front of the appliance is concealed either behind a kitchen furniture front panel or a stainless steel Miele front panel with a CleanSteel finish. This allows the appliance to be perfectly integrated into the design of your kitchen.



Handleless dishwashers with Knock2open

Tap twice on the front of the appliance and the dishwasher door will open automatically – it does not require a handle.

Which niche size is available in your kitchen?

The size range of Miele dishwashers
45 or 60 cm

Miele dishwasher sizes

Miele dishwashers are available in different heights and widths. The perfect solution for your kitchen, every time!

Standard dishwashers

(81 cm high, 60 cm wide)

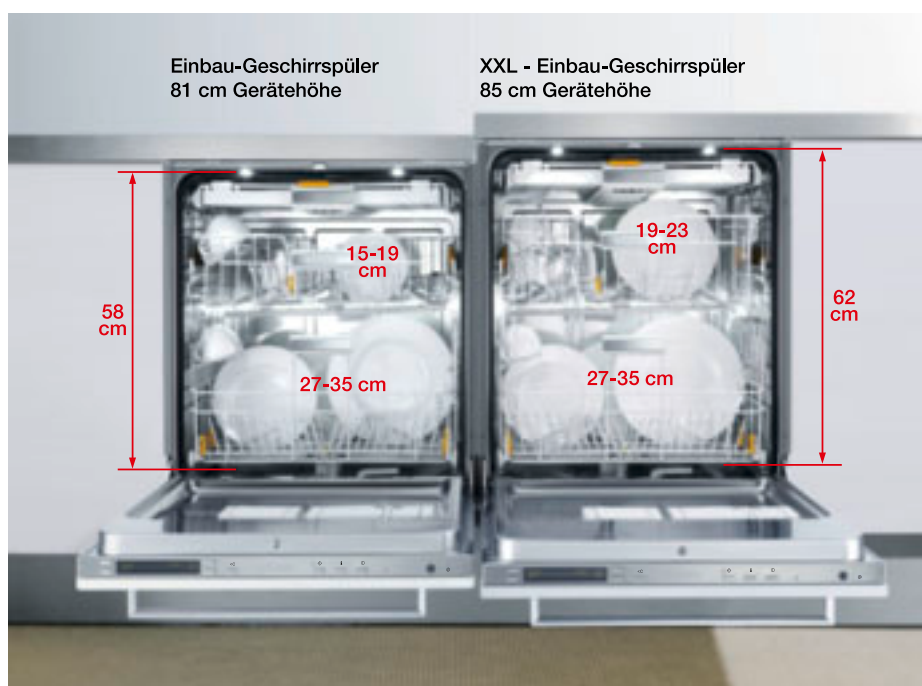
For the standard niche in the majority of traditional households with a building-under height from 81 cm.



XXL dishwashers

(85 cm high, 60 cm wide)

Miele built-under, semi-integrated and fully integrated dishwashers are also available as XXL models. They are suitable for kitchens with a building-under height of 85 cm. Ideal for new kitchens with a higher worktop. XXL dishwashers offer up to 25 % more loading capacity in the upper basket for greater flexibility and more space for items such as stemware, mugs and plates with a diameter of up to 23 cm.





Slimline dishwashers from Miele

Our 45 cm dishwashers are on a par with their bigger brothers: Miele's slimline 45 cm wide dishwashers also feature a cutlery tray, low energy consumption and a highly convenient basket design.



Slimline dishwashers

(81 cm high, 45 cm wide)

Ideal for households where space is at a premium, but which still require everything a Miele dishwasher has to offer.



Which convenience features would you like?

The product highlights of Miele dishwashers*

QuickPowerWash

An unbeatable combination: the new QuickPowerWash programme and the perfectly tailored UltraTabs achieve the best possible cleaning and drying results on normally soiled crockery in 58 minutes. These specially developed tabs only take 2 to 3 minutes to dissolve. This means that the cleaning performance begins right at the start of the wash cycle. The result: class-A cleaning performance despite short programme times.



**Exklusiv
bei Miele**

Patented¹⁾ 3D+ cutlery tray

Greater flexibility: the middle section with hinged row of spikes can be lowered, offering space for large items.

