

Design for life.

ContourLine

Built-in appliances 2013/2014



Our brand promise

Immer besser – Forever better





"Immer besser" (Forever better) – the motto chosen by our forefathers shortly after the company was founded. To be successful, it is important to stand apart from the competition and there are really only two ways to do this. Either to be better or cheaper. To be both at the same time is really not possible. Miele has opted for being better and remained true to this principle for more than a century now.

"Immer besser" – for us, this means first of all offering our customers excellent quality and outstanding service. With regard to washing machines, tumble dryers and dishwashers, for example, first-class cleaning performance must go hand in hand with the most gentle treatment of textiles, glassware or porcelain. Food cooked in a conventional oven or steam oven should be an absolute pleasure. All Miele appliances are characterised by excellent user convenience, economical operation and elegant design. Thanks to feedback from Miele customers, who have let us know the improvements they would like to see in various areas, we have achieved our objective of offering products of the highest quality. In terms of domestic appliances, quality also stands for durability and dependability. This is why Miele is the only manufacturer which tests all appliances for a lifespan of 20 years and ensures that the most important spares are available for more than 20 years.

"Immer besser" – in this day and age this also means assuming greater social responsibility. Sustainability is a social objective which Miele is committed to. This includes primarily lowering electricity, water and detergent consumption but also resource-saving production methods. We feel the same responsibility towards the people who work for us. Miele was the first company in Germany to be certified according to SA 8000, international social standards for fair working conditions and employment rights. Our suppliers and dealers are met with a spirit of partnership and mutual esteem. Sustainability has therefore many facets, and it is our aim to deliver excellence here too.*

Dr. Markus Miele

Dr. Reinhard Zinkann

*More on our efforts in terms of sustainability on www.miele-sustainability.com.

Rediscover the joy of cooking!

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Miele premium appliances are designed with quality, individuality and culinary perfection in mind.

Our philosophy

Design for quality

Design for life.

We believe that design encompasses the outward appearance of an object, as well as the experience of using it and this is the principle on which our new built-in ContourLine kitchen appliances are based.

With world class designers and engineers, Miele are proud to showcase the new range of Generation 6000 appliances. Designed to complement one another within each family in terms of form, function and materials these appliances take design consistency to a completely new level.

Discover perfection for yourself.





ContourLine – self-assured

ContourLine in CleanSteel offers a first-class cooking experience. The pure geometric lines of the handle and frame create a striking framework, and at the same time give a reassuring sense of the familiar.

Precise controls and intuitive operation

User interfaces



All appliances in Generation 6000 feature controls using the same logic. For example, the display is always located in the centre – no matter which user interface you decide to have. All feature innovative display technology which excels in its brilliance, longevity, high resolution and its high-end appeal. The array of sensors is the central element of all user interfaces where functions directly available to you during a cooking process are located.



SensorTronic: a 5-line TFT display with sensor controls to the side presents all the menu options clearly. Featuring a host of high-end functionality, these controls are intuitively easy to use.



DirectControl: operating modes are selected by turning the dial on the left-hand side. Settings in the 4-line text display, such as temperatures and cooking durations, are selected using the right-hand dial and confirmed with the sensor controls.



EasyControl: controls are the same as the DirectControl user interface but with information such as temperature and time settings shown in a 7-segment liquid-crystal display.



EasySensor: on steam ovens the minimalist 7-segment display shows the temperature and cooking duration. Settings are selected and confirmed using integrated sensor controls.

Miele ContourLine ovens

Directly below the hob or at eye level



Single ovens

Built-in ContourLine ovens

Do you enjoy cooking large roasts or baking lots of biscuits? If you do, a Miele oven will offer you plenty of space in which to indulge your love of cooking.

Miele ContourLine single ovens are designed for installation in a 60 cm niche and can be installed under a worktop or at eye level for ultimate convenience.

Capacity

Miele's ContourLine built-in ovens are available with a choice of oven capacity so you can find the perfect one for your kitchen.



Classic
60 cm wide, 60 cm high



Range

Classic

Miele's ComfortClass ContourLine single oven fits a niche size of 60 x 60 cm and has a 56 litre cabinet and 4 shelf levels. Perfect for everyday cooking.

Large capacity

Most of the single ovens in the ContourLine range offer a generous 76 litre capacity cabinet with 5 shelf levels. Plenty of room to cater for everyone.



Classic: 56 l



Large-capacity: 76 l

Cleaning systems

The food - simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning. Pyrofit accessories can be cleaned in the dishwasher.



Exclusive to Miele PerfectClean



Pyrolytic cleaning



PyroFit accessories

Exclusive features for gourmet results

Miele built-in oven highlights*

**Exclusive
to Miele**

Moisture Plus

Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. Now you can too in a Miele oven with Moisture Plus. Increasing the humidity in the oven optimises cooking of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust, perfect oven bakes, delicious soufflés and so much more.





Automatic programmes

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



Exclusive to Miele

Special applications

For more unusual methods of food preparation: Miele offer a number of special programmes such as drying fruit.



Exclusive to Miele

Crisp function

For a crisp finish: using dry heat when cooking some foods, such as pizza or French fries, achieves better results.



User programmes

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



Food probe

Stress-free menu planning: precise temperature controlled cooking with the time remaining for the programme to run easily viewed in the display; supervising the process is no longer necessary.

* Features vary depending on model

The perfect programme for every recipe

Miele programmes for cooking, baking and roasting*



Fan plus

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



Conventional heat

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



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: pizza, quiche or fresh fruit flans - crispy base, moist on top.



Auto roast

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



Fan grill

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



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. Perfectly grilled every time.



Top heat

Perfect finish: for a perfect finish on 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

For those who lead a busy life: heats the oven up quickly and can be used for cooking some foods in a hurry.



Gentle bake

Perfect results: the combination of different heating elements ensures excellent oven bakes, gratins and lasagne.



Automatic programmes

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



Low-temperature cooking

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



Special applications

For the more unusual: Miele offer a variety of special programmes such as drying fruit for even greater convenience.



User programmes

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

Single ovens

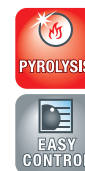


Model number	H 2161 B	H 2361 B	H 2361 BP
Design			
Display	EasyControl	EasyControl	EasyControl
Retractable dials/Clear text/Symbols	●/-/●	●/-/●	●/-/●
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	●	●	●
Electronic temperature regulation from 30 – 300°C	-	-	-
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/●/●	●/●/-/●
Moisture plus/Auto roast	-/-	-/-	-/-
Automatic programmes/Sabbath mode	-/-	-/-	-/-
Top heat/Economy grill	-/-	-/-	-/-
Convenience features			
Manual/Auto/Time controlled steam injection	-/-/-	-/-/-	-/-/-
Clock display/Date display	●/-	●/-	●/-
Minute minder/Clock buffer in h	●/-	●/-	●/-
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	-/-	-/-	-/-
User programmes/Programmable settings	-/●	-/●	-/●
Oven door			
CleanGlass oven door	●	●	●
Oven cavity			
Oven capacity in l	56	76	76
Number of shelf levels/Shelf levels embossed on oven trim	4/-	5/●	5/●
Number of halogen lights	1	1	1
Easy maintenance			
Stainless steel front with CleanSteel finish	●	●	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	●	●	-
Pyrolytic cleaning programme	-	-	●
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class ¹⁾	A	A	A
Automatic residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (in a base unit) (W x H x D) ²⁾	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	3.5/230/20	3.5/230/20	3.6/230/20
Accessories supplied			
Baking tray/Universal tray with PerfectClean	-/●	-/●	-/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/●/-	-/●/-
Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible	-/●/-	-/●/-	-/●/-

¹⁾ Measured in accordance with EN 50304.

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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





Model number	H 6160 B	H 6160 BP	H 6360 BP
Design			
Display	EasyControl	EasyControl	DirectControl
Retractable dials/Clear text/Symbols	●/●/●	●/●/●	●/●/●
Gourmet advantages			
Precise temperature regulation from 50 – 250°C	–	–	–
Electronic temperature regulation from 30 – 300°C	●	●	●
Wireless food probe/Food probe with cable	–/–	–/–	–/–
Crisp function	–	–	–
Functions			
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●	●/●/●/●	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●	●/●/●/●	●/●/●/●
Moisture plus/Auto roast	●/–	●/–	●/–
Automatic programmes/Sabbath mode	–/–	–/–	●/–
Top heat/Economy grill	–/–	–/–	–/–
Convenience features			
Manual/Auto/Time controlled steam injection	●/●/–	●/●/–	●/●/●
Clock display/Date display	●/–	●/–	●/–
Minute minder/Clock buffer in h	●/200	●/200	●/200
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
User programmes/Programmable settings	–/●	–/●	20/●
Oven door			
CleanGlass oven door	●	●	●
Oven cavity			
Oven capacity in l	76	76	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●	5/●	5/●
Number of halogen lights	1	1	1
Easy maintenance			
Stainless steel front with CleanSteel finish	●	●	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	●	–	–
Pyrolytic cleaning programme	–	●	●
Hinged grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class ¹⁾	A	A	A
Automatic residual heat utilisation/Rapid heat-up	–/●	–/●	●/●
Safety			
Appliance cooling system/Cool front	●/●	●/●	●/●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (in a base unit) (W x H x D) ²⁾	560 – 568 x 600 x 550	560 – 568 x 600 x 550	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	3.5/230/20	3.5/230/20	3.5/230/20
Accessories supplied			
Baking tray/Universal tray with PerfectClean	●/●	●/●	●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	●/–/–	–/–/●	–/–/●
Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible	●/–/–	–/–/●	–/–/●

¹⁾ Measured in accordance with EN 50304.

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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



Single ovens



Model number	H 6560 BP
Design	
Display	SensorTronic
Retractable dials/Clear text/Symbols	-/●/-
Gourmet advantages	
Precise temperature regulation from 50 – 250°C	-
Electronic temperature regulation from 30 – 300°C	●
Wireless food probe/Food probe with cable	-/●
Crisp function	●
Functions	
Fan plus/Conventional heat/Grill/Fan grill	●/●/●/●
Intensive bake/Bottom heat/Defrost/Gentle bake	●/●/●/●
Moisture plus/Auto roast	●/●
Automatic programmes/Sabbath mode	●/●
Top heat/Economy grill	●/●
Convenience features	
Manual/Auto/Time controlled steam injection	●/●/●
Clock display/Date display	●/●
Minute minder/Clock buffer in h	●/200
Start-Stop programming/Auto switch-off	●/●
Actual temperature display/Recommended temperatures	●/●
User programmes/Programmable settings	20/●
Oven door	
CleanGlass oven door	●
Oven cavity	
Oven capacity in l	76
Number of shelf levels/Shelf levels embossed on oven trim	5/●
Number of halogen lights	2
Easy maintenance	
Stainless steel front with CleanSteel finish	●
PerfectClean oven cavity with catalytic back panel, side panels and roof liner	-
Pyrolytic cleaning programme	●
Hinged grill element	●
Efficiency and sustainability	
Energy efficiency class ¹⁾	A
Auto residual heat utilisation/Rapid heat-up	●/●
Safety	
Appliance cooling system/Cool front	●/●
Safety switch-off/System lock	●/●
Technical data	
Niche dimensions in mm (in a base unit) (W x H x D) ²⁾	560 – 568 x 600 x 550
Total connected load in kW/Voltage V/Fuse rating A	3.7/230/20
Accessories supplied	
Baking tray/Universal tray with PerfectClean	●/●
Combi rack with PerfectClean/without PerfectClean/Pyrolytic compatible	-/-/●
Side runners with PerfectClean/without PerfectClean/Pyrolytic compatible	-/-/●

¹⁾ Measured in accordance with EN 50304.

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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





Miele ContourLine microwave combination ovens

Two cooking functions on the smallest of footprints





The microwave combination oven combines the benefits of two powerful appliances into one, and fits into a 45 cm high niche: it is a fully-fledged oven with various oven functions including Fan plus, and a powerful microwave.

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 make time savings of up to 30% (compared to cooking without microwave power), depending on the dish.



Exclusive features for gourmet results

Microwave combination oven highlights*



Combination of cooking modes

Versatile and time-saving: by combining microwave energy with conventional heating methods you can make time savings of up to 30% compared to cooking without microwave power.



Quick microwave

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



Automatic programmes

Conjuring up delicious dishes with ease: bread, cakes or meat - fully automatic food preparation.



Food probe

Stress-free menu planning: precise temperature controlled cooking with the time remaining for the programme to run easily viewed in the display; supervising the process is no longer necessary.



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





**Exclusive
to Miele**

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

The cabinet of microwave combination ovens is made from stainless-steel with a linen-weave texture and PerfectClean finish. This surface is less susceptible to scratches and is considerably easier to keep clean than a conventional stainless-steel cabinet. The PerfectClean finish has excellent non-stick properties making it hard for soiling to stick to the oven interior during cooking.

The perfect programme for every recipe

Miele programmes for cooking, baking and roasting*



Fan plus

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



Conventional heat

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



Intensive bake

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



Auto roast

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



Fan grill

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



Gentle bake

Perfect results: the combination of different heating elements ensures excellent oven bakes, gratins and lasagne.



Top heat

Perfect finish: for a perfect topping on gratins and bakes and when 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

For those who lead a busy life: heats the oven up quickly and can be used for cooking some foods in a hurry.



Automatic programmes

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



Special applications

For the more unusual: Miele offer a variety of special programmes such as drying fruit for greater convenience.



User programmes

For 20 favourite dishes: select oven function, temperature and programme duration and save them for repeated use.



Microwave plus Fan plus

Baking and roasting at the double: 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, crisp on the outside: meat is seared at a high temperature, cooking then continues using microwave power.

Microwave combination ovens



Model number	H 6100 BM	H 6300 BM	H 6500 BM
Design			
Display	EasyControl	DirectControl	SensorTronic
Retractable dials/Clear text/Symbols	●/●/●	●/●/●	-/●/-
Gourmet advantages			
Electronic temperature regulation from 30 to 250°C	●	●	●
Electronically controlled microwave power	●	●	●
Microwave power levels: 80, 150, 300, 450, 600, 850 and 1000 W	●	●	●
Functions			
Fan plus/Fan grill/Auto roast	●/●/●	●/●/●	●/●/●
Gentle bake/Defrost/Low temperature cooking	●/●/-	●/●/-	●/●/●
Grill/Number of grill settings	●/1	●/3	●/3
Intensive bake/Conventional heat/Bottom heat	-/-/-	-/-/-	●/●/●
Microwave solo	●	●	●
Microwave with Grill and Fan grill	-	●	●
Microwave with Fan plus	●	●	●
Microwave with Auto roast	●	●	●
Automatic programmes/Sabbath mode	-/-	●/-	●/●
Wireless food probe/Food probe with cable	-/-	-/-	-/●
Special applications	-	●	●
Convenience features			
Popcorn function	●	●	●
Clock display/Date display/Minute minder	●/-/●	●/●/●	●/●/●
Start-Stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperatures	●/●	●/●	●/●
Quick start for Microwave solo	●	●	●
User programmes/Individual settings	-/●	20/●	20/●
Recommended microwave power level for each function	●	●	●
Oven door			
CleanGlass oven door/Door contact switch	●/●	●/●	●/●
Drop down door/Side hinged door	●/-	●/-	●/-
Oven cavity			
Oven capacity in l/Shelf levels embossed on oven trim	43/-	43/-	43/-
Number of halogen lights: in roof of oven/side of oven	1/-	1/-	1/-
Easy maintenance			
Stainless steel front with CleanSteel finish	●	●	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●	●/●	●/●
Hinged grill element	●	●	●
Safety			
Appliance cooling system and cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Rapid heat-up	●	●	●
Accessories supplied			
Number of glass trays/Combi racks	1/1	1/1	1/1
Boiling rod	1	1	1
Technical data			
Total connected load in kW/Voltage V/Fuse rating A	2.2/230/13	2.2/230/13	3.3/230/20
Niche dimensions (in a tall unit) in mm (W x H x D)*	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Stainless steel/CleanSteel	●	●	●

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

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





Miele ContourLine steam ovens

Cooking with steam for healthy living



Models

Built-in steam ovens

Thanks to its compact size, a Miele steam oven can easily be integrated into your kitchen design. At 60 cm wide a Miele built-in steam oven will fit a standard housing unit niche, allowing you to choose the perfect location for yours.

Freestanding steam oven

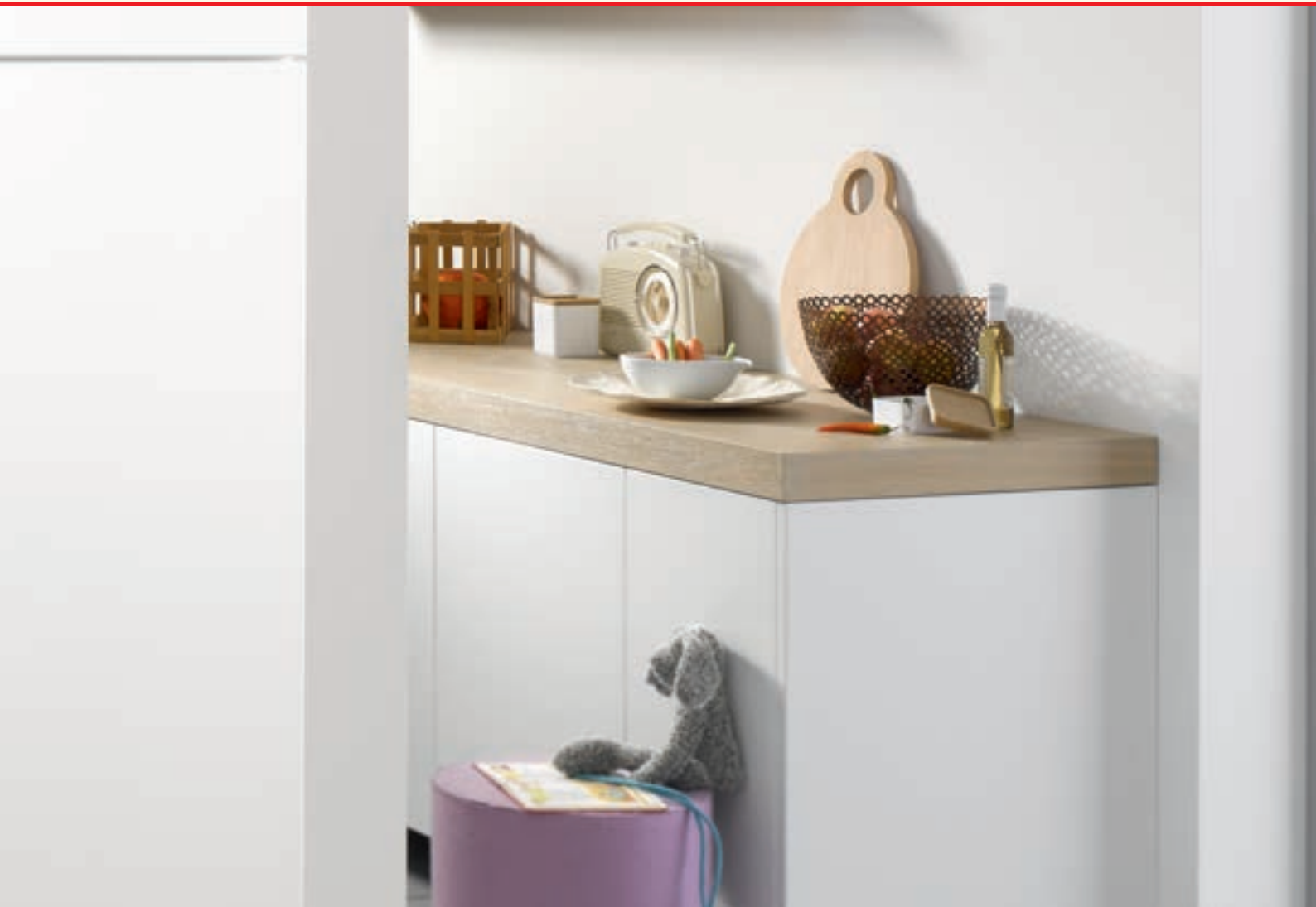
If there is not enough space for another built-in appliance in your kitchen, you do not have to forego the benefits of a steam oven. The Miele freestanding steam oven sits perfectly on the kitchen worktop. Just like the built-in steam oven, this appliance guarantees user convenience and a wide range of applications.

Designs



Steam ovens

Miele steam ovens offer a temperature range of 40 – 100°C which is ideal for vegetables, fish, side dishes, desserts and much more.

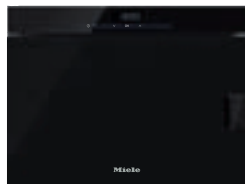


Niche dimensions

Miele's ContourLine steam ovens are designed for installation in a kitchen tall or highboard unit in a standard 45 cm high niche.



Classic
60 cm wide, 45 cm high



Freestanding
50 cm wide, 37 cm high

External steam generation

In contrast to other manufacturers' systems, the steam generator in all Miele steam ovens is situated outside the cabinet. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, quantity-independent cooking times as well as rapid heating-up. And because limescale cannot build up in the oven cabinet, cleaning is quick and easy.



MultiSteam

External steam generation with 8 steam inlet ports for large cabinets.



MonoSteam

External steam generation with one steam inlet port for small cabinets.

Exclusive features for gourmet results

Steam 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 make starters, soup, fish, meat, vegetables, side-dishes or puddings on their own or together as part of a complete meal in one process. Individual preferences – firm or tender, moist or dry – can also be catered for in a Miele steam oven. Miele's MultiSteam technology with external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.





Exclusive to Miele **Large cabinet with plenty of space**

Using the entire depth: it is easy to cook large quantities of fish, vegetables and meat simultaneously and enjoy each one without the transfer of flavour.



Menu cooking

A complete menu: by carefully timing when food goes into the oven you can have a whole meal ready at the same time.



Simple cleaning

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



Automatic programmes

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



Exclusive to Miele **Keeping warm function**
From oven to table: food is automatically kept at serving temperature for 15 minutes after the programme has finished.

* Features vary depending on model

The perfect programme for every recipe

Miele steam ovens - a wide range of applications

Bottling and more

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



Vegetables

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



Fish/seafood

Good for body and soul: fish cooked in the steam oven is cooked to perfection and retains its own unique 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 temptations: the steam oven can be used to make all kinds of delicious desserts.



Cooking eggs

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



Making yoghurt

Always fresh, always delicious: yoghurt 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.



Soups

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



Blanching

Perfect retention of quality: the steam oven is perfect for blanching fruit and vegetables ready for freezing or bottling.

The perfect programme for every recipe

Miele steam ovens - a wide range of applications



Reheating

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



Defrosting

Gentle on food: frozen food is gently defrosted 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 for up to 15 minutes after the programme has ended.



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.



Skinning tomatoes, etc.

Tomatoes, nectarines, almonds, etc. and much more are skinned in just 1 - 4 minutes in the steam oven.



Sterilising

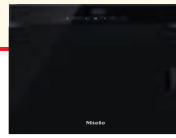
Perfect for bottling: jars are perfectly sterilised for making jam, etc.



Bottling

No need to keep checking: the steam oven is perfect for preserving fruit and vegetables.

Steam ovens



Model number	DG 6010	DG 6100	DG 6300
Type of appliance			
Freestanding steam oven	●	–	–
Built-in steam oven	–	●	●
Design			
Display	EasySensor	EasySensor	DirectControl
Retractable dials	–	–	●
Gourmet advantages			
Precise temperature regulation from 40 – 100°C	●	●	●
Menu cooking with no transfer of flavour between different foods	●	●	●
Automatic programmes with programmable level of doneness	–	●	●
Keeping warm function	–	–	●
Functions			
Automatic programmes	–	● (veg)	●
Steam cooking	●	●	●
Defrosting	● ¹⁾	● ¹⁾	●
Reheating	● ¹⁾	● ¹⁾	●
Convenience features			
Steam cooking on up to 3 levels	●	●	●
Steam reduction at end of programme	–	●	●
Clock display/Date display/Minute minder	–/–/–	–/–/–	●/–/●
Start-Stop programming	–	–	–
Actual temperature display/Recommended temperatures	●/–	●/–	●/●
User programmes/Programmable settings	–/●	–/●	20/●
Appliance door			
CleanGlass door/ClearView door	–/–	●/●	●/●
Door hinging	left	below	below
Oven cavity			
Oven cavity volume in l	24	38	38
Number of shelf levels	4	4	4
Usable surface area on each level	1/2GN	1/3GN+1/2GN	1/3GN+1/2GN
MultiSteam module/MultiSteam module with LED lighting	–/–	●/–	–/●
Easy maintenance			
Stainless steel front with CleanSteel finish	–	●	●
External steam generator	●	●	●
Floor heater for condensate reduction	●	●	●
Automatic descaling programme	●	●	●
Steam technology and water supply			
MultiSteam/MonoSteam	–/●	●/–	●/–
Water container max. capacity in litres/duration in mins	1.2/120	2.0/90	2.0/90
Water container with steam generator/Fresh water container	●/–	–/●	–/●
Safety			
Appliance cooling system and Cool front	●	●	●
Safety switch-off/System lock	●/–	●/–	●/●
Door contact switch	●	●	●
Technical data			
Niche dimensions (in a tall unit) in mm (W x H) ²⁾	–	560 – 568 x 448 – 452 x 550	560 – 568 x 448 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	2.3/230/13	3.6/230/20	3.6/230/20
Accessories supplied			
Perforated stainless steel containers/ Solid stainless steel containers	2/–	3/–	3/–
Rack/Condensate tray	–/1	1/1	1/1
Cookery book	●	●	●

¹⁾ Available by setting temperature and duration

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

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





Miele ContourLine steam combination ovens

Combining steam and conventional cooking for healthy living



Designs

Miele offer two ContourLine steam combination ovens. Whichever model you choose, you can look forward to delicious, healthy food.

Designed for installation in a standard 45 x 60 cm housing unit niche in a tall unit, a steam combination oven is the ideal partner for a conventional Miele oven. In combination with a Miele 14 cm high Warming drawer, it fits perfectly into a 60 x 60 cm niche.

Detailed information about Miele food and crockery warming drawers is available in the separate chapter on drawers.



Steam combination oven

Miele's ContourLine steam combination oven offers all the functions of a 'steam only' oven along with Fan plus. By combining both moisture and dry heat, perfect roasting and baking results can be achieved.



XL steam combination oven

Miele's ContourLine XL steam combination oven offers all the functions of a 'steam only' oven. It also features conventional oven operating modes and a food probe for precise temperature controlled roasting. Having additional combination options with moisture and a very large cabinet, this steam combination oven is a true all-rounder.



External steam generation

In contrast to other manufacturers' systems, the steam generator is situated outside the cabinet in all Miele steam ovens. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, quantity-independent cooking durations as well as rapid heating-up and cooking. And because limescale cannot build up in the oven cabinet, cleaning is quick and easy.



Exclusive to Miele **MultiSteam**
External steam generation with 6 steam inlet ports for large cabinets.



MonoSteam
External steam generation with 1 steam inlet port for small cabinets.

Exclusive features for gourmet results

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 make starters, soup, fish, meat, vegetables, side dishes or puddings on their own 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 combination oven. Thanks to Miele's MultiSteam technology with external steam generation perfect results are ensured. 6 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.





Exclusive to Miele Fully fledged steam oven, conventional oven and steam combination oven

3 in 1: achieving perfect cooking, roasting and baking results with unlimited combination options.



XL cabinet

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



Exclusive to Miele Motorised lift-up fascia panel

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



Combination cooking

Crispy on the outside, succulent on the inside: the combination of moisture and hot air gives excellent baking and roasting results.



Exclusive to Miele Food probe

No supervision necessary: precise temperature controlled cooking with a countdown display lets you know when the food is ready.

*Features vary depending on model

The right setting for every recipe

Miele steam combination ovens

One appliance, lots of uses

The steam combination oven really proves its worth with a wide range of programmes and additional uses. In addition to being a fully fledged conventional oven, it is also useful for blanching food before freezing and for bottling and ideal for gently defrosting frozen food. And when reheating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Combination cooking/Fan plus

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

Combination cooking/Conventional heat

Perfect from above and below: ideal for baking bread.



Combination cooking/Grill

Particularly crispy and succulent: ideal for cooking fish and meat with a high fat content.

Steam cooking

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



Fan plus

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



Conventional heat

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



Full grill

Versatile: for grilling steak, sausages, kebabs, etc.



Economy grill

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



Intensive bake

The perfect base, delicious toppings: pizza, quiche or fresh fruit flans - crispy base, moist on top.



Top heat

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



Bottom heat

Just how you want it: for cooking food in a bain marie or for browning from underneath.



Fan grill

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



Cake plus

Immer besser: special baking programme, developed for choux pastry and light cake mixtures.



Special applications

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

Steam combination ovens

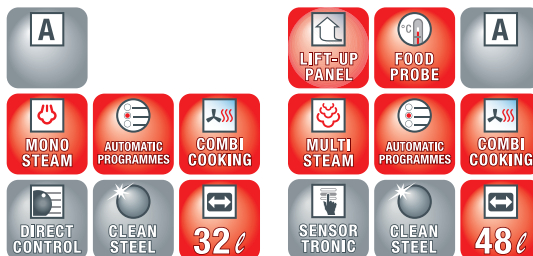


Model number	DGC 6300	DGC 6500 XL
Type of appliance		
Display	DirectControl	SensorTronic
Retractable dials	●	-
Gourmet advantages		
Electronic temperature regulation in oven mode from 30 – 225°C	●	●
Electronic temperature regulation in steam mode from 40 – 100°C	●	●
Oxygen sensor	●	●
Menu cooking with no transfer of flavours between different foods	●	●
Wireless food probe/Food probe with cable	-/-	-/●
Functions		
Automatic programmes	●	●
Combi cooking/Steam cooking	●/●	●/●
Full grill/Economy grill/Fan grill	-/-/-	●/●/●
Fan plus/Intensive bake/Cake plus	●/-/-	●/●/●
Conventional heat/Top heat/Bottom heat	-/-/-	●/●/●
Convenience features		
Motorised lift-up control panel	-	●
Automatic menu cooking	-	●
User programmes/Programmable settings	20/●	25/●
Start-Stop programming	●	●
Clock display/Date display/Minute minder	●/●/●	●/-/●
Actual temperature display/Recommended temperatures	●/●	●/●
Appliance door		
CleanGlass door/Clear view door	●/●	●/●
Oven cavity		
Oven cavity volume in l	32	48
Removable side runners with PerfectClean finish	●	●
Number of halogen lights	1	1
Easy maintenance		
Stainless steel front with CleanSteel finish	●	●
Stainless steel oven cavity with PerfectClean/Linen finish	●/●	●/●
External steam generator	●	●
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	●/●/-/●	●/●/●/●
Steam technology and water supply		
MultiSteam/MonoSteam	-/●	●/-
Water container with steam generator/Fresh water container	●/-	-/●
Condensate container behind motorised lift-up door	-	●
Mains water connection/Mains drainage connection	-/-	-/-
Efficiency and sustainability		
Energy efficiency class ¹⁾	A	A
Low energy lighting/Rapid heat-up	●/-	●/●
Safety		
Appliance cooling system and Cool front	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions (in a tall unit) in mm (W x H x D) ²⁾	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 555
Total connected load in kW/Voltage in V/Fuse rating in A	3.4/230/20	3.4/230/20
Accessories supplied		
Universal tray with PerfectClean/Combi rack with PerfectClean	-/-	1/1
Perforated stainless steel containers/ Solid stainless steel containers/Condensate tray	2/-/1	1/1/-
Stainless steel baking tray/Rack	●/●	-/-
Cookery book	●	●

¹⁾ Measured in accordance with EN 50304.

²⁾ Please refer to the building-in diagrams for niche dimensions for building in with different appliances and units.

