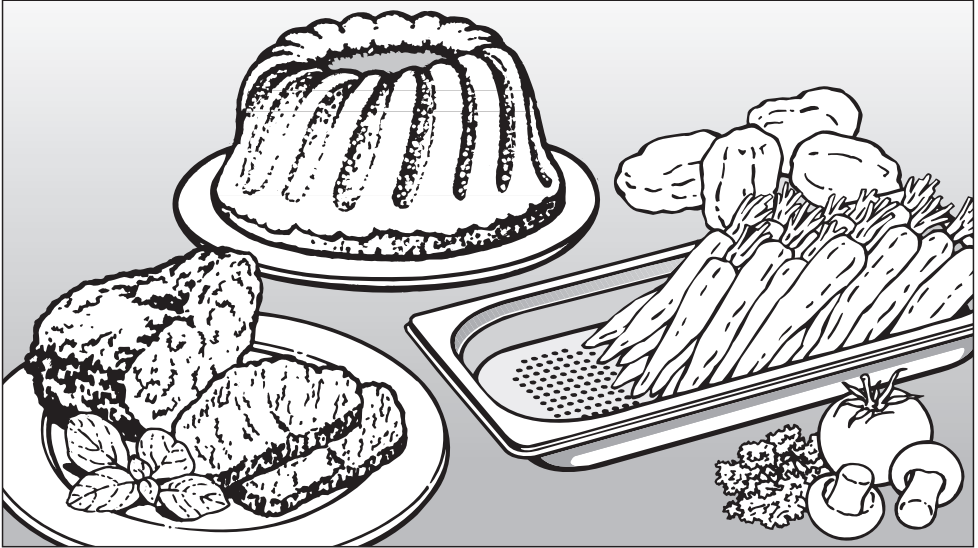


## Operating instructions



## Steam combi oven DGC 5051 DGC 5061












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

en - GB

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# Warning and Safety instructions

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

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

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

## Correct application

► This steam combi oven is intended for domestic use only and must be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use of the appliance.

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

# Warning and Safety instructions

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## Safety with children

- ▶ Activate the safety lock to ensure that children cannot switch on the appliance inadvertently.
- ▶ Keep children away from the steam combi oven at all times. It is not a toy! To avoid the risk of injury do not allow them to play with it or to play with the controls. Supervise children whilst you are using it.
- ▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of incorrect use.
- ▶ Make sure that children do not attempt to open the door when the appliance is in operation. To safeguard against burning, keep children well away from the appliance at all times.
- ▶ Do not allow children to lean against the open oven door, nor to sit on it or swing on it.
- ▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

## Technical safety

- ▶ Before installation, check the steam combi oven for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and connected load) match the mains supply. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

# Warning and Safety instructions

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► This appliance is supplied with a moulded plug ready for connection to a switched socket. If you wish to connect it to a double-pole fused spur connection unit, or to an isolator switch, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► For safety reasons, this appliance may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.

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

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

► If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 V V-F (pvc insulated), available from the Miele Spare Parts Department.

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

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

- the mains fuse is disconnected, or
- the screw-out fuse is removed (in countries where this is applicable), or
- it is switched off at the wall socket and the plug is withdrawn from the socket, or
- it is switched off at the isolator.

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

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

► In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

# Warning and Safety instructions

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## Correct use

- ▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.
- ▶ When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.
- ▶ Do not store anything combustible in the oven. This could be a fire hazard if the appliance is switched on by mistake.
- ▶ Do not use the appliance to heat up food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ If using plastic cooking containers, make sure that they are heat- and steam-resistant to 100°C. Otherwise they may melt, distort or break.
- ▶ Do not use silicone bakeware with the steam/fan plus combination mode as silicone is not steam-resistant.
- ▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.
- ▶ If oil or fat catches fire, do not attempt to put out the flames with water. Use a suitable fire blanket or fire extinguisher.
- ▶ Never place a dish, tin, baking tray or similar object on the oven floor. Do not place the baking tray or condensate tray directly on to the oven floor.
- ▶ Never line the floor of the oven with aluminium foil. Do not use protective aluminium foil panels, available in retail outlets which are intended to be used to line the oven cavity reduce the need for cleaning. If used, cooking and baking times would increase considerably and they would block the steam inlet.
- ▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.
- ▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.



# Warning and Safety instructions

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- ▶ Do not leave cooked food in the oven and do not use any cooking containers which are susceptible to corrosion as this could lead to corrosion in the appliance.
- ▶ The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call the Service Department.
- ▶ Do not immerse the water container in water or clean it in a dishwasher. Connecting the water container into the appliance when wet could cause an electric shock.
- ▶ For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.
- ▶ Take care not to tip the water container when taking it out of the appliance. Hot water can scald.
- ▶ When using an electric socket near the steam oven, care should be taken that the cable of the appliance cannot get trapped by the steam oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Do not place heavy objects on the open door. The door can support a maximum weight of 8 kg.

- ▶ Do not operate the appliance without the lamp cover. Steam could attack the electrical components and cause a short circuit. Steam could also damage the electrical components.

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

# Caring for the environment

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## Disposal of the packing material

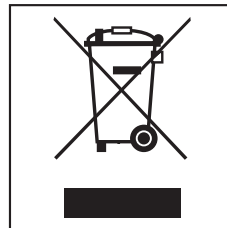
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

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

Rather than just throwing these materials away, please ensure they are recycled.

## Disposing of your old appliance

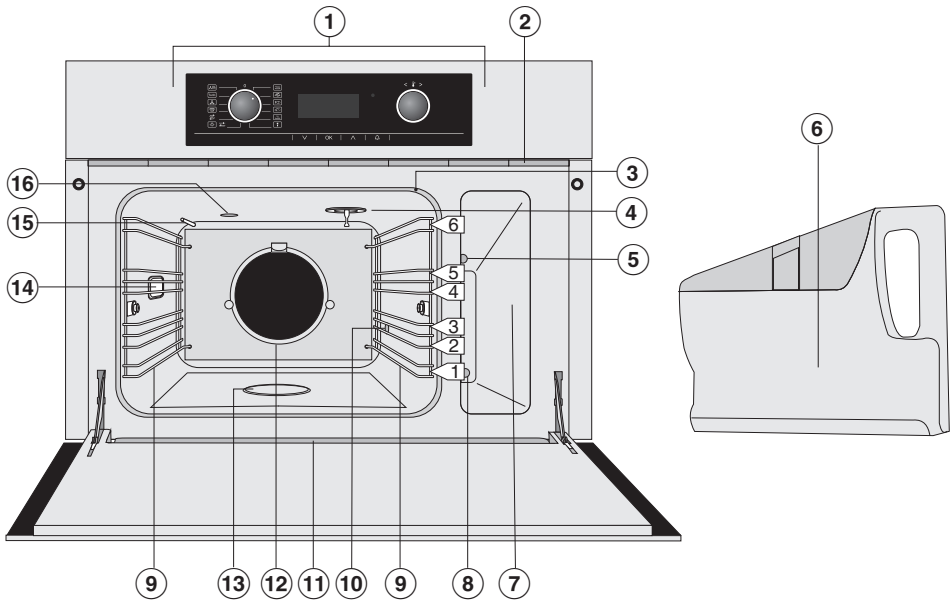
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your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



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

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

## Front view



- ① Control panel
- ② Ventilation outlet
- ③ Door seal
- ④ Grease filter in oven ceiling
- ⑤ Steam channel
- ⑥ Water container (with insert)
- ⑦ Compartment for water container
- ⑧ Contact point for water container
- ⑨ Side runners with 6 shelf levels
- ⑩ Steam inlet
- ⑪ Drip channel in the oven
- ⑫ Grease filter in back wall
- ⑬ Floor heater
- ⑭ Oven interior lighting
- ⑮ Temperature sensor
- ⑯ Outlet for air from oven interior

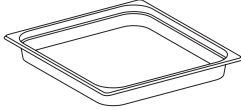
# Guide to the appliance

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## Accessories supplied

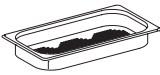
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

### Condensate tray



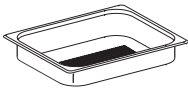
To catch excess moisture, GN 2/3  
325x350x40 mm (WxDxH)

### DGGL 1



1 perforated cooking container, GN 1/3  
Gross capacity 1.5 litres / Usable capacity 0.9 litres  
325x175x40 mm (WxDxH)

### DGGL 8



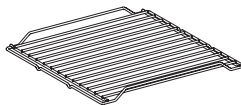
1 perforated cooking container, GN 1/2  
Gross capacity 2.0 litres / Usable capacity 1.7 litres  
325x265x40 mm (WxDxH)

### DGG 11



1 baking tray, GN 2/3  
325x350x20 mm (WxDxH)

### Rack



For placing your own cooking containers on  
For roasting

## Silicone grease



For lubricating the coupling seal on the water container

## Descaling tablets

For descaling the water container.

