Operating and installation instructions
Oven



It is **essential** to read the operating and installation instructions before setup, installation, and commissioning. This prevents both personal injury and damage to the appliance.

en-GB

M.-Nr. 12 873 320

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This oven complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Read the operating and installation instructions carefully before using the oven. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the oven.

In accordance with standard IEC/EN 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the oven as well as the safety instructions and warnings.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Appropriate use

▶ This oven is intended for domestic use and use in other similar environments.

▶ The oven is not intended for outdoor use.

▶ The oven is intended for domestic use only to bake, roast, grill, cook, defrost and dry food.
All other types of use are not permitted.

▶ This oven may only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it.
They may only use it unsupervised if they have been shown how to use it in a safe manner. They must be able to recognise and understand the dangers of misuse.

▶ The oven compartment is equipped with special lamps to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). These special lamps must only be used for the purpose for which they are intended. They are not suitable for room lighting.

▶ The oven contains 1 light source corresponding to energy efficiency class G.

Safety with children

▶ Activate the system lock to ensure that children cannot switch the oven on by mistake.

▶ Children under 8 years of age must be kept away from the oven unless they are constantly supervised.

▶ Children aged 8 and older may only use the oven without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.

▶ Children must not be allowed to clean or maintain the oven unsupervised.

▶ Children should be supervised in the vicinity of the oven. Never allow children to play with the oven.

▶ Risk of suffocation due to packaging material. Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.

▶ Risk of injury caused by hot surfaces. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.
Do not let children touch the oven when it is in operation.

▶ Danger of injury caused by hot surfaces. Children's skin is far more sensitive to high temperatures than that of adults. The oven gets much hotter during pyrolytic cleaning than during normal use.
Do not let children touch the oven during pyrolytic cleaning.

▶ Risk of injury from the open door.
The oven door can support a maximum weight of 15 kg. Children could injure themselves on an open door.
Do not let children sit on the open door, lean against it or swing on it.

Technical safety

▶ Unauthorised installation, maintenance and repairs can pose a considerable risk to the user. Installation, maintenance or repairs must only be carried out by a qualified specialist or Miele Customer Service.

▶ Damage to the oven can compromise your safety. Check the oven for visible signs of damage. Do not use a damaged oven.

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

▶ The electrical safety of this oven can only be guaranteed when correctly earthed. It is most important that this basic safety requirement is fulfilled. If in doubt, the electrical installation should be checked by a qualified electrician.

▶ The connection data (voltage and frequency) on the data plate of the oven must match the mains electricity supply in order to avoid the risk of damage to the oven. Compare this before connecting the appliance to the mains. If in any doubt, consult a qualified electrician.

▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance. Do not use these to connect the oven to the mains electricity supply.

▶ For safety reasons, the oven may only be used when it has been built in and fully installed.

▶ The oven must not be used in a non-stationary location (e.g. on a ship).

▶ Risk of injury due to electric shock. Any contact with live connections or tampering with the electrical or mechanical components of the oven will endanger your safety and may lead to the oven malfunctioning.
Do not open the oven housing under any circumstances.

▶ The manufacturer’s warranty will be invalidated if the oven is not repaired by a qualified specialist or Miele Customer Service.

▶ If defective safety-relevant components are replaced, Miele can only guarantee full compliance with safety requirements if genuine Miele replacement parts are used.

▶ If an oven is delivered without a mains connection cable, a special mains connection cable must be installed by a qualified specialist or Miele Customer Service.

▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable by a qualified specialist or Miele Customer Service.

▶ During installation, maintenance and repair work, e.g. if the oven interior lighting is faulty, the oven must be completely disconnected from the household electricity supply. To ensure this, do one of the following:

- Disconnect the mains fuse
- Completely unscrew the screw-out fuse (in countries where this is applicable)
- Pull out the plug (if one is present) at the wall socket. To do this, pull the plug and not the mains connection cable.

▶ The oven requires a sufficient supply of cool air for efficient operation. Make sure that the supply of cool air is not hindered in any way (e.g. by fitting heat insulation strips in the housing unit). Furthermore, the required supply of cool air must not be excessively heated by other heat sources (e.g. solid fuel stoves).