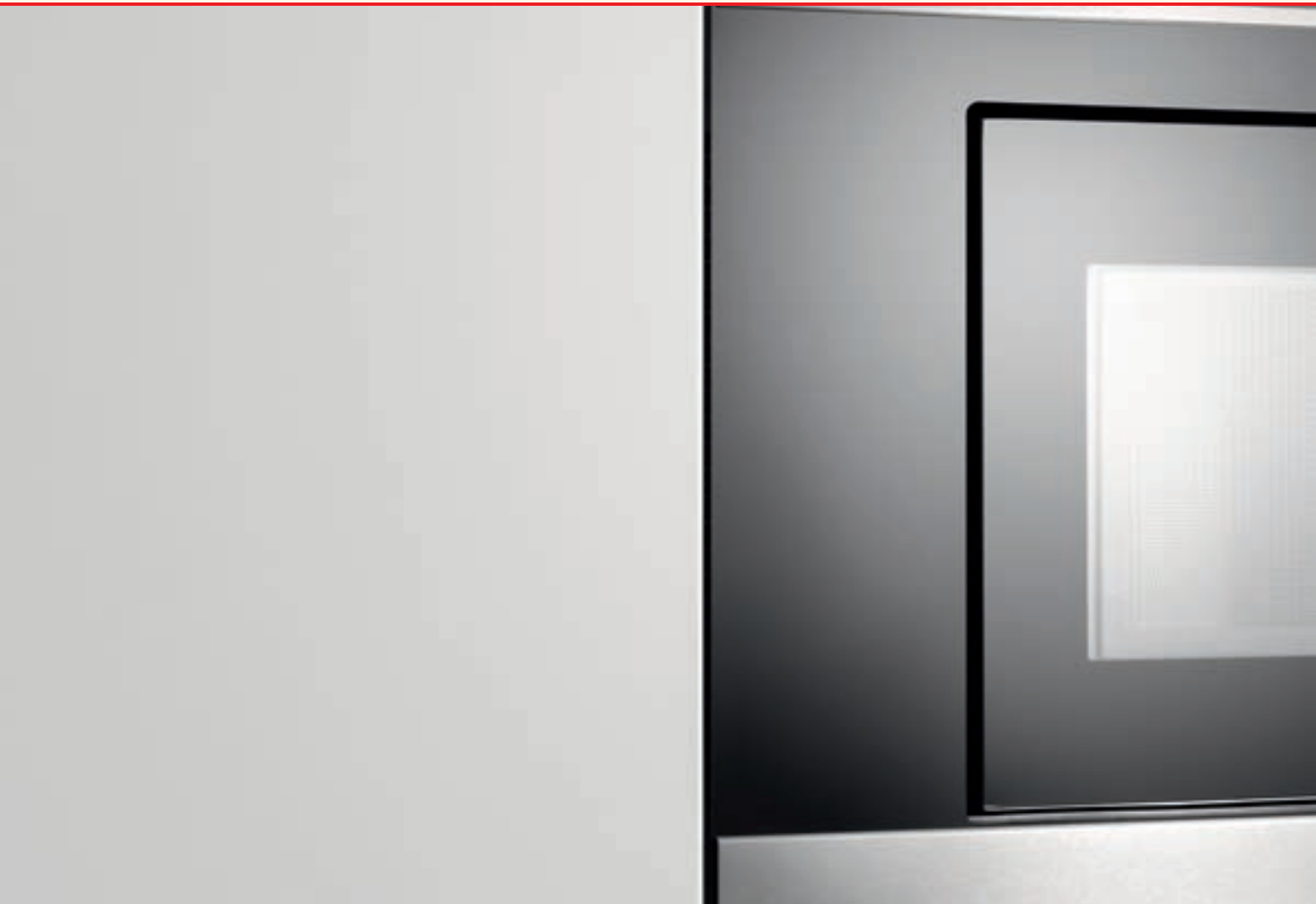
N.B. Appliances must be installed in accordance with IEE regulations by a competent person.





Miele ContourLine microwave ovens

Perfect kitchen integration



Models

Miele built-in SideControl appliances

Miele ContourLine microwave ovens have a 17 litre cabinet, controls positioned on the side and a side-hinged door. They can be combined with other Miele built-in appliances in a vertical run or installed on their own.

Freestanding

No niche space for a built-in microwave oven? Then Miele's freestanding microwave oven is the right appliance for you. Featuring a 26 litre cabinet and a 32 cm turntable, this appliance can be simply placed on the kitchen worktop.

Niche dimensions



M 6022 SC 50 cm wide, 35 cm high
M 6032 SC 60 cm wide, 35 cm high



Range

Miele's built-in ContourLine microwave ovens are available for installation in a 50 or 60 cm wide niche in a tall unit or a wall unit.



17 l cabinet

Operating modes

Anyone who thinks that microwave ovens are only for heating up and defrosting food is in for a culinary awakening; you will be amazed by the broad range of options available with Miele microwave ovens from solo microwave power to automatic programmes and grilling.



Freestanding oven



Microwave oven with integrated grill

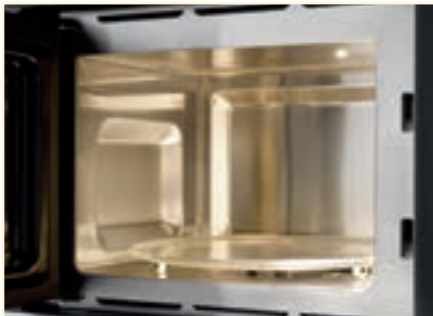
Miele highlights for perfect results

Microwave oven highlights*



28 cm turntable

The 28 cm diameter turntable is big enough for cooking a wide variety of food and drink on a large plate or cooking container or in several smaller items such as mugs and small plates at the same time. And because the turntable is constantly rotating the food cooks evenly all the way through.



LED lighting

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



Quartz grill

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



Automatic programmes

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



Keeping warm function

At the end of the programme: food is kept at serving temperature for up to 15 minutes.



Memory function

Clever: programmes consisting of up to 3 stages can be started and cooked in a single process.

*Features vary depending on model

Microwave ovens



Model number	M 6012	M 6022 SC	M 6032 SC
Type of appliance			
Freestanding microwave oven/Built-in microwave oven	●/–	–/●	–/●
Design			
TopControl/SideControl	–/●	–/●	–/●
Gourmet advantages			
Electronically controlled microwave power	●	●	●
Number of power levels	7 (80 – 900 W)	6 (80 – 800 W)	6 (80 – 800 W)
Grill element	800 W	800 W	800 W
Keeping warm function	●	●	●
Quartz grill	●	●	●
Functions			
Automatic programmes	17	17	17
Microwave solo	●	●	●
Grill element	●	●	●
Microwave/Grill combination mode	●	●	●
Convenience features			
Popcorn function	–	–	–
Clock display	●	●	●
Minute minder/Automatic switch off	●/●	●/●	●/●
Quick start function	●	●	●
Memory function	●	●	●
Programmable settings	●	●	●
Oven cavity			
Oven capacity in litres	26	17	17
LED oven lighting	●	●	●
Oven cavity height in cm	20.7	20.2	20.2
Turntable diameter in cm	32.5	27.2	27.2
Appliance door			
Door contact switch	●	●	●
Door button	●	●	●
Door hinging	left	left	left
Easy maintenance			
Stainless steel front with CleanSteel finish	–	●	●
Efficiency and sustainability			
Night dimming	●	●	●
Technical data			
System lock	●	●	●
Safety switch off	●	●	●
"Door" warning	●	●	●
Technical data			
Niche dimensions in mm (in a wall unit) (W x H x D)*	–	462 – 468 x 350–352 x ≥ 310	562 – 568 x 350 – 352 x ≥ 310
Ventilation independent of housing unit	●	●	●
Total connected load in kW/Voltage in V/Fuse rating in A	2.17/220 – 240/13	2.17/220 – 240/13	2.17/220 – 240/13
Accessories supplied			
Plate cover	●	●	●
Boiling rod	●	●	●
Grilling rack	●	●	●
Gourmet plate	●	●	●

* 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.





Miele built-in warming drawers

The perfect temperature for crockery and food



Designs

Miele offers a choice of built-in drawers to suit various installation situations and niche sizes.



Crockery warming drawer **10 cm high**

Convenient storage of cups, plates and serving crockery in a heated drawer. A crockery warming drawer is the ideal partner for a Miele steam oven or coffee machine.



Food warming drawer **14 cm or 29 cm high**

Alongside the benefits of a crockery warming drawer, the large food warming drawer also offers the options of keeping cooked food at serving temperature or, with the low-temperature function, can be used to cook meat and other food gently and perfectly.



Range

The compact drawer - 10 cm high, 60 cm wide

The 10 cm high crockery drawer from Miele is the perfect combination for installing in a 45 cm high niche with a 35 cm high compact appliance such as a Miele coffee machine or steam oven.



The classic drawer - 14 cm high, 60 cm wide

14 cm high warming drawers can be combined perfectly with a 45 cm high compact appliance such as a Miele coffee machine, steam oven, steam combination oven or microwave combination oven in a 60 cm niche. These drawers are offered with a choice of front to suit different kitchen designs.

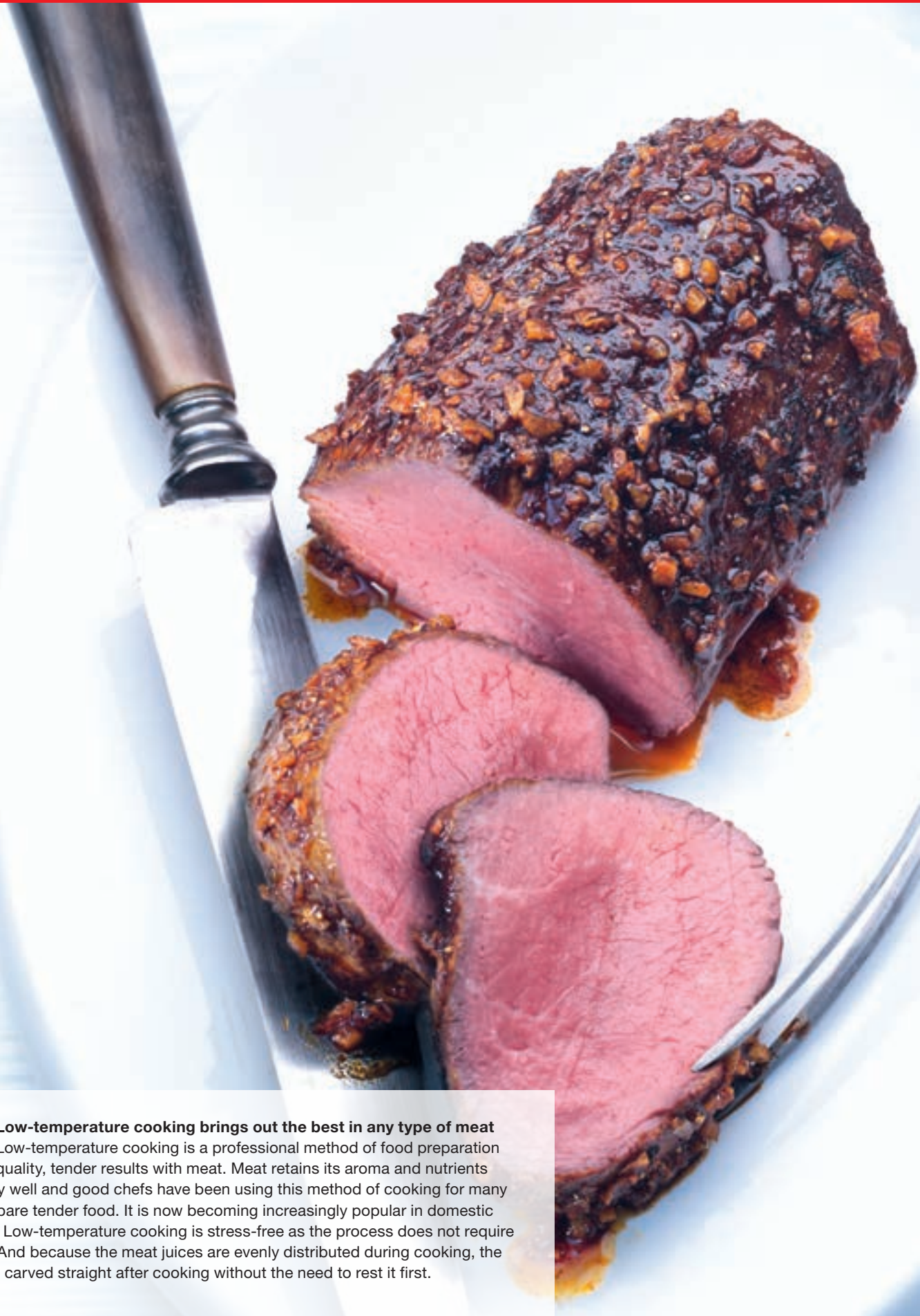


The extra-large drawer - 29 cm high, 60 cm wide

The 29 cm high built-in food warming drawer is the largest drawer from Miele. In combination with a conventional 60 cm high oven, it teams up perfectly in an 88 cm niche.

Exclusive features for gourmet results

Miele built-in warming drawer highlights*



**Exclusive
to Miele**

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

Low-temperature cooking is a professional method of food preparation giving high-quality, tender results with meat. Meat retains its aroma and nutrients exceptionally well and good chefs have been using this method of cooking for many years to prepare tender food. It is now becoming increasingly popular in domestic households. Low-temperature cooking is stress-free as the process does not require monitoring. And because the meat juices are evenly distributed during cooking, the meat can be carved straight after cooking without the need to rest it first.



4 operating modes

Multi-purpose use: for warming cups and glasses, plates and dishes, for keeping food at serving temperature or for using the low temperature function to cook your food.



Exclusive to Miele

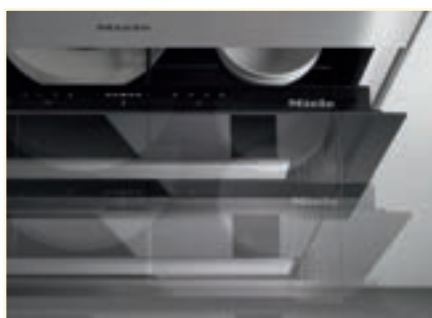
Touch controls

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



Timer

Heat when you need it: all built-in food warming drawers feature a 4-hour timer which switches the appliance off automatically.



Automatic self-closing feature

Gentle and quiet: a special buffer allows the warming drawer to close gently.



Fully telescopic runners

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

* Features vary depending on model

The right setting for every application

Miele built-in warming drawers

The perfect partner in your kitchen

Miele warming drawers can be used for a wide range of applications. Not only can crockery be pre-warmed and food kept at serving temperature inside the drawers, the food warming drawer can also be used as a cooking appliance. Miele drawers with the low-temperature function are perfect for stress-free cooking of meat and other food. Perhaps an unusual feature on warming drawers? This function maintains a low temperature for a long time to gently cook the food.

Low-temperature cooking



Veal and beef

Low temperature cooking brings out the strong aromatic flavours of these types of meat, and guarantees tender results.



Lamb and poultry

Low-temperature cooking guarantees succulent and tender results with lamb and poultry.



Fish

Fish is important for your well-being and can also be cooked in a Miele food warming drawer.



Desserts

Sweet temptations for dessert: low temperature cooking is perfect for meringue



Side dishes

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



Breakfast cereals

Porridge is cooked very effectively in a food warming drawer.

Other uses



Melting chocolate

Chocolate can be melted to the exact temperature for cakes in the warming drawer.



Proving yeast dough

Yeast dough for bread rises perfectly in a warming drawer.



Making yoghurt

Even yoghurt is a breeze to make in the Miele warming drawer.



Cooking rice

Perfect for all sorts of rice, but especially good for rice puddings.



Dissolving gelatine



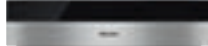
Panna cotta made to perfection with gelatine.



Defrosting

Gentle defrosting guaranteed - without loss of quality.

Warming drawers

			
Model number	EGW 6210	ESW 6214	ESW 6114
Type of appliance			
Crockery warming drawer	●	●	●
Food warming drawer	-	●	●
Design			
Broad/narrow lower trim	Not applicable	-/●	●/-
Glass control panel with sensor switches	-	●	●
Control panel with symbols	-	●	●
Handleless drawer	●	●	●
Gourmet advantages			
Pre-heated crockery	●	●	●
Keeping food warm	-	●	●
Low temperature cooking with fan heat for perfect results	-	●	●
Temperature regulation from 30°C to 50°C	●	-	-
Freely adjustable temperature control	●	-	-
Precise electronic temperature regulation from 40°C to 85°C	-	●	●
Operating modes			
Cup warming	-	●	●
Plate warming	-	●	●
Food warming	-	●	●
Low temperature cooking	-	●	●
Convenience features			
Fully telescopic drawer for easy loading and unloading	●	●	●
Push-to-Open mechanism	●	●	●
Self-closing with soft close mechanism	●	●	●
Programmable timer	-	●	●
Capacity	56 espresso or 25 cappuccino cups	Place settings for 6 persons	Place settings for 6 persons
Easy maintenance			
Stainless Steel front with CleanSteel finish	-	-	-
Glass front with CleanSteel trim	●	●	●
Flush touch display/On-off switch and temperature dial	-/●	●/-	●/-
Appliance networking			
Connection to coffee machine (optional kit required)	-	●	●
Safety			
Cool front	●	●	●
Safety switch-off	●	●	●
Technical data			
Appliance height in cm*	10	14	14
Total connected load in kW/Voltage in V/Fuse rating in A	0.15/230/13	0.7/230/13	0.7/230/13
Standard accessories			
Anti-slip mat	●	●	●
SousChef cook book	-	●	●
Rack to increase useable loading area	-	-	-

* 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 number	ESW 6129 SousChef
Type of appliance	
Crockery warming drawer	●
Food warming drawer	●
Design	
Broad/narrow lower trim	Not applicable
Glass control panel with sensor switches	●
Control panel with symbols	●
Handleless drawer	–
Gourmet advantages	
Pre-heated crockery	●
Keeping food warm	●
Low temperature cooking with fan heat for perfect results	●
Temperature regulation from 30°C to 50°C	–
Freely adjustable temperature control	–
Precise electronic temperature regulation from 40°C to 85°C	●
Operating modes	
Cup warming	●
Plate warming	●
Food warming	●
Low temperature cooking	●
Convenience features	
Fully telescopic drawer for easy loading and unloading	●
Push-to-Open mechanism	–
Self-closing with soft close mechanism	●
Programmable timer	●
Capacity	Place settings for 12 persons
Easy maintenance	
Stainless Steel front with CleanSteel finish	●
Glass front with CleanSteel trim	–
Flush touch display/On-off switch and temperature dial	●/–
Appliance networking	
Connection to coffee machine (optional kit required)	●
Safety	
Cool front	●
Safety switch-off	●
Technical data	
Appliance height in cm*	29
Total connected load in kW/Voltage in V/Fuse rating in A	0.7/230/13
Standard accessories	
Anti-slip mat	●
SousChef cook book	●
Rack to increase useable loading area	●

* 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.

SousChef

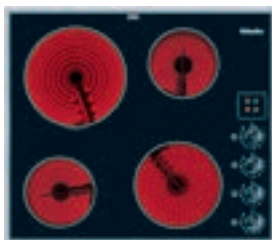


Miele electric and induction hobs

The focal point in the kitchen



Design



Hobs with onset controls

Models



Induction hobs



Conventional electric hobs



Hobs with sensor controls



Range



60 cm wide hobs
4 cooking zones.



75 cm wide hobs
4 to 6 cooking zones.



90 cm wide hobs 4 to 5 cooking zones.

Frame designs



Ceramic glass with all-round stainless-steel frame



Ceramic glass for flush-fit installation



Ceramic glass with bevelled edges

Miele controls make cooking easy

Intuitive controls on Miele hobs

Control types



EasyControl Plus



DirectSelection



**Exclusive
to Miele**

DirectSelection Plus



Dial controls





Versatile cooking zones



Dual-circuit zone

Concentrated power



Exclusive to Miele ExtraSpeed



Casserole zone



Exclusive to Miele WaterBoost



Exclusive to Miele PowerFlex



TwinBooster

Exclusive features for gourmet results

Miele electric and induction hob highlights*



DirectSelection

So convenient: fast power output selection via a single, centrally located numerical keypad.



Exclusive to Miele Con@ctivity

Innovative convenience: the cooker hood reacts automatically to settings on the hob.



Exclusive to Miele PowerFlex induction

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 to enjoy with your family and friends.



Timer

Perfect timing: this feature allows the user to, for example, set the minute minder.

* Features vary depending on model

** Compared with a 15 year old Miele electric hob



**Exclusive
to Miele**

DirectSelection Plus

This feature allows you to select power settings and times quickly and intuitively. Each cooking zone has its own back-lit numerical sensors which are not visible when the hob is switched off, for a discreet and elegant appearance.



Induction hobs



Model number	KM 6115	KM 6325	KM 6321
Heating			
Type of heating	Induction	Induction with PowerFlex	Induction with WaterBoost
Type of appliance			
Hob with onset controls	EasyControl plus	Dial controls	DirectSelection
Design			
Stainless steel frame Flat/Raised	●/-	-/-	-/●
Stainless steel trim front and back	-	●	-
Bevelled edges/Flush fit	-/-	-/-	-/-
Cooking zones			
Number of cooking zones	4	4	4
PowerFlex zones (unlinked)			
No. of zones/diameter in mm	-/-	2/150 – 230	-/-
Power level in kW/Booster/TwinBooster	-/-/-	2.1/3.0/3.65	-/-/-
Cooking zone			
Position/Type/Diameter in mm/No. of pans using FlexTouch	Front left/Vario/160 – 230/-	Left/Linked PowerFlex zones/ 230 x 390/-	Front left/WaterBoost/ 100 – 230/-
Power level in kW/Booster/TwinBooster	2.3 /3.0/3.7	3.4 /4.8/7.3	2.3/3.2/5.0
Cooking zone			
Position/Type/Diameter in mm	Rear left/Vario/100 – 160	Rear right/Vario/140 – 200	Rear left/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.4/2.2/-	1.85 /3.0/-	1.4/2.2/-
Cooking zone			
Position/Type/Diameter in mm	Rear right/Vario/140 – 200	Front right/Vario/100 – 160	Rear right/Vario/140 – 200
Power level in kW/Booster/TwinBooster	1.85/3.0/-	1.4/2.2/-	1.85/3.0/-
Cooking zone			
Position/Type/Diameter in mm	Front right/Vario/140 – 200	-/-/-	Front right/Vario/140 – 200
Power level in kW/Booster/TwinBooster	1.85/3.0/-	-/-/-	1.85/3.0/-
Convenience features			
Touch display/Sensor controls/Dial controls	-/●/-	-/-/●	-/●/-
Pan and pan size recognition	●	●	●
Extended zones	-	●	-
Stop&Go function/Keeping warm function	-/●	-/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	-/-/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	-	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	-	-	-
Appliance networking			
Automatic operation with Con@ctivity (optional)	-	-	●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	●/●	-/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	-/●	-/●	-/●
Technical data			
Appliance dimensions in mm (W x D) ¹⁾	574 x 504	620 x 522	626 x 526
Total connected load in kW/Voltage in V/Fuse rating in A	7.4/230/30	7.3/230/30	7.4/230/30
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●

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

²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

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





Model number	KM 6322	KM 6328	KM 6118
Heating			
Type of heating	Induction with PowerFlex	Induction with PowerFlex	Induction
Type of appliance			
Hob with onset controls	DirectSelection	DirectSelection plus	EasyControl plus
Design			
Stainless steel frame Flat/Raised	●/–	–/●	●/–
Stainless steel trim front and back	–	–	–
Bevelled edges/Flush fit	–/–	–/–	–/–
Cooking zones			
Number of cooking zones	4	4	4
PowerFlex zones (unlinked)			
No. of zones/diameter in mm	2/150 – 230	4/150 – 230	–/–
Power level in kW/Booster/TwinBooster	2.1/3.0/3.7	2.1/3.0/3.7	–/–/–
Cooking zone			
Position/Type/Diameter in mm/No. of pans using FlexTouch	Front left/Vario/140 – 200/–	Left/Linked PowerFlex zones/ 230 x 390/–	Front left/Vario/160 – 230/–
Power level in kW/Booster/TwinBooster	1.85/3.0/–	3.4/4.8/7.4	2.3/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm	Rear left/Vario/100 – 160	Right/Linked PowerFlex zones/ 230 x 390	Rear left/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.4/2.2/–	3.4/4.8/7.4	1.4/2.2/–
Cooking zone			
Position/Type/Diameter in mm	Right/Linked PowerFlex zones/ 230 x 390	–/–/–	Rear right/Vario/140 – 200
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	–/–/–	1.85/3.0/–
Cooking zone			
Position/Type/Diameter in mm	–/–/–	–/–/–	Front right/Vario/140 – 200
Power level in kW/Booster/TwinBooster	–/–/–	–/–/–	1.85/3.0/–
Convenience features			
Touch display/Sensor controls/Dial controls	–/●/–	–/●/–	–/●/–
Pan and pan size recognition	●	●	●
Extended zones	●	●	–
Stop&Go function/Keeping warm function	●/●	●/●	–/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	–	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	–	–	–
Appliance networking			
Automatic operation with Con@ctivity (optional)	●	–	–
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	●/●	–/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	–/●	–/●	–/●
Technical data			
Appliance dimensions in mm (W x D) ¹⁾	614 x 514	626 x 526	764 x 504
Total connected load in kW/Voltage in V/Fuse rating in A	7.4/230/30	7.4/230/30	7.4/230/30
Standard accessories			
Glass scraper/Connection cable	–/●	–/●	–/●



Induction hobs



Model number	KM 6363	KM 6357	KM 6358
Heating			
Type of heating	Induction with PowerFlex and WaterBoost	Induction with PowerFlex	Induction with PowerFlex
Type of appliance			
Hob with onset controls	Dial controls	DirectSelection plus	DirectSelection plus
Design			
Stainless steel frame Flat/Raised	-/●	-/●	-/-
Stainless steel trim front and back	-	-	-
Bevelled edges/Flush fit	-/-	-/-	-/● 2)
Cooking zones			
Number of cooking zones	4	4	4
PowerFlex zones (unlinked)			
No. of zones/diameter in mm	2/150 – 230	2/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	2.1/3.0/3.65	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm/No. of pans using FlexTouch	Front left/Vario/160 – 230/-	Front left/Vario/180 – 280/-	Front left/Vario/180 – 280/-
Power level in kW/Booster/TwinBooster	2.3/3.2/5.0	2.6/3.0/3.7	2.6/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm	Rear left/Vario/140 – 200	Rear left/Vario/100 – 160	Rear left/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.85/3.0/-	1.4/2.2/-	1.4/2.2/-
Cooking zone			
Position/Type/Diameter in mm	Right/Linked PowerFlex zones/230 x 390	Rear centre right/Linked PowerFlex zones/230 x 390	Rear centre right/Linked PowerFlex zones/230 x 390
Power level in kW/Booster/TwinBooster	3.4/4.8/7.3	3.4/4.8/7.4	3.4/4.8/7.4
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Convenience features			
Touch display/Sensor controls/Dial controls	-/-/●	-/●/-	-/●/-
Pan and pan size recognition	●	●	●
Extended zones	●	●	●
Stop&Go function/Keeping warm function	-/●	●/●	●/●
Minute minder/Timer/Auto heat-up	-/-/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	-	●	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	-	-	-
Appliance networking			
Automatic operation with Con@ctivity (optional)	-	●	●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	-/●	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	-/●	-/●	-/●
Technical data			
Appliance dimensions in mm (W x D) 1)	806 x 526	806 x 526	792 x 512
Total connected load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.4/230/30	7.4/230/30
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●

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

2) Suitable for installation in marble, granite, tiled or solid worktops only.

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





Model number	KM 6366	KM 6367	KM 6379
Heating			
Type of heating	Induction with PowerFlex	Induction with PowerFlex	Induction with PowerFlex
Type of appliance			
Hob with onset controls	DirectSelection plus	DirectSelection plus	DirectSelection plus
Design			
Stainless steel frame Flat/Raised	-/●	-/-	-/-
Stainless steel trim front and back	-	-	-
Bevelled edges/Flush fit	-/-	-/● 2)	●/-
Cooking zones			
Number of cooking zones	6	6	4
PowerFlex zones (unlinked)			
No. of zones/diameter in mm	6/150 – 230	6/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	2.1/3.0/3.7	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone			
Position/Type/Diameter in mm/No. of pans using FlexTouch	Left/Linked PowerFlex zones/ 230 x 390/-	Left/Linked PowerFlex zones/ 230 x 390/-	Front left/Vario/140 – 200/-
Power level in kW/Booster/TwinBooster	3.4/3.7/-	3.4/3.7/-	1.85/3.0/-
Cooking zone			
Position/Type/Diameter in mm	Centre/Linked PowerFlex zones/ 230 x 390	Centre/Linked PowerFlex zones/ 230 x 390	Rear centre/Linked PowerFlex zones/230 x 390
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	3.4/4.8/7.4	3.4/4.8/7.4
Cooking zone			
Position/Type/Diameter in mm	Right/Linked PowerFlex zones/ 230 x 390	Right/Linked PowerFlex zones/ 230 x 390	Front right/Vario/100 – 160
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	3.4/4.8/7.4	1.4/2.2/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Convenience features			
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-	-/●/-
Pan and pan size recognition	●	●	●
Extended zones	●	●	●
Stop&Go function/Keeping warm function	●/●	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	-	-	●
Indicators			
Residual heat indicators/Power level display	●/●	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	-	-	-
Appliance networking			
Automatic operation with Con@ctivity (optional)	-	-	●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	-/●	-/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indication	-/●	-/●	-/●
Technical data			
Appliance dimensions in mm (W x D) 1)	806 x 526	792 x 512	916 x 416
Total connected load in kW/Voltage in V/Fuse rating in A	11.1/230/30	11.1/230/30	7.4/230/30
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●



Induction hobs



Model number	KM 6386	KM 6387
Heating		
Type of heating	Induction with PowerFlex	Induction with PowerFlex
Type of appliance		
Hob with onset controls	DirectSelection plus	DirectSelection plus
Design		
Stainless steel frame Flat/Raised	-/●	-/-
Stainless steel trim front and back	-	-
Bevelled edges/Flush fit	-/-	-/● ²⁾
Cooking zones		
Number of cooking zones	5	5
PowerFlex zones (unlinked)		
No. of zones/diameter in mm	2/150 – 230	2/150 – 230
Power level in kW/Booster/TwinBooster	2.1/3.0/3.7	2.1/3.0/3.7
Cooking zone		
Position/Type/Diameter in mm/No. of pans using FlexTouch	Front left/Vario/140 – 200/-	Front left/Vario/140 – 200 /-
Power level in kW/Booster/TwinBooster	1.85/3.0/-	1.85/3.0/-
Cooking zone		
Position/Type/Diameter in mm	Rear left/Vario/100 – 160	Rear left/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.4/2.2/-	1.4/2.2/-
Cooking zone		
Position/Type/Diameter in mm	Rear centre/Vario/180 – 280	Rear centre/Vario/180 – 280
Power level in kW/Booster/TwinBooster	2.6/3.0/3.7	2.6/3.0/3.7
Cooking zone		
Position/Type/Diameter in mm	Right/Linked PowerFlex zones/ 230 x 390	Right/Linked PowerFlex zones/ 230 x 390
Power level in kW/Booster/TwinBooster	3.4/4.8/7.4	3.4/4.8/7.4
Convenience features		
Touch display/Sensor controls/Dial controls	-/●/-	-/●/-
Pan and pan size recognition	●	●
Extended zones	●	●
Stop&Go function/Keeping warm function	●/●	●/●
Minute minder/Timer/Auto heat-up	●/●/●	●/●/●
Programmable settings (e.g. buzzer tones)	●	●
Indicators		
Residual heat indicators/Power level display	●/●	●/●
Efficiency and sustainability		
Utilisation of residual heat	-	-
Appliance networking		
Automatic operation with Con@ctivity (optional)	●	●
Safety		
Safety switch-off	●	●
Safety lock/System lock	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Pan protection/Residual heat indication	-/●	-/●
Technical data		
Appliance dimensions in mm (W x D) ¹⁾	942 x 526	928 x 512
Total connected load in kW/Voltage in V/Fuse rating in A	11.1/230/30	11.1/230/30
Standard accessories		
Glass scraper/Connection cable	-/●	-/●

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

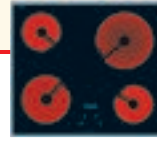
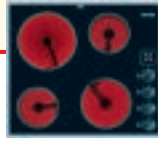
²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

³⁾ Please note that this appliance will need two power supplies.

