

PureLine  
Built-in appliances: 2017





Rediscover the joy of cooking!



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# Welcome to Miele

## IMMER BESSER (forever better) – our pledge

When our two great grandfathers founded the Miele company, they had to make sure they stood apart from the competition in order to be successful. There are effectively only two ways of doing this: either by being cheaper than the rest or by being better than the rest.

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 115 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 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 trust Miele and rely on our appliances. We are the only manufacturer in our branch of industry to test products such as our washing machines, tumble dryers, dishwashers and ovens to the equivalent of 20 years' use. Once a Miele, always a Miele: Miele customers around the world remain loyal to Miele and recommend Miele to others. Looking to the future, we promise not to entertain any compromises when it comes to the dependability and durability of our appliances.



### **Miele technology**

Miele stands for excellent results combined with the lowest possible 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. The key to this is a wealth of innovative features available only from Miele. This is borne out by numerous first places in leading product tests conducted around the world.



### **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 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 personal 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!



### **The Miele brand**

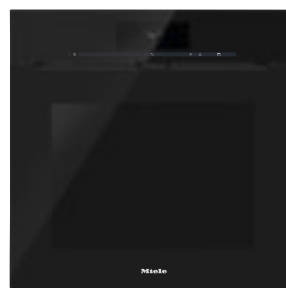
In many countries, Miele is the most coveted brand in its field of industry. In its German home market, Miele has even been voted "best brand ever" across all product branches. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the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

# New: Miele ArtLine – the new design line.

Minimalism at its best



Brilliant White



Obsidian Black



Graphite Grey





Innovative technology, exclusive and timeless – this is what drives Miele's product design and development teams. The Miele ArtLine Designer range has taken PureLine to the next level with this latest generation of built-in appliances. The pure elegance of the handleless fronts is an interior designer's dream in a class of its own. See for yourself the first truly handleless kitchen. This is Miele. This is immer besser.

**Miele ArtLine in Graphite Grey**  
**The latest colour choice for your kitchen**

Graphite grey is the latest colour trend in designer kitchens. With dark and cool accents it emanates pure elegance and is perfectly suited to the new flush design. It takes the edge off hard lines and lends an unmistakable ambience to the kitchen.

NEW - the whole kitchen. Not a handle in sight.

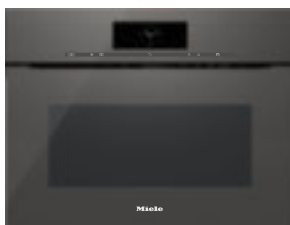
A wide range of kitchen appliances in the new design – perfectly matched to your needs.





**Miele ovens**

take advantage of moisture for optimum results when baking and roasting with Moisture plus.



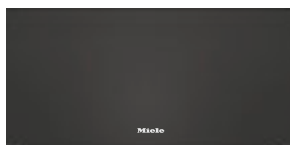
**Miele microwave combination ovens**

save up to 30% in time by combining conventional cooking functions with microwave power.



**Miele Steam combination ovens**

gentle cooking with steam for better tasting, nutritious food.



**Miele Gourmet warming drawers**

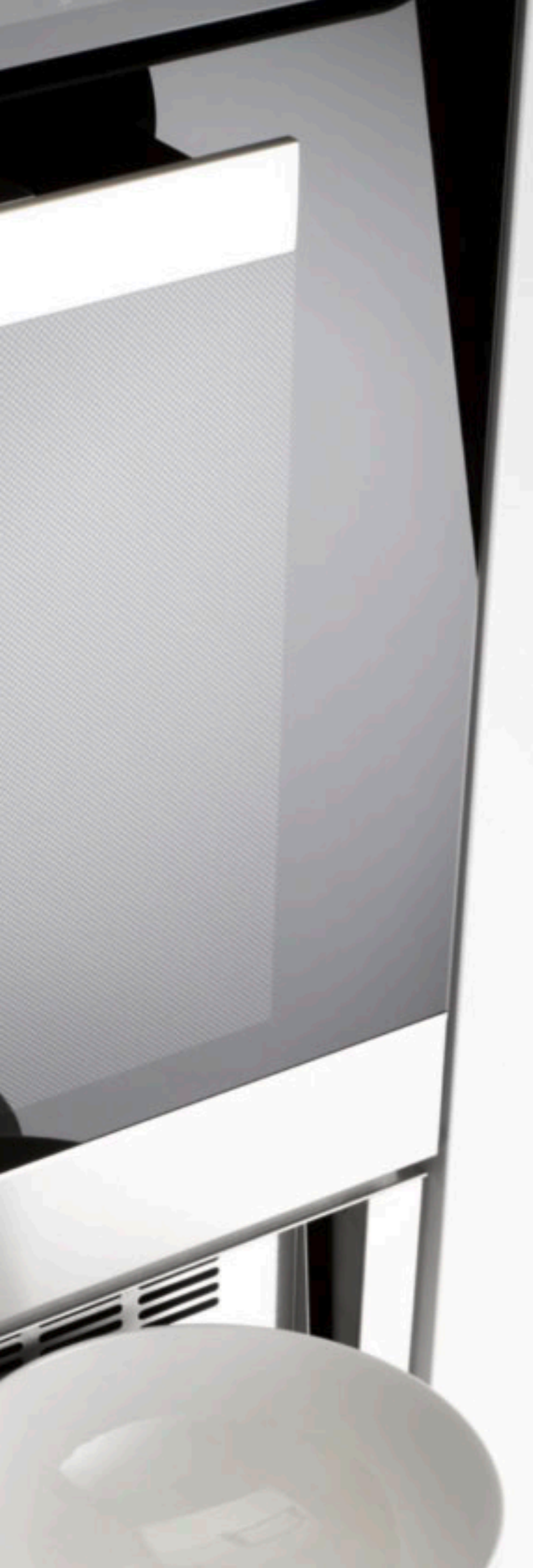
with low temperature cooking there's more to this appliance than just a warming drawer.



**Miele vacuum sealing drawers**

with three vacuum settings food is prepared to perfection for sous vide cooking.





# Miele PureLine

## Understated elegance

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 feeling. Distinctive features include horizontal stainless-steel components and an attractive handle which seems to float unsupported against a background of jet-black glass.

This design world is also reflected in a series of glass fronted appliances in Obsidian Black, Havana Brown and Brilliant White

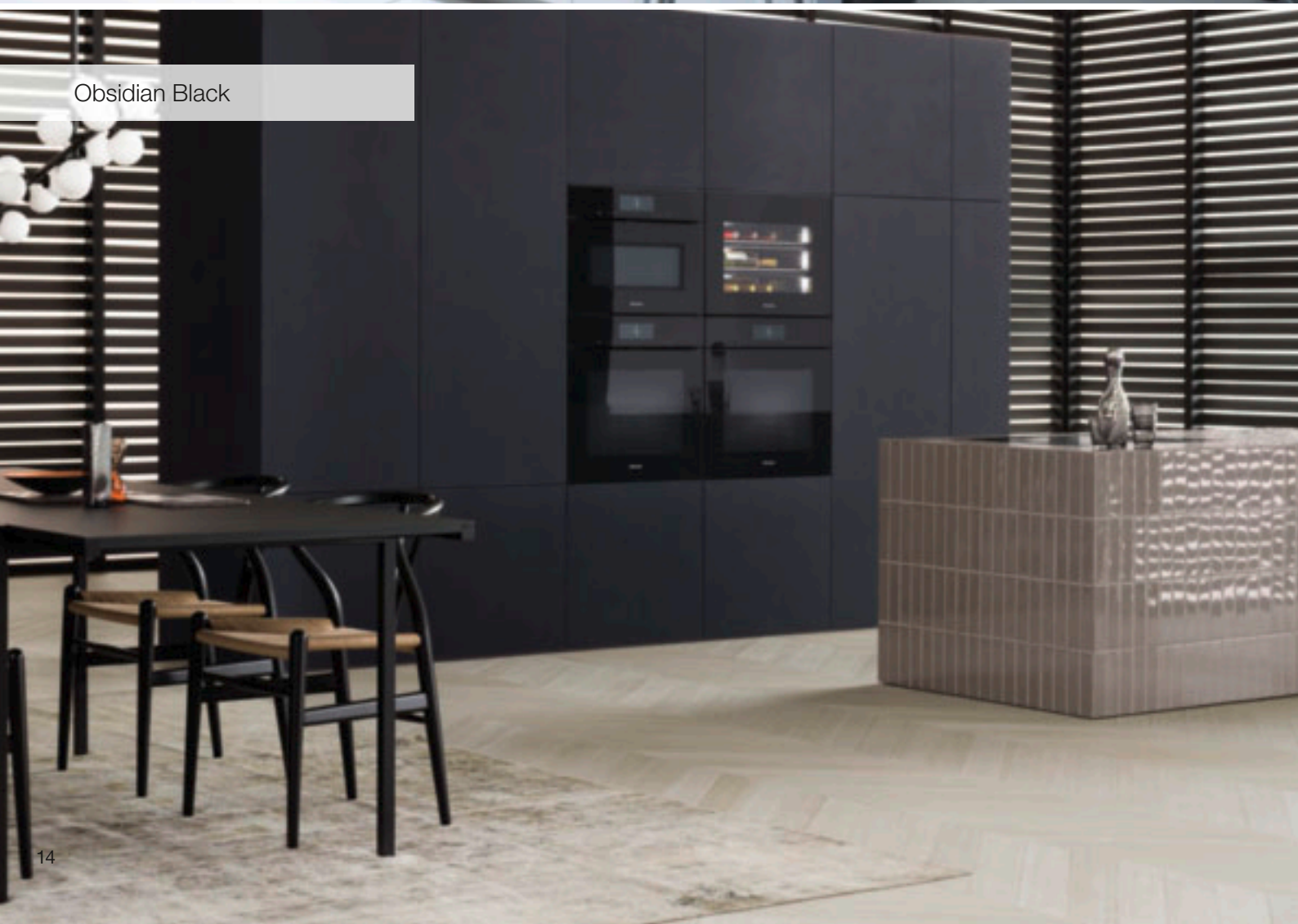


# DesignLine colours

A choice of four options



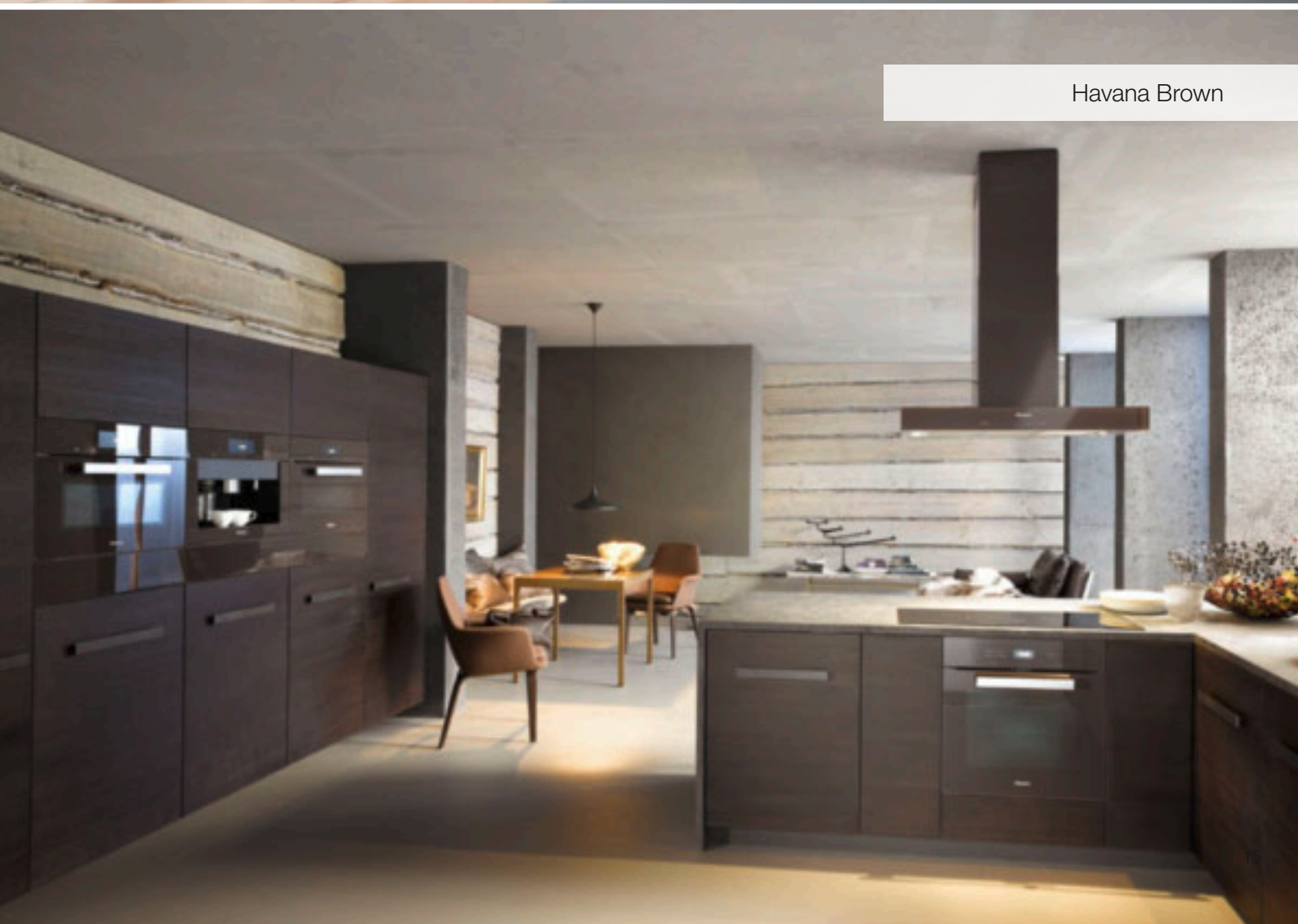
Stainless steel/CleanSteel



Obsidian Black



Brilliant White



Havana Brown

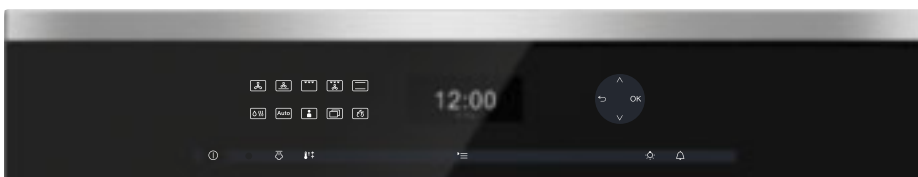
# Precise controls and intuitive operation

## A wide range of user interfaces

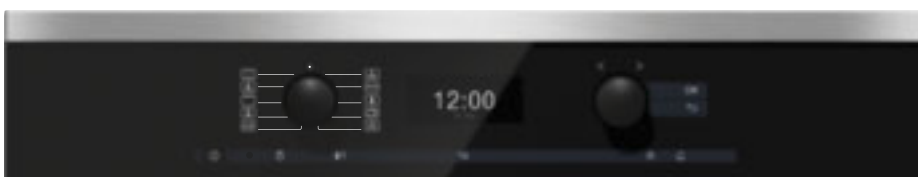
All Generation 6000 appliances are equipped with controls based on a common underlying logic. For example, the display is always positioned centrally - regardless of which user interface you choose. The array of sensors is the central element on all user interfaces for functions which you can select directly during a cooking process.



**SensorTronic:** a characteristically simple 5-line TFT display with laterally positioned sensor controls presents menu content clearly.



**DirectSensor:** operating modes are selected by a single touch of one of the symbols positioned to the left of the display. The touch element to the right of the display is used to navigate through the various elements.



**DirectControl:** operating modes are selected by turning the classic rotary control on the left hand side. Settings within the 4-line text display, such as temperature or time, are selected via the control 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 information such as temperature and time settings appear in a 7-segment LC display.

### M Touch

The innovative M Touch display is simple to operate and self-explanatory. The appliances can be operated quickly and intuitively by pressing or swiping the clear text touch screen. Many functions can be chosen at the touch of a fingertip. The central display with white text and symbols on a black background ensures perfect visibility of information. Where user prompts are required, information is presented in colour.





Main menu

11:00



Oven functions

Auto

Automatic programmes



Special applications



User programmes

Se





# Appliance combinations from Miele

A wide range of choices for baking, roasting, steaming and heating

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

Solo appliances offer one type of heating method and include ovens, steam ovens, microwave ovens and heated drawers. Miele combination appliances use two different methods of heating and are the ideal partner for a classic oven.

Miele appliances are perfect for combining with one another, for instance a 45 cm high appliance together with a 14 cm high Miele gourmet warming drawer fit perfectly in a 60 x 60 cm niche.

In small kitchens, combining appliances offers the advantage of more than one method of cooking in a small space. For instance an oven together with a microwave oven or steam oven and a drawer will fit into a tall unit in a niche that is 120 cm high.

## Solo appliances



Conventional solo ovens - all-round talent



Steam ovens - for healthy food



The microwave oven - always ready for use



Warming drawers - perfect for pre-heating crockery and coffee cups.

## Combination appliances



Microwave combination ovens - compact and powerful



Steam combination ovens - perfect in combination mode



The steam oven with microwave - healthy and fast preparation of food guaranteed



Gourmet warming drawers - the perfect partner for pre-heating crockery, keeping food warm and low temperature cooking



2 Cappuccino

Miele

12:00

# Plumbed in appliances from Miele

Several appliances in the Miele product family are plumbed into the mains water supply.

These include:

- Steam ovens with microwave
- Refrigeration appliances
- Coffee machines
- Steam combination ovens

This offers many benefits which make the preparation of food and drinks convenient and user-friendly:

- The appliance is always ready for use.
- Only fresh water is used.
- The water container does not need to be replenished.
- Cleaning and maintenance is significantly reduced.
- Condensate is pumped out of the steam combination oven.



# Domestic appliance networking with Miele@home\*

Freedom at home



## SmartStart

Automatic start of your appliances when electricity is available at a cheap rate or your own solar panels deliver sufficient electricity.



## Smart Home

With a sophisticated partner, network-enabled Miele domestic appliances can be integrated into an existing Smart Home.

Whether you are at home or out and about – you want to be able to rely on your domestic appliances. Networking of your appliances opens up more options that give your dynamic life more convenience, quality and safety. When approaching the subject of networking domestic appliances, we place the potential benefit and usefulness for the user at the centre of attention. With in-house developed functionalities, mobile controls and new connection technologies we offer a system that gives you more freedom and supports you in living every day as you want to – effectively and sustainably: Miele@home.



## SuperVision

With SuperVision the status of your domestic appliances is always visible at a glance without having to get your smartphone out – very discretely on the display of your kitchen appliances.

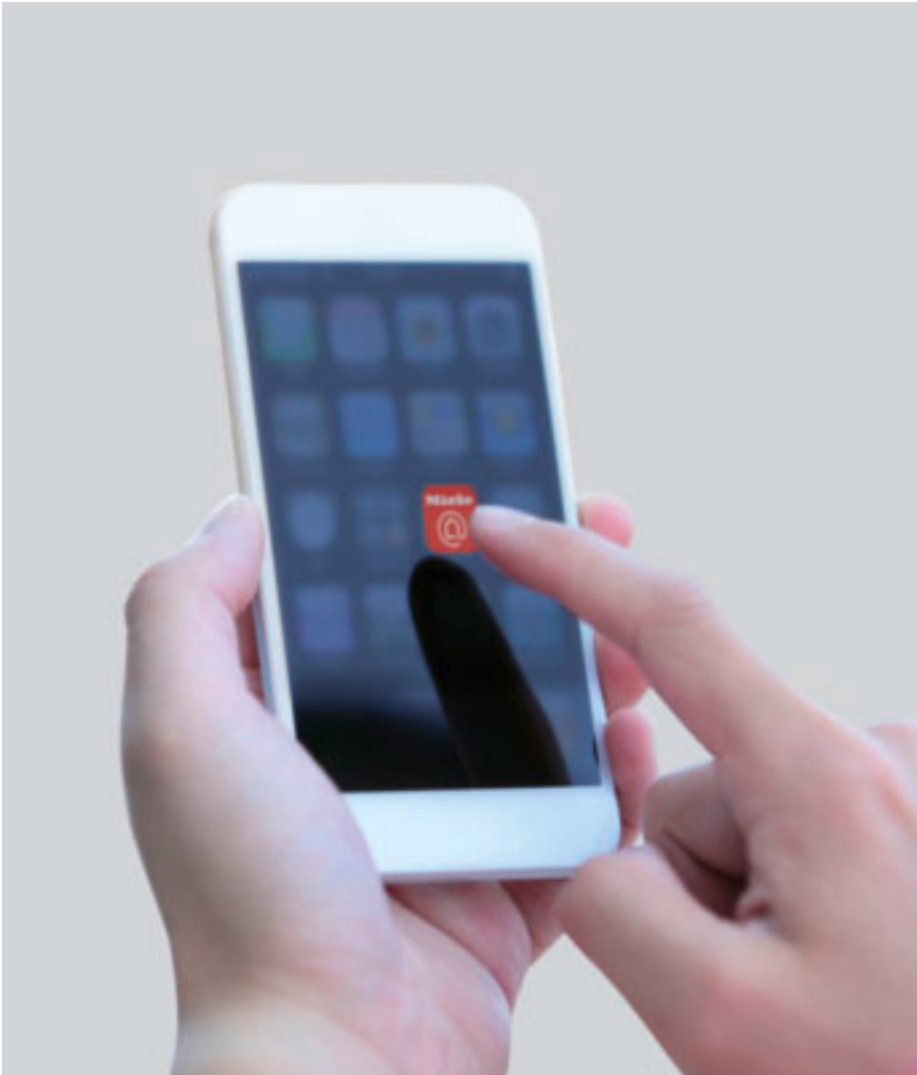


## WiFiConn@ct

The networking of individual Miele domestic appliances is directly via the home's WiFi router.

# Miele@mobile app\*\*

Everything under control – when out and about or at home



## Recipes

Here you can find the right recipe for every event quickly. Incorporated how-to videos makes it really easy to cook food.



## ShopConn@ct

With ShopConn@ct you can conveniently buy the essential supplies such as dishwasher tabs and detergent cartridges for your domestic appliances via the Internet.

The Miele@mobile app offers a wide range of functions to enable you to monitor and operate your appliances to achieve the best possible results.



## MobileControl

With MobileControl you can for example select a programme on your washing machine, tumble dryer and dishwasher even when you are not at home.

## Miele Assistant

The interactive Miele Assistant recommends the most suitable programme. This ensures that you always achieve perfect wash and rinse results.

\* Depends on model

\*\* Available for a mobile device (min. requirement Android 4.2+ and iOS 9+)





# Directly below the hob or at eye level

## Miele built-in oven niche dimensions, oven capacities and cleaning systems

### Niche dimensions



**Extra-large**  
90 cm wide, 48 cm high



**Large**  
60 cm wide, 60 cm high



**Compact**  
60 cm wide, 45 cm high

### Oven capacities



**Extra-large**  
90 litres, 3 shelf levels



**Large**  
76 litres, 5 shelf levels



**Compact**  
49 litres, 3 shelf levels

### Cleaning systems

The food - simply delicious. But what about the cleaning? Miele provides two different options to make cleaning as easy as possible: PerfectClean and pyrolytic cleaning.



PerfectClean



Pyrolytic cleaning



PyroFit accessories



# Which features are particularly important to you?

## The product highlights\* for built-in ovens

**Exclusive to Miele** **Moisture plus<sup>1)</sup>** 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: in 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 probe<sup>2)</sup>** No supervision necessary: the countdown indicator tells you exactly when the meat, fish or poultry will be ready.

**Exclusive to Miele** **FlexiClip telescopic runners<sup>3)</sup>** Flexible and safe: you can baste or turn meat outside the hot oven without the risk of getting burned.

**Automatic programmes** Conjuring up over 100 dishes with ease: whether it is bread, cakes or meat - everything is cooked automatically.

**Exclusive to Miele** **Special applications** For more unusual cooking methods: user convenience with a variety of special programmes such as drying fruit.

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

\* Features vary depending on model

<sup>1)</sup> with patented water intake function Patent: EP 2 190 295 B1

<sup>2)</sup> Patent: EP 1 985 983 B1

<sup>3)</sup> Patent: DE 10 2006 015 444 B4 (HF 70, 71, 72, 92)

# The perfect programme for all your food

Miele programmes for cooking, baking and roasting\*



## Fan plus

Superbly light and fluffy: ideal for gentle baking and roasting on up to three levels.



## Conventional heat

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



## Moisture plus

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



## Intensive bake

Crispy bases, delicious toppings: whether pizza, quiche or fresh fruit flans - a succulent topping on a crispy base.



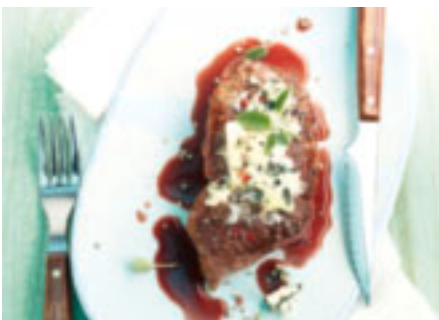
## Auto roast

Meat stays tender: the meat is seared using a high temperature, then cooked at a lower roasting temperature.



## Fan grill

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



## Full grill

Versatile: for grilling large quantities of steak, sausages, kebabs, etc.



## Economy grill

Designed for small quantities: ideal for food such as steak and sausages. Perfect every time.



## Top heat

Perfect finish: for a perfect topping when cooking gratins and bakes and for browning.



**Bottom heat**

Using bottom heat only; perfect for cooking food in a bain marie or for browning from underneath.



**Defrost**

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



**Rapid heat-up**

When you're in a rush: this programme heats the oven up extra quickly.



**Gentle bake**

The perfect roast: succulent roasts cooked in the most energy efficient way.



**Automatic programmes**

Conjuring up over 100 dishes with ease: bread, cakes or meat – fully automatic cooking processes.



**Low-temperature cooking**

For perfect results: with low temperatures, meat recipes automatically become specialities.



**Special applications**

For the more unusual: Miele offers a variety of special programmes such as drying fruit.



**User programmes**

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

\* Programmes vary depending on model

# What do the icons mean?


## All icons for built-in ovens at a glance


The charts on the following pages contain detailed information about Miele built-in ovens.


Icons of the most important features are shown with each appliance. They are explained in more detail below.





**Controls**  
Indicates what type of controls the appliance has.

 Intuitive fingertip control


 Sensor controls with backlit numerical keypad and a 5 line clear text display

 Sensor controls and 4 line clear text display


 Retractable rotary dials and 4 line clear text display


 Retractable rotary dials and an LC display


**Cabinet volume**  
Indicates the capacity inside the appliance.

 Miele PureLine ovens offer oven capacities from 49 to 90 litres


**Cleaning and care**  
Indicates what type of cleaning system the appliance has.

 Patented surface finish offers unbeatable cleaning convenience


 Self-cleaning oven cabinet

 Oven interior and accessories are spotless after pyrolytic cleaning


**Energy efficiency categories**  
This icon shows the appliance's energy efficiency class

 Miele built-in ovens are either energy efficiency class A+ or A


**Moisture plus**  
Indicates whether the appliance has the Moisture plus function.

 A combination of hot air and moisture for perfect baking and roasting results

**FlexiClip fully telescopic runners**  
Indicates whether the appliance has FlexiClip runners.

 Fully telescopic runners for safe and secure handling of the baking trays and racks outside the oven cavity

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

 For cooking food automatically

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



Precise temperature controlled cooking

- ■ ■ **Low-temperature cooking**
- ■ ■ Indicates whether the appliance
- ■ ■ has this programme.



Low-temperature cooking for perfectly cooked meat

# Single ovens

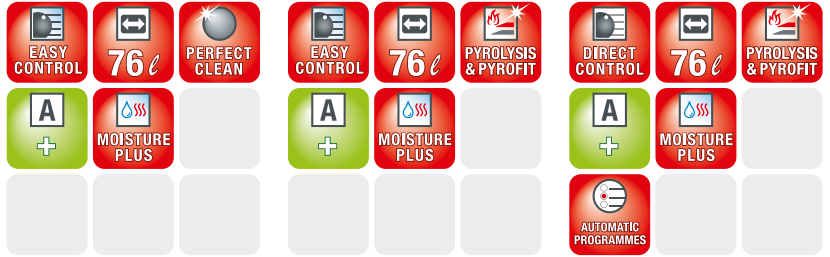
## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6200 BP	H 2661-1 B	H 2661-1 BP
<b>Design</b>			
Display	EasyControl	EasyControl	EasyControl
Retractable dials/Clear text/Symbols	●/●●	●/●●	●/●●
<b>Convenience features</b>			
Precise temperature regulation	30 – 300°C	50 – 250°C	50 – 250°C
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
<b>Operating modes</b>			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full grill/Economy grill/Fan grill	●/-/●	●/-/●	●/-/●
Moisture plus	●	-	-
Automatic programmes	-	-	-
Country-specific automatic programmes	-	-	-
Low temperature cooking	-	-	-
Auto roast	-	-	-
<b>User convenience</b>			
Touch2Open	-	-	-
Manual/Auto/Timed steam injection	●/●/-	-/-/-	-/-/-
Time of day display/Date display	●/-	●/-	●/-
Minute minder/Time buffer in h	●/200	●/-	●/-
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	-/-	-/-
User programmes/Programmable settings	-/●	-/●	-/●
Miele@mobile	-	-	-
<b>Door</b>			
SoftOpen	-	-	-
CleanGlass door/Door contact switch	●/-	●/-	●/-
<b>Oven compartment</b>			
Oven compartment volume in l	49	76	76
No. of shelf levels/numbered shel levels	3/●	5/●	5/●
No. of halogen lamps	1	1	1
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	-	●	-
Pyrolytic self-cleaning	●	-	●
Catalyser heated/unheated	-/●	-/-	-/●
Hinged grill element	●	●	●
<b>Efficiency and sustainability</b>			
Energy efficiency class	A+	A+	A+
Residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
<b>Safety</b>			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	-/●	●/●
<b>Technical data</b>			
Total rated load in kW/Voltage in V/Fuse rating in A	3.2/230/20	3.5/230/20	3.5/230/20
<b>Standard accessories</b>			
Baking tray/Universal tray with PerfectClean	1/1	-/1	-/1
Baking and roasting rack without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1	1/-/-	1/-/-
FlexiClip runners without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/-	-/-/-
Side racks without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	1 pair/-/-	1 pair/-/-
<b>Colours</b>			
Graphite grey	-	-	-
CleanSteel	●	●	●
Brilliant white	-	-	-
Obsidian black	-	-	-
Havana brown	-	-	-





Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model /Sales designation	H 6260 B	H 6260 BP	H 6460 BP
<b>Design</b>			
Display	EasyControl	EasyControl	DirectControl
Retractable dials/Clear text/Symbols	●/●/●	●/●/●	●/●/●
<b>Convenience features</b>			
Precise temperature regulation	30 - 300°C	30 - 300°C	30 - 300°C
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
<b>Operating modes</b>			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full grill/Economy grill/Fan grill	●/-/●	●/-/●	●/-/●
Moisture plus	●	●	●
Automatic programmes	-	-	More than 60
Country-specific automatic programmes	-	-	-
Low temperature cooking	-	-	-
Auto roast	-	-	●
<b>User convenience</b>			
Touch2Open	-	-	-
Manual/Auto/Timed steam injection	●/●/-	●/●/-	●/●/●
Time of day display/Date display	●/-	●/-	●/●
Minute minder/Time buffer in h	●/200	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	-/●	-/●	20/●
Miele@mobile	-	-	-
<b>Door</b>			
SoftOpen	-	-	-
CleanGlass door/Door contact switch	●/-	●/-	●/●
<b>Oven compartment</b>			
Oven compartment volume in l	76	76	76
No. of shelf levels/numbered shel levels	5/●	5/●	5/●
No. of halogen lamps	1	1	1
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Oven compartment with PerfectClean and catalytically enamelled liners	●	-	-
Pyrolytic self-cleaning	-	●	●
Catalyser heated/unheated	-/-	-/●	-/●
Hinged grill element	●	●	●
<b>Efficiency and sustainability</b>			
Energy efficiency class	A+	A+	A+
Residual heat utilisation/Rapid heat-up	-/●	-/●	●/●
<b>Safety</b>			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
<b>Technical data</b>			
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/230/20	3.5/230/20	3.5/230/20
<b>Standard accessories</b>			
Baking tray/Universal tray with PerfectClean	1/1	1/1	1/1
Baking and roasting rack without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/1/-	-/1/-	-/1/-
FlexiClip runners without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/-	-/-/-	-/-/-
Side racks without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/1 pair/-	-/1 pair	-/1 pair
<b>Colours</b>			
Graphite grey	-	-	-
CleanSteel	●	●	●
Brilliant white	-	-	●
Obsidian black	-	-	●
Havana brown	-	-	●

# Single ovens

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6461 BP	H 6461 BPX ArtLine handleless	H 6660 BP
<b>Design</b>			
Display	DirectSensor	DirectSensor	SensorTronic
Retractable dials/Clear text/Symbols	●/●/●	●/●/●	-/●/-
<b>Convenience features</b>			
Precise temperature regulation	30 – 300°C	30 – 300°C	30 – 300°C
Wireless food probe/Food probe with cable	-/-	-/-	-/●
Crisp function	-	-	●
<b>Operating modes</b>			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/●
Full grill/Economy grill/Fan grill	●/-/●	●/-/●	●/●/●
Moisture plus	●	●	●
Automatic programmes	More than 60	More than 60	More than 100
Country-specific automatic programmes	-	-	-
Low temperature cooking	-	-	●
Auto roast	●	●	●
<b>User convenience</b>			
Touch2Open	-	●	-
Manual/Auto/Timed steam injection	●/●/●	●/●/●	●/●/●
Time of day display/Date display	●/●	●/●	●/●
Minute minder/Time buffer in h	●/200	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Miele@mobile	-	-	●
<b>Door</b>			
SoftOpen	-	●	-
CleanGlass door/Door contact switch	●/●	●/●	●/●
<b>Oven compartment</b>			
Oven compartment volume in l	76	76	76
No. of shelf levels/numbered shel levels	5/●	5/●	5/●
No. of halogen lamps	1	1	2
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	-	●
Oven compartment with PerfectClean and catalytically enamelled liners	-	-	-
Pyrolytic self-cleaning	●	●	●
Catalyser heated/unheated	-/●	-/●	●/-
Hinged grill element	●	●	●
<b>Efficiency and sustainability</b>			
Energy efficiency class	A+	A+	A+
Residual heat utilisation/Rapid heat-up	●/●	●/●	●/●
<b>Safety</b>			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
<b>Technical data</b>			
Total rated load in kW/Voltage in V/Fuse rating in A	3.5/230/20	3.5/230/20	3.7/230/20
<b>Standard accessories</b>			
Baking tray/Universal tray with PerfectClean	1/1	1/1	1/1
Baking and roasting rack without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1	-/-/1	-/-/1
FlexiClip runners without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/-	-/-/-	-/-/-
Side racks without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/1 pair	-/-/1 pair
<b>Colours</b>			
Graphite grey	-	●	-
CleanSteel	●	-	●
Brilliant white	-	●	-
Obsidian black	-	●	-
Havana brown	-	-	-

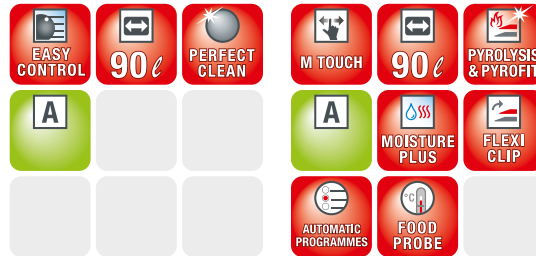


Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6860 BP	H 6860 BPX ArtLine handleless
<b>Design</b>		
Display	M Touch	M Touch
Retractable dials/Clear text/Symbols	-/●/-	-/●/-
<b>Convenience features</b>		
Precise temperature regulation	30 – 300°C	30 – 300°C
Wireless food probe/Food probe with cable	●/-	●/-
Crisp function	●	●
<b>Operating modes</b>		
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●
Moisture plus	●	●
Automatic programmes	More than 100	More than 100
Country-specific automatic programmes	●	●
Low temperature cooking	●	●
Auto roast	●	●
<b>User convenience</b>		
Touch2Open	-	●
Auto/Manual/Timed steam injection	●/●/●	●/●/●
Time of day display/Date display	●/●	●/●
Minute minder/Time buffer in h	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●
User programmes/Programmable settings	20/●	20/●
Miele@mobile	●	●
<b>Door</b>		
SoftOpen	-	●
CleanGlass door/Door contact switch	●/●	●/●
<b>Oven compartment</b>		
Oven compartment volume in l	76	76
No. of shelf levels/numbered shel levels	5/●	5/●
No. of halogen lamps	3	3
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	-
Oven compartment with PerfectClean and catalytically enamelled liners	-	-
Pyrolytic self-cleaning	●	●
Catalyser heated/unheated	●/-	●/-
Hinged grill element	●	●
<b>Efficiency and sustainability</b>		
Energy efficiency class	A+	A+
Residual heat utilisation/Rapid heat-up	●/●	●/●
<b>Safety</b>		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	3.7/230/20	3.7/230/20
<b>Standard accessories</b>		
Baking tray/Universal tray with PerfectClean	1/1	1/1
Baking and roasting rack without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1	-/-/1
FlexiClip runners without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/1 pair
Side racks without PerfectClean/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/1 pair
<b>Colours</b>		
Graphite grey	-	●
CleanSteel	●	-
Brilliant white	●	●
Obsidian black	●	●
Havana brown	●	-

# Single ovens

## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6290 B	H 6890 BP
<b>Design</b>		
Display	EasyControl	M Touch
Retractable dials/Clear text/Symbols	●/●/●	-/●/-
<b>Convenience features</b>		
Precise temperature regulation	50 – 270°C	30 – 300°C
Wireless food probe	-	●
Rotisserie	-	●
<b>Operating modes</b>		
Fan plus/Intensive bake/Gentle bake/Defrost	●/-/●/-	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/●
Full grill/Economy grill/Fan grill	●/-/●	●/●/●
Moisture plus	-	●
Automatic programmes	-	More than 100
Country-specific automatic programmes	-	●
Low temperature cooking	-	●
Auto roast	-	●
<b>User convenience</b>		
Auto/Manual/Timed steam injection	-/-/-	●/●/●
Time of day display/Date display	●/-	●/●
Minute minder/Time buffer in h	●/-	●/200
Start-stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperature	-/-	●/●
User programmes/Programmable settings	-/●	20/●
Miele@mobile	-	●
<b>Door</b>		
CleanGlass door/Door contact switch	●/-	●/●
<b>Oven compartment</b>		
Oven compartment volume in l	90	90
No. of shelf levels/numbered shel levels	3/●	3/●
No. of halogen lamps	2	4
TwinPower hot air fan	●	●
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Oven compartment with PerfectClean and catalytically enamelled rear liner	●	-
Pyrolytic self-cleaning	-	●
Heated catalyser	-	●
Hinged grill heater element	●	●
<b>Efficiency and sustainability</b>		
Energy efficiency class	A	A
Residual heat utilisation/Rapid heat-up	●/●	●/●
<b>Safety</b>		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	3.7/230/20	5.6/230/30
<b>Standard accessories</b>		
Universal tray with PerfectClean	1	2
Baking and roasting rack with PerfectClean/suitable for pyrolytic cleaning	1/-	-/2
FlexiClip runners with PerfectClean/suitable for pyrolytic cleaning	-/-	-/2 pairs
Side racks with PerfectClean/suitable for pyrolytic cleaning	1 pair/-	-/1 pair
<b>Colours</b>		
Graphite grey	-	-
CleanSteel	●	●
Brilliant white	-	-
Obsidian black	-	-
Havana brown	-	-



# Glossary

## Miele built-in ovens

### **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 conveniently activated and deactivated.

### **Appliance cooling system and touch-cool fronts**

All surfaces of and around Miele ovens remain cool. 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 and bread, etc. 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 taste. Thanks to special automatic programmes for low-temperature cooking, you can enjoy perfectly cooked meat comparable to that of a restaurant.

### **CleanSteel**

Miele stainless-steel appliances feature a particularly high-grade CleanSteel finish. This allows for exceptionally easy cleaning. Fingerprints are nearly invisible on CleanSteel.

### **Clock/timer functions**

Miele 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.

### **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. 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 excel with very low energy consumption values. Most Miele ovens have an A+ energy-efficiency rating. This protects the environment - and your household budget.

### **FlexiClip fully telescopic runners <sup>1)</sup>**

Fully telescopic runners allow baking trays, baking and roasting racks and Gourmet oven dishes to be pulled clear of the oven, safely and securely. This is convenient for basting a roast or turning food over outside the hot oven without the risk of burning yourself on the hot cooking 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. No more need to watch the cooking process.

### **Individual settings**

With many Miele appliances it is possible to alter the factory-set parameters, for example language, buzzer, display brightness.

### **Moisture plus <sup>3)</sup>**

Perfect results adding moisture to the cabinet (Fan plus, Intensive bake, Conventional heat, Auto roast). Meat becomes tender and succulent and gets an appetising browned crust. Bread and rolls taste as if fresh from the bakery. The bursts of steam in Moisture plus can be programmed for greater convenience. Moisture plus is also used in various other automatic programmes.

### **Miele@home**

Several Miele domestic appliances are communication enabled for integration into a network.

### **Residual heat utilisation**

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

### **Rotisserie**

The rotisserie 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 features**

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, and in the sides depending on model. During the cooking process, grease residue is continually broken down, helping to keep the oven and cooking accessories clean. This helps to keep the cleaning effort 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**

Certain applications in daily life in the kitchen only work perfectly if a particular temperature is chosen or a particular climate is present in the cooking compartment. This applies, for example, to proving dough or drying fruit.

### **Special automatic programmes**

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

### **Touch2Open**

Typical Miele: Touch2open turns cooking into a magical experience while delivering the perfect solution for handleless kitchen designs. By touching the relevant symbol on the control panel, 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.

### **TwinPower hot air fans**

The hot air fan with two heaters and two fans in the 90 cm wide oven ensures extremely fast heating of the oven and optimal circulation of hot air. 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: operating mode, temperature and time can be set individually. 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.

### **Wireless food probe<sup>2)</sup>**

Customised and precise roasting of meat, fish and poultry by measuring the core temperature, incl. countdown indicator. Supervising the process is no longer necessary. Handling of the food probe is very user-friendly. It is always at hand as it is stored in the oven door.

### **XXL oven cabinet**

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

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

<sup>2)</sup> Patent: EP 1 985 983 B 1

<sup>3)</sup> with patented water intake function - Patent: EP 2 190 295 B1





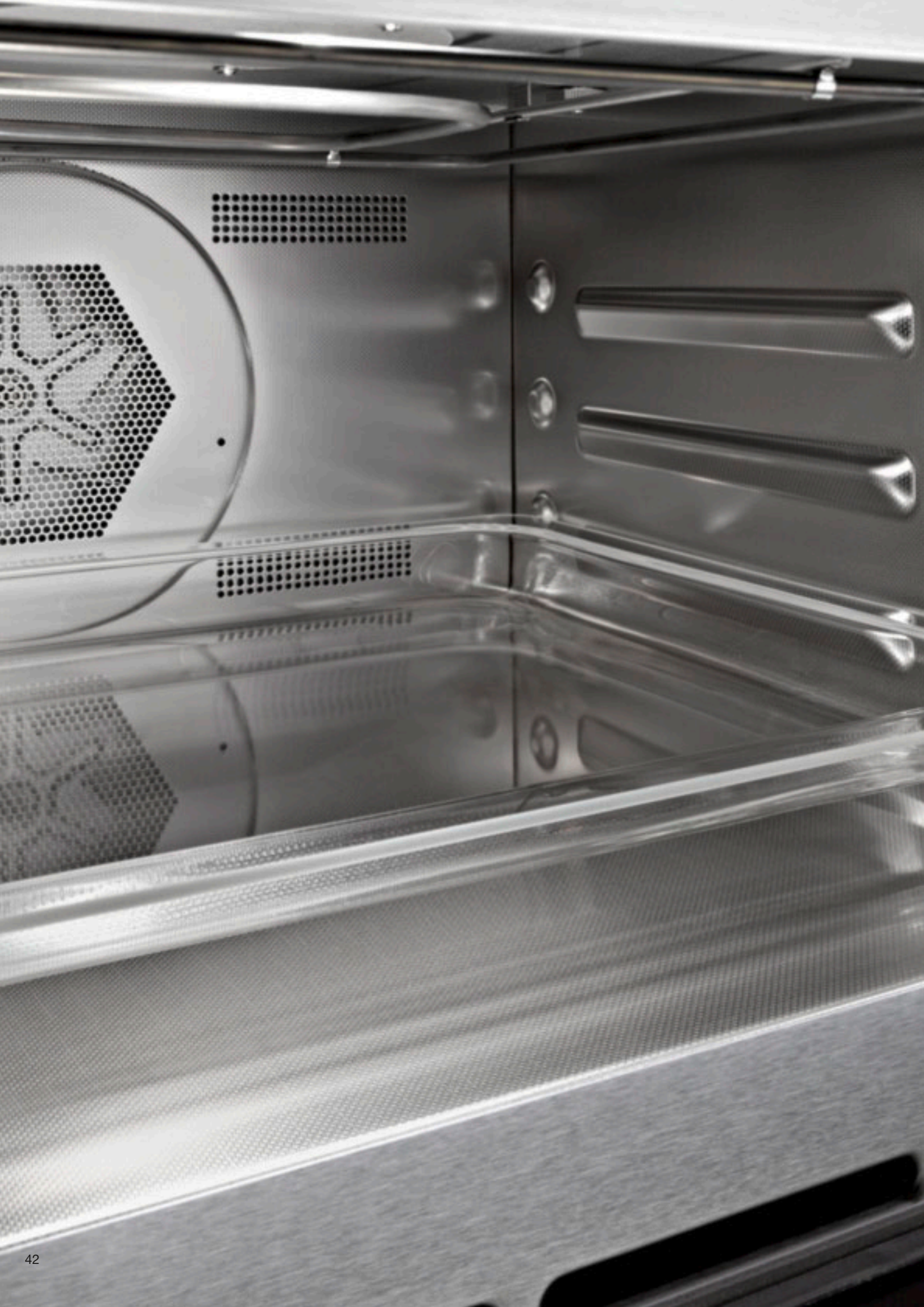


Two in one!

## Miele 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 operating modes such as Fan plus and at the same time it is a powerful microwave oven.

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



# Which features are particularly important to you?

## Microwave combination oven highlights\*

**Exclusive to Miele** **Stainless-steel cabinet with PerfectClean finish and linen-weave pattern<sup>1)</sup>**

The inner cabinet of a microwave combination oven is made from stainless steel with a special linen-weave finish. This surface is also finished with PerfectClean making it less sensitive to scratching and considerably easier to clean than a conventional stainless steel oven interior. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.



### Microwave combination modes

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

### Quick microwave

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

**Exclusive to Miele** **Automatic programmes**

Conjuring up over 100 dishes with ease: whether it is bread, cakes or meat - everything is cooked fully automatically.

### Food probe

Stress-free menu planning: the time left display will let you when your food is done to a turn.

**Exclusive to Miele** **Popcorn button**

At the touch of a button: making a packet of microwave popcorn is quick and easy.

\* Features vary depending on model

<sup>1)</sup> Patent: EP 1 345 474 B1



**Fan plus**

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



**Conventional heat**

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



**Intensive bake**

Crispy bases, delicious toppings: pizza, quiche and fresh fruit flans. Crispy underneath whilst the top stays moist.

# The perfect programme for all your food

## Programmes for cooking, baking and roasting\*



### Auto roast

Meat stays tender: meat is seared using a high temperature, then cooked at a lower roasting temperature.



### Fan grill

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



### Grill

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



### Gentle bake

The perfect roast: succulent roasts cooked in the most energy efficient way.



### Bottom heat

Using bottom heat only: perfect for cooking food in a bain marie or for browning from underneath.



### Defrost

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



### Rapid heat-up

When you're in a rush: this programme heats the oven up extra quickly.



### Automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes or poultry – fully automatic cooking processes.

\* Programmes vary depending on model


# The perfect programme for all your food

## Programmes for cooking, baking and roasting\*



**Auto** **Low-temperature cooking**  
For perfect results: with low temperatures, meat recipes automatically become specialities.




 **Special applications**  
For the more unusual: Miele offers a variety of special programmes such as drying fruit.




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




 **Microwave mode**  
Wide range of applications: cooking, heating, 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 grilling steak, sausages, kebabs, rolled meat etc.



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



# What do the icons mean?

## All icons for microwave combination ovens at a glance

The charts on the following pages contain detailed information about Miele microwave combination ovens.

Icons for the most important features are shown with each appliance. They are explained in more detail below.



**Controls**  
Indicates what type of controls the appliance has.

Intuitive fingertip control

Sensor controls with backlit numerical keypad and a 5 line clear text display

Sensor controls and 4 line clear text display

Retractable rotary dials and a 4 line clear text display

Retractable rotary dials and an LC display

**Cabinet volume**  
Indicates the capacity inside the appliance

43 litres

**Cleaning and care**  
Indicates whether the oven interior 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 has combination mode programmes.

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

**Popcorn**  
Indicates whether the appliance has the "Popcorn" function.

It's quick and easy to make microwave popcorn.