▶ If the oven is built in behind a furniture front (e.g. a door), do not close the furniture door while the oven is in use. Heat and moisture can build up behind the closed furniture door. This can result in damage to the oven, housing unit and floor. Leave the furniture front/door open until the oven has cooled down completely.

Correct use

▶ Risk of injury caused by hot surfaces. The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment, accessories or food.
Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves, for example, in a hot oven compartment.

▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.

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

▶ Oils and fats can ignite if allowed to overheat. Never leave the oven unattended when cooking with oil or fats. Never attempt to put out oil or fat fires with water. Switch the oven off and extinguish the flames by leaving the door closed.

▶ Grilling food for excessively long cooking durations can cause it to dry out with the risk of catching fire. Do not exceed the recommended cooking durations.

▶ Certain foods dry out quickly and may catch fire due to high grill temperatures.
Never use grill modes to finish baking partially baked rolls or bread or to dry flowers or herbs. Instead, use the Fan plus or Conventional heat function.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to evaporate. The vapour can catch fire on hot heating elements.

▶ When using residual heat to keep food warm, corrosion from high air humidity and condensation can occur in the oven. This can also cause damage to the control panel, worktop and surrounding kitchen furniture. Keep the oven on and select the lowest temperature available for the selected function. The cooling fan will then continue to run automatically.

▶ Food which is stored in the oven compartment or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven. Always cover food that is left in the oven to keep warm.

▶ An accumulation of heat can cause the floor of the oven to crack or flake off.
Never line the floor of the oven compartment with aluminium foil or oven liners.
If you wish to place crockery on the oven floor during cooking, or place crockery on the oven floor to heat it up, you can do so, but only with the Fan plus or Eco Fan heat function.

▶ The oven compartment floor can become damaged by items being pushed around on it. When placing pots, pans or crockery on the oven compartment floor, ensure that you avoid pushing them around.

▶ Risk of injury caused by steam. Pouring a cold liquid onto a hot surface creates steam, which can cause severe scalding. The sudden temperature change can also cause damage to hot enamelled surfaces. Never pour cold liquids directly onto hot enamelled surfaces.

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. This can be achieved by stirring or turning the food.

▶ Plastic dishes that are not suitable for use in an oven will melt and may ignite at high temperatures, and can damage the oven.
Use only plastic containers that are suitable for use in an oven. Follow the manufacturer's instructions.

▶ Heating up food in closed containers, such as tins or sealed jars, will result in an increase in pressure, which can cause them to explode. Do not heat up unopened tins or jars of food in the oven.

▶ Risk of injury from the open door. You could bang into the open door or trip over it. Avoid leaving the door open unnecessarily.

▶ The door can support a maximum load of 15 kg. Do not lean or sit on an open door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.

The following applies to stainless steel surfaces:

▶ Adhesives will damage the stainless steel surface and cause it to lose its dirt-repellent protective coating. Do not use sticky notes, adhesive tape or other types of adhesive on the stainless steel surface.

▶ Magnets can cause scratches. Do not use the stainless steel surface as a magnetic notice board.

Cleaning and care

▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.

▶ Coarse soiling in the oven compartment can cause thick smoke to develop. Coarse soiling should be removed from the oven compartment before running the pyrolytic cleaning programme.

▶ Risk of injury caused by hazardous steam. During pyrolytic cleaning, steam, which can irritate mucous membranes, can be released. During pyrolytic cleaning, do not stay in the kitchen for longer periods of time and do not let children and pets enter the kitchen. It is important to ensure that the kitchen is well ventilated during pyrolytic cleaning. Prevent the odour from escaping into other rooms.

▶ The side runners can be removed. Refit the side runners correctly.

▶ Scratches on the door glass can cause the glass to break. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ In warm, moist environments, there is a higher probability of pest infestations (such as cockroaches). Ensure the oven and the area surrounding it are always kept clean.
Damage caused by pests is not covered by the warranty.