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



Ceramic hobs



Model number	KM 520	KM 5600	KM 6204
Heating			
Type of heating	Electric - HiLight	Electric - HiLight	Electric - ExtraSpeed
Type of appliance			
Hob with onset controls	Onset dials	EasyControls	DirectSelection
Design			
Stainless steel frame Flat/Raised	●/-	●/-	●/-
Stainless steel trim front and back	-	-	-
Bevelled edges/Flush fit	-/-	-/-	-/-
Cooking zones			
Number of cooking zones	4	4	4
PowerFlex zones (unlinked)			
No. of zones/diameter in mm	-/-	-/-	-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm/No. of pans using FlexTouch	Front left/Single ring/145/-	Front left/Single ring/180/-	Front left/ExtraSpeed/120/210/-
Power level in kW/Booster/TwinBooster	1.2/-/-	1.8/-/-	1.2/2.9/-
Cooking zone			
Position/Type/Diameter in mm	Rear left/Single ring/210	Rear left/Single ring/145	Rear left/Single ring/145
Power level in kW/Booster/TwinBooster	2.3/-/-	1.2/-/-	1.2/-/-
Cooking zone			
Position/Type/Diameter in mm	Rear right/Single ring/145	Rear right/Single ring/210	Rear right/Extended zone/ 170 Ø, 265 wide
Power level in kW/Booster/TwinBooster	1.2/-/-	2.2/-/-	1.5/2.4/-
Cooking zone			
Position/Type/Diameter in mm	Front right/Single ring/180	Front right/Single ring/145	Front right/Single ring/145
Power level in kW/Booster/TwinBooster	1.8/-/-	1.2/-/-	1.2/-/-
Convenience features			
Touch display/Sensor controls/Dial controls	-/-/●	-/●/-	-/●/-
Pan and pan size recognition	-	-	-
Extended zones	-	-	●
Stop&Go function/Keeping warm function	-/-	-/-	●/-
Minute minder/Timer/Auto heat-up	-/-/-	-/-/●	●/●/●
Programmable settings (e.g. buzzer tones)	-	●	●
Indicators			
Residual heat indicators/Power level display	●/-	●/●	●/●
Efficiency and sustainability			
Utilisation of residual heat	●	●	●
Appliance networking			
Automatic operation with Con@ctivity (optional)	-	-	●
Safety			
Safety switch-off	●	●	●
Safety lock/System lock	-/-	●/●	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/-/●	●/-/●	●/-/●
Pan protection/Residual heat indication	-/●	-/●	●/●
Technical data			
Appliance dimensions in mm (W x D) ¹⁾	574 x 504	574 x 504	614 x 514
Total connected load in kW/Voltage in V/Fuse rating in A	6.5/230/30	6.4/230/30	7.7/230/30
Standard accessories			
Glass scraper/Connection cable	●/●	●/●	●/●

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

²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

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



Ceramic hobs



Model number	KM 5617
Heating	
Type of heating	Electric - HiLight
Type of appliance	
Hob with onset controls	EasyControls plus
Design	
Stainless steel frame Flat/Raised	●/-
Stainless steel trim front and back	-
Bevelled edges/Flush fit	-/-
Cooking zones	
Number of cooking zones	4
PowerFlex zones (unlinked)	
No. of zones/diameter in mm	-/-
Power level in kW/Booster/TwinBooster	-/-/-
Cooking zone	
Position/Type/Diameter in mm/No. of pans using FlexTouch	Front left/Vario/120/210/-
Power level in kW/Booster/TwinBooster	0.75/2.2/-
Cooking zone	
Position/Type/Diameter in mm	Rear left/Single ring/145
Power level in kW/Booster/TwinBooster	1.2/-
Cooking zone	
Position/Type/Diameter in mm	Rear right/Extended zone/ 170 Ø, 265 wide
Power level in kW/Booster/TwinBooster	1.5/2.4/-
Cooking zone	
Position/Type/Diameter in mm	Front right/Single ring/180
Power level in kW/Booster/TwinBooster	1.8/-/-
Convenience features	
Touch display/Sensor controls/Dial controls	-/●/-
Pan and pan size recognition	-
Extended zones	●
Stop&Go function/Keeping warm function	-/-
Minute minder/Timer/Auto heat-up	●/●/●
Programmable settings (e.g. buzzer tones)	●
Indicators	
Residual heat indicators/Power level display	●/●
Efficiency and sustainability	
Utilisation of residual heat	●
Appliance networking	
Automatic operation with Con@ctivity (optional)	-
Safety	
Safety switch-off	●
Safety lock/System lock	●/●
Fault indication/Integrated cooling fan/Overheating protection	●/-/●
Pan protection/Residual heat indication	-/●
Technical data	
Appliance dimensions in mm (W x D) ¹⁾	764 x 504
Total connected load in kW/Voltage in V/Fuse rating in A	7.6/230/30
Standard accessories	
Glass scraper/Connection cable	●/●





Miele gas hobs

A stunning centrepiece in your kitchen



Designs



Gas hobs

Miele gas hobs have onset controls and do not have to be installed above an oven. The space underneath the hob can be used, if wished, for drawers or cupboards, giving you more flexibility when planning your kitchen.

Models



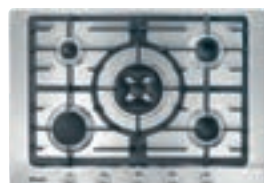
Gas hobs

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. Cooking with gas has a long tradition. The first gas stoves and cookers started appearing on the market in the 19th century, long before electric appliances made their mark.

Range



60 cm wide hobs
4 burners



75 cm wide hobs
5 burners



90 cm wide hobs
5 burners



Designs



Classic – gas hobs with stainless-steel trough



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



Elegant – gas on glass

Control types



Gas hobs with standard controls

All Miele gas hobs sport the GasStop safety feature. In the event of flame failure, the gas supply is switched off immediately, preventing the continued supply of gas.



Gas hobs with electronic controls

QuickStart ensures fast ignition and GasStop&ReStart automatic re-ignition in the event of flame failure. Some hobs also feature a minute minder and a residual heat indicator.

Exclusive features for gourmet results

Miele gas hob highlights*



ComfortClean pot rests

Fast cleaning: simply remove the pot rests and clean them in a dishwasher to keep your gas hob looking good.



Individual designs

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



Enamelled pot rests and burner parts

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



QuickStart

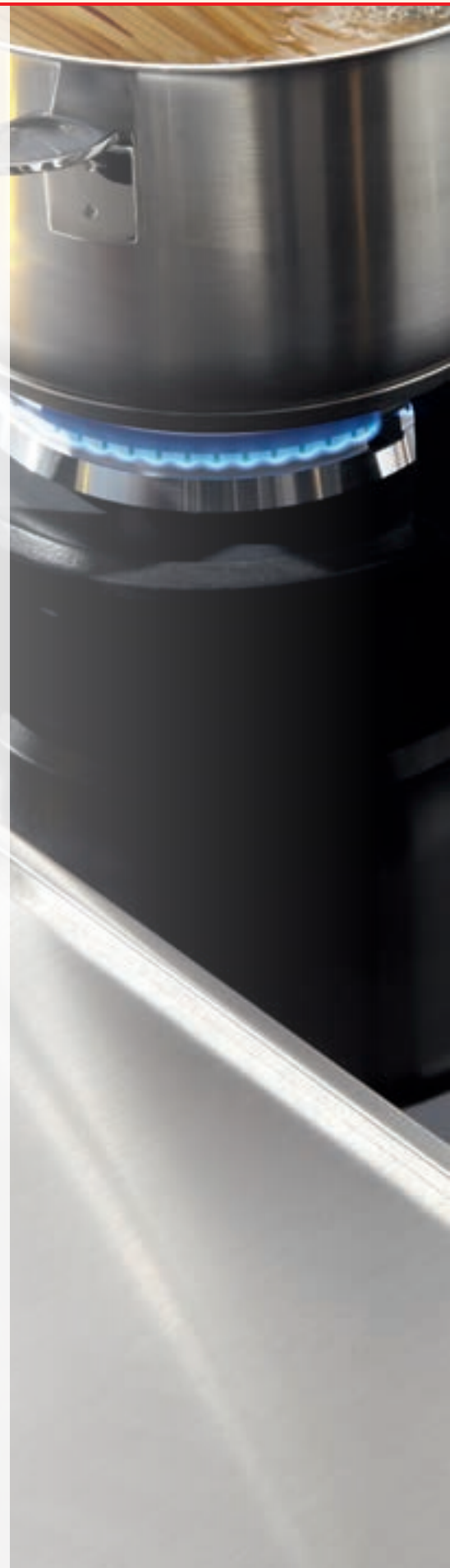
No need to press or hold the control: convenient rotary electronic controls to switch burners on.




GasStop & ReStart

Safe cooking: extinguished gas flames are automatically re-ignited. Should this prove unsuccessful, the gas supply is turned off immediately.

* Features vary depending on model

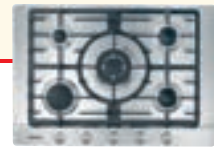
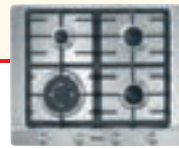




Gas hobs with electronic controls

Miele gas hobs with electronic controls offer even greater safety and convenience: QuickStart ensures rapid ignition and GasStop&ReStart automatic re-ignition in the event of flame failure. Some of these gas hobs also feature a minute minder and a residual heat indicator.

Gas hobs



Model number	KM 2010	KM 2012	KM 2032
Heating			
Type of heating	Gas	Gas	Gas
Type of appliance			
Hob with onset controls	●	●	●
Design			
Gas on glass	-	-	-
Stainless steel frame	●	●	●
Flush fit/flat fit	-/-	-/-	-/-
Stainless steel trough	●	●	●
Cast iron pot rests (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	4	4	5
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front left/Large burner/ 140 – 240	Front left/Mono wok/140 – 240	Front left/Large burner/ 140 – 240
Power level in kW	2.60	3.80	2.60
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear left/Small burner/ 100 – 220	Rear left/Small burner/ 100 – 220	Rear left/Small burner/ 100 – 220
Power level in kW	1.00	1.00	1.00
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear right/Medium burner/ 120 – 220	Rear right/Medium burner/ 120 – 220	Centre/Mono wok/140 – 240
Power level in kW	1.75	1.75	3.80
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front right/Medium burner/ 120 – 220	Front right/Medium burner/ 120 – 220	Rear right/Medium burner/ 120 – 220
Power level in kW	1.75	1.75	1.75
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	-	-	Front right/Medium burner/ 120 – 220
Power level in kW	-	-	1.75
Convenience features			
Dial controls	●	●	●
Minute minder	-	-	-
Single-handed electronic ignition/QuickStart	●/-	●/-	●/-
Easy maintenance			
Easy clean ceramic glass	-	-	-
Dishwasher-proof pot rests	-	-	-
Safety			
Safety switch-off	-	-	-
System lock	-	-	-
Heat indicator/In-operation indicator	-/-	-/-	-/-
Rapid switch-off	-	-	-
GasStop/GasStop & ReStart	●/-	●/-	●/-
Technical data			
Appliance dimensions in mm (W x D) ¹⁾	650 x 520	650 x 520	750 x 520
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Wok ring	-	-	-
Ready for connection to natural gas	●	●	●
Liquid gas jet kit (optional)	●	●	●

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

²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

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.

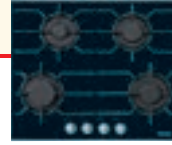




Model number	KM 2335	KM 2054	KM 2354
Heating			
Type of heating	Gas	Gas	Gas
Type of appliance			
Hob with onset controls	●	●	●
Design			
Gas on glass	-	-	-
Stainless steel frame	●	●	●
Flush fit/flat fit	● ² /-	-/-	-/●
Stainless steel trough	●	●	●
Cast iron pot rests (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	5	5	5
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front left/Small burner/ 100 – 220	Front left/Dual wok/140 – 240	Front left/Small burner/ 100 – 220
Power level in kW	1.00	4.20	1.00
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear left/Medium burner/ 100 – 220	Rear left/Small burner/ 100 – 220	Rear left/Large burner/ 120 – 240
Power level in kW	2.00	1.00	2.70
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Centre /Mono wok/150 – 260	Centre/Large burner/140 – 240	Centre/Dual wok/150 – 260
Power level in kW	4.00	2.60	4.50
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear right/Medium burner/ 100 – 220	Rear right/Dual wok/140 – 240	Rear right/Medium burner/ 100 – 220
Power level in kW	2.00	4.20	1.70
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front right/Medium burner/ 100 – 220	Front right/Medium burner/ 120 – 220	Front right/Medium burner/ 100 – 220
Power level in kW	1.70	1.75	1.70
Convenience features			
Dial controls	●	●	●
Minute minder	-	-	-
Single-handed electronic ignition/QuickStart	●/-	●/-	●/-
Easy maintenance			
Easy clean ceramic glass	-	-	-
Dishwasher-proof pot rests	●	-	●
Safety			
Safety switch-off	-	-	-
System lock	-	-	-
Heat indicator/In-operation indicator	-/-	-/-	-/-
Rapid switch-off	-	-	-
GasStop/GasStop & ReStart	●/-	●/-	●/-
Technical data			
Appliance dimensions in mm (W x D) ¹	774 x 512	900 x 520	888 x 508
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Wok ring	●	●	●
Ready for connection to natural gas	●	●	●
Liquid gas jet kit (optional)	●	●	●



Gas hobs



Model number	KM 2357	KM 3010	KM 3034
Heating			
Type of heating	Gas	Gas	Gas
Type of appliance			
Hob with onset controls	●	●	●
Design			
Gas on glass	-	●	●
Stainless steel frame	●	●	●
Flush fit/flat fit	● ²⁾ /-	-/-	-/-
Stainless steel trough	●	-	-
Cast iron pot rests (matt black enamel)	●	●	●
Cooking zones			
Number of cooking zones	5	4	5
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front left/Small burner/ 100 – 220	Front left/Large burner/ 140 – 240	Front left/Large burner/ 140 – 240
Power level in kW	1.00	2.70	2.70
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear left/Large burner/ 120 – 240	Rear left/Small burner/ 100 – 200	Rear left/Small burner/ 100 – 220
Power level in kW	2.70	1.00	1.00
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Centre/Dual wok/ 150 – 260	Rear right/Medium burner/ 120 – 220	Centre/Dual wok/140 – 260
Power level in kW	4.50	1.70	4.70
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Rear right/Medium burner/ 100 – 220	Front right/Medium burner/ 120 – 220	Rear right/Medium burner/ 120 – 220
Power level in kW	1.70	1.70	1.70
Cooking zone			
Position/Type/Pan base-pan rim diameter in mm	Front right/Medium burner/ 100 – 220	-	Front right/Medium burner/ 120 – 220
Power level in kW	1.70	-	1.70
Convenience features			
Dial controls	●	●	●
Minute minder	-	-	●
Single-handed electronic ignition/QuickStart	●/●	●/-	-/●
Easy maintenance			
Easy clean ceramic glass	-	●	●
Dishwasher-proof pot rests	●	●	●
Safety			
Safety switch-off	●	-	●
System lock	-	-	●
Heat indicator/In-operation indicator	-/-	-/-	●/●
Rapid switch-off	-	-	●
GasStop/GasStop & ReStart	-/●	●/-	-/●
Technical data			
Appliance dimensions in mm (W x D) ¹⁾	892 x 512	626 x 526	806 x 526
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Wok ring	●	-	●
Ready for connection to natural gas	●	●	●
Liquid gas jet kit (optional)	●	●	●

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

²⁾ Suitable for installation in marble, granite, tiled or solid worktops only.

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 number	KM 3054
Heating	
Type of heating	Gas
Type of appliance	
Hob with onset controls	●
Design	
Gas on glass	●
Stainless steel frame	●
Flush fit/flat fit	-/-
Stainless steel trough	-
Cast iron pot rests (matt black enamel)	●
Cooking zones	
Number of cooking zones	5
Cooking zone	
Position/Type/Diameter in mm	Middle left/Dual wok/ 140 – 260
Power level in kW	4.70
Cooking zone	
Position/Type/Diameter in mm	Front middle/Large burner/ 140 – 240
Power level in kW	2.70
Cooking zone	
Position/Type/Diameter in mm	Rear centre/Small burner/ 100 – 200
Power level in kW	1.00
Cooking zone	
Position/Type/Diameter in mm	Rear right/Medium burner/ 120 – 220
Power level in kW	1.70
Cooking zone	
Position/Type/Diameter in mm	Front right/Medium burner/ 120 – 220
Power level in kW	1.70
Convenience features	
Dial controls	●
Minute minder	●
Single-handed electronic ignition/QuickStart	-/●
Easy maintenance	
Easy clean ceramic glass	●
Dishwasher-proof pot rests	●
Safety	
Safety switch-off	●
System lock	●
Heat indicator/In-operation indicator	●/●
Rapid switch-off	●
GasStop/GasStop & ReStart	-/●
Technical data	
Appliance dimensions in mm (W x D) ¹⁾	942 x 526
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3
Standard accessories	
Glass scraper/Connection cable	-/●
Wok ring	●
Ready for connection to natural gas	●
Liquid gas jet kit (optional)	●



Miele CombiSet appliances

Mix and match to create your perfect cooking zone



Designs

CombiSet appliances

CombiSet appliances can be installed in a kitchen worktop in a combination to suit you. Depending on model, the space below the appliance can be used for drawers or cupboards giving you more flexibility when planning your kitchen.

Models



Conventional electric CombiSet hob

Cooking zones are heated by elements below the ceramic surface which glow red when active. The electric CombiSet hob, just like traditional electric hobs, features a choice of cooking zone size.



Induction CombiSet hobs

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



Gas CombiSet hobs

Powerful or gentle cooking: both are possible with a Miele CombiSet gas hob. Available as a two burner hob or a wok hob, the electronically controlled CombiSet gas burners offer innovative safety features and user benefits.



Range



Do you like cooking with just a few pans or do you enjoy conjuring up lavish meals with lots of pots and pans? Miele offers a choice of CombiSet appliance widths which can be combined to create your personal cooking space.

- 288 mm wide
- 380 mm wide

You can select the appliances that suit your requirements to create your personal cooking space and have sufficient room for your pots and pans.

If you like you can even combine heating methods to include a conventional electric hob, an induction hob and a gas hob for the ultimate in kitchen luxury.

Cooking with the unusual

Miele CombiSet appliances



Induction wok

The Miele wok pan fits perfectly into the depression in the induction wok for optimum heat distribution. The wok's intelligent ControlInduc® system reliably prevents overheating of oil and fat. The Miele induction wok offers special user benefits such as booster technology.



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. Guaranteed to suit personal tastes: using the grill with water will make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.



TepanYaki

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



Deep fat fryer

If you want your food crispy on the outside and moist inside, then the deep fat fryer is for you. The 'temperature reached' indicator, shows when the target oil temperature has been reached, for safe preparation and optimum cooking results. This prevents the build-up of acrylamides. The deep fat fryer can also be used with water in the optional pasta insert for cooking your favourite pasta dish.





Scales

Featuring a high-contrast display and a practical tare function the scales blend in perfectly with the rest of the CombiSet range. The robust black safety glass can also be used for extra surface space.



Tepan plate

The Tepan plate offers a variety of options for creating tasty oriental food in minutes. Special feature: it is completely flat when cool, and when subjected to heat, the plate becomes concave, with a slight depression towards the centre to collect juices for delicious sauces.



Mobile Tepan

You can enjoy delicious food practically anywhere with the mobile Tepan – at the table, in the conservatory or even at your friends' house. All you need is a suitable power supply.



Exclusive features for gourmet results

Miele CombiSet highlights*



Appliance widths

A choice of width: two different widths allow you to mix and match to suit your needs.



Stainless-steel frame

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



Controls

Matching controls: metal knobs* complement the design of the CombiSet elements perfectly.



Inclined control panel

Perfect look: the ergonomically arranged control panel simplifies operation.



Indicators

Safe and effective: a display with up to three indicator modes.

* Features vary depending on model



Miele CombiSet appliances emanate style and convenience. Despite each appliance working independently of the others, they all work well together. Installed next to each other, they create a uniform and elegant ensemble. A design highlight in any kitchen!



CombiSet appliances



Model number	CS 1012-1 G	CS 1011 G	CS 1212-1 i
Heating			
Type of heating	Gas hob	Gas wok	Induction hob
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	●/●	●/●	-/●
Cast iron pan support (matt black enamel)	●	●	●
Cooking zone			
Position/Type/Diameter in mm	Front/Medium burner/100 – 200	Centre/Dual wok/150 – 280	Front/Vario/100 – 160
Power level in kW/Booster/TwinBooster	1.8/-/-	6.0/-/-	1.4/2.2/-
Cooking zone			
Position/Type/Diameter in mm	Rear/Large burner/140 – 240	-/-/-	Rear/Vario/160 – 230
Power level in kW/Booster/TwinBooster	3.0/-/-	-/-/-	2.3/3.0/3.7
Cooking zone			
Tepan surface/Cooking area in mm/Tepan power level in kW	-/-/-	-/-/-	-/-/-
Grilling surface in mm/Grill power in kW	-/-	-/-	-/-
Deep-fat fryer power level in kW	-	-	-
CombiSet scales weight range in kg	-	-	-
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	●	●
Weight display with tare function	-	-	-
Temperature reached indicator	-	-	-
Safety			
Residual heat/Booster/In-operation/Extended area indicator	●/-/●/-	●/-/●/-	●/●/●/-
Technical data			
Dimensions in mm (W x D x H)*	288 x 520 x 57	288 x 520 x 57	288 x 520 x 57
Casing height incl. connection box in mm*	106	106	73
Cut-out dimensions in mm*	272 x 500	272 x 500	272 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	3.7/230/20
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Batteries	-	-	-
Lava rock/Cleaning brush	-/-	-/-	-/-
Pasta insert/Fryer lid	-/-	-/-	-/-
Cast iron griddle (optional)	-	-	-

* Please refer to the building-in diagrams for more details.

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 number	CS 1222-1 i	CS 1223-1 i	CS 1122 E
Heating			
Type of heating	Induction hob	Induction wok	Electric hob
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	-/●	-/●	-/●
Cast iron pan support (matt black enamel)	-	-	-
Cooking zone			
Position/Type/Diameter in mm	Front/Vario/100-160	Centre/Vario/300	Front/Vario/145
Power level in kW/Booster/TwinBooster	1.4/2.2/-	2.4/3.2/-	1.2/-/-
Cooking zone			
Position/Type/Diameter in mm	Rear/Extended zone/200 Ø, 300 wide	-/-/-	Rear/Extended zone/Ø 180, 265 wide
Power level in kW/Booster/TwinBooster	2.3/3.0/3.7	-/-/-	1.5/2.4/-
Cooking zone			
Tepan surface/Cooking area in mm/Tepan power level in kW	-/-/-	-/-/-	-/-/-
Grilling surface in mm/Grill power in kW	-/-	-/-	-/-
Deep-fat fryer power level in kW	-	-	-
CombiSet scales weight range in kg	-	-	-
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	●	●
Weight display with tare function	-	-	-
Temperature reached indicator	-	-	-
Safety			
Residual heat/Booster/In-operation/Extended area indicator	●/●/●/-	●/●/●/-	●/-/●/●
Technical data			
Dimensions in mm (W x D x H)*	380 x 520 x 57	380 x 520 x 115	380 x 520 x 57
Casing height incl. connection box in mm*	73	115	95
Cut-out dimensions in mm*	364 x 500	364 x 500	364 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	3.7/230/20	3.2/230/20	3.6/230/20
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	●/●
Batteries	-	-	-
Lava rock/Cleaning brush	-/-	-/-	-/-
Pasta insert/Fryer lid	-/-	-/-	-/-
Cast iron griddle (optional)	-	-	-

* Please refer to the building-in diagrams for more details.

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CombiSet appliances

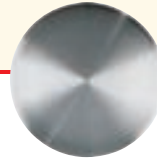


Model number	CS 1312 BG	CS 1411 F	CS 1418 WA
Heating			
Type of heating	Electric BBQ grill	Electric fryer	Scales
Type of appliance			
CombiSet element	●	●	●
Design			
Stainless steel trough/frame	●/●	●/●	-/●
Cast iron pan support (matt black enamel)	-	-	-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Tepan surface/Cooking area in mm/Tepan power level in kW	-/-/-	-/-/-	-/-/-
Grilling surface in mm/Grill power in kW	250 x 210/2 x 1.5	-/-	-/-
Deep-fat fryer power level in kW	-	2,4	-
CombiSet scales weight range in kg	-	-	10
Convenience features			
Dial controls	●	●	-
Indicators			
Residual heat indicator	-	●	-
Weight display with tare function	-	-	●
Temperature reached indicator	-	●	-
Safety			
Residual heat/Booster/In-operation/Extended area indicator	-/-/●/-	●/-/●/-	-/-/-/-
Technical data			
Dimensions in mm (W x D x H)*	288 x 520 x 100	288 x 520 x 205	288 x 520 x 32
Casing height incl. connection box in mm*	170	275	32
Cut-out dimensions in mm*	272 x 500	272 x 500	272 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	3.0/230/13	2.4/230/13	-/-/-
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/-
Batteries	-	-	●
Lava rock/Cleaning brush	●/●	-/-	-/-
Pasta insert/Fryer lid	-/-	●/●	-/-
Cast iron griddle (optional)	●	-	-

* Please refer to the building-in diagrams for more details.

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Model number	CS 1327 Y	CT 400 P	CT 400 MP
Heating			
Type of heating	Electric Teppan Yaki	Electric Teppan	Electric Mobile Teppan
Type of appliance			
CombiSet element	●	-	-
Design			
Stainless steel trough/frame	●/●	-/-	-/-
Cast iron pan support (matt black enamel)	-	-	-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Position/Type/Diameter in mm	-/-/-	-/-/-	-/-/-
Power level in kW/Booster/TwinBooster	-/-/-	-/-/-	-/-/-
Cooking zone			
Teppan surface/Cooking area in mm/Teppan power level in kW	190 x 290/-/2.4	570/400/2.3	570/400/2.3
Grilling surface in mm/Grill power in kW	-	-/-	-/-
Deep-fat fryer power level in kW	-	-	-
CombiSet scales weight range in kg	-	-	-
Convenience features			
Dial controls	●	●	●
Indicators			
Residual heat indicator	●	●	●
Weight display with tare function	-	-	-
Temperature reached indicator	●	●	●
Safety			
Residual heat/Booster/In-operation/Extended area indicator	●/-/●/-	-/-/●/-	-/-/●/-
Technical data			
Dimensions in mm (W x D x H)*	380 x 520 x 58	Ø 570	880 x Ø 730 x 900
Casing height incl. connection box in mm*	78	*	*
Cut-out dimensions in mm*	364 x 500	Ø 500	-
Total connected load in kW/Voltage in V/Fuse rating in A	2.4/230/13	2.3/230/13	2.3/230/13
Standard accessories			
Glass scraper/Connection cable	-/●	-/●	-/●
Batteries	-	-	-
Lava rock/Cleaning brush	-/-	-/-	-/-
Pasta insert/Fryer lid	-/-	-/-	-/-
Cast iron griddle (optional)	-	-	-

* Please refer to the building-in diagrams for more details.

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Miele cooker hoods

Stunning perspectives for your kitchen



Designs



92 Wall mounted cooker hoods



Island cooker hoods



Ceiling extractors



Slimline cooker hoods



Integrated cooker hoods



Slot-in cooker hood

The ideal cooker hood for your hob

Miele cooker hood widths



Cooker hoods for small and medium sized kitchens

Available in the following widths:

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



Cooker hoods for large and open plan kitchens

Available in the following widths:

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



For kitchens with a personal touch

If you need something slightly different:

- Special widths and custom heights as well as RAL colours are available to order.



The perfect micro-climate

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. There are three options for cleaning the air effectively: extraction mode, air extraction with an external motor and recirculation mode.



Extraction mode – highly efficient at removing vapours



Extraction mode with an external motor – effective and particularly quiet



Recirculation mode – simple and efficient

Exclusive features for clean room air

Miele cooker hood highlights*

**Exclusive
to Miele**

Con@ctivity

Con@activity enables the cooker hood to communicate with the hob. Information gathered from the hob is transmitted to the cooker hood which uses the data to automatically select the correct fan setting to ensure the optimum room climate at all times and leave you free to concentrate on the cooking.

The cooker hood and the hob have to be fitted with modules to operate the system.

Con@ctivity 2.0

Con@ctivity 2.0 cooker hoods come pre-equipped with the module for the system, together with a Con@ctivity 2.0 stick which has to be connected to the hob.

Con@ctivity





Exclusive to Miele **NoSmell active charcoal filters**

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



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



Miele's acoustic package
Efficient and very quiet: the fan is effectively insulated with special soundproofing mats.



Miele CleanCover
Protection and ease of cleaning: the smooth surface conceals and prevents contact with electrical components and the motor.



Customisation on request
Many cooker hoods are available to special order so you can choose the width and height, or even have the angle at the top of the chimney tooled to suit the angle of your ceiling. You can even have it made in a RAL colour to match the rest of your kitchen.

* Features vary depending on model

Wall mounted décor hoods



Model	DA 396-6	DA 5966 W	DA 399-6
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/-/-	●/-/-	●/-/-
Design			
Special build/RAL colour options available to order	●/●	●/●	●/●
Multi-zone edge extraction	-	-	-
Operating modes			
Extraction/Recirculation/External motor	●/●/-	●/●/-	●/●/-
Convenience features			
Button controls with LED/Touch controls on glass/Remote control	●/-/-	●/-/-	●/-/-
5/15 min. run-on function	-	-	-
Grease filter/Charcoal filter saturation indicator – programmable	-/-	-/-	-/-
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package	-	-	-
Variable height motor	-	-	-
Appliance networking			
Automatic operation with Con@ctivity	-	-	-
Filter system			
Dishwasher-proof stainless steel metal filter(s)	2	1	3
Lighting			
Halogen/LED/Feature lighting	●/-/-	●/-/-	●/-/-
Number of lights x Wattage	2 x 50 W	1 x 50 W	2 x 50 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	150	150	150
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	41/28	44/29	41/28
Level 3: Air throughput (m ³ /h)	350	360	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	53/40	60/45	53/40
Intensive level: Air throughput (m ³ /h)	500	530	500
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	61/48	69/54	61/48
Recirculation			
Level 1: Air throughput (m ³ /h)	100	100	100
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	48/36	52/37	48/36
Level 3: Air throughput (m ³ /h)	250	270	250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	61/48	68/53	61/48
Intensive level: Air throughput (m ³ /h)	350	350	350
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/54	73/58	67/54
Safety			
Safety switch off	●	●	●
Technical data			
Total height, extraction and EXT models in mm/ Recirculation models in mm ²)	695 – 1015/825 – 1145	840 – 1020/840 – 1160	695 – 1015/825 – 1145
Width/Height/Depth of cooker hood body in mm ²)	598/120/520	595/134/520	898/120/520
Net weight in kg/Net weight EXT in kg	21/-	19/-	26/-
Minimum distance above electric hob/gas hob in mm	450/650 (760 ⁴⁾)	450/650 (760 ⁴⁾)	450/650 (760 ⁴⁾)
Total connected load in W/Voltage in V/Fuse rating in A	220/230/5	250/230/5	220/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/●/-	●/●/-	●/●/-
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/-	●/-	●/-
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/-/-	●/-/-	●/-/-
Adapter to reduce ducting from 150 to 125 mm Ø	●	●	●
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 11-1	DUW 20/DKF 12-1
Communication module for Con@ctivity XKM 2000 DA	-	-	-
Silencer D ASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	-/-	-/-	-/-

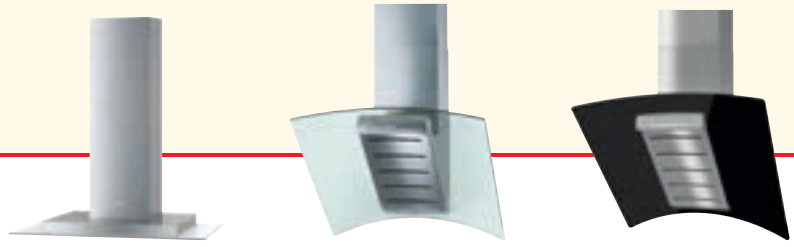
¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

²⁾ Please refer to the building-in diagrams for more information.

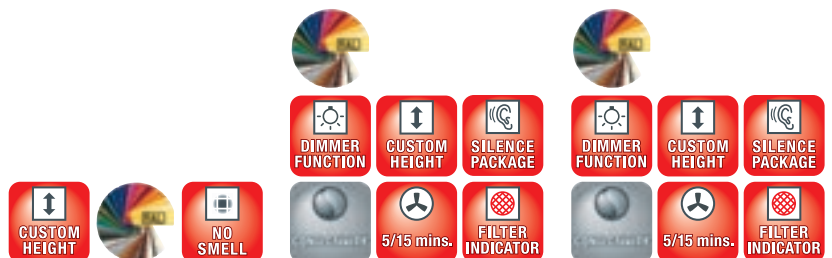
³⁾ Con@ctivity 2.0 stick for hobs supplied as standard with the cooker hood.

⁴⁾ Hob over 12.6 kW or single burner exceeding 6 kW.





Model	DA 5496 W	DA 289-4 (+ EXT)	DA 289-4 Black Flyer
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/–/–	●/–/–	●/–/–
Design			
Special build/RAL colour options available to order	●/●	●/●	●/●
Multi-zone edge extraction	–	–	–
Operating modes			
Extraction/Recirculation/External motor	●/●/–	●/–/●	●/–/–
Convenience features			
Button controls with LED/Touch controls on glass/Remote control	●/–/–	●/–/–	●/–/–
5/15 min. run-on function	–	●	●
Grease filter/Charcoal filter saturation indicator – programmable	–/–	●/●	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package	–	●	●
Variable height motor	–	–	–
Appliance networking			
Automatic operation with Con@ctivity	–	Optional	Optional
Filter system			
Dishwasher-proof stainless steel metal filter(s)	2	1 + 1	1 + 1
Lighting			
Halogen/LED/Feature lighting	●/–/–	●/–/–	●/–/–
Number of lights x Wattage	2 x 20 W	4 x 10 W	4 x 10 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	150	200	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	41/28	39/26	39/26
Level 3: Air throughput (m ³ /h)	350	400	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	53/40	52/39	52/39
Intensive level: Air throughput (m ³ /h)	500	640	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	61/48	63/50	63/50
Recirculation			
Level 1: Air throughput (m ³ /h)	100	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	48/35	–/–	–/–
Level 3: Air throughput (m ³ /h)	250	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	61/48	–/–	–/–
Intensive level: Air throughput (m ³ /h)	350	–	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/54	–/–	–/–
Safety			
Safety switch off	●	●	●
Technical data			
Total height, extraction and EXT models in mm/ Recirculation models in mm ²⁾	685 – 1005/815 – 1135	960 – 1320/–	960 – 1320/–
Width/Height/Depth of cooker hood body in mm ²⁾	898/57/520	895/685/541	895/685/541
Net weight in kg/Net weight EXT in kg	22.5/–	33/30	33/–
Minimum distance above electric hob/gas hob in mm	450/650 (760 ⁴⁾)	365/365	365/365
Total connected load in W/Voltage in V/Fuse rating in A	160/230/5	240/230/5	240/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/●/–	●/●/–	●/●/–
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/–	●/–	●/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	●/–/–
Adapter to reduce ducting from 150 to 125 mm Ø	●	●	●
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	–/–	–/–
Communication module for Con@ctivity XKM 2000 DA	–	●	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–



Wall mounted décor hoods



Model	DA 489-4 (+ EXT)	DA 419-6	DA 249-4 (+ EXT)
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/–/–	●/–/–	●/–/–
Design			
Special build/RAL colour options available to order	●/●	–/–	●/●
Multi-zone edge extraction	–	–	–
Operating modes			
Extraction/Recirculation/External motor	●/●/●	●/●/–	●/●/●
Convenience features			
Button controls with LED/Touch controls on glass/Remote control	●/–/–	●/–/–	●/–/–
5/15 min. run-on function	●	–	●
Grease filter/Charcoal filter saturation indicator – programmable	●/●	–/–	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package	●	–	–
Variable height motor	–	–	–
Appliance networking			
Automatic operation with Con@ctivity	Optional	–	Optional
Filter system			
Dishwasher-proof stainless steel metal filter(s)	1 + 3	3	1 + 1
Lighting			
Halogen/LED/Feature lighting	●/–/–	●/–/–	●/–/–
Number of lights x Wattage	4 x 20 W	3 x 20 W	2 x 20 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	200	150	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	39/25	41/28	41/28
Level 3: Air throughput (m ³ /h)	400	350	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	52/38	53/40	55/42
Intensive level: Air throughput (m ³ /h)	640	500	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	64/50	61/48	66/53
Recirculation			
Level 1: Air throughput (m ³ /h)	150	100	150
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	52/39	48/35	52/39
Level 3: Air throughput (m ³ /h)	330	250	330
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/52	61/48	65/52
Intensive level: Air throughput (m ³ /h)	490	350	490
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	72/59	67/54	72/59
Safety			
Safety switch off	●	●	●
Technical data			
Total height, extraction and EXT models in mm/ Recirculation models in mm ²)	1040 – 1410/1175 – 1545	685 – 1005/815 – 1135	716 – 966/836 – 1066
Width/Height/Depth of cooker hood body in mm ²)	898/506/490	898/62/500	900/309/500
Net weight in kg/Net weight EXT in kg	34.5/31.5	25/–	22.5/19.5
Minimum distance above electric hob/gas hob in mm	350/350	450/650 (760 ⁴⁾)	450/650 (760 ⁴⁾)
Total connected load in W/Voltage in V/Fuse rating in A	280/230/5	180/230/5	240/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/●/–	●/●/–	●/●/–
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/●	●/●	●/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	●/–/–
Adapter to reduce ducting from 150 to 125 mm Ø	●	●	●
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 12-1	DUW 10/DKF 9-1
Communication module for Con@ctivity XKM 2000 DA	●	–	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–

¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

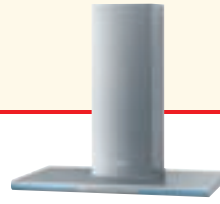
²⁾ Please refer to the building-in diagrams for more information.