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

For cooking food automatically

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

Precise temperature controlled cooking

**Low-temperature cooking**  
Indicates whether the appliance has this programme.

Low-temperature cooking for perfectly cooked meat



# Microwave combination ovens

## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6200 BM	H 6400 BM
<b>Design</b>		
Display	EasyControl	DirectControl
Retractable dials/Clear text/Symbols	●/●/●	●/●/●
<b>Convenience features</b>		
Precise oven temperature regulation	30 – 250°C	30 – 250°C
Electronically controlled microwave power	●	●
Power levels in W	80/150/300/450/600/850/1000 W	80/150/300/450/600/850/1000 W
Food probe with cable	–	–
<b>Operating modes</b>		
Fan plus/Intensive bake/Gentle bake/Defrost	●/-/●/●	●/-/●/●
Conventional heat/Bottom heat/Top heat	-/-/-	-/-/-
Full grill/Fan grill	●/●	●/●
Automatic programmes	–	More than 60
Country-specific automatic programmes	–	–
Auto roast	●	●
Low temperature cooking	–	–
Microwave solo	●	●
Microwave with AutoRoast/Microwave with Grill	●/-	●/●
Microwave with Fan plus/Microwave with Fan grill	●/-	●/●
Special applications	–	●
<b>User convenience</b>		
Touch2Open	–	–
Popcorn function	●	●
Time of day display/Date display	●/-	●/●
Minute minder/Time buffer in h	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●
Recommended microwave output for each operating mode	●	●
Quick microwave	●	●
User programmes/Programmable settings	-/●	20/●
Miele@mobile	–	–
<b>Door</b>		
SoftOpen	–	–
CleanGlass door/Door contact switch	●/●	●/●
<b>Oven compartment</b>		
Oven compartment volume in l	43	43
No. of halogen lamps	1	1
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Stainless-steel oven compartment with linen-weave pattern	●	●
PerfectClean finish	●	●
Hinged grill element	●	●
<b>Efficiency and sustainability</b>		
Residual heat utilisation/Rapid heat-up	-/●	●/●
<b>Safety</b>		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
<b>Standard accessories</b>		
Baking and roasting rack with PerfectClean/Glass tray	1/1	1/1
<b>Colours</b>		
Graphite grey	–	–
CleanSteel	●	●
Brilliant white	–	●
Obsidian black	–	●
Havana brown	–	●

# Microwave combination ovens

## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6401 BM	H 6401 BMX ArtLine handleless
<b>Design</b>		
Display	DirectSensor	DirectSensor
Retractable dials/Clear text/Symbols	-/●/●	-/●/●
<b>Convenience features</b>		
Precise oven temperature regulation	30 – 250°C	30 – 250°C
Electronically controlled microwave power	●	●
Power levels in W	80/150/300/450/600/850/1000 W	80/150/300/450/600/850/1000 W
Food probe with cable	-	-
<b>Operating modes</b>		
Fan plus/Intense bake/Gentle bake/Defrost	●/-/●/●	●/-/●/●
Conventional heat/Bottom heat/Top heat	-/-/-	-/-/-
Full grill/Fan grill	●/●	●/●
Automatic programmes	More than 60	More than 60
Country-specific automatic programmes	-	-
Auto roast	●	●
Low temperature cooking	●	●
Microwave solo	●	●
Microwave with AutoRoast/Microwave with Grill	●/●	●/●
Microwave with Fan plus/Microwave with Fan grill	●/●	●/●
Special applications	●	●
<b>User convenience</b>		
Touch2Open	-	●
Popcorn function	●	●
Time of day display/Date display	●/●	●/●
Minute minder/Time buffer in h	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●
Recommended microwave output for each operating mode	●	●
Quick microwave	●	●
User programmes/Programmable settings	20/●	20/●
Miele@mobile	-	-
<b>Door</b>		
SoftOpen	-	●
CleanGlass door/Door contact switch	●/●	●/●
<b>Oven compartment</b>		
Oven compartment volume in l	43	43
No. of halogen lamps	1	1
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	-
Stainless-steel oven compartment with linen-weave pattern	-	-
PerfectClean finish	●	●
Hinged grill element	●	●
<b>Efficiency and sustainability</b>		
Residual heat utilisation/Rapid heat-up	●/●	●/●
<b>Safety</b>		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
<b>Standard accessories</b>		
Baking and roasting rack with PerfectClean/Glass tray	1/1	1/1
<b>Colours</b>		
Graphite grey	-	●
CleanSteel	●	-
Brilliant white	-	●
Obsidian black	-	●
Havana brown	-	-



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	H 6600 BM	H 6800 BM	H 6800 BMX ArtLine handleless
<b>Design</b>			
Display	SensorTronic	M Touch	M Touch
Retractable dials/Clear text/Symbols	-/●/-	-/●/-	-/●/-
<b>Convenience features</b>			
Precise oven temperature regulation	30 – 250°C	30 – 250°C	30 – 250°C
Electronically controlled microwave power	●	●	●
Power levels in W	80/150/300/450/600/850/1000 W	80/150/300/450/600/850/1000 W	80/150/300/450/600/850/1000 W
Food probe with cable	●	●	●
<b>Operating modes</b>			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full grill/Fan grill	●/●	●/●	●/●
Automatic programmes	More than 100	More than 100	More than 100
Country-specific automatic programmes	-	●	●
Auto roast	●	●	●
Low temperature cooking	●	●	●
Microwave solo	●	●	●
Microwave with AutoRoast/Microwave with Grill	●/●	●/●	●/●
Microwave with Fan plus/Microwave with Fan grill	●/●	●/●	●/●
Special applications	●	●	●
<b>User convenience</b>			
Touch2Open	-	-	●
Popcorn function	●	●	●
Time of day display/Date display	●/●	●/●	●/●
Minute minder/Time buffer in h	●/200	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
Recommended microwave output for each operating mode	●	●	●
Quick microwave	●	●	●
User programmes/Programmable settings	20/●	20/●	20/●
Miele@mobile	●	●	●
<b>Door</b>			
SoftOpen	-	-	●
CleanGlass door/Door contact switch	●/●	●/●	●/●
<b>Oven compartment</b>			
Oven compartment volume in l	43	43	43
No. of halogen lamps	1	1	1
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	-
Stainless-steel oven compartment with linen-weave pattern	●	●	●
PerfectClean finish	●	●	●
Hinged grill element	●	●	●
<b>Efficiency and sustainability</b>			
Residual heat utilisation/Rapid heat-up	●/●	●/●	●/●
<b>Safety</b>			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
<b>Technical data</b>			
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/20	3.3/230/20	3.3/230/20
<b>Standard accessories</b>			
Baking and roasting rack with PerfectClean/Glass tray	1/1	1/2	1/2
<b>Colours</b>			
Graphite grey	-	-	●
CleanSteel	●	●	-
Brilliant white	-	●	●
Obsidian black	-	●	●
Havana brown	-	●	-

# Glossary

## Miele microwave combination ovens

### Appliance cooling system and cool touch fronts

All surfaces of and around Miele microwave combination ovens remain cool. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. The multi-layer panes 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 regulated programmes for up to 100 dishes, you can cook and roast food, bake cakes and bread etc. without having to select the function, or choose the temperature and duration. Moreover, the cooking temperature, 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 have a particularly high-quality 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 best baking and roasting results are made possible by very small temperature fluctuations as well as a broad range of applications from making yoghurt to roasting meat.

### Food probe

Precise roasting of meat, fish and poultry is achieved by measuring the core temperature. With a countdown indicator there is no need to supervise the cooking process. Handling the food probe is easy and makes menu planning a pleasure.

### Programmable settings

With many Miele models you can change the factory settings, for example language and buzzer volume. So you can adapt your appliance to suit your personal preferences at any time.

### Microwave combination modes

Many dishes can be cooked much faster by combining a traditional cooking function with microwave power - depending on the dish you can make time savings of up to 30%.

### Popcorn button

Make perfect popcorn at the touch of a button. Times and wattages are optimised for a 100 g packet of microwave popcorn. The pre-programmed times can be individually adapted to suit your 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 also be reprogrammed. For example, for your 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. Miele microwave combination ovens switch off early and use residual heat to complete the cooking process.

### Safety features

You can lock the appliance at the touch of a button to prevent unintentional operation, e.g. by children. A Miele microwave combination oven will also automatically switch off if the maximum operating time is exceeded. Peace of mind should you forget to switch the appliance off.

### Special automatic programmes

In addition to a wide range of automatic programmes Miele also offers country specific programmes for five popular dishes. So you can cook Yorkshire pudding or a complicated Beef Wellington perfectly every time - with guaranteed success!

### SoftOpen

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

### Stainless-steel cabinet with PerfectClean finish and linen-weave pattern<sup>1)</sup>

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

### Timer functions

Miele microwave combination ovens offer a range of timer functions and a minute minder. You can select a start and finish time or the duration of the cooking process. Your food will be perfectly cooked at exactly the right time. The process is completed automatically at the programmed time. Furthermore, during a power cut the set time is saved for up to approx. 200 hours.

### Touch2Open

Typical Miele: Touch2open turns cooking into a magical experience while delivering the perfect solution for handleless 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.

### User programmes

With Miele ovens you can create up to 20 user programmes: cooking function, temperature and duration can be individually set. This allows you to access settings for frequently made dishes at the touch of a button - and your good cooking results will be automatically repeated.





# Miele steam ovens

## For healthy cooking

### Niche dimensions

Miele built-in PureLine steam ovens are designed for installation in a 45 cm high niche.



#### Classic

60 cm wide, 45 cm high

### The models

#### Steam ovens

Miele steam ovens operate at temperatures between 40 – 100°C.

Ideal for vegetables, fish, side dishes, desserts and much more.



### External steam generation

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



Exclusive  
to Miele

#### MultiSteam

External steam generation for large oven compartments.



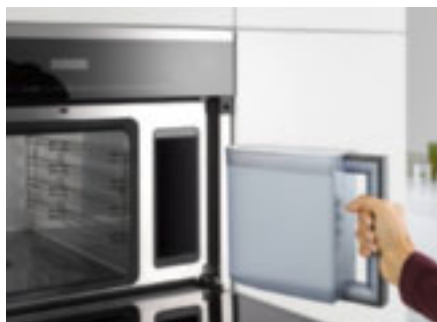


# Which features are particularly important to you?

## Steam oven highlights\*

### **Exclusive to Miele** MultiSteam

Perfection to suit personal taste - 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 as 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 durations and uniform cooking results.



### **Exclusive to Miele** Large cooking compartment and large trays

Using the entire depth: cook large quantities at once, saving time and energy.

### **Simple cleaning**

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

### **Automatic programmes**

Cooking made easy: select one of the many pre-set automatic programmes for cooking, reheating and defrosting.

### **Cooking on three levels**

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

### **Lightweight water container**

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

\* Features vary depending on model



### **Bottling and more**

A Miele steam oven comes into its own with a wide variety of functions and additional uses. It is invaluable when blanching food before freezing and for bottling. It is also ideal for gently defrosting frozen food. And when re-heating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



### **Side dishes**

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



### **Disinfecting baby bottles**

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

# The perfect programme for all your food

## 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 body and soul: fish is cooked precisely in the steam oven and retains its flavour.



### Meat

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



### Desserts

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



### Cooking eggs

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



### 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

Perfect retention of quality: vegetables should be blanched prior to freezing.



### Reheating

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

# The perfect programme for all your food

## The wide range of Miele steam oven applications



### Defrost

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



### Proving dough

Soft bread and delicious cakes: another talent the steam oven has to offer - proving yeast dough at 40 °C.



### Heating damp flannels

Perfect hospitality: flannels can be steamed and offered to guests at the end of the meal.



### Keeping warm function

Delays are no problem: food is kept at serving temperature in the steam oven for up to 15 minutes.



### Extracting juice

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



### Melting chocolate

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



### Skinning

Skinning made quick and easy: tomatoes, nectarines and almonds can be skinned in just one to four minutes in the steam oven.



### Sterilising

The perfect method for bottling: jars are perfectly sterilised for making jam.



### Preserving

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

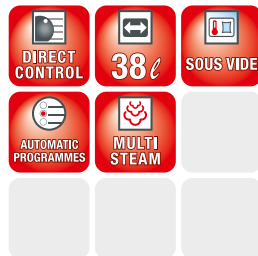


# What do the icons mean?

## All icons for steam ovens at a glance

The charts on the following pages contain detailed information about Miele steam ovens.

Icons for the most important features are shown with each appliance. They are explained in more detail below.



**Steam generation**  
Indicates the type of steam generation

**MULTI STEAM**  
Fast steam generation and uniform steam distribution via 8 steam inlet ports

**Controls**  
Indicates what type of controls the appliance has.

**DIRECT CONTROL**  
Functions and durations are selected using rotary dials, information appears on a LCD display

**EASY SENSOR**  
Sensor controls for temperature and duration and a 7 segment display

**Cabinet volume**  
Indicates the capacity inside the appliance.

**38l**  
Miele built-in steam ovens have a 38 litre capacity cabinet

**Sous vide cooking**  
Indicates whether the appliance has this operating mode.

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

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

**AUTOMATIC PROGRAMMES**  
For cooking food automatically

# Steam ovens

## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DG 6200	DG 6400
<b>Design</b>		
Display	EasySensor	DirectControl
Retractable dials	–	•
<b>Convenience features</b>		
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100
Menu cooking without transfer of taste	•	•
Automatic programmes with programmable settings for cooking results	•	•
Keeping warm	–	•
<b>User convenience</b>		
Steam cooking on up to 3 levels at the same time	•	•
Automatic menu cooking with steam	–	–
Steam reduction before end of programme	•	•
Time of day display/Date display/Minute minder	–/–/–	•/•/•
Start-stop programming	–	•
Actual temperature display/Recommended temperature	•/–	•/•
User programmes/Individual settings	–/•	20/•
<b>Operating modes</b>		
Steam cooking/Sous-vide	•/–	•/•
Automatic programmes	20	More than 75
Defrosting/reheating	–/–	•/•
<b>Door</b>		
CleanGlass door/Clear view door	•/–	•/•
Door hinge	Bottom	Bottom
<b>Oven compartment</b>		
Oven compartment volume in l	38	38
No. of shelf levels	4	4
Tray size per shelf level	1/3 GN + 1/2 GN	1/3 GN + 1/2 GN
MultiSteam module/MultiSteam module with LED lighting	•/–	–/•
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish	•	•
External steam generator	•	•
Floor heater for condensate reduction	•	•
Automatic descaling	•	•
<b>Steam technology and water supply</b>		
MultiSteam/MonoSteam	•/–	•/–
Water reserve for approx. 90 min cooking	•	•
Fresh water container/Capacity in litres	•/2	•/2
<b>Safety</b>		
Cooling system and touch-cool front	•	•
Safety switch-off/System lock	•/–	•/•
Door contact switch	•	•
<b>Technical data</b>		
Total connected load in kW/Voltage in V/Fuse rating in A	3.6/230/20	3.6/230 – 240/20
<b>Standard accessories</b>		
Stainless steel containers perforated/solid	3/–	3/–
Wire rack/Drip tray	•/•	•/•
Cookbook	•	•
<b>Colours</b>		
CleanSteel	•	•

# Glossary

## Miele steam ovens

### **Appliance cooling system and touch cool fronts**

All surfaces of and around the steam oven remain cool. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation 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 easier. Manual selection of temperature and duration is no longer required. 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 stainless steel appliances have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special detergents. Fingerprints are nearly invisible on CleanSteel.

### **Convenient descaling programme**

All Miele steam ovens can be descaled extremely easily with Miele descaling tablets, which are available from the Miele online shop. The appliance alerts you when it needs to be descaled and guides you step by step through the short process.

### **Cooking on three levels**

Miele steam ovens allow you to cook on up to three levels simultaneously - even different dishes. This is because with steam cooking neither odours nor flavours are transferred to other foods. So you can prepare a complete menu for lots of people at the same time. Each dish retains its own unaltered aroma.

### **Electronic temperature control**

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

### **Individual settings**

With 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 cooking compartment and maximum tray size**

The cooking compartment in 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!

### **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 cabinet.

### **MultiSteam**

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

### **Oven interior lighting and clear glass door**

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

### **Quantity-independent cooking**

Whether just a single portion or food for the whole family, whether frozen or fresh food, the cooking time in the Miele steam oven always remains the same. There is no need to weigh food and calculate different cooking durations.

### **Safety features**

You can lock the appliance at the touch of a button - preventing unintentional operation, e.g. by children. A Miele steam oven will also switch off automatically if the maximum operating time is exceeded. Peace of mind should you forget to switch the appliance off yourself.

### **Simple cleaning**

Thanks to external steam generation and a stainless steel oven interior, Miele steam ovens are very easy to clean. No annoying calcium deposits form in the cooking compartment, and the smooth cooking cabinet walls and above all the base of the cooking compartment are easy to clean. After you are finished cooking one wipe is sufficient and everything is dry and shiny again.

### **Sous vide cooking**

Sous vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Meat, fish, vegetables and fruit are perfectly prepared in the vacuum sealing drawer for sous vide cooking.

### **Stainless-steel oven interior**

Ample space for creativity: Miele's steam oven offers a 38 litre oven cabinet. Complete menus can be prepared simultaneously for eight to ten people. There is also enough space in the cooking compartment for larger items of food, e.g. poultry and whole fish. When steam is used for cooking food, Miele cabinets are always made from stainless steel. This professional cabinet is completely rust free and easy to clean.

### **Steam reduction**

Steam is gently released from the cooking compartment just before the end of the cooking process, allowing you to remove food from the oven safely.



100°C

Auto

∇

OK

∧





# Stunning perspectives for your kitchen

## Miele steam combination ovens

### Models

Miele offers two sizes of steam combination ovens. The XXL 68 litre steam combination oven is 60 cm wide and fits in a 60 cm high niche. The XL 48 litre and the standard 32 litre models are 60 cm wide and 45 cm high making them the perfect partner either above a traditional oven or next to it together with a 14 cm high Miele Gourmet warming drawer in a 60 x 60 cm niche. Whichever one you choose, you can look forward to delicious, healthy food.

For information on warming drawers please turn to the relevant section of this brochure.



#### 32 litre steam combination oven

Miele's 32 litre steam combination oven offers 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.



#### 48 litre XL steam combination ovens

The Miele 48 litre XL steam combination ovens have all the functions of a steam oven. They also offers a range of conventional oven functions and, depending on model, a cabled or wireless food probe. Additional combination options with moisture as well as a very large cooking compartment make a steam combination oven for a 45 cm high niche a great all-rounder.



#### 68 litre XXL steam combination ovens

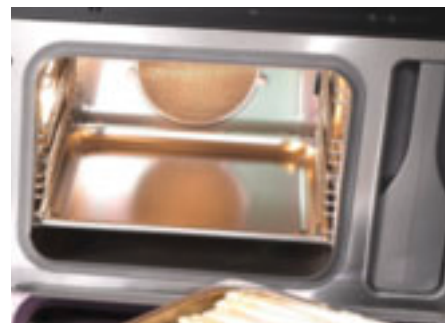
The 68 litre XXL steam combination ovens also offer all the functions of a steam oven as well as a range of conventional oven functions and, depending on model, a cabled or wireless food probe in the classic 60 x 60 cm oven niche.

### External steam generation

Unlike other systems, the steam generator in all Miele steam combination ovens is located outside the cooking compartment. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating. And because limescale cannot build up in the oven, 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 features are particularly important to you?

## Steam combination oven highlights\*

### **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 as 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. Six steam inlet ports ensure fast steam generation, heating up times and steam distribution for uniform cooking results.



### **Exclusive to Miele** Steam combination oven with fully-fledged conventional oven functions

Lots of functions in one appliance: for perfect cooking, roasting and baking results with unlimited combination options.

### **XL and XXL cabinets**

Ample space: complete meals can be cooked for up to ten people at once; sufficient room for poultry or a whole fish.

### **Exclusive to Miele** Motorised lift-up 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: the combination of moisture and hot air ensures excellent baking and roasting results.

### **Exclusive to Miele** Wireless food probe

No supervision necessary: the countdown indicator lets you know exactly when meat, fish or poultry will be ready.

\* Features vary depending on model

# The perfect programme for all your food

## The wide range of Miele steam combination oven applications



### Vegetables

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



### Fish/Seafood

Good for body and soul: fish is cooked to perfection in the steam oven and retains its unique flavour.



### 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 in taste: meat, vegetables, fruit and fish are sealed in vacuum bags for cooking.



### Combination cooking/Fan plus

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



### Combination cooking/Conventioaal 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 for this cooking function.



### Fan plus

Perfect results: ideal for gentle baking and roasting on up to three levels.



### Conventional heat

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



### Full grill

For large quantities: for grilling steak, sausages, kebabs, etc.



### Economy grill

For small quantities: ideal for small amounts of food such as steak 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 on gratins and bakes and when browning food.



### Bottom heat

Perfect results: 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

Immer besser: special baking programme for choux pastry, cakes and rolls.



### Special applications

For the more unusual: Miele offer 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.

Icons for the most important features are shown with each appliance. They are explained in more detail below.



**Controls**  
Indicates what type of controls the appliance has.

Intuitive fingertip control

Sensor controls with backlit numerical keypad and 5 line clear text display

Sensor controls and 4 line clear text display

**Cabinet volume**  
Indicates the capacity inside the appliance.

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

**Sous-vide**  
Indicates whether the appliance has this operating mode.

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

**Automatic programmes**  
Indicates that the appliance has automatic programmes.

Food is cooked fully automatically

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

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

Steam distribution via 1 steam inlet port

**Cleaning and care**  
Indicates what type of cleaning system the appliance has.

Patented surface finish offers unbeatable cleaning convenience

**Lift-up panel**  
Indicates whether the appliance has a Lift-up control panel.

Motorised Lift-up control panel: convenient access to water container, condensate container and food probe at the touch of a button

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

Precise temperature controlled cooking

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

The appliance water supply can be switched from water container to a plumbed water supply



# Steam combination ovens

## Product overview

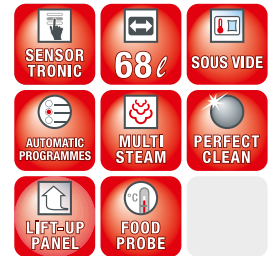


Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DGC 6400	DGC 6600	DGC 6800
<b>Design</b>			
Display/Retractable dials	DirectControl/●	SensorTronic/-	M Touch/-
<b>Convenience features</b>			
Electronic oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Wireless food probe/Food probe with cable	-/-	-/●	●/-
<b>Operating modes</b>			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/More than 85	●/More than 200	●/More than 200
Conventional heat/Top heat/Bottom heat	-/-/-	●/●/●	●/●/●
Intensive bake/Cake plus	-/-	●/●	●/●
Defrost/Reheat	●/●	●/●	●/●
Full grill/Economy grill/Fan grill	-/-/-	●/●/●	●/●/●
<b>User convenience</b>			
Touch2Open/Motorised fascia panel	-/-	-/●	-/●
Automatic menu cooking with steam/Special programmes	-/●	●/●	●/●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming	●	●	●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Miele@mobile	-	●	●
<b>Door</b>			
CleanGlass door/Clear view door/SoftOpen	●/●/-	●/●/-	●/●/-
<b>Oven compartment</b>			
Oven capacity in l	32	48	48
Removable side racks with PerfectClean	●	●	●
No. of halogen lamps	1	1	2
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Stainless-steel oven compartment with PerfectClean/linen surface structure	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programmes Soak/Rinse/Dry/Descale	●/●/●/●	●/●/●/●	●/●/●/●
<b>Steam technology and water supply</b>			
MultiSteam/MonoSteam	-/●	●/-	●/-
Water container with steam generator/Fresh Water container	●/-	-/●	-/●
Condensate container behind motorised fascia panel	-	●	●
Mains water connection/Drain connection	-/-	-/-	-/-
<b>Efficiency and sustainability</b>			
Energy-saving lighting/Rapid heat-up	●/-	●/●	●/●
<b>Safety</b>			
Cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
<b>Technical data</b>			
Total connected load in kW/Voltage in V/Fuse rating in A	3.2/230/20	3.4/230/20	3.4/230/20
<b>Standard accessories</b>			
FlexiClip runners with PerfectClean	-	-	1 pair
Universal tray with PerfectClean/Combi rack with PerfectClean	-/-	1/1	1/1
Stainless steel containers perforated/solid	2/1	1/1	2/1
Cookbook	●	●	●
<b>Colours</b>			
Graphite grey	-	-	-
CleanSteel	●	●	●
Brilliant white	●	-	-
Obsidian black	●	-	-
Havana brown	●	-	-

# Steam combination ovens

## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DGC 6800X ArtLine handleless	DGC 6805	DGC 6660
<b>Design</b>			
Display/Retractable dials	M Touch/--	M Touch/--	SensorTronic/--
<b>Convenience features</b>			
Electronic oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Wireless food probe/Food probe with cable	●/--	●/--	--/●
<b>Operating modes</b>			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/More than 200	●/More than 200	●/More than 200
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Intensive bake/Cake plus	●/●	●/●	●/●
Defrost/Reheat	●/●	●/●	●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
<b>User convenience</b>			
Touch2Open/Motorised fascia panel	●/●	--/●	--/●
Automatic menu cooking with steam/Special programmes	●/●	●/●	●/●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming	●	●	●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Miele@mobile	●	●	●
<b>Door</b>			
CleanGlass door/Clear view door/SoftOpen	●/●/●	●/●/--	●/●/--
<b>Oven compartment</b>			
Oven capacity in l	48	48	68
Removable side racks with PerfectClean	●	●	●
No. of halogen lamps	2	2	2
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	--	●	●
Stainless-steel oven compartment with PerfectClean/linen surface structure	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programmes Soak/Rinse/Dry/Descale	●/●/●/●	●/●/●/●	●/●/●/●
<b>Steam technology and water supply</b>			
MultiSteam/MonoSteam	●/--	●/--	●/--
Water container with steam generator/Fresh Water container	--/●	--/●	--/●
Condensate container behind motorised fascia panel	●	●	●
Mains water connection/Drain connection	--/--	●/●	--/--
<b>Efficiency and sustainability</b>			
Energy-saving lighting/Rapid heat-up	●/●	●/●	●/●
<b>Safety</b>			
Cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
<b>Technical data</b>			
Total connected load in kW/Voltage in V/Fuse rating in A	3.4/230/20	3.4/230/20	3.5/230/20
<b>Standard accessories</b>			
FlexiClip runners with PerfectClean	1 pair	1 pair	--
Universal tray with PerfectClean/Combi rack with PerfectClean	1/1	1/1	1/1
Stainless steel containers perforated/solid	2/1	2/1	2/1
Cookbook	●	●	●
<b>Colours</b>			
Graphite grey	●	--	--
CleanSteel	--	●	●
Brilliant white	●	●	--
Obsidian black	●	●	--
Havana brown	--	●	--



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DGC 6860	DGC 6860X ArtLine handleless	DGC 6865
<b>Design</b>			
Display/Retractable dials	M Touch/-	M Touch/-	M Touch/-
<b>Convenience features</b>			
Electronic oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Wireless food probe/Food probe with cable	●/-	●/-	●/-
<b>Operating modes</b>			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/More than 200	●/More than 200	●/More than 200
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Intensive bake/Cake plus	●/●	●/●	●/●
Defrost/Reheat	●/●	●/●	●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
<b>User convenience</b>			
Touch2Open/Motorised fascia panel	-/●	●/●	-/●
Automatic menu cooking with steam/Special programmes	●/●	●/●	●/●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming	●	●	●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Miele@mobile	●	●	●
<b>Door</b>			
CleanGlass door/Clear view door/SoftOpen	●/●/-	●/●/●	●/●/-
<b>Oven compartment</b>			
Oven capacity in l	68	68	68
Removable side racks with PerfectClean	●	●	●
No. of halogen lamps	2	2	2
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	-	●
Stainless-steel oven compartment with PerfectClean/ linen surface structure	●/●	●/●	●/●
External steam generator	●	●	●
Maintenance programmes Soak/Rinse/Dry/Descale	●/●/●/●	●/●/●/●	●/●/●/●
<b>Steam technology and water supply</b>			
MultiSteam/MonoSteam	●/-	●/-	●/-
Water container with steam generator/Fresh Water container	-/●	-/●	-/●
Condensate container behind motorised fascia panel	●	●	●
Mains water connection/Drain connection	-/-	-/-	●/●
<b>Efficiency and sustainability</b>			
Energy-saving lighting/Rapid heat-up	●/●	●/●	●/●
<b>Safety</b>			
Cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
<b>Technical data</b>			
Total connected load in kW/Voltage in V/Fuse rating in A	3.5/230/20	3.5/230/20	3.5/230/20
<b>Standard accessories</b>			
FlexiClip runners with PerfectClean	1 pair	1 pair	-
Universal tray with PerfectClean/Combi rack with PerfectClean	1/1	1/1	1/1
Stainless steel containers perforated/solid	2/1	2/1	2/1
Cookbook	●	●	●
<b>Colours</b>			
Graphite grey	-	●	-
CleanSteel	●	-	●
Brilliant white	-	●	●
Obsidian black	-	●	●
Havana brown	-	-	●

# Glossary

## Miele steam combination ovens

### Appliance cooling system and cool touch fronts

All surfaces of 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 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 types of food make everyday cooking easier. Manual selection of temperature and duration is no longer required. You can specify how well cooked you want the food to be, or for bread and meat the degree of browning - for perfect results with a guarantee of success. A safe and easy way to cater for discerning tastes.

### Automatic menu cooking

With automatic menu cooking you can combine up to three automatic programmes for different foods. Temperature, cooking time and sequence are automatically set. The appliance tells you when to put each item in the oven so that everything is ready at the same time. In this way you can cook a whole meal without stress and with perfect timing.

### CleanSteel

Miele stainless steel appliances have a particularly high-quality CleanSteel surface finish. This makes care of the surface very easy to keep clean. Fingerprints are nearly invisible on CleanSteel.

### Oxygen sensor

An oxygen sensor measures and regulates the moisture in the cooking compartment. The natural moisture content of food is also taken into account. The moisture level in the cooking compartment is always adjusted to suit the food being cooked.

### Combination cooking

Freely selectable combination of steam and another cooking function: temperature (40 °C to 225 °C) and moisture content (0% to 100%) can be adjusted and altered up to six times in quick succession. This offers maximum flexibility for best baking and roasting results.

### Condensate container

The condensate container collects excess steam and ensures a pleasant room climate and, after the cooking process, ensures easy cleaning of the cooking compartment.

### Cooking on three levels

You can cook on up to three levels at a time in Miele steam combination ovens - even different dishes. This is because with steam cooking neither odours nor flavours are transferred to other foods. So you can cook a complete menu for lots of people at the same time. Each dish retains its own unaltered aroma.

### Food probe

Cook meat, fish and poultry with precise temperature control: the food probe monitors the core temperature when roasting, and lets you know the remaining cooking time. As a result, you do not need to supervise the cooking process.

### Halogen lighting

Halogen lighting provides optimum light and visibility in the oven compartment. The flush mounted fitting of the light fixture guarantees easy cleaning of the side walls.

### 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 is not a problem if you are running late.

### Motorised lift-up control panel

Open the control panel at the touch of a button; behind you will find the water container, condensate container and the wireless food probe. When opening the control panel the water container and condensate container move forward for easy removal. You can fill the water container and empty the condensate container without opening the oven 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 cabinet. The incoming steam completely fills the cabinet and displaces the air. This ensures that the food looks as good after the steaming process as it did before.

### Optional accessories with PerfectClean finish

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

### Patented PerfectClean surface finish

The inner cabinet of the steam combination oven 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 interior. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.

### Plumbed-in

You can enjoy the additional convenience of the Miele steam combination oven's mains water connection. Water intake and drainage is completely automatic and filling the water container and emptying the condensate tray is no longer required. The appliance is always ready for use.

### **Quantity-independent cooking**

Whether just a single portion or food for the whole family, whether frozen or fresh food, the cooking time in the Miele steam combination oven always remains the same. There is no need to weigh food and calculate different cooking durations.

### **Safety features**

You can lock the appliance with the touch of a finger to protect it from being switched on by mistake, for instance by children. If a maximum operating time has been exceeded, the Miele steam combination oven will also switch off automatically. Added peace of mind should you forget to switch the appliance off yourself.

### **SoftOpen**

A sophisticated opening mechanism, which is activated by selecting the relevant symbol on the touchpad, opens the appliance door gently and stylishly by 90°, and cushions its landing when it arrives at its end position. This increased user convenience provides you with convenient access to the food in the oven compartment.

### **Sous vide cooking**

Sous vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Meat, fish, vegetables and fruit are perfectly prepared in the vacuum sealing drawer for sous vide cooking.

### **Stainless-steel interior**

Ample space for creativity: Miele's steam combination ovens offer up to 68 l of useable capacity. Complete menus can be cooked simultaneously for eight to ten people. There is also enough space in the cooking compartment for larger items of food, e.g. poultry and whole fish. When steam is used for cooking food, Miele cabinets are always made from stainless steel. This professional cabinet is completely rust free and easy to clean.

### **Steam cooking together with conventional oven functions**

The XL steam combination ovens with their conventional oven functions meet the needs of all your cooking requirements. As a fully-fledged steam oven, these ovens offer all the benefits that are described in the chapter on steam ovens. They also feature a number of conventional oven functions such as Fan plus, Conventional heat and Grill. They showcase their skill in combi cooking - a combination of moist and dry heat which delivers perfect results particularly when baking and roasting.

### **Timer functions**

You can programme the start and end times or simply the duration of the cooking process. In this way your dishes are perfectly cooked at the required time. At the end of the set cooking duration, the process ends automatically. In the event of a power failure, the clock time is saved for up to approx. 200 hours. When power is restored, the display shows the current time again; it does not need to be reprogrammed.

### **Touch2Open**

Typical Miele: Touch2open turns cooking into a magical experience while delivering the perfect solution for handleless 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.

### **User programmes**

Miele steam combination ovens allow you to create up to 20 of your own programmes: function, temperature and duration can be set and named individually. As a result you can access the settings for frequently made dishes or your favourite recipes at the touch of a button - and your cooking results will automatically be repeated.

### **XL oven compartment**

Ample space for creativity: Miele's XL steam combination ovens offer 48 l of useable space. Complete meals can be cooked at the same time and there is even sufficient space for large items such as poultry and whole fish.

### **XXL oven compartment**

Three appliances in the space of a large oven: Miele's XXL steam combination ovens offer 68 litres of useable space. Perfect when cooking meals for up to 10 people.





## Another first from Miele:

### Miele steam ovens with microwave

#### **Steaming, cooking and reheating food in one appliance**

What do you do if you want to accommodate a number of appliances in your kitchen but, in addition to the oven, there is only room for one more?

The decision generally goes in favour of the microwave oven with its talent for rapid defrosting and reheating in addition to the multitude of other indispensable jobs it can do: warming a mug 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 jam quickly and easily. An indispensable appliance for every day use.

The use of steam for cooking has been growing in popularity for a number of years. Its great strength lies in the gentle and healthy cooking of food such as fish and vegetables. Natural taste and colour are perfectly preserved. The exceptional cooking results are also an important contribution to 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 unit Miele offers the optimum 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 a Steam oven with microwave will make the perfect partner for your Miele built-in oven.





# Which features are particularly important to you?

## 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 make starters, soup, fish, meat, vegetables, side dishes or desserts individually - or together as part of a complete meal in one process. Individual preferences – firm or tender, moist or dry – can also be catered for with the Miele steam oven with microwave.

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 cabinet and displaces the oxygen. This ensures that the food looks as good after the steaming process as it did before.



### **Exclusive to Miele** Large cooking compartment and large tray size

Using the entire depth: large quantities can be cooked at the same time, saving time and energy.

### **Exclusive to Miele** Automatic menu cooking

A complete menu: temperature, cooking duration and sequence are automatically determined with "Menu cooking".

### **Simple cleaning**

No limescale: thanks to external steam generation cleaning is quick and easy.

### **Automatic programmes**

Cooking made easy: select one of over 150 pre-set automatic programmes for guaranteed results when cooking fish, meat, vegetables and more.

### **Exclusive to Miele** Popcorn button

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

\* Features vary depending on model

# The right programme for all your food

The wide range of Miele steam oven with microwave applications



## Vegetables

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



## Fish/Seafood

Good for body and soul: fish is cooked to precision in the steam oven and retains its flavour.



## Meat

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



## Side dishes

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



## Desserts

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



## 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 in taste: meat, vegetables, fruit and fish are cooked in vacuum sealed bags or containers.



## 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 only 15 minutes: quick and easy disinfection of baby bottles at 100°C.



### Soup

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



### Blanching

Perfect retention of quality: blanching is used to prepare vegetables for freezing and for bottling.



### Reheating

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



### Defrosting

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



### Proving yeast dough

Soft bread and delicious cakes: another talent the steam oven 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 function

Delays no problem: food is 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 Miele steam ovens with microwave.


Icons for the most important features are shown with each appliance. They are explained in more detail below.



**Controls**  
Indicates what type of controls the appliance has.

 Intuitive fingertip control


 Sensor controls with backlit numerical keypad and a 5 line clear text display

 Sensor controls and a 4 line clear text display


**Cabinet volume**  
Indicates the capacity inside the appliance.

 Oven cabinet capacity: 40 litres


**Sous vide (vacuum) cooking**  
Indicates whether the appliance has this cooking function.

 A cooking method in which food is gently cooked in vacuum bags or containers.


**Microwave output**  
Indicates the appliance's maximum microwave power

 Microwave power level: 1000 W


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

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


**Popcorn**  
Indicates whether the appliance has a "Popcorn" button.

 Quick and easy function for making microwave popcorn.


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

 Food is cooked fully automatically

**LED lighting**  
Indicates the type of lighting inside the appliance.

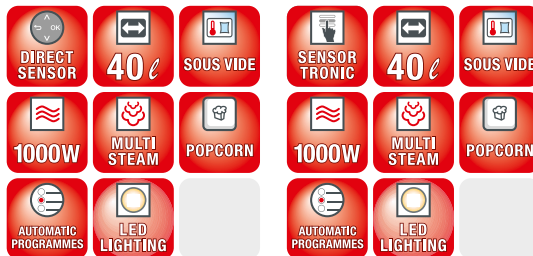
 Perfect illumination of the cabinet providing an excellent view of the food.

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

 The appliance water supply can be switched from water container to a plumbed water supply.

# Steam ovens with microwave

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DGM 6401	DGM 6600
<b>Design</b>		
Display	DirectSensor	SensorTronic
<b>Convenience features</b>		
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100
Electronically controlled microwave power	●	●
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	●	●
<b>Operating modes</b>		
Steam cooking/Sous-vide/Microwave solo	●/●/●	●/●/●
Automatic programmes for steam cooking	more than 75	more than 150
Defrosting/reheating	●/●	●/●
<b>User convenience</b>		
Steam cooking on up to 3 levels at the same time	●	●
Automatic menu cooking with steam	–	●
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Start-stop programming	●	●
Actual temperature display/Recommended temperature	●/●	●/●
Quick microwave/popcorn function	●/●	●/●
User programmes/Programmable settings	20/●	20/●
Miele@mobile	–	●
<b>Door</b>		
CleanGlass door/Clear view door/Door hinge	●/●/Bottom	●/●/Bottom
<b>Oven compartment</b>		
Oven capacity in l/Number of shelf levels	40/4	40/4
No. of LED lights	3	3
MultiSteam module	●	●
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
<b>Steam technology and water supply</b>		
MultiSteam	●	●
Water reserve for approx. 90 min cooking	●	●
Fresh water container/Mains water connection	●/–	●/–
Removal of fresh water container with push-to-release mechanism	●	●
<b>Safety</b>		
Cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/●	●/●
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/20	3.3/230/20
<b>Standard accessories</b>		
Stainless steel containers perforated/solid	2/1	2/2
Wire rack/glass tray	●/●	●/●
<b>Colours</b>		
CleanSteel	●	●
Brilliant white	–	–
Obsidian black	–	–
Havana brown	–	–

# Steam ovens with microwave

## Product summary



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DGM 6800	DGM 6805
<b>Design</b>		
Display	M Touch	M Touch
<b>Convenience features</b>		
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100
Electronically controlled microwave power	●	●
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	●	●
<b>Operating modes</b>		
Steam cooking/Sous-vide/Microwave solo	●/●/●	●/●/●
Automatic programmes for steam cooking	more than 150	more than 150
Defrosting/reheating	●/●	●/●
<b>User convenience</b>		
Steam cooking on up to 3 levels at the same time	●	●
Automatic menu cooking with steam	●	●
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Start-stop programming	●	●
Actual temperature display/Recommended temperature	●/●	●/●
Quick microwave/popcorn function	●/●	●/●
User programmes/Programmable settings	20/●	20/●
Miele@mobile	●	●
<b>Door</b>		
CleanGlass door/Clear view door/Door hinge	●/●/Bottom	●/●/Bottom
<b>Oven compartment</b>		
Oven capacity in l/Number of shelf levels	40/4	40/4
No. of LED lights	3	3
MultiSteam module	●	●
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
<b>Steam technology and water supply</b>		
MultiSteam	●	●
Water reserve for approx. 90 min cooking	●	–
Fresh water container/Mains water connection	●/–	●/●
Removal of fresh water container with push-to-release mechanism	●	●
<b>Safety</b>		
Cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/●	●/●
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	3.3/230/20	3.3/230/20
<b>Standard accessories</b>		
Stainless steel containers perforated/solid	2/2	2/2
Wire rack/glass tray	●/●	●/●
<b>Colours</b>		
CleanSteel	●	●
Brilliant white	–	●
Obsidian black	–	●
Havana brown	–	●



# Glossary

## Miele built-in steam oven with microwave - glossary

### **Appliance cooling system and touch cool fronts**

All surfaces of and around the steam oven with microwave remain cool. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation 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 menu cooking**

With automatic menu cooking you can combine up to three automatic programmes for different dishes. Temperature, cooking time and sequence are automatically set. The appliance tells you when to put each item in the oven so that everything is ready at the same time. In this way you can cook a whole meal without stress and with perfect timing.

### **Automatic programmes**

Intelligent automatic programmes for different foods makes everyday cooking easier. Manual selection of temperature and duration is no longer required. 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 have a premium CleanSteel surface. 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 can be descaled extremely conveniently with Miele descaling tablets, which are available from the Miele accessory shop. The appliance alerts you when it needs to be descaled and guides you step by step through the short process via the display.

### **Cooking on three levels**

Miele steam ovens allow you to cook on up to three levels simultaneously - even different dishes. This is because with steam cooking neither odours nor flavours are transferred to other foods. So you can cook a complete menu for lots of people at the same time. Each dish retains its own unaltered aroma.

### **Electronic temperature regulation**

The cooking temperature is electronically monitored and reliably regulated. With a consistently 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 cooking compartment and maximum tray size**

The 40 litre cooking compartment allows you to place one or more extra-large cooking containers on each of the three levels for steam oven operation.

### **LED oven interior lighting and ClearView door**

The transparent door together with the unique, innovative cooking compartment lighting provides 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 cooking compartment.

### **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 cabinet and displaces the oxygen. This ensures that the food looks as good after the steaming process as it did before.

### **Plumbed-in**

You can enjoy the additional convenience of the Miele steam combination oven's mains water connection. Water intake and drainage are completely automatic and filling the water container and emptying the condensate tray is no longer required. The appliance is always ready for use.

### **Popcorn button**

A cosy night in front of the TV without popcorn? Not any more. Thanks to the Popcorn button on the control panel you can make a packet of microwave popcorn quickly and easily with the microwave function. 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**

Whether 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" (one, two or three times) and the appliance will be activated for 30, 60 or 120 seconds, and automatically switch off after the time has elapsed. These three defined time settings can be individually programmed. For example for your regular cup of cocoa in the evening or quick warming of baby bottles.



### **Recommended temperatures**

The display recommends a temperature for every operating mode, which can be changed if desired. It is not necessary to enter an alternative temperature. Operating the appliance could not be easier!

### **Safety features**

You can lock the appliance at the touch of a button to prevent unintentional operation, e.g. by children. If the maximum operating time is exceeded, the Miele steam oven with microwave will also switch off automatically. Peace of mind should you forget to switch it off yourself.

### **Safety lock - "Appliance locked"**

To prevent inadvertent operation or interruption of the cooking process, the appliance's safety function, "Lock appliance", can be activated. This guarantees trouble-free cooking.

### **Simple cleaning**

Thanks to external steam generation and a stainless steel oven interior, Miele's steam oven with microwave is very easy to clean. No annoying calcium deposits form in the cooking compartment, and the smooth cooking cabinet walls and above all the base of the cooking compartment are easy to clean. After you have finished cooking one wipe is sufficient and everything is dry and shiny again.

### **Stainless-steel oven interior**

Ample space for creativity: Miele's steam oven with microwave offers a 40 litre oven cabinet. Complete menus can be prepared simultaneously for eight to ten people. There is also enough space in the cooking compartment for larger items of food, e.g. poultry and whole fish. When steam is used for cooking food, Miele cabinets are always made from stainless steel. This professional cabinet is completely rust free and easy to clean.

### **Steam reduction**

Steam is gently released from the cooking compartment before the end of the cooking process so that you can easily remove your dishes.

### **Sous vide cooking**

Sous vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Meat, fish, vegetables and fruit are perfectly prepared in the vacuum sealing drawer for sous-vide cooking.

### **Timer functions**

You can programme the start and end times or simply the duration of the cooking process. In this way your dishes are perfectly cooked by the desired time. Once the programmed cooking duration 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**

With Miele steam ovens you can create up to 20 of your own programmes: temperature, duration and your desired "degree of doneness" can be set individually. This allows you to access settings for dishes you cook frequently at the touch of a button - so you can repeat your previously successful cooking results automatically and accurately.

### **Wide range of accessories**

Miele steam ovens include a variety of cooking containers as standard. In addition, for special applications, Miele also offers a wide range of other cooking containers and cleaning products which can be purchased from your specialist retailer or from the Miele online shop.



# The PureLine microwave oven

With top controls for all your cooking needs

## Design

### Miele built-in TopControl microwave oven

Miele's microwave oven with controls positioned at the top offers excellent user benefits. The design allows it to be installed in combination with any other Miele appliance in the kitchen - fleet design in perfection. The appliance door is hinged along the bottom – as on the ovens. Thanks to the controls along the top there is more space on the inside.

## Niche dimensions



45 cm high, 60 cm wide

For this niche Miele offers a microwave oven with TopControl for optimum combination with other Miele built-in appliances, for example above an oven or alongside a coffee machine or a steam oven

## Operating modes

Anyone who thinks that microwave ovens are just for defrosting and reheating food 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 oven can do all this and much more in solo mode.

## User interface

**TopControl (EasyControl):** The retractable dial on the left hand side of the control panel is used for selecting the microwave power level and Automatic programmes. The right hand dial is used for setting cooking durations and weights. The keybank along the bottom has sensor controls for other settings including the Popcorn function, a minute minder and a 3-stage memory function.

## Large capacity oven compartment



46 l oven compartment

The spacious stainless steel cooking compartment is perfect for cooking larger dishes such as chicken or casseroles. The 40 cm diameter turntable can hold different cooking containers or several containers, cups or plates at the same time for catering on a larger scale.

# The perfect setting for all your food

## The wide range of Miele microwave oven applications



### Starters

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



### Soup

A popular starter: all kinds of soup can be made in the microwave oven.



### Meat

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



### Fish

Fish is good for 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 and delicious part of any meal.



### Vegetables

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



### Sauces

The perfect accompaniment: sauces complete a meal.



### Bakes

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



### Stews

A seasonal classic: seasonal ingredients guarantee exceptional casseroles and stews with or without meat.



### Desserts

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



### Beverages

Warming from the inside: drinks are quick and easy to make using a microwave oven.



### Defrosting

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



### Keeping-warm function

For minor delays: after cooking, the food is automatically kept warm for up to 15 minutes.



### Reheating

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



### Preserving

Always available: perfect for making small portions of sweet or savory preserves in jars up to 0.5 l.



### Jam

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



### Melting chocolate and butter

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



### Proving yeast dough

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



# Which convenience features are important to you?

## Miele microwave oven highlights

### XL oven compartment

Miele's microwave oven with TopControl operation has a large stainless steel oven compartment with a capacity of 46 litres, working miracles to give you more space for larger dishes such as chicken or a casserole.

The 40 cm turntable offers plenty of room for different sized containers or several glasses, cups or plates at the same time. This large turntable provides versatile space for all kinds of food and drink. The continuous rotation ensures that dishes are cooked evenly.



### 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.



### Automatic programmes

Conjuring up dishes with ease: simply select the programme and set the weight of the food - the appliance will do the rest.

# What do the icons mean?

## All icons for microwave ovens at a glance

The chart on the following page contains detailed information on Miele's microwave oven with TopControl.

Icons for the most important features are shown next to it. They are explained in more detail below.



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

Easy defrosting, reheating and cooking of food

**40 cm turntable**  
Indicates the size of the appliance's turntable.

The 40 cm turntable provides plenty of room for different sized containers or several glasses, cups or plates at the same time

**Controls**  
Indicates what type of controls the appliance has.

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

**Cabinet volume**  
Indicates the capacity inside the appliance.

Oven capacity: 46 litres

**Performance**  
Indicates microwave power in W.

Miele's PureLine microwave oven has a maximum output of 900 W

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

Optimum illumination of the entire cabinet

**Popcorn**  
Indicates whether the appliance has a popcorn button.

Quick and easy function for making microwave popcorn



# Microwave oven

## Product overview



\* Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

N.B. Appliance must be installed in accordance with IEE regulations by a competent person.

<b>Model number</b>	<b>M 6260 TC</b>
<b>Type of appliance</b>	
Freestanding microwave oven/Built-in microwave oven	-/●
<b>Design</b>	
TopControl/SideControl	●/-
<b>Gourmet advantages</b>	
Electronically controlled microwave power	●
Number of power levels (80 – 900 W)	7
Keeping warm function	●
<b>Functions</b>	
Automatic programmes	16
Microwave solo	●
<b>Convenience features</b>	
Popcorn function	●
Clock display	●
Minute minder/Automatic switch off	●/●
Quick start function	●
Memory function	●
Programmable settings	●
<b>Oven cavity</b>	
Oven capacity in l	46 l
LED oven lighting	●
Oven cavity height in cm	23.2
Turntable diameter in cm	40.6
<b>Appliance door</b>	
Door contact switch	●
Door button	-
Door hinging	bottom
<b>Easy maintenance</b>	
Stainless steel front with CleanSteel finish	●
<b>Safety features</b>	
System lock	●
Safety switch off	●
Door warning	●
<b>Technical data</b>	
Niche dimensions in a tall unit in mm (W x H x D)*	562 – 568 x 450 – 452 x 550
Ventilation independent of housing unit	●
Total connected load in kW/Voltage in V/Fuse rating in A	1.6/220 – 240/13
<b>Accessories supplied</b>	
Plate cover	1
<b>Colours</b>	
CleanSteel	●
Brilliant White	-
Obsidian Black	-
Havana Brown	-

# Glossary

## Miele microwave oven

### 40 cm turntable

The 40 cm turntable offers plenty of room for different sized containers or several glasses, cups or plates at the same time. This large turntable provides versatile use for all kinds of food and drink. The continuous rotation ensures that dishes are cooked evenly.

### Automatic keeping warm function

The keeping warm function starts on its own if the door has not been opened or no buttons have been pressed two minutes after the completion of a process. This intelligent function keeps cooked food warm for up to 15 minutes at serving temperature.

### Automatic programmes

Thanks to automatic programmes Miele microwave ovens are culinary experts. Simply choose the desired programme and enter, for example, the weight of the food. The appliance automatically determines the power level and cooking time. No other operation or monitoring is necessary. Thanks to the automatic programmes for cooking fresh food, for defrosting and for defrosting and subsequent cooking, all dishes are an absolute success.

### CleanSteel

Miele appliances with stainless-steel casing have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special detergents. Fingerprints are nearly invisible on CleanSteel.

### Individual settings

The factory default settings on all Miele microwave ovens, e.g. the buzzer, can be individually adjusted, so you can adapt your appliance to suit your personal preferences at any time.

### LED lighting

Thanks to high-quality LED lighting you have a good view of food cooking in the oven. LEDs are characterised by their longevity and are virtually maintenance-free.

### Memory function

With the memory function you can preselect a programme sequence of up to three stages, e.g. defrosting, cooking and subsequent baking. The appliance applies the selected time/power combinations in sequence, so multi-stage cooking processes can be performed in a single operation.

### Popcorn button

A cosy night in front of the TV without popcorn? Not any more. Thanks to the Popcorn button on the control panel you can make a packet of microwave popcorn quickly and easily in the Miele microwave oven. 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!

### Quick microwave

Full power at your fingertips: the Quick microwave function offers quick access to the highest microwave power setting. Press "Start" (one, two or three times) and the appliance will be activated for 30, 60 or 120 seconds, and automatically switch off after the time has elapsed. These three defined durations can be individually reprogrammed. For example for your regular cup of cocoa in the evening or quick warming of baby bottles.

### Safety switch

Miele microwave ovens offer threefold functional safety with an independent safety switch with interactive monitoring.

### Safety lock "Door" indicator

In order to prevent the operation of an empty appliance, the appliance cannot be switched on if the door has not been previously opened. The start is blocked until the door has been opened and then closed again.

### Stainless steel interior

The cabinet interior of Miele microwave ovens is made entirely of stainless steel. This ensures efficient distribution of the microwaves. Furthermore, it allows easy cleaning of the appliance.

### System lock

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

### Timer functions

The timer can be used independently of the microwave oven, e.g. when boiling eggs. The function is activated with two easy actions and gives an acoustic signal when the time entered has elapsed.

### XL oven compartment

Appliances with TopControl have a large stainless steel cooking compartment with a capacity of 46 litres to give you more space.





# Which drawer matches your Miele appliances?

## The sizes and designs of Miele built-in drawers

### Designs

Miele offers you three basic types of built-in drawers.