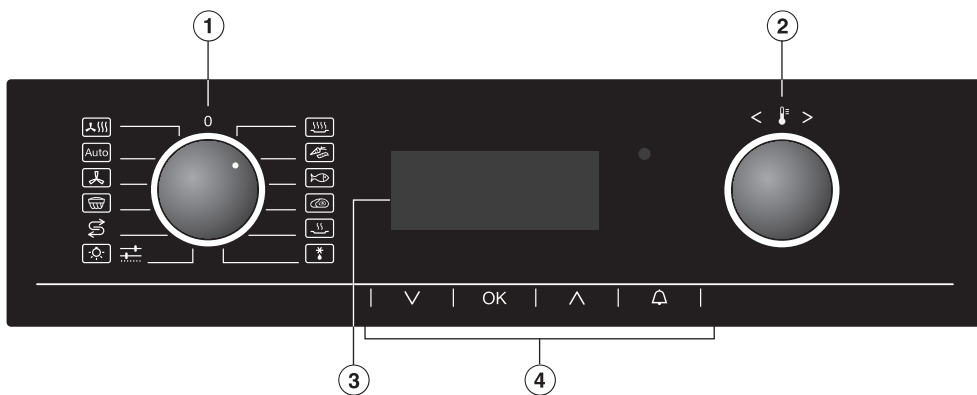
## Miele steam combi oven cookbook

A selection of the best recipes from the Miele test kitchen.

# Guide to the appliance

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## Control panel



① Function selector

② Temperature selector

③ Display

④ Sensors

# Description of the functions

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## Controls

### Function selector

You select the function you want by turning the function selector (see "Operation / Functions").

The function selector can be turned a full 360° both clockwise and anti-clockwise. It is retractable by pressing it in when it is at the 0 position.


### Temperature selector

You can use the right-hand selector <  > to alter the recommended temperature for the function selected in 1° steps within the permitted range (see "Operation").

The temperature selector can be turned a full 360° both clockwise and anti-clockwise. It is retractable by pressing it in.

## Sensors

Lightly touch the sensors to operate the appliance. An audible tone will sound each time a sensor is pressed. You can alter the volume of the tone or switch the tone off in the Settings menu (see "Settings / Volume").










Sensor	Function
▼	For setting the cooking duration. For scrolling through the menus. For scrolling through the Automatic programmes.
▲	For setting the cooking duration. For scrolling through the menus. For scrolling through the Automatic programmes
OK	For confirming a selection.
	For activating and deactivating the minute minder. For selecting the minute minder time.

# Description of the functions

---

## Display

The following symbols will appear in the display in addition to the text:

Symbol	Meaning
	A maximum of 2 options can be shown in the display. These arrows indicate if more than two options are available.
- - -	A dotted line will appear under the last option available. The beginning of the list will appear under the dotted line.
Back 	Confirming with OK returns you to the original list of options.
	A tick will appear beside the option which is currently selected.
<b>i</b>	Information about operating the oven and tips are shown in the display. You can close the information screen by selecting "OK" or following the instructions.
	Water level in the water container: full
	half full
	nearly empty.
	Entered cooking duration (time)
	Start time
	System lock activated



## Condensate tray

When using perforated containers or roasting on the rack, place the condensate tray on the lowest shelf runner to collect any drops of liquid and allow them to be removed easily.

## Grease filters

The grease filter in the **oven ceiling** must be fitted for every programme.

Fit the grease filter in the **back wall** for all roasting programmes.

It should be removed when using steam programmes.

It must be removed when baking, as otherwise results can be uneven (Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

## Water container

The maximum water level is 1.2 litres, the minimum 0.75 litres. The water level markers are located inside and outside the container. On no account exceed the upper or maximum level marker.

The maximum quantity of 1.2 litres of water is sufficient to run a cooking programme at 100 °C for approx. 2 hours, and the minimum quantity of 0.75 litres of water is sufficient to run a cooking programme at 100 °C for approx. 30 minutes, providing the door is not opened.

The water level in the water container is represented by a symbol in the display.

## Temperature



Some of the functions are allocated with a recommended temperature. You can alter the recommended temperature for an individual cooking process or permanently (see "Settings / Recommended temperature").

# Description of the functions

---

## Cooking duration (time)

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

The duration for Automatic programmes  and Descale  is set at the factory and cannot be altered.

On functions and programmes that use steam alone, the cooking duration does not start to count down until the set temperature has been reached; on all other functions and programmes, it begins immediately.

## Moisture/humidity level

The Combination mode and Reheat functions use a combination of fan heat and moisture/humidity. You can alter the moisture/humidity level within a given range for an individual cooking programme or a cooking stage.

## Noises

You can hear the noise of the fan when the appliance is operating.

Noises similar to those of a kettle can be heard when steam is being generated.

## Heating phase

While the appliance is heating up to the temperature which has been set, the rising temperature inside the oven and "Heating up" show in the display. (Exception: Automatic programmes, Descale).

### Steam cooking

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are preparing refrigerated or frozen food. Filling the water container with hot water will shorten the heating-up time.

## Oven interior lighting

To save energy, the oven interior lighting will switch off a few seconds after the start of a cooking or baking programme.

To switch the lighting on for a short time during operation, touch the **▼**, **▲** or "OK" sensor.

If you want the oven compartment to be illuminated the whole time the oven is operating, you will need to change the factory setting (see "Settings - Lighting").

If the door is left open at the end of a cooking programme the oven lighting will switch off automatically after 5 minutes. You may find it helpful to switch on the lighting when you are cleaning the oven (see "Additional functions / Lighting").

The oven lighting gives off heat. If you are cooking at temperatures under 60°C, select the setting "On for 15 seconds".

## Steam reduction

The steam oven is delivered with this function switched on. It reduces the amount of steam which escapes from the appliance when the door is opened at the end of the cooking duration. You can switch off the steam reduction function (see "Settings / Steam reduction").

## Keeping food warm

(with steam programmes)

The appliance is set at the factory so that if it is not switched off at the end of a cooking programme, it will maintain a temperature of 70°C for a maximum of 15 minutes to keep food warm. You can switch off the keeping warm function (see "Settings / Keeping warm").

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

Please refer to the "User instructions" booklet supplied with your appliance for more information and tips on how to use your steam oven.

# Before using for the first time

---

## Setting up the appliance for using for the first time

The appliance will switch on automatically when it is connected to the electricity supply.

### Welcome screen

A welcome screen will appear in the display and you will then be requested to select some basic settings which are needed to set up the appliance for using for the first time.

Follow the instructions in the display.

### Setting the language

The welcome screen will be replaced by the request to set a language:




- Touch the **^** or **v** sensor until the language you want appears highlighted in the display.
- Confirm with "OK".

A tick **✓** will appear beside the language you have selected.

If you select the wrong language by mistake,  
- disconnect the appliance from the electricity supply and switch it back on again. The process will start again with the welcome screen.

or

- continue setting up the appliance in the language selected.

Then turn the function selector to Settings   and confirm with "OK". The Language sub-menu is indicated by the  symbol. Select and confirm the language you require as described above.

# Before using for the first time

---

## Clock format

The request to select the Clock format will appear. The default setting for the clock is 24 h.