³⁾ Con@ctivity 2.0 stick for hobs supplied as standard with the cooker hood.

⁴⁾ Hob over 12.6 kW or single burner exceeding 6 kW.

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

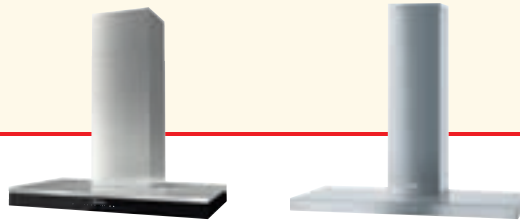




Model	DA 5196 W (+ EXT)	DA 6296 Lumen (+EXT)	DA 7090 W Aura (white and black glass)
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	●/–/–	●/–/–	●/–/–
Design			
Special build/RAL colour options available to order	●/●	●/●	–/●
Multi-zone edge extraction	–	–	–
Operating modes			
Extraction/Recirculation/External motor	●/●/●	●/●/●	–/●/–
Convenience features			
Button controls with LED/Touch controls on glass/Remote control	●/–/–	●/–/–	–/●/–
5/15 min. run-on function	●	●	●
Grease filter/Charcoal filter saturation indicator – programmable	●/●	●/●	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package	●	●	–
Variable height motor	–	–	–
Appliance networking			
Automatic operation with Con@ctivity	Con@ctivity 2.0 ³)	Con@ctivity 2.0 ³)	Optional
Filter system			
Dishwasher-proof stainless steel metal filter(s)	1	3	2
Lighting			
Halogen/LED/Feature lighting	–/●/–	–/●/●	●/–/–
Number of lights x Wattage	4 x 3 W	3 x 3 W/1 x 10 W	2 x 20 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹)			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	200	200	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	40/27	40/27	–/–
Level 3: Air throughput (m ³ /h)	400	400	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	54/41	53/40	–/–
Intensive level: Air throughput (m ³ /h)	600	640	–
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/52	65/52	–/–
Recirculation			
Level 1: Air throughput (m ³ /h)	150	150	180
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	51/36	51/36	56/42
Level 3: Air throughput (m ³ /h)	330	330	360
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/50	64/49	69/55
Intensive level: Air throughput (m ³ /h)	490	490	550
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	71/56	71/56	78/64
Safety			
Safety switch off	●	●	●
Technical data			
Total height, extraction and EXT models in mm/ Recirculation models in mm ²)	720 – 1020/850 – 1140	680 – 1000/810 – 1130	–/–
Width/Height/Depth of cooker hood body in mm ²)	895/91/520	895/52/520	898/160/520
Net weight in kg/Net weight EXT in kg	26/23	27/25	20/–
Minimum distance above electric hob/gas hob in mm	450/650 (760 ⁴)	450/650 (760 ⁴)	450/650 (760 ⁴)
Total connected load in W/Voltage in V/Fuse rating in A	212/230/5	219/230/5	200/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/●/–	●/●/–	–/–/–
Diameter of ducting connector in mm	150	150	–
Telescopic chimney/Telescopic wall-mounting bracket	●/●	●/●	–/–
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/–/–	●/–/–	–/–/●
Adapter to reduce ducting from 150 to 125 mm Ø	●	●	–
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	DUW 20/DKF 12-1	–/DKF 16-1
Communication module for Con@ctivity XKM 2000 DA	–	–	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	–/–
Edge extraction panels in glass/stainless steel	–/–	–/–	–/–



Wall mounted décor hoods



Model	DA 6690 W	DA 422-6 (+ EXT)
Type of appliance		
Wall/Island/Ceiling mounted cooker hood	●/-/-	●/-/-
Design		
Special build/RAL colour options available to order	●/-	●/●
Multi-zone edge extraction	-	-
Operating modes		
Extraction/Recirculation/External motor	●/●/-	●/-/●
Convenience features		
Button controls with LED/Touch controls on glass/Remote control	-/●/-	●/-/-
5/15 min. run-on function	●	●
Grease filter/Charcoal filter saturation indicator – programmable	●/●	●/-
Easy clean cooker hood interior with CleanCover	●	●
Acoustic package	●	●
Variable height motor	-	-
Appliance networking		
Automatic operation with Con@ctivity	Con@ctivity 2.0 ³⁾	Con@ctivity 2.0 ³⁾
Filter system		
Dishwasher-proof stainless steel metal filter(s)	3	4
Lighting		
Halogen/LED/Feature lighting	-/●/-	-/●/-
Number of lights x Wattage	3 x 3 W	3 x 3 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾		
Extraction (does not apply to models with External motor)		
Level 1: Air throughput (m ³ /h)	200	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	38/23	40/27
Level 3: Air throughput (m ³ /h)	400	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	51/36	53/40
Intensive level: Air throughput (m ³ /h)	640	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	63/48	65/52
Recirculation		
Level 1: Air throughput (m ³ /h)	120	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	49/34	-/-
Level 3: Air throughput (m ³ /h)	300	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	61/46	-/-
Intensive level: Air throughput (m ³ /h)	490	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	71/56	-/-
Safety		
Safety switch off	●	●
Technical data		
Total height, extraction and EXT models in mm/ Recirculation models in mm ²⁾	710 – 1030/840 – 1160	685 – 1005/-
Width/Height/Depth of cooker hood body in mm ²⁾	898/85/500	1198/62/500
Net weight in kg/Net weight EXT in kg	26/-	27/24
Minimum distance above electric hob/gas hob in mm	450/650 (760 ⁴⁾)	450/650 (760 ⁴⁾)
Total connected load in W/Voltage in V/Fuse rating in A	99/230/5	209/230/5
Installation tips		
Extraction upwards/to the rear/to the side	●/●/-	●/●/-
Diameter of ducting connector in mm	150	150
Telescopic chimney/Telescopic wall-mounting bracket	●/●	●/●
Standard accessories		
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/-/-	●/-/-
Adapter to reduce ducting from 150 to 125 mm Ø	●	●
Optional accessories		
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	-/-
Communication module for Con@ctivity XKM 2000 DA	-	-
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●
Edge extraction panels in glass/stainless steel	-/-	-/-

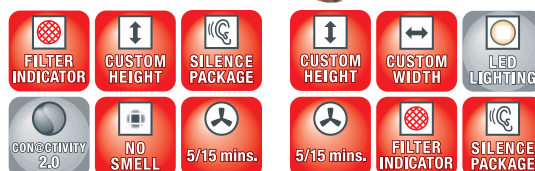
¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

²⁾ Please refer to the building-in diagrams for more information.

³⁾ Con@ctivity 2.0 stick for hobs supplied as standard with the cooker hood.

⁴⁾ Hob over 12.6 kW or single burner exceeding 6 kW.

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



Ceiling and Island décor hoods



Model number	DA 2900 (+ EXT)	DA 420 V (+ EXT)	DA 6290 D Lumen (+ EXT)
Type of appliance			
Wall/Island/Ceiling mounted cooker hood	-/-●	-/●/-	-/●/-
Design			
Special build/RAL colour options available to order	-/-	●/-	●/●
Multi-zone edge extraction	●	-	-
Operating modes			
Extraction/Recirculation/External motor	●/●/●	●/●/●	●/-/●
Convenience features			
Button controls with LED/Touch controls on glass/Remote control	●/-/●	●/-/-	●/-/-
5/15 min. run-on function	●	●	●
Grease filter/Charcoal filter saturation indicator - programmable	●/●	●/●	●/-
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package	●	●	●
Variable height motor	-	●	-
Appliance networking			
Automatic operation with Con@ctivity	Optional	Optional	Optional
Filter system			
Dishwasher-proof stainless steel metal filter(s)	4	3	3
Lighting			
Halogen/LED/Feature lighting	-/●/-	●/-/-	●/-/●
Number of lights x Wattage	4 x 2 W	4 x 20 W	4 x 20 W/2 x 10 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	190	200	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	42/27	42/29	42/29
Level 3: Air throughput (m ³ /h)	390	480	480
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	54/39	59/46	59/46
Intensive level: Air throughput (m ³ /h)	620	700	700
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/52	67/54	67/54
Recirculation			
Level 1: Air throughput (m ³ /h)	110	150	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	51/36	47/33	-/-
Level 3: Air throughput (m ³ /h)	290	400	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	62/47	65/52	-/-
Intensive level: Air throughput (m ³ /h)	510	500	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	70/55	71/58	-/-
Safety			
Safety switch off	●	●	●
Technical data			
Total height, extraction and EXT models in mm/Recirculation models in mm ²⁾	310/310	730 – 1030/750 – 1010	880/-
Width/Height/Depth of cooker hood body in mm ²⁾	1100/117/700	898/70/598	898/52/600
Net weight in kg/Net weight EXT in kg	24.9/19	42/38.8	33/31
Minimum distance above electric hob/gas hob in mm	550/650 (760 ⁴⁾)	550/650 (760 ⁴⁾)	550/650 (760 ⁴⁾)
Total connected load in W/Voltage in V/Fuse rating in A	138/230/5	455/230/5	300/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/●/●	●/-/-	●/-/-
Diameter of ducting connector in mm	150	150	150
Telescopic chimney/Telescopic wall-mounting bracket	-/-	●/-	-/-
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/-/-	●/-/-	●/-/-
Adapter to reduce ducting from 150 to 125 mm Ø	-	-	-
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUU 2900/DKF 18-1	DUI 31/DKF 12-1	-/-
Communication module for Con@ctivity XKM 2000 DA	●	●	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Edge extraction panels in glass/stainless steel	●/●	-/-	-/-



Island décor hoods



	DA 6690 D (stainless steel + black glass)	DA 5100 D (+ EXT)	DA 7000 D Aura (white and black glass)
Model number	DA 6690 D (stainless steel + black glass)	DA 5100 D (+ EXT)	DA 7000 D Aura (white and black glass)
Type of appliance	Wall/Island/Ceiling mounted cooker hood		
Design			
Special build/RAL colour options available to order	●/-	●/●	●/●
Multi-zone edge extraction	-	-	-
Operating modes			
Extraction/Recirculation/External motor	●/●/-	●/-/●	-/●/-
Convenience features			
Button controls with LED/Touch controls on glass/Remote control	-/●/-	●/-/-	-/●/-
5/15 min. run-on function	●	●	●
Grease filter/Charcoal filter saturation indicator - programmable	●/●	●/-	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Acoustic package	●	●	-
Variable height motor	-	-	-
Appliance networking			
Automatic operation with Con@ctivity	Con@ctivity 2.0 ³⁾	Optional	Optional
Filter system			
Dishwasher-proof stainless steel metal filter(s)	3	1	4
Lighting			
Halogen/LED/Feature lighting	-/●/-	●/-/-	●/-/-
Number of lights x Wattage	4 x 3 W	4 x 20 W	3 x 20 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	220	160	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	36/21	43/30	-/-
Level 3: Air throughput (m ³ /h)	500	450	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	55/40	61/48	-/-
Intensive level: Air throughput (m ³ /h)	750	620	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/50	69/56	-/-
Recirculation			
Level 1: Air throughput (m ³ /h)	150	-	250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	49/33	-/-	55/40
Level 3: Air throughput (m ³ /h)	400	-	500
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	66/51	-/-	67/53
Intensive level: Air throughput (m ³ /h)	500	-	600
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	72/57	-/-	70/56
Safety			
Safety switch off	●	●	●
Technical data			
Total height, extraction and EXT models in mm/ Recirculation models in mm ²⁾	705 – 1055/765 – 1075	900/-	-/500 – 1500
Width/Height/Depth of cooker hood body in mm ²⁾	898/85/598	1000/115/700	1000/160/700
Net weight in kg/Net weight EXT in kg	35/-	36/32.8	32/-
Minimum distance above electric hob/gas hob in mm	550/650 (760 ⁴⁾)	550/650 (760 ⁴⁾)	550/650 (760 ⁴⁾)
Total connected load in W/Voltage in V/Fuse rating in A	142/230/5	280/230/5	180/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/-/-	●/-/-	-/-/-
Diameter of ducting connector in mm	150	150	-
Telescopic chimney/Telescopic wall-mounting bracket	-/-	-/-	-/-
Standard accessories			
Non-return flap/Directional unit for recirculation/Active charcoal filter	●/-/-	●/-/-	-/-/●
Adapter to reduce ducting from 150 to 125 mm Ø	-	-	-
Optional accessories			
Recirculation conversion kit/Active charcoal filter	DUW 20/DKF 12-1	-/-	-/DKF 17-1
Communication module for Con@ctivity XKM 2000 DA	-	●	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	-/-
Edge extraction panels in glass/stainless steel	-/-	-/-	-/-

¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

²⁾ Please refer to the building-in diagrams for more information.

³⁾ Con@ctivity 2.0 stick for hobs supplied as standard with the cooker hood.

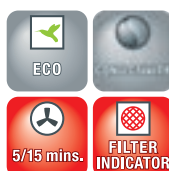
⁴⁾ Hob over 12.6 kW or single burner exceeding 6 kW.

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





Model number	DA 6700 D Aura (stainless steel + black glass)
Type of appliance	
Wall/Island/Ceiling mounted cooker hood	-/●/-
Design	
Special build/RAL colour options available to order	●/-
Multi-zone edge extraction	-
Operating modes	
Extraction/Recirculation/External motor	-/●/-
Convenience features	
Button controls with LED/Touch controls on glass/Remote control	-/●/-
5/15 min. run-on function	●
Grease filter/Charcoal filter saturation indicator - programmable	●/●
Easy clean cooker hood interior with CleanCover	●
Acoustic package	-
Variable height motor	-
Appliance networking	
Automatic operation with Con@ctivity	Con@ctivity 2.0 ³)
Filter system	
Dishwasher-proof stainless steel metal filter(s)	2
Lighting	
Halogen/LED/Feature lighting	-/●/-
Number of lights x Wattage	4 x 3 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹	
Extraction (does not apply to models with External motor)	
Level 1: Air throughput (m ³ /h)	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	-/-
Level 3: Air throughput (m ³ /h)	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	-/-
Intensive level: Air throughput (m ³ /h)	-
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	-/-
Recirculation	
Level 1: Air throughput (m ³ /h)	250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	55/40
Level 3: Air throughput (m ³ /h)	450
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/53
Intensive level: Air throughput (m ³ /h)	600
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	70/56
Safety	
Safety switch off	●
Technical data	
Total height, extraction and EXT models in mm/ Recirculation models in mm ²)	-/500 – 1500
Width/Height/Depth of cooker hood body in mm ²)	1000/112/700
Net weight in kg/Net weight EXT in kg	33/-
Minimum distance above electric hob/gas hob in mm	550/650 (760 ⁴)
Total connected load in W/Voltage in V/Fuse rating in A	156/230/5
Installation tips	
Extraction upwards/to the rear/to the side	-/-/-
Diameter of ducting connector in mm	-
Telescopic chimney/Telescopic wall-mounting bracket	-/-
Standard accessories	
Non-return flap/Directional unit for recirculation/Active charcoal filter	-/-/●
Adapter to reduce ducting from 150 to 125 mm Ø	-
Optional accessories	
Recirculation conversion kit/Active charcoal filter	-/DKF 21
Communication module for Con@ctivity XKM 2000 DA	-
Silencer DASD 150/Wall vent kit DMK 150	-/-
Edge extraction panels in glass/stainless steel	-/-



Slimline cooker hoods



Model	DA 3360	DA 3460	DA 3560 Flush fit
Type of appliance			
Slimline cooker hood/Flush fit	●/-	●/-	●/●
Operating modes			
Extraction/Recirculation/External motor	●/●/-	●/●/-	●/●/-
Convenience features			
Sliding switch/Button controls with LED/Remote control	●/-/-	-/●/-	-/●/-
5/15 min. run-on function	-	-	●
Grease filter/Charcoal filter saturation indicator - programmable	-/-	-/-	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Variable height motor	-	-	-
Appliance networking			
Automatic operation with Con@ctivity	-	-	Optional
Filter system			
Dishwasher-proof stainless steel metal filter(s)	1	1	2
Lighting			
Halogen/LED/Feature lighting	●/-/-	●/-/-	●/-/-
Number of lights x Wattage	2 x 50 W	2 x 50 W	2 x 20 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	150	150	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	44/32	45/32	41/26
Level 3: Air throughput (m ³ /h)	320	400	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	51/38	56/44	52/38
Intensive level: Air throughput (m ³ /h)	430	550	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	58/45	64/52	64/50
Recirculation			
Level 1: Air throughput (m ³ /h)	80	80	150
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	52/40	53/40	49/35
Level 3: Air throughput (m ³ /h)	200	280	320
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	61/49	67/54	61/47
Intensive level: Air throughput (m ³ /h)	300	350	550
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/55	72/60	71/57
Safety			
Safety switch off	●	●	●
Technical data			
Width/Height/Depth of cooker hood body in mm ²⁾	595/34/275 – 425	595/34/275 – 425	592/37/309 – 469
Net weight in kg	12	12	15
Minimum distance above electric hob/gas hob in mm	450/650 (760 ³⁾)	450/650 (760 ³⁾)	450/650 (760 ³⁾)
Total connected load in W/Voltage in V/Fuse rating in A	210/230/5	280/230/5	170/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/-/-	●/-/-	●/●/-
Diameter of ducting connector in mm	150	150	150
Standard accessories			
Non-return flap	●	●	●
Adapter to reduce ducting from 150 to 125 mm Ø	●	●	●
Optional accessories			
Recirculation conversion kit	DUU 151	DUU 151	DUU 150 or 151
Active charcoal filter	DKF 13-1	DKF 13-1	DKF 19-1
Communication module for Con@ctivity XKM 2000 DA	-	-	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Fitting kit for furniture lightshield DML 400	●	●	-
Drop down frame for slimline cooker hoods DAR 3000	●	●	-
Brushed Stainless Steel	●	●	●

¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

²⁾ Please refer to the building-in diagrams for more information.

³⁾ Hob over 12 kW or single burner exceeding 6 kW

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





Model	DA 3490	DA 3590 Flush fit
Type of appliance		
Slimline cooker hood/Flush fit	●/-	●/●
Operating modes		
Extraction/Recirculation/External motor	●/●/-	●/●/-
Convenience features		
Sliding switch/Button controls with LED/Remote control	-/●/-	-/●/-
5/15 min. run-on function	-	●
Grease filter/Charcoal filter saturation indicator - programmable	-/-	●/●
Easy clean cooker hood interior with CleanCover	●	●
Variable height motor	-	-
Appliance networking		
Automatic operation with Con@ctivity	-	Optional
Filter system		
Dishwasher-proof stainless steel metal filter(s)	2	2
Lighting		
Halogen/LED/Feature lighting	●/-/-	●/-/-
Number of lights x Wattage	2 x 50 W	3 x 20 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾		
Extraction (does not apply to models with External motor)		
Level 1: Air throughput (m ³ /h)	150	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	45/32	41/26
Level 3: Air throughput (m ³ /h)	400	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	56/44	52/38
Intensive level: Air throughput (m ³ /h)	550	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	64/52	64/50
Recirculation		
Level 1: Air throughput (m ³ /h)	80	150
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	53/40	49/35
Level 3: Air throughput (m ³ /h)	280	320
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	67/54	61/47
Intensive level: Air throughput (m ³ /h)	350	550
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	72/60	71/57
Safety		
Safety switch off	●	●
Technical data		
Width/Height/Depth of cooker hood body in mm ²⁾	895/34/275 – 425	892/37/309 – 469
Net weight in kg	14	18
Minimum distance above electric hob/gas hob in mm	450/650 (760 ³⁾)	450/650 (760 ³⁾)
Total connected load in W/Voltage in V/Fuse rating in A	280/230/5	190/230/5
Installation tips		
Extraction upwards/to the rear/to the side	●/-/-	●/●/-
Diameter of ducting connector in mm	150	150
Standard accessories		
Non-return flap	●	●
Adapter to reduce ducting from 150 to 125 mm Ø	●	●
Optional accessories		
Recirculation conversion kit	DUU 151	DUU 150 or 151
Active charcoal filter	DKF 13-1	DKF 19-1
Communication module for Con@ctivity XKM 2000 DA	-	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●
Fitting kit for furniture lightshield DML 400	●	-
Drop down frame for slimline cooker hoods DAR 3000	●	-
Brushed Stainless Steel	●	●



Integrated cooker hoods



Model	DA 2050	DA 2250	DA 2270
Type of appliance			
Integrated cooker hood	●	●	●
Operating modes			
Extraction/Recirculation/External motor	●/●/-	●/●/-	●/●/-
Convenience features			
Rotary dial control/Joystick	●/-	-/●	-/●
5/15 min. run-on function	-	●	●
Grease filter/Charcoal filter saturation indicator - programmable	-/-	●/●	●/●
Easy clean cooker hood interior with CleanCover	●	●	●
Filter system			
Dishwasher-proof stainless steel metal filter(s)	1	1	2
Lighting			
Halogen/LED	●/-	●/-	●/-
Number of lights x Wattage	2 x 50 W	2 x 50 W	2 x 50 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾			
Extraction (does not apply to models with External motor)			
Level 1: Air throughput (m ³ /h)	150	200	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	42/29	43/30	43/30
Level 3: Air throughput (m ³ /h)	-	400	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	-/-	53/40	53/40
Intensive level: Air throughput (m ³ /h)	400	640	640
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/52	65/52	65/52
Recirculation			
Level 1: Air throughput (m ³ /h)	120	140	140
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	44/31	47/34	47/34
Level 3: Air throughput (m ³ /h)	-	360	360
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	-/-	61/48	61/48
Intensive level: Air throughput (m ³ /h)	360	550	550
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/62	70/57	70/57
Safety			
Safety switch off	-	●	●
Technical data			
Width/Height/Depth of cooker hood body in mm ²⁾	532/50/372	532/50/372	702/50/402
Net weight in kg	8	8	9.5
Minimum distance above electric hob/gas hob in mm	450/650 (760 ³⁾)	450/650 (760 ³⁾)	450/650 (760 ³⁾)
Total connected load in W/Voltage in V/Fuse rating in A	185/230/5	300/230/5	300/230/5
Installation tips			
Extraction upwards/to the rear/to the side	●/-/-	●/-/-	●/-/-
Diameter of ducting connector in mm	150	150	150
Standard accessories			
Non-return flap	●	●	●
Adapter to reduce ducting from 150 to 125 mm Ø	●	●	●
Optional accessories			
Recirculation conversion kit DUU 151	●	●	●
Active charcoal filter DKF 15-1	●	●	●
Silencer DASD 150/Wall vent kit DMK 150	●/●	●/●	●/●
Silver Grey	●	●	●

¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

²⁾ Please refer to the building-in diagrams for more information.

³⁾ Hob over 12 kW or single burner exceeding 6 kW

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





Model	DA 2210
Type of appliance	
Integrated cooker hood	●
Operating modes	
Extraction/Recirculation/External motor	●/●/-
Convenience features	
Rotary dial control/Joystick	-/●
5/15 min. run-on function	●
Grease filter/Charcoal filter saturation indicator - programmable	●/●
Easy clean cooker hood interior with CleanCover	●
Filter system	
Dishwasher-proof stainless steel metal filter(s)	3
Lighting	
Halogen/LED	●/-
Number of lights x Wattage	4 x 50 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾	
Extraction (does not apply to models with External motor)	
Level 1: Air throughput (m ³ /h)	650
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	51/38
Level 3: Air throughput (m ³ /h)	1250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	64/51
Intensive level: Air throughput (m ³ /h)	1850
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	77/64
Recirculation	
Level 1: Air throughput (m ³ /h)	600
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	59/46
Level 3: Air throughput (m ³ /h)	1200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	73/60
Intensive level: Air throughput (m ³ /h)	1550
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	79/66
Safety	
Safety switch off	●
Technical data	
Width/Height/Depth of cooker hood body in mm ²⁾	1102/50/402
Net weight in kg	16
Minimum distance above electric hob/gas hob in mm	450/650 (760 ³⁾)
Total connected load in W/Voltage in V/Fuse rating in A	780/230/5
Installation tips	
Extraction upwards/to the rear/to the side	●/-/-
Diameter of ducting connector in mm	150
Standard accessories	
Non-return flap	●
Adapter to reduce ducting from 150 to 125 mm Ø	●
Optional accessories	
Recirculation conversion kit DUU 151	2 required
Active charcoal filter DKF 15-1	●
Silencer DASD 150/Wall vent kit DMK 150	●/●
Silver Grey	●



Slot-in cooker hood



Model	DA 186
Type of appliance	
Slot-in cooker hood	●
Operating modes	
Extraction/Recirculation	●/●
Convenience features	
Button controls with LED	●
Filter system	
Dishwasher-proof stainless steel metal filter(s)	2
Lighting	
Halogen	●
Number of lights x Wattage	2 x 20 W
Air throughput and sound levels with 150 mm diameter ducting outlet¹⁾	
Extraction (does not apply to models with External motor)	
Level 1: Air throughput (m ³ /h)	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	43/29
Level 3: Air throughput (m ³ /h)	400
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	57/44
Intensive level: Air throughput (m ³ /h)	560
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	65/52
Recirculation	
Level 1: Air throughput (m ³ /h)	100
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	52/38
Level 3: Air throughput (m ³ /h)	200
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	66/52
Intensive level: Air throughput (m ³ /h)	250
Sound power (dB(A) re1pW)/Sound pressure (dB(A) re20μPa)	71/57
Technical data	
Width/Height/Depth of cooker hood body in mm ²⁾	595/450/275 – 360 + 200
Net weight in kg	11.8
Minimum distance above electric hobs/gas hobs in mm	650/650 (760 ³⁾)
Total connected load in W/Voltage in V/Fuse rating in A	175/230/5
Installation tips	
Extraction upwards/to the rear/to the side	●/-/-
Diameter of ducting connector in mm	150
Standard accessories	
Adapter to reduce ducting from 150 to 125 mm Ø	-
Optional accessories	
Active charcoal filter	DKF 14-1
Silencer DASD 150/Wall vent kit DMK 150	●/●
Brushed Stainless Steel	●

¹⁾ Air throughput tested in accordance with EN 61591. Sound power measured in accordance with EN 60704-3. Sound pressure measured in accordance with EN 60704-2-13.

²⁾ Please refer to the building-in diagrams for more information.

³⁾ Hob over 12 kW or single burner exceeding 6 kW

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



External motors



AWG 102

INSTALLATION

- For installation on an outside wall

FEATURES

- Stainless steel casing
- Single sided radial fan
- 75 cm long control cable with plug connectors for joining the motor to the cooker hood
- Connection stub 125/150 mm Ø

OUTPUT

- Extraction = 440–820 m³/hr
- Rated load 165 W
- Voltage 230 V
- Fuse rating 13 A

ACCESSORIES SUPPLIED

- 180 mm Ø wall ducting, extends to 450 mm long
- Additional 5 m long cable with plug connectors

OPTIONAL ACCESSORIES

- Additional control cable, 6 m, 9 m and 12 m long
- DASD 150 Silencer for 2–4 dB noise reduction. 500 x 200 mm for installation in a straight run of ducting.

INSTALLATION ADVICE:

The motor must be located at least 5 - 7 meters away from the cooker hood.

Make sure you position the motor in a safe, but easily accessible location for servicing work and that the extraction vapours cannot pose a nuisance.

Suitable for use in temperatures down to -20°C



DDG 102

INSTALLATION

- For installation on a tiled roof (min. 22° pitch)
- N.B. Not suitable for flat roofs

FEATURES

- Stainless steel casing with lead skirting
- Single sided radial fan
- 75 cm long control cable with plug connectors for joining the motor to the cooker hood
- Connection stub 125/150 mm Ø

OUTPUT

- Extraction = 440–820 m³/hr
- Rated load 165 W
- Voltage 230 V
- Fuse rating 13 A

ACCESSORIES SUPPLIED

- Additional 5 m long cable with plug connectors

OPTIONAL ACCESSORIES

- Additional control cable, 6 m, 9 m and 12 m long
- DASD 150 Silencer for 2–4 dB noise reduction. 500 x 200 mm for installation in a straight run of ducting.

INSTALLATION ADVICE:

Make sure you position the motor in a safe, but easily accessible location for servicing work and that the extraction vapours cannot pose a nuisance.

Suitable for use in temperatures down to -20°C



ABLG 202

INSTALLATION

- For installation in an internal ceiling space, e.g. loft

FEATURES

- Plastic coated, zinc plated steel casing
- Double sided radial fan
- 75 cm cable with plug connectors for joining the motor to the cooker hood
- Connection stub 125/150 mm Ø

OUTPUT

- Extraction = 280–780 m³/hr
- Rated load 290 W
- Voltage 230 V
- Fuse rating 13 A

ACCESSORIES SUPPLIED

- Additional 5 m long cable with plug connectors

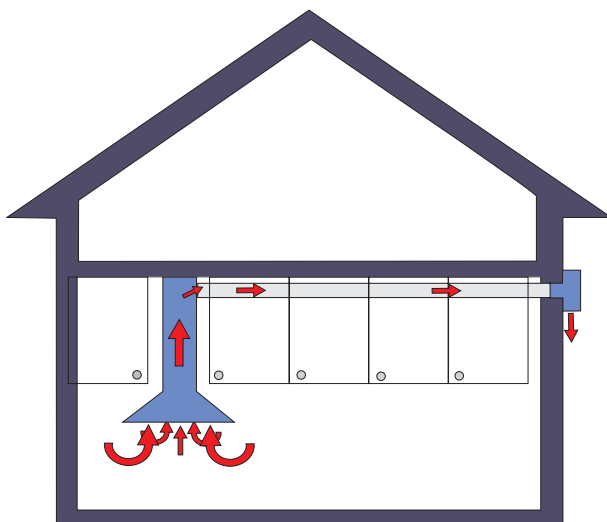
OPTIONAL ACCESSORIES

- Additional control cable, 6 m, 9 m and 12 m long
- DASD 150 Silencer for 2–4 dB noise reduction. 500 x 200 mm for installation in a straight run of ducting.

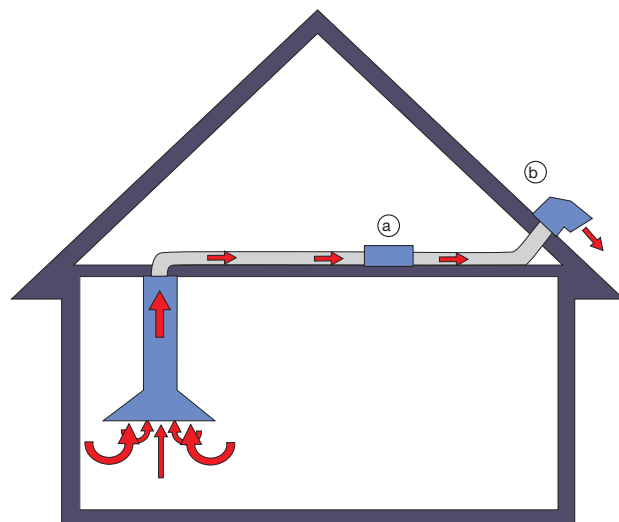
INSTALLATION ADVICE:

The motor must be located at least 5 - 7 meters away from the cooker hood.

Make sure you position the motor in a safe, but easily accessible location for servicing work and that the extraction vapours cannot pose a nuisance.