New Miele basket design

Maximum flexibility and convenience: providing perfect loading conditions, positioning options for crockery and cleaning results.

A+++ -20 %

20 % more economical than the threshold required for energy efficiency class A+++: best cleaning and drying results combined with the highest level of efficiency thanks to EcoTech heat storage.

Fresh water dishwashers using as little as 6.5 litres

Minimum consumption: best cleaning results combined with minimum water consumption in the Automatic programme.

**Exklusiv
bei Miele**

Knock2open²⁾

Unique: the appliance can be perfectly integrated into a handleless kitchen – the door opens automatically after 2 knocks.

* Features vary depending on model

¹⁾ Patent: DE102008062761B3, EP2201887B1<
Patent: DE102014117225A1, EP3025628A1

²⁾ Patent: EP2428153B1, US8758524B2

What do the icons mean?

All icons for freestanding, built-under and semi-integrated dishwashers at a glance

The charts on the following pages contain detailed information about Miele's freestanding, built-under and semi-integrated dishwashers. In general, Miele appliances have many different functions and characteristics.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



Energy efficiency

States the energy efficiency rating.



Energy efficiency ratings A+++ -20 % to A+ are available.



Water consumption

States the water consumption in litres.



The most economical dishwashers use only 6.5 litres in the Automatic programme. The highest value is 13.5 litres.



MultiLingua

Indicates that the display language can be changed.



You can choose the language for the display so that you fully understand everything.



Sound emissions

States sound emissions in decibels (dB).



The quietest dishwasher has sound emissions of just 38 dB. The highest value is 46 dB.



Cutlery cleaning

Shows where the cutlery can be placed for cleaning.



The height, width and depth of the patented 3D+ cutlery tray¹⁾ can be adjusted. Hinged row of spikes for long, slender items of cutlery in the middle section.



The height, width and depth of the patented 3D cutlery tray¹⁾ can be adjusted.



Every item of cutlery is separated, food deposits are completely removed and the cutlery is dried perfectly.



The cutlery basket fits in any position over the front row of spikes in the lower basket.



QuickPowerWash

Indicates if the appliance features the QuickPowerWash programme.



Best A-rated cleaning performance in less than one hour with Miele UltraTabs.



AutoOpen drying²⁾

Shows if the appliance has AutoOpen drying.



The dishwasher door opens automatically at the end of a programme cycle.





Salt container in the door³⁾

Shows if the salt container is inside the door.



Convenient refilling the salt with door half-open.


BrilliantLight⁴⁾
 Shows if the appliance is
 illuminated from the inside.


 4 Power LEDs for perfect
 illumination of the inner cabinet

* 20 % more energy efficient than the threshold value for energy efficiency rating A+++

¹⁾ Patent: EP2201887B1, DE102008062761B3
 Patent: EP3025628A1, DE102014117225A1

²⁾ Patent: EP2120671B1, DE102007008950B4

³⁾ Patent: EP1457153B1

⁴⁾ Patent: EP2233061B1


What do the icons mean?


All icons for dishwashers


The charts on the following pages contain detailed information about Miele's fully integrated dishwashers. In general, Miele appliances have many different functions and characteristics.


Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.





 **Energy efficiency**
Indicates the energy efficiency rating.


 Energy efficiency ratings A+++ -20 % to A+ are available.

 **Water consumption**
Shows the water consumption in litres.


 The most economical dishwashers use only 6.5 litres in the Automatic programme. The highest value is 13.5 litres.


 **MultiLingua**
Indicates that the display language can be changed.


 You can choose the language for the display so that you fully understand everything.


 **Sound emissions**
Shows the sound level in decibels (dB).


 The quietest dishwasher has sound emissions of just 38 dB. The highest value is 46 dB.

 **Cutlery cleaning**
Shows where the cutlery can be placed for cleaning.


 The height, width and depth of the patented 3D+ cutlery tray¹⁾ can be adjusted. Hinged row of spikes for long, slender items of cutlery in the middle section.


 The height, width and depth of the patented 3D cutlery tray¹⁾ can be adjusted.


 Every item of cutlery is separated, food deposits are completely removed and the cutlery is dried perfectly.


 The cutlery basket fits in any position over the front row of spikes in the lower basket.