Accessories

▶ Miele assumes no liability for the use of accessories that are not genuine Miele accessories. Miele is not liable for warranty, guarantee and/or product liability claims if damage or defects are due to the use or installation of accessories that do not originate from Miele or have not been approved by Miele.

▶ Miele original spare parts are kept in stock for at least 10 years and up to 15 years after discontinuation of your oven.

▶ The Miele gourmet oven dish HUB 5000/HUB 5001 (if available) must not be inserted into shelf level 1. This will damage the floor of the oven. The lack of clearance will create an accumulation of heat which can cause the enamel to crack or flake off. Never place a Miele oven dish on the upper support of shelf level 1 either as it will not be secured by the non-tip safety notches. As a general rule, use shelf level 2.

▶ Remove all accessories as well as the runners and any extra accessories such as FlexiClip runners from the oven interior before starting the Pyrolytic cleaning programme.
The high temperatures needed for pyrolysis will damage them.

Sustainability and environmental protection

Disposing of the packaging material

The packaging material is used for handling and protects the appliance from transport damage.

Recycling the packaging material reduces the use of raw materials. Use material-specific collection points for valuable materials and take advantage of return options. Your Miele dealer will take the packaging material away.

Disposing of your old appliance

Electrical and electronic appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to human health and to the environment if disposed of with household waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with household waste.



Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you are solely responsible for deleting any personal data from the old appliance prior to disposal. You are legally obliged to remove any old batteries which are not securely enclosed by the appliance and to remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance poses no risk to children while being stored for disposal.

Energy saving tips

Cooking programmes

- Remove all accessories from the oven compartment that are not required for cooking.
- In general, if a range of temperatures is given in a recipe or chart, it is best to select the lower temperature and to check the food after the shortest duration.
- Preheat the oven compartment only if instructed to do so in the recipe or the cooking chart.
- If possible, do not open the door during a programme.
- Use dark, matt bakeware and cooking containers made of non-reflective materials (enamelled steel, heat-resistant glass, coated aluminium). Shiny materials such as stainless steel or aluminium reflect the heat and therefore can give a more uneven food heating result. Do not cover the oven floor or the rack with heat-reflecting aluminium foil.
- Monitor cooking durations to avoid wasting energy when cooking. Set the cooking duration, or use a food probe if you have one.
- The Fan plus function can be used for cooking many types of food. Because the fan distributes the heat in the oven compartment straight away, it allows you to use a lower temperature than you would with Conventional heat. It also enables you to cook on multiple shelf levels at the same time.
- Eco Fan heat is an innovative function which is suitable for smaller foodstuffs, e.g. frozen pizzas, part-baked rolls, biscuits and for meat dishes and roasts. Energy-efficient cooking thanks to optimal utilisation of heat. When cooking on a single shelf, up to 30 % less energy is used with comparatively good cooking results. Do not open the door during the cooking programme.
- Fan grill is the best function for grilled dishes. With this function you can use lower temperatures than in other grill functions which use the maximum temperature setting.
- Whenever possible you should cook multiple foods at the same time. Place them next to each other in the oven or on different shelf levels.
- Foods which you are unable to cook at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