AWG 102 positioned on an outside wall



ABLG 202 (a) positioned in the loft space and DDG 102 (b) positioned on a tiled roof

Perfect coffee at home

Miele coffee machines



Preparation systems



Coffee bean machine

If you like to choose your personal favourite from the coffee beans available in the shops and enjoy the aroma of freshly ground beans then this is the system for you. You can adjust all machine settings to suit your beans and your taste.

Coffee machine based on the Nespresso system

Or would you prefer a capsule system with a convenient choice of 16 fresh coffee specialities. An uncomplicated coffee machine that does the thinking for you and makes cleaning conveniently easy? If this sounds like you, then Miele's Nespresso coffee machine with outstanding technology is the one for you.



Range



Built-in coffee bean machine

This machine fits perfectly into a 45 cm high niche in a tall unit. In combination with other Miele built-in appliances it creates a uniform appearance in a vertical or horizontal run.



Built-in coffee machine with Nespresso system

This machine can be built into a 35 cm high niche – in a tall unit, wall unit or dresser unit. It can be also be installed alongside a 35 cm high Miele steam oven or microwave oven.

Miele highlights for perfect coffee

The built-in coffee bean machine

OneTouch and OneTouch for Two

Fully-automatic perfection: 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 drinks in one process, delivered conveniently via the central spout.





AromaticSystem

Intensive coffee aroma: intelligent technology to achieve best possible results.



Exclusive to Miele

EasyClick milk system

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



Exclusive to Miele

Automatic rinsing of milk lines with water from the water container

Excellent user convenience: after making coffee with milk, the appliance is automatically rinsed.



Exclusive to Miele

ComfortDoor* Patented door system with wide-opening hinged front

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



Built-in warming drawer

Perfect coffee pleasure: keeps your cups at just the right temperature for coffee whenever you want it.

Miele highlights for perfect coffee

Built-in coffee machine with Nespresso system



Cappuccinatore

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



Exclusive to Miele

Capsule carousel

Select your favourite coffee from up to five Nespresso types at the touch of a button: the unique electronic carousel has room for 20 capsules in 5 hoppers.



Exclusive to Miele

ComfortDoor* - patented door system with wide-opening hinged front

Easy access: convenient access to capsule carousel, water container, waste 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.





**Exclusive
to Miele**

**Built-in coffee machines with Nespresso
system**

Perfect coffee to suit all tastes: 16 different types of coffee are easy to make.

Coffee machines



Model number	CVA 6431	CVA 6401
Type of appliance		
Freestanding bean machine	-	-
Built-in bean machine/Nespresso system	-/●	●/-
Design		
Display	DirectSensor	DirectSensor
Beverages		
Espresso/Coffee/Coffee long	●/●/●	●/●/●
Cappuccino/Latte macchiato/Caffè latte	●/-/-	●/●/●
Hot water/Hot milk/Milk froth	-/●/●	●/●/●
Gourmet advantages		
OneTouch/OneTouch for Two	●/-	●/●
Aromatic bean grinding system	-	●
Ready ground coffee option	-	●
Programmable grinder setting/amount of coffee	-/-	●/●
Programmable user profiles	●	●
Programmable amount of water/water temperature	●/-	●/●
Programmable amount of milk/milk froth	-/-	●/●
Pre-brewing/Coffee pot function	-/-	●/●
Convenience features		
Choice of operating language	●	●
Clock display/Date display	●/●	●/●
CupSensor	-	-
Height adjustable spouts in cm	9.0	8.5 – 16.5
Heated cup surface	-	-
ComfortDoor/Concealed handle/BrilliantLight	●/●/●	●/●/●
Removable bean container/Nespresso capsule carousel	-/●	●/-
Coffee bean capacity in g	-	500
Capsule capacity in carousel	20	-
Waste container capacity (portions)	15	15
Water container capacity in l	1.5	2.3
Programmable on and off times	●	●
Stand-by time programmable/clock buffer	●/-	●/●
Optional connection to warming drawer	-	-
Mains water connection	-	-
Easy maintenance		
Easy to use cleaning programmes/ComfortClean	●/●	●/●
Automatic rinsing	●	●
Removable milk pipework/brew unit	-/-	●/●
Efficiency and sustainability		
Energy saving Eco Mode option	●	●
Safety		
System lock	●	●
Technical data		
Niche dimensions (in a tall unit) in mm (W x H x D)*	560 – 568 x 360 – 362 x 310	560 – 568 x 450 – 452 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	2.8/220 – 240/13	2.8/220 – 240/13
Length of mains inlet hose in m/mains electrical cable in m	-/2.0	-/2.0
Accessories supplied		
Glass milk flask/Tin of Illy coffee	Cappuccinatore/-	●/-
Descaling agent/Cleaning tablets	●/●	●/●
Stainless steel thermal milk flask	-	-
Coffee spoon for ground coffee	-	●



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

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



Miele

Miele refrigerators, freezers, fridge-freezers and wine conditioning units

Perfect storage conditions for all of your food



Models



Refrigerators

Miele refrigerators are designed to keep your groceries fresh in an efficient and well organised way. Intelligent PerfectFresh compartments guarantee that food is kept fresh.



Fridge-freezers

These appliances offer plenty of storage space for fresh food and also for frozen food, each section with its own door. Where space is at a premium a Miele fridge-freezer provides convenient storage for fresh food as well as frozen food in one appliance.



Freezers

Miele freezers are efficient in terms of organisation and functionality. They can be set up as stand-alone appliances or combined with a matching Miele refrigerator and have sophisticated controls enabling the temperature to be regulated down to -26°C .



Wine units

Miele wine units have individually controlled temperature zones for different types of wine so your reds and whites are guaranteed professional treatment. Not only does a Miele wine conditioning unit provide the best storage conditions for your wine, it will also look the part in your home.



Controls



Manual temperature control

With manual temperature control a simple rotary dial is used for selecting the temperature.



ComfortControl

ComfortControl uses light-touch switches for setting the temperature and the SuperCool or SuperFreeze function and for switching the buzzer off. LEDs indicate the temperature.



PicTronic controls

PicTronic controls also use light-touch switches with the temperature shown in a small black display.



SensorControls

The control panels on the wine conditioning appliances offer a totally smooth operating interface with sensor controls and a precise digital temperature display for each zone. A light touch of the finger is sufficient to select a function.

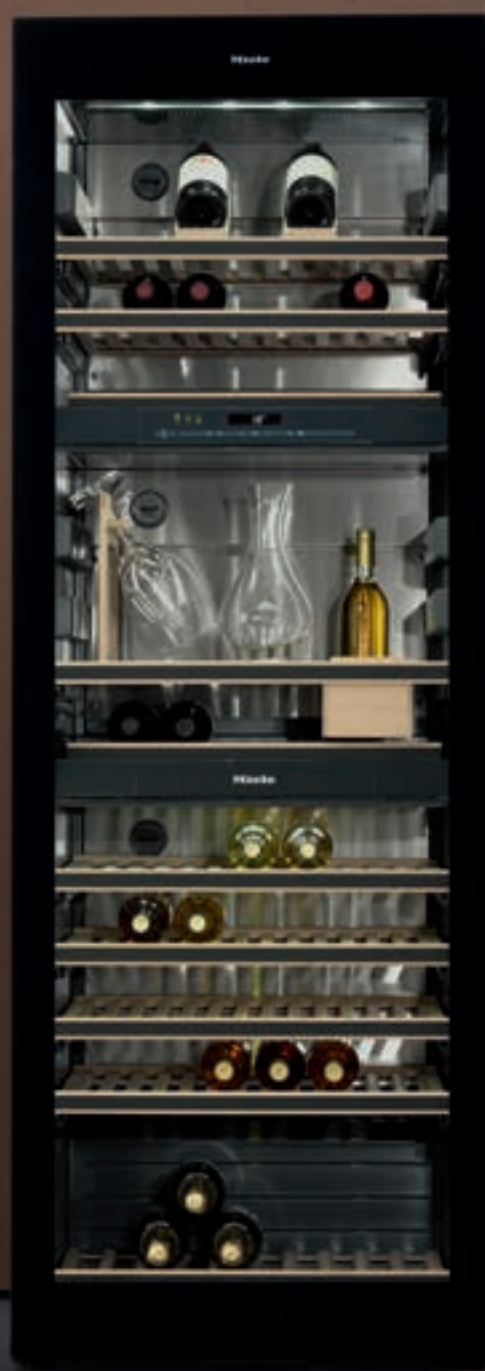



TouchControls

With Miele touch controls, all key features look the same for design harmony in line with other Miele built-in appliances. All main functions are easily accessed via the touch controls and a display lets you know what is happening.

Miele wine units

Wine storage with style



A modern living room interior featuring a large window on the left side, allowing natural light to illuminate the space. In the foreground, there is a dark leather sofa with a matching ottoman and a coffee table. The room has a minimalist aesthetic with a light-colored floor and a dark wall on the right. A decorative chandelier is visible in the top left corner.

For real wine connoisseurs, the enjoyment of wine starts with its careful selection and then making sure it is stored in the correct conditions as this will have a direct effect on its shelf life. With a wine conditioning unit from Miele you can store various types of wine under ideal conditions using the different zones which can be set at the correct ambient temperature for the type of wine being stored. Miele's wine conditioning units are available as a built-in version which integrates perfectly into your kitchen design, and as versatile freestanding appliances, one of which includes a professional Sommelier Set.

Miele highlights for perfect results

Miele refrigerators, freezers, fridge-freezers and wine conditioning units*



PerfectFresh

In addition to the quality of the food at the point of purchase, the right storage conditions are also important. Fresh, tasty and healthy food is easily achieved with PerfectFresh – perfect storage conditions for fresh produce to retain vitamins, nutrients ... and flavours!



Exclusive to Miele **PerfectFresh Pro**
For fresher food: innovative Miele technology keeps fruit and vegetables fresh for longer than in a conventional refrigerator or PerfectFresh zone.



Exclusive to Miele **FlexiLight**
Perfect glare-free lighting: depending on the food stored, the interior lighting can be positioned on any shelf level.



Frost free
Convenient: manual defrosting is no longer necessary. Cool air circulates through the cabinet preventing the formation of ice on food.



Dynamic cooling
Uniform distribution of temperature: a fan ensures excellent circulation and distribution of cold air.



Exclusive to Miele **ComfortClean**
Rapid cleaning: the high-quality door shelves are dishwasher-proof.

* Features vary depending on model

Refrigerators



Model number	K 9122 Ui	K 9124 UiF	K 32122 i
Appliance category			
Refrigerator	●	●	●
Type of appliance			
Integrated/Built-under	●/●	●/●	●/-
Door hinging/convertible hinging/matching appliance	right/●/F 9122 Ui-2	right/●/F 9122 Ui-2	right/●/-
Design			
Lighting in refrigerator/refrigeration section	●	●	●
Type of lighting	Lamp	Lamp	LED
PerfectFresh Pro LED lighting	-	-	-
Convenience features			
MasterFresh/PerfectFresh/SelfClose	-/-/-	-/-/-	-/-/-
PerfectFresh Pro with Info system	-	-	-
ComfortClean/Dynamic cooling	●/-	●/-	●/-
SoftClose door closure/Drop and Lock	-/-	-/-	-/-
Automatic defrosting	●	●	●
Controls			
Electronic temperature display and control	ComfortControl	ComfortControl	PicTronic
Independent switch off for refrigeration section	-	-	-
SuperCool/Sabbath mode	●/-	●/-	●/-
Number of temperature zones	1	2	1
Refrigerator/refrigeration section			
Height adjustable toughened glass shelves	3	2	3
Number of shelves	4	3	4
Chrome metal bottle rack	-	-	-
Number of removable fruit & vegetable containers	1	1	2
Butter and cheese compartment	●	●	-
VarioBord for jars/condiments (can be used at the table)	-	-	-
Full-width door shelves/half-width door shelves	-/1	-/1	2/-
Number of bottle shelves in the door	1	1	1
Efficiency and sustainability			
Energy efficiency class	A+	A++	A++
Energy consumption per year in kWh/in 24 h in kWh	125/0.341	137/0.375	98/0.267
Safety			
Safety lock	-	-	●
Acoustic door alarm/Acoustic temperature alarm	-/-	-/-	-/-
Optical door alarm/Optical temperature alarm	-/-	-/-	-/-
Technical data			
Niche dimensions in mm (H x W)*	820 – 870 x 600	820 – 870 x 600	874 – 890 x 560 – 570
Type of hinging	Fixed	Fixed	Sliding
Max. weight of door: refrigerator section/freezer section in kg	10/-	10/-	-/-
Climate class	SN-T	N-ST	SN-T
Usable capacity in l	137	114	154
Refrigeration section in l/PerfectFresh zone in l	137/0	98/0	154/0
4-star freezer section in l	0	16	0
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	-/-	12/2	-/-
Sound power in dB(A) re1pW	39	39	36
Current consumption in milliamps (mA)	1200	1200	1200
Accessories supplied			
Butter dish/Egg tray	-/●	-/●	-/●

* Please refer to the building-in diagrams for more details.

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





Model number	K 35222 iD	K 35272 iD	K 37222 iD
Appliance category			
Refrigerator	●	●	●
Type of appliance			
Integrated/Built-under	●/-	●/-	●/-
Door hinging/convertible hinging/matching appliance	right/●/F 9552 i	right/●/F 9552 i	right/●/FN 9752 i
Design			
Lighting in refrigerator/refrigeration section	●	●	●
Type of lighting	LED	LED	LED
PerfectFresh Pro LED lighting	-	-	-
Convenience features			
MasterFresh/PerfectFresh/SelfClose	-/-/-	-/●/-	-/-/-
PerfectFresh Pro with Info system	-	-	-
ComfortClean/Dynamic cooling	●/●	●/●	●/●
SoftClose door closure/Drop and Lock	-/-	-/-	-/-
Automatic defrosting	●	●	●
Controls			
Electronic temperature display and control	PicTronic	PicTronic	PicTronic
Independent switch off for refrigeration section	-	-	-
SuperCool/Sabbath mode	●/-	●/-	●/-
Number of temperature zones	1	2	1
Refrigerator/refrigeration section			
Height adjustable toughened glass shelves	6	5	7
Number of shelves	7	6	8
Chrome metal bottle rack	-	-	-
Number of removable fruit & vegetable containers	1	(2 x PerfectFresh)	2
Butter and cheese compartment	-	-	-
VarioBord for jars/condiments (can be used at the table)	-	-	-
Full-width door shelves/half-width door shelves	2/-	3/-	3/-
Number of bottle shelves in the door	2	1	2
Efficiency and sustainability			
Energy efficiency class	A++	A++	A++
Energy consumption per year in kWh/in 24 h in kWh	110/0.299	125/0.342	118/0.322
Safety			
Safety lock	●	●	●
Acoustic door alarm/Acoustic temperature alarm	-/-	●/-	-/-
Optical door alarm/Optical temperature alarm	-/-	-/-	-/-
Technical data			
Niche dimensions in mm (H x W)*	1397 – 1413 x 560 – 570	1397 – 1413 x 560 – 570	1772 – 1788 x 560 – 570
Type of hinging	Fixed	Fixed	Fixed
Max. weight of door: refrigerator section/freezer section in kg	21/-	21/-	26/-
Climate class	SN-T	SN-T	SN-T
Usable capacity in l	259	236	334
Refrigeration section in l/PerfectFresh zone in l	259/0	176/60	334/0
4-star freezer section in l	0	0	0
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	-/-	-/-	-/-
Sound power in dB(A) re1pW	36	38	36
Current consumption in milliamps (mA)	1200	1200	1200
Accessories supplied			
Butter dish/Egg tray	-/●	-/●	-/●



* Please refer to the building-in diagrams for more details.
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Refrigerators



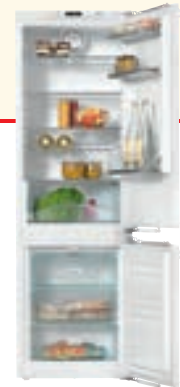
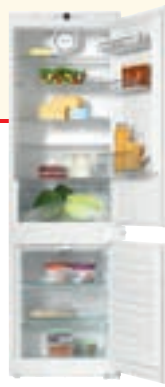
Model number	K 37272 iD	K 37472 iD
Appliance category		
Refrigerator	●	●
Type of appliance		
Integrated/Built-under	●/-	●/-
Door hinging/convertible hinging/matching appliance	right/●/FN 9752 i	right/●/FN 9752 i
Design		
Lighting in refrigerator/refrigeration section	●	●
Type of lighting	LED	FlexiLight
PerfectFresh Pro LED lighting	-	-
Convenience features		
MasterFresh/PerfectFresh/SelfClose	-/●/-	-/●/●
PerfectFresh Pro with Info system	-	-
ComfortClean/Dynamic cooling	●/●	●/●
SoftClose door closure/Drop and Lock	-/-	●/-
Automatic defrosting	●	●
Controls		
Electronic temperature display and control	PicTronic	TouchControl
Independent switch off for refrigeration section	-	-
SuperCool/Sabbath mode	●/-	●/●
Number of temperature zones	2	2
Refrigerator/refrigeration section		
Height adjustable toughened glass shelves	6	6
Number of shelves	7	7
Chrome metal bottle rack	-	●
Number of removable fruit & vegetable containers	(3 x PerfectFresh)	(3 x PerfectFresh)
Butter and cheese compartment	-	-
VarioBord for jars/condiments (can be used at the table)	-	-
Full-width door shelves/half-width door shelves	3/-	3/-
Number of bottle shelves in the door	2	2
Efficiency and sustainability		
Energy efficiency class	A++	A++
Energy consumption per year in kWh/in 24 h in kWh	134/0.366	134/0.366
Safety		
Safety lock	●	●
Acoustic door alarm/Acoustic temperature alarm	●/-	●/-
Optical door alarm/Optical temperature alarm	-/-	●/-
Technical data		
Niche dimensions in mm (H x W)*	1772 – 1788 x 560 – 570	1772 – 1788 x 560 – 570
Type of hinging	Fixed	Fixed
Max. weight of door: refrigerator section/freezer section in kg	26/-	26/-
Climate class	SN-T	SN-T
Usable capacity in l	308	308
Refrigeration section in l/PerfectFresh zone in l	216/92	216/92
4-star freezer section in l	0	0
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	-/-	-/-
Sound power in dB(A) re1pW	38	38
Current consumption in milliamps (mA)	1200	1200
Accessories supplied		
Butter dish/Egg tray	-/●	●/●



* Please refer to the building-in diagrams for more details.

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Fridge-freezers



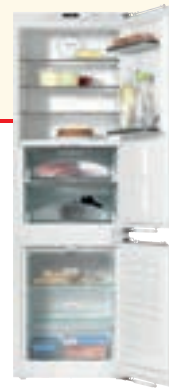
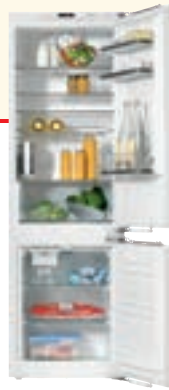
Model number	KDN 37132 iD	KDN 37232 iD	KFN 37432 iD
Appliance category			
Fridge freezer	●	●	●
Type of appliance			
Integrated/Built-under	●/-	●/-	●/-
Door hinging/convertible hinging/matching appliance	right/●/-	right/●/-	right/●/-
Design			
Lighting in refrigerator/refrigeration section	●	●	●
Type of lighting	LED	LED	FlexiLight
PerfectFresh Pro LED lighting	-	-	-
Convenience features			
MasterFresh/PerfectFresh/SelfClose	-/-/-	-/-/-	-/-/-
PerfectFresh Pro with Info system	-	-	-
IceMaker/Plumbed in/MyIce water container	-/-/-	-/-/-	-/-/-
ComfortClean/Dynamic cooling/Frost free/VarioRoom	●/●/●/●	●/●/●/●	●/●/●/●
SoftClose door closure/Drop and Lock	-/-	-/-	●/-
Controls			
Electronic temperature display and control	PicTronic	PicTronic	TouchControl
Independent switch off for refrigeration section	-	-	●
Independent temperature control of refrigeration and freezer sections	-	-	●
Super cool/Super freeze/Sabbath mode	●/●/-	●/●/-	●/●/●
Number of temperature zones	2	2	2
Refrigerator/refrigeration zone			
Height adjustable toughened glass shelves	4	4	4
Number of shelves	5	5	5
Chrome metal bottle rack	-	-	●
Number of removable fruit & vegetable containers	1	1	1
Butter and cheese compartment	-	-	-
VarioBord for jars/condiments (can be used at the table)	-	-	-
Full-width door shelves/half-width door shelves	2/-	2/-	2/-
Number of bottle shelves in the door	1	1	1
Freezer/freezer zone			
Number of removable freezer drawers/freezer baskets	3	3	3
Toughened glass shelves	●	●	●
Efficiency and sustainability			
Energy efficiency class	A++	A++	A++
Energy consumption per year in kWh/in 24 h in kWh	233/0.638	233/0.638	233/0.637
Safety			
Appliance lock/Power cut indication for the freezer section	●/-	●/-	●/●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	-/●	-/●	●/●
Technical data			
Niche dimensions in mm (H x W)*	1772 – 1788 x 560 – 570	1772 – 1788 x 560 – 570	1772 – 1788 x 560 – 570
Type of hinging	Sliding	Fixed	Fixed
Max. weight of door: refrigeration section/freezer section in kg	20/12	20/12	20/12
Climate class	SN-T	SN-T	SN-T
Usable capacity in l	262	262	261
Refrigeration section in l/PerfectFresh zone in l/Freezer section in l	199/0/63	199/0/63	198/0/63
Sound power in dB(A) re1pW	39	39	39
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	20/4.0	24/4.0	24/10.0
Current consumption in milliamps (mA)	1400	1400	1400
Accessories supplied			
Butter dish/Egg tray	-/●	-/●	●/●



* Please refer to the building-in diagrams for more details.

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

Fridge-freezers



Model number	KFN 37452 iDE	KFN 37682 iD	KFN 37692 iDE
Appliance category			
Fridge freezer	●	●	●
Type of appliance			
Integrated/Built-under	●/-	●/-	●/-
Door hinging/convertible hinging/matching appliance	right/●/-	right/●/-	right/●/-
Design			
Lighting in refrigerator/refrigeration section	●	●	●
Type of lighting	FlexiLight	FlexiLight	FlexiLight
PerfectFresh Pro LED lighting	-	●	●
Convenience features			
MasterFresh/PerfectFresh/SelfClose	-/-/-	-/-/●	-/-/●
PerfectFresh Pro with Info system	-	●	●
IceMaker/Plumbed in/MyIce water container	●/-/●	-/-/-	●/●/-
ComfortClean/Dynamic cooling/Frost free/VarioRoom	●/●/●/●	●/●/●/●	●/●/●/●
SoftClose door closure/Drop and Lock	●/-	●/-	●/-
Controls			
Electronic temperature display and control	TouchControl	TouchControl	TouchControl
Independent switch off for refrigeration section	●	●	●
Independent temperature control of refrigeration and freezer sections	●	●	●
Super cool/Super freeze/Sabbath mode	●/●/●	●/●/●	●/●/●
Number of temperature zones	2	3	3
Refrigerator/refrigeration zone			
Height adjustable toughened glass shelves	3	3	3
Number of shelves	4	4	4
Chrome metal bottle rack	●	-	-
Number of removable fruit & vegetable containers	1	(2 x PerfectFresh)	(2 x PerfectFresh)
Butter and cheese compartment	-	-	-
VarioBord for jars/condiments (can be used at the table)	-	-	-
Full-width door shelves/half-width door shelves	2/-	1/-	1/-
Number of bottle shelves in the door	1	1	1
Freezer/freezer zone			
Number of removable freezer drawers/freezer baskets	2+2	3	2+2
Toughened glass shelves	●	●	●
Efficiency and sustainability			
Energy efficiency class	A++	A++	A++
Energy consumption per year in kWh/in 24 h in kWh	229/0.627	238/0.650	235/0.643
Safety			
Appliance lock/Power cut indication for the freezer section	●/●	●/●	●/●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (H x W)*	1772 – 1788 x 560 – 570	1772 – 1788 x 560 – 570	1772 – 1788 x 560 – 570
Type of hinging	Fixed	Fixed	Fixed
Max. weight of door: refrigeration section/freezer section in kg	20/12	20/12	20/12
Climate class	SN-T	SN-ST	SN-ST
Usable capacity in l	256	242	239
Refrigeration section in l/PerfectFresh zone in l/Freezer section in l	196/0/60	111/68/63	111/68/60
Sound power in dB(A) re 1pW	39	39	39
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	20/10.0	24/10.0	20/10.0
Current consumption in milliamps (mA)	1400	1400	1400
Accessories supplied			
Butter dish/Egg tray	●/●	●/●	●/●



* Please refer to the building-in diagrams for more details.

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Freezers



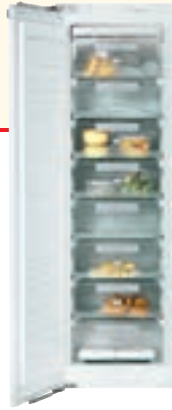
Model number	F 9122 Ui-2	F 9212 i	F 9552 i
Appliance category			
Freezer	●	●	●
Type of appliance			
Integrated/Built-under	●/-	●/-	●/-
Door hinging/convertible hinging/matching appliance	right/●/K 9122 Ui-1	right/●/-	right/●/K 35222 iD, K 35272 iD
Design			
Lighting in freezer/freezer section	-	-	-
Type of lighting	-	-	-
Convenience features			
IceMaker/Plumbed in	-/-	-/-	-/-
Frost free/VarioRoom	-/●	-/●	-/●
SoftClose door closure/Drop and Lock	●/-	-/-	●/-
Controls			
Electronic temperature display and control	ComfortControl	ComfortControl	ComfortControl
Super freeze	●	●	●
Freezer/freezer section			
In door ice and water dispenser	-	-	-
Number of removable freezer drawers/freezer baskets	3	4	6
Number of removable metal baskets in the door	-	-	-
Number of removable metal freezer baskets	-	-	-
Toughened glass shelves	-	-	-
Efficiency and sustainability			
Energy efficiency class	A++	A+	A+
Energy consumption per year in kWh/in 24 h in kWh	149/0.406	213/0.580	275/0.753
Safety			
Appliance lock/Power cut indication for the freezer section	-/-	-/-	●/●
Acoustic door alarm/Acoustic temperature alarm	-/●	-/●	●/●
Optical door alarm/Optical temperature alarm	-/●	-/●	-/●
Technical data			
Niche dimensions in mm (H x W)*	820 – 870 x 600	874 – 890 x 560 – 568	1397 – 1413 x 560 – 568
Type of hinging	Fixed	Sliding	Fixed
Max. weight of door: refrigerator section/freezer section in kg	-/20	-/-	-/20
Climate class	SN-T	SN-T	SN-T
4-star freezer section in l	97	104	186
Sound power in dB(A) re1pW	39	36	37
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	24/12	26/12	32/16
Current consumption in milliamps (mA)	1300	1300	1300
Accessories supplied			
Cool pack/ice tray	-/●	-/●	●/●

* Please refer to the building-in diagrams for more details.

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Freezers



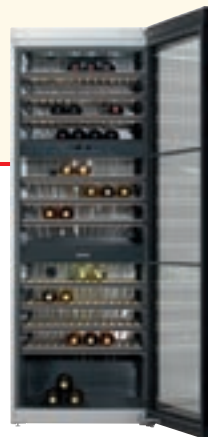
Model number	FN 9752 i
Appliance category	Freezer
Type of appliance	Integrated/Built-under
Door hinging/convertible hinging/matching appliance	right/●/K 37222 iD, K 37272 iD, K 37472 iD
Design	
Lighting in freezer/freezer section	-
Type of lighting	-
Convenience features	
IceMaker/Plumbed in	-/-
Frost free/VarioRoom	●/●
SoftClose door closure/Drop and Lock	●/-
Controls	
Electronic temperature display and control	ComfortControl
Super freeze	●
Freezer/freezer section	
In door ice and water dispenser	-
Number of removable freezer drawers/freezer baskets	8
Number of removable metal baskets in the door	-
Number of removable metal freezer baskets	-
Toughened glass shelves	-
Efficiency and sustainability	
Energy efficiency class	A+
Energy consumption per year in kWh/in 24 h in kWh	325/0.888
Safety	
Appliance lock/Power cut indication for the freezer section	●/●
Acoustic door alarm/Acoustic temperature alarm	●/●
Optical door alarm/Optical temperature alarm	-/●
Technical data	
Niche dimensions in mm (H x W)*	1772 – 1788 x 560 – 568
Type of hinging	Fixed
Max. weight of door: refrigerator section/freezer section in kg	-/23
Climate class	SN-T
4-star freezer section in l	211
Sound power in dB(A) re1pW	38
Storage time in event of a fault in h/Freezer capacity in 24 h in kg	34/18.0
Current consumption in milliamps (mA)	1300
Accessories supplied	
Cool pack/ice tray	●/●



* Please refer to the building-in diagrams for more details.

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Wine conditioning units



Model number	KWT 4154 UG-1	KWT 6831 SG	KWT 6832 SGS
Appliance category			
Wine conditioning unit	●	●	●
Type of appliance			
Freestanding	-	●	●
Integrated/Built-under	-/●	-/-	-/-
Door hinging/convertible hinging	right/●	right/●	right/●
Design			
Colour and fronts	Tinted glass door	Stainless steel/Tinted glass door	Stainless steel/Tinted glass door
Lighting	●	●	●
Type of lighting	LED	LED	LED
Convenience features			
Active AirClean filter/with replacement reminder	●/-	●/●	●/●
Dynamic cooling/SoftClose door closure	●/-	●/●	●/●
Wooden racks	●	●	●
Telescopic wooden racks/Flexible wooden racks with FlexiFrame	●/-	●/●	●/●
SommelierSet	-	-	●
Bottle presenter	-	●	●
Controls			
Electronic temperature display and control	ComfortControl	TouchControl	TouchControl
Number of wine conditioning zones	2	3	3
Efficiency and sustainability			
Energy efficiency class	C	B	B
Energy consumption per year in kWh/in 24 h in kWh	250/0.683	245/0.670	245/0.670
Safety			
Safety lock	●	●	●
Acoustic door alarm/Acoustic temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	-/-	●/●	●/●
Technical data			
Appliance dimensions in mm (H x W x D)	817 x 597 x 575	1920 x 700 x 745	1920 x 700 x 745
Niche dimensions in mm (H x W)*	820 – 870 x 600	-	-
Climate class	SN-ST	SN-ST	SN-ST
Wine conditioning zones in l	126	505	505
Sound power in dB(A) re1pW	43	38	38
Current consumption in milliamps (mA)	800	1000	1000

Feature icons for wine conditioning units:

- C** (Energy Efficiency Class)
- B** (Energy Efficiency Class)
- WINE** (Wine conditioning)
- DYNAMIC COOLING** (Dynamic cooling)
- ACTIVE AIRCLEAN** (Active AirClean filter)
- SOFT CLOSE** (SoftClose door closure)
- FLEXI FRAME** (Flexible wooden racks)
- SOMMELIER SET** (SommelierSet)

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

Miele dishwashers

Perfect design harmony in your kitchen



Models



Semi-integrated dishwashers

The appliance front is designed to take a front panel to match your kitchen furniture, or a front panel in CleanSteel from Miele.



Fully integrated dishwashers

The entire front of the appliance is concealed either behind a front panel to match your kitchen furniture, or a front panel in CleanSteel from Miele. The ideal solution if you want your dishwasher out of sight.



Range

Miele dishwashers are available in a range of sizes



Standard dishwashers

These dishwashers fit into the standard 600 x 805 mm niche available in the majority of households.



XXL dishwashers

XXL dishwashers are designed for installation in a 600 x 845 mm niche. These dishwashers offer 4 cm of additional height in the upper basket enabling greater flexibility when loading items such as stemware, large coffee mugs and plates up to 23 cm in diameter.



Slimline dishwashers

These dishwashers fit in a 450 x 805 mm niche and are ideal for households where space is at a premium.

Miele for perfect results

Miele dishwasher highlights



Exclusive to Miele **Knock2open²⁾**

Unique: this appliance can be perfectly integrated into handleless kitchens – the door opens automatically by tapping lightly twice.



Highest level of energy efficiency

Best performance with A+++: highly economical, producing excellent cleaning and drying results.



Freshwater dishwashers with water consumption from 6.5 l

From as little as 6.5 l water consumption: in the Automatic programme best cleaning results combined with minimum water consumption.



Exclusive to Miele **BrilliantLight³⁾**

Automatically controlled: 4 LEDs immerse the entire dishwasher interior in brilliant light.



Exclusive to Miele **Patented⁴⁾ AutoOpen drying**

Everything perfectly dry: the dishwasher door opens automatically at the end of a programme cycle.

*Features vary depending on model

1) DE102008062761B3

2) Patent pending

EP2428153A1, DE102010037397A1, US2012/0055091A1

3) EP2233061B1

4) DE102007008950B4, EP2120671B1





**Exclusive
to Miele**

Patented¹⁾ 3D cutlery tray

An innovation from the inventor of the cutlery tray: Miele's intelligent 3D cutlery tray can be adjusted in three directions and adapts perfectly to various load arrangements. This allows awkward items such as whisks and soup ladles to be accommodated and gently washed.

Adjusting the side sections of the cutlery tray allows tall stemware to be held securely in the upper basket. No need to remove the side sections of the drawer!