#### **Crockery warming drawer - 10 cm high**

This warming drawer is ideal for pre-heating cups, plates and serving crockery and combines perfectly with a Miele microwave combination oven, steam oven or coffee machine.



#### **Gourmet warming drawer - 14 cm or 29 cm high**

Alongside the benefits of a crockery warming drawer, the Gourmet warming drawers also offer the option of keeping cooked food at serving temperature or, with the low-temperature function, of cooking meat and other food gently and perfectly. These extremely versatile heated drawers complement 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

The 10 cm high crockery warming drawer fits perfectly into a 45 cm high niche with a 35 cm compact appliance such as a Miele coffee machine or a Miele steam oven.



#### **The classic drawer**

14 cm high, 60 cm wide

The 14 cm high Gourmet warming drawer can be perfectly combined with a 45 cm compact appliance, such as a Miele coffee machine, steam oven, steam combination oven, or microwave combination oven in a 60 cm niche. Miele offers different front designs to integrate perfectly with your other Miele appliances.



#### **The extra-large drawer**

29 cm high, 60 cm wide

The 29 cm high Gourmet warming drawer teams up perfectly with a conventional 60 cm high oven in an 88 cm niche. This drawer has a stainless steel front with CleanSteel finish for easy maintenance.



# Which features are particularly important to you?

## The product highlights of Miele drawers

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

Low temperature cooking is a professional cooking method which top chefs use routinely. Meat will be tender, aromatic and succulent. Aroma and nutrients are retained to 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. Low temperature cooking is stress-free as there is no need to monitor the cooking process and other preparation can be completed without any time pressure. The meat can be carved straight after cooking. There is no need to rest the meat after cooking as the meat juices are evenly distributed.



### 4 operating modes

Miele Gourmet warming drawers offer four operating modes: cup warming, plate warming, keeping food warm and low temperature cooking.

**Exclusive to Miele** **Touch controls**

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

### Timer

Heat guaranteed: all Gourmet 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 all your food

## 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-heated and food kept at serving temperature inside the drawers, the Gourmet drawer can also be used as a cooking appliance with the low-temperature function for stress-free cooking of meat and other food. 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 cooking of these types of meat and achieves succulent and tender results.



### Fish

Fish is good for body and soul: fish dishes are an important part of a healthy diet.

### Desserts

Sweet temptations for dessert: for example meringue for a perfect Pavlova

### Side dishes

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



### Breakfast cereals

Start the day with a good breakfast: the Gourmet drawer makes excellent porridge.



## Further applications



### **Melting chocolate**

Melt in your mouth: chocolate has to be melted to the exact temperature for cakes.



### **Proving yeast dough**

Yeast dough is particularly easy to prove in a Miele Gourmet warming drawer.



### **Making yoghurt**

For various applications: delicious yoghurt can be enjoyed on its own or used in cooking.



### **Perfect rice**

Perfect for all types of rice: for everything from curry to rice pudding.



### **Dissolving gelatine**

Panna cotta is cooked to perfection with gelatine.



### **Defrosting**

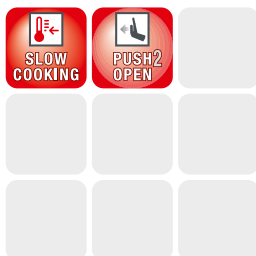
Gentle defrosting guaranteed - without loss of quality.


# What do the icons mean?


## All icons for drawers at a glance


The charts on the following pages contain detailed information about Miele drawers.


Icons for the most important features are shown with each appliance. They are explained in more detail below.



 **Low-temperature cooking**  
Indicates whether the appliance has the low-temperature cooking function.

 Meat is cooked to perfection using low temperatures

 **Push-to-open**  
Indicates whether the appliance has the push-to-open function.

 Easy to open: light pressure is all it takes to open the drawer.

# Warming drawers

## Product overview

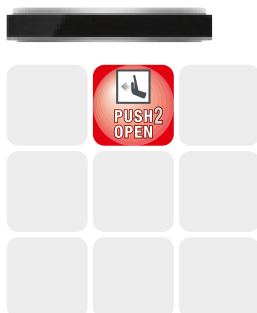


Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	ESW 6114	ESW 6214	ESW 6229X
<b>Construction type</b>			
Plate warming drawer	–	–	–
Gourmet warming drawer	●	●	●
<b>Design</b>			
Glass fascia panel with sensor controls	●	●	●
Control panel with text/symbols	–/●	–/●	–/●
Handleless	●	●	●
<b>Convenience features</b>			
Pre-heating crockery	●	●	●
Keeping food warm	●	●	●
Perfect cooking results at low temperature	●	●	●
Precise temperature regulation from 30 °C to 50 °C	–	–	–
Infinitely adjustable temperature control	–	–	–
Precise electronic temperature regulation from 40 °C to 85 °C	●	●	●
<b>Operating modes</b>			
Cup warming	●	●	●
Plate warming	●	●	●
Keeping food warm	●	●	●
Low temperature cooking	●	●	●
<b>User convenience</b>			
Fully telescopic runners for easy loading and unloading	●	●	●
Push2open mechanism	●	●	●
Self-closing with soft-close feature	●	●	●
Timer function	●	●	●
Capacity	6 place settings	6 place settings	12 place settings
Connection with coffee machine possible	●	●	●
<b>Cleaning convenience</b>			
Stainless steel front with CleanSteel finish	●	–	–
Flush touch display	●	●	●
<b>Safety</b>			
Cool front	●	●	●
Anti-slip mat	●	●	●
Safety switch-off	●	●	●
<b>Technical data</b>			
Useable interior height in mm	80	80	230
Total rated load in kW/Voltage in V/Fuse rating in A	0.7/230/3	0.7/230/3	0.7/230/3
Length of supply lead in m	2.0	2.0	2.0
<b>Standard accessories</b>			
Anti-slip mat	1	1	1
SousChef cookbook	1	1	1
Rack for increased capacity	–	–	1
<b>Colours</b>			
Graphite grey	–	●	●
CleanSteel	●	●	●
Brilliant white	–	●	●
Obsidian black	–	●	●
Havana brown	–	●	●

# Warming drawers

## Product overview



Please refer to the building-in diagrams for niche dimensions.  
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	EGW 6210
<b>Construction type</b>	
Plate warming drawer	●
Gourmet warming drawer	–
<b>Design</b>	
Glass fascia panel with sensor controls	–
Control panel with text/symbols	–/–
Handleless	●
<b>Convenience features</b>	
Pre-heating crockery	●
Keeping food warm	–
Perfect cooking results at low temperature	–
Precise temperature regulation from 30 °C to 50 °C	●
Infinitely adjustable temperature control	●
Precise electronic temperature regulation from 40 °C to 85 °C	–
<b>Operating modes</b>	
Cup warming	–
Plate warming	–
Keeping food warm	–
Low temperature cooking	–
<b>User convenience</b>	
Fully telescopic runners for easy loading and unloading	●
Push2open mechanism	●
Self-closing with soft-close feature	●
Timer function	–
Capacity	56 espresso or 25 cappuccino cups
Connection with coffee machine possible	–
<b>Cleaning convenience</b>	
Stainless steel front with CleanSteel finish	●
Flush touch display	–
<b>Safety</b>	
Cool front	●
Anti-slip mat	●
Safety switch-off	●
<b>Technical data</b>	
Useable interior height in mm	70
Total rated load in kW/Voltage in V/Fuse rating in A	0.2/230/3
Length of supply lead in m	1.5
<b>Standard accessories</b>	
Anti-slip mat	1
SousChef cookbook	–
Rack for increased capacity	–
<b>Colours</b>	
Graphite grey	–
CleanSteel	●
Brilliant white	–
Obsidian black	–
Havana brown	–

# Glossary

## Miele warming drawers

### 4 operating modes

Miele Gourmet warming drawers offer four operating modes: cup warming, plate warming, keeping food warm, and low temperature cooking.

### Capacity

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

### 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 detergents. Fingerprints are nearly invisible on CleanSteel.

### Combination with a coffee machine

If the warming drawer is connected to the coffee machine and you programme the switch-on time, the warming drawer will automatically switch on 30 minutes before the coffee machine. So you will have pre-heated cups for perfect coffee enjoyment.

### Cool front

All surfaces of and around Miele warming drawers remain cool. 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 - to suit your requirements and 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 method of cooking premium meat so it remains tender, aromatic and succulent. Aroma and nutrients are retained to a high degree. The meat can be carved straight after cooking. There is no need to allow the meat to rest first as the meat juices are evenly distributed.

### Non-slip liner

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

### Push-to-Open mechanism

The lack of a handle on Miele drawers ensures perfect matching design with Miele built-in appliances. With Push-to-Open, opening the drawer is child's play. The spring-loaded front ensures that the drawer opens wide and can be easily loaded and operated.

### Safety switch-off

If the maximum operating time of 12 hours is exceeded, the warming drawer automatically switches off for peace of mind should you forget to switch the appliance yourself.

### Self-closing with soft-close feature

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

### Timer

All gourmet warming drawers are equipped with a 4-hour timer. This allows you to cook your food whilst concentrating on something else. The drawer switches off automatically at the end of the programmed time.

### Touch controls

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

### Wire Rack

The 29 cm warming drawers are fitted with a wire rack as standard. This gives you two levels for 30% more usable space.

# New from Miele!

## The versatile built-in vacuum sealing drawers

### The very best in culinary perfection

Perfect conditions for long-term food storage or for preparing food for sous vide cooking. The new vacuum sealing drawers can be used for a wide variety of applications. Is there anything better than conjuring up a meal which lives up to the picture in the cookbook? The basic function of a vacuum sealing drawer is very simple: the air (in particular oxygen) is removed from the plastic bag or vacuum container containing the food. Sealing food in an airtight environment helps to maintain the quality of the food for longer. The vacuum sealing drawer also prepares food perfectly for sous vide cooking. Portioning, storing and preparing food for culinary perfection.



### Food is bought fresh, and then...?

#### 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 deteriorates and is thrown away. In Germany alone, every German disposes an average of 300-euros-worth of food away 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.

### Sous vide cooking - Cook like the professionals

This gentle cooking method for intensive flavour has long been standard in many professional kitchens. 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. More information on this fascinating food preparation method is explained in detail on the next pages.



\* Source: [http://www.lebensmittelzeitung.net/news/pdfs/190\\_org.pdf](http://www.lebensmittelzeitung.net/news/pdfs/190_org.pdf)





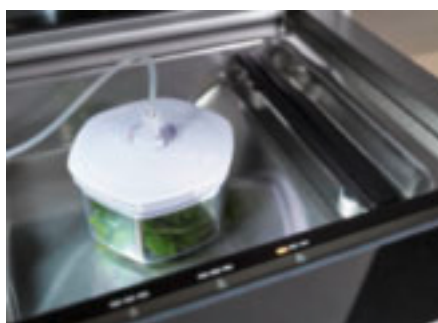


# Exclusive features for gourmet results

## The product highlights of Miele's 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 keeping food for longer, but 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 good for marinated meat, setting 1 is perfect for delicate food such as berries.



### Large useable space

Suitable for small and large quantities. The useable space is sufficient for bags up to a maximum size of 250 mm x 350 mm.

### Vacuum-sealing bags suitable for food

Safely stored: Miele vacuum-sealing bags without plasticisers are heat-resistant, 100% airtight and taste- and odour-neutral.

### Three vacuum-sealing settings

Always the right setting: you can choose between three settings - setting 3 is ideal for meat, and setting 1 for delicate 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: unlike vacuum-sealing bags, vacuum-sealing containers can be reused time and time again.



The Miele vacuum sealing drawer proves its worth every day. The numerous applications are amazing. 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 the opened original packaging of food such as crisps, or marinating fish or meat for exceptional cooking results.



### Storage

Vacuum-sealed food can be stored for a longer period. For a short time it is well accommodated in the PerfectFresh zone in the refrigerator where vacuum-sealed fish and vegetables are kept fresh for longer without losing flavour or quality. 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 sliced meat you always have fresh produce to hand. Soft cheese remains fresh considerably longer when stored in a vacuum-sealed bag in the refrigerator. A portion of lasagne can be conveniently reheated in a vacuum-sealed bag using a steam oven. For picnics or outings food such as muesli can be portioned and stored dry and space-savingsly with the vacuum sealing drawer.



### Marinating

Would you like to enjoy fish or meat with a rich flavour? Marinate 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.



### Re-sealing

After an evening in front of the TV you often have opened packets of crisps and popcorn left over. 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 and ensures it tastes as good as when you first opened the packet.



### Sealing jars

An all-too familiar situation: not letting small amounts of left over food like pesto or baby food go to waste. Sealing and storing such items in small jars is very convenient. This is easily done in the vacuum sealing drawer.



### Vacuum-sealing of 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 space-savingsly in the refrigerator. Marinades and salad dressings too are suitable for this storage method. If you want to transport liquid, then storing it inside a vacuum-sealed bag is the safest way.



**Miele**

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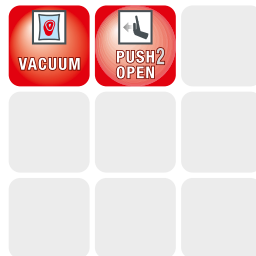
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# What do the icons mean?


## All icons for vacuum sealing drawers at a glance



The charts on the following pages contain detailed information about Miele vacuum sealing drawers.


Icons for the most important features are shown with the appliance. They are explained in more detail below.



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

 Extracts air from the vacuum-sealing bag or container

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

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

# Vacuum/Sous vide drawers

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	EVS 6114	EVS 6214
<b>Design</b>		
Glass fascia panel with sensor controls	●	●
Control panel with text/symbols	-/●	-/●
Handleless	●	●
<b>Convenience features</b>		
Preparing food for sous-vide cooking	●	●
Longterm food storage	●	●
Marinating food	●	●
<b>Range of applications</b>		
Vacuum sealing food	●	●
Marinating food	●	●
Dividing food into portions	●	●
Vacuum sealing food in containers	●	●
Resealing food in original packaging	●	●
Sealing jars	●	●
Vacuum sealing liquids	●	●
<b>User convenience</b>		
Fully telescopic runners for easy loading and unloading	●	●
Push2open mechanism	●	●
Vacuum settings	1 – 3	1 – 3
LED vacuum setting indicator	●	●
Sealing duration settings	1 – 3	1 – 3
LED sealing duration indicator	●	●
Stop function	●	●
Maximum bag size in mm	250 – 350	250 – 350
Vacuum chamber capacity in l	8.0	8.0
<b>Air extraction technology</b>		
Stainless-steel vacuum chamber	●	●
Pump capacity in m <sup>3</sup> /h	4	4
<b>Cleaning convenience</b>		
Stainless steel front with CleanSteel finish	●	-
Flush touch display	●	●
Vacuum pump drying cycle	●	●
Replaceable sealing bar	●	●
<b>Safety</b>		
Safety switch-off	●	●
<b>Technical data</b>		
Useable interior height in mm	80	80
Total rated load in kW/Voltage in V/Fuse rating in A	0.3/230/3	0.3/230/3
Length of supply lead in m	2.2	2.2
<b>Standard accessories</b>		
Adapter for vacuum sealing containers	●	●
Sous-vide cookbook	●	●
Mains cable with plug	●	●
Vacuum sealing bags	●	●
<b>Colours</b>		
Graphite grey	-	●
CleanSteel	●	●
Brilliant white	-	●
Obsidian black	-	●
Havana brown	-	●

# Glossary

## Miele vacuum sealing drawers

### CleanSteel

Miele stainless steel appliances have a particularly high-quality 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 is made from a single sheet of seamless stainless-steel. 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 vacuum sealing chamber has sufficient room for all sorts of food - in vacuum sealing bags up to 250 x 350 mm in size and in jars up to a height of 80 mm.

### Push2open mechanism

With a Push2open mechanism instead of a handle, the vacuum sealing drawer can be paired up with any Miele built-in cooking appliance. The drawer can even be opened without having to use your hands - very practical, for instance, when carrying vacuum sealing bags containing food. Thanks to the spring-mechanism the whole drawer slides out and is ready for loading and operating.

### Touch controls

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

A selection of plastic vacuum sealing bags are supplied with the drawer. They are food-safe, temperature-proof, resistant to tearing, can be used for cooking and do not contain plasticisers. Flavours stay in the bag and won't transfer to other food. Additional vacuum sealing bags are available to order from Miele\*.

### 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 odour or flavour transfer. For thicker bags, such as used in sous vide cooking, we recommend setting 3.

### Vacuum sealing of containers

Vacuum-sealing containers can also be used for your food. The container is placed inside the drawer and connected to the vacuum pump with a special adapter.

### Vacuum settings

The vacuum sealing drawer has three different vacuum settings which you can select from. 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](http://www.miele.com)) or from Miele (see back cover for contact details)





# Perfectly tailored to your requirements

## The models, designs and frames of Miele electric and induction hobs

### Designs



Induction hobs



Electric hobs



Gas hobs (see next section)

### Wide range of sizes



**Standard** – 60 cm wide with three or four cooking zones



**Wide** - 75 cm wide with three to six cooking zones



**Extra wide** – 90 cm wide with three to five cooking zones

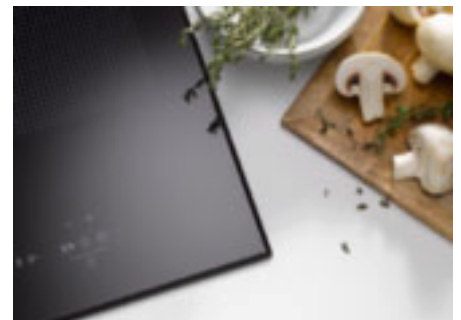
### Frame designs



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!

Controls, cooking zones and the speed of Miele electric and induction hobs

## Controls



**Exclusive to Miele** SmartSelect White



DirectSelection



**Exclusive to Miele** SmartSelect



EasyControl Plus



**Exclusive to Miele** DirectSelection Plus

## Versatile cooking zones



Single and extended zones



TempControl zone



PowerFlex



## The speed of Miele hobs



**Exclusive to Miele** ExtraSpeed



**Exclusive to Miele** WaterBoost



**Exclusive to Miele** TwinBooster



**Exclusive to Miele** PowerFlex

# TempControl

## Frying couldn't be easier

With Miele TempControl hobs, your kitchen gains intelligent technology. This function guarantees consistently perfect cooking results with various frying and stir-frying processes. Simple operation as well as safety takes precedence.



### Perfect results

The perfect temperature for frying is reached quickly and confirmed with an acoustic signal once one of three frying stages has been selected. Once set, the temperature is maintained during the entire process. No need to re-adjust the power setting.

### Highly versatile

TempControl can be used with any pan. There is no need to purchase new cookware. The circular TempControl cooking zone can also be used, if required, as a conventional cooking zone.



### Simple operation

Three frying settings are available, each with its own temperature range. This allows all types of food to be perfectly cooked. Many types of food need a sauce to complete the dish, e.g. Bolognese or sliced meat dishes. TempControl reduces the temperature depending on the selected simmer setting. Spluttering sauces are a thing of the past.

### High level of safety

TempControl reliably prevents overheating of oil or butter in the frying pan. This, on the one hand, is very safe, and on the other hand, ensures that the perfect temperature for the food is maintained – nothing can ever burn burn on again.

### Keeping warm Plus

Miele induction hobs all feature a food warming setting enabling food to be kept at the ideal serving temperature. Models with TempControl also allow the gentle reheating of cold food, e.g. stews, without any risk of food burning in the bottom of the pan.





# TempControl

## Fried to perfection

### Frying and simmering settings



#### Setting I

Setting 1 is perfect for all dishes which are fried at a low temperature, e.g. fried eggs, fish and most frozen foods. Example: fried egg, 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 roasts and stir-frying in a wok. But also for perfect pancakes.



#### Simmer setting

A sauce is needed to perfect many dishes - such as ragout or Bolognese. The right temperature for such dishes is selected with the help of the Simmer setting. This prevents splattering, and sauces are always cooked to perfection.



Con@ctivity 2.0



# Which product features are particularly important to you?

## The product highlights of Miele electric and induction hobs

**Exclusive to Miele** **Con@ctivity 2.0** Thanks to the future-proof automatic Con@ctivity 2.0 function you can concentrate fully on your cooking. As well as switching the cooker hood on and off, Con@ctivity 2.0 adjusts the hood's suction power automatically to what is happening on the hob below, guaranteeing a pleasant room micro-climate.

The automatic Con@ctivity 2.0 function enables the cooker hood to communicate with the hob using RF technology. Installation is very simple as all cooker hoods with Con@ctivity 2.0 are supplied with a plug-in RF transmitter/receiver for retrofitting in your Miele hob with Con@ctivity (Plug & Play).

On hobs with TempControl, Con@ctivity 2.0 works without the wireless RF stick.



**Exclusive to Miele** **TempControl** Guaranteed perfect frying results: the temperature in the frying pan is kept constant so nothing can burn on.

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

**Exclusive to Miele** **PowerFlex** Versatile and flexible: food in large cookware can be heated up quickly and easily.

**Exclusive to Miele** **ExtraSpeed** Up to 35% time savings\*: this technology, exclusive to Miele, frees up more valuable time for you.

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

\* Compared with a 15 year old Miele electric hob

# What do the icons mean?

## All icons for induction hobs at a glance

The charts on the following pages contain detailed information about Miele induction hobs.

Icons for the most important features are shown with each appliance. They are explained in more detail below.



### Controls

Indicates what type of controls the appliance has.



Intuitive power selection via white high-contrast back-lit numerical keybank for each cooking zone



Intuitive power selection via yellow back-lit numerical keybank for each cooking zone



Intuitive power selection via back-lit numerical keybank for each cooking zone



Intuitive power selection via centrally located numerical keybank for all cooking zones



Intuitive power selection via centrally located Plus/Minus controls for all cooking zones



### Con@ctivity 2.0

Indicates whether the hob is equipped with Con@ctivity 2.0.



RF controlled automatic function for optimum room climate and excellent user convenience



### Versatile cooking zones

Indicates what type of cooking zones the hob has.



An extra large area for two saucepans, a large casserole dish or a large pasta pan



### TwinBooster

Indicates whether the appliance has TwinBooster technology.



Extra power for extremely short heating-up times



### Keeping warm function

Indicates whether the appliance has this function.



Food is kept at serving temperature irrespective of quantity



### Stop & Go

Indicates whether the appliance has this function.



Simple reduction of power output at the touch of a fingertip



### TempControl

Indicates whether the appliance has the TempControl function.



Guarantees consistently perfect results with different frying processes



### Keeping warm Plus

Indicates whether the appliance has this function.



Apart from keeping food at serving temperature, this function is also suitable for gently reheating cold food

# Induction hobs

## Product overview



<sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.

<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KM 6115	KM 6118
<b>Design</b>		
Ceramic surface colour	Black	Black
All-round stainless steel frame	●	●
Bevelled edges/Flush installation	-/-	-/-
<b>Cooking zone details</b>		
Number of cooking zones	4	4
<b>PowerFlex cooking zones</b>		
Number/Dimensions in mm	-/-	-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Front left/Vario zone/Ø 160 – 230	Front left/Vario zone/Ø 160 – 230
Power rating in W/Booster in W/TwinBooster in W	2300/3000/3700	2300/3000/3700
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Rear left/Vario zone/Ø 100 – 160	Rear left/Vario zone/Ø 100 – 160
Power rating in W/Booster in W/TwinBooster in W	1400/2200/-	1400/2200/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Rear right/Vario zone/140 – 200	Rear right/Vario zone/140 – 200
Power rating in W/Booster in W/TwinBooster in W	1850/3000/-	1850/3000/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Front right/Vario zone/Ø 140 – 200	Front right/Vario zone/Ø 140 – 200
Power rating in W/Booster in W/TwinBooster in W	1850/3000/-	1850/3000/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	-/-/-	-/-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-
<b>User convenience</b>		
Controls	EasyControl plus	EasyControl plus
TempControl	-	-
Display colour	Red	Red
Extended cooking zone	-	-
Stop & Go function/Minute minder	-/●	-/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●
Keeping warm plus	-	-
Individual setting options (e.g. buzzers)	●	●
<b>Displays</b>		
Digital power level display	●	●
<b>Efficiency and sustainability</b>		
Residual heat utilisation	-	-
<b>Appliance networking</b>		
Automatic function Con@ctivity 2.0	-	-
<b>Safety</b>		
Safety switch-off/Lock function/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Residual heat indicator	●	●
<b>Technical data<sup>1) 3)</sup></b>		
Total connected load in kW/Voltage in V/Fuse rating in A	7.4/230/30	7.4/230/30
<b>Standard accessories</b>		
Razor-blade scraper/Mains cable	-/●	-/●

# Induction hobs

## Product overview



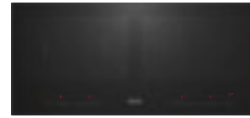
<sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.

<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KM 6322	KM 6323	KM 6328-1
<b>Construction type</b>			
Combined with cooker/Independent of cooker	-/●	-/●	-/●
<b>Design</b>			
Ceramic surface colour	Black	Black	Black
All-round stainless steel frame	●	-	●
Bevelled edges/Flush installation	-/-	-/● <sup>2)</sup>	-/-
<b>Cooking zone details</b>			
Number of cooking zones	4	4	4
<b>PowerFlex cooking zones</b>			
Number/Dimensions in mm	2/150 x 230	2/150 x 230	4/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3700	2100/3000/3700	2100/3000/3650
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Front left/Vario zone/ Ø 140 – 200	Front left/Vario zone/ Ø 140 – 200	Left centre/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	1850/3000/-	1850/3000/-	3400/4800/7300
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Rear left/Vario zone/ Ø 100 – 160	Rear left/Vario zone/ Ø 100 – 160	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	1400/2200/-	1400/2200/-	3400/4800/7300
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390	Right/PowerFlex bridge/ 230 x 390	-/-/-
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7400	3400/4800/7400	-/-/-
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	-/-/-	-/-/-	-/-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-	-/-/-
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	-/-/-	-/-/-	-/-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-	-/-/-
<b>User convenience</b>			
Controls	Direct selection	Direct selection	Direct selection plus
TempControl	-	-	-
Display colour	Red	Red	Red
Extended cooking zone	-	-	-
Stop & Go function/Minute minder	●/●	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●	●/●/●
Keeping warm plus	-	-	-
Individual setting options (e.g. buzzers)	●	●	-
<b>Displays</b>			
Digital power level display	●	●	●
<b>Efficiency and sustainability</b>			
Residual heat utilisation	-	-	-
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0	●	●	●
<b>Safety</b>			
Safety switch-off/Lock function/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Residual heat indicator	●	●	●
<b>Technical data<sup>1) 3)</sup></b>			
Total connected load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.3/230/30	7.3/230/30
<b>Standard accessories</b>			
Razor-blade scraper/Mains cable	-/●	-/●	-/●



<sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.

<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KM 6366-1	KM 6381	KM 6629
<b>Design</b>			
Ceramic surface colour	Black	Black	Black
All-round stainless steel frame	●	–	●
Bevelled edges/Flush installation	–/–	Bevel-edges on all sides/–	–/–
<b>Cooking zone details</b>			
Number of cooking zones	6	4	4
<b>PowerFlex cooking zones</b>			
Number/Dimensions in mm	6/150 x 230	4/150 x 230	2/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650	2100/3000/3700	2100/3000/3700
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Left centre/PowerFlex bridge/ 230 x 390	Left centre/PowerFlex bridge/ 230 x 390	Front left/Vario zone/ Ø 160 – 230
Power rating in W/Booster in W/TwinBooster in W	3400/3700/–	3400/4800/7400	2300/3000/3650
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Centre/PowerFlex bridge/ 230 x 390	Right/PowerFlex bridge/ 230 x 390	Rear left/Vario zone/ Ø 100 – 160
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300	3400/4800/7400	1400/1750/2200
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390	–/–/–	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300	–/–/–	3400/4800/7300
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	–/–/–	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	–/–/–	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
<b>User convenience</b>			
Controls	Direct selection plus	Direct selection plus	Smart Select
TempControl	–	–	●
Display colour	Red	Red	Yellow
Extended cooking zone	–	–	–
Stop & Go function/Minute minder	●/●	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●	●/●/●
Keeping warm plus	–	–	●
Individual setting options (e.g. buzzers)	–	●	●
<b>Displays</b>			
Digital power level display	●	●	●
<b>Efficiency and sustainability</b>			
Residual heat utilisation	–	–	–
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0	●	●	●
<b>Safety</b>			
Safety switch-off/Lock function/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Residual heat indicator	●	●	●
<b>Technical data<sup>1) 3)</sup></b>			
Total connected load in kW/Voltage in V/Fuse rating in A	11.0/230/30	7.3/230/30	7.3/230/30
<b>Standard accessories</b>			
Razor-blade scraper/Mains cable	–/●	–/●	–/●

# Induction hobs

## Product overview



<sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.

<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KM 6669	KM 6839	KM 6879
<b>Design</b>			
Ceramic surface colour	Black	Graphite black	Graphite black
All-round stainless steel frame	●	–	–
Bevelled edges/Flush installation	–/–	–/● <sup>2)</sup>	–/● <sup>2)</sup>
<b>Cooking zone details</b>			
Number of cooking zones	5	4	5
<b>PowerFlex cooking zones</b>			
Number/Dimensions in mm	2/150 x 230	2/150 x 230	2/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650	2100/3000/3650	2100/3000/3700
<b>Cooking zone</b>			
Position/Type/Diameter in mm	Front left/Vario zone/Ø 100 – 160	Front left/Vario zone/Ø 160 – 230	Front left/Vario zone/Ø 100 – 160
Power rating in W/Booster in W/TwinBooster in W	1400/1750/2200	2300/3000/3700	1400/1750/2200
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Rear left/Vario zone/Ø 160 – 230	Rear left/Vario zone/Ø 100 – 160	Rear left/Vario zone/Ø 160 – 230
Power rating in W/Booster in W/TwinBooster in W	2300/3000/3700	1400/1750/2200	2300/3000/3700
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Rear centre/Vario zone/180 – 280	Right/PowerFlex bridge/230 x 390	Rear centre/Vario zone/180 – 280
Power rating in W/Booster in W/TwinBooster in W	2600/3000/3700	3400/4800/7300	2600/3000/3700
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	Right/PowerFlex bridge/230 x 390	–/–/–	Right/PowerFlex bridge/230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300	–/–/–	3400/4800/7300
<b>Cooking zone</b>			
Position/Type/Dimensions in mm	–/–/–	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
<b>User convenience</b>			
Controls	Smart Select	Smart Select White	Smart Select White
TempControl	●	●	●
Display colour	Yellow	White	White
Extended cooking zone	–	–	–
Stop & Go function/Minute minder	●/●	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●	●/●/●
Keeping warm plus	●	●	●
Individual setting options (e.g. buzzers)	●	●	●
<b>Displays</b>			
Digital power level display	●	●	●
<b>Efficiency and sustainability</b>			
Residual heat utilisation	–	–	–
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0	●	●	●
<b>Safety</b>			
Safety switch-off/Lock function/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Residual heat indicator	●	●	●
<b>Technical data<sup>1) 3)</sup></b>			
Total connected load in kW/Voltage in V/Fuse rating in A	11.0/230/30	7.3/230/30	11.0/230/30
<b>Standard accessories</b>			
Razor-blade scraper/Mains cable	–/●	–/●	–/●

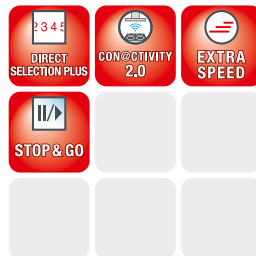


# What do the icons mean?

## All icons for HiLight hobs at a glance

The charts on the following pages contain detailed information about Miele HiLight hobs.

Icons for the most important features are shown with each appliance. They are explained in more detail below.



### Controls

Indicates what type of controls the appliance has.



Intuitive power selection via back-lit numerical keybank for each cooking zone



Intuitive power selection via a centrally located numerical keybank for all cooking zones



Intuitive power selection via centrally located Plus/Minus sensors for all cooking zones



### Con@ctivity 2.0

Indicates whether the hob is equipped with Con@ctivity 2.0.



RF controlled automatic function for optimum room climate and excellent user convenience



### ExtraSpeed

Indicates whether the appliance has the ExtraSpeed function.



HiLight heater elements for short heating-up times



### Stop & Go

Indicates whether the appliance has the Stop & Go function.



Power output is reduced at the touch of a fingertip



# Ceramic hobs

## Product overview



<sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.

<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KM 5600	KM 5617
<b>Design</b>		
Ceramic surface colour	Black	Black
All-round stainless steel frame	●	●
Bevelled edges/Flush installation	-/-	-/-
<b>Cooking zone details</b>		
Number of cooking zones	4	4
<b>PowerFlex cooking zones</b>		
Number/Dimensions in mm	-/-	-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Front left/Single-circuit ring/Ø 180	Front left/Vario zone/Ø 120/Ø 210
Power rating in W/Booster in W/TwinBooster in W	1800/-/-	750/2200/-/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Rear left/Single-circuit ring/Ø 145	Rear left/Single-circuit ring/Ø 145
Power rating in W/Booster in W/TwinBooster in W	1200/-/-	1200/-/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Rear right/Single-circuit ring/210 mm	Rear right/Casserole area/170 mm Ø/265 mm
Power rating in W/Booster in W/TwinBooster in W	2200/-/-	1500/2400/-/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	Front right/Single-circuit ring/Ø 145	Front right/Single-circuit ring/Ø 180
Power rating in W/Booster in W/TwinBooster in W	1200/-/-	1800/-/-
<b>Cooking zone</b>		
Position/Type/Dimensions in mm	-/-/-	-/-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-
<b>User convenience</b>		
Controls	EasyControl	EasyControl plus
TempControl	-	-
Display colour	Red	Red
Extended cooking zone	-	-
Stop & Go function/Minute minder	-/-	-/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/-	●/●/-
Keeping warm plus	-	-
Individual setting options (e.g. buzzers)	●	●
<b>Displays</b>		
Digital power level display	●	●
<b>Efficiency and sustainability</b>		
Residual heat utilisation	●	●
<b>Appliance networking</b>		
Automatic function Con@ctivity 2.0	-	-
<b>Safety</b>		
Safety switch-off/Lock function/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/-/●	●/-/●
Residual heat indicator	●	●
<b>Technical data<sup>1) 3)</sup></b>		
Total connected load in kW/Voltage in V/Fuse rating in A	6.4/230/30	7.6/230/30
<b>Standard accessories</b>		
Razor-blade scraper/Mains cable	●/●	●/●

# Glossary

## Miele electric and induction 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 on time and food will not burn. It also saves energy.

### **Clock/Timer**

The clock/timer on your hob helps to 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.

### **Con@ctivity 2.0**

Thanks to the future-proof automatic Con@ctivity 2.0 function you can concentrate on cooking. As well as switching the cooker hood on and off, Con@ctivity 2.0 adjusts the hood's suction power automatically to what is happening on the hob below, guaranteeing a pleasant room micro-climate. The automatic Con@ctivity 2.0 function enables the cooker hood to communicate with the hob using RF technology.

### **DirectSelection**

All cooking zones are controlled using a central numerical keybank. 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 quickly and intuitively selected. For each individual cooking zone there is a backlit numerical keybank. When switched off the numerical display is invisible - for a minimalist, elegant appearance.

### **Easy-to-clean ceramic glass**

Ceramic glass is very easy to clean. Splatters and other types of soiling are easy to remove thanks to the smooth surface. This is particularly easy with induction hobs as the surface remains relatively cool and food rarely burns on.

### **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. And is particularly safe as the ceramic glass remains comparatively cool.

### **Energy efficiency in all areas**

With Miele hobs you save 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 fast ExtraSpeed function consumes no more energy than conventional electric hobs despite a 35% faster heat-up time.

### **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 saves you up to 35% of time\*. This is achieved through intelligent timing of heater elements, a higher heater rating and efficient temperature control.

### **Flexible cooking zone designs**

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

### **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 function**

With this function you can keep dishes warm in an ideal way, independent of the quantity. By intelligently monitoring the temperature in the base of the pan, food is kept at serving temperature without burning. So you can concentrate on creating the rest of the meal.

### **Keeping warm Plus**

Miele induction hobs all feature a food warming setting enabling food to be kept at the ideal serving temperature. Models with TempControl also allow the gentle reheating of cold food, e.g. stew, without any risk of food burning in 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.

### **Pan recognition**

When a pan is placed on a cooking zone the respective run of numbers is automatically activated immediately after the hob is switched on. No need to activate the cooking zone manually.

### **PowerFlex induction**

PowerFlex zones are particularly versatile. Whether individual pans, large pasta pans or casserole dishes: they are all suitable. 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 switched the hob off by mistake but noticed it immediately? If you switch it back on again within 10 seconds, all previous power settings and time settings are retained. You can continue the cooking process.

### **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. Alternatively, it enables you to use the residual heat in order to save energy.

### **Safety switch-off**

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

### **SmartSelect**

This feature allows you to select power settings and cooking times extremely quickly and intuitively. Each cooking zone has its own yellow back-lit numerical keybank and a 3-digit display which can be easily read from different angles. Timer durations are easy to set and there's a separately controllable minute minder.

### **SmartSelect White**

These controls are in perfect harmony with the design of Generation 6000 user interfaces. The white indicators ensure good contrast and are easy to read. Hobs with SmartSelect White controls also have the same convenience features as SmartSelect.

### **Stop & Go**

Someone at the door? With the Stop&Go function all cooking zones can be reduced to power level 1 at the touch of a button, allowing you to leave the hob unattended for a short time without food burning or boiling over. When you return to the hob, the previously set power levels can be reactivated with another touch of a button.

### **TempControl**

Frying meat was never simpler! TempControl has a simmer setting and three frying settings with ideal temperatures to guarantee consistently perfect cooking results when frying and stir-frying. 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 can burn on.

### **Turns 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.

### **Wipe protection**

At the touch of a fingertip you can activate this feature and wipe the hob surface for 20 seconds without changing settings by mistake. All settings are retained as selected.



# 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 is the new "TwoInOne" from Miele.



### For every installation situation a suitable appliance

The "TwoInOne" is the highlight among appliances. It excels with intelligent technology, convenience and ease of installation in all kitchens. The installation of a TwoInOne overcomes problems such as ceiling heights or other obstructions limiting the view during cooking.

Miele's integrated extractor is flexible in all respects: the internal fan is suitable for the highly efficient extraction mode as well as for recirculation mode, in passive houses for example. Apart from the many technical benefits, the extractor doesn't require much space and leaves sufficient room for drawers.



# Exclusive features for gourmet results!

## The product benefits\* of Miele "TwoInOne" hobs

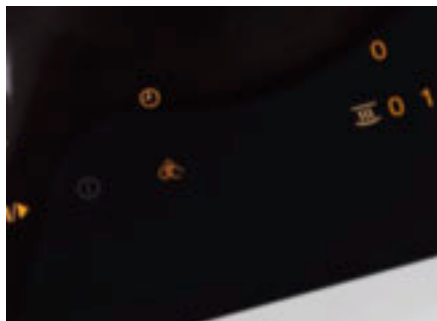
**Exclusive to Miele** **Con@ctivity 2.0**  
With Con@ctivity 2.0 you can concentrate fully on the enjoyment of cooking. This is because the cooker hood communicates with the hob. The hob transmits information about the settings to the extractor's electronic system which automatically adjusts its fan setting accordingly. You no longer have to remember to switch off the extractor after cooking. All Miele "TwoInOne" hobs feature Con@ctivity 2.0 as standard.



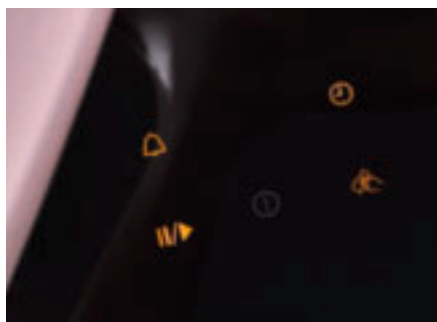
**Exclusive to Miele** **PowerFlex induction**  
Unbeatably fast and versatile: the booster output of up to 7.3 kW.



**Exclusive to Miele** **TwinBooster**  
Unique flexibility: induction output can be boosted on a PowerFlex zone or used on a single cooking 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 cannot burn on: all cooking zones can be turned to power setting 1 at the touch of a button.



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

\* Features vary depending on model

# What do the icons mean?

## All icons for Miele "TwoInOne" hobs at a glance

The charts on the following pages contain detailed information on Miele TwoInOne hobs.

Icons for the most important features are shown with each appliance. They are explained in more detail below.



### Controls

Indicates which controls the appliance has.



Power levels can be very quickly and intuitively selected. Yellow back-lit numerical display.



### Con@ctivity 2.0

Indicates if the hob is equipped with Con@ctivity 2.0.



Automatic function for an ideal room climate and excellent user convenience



### Flexibility

Indicates which type 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 has the Booster function.



Two power levels for extremely short heat-up times.

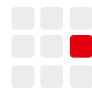


### Keeping warm

Indicates if the appliance has the keeping warm function.



Keeping food warm at serving temperature irrespective of quantity.



### Stop & Go

Indicates whether the appliance has the Stop & Go function



Simple reduction of power output at the touch of a fingertip



### 10 x filter

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



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

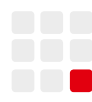


### ECO motor

Indicates if the appliance has an ECO motor.



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



### Energy efficiency

Indicates the energy efficiency class.



The energy label informs you about efficiency and performance values.



# Induction hob with integrated extractor

## Product overview



<sup>1)</sup> Please refer to building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Flush fit appliance is suitable for installation in natural stone, tiled or solid wood worktops only.

N.B. Appliance must be installed in accordance with IEE regulations by a competent person.

<b>Model and design</b>	<b>KMDA 7774</b>
Induction hob with integrated extractor	●
All-round stainless steel frame/Flush/Frameless surface-mounted	-/● <sup>2)</sup> /●
<b>Operating modes</b>	
Extraction mode/Recirculation mode	●/●
<b>Cooking zone details</b>	
Number of cooking zones/Diameter in mm	4/150 – 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650
<b>Cooking zone</b>	
Position/Type/Dimensions in mm	Left/PowerFlex cooking zone/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
<b>Cooking zone</b>	
Position/Type/Dimensions in mm	Right/PowerFlex cooking zone/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
<b>User convenience</b>	
Operation via sensor controls/Display colour	SmartSelect/yellow
Permanent pan recognition/Keeping warm	●/●
Stop & Go function/Recall function	●/●
Minute minder/Safety switch-off/Auto heat-up	●/●/●
Individual setting options (e.g. buzzers)	●
Run-on time 5/15 min.	●
Grease filter/Active charcoal filter saturation indicator	●/●
<b>Appliance networking</b>	
Con@ctivity 2.0	●
<b>Efficiency and sustainability</b>	
Energy efficiency class/Grease filter efficiency class	A+/A
Annual energy consumption in kWh/year/ECO motor	31.2/●
<b>Cleaning convenience</b>	
Easy to clean ceramic glass/Wipe protection	●/●
Easy-to-clean canopy interior – CleanCover filter system	●
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
<b>Air throughput with max. duct diameter in extraction mode</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	490
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	71.0/56.0
Air throughput in Booster level (m <sup>3</sup> /h)	570
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75.0/60.0
<b>Air throughput in recirculation mode</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	420
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73.0/58.0
Air throughput in Booster level (m <sup>3</sup> /h)	510
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	77.0/63.0
<b>Safety</b>	
Safety switch-off/Safety lock/System lock	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●
Residual heat indicator	●
<b>Technical data<sup>1)</sup></b>	
Total rated load in kW/Voltage in V/Fuse rating in A	7.5/230/30
<b>Standard accessories</b>	
Mains cable	●
<b>Optional accessories</b>	
Recirculation mode conversion kit	DUU 1000-1

# Glossary

## Miele TwoInOne hobs

### **Con@ctivity 2.0**

Thanks to the future-proof automatic Con@ctivity 2.0 function you can concentrate fully on cooking. Apart from switching the cooker hood on and off, Con@ctivity 2.0 adjusts the hood's suction power automatically to what is happening on the hob below, guaranteeing a pleasant room micro-climate.

### **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 time of sensor controls.

### **Keeping warm**

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the pan base ensures that food is kept at serving temperature without burning to the pan base. This allows you to focus fully on the preparation of other food.

### **Long-life AirClean filter**

Thanks to the durable honeycomb active charcoal filter made from anthracite which can be regenerated inside 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 in contact with cables and motor components. Miele attention to detail - for your 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 the 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. So you are always protected from unintentional power adjustment.

### **Permanent pot detection**

If cookware is already on a cooking zone the respective run of numbers is automatically activated immediately after the hob is switched on. No need to activate the cooking zone manually.

### **PowerFlex induction**

PowerFlex zones are particularly versatile and flexible. Whether individual pans, large pasta pots or casserole dishes: they are all suitable. 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 switched the hob off by mistake but you notice it immediately? If you switch it back on again within 10 seconds, all previous power settings and time settings are retained. You can continue the cooking process.

### **Safety lock and system lock**

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

### **Safety switch-off**

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

### **SmartSelect**

This feature allows you to select power settings and cooking times quickly and intuitively. Each cooking zone has its own yellow back-lit numerical display. This ensures that the display can be easily read from different angles. Timer durations can be even more conveniently set with separately controllable minute minder, automatic switch-off and a 3-digit indicator.

### **Stainless-steel grease filter**

Miele cooker hoods and extractors 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 does not result in visible discolouration. Consequently, Miele grease filters retain their premium appearance for a long time.

### **Stop & Go**

Someone at the door? With the Stop&Go function all cooking zones can be reduced to power level 1 at the touch of a single button. When you return to the hob, the previously set power levels can be reactivated with another touch of a button.

### **Timer**

The timer/clock of your hob helps to 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! Miele's exclusive TwinBooster function allows more flexibility when cooking as power output can be individually distributed. When required, the power output of two cooking zones can be combined and used on one single zone.

**Wipe protection**

With a touch of a fingertip you can activate this feature and wipe the hob surface without risking to change the settings unintentionally 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 – Flexible and elegant

Individual and unlimited combination options



## Induction

Fast and energy efficient: With induction cooking, the heat is generated directly in the pan base and the size of a pan is automatically recognised. The advantage is that practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. Unique are the flexibility as well as the speed of PowerFlex cooking zones. Because of its many benefits, induction cooking is well established in professional kitchens.



## Gas

Gas is a primary source of energy. Primary energy comes from natural, unrefined sources which can be used without conversion. 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. The wok's intelligent ControlInduc® system reliably prevents overheating of oil and fat. The Miele induction wok also offers special user benefits such as booster technology.



#### **TepanYaki**

Modern traditional Japanese cooking method: Cooking with a Tepan Yaki 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 heat requirements at the same time, or to keep food warm.



#### **Barbecue grill**

Meat, fish or 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.



#### **Downdraft extractors**

Cooking without unpleasant vapours and odours from food is possible thanks to the new Miele 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. For this the lid serves as a magnetic FlameGuard.



# Elegant design and perfect combination options

## The product highlights\* of the Miele SmartLine elements

**Exclusive to Miele** **SmartSelect**  
This feature allows you to select power settings and cooking times quickly and intuitively. Each cooking zone has its own yellow back-lit numerical display. This ensures that the display can be easily read from different angles. Timer durations can be even more conveniently set with separately controllable minute minder, automatic switch-off and a 3-digit indicator.



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



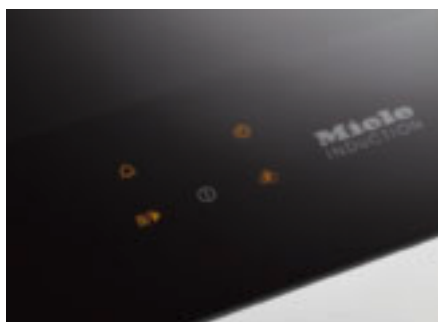
**Exclusive to Miele** **TwinBooster**  
Unique flexibility: induction output can be individually distributed or used for one single zone.



**Recall function**  
With memory function: in the case of accidental switching off of the hob, settings are retained for 10 seconds.



**Permanent pot detection**  
Automatic activation of numerical display: as soon as the hob is switched on, pots which are already on a cooking zone are detected.



**Stop & Go**  
Food cannot burn on: all cooking zones can be turned to power setting 1 at the touch of a button.

\* Features vary depending on model


# What do the icons mean?


## All icons for SmartLine appliances at a glance


The charts on the following pages contain detailed information about Miele SmartLine appliances.


Icons for the most important features are shown with each appliance. They are explained in more detail below.





 **SmartLine**  
Indicates the design line.


 All SmartLine appliances can be arranged any way you want.


 **Controls**  
Indicates what type of controls the appliance has.

 Power levels can be very quickly and intuitively selected. Yellow back-lit numerical display.


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

 **Flexibility**  
Indicates which type 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.


 Two separate grill zones with independent controls allow you to grill and keep food warm at the same time.


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


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


 Two power levels for extremely short heat-up times.


 **Keeping warm**  
Indicates if the appliance has a keeping-warm function.


 Keeping food warm at serving temperature irrespective of quantity.


 **GasStop**  
Indicates if the appliance has the GasStop function.


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


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

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

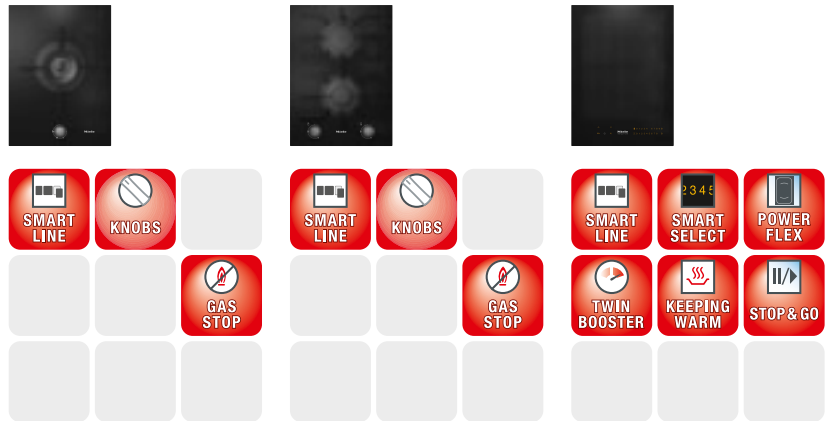
 **ECO motor**  
Indicates if the appliances has an energy-efficient DC motor.

 Particularly efficient motor.

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

 Displays the energy efficiency class A.





<sup>1)</sup> Please refer to building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Flush fit appliance is suitable for installation in natural stone, tiled or solid wood worktops only.