- Touch the **▲** or **▼** sensor until the clock format you want appears highlighted in the display.

Confirm with "OK".

## Setting the time of day

You will then be requested to enter the Time of day. The hour is highlighted.

- Use the **▲** or **▼** sensor to set the hour you want and confirm with "OK".

The minutes are highlighted.

- Use the **▲** or **▼** sensors to set the minutes you want and confirm with "OK".

## Time of day display

You will then be asked if you want the display to always show the time:

On = the display will always show the time of day

On for 60 seconds = the display will show the time for 60 seconds after the appliance is switched off

Do not display = the display will not show the time

- Use the **▲** or **▼** sensor to select the setting you want and confirm with "OK".

After you have confirmed your selection with "OK", the display will show a message to tell you that setting up for the first time has been successfully completed.

- Confirm with "OK".

Your steam combi oven is now ready for use.

## Before using for the first time

---

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

### Cleaning for the first time

Remove any protective foil and adhesive labels.

#### Water container

Take the water container out of the appliance and remove the insert (see "Cleaning and care - Water container"). Rinse the water container and the insert thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.


Do not clean the water container or the insert in a dishwasher. Do not immerse the water container in water.

#### Accessories - Oven interior

Take all accessories out of the oven. Wash them in a mild solution of washing-up liquid and hot water or in the dishwasher.

The interior of the steam oven has been treated at the factory with a conditioning agent. To remove this, clean the oven interior with a mild solution of washing-up liquid and hot water and then dry thoroughly with a soft cloth.

### Setting the correct boiling point for water

The boiling point for water at a high altitude above sea level will be lower than the boiling point for water at sea level. To adjust the boiling point for the altitude in your area, fill the water container with mains tap water (See "Operation - Preparing the appliance for use"), and then run the Cook universal programme  (100 °C) for 15 minutes. Proceed as described in "Operation".

This procedure sets the correct boiling point for water for the altitude in your area and also flushes out the waterways. Warning! A lot of steam will be emitted from the appliance.

If you **move house**, the appliance will need to be re-set for the new altitude if this differs from the old one by more than 300 m. To do this, descale the appliance (see "Cleaning and care - Maintenance - Descaling").

### Heating up the appliance














To remove grease from the ring heating element, heat the steam combi oven up with nothing in it at 200 °C using the Fan plus programme for 30 minutes. Proceed as described in "Operation".

There will be a slight smell the first time the heating element is heated up.

The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance. It is important to ensure that the room is well ventilated during this operation.

# Functions

Please refer to the "User instructions" booklet supplied with your appliance for more information on the following functions as well as tips on how to use your steam combi oven.

Symbol	Function / Menu	Recommended temperature	Temperature range
0	Appliance is switched off	-	-
	Cook universal For steam cooking all types of food, bottling, extracting juice with steam, menu cooking	°C: 100 °F: 212	°C: 40 - 100 °F: 105 - 212
	Cook vegetables	°C: 100 °F: 212	°C: 90 - 100 °F: 195 - 212
	Cook fish	°C: 85 °F: 185	°C: 75 - 100 °F: 165 - 212
	Cook meat	°C: 100 °F: 212	°C: 90 - 100 °F: 195 - 212
	Reheat	°C 130 °F 265	°C: 120 - 140 °F 250 - 285
	Defrost	°C: 60 °F: 140	°C: 50 - 60 °F: 120 - 140
 	Lighting Settings You can change the factory default settings	- -	- -
	Descal For descaling the water container	-	-
	Cake plus For cake mixtures	°C: 160 °F: 325	°C: 30 - 225 °F: 85 - 435
	Fan plus	°C: 160 °F: 325	°C: 30 - 225 °F: 85 - 435
	Combination mode		
	Automatic programmes	-	-



# How the appliance is operated

## Filling the water container


- Fill the water container with mains tap water up to at least the "min" marker. You do not need to remove the insert.

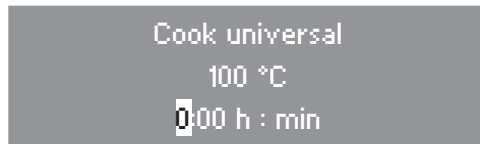
Only use **mains tap water**. Never use distilled or mineral water or other liquids.

- Push the water container into the appliance until it connects.

If the water container is not positioned correctly, the appliance will not heat up and after a while **F20** will appear in the display (see "Problem solving guide").

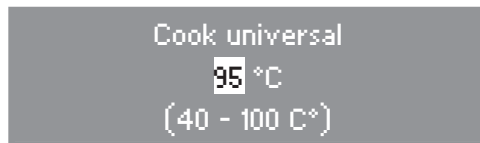
## Selecting a function

- Turn the function selector to the required function, e.g. Cook universal .



## To change the temperature

You can change the temperature within the given parameters by turning the temperature selector (right-hand selector). There is no need to confirm the new temperature by pressing "OK"; the display automatically returns to the previous menu. Exception: The change must be confirmed with "OK" if "Combination mode" is selected.



# How the appliance is operated

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## Setting a cooking duration

- Set the hours you want by touching **^** (upwards) or **v** (downwards), or touch "OK" if you want to set a duration of 59 minutes or less.



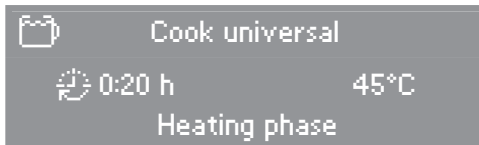
- Set the minutes you want by touching **^** (upwards) or **v** (downwards).



- Confirm your selection by touching "OK".



- Confirm "Start" by touching "OK".



## At the end of the duration

At the end of the cooking programme an audible tone will sound and "Programme finished" will appear in the display. With some programmes, "Steam reduction" will also appear. Wait until "Steam reduction" goes out in the display before opening the door and removing the food.

- Switch the appliance off by turning the function selector to "0".

When putting cooking containers or the condensate tray into the steam oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

## After use

- Remove the condensate tray and empty it, if necessary.
- Remove the water container and empty it, if necessary. pushing upwards slightly as you take it out of the appliance.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

Make sure the appliance is completely dry before closing the door.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call the Service Department.

# Operation

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## During operation

### Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remains stored in memory.

Functions using steam:

Steam will escape when the door is opened. Step back from the steam oven and wait until the steam has dissipated.

When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

Operation will resume when the door is closed.

With functions using steam when the door is closed, the pressure has to equalise, which can cause a whistling sound.

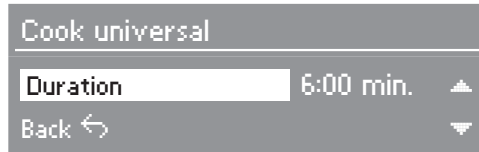
### To change the temperature

- You can alter the temperature at any time during operation. Turn the temperature selector until the required temperature shows in the display.

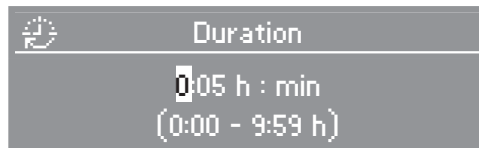
## Changing the duration

You can alter the cooking duration at any time during operation.

- Touch **^** or **v**.



- Confirm with "OK".



- Use the **^** or **v** sensors to enter the duration you require.
- Confirm with "OK".

## Insufficient water

If the steam oven runs out of water during operation, an audible tone will sound and the display will prompt you to fill the water container with fresh tap water.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.
- Close the door.

Operation will continue.

# Operation

---



**Cook universal /**



**Cook vegetables /**



**Cook fish /**



**Cook meat /**



**Defrost**

- Fill the water container with fresh tap water and push it into the appliance.
- Insert the condensate tray at the lowest level.
- Place the food in the appliance.
- Turn the selector to the required function.
- If necessary, alter the recommended temperature.
- Enter the cooking duration and confirm with "OK".

The steam oven then starts automatically. The cooking duration will only start to count down once the set temperature is reached.