Miele dishwashing programmes

For all your crockery and glassware*



ECO

Extremely economical: this water and energy-saving programme is suitable for mixed loads of normally soiled crockery.



Sensor wash

For standard crockery: for example mixed loads with all types of food residue.



Normal 55°C

Quick and efficient: this programme for is suitable for loads with normal, slightly dried-on food residue.



Intensive 75°C

Maximum cleaning performance: pots, pans, etc. are left residue-free after cleaning.



Sensor wash gentle

Gentle and with care: this programme is ideal for temperature-sensitive and lightly soiled crockery.



Quick wash 40°C

Short programme cycle: cleans mixed loads with fresh food residue in approx. half an hour.



Hygiene

Hygienically clean: baby bottles, chopping boards, etc. are thoroughly cleaned and bacteria-free, certified by Germany's Institute for Applied Research GmbH.



ExtraQuiet

Extremely quiet: for mixed loads with slightly dried-on food residue.



SolarSave

Unbeatable: with the SolarSave function you can achieve an extremely low electricity consumption of only 0.05 kWh per cycle.

**Pasta/Paella**

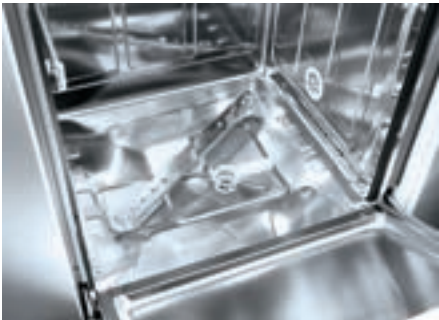
For dishes containing starch: this programme removes residual pasta, rice and potato from crockery.

**Tall items 65°C**

For large, bulky items: frees up space for oversized items in the lower basket.

**Glasses warm**

This programme does not use rinse aid making it particularly suitable for cleaning large glasses and beer glasses.

**Maintenance programme**

As and when required: this programme cleans your dishwasher thoroughly and effectively.

Dishwasher programme options

For perfect results



Short

Sometimes things have to be done at the double: the 'Short' option reduces the length of a programme by up to 30 minutes.



Energy save

This option reduces electricity consumption by up to 20% by adjusting temperatures and the programme duration.



Extra dry

Excellent drying results: by extending the drying phase and increasing the final rinse temperature everything is perfectly dried, including glasses and plastic items.



Intensive lower basket

Strong and gentle at the same time: this option intensifies cleaning performance in the lower basket.



Soak

The Soak option is used for soaking heavily soiled crockery with dried on soiling.



Pre-wash

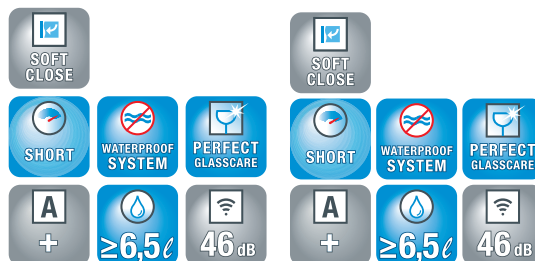
The Pre-wash option can be used for removing easily soluble soiling from crockery.



Slimline dishwashers



Model number	G 4700 SCi	G 4760 SCVi
Type of appliance		
Freestanding dishwasher/Built-under dishwasher	-/-	-/-
Semi integrated dishwasher/Fully integrated dishwasher	●/-	-/●
45 cm wide/60 cm wide	●/-	●/-
Design		
Fascia panel style	Straight fascia	-
Display	3 digit digital display	3 digit digital display
Operation	Programme selector button	Programme selector button
Convenience		
Knock2open	-	-
AutoClose/SoftClose	-/●	-/●
BrilliantLight	-	-
In Door salt container	-	-
Sound emissions dB(A) re 1 pW	46	46
Time left display/Programme duration/TimeControl	●/-/-	-/●/-
Delay start up to 24 h/Delay start with EcoStart	●/-	●/-
Efficiency and sustainability		
Energy efficiency/Drying performance	A+/A	A+/A
Water consumption in l/Electricity consumption in kWh in ECO programme	8.7/0.79	8.7/0.79
Annual water consumption in l/Annual electricity consumption in kWh in ECO programme ¹⁾	2436/221	2436/221
Water consumption in Sensor Wash programme in litres from	6.5	6.5
Electricity consumption with ThermoSave® in ECO mode in kWh	0.52	0.52
EcoFeedback/ThermoSave®	-/●	-/●
Half load	●	●
Better results		
AutoOpen drying	-	-
SensorDry/Recirculation Turbothermic drying	●/●	●/●
Perfect GlassCare	●	●
Wash programmes/options		
ECO/Sensor wash/Intensive 75°C	●/●/●	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/●	-/●/●/●
Hygiene/SolarSave/Maintenance programme	-/-/-	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/-
Tall items 65°C/Glasses warm/Pasta-Paella	-/-/-	-/-/-
Programme options		
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-
Soak/Pre-Wash function	-/-	-/-
Basket design		
Cutlery	Cutlery tray	Cutlery tray
Basket configuration/Number of place settings	ExtraComfort 45 cm/9	ExtraComfort 45 cm/9
Smart Grid ready	-	-
Safety		
Waterproof system	●	●
Check filter indication	-	-
Child safety lock/System lock	●/-	-/-
Technical data		
Appliance dimensions in cm (H x D x W) ²⁾	80.5 x 45 x 57	80.5 x 45 x 57
Total connected load in kW/Voltage in V/Fuse rating in A	2.2 – 2.3/230 – 240/13	2.2 – 2.3/230 – 240/13
Control panel colour		
CleanSteel/Brilliant white/Havanna brown/Obsidian black	●/●/-/-	Stainless steel
Dark brown/black	-/-	-/-



¹⁾ In accordance with the new energy label.

²⁾ Please refer to the building-in diagrams for more details and niche dimensions.

N.B. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.

Semi-integrated dishwashers



Model number	G 6515 SCi XXL	G 6905 SCi XXL
Type of appliance		
Freestanding dishwasher/Built-under dishwasher	-/-	-/-
Semi integrated dishwasher/Fully integrated dishwasher	●/-	●/-
45 cm wide/60 cm wide	-/●	-/●
Design		
Fascia panel style	Inclined fascia	Inclined fascia
Display	1 line white text digital display	SensorTronic display
Operation	Programme selector button	Touch screen controls
Convenience		
Knock2open	-	-
AutoClose/SoftClose	-/●	●/●
BrilliantLight	●	●
In Door salt container	●	●
Sound emissions dB(A) re 1 pW	44	41
Time left display/Programme duration/TimeControl	●/-/-	●/-/-
Delay start up to 24 h/Delay start with EcoStart	-/●	-/●
Efficiency and sustainability		
Energy efficiency/Drying performance	A+++/A	A+++/A
Water consumption in l/Electricity consumption in kWh in ECO programme	9.7/0.84	9.7/0.84
Annual water consumption in l/Annual electricity consumption in kWh in ECO programme ¹⁾	2716/237	2716/237
Water consumption in Sensor Wash programme in litres from	6.5	6.5
Electricity consumption with ThermoSave® in ECO mode in kWh	0.49	0.49
EcoFeedback/ThermoSave®	●/●	●/●
Half load	●	●
Better results		
AutoOpen drying	●	●
SensorDry/Recirculation Turbothermic drying	●/●	●/●
Perfect GlassCare	●	●
Wash programmes/options		
ECO/Sensor wash/Intensive 75°C	●/●/●	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/●	-/●/●/●
Hygiene/SolarSave/Maintenance programme	●/●/●	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/●	●/-
Tall items 65°C/Glasses warm/Pasta-Paella	●/-/-	●/●/●
Programme options		
Short/Intensive lower basket/Energy save/Extra dry	●/●/●/●	●/●/●/●
Soak/Pre-Wash function	-/-	●/●
Basket design		
Cutlery	3D Cutlery tray	3D Cutlery tray
Basket configuration/Number of place settings	PremiumComfort/14	PremiumComfort/14
Smart Grid ready	-	●
Safety		
Waterproof system	●	●
Check filter indication	●	●
Child safety lock/System lock	●/-	●/●
Technical data		
Appliance dimensions in cm (H x D x W) ²⁾	84.5 x 60 x 57	84.5 x 60 x 57
Total connected load in kW/Voltage in V/Fuse rating in A	2.2 – 2.3/230 – 240/13	2.2 – 2.3/230 – 240/13
Range of colours		
CleanSteel/Brilliant white/Havanna brown/Obsidian black	●/●/-/-	●/-/-/-
Dark brown/black	-/-	-/-

¹⁾ In accordance with the new energy label.

²⁾ Please refer to the building-in diagrams for more details and niche dimensions.

N.B. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.



Fully integrated dishwashers



Model number	G 6570 SCVi	G 6582 SCVi K20	G 6587 SCVi XXL K20
Type of appliance			
Freestanding dishwasher/Built-under dishwasher	-/-	-/-	-/-
Semi integrated dishwasher/Fully integrated dishwasher	-/●	-/●	-/●
45 cm wide/60 cm wide	-/●	-/●	-/●
Design			
Fascia panel style	-	-	-
Display	1 line white text digital display	1 line white text digital display	1 line white text digital display
Operation	Programme selector button	Programme selector button	Programme selector button
Convenience			
Knock2open	-	●	●
AutoClose/SoftClose	-/●	●/●	●/●
BrilliantLight	●	●	●
In Door salt container	●	●	●
Sound emissions dB(A) re 1 pW	44	44	44
Time left display/Programme duration/TimeControl	-/●/-	-/●/-	-/●/-
Delay start up to 24 h/Delay start with EcoStart	-/●	-/●	-/●
Efficiency and sustainability			
Energy efficiency/Drying performance	A+++/A	A+++/A	A+++/A
Water consumption in l/Electricity consumption in kWh in ECO programme	9.7/0.84	9.7/0.84	9.7/0.84
Annual water consumption in l/Annual electricity consumption in kWh in ECO programme ¹⁾	2716/237	2716/237	2716/237
Water consumption in Sensor Wash programme in litres from	6.5	6.5	6.5
Electricity consumption with ThermoSave® in ECO mode in kWh	0.49	0.49	0.49
EcoFeedback/ThermoSave®	●/●	●/●	●/●
Half load	●	●	●
Better results			
AutoOpen drying	●	●	●
SensorDry/Recirculation Turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Wash programmes/options			
ECO/Sensor wash/Intensive 75°C	●/●/●	●/●/●	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/●	-/●/●/●	-/●/●/●
Hygiene/SolarSave/Maintenance programme	●/●/●	●/●/●	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/●	-/●	-/●
Tall items 65°C/Glasses warm/Pasta-Paella	●/-/-	●/-/-	●/-/-
Programme options			
Short/Intensive lower basket/Energy save/Extra dry	●/●/●/●	●/●/●/●	●/●/●/●
Soak/Pre-Wash function	-/-	-/-	-/-
Basket design			
Cutlery	3D Cutlery tray	3D Cutlery tray	3D Cutlery tray
Basket configuration/Number of place settings	PremiumComfort/14	PremiumComfort/14	PremiumComfort/14
Smart Grid ready	-	-	-
Safety			
Waterproof system	●	●	●
Check filter indication	●	●	●
Child safety lock/System lock	-/-	-/-	-/-
Technical data			
Appliance dimensions in cm (H x D x W) ²⁾	80.5 x 60 x 57	80.5 x 60 x 57	84.5 x 60 x 57
Total connected load in kW/Voltage in V/Fuse rating in A	2.2 - 2.3/230 - 240/13	2.2 - 2.3/230 - 240/13	2.2 - 2.3/230 - 240/13

¹⁾ In accordance with the new energy label.

²⁾ Please refer to the building-in diagrams for more details and niche dimensions.

N.B. Front furniture panel to be ordered separately from Miele or kitchen manufacturer.





Model number	G 6995 SCVi XXL K20
Type of appliance	
Freestanding dishwasher/Built-under dishwasher	-/-
Semi integrated dishwasher/Fully integrated dishwasher	-/●
45 cm wide/60 cm wide	-/●
Design	
Fascia panel style	-
Display	2 line white text digital display
Operation	Touch on metal controls
Convenience	
Knock2open	●
AutoClose/SoftClose	●/●
BrilliantLight	●
In Door salt container	●
Sound emissions dB(A) re 1 pW	41
Time left display/Programme duration/TimeControl	-/●/●
Delay start up to 24 h/Delay start with EcoStart	-/●
Efficiency and sustainability	
Energy efficiency/Drying performance	A+++/A
Water consumption in l/Electricity consumption in kWh in ECO programme	9.7/0.84
Annual water consumption in l/Annual electricity consumption in kWh in ECO programme ¹⁾	2716/237
Water consumption in Sensor Wash programme in litres from	6.5
Electricity consumption with ThermoSave® in ECO mode in kWh EcoFeedback/ThermoSave®	0.49
Half load	●
Better results	
AutoOpen drying	●
SensorDry/Recirculation Turbothermic drying	●/●
Perfect GlassCare	●
Wash programmes/options	
ECO/Sensor wash/Intensive 75°C	●/●/●
Light soiling 50°C/Normal 55°C/Sensor wash gentle/Quick wash 40°C	-/●/●/●
Hygiene/SolarSave/Maintenance programme	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	●/-
Tall items 65°C/Glasses warm/Pasta-Paella	●/●/●
Programme options	
Short/Intensive lower basket/Energy save/Extra dry	●/●/●/●
Soak/Pre-Wash function	●/●
Basket design	
Cutlery	3D Cutlery tray
Basket configuration/Number of place settings	PremiumComfort/14
Smart Grid ready	●
Safety	
Waterproof system	●
Check filter indication	●
Child safety lock/System lock	-/-
Technical data	
Appliance dimensions in cm (H x D x W) ²⁾	84.5 x 60 x 57
Total connected load in kW/Voltage in V/Fuse rating in A	2.2 – 2.3/230 – 240/13



Miele integrated laundry appliances





Miele offer a range of laundry appliances for integration into a run of kitchen units. These appliances are supplied without a front panel and have to be fitted with either a stainless steel front panel from Miele or with a furniture panel to match your kitchen cabinetry.

Miele also offer a wide range of CareCollection detergents and conditioning products for use with Miele laundry programmes, ensuring the best possible care of your laundry.

Laundry care from Miele

Ensuring your favourite garments get the best possible care

Miele laundry machines offer a wide range of intelligent programmes that are specifically designed to suit the fabric being washed and dried. With textile specific names, optimum washing and drying results are a foregone conclusion.





Patented* gentle fabric care

Gentle washing: The slightly sculptured surface of the honeycomb drum creates a thin film of water which gently cushions the laundry away from the drum. Rather than being at the receiving end of rough treatment, garments glide smoothly around the drum for unbeatably gentle wash results.



Specialist programmes

In addition to the standard programmes you would expect on your washing machine, Miele have also developed a wide range of programmes for particular garments types, such as denim, sportswear, pillows and even soft toys.



Peace of mind with Miele's WaterProof braided metal hose

Protection against flooding: Intelligent sensor technology and a metal-braided hose provide utmost safety.

Perfect drying results

with tumble dryers from Miele

Miele tumble dryers offer programmes to complement those on the matching washing machines together with a host of features designed to give your laundry the best possible care. These include a range of drying levels, gentle smoothing and an anti-crease tumble phase at the end of the programme to protect your laundry.





Gentle fabric care thanks to unique honeycomb surface

The unique honeycomb structure creates air pockets which gently catch and cushion the laundry as it tumbles to the bottom of the drum. This exposes the laundry to the warm air stream for longer which achieves more uniform drying results and reduces wear and tear on the garment.



Precise drying thanks to sensor technology

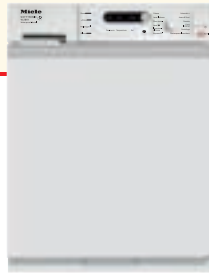
The residual moisture in the laundry is monitored by an electronic moisture monitoring system and the drying time adjusted accordingly. This ensures excellent drying results and gentle care for your laundry.



Integrated condensed water outlet

The flexible drain hose, conveniently located at the back of the machine, can be set up to drain the condensed water directly away, avoiding the need to empty the condensed water container ever again.

Integrated washing machines



Model no.	W 2819 i	W 2859 i WPM
Design		
Honeycomb drum, capacity	kg 5.5	5.5
Door hinging	Right	Right
Lotus white control panel ¹⁾	●	–
Stainless steel control panel ¹⁾	–	●
Suitable for stacking/building under	●/●	–/●
Matching dryer	T 4819 Ci	T 4859 Ci
Stacking kit (with shelf)	WTV 410	–
Silent professional motor	–	●
Ergonomic door opening (30 cm)	●	●
Power LED drum lighting	–	●
Removable panels	●	●
Controls and display		
Dial control	●	–
Touch buttons	●	–
Sensor controls	–	●
Slimline LCD display	●	–
Supertronic display	–	●
Buzzer	●	●
Programme sequence indication	●	●
Load size & dispensing recommendation	–	●
Excess detergent indication	●	●
Wash assistant	–	●
Stains option	–	●
Features		
Time remaining display	●	●
Delay start	24 h	24 h
Self-cleaning detergent drawer	●	●
Anti-crease action	●	●
Spin speed options		
Minimum spin speed	rpm 400	400
Maximum spin speed	rpm 1400	1600
Rinse hold and No spin	●	●
Standard wash programmes		
Automatic plus (Cold - 40°C)	●	●
Cottons (Cold - 95°C)	●	●
Minimum Iron (Cold - 60°C)	●	●
Delicates (Cold - 60°C)	●	●
Handwash/Woolens (Cold - 40°C)	●	●
Handwash/Silks (Cold - 30°C)	–	●
Express 20 (Cold - 40°C)	●	●
Special wash programmes		
Favourites (user defined)	–	●
Intensive plus (Cold - 95°C)	●	–
Shirts (Cold - 60°C)	●	●
Dark garments/Denim (Cold - 60°C)	●	–
Denim (Cold - 60°C)	–	●
Dark garments (Cold - 40°C)	–	●
Outerwear (Cold - 40°C)	–	●
Sportswear (Cold - 60°C)	–	●
Trainers (Cold - 40°C)	–	●
Curtains (Cold - 95°C)	–	●
Hygiene (30°C - 95°C)	–	●
Pillows (Cold - 95°C)	–	●
Proofing (40°C)	●	●
First wash (Cold - 40°C)	–	●
Soft toys (Cold - 40°C)	–	●
Starch	●	●
Separate rinse	●	●
Separate drain and spin	●	●

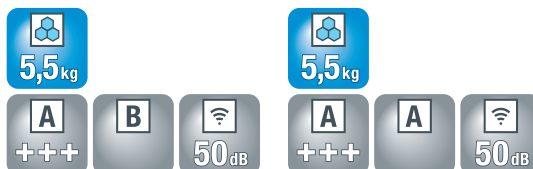
Additional/programmable options		
Standard running times with Short option	●	●
Soak option	●	●
Pre-wash	●	●
Extra quiet	●	●
Extra rinse	●	●
Choice of different languages	●	●
Water plus system	●	●
Gentle action	●	●
Suds cooling	●	●
Buzzer volume	●	●
Keypad tone	●	●
Energy-saving standby mode	●	●
Memory	●	●
Temperature°C/F	●	●
12 h/24 h clock	–	●
Display brightness/Contrast	●	●
Anti-crease action on/off	●	●
Safety features		
System lock with access code	●	●
Water control system	●	–
Waterproof system with braided hose	–	●
Check drain/inlet indication	●	●
Automatic safety door lock	●	●
Fault diagnosis	●	●
Emergency door release	●	●
Easy access manual drain	●	●
Water inlet filter	1	1
Performance/Consumption data²⁾		
Energy efficiency rating	A+++	A+++
Annual energy consumption kWh/a	137	137
Annual water consumption l/a	9240	9240
Spin efficiency	B	A
Sound emissions in wash cycle dB(A) re 1 pW	50	50
Sound emissions in spin cycle dB(A) re 1 pW	71	72
Programme duration ³⁾ min	109/59	109/59
Dimensions and weight		
Height mm	820	820
Width mm	595	595
Depth (including distance from wall) mm	575	575
Depth with door open mm	1180	1180
Drain hose cm	150	150
Inlet hose cm	160	160
Mains cable cm	160	160
Net weight kg	94	94
Adjustable height mm	8	8
Stacked height with WTV 410 cm	169	–

1) N.B. Front panel has to be ordered separately

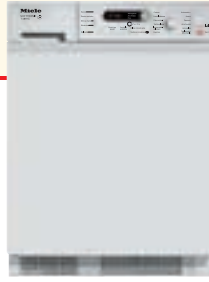
2) According to new EU energy label

3) According to EN 60456 tested using Cottons 60°C/
Cottons 40°C with short option

The rated load ranges between 2.1 and 2.4 kW depending on model
It is supplied for connection to 230-240 V (50Hz) with a 13 A fuse rating
and is radio, TV and mains suppressed
Connection to both cold water fill and mains power must be no more than
1.5 m from appliance. Water supply pressure must be between 1 and 10 bar.
Maximum delivery head 1 m and length of 5 m.



Integrated tumble dryers



Model no.	T 4819 Ci	T 4859 Ci ss
Design		
Honeycomb drum, capacity	kg 6	6
Door hinging	Left	Left
Lotus white control panel ¹⁾	●	–
Stainless steel control panel ¹⁾	–	●
Suitable for stacking/building under	●/●	–/●
Matching washing machine	W 2819 i	W 2859 i WPM
Stacking kit (with shelf)	WTV 410	–
Drum lighting	●	●
Removable panels	●	●
Drying system		
Condenser ²⁾	●	●
Controls and display		
Dial control	●	–
Touch buttons	●	–
Sensor controls	–	●
Slimline LCD display	●	–
Supertronic display	–	●
Buzzer	●	●
Programme sequence indication	●	●
Drying assistant	–	●
Features		
Time remaining display	●	●
Delay start	●	●
Short option	–	●
Low temperature option	●	●
Anti-crease action	●	●
Fuzzy logic sensor drying	●	●
Air cooling heat exchanger	●	●
Standard drying programmes		
Maximum no. of drying levels	4	6
Automatic Plus	●	●
Cottons	●	●
Minimum iron	●	●
Delicates	●	●
Woollens handcare	●	●
Special drying programmes		
Favourites (user defined)	–	●
Express	●	●
Shirts	●	●
Denim	●	●
Outerwear	–	●
Sportswear	–	●
Hygiene programmes	–	●
Pillows programmes	–	●
Proofing	●	●
Silks handcare	–	●
Smoothing	●	●
Timed hot or cold drying	●	●
Programmable options		
Choice of different languages	–	●
Drying levels	●	●
Keypad tone	●	●
Energy saving standby mode	●	●
Extended cooling down period	●	●
12h/24h clock display	–	●
Clean out airways indicator	●	●
Lock code	–	●
Buzzer	●	●
Display brightness/Contrast	–	●
Memory	●	●
Anti-crease action on/off	●	●
Conductivity level	●	–

Safety features		
System lock with access code	•	•
Drying stage indication	•	•
Clean out airways indication	•	•
Empty out container indication	•	•
Fault diagnosis	•	•
Performance/Consumption data³⁾		
Energy efficiency	B	B
Energy consumption	kWh 3.35	3.35
Programme duration	min 94	94
Dimensions and weight		
Height	mm 820	820
Width	mm 595	595
Depth (including distance from wall)	mm 575	575
Depth with door open	mm 1150	1150
Connection cable length	cm 200	200
Drain hose length/delivery head	cm 400/150	400/150
Net weight	kg 54	54
Adjustable height	mm +1.45/-0.7	+1.45/-0.7
Stacked height with WTV 410	mm 169	-

¹⁾ N.B. Front panel has to be ordered separately

²⁾ Condensate is pumped into the condensed water container at the front of the machine for manual emptying or via an integrated drain hose into a suitable drainage facility

³⁾ Cottons Normal according to EN 61121:2005 with 60% residual moisture content.

The rated load on the tumble dryers ranges between 2.7 and 2.85 kW depending on model

It is supplied for connection to 230-240 V (50Hz) with a 13 A fuse rating and is radio, TV and mains suppressed

Drain hose length is 0.95 m.



Integrated washer dryer



Model no.	WT 2789i WPM
Design	
Honeycomb drum, capacity	5.5 kg
Washing capacity (kg)	5.5
Drying capacity (kg)	3.0
Door hinging	Right
Lotus white control panel ¹⁾	●
Stainless steel control panel ¹⁾	●
Suitable for stacking/building under	-/●
Ergonomic door opening (30 cm)	●
LED drum lighting	●
Removable panels	●
Controls and display	
Dial control, illuminated	●
Plus LCD display	●
Buzzer	●
Programme sequence indication	●
Load size and dispensing recommendation	●
Excess detergent indication	●
Stains option	●
Features	
Time remaining display	●
Delay start	●
Self-cleaning detergent dispenser drawer	●
Anti-crease action	●
Drying system ²⁾	Condenser
Automatic moisture sensor drying	●
Drying overload indicator	●
Maximum no. of drying levels	7
Spin speed options	
Minimum spin speed	400
Maximum spin speed	1600
Rinse hold and No spin	●
Standard washing and drying programmes (wash temp. shown in brackets)	
Automatic plus (Cold - 40°C)	●
Cottons (Cold - 95°C)	●
Minimum iron (Cold - 60°C)	●
Delicates (Cold - 60°C)	●
Woolens (Cold - 40°C)	●
Silks (Cold - 30°C)	●
Express 20 (Cold - 40°C)	●
Shirts (Cold - 60°C)	●
Denim (Cold - 60°C)	●
Dark garments (Cold - 40°C)	●
Outerwear (Cold - 40°C)	●
Sportswear (Cold - 60°C)	●
Trainers (Cold - 40°C)	●
Hygiene (30 - 95°C)	●
Pillows (Cold - 95°C)	●
Proofing (40°C)	●
First Wash (Cold - 40°C)	●
Soft toys (Cold - 40°C)	●
Special wash programmes	
Curtains (Cold - 40°C)	●
Starch	●
Separate rinse	●
Separate drain and spin	●
Special drying programmes	
Timed drying warm air	●
Timed drying cool air	●
Smoothing	●
Freshen up	●
Rinse out fluff	●

Additional wash programme options	
Standard running times with Short option	●
Soak option	●
Pre-wash	●
Extra quiet	●
Extra rinse	●
Water plus	●
Stains	●
Additional drying programme options	
Low temperature	●
Programmable options for washing and drying	
Choice of operating language	●
Buzzer volume (loud/normal/off)	●
Keypad tone (on/off)	●
Energy-saving stand-by mode	●
Temperature°C/°F	●
12 h/24 h clock	●
Display brightness/contrast	●
Anti-crease action (on/off)	●
Distribution controller	●
Programmable options for washing	
Memory	●
Gentle action	●
Suds cooling	●
Longer pre-wash cottons	●
Programmable options for drying	
Drying levels	●
Extended cool down	●
Safety features	
System lock with programmable access code	●
Water control system	●
Check drain/inlet indication	●
Automatic safety door lock	●
Fault diagnosis	●
Emergency door release	●
Easy access manual drain	●
Water inlet filter	●
Performance/Estimated consumption data³⁾	
Energy consumption	A+
Wash performance	A
Electricity consumption for washing, drying and spinning	748 kWh/annum
Water consumption for washing, drying and spinning	13,800 litres/annum
Electricity consumption for washing and spinning	186 kWh/annum
Water consumption for washing and spinning	9,000 litres/annum
Residual moisture at maximum spin speed	44%
Dimensions and weight	
Height (adjustable)	mm 820
Width	mm 595
Depth	mm 575
Depth with door open	mm 1180
Connection cable length	cm 160
Drain hose length/delivery head	cm 150/100
Net weight	kg 100

¹⁾ N.B. Front panel has to be ordered separately

²⁾ Condensate is pumped into the condensed water container at the front of the machine for manual emptying or via an integrated drain hose into a suitable drainage facility

³⁾ Calculated in accordance with EN 50229 using Cottons 60 °C washing programmes and the Cottons Normal drying programme

The rated load ranges between 2.1 and 2.4 kW depending on model

It is supplied for connection to 230-240 V (50Hz) with a 13 A fuse rating and is radio, TV and mains suppressed

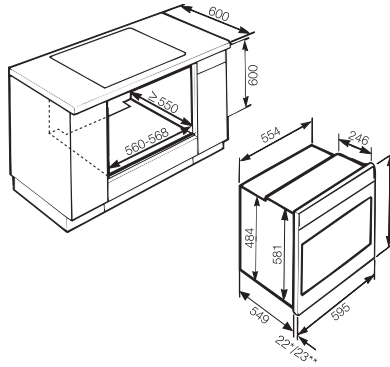
Connection to both cold water fill and mains power must be no more than 1.5 m from appliance. Water supply pressure must be between 1 and 10 bar. Maximum delivery head 1 m, maximum drainage length 5 m.