N.B. Appliance must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	CS 7101	CS 7102	CS 7612
Construction type	Gas wok	Gas hob	Induction hob
<b>Model and design</b>			
Elegant glass ceramic surface	●	●	●
Ceramic surface colour	Black	Black	Black
Flush fit <sup>2)</sup>	●	●	●
Frameless – surface-mounted	●	●	●
Cast iron pot rests (matt black enamelled)	●	●	–
Cast-iron griddle	–	–	–
Stainless steel Tepan surface	–	–	–
Concave glass wok recess	–	–	–
Number of cooking zones	1	2	2
<b>PowerFlex cooking zones</b>			
Number/Diameter in mm	–	–	2/150 x 230
Power rating in W/Booster in W/TwinBooster in W	–	–	2100/3000/3650
<b>Cooking zone</b>			
Position/Type/Diameter in mm	Centre/Dual-Wok/ 150 – 280	Front/Medium burner/ 100 – 200	Centre/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	4500/–/–	1700/–/–	3150/3400/3650
<b>Cooking zone</b>			
Position/Type/Diameter in mm	–	Rear/Large burner/140 – 220	–
Power rating in W/Booster in W/TwinBooster in W	–	2700/–/–	–
<b>User convenience</b>			
Operation via knobs	●	●	–
Electronic ignition with single-handed operation	●	●	–
Operation via sensor controls	–	–	SmartSelect
Display colour	–	–	Yellow
Digital power level display	–	–	●
Permanent pan recognition	–	–	●
Recall function	–	–	●
Stop & Go function	–	–	●
Minute minder	–	–	●
Safety switch-off	–	–	●
Auto heat-up	–	–	●
Keeping warm	–	–	●
Individual setting options (e.g. buzzers)	–	–	●
<b>Cleaning convenience</b>			
Easy to clean ceramic glass	●	●	●
Wipe protection	–	–	●
Dishwasher-proof pot rests	●	●	–
Dishwasher-proof griddle	–	–	–
<b>Safety</b>			
Safety switch-off/Safety lock/System lock	–	–	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	–	–	●/●/●
Residual heat indicator	–	–	●
GasStop	●	●	–
<b>Technical data<sup>1)</sup></b>			
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/5	0.025/230/5	3.65/230/20
<b>Standard accessories</b>			
Mains cable	●	●	●
Voucher for free wok pan	–	–	–

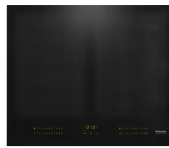


<sup>1</sup> Please refer to building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2</sup> Flush fit appliance is suitable for installation in natural stone, tiled or solid wood worktops only.

N.B. Appliance must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	CS 7611	CS 7622	CS 7632
Construction type	Induction wok	Electric grill	Tepan Yaki
<b>Model and design</b>			
Elegant glass ceramic surface	●	●	●
Ceramic surface colour	Black	Black	Black
Flush fit <sup>2</sup>	●	●	●
Frameless – surface-mounted	●	●	●
Cast iron pot rests (matt black enamelled)	–	–	–
Cast-iron griddle	–	●	–
Stainless steel Tepan surface	–	–	●
Concave glass wok recess	●	–	–
Number of cooking zones	1	2	2
<b>PowerFlex cooking zones</b>			
Number/Diameter in mm	–	–	–
Power rating in W/Booster in W/TwinBooster in W	–	–	–
<b>Cooking zone</b>			
Position/Type/Diameter in mm	Centre/Wok recess/300	Front/Grill surface/370 x 207.5	Front/Tepan surface/305 x 175
Power rating in W/Booster in W/TwinBooster in W	2400/2600/3000	1500/–/–	1400/–/–
<b>Cooking zone</b>			
Position/Type/Diameter in mm	–	Rear/Grill surface/370 x 207.5	Rear/Tepan surface/305 x 175
Power rating in W/Booster in W/TwinBooster in W	–	1500/–/–	1400/–/–
<b>User convenience</b>			
Operation via knobs	–	–	–
Electronic ignition with single-handed operation	–	–	–
Operation via sensor controls	SmartSelect	SmartSelect	SmartSelect
Display colour	Yellow	Yellow	Yellow
Digital power level display	●	●	●
Permanent pan recognition	●	–	–
Recall function	●	●	●
Stop & Go function	●	●	●
Minute minder	●	●	●
Safety switch-off	●	●	●
Auto heat-up	●	–	–
Keeping warm	●	●	●
Individual setting options (e.g. buzzers)	●	●	●
<b>Cleaning convenience</b>			
Easy to clean ceramic glass	●	●	●
Wipe protection	●	●	●
Dishwasher-proof pot rests	–	–	–
Dishwasher-proof griddle	–	●	–
<b>Safety</b>			
Safety switch-off/Safety lock/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/–/●	●/●/●
Residual heat indicator	●	●	●
GasStop	–	–	–
<b>Technical data<sup>1</sup></b>			
Total connected load in kW/Voltage in V/Fuse rating in A	3.0/230/13	3.0/230/13	2.8/230/13
<b>Standard accessories</b>			
Mains cable	●	●	●
Voucher for free wok pan	●	–	–

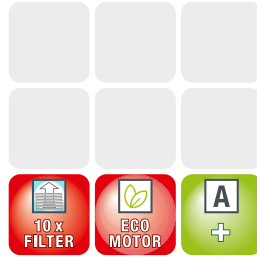


<sup>1)</sup> Please refer to building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Flush fit appliance is suitable for installation in natural stone, tiled or solid wood worktops only.

N.B. Appliance must be installed in accordance with IEE regulations by a competent person.

<b>Model/Sales designation</b>	<b>KM 6329</b>
Construction type	Induction hob
<b>Model and design</b>	
Elegant glass ceramic surface	●
Ceramic surface colour	Black
Flush fit <sup>2)</sup>	●
Frameless – surface-mounted	●
Cast iron pot rests (matt black enamelled)	–
Cast-iron griddle	–
Stainless steel Tepan surface	–
Concave glass wok recess	–
Number of cooking zones	4
<b>PowerFlex cooking zones</b>	
Number/Dimensions in mm	4/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650
<b>Cooking zone</b>	
Position/Type/Dimensions in mm	Left/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
<b>Cooking zone</b>	
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
<b>User convenience</b>	
Operation via knobs	–
Electronic ignition with single-hand operation +	–
Operation via sensor controls	SmartSelect
Display colour	Yellow
Digital power level display	●
Permanent pan recognition	●
Recall function	●
Stop & Go function	●
Minute minder	●
Safety switch-off	●
Auto heat-up	●
Keeping warm	●
Individual setting options (e.g. buzzers)	●
<b>Cleaning convenience</b>	
Easy to clean ceramic glass	●
Wipe protection	●
Dishwasher-proof pot rests	–
Dishwasher-proof griddle	–
<b>Safety</b>	
Safety switch-off/Safety lock/System lock	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●
Residual heat indicator	●
GasStop	–
<b>Technical data<sup>1)</sup></b>	
Total connected load in kW/Voltage in V	7.3/230/30
<b>Standard accessories</b>	
Mains cable	●
Voucher for free wok pan	–



<sup>1)</sup> Please refer to building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.

<sup>2)</sup> Flush fit appliance is suitable for installation in natural stone, tiled or solid wood worktops only.

<sup>3)</sup> Standards for air throughput: EN 61591

Sound power: EN 60704-3

Sound pressure: EN 60704-2-13

N.B. Appliance must be installed in accordance with IEE regulations by a competent person.

<b>Model/Sales designation</b>	<b>CSDA 7000</b>
<b>Construction type</b>	
Downdraft extractor	●
<b>Design</b>	
Flush/Frameless surface-mounted	● <sup>2)</sup> /●
<b>Operating modes</b>	
Extraction mode/recirculation mode	●/●
<b>User convenience</b>	
Operation via sensor controls	Smart Select
Digital power level display/Display colour	●/Yellow
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
Easy-to-clean canopy interior – CleanCover	●
Easy to clean ceramic glass	●
Safety switch-off/Run-on time 5 min	●/●
<b>Efficiency and sustainability</b>	
Energy efficiency class/Grease filter efficiency class	A+/A
Annual energy consumption in kWh/year	28
ECO motor	●
Air throughput with max. duct diameter in extraction mode <sup>2)</sup>	535
<b>Extraction</b>	
Air throughput <sup>3)</sup> in Level 3 (m <sup>3</sup> /h)	440
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66
Air throughput <sup>3)</sup> in Booster level (m <sup>3</sup> /h)	535
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	70
<b>Recirculation</b>	
Air throughput <sup>3)</sup> in Level 3 (m <sup>3</sup> /h)	Data not yet available
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	Data not yet available
Air throughput <sup>3)</sup> in Booster level (m <sup>3</sup> /h)	Data not yet available
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	Data not yet available
<b>Technical data<sup>1)</sup></b>	
Total rated load in kW	0.17
Voltage in V/Fuse rating in A	230/5
<b>Standard accessories</b>	
Mains cable	●
<b>Optional accessories</b>	
Conversion kit for recirculation mode/active charcoal filter, can be reactivated	DUU 1000-1/DKF 1000 R
Silencer DASD 150/Wall vent DMK 150	●/●



### **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 it no longer matters if you forget to reduce power output yourself - 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.

### **Dishwasher-safe grilling rack**

The Miele Barbecue grill consists of two hard-wearing and durable grilling racks. A clear sign of first-class quality. These grilling racks can also be cleaned in a dishwasher. This makes thorough cleaning of Miele grilling racks particularly easy, and saves time.

### **Easy-to-clean ceramic glass**

Ceramic glass is very easy to clean. Splatters and other types of soiling are easy to remove thanks to the smooth surface. This is particularly simple on induction hobs as the surface remains relatively cool and food rarely burns onto it.

### **Electronic ignition with single-hand operation**

The burners ignite automatically thanks to sophisticated technology. The rotary control dials can be simply and easily turned with one hand and be held during ignition.

### **FlameGuard**

The new downdraft extractor can be installed next to all SmartLine elements. When installing it next to a gas element it must be protected with the FlameGuard. This consists of the downdraft extractor lid and adjusts automatically when in use, stays in place with a magnet and can be placed on either side of the extractor. This 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, for example by a pan boiling over or because of a draught, 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 time of sensor controls.

### **Keeping warm**

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the pan base ensures that food is kept at serving temperature without burning to the pan base. This allows you to focus fully on the preparation of other food.

### **Metal control knobs**

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

### **Pan-size sensor**

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

### **Permanent pot detection**

If cookware is already on a cooking zone the respective run of numbers is automatically activated immediately after the hob is switched on. No need to activate the cooking zone manually.

### **PowerFlex induction**

PowerFlex zones are particularly versatile and flexible. Whether individual pans, large pasta pots or casserole dishes: they are all suitable. 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 switched the hob off by mistake and you do not notice it immediately? If you switch it back on again within 10 seconds, all previous power settings and time settings are retained if required. You can continue the cooking process.

### **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 setting. If a cooking zone is operating on the same power setting for an unusually long time, it switches itself off automatically.

### **SmartSelect**

This feature allows you to select power settings and cooking times quickly and intuitively. Each cooking zone has its own yellow back-lit numerical display. This ensures that the display can be easily read from different angles. Timer durations can be even more conveniently set with separately controllable minute minder, automatic switch-off and a 3-digit indicator.

### **Stop & Go**

Someone at the door? With the Stop&Go function all cooking zones can be reduced to power level 1 at the touch of a single button. When you return to the hob, the previously set power levels can be reactivated with another touch of a button.

**Timer**

The timer/clock of your hob helps to 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.

**Turns 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.

**TwinBooster**

Concentrated power boost for short heat-up times! Miele's exclusive TwinBooster function allows more flexibility when cooking as power output can be individually distributed. 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 block operation of the hob 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 - they simply belong together. Our dual wok burner has two separate flame rings and the high output required for cooking with a wok.



## Models



### Gas hobs

Gas hobs are installed independently from an oven. This enables the space underneath the hob to be used for drawers or cupboards for versatility when planning your kitchen.



### 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.



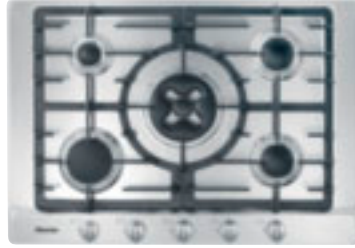
# Perfectly tailored to your requirements

## The models, designs and the wide variety of Miele gas hobs

### Wide range of sizes



**Standard**  
60 cm wide hobs with 3 to 4 burners



**Wide**  
75 cm wide hobs with 4 to 5 burners



**Extra wide**  
90 cm wide hobs with 5 burners

### Design variations



**Classic** – gas hobs with stainless steel trough



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



**Elegant** – gas on glass

### User interfaces



**Gas hobs without electronic controls**  
All Miele gas hobs have the GasStop safety feature. This ensures immediate interruption of the gas supply in the event of flame failure, thus preventing uncontrolled gas leaks.



**Gas hobs with electronic controls**  
Miele gas hobs offer excellent safety and convenience. Quick Start provides accelerated ignition, while GasStop & ReStart ensures automatic re-ignition in the event of flame failure. Some models also have residual heat indicators.



# Exclusive features for gourmet results!

## The product highlights of Miele gas hobs

### Gas hobs with electronic controls

Miele gas hobs with electronic controls offer even more safety and convenience: QuickStart ensures fast ignition and GasStop & ReStart automatic re-ignition in the event of flame failure. Some of these hobs also feature a kitchen timer as well as a residual heat indicator.



### ComfortClean pot rests

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



### Individual design

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



### Enamelled pot rests and burner parts

Robust and easy to clean: enamelled cast iron pot rests and burners with PerfectClean.



### QuickStart

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



### GasStop & ReStart

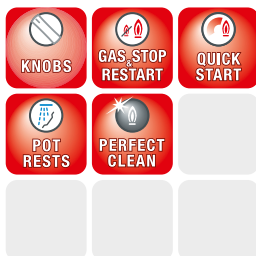
Safe cooking: automatic re-ignition of extinguished gas flames. Should this prove unsuccessful, the gas supply is turned off immediately.

# What do the icons mean?


## All icons for gas hobs at a glance


The charts on the following pages contain detailed information about Miele gas hobs.


Icons for the most important features are shown next to each appliance. They are explained in more detail below.




 **PerfectClean**  
Indicates that the appliance has PerfectClean burners.


 Patented surface finish offers unbeatable cleaning convenience


 **Controls**  
Indicates what type of controls the appliance has.


 Rotary controls are used for selecting functions and durations


 **Safety**  
Indicates what type of safety functions the appliance has.


 Peace of mind: automatic re-ignition. If this fails, the gas supply is turned off

 Reassuring: if the flame is extinguished, e.g. by a draught, further gas emission is prevented

 **QuickStart**  
Indicates that the appliance has the QuickStart function.

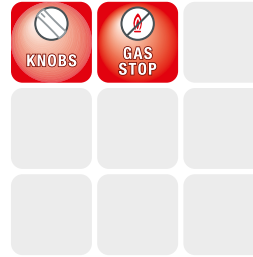
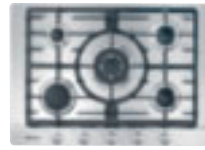
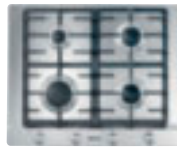
 More convenience with faster ignition of the gas flame

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

 Perfect cleanliness assured with dishwasher-safe pot rests

# Gas hobs

## Product overview



- <sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.  
<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.  
<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

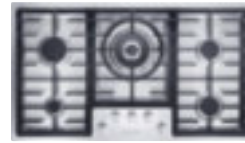
N.B Appliances must be installed in accordance with IEE regulations by a competent person.

N.B. In the UK gas hobs must be fitted by a GasSafe registered fitter. Allow adequate space below for connection to the gas supply. GasSafe regulations stipulate that a pressure test nipple must be installed near the gas hob to allow an engineer to test the pressure following installation/servicing.

Model/Sales designation	KM 2010	KM 2032	KM 2054
<b>Design</b>			
All-round stainless steel frame	–	–	–
Stainless steel hob/flush-fit stainless steel hob	●/–	●/–	●/–
Cast iron pot rests (matt black enamelled)	●	●	●
<b>Cooking zone details</b>			
Number of cooking zones	4	5	5
<b>Cooking zone</b>			
Position/Type	Front left/Large burner	Front left/Large burner	Front left/Dual wok burner
Rating in W	2600	2600	4200
<b>Cooking zone</b>			
Position/Type	Rear left/Small burner	Rear left/Small burner	Rear left/Small burner
Rating in W	1000	1000	1000
<b>Cooking zone</b>			
Position/Type	Rear right/Medium burner	Centre/Single wok burner	Centre/Large burner
Rating in W	1750	3800	2600
<b>Cooking zone</b>			
Position/Type	Front right/Medium burner	Rear right/Medium burner	Rear right/Dual wok burner
Rating in W	1750	1750	4200
<b>Cooking zone</b>			
Position/Type	–/–	Front right/Medium burner	Front right/Medium burner
Rating in W	–	1750	1750
<b>User convenience</b>			
Operation via knobs	●	●	●
Minute minder	–	–	–
Electronic ignition with one-handed operation/QuickStart	●/–	●/–	●/–
<b>Cleaning convenience</b>			
Easy to clean ceramic glass	–	–	–
Dishwasher-proof pot rests	–	–	–
PerfectClean burner	●	●	●
<b>Safety</b>			
Safety switch-off/System lock	–/–	–/–	–/–
Heat indicator/In-operation indicator	–/–	–/–	–/–
Convenient rapid switch-off	–	–	–
GasStop/GasStop & ReStart	●/–	●/–	●/–
<b>Technical data<sup>1) 3)</sup></b>			
Total burner output in kW	7.1	10.9	13.75
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230 – 240/3	0.025/230 – 240/3	0.025/230 – 240/3
<b>Standard accessories</b>			
Mains cable	●	●	●
Jets for liquid gas (optional)/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	–/–	–/–	–/–

# Gas hobs

## Product overview



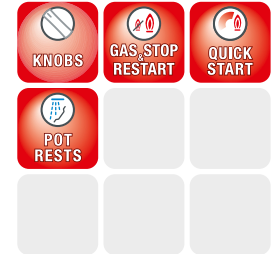
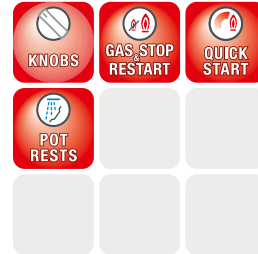
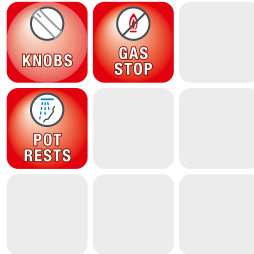
- <sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.  
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Model/Sales designation	KM 2335	KM 2354	KM 2357
<b>Design</b>			
All-round stainless steel frame	–	–	–
Stainless steel hob/flush-fit stainless steel hob	●/● <sup>2)</sup>	●/(flat fit)	●/● <sup>2)</sup>
Cast iron pot rests (matt black enamelled)	●	●	●
<b>Cooking zone details</b>			
Number of cooking zones	5	5	5
<b>Cooking zone</b>			
Position/Type	Front left/Small burner	Front left/Small burner	Front left/Small burner
Rating in W	1000	1000	1000
<b>Cooking zone</b>			
Position/Type	Rear left/Medium burner	Rear left/Large burner	Rear left/Large burner
Rating in W	2000	2700	2700
<b>Cooking zone</b>			
Position/Type	Centre/Single wok burner	Centre/Dual wok burner	Centre/Dual wok burner
Rating in W	4000	4500	4500
<b>Cooking zone</b>			
Position/Type	Rear right/Medium burner	Rear right/Medium burner	Rear right/Medium burner
Rating in W	2000	1700	1700
<b>Cooking zone</b>			
Position/Type	Front right/Medium burner	Front right/Medium burner	Front right/Medium burner
Rating in W	1700	1700	1700
<b>User convenience</b>			
Operation via knobs	●	●	●
Minute minder	–	–	–
Electronic ignition with one-handed operation/QuickStart	●/–	●/–	●/●
<b>Cleaning convenience</b>			
Easy to clean ceramic glass	–	–	–
Dishwasher-proof pot rests	●	●	●
PerfectClean burner	–	–	–
<b>Safety</b>			
Safety switch-off/System lock	–/–	–/–	●/–
Heat indicator/In-operation indicator	–/–	–/–	–/–
Convenient rapid switch-off	–	–	–
GasStop/GasStop & ReStart	●/–	●/–	–/●
<b>Technical data<sup>1) 3)</sup></b>			
Total burner output in kW	10.7	11.6	11.6
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
<b>Standard accessories</b>			
Mains cable	●	●	●
Jets for liquid gas (optional)/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	●/●	●/●	●/●



- <sup>1)</sup> Please refer to the building-in diagrams for appliance and worktop cut-out dimensions. Installation instructions are also available from the website.  
<sup>2)</sup> Suitable for installation in natural stone, tiled or solid worktops only.  
<sup>3)</sup> For minimum safety distance to cooker hood above please see cooker hood section.

N.B Appliances must be installed in accordance with IEE regulations by a competent person.

N.B. In the UK gas hobs must be fitted by a GasSafe registered fitter. Allow adequate space below for connection to the gas supply. GasSafe regulations stipulate that a pressure test nipple must be installed near the gas hob to allow an engineer to test the pressure following installation/servicing.

Model/Sales designation	KM 3010	KM 3034	KM 3054
<b>Design</b>			
All-round stainless steel frame	●	●	●
Stainless steel hob/flush-fit stainless steel hob	-/-	-/-	-/-
Cast iron pot rests (matt black enamelled)	●	●	●
<b>Cooking zone details</b>			
Number of cooking zones	4	5	5
<b>Cooking zone</b>			
Position/Type	Front left/Large burner	Front left/Large burner	Left centre/Dual wok burner
Rating in W	2700	2700	4700
<b>Cooking zone</b>			
Position/Type	Rear left/Small burner	Rear left/Small burner	Rear centre/Small burner
Rating in W	1000	1000	1000
<b>Cooking zone</b>			
Position/Type	Rear right/Medium burner	Centre/Dual wok burner	Rear right/Medium
Rating in W	1700	4700	1700
<b>Cooking zone</b>			
Position/Type	Front right/Medium burner	Rear right/Medium burner	Front right/Medium burner
Rating in W	1700	1700	1700
<b>Cooking zone</b>			
Position/Type	-/-	Front right/Medium burner	Front centre/Large burner
Rating in W	-	1700	2700
<b>User convenience</b>			
Operation via knobs	●	●	●
Minute minder	-	●	●
Electronic ignition with one-handed operation/QuickStart	●/-	-/●	-/●
<b>Cleaning convenience</b>			
Easy to clean ceramic glass	●	●	●
Dishwasher-proof pot rests	●	●	●
PerfectClean burner	-	-	-
<b>Safety</b>			
Safety switch-off/System lock	-/-	●/●	●/●
Heat indicator/In-operation indicator	-/-	●/●	●/●
Convenient rapid switch-off	-	●	●
GasStop/GasStop & ReStart	●/-	-/●	-/●
<b>Technical data<sup>1) 3)</sup></b>			
Total burner output in kW	7.4	11.8	11.8
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
<b>Standard accessories</b>			
Mains cable	●	●	●
Jets for liquid gas (optional)/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	-/-	●/●	●/●

# Glossary

## Miele gas hobs

### **ComfortClean pot rests**

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

### **Electronic ignition with single-handed operation**

The burners ignite automatically thanks to sophisticated technology. The rotary dial controls can be simply and easily turned with one hand and held 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.

### **Front rotary dial controls**

Miele gas hobs are operated by plastic or metal rotary controls. In this way the power is extremely easy and safe to regulate.

### **Gas – efficient and environmentally friendly**

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

### **Gas hobs with electronic controls**

Miele gas hobs with electronic controls offer even more safety and convenience: Quick Start ensures accelerated ignition, GasStop & ReStart ensures automatic re-ignition in the event of flame failure. Some of these hobs also feature a kitchen timer as well as a heat and residual heat indicator.

### **GasStop**

All Miele gas hobs are equipped with thermo-electric flame failure monitors. If the gas flame is temporarily extinguished, e.g. by a pan boiling over or a draught, 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 shut off - simple and safe.

### **Individual design**

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

### **Minute minder**

The minute minder on your hob makes everyday cooking simpler. A time can be set for each burner. An acoustic sound 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 control: all gas hobs with electronic controls can be switched on simply and easily.

### **Safety shut-off**

If the hob is on for an unusually long period, the gas is automatically switched off for your safety and added peace of mind.

### **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 for every situation!

### **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 construction types

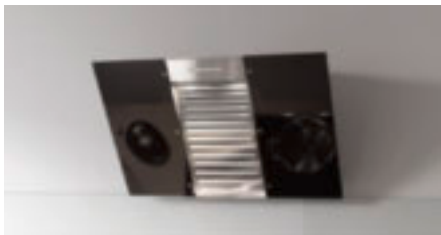
### Construction types

#### Wall and island cooker hoods

An eye-catcher for your kitchen



Island cooker hoods



Wall-mounted cooker hoods

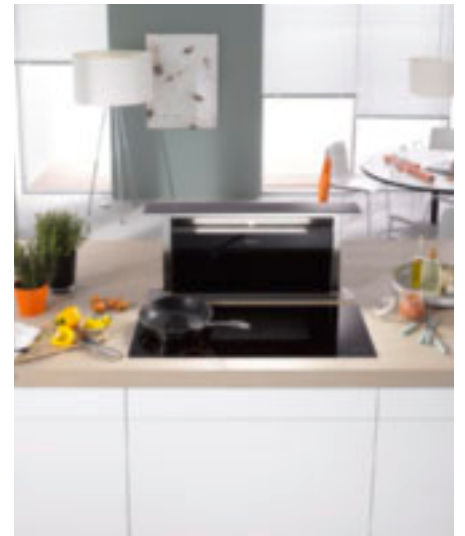
#### Ceiling extractors

Integrated ventilation for unobstructed vision



#### Downdraft extractors

The elegant solution behind the hob



#### Built-in cooker hoods

The right solution for every installation situation



Slimline cooker hoods



Built-under hood



Countertop extractors



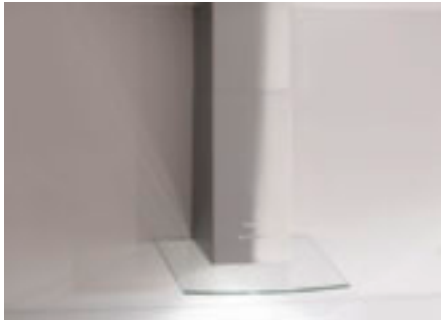
Extractor unit



Slot-in cooker hood

# The ideal cooker hood for your hob

## Miele cooker hood widths



For small and medium sized kitchens

- 50 cm wide
- 60 cm wide
- 70 cm wide



For large and open-plan kitchens

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



# There is a perfect 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 this will affect the kitchen furniture, soft furnishings, paintwork etc. as this is where grease and vapours settle. 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 moisture effectively



**Extraction mode** with an external motor – effective and particularly quiet



**Recirculation mode** – simple and energy efficient



Con@ctivity 2.0

# Which features are particularly important to you?

## The product highlights\* of Miele cooker hoods

**Exclusive to Miele** **Con@ctivity 2.0 – Automatic function for Miele cooker hoods**

Achieving optimum extraction of kitchen vapours and odours while also saving energy: a Miele cooker hood equipped with Con@ctivity 2.0 does this automatically. Miele Con@ctivity 2.0 enables the cooker hood to communicate with the hob. Con@ctivity 2.0 gathers information from the hob and transmits it to the controls in the cooker hood. Your Miele cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room microclimate at all times, so you can concentrate on cooking. You don't even have to remember to switch off the appliance. With the automatic run-on control, the cooker hood will switch itself off automatically after you have finished cooking so you do not use any more energy than is necessary. Manual operation is also possible.

Communication between the hob and the cooker hood is controlled via RF technology. The RF module is installed in the cooker hood and the necessary wireless stick for the Miele hob is supplied with the cooker hood.



**Energy efficiency classification**

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

**Silence**

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

**Stainless steel grease filters (10-layer)**

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

**Miele CleanCover**

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

**Exclusive to Miele** **Active charcoal filters**

Efficient in absorbing odours: in recirculation mode odours are absorbed and neutralised.

\* Features vary 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.


Icons for the most important features are shown with each appliance. They are explained in more detail below.





 **Energy efficiency**  
This icon shows the appliance's energy efficiency rating.


 A+ to B energy efficiency ratings are displayed


 **Con@ctivity 2.0**  
Indicates whether the appliance has Con@ctivity 2.0.


 RF controlled automatic function for optimum room climate and excellent user convenience


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


 Particularly quiet in the kitchen


 **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


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


 Optical saturation indicator for grease and active charcoal filters


 **Eco motor**  
Indicates that 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 that the appliance is suitable for customisation.

 The cooker hood can be customised to suit your requirements

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

 The ideal canopy position for everyone



# Wall mounted décor hoods

## Product overview



- <sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.  
<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.  
<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.  
<sup>4</sup> Air throughput tested in accordance with EN 61591.  
<sup>5</sup> Sound power tested in accordance with EN 60704-3  
<sup>6</sup> Please refer to the building-in diagrams for dimensions  
<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 396-7 Classic	PUR 68 W	PUR 98 W
<b>Construction type and operating modes</b>			
Customisation possible on request	●	●	●
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-	●/●/-
<b>User convenience</b>			
Light-touch switches with LED/Touch controls on glass	●/-	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2	3
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/-	-/●/-	-/●/-
Programmable grease filter/Active charcoal filter saturation indicator	-/-	-/-	-/-
Motor-operated cooker hoods	-	-	-
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0 <sup>1)</sup>	-	-	-
<b>Efficiency and sustainability<sup>2)</sup></b>			
Energy efficiency class/Grease filter efficiency class	C/A	A/A	A/A
Annual energy consumption in kWh/year <sup>3)</sup>	59.1	47.0	49.7
ECO motor (DC motor)	-	-	-
<b>Lighting</b>			
Halogen/LED/ambient lighting	-/●/-	-/●/-	-/●/-
Number x W	2 x 3	2 x 3	3 x 3
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>			
<b>Extraction (not with external variants)</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	350	395	395
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	55/40	56/41	56/41
Air throughput in Booster level (m <sup>3</sup> /h)	500	650	650
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/47	67/52	67/52
<b>Recirculation</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	250	330	330
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/47	64/48	64/48
Air throughput in Booster level (m <sup>3</sup> /h)	350	460	460
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	68/53	71/56	71/56
<b>Technical data<sup>6)</sup></b>			
Net weight in kg	21	21	25
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.13/230/5	0.23/230/5	0.23/230/5
<b>Installation notes</b>			
Extraction ducting connection top/rear/side	●/●/-	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/-	●/-
<b>Standard accessories</b>			
Remote control/Con@ctivity 2.0 communication stick for KM	-/-	-/-	-/-
Non-return flap/Active charcoal filter	●/-	●/-	●/-
<b>Optional accessories</b>			
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	●/●/-	●/●/-	●/●/-
150 to 125 mm Ø adapter	●	●	●
Remote control DARC 6	-	-	-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Edge extraction panels – Glass/Stainless steel	-/-	-/-	-/-
<b>Colours</b>			
CleanSteel	-	-	-
Havana brown	-	-	-
Obsidian black	-	-	-
Brilliant white	-	-	-
Stainless steel/glass	●/-	●/-	●/-

# Wall mounted décor hoods

## Product overview



- <sup>1</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.  
<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.  
<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.  
<sup>4</sup> Air throughput tested in accordance with EN 61591.  
<sup>5</sup> Sound power tested in accordance with EN 60704-3  
<sup>6</sup> Please refer to the building-in diagrams for dimensions  
<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 5796 W Next Step	DA 289-4 Flyer	DA 6096 W Black Wing
<b>Construction type and operating modes</b>			
Customisation possible on request	●	●	-
Extraction mode/Recirculation mode/External mode	●/●/-	●/-/-	●/●/-
<b>User convenience</b>			
Light-touch switches with LED/Touch controls on glass	●/-	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	1	1
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	●/●/●	-/●/-
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/-	-/-
Motor-operated cooker hoods	-	-	-
<b>Appliance networking</b>			
Automatic function Con@activity 2.0 <sup>1)</sup>	●	-	-
<b>Efficiency and sustainability<sup>2)</sup></b>			
Energy efficiency class/Grease filter efficiency class	A+/A	C/C	B/B
Annual energy consumption in kWh/year <sup>3)</sup>	29.9	99.3	70.4
ECO motor (DC motor)	●	-	-
<b>Lighting</b>			
Halogen/LED/ambient lighting	-/●/-	●/-/-	-/●/-
Number x W	2 x 4.5	4 x 10	4 x 4.5
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>			
<b>Extraction (not with external variants)</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	400	380	400
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	55/39	52/39	54/39
Air throughput in Booster level (m <sup>3</sup> /h)	620	600	650
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/49	64/51	66/51
<b>Recirculation</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	320	-	320
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/50	-/-	62/47
Air throughput in Booster level (m <sup>3</sup> /h)	430	-	520
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/58	-/-	71/56
<b>Technical data<sup>6)</sup></b>			
Net weight in kg	22	33	20
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	365/365	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.10/230/5	0.24/230/5	0.21/230/5
<b>Installation notes</b>			
Extraction ducting connection top/rear/side	●/●/-	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/-	-/-
<b>Standard accessories</b>			
Remote control/Con@activity 2.0 communication stick for KM	-/XKS 3000 Z	-/-	-/-
Non-return flap/Active charcoal filter	●/-	●/-	●/-
<b>Optional accessories</b>			
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	●/●/-	-/-/-	●/●/-
150 to 125 mm Ø adapter	●	●	●
Remote control DARC 6	-	-	-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Edge extraction panels – Glass/Stainless steel	-/-	-/-	-/-
<b>Colours</b>			
CleanSteel	-	-	-
Havana brown	-	-	-
Obsidian black	-	-	●
Brilliant white	-	-	-
Stainless steel/glass	●/●	●/●	-/-



<sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

<b>Model/Sales designation</b>	<b>DA 6690 W Puristic Edition 6000</b>
<b>Construction type and operating modes</b>	
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/●/–
<b>User convenience</b>	
Light-touch switches with LED/Touch controls on glass	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●
Motor-operated cooker hoods	–
<b>Appliance networking</b>	
Automatic function Con@ctivity 2.0 <sup>1</sup>	●
<b>Efficiency and sustainability<sup>2</sup></b>	
Energy efficiency class/Grease filter efficiency class	A+/A
Annual energy consumption in kWh/year <sup>3</sup>	30.8
ECO motor (DC motor)	●
<b>Lighting</b>	
Halogen/LED/ambient lighting	–/●/–
Number x W	3 x 3
<b>Air throughput with maximum duct diameter<sup>4</sup></b>	
<b>Extraction (not with external variants)</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	400
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/36
Air throughput in Booster level (m <sup>3</sup> /h)	640
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/49
<b>Recirculation</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	330
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/46
Air throughput in Booster level (m <sup>3</sup> /h)	490
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	71/56
<b>Technical data<sup>6</sup></b>	
Net weight in kg	26
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.10/230/5
<b>Installation notes</b>	
Extraction ducting connection top/rear/side	●/●/–
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/●
<b>Standard accessories</b>	
Remote control/Con@ctivity 2.0 communication stick for KM	–/XKS 3000 Z
Non-return flap/Active charcoal filter	●/–
<b>Optional accessories</b>	
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	●/●/–
150 to 125 mm Ø adapter	●
Remote control DARC 6	●
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	–/–
<b>Colours</b>	
CleanSteel	●
Havana brown	●
Obsidian black	●
Brilliant white	●
Stainless steel/glass	–/–

# Wall mounted EXT hoods

## Product overview



<sup>1</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



Model/Sales designation	DA 5796 W EXT Next Step	DA 289-4 EXT Flyer
<b>Construction type and operating modes</b>		
Customisation possible on request	●	●
Extraction mode/Recirculation mode/External mode	●/-/●	●/-/●
<b>User convenience</b>		
Light-touch switches with LED/Touch controls on glass	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/-	●/-
Motor-operated cooker hoods	-	-
<b>Appliance networking</b>		
Automatic function Con@activity 2.0 <sup>1)</sup>	●	-
<b>Efficiency and sustainability<sup>2)</sup></b>		
Energy efficiency class/Grease filter efficiency class	A+/-	C/-
Annual energy consumption in kWh/year <sup>3)</sup>	6.6	29.2
ECO motor (DC motor)	-	-
<b>Lighting</b>		
Halogen/LED/ambient lighting	-/●/-	●/-/-
Number x W	2 x 4.5	4 x 10
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>		
<b>Extraction (not with external variants)</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
<b>Recirculation</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
<b>Technical data<sup>6)</sup></b>		
Net weight in kg	19	30
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	365/365
Total rated load in kW/Voltage in V/Fuse rating in A	0.34/230/5	0.37/230/5
<b>Installation notes</b>		
Extraction ducting connection top/rear/side	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/-
<b>Standard accessories</b>		
Remote control/Con@activity 2.0 communication stick for KM	-/XKS 3000 Z	-/-
Non-return flap/Active charcoal filter	●/-	●/-
<b>Optional accessories</b>		
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	-/-/-	-/-/-
150 to 125 mm Ø adapter	●	●
Remote control DARC 6	-	-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	-/-	-/-
<b>Colours</b>		
CleanSteel	-	-
Havana brown	-	-
Obsidian black	-	-
Brilliant white	-	-
Stainless steel/glass	●/●	●/●

# Island décor hoods

## Product overview



- <sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.  
<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.  
<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.  
<sup>4</sup> Air throughput tested in accordance with EN 61591.  
<sup>5</sup> Sound power tested in accordance with EN 60704-3  
<sup>6</sup> Please refer to the building-in diagrams for dimensions  
<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 6690 D Puristic Edition 6000	DA 7006 D Aura (white with black glass)	DA 6700 D Aura Edition 6000
<b>Construction type and operating modes</b>			
Customisation possible on request	●	●	●
Extraction mode/Recirculation mode/External mode	●/●/-	-/●/-	-/●/-
<b>User convenience</b>			
Light-touch switches with LED/Touch controls on glass	-/●	-/●	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3	4	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	-/●/●	-/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●	●/●
Motor-operated cooker hoods	-	-	-
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0 <sup>1</sup>	●	●	●
<b>Efficiency and sustainability<sup>2</sup></b>			
Energy efficiency class/Grease filter efficiency class	A+/A	D/A	C/B
Annual energy consumption in kWh/year <sup>3</sup>	33.3	83.2	80.6
ECO motor (DC motor)	●	-	-
<b>Lighting</b>			
Halogen/LED/ambient lighting	-/●/-	-/●/-	-/●/-
Number x W	4 x 3	3 x 3	4 x 3
<b>Air throughput with maximum duct diameter<sup>4</sup></b>			
<b>Extraction (not with external variants)</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	500	-	-
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	55/40	-/-	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	750	-	-
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	65/50	-/-	-/-
<b>Recirculation</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	400	500	450
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/51	67/53	67/53
Air throughput in Booster level (m <sup>3</sup> /h)	500	600	600
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	70/56	74/59
<b>Technical data<sup>6</sup></b>			
Net weight in kg	35	23	33
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7</sup> )	-/-	450/650 (760 <sup>7</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.14/230/5	0.18/230/5	0.16/230/5
<b>Installation notes</b>			
Extraction ducting connection top/rear/side	●/-/-	-/-/-	-/-/-
Diameter of extraction ducting connection in mm	150	-	-
Telescopic chimney/Telescopic wall bracket	●/-	-/-	-/-
<b>Standard accessories</b>			
Remote control/Con@ctivity 2.0 communication stick for KM	-/XKS 3000 Z	-/-	-/XKS 3000 Z
Non-return flap/Active charcoal filter	●/-	-/●	-/●
<b>Optional accessories</b>			
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	●/●/-	-/●/-	-/●/-
150 to 125 mm Ø adapter	●	●	●
Remote control DARC 6	●	●	●
Silencer DASD 150/Wall vent DMK 150	●/●	-/-	-/-
Edge extraction panels – Glass/Stainless steel	-/-	-/-	-/-
<b>Colours</b>			
CleanSteel	●	-	-
Havana brown	●	-	-
Obsidian black	●	-	-
Brilliant white	●	-	-
Stainless steel/glass	-	-	-

# Island décor hoods

## Product overview



<sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

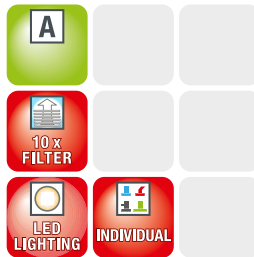
<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



Model/Sales designation	PUR 98 D
<b>Construction type and operating modes</b>	
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/●/–
<b>User convenience</b>	
Light-touch switches with LED/Touch controls on glass	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	3
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/–
Programmable grease filter/Active charcoal filter saturation indicator	–/–
Motor-operated cooker hoods	–
<b>Appliance networking</b>	
Automatic function Con@ctivity 2.0 <sup>1</sup>	–
<b>Efficiency and sustainability<sup>2</sup></b>	
Energy efficiency class/Grease filter efficiency class	A/A
Annual energy consumption in kWh/year <sup>3</sup>	51.8
ECO motor (DC motor)	–
<b>Lighting</b>	
Halogen/LED/ambient lighting	–/●/–
Number x W	4 x 3
<b>Air throughput with maximum duct diameter<sup>4</sup></b>	
<b>Extraction (not with external variants)</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	395
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	57/39
Air throughput in Booster level (m <sup>3</sup> /h)	650
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/51
<b>Recirculation</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	330
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/49
Air throughput in Booster level (m <sup>3</sup> /h)	460
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/56
<b>Technical data<sup>6</sup></b>	
Net weight in kg	34
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.23/230/5
<b>Installation notes</b>	
Extraction ducting connection top/rear/side	●/–/–
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/–
<b>Standard accessories</b>	
Remote control/Con@ctivity 2.0 communication stick for KM	–/–
Non-return flap/Active charcoal filter	●/–
<b>Optional accessories</b>	
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	●/●/–
150 to 125 mm Ø adapter	–
Remote control DARC 6	–
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	–/–
<b>Colours</b>	
CleanSteel	–
Havana brown	–
Obsidian black	–
Brilliant white	–
Stainless steel/glass	●/–

# Island EXT hoods

## Product overview



<sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

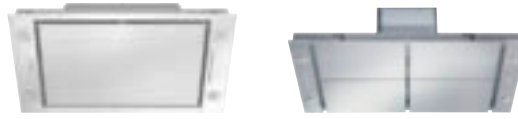


N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

<b>Model/Sales designation</b>	<b>DA 6690 D EXT Puristic Ed. 6000</b>
<b>Construction type and operating modes</b>	
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/-/●
<b>User convenience</b>	
Light-touch switches with LED/Touch controls on glass	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/-
Motor-operated cooker hoods	-
<b>Appliance networking</b>	
Automatic function Con@ctivity 2.0 <sup>1</sup>	●
<b>Efficiency and sustainability<sup>2</sup></b>	
Energy efficiency class/Grease filter efficiency class	A+/-
Annual energy consumption in kWh/year <sup>3</sup>	8.8
ECO motor (DC motor)	-
<b>Lighting</b>	
Halogen/LED/ambient lighting	-/●/-
Number x W	4 x 3
<b>Air throughput with maximum duct diameter<sup>4</sup></b>	
<b>Extraction (not with external variants)</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	-
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	-
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
<b>Recirculation</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	-
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	-
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
<b>Technical data<sup>6</sup></b>	
Net weight in kg	32
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.34/230/5
<b>Installation notes</b>	
Extraction ducting connection top/rear/side	●/-/-
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/-
<b>Standard accessories</b>	
Remote control/Con@ctivity 2.0 communication stick for KM	-/XKS 3000 Z
Non-return flap/Active charcoal filter	●/-
<b>Optional accessories</b>	
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	-/-/-
150 to 125 mm Ø adapter	-
Remote control DARC 6	●
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	-/-
<b>Colours</b>	
CleanSteel	●
Havana brown	●
Obsidian black	●
Brilliant white	●
Stainless steel/glass	-/-

# Ceiling extractors

## Product overview



<sup>1</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 2806	DA 2906
<b>Construction type and operating modes</b>		
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
<b>User convenience</b>		
Light-touch switches with LED/Touch controls on glass	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Motor-operated cooker hoods	–	–
<b>Appliance networking</b>		
Automatic function Con@activity 2.0 <sup>1)</sup>	●	●
<b>Efficiency and sustainability<sup>2)</sup></b>		
Energy efficiency class/Grease filter efficiency class	A+/B	A+/E
Annual energy consumption in kWh/year <sup>3)</sup>	32.2	36.1
ECO motor (DC motor)	●	●
<b>Lighting</b>		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	4 x 3	4 x 3
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>		
<b>Extraction (not with external variants)</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	500	450
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	57/40	57/40
Air throughput in Booster level (m <sup>3</sup> /h)	750	740
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/49	69/52
<b>Recirculation</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	380	330
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	65/48	66/49
Air throughput in Booster level (m <sup>3</sup> /h)	470	480
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	70/53	73/56
<b>Technical data<sup>6)</sup></b>		
Net weight in kg	17	25
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	550/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.14/230/5	0.14/230/5
<b>Installation notes</b>		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	–/–	–/–
<b>Standard accessories</b>		
Remote control/Con@activity 2.0 communication stick for KM	–/XKS 3000 Z	●/XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
<b>Optional accessories</b>		
Recirculation conversion kit/active charcoal filter/ reusable charcoal filter	●/●/–	●/●/–
150 to 125 mm Ø adapter	–	–
Remote control DARC 6	●	–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	supplied	order separately
<b>Colours</b>		
CleanSteel	–	–
Havana brown	–	–
Obsidian black	–	–
Brilliant white	●	–
Stainless steel/glass	–	●



# Ceiling EXT extractors

## Product overview



- <sup>1)</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.  
<sup>2)</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.  
<sup>3)</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.  
<sup>4)</sup> Air throughput tested in accordance with EN 61591.  
<sup>5)</sup> Sound power tested in accordance with EN 60704-3  
<sup>6)</sup> Please refer to the building-in diagrams for dimensions  
<sup>7)</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 2806 EXT	DA 2906 EXT
<b>Construction type and operating modes</b>	<b>Brilliant white</b>	
Customisation possible on request	-	-
Extraction mode/Recirculation mode/External mode	●/-/●	●/-/●
<b>User convenience</b>		
Light-touch switches with LED/Touch controls on glass	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/-	●/-
Motor-operated cooker hoods	-	-
<b>Appliance networking</b>		
Automatic function Con@activity 2.0 <sup>1)</sup>	●	●
<b>Efficiency and sustainability<sup>2)</sup></b>		
Energy efficiency class/Grease filter efficiency class	A+/-	A+/-
Annual energy consumption in kWh/year <sup>3)</sup>	8.8	8.8
ECO motor (DC motor)	-	-
<b>Lighting</b>		
Halogen/LED/ambient lighting	-/●/-	-/●/-
Number x W	4 x 3	4 x 3
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>		
<b>Extraction (not with external variants)</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
<b>Recirculation</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Air throughput in Booster level (m <sup>3</sup> /h)	-	-
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
<b>Technical data<sup>6)</sup></b>		
Net weight in kg	14	22
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.34/230/5	0.34/230/5
<b>Installation notes</b>		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	-/-	-/-
<b>Standard accessories</b>		
Remote control/Con@activity 2.0 communication stick for KM	-/XKS 3000 Z	●/XKS 3000 Z
Non-return flap/Active charcoal filter	●/-	●/-
<b>Optional accessories</b>		
Recirculation conversion kit/active charcoal filter/ reactivatable charcoal filter	-/-/-	-/-/-
150 to 125 mm Ø adapter	-	-
Remote control DARC 6	●	-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	supplied	order separately
<b>Colours</b>		
CleanSteel	-	-
Havana brown	-	-
Obsidian black	-	-
Brilliant white	●	-
Stainless steel/glass	-	●

# Downdraft extractor

## Product overview



<sup>1)</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2)</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3)</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

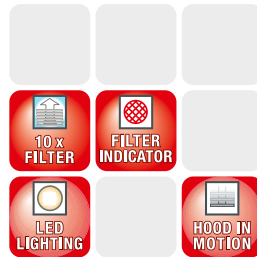
<sup>4)</sup> Air throughput tested in accordance with EN 61591.