Cook universal / Cook vegetables / Cook fish / Cook meat


If the appliance is not switched off at the end of the cooking programme, the keep warm function will begin.

## **Combination mode**

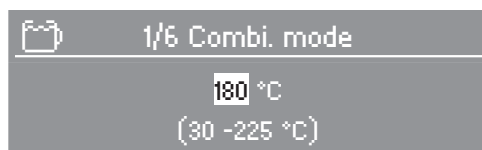
The combination mode works by combining fan heat and steam. You can combine up to six cooking stages in a combination mode programme. You can set the temperature, moisture/humidity level and duration for each cooking stage.

The cooking programme will be carried out in the order in which the individual stages are entered.

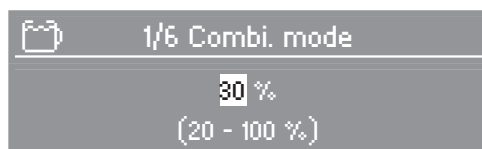
The following example describes a cooking programme with 3 cooking stages.

- Fill the water container with fresh tap water and push it into the appliance.
- Turn the function selector to Combination mode .

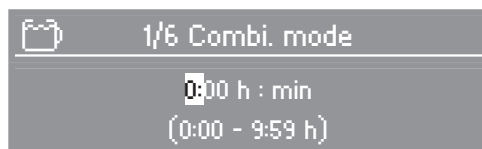
### **Cooking stage 1**



- Confirm the temperature with "OK", or set the required temperature by turning the temperature selector, and confirm with "OK".



- Use the  $\wedge$  or  $\vee$  sensors to enter the moisture/humidity you require, e.g. 50 %.
- Confirm with "OK".



# Operation

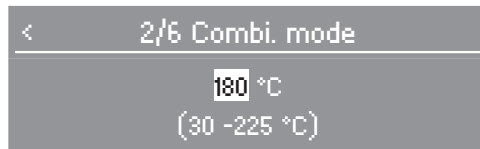
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- Use the  $\wedge$  or  $\vee$  sensors to enter the duration you require, and confirm with "OK".

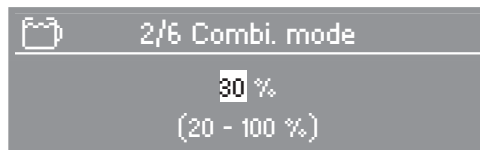
## Cooking stage 2



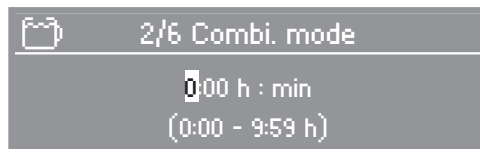
- Confirm "Add another cooking stage" with "OK".



- Confirm the temperature with "OK", or set the required temperature by turning the temperature selector, and confirm with "OK".



- Use the  $\wedge$  or  $\vee$  sensors to enter the moisture/humidity you require, e.g. 50 %.
- Confirm with "OK".



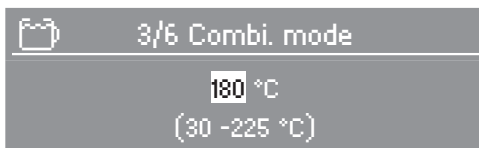
- Use the  $\wedge$  or  $\vee$  sensors to enter the duration you require, and confirm with "OK".

## Cooking stage 3

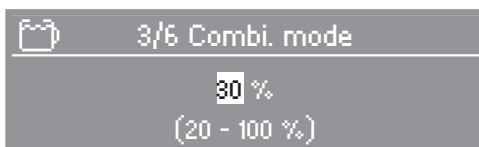




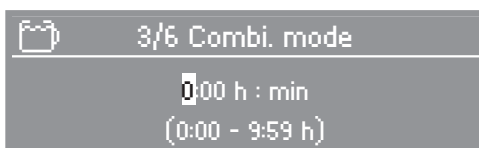
- Confirm "Add another cooking stage" with "OK".



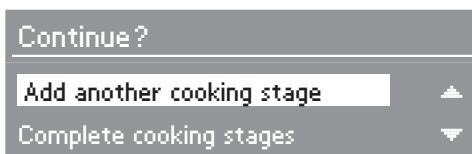
- Confirm the temperature with "OK", or set the required temperature by turning the temperature selector, and confirm with "OK".



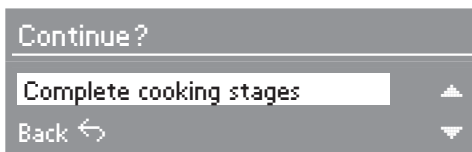
- Use the  $\wedge$  or  $\vee$  sensors to enter the moisture/humidity you require, e.g. 50 %.
- Confirm with "OK".



- Use the  $\wedge$  or  $\vee$  sensors to enter the duration you require, and confirm with "OK".



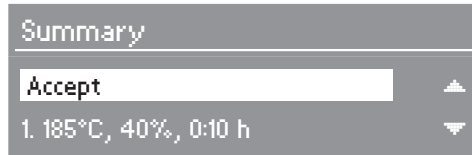
- Touch the  $\wedge$  sensor.



# Operation

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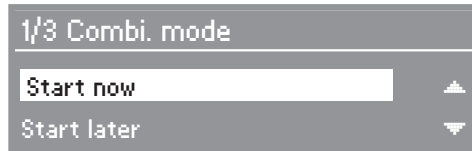
- Confirm with "OK".



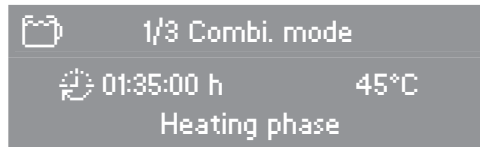
A summary of the individual cooking stages will appear in the display.

Use the **▲** or **▼** to scroll through the summary. The cooking stage highlighted in white can be displayed by confirming with "OK", and you can correct the settings.

- Confirm "Accept" with "OK".



- Confirm "Start now" with "OK".



If you select and confirm "Start later", you can enter the time when the appliance should start (see "Start time").

## Fan plus / Cake plus

For these functions the water container must be empty and located in the appliance so that it can collect the moisture which comes out of the food.

The grease filter on the back wall must be removed for baking.

Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson, or pizza with lots of topping

The oven function starts automatically after confirming the (pre-)set temperature.

You can enter a cooking duration between 1 minute and 9 hours 59 minutes. If a duration is entered, this will begin to count down when the appliance starts to operate.

You do not necessarily need to enter a cooking duration. If no cooking duration is entered, the appliance will switch off automatically after a maximum of 12 hours' operation.

- Remove the grease filter if present.
- Turn the selector to the required function.
- If necessary, alter the recommended temperature.
- Set the duration or the start time and the duration.

# Operation

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## Auto Automatic programmes

The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.

- Fill the water container with fresh tap water and push it into the appliance.
- Insert the condensate tray, if required, at the lowest level.
- Place the food in the appliance.
- Turn the function selector to Automatic Auto.



- Use  $\wedge$  or  $\vee$  to select the programme you want and confirm with "OK".



- Use  $\wedge$  or  $\vee$  to select the type of food you want and confirm with "OK".

Depending on the programme and the type of food selected,

- the display will indicate which shelf level to use and at what time the food needs to be placed in the oven. Confirm these.
- you will be asked about the size of the food and how well done you would like it, or the level of browning you require. The factory default setting is medium (for how well done the food is to be) and a medium level of browning. It is best to use the suggested values to start with. If food is not cooked sufficiently it can be put back in the oven and cooked some more.

- Use **▲** or **▼** to select the setting you want, and confirm with "OK".


If you wish to

- start the programme straight away, confirm with "OK".
- start the programme later, select and confirm "Start later". Enter the time you want the appliance to start at with **▲** or **▼** and confirm with "OK".