Installation drawings

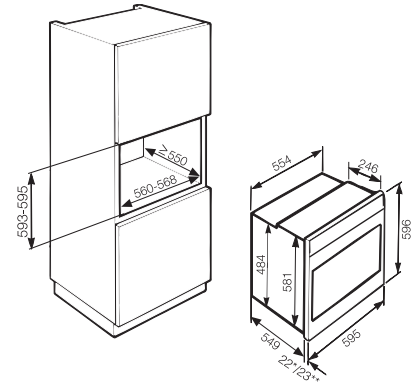
Ovens

H 2161 B



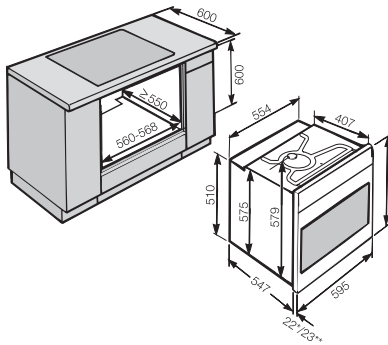
* Ovens with glass front
** Ovens with metal front

H 2161 B



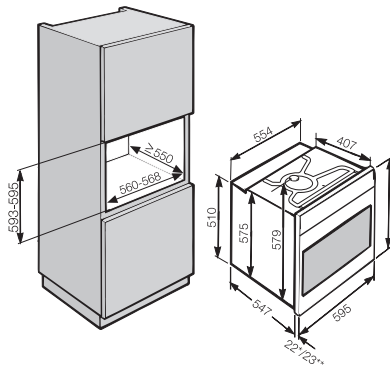
* Ovens with glass front
** Ovens with metal front

H 2361 B, H 6160 B



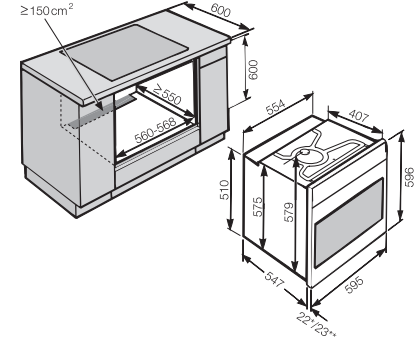
** Ovens with glass front
** Ovens with metal front

H 2361 B, H 6160 B



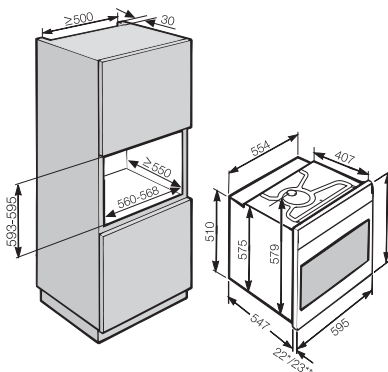
* Ovens with glass front
** Ovens with metal front

H 2361 BP, H 6160 BP, H 6360 BP, H 6560 BP



* Ovens with glass front
** Ovens with metal front

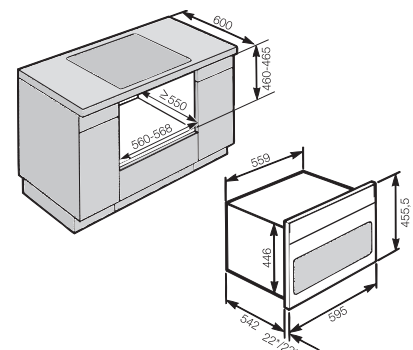
H 2361 BP, H 6160 BP, H 6360 BP, H 6560 BP



* Ovens with glass front
** Ovens with metal front

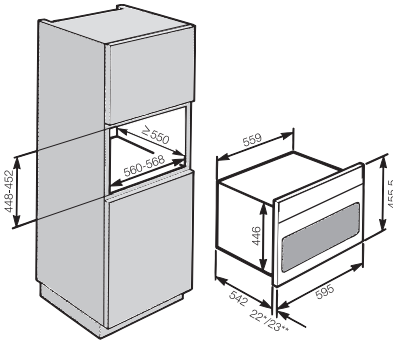
Microwave combination ovens

H 6100 BM, H 6300 BM, H 6500 BM



* Ovens with glass front
** Ovens with metal front

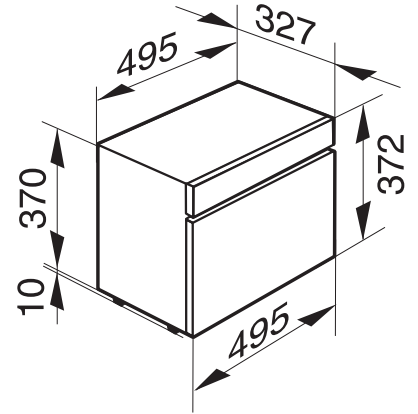
H 6100 BM, H 6300 BM, H 6500 BM



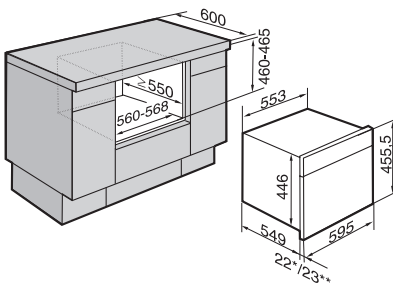
* Ovens with glass front
** Ovens with metal front

Steam ovens

DG 6010, freestanding steam oven

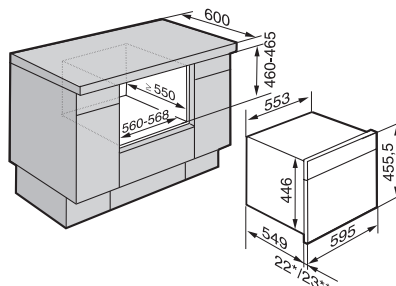


DG 6100



* Ovens with glass front
** Ovens with metal front

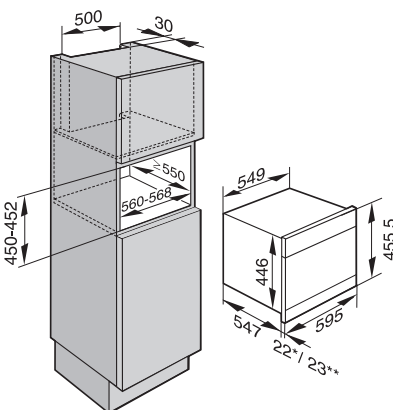
DG 6300



* Ovens with glass front
** Ovens with metal front

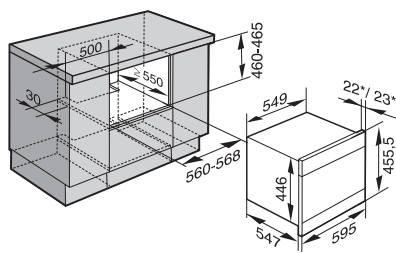
Steam combination ovens

DGC 6300



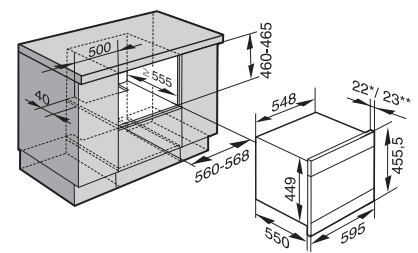
* Ovens with glass front
** Ovens with metal front

DGC 6300



* Ovens with glass front
** Ovens with metal front

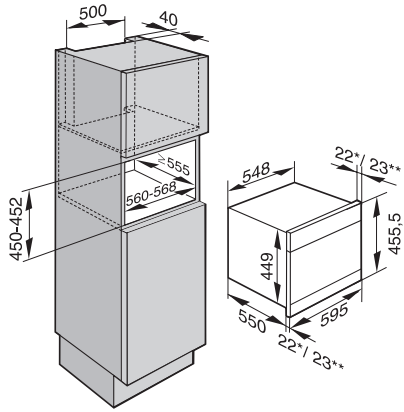
DGC 6500 XL



* Ovens with glass front
** Ovens with metal front

Installation drawings

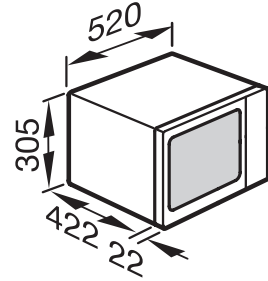
DGC 6500 XL



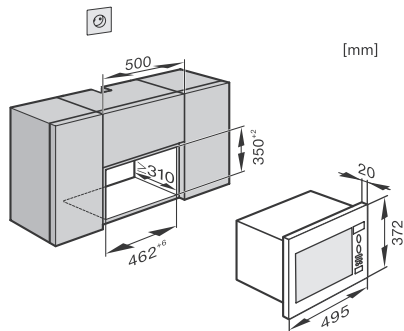
* Ovens with glass front
** Ovens with metal front

Microwave ovens

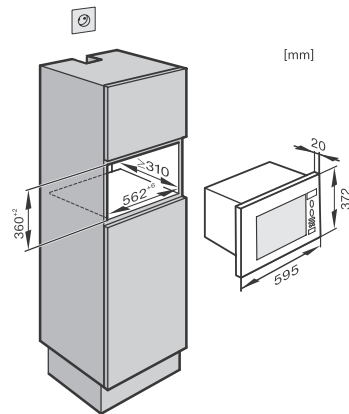
M 6012, freestanding microwave oven



M 6022 SC

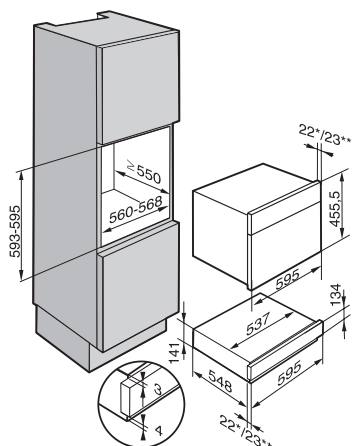


M 6032 SC



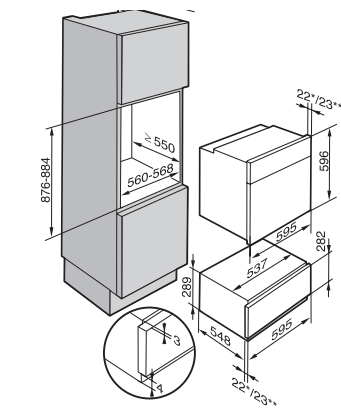
Warming drawers

ESW 6114, ESW 6214 with H 6 xxx BM



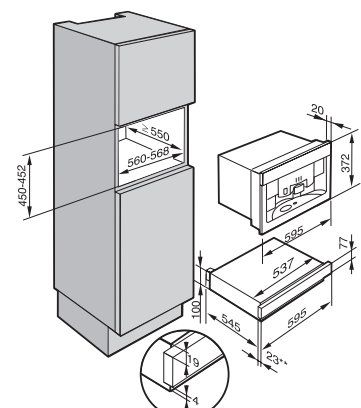
* Ovens with glass front
** Ovens with metal front

ESW 6129 with H 6xxx single oven



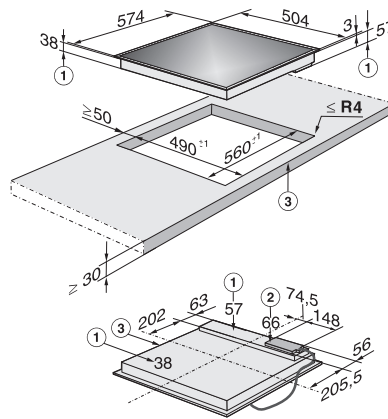
* Ovens with glass front
** Ovens with metal front

EGW 6210 with CVA 6431 coffee machine



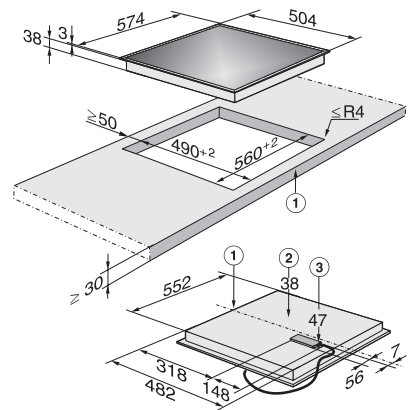
Electric hobs

KM 520



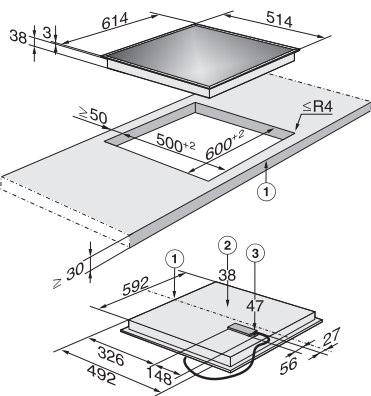
- 1) Casing depth
- 2) Installation depth including mains connection box
- 3) Front

KM 5600



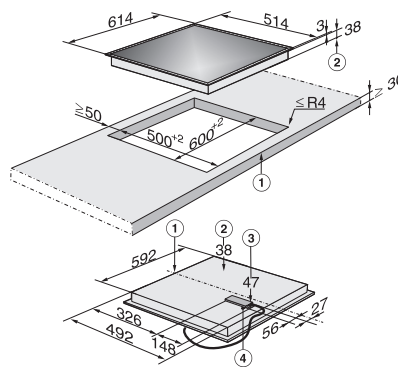
- 1) Front
 - 2) Casing depth
 - 3) Installation depth including mains connection box.
- Mains connection cable, L = 1440 mm

KM 5617



- 1) Front
 - 2) Casing depth
 - 3) Installation depth including mains connection box.
- Mains connection cable L = 1440 mm

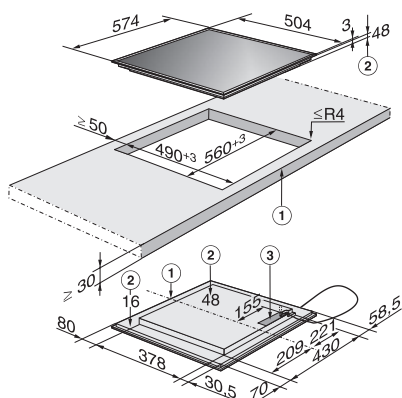
KM 6204



- 1) Front
 - 2) Casing depth
 - 3) Installation depth including mains connection box.
- Mains connection cable L = 1440 mm
- 4) Miele@home connection point

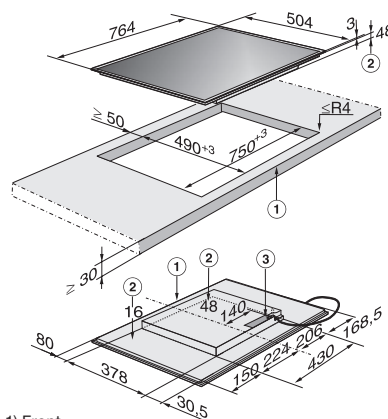
Induction hobs

KM 6115



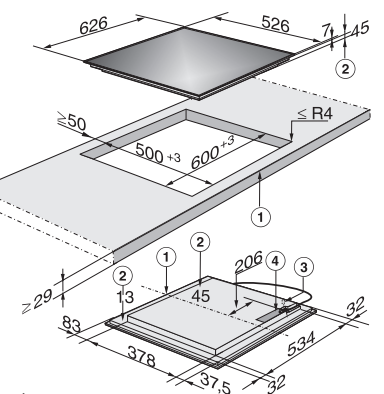
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

KM 6118



- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

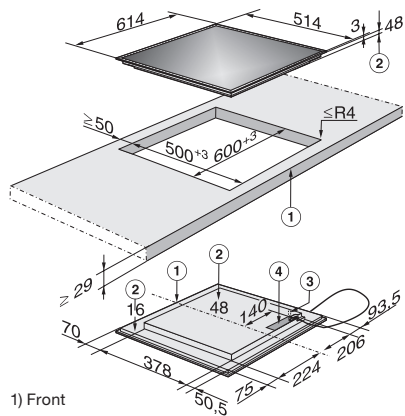
KM 6321



- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

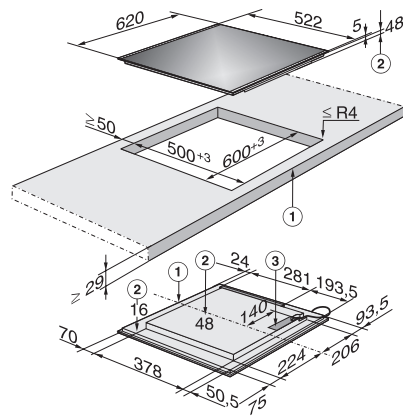
Installation drawings

KM 6322



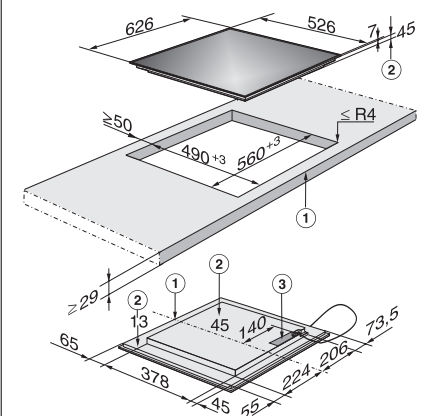
- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

KM 6325



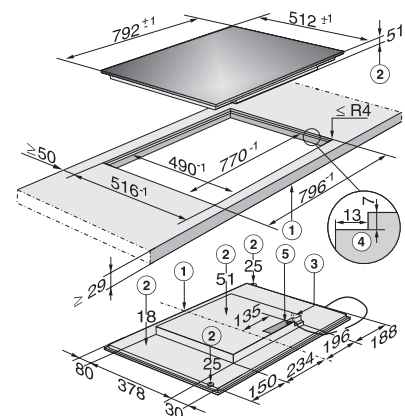
- 1) Front
- 2) Casing depth
- 3) Mains connection Box. Mains connection cable, L = 1440 mm supplied loose

KM 6328



- 1) Front
- 2) Casing depth
- 3) Mains connection box. Connection cable, L = 1440 mm supplied loose

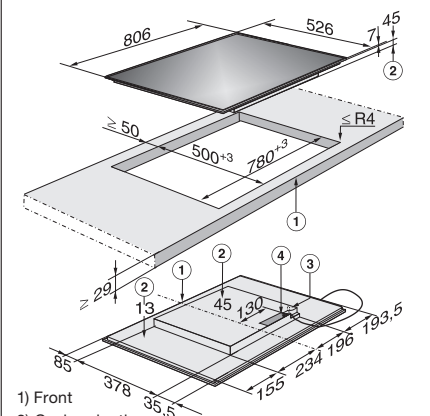
KM 6358



- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Stepped cut-out
- 5) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

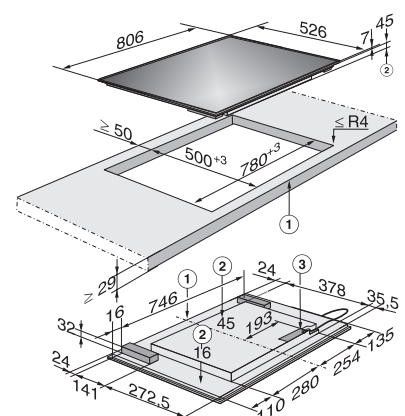
Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer if this hob can be built-in. As the ceramic glass and the worktop cut-out can have a certain dimensional tolerance, gap can vary (min. 1 mm).

KM 6357



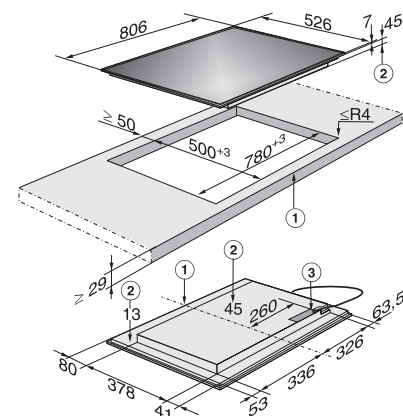
- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

KM 6363



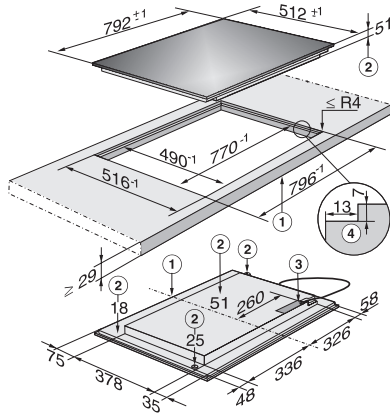
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

KM 6366



- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm

KM 6367

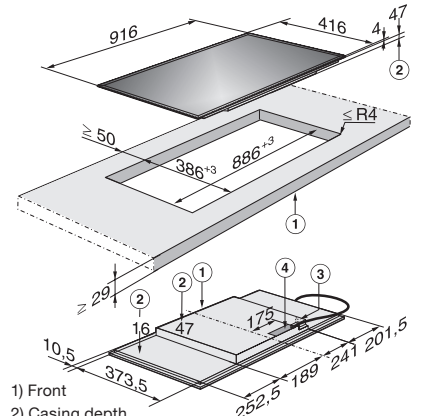


- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm supplied loose
- 4) Stepped cut-out

Building-in information:

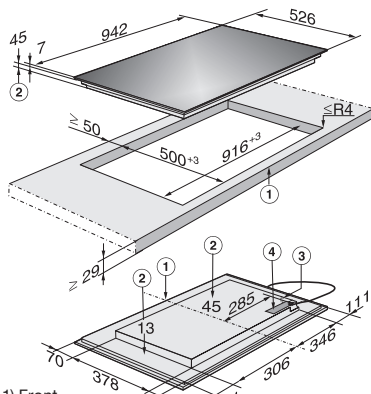
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer if this hob can be built-in. As the ceramic glass and the worktop cut-out can have a certain dimensional tolerance, gap can vary (min. 1 mm).

KM 6379



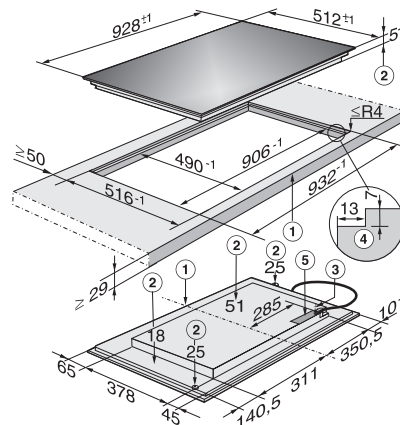
- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

KM 6386



- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm, supplied loose

KM 6387



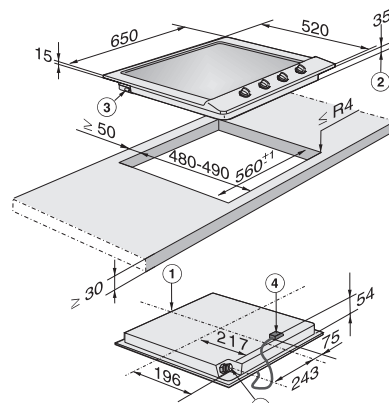
- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Stepped cut-out
- 5) Mains connection box. Mains connection cable, L = 1440 mm, supplied loose

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).

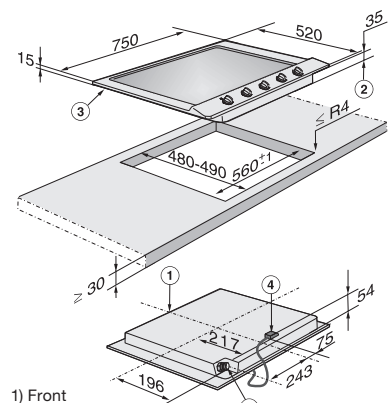
Gas hobs

KM 2010, KM 2012



- 1) Front
- 2) Casing depth
- 3) Gas connection R1/2 - ISO 7-1 (DIN EN 10226)
- 4) Mains connection box with mains connection cable

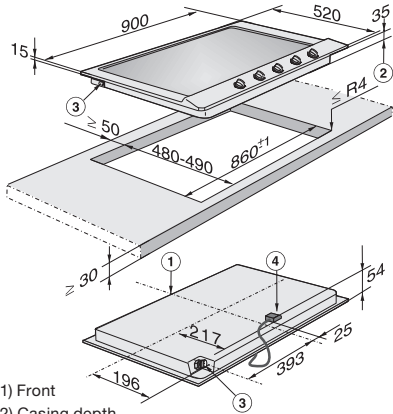
KM 2032



- 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

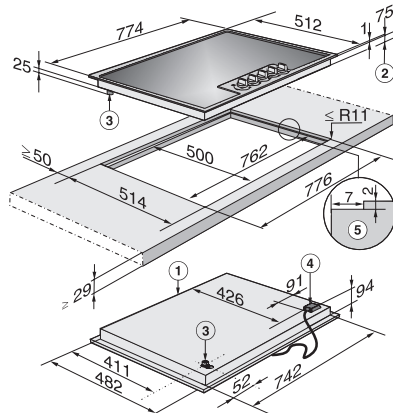
Installation drawings

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

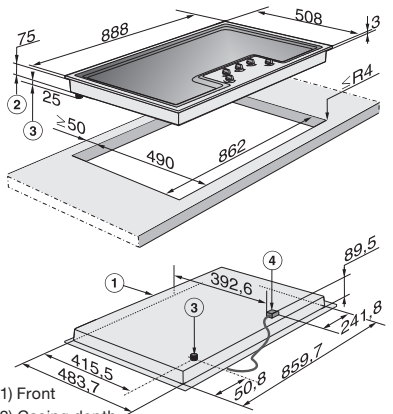
KM 2335



- 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

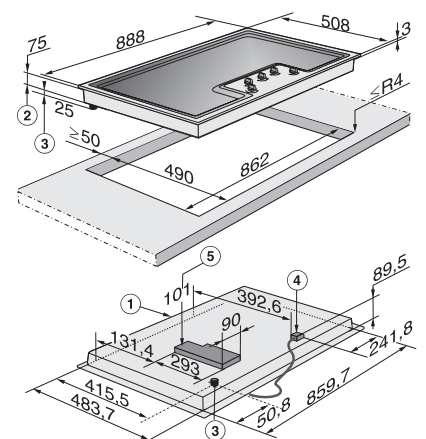
Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer if this hob can be built-in. As the ceramic glass and the worktop cut-out can have a certain dimensional tolerance, gap can vary (min. 1 mm).

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

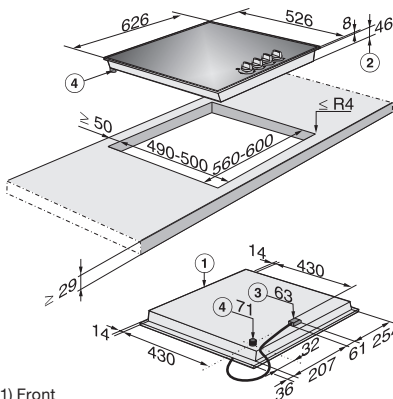
KM 2357



- 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

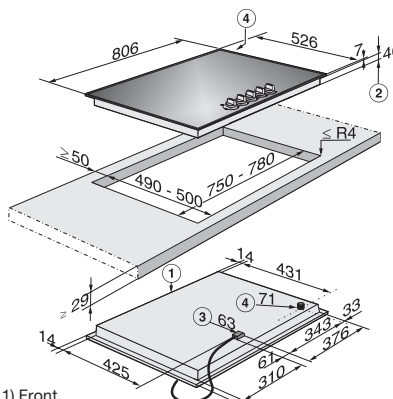
Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask the manufacturer if it can be built in. As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the gap can vary (min. 1 mm).

KM 3010



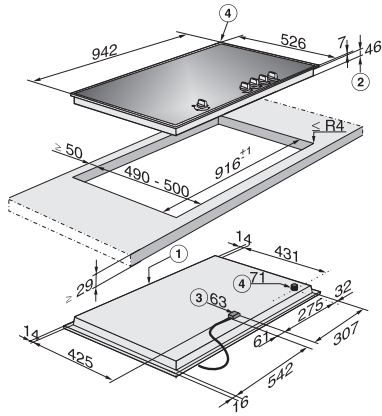
- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

KM 3034



- 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 3054

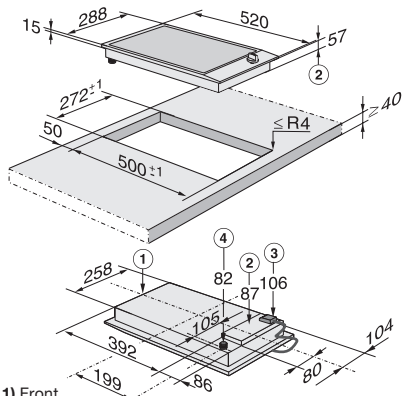


- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

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.

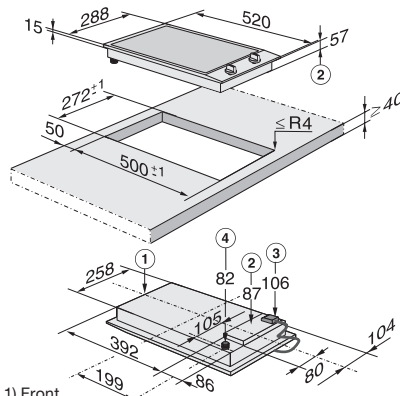
CombiSets

CS 1011 G gas hob



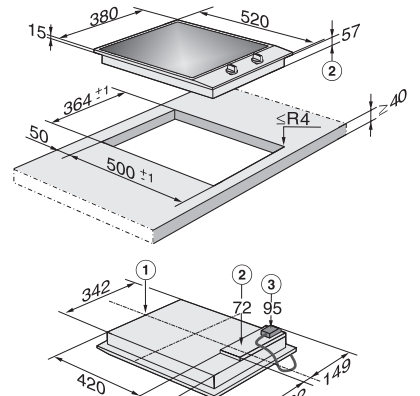
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1012-1 G gas hob



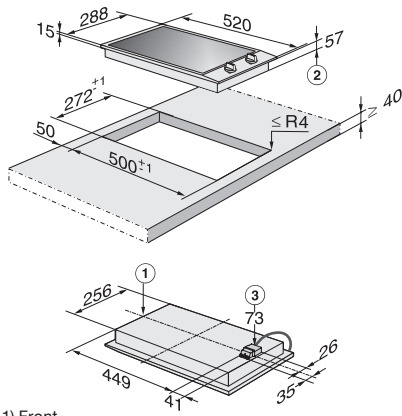
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO 7-1 (DIN EN 10226)

CS 1122 E ceramic hob



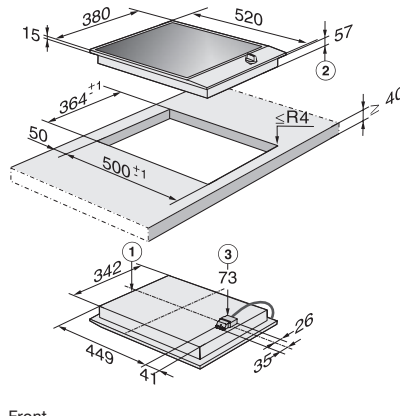
- 1) Front
- 2) Casing depth
- 3) Installation depth including mains connection box. Mains connection cable, L = 2000 mm

CS 1212-1 i induction hob



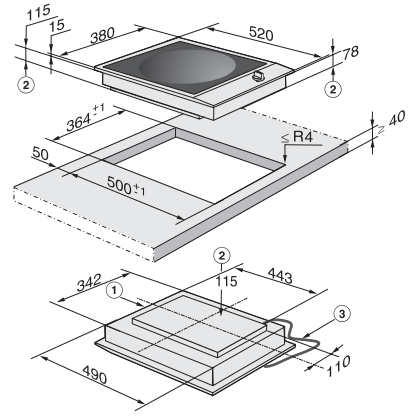
- 1) Front
- 2) Casing depth
- 3) Installation height including mains connection box. Mains connection cable, L = 2000 mm

CS 1222-1 i induction hob



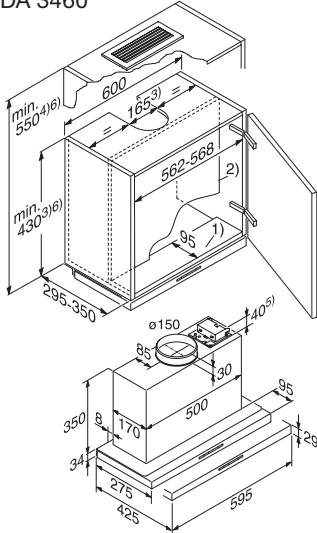
- 1) Front
- 2) Casing depth
- 3) Installation depth including mains connection box. Mains connection cable, L = 2000 mm

CS 1223-1 i induction wok



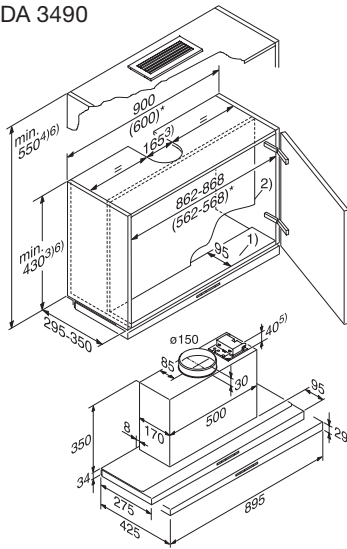
- 1) Front
- 2) Casing depth
- 3) Mains connection cable, L = 2000 mm

DA 3460



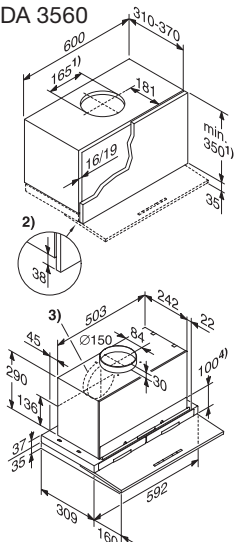
- 1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
- 2) The partition wall in the wall unit must be removable.
- 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 3490



- 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.

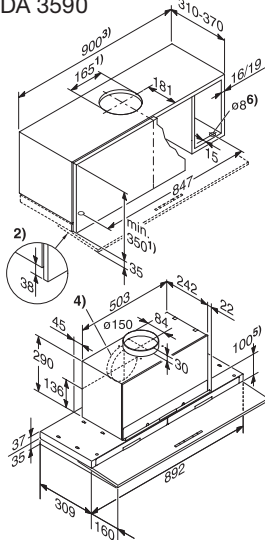
DA 3560



- 1) Air extraction and 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.

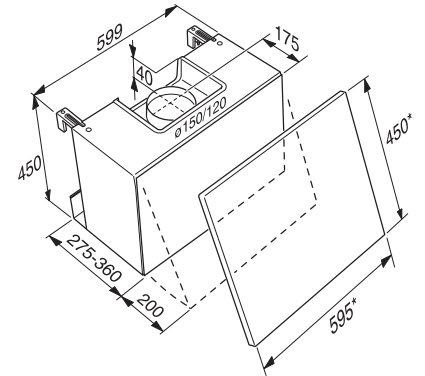
Installation drawings

DA 3590



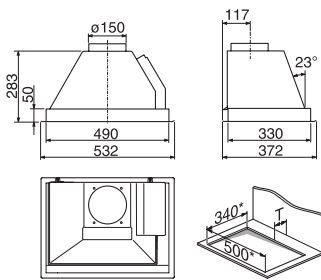
- 1) Air extraction and recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
- 2) Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
- 3) Installation is also possible in a 600 mm wide unit.
- 4) The exhaust socket can 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 186 Stainless steel effect



*Furniture panel dimensions

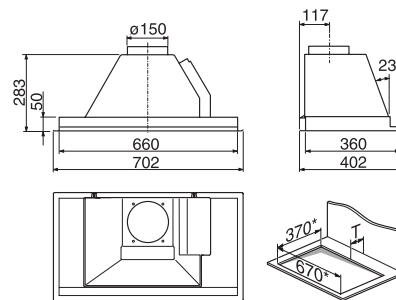
DA 2050, DA 2250



* Cut-out dimensions

A depth T of at least 25 mm must be provided at the back of the building-in niche.

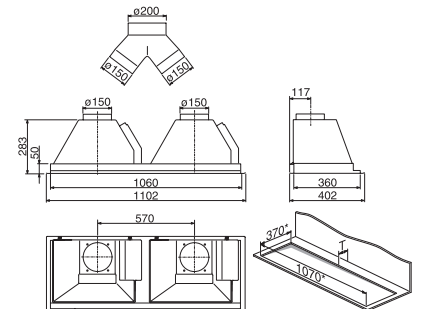
DA 2270



* Cut-out dimensions

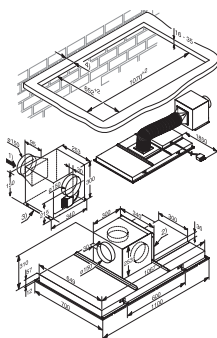
A depth T of at least 25 mm must be provided at the back of the building-in niche.

DA 2210



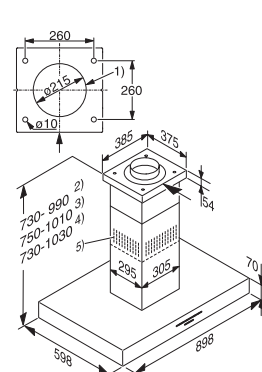
* Cut-out dimensions. A depth T of at least 25 mm must be provided at the back of the building-in niche.

DA 2900 / Ext



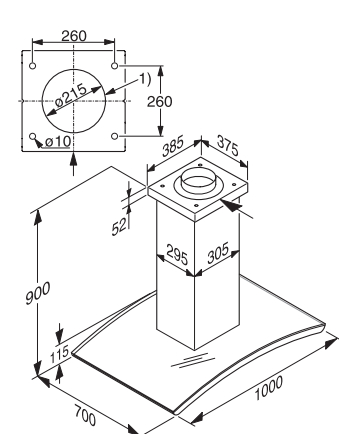
- 1) Suction side
- 2) Motor can be rotated. Exhaust socket can be fitted at the top or the sides in any direction
- 3) The motor unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
- 4) If the cooker hood is being installed near to a wall, a min. distance of 50 mm must be observed.