<sup>5)</sup> Sound power tested in accordance with EN 60704-3

<sup>6)</sup> Please refer to the building-in diagrams for dimensions

<sup>7)</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



<b>Model/Sales designation</b>	<b>DA 6890 Levantar</b>
<b>Construction type and operating modes</b>	
Extraction mode/Recirculation mode/External mode	●/●/-
<b>User convenience</b>	
Light-touch switches with LED/Touch controls on glass	-/●
Run-on time 15 min.	●
Number of dishwasher safe metal grease filters	2
Easy-to-clean canopy interior – CleanCover	-
Safety switch-off	●
Grease filter saturation indicator	●
Motor-operated cooker hoods	●
<b>Efficiency and sustainability<sup>2)</sup></b>	
Energy efficiency class/Grease filter efficiency class	C/D
Annual energy consumption in kWh/year <sup>3)</sup>	109.9
<b>Lighting</b>	
Halogen/LED	-/●
Number x W	48 x 0.15
Dimmer function	●
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>	
<b>Extraction (not with external variants)</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	450
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	60/47
Air throughput in Booster level (m <sup>3</sup> /h)	710
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/56
<b>Recirculation</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	435
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/51
Air throughput in Booster level (m <sup>3</sup> /h)	640
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/61
<b>Technical data<sup>6)</sup></b>	
Net weight in kg	37
Total rated load in kW/Voltage in V/Fuse rating in A	0.28/230/5
<b>Installation notes</b>	
Extraction ducting connection top/rear/side/below	●
Diameter of extraction ducting connection in mm	150
Optimal combination with hob	KM 6381
<b>Standard accessories</b>	
Non-return flap/Active charcoal filter	-/-
<b>Optional accessories</b>	
Recirculation mode conversion kit/Active charcoal filter	●/●
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	-/-
<b>Colours</b>	
CleanSteel	-
Havana brown	-
Obsidian black	●
Brilliant white	-
Stainless steel/glass	-

# Slimline extractors

## Product overview

<sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



Model/Sales designation	DA 3366	DA 3566 Flush fit	DA 3496
<b>Construction type and operating modes</b>			
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-	●/●/-
<b>User convenience</b>			
Slide switch/Light-touch switches with LED	●/-	-/●	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	1	2	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Safety switch-off/Run-on time 5 or 15 min.	-/-	●/●	●/-
Motor-operated cooker hoods	-	-	-
Programmable grease filter/Active charcoal filter saturation indicator	-/-	●/●	-/-
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0 <sup>1)</sup>	-	●	-
<b>Efficiency and sustainability<sup>2)</sup></b>			
Energy efficiency class/Grease filter efficiency class	C/B	A+/C	B/B
Annual energy consumption in kWh/year <sup>3)</sup>	61.4	31.5	69.5
ECO motor (DC motor)	-	●	-
<b>Lighting</b>			
Halogen/LED	-/●	-/●	-/●
Number x W	2 x 3	2 x 4.5	2 x 3
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>			
<b>Extraction (not with external variants)</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	320	400	400
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/38	51/37	56/44
Air throughput in Booster level (m <sup>3</sup> /h)	430	640	550
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	58/45	63/49	64/52
<b>Recirculation</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	200	375	280
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/49	61/47	67/54
Air throughput in Booster level (m <sup>3</sup> /h)	300	550	350
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/55	72/58	72/60
<b>Technical data<sup>6)</sup></b>			
Net weight in kg	12	15	14
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.12/230/5	0.10/230/5	0.19/230/5
<b>Installation notes</b>			
Extraction ducting connection top/rear/side	●/-/-	●/●/-	●/-/-
Diameter of extraction ducting connection in mm	150	150	150
<b>Standard accessories</b>			
Non-return flap	●	●	●
Remote control/Con@ctivity 2.0 communication stick for KM	-/-	-/XKS 3000 Z	-/-
<b>Optional accessories</b>			
Recirculation mode conversion kit	●	●	●
Active charcoal filter	●	●	●
Remote control DARC 6	-	●	-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Fitting kit for original furniture lightshield DML 400	●	-	●
Drop-down frame for slimline cooker hoods DAR 3000	●	-	●
<b>Colour</b>			
Brushed stainless steel	●	●	●

# Slimline extractors

## Product overview



<sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 3596 Flush fit	DA 3690 Flush fit with motorised canopy
<b>Construction type and operating modes</b>		
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
<b>User convenience</b>		
Slide switch/Light-touch switches with LED	–/●	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2
Easy-to-clean canopy interior – CleanCover	●	●
Safety switch-off/Run-on time 5 or 15 min.	●/●	●/●
Motor-operated cooker hoods	–	●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
<b>Appliance networking</b>		
Automatic function Con@ctivity 2.0 <sup>1)</sup>	●	●
<b>Efficiency and sustainability<sup>2)</sup></b>		
Energy efficiency class/Grease filter efficiency class	A+/C	A+/C
Annual energy consumption in kWh/year <sup>3)</sup>	34.7	34.7
ECO motor (DC motor)	●	●
<b>Lighting</b>		
Halogen/LED	–/●	–/●
Number x W	3 x 4.5	3 x 4.5
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>		
<b>Extraction (not with external variants)</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	400	400
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/37	51/37
Air throughput in Booster level (m <sup>3</sup> /h)	640	640
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/49	63/49
<b>Recirculation</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	375	375
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/47	61/47
Air throughput in Booster level (m <sup>3</sup> /h)	550	550
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/58	72/58
<b>Technical data<sup>6)</sup></b>		
Net weight in kg	18	19
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.10/230/5	0.10/230/5
<b>Installation notes</b>		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
<b>Standard accessories</b>		
Non-return flap	●	●
Remote control/Con@ctivity 2.0 communication stick for KM	–/XKS 3000 Z	●/XKS 3000 Z
<b>Optional accessories</b>		
Recirculation mode conversion kit	●	●
Active charcoal filter	●	●
Remote control DARC 6	●	–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Fitting kit for original furniture lightshield DML 400	–	–
Drop-down frame for slimline cooker hoods DAR 3000	–	–
<b>Colour</b>		
Brushed stainless steel	●	●

# Built-under cooker hood

## Product overview



<sup>1</sup> Con@ctivity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

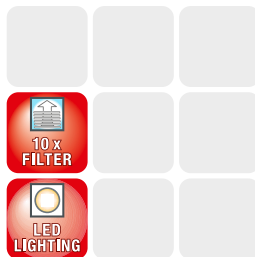
<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



<b>Model/Sales designation</b>	<b>DA 1260</b>
<b>Construction type and operating modes</b>	
Customisation possible on request	–
Extraction mode/Recirculation mode	●/●
<b>User convenience</b>	
Light-touch switches with LED/Slide switch	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/–/–
Programmable grease filter/Active charcoal filter saturation indicator	–/–
<b>Appliance networking</b>	
Automatic function Con@ctivity 2.0 <sup>1</sup>	–
<b>Efficiency and sustainability<sup>2</sup></b>	
Energy efficiency class/Grease filter efficiency class	C/A
Annual energy consumption in kWh/year <sup>3</sup>	91.6
ECO motor (DC motor)	–
<b>Lighting</b>	
LED	●
Number x W	2 x 3
<b>Air throughput with maximum duct diameter<sup>4</sup></b>	
<b>Extraction (not with external variants)</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	355
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/50
Air throughput in Booster level (m <sup>3</sup> /h)	545
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/60
<b>Recirculation</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	195
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59
Air throughput in Booster level (m <sup>3</sup> /h)	220
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/62
<b>Technical data<sup>6</sup></b>	
Net weight in kg	11.2
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.24/230/5
<b>Installation notes</b>	
Extraction ducting connection top/rear/side	●/–/–
Diameter of extraction ducting connection in mm	150
<b>Standard accessories</b>	
Non-return flap	●
Remote control/Con@ctivity 2.0 communication stick for KM	–/–
<b>Optional accessories</b>	
Recirculation mode conversion kit/Active charcoal filter	●/●
Remote control DARC 6	–
Silencer DASD 150/Wall vent DMK 150	●/●
<b>Colour</b>	
Silver grey	●

# Integrated extractors

## Product overview

<sup>1</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



Model/Sales designation	DA 2660	DA 2690	DA 2620
<b>Construction type and operating modes</b>			
Customisation possible on request	–	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–	●/–/–
<b>User convenience</b>			
Light-touch switches with LED/Rotary dials	●/–	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2	4
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/●/●	–/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●	●/–
<b>Appliance networking</b>			
Automatic function Con@ctivity 2.0 <sup>1</sup>	●	●	●
<b>Efficiency and sustainability<sup>2</sup></b>			
Energy efficiency class/Grease filter efficiency class	A/A	A/A	A/A
Annual energy consumption in kWh/year <sup>3</sup>	38.5	36.2	37.6
ECO motor (DC motor)	●	●	●
<b>Lighting</b>			
LED	●	●	●
Number x W	2 x 4.5	4 x 3	3 x 4.5
<b>Air throughput with maximum duct diameter<sup>4</sup></b>			
<b>Extraction (not with external variants)</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	280	400	400
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	53/39	52/38	52/38
Air throughput in Booster level (m <sup>3</sup> /h)	600	640	640
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/50	63/48	63/48
<b>Recirculation</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	330	340	–
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/50	64/50	–/–
Air throughput in Booster level (m <sup>3</sup> /h)	460	500	–
Sound power <sup>5</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59	73/59	–/–
<b>Technical data<sup>6</sup></b>			
Net weight in kg	12	14	15
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7</sup> )	450/650 (760 <sup>7</sup> )	450/650 (760 <sup>7</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.10/230/5	0.10/230/5	0.10/230/5
<b>Installation notes</b>			
Extraction ducting connection top/rear/side	●/●/–	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150	150
<b>Standard accessories</b>			
Remote control/Con@ctivity 2.0 communication stick for KM	–/XKS 3000 Z	–/XKS 3000 Z	–/XKS 3000 Z
Non-return flap	●	●	●
<b>Optional accessories</b>			
Recirculation mode conversion kit/Active charcoal filter	●/●	●/●	●/●
Remote control DARC 6	●	●	●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
<b>Colours</b>			
Silver grey/Brilliant white	●/–	●/●	●/●

- <sup>1</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.  
<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.  
<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.  
<sup>4</sup> Air throughput tested in accordance with EN 61591.  
<sup>5</sup> Sound power tested in accordance with EN 60704-3  
<sup>6</sup> Please refer to the building-in diagrams for dimensions  
<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.



Model/Sales designation	DA 2450	DA 2360	DA 2570
<b>Construction type and operating modes</b>			
Customisation possible on request	–	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–	●/●/–
<b>User convenience</b>			
Light-touch switches with LED/Rotary dials	–/●	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	1	1	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/–/–	–/●/–	–/●/●
Programmable grease filter/Active charcoal filter saturation indicator	–/–	–/–	●/●
<b>Appliance networking</b>			
Automatic function Con@activity 2.0 <sup>1)</sup>	–	–	●
<b>Efficiency and sustainability<sup>2)</sup></b>			
Energy efficiency class/Grease filter efficiency class	A/B	A/B	A/B
Annual energy consumption in kWh/year <sup>3)</sup>	52.6	49.1	51.7
ECO motor (DC motor)	–	–	–
<b>Lighting</b>			
LED	●	●	●
Number x W	2 x 3	2 x 3	2 x 3
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>			
<b>Extraction (not with external variants)</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	360 (L2)	360	360
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	54/40 (L2)	52/38	56/41
Air throughput in Booster level (m <sup>3</sup> /h)	590	600	600
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/52	64/50	67/52
<b>Recirculation</b>			
Air throughput in Level 3 (m <sup>3</sup> /h)	305 (L2)	320	320
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/47 (L2)	64/49	63/48
Air throughput in Booster level (m <sup>3</sup> /h)	525	500	530
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	71/57	72/57	72/57
<b>Technical data<sup>6)</sup></b>			
Net weight in kg	8	11	11.6
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.23/230/5	0.23/230/5	0.23/230/5
<b>Installation notes</b>			
Extraction ducting connection top/rear/side	●/●/–	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150	150
<b>Standard accessories</b>			
Remote control/Con@activity 2.0 communication stick for KM	–/–	–/–	–/XKS 3000 Z
Non-return flap	●	●	●
<b>Optional accessories</b>			
Recirculation mode conversion kit/Active charcoal filter	●/●	●/●	●/●
Remote control DARC 6	–	–	–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
<b>Colours</b>			
Silver grey/Brilliant white	●/–	●/–	●/–

# Integrated EXT extractors

## Product overview



<sup>1</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4</sup> Air throughput tested in accordance with EN 61591.

<sup>5</sup> Sound power tested in accordance with EN 60704-3

<sup>6</sup> Please refer to the building-in diagrams for dimensions

<sup>7</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW



N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	DA 2690 EXT	DA 2620 EXT
<b>Construction type and operating modes</b>		
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/–/●	●/–/●
<b>User convenience</b>		
Light-touch switches with LED/Rotary dials	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/–	●/–
<b>Appliance networking</b>		
Automatic function Con@ctivity 2.0 <sup>1)</sup>	●	●
<b>Efficiency and sustainability<sup>2)</sup></b>		
Energy efficiency class/Grease filter efficiency class	A+/-	A+/-
Annual energy consumption in kWh/year <sup>3)</sup>	8.8	9.9
ECO motor (DC motor)	–	–
<b>Lighting</b>		
LED	●	●
Number x W	4 x 3	4 x 3
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>		
<b>Extraction (not with external variants)</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	–	–
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m <sup>3</sup> /h)	–	–
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
<b>Recirculation</b>		
Air throughput in Level 3 (m <sup>3</sup> /h)	–	–
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m <sup>3</sup> /h)	–	–
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
<b>Technical data<sup>6)</sup></b>		
Net weight in kg	11	12
Minimum distance above the electric/gas hobs in mm	450/650 (760 <sup>7)</sup> )	450/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.34/230/5	0.34/230/5
<b>Installation notes</b>		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
<b>Standard accessories</b>		
Remote control/Con@ctivity 2.0 communication stick for KM	–/XKS 3000 Z	–/XKS 3000 Z
Non-return flap	●	●
<b>Optional accessories</b>		
Recirculation mode conversion kit/Active charcoal filter	–/–	–/–
Remote control DARC 6	●	●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
<b>Colours</b>		
Silver grey/Brilliant white	●/●	●/●



# Slot-in cooker hood

## Product overview



<sup>1)</sup> Con@activity 2.0 stick for hobs supplied as standard with this cooker hood.

<sup>2)</sup> In acc. with Delegated regulation (EU) No.65 and 66/2014.

<sup>3)</sup> Data based on an average of 60 min. cooker hood usage per day and the lighting on for an average of 120 min. per day. Data for EXT models excludes the power of the motor.

<sup>4)</sup> Air throughput tested in accordance with EN 61591.

<sup>5)</sup> Sound power tested in accordance with EN 60704-3

<sup>6)</sup> Please refer to the building-in diagrams for dimensions

<sup>7)</sup> Min. safety distance above multi-burner hob over 12.6 kW, multi-burner hob with any burner over 4.5 kW, or single burner hob over 6 kW

N.B. Appliances must be installed in accordance with IEE regulations by a competent person.

<b>Model/Sales designation</b>	<b>DA 186</b>
<b>Construction type and operating modes</b>	
Extraction mode/Recirculation mode	●/●
<b>User convenience</b>	
Buttons with LED	●
<b>Filter system</b>	
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
<b>Efficiency and sustainability<sup>2)</sup></b>	
Energy efficiency class/Grease filter efficiency class	C/B
Annual energy consumption in kWh/year <sup>3)</sup>	120.0
<b>Lighting</b>	
Halogen	●
Number x W	2 x 20
<b>Air throughput with maximum duct diameter<sup>4)</sup></b>	
<b>Extraction (not with external variants)</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	620
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/51
Air throughput in Booster level (m <sup>3</sup> /h)	700
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/54
<b>Recirculation</b>	
Air throughput in Level 3 (m <sup>3</sup> /h)	335
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/60
Air throughput in Booster level (m <sup>3</sup> /h)	350
Sound power <sup>5)</sup> (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/61
<b>Technical data<sup>6)</sup></b>	
Net weight in kg	11.8
Minimum distance above the electric/gas hobs in mm	650/650 (760 <sup>7)</sup> )
Total rated load in kW/Voltage in V/Fuse rating in A	0.29/230/5
<b>Installation notes</b>	
Extraction ducting connection top/rear/side	●/—/—
Diameter of extraction ducting connection in mm	150
<b>Optional accessories</b>	
Active charcoal filter	●
Silencer DASD 150/Wall vent DMK 150	●/●
<b>Colour</b>	
Stainless steel look	●

# Glossary

## Miele cooker hoods

### Active AirClean filters

Miele recirculation hoods require a NoSmell active charcoal filter in addition to the grease filter. This Miele filter removes odours efficiently and effectively.

### Automatic 'Intensive' switch-off

The 'Intensive' setting provides very high air flow and is only intended for brief operation, for example, should smoke or strong odours develop when food is burned. The 'Intensive' setting can be programmed so that the fan automatically switches back to Setting 3 after 10 minutes, avoiding unnecessary energy consumption.

### Con@ctivity 2.0

Thanks to Con@ctivity 2.0 the cooker hood can communicate with the hob below: the settings selected on the hob are transmitted to the controls on the cooker hood. Your Miele cooker hood then uses this data to automatically select the correct fan setting to ensure the optimum room climate at all times.

### Design flexibility

Miele offers cooker hoods in a large variety of designs and with lots of functional features - perfect technology for every requirement. Miele cooker hoods always provide individual accents, but are never intrusive. With clean lines, well thought-out functions and timeless design.

### ECO motor

The heart and soul of every cooker hood is the motor. Miele's ECO package includes a DC motor which operates up to 70% more energy efficiently than conventional motors. It is also very quiet but still as powerful as the motors in other Miele cooker hoods.

### Energy efficiency rating

The energy label provides information at a glance on the running costs and performance of your cooker hood. Miele appliances combine excellent values on fan power, grease filter efficiency, lighting efficiency and sound emissions.

### Filter indicator

If the grease or active charcoal filter of your Miele cooker hood is saturated, the red LED indicator will light up. Your filter should then be cleaned or replaced as soon as possible. You can adjust the factory-set service life of the filters: 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.

### Handcraftsmanship - made in Germany

All Miele cooker hoods are developed at Miele's Arnberg plant and 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.

### Hinged halogen spotlights

The halogen spotlights of Miele cooker hoods ensure warm and uniform illumination of your hob and offer exemplary convenience. Replacing the bulb is quick and easy with Miele: by applying gentle pressure, the spring-loaded cover of the spotlight is released and the bulb can be easily removed. With a small tilt back the cover snaps in place again.

### Hood in motion

Miele cooker hoods are designed for people who like something a little out of the ordinary. For example, with our exclusive motorised cooker hood the body of the cooker hood automatically moves into the perfect position for operation... and back into its park position when switched off to save space. The very best in ergonomics, highly efficient extraction and perfect integration into the kitchen - Miele technology. It's simply stunning.

### LED spotlights

LED spotlights are a visual highlight as well as being kind to the environment. A Miele LED spotlight consumes only 3 or 4.5 W and therefore saves a lot of electricity. Miele LEDs illuminate the hob with a warm, natural and even light (3500 K). Based on at least 20,000 operating hours, you should not have to replace the spotlight during the entire service life. This corresponds to an average use of approximately 20 hours per week over 20 years.

### Light dimmer function

Some Miele cooker hoods (models with run-on control and filter saturation indicator) are equipped with a dimmer function. If the button for the hob lighting is pressed for a longer time, the brightness of the light on the cooker hood can be dimmed. This allows you to create the perfect ambience in your kitchen.

### 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 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 in contact with cables and motor components. Miele attention to detail - for your convenience and safety.

### Miele Individual

The customer's wishes are the highest priority for Miele. Design preferences, length of the ducting system, room situation, cooking habits, body height or special requirements - there are a number of variables to think about when choosing a cooker hood. With Miele you can find your customised and perfect solution. On request, Miele will adapt the chimney length, canopy width and depth to your requirements.

### **Multi-zone edge extraction**

In cooker hoods with edge extraction, the commercial-looking metal grease filters are hidden behind a decorative cover. Compared with conventional edge extraction with a large single panel, the individual and smaller panels offer key benefits: cooking vapours are extracted around the perimeter as well as from the centre of the hood.

### **Optimised, powerful fan**

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.

### **Perfect workmanship**

Miele cooker hood canopies and towers are made from high-quality welded and polished stainless steel. Even from the outside you can see the quality of a Miele hood: precise contours and precision joints are typical characteristics of Miele cooker hoods. Enjoy perfect workmanship!

### **Remote control**

Miele's remote operation offers particularly convenient control of your cooker hood. In addition to controlling the fan and illumination, the light can be dimmed and the run-on function activated. The Ceiling extractors and some Slimline cooker hoods are equipped with a remote control as a standard feature.

### **Run-on function**

The automatic fan run-on ensures 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.

### **Safety switch-off**

The cooker hood will switch off automatically after 10 hours. This ensures maximum safety should you forget to switch it off yourself.

### **Silence**

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

### **Stainless steel grease filters (10-layer)**

Miele cooker hoods are equipped with 10-ply stainless steel grease filters. The top layers and filter frame are made of high-quality stainless steel. When you clean the grease filters in the dishwasher they keep their high-quality appearance for a long time.

### **Single-ply safety glass (ESG)**

Miele cooker hoods with a material combination of glass and stainless steel feature single-pane safety glass. If broken, this special glass crumbles into tiny pieces without sharp edges. Miele ensures maximum safety should the unexpected happen.

# Exquisite enjoyment from the highlands of South America

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

The right preparation is as important as the quality of the coffee to enjoy a perfect coffee. For this reason Miele has commissioned the creation of a Miele-own coffee: the Miele Black Edition N°1. This exclusive coffee was created specifically for Miele and with Miele coffee machines in mind. It can be ordered from the Miele online shop ([www.miele.shop.com](http://www.miele.shop.com))





Miele's Black Edition N°1 coffee blend was blended specifically for Miele in cooperation with the Vollmer 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 .

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. Cultivated at an altitude of above 1000 m, the Arabica bean is also known as "mountain" coffee, which stands for particularly high-quality. The reason for this is that the low temperatures in high-altitude locations slow down the ripening process of the cherries. This gives the cherries more time to form acids and compounds that have a positive influence on the flavour.



® 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. With the purchase

and trade in fair trade coffee, Miele is making a valuable contribution towards improving the living and working conditions of coffee growers and their families in under-developed countries and is also promoting the protection of the environment. Fair trade coffee can be traced through all stages of production. The coffee is to 100% from fair trade coffee cooperatives.



#### **BIO 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 comprises the entire organic production chain – including growing, processing, transportation, warehousing and trading. This means that not only our supplier Vollmer Kaffee, a family run coffee roasting company, is BIO-certified. Miele too is now for the first time BIO-certified as warehousing agent and trader in BIO coffee.\*\*

\* DE-ÖKO-001 non EU-Agriculture

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



## Coffee preparation systems



### **Bean-to-cup coffee machines**

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



### **Coffee machine with Nespresso system**

Or do you prefer the Nespresso capsule system and the convenient selection of portion-fresh coffee varieties? 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.

# What type of appliance would you like?

## The wide variety of Miele coffee machines

### Designs



#### **Built-in bean-to-cup machines**

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



#### **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.



#### **Built-in coffee machines 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 a 35 cm high steam oven or microwave oven.

### Controls

**M Touch/ C Touch:** Achieving results quickly with the innovative touch display. This display enables you to operate the appliance quickly and intuitively by directly touching the controls on the clear text display. Many functions can be selected by a single touch of a fingertip. The central display in white ensures perfect visibility of information, flagship models feature multi-colour displays.

**DirectSensor:** DirectSensor controls with modern touch functions offer maximum convenience. All control elements are clearly and concisely arranged around the clear text display; navigation is simple and intuitive. Select your preferred coffee speciality via one of the main symbols on the left; additional popular functions can be directly selected from a row of buttons below the display and from the touch elements to the right of the display.



Miele

Miele



# Which convenience features would you like?

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

### OneTouch and OneTouch for Two

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

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



### AromaticSystem

Intelligent technology: the brew chamber mixes coffee and water perfectly.

### Exclusive to Miele CupSensor<sup>1)</sup>

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

### Exclusive to Miele EasyClick milks system<sup>2)</sup>

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

### Exclusive to Miele Automatic rinsing of milk lines

Excellent user convenience: after making special coffees with milk, the machine is cleaned automatically.

### ComfortDoor - door system with fully opening front

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

\* Features vary depending on model

<sup>1)</sup> Patent: EP 2 454 977 B1

<sup>2)</sup> Patent: EP 2 594 172 B1



Miele 12:00  
Latte macchiato  
Group 1  
Done/Ret Cancel

Miele

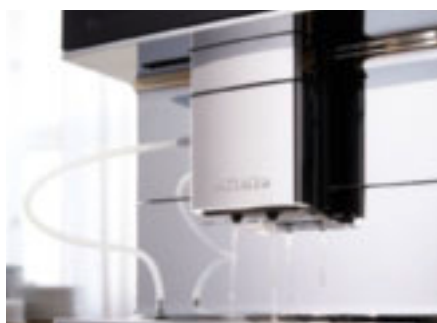
Miele

# Which convenience features would you like?

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

### OneTouch and OneTouch for Two

Fully-automatic perfection: make one or two coffee specialities at the touch of a button. Thanks to the OneTouch function hot beverages are delivered conveniently via the central spout. Glasses and cups no longer need to be moved around even when making coffee specialities with milk. The OneTouch for Two function enables two glasses of latte macchiato, cappuccino, coffee or espresso to be made at the same time.



**Exclusive to Miele** **AutoDescale<sup>1)</sup>**  
No more manual descaling: the CM7500 descales automatically thanks to patented<sup>1)</sup> AutoDescale function.

**Exclusive to Miele** **CupSensor<sup>2)</sup>**  
Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.

### Coffee & Tea

Variety for connoisseurs: the CM7 can make 20 tea and coffee specialities to perfection. Fully automatically.

### C Touch

Ease of use: the CM7 is simply controlled by touching the self-explanatory C Touch display.

### Automatic rinsing of milk lines

Excellent user convenience: after making special coffees with milk, the machine is cleaned automatically.

\* Features vary depending on model  
<sup>1)</sup> Patent: EP2705783B1, US201400060338A1  
<sup>2)</sup> 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

This built-in coffee machine by Miele allows you to make espresso and coffee from Nespresso capsules the easy way – and of course cappuccino, latte macchiato, etc, as well. 21 different types are available for you to enjoy: 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 small 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 magazine, water container, grounds container and drip tray.



### **ComfortClean**

Thorough cleaning: 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.


Icons of the most important features are shown with each appliance. They are explained in more detail below.





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


 Intuitive control with a fingertip, multicolour display.


 Direct selection of beverage specialities 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.


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


 Two delicious coffee specialities at the same time by simply touching a button.


 **ComfortDoor**  
Explains if the appliance has a door system which allows the door to be opened fully.


 Convenient access to the removable water container, drip tray and coffee grounds container.


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


 Simple removing and replacing of the milk system 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 connections**  
Indicates if the appliance can be plumbed in.

 Appliance can be plumbed into the mains water supply.

 **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.

# Built-in coffee machines

## Product overview

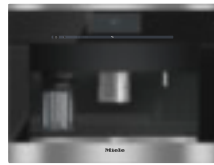


Please refer to the building-in diagrams for niche dimensions. Appliance dimensions are quoted for CM 6150, CM 6350 and CM 7300.  
N.B.: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	CVA 6431	CVA 6401	CVA 6405
Built-in bean-to-cup coffee machine	–	●	●
Built-in coffee machine with Nespresso system	●	–	–
<b>Design</b>			
Display	DirectSensor	DirectSensor	DirectSensor
<b>Beverages</b>			
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/–/–	●/●/●/–/–	●/●/●/–/–
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/–/–/–	●/●/–/–	●/●/–/–
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/–/–/–	●/–/–/–	●/–/–/–
Hot water/Hot milk/Milk froth	–/●/●	●/●/●	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	–/–/–/–	–/–/–/–	–/–/–/–
<b>Convenience features</b>			
OneTouch/OneTouch for Two	●/–	●/●	●/●
Aroma-friendly conical grinder	–	●	●
Second type of coffee can be made using ground coffee	–	●	●
Programmable User profiles	7	10	10
Adjustable grinder setting/programmable amount of coffee	–/–	●/●	●/●
Programmable amount of water/water temperature	●/–	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	–/–/–	●/●/●	●/●/●
Coffee/tea pot function	–/–	●/–	●/–
<b>User convenience</b>			
Choice of language/clock display/date display	●/●/●	●/●/●	●/●/●
CupSensor	–	–	–
Height adjustable central spout, range in cm	8.3 – 16.5	8.3 – 16.5	8.3 – 16.5
BrilliantLight/ComfortDoor/Concealed door handle	●/●/●	●/●/●	●/●/●
Removable bean container/Nespresso capsule carousel	–/●	●/–	●/–
Capacity of coffee bean container in g	–	500	500
Capacity of capsule carousel in capsules	20	–	–
Capacity of waste container in portions	15	15	15
Capacity of water container in l	1.5	2.3	2.3
Programmable Switch-on time/Switch-off time	●/●	●/●	●/●
Standby time programmable/Clock buffer in h	●/200	●/200	●/200
Optional connection for built-in warming drawer	–	–	–
Expert mode/DoubleShot/Mains water connection	–/–/–	–/–/–	–/–/●
<b>Cleaning convenience</b>			
Convenient cleaning and descaling programmes/ComfortClean	●/●	●/●	●/●
Automatic rinsing	●	●	●
Removable milk lines/brew unit	–/–	●/●	●/●
<b>Efficiency and sustainability</b>			
Energy-saving eco-mode selectable	●	●	●
<b>Safety</b>			
System lock	●	●	●
<b>Technical data</b>			
Depth with door open in cm	106.0	106.0	106.0
Total rated load in kW	2.8	2.8	2.8
Voltage in V/Fuse rating in A	220 – 240/13	220 – 240/13	220 – 240/13
Length of water inlet hose/electrical cable in m	–/2.0	–/2.0	1.5/2.0
<b>Standard accessories</b>			
Glass milk flask/stainless steel thermal milk flask	–/–	●/–	●/–
Descaler/cleaning tablets	●/●	●/●	●/●
<b>Colours</b>			
Graphite grey	–	●	–
CleanSteel	●	●	●
Brilliant white	–	●	–
Obsidian black	–	●	–
Havana brown	–	●	–

# Built-in coffee machines

## Product overview



Please refer to the building-in diagrams for niche dimensions. Appliance dimensions are quoted for CM 6150, CM 6350 and CM 7300.

N.B.: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	CVA 6800	CVA 6805 Plumbed in
Built-in bean-to-cup coffee machine	●	●
Built-in coffee machine with Nespresso system	–	–
<b>Design</b>		
Display	M Touch	M Touch
<b>Beverages</b>		
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/–/–	●/●/●/–/–
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/–/–	●/●/–/–
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/–/–/–	●/–/–/–
Hot water/Hot milk/Milk froth	●/●/●	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	–/–/–/–	–/–/–/–
<b>Convenience features</b>		
OneTouch/OneTouch for Two	●/●	●/●
Aroma-friendly conical grinder	●	●
Second type of coffee can be made using ground coffee	●	●
Programmable User profiles	11	11
Adjustable grinder setting/programmable amount of coffee	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●
Coffee/tea pot function	●/–	●/–
<b>User convenience</b>		
Choice of language/clock display/date display	●/●/●	●/●/●
CupSensor	●	●
Height adjustable central spout, range in cm	8.3 – 16.5	8.3 – 16.5
BrilliantLight/ComfortDoor/Concealed door handle	●/●/●	●/●/●
Removable bean container/Nespresso capsule carousel	●/–	●/–
Capacity of coffee bean container in g	500	500
Capacity of capsule carousel in capsules	–	–
Capacity of waste container in portions	15	15
Capacity of water container in l	2.3	2.3
Programmable Switch-on time/Switch-off time	●/●	●/●
Standby time programmable/Clock buffer in h	●/200	●/200
Optional connection for built-in warming drawer	●	●
Expert mode/DoubleShot/Mains water connection	–/–/–	–/–/●
<b>Cleaning convenience</b>		
Convenient cleaning and descaling programmes/ComfortClean	●/●	●/●
Automatic rinsing	●	●
Removable milk lines/brew unit	●/●	●/●
<b>Efficiency and sustainability</b>		
Energy-saving eco-mode selectable	●	●
<b>Safety</b>		
System lock	●	●
<b>Technical data</b>		
Depth with door open in cm	106.0	106.0
Total rated load in kW	3.5	3.5
Voltage in V/Fuse rating in A	220 – 240/13	220 – 240/13
Length of water inlet hose/electrical cable in m	–/2.0	1.5/2.0
<b>Standard accessories</b>		
Glass milk flask/stainless steel thermal milk flask	●/–	●/–
Descaler/cleaning tablets	●/●	●/●
<b>Colours</b>		
Graphite grey	–	●
CleanSteel	●	●
Brilliant white	–	●
Obsidian black	–	●
Havana brown	–	●






# What do the icons mean?


## All icons for countertop coffee machines at a glance


The charts on the following pages contain detailed information about Miele countertop coffee machines.


Icons for the most important features are shown with each appliance. They are explained in more detail below.




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


 C Touch: intuitive selection at the touch of a fingertip directly on a multicolored TFT display.


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


 **AromaticSystem**  
Indicates if the appliance has the AromaticSystem.


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


 **OneTouch for Two**  
Indicates that the appliance has the OneTouch for Two function.


 Two delicious coffee specialities at the same time by simply touching a button.


 **Cleaning Programmes**  
Indicates that the appliance has various cleaning programmes.


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


 **EasyClean**  
Indicates that the brew unit is easy to clean.

 Removable brew unit for optimum hygiene.


 **Coffee & Tea**  
Indicates if the appliance can make coffee and tea.


 Italian coffee specialities and various types of tea can be made with ideal temperature.

 **BrilliantLight**  
Indicates if the appliance has LED lighting.

 Soft LED light showcases every cup and provides a pleasant ambience in your kitchen.

 **CupSensor**  
Indicates if the appliance has an automatic cup detection sensor.

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

 **AutoDescale**  
Indicates whether the appliance descales automatically.

 Automatic descaling for more convenience.

# Freestanding coffee machines

## Product overview



Please refer to the building-in diagrams for niche dimensions. Appliance dimensions are quoted for CM 6150, CM 6350 and CM 7300.  
N.B.: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	CM 6150	CM 6350	CM 7300
Freestanding bean-to-cup coffee machine	●	●	●
<b>Design</b>			
Display	DirectSensor	DirectSensor	C Touch
<b>Beverages</b>			
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/-	●/●/●/●/-	●/●/●/●/●
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/-/-	●/●/-/-	●/●/●/●
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/-/-/-	●/-/-/-	●/●/●/●
Hot water/Hot milk/Milk froth	-/●/●	●/●/●	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	-/-/-/-	-/-/-/-	●/●/●/●
<b>Convenience features</b>			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aroma-friendly conical grinder	●	●	●
Second type of coffee can be made using ground coffee	●	●	●
Programmable User profiles	4	4	8
Adjustable grinder setting/programmable amount of coffee	●/●	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●	●/●/●
Coffee/tea pot function	●/-	●/-	●/●
<b>User convenience</b>			
Choice of language/clock display/date display	●/-/-	●/-/-	●/●/●
CupSensor	-	-	●
Height adjustable central spout, range in cm	8.0 – 14.0	8.0 – 14.0	8.0 – 16.0
BrilliantLight/ComfortDoor/Concealed door handle	-/-/-	●/-/-	●/-/-
Removable bean container/Nespresso capsule carousel	-/-	-/-	-/-
Capacity of coffee bean container in g	300	300	500
Capacity of capsule carousel in capsules	-	-	-
Capacity of waste container in portions	10	10	10
Capacity of water container in l	1.8	1.8	2.2
Programmable Switch-on time/Switch-off time	●/●	●/●	●/●
Standby time programmable/Clock buffer in h	●/-	●/-	●/200
Optional connection for built-in warming drawer	-	-	-
Expert mode/DoubleShot/Mains water connection	-/-/-	-/-/-	-/●/-
<b>Cleaning convenience</b>			
Convenient cleaning and descaling programmes/ComfortClean	●/●	●/●	●/●
Automatic rinsing	●	●	●
Removable milk lines/brew unit	●/●	●/●	●/●
<b>Efficiency and sustainability</b>			
Energy-saving eco-mode selectable	●	●	●
<b>Safety</b>			
System lock	●	●	●
<b>Technical data</b>			
Total rated load in kW	1.5	1.5	1.5
Voltage in V/Fuse rating in A	220 – 240/13	220 – 240/13	220 – 240/13
Length of water inlet hose/electrical cable in m	-/1.4	-/1.4	-/1.2
<b>Standard accessories</b>			
Glass milk flask/stainless steel thermal milk flask	-/-	-/●	-/●
Descaler/cleaning tablets	●/●	●/●	●/●
<b>Colours</b>			
Graphite grey	●	-	-
Brilliant white	●	-	-
Obsidian black	●	●	●

# Glossary

## Miele coffee machines

### **AromaticSystem**

More room for more taste. The brew unit in Miele coffee machines expands when water flows in. The ground coffee is mixed very thoroughly with the water and the coffee aroma can unfold even better. You can look forward to enjoying wonderfully aromatic coffee.

### **AutoDescale<sup>1)</sup>**

The CM 7500 does not require complicated descaling as it does this itself. A patented idea from Miele: from a cartridge at the back of the appliance the CM 7500 is automatically descaled, daily at a freely selectable time. This ensures that persistent limescale does not develop. The cartridge is sufficient for approx. one year, and replacing it is simple.

### **Automatic rinsing function and cleaning programmes**

Innovative technology that benefits you directly. The convenient cleaning programmes together with the automatic rinsing function achieve perfect results for handling and hygiene. Limescale and soiling are prevented before they can build up. This contributes to a longer service life and helps maintain the value of your coffee machine.

### **Automatic rinsing of milk lines**

After making coffee with milk, all components that carry milk are rinsed automatically with water from the water container. This makes hygiene very easy.

### **BrilliantLight**

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

### **Built-in coffee machines with Nespresso system**

With this built-in coffee machine from Miele, espresso, cappuccino, latte macchiato, etc. can be conveniently made using Nespresso capsules. The coffee is sealed inside the capsules. Each capsule guarantees full flavour with consistently high quality - cup after cup.

### **Cappuccinatore for perfect milk froth**

With the Cappuccinatore you can make hot milk or milk froth in no time at all. The hot milk or milk froth is delivered straight to the cup or glass in only a matter of seconds. It can also be cleaned easily in a dishwasher.

### **Capsule carousel**

The unique electronic carousel allows for versatile Nespresso coffee enjoyment. With the touch of a button you can select up to 5 Nespresso types. The carousel can be removed for easy replenishment and has room for up to 20 capsules in 5 chutes. The chutes are allocated to the respective Nespresso coffee types by simple programming via the display.

### **CleanSteel**

CleanSteel stainless steel appliances have a special surface finish. The advantage: less visible fingerprints. The appliance surface is very easy to clean, without the need for special cleaning agents.

### **Coffee & Tea**

The new CM7 offers something completely new: it can produce 20 different types of hot drinks fully automatically. And best of all: the CM7 masters not only the wide spectrum of Italian coffee specialities, but also a wide variety of teas. Whether green or black, herbal or fruit: the water is heated to just the right temperature – for perfect tea.

### **Coffee and tea pot function**

Do you have visitors? At the touch of a button your coffee machine can produce up to 8 cups of coffee or water for 8 cups of tea in succession into a coffee or tea pot placed below the spout.

### **ComfortClean**

The ComfortClean system makes hygiene very easy. Many of the coffee machine components such as the water container and waste container can be cleaned in a dishwasher. This contributes significantly to maintaining the value of the appliance.

### **ComfortDoor<sup>2)</sup>**

Patented ComfortDoor<sup>2)</sup>: Exclusive to Miele, the whole machine front swings open to allow you easy access to the removable water container, the waste container and the drip tray.

### **Conical grinding unit**

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

### **C Touch**

Thanks to the C Touch display with self-explanatory clear text, the controls on the CM7 are easy and intuitive to use. At the touch of a button you can select your favourite drink and, if required, additional settings. Some functions only require a single touch. Thanks to white characters on a black background the display is very easy to read.

### **Cup heating**

The integrated heated cup surface featured on countertop coffee machines provides extra convenience: pre-heated cups are always available. Coffee needs to be at the correct temperature for perfect coffee enjoyment. Only then can the aroma unfold and a wonderful crema form. The premium chrome of the cup surface is not only a visual highlight, but is also easy to clean.

### **CupSensor<sup>3)</sup>**

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

### **Double delivery of coffee**

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

### **DoubleShot function**

If you love strong coffee you'll love the new DoubleShot function on the CM7. DoubleShot makes the drink with double the amount of coffee/espresso, but with a reduced extraction time. This reduces the amount of bitter substances in the coffee. The result is a particularly full and soft coffee without a bitter aftertaste. Ideal for an espresso, a cappuccino or a flat white.

### **EasyClick milk system<sup>4)</sup>**

With the convenient EasyClick feature, the milk system simply clicks into place at the front of the machine and is easily removed. The coffee machines from Generation 6000 offer, along with EasyClick, a high-quality glass milk flask. Apart from easy cleaning, glass has the benefit of being transparent, so you can see when milk needs replenishing.

### **Eco mode**

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

### **Expert mode**

To suit your personal taste parameters can be modified at any time: grinder setting and water quantity can be adjusted even during the preparation. This allows you to serve your guests a perfect coffee just the way they prefer it.

### **Freely adjustable central spout**

The height of the central spout can be adjusted to accommodate the cup below. From a small cup of espresso to a tall glass for latte macchiato: all coffee specialities are easily made without any loss of heat.

### **Ground coffee chute/ground coffee drawer**

Apart from a bean container, Miele bean-to-cup coffee machines also have an additional chute or drawer for ground coffee. You can use this to make a second type of coffee using ready ground coffee.

### **Individual settings**

The preparation parameters can be adjusted depending on the type of coffee and flavour intensity: grinder setting, amount of coffee, brewing temperature, pre-brewing, as well as amount of water. This way you can be sure of a perfect coffee whatever type of bean or roast you have.

### **Low noise levels**

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

### **OneTouch and OneTouch for Two**

All bean-to-cup coffee machines are equipped with the OneTouch for Two function as well as with the OneTouch function. This allows you to make two delicious coffee specialities at the same time by simply touching a button. The programme starts automatically.

### **Optional mains water connection**

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

### **Removable brew unit**

The brew unit is the "heart" of automatic coffee preparation. It can be removed and cleaned easily. This ensures a hygienic brew unit as well as consistently high quality coffee and longevity of the machine.

### **System lock**

The system lock can be set at the touch of a button. The machine is then protected from inadvertent operation, e.g. by children.

### **Timer functions**

Switch-on and switch-off of the coffee machine can be programmed to suit your needs. The first coffee in the morning can be brewed straight away as the machine switches on automatically; it also switches off automatically in the evening. To conserve energy, the coffee machine can be switched off completely after it has not been used for some time.

### **WarmCup connection**

A Miele crockery warming drawer can be connected to a built-in coffee machine to automatically warm your cups half an hour before the coffee machine switches on. Thanks to this patented system <sup>5)</sup> you can enjoy a perfect cup of coffee at any time from pre-warmed cups.

<sup>1)</sup> EP2705783B1, US201400060338A1

<sup>2)</sup> DE 19701033C2, EP 0783859B1

<sup>3)</sup> EP2454976B1, EP2454977B1

<sup>4)</sup> EP 2594172B1

<sup>5)</sup> DE 102005041776B3 (D)

# Which appliance is the one for you?

The wide range of Miele refrigerators, freezers, fridge-freezers and wine conditioning units

## Appliance range

### Refrigerators

Miele refrigerators are designed to keep your groceries fresh in an efficient and well organised way, for example, with PerfectFresh compartments that are designed to keep your food fresh for longer. Choose "Your Miele" from an impressive wide range of integrated appliances from 82 cm to 178 cm high and MasterCool appliances an impressive 200 cm high.

### Fridge-freezers

These appliances offer plenty of storage space for fresh food and also for frozen food, each section with its own door. Miele fridge-freezers combine convenient, gentle storage of fresh food as well as frozen food in one appliance.

### Freezers

Miele freezers are powerful and efficient, and exemplary in terms of organisation and functionality. They can be set up as stand-alone appliances or combined with a matching Miele refrigerator. The design is characterised by clean lines and a timeless style. With sophisticated controls the temperature can be regulated down to -26°C.

### Wine conditioning units

Miele wine conditioning units provide the optimum storage conditions for your wine collection. With individually controlled temperature zones for different types of wine, your reds and whites are guaranteed professional treatment. Miele wine conditioning units are not just professional equipment for wine connoisseurs, but are also a prestigious designer piece for your home.

Miele also offer a built-in wine conditioning unit for a 45 cm high, 60 cm wide niche for perfect coordination with your Miele built-in cooking appliances.

### MasterCool

A unique range of large capacity built-in appliances. Enjoy superior design and perfect functionality: each and every detail has been honed to meet the exacting requirements of your everyday food storage needs. Using only the very best materials, this range reflects quality.

## Designs



### Freestanding

A focal point in your kitchen



reddot design award  
winner 2015

### Built-in appliances

Perfect integration into your kitchen design



### Built-under appliances

Offer ample space in small kitchens



# Which user interface do you prefer?

## User interfaces of Miele refrigeration and wine conditioning appliances

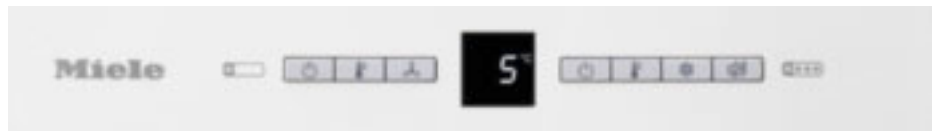


### Controls



#### TouchControl operation

Miele touch controls for built-in appliances are focussed on design. With a large display and a keybank below with touch control operation these appliances are designed to coordinate with other Miele built-in appliances perfectly.



#### PicTronic operation

PicTronic controls have convenient light-touch switches and the temperature shown in a small display.



#### ComfortControl operation

ComfortControl uses light-touch switches to control functions such as even temperature regulation, Super cool or the alarm. LEDs indicate the temperature.



#### Manual temperature control

The temperature is set using a manual rotary control which is easy to use.

# Miele MasterCool

Design and technology on large capacity flagship appliances



With the development of the large capacity MasterCool appliances, Miele sets new standards. High-end design, impressive innovations and inimitable convenience features are combined in refrigeration appliances of the highest calibre. With MasterCool you can experience pleasure and convenience on a whole new level. A wide range of refrigeration appliances are available in various widths for your individual requirements.



## 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 of the MasterCool model series. A number of halogen lights illuminate each area of the refrigerator and show the refrigerated items in a pleasant soft light.



## Maximum convenience

MasterCool appliances offer the best in terms of convenience each and every day, such as ideal food storage conditions, dispensing of ice and water, a brilliant light concept and ease of use. MasterCool appliances meet the exacting requirements of your everyday needs.



Would you like to install your appliances side-by-side?

The versatility of Miele's refrigeration appliances

Miele refrigeration appliances are known for being extremely versatile. For instance you can combine two refrigerators next to each other, or have a classic combination of side-by-side refrigerator and freezer.

Built-in appliances (60 cm wide), side-by-side

140 cm niche	
FNS 35402 i	K 35222 iD, K 35472 iD,
178 cm niche	
FNS 37402 i	K 37222 iD, K 37272 iD, K 37472 iD
FNS 37402 i	KDN 37232 iD, KFN 37432 iD, KFN 37452 iDE, KFN 37682 iD, KFN 37692 iDE

Built-in appliances (60 cm wide), one above the other

Bottom appliance	Top appliance
88 cm niche	
F 32202 i	K 32222 i

Built-under wine units (60 cm wide) next to one another

KWT 6322 UG	KWT 6322 UG
KWT 6321 UG	KWT 6321 UG



# Which freshness system would you like?

## The joy of natural tasting food

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?

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 solution: MasterFresh, PerfectFresh and PerfectFresh Pro.



### PerfectFresh Pro

In the automatically controlled temperature zones at temperatures between 0°C and +3°C meat, fish and many types of dairy produce remain fresh for up to three times longer. Fruit and vegetables stay fresh even up to five times longer – thanks to the optimised humidity controls in the drawer. Furthermore, bright LED lighting has been integrated for a perfect overview of the food. PerfectFresh Pro is Miele's best system for storing fresh produce.



### PerfectFresh

With PerfectFresh food stays fresh up to 3 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 are stored with an ideal temperature and a high humidity level. Vitamins, flavour and texture are retained for a long time – for noticeably more freshness.



### MasterFresh

In the large-volume MasterCool drawers, with adjustable humidity levels, your food can be stored in the most suitable climate: 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.

# Which freezing system would you like?

## Long storage times with a lot of convenience

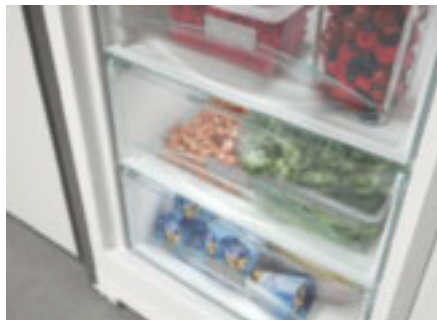
Freezing is the best solution for long-term storage of food. This method retains vitamins and flavours for a long time, and food is available when needed.

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 refrigerator again. With circulation cooling cold, dry air is evenly distributed which prevents the formation of ice inside the appliance. Furthermore, ice does not settle on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily.



### ComfortFrost

With ComfortFrost the need for defrosting is much less frequent. 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.



### DuplexCool

The refrigerator and freezer have their own separate cooling circuits which ensure an optimum climate in both. There is also no air exchange between the two areas. This prevents food in the refrigerator from drying out and eliminates any risk of a transfer of odours from, for example, fish, onions or cheese to the freezer section. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.

PerfectFresh Pro



PerfectFresh



# 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 zones at temperatures between 0°C and +3°C meat, fish and many types of milk products remain fresh for up to three times longer. Fruit and vegetables retain their freshness for up to five times longer – thanks to the optimised humidity adjustment controls of the drawer. Furthermore, bright LED lighting has been integrated for a perfect overview of the stored food. PerfectFresh Pro is Miele's best system for perfect storage conditions for fresh produce.



**PerfectFresh**  
Food stays fresh for up to three times longer: the ideal storage temperature for fruit, vegetables, fish, meat and milk products.

**Exclusive to Miele** **FlexiLight**  
The new LED glass shelf lighting illuminates the interior of Miele refrigerators with no glare and with a unique luminosity.

**DynaCool**  
Uniform distribution of temperature: a ventilator ensures excellent circulation and distribution of cold air.

**SelfClose**  
Excellent convenience: easy gliding fully telescopic drawers with soft self-close feature.

**Exclusive to Miele** **ComfortClean**  
Fast cleaning: the high-quality shelves on the inside of the door can be cleaned in the dishwasher.

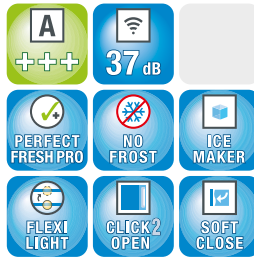
\* Depends on model


# What do the icons mean?


## All icons for refrigeration appliances at a glance


Charts on the following pages contain detailed information about Miele's refrigeration appliances.


Icons for the most important features are shown with each appliance. They are explained in more detail below.





 **Energy efficiency**  
Indicates the energy efficiency rating


 Energy efficiency ratings A+++ to A+ are shown.


 **Sound emission**  
Indicates the appliance's sound level.


 States the sound power in decibels (dB).


 **Freshness system**  
Indicates the particular freshness system.


 PerfectFresh Pro: food stays fresh for up to 5 times longer


 PerfectFresh: food stays fresh up to three times longer


 MasterFresh: food remains fresh up to three times longer


 **Freezer system**  
Indicates what type of freezer system the appliance has.


 NoFrost: no need for defrosting thanks to circulating cool air.


 **IceMaker**  
Indicates whether the appliance has an ice cube maker.


 IceMaker: ice cube maker with plumbed water connection for quick and easy production of up to 100 ice cubes a day.


 MyIce: the automatic IceMaker with integrated water container for up to 100 ice cubes a day.


 **Lighting**  
Indicates what type of lighting the appliance has.


 FlexiLight: illuminates with no glare and can also be positioned on any shelf level.


 BrilliantLight: the stylish halogen lights fully illuminate every area of the refrigerator.


 LED: maintenance free, energy-efficient and excellent illumination of the interior.

 **Door opening mechanism**  
Indicates what type of door mechanism the appliance has.

 Click2open: doors on handleless appliances can be opened with ease.

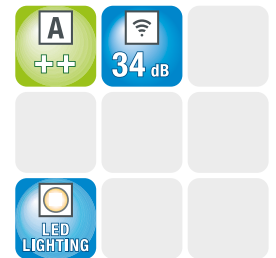
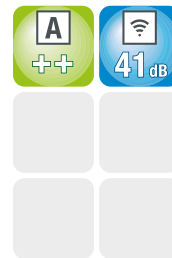
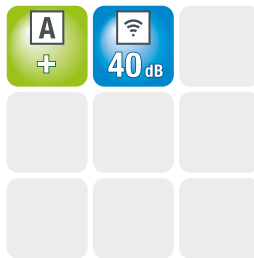
 EasyOpen: easy open handle.

 **Door closing damper**  
Indicates whether the appliance has a gentle door-closing mechanism.

 SoftClose: gentle closing of the door keeps bottles stored in the door shelves steady.