 **QuickPowerWash**
Indicates if the appliance features the QuickPowerWash programme.




 Best A-rated cleaning performance in less than one hour with Miele UltraTabs.


 **AutoOpen drying²⁾**
Shows if the appliance has AutoOpen drying.

 The dishwasher door opens automatically at the end of a programme cycle.

 **BrilliantLight³⁾**
Shows if the appliance is illuminated from the inside.

 4 Power LEDs for perfect illumination of the inner cabinet

 **Knock2open⁴⁾**
 Shows the opening mechanism of
 the dishwasher.

 Tap twice on the door and the
 dishwasher will open automatically
 – a door handle is not necessary.

* 20 % more energy efficient than the threshold value for energy efficiency rating A+++

¹⁾ Patent: EP2201887B1, DE102008062761B3

Patent: EP3025628A1, DE102014117225A1

²⁾ Patent: EP2120671B1, DE102007008950B4

³⁾ Patent: EP2233061B1

⁴⁾ Patent: EP2428153B1

Sustainability – assuming responsibility

At the heart of everything we do

Responsibility for future generations – there is no better way of expressing how Miele defines sustainability. For more than 118 years, we have been developing and producing high-performance and convenient domestic appliances which are unrivalled in terms of durability and dependability, resource-saving production and energy efficiency. They are made by dedicated employees, who are respected and valued. In our supply chain, we take care to comply with social and environmental standards. We maintain a cooperative dialogue with the people and institutions that participate in the activities of Miele.

This position is reaffirmed by the company's membership in the UN Global Compact sustainability initiative, the certification based on the international social standard SA8000 and the signing of the "Diversity Charter" for equal opportunity in the workforce.

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. This corresponds to our guiding principle "Immer besser" (forever better) – a slogan printed on the very first appliances developed by the founding fathers.

Miele holds sustainability in the same esteem as integrity, respect and responsibility for people and our natural environment, continuity and quality consciousness. As a result of all this, this our company was awarded the German Sustainability Prize 2014 and the B.A.U.M. environmental awareness prize 2014.

Find out more about our commitment to sustainability at www.miele.com/sustainability.









Miele quality

Immer besser

Miele stands for quality, innovation and internationally recognised product developments. Miele is a globally established premium brand and is held in high esteem. The foundation for this success was laid by founders Carl Miele and Reinhard Zinkann. With their guiding motto of being “Immer besser”, still valid to this day, they condensed the company’s corporate philosophy to the following: “Success can only be achieved in the long run if one is totally and utterly convinced of the quality of one’s products.” As a family-run company, Miele has always kept this promise during its more than 115 year history and, in doing so, has helped to achieve a unique position worldwide within its branch of industry.

Quality

First-class technology, exceptional functionality and the ultimate in longevity – 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 and hygiene. Miele appliances are highly reliable. This claim is endorsed by our in-house laboratory tests and ultimately over many years in your home.

Miele – First Class Installation

We would like to make sure that you have a smooth start with your Miele appliances.

On request, we can deliver your new appliances to your home where they will be installed by a Miele specialist. You will also receive valuable tips and advice on how to use them.

Professional commissioning ensures the perfect functioning of your appliances and is also a good time to get familiar with the wide selection of features. Miele wants to support you right from the outset and ensure that you get the most out of your appliances.

Be up and running quickly with expert tips

Your appliances will be installed by a Miele specialist who will also instruct you on how to use them. During this hands-on training you will be given valuable tips and advice.

Be on the safe side right from the outset.

With this Service option we can ensure the correct installation of your appliances, and ensure you meet the prerequisites for our manufacturer's warranty. We also carry out an electrical safety check - just to be on the safe side!

Miele specialists make the difference

Nobody knows our Miele appliances better than our own technicians. Trust your appliances to the people who built them.





Miele in-house service

Your partner for prompt servicing

When you buy a Miele appliance you choose longevity and the best in quality. If, however, you require any help, Miele Service can provide rapid and reliable assistance.

The quality of the Service level of Miele partners worldwide is regularly checked by Miele Headquarters and updated by regular service training classes taking place at Miele Headquarters in Germany. Miele's worldwide, top service level is regularly confirmed by independent institutes.