# Operation

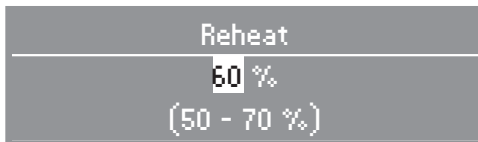
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## Reheat

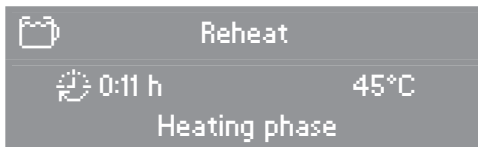
- Fill the water container with fresh tap water and push it into the appliance.
- Turn the function selector to Reheat .



- If necessary, alter the recommended temperature.
- Enter the cooking duration and confirm with "OK".



- Confirm the set Moisture level with "OK", or change it using the  $\wedge$  or  $\vee$  sensors and confirm with "OK".



## Start time

You can delay the start of a programme. The appliance then switches on automatically.

This is not possible on the "Descale" programme .

With "Start time" you enter the time of day at which you want the programme to start.

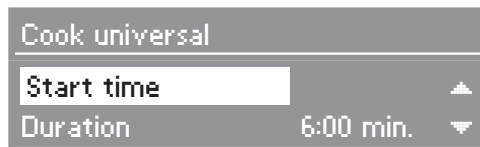
This function cannot be used if the oven temperature is too hot, e.g at the end of a cooking programme. If this is the case, "Start time" will not appear in the display. Open the oven door to allow it to cool down.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.

Yeast doughs can go over and baking powder can lose its effectiveness, giving uneven, very heavy results.

The colour of fresh food can change and even deteriorate.

- Select the function, temperature and duration in the normal way, and confirm with "OK".
- Touch "OK" again.



- Select "Start time" and confirm with "OK".



- Enter the time you want the appliance to start at with  $\wedge$  or  $\vee$  and confirm with "OK".

# Additional functions

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## Minute minder

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

You can also use the minute minder when a programme is running, e.g. as a reminder to stir a dish or add seasoning etc.

You can set a time for the minute minder of between 1 second (0:00:01 h:min:sec) and 9 hours 59 minutes (9:59:00 h:min:sec).

A minute minder time of up to 10 minutes will be shown in min:sec in the display, and a minute minder time of more than 10 minutes in h:min.

At the end of the minute minder time you will hear an audible tone. Switch the minute minder time off by touching  $\Delta$ . If you do not switch the minute minder off, the time will carry on counting in seconds and the  $\Delta$  symbol will flash in the display. This will tell you how much time has passed since the minute minder time elapsed.

### To set the the minute minder time

- Touch the  $\Delta$  sensor.
- Use the  $\wedge$  or  $\vee$  sensors to enter the minute minder time.
- Confirm with "OK".

### To change the minute minder time

- Touch the  $\Delta$  sensor, enter the new time and confirm with "OK".


### To delete the minute minder time

- Touch the  $\Delta$  sensor.
- Touch the  $\wedge$  or  $\vee$  sensors until until "-:- -:- -" appears in the display.
- Confirm with "OK".



## Lighting

You can set the lighting to stay on when the appliance is not being operated. This is useful for cleaning the appliance, for example.


- Turn the function selector to Lighting/Settings  .

## System lock

The system lock prevents the appliance being switched on unintentionally, by children for example.

The appliance is delivered with the lock deactivated (factory default setting). If you wish to use it you will need to alter the setting (see "Settings / Safety").

If the system lock is activated

- the  symbol will appear in the display when the appliance is switched off.
- the appliance will lock automatically three seconds after the function selector is turned to "0".

## To deactivate the lock

- Touch the "OK" sensor.

A message will appear in the display.



- Touch "OK" until the message goes out.

You can then use the appliance as normal.

# Settings

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Some of the standard oven settings (factory default settings) have an alternative which you can select if required. You can alter several settings one after the other.

- Turn the function selector to the Settings menu  .
- Select the sub menu you want.
- Select the option you want.

Currently selected settings are indicated by a tick ✓ next to them.

"Back" takes you to the previous menu.


After confirming "OK" or if you do not make a selection within approx. 15 seconds, the display will revert to the next level up.

You can come out of the Settings menu from any level by turning the function selector .

## Language

You can set the display to show the language of your choice.

You do this via the *Languages*  sub-menu.

If you have selected the wrong language by mistake you can follow the flag symbol  to return to the Language sub-menu.

## Time of day

**Display:** You can choose whether you want the time of day to be displayed all the time (On), for it to go out after 60 seconds or for the time of day not to be shown.

**Clock format:** The time of day can be set to appear either as a 24 hour or 12 hour clock.

**Set:** Setting the time of day

## Lighting

You can choose whether you want the oven compartment to be illuminated throughout the cooking process or only for 15 seconds.

## Start

The appliance has been set at the factory so that the programme has to be started manually. You can alter this setting so that the programme will start automatically a few seconds after the last entry is made.

## Steam reduction

This function can be activated or deactivated. It is best to deactivate it when you are cooking different types of food at the same time, e.g. when cooking a whole meal and the dishes need to be put into the steam combi oven at different times.

Please note that when steam reduction is deactivated a lot of steam will escape when you open the door and that the keeping warm function cannot be used.

## Keeping food warm

This function can be activated or deactivated.

## Recommended temperatures

If you frequently change a recommended temperature it may be a good idea to change it permanently. You can change the temperatures within the permitted range.

# Settings

---

## Water hardness

The appliance is set at the factory to water hardness setting IV (Very hard). You can set the steam combi oven for the water hardness level in your area.

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the water hardness of your area.

The water hardness is shown as settings I to IV equivalent to the German scale 1 to >21 °dH (0.2 >3.8 mmol/l).

Hardness level	Hardness range	Setting
I	1-7 °dH (2.7-3.8 mmol/l)	Soft
II	8-14 °dH (2.7-3.8 mmol/l)	Medium
III	15-21 °dH (2.7-3.8 mmol/l)	Hard
IV	>21 °dH (above 3.8 mmol/l)	Very hard

## Display

The contrast and brightness can be adjusted.

## Volume

The volume of the buzzer and keypad tone can be altered.

The volume is represented by a bar with seven segments. If all of the segments are illuminated, the volume is set at maximum volume. If none of the segments is illuminated, the sound is switched off altogether.

## Safety

If the setting under "System lock" has been changed to "On", the appliance cannot be operated.

## Temperature format

You can choose for the temperature to be shown in °C or °F.

## Showroom programme

This programme is for dealers who want to demonstrate the appliance without the heating working.


## Factory default

**All settings:** any changes you have made to settings in the "Settings" menu will be reset to the factory default setting.

**Recommended temperatures:** recommended temperatures which have been changed will be reset to the factory default settings.

## Cleaning and care

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

Switch the appliance off and allow it to cool down to a safe temperature before cleaning. It should be cleaned after each use.

Make sure the appliance is completely dry before closing the door.

If the appliance is not going to be used for a long period of time, e.g. whilst on holiday, it should be thoroughly cleaned beforehand to prevent the build-up of odours etc. Leave the door open afterwards.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

## Appliance front

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

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. After cleaning dry with a soft cloth.

The external surfaces of the appliance are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the external surfaces.

### **To avoid damaging the surface of your appliance, do not use:**

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- dirt erasers,
- sharp metal scrapers.

# Cleaning and care

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## Oven interior

The oven interior is made from stainless steel which has been treated with a special type of enamelling called **PerfectClean**. The PerfectClean enamel has an iridescent appearance.

However, it is very important to clean the surfaces each time the appliance is used. The surface will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up.

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning.

Spilt fruit juices may cause lasting discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the enamel.

Remove the soiling with clean water or use the "Maintenance - Soak" function (see appropriate section). The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

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

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- cleaning agents for ceramic hobs,
- ceramic and stainless steel hob cleaners
- wire wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray must not be used in a hot oven or left on for too long,
- spot cleaning by rubbing the surface.



### After a programme using steam

Use a sponge or absorbent cloth to remove condensate which has built up in the compartment.

Remove light soiling with a sponge and a solution of washing-up liquid and hot water.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance - Drying").

### After a roasting or baking programme

Remove **light soiling** with a **washing-up sponge** and a solution of washing-up liquid and hot water. If necessary, the scouring pad on the reverse of a non-abrasive sponge can be used.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance - Drying").