Residual heat utilisation

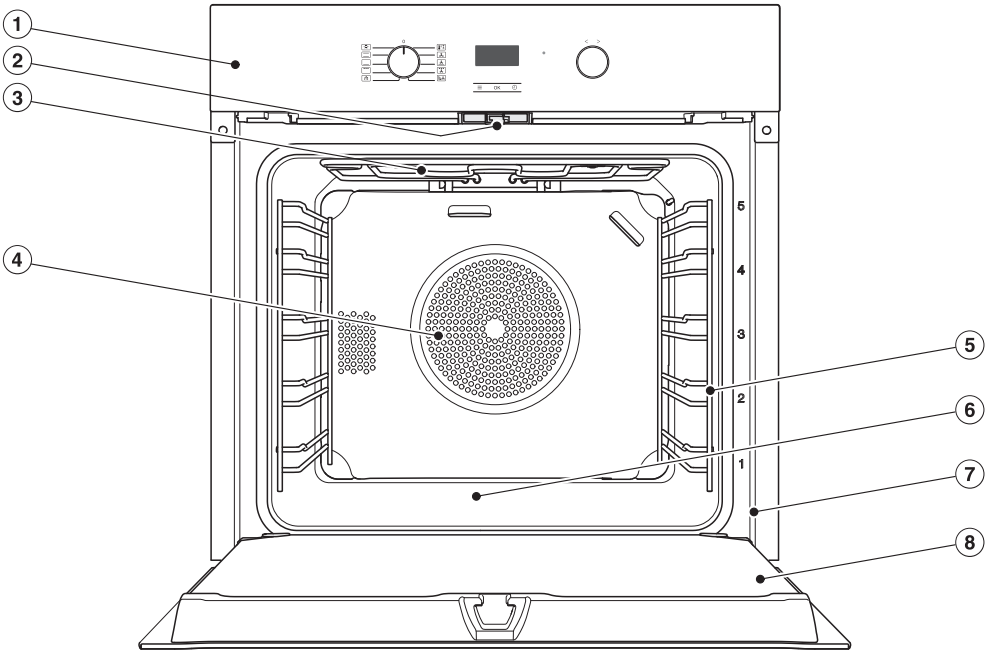
- In cooking programmes using temperatures greater than 140 °C and with cooking durations longer than 30 minutes, the temperature can be turned down to the lowest possible level about 5 minutes before the end of the cooking programme. The residual heat in the oven is sufficient for cooking the food until it is done. However, never switch the oven off (see “Warning and safety instructions”).
- It is best to start the pyrolytic cleaning programme immediately after a cooking programme. The residual heat in the oven will help reduce the amount of energy required.

Energy-saving mode

The oven will switch itself off automatically to save energy if a cooking process is not in progress and no controls have been operated.

Familiarisation

Your oven



① Control elements

② Door lock for pyrolytic cleaning

③ Top heat/grill element

④ Air inlet for the fan with ring heating element behind it

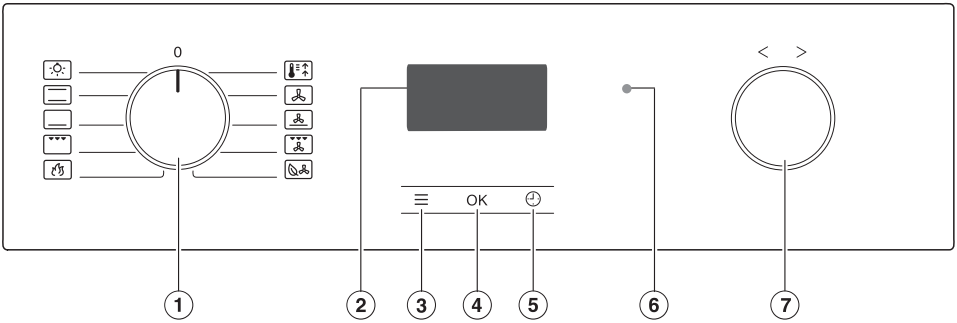
⑤ Side runners with 5 shelf levels

⑥ Oven floor with bottom heat element underneath it

⑦ Front frame with data plate

⑧ Door

Control panel



① Function selector
For selecting oven functions

② Display
For displaying the time of day and information on operation

③ ≡ sensor control
For accessing settings

④ *OK* sensor control
For selecting functions and saving settings

⑤ 🕘 sensor control
For setting the minute minder, cooking duration and end of cooking duration

⑥ Optical interface
(For Miele Service only)

⑦ Rotary selector < >
For setting times, temperatures and for selecting functions and settings

Switching on the oven

The time of day display is factory-set as deactivated to save energy. The display is dark and the sensor controls do not respond.

To change the settings or set a timer, you must switch on the oven:

- Turn the operating mode selector clockwise once and back again.

The sensor controls respond to the touch of a finger.
If you do not use the oven for a long period of time, it will switch itself off automatically and the sensor controls will no longer respond.

Function selector

Use the function selector to select the required function and switch on the oven lighting independently.

It can be turned clockwise or anti-clockwise.
In the **0** position it can be retracted by pressing it in.