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 appliance to any matters concerning the use of appliances.

Proficient

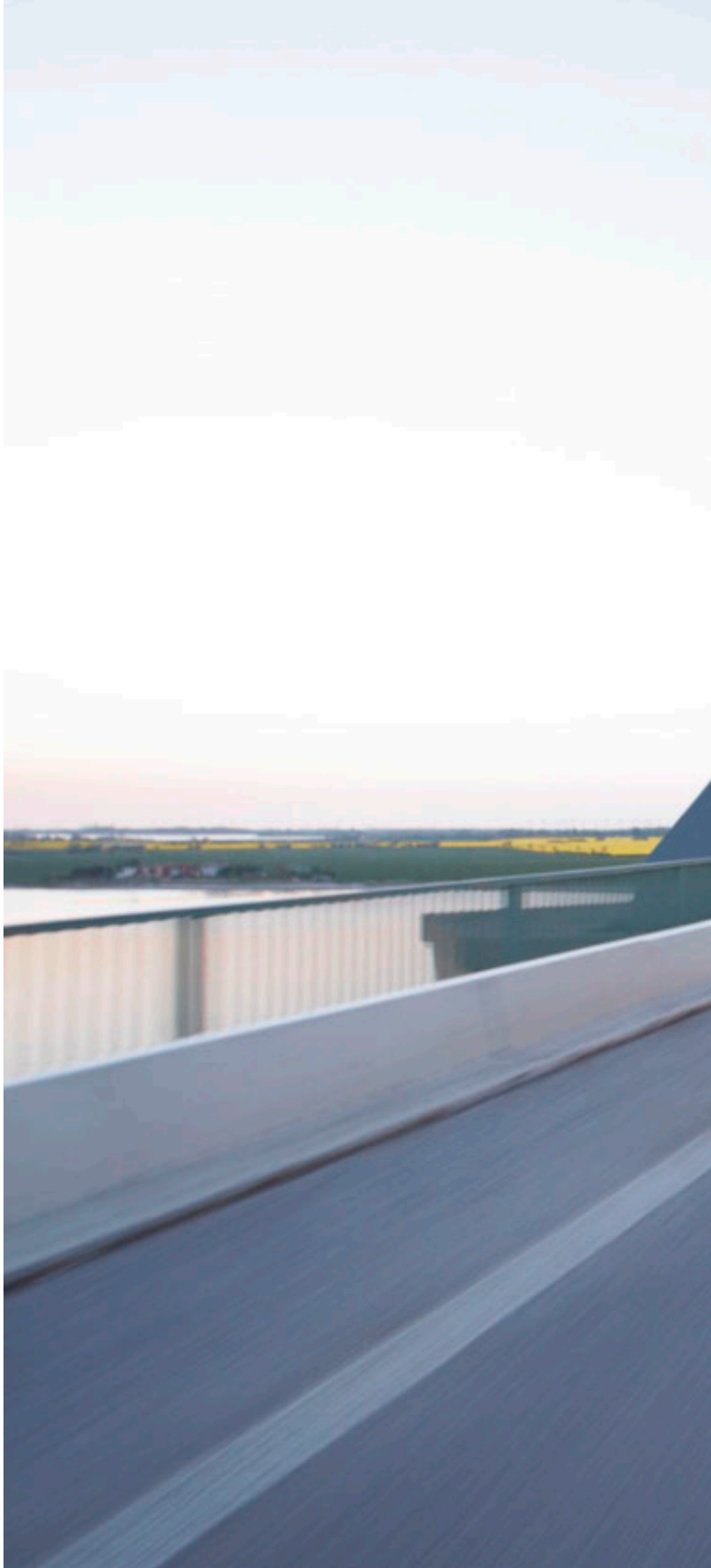
Our technicians are Miele appliance repair specialists, guaranteeing a quick and professional repair.

Fast and efficient

The Miele-specific PC fault diagnostic system quickly identifies faults with a first fix rate of over 90%.

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.









Miele & Cie. KG

Carl-Miele-Straße 29
33332 Gütersloh
Postfach, 33325 Gütersloh
Telefon +49 5241 89-0
Telefax +49 5241 89-2090
E-Mail: info@miele.de