An oven cleaner can be used to remove **stubborn soiling**, e.g. from roasting.

Allow the oven compartment to cool down to room temperature. Apply a spray oven cleaner to the soiled areas of the oven compartment and leave to take effect for approximately 10 minutes. If necessary after allowing the spray to take effect, use the scouring pad on the reverse of a non-abrasive washing-up sponge to remove the soiling. Repeat the process if necessary.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance - Drying").

Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier.

# Cleaning and care

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## Floor heater

After a long time, the floor heater can become discoloured by drops of liquid. This discolouration can be removed with a non-abrasive stainless steel spiral pad.

## Door seal

Grease desposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked. Clean the door seal after every baking or roasting programme using a clean, damp Miele E-cloth or a clean sponge and a solution of washing-up liquid and hot water. Wipe dry with a soft cloth.

Replace the seal with a new one if it becomes porous or brittle. Door seals can be ordered from the Miele Spare Parts Department.

## Accessories

### Condensate tray, rack, cooking containers and baking tray

Wash and dry the condensate tray, rack, cooking containers and baking tray after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discolouration on the cooking containers.

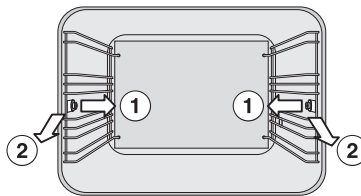
You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

### Side runners

The side runners have been treated with PerfectClean enamel. They should be cleaned according to the cleaning instructions for PerfectClean described in "Cleaning and care - oven interior". Do not clean the side runners in a dishwasher.

The side runners are easy to remove which makes it easier to clean the sides of the oven.

- Pull out the fixing knob as far as possible. Remove the runner by first pulling it inwards ① and then out from the back ②.



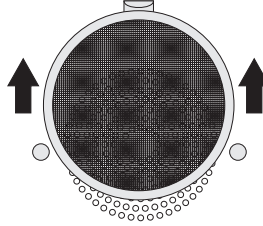
- To re-fit the runners, reverse the above procedure: first fit them into the back of the oven and then push them in at the sides.

# Cleaning and care

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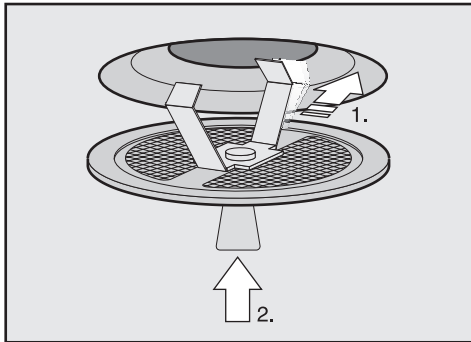
## Grease filters

Clean the grease filters after every roasting programme with a solution of washing-up liquid and hot water or in the dishwasher.



- Pull the grease filter on the back panel upwards to remove it.


If the grease filter for the back panel is cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolour. This discolouration will not affect the functioning of the filter in any way.



- Hold the oven ceiling filter at a slight angle to insert it.


## Maintenance

### Soak

- Allow the oven interior to cool down.
- Remove all accessories and fill the water container with fresh tap water.
- Select "Automatic programmes  - Maintenance".
- Select "Soak".

The soaking process takes approx. 15 minutes.

### Drying

- Dry the oven interior with a soft cloth.
- Select "Automatic programmes  - Maintenance".
- Select "Drying".
- The drying process takes approx. 25 minutes.

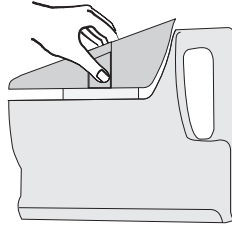
# Cleaning and care

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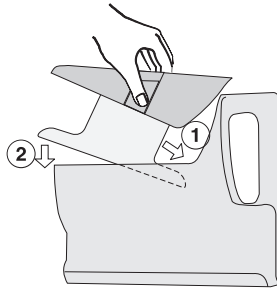
## Water container

Remove, empty and dry the water container after each use.

- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



- After cleaning, dry both parts of the insert thoroughly before replacing it in the water container. When replacing the insert, guide it in at an angle ① and then push it downwards ② as illustrated.

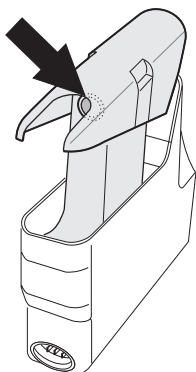


Do not immerse the water container in water or clean it in a dishwasher.

It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not use scouring pads or hard brushes.

### Coupling seal



If the water container becomes difficult to remove and replace or the fault message **F20** appears, rub a small amount of the silicone grease supplied (see "Guide to the appliance / Accessories supplied") into the inside of the coupling seal. Do not take the seal out to lubricate it!

When handling silicone grease, please observe the following safety measures:

- Remove any silicone grease from your skin either by wiping it off or by washing it off.
- If the grease gets into the eyes, it must be rinsed out with plenty of clean water.
- If it is swallowed, seek medical advice.

The coupling seal should be replaced with a new one if it becomes brittle or porous or if an unusually large amount of water collects on the floor of the water container compartment.

Coupling seals can be ordered from the Miele Spare Parts Department.

Only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fat be used, as these can cause the seal to swell.

# Cleaning and care

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## ↻ Descaling

For optimum cleaning results we recommend that you use Miele descaling tablets to descale your steam combi oven (see "Optional accessories"). A proprietary citric acid based descaling agent can also be used. Follow the manufacturer's instructions on the packaging.

Ensure that the descaling agent does not come into contact with the metal control panel or the door handle as this could cause marks. However, should any descaling agent get onto these surfaces, wipe it away immediately.

The water container will need descaling after a certain number of operating hours. The display will alert you when this needs to be done.

The appliance will lock out after you use it for the tenth time.

We recommend that you descale the appliance before it locks out.

- Fill the water container with 1 litre of descaling solution. Follow the instructions on the descaling agent packaging carefully.
- Push the water container into the appliance until it connects.
- Select the "Descale" function.
- Confirm with "OK".
- Confirm with "OK" again.

It is only possible to cancel the descaling process during the first minute. After that the process cannot be cancelled.

Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

After 12 minutes, the appliance will prompt you to fill it with fresh tap water.



- Remove the water container and empty it. Remove the insert.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of fresh tap water. Push the water container into the appliance until it connects.

The descaling process will continue automatically when the water container is pushed back into the appliance.

Once the descaling process has finished, "Empty the condensate tray" will appear in the display.

- Confirm with "OK".

If this is not confirmed with "OK", but instead the appliance is switched off or another function is selected, the descaling process must be repeated when the appliance is next switched on.

### **After descaling:**

- Switch off the appliance.
- Open the door.
- Remove the water container and empty it.
- Dry the appliance thoroughly.
- Make sure the appliance is completely dry before closing the door.

# Cleaning and care

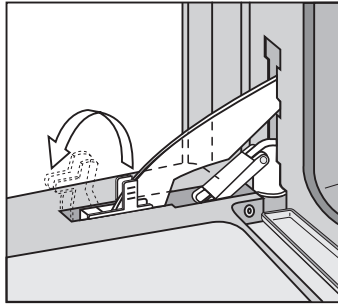
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## Oven door

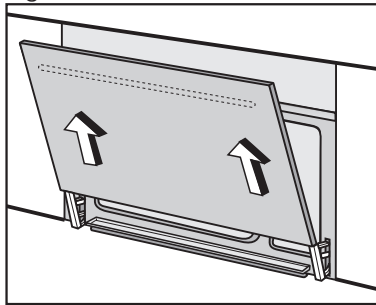
It is much easier to clean the oven interior if you remove the door first.

### To remove the door

- Open the door fully.
- Flip up the release levers in front of the door hinges.



- Slowly close the door until the raised levers are touching the frame.
- Holding the door evenly with both hands, lift the door up and off the hinges.