# Refrigerators

## Product overview

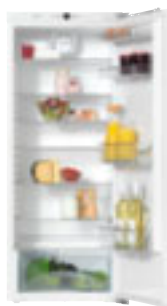


Please refer to the building-in diagrams for dimensions.  
N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	K 9122 Ui	K 9124 UiF	K 32222 i
<b>Construction type</b>			
Integrated/Built-under	●/●	●/●	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/-	right/●/●
<b>Design</b>			
Refrigeration section lighting	LED	LED	LED
PerfectFresh Pro LED lighting	-	-	-
<b>User convenience</b>			
Freshness system	-	-	-
ComfortClean/DynaCool	●/-	●/-	●/-
SelfClose	-	-	-
SoftClose/Drop and Lock	-/-	-/-	-/-
<b>Controls</b>			
Operating concept	ComfortControl	ComfortControl	PicTronic
SuperCool	●	●	●
No. of temperature zones	1	2	1
Sabbath mode	-	-	-
<b>Fridge/Fridge section</b>			
Number of shelves/of which illuminated	3/-	2/-	3/-
Chrome-plated metal bottle rack	-	-	-
No. of vegetable drawers	1	1	2
No. of PerfectFresh drawers	-	-	-
Full-width door shelves	1	-	2
Door shelf for bottles	1	1	1
<b>Efficiency and sustainability</b>			
Energy efficiency class	A+	A++	A++
Annual energy consumption/in 24 h in kWh	119/0.324	137/0.374	98/0.266
<b>Safety</b>			
Lock function	-	-	●
Audible door alarm/Audible temperature alarm	-/-	-/-	-/-
Optical door alarm/Optical temperature alarm	-/-	-/-	-/-
<b>Technical data</b>			
Door hinge technology	Fixed	Fixed	Fixed
Maximum door-front weight in kg	10	10	16
Climate class	SN-T	N-ST	SN-T
Fridge section/PerfectFresh section/4* freezer section in l	135/0/0	97/0/16	151/0/0
Total usable capacity in l	135	113	151
Sound power in dB(A) re1pW	40	41	34
Storage time in case of fault/Freezing capacity in kg/24 h	0/0.0	12/2.0	0/0.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/1200	220 - 240/13/1200	220 - 240/13/1200
<b>Standard accessories</b>			
Butter dish/Egg tray	-/●	-/●	-/●

# Refrigerators

## Product overview

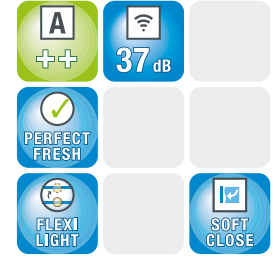
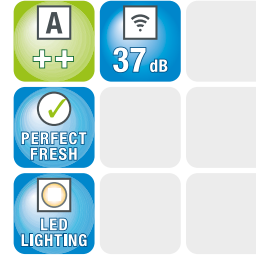
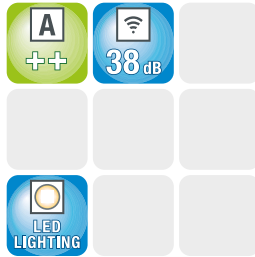


Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	K 35222 iD	K 35472 iD
<b>Construction type</b>		
Integrated/Built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●
<b>Design</b>		
Refrigeration section lighting	LED	FlexiLight
PerfectFresh Pro LED lighting	–	–
<b>User convenience</b>		
Freshness system	–	PerfectFresh
ComfortClean/DynaCool	●/●	●/●
SelfClose	–	●
SoftClose/Drop and Lock	–/–	●/–
<b>Controls</b>		
Operating concept	PicTronic	TouchControl
SuperCool	●	●
No. of temperature zones	1	2
Sabbath mode	–	●
<b>Fridge/Fridge section</b>		
Number of shelves/of which illuminated	6/–	4/3
Chrome-plated metal bottle rack	–	●
No. of vegetable drawers	1	–
No. of PerfectFresh drawers	–	2
Full-width door shelves	2	3
Door shelf for bottles	2	1
<b>Efficiency and sustainability</b>		
Energy efficiency class	A++	A++
Annual energy consumption/in 24 h in kWh	109/0.297	124/0.339
<b>Safety</b>		
Lock function	●	●
Audible door alarm/Audible temperature alarm	–/–	●/–
Optical door alarm/Optical temperature alarm	–/–	●/–
<b>Technical data</b>		
Door hinge technology	Fixed	Fixed
Maximum door-front weight in kg	21	21
Climate class	SN-T	SN-T
Fridge section/PerfectFresh section/4* freezer section in l	252/0/0	171/59/0
Total usable capacity in l	252	230
Sound power in dB(A) re1pW	36	36
Storage time in case of fault/Freezing capacity in kg/24 h	0/0.0	0/0.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1200	220 – 240/13/1200
<b>Standard accessories</b>		
Butter dish/Egg tray	–/●	●/●





Please refer to the building-in diagrams for dimensions.  
N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	K 37222 iD	K 37272 iD	K 37472 iD
<b>Construction type</b>			
Integrated/Built-under	●/-	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●	right/●/●
<b>Design</b>			
Refrigeration section lighting	LED	LED	FlexiLight
PerfectFresh Pro LED lighting	-	-	-
<b>User convenience</b>			
Freshness system	-	PerfectFresh	PerfectFresh
ComfortClean/DynaCool	●/●	●/●	●/●
SelfClose	-	-	●
SoftClose/Drop and Lock	-/-	-/-	●/-
<b>Controls</b>			
Operating concept	PicTronic	PicTronic	TouchControl
SuperCool	●	●	●
No. of temperature zones	1	2	2
Sabbath mode	-	-	●
<b>Fridge/Fridge section</b>			
Number of shelves/of which illuminated	7/-	6/-	6/4
Chrome-plated metal bottle rack	-	-	●
No. of vegetable drawers	2	-	-
No. of PerfectFresh drawers	-	3	3
Full-width door shelves	3	3	3
Door shelf for bottles	2	2	2
<b>Efficiency and sustainability</b>			
Energy efficiency class	A++	A++	A++
Annual energy consumption/in 24 h in kWh	117/0.319	133/0.363	133/0.363
<b>Safety</b>			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	-/-	●/-	●/-
Optical door alarm/Optical temperature alarm	-/-	-/-	●/-
<b>Technical data</b>			
Door hinge technology	Fixed	Fixed	Fixed
Maximum door-front weight in kg	26	26	26
Climate class	SN-T	SN-T	SN-T
Fridge section/PerfectFresh section/4* freezer section in l	325/0/0	211/90/0	211/90/0
Total usable capacity in l	325	301	301
Sound power in dB(A) re1pW	38	37	37
Storage time in case of fault/Freezing capacity in kg/24 h	0/0.0	0/0.0	0/0.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/1200	220 - 240/13/1200	220 - 240/13/1200
<b>Standard accessories</b>			
Butter dish/Egg tray	-/●	-/●	●/●

# Fridge-freezers

## Product overview



Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KFN 37132 iD	KFN 37232 iD	KFN 37432 iD
<b>Construction type</b>			
Integrated/Built-under	●/-	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/-	right/●/●
<b>Design</b>			
Refrigeration section lighting	LED	LED	FlexiLight
PerfectFresh Pro LED lighting	-	-	-
<b>User convenience</b>			
Freshness system	-	-	-
IceMaker with mains water connection/MyIce with water container	-/-	-/-	-/-
ComfortClean	●	●	●
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/●	●/●/●/●	●/●/●/●
SoftClose/SelfClose/Drop and Lock	-/-/-	-/-/-	●/-/-
<b>Controls</b>			
Operating concept	PicTronic	PicTronic	TouchControl
Fridge compartment can be switched off independently	●	●	●
SuperCool/SuperFreeze	●/●	●/●	●/●
No. of temperature zones	2	2	2
Sabbath mode	-	-	●
<b>Fridge/Fridge section</b>			
No. of shelves/of which illuminated/of which dividable	4/-/-	4/-/-	3/2/-
Chrome-plated metal bottle rack	-	-	●
No. of vegetable drawers	1	1	1
No. of PerfectFresh drawers	-	-	-
Full-width door shelves	2	2	2
Door shelf for bottles	1	1	1
<b>Freezer/Freezer section</b>			
Number of freezer drawers	3	3	3
<b>Efficiency and sustainability</b>			
Energy efficiency class	A++	A++	A++
Annual energy consumption/in 24 h in kWh	230/0.630	230/0.630	230/0.628
<b>Safety</b>			
Lock function/Power cut indication for freezer section	●/-	●/-	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
<b>Technical data</b>			
Door hinge technology	Sliding	Fixed	Fixed
Maximum fridge/freezer section door-front weight in kg	17/12	17/12	17/12
Climate class	SN-T	SN-T	SN-T
Fridge section/PerfectFresh section/4* freezer section in l	194/-/62	194/-/62	193/0/62
Sound power in dB(A) re1pW	38	38	38
Total usable capacity in l	256	256	255
Storage time in case of fault/Freezing capacity in kg/24 h	15/10.0	15/10.0	15/10.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/1400	220 - 240/13/1400	220 - 240/13/1400
<b>Standard accessories</b>			
Butter dish/Egg tray	-/●	-/●	●/●



Please refer to the building-in diagrams for dimensions.  
 N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KFN 37452 iDE	KFN 37682 iD	KFN 37692 iDE
<b>Construction type</b>			
Integrated/Built-under	●/-	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●	right/●/●
<b>Design</b>			
Refrigeration section lighting	FlexiLight	FlexiLight	FlexiLight
PerfectFresh Pro LED lighting	-	●	●
<b>User convenience</b>			
Freshness system	-	PerfectFresh Pro	PerfectFresh Pro
IceMaker with mains water connection/MyIce with water container	-/●	-/-	●/-
ComfortClean	●	●	●
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/●	●/●/●/●	●/●/●/●
SoftClose/SelfClose/Drop and Lock	●/-/-	●/●/-	●/●/-
<b>Controls</b>			
Operating concept	TouchControl	TouchControl	TouchControl
Fridge compartment can be switched off independently	●	●	●
SuperCool/SuperFreeze	●/●	●/●	●/●
No. of temperature zones	2	3	3
Sabbath mode	●	●	●
<b>Fridge/Fridge section</b>			
No. of shelves/of which illuminated/of which dividable	3/2/-	3/2/-	3/2/-
Chrome-plated metal bottle rack	●	-	-
No. of vegetable drawers	1	-	-
No. of PerfectFresh drawers	-	2	2
Full-width door shelves	2	1	1
Door shelf for bottles	1	1	1
<b>Freezer/Freezer section</b>			
Number of freezer drawers	4	3	4
<b>Efficiency and sustainability</b>			
Energy efficiency class	A++	A++	A++
Annual energy consumption/in 24 h in kWh	225/0.615	236/0.644	232/0.633
<b>Safety</b>			
Lock function/Power cut indication for freezer section	●/●	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
<b>Technical data</b>			
Door hinge technology	Fixed	Fixed	Fixed
Maximum fridge/freezer section door-front weight in kg	17/12	17/12	17/12
Climate class	SN-T	SN-ST	SN-ST
Fridge section/PerfectFresh section/4* freezer section in l	191/0/57	109/67/62	109/67/57
Sound power in dB(A) re1pW	38	39	39
Total usable capacity in l	248	238	233
Storage time in case of fault/Freezing capacity in kg/24 h	14/10.0	24/10.0	14/10.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/1400	220 - 240/13/1400	220 - 240/13/1400
<b>Standard accessories</b>			
Butter dish/Egg tray	●/●	●/●	●/●

# Built-in freezers, 82 cm niche height

## Product summary



Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	F 9122 Ui-2	F 32202 i
<b>Construction type</b>		
Integrated/Built-under	●/●	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/●
<b>Design</b>		
Freezer compartment lighting	-	-
<b>User convenience</b>		
IceMaker with mains water connection/MyIce with water container	-/-	-/-
NoFrost/VarioRoom	-/●	-/●
SoftClose/Drop and Lock	●/-	-/-
<b>Controls</b>		
Operating concept	ComfortControl	PicTronic
SuperFreeze	●	●
<b>Freezer/Freezer section</b>		
Through-the-door ice and water dispensing	-	-
Number of freezer drawers	3	4
No. of removable metal baskets in door	-	-
No. of removable metal wire baskets	-	-
<b>Efficiency and sustainability</b>		
Energy efficiency class	A++	A++
Annual energy consumption/in 24 h in kWh	148/0.404	159/0.434
<b>Safety</b>		
Lock function/Power cut indication for freezer section	-/-	●/-
Audible door alarm/Audible temperature alarm	-/●	-/●
Optical door alarm/Optical temperature alarm	-/●	-/●
<b>Technical data</b>		
Door hinge technology	Fixed	Fixed
Maximum door-front weight in kg	20	16
Climate class	SN-T	SN-T
4* freezer compartment in l	96	100
Sound power in dB(A) re1pW	40	36
Storage time in case of fault/Freezing capacity in kg/24 h	24/12.0	24/12.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1300	220 – 240/13/1300
<b>Standard accessories</b>		
Freezer packs/Ice cube trays	●/●	-/●

# Built-in freezers, 140 cm niche height

## Product summary



Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	FNS 35402 i	FNS 37402 i
<b>Construction type</b>		
Integrated/Built-under	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●
<b>Design</b>		
Freezer compartment lighting	LED	LED
<b>User convenience</b>		
IceMaker with mains water connection/MyIce with water container	-/-	-/-
NoFrost/VarioRoom	●/●	●/●
SoftClose/Drop and Lock	●/-	●/-
<b>Controls</b>		
Operating concept	TouchControl	TouchControl
SuperFreeze	●	●
<b>Freezer/Freezer section</b>		
Through-the-door ice and water dispensing	-	-
Number of freezer drawers	6	8
No. of removable metal baskets in door	-	-
No. of removable metal wire baskets	-	-
<b>Efficiency and sustainability</b>		
Energy efficiency class	A++	A++
Annual energy consumption/in 24 h in kWh	207/0.567	244/0.668
<b>Safety</b>		
Lock function/Power cut indication for freezer section	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
<b>Technical data</b>		
Door hinge technology	Fixed	Fixed
Maximum door-front weight in kg	21	26
Climate class	SN-T	SN-T
4* freezer compartment in l	157	213
Sound power in dB(A) re1pW	37	36
Storage time in case of fault/Freezing capacity in kg/24 h	14/14.0	14/18.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1300	220 – 240/13/1300
<b>Standard accessories</b>		
Freezer packs/Ice cube trays	●/●	●/●

# MasterCool freezers

## Product overview



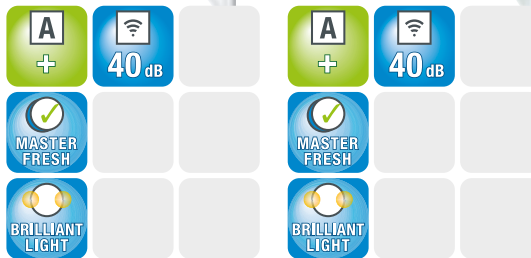
Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	F 1472 Vi	F 1811 Vi	F 1911 Vi
<b>Construction type</b>			
Integrated/Built-under	●/-	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	Left/●/●	Left or right/-/●	Left or right/-/●
<b>Design</b>			
Freezer compartment lighting	BrilliantLight	BrilliantLight	BrilliantLight
<b>User convenience</b>			
IceMaker with mains water connection/MyIce with water container	●/-	●/-	●/-
NoFrost/VarioRoom	●/-	●/-	●/-
SoftClose/Drop and Lock	-/●	-/●	-/●
<b>Controls</b>			
Operating concept	TouchControl	TouchControl	TouchControl
SuperFreeze	●	●	●
<b>Freezer/Freezer section</b>			
Through-the-door ice and water dispensing	●	-	-
Number of freezer drawers	2	2	2
No. of removable metal baskets in door	1	4	4
No. of removable metal wire baskets	-	-	-
<b>Efficiency and sustainability</b>			
Energy efficiency class	A+	A+	A+
Annual energy consumption/in 24 h in kWh	292/0.799	414/1.134	484/1.326
<b>Safety</b>			
Lock function/Power cut indication for freezer section	-/-	-/-	-/-
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
<b>Technical data</b>			
Door hinge technology	Fixed	Fixed	Fixed
Maximum door-front weight in kg	65	48	36
Climate class	SN-T	SN-T	SN-T
4* freezer compartment in l	192	403	502
Sound power in dB(A) re1pW	42	42	42
Storage time in case of fault/Freezing capacity in kg/24 h	13/14.0	20/18.5	22/22.5
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1200	220 – 240/13/1200	220 – 240/13/1200
<b>Standard accessories</b>			
Freezer packs/Ice cube trays	-/●	-/●	-/●

# MasterCool fridges

## Product overview



Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	K 1801 Vi	K 1901 Vi
<b>Construction type</b>		
Integrated/Built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Right or left/–/●	Right or left/–/●
<b>Design</b>		
Refrigeration section lighting	BrilliantLight	BrilliantLight
PerfectFresh Pro LED lighting	–	–
<b>User convenience</b>		
Freshness system	MasterFresh	MasterFresh
ComfortClean/DynaCool	–/●	–/●
SelfClose	–	–
SoftClose/Drop and Lock	–/●	–/●
<b>Controls</b>		
Operating concept	TouchControl	TouchControl
SuperCool	●	●
No. of refrigerator temperature zones	3	3
<b>Fridge/Fridge section</b>		
Number of shelves/of which illuminated	3/–	3/–
Chrome-plated metal bottle rack	–	–
No. of vegetable drawers	1	1
No. of MasterFresh drawers	2	2
Removable bottle rack on convenient pull-out	–	–
Full-width door shelves	4	4
Door shelf for bottles	2	2
<b>Efficiency and sustainability</b>		
Energy efficiency class	A+	A+
Annual energy consumption/in 24 h in kWh	180/0.492	194/0.530
<b>Safety</b>		
Lock function	–	–
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
<b>Technical data</b>		
Door hinge technology	Fixed	Fixed
Maximum fridge/freezer section door-front weight in kg	50/–	37/–
Climate class	SN-T	SN-T
Fridge section/PerfectFresh section/4* freezer section in l	322/124/0	402/154/0
Total usable capacity in l	446	556
Sound power in dB(A) re1pW	40	40
Storage time in case of fault/Freezing capacity in kg/24 h	0/0.0	0/0.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1200	220 – 240/13/1200
<b>Standard accessories</b>		
Butter dish/Egg tray	–/–	–/–

# MasterCool fridge-freezers

## Product overview



Please refer to the building-in diagrams for dimensions.

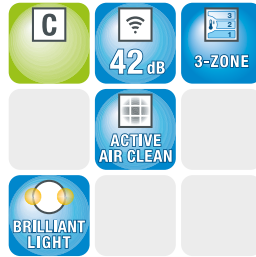
N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KF 1801 Vi	KF 1901 Vi
<b>Construction type</b>		
Integrated/Built-under	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	Right or left/-/●	Right or left/-/●
<b>Design</b>		
Refrigeration section lighting	BrilliantLight	BrilliantLight
PerfectFresh Pro LED lighting	-	-
<b>User convenience</b>		
Freshness system	MasterFresh	MasterFresh
IceMaker with mains water connection/MyIce with water container	●/-	●/-
ComfortClean	-	-
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/-	●/●/●/-
SoftClose/SelfClose/Drop and Lock	-/-/●	-/-/●
<b>Controls</b>		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off independently	●	●
SuperCool/SuperFreeze	●/●	●/●
No. of refrigerator section temperature zones	3	3
<b>Fridge/Fridge section</b>		
No. of shelves/of which illuminated/of which dividable	3/-/-	3/-/-
Chrome-plated metal bottle rack	-	-
No. of vegetable drawers	-	-
No. of MasterFresh drawers	1	1
Full-width door shelves	3	3
Door shelf for bottles	1	1
<b>Freezer/Freezer section</b>		
Number of freezer drawers	2	2
<b>Efficiency and sustainability</b>		
Energy efficiency class	A+	A+
Annual energy consumption/in 24 h in kWh	355/0.972	411/1.125
<b>Safety</b>		
Lock function/Power cut indication for freezer section	-/-	-/-
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
<b>Technical data</b>		
Door hinge technology	Fixed	Fixed
Maximum fridge/freezer section door-front weight in kg	47/10	38/14
Climate class	SN-T	SN-T
Fridge section/PerfectFresh section/4* freezer section in l	253/56/80	313/70/105
Sound power in dB(A) re1pW	42	42
Total usable capacity in l	389	488
Storage time in case of fault/Freezing capacity in kg/24 h	15/15.0	17/20.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/2300	220 - 240/13/2300
<b>Standard accessories</b>		
Butter dish/Egg tray	-/-	-/-



# MasterCool wine conditioning unit

## Product overview



Please refer to the building-in diagrams for dimensions.  
N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

<b>Model/Sales designation</b>	<b>KWT 1612 Vi</b>
<b>Construction type</b>	
Integrated/Built-under	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/–/●
<b>Design</b>	
Casing colour	–
Front colour	Glass door
Type of lighting	BrilliantLight
<b>User convenience</b>	
DynaCool/SoftClose	–/–
Active AirClean filter	●
No. of wooden racks	14
Number of FlexiFrame wooden racks	–
SommelierSet	–
Bottle presenter	●
<b>Controls</b>	
Operating concept	TouchControl
No. of temperature zones	3
<b>Efficiency and sustainability</b>	
Energy efficiency class	C
Annual energy consumption/in 24 h in kWh	293/0.802
<b>Safety</b>	
Lock function	–
Audible door alarm/Audible temperature alarm	●/●
Optical door alarm/Optical temperature alarm	●/●
<b>Technical data</b>	
Climate class	SN-T
Wine conditioning zone in l	365
0.75 l Bordeaux bottle capacity (no. of bottles)	102
Sound power in dB(A) re1pW	42
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/700

# Glossary

## Miele refrigeration appliances

### **Active AirClean filter**

Food must be stored in an environment which is not only cold but also odourless. The solution: Miele's Active AirClean filter. The innovative combination of active charcoal and chitosan, a natural product, eliminates virtually all odours in the refrigerator section. The filter is quick and easy to fit and is ready to be used straight away.

### **Automatic SuperCool/SuperFreeze**

Automatic SuperCool regulates the temperature of the refrigerator compartment down to the lowest level for six hours. Perfect for cooling large quantities of food quickly. With Super freeze, the freezer runs at full power. Freezing food quickly preserves nutrients excellently and retains the foods' texture as the formation of ice crystals is prevented.

### **BrilliantLight**

A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasant soft light. The aluminium profiles, shimmering like velvet, add an extra touch of elegance to your appliance.

### **ComfortClean**

Miele ComfortClean door shelves are made from high-quality SAN plastic and are scratch-proof, resistant to chemicals, temperature-resistant and highly transparent. All door racks on K 10.000, K 20.000 and K 30.000 appliances can also be washed conveniently and hygienically in a dishwasher (up to 55°C). It is no longer necessary to manually wipe the shelves clean.

### **DynaCool**

DynaCool ensures a uniform temperature inside the entire fridge. That is why it no longer matters on which level you store which type of food as the conditions are the same for all. The well-known phrase "warmer at the top, cooler at the bottom" is well and truly a thing of the past with DynaCool.

### **FlexiLight**

The new LED FlexiLight glass-edge lighting not only illuminates the interior of Miele appliances with a glare-free and unique brilliance, it can also be positioned wherever needed. In this way, depending upon the size and number of food items, the light source can be positioned so that it is not blocked, impairing the illumination of the interior.

### **Freezer lighting**

Bright LED's in the refrigerator door illuminate the freezer perfectly from above and offer an ideal view onto the frozen goods when the drawers are open and closed. This allows for a quicker selection of the frozen food required.

### **IceMaker**

With the IceMaker your fridge-freezer produces up to 100 ice cubes a day, freshly and completely automatically. With a mains water connection ice cubes are constantly produced until the ice cube container is full. This convenience gives you so much more time to enjoy ice-cold drinks.

### **LED ceiling lighting**

The indirect lighting creates a pleasant atmosphere and underlines the high quality materials. LED lights are maintenance-free and provide optimum illumination of the interior compartment. Compared with standard light bulbs, LED lighting is particularly energy efficient and offers the benefit of a considerable longer life cycle.

### **MasterFresh**

In MasterCool drawers with controlled humidity levels, your food is stored in ideal storage conditions: the temperature is around 0°C and the humidity level adjusted to suit the needs of all types of food. Your food - especially fruit and vegetables - stay fresh for longer.

### **MyIce**

Convenient production of fresh ice cubes even without the appliance being plumbed in. Up to 100 ice cubes a day - completely automatically. And thanks to an integrated water tank you do not need an external connection to a mains water supply. This allows you to install your fridge-freezer combination anywhere you want without having to do without the convenience of the automatic IceMaker.

### **NoFrost**

With the NoFrost system you never have to defrost your Miele refrigerator again. With circulation cooling cold, dry air is evenly distributed inside the appliance which prevents the forming of ice. 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 need to defrost - for ever.

### **PerfectFresh**

With PerfectFresh food stays fresh up to 3 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 milk products. Fruit and vegetables in the humidity controlled compartment are stored in ideal conditions with an ideal temperature and a high humidity level. Vitamins, flavour and texture are retained for a long time - for noticeably more freshness.

### **PerfectFresh Pro**

Food stays fresh for up to five times longer. In the automatically controlled temperature zones at temperatures between 0°C and +3°C meat, fish and many types of milk products remain fresh for up to three times longer.

Fruit and vegetables stay fresh even up to five times longer - thanks to the optimised humidity adjustment controls of the drawer.

Furthermore, bright LED lighting has been integrated for a perfect overview of the stored food.

PerfectFresh Pro is Miele's best system for perfect storage conditions for fresh produce.

### **SelfClose**

With SelfClose, the freshness drawers in a Miele refrigerator are twice as convenient. The drawers can be pulled out fully and effortlessly as they glide excellently. This allows you easy access to all stored food. And when you close the drawers you can experience the SelfClose feature as a light push is sufficient to allow them to glide gently back into the appliance.

### **SoftClose**

Refrigerator and freezer doors close silently and as if of their own accord: with SoftClose, an innovative door closing system from Miele. At an angle of less than 30°, the door closes automatically. And with SoftClose, the doors close softly - no more clinking bottles in the door shelves.

### **VarioRoom**

The VarioRoom storage concept allows you to arrange storage space in the freezer to suit your needs. This is particularly useful when, for example, you want to freeze bulky items. The drawers and glass shelves can be removed easily so you can create as much space as you need in no time at all.



16°

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Miele

# Which convenience features would you like?

## The product highlights\* of Miele wine conditioning units

**Exclusive to Miele** **SommelierSet**  
Declare your wine storage unit an area of enjoyment for wine connoisseurs: with the unique SommelierSet, only available from Miele. Prepare noble wines professionally for decanting. Enjoy champagne and white wine from chilled glasses. Drink perfectly conditioned wine even from opened bottles. And have all equipment you need for this always ready at hand.



### Temperature zones

Individual controls: up to three different types of wine requiring different temperatures can be stored at the same time.

### FlexiFrame Plus

Perfectly adjustable: even magnum bottles can be stored thanks to slats which can be repositioned in two directions.

### FlexiFrame

Only a single-handed motion is required: individual slats can be repositioned and adjusted to suit the bottle shape.

### "Selector" bottle presenter

Presentation in style: the bottles appear slightly raised in the dimmed light in your wine unit.

### NoteBoard

For individual labelling: every bottle rack features a removable, magnetic strip for labelling bottles.

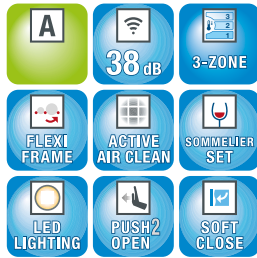
\* Features vary depending on model


# What do the icons mean?


## All icons for wine conditioning units at a glance

Charts on the following pages contain detailed information on Miele's wine conditioning units.


Icons of the most important features are shown with each appliance. They are explained in more detail below.





 **Energy efficiency**  
States the energy efficiency rating


 Energy efficiency ratings A+++ to A+ are shown.


 **Sound emission**  
Indicates the appliance's sound level.


 States the sound power level in decibels (dB).


 **Temperature zone**  
States the number of temperature zones.


 Appliances with one, two or three temperature zones are available in which the temperature can be individually selected.


 **Storage racks**  
Indicates the type of storage devices are available for bottles.


 Even magnum bottles can be stored thanks to slats which can be repositioned in two directions.


 FlexiFrame: secure hold for every bottle thanks to slats that can be repositioned.


 **Odour filters**  
Indicates whether the appliance has an ActiveAriClean filter.


 Eliminates virtually all odours in the appliance.


 **SommelierSet**  
Indicates whether the wine conditioning unit has a SommelierSet.


 Enables professional decanting, provides chilled glasses and wine bottles at serving temperature even after opening


 **Lighting**  
Indicates what type of lighting the appliance has.


 BrilliantLight: the stylish halogen lights fully illuminate every area of the refrigerator.

 LED: maintenance free, energy-efficient and excellent illumination of the interior.

 **Door opening mechanism**  
Shows what type of opening mechanism the appliance has

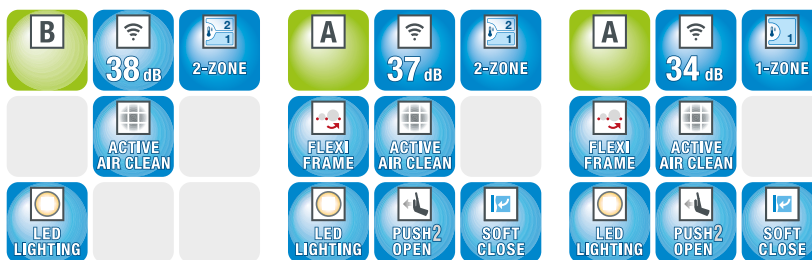
 Push2open: applying light pressure to the glass door activates the automatic door opening feature.

 **Door closing damper**  
Indicates whether the appliance has a gentle door-closing system.

 SoftClose: soft closing prevents clinking of bottles stored inside the appliance.

# Built-under and integrated conditioning units

## Product overview



Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KWT 6321 UG	KWT 6322 UG Handleless Push-to-Open	KWT 6112 iG Handleless Push-to-Open
<b>Construction type</b>			
Integrated/Built-under	●/●	●/●	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/●	Bottom/-/-
<b>Design</b>			
Front colour	Glass door	Glass door	Glass door
Type of lighting	LED	LED	LED
<b>User convenience</b>			
DynaCool/SoftClose	●/-	●/●	●/●
Active AirClean filter	●	●	●
No. of wooden racks	3	4	3
Number of FlexiFrame wooden racks	-	3	2
SommelierSet	-	-	-
Bottle presenter	-	-	-
<b>Controls</b>			
Operating concept	ComfortControl	TouchControl	TouchControl
No. of temperature zones	2	2	1
<b>Efficiency and sustainability</b>			
Energy efficiency class	B	A	A+
Annual energy consumption/in 24 h in kWh	195/0.532	144/0.392	106/0.290
<b>Safety</b>			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
<b>Technical data</b>			
Climate class	SN-ST	SN-ST	SN-ST
Wine conditioning zone in l	95	94	46
0.75 l Bordeaux bottle capacity (no. of bottles)	34 (14/20)	34 (14/20)	18
Sound power in dB(A) re1pW	38	37	34
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/800	220 - 240/13/800	220 - 240/13/500
<b>Colours</b>			
Obsidian black/Graphite grey/CleanSteel	-/-/-	-/-/-	●/●/●

# Freestanding wine conditioning units

## Product overview



Please refer to the building-in diagrams for dimensions.

N.B: Appliances must be installed in accordance with IEE regulations by a competent person.

Model/Sales designation	KWT 6833 SG	KWT 6834 SGS
<b>Construction type</b>		
Integrated/Built-under	-/-	-/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/-
<b>Design</b>		
Casing colour	Stainless steel	Stainless steel
Front colour	Tinted glass door	Tinted glass door
Type of lighting	LED	LED
<b>User convenience</b>		
DynaCool/SoftClose	●/●	●/●
Active AirClean filter	●	●
No. of wooden racks	10	13
Number of FlexiFrame wooden racks	10	10
SommelierSet	-	●
Bottle presenter	●	●
<b>Controls</b>		
Operating concept	TouchControl	TouchControl
No. of temperature zones	3	3
<b>Efficiency and sustainability</b>		
Energy efficiency class	A	A
Annual energy consumption/in 24 h in kWh	180/0.493	180/0.493
<b>Safety</b>		
Lock function	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
<b>Technical data</b>		
Climate class	SN-ST	SN-ST
Wine conditioning zone in l	502	502
0.75 l Bordeaux bottle capacity (no. of bottles)	178 (46/46/86)	178 (46/46/86)
Sound power in dB(A) re1pW	37	37
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1000	220 – 240/13/1000



# Glossary

## Miele wine conditioning units

### **BrilliantLight**

A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasant soft light. The aluminium profiles, shimmering like velvet, add an extra touch of elegance to your appliance.

### **DynaCool**

A fan ensures that cold air circulates which results in uniform temperature and humidity in the entire unit. This ensures constant and perfect storage conditions for your wines. Humidity levels of up to 70% also prevent corks from drying out.

### **FlexiFrame**

The adjustable bottle racks hold every size of bottle securely. That is because the individual wooden slats can be repositioned within the frame and adjust perfectly to different types of bottles. This provides the perfect storage position for your wine.

### **FlexiFrame Plus**

Large wine bottles too can be stored at the ideal drinking temperature: for the first time individual slats can be rearranged in two directions to accommodate bottles with a large diameter, e.g. for the safe storage of magnum bottles.

### **LED lighting**

Flush LED lighting presents your exquisite wine bottles 'in the right light'. The maintenance-free LED lighting ensures efficient and optimum illumination of the cabinet and its contents. Furthermore, LED lighting does not warm the air in the appliance, allowing your wine to be stored undisturbed.

### **Low-vibration storage**

Miele wine conditioning units feature specific optimised components to ensure the particularly gentle storage of your wine: The compressor with smooth running properties has also been mechanically detached from the casing. This enables your wine to be stored in peace and quiet.

### **NoteBoard**

Every bottle rack features a magnetic strip for use with blackboard chalk: the strip is for noting, for example, a wine's origin, grape variety, year, etc. The NoteBoards are magnetic and can be removed from the shelves for writing on.

### **Push2open**

Miele built-under wine conditioning units with Push2open function open easily. The opening system is activated by light pressure on the glass door. The door opens gently and allows you to reach inside and open it completely. Miele wine units with Push2open do not need handles and can be perfectly flush-fitted and integrated into every kitchen and living environment.

### **“Selector” bottle presenter**

With the “Selector” you can present the highlights of your wine collection exceptionally well. The bottles appear slightly raised in the dimmed light in your wine unit. An effective presentation of exceptional wines.

### **SilenceSystem**

Wine conditioning units are always in operation and for this reason low operating noise levels are particularly important. Miele wine units with Silence System feature a significantly noise-optimised refrigeration circuit. Additionally, insulation is fitted at critical areas so you can enjoy your wine in peace and quiet.

### **SoftClose**

With SoftClose the doors on your Miele wine conditioning units close silently, gently and as if of their own accord: the integrated door-dampening feature prevents your stored wine bottles from being subjected to rough vibrations caused by closing the door too hard. Furthermore, the SoftClose feature closes the door automatically if the angle of the open door is less than 30°. This allows your wine to be stored safely without disturbances.

### **SommelierSet**

With Miele's unique SommelierSet, your guests will be impressed as you decant your fine wines like a professional. The new SommelierSet is always ready to hand with all the equipment you need. And your wine unit has even more convenience to offer: enjoy champagne and white wine from chilled glasses, and perfectly conditioned wine bottles, even when they have already been opened. Celebrate true wine enjoyment.

### **Temperature zones**

Miele wine units feature up to three sections with separate temperature controls. They can be used to store up to three different types of wine, for example red wine, white wine, champagne or sparkling wine, at the same time and under perfect conditions.

### **UV protection**

UV rays can cause chemical reactions in wine. Miele glass doors feature tinted safety glass with integrated UV filter. This protects your wine perfectly from UV light.



# Which appliance would you like?

## The wide range of Miele dishwashers

### Designs



#### Semi-integrated dishwashers

The appliances can be fitted with a kitchen furniture panel or a Miele front panel in stainless steel with CleanSteel finish.



#### Fully integrated dishwashers

The entire front of the appliance is concealed either behind a kitchen furniture front or a Miele front panel in stainless steel with CleanSteel finish.



#### Handleless dishwashers

Dishwashers with Knock2open are perfect for handleless kitchens.

### The wide range of sizes



#### Standard dishwashers

(81 cm high, 60 cm wide)

For the standard recess in the majority of households with a building-under height from 81 cm.



#### Extra high dishwashers (XXL)

(85 cm high, 60 cm wide)

These appliances offer 4 cm of additional height in the upper basket: the deeper basket offers even greater versatility and more loading options.



#### Slimline dishwashers

(81 cm high, 45 cm wide)

Ideal for households where space is at a premium, but still requiring everything a Miele dishwasher has to offer.



# Which product features are particularly important to you?

## The product highlights of Miele dishwashers\*

### QuickPowerWash

Unbeatable combination: the new QuickPowerWash programme and the perfectly matching UltraTabs Multi achieve the best possible cleaning and drying results on normally soiled crockery in 58 minutes. These specially developed tablets only take two to three minutes to dissolve. This means that the cleaning ingredients are available right at the beginning of the programme. The result: Cleaning Performance Category A<sup>1)</sup>.



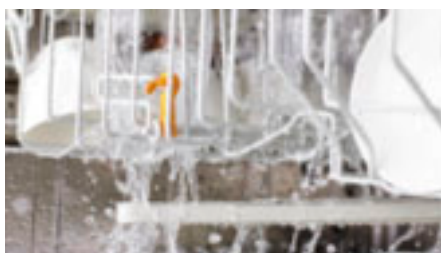
**Exclusive to Miele** **Patented<sup>2)</sup> 3D cutlery tray+**  
More flexibility: the middle section now has hinged spikes which can be lowered to offer space for large items.



**New Miele basket design**  
Maximum flexibility and convenience: perfect loading conditions for all your crockery, glassware and pots & pans.



**A+++ -20%**  
20% more economical than energy efficiency class A+++; Best cleaning and drying results combined with highest level of efficiency thanks to EcoTech heat storage.



**Fresh water dishwashers with water consumption from 6.5 l**  
Minimum consumption: best cleaning results are achieved with minimum water consumption in the 'Automatic' programme.



**Exclusive to Miele** **Knock2open<sup>3)</sup>**  
Unique – the appliance can be perfectly integrated into a handleless kitchen – the door opens automatically after two knocks.

\* Features depend on model

<sup>1)</sup> Best A-rated cleaning performance in less than one hour in combination with Miele UltraTabs Multi. \*Confirmed by TÜV Rhineland: 'The cleaning index of 1.14 measured in the QuickPowerWash programme in combination with Miele UltraTabs Multi corresponds to the best possible A cleaning performance category (reference machine tested with IEC Type B detergent).'

<sup>2)</sup> DE102008062761B3, EP2201887B1

<sup>3)</sup> EP2428153B1, US8758524B2


# What do the icons mean?


## All icons for semi-integrated dishwashers at a glance


The charts on the following pages contain detailed information about Miele's semi-integrated dishwashers.


Icons of the most important features are shown with each appliance. They are explained in more detail below.





 **Energy efficiency**  
States the energy efficiency rating.


 Energy efficiency ratings A+++ -20% to A+ are shown.


 **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.


 **Sound emissions**  
Sound emissions are quoted in decibels (dB).


 The quietest dishwasher has a noise level of only 38 dB. The highest value is 46 dB.


 **Cutlery cleaning**  
Shows where cutlery can be placed for cleaning.

 The height, width and depth of the 3D cutlery tray<sup>1)</sup> can be adjusted.


 All items of cutlery are separated, food is completely removed and cutlery perfectly dried.


 The cutlery basket fits in any position over the front spikes in the lower basket.


 **QuickPowerWash**  
Indicates if the appliance has the QuickPowerWash programme.

 'Best A-rated cleaning performance in less than one hour in combination with Miele UltraTabs Multi.<sup>2)</sup>


 **Perfect GlassCare<sup>3)</sup>**  
Shows if the appliance offers Perfect GlassCare.


 This patented<sup>3)</sup> technology ensures that your glassware is cleaned gently.


 **AutoOpen drying<sup>4)</sup>**  
Shows if the appliance has AutoOpen drying.

 The dishwasher door opens automatically at the end of a programme cycle.

 **In-door salt container<sup>5)</sup>**  
Shows if the salt container is inside the door.

 Convenient refilling of salt with the door half-open.

 **BrilliantLight<sup>6)</sup>**  
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+++

<sup>1)</sup> EP 2201887B1, DE 102008062761B3

<sup>2)</sup> Confirmed by TÜV Rheinland: 'The cleaning index of 1.14 measured in the QuickPowerWash programme in combination with Miele UltraTabs Multi corresponds to the best possible A cleaning performance category (reference machine tested with IEC Type B detergent).'

<sup>3)</sup> EP1080681B1

<sup>4)</sup> EP 2120671B1, DE 102007008950B4

<sup>5)</sup> EP 1457153B1

<sup>6)</sup> EP 2233061B1

# Slimline dishwashers

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 4720 SCi	G 4780 SCVi
<b>Design</b>		
Fascia panel version/Control type	Straight fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display	3-digit 7-segment indicator	3-digit 7-segment indicator
<b>Convenience</b>		
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	–/–	–/–
Operating noise dB(A) re 1 pW	46	46
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–
In-operation indicator light	Control display	Optical and acoustic
Miele@mobile	–	–
<b>Efficiency and sustainability</b>		
Energy efficiency rating/Drying performance class	A+/A	A+/A
Water consumption in the Automatic programme in l from	6.0	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.7/0.78	8.7/0.78
Annual water consumption in l/Energy consumption in kWh in ECO programme	2436/221	2436/221
Consumption value in kWh in the ECO programme with hot water connection	0.52	0.52
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
Hot water connection	●	●
Alternating spray arm technology/Half load	●/●	●/●
<b>Quality of results</b>		
AutoOpen drying	–	–
SensorDry/Recirculation turbothermic drying	●/●	●/●
Perfect GlassCare	●	●
<b>Wash programmes</b>		
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–	–/–
<b>Dishwashing options</b>		
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–	●/–/–/–
Soak/Pre-wash	–/–	–/–
<b>Basket design</b>		
Cutlery loading	Cutlery tray	Cutlery tray
Basket design/FlexCare glass holders	GUK/–	GUK/–
Number of place settings	9	9
<b>Safety</b>		
Waterproof system	●	●
Check filter indication	–	–
Safety lock/System lock	●/–	–/–
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>		
Brilliant white/Obsidian black/Havana brown	●/–/–	–/–/–
CleanSteel/Stainless steel	●/–	–/●

# Semi-integrated dishwashers

## Product overview

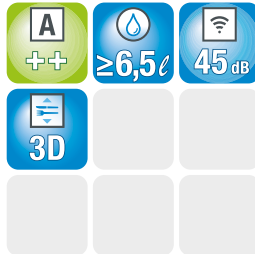


Please refer to the building-in diagrams for dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 4203 i Active	G 4203 SCi Active
<b>Design</b>		
Fascia panel version/Control type	Straight fascia/ Programme selector button	Straight fascia/ Programme selector button
Display	3-digit 7-segment indicator	3-digit 7-segment indicator
<b>Convenience</b>		
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	–/–	–/–
Operating noise dB(A) re 1 pW	46	46
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–
In-operation indicator light	Control display	Control display
Miele@mobile	–	–
<b>Efficiency and sustainability</b>		
Energy efficiency rating/Drying performance class	A+/A	A+/A
Water consumption in the Automatic programme in l from	13.5	13.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.04	13.5/1.05
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/295	3780/299
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
Hot water connection	●	●
Alternating spray arm technology/Half load	–/–	–/–
<b>Quality of results</b>		
AutoOpen drying	–	–
SensorDry/Recirculation turbothermic drying	–/●	–/●
Perfect GlassCare	–	–
<b>Wash programmes</b>		
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/–	●/●/●/–
Normal 55 °C/Gentle	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–	–/–
<b>Dishwashing options</b>		
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–	●/–/–/–
Soak/Pre-wash	–/–	–/–
<b>Basket design</b>		
Cutlery loading	Cutlery basket	Cutlery tray
Basket design/FlexCare glass holders	Comfort/–	Comfort/–
Number of place settings	13	14
<b>Safety</b>		
Waterproof system	●	●
Check filter indication	–	–
Safety lock/System lock	●/–	●/–
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>		
Brilliant white/Obsidian black/Havana brown	●/–/–	●/–/–
CleanSteel/Stainless steel	●/–	●/–





Please refer to the building-in diagrams for dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

<b>Model/Sales designation</b>	<b>G 4940 SCI Jubilee</b>
<b>Design</b>	
Fascia panel version/Control type	Straight fascia/ Programme selector button
Display	3-digit 7-segment indicator
<b>Convenience</b>	
Knock2open	–
Door closing aid	ComfortClose
BrilliantLight/In-door salt container	–/–
Operating noise dB(A) re 1 pW	45
Time left display/Delay start up to 24 h/TimeControl	●/●/–
In-operation indicator light	Control display
Miele@mobile	–
<b>Efficiency and sustainability</b>	
Energy efficiency rating/Drying performance class	A++/A
Water consumption in the Automatic programme in l from	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.94
Annual water consumption in l/Energy consumption in kWh in ECO programme	2772/266
Consumption value in kWh in the ECO programme with hot water connection	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–
Hot water connection	●
Alternating spray arm technology/Half load	●/●
<b>Quality of results</b>	
AutoOpen drying	–
SensorDry/Recirculation turbothermic drying	–/●
Perfect GlassCare	–
<b>Wash programmes</b>	
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/–
Normal 55 °C/Gentle	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–
<b>Dishwashing options</b>	
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–
Soak/Pre-wash	–/–
<b>Basket design</b>	
Cutlery loading	3D cutlery tray
Basket design/FlexCare glass holders	Comfort/–
Number of place settings	14
<b>Safety</b>	
Waterproof system	●
Check filter indication	–
Safety lock/System lock	●/–
<b>Technical data</b>	
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80
<b>Control panel colours</b>	
Brilliant white/Obsidian black/Havana brown	●/–/–
CleanSteel/Stainless steel	●/–

# Semi-integrated dishwashers

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 6620 SCi	G 6730 SCi	G 6825 SCi XXL
<b>Design</b>			
Fascia panel version/Control type	Straight fascia/ Programme selector button	Straight fascia/ Programme selector button	Slanted fascia/ Programme selector button
Display	3-digit 7-segment indicator	1-line text display	1-line text display
<b>Convenience</b>			
Knock2open	–	–	–
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	–/–	–/●	●/●
Operating noise dB(A) re 1 pW	44	44	41
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–	●/●/–
In-operation indicator light	Control display	Display	Display
Miele@mobile	–	–	●
<b>Efficiency and sustainability</b>			
Energy efficiency rating/Drying performance class	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.75	9.7/0.75	9.9/0.67
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/213	2716/213	2772/189
Consumption value in kWh in the ECO programme with hot water connection	0.45	0.45	0.49
FlexiTimer with EcoStart/EcoFeedback	–/–	●/●	●/●
Hot water connection	●	●	●
Alternating spray arm technology/Half load	●/●	●/●	●/●
<b>Quality of results</b>			
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
<b>Wash programmes</b>			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle	●/●	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/●/●	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–	–/●	●/–
<b>Dishwashing options</b>			
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–	●/–/●/–	●/●/●/●
Soak/Pre-wash	–/–	●/●	●/●
<b>Basket design</b>			
Cutlery loading	3D+ cutlery tray	3D+ cutlery tray	3D+ cutlery tray
Basket design/FlexCare glass holders	ExtraComfort/2	ExtraComfort/2	MaxiComfort/4
Number of place settings	14	14	14
<b>Safety</b>			
Waterproof system	●	●	●
Check filter indication	–	●	●
Safety lock/System lock	●/–	●/–	●/–
<b>Technical data</b>			
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>			
Brilliant white/Obsidian black/Havana brown	●/–/–	●/●/●	●/–/–
CleanSteel/Stainless steel	●/–	●/–	●/–




# What do the icons mean?


## All icons for fully integrated dishwashers at a glance


The charts on the following pages contain detailed information about Miele's semi-integrated dishwashers.


Icons of the most important features are shown with each appliance. They are explained in more detail below.





 **Energy efficiency**  
States the energy efficiency rating.


 Energy efficiency ratings A+++ -20% to A+ are shown.


 **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.


 **Sound emissions**  
Sound emissions are quoted in decibels (dB).


 The quietest dishwasher has a noise level of only 38 dB. The highest value is 46 dB.


 **Cutlery cleaning**  
Shows where cutlery can be placed for cleaning.


 The height, width and depth of the 3D cutlery tray<sup>1)</sup> can be adjusted.


 All items of cutlery are separated, food is completely removed and cutlery perfectly dried.


 The cutlery basket fits in any position over the front spikes in the lower basket.


 **QuickPowerWash**  
Indicates if the appliance has the QuickPowerWash programme.

 'Best A-rated cleaning performance in less than one hour in combination with Miele UltraTabs Multi.<sup>2)</sup>


 **AutoOpen drying<sup>3)</sup>**  
Shows if the appliance has AutoOpen drying.


 The dishwasher door opens automatically at the end of a programme cycle.


 **In-door salt container<sup>4)</sup>**  
Shows if the salt container is inside the door.

 Convenient refilling of salt with the door half-open.

 **BrilliantLight<sup>5)</sup>**  
Shows if the appliance is illuminated from the inside.

 4 Power LEDs for perfect illumination of the inner cabinet.

 **Knock2open<sup>6)</sup>**  
Shows the opening mechanism of the dishwasher.

 By tapping twice on the door the dishwasher opens automatically - a door handle is not necessary.

\* 20% more energy-efficient than the threshold value for energy efficiency rating A+++

<sup>1)</sup> EP 2201887B1, DE 102008062761B3

<sup>2)</sup> Confirmed by TÜV Rheinland: 'The cleaning index of 1.14 measured in the QuickPowerWash programme in combination with Miele UltraTabs Multi corresponds to the best possible A cleaning performance category (reference machine tested with IEC Type B detergent).'

<sup>3)</sup> EP 2120671B1, DE 102007008950B4

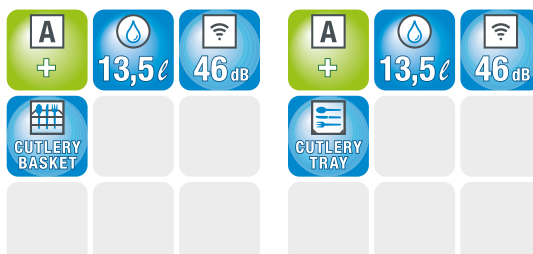
<sup>4)</sup> EP 1457153B1

<sup>5)</sup> EP 2233061B1

<sup>6)</sup> EP 2428153B1

# Fully integrated dishwashers

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 4263 Vi Active	G 4263 SCVi Active
<b>Design</b>		
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display	3-digit 7-segment indicator	3-digit 7-segment indicator
<b>Convenience</b>		
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	–/–	–/–
Operating noise dB(A) re 1 pW	46	46
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–
In-operation indicator light	Acoustic	Acoustic
Miele@mobile	–	–
<b>Efficiency and sustainability</b>		
Energy efficiency rating/Drying performance class	A+/A	A+/A
Water consumption in the Automatic programme in l from	13.5	13.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.04	13.5/1.05
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/295	3780/299
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
Hot water connection	●	●
Alternating spray arm technology/Half load	–/–	–/–
<b>Quality of results</b>		
AutoOpen drying	–	–
SensorDry/Recirculation turbothermic drying	–/●	–/●
Perfect GlassCare	–	–
<b>Wash programmes</b>		
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/–	●/●/●/–
Normal 55 °C/Gentle	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–	–/–
<b>Dishwashing options</b>		
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–	●/–/–/–
Soak/Pre-wash	–/–	–/–
<b>Basket design</b>		
Cutlery loading	Cutlery basket	Cutlery tray
Basket design/FlexCare glass holders	Comfort/–	Comfort/–
Number of place settings	13	14
<b>Safety</b>		
Waterproof system	●	●
Check filter indication	–	–
Safety lock/System lock	–/–	–/–
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>		
Brilliant white/Obsidian black/Havana brown	–/–/–	–/–/–
CleanSteel/Stainless steel	–/●	–/●

# Fully integrated dishwashers

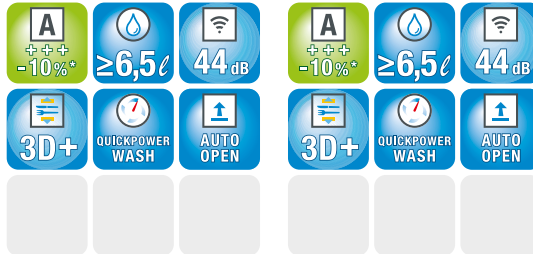
## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 4990 Vi Jubilee	G 4990 SCVi Jubilee
<b>Design</b>		
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display	3-digit 7-segment indicator	3-digit 7-segment indicator
<b>Convenience</b>		
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	–/–	–/–
Operating noise dB(A) re 1 pW	45	45
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–
In-operation indicator light	Acoustic	Acoustic
Miele@mobile	–	–
<b>Efficiency and sustainability</b>		
Energy efficiency rating/Drying performance class	A++/A	A++/A
Water consumption in the Automatic programme in l from	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.93	9.9/0.94
Annual water consumption in l/Energy consumption in kWh in ECO programme	2772/262	2772/266
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
Hot water connection	●	●
Alternating spray arm technology/Half load	●/●	●/●
<b>Quality of results</b>		
AutoOpen drying	–	–
SensorDry/Recirculation turbothermic drying	–/●	–/●
Perfect GlassCare	–	–
<b>Wash programmes</b>		
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/–	●/●/●/–
Normal 55 °C/Gentle	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–	–/–
<b>Dishwashing options</b>		
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–	●/–/–/–
Soak/Pre-wash	–/–	–/–
<b>Basket design</b>		
Cutlery loading	Cutlery basket	3D cutlery tray
Basket design/FlexCare glass holders	Comfort/–	Comfort/–
Number of place settings	13	14
<b>Safety</b>		
Waterproof system	●	●
Check filter indication	–	–
Safety lock/System lock	–/–	–/–
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>		
Brilliant white/Obsidian black/Havana brown	–/–/–	–/–/–
CleanSteel/Stainless steel	–/●	–/●



Please refer to the building-in diagrams for niche dimensions.  
 N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 6660 SCVi	G 6665 SCVi XXL
<b>Design</b>		
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Touch controls
Display	3-digit 7-segment indicator	3-digit 7-segment indicator
<b>Convenience</b>		
Knock2open	–	–
Door closing aid	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	–/–	–/–
Operating noise dB(A) re 1 pW	44	44
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–
In-operation indicator light	Optical and acoustic	Optical and acoustic
Miele@mobile	–	–
<b>Efficiency and sustainability</b>		
Energy efficiency rating/Drying performance class	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.75	9.7/0.75
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/213	2716/213
Consumption value in kWh in the ECO programme with hot water connection	0.45	0.45
FlexiTimer with EcoStart/EcoFeedback	–/–	–/–
Hot water connection	●	●
Alternating spray arm technology/Half load	●/●	●/●
<b>Quality of results</b>		
AutoOpen drying	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●
Perfect GlassCare	●	●
<b>Wash programmes</b>		
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/–/–	–/–/–
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/–	–/–
<b>Dishwashing options</b>		
Short/Intensive lower basket/Energy save/Extra dry	●/–/–/–	●/–/–/–
Soak/Pre-wash	–/–	–/–
<b>Basket design</b>		
Cutlery loading	3D+ cutlery tray	3D+ cutlery tray
Basket design/FlexCare glass holders	ExtraComfort/2	ExtraComfort/2
Number of place settings	14	14
<b>Safety</b>		
Waterproof system	●	●
Check filter indication	–	–
Safety lock/System lock	–/–	–/–
<b>Technical data</b>		
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>		
Brilliant white/Obsidian black/Havana brown	–/–/–	–/–/–
CleanSteel/Stainless steel	–/●	–/●

# Fully integrated dishwashers

## Product overview



Please refer to the building-in diagrams for niche dimensions.