DA 420 V / Ext



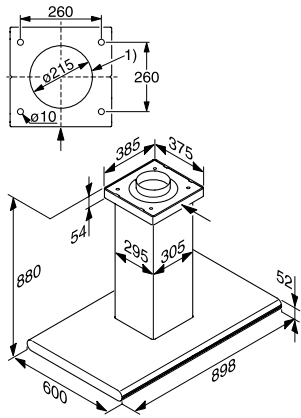
- 1) Cut-out for exhaust ducting, mains cable and EXT connection cable.
- 2) Air extraction (delivered in this mode as standard).
- 3) Height range for appliance in recirculation mode.
- 4) Height range for appliance in extraction mode.
- 5) Ventilation grille at the top for recirculation.

DA 5100 D / Ext



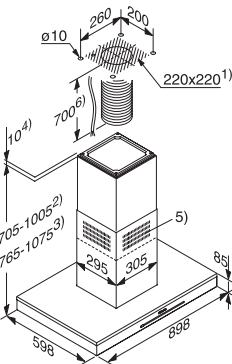
Cut-out for mains cable, EXT connection cable and exhaust ducting

DA 6290 D / Ext



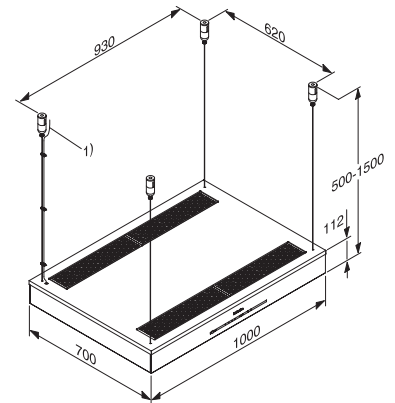
1) Cut-out for EXT connection cable, mains cable and exhaust ducting

DA 6690 D



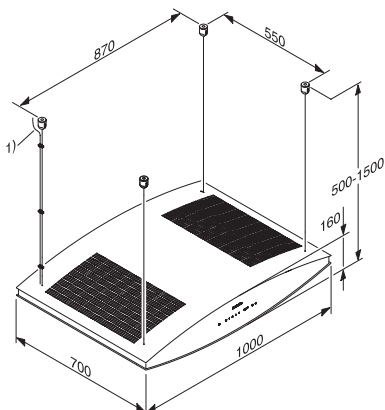
- 1) Installation cut-out
- 2) Extraction
- 3) Recirculation
- 4) Installation option with spacer frame
- 5) Ventilation grille at the top for recirculation
- 6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood.

DA 6700 D Aura



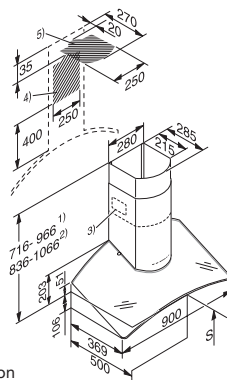
- 1) Mains connection cable
- A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 7000 D Aura



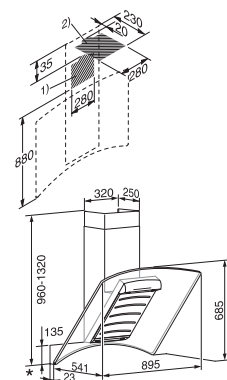
- 1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

DA 249-4 / Ext



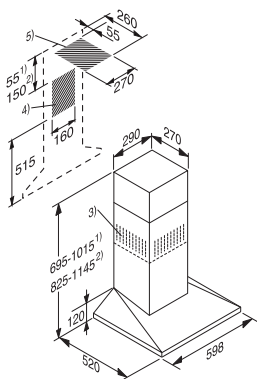
- 1) Extraction
 - 2) Recirculation
 - 3) Ventilation grille positioned at top for recirculation
 - 4+5) Installation cut-out (5 not required for recirculation mode)
- S: Safety distance between hob and cooker hood

DA 289-4 / Ext - DA 289-4 Black Flyer



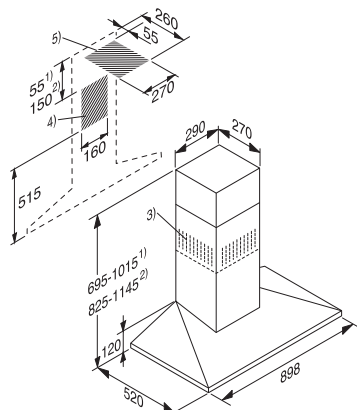
- 1) Installation cut-out
- 2) Position for the ceiling vent cut-out
- 3) Safety distance between the cooker or hob and the cooker hood canopy must measure at least 365 mm

DA 396-6



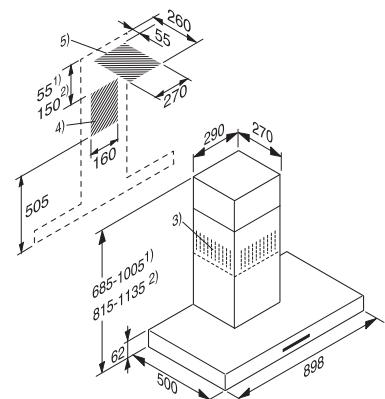
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

DA 399-6



- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

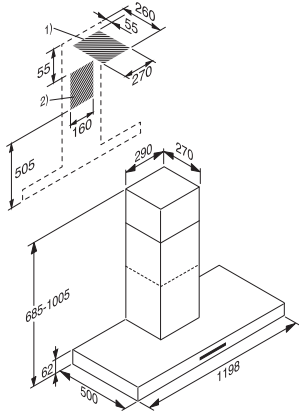
DA 419-6



- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Cut-out (5 not required for recirculation)

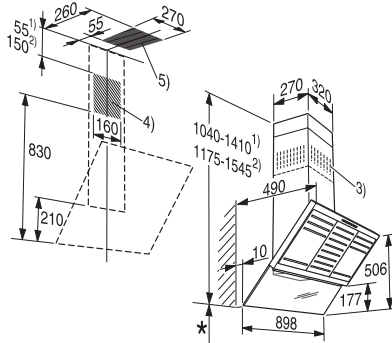
Installation drawings

DA 422-6 / Ext



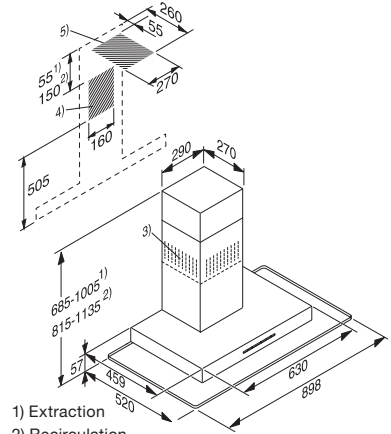
1+2 Installation cut-out

DA 489-4 / Ext



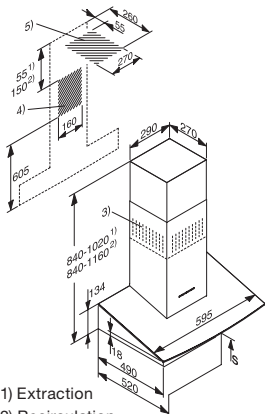
- 1) Extraction
 - 2) Recirculation
 - 3) Ventilation grille at top for recirculation
 - 4+5) Installation cut-out (5 not requ'd for recirculation)
- *Safety distance between hob and cooker hood: min. 350mm

DA 5496 W



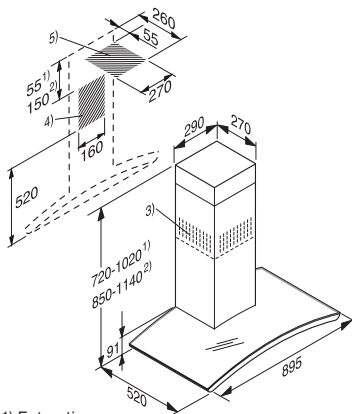
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 5966 W



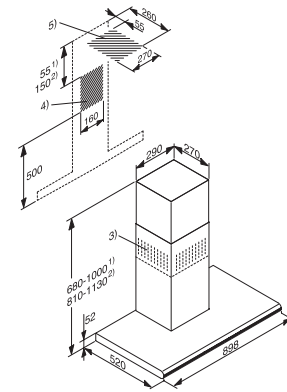
- 1) Extraction
 - 2) Recirculation
 - 3) Ventilation grille at top for recirculation
 - 4+5) Installation cut-out (5 not requ'd for recirculation)
- S: Safety distance between hob and cooker hood

DA 5196 W / Ext



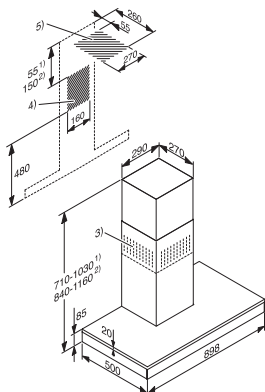
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 6296 W / Ext



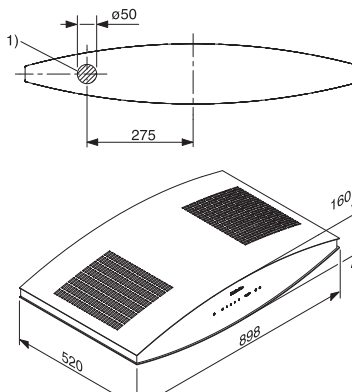
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 6690 W



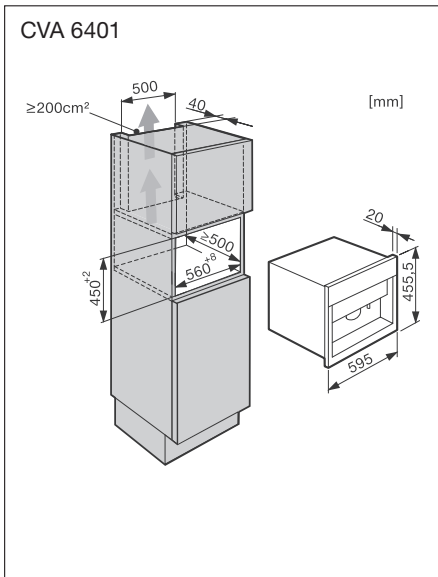
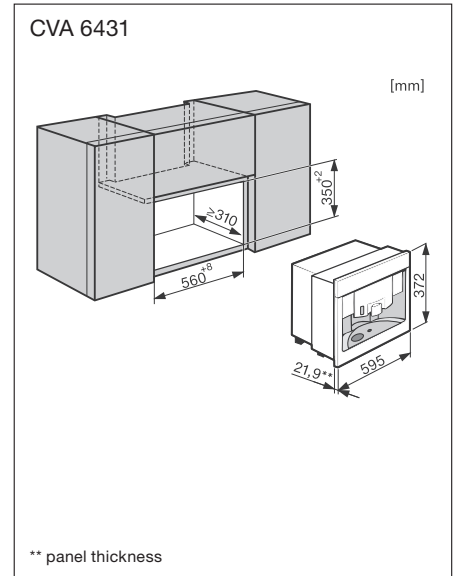
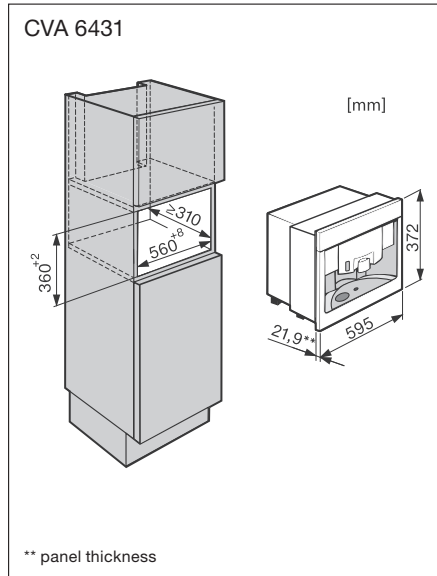
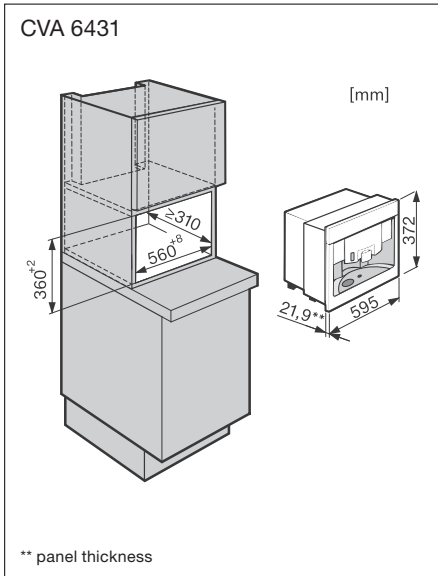
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 7090 W

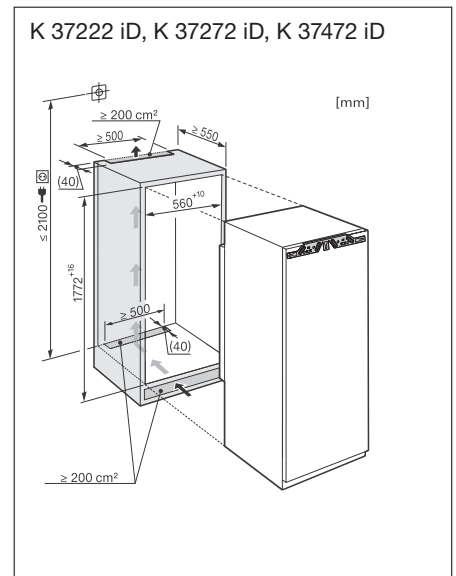
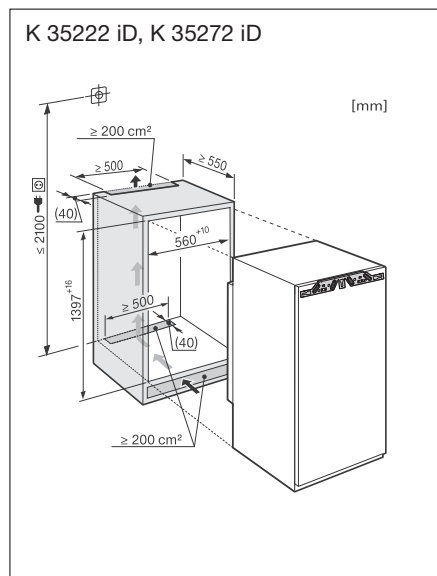
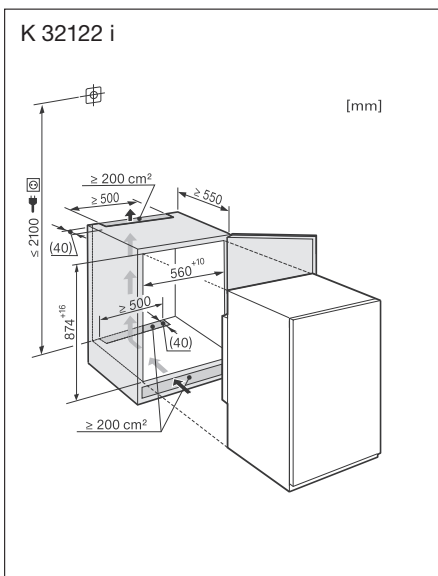
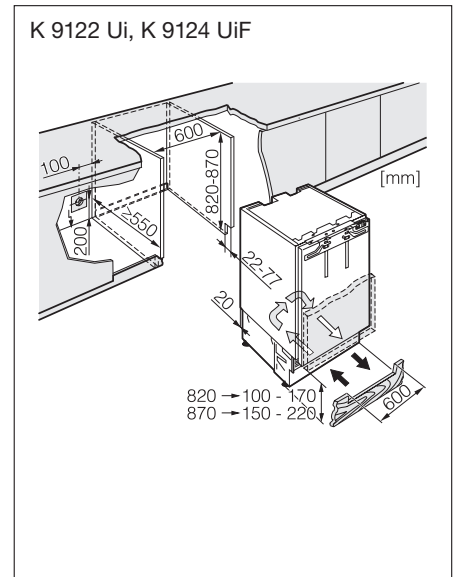


- 1) Cut-out for mains cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

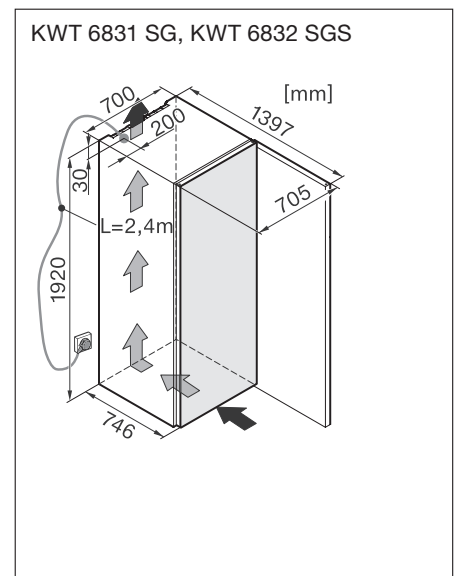
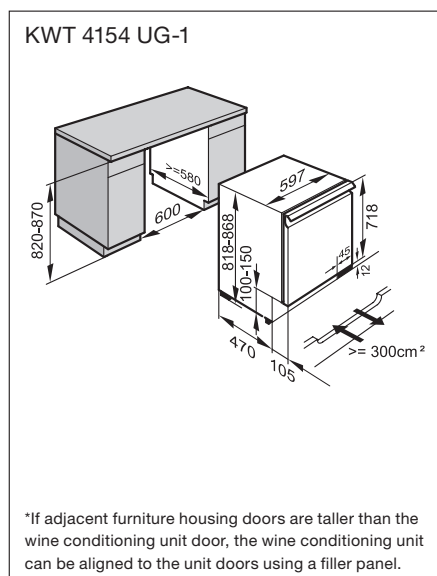
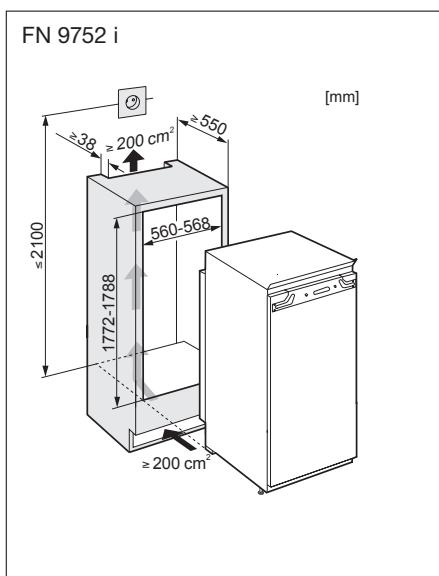
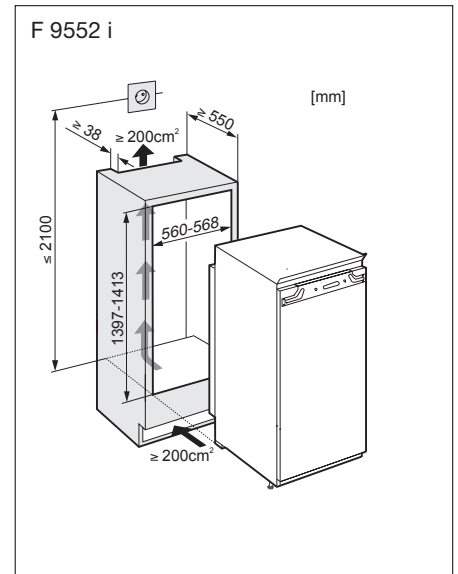
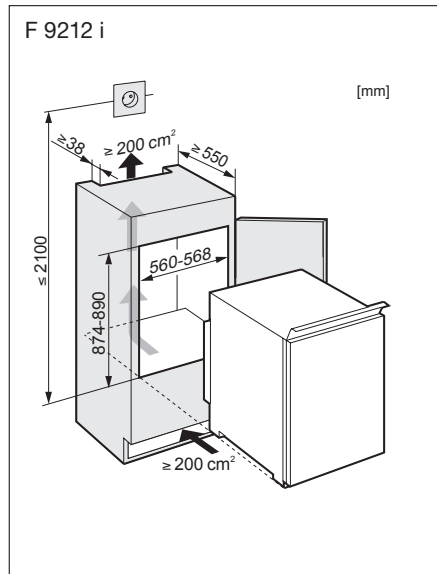
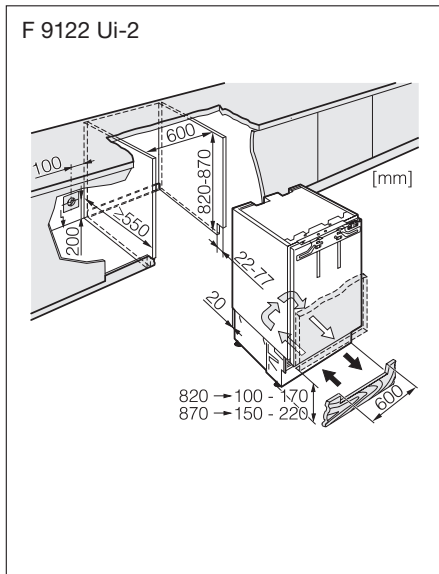
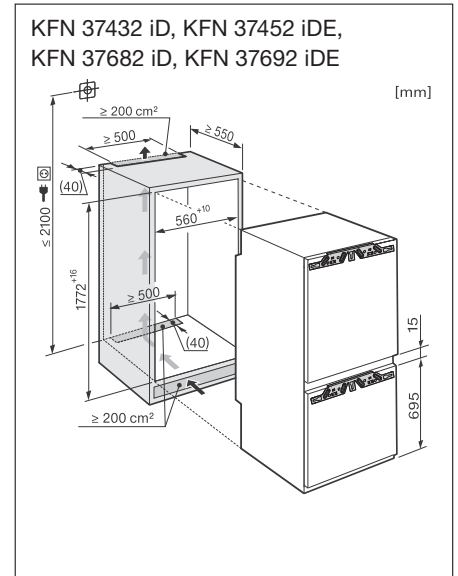
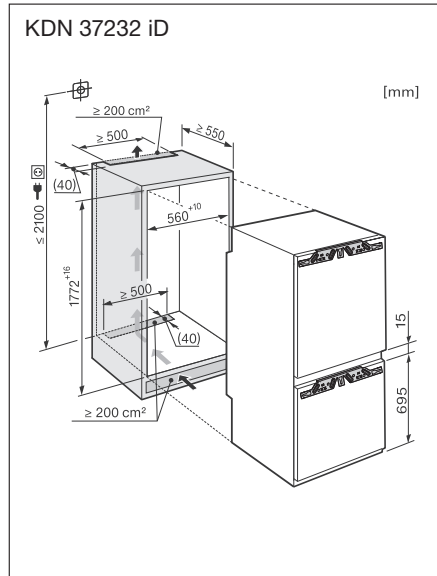
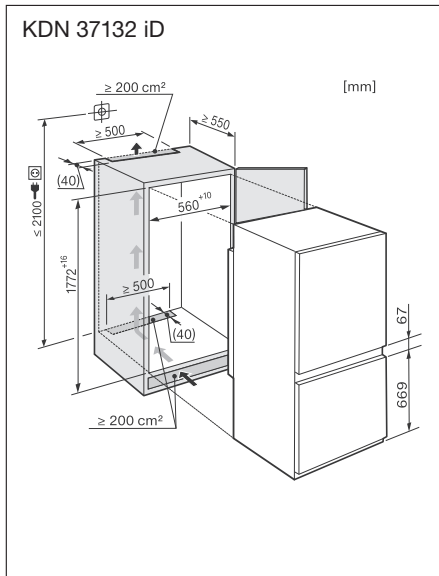
Coffee machines



Refrigerators, freezers, fridge-freezers and wine conditioning units



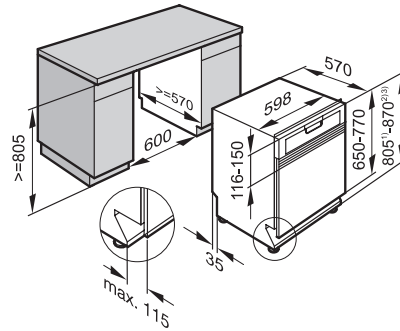
Installation drawings



*If adjacent furniture housing doors are taller than the wine conditioning unit door, the wine conditioning unit can be aligned to the unit doors using a filler panel.

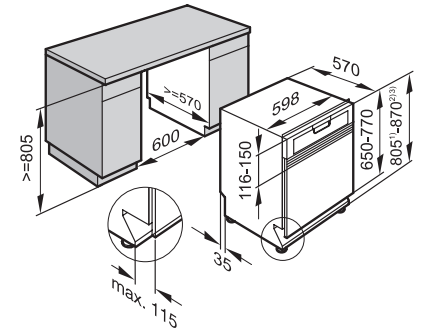
Dishwashers

G 6100 SCi, G 6310 SCi



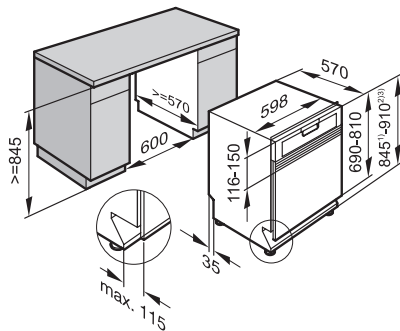
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit

G 4210 i



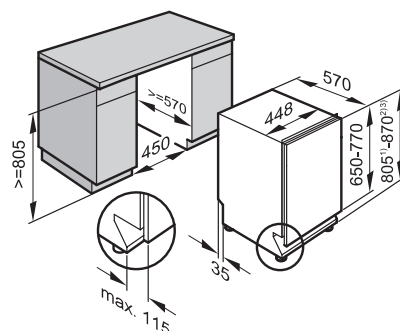
- 1) Plinth height 35-155 mm
- 2) Plinth height 100-200 mm
- 3) Appliance height max. 930 mm with plinth height conversion kit

G 6515 SCi XXL, G 6905 SCi XXL



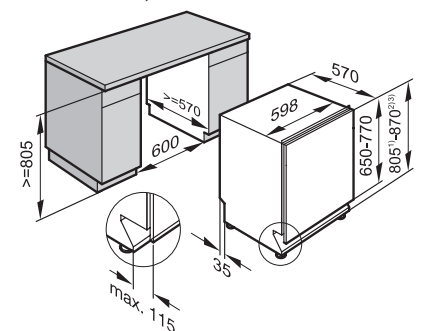
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 970 mm with plinth height conversion kit

G 4760 SCVi



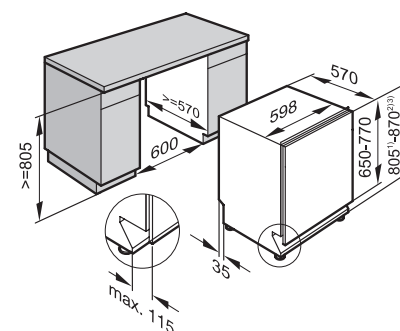
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit -1

G 4280 Vi, G 6160 SCVi,
G 6370 SCVi, G 6570 SCVi



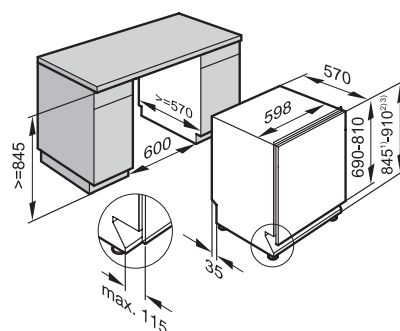
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1

G 6582 SCVi K20



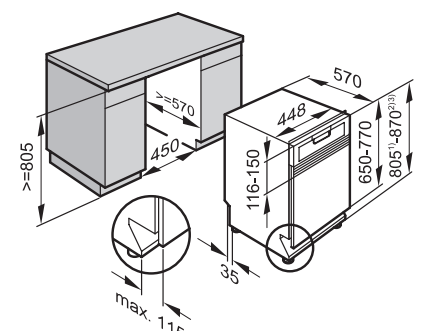
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 970 mm with plinth height conversion kit -1

G 6587 SCVi K20 XXL,
G 6995 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

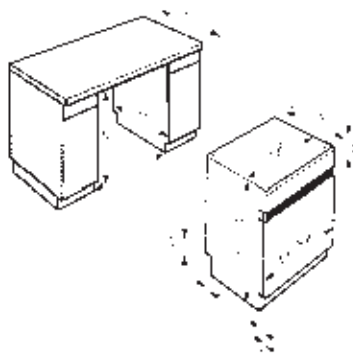
G 4700 SCi



- 1) Plinth height 35-155 mm
- 2) Plinth height 100-220 mm
- 3) Appliance height max. 930 mm with plinth height conversion kit (Mat.-Nr. 6.394.760)

Laundry

W 2819 i



Miele and the environment

Sustainability at Miele

The responsibility for our environment has been a tradition at Miele for more than 110 years. Our natural environment is the foundation of our very existence and we need to protect it, for ourselves and for generations to come. True to our motto "Immer besser" our domestic appliances are manufactured responsibly with the ultimate aim of reducing the burden on the environment and natural resources. This begins with the selection of materials, ensuring efficient production and ends, after a long machine life, with environmentally friendly recycling.

Our environmental standards pay their way in the long run: Miele's highly efficient domestic appliances ensure excellent performance and set standards in terms of low water and electricity consumption values too.

Miele publishes a sustainability report on a regular basis which provides in depth information on Miele corporate philosophy, management systems and many environmentally relevant product details as well as Miele's social responsibility.



For more information on sustainability at Miele please visit:
www.miele-sustainability.com

Miele quality

Immer besser

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 the 110 year history of the company and, in doing so, has helped to achieve a unique position worldwide within the appliance industry.



**Quality**

First-class technology, the very best in functionality and excellent durability – these values define Miele products as real 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, not only by Miele's in-house laboratory tests, but also by numerous external 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: 0845 365 6610

E-mail: experience.centre@miele.co.uk

London Gallery, Cavendish Place

Tel: 0845 365 6610

E-mail: 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.

Let's do Lunch

Let's do Lunch days are a perfect opportunity to see Miele's cooking appliances in action.

Let's do Lunch is designed for pre-purchasers looking for Miele cooking appliances.

Appliance Masterclasses

The appliance Masterclasses are for people who would like to understand the finer details of specific Miele appliances.

Appliance Masterclasses are ideal for those who have not yet purchased, or for owners wanting to learn more about their appliances.

Simply cooking

Miele's highly-skilled Home Economists hold regular cookery schools in our fabulous Active Kitchens.

These schools are open to anybody wishing to learn more about cooking!

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 are 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/support

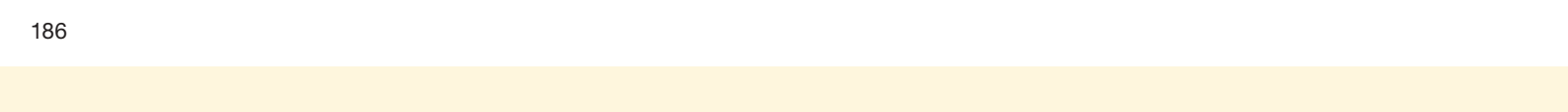
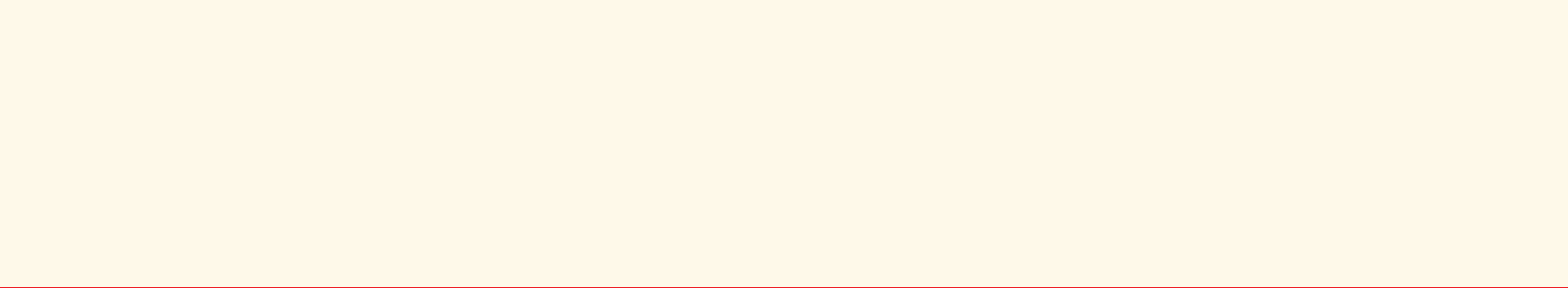


Miele Service Technicians are employed directly by Miele. They are highly skilled and trained in our own academy and receive regular training updates to ensure they are kept up to date on the latest appliances and technology.

Miele uses the latest fibre optic diagnostic equipment to find and fix a problem quickly, often without the disruption of having to dismantle a 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. We can confirm your two hour service appointment slot and the name of your technician by email or text message the day before the expected visit. Time slots to avoid school runs can also be selected. This allows you to make the most of your day.

Miele has won the Domestic & General TEQ award on seven occasions for outstanding customer service.

Further information on these topics is available from our website (www.miele.com).





Every effort has been made to ensure that the information given in this brochure is correct at the time of printing. However, due to continuous product improvement, Miele reserves the right to make changes to products and technical data without prior notice.

The images, logos, names and trading marks used in this brochure to identify Miele, our products and services are our proprietary marks whether registered or unregistered. These may only be used with the express permission of Miele.

For details of our PureLine range of built-in appliances the following brochure is also available on request:
PureLine built-in appliances

To order, please phone the brochure hotline on 0845 365 6603 or visit our website.

For details of our freestanding and other appliances please visit our website:
www.miele.co.uk

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