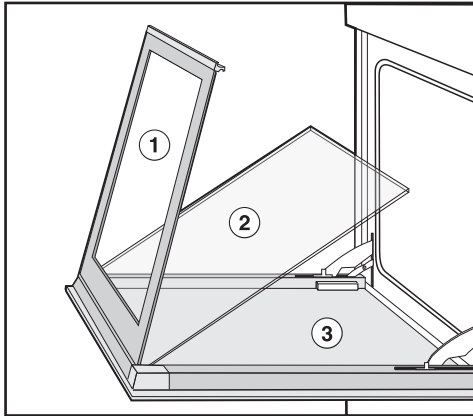


### To refit the door

- Fit the door on the hinges.
- Open the door fully.
- Then push the levers back down.
- Close the door.

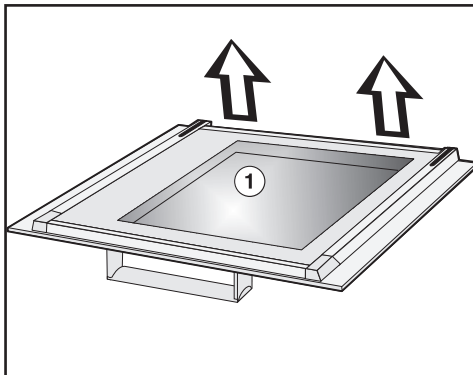
## To dismantle the door

The oven door consists of three glass panels: an inner ①, middle ② and outer ③ panel as shown in the illustration.



In the rare event that condensate has worked its way in between the glass panels, the door can be dismantled in order to clean the individual panels.

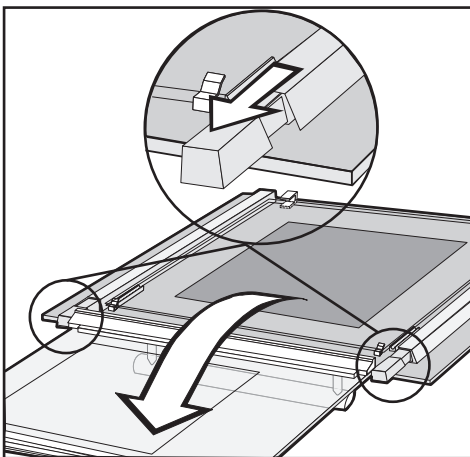
- Remove the door.
- Cover a suitable table with a soft cloth and lay the oven door on the cloth with the inner glass panel ① facing upwards and the oven handle towards you.
- Using both hands, grip the inner glass panel ① at the rear and lift it upwards.



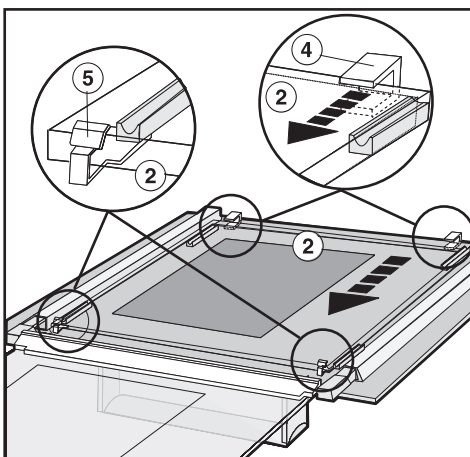
## Cleaning and care

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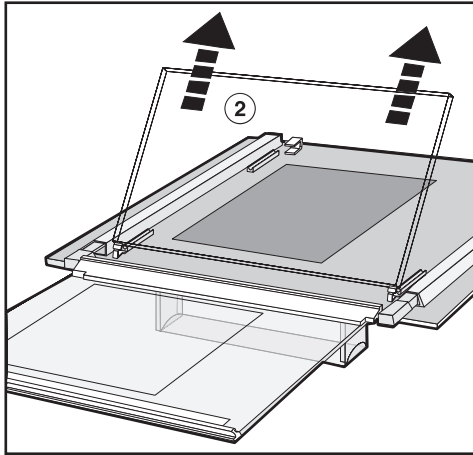
- Open the inner panel towards you. Then pull it out as far as possible in its retainer (see detail).



- Push the middle glass panel ② in its retainer ④ in the direction of the arrow into the front clips ⑤.



- Pull the middle panel ② upwards out of its retainer at the back and then remove it from the front clips.



The individual glass panels can now be cleaned with a sponge and a solution of hot water and a little washing up liquid. Dry thoroughly with a soft cloth.

# Cleaning and care

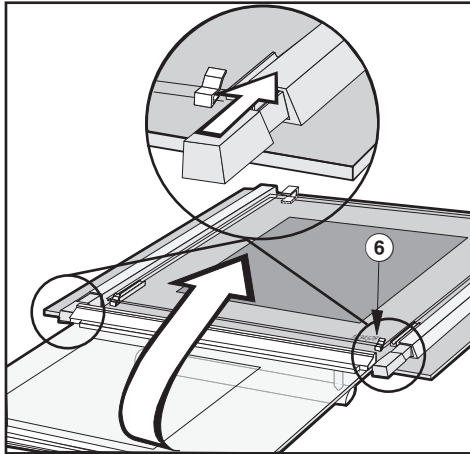
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## To reassemble the door

- Insert the middle panel into the clips at the front and then lower the panel carefully and locate securely in position at the rear.

Make sure when inserting the panel that the material number ⑥ is visible in the lower right hand corner (see illustration).


- Slide in the middle panel back as far as it will go.



- Then push the inner panel a back into its retainer until it clicks into position (see detail).
- Flip the top panel carefully back and press securely into position.

## Problem solving guide

With the help of the following notes, minor faults in the performance of the appliance, some of which may result from incorrect operation can be put right without contacting the Service Department.

 Installation work and repairs to electrical appliances should only be carried out by a suitably qualified person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.


Problem	Possible cause	Remedy
<b>You cannot switch the appliance on.</b>	The mains fuse has tripped.	Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate).
	There may be a technical fault.	Disconnect the appliance from the electricity supply for approx. 1 minute. <ul style="list-style-type: none"><li>– switch off at the wall socket and withdraw the plug, or</li><li>– switch off at the isolator, or</li><li>– disconnect the mains fuse.</li></ul> Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

## Problem solving guide

Problem	Possible cause	Remedy
<b>Demo mode has been set and the appliance does not heat up.</b>		Select and confirm "Settings - Showroom prog. - .Off."
<b>The fan can still be heard after the appliance has been switched off.</b>	The appliance is fitted with a fan which removes steam from the oven. The fan continues to run even after the appliance has been switched off.	This is not a fault. The fan switches off automatically after a certain period of time.
<b>The water container has become harder to put into the appliance and take out again.</b>	The coupling seal on the water container is stiff.	Lightly lubricate the coupling seal with silicone grease, as described in "Cleaning and care - Coupling seal".
<b>The heating-up phase lasts an unusually long time.</b>	A layer of limescale has built up in the bottom of the water container as the water hardness level has not been set correctly.	Set the appropriate water hardness level for the mains water supply (see "Settings - Water hardness", and descale the appliance as described in "Descale". If the correct water hardness level was already set, or if the problem recurs, call the Service department.
<b>After moving house the appliance no longer switches from the heating-up phase to the cooking phase.</b>	The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m.	To adjust the boiling temperature, descale the appliance (see "Cleaning and care - Descale").



## Problem solving guide

Problem	Possible cause	Remedy
<b>During operation an unusually large amount of steam escapes, or steam escapes from parts of the steam oven where it does not usually.</b>	The door is not properly closed.	Close the door.
	The door seal is not correctly fitted.	Press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracks can be seen.	Replace the door seal.
<b>A whistling sound is heard when the appliance is switched on again.</b>	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.	These noises are quite normal and do not indicate a fault.
<b>The interior lighting is not working.</b>	The lamp needs changing.	Call the Service Department to have the lamp changed.
<b>"Start time" does not show in the display.</b>	This function is not available on the "Descal" programme  .	
	The temperature in the oven is too high, e.g. at the end of a cooking programme.	Leave the appliance to cool down with the door open.