N.B. Appliances must be installed in accordance with IEE regulations by a competent person. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Model/Sales designation	G 6770 SCVi	G 6860 SCVi	G 6890 SCVi K2O
<b>Design</b>			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display	1-line text display	1-line text display	1-line text display
<b>Convenience</b>			
Knock2open	–	–	●
Door closing aid	ComfortClose	ComfortClose	AutoClose
BrilliantLight/In-door salt container	–/●	●/●	●/●
Operating noise dB(A) re 1 pW	44	41	41
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–	●/●/–
In-operation indicator light	Optical and acoustic	Optical and acoustic	Optical and acoustic
Miele@mobile	–	●	●
<b>Efficiency and sustainability</b>			
Energy efficiency rating/Drying performance class	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.75	9.9/0.67	9.9/0.67
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/213	2772/189	2772/189
Consumption value in kWh in the ECO programme with hot water connection	0.45	0.49	0.49
FlexiTimer with EcoStart/EcoFeedback	●/●	●/●	●/●
Hot water connection	●	●	●
Alternating spray arm technology/Half load	●/●	●/●	●/●
<b>Quality of results</b>			
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
<b>Wash programmes</b>			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle	●/●	●/●	●/●
Hygiene/SolarSave/Maintenance wash	–/●/●	●/●/●	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	–/●	●/–	●/–
<b>Dishwashing options</b>			
Short/Intensive lower basket/Energy save/Extra dry	●/–/●/–	●/●/●/●	●/●/●/●
Soak/Pre-wash	●/●	●/●	●/●
<b>Basket design</b>			
Cutlery loading	3D+ cutlery tray	3D+ cutlery tray	3D+ cutlery tray
Basket design/FlexCare glass holders	ExtraComfort/2	MaxiComfort/4	MaxiComfort/4
Number of place settings	14	14	14
<b>Safety</b>			
Waterproof system	●	●	●
Check filter indication	●	●	●
Safety lock/System lock	–/–	–/–	–/–
<b>Technical data</b>			
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
<b>Control panel colours</b>			
Brilliant white/Obsidian black/Havana brown	–/–/–	–/–/–	–/–/–
CleanSteel/Stainless steel	–/●	–/●	–/●





<b>Model/Sales designation</b>	<b>G 6895 SCVi XXL K20</b>
<b>Design</b>	
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button
Display	1-line text display
<b>Convenience</b>	
Knock2open	●
Door closing aid	AutoClose
BrilliantLight/In-door salt container	●/●
Operating noise dB(A) re 1 pW	41
Time left display/Delay start up to 24 h/TimeControl	●/●/–
In-operation indicator light	optical and acoustic
Miele@mobile	●
<b>Efficiency and sustainability</b>	
Energy efficiency rating/Drying performance class	A+++/A
Water consumption in the Automatic programme in l from	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.67
Annual water consumption in l/Energy consumption in kWh in ECO programme	2772/189
Consumption value in kWh in the ECO programme with hot water connection	0.49
FlexiTimer with EcoStart/EcoFeedback	●/●
Hot water connection	●
Alternating spray arm technology/Half load	●/●
<b>Quality of results</b>	
AutoOpen drying	●
SensorDry/Recirculation turbothermic drying	●/●
Perfect GlassCare	●
<b>Wash programmes</b>	
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●
Normal 55 °C/Gentle	●/●
Hygiene/SolarSave/Maintenance wash	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	●/–
<b>Dishwashing options</b>	
Short/Intensive lower basket/Energy save/Extra dry	●/●/●/●
Soak/Pre-wash	●/●
<b>Basket design</b>	
Cutlery loading	3D+ cutlery tray
Basket design with FlexCare glass holders	MaxiComfort/4
Number of place settings	14
<b>Safety</b>	
Waterproof system	●
Check filter indication	●
Safety lock/System lock	–/–
<b>Technical data</b>	
Total rated load in kW/Voltage in V/Fuse rating in A	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80
<b>Control panel colours</b>	
Brilliant white/Obsidian black/Havana brown	–/–/–
CleanSteel/Stainless steel	–/●

# Glossary

## Miele dishwashers\*

### 3D cutlery tray+<sup>1)</sup>

The intelligent 3D cutlery tray+ is extremely versatile. Width, height and depth are adjustable to suit any type of load. Thanks to hinged rows of spikes in the centre section, there is more space for large utensils such as salad spoons or kitchen knives. The adjustable side sections even allow you to position stemware in the upper basket. Excellent flexibility for perfect cleaning results.

### Anti-flooding guarantee <sup>10)</sup>

To protect against flooding, all Miele dishwashers feature the Miele Waterproof System. Miele offers a guarantee on all water protection systems to protect your home - over a period of 20 years <sup>10)</sup>. Should you incur damage to property as a result of a defect in the water protection system you have a safety guarantee. In the context of the terms and conditions of the water protection system Miele will bear the costs for property damage resulting from any defect of the system. So long as the appliance was professionally installed.

### AutoClose

The Miele AutoClose function closes the dishwasher door automatically and very gently. Not only is this convenient, it is also elegant. A slight contact between the door and the appliance is all it takes to activate the motorised door closing feature.

### AutoOpen drying<sup>2)</sup>

At the end of the programme the dishwasher door opens automatically and leaves a small gap. This allows fresh air to reach the crockery and even washed items like plastic dishes dry completely. Your worktop is protected from moisture by special air ducts.

### BrilliantLight<sup>3)</sup>

Thanks to the patented<sup>3)</sup> door controls, 4 power LEDs switch on gradually when the dishwasher door is opened. The 4 LEDs illuminate the interior with brilliant light. The working area of the dishwasher is lit up perfectly making loading and unloading of the baskets noticeably easier.

### ComfortClose

Experience how easily the Miele door opens and closes. The door remains in the position of your choice.

### EcoFeedback

A Miele dishwasher makes it easy for you to wash your dishes with the environment in mind every day. When you select a programme, the EcoFeedback function displays the estimated water and electricity consumption. This allows you to select the option which is best for the environment. You can view the actual consumption values in the display at the end of the programme.

### Energy efficiency

The energy label provides information at a glance on the running costs and performance of a dishwasher. Miele appliances combine perfect cleaning and drying results with very low electricity and water consumption:

- Energy efficiency rating A+++ -20%\*\*
- Annual energy consumption: 189 kWh
- Annual water consumption: 2772 l
- Drying class: A

Best performance combined with low consumption.

### ExtraQuiet

The Miele ExtraQuiet programme washes your dishes very quietly with a noise level of only 38 dB (A) so that you can barely notice it. Perfect for open plan kitchens and for running the dishwasher at night time.

### Eye-level installation

Miele dishwashers meet you at eye level: all semi-integrated and fully integrated dishwashers from Miele can be installed in your kitchen at a convenient raised working height.

The benefit: crockery can be loaded and unloaded whilst standing up in an ergonomic and convenient position. Easy on the back without having to bend.

### FlexiTimer with EcoStart

Miele dishwashers now work even more intelligently. With this function you can protect the environment and make use of time variable tariffs, leaving the selection of the cheapest electricity tariff for the particular running time, to your appliance. You can programme three different tariffs and only have to determine the latest possible finish time. The dishwasher will choose the cheapest starting time within the time window provided.

### Fresh water dishwashers with water consumption from 6.5 l

Miele dishwashers rely solely on fresh water and in the Automatic programme can wash crockery with as little as 6.5 l of water - much less than the contents of a sink. With this feature Miele has reduced water consumption by 85% over the last 30 years. Electricity consumption is also reduced to new all-time lows: in the ECO programme, Miele dishwashers achieve energy consumption values of only 0.67 kWh.

### Half load

Using automatic load recognition, Miele dishwashers automatically detect the amount of crockery in the wash cabinet and adjust the use of water and electricity accordingly. Thanks to this automatic function you needn't always wait until your dishwasher is fully loaded.

\* Features vary depending on model

\*\* 20% more energy-efficient than the threshold value for energy efficiency rating A+++

### Hot water connection

All Miele dishwashers can be connected to a hot water supply of 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, energy consumption of a dishwasher is reduced by up to 0.45 kWh.

### In-door salt container <sup>8)</sup>

The patented salt container is located in the dishwasher door: it can be conveniently filled with the door half-open and without having to bend. And you don't have to remove the lower basket to access a salt container at the bottom of the appliance.

### Knock2open <sup>4)</sup>

Knock2open turns dishwashing into a magical experience while delivering the perfect solution for handleless kitchen designs. After knocking twice on the front panel of the fully integrated Miele dishwasher, the door opens by about 10 cm completely on its own using an ingenious opening mechanism. A convenience that you can enjoy every day.

### Miele@mobile App<sup>5)</sup>

With WifiConn@ct it is easy for you to connect with your dishwasher. With the Miele@mobile App you can always keep an eye on the programme, no matter where you are – this is particularly useful if you have a fully integrated appliance. You can also operate the appliance via the App and, for example, select and start programmes.

### New Miele basket design

The new basket design is perfectly thought-out in every detail and offers unique solutions. There is a space for every item to ensure it is cleaned perfectly. The colour-coded FlexAssist parts indicate which elements are moveable and feature small symbols. This allows you to adjust baskets easily with one hand. Integrated silicone padding in the FlexCare glass holder provides a stable and secure hold for delicate stemware.

### Perfect GlassCare<sup>6)</sup>

Soft water will clean crockery thoroughly but has an aggressive effect on glass. To counter this, Miele dishwashers feature Perfect GlassCare technology. It ensures that your glasses are washed gently - so you can enjoy them for many years.

### QuickPowerWash

Unbeatable combination: the new QuickPowerWash programme and the perfectly matching UltraTabs Multi achieve the best possible cleaning and drying results on normally soiled crockery in 58 minutes. These specially developed tablets only take two to three minutes to dissolve. This means that the cleaning ingredients are available right at the beginning of the programme. The result: Cleaning Performance Category A<sup>7)</sup>.

### SensorDry <sup>9)</sup>

The ambient temperature in the kitchen and the size of the load in the dishwasher can affect the drying process. In the Automatic programme, SensorDry ensures optimum drying results even under conditions that are not ideal.

### SolarSave

Miele - second to none when it comes to sustainability. The SolarSave wash programme is ideal for households that have a solar heat system, a heat pump or a gas-oil heating system, because it only uses the temperature of the already heated, incoming water. Thanks to the intelligent programme management feature you can achieve a sensationally low electricity consumption of 0.06 kWh per wash cycle.

### Sound emissions

Miele dishwashers operate at particularly quiet noise levels from 41 dB (A) and deliver consistently perfect results. This is even significantly more quiet than a normal conversation.

### TimeControl

The useful LED indicators on fully integrated dishwashers show immediately when the programme has finished. An hour before the end of the cycle, the LEDs will switch off from left to right at 20 minute intervals. At the end of the cycle, AutoOpen opens the door to the ajar position. TimeControl is ideal for all types of built-in situations, including a raised installation and a flush mounted plinth.

### Touch-on-Metal controls

Miele's Touch-on-Metal operating philosophy offers convenience in a class of its own. It combines high-quality flush design with intuitive user interface controls from left to right. The embossed controls of the stainless steel fascia panel are extremely easy to use and the settings are displayed in plain text. The smooth surface of the elegant fascia panel can be cleaned very easily.

<sup>1)</sup> DE102008062761B3, EP2201887B1

<sup>2)</sup> DE102007008950B4, EP2120671B1, US 8671587B2

<sup>3)</sup> EP2233061B1, US8297768B2

<sup>4)</sup> EP2428153B1, US8758524B2

<sup>5)</sup> Available for iOS (version 7) and Android (version 4.1) operating systems, all dishwashers apart from G 6000 EcoFlex require additional Miele@home components.

<sup>6)</sup> EP1080681B1

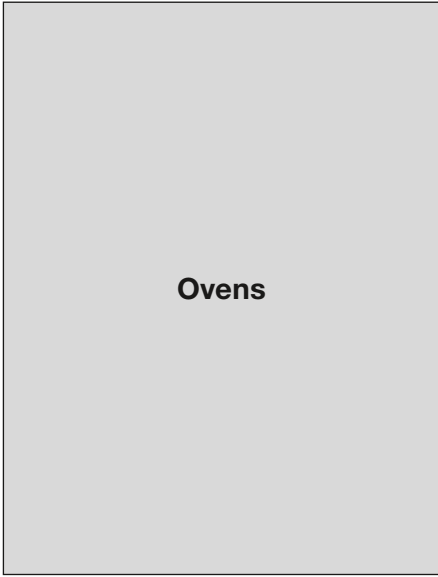
<sup>7)</sup> 'Best A-rated cleaning performance in less than one hour in combination with Miele UltraTabs Multi'. \*Confirmed by TÜV Rheinland: 'The cleaning index of 1.14 measured in the QuickPowerWash programme in combination with Miele UltraTabs Multi corresponds to the best possible A cleaning performance category (reference machine tested with IEC Type B detergent).'

<sup>8)</sup> EP1457153B1, US7124765B2

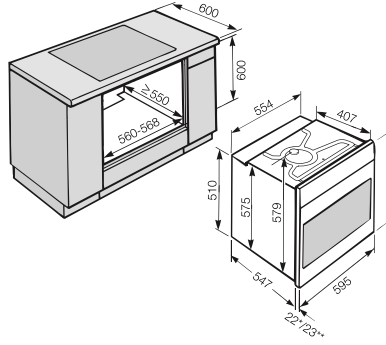
<sup>9)</sup> EP1902659B1

<sup>10)</sup> For details please refer to our warranty terms and conditions for water protection. This does not affect your statutory rights.

# Installation drawings

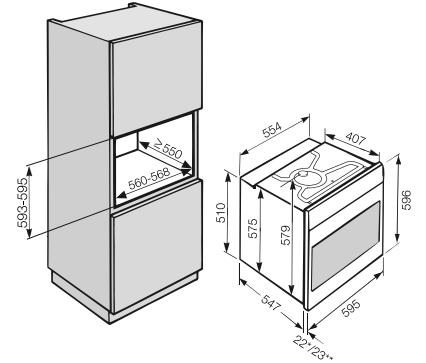


H 2661-1 B, H 6260 B



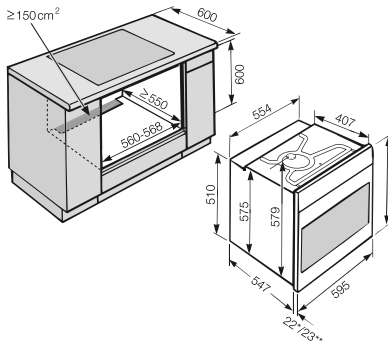
\*\* Ovens with glass front  
\*\* Ovens with metal front

H 2661-1 B, H 6260 B



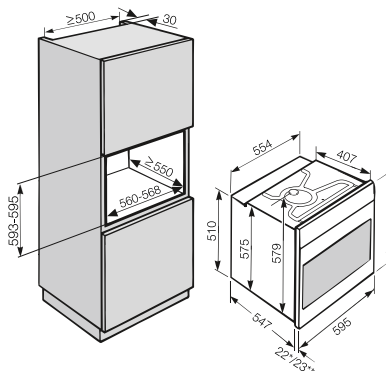
\* Ovens with glass front  
\*\* Ovens with metal front

H 2661-1 BP, H 6260 BP, H 6460 BP,  
H 6461 BP, H 6461 BPX, H 6660 BP,  
H 6860 BP, H 6860 BPX



\* Ovens with glass front  
\*\* Ovens with metal front

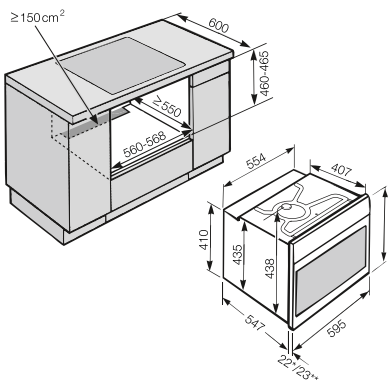
H 2661-1 BP, H 6260 BP, H 6460 BP,  
H 6461 BP, H 6461 BPX, H 6660 BP,  
H 6860 BP, H 6860 BPX



\* Ovens with glass front  
\*\* Ovens with metal front

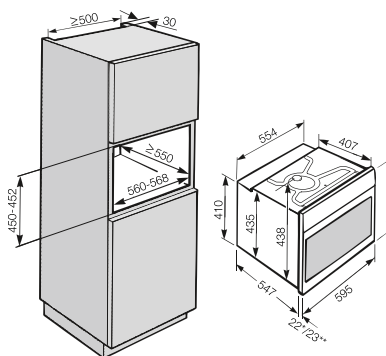


H 6200 BP, 49 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

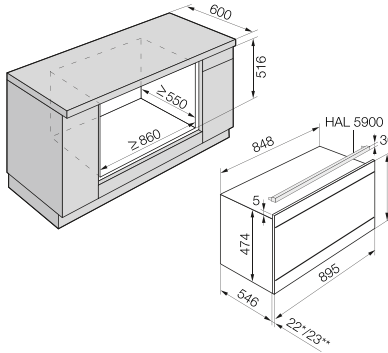
H 6200 BP, 49 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

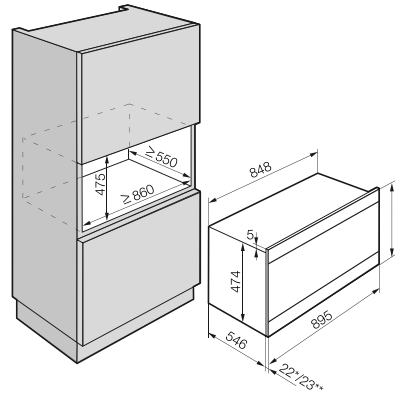


H 6290 B, 90 l capacity



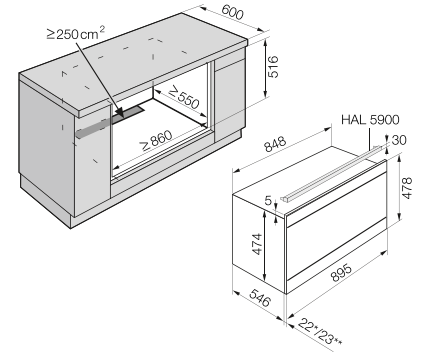
\*Appliance with glass front  
\*\*Appliance with metal front

H 6290 B, 90 l capacity



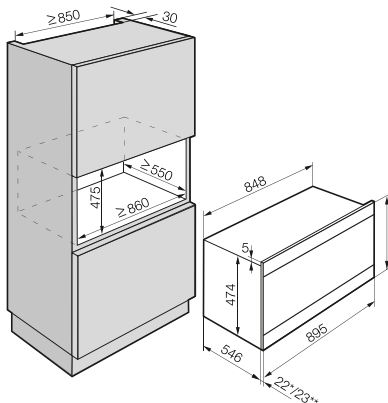
\*Appliance with glass front  
\*\*Appliance with metal front

H 6890 BP, 90 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

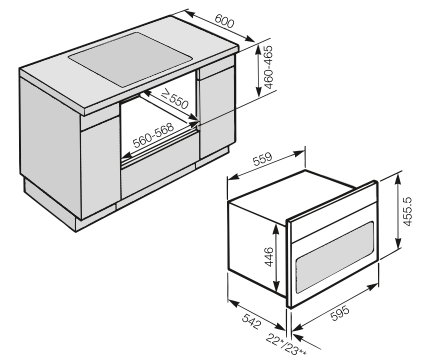
H 6890 BP, 90 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

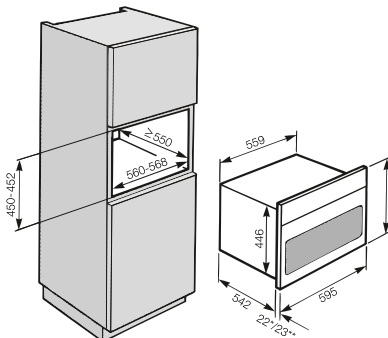
**Microwave combination ovens**

H 6200 BM, H 6400 BM, H 6401 BM, H 6401 BMX, H 6600 BM, H 6800 BM, H 6800 BMX



\*Appliance with glass front  
\*\*Appliance with metal front

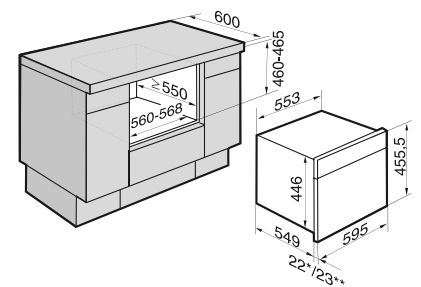
H 6200 BM, H 6400 BM, H 6401 BM, H 6401 BMX, H 6600 BM, H 6800 BM, H 6800 BMX



\*Appliance with glass front  
\*\*Appliance with metal front

**Steam ovens**

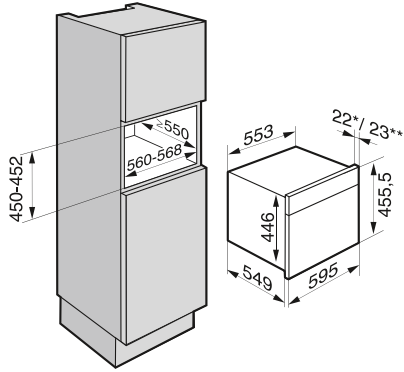
DG 6200, DG 6400, 38 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

# Installation drawings

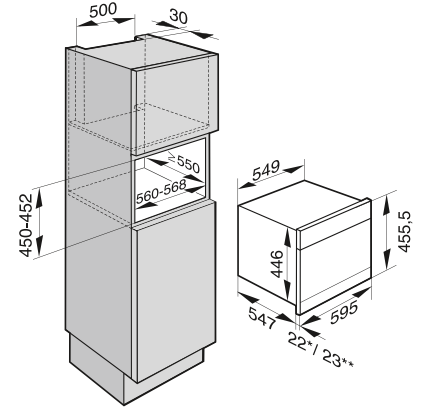
DG 6200, DG 6400, 38 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

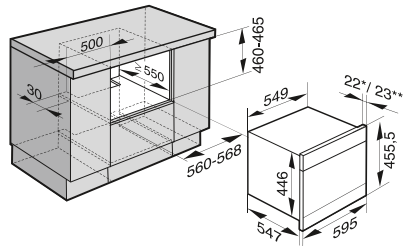
## Steam combination ovens

DGC 6400, 32 l capacity



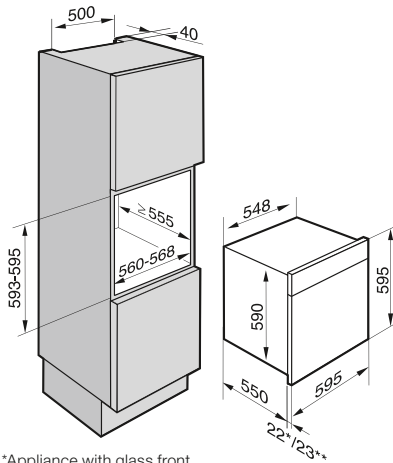
\*Appliance with glass front  
\*\*Appliance with metal front

DGC 6400, 32 l capacity



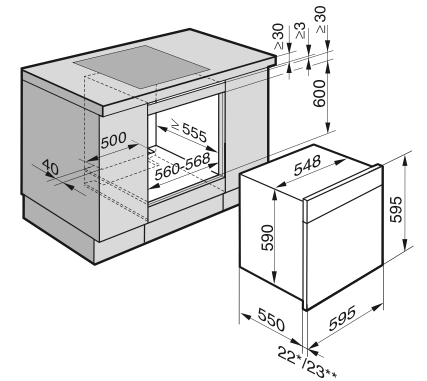
\*Appliance with glass front  
\*\*Appliance with metal front

DGC 6660, DGC 6860, DGC 6860 X,  
DGC 6865, 68 l capacity



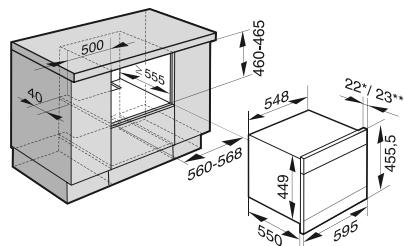
\*Appliance with glass front  
\*\*Appliance with metal front

DGC 6660, DGC 6860, DGC 6860 X,  
DGC 6865, 68 l capacity



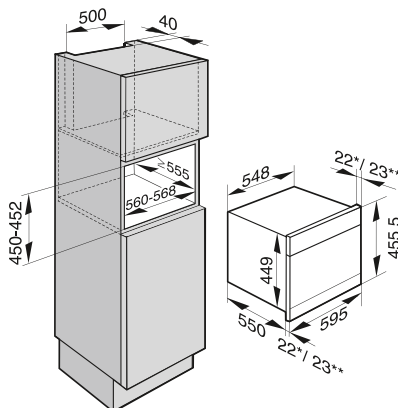
\*Appliance with glass front  
\*\*Appliance with metal front

DGC 6600, DGC 6800, DGC 6800 X,  
DGC 6805, 48 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

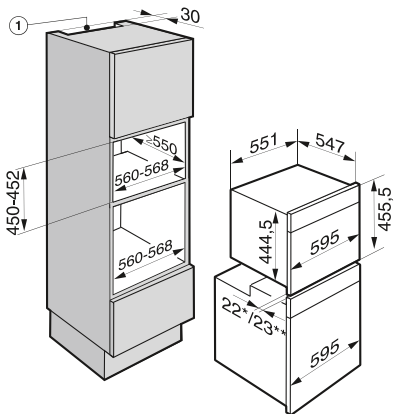
DGC 6600, DGC 6800, DGC 6800 X,  
DGC 6805, 48 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

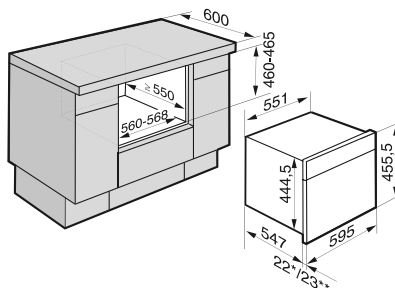
## Steam oven with microwave

DGM 6401, DGM 6600, DGM 6800,  
DGM 6805, 40 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

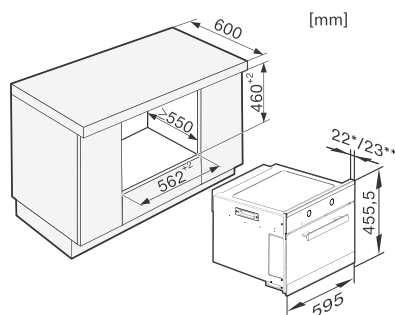
DGM 6401, DGM 6600, DGM 6800,  
DGM 6805, 40 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

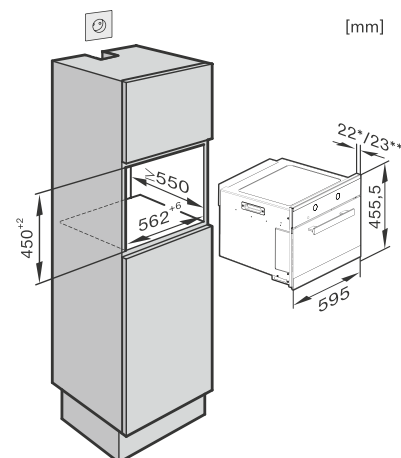
## Microwave oven

M 6260 TC, 46 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

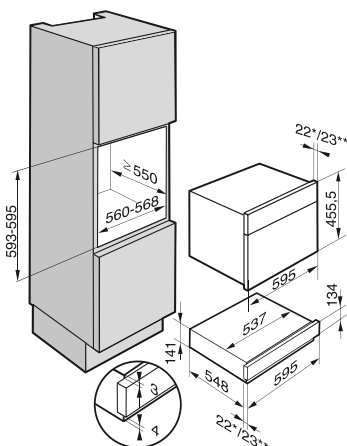
M 6260 TC, 46 l capacity



\*Appliance with glass front  
\*\*Appliance with metal front

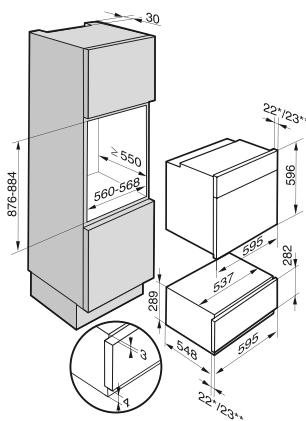
## Warming drawers

ESW 6114, ESW 6214 with H 6xxx BM



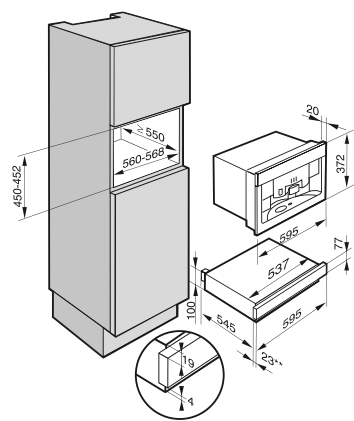
\*Appliance with glass front  
\*\*Appliance with metal front

ESW 6229 X SousChef with H 6000 B



\*Appliance with glass front  
\*\*Appliance with metal front

EGW 6210 with CVA 6431

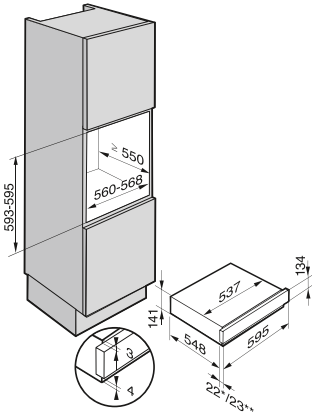


\*Appliance with glass front \*\*Appliance with metal front

# Installation drawings

## Vacuum sealing drawer

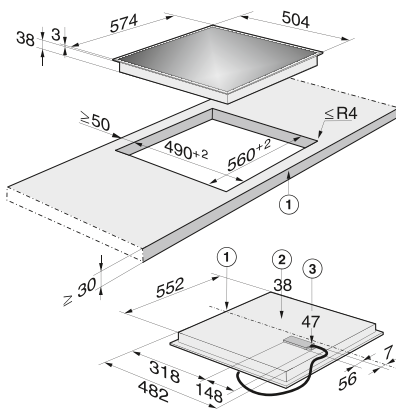
EVS 6114, EVS 6214



\*Appliance with glass front  
\*\*Appliance with metal front

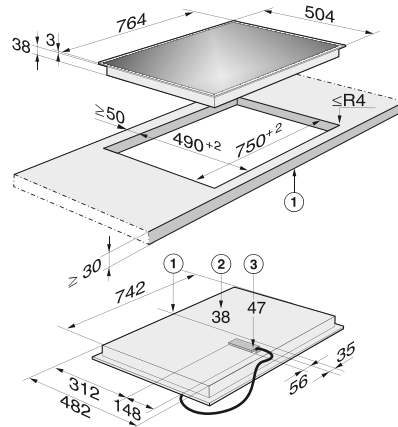
## Electric hobs

KM 5600



1) Front  
2) Casing depth  
3) Installation depth including mains connection box.  
Mains connection cable, L = 1440 mm

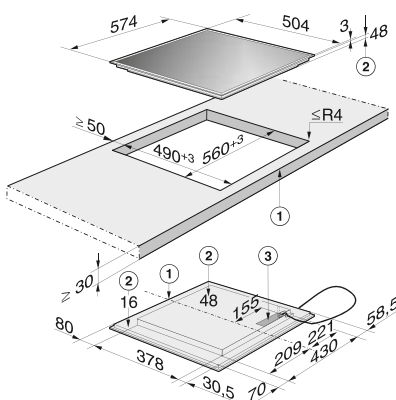
KM 5617



1) Front  
2) Casing depth  
3) Installation depth including mains connection box.  
Mains connection cable L = 1440 mm

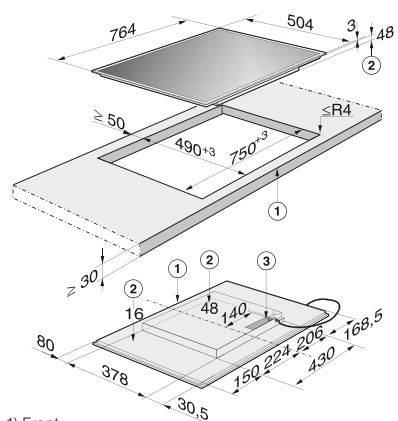
## Induction hobs

KM 6115



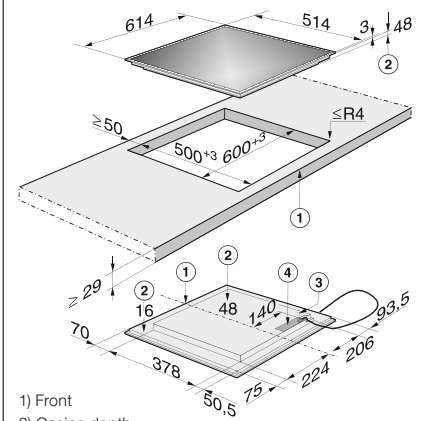
1) Front  
2) Casing depth  
3) Mains connection box. Mains connection cable,  
L = 1440 mm supplied loose

KM 6118



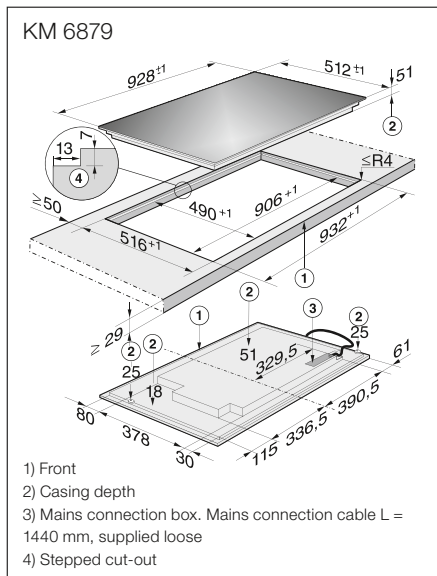
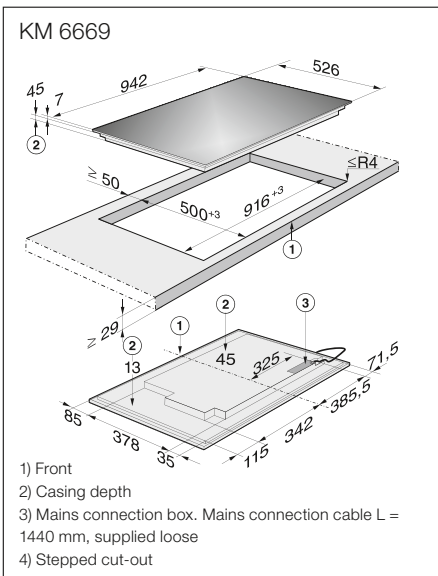
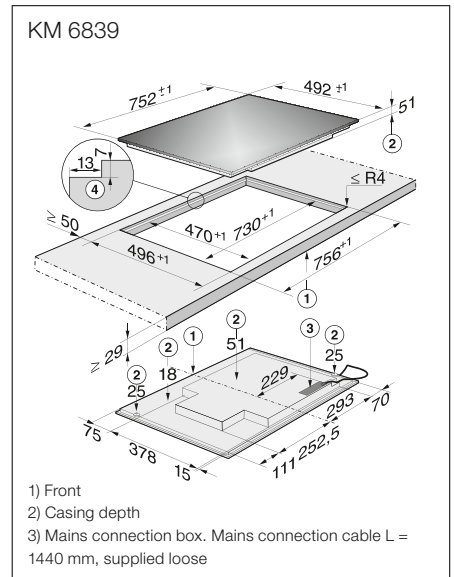
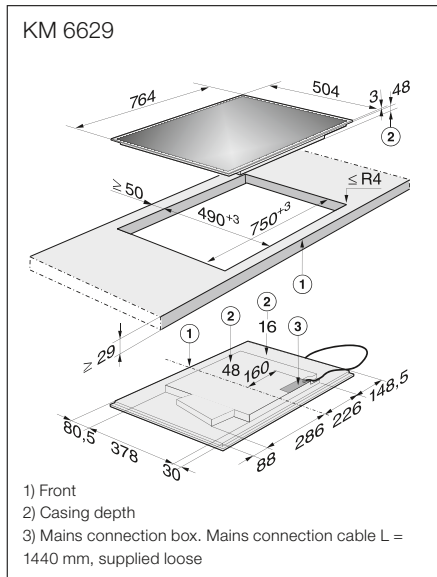
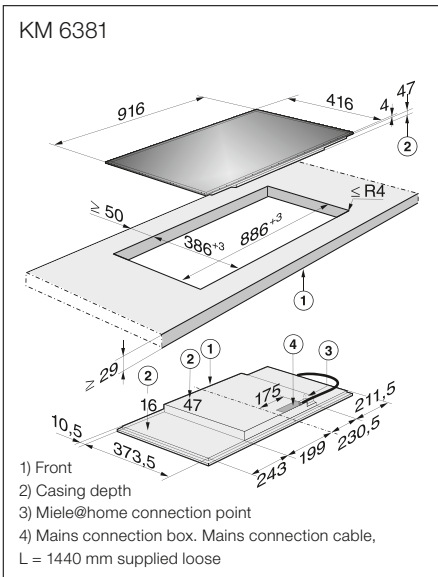
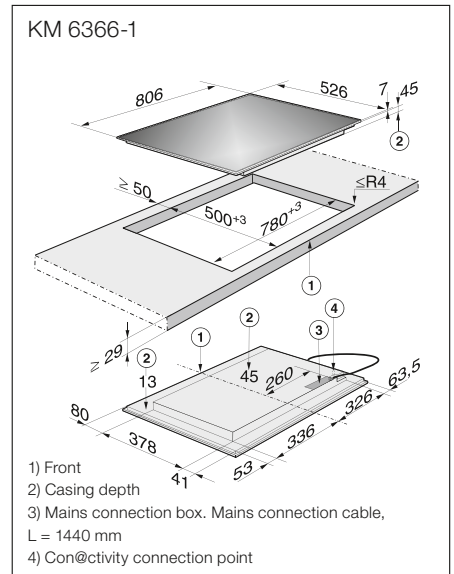
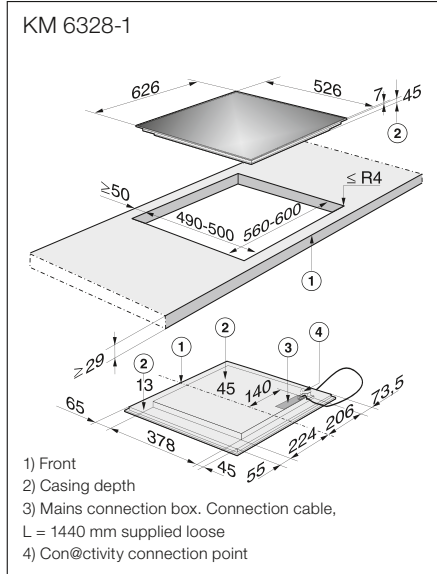
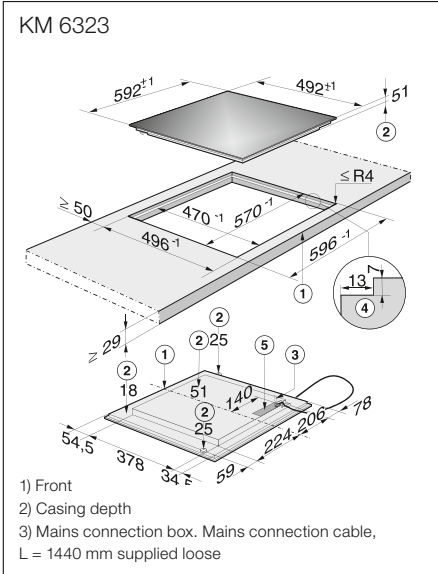
1) Front  
2) Casing depth  
3) Mains connection box. Mains connection cable,  
L = 1440 mm supplied loose

KM 6322



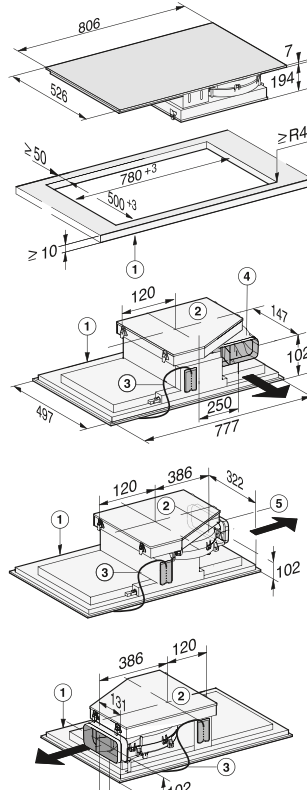
1) Front  
2) Casing depth  
3) Miele@home connection point  
4) Mains connection box. Mains connection cable,  
L = 1440 mm supplied loose





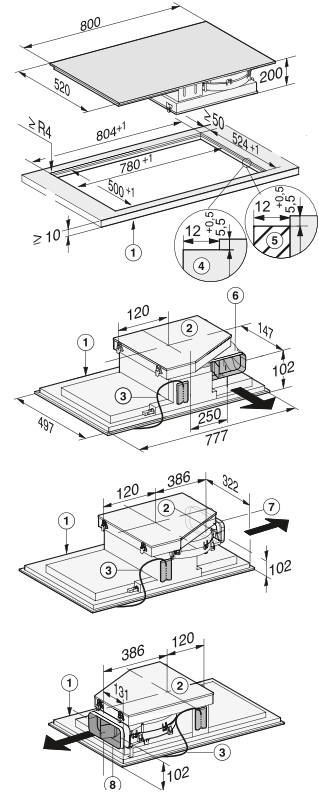
## TwoInOne

### KMDA 7774 (Onset)



- 1) Front
- 2) The moisture collection tray must be accessible after installation
- 3) Mains connection box with mains connection cable, L = 1440 mm
- 4) Duct connection rear >220-222 x 89-90 / R1-R19 (default setting)
- 5) Duct connection right >220-222 x 89-90 / R1-R19 (requires conversion)
- 6) Duct connection left >220-222 x 89-90 / R1-R19 (requires conversion)

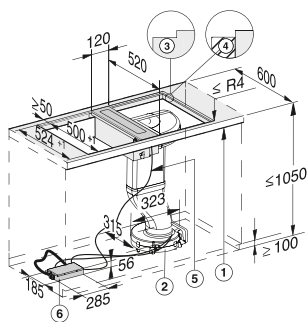
### KMDA 7774 (Flush fit)



- 1) Front
- 2) The moisture collection tray must be accessible after installation
- 3) Mains connection box with mains connection cable, L = 1440 mm
- 4) Stepped cut-out
- 5) Wooden frame (not supplied with appliance)
- 6) Duct connection rear >220-222 x 89-90 / R1-R19 (default setting)
- 7) Duct connection right >220-222 x 89-90 / R1-R19 (requires conversion)
- 8) Duct connection left >220-222 x 89-90 / R1-R19 (requires conversion)

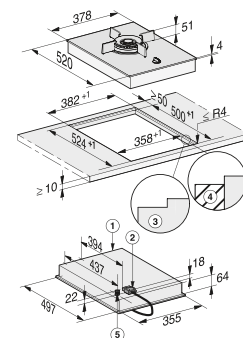
## SmartLine

### CSDA 7000 (Flush fit)



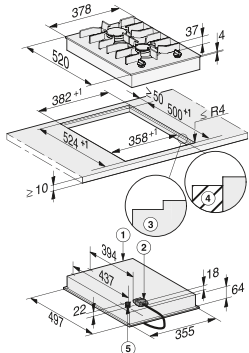
- 1) Front
- 2) Fan (in plinth directly on floor)
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Air duct
- 6) E-box

### CS 7101 (Flush fit)



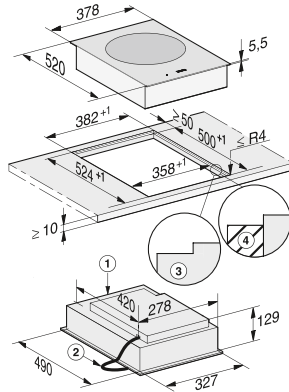
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7102 (Flush fit)



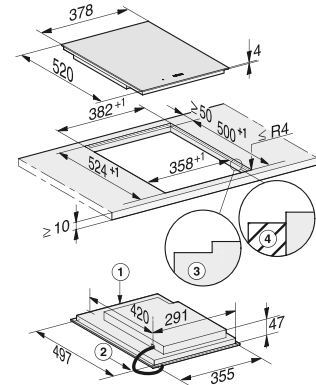
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7611 (Flush fit)



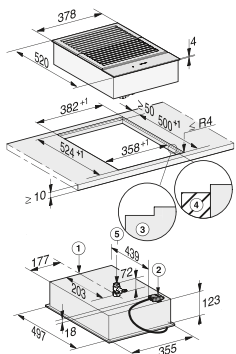
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

CS 7612 (Flush fit)



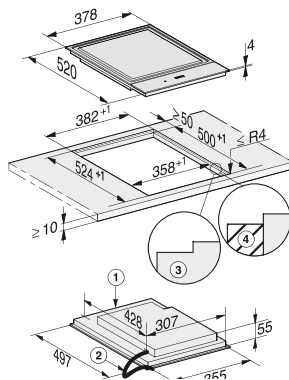
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

CS 7622 (Flush fit)



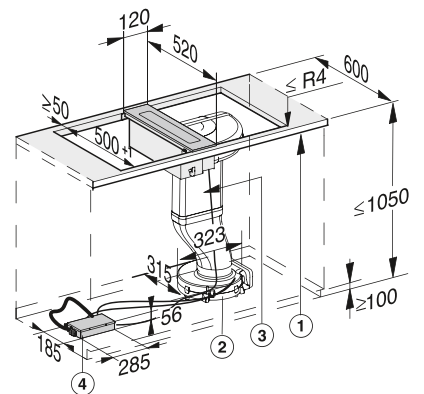
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Drain tap

CS 7632 (Flush fit)



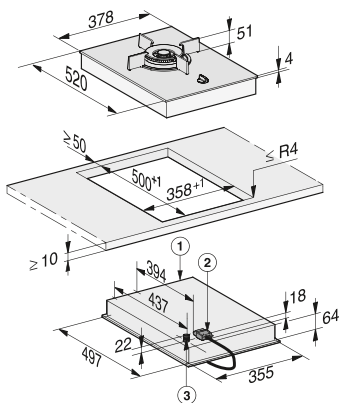
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

CSDA 7000 (Onset)



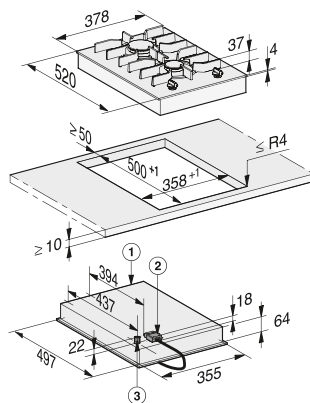
- 1) Front
- 2) Fan (in plinth directly on floor)
- 3) E-box
- 4) Air duct

CS 7101 (Onset)



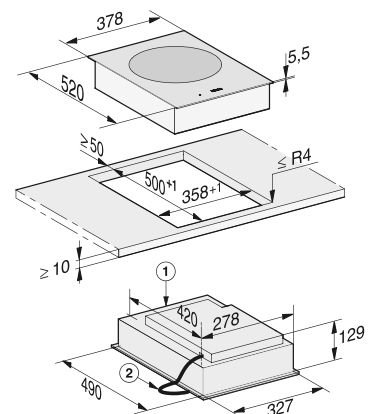
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7102 (Onset)



- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

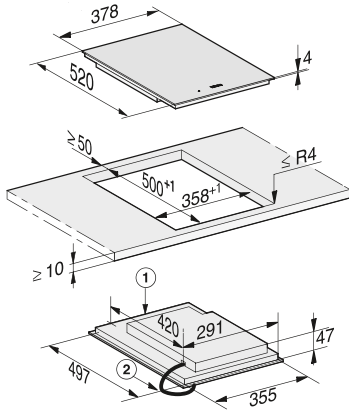
CS 7611 (Onset)



- 1) Front
- 2) Mains connection cable, L = 2000 mm

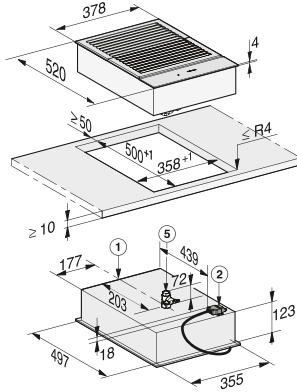
# Installation drawings

CS 7612 (Onset)



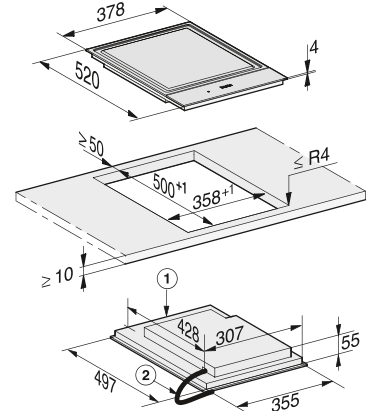
- 1) Front
- 2) Mains connection cable, L = 2000 mm

CS 7622 (Onset)



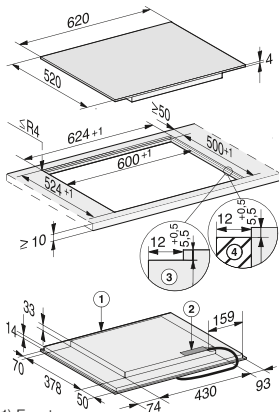
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 5) Drain tap

CS 7632 (Onset)



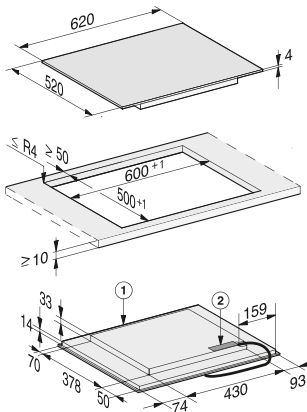
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm

KM 6329 (Flush fit)



- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

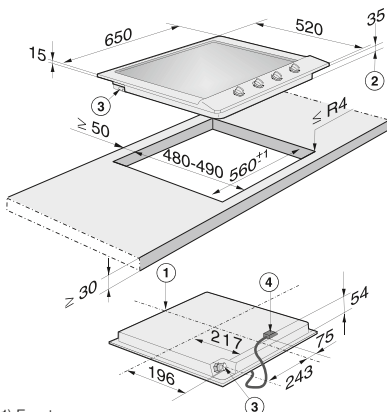
KM 6329 (Onset)



- 1) Front
- 2) Mains connection box with cable, L = 2000 mm

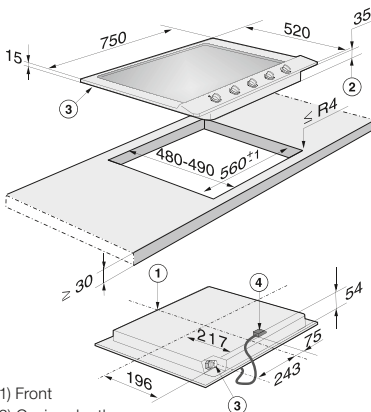
## Gas hobs

KM 2010



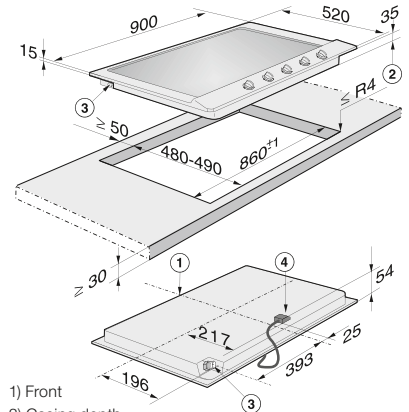
- 1) Front
- 2) Casing depth
- 3) Gas connection R1/2 - ISO 7-1 (DIN EN 10226)
- 4) Mains connection box with mains connection cable

KM 2032



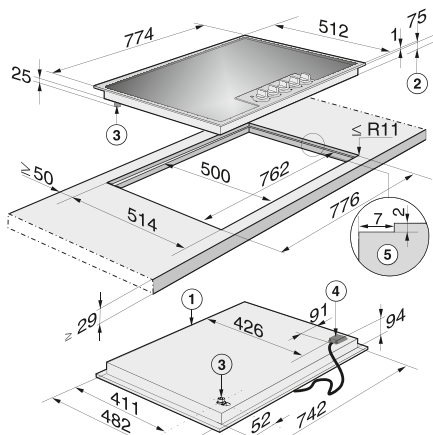
- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

KM 2054



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

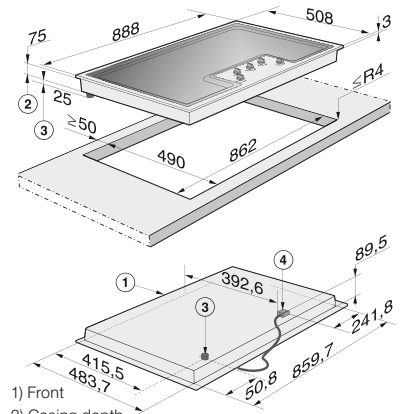
KM 2335



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm
- 5) Stepped cut-out

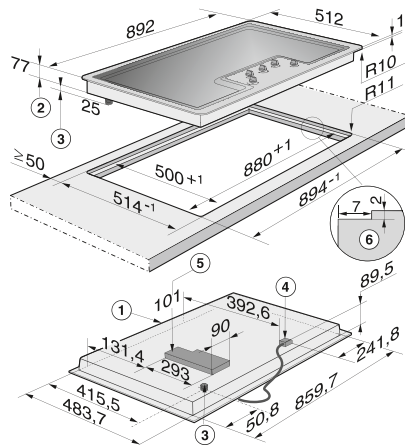
Building-in information:  
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer if this hob can be built in. As the ceramic glass and the worktop cut-out can have a certain dimensional tolerance, gap can vary (min. 1 mm)

KM 2354



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

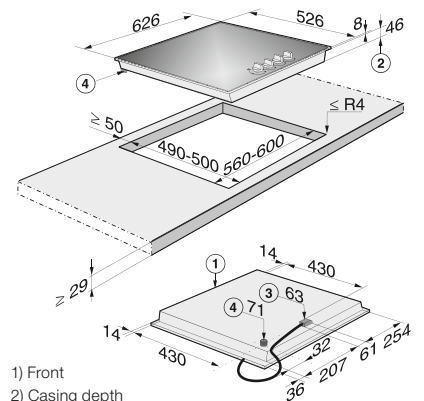
KM 2357



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm
- 5) Electronic unit - maximum installation height incl. electronic unit casing 101 mm

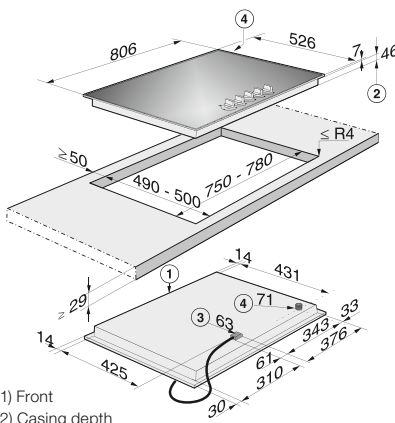
Building-in information:  
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask the manufacturer if it can be built in. As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the gap can vary (min. 1 mm).