## Problem solving guide

Problem	Possible cause	Remedy
<b>F and a number appear in the display.</b>		
<b>F 20</b>	The water container has not been pushed right into the appliance so that it connects.	Remove the water container, push it in correctly so that it connects, then switch the appliance off and back on again.
	The coupling seal on the water container is stiff. The water container cannot be fully pushed into place.	Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care / Water container / Coupling seal".
<b>F 44</b>	Communication fault	Switch the appliance off, then switch it on again a few minutes later. If F 44 is still showing in the display, call the Service Department.
<b>F 55</b>	The maximum operating duration on the Fan plus function has been exceeded, and safety switch-off has been triggered.	The appliance will be ready for use again after it has been switched off and then back on again.
<b>F .. Any other fault messages</b>	Technical fault.	Switch the appliance off and call the Service Department.

## Problem solving guide

Problem	Possible cause
<b>Cakes and biscuits are not cooked properly following the times given in the recipe.</b>	The temperature does not match with that given in the recipe.
	The grease filter is inserted in the back panel. Baking takes longer if the back wall grease filter is in place.
	Alterations have been made to the recipe. For example, a moister mix or more eggs can lengthen baking time.
<b>Cakes or biscuits are browned very unevenly.</b>	The temperature has been set too high.
	The grease filter in the rear wall of the cavity has not been removed.
	More than two levels were used for baking.

## Optional accessories

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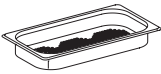
Miele offers a range of useful accessories as well as cleaning and conditioning products for your appliance.

These can be ordered via the internet at [www.miele-shop.com](http://www.miele-shop.com), or from Miele (see back cover for contact details) or from your Miele dealer.

### Cooking containers

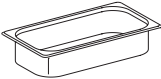
Each stainless steel cooking container has a Gastro-Norm (GN) size (Example GN 1/3). 1/3 or 1/2 is the width and depth of the cooking containers as shown below.

#### DGGL 1



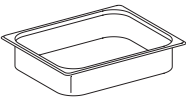
Perforated cooking container, GN 1/3  
Gross capacity 1.5 litres / Usable capacity 0.9 litres  
325x175x40 mm (WxDxH)

#### DGG 2



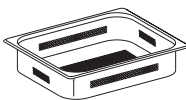
Solid cooking container, GN 1/3  
Gross capacity 2.5 litres / Usable capacity 2.0 litres  
325x175x65 mm (WxDxH)

#### DGG 3



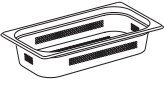
Solid cooking container, GN 1/2  
Gross capacity 4.0 litres / Usable capacity 3.1 litres  
325x265x65 mm (WxDxH)

#### DGGL 4



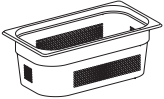
Perforated cooking container, GN 1/2  
Gross capacity 4.0 litres / Usable capacity 3.1 litres  
325x265x65 mm (WxDxH)

### DGGL 5



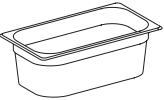
Perforated cooking container, GN 1/3  
Gross capacity 2.5 litres / Usable capacity 2.0 litres  
325x175x65 mm (WxDxH)

### DGGL 6



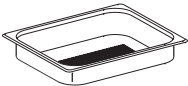
Perforated cooking container, GN 1/3  
Gross capacity 4.0 litres / Usable capacity 2.8 litres  
325x175x100 mm (WxDxH)

### DGG 7



Solid cooking container, GN 1/3  
Gross capacity 4.0 litres / Usable capacity 2.8 litres  
325x175x100 mm (WxDxH)

### DGGL 8



Perforated cooking container, GN 1/2  
Gross capacity 2.0 litres / Usable capacity 1.7 litres  
325x265x40 mm (WxDxH)

### DGG 11



Baking tray, GN 2/3  
325x350x20 mm (WxDxH)

### DGGL 13

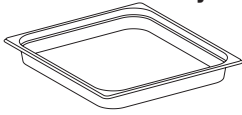


Perforated cooking container, GN 2/3  
Gross capacity 3.3 l / Usable capacity 2.0 l  
325x350x40 mm (WxDxH)

## Optional accessories

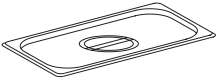
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### Condensate tray



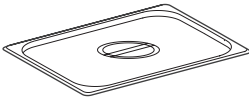
To catch excess moisture, GN 2/3  
325x350x40 mm (WxDxH)

### DGD 1/3



Lid for GN 1/3 cooking containers

### DGD 1/2



Lid for GN 1/2 cooking containers

### Rack



For placing your own cooking containers on  
For roasting

## Cleaning and care products

Miele branded cleaning and conditioning products are available for your appliance.

### Miele descaling tablets, 6 tablets



For descaling the water container.

### Ceramic and stainless steel hob cleaner, 250 ml



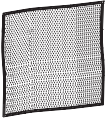
Removes discolouration from cooking containers.

## Oven cleaner



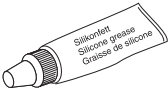
Removes grease splashes and baked on deposits.

## E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

## Silicone grease

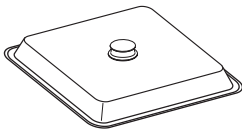


For lubricating the coupling seal.

Please read the relevant instructions in "Cleaning and care".

## Other

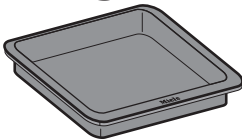
### Multi-purpose casserole dish KMB 5000-S



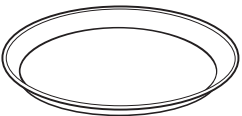
A die-cast aluminium casserole dish with anti-stick surface and stainless steel lid. Also suitable for use on induction hobs and in all Miele ovens.

Not suitable for use on gas hobs.

Maximum capacity: 2.5 kg Dimensions: 325x260x65 mm (WxDxH)



### Flan/Pizza dish




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

# Technical data

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## Note regarding electrical connection

 Follow the installation instructions carefully.

The appliance is fitted with an approx. 1.5 m long cable attached to a plug.  
This should only be inserted into a standard socket.

### Connection data

Connection to a single phase 230-240 V 50 Hz supply, 16A.

## Energy efficiency class

This appliance is rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using "Cake plus".



## After sales service, data plate

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

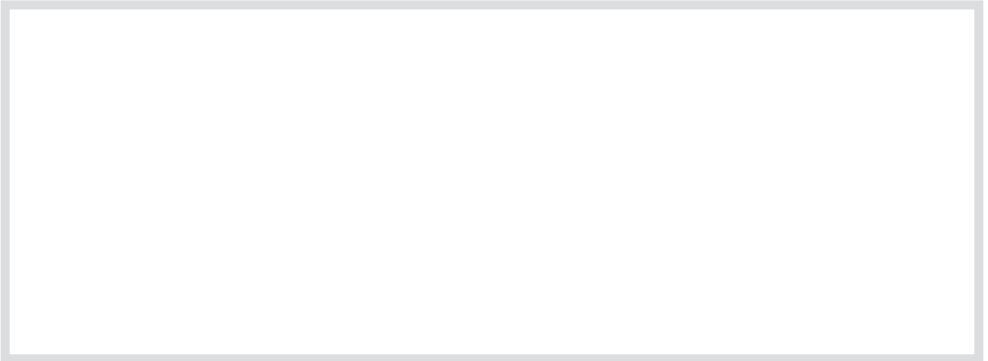
- Your Miele dealer, or
- the Miele Customer Contact Centre (see back cover for address).

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

When contacting Miele, please quote the model and serial number of your appliance, which are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.







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Internet: [www.miele.co.uk](http://www.miele.co.uk)

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1 Gilbert Park Drive, Knoxfield, VIC 3180  
Tel: (03) 9764 7130, Fax: (03) 9764 7149  
Internet: [www.miele.com.au](http://www.miele.com.au)

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Internet: [www.miele.cn](http://www.miele.cn)

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E-mail: [mielehk@miele.com.hk](mailto:mielehk@miele.com.hk)  
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Internet: [www.miele.in](http://www.miele.in)

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