KM 3010



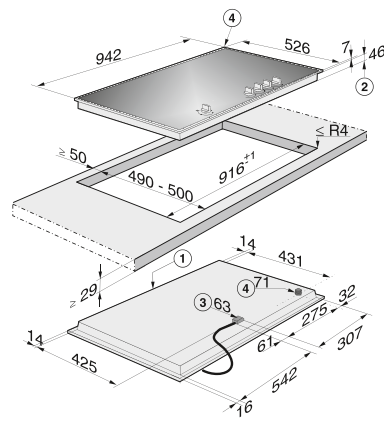
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)

KM 3034



- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)

KM 3054

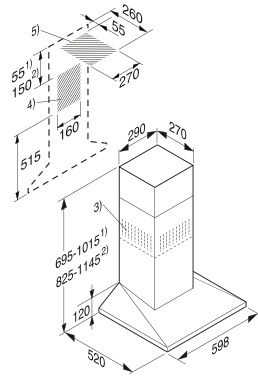


- 1) Front
  - 2) Casing depth
  - 3) Mains connection box with mains connection cable, L = 2000 mm
  - 4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- Gas Installation:  
N.B. GasSafe regulations state that a pressure test nipple must be installed near a gas hob to allow an engineer to test the pressure following servicing. Please ensure adequate space is provided below the hob for gas pipework.

# Installation drawings

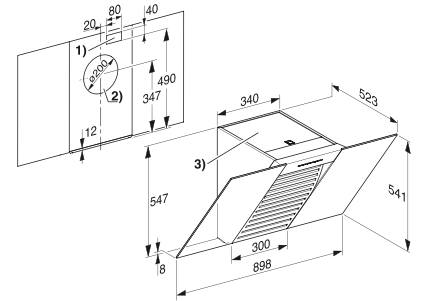
## Cooker hoods

DA 396-7



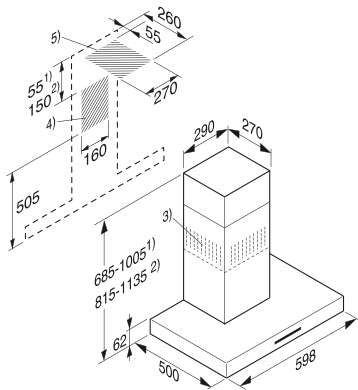
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

DA 6096 W



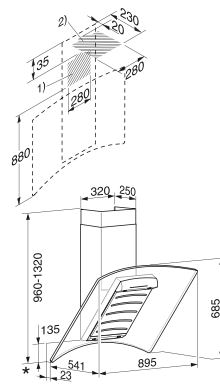
- 1) Breakthrough for the electrical connection
- 2) Breakthrough in air exhaust to the rear. Exhaust connection alternatively upwards.
- 3) Air outlet for recirculation. The distance to the ceiling or the top of the unit mounted furniture should be at least 200 mm.

DA PUR 68 W



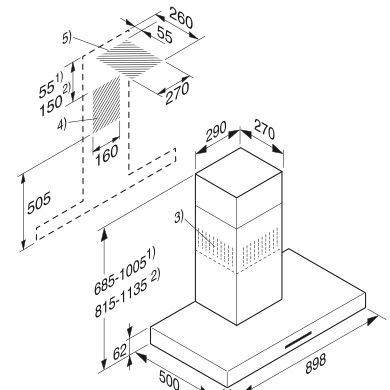
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

DA 289-4 / Ext



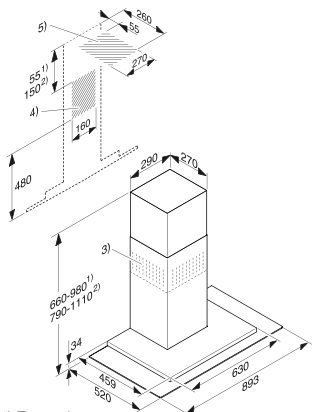
- 1) Installation cut-out
- 2) Position for the ceiling vent cut-out
- 3) Safety distance between the cooker or hob and the cooker hood canopy must measure at least 365 mm

PUR 98 W



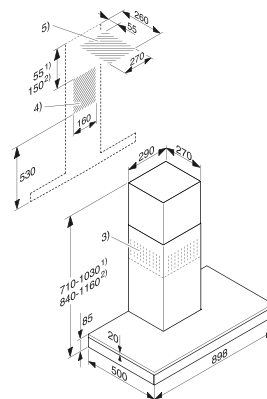
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Cut-out (5 not required for recirculation)

DA 5796 W / Ext



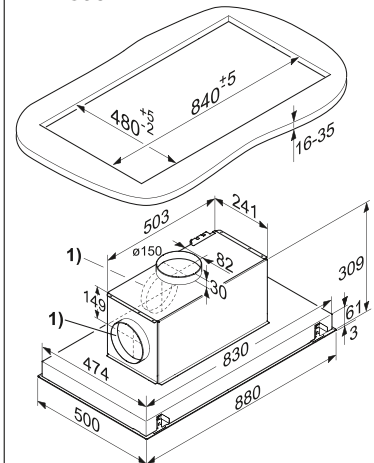
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 6690 W



- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 2806



- 1) Vent connection alternatively to rear

**PUR 98 D**

- 1) Installation area/site
- 2) Vented
- 3) Recirculation
- 4) Installation alternatively with spacer frame
- 5) Ventilation grille positioned at the top for recirculation
- 6) A supply lead, and for vented mode flexible vent ducting, must be pre-fitted for the connection in the ceiling to the connection of the cooker hood.

**DA 2906**

- 1) Suction side
- 2) Motor can be rotated. Exhaust socket can be fitted at the top or the sides in any direction
- 3) The motor unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
- 4) If the cooker hood is being installed near to a wall, a min. distance of 50 mm must be observed.

**DA 2806 EXT**

- 1) Air extraction for 222 x 89 mm flat ducting can also be connected at the back and to the left

**DA 2906 EXT**

- 1) Min. gap of 50 mm required for installation against a wall

**DA 6690 D**

- 1) Installation cut-out
- 2) Extraction
- 3) Recirculation
- 4) Installation option with spacer frame
- 5) Ventilation grille at the top for recirculation
- 6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood.

**DA 6690 D Ext**

- 1) Extraction cut-out
- 2) Extraction
- 3) Recirculation
- 4) Installation option with spacer frame
- 5) Ventilation grille at the top for recirculation
- 6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood

**DA 6700 Aura**

- 1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

**DA 7006 D Aura**

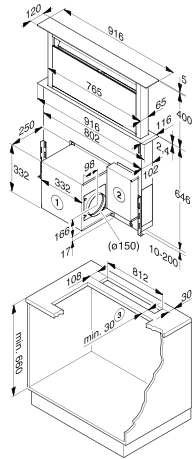
- 1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

**DA 6890 Levantar**

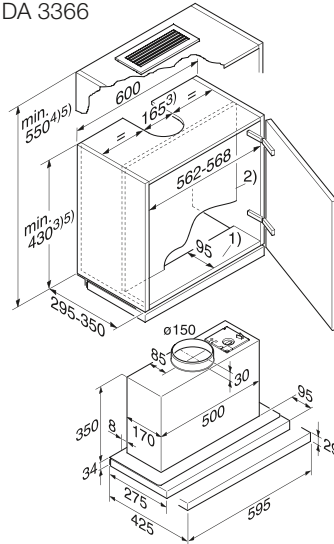
- 1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

# Installation drawings

DA 6890 Levantar

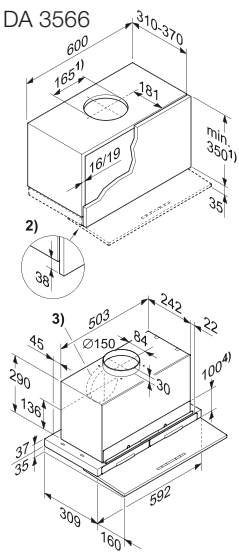


DA 3366



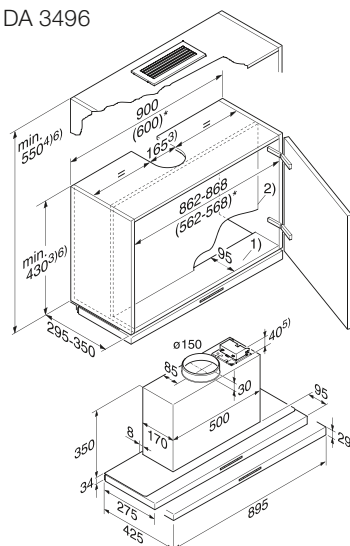
- 1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
- 2) The partition wall in the wall unit must be removable.
- 3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. a silencer. 4) Recirculation mode requires installation kit DUU 151.
- 5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

DA 3566



- 1) Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
  - 2) Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
  - 3) The exhaust socket can also be fitted at the back.
  - 4) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and the charcoal filters remain easily accessible.
- When measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted.

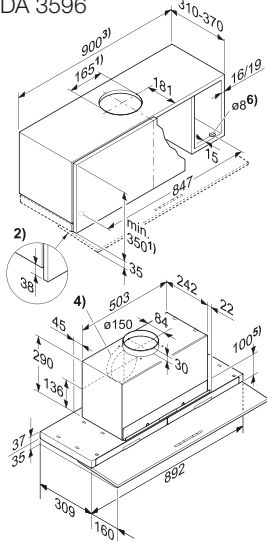
DA 3496



- 1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
- 2) The partition wall in the wall unit must be removable.
- 3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module.
- 4) Recirculation mode requires installation kit DUU 151.
- 5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

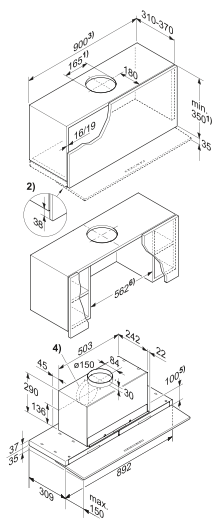


DA 3596



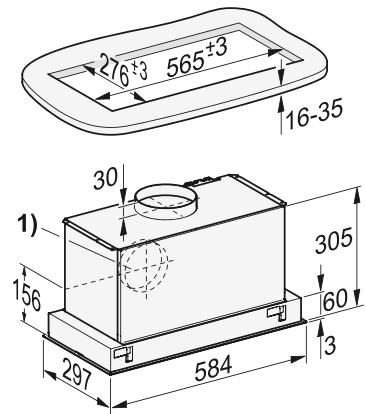
- 1) Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
- 2) Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
- 3) Installation is also possible in a 600 mm wide unit.
- 4) The exhaust socket can also be fitted at the back.
- 5) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and the charcoal filters remain easily accessible.
- 6) If the wall unit has a base, openings must be provided to enable adjustment of the retaining force of the deflector plate. For example: a) The wall unit has side sections, as shown. b) The cooker hood is installed in a 600 mm wide wall unit with units at either side. When measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, XKM module.

DA 3690



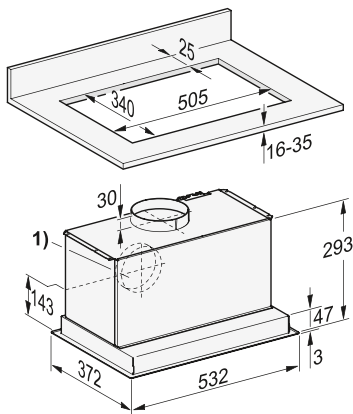
1. Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
2. Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
3. Installation is also possible in a 600 mm wide unit.
4. The exhaust socket can also be fitted at the back.
5. After the wall unit has been installed, a partition can be fitted. The slots for grease filters and charcoal filters for use in recirculation mode must be accessible.
6. Alternatively, side sections can be added to the wall unit. When measuring for the height of the wallhousing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, XKM module.

DA 2360



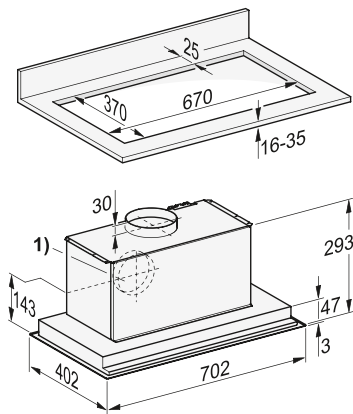
1) Vent connection alternatively to rear

DA 2450



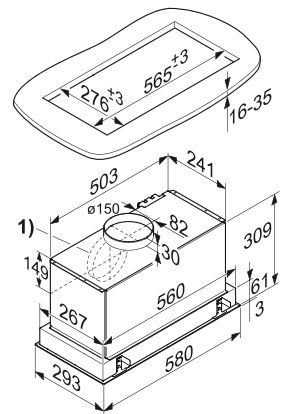
1) Vent connection alternatively to rear

DA 2570



1) Vent connection alternatively to rear

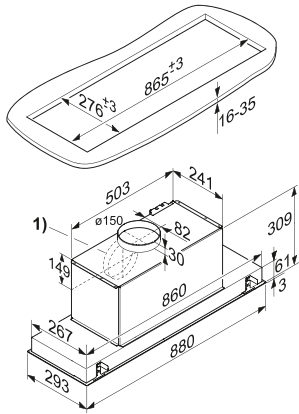
DA 2660



1) Alternative connection for ducting to the rear

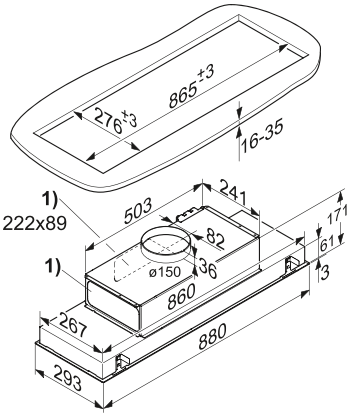
# Installation drawings

DA 2690



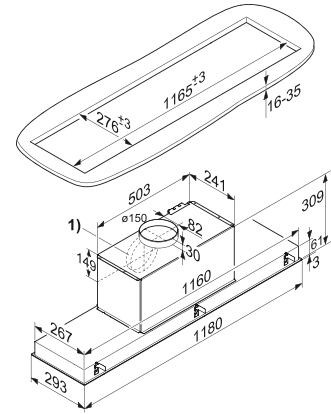
1) Alternative connection for ducting to the rear

DA 2690 Ext



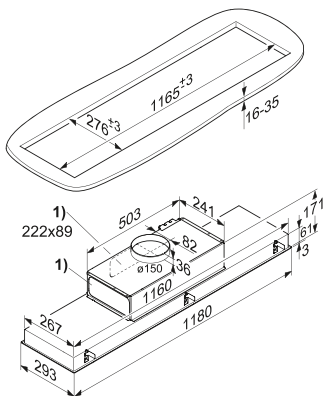
1) Alternative connection for 220 x 90 mm flat ducting to the rear or the left

DA 2620



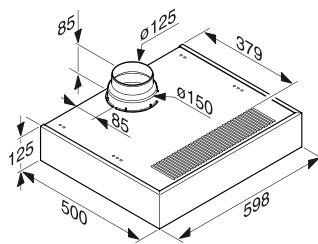
1) Alternative connection for ducting to the rear

DA 2620 Ext

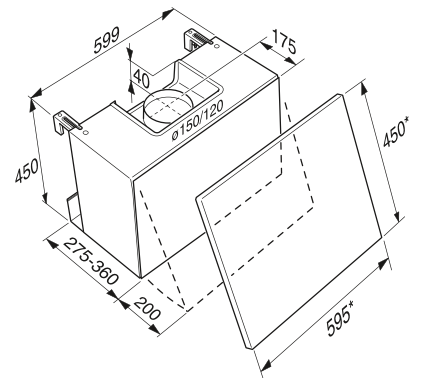


1) Alternative connection for 220 x 90 mm flat ducting to the rear or the left

DA 1260



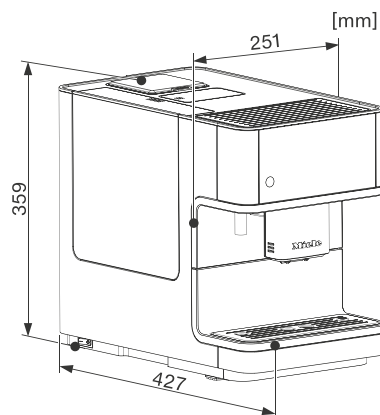
DA 186 Stainless steel effect



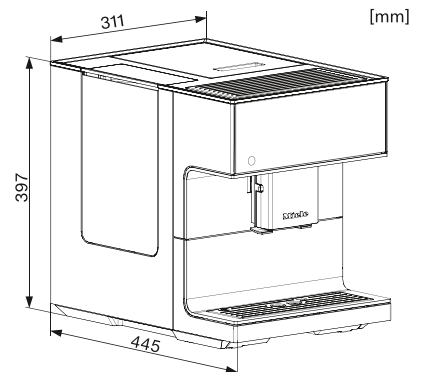
\*Furniture panel dimensions

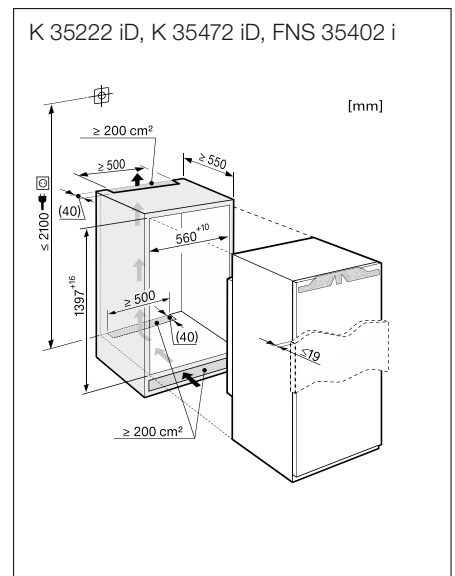
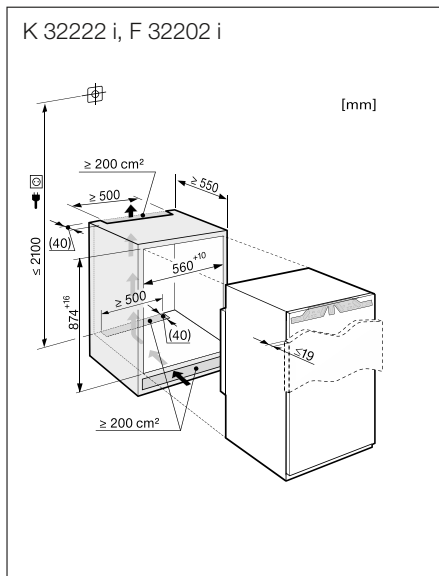
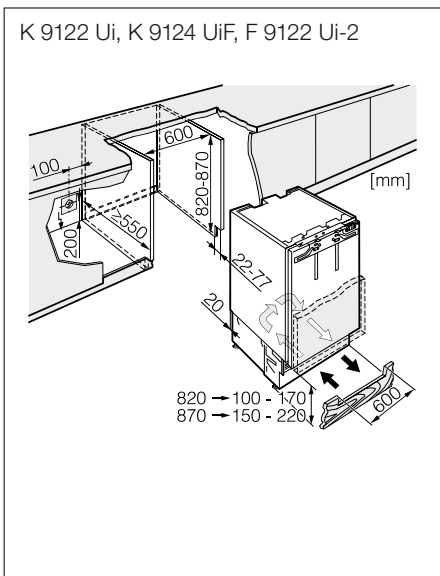
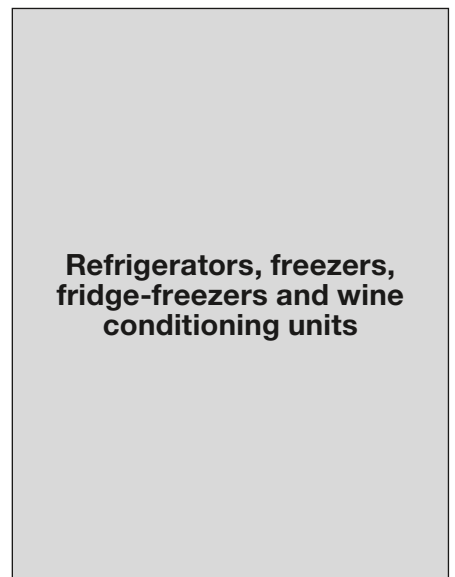
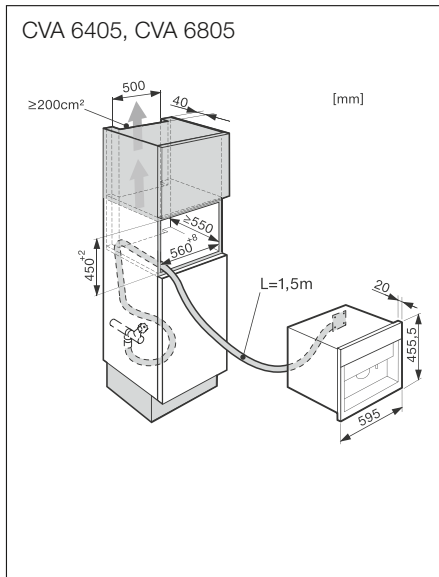
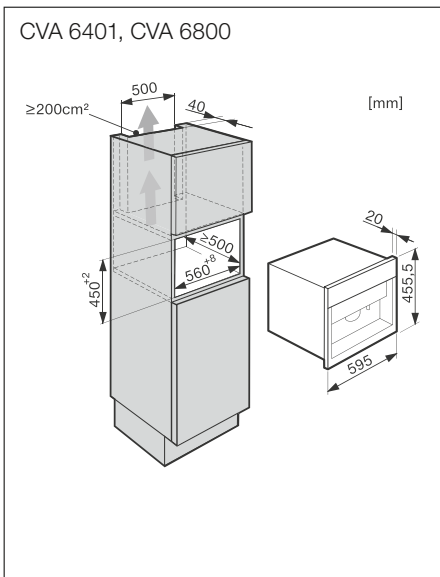
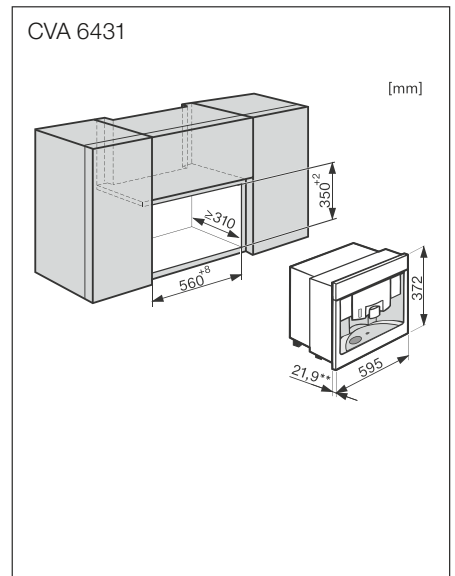
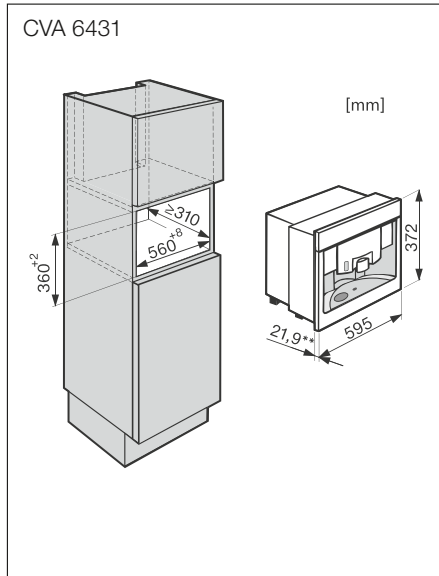
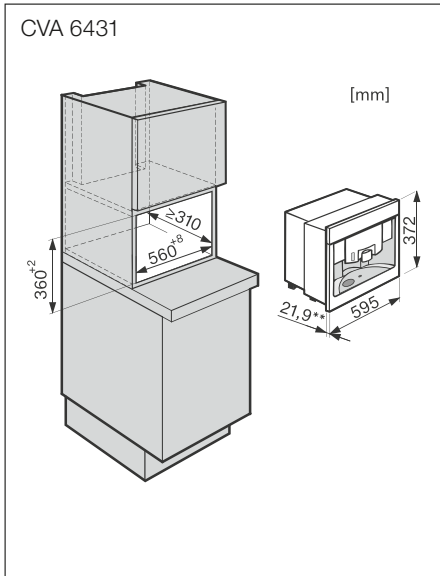
## Coffee machines

CM 6150, CM 6350



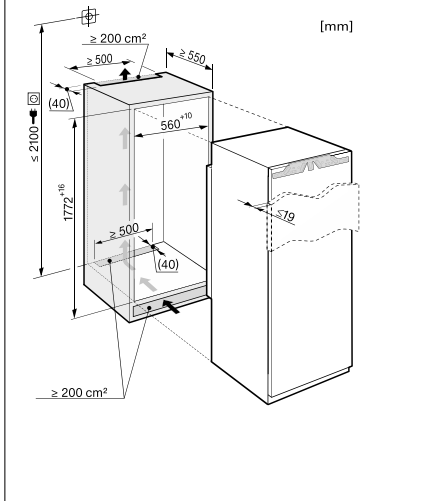
CM 7300



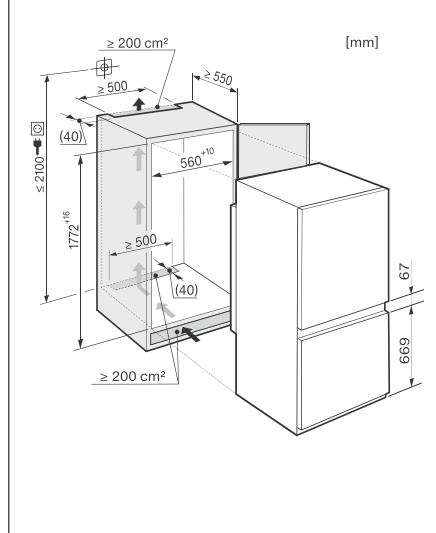


# Installation drawings

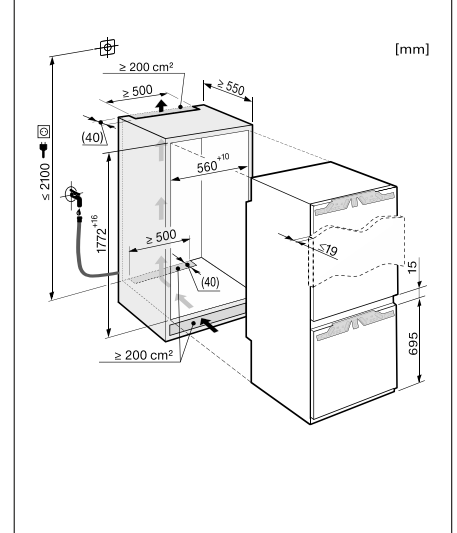
K 37222 iD, K 37272 iD, K 37472 iD, FNS 37402 i



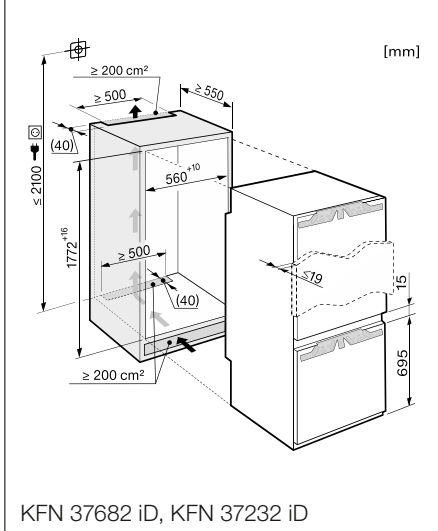
KFN 37132 iD



KFN 37692 iDE

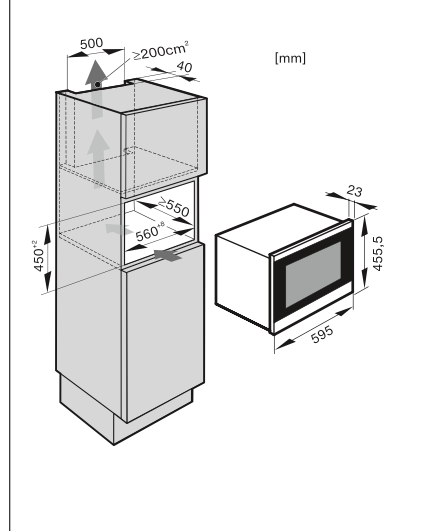


KFN 37432 iD, KFN 37452 iDE,

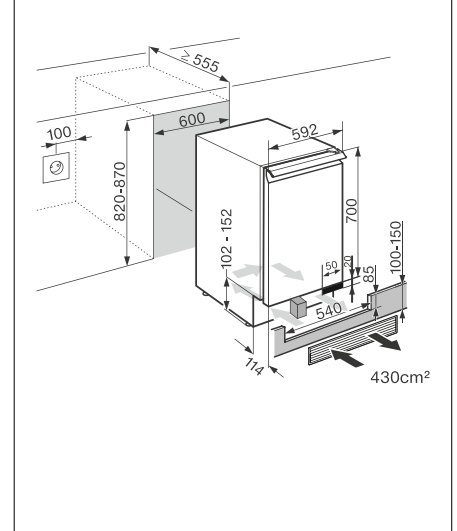


KFN 37682 iD, KFN 37232 iD

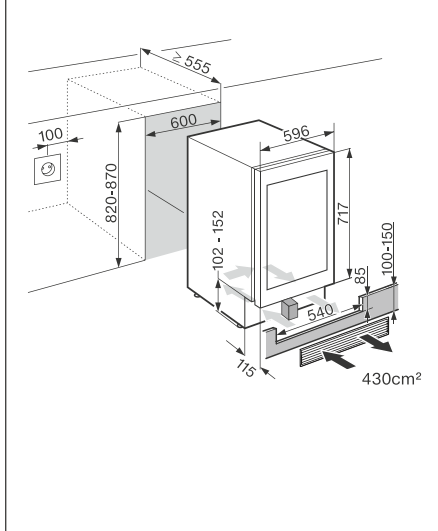
KWT 6112 iG



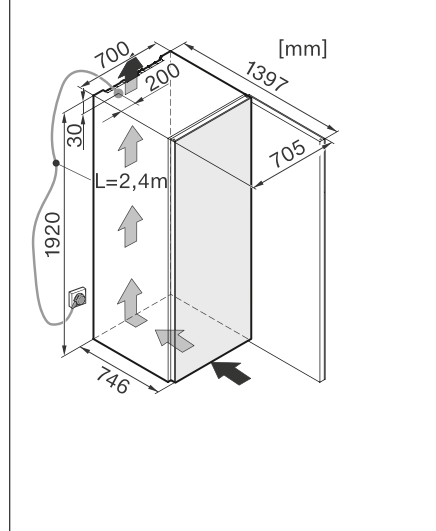
KWT 6321 UG



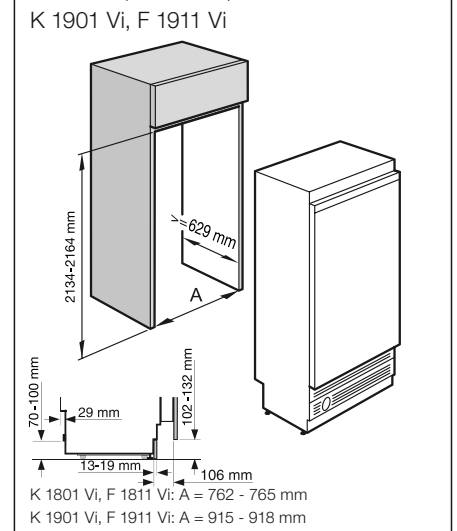
KWT 6322 UG



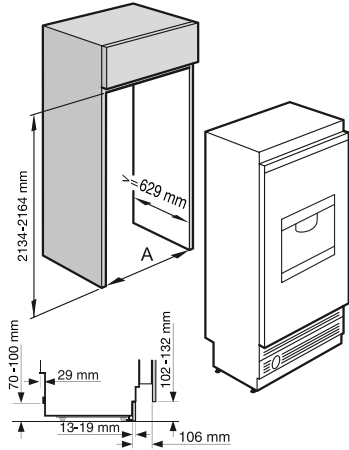
KWT 6833 SG, KWT 6834 SGS



K 1801 Vi, F 1811 Vi,  
K 1901 Vi, F 1911 Vi

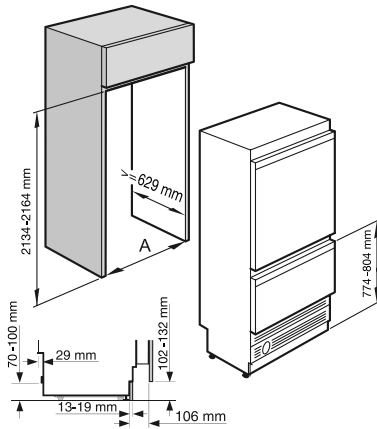


F 1472 Vi



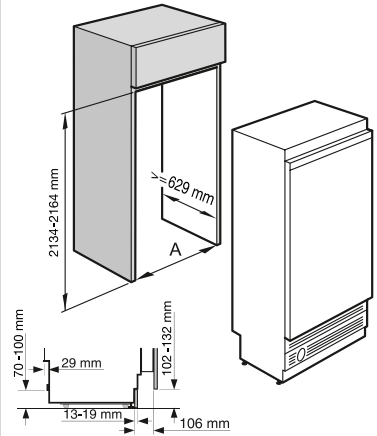
A = 457 mm

KF 1801 Vi, KF 1901 Vi



KF 1801 A = 762 - 765 mm  
KF 1901 A = 915 - 918 mm

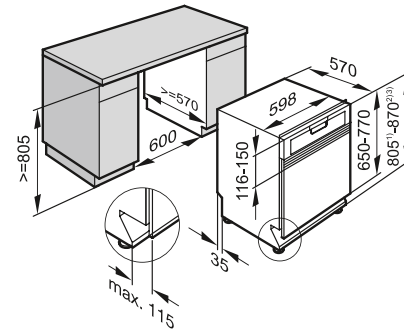
KWT 1612 Vi



A = 610 mm

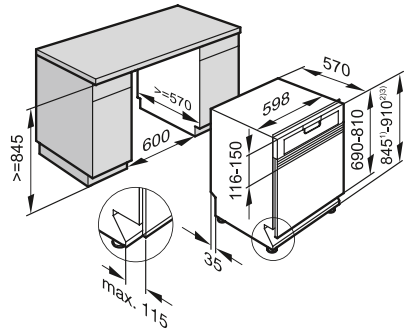
## Dishwashers

G 4203 i, G 4203 SCi, G 4940 i,  
G 4940 SCi, G 6620 SCi, G 6730 SCi



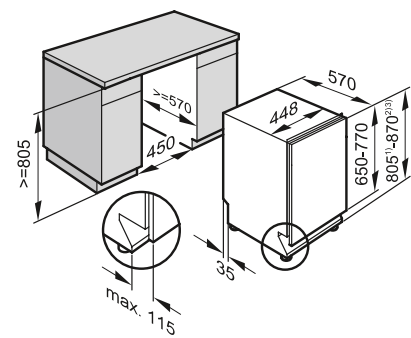
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit

G 6825 SCi XXL



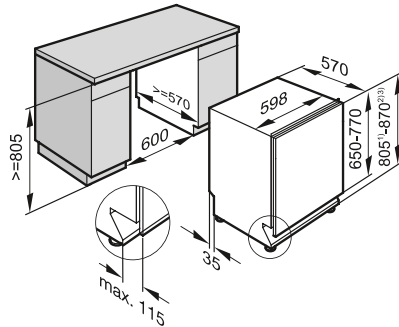
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 970 mm with plinth height conversion kit

G 4780 SCVi



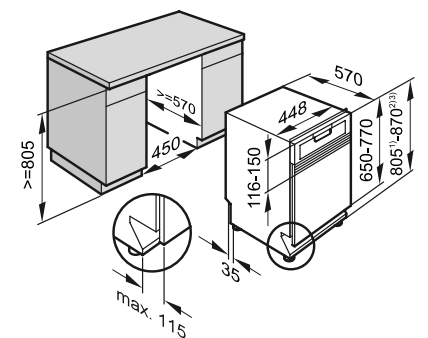
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit -1

G 4263 Vi, G 4263 SCVi, G 4990 Vi,  
G 4990 SCVi, G 6660 SCVi,  
G 6770 SCVi, G 6860 SCVi,  
G 6890 SCVi K20



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1

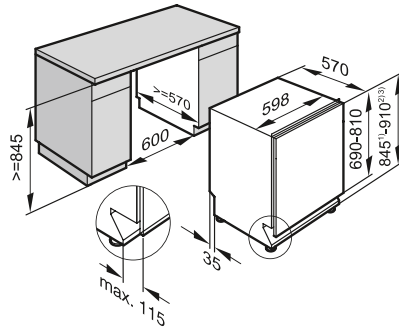
G 4720 SCi



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1

# Installation drawings

G 6665 SCVi XXL,  
G 6895 SCVi K20 XXL



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit -1



# Sustainability - assuming responsibility

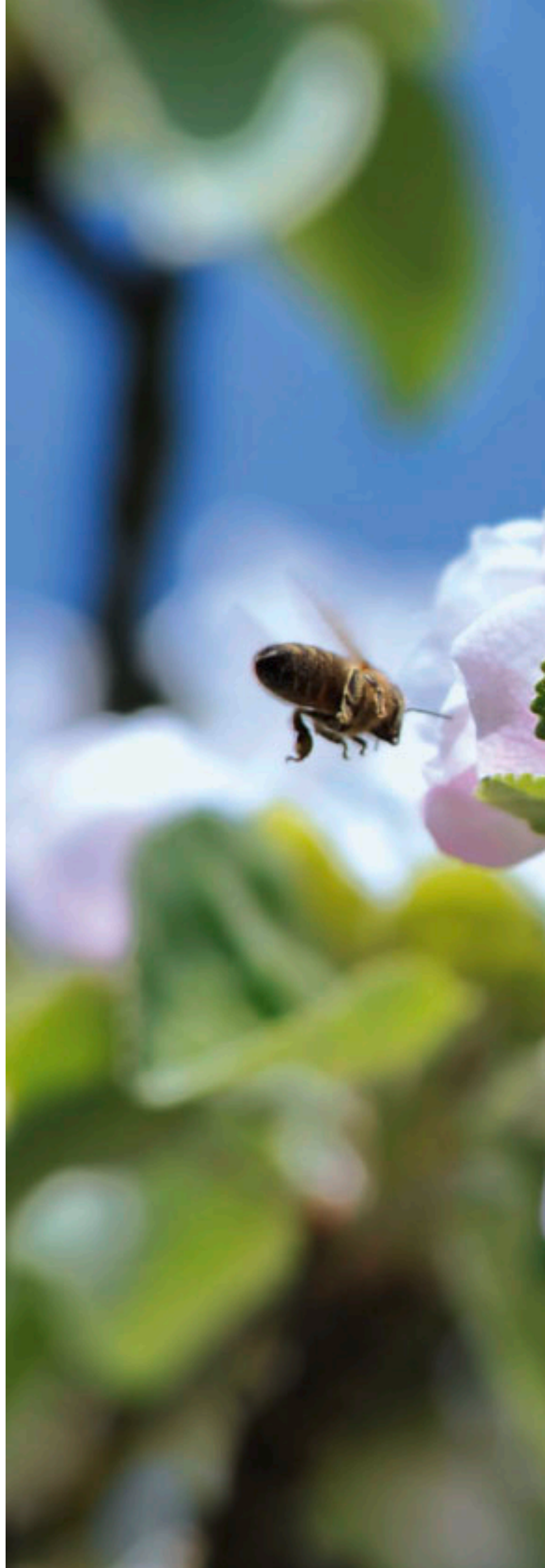
At the heart of everything we do

Responsibility for future generations - there is no better way of describing how Miele defines sustainability. For more than 115 years we have been developing and producing high-performance practical domestic appliances which are second to none in terms of durability, dependability, resource-saving production and energy-efficiency. Our products are made by dedicated employees, who are respected and valued and we ensure that our supply chain complies with social and environmental standards. Dialogue with the people and organisations who are involved with Miele is always carried out in a spirit of partnership.

This stance is affirmed with membership of the UN sustainability organisation Global Compact, with certification in accordance with SA8000, the international standard for social accountability and by joining the "Diversity Charter" for equal opportunity amongst employees. Certification according to ISO standards for quality, environment and energy management and, according to standards for occupational health and safety, offer a systematic framework for further optimisation in the environmental protection in production and products and in the protection of our employees. All in keeping with the company motto "Immer besser" (Forever better), which was first used by Miele's founding fathers and which was printed on their first appliances.

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

For more information on sustainability please visit [www.miele-sustainability.com](http://www.miele-sustainability.com).











# Miele quality

Immer besser (Forever better)

Miele is synonymous with quality, innovation and internationally recognised product developments and is highly respected worldwide as an established premium brand. The foundation for this success was laid by the 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: "Success can only be achieved in the long run if one is totally and utterly convinced of the quality of one's products." The family-run Miele company has always kept this promise during its 115 year history and, in doing so, has achieved a unique position worldwide within its branch of industry.

## Quality

First-class technology, the very best in functionality and excellent durability – these values define Miele products as premium appliances. Since the company was founded, Miele has repeatedly proved its competence with regard to manufacturing highly reliable domestic appliances. This claim is endorsed by our in-house laboratory tests but also by numerous independent test institutes.

# An invitation from Miele

## Book an appointment to visit us

Miele's beautiful range of stylish and versatile appliances can be viewed at our Abingdon Experience Centre and at our London Gallery, where many of them are "live" for you to try. Please contact us to make an appointment.

Abingdon Experience Centre, Abingdon, Oxfordshire  
Tel: 0330 160 6610  
Email: [experience.centre@miele.co.uk](mailto:experience.centre@miele.co.uk)

London Gallery, Cavendish Place, London  
Tel: 0330 160 6610  
Email: [london.gallery@miele.co.uk](mailto:london.gallery@miele.co.uk)

Explore our showrooms, develop your cookery skills and interact with Miele appliances at our series of unique events. To find out more about these events than we can tell you here, please get in touch with us.

### **Taste for Design - Just Cook, Just Steam, Just Imagine**

The Miele Taste for Design days are the ideal opportunity to see Miele's cooking appliances in action.

Intended for pre-purchasers, and showcasing many of the exclusive features and benefits Miele cooking appliances have to offer, they can help you select the perfect appliances for a new kitchen.

### **Appliance Masterclasses**

The Miele Appliance Masterclasses are for people who would like to understand the finer details of specific Miele appliances and are designed for those who already own Miele appliances.

With courses to cater for all skill levels, become the master of your kitchen and learn how to get the best out of your Miele appliances.

### **Signature Sessions**

From a passion for patisserie to authentic Indian cooking, our Signature Sessions are the opportunity to discover new techniques and are open to anybody wishing to learn more about cooking.







# Miele Service Certificate

Up to 10 year Miele extended warranty available



## **The Miele Service Certificate for maximum peace of mind**

By purchasing a Miele product, you have opted for durability, optimum user convenience and highest quality. Would you like maximum reassurance for your new appliance? Upon payment of a one-off charge, Miele offers an exclusive extended warranty of up to 10 years.

Throughout the 2 year statutory warranty period you have the opportunity to purchase a Miele Service Certificate for 1, 5 or 10 years. Miele's Service Certificate for one year can also be purchased from a Miele Service technician on his service visit. This applies to appliances which are not older than 9 years.

## **Exclusive Miele warranty**

Miele is the only manufacturer to offer a comprehensive extended warranty for up to 10 years.

## **Maximum peace of mind**

During this extended warranty period, there will be no repair charges for faults under the terms of the warranty.

## **Highest flexibility**

You can sign up to the contract at any time during the 2 year statutory warranty period.

## **Reliable and fast**

If the need for repair arises, our highly-skilled service technicians will provide fast and reliable assistance.

Further information on the Miele Service Certificate can be obtained from [www.miele.co.uk](http://www.miele.co.uk) and from Miele's Customer Careline Tel.: 0330 160 6640.

# Miele Service

Buying a Miele is only the start. We hope you'll be very happy with your new appliance and that it provides you with many years of trouble free service.

From time to time you may need some help and whatever the case our large team of dedicated Customer Support Advisors is on hand to look after you and your Miele.

Before contacting us you may prefer to use our online customer assistance tool as many issues can be easily and quickly fixed by you at home.

Please go to [www.miele.co.uk/  
Customer Support/ Repair/  
Trouble-Shooting Guide](http://www.miele.co.uk/Customer-Support/Repair/Trouble-Shooting-Guide)







Miele Service technicians are employed directly by Miele. They are highly skilled and trained in our own academy where they receive regular training updates to ensure they are kept up to date on the latest appliances and technology.

Miele uses the latest fibre optic diagnostic equipment to find and fix a problem quickly, often without the disruption of having to dismantle the machine. Miele technicians also carry a large proportion of parts on their vans to help minimise the need for return visits, saving you time and getting your appliance back to working order as quickly as possible. Time slots to avoid school runs can also be selected allowing you to make the most of your day.

Miele has won the Domestic & General TEQ award for outstanding customer service on eight occasions.

#### **Contact made easy**

A call-out can be requested online at:  
[www.miele.co.uk](http://www.miele.co.uk)  
or by calling:  
0330 160 6600

You can also contact us by telephone:  
Monday - Friday 08.00 - 18.00 hrs and  
Saturday 09.00 - 14.00

# Notes



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