Operating modes

- Lighting
- Conventional heat
- Bottom heat
- Full grill
- Pyrolytic
- Booster
- Fan plus
- Intensive bake
- Fan grill
- Eco Fan heat

Display

The display is used for showing the time of day or information about operating modes, temperatures, cooking durations and settings.

Rotary selector < >

The rotary selector can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Select functions and settings in the display by turning the rotary selector clockwise > or anti-clockwise <.

You can increase values such as temperatures and times in the display by turning the rotary selector clockwise > or you can decrease the values by turning it anti-clockwise <.

Sensor controls

The sensor controls respond to the touch of a finger. Every touch on the sensors is confirmed by a keypad tone. The keypad tone can be turned off by selecting the status *5 0* in the setting *P 5* (see “Settings”).

Sensor controls under the display

Tip: If the display is dark and the ≡ and 🕘 sensor controls do not respond, turn the operating mode selector clockwise once and back again.

Sensor control	Function
≡	Use this sensor control to access the settings when the operating mode selector is in the **0** or the Lighting 🔆 position.
OK	With this sensor control you can access functions and save changes to values or settings.
🕘	Use this sensor control to access the different functions for setting times (Min. minder/Duration/end of cooking duration).

Symbols

The following symbols may appear in the display:

Symbol	Meaning
🔔	Minute minder
	Duration
	End of cooking duration
🕘	Time
🌡	Temperature
PY	Pyrolytic
🔒	Door lock display during pyrolytic cleaning
P	Setting
5	Setting status
LOC	System lock
DES	Demo mode
CANC	Mains failure

Features

The models described in this document can be found at the back.

Features will vary depending on model.

Your oven is supplied with the accessories listed under “Scope of delivery”.

Depending on the model, your oven may also come supplied with some of the accessories listed here.

Data plate

The data plate is located on the front frame, visible when the door is open. The data plate states the model identifier, the serial number as well as connection data (mains voltage, frequency and maximum rated load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Scope of delivery

- Side runners
- Universal tray
- Baking and roasting rack (rack for short)
- Operating and installation instructions
- Screws for fastening
- Further accessories (depending on the model)

Optional accessories

Products specially tailored to your oven – such as appliance care products and accessories – are available from the Miele online shop, from Miele Customer Service or from your Miele dealer.

You can access the Miele online shop via the following QR code:

Side runners

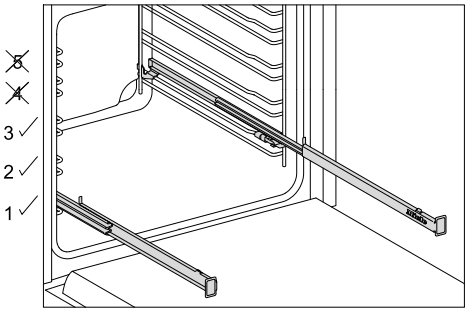
There are side runners on the left and right of the oven compartment with shelves 5 1 for inserting accessories.

The numbers for the shelf levels are marked on the front frame.

Each level consists of 2 rails, one above the other. The accessories (e.g. the rack) are pushed into the oven between the two rails.

You can remove the side runners.

HFC 70-C FlexiClip runners



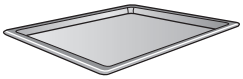
You can only use the FlexiClip runners on shelf levels 1, 2 and 3.

One level of the side runners consists of two rails. The FlexiClip runners are fitted on the upper rail of the two rails that make up a shelf level.

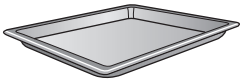
The FlexiClip runners can support a maximum load of 15 kg.

Baking tray, universal tray and rack with non-tip safety notches

Baking tray HBB 71
(non-tip safety notches in the centre):



Universal tray HUBB 71
(non-tip safety notches in the centre):



Baking and roasting rack HBBR 71
(non-tip safety notches in the centre):



The non-tip safety notches on the short edges of these accessories prevent the side runners from being pulled right out when they only need to be pulled partially out.

Gourmet baking and AirFry tray, perforated HBBL 71



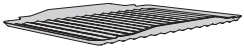
The fine perforations of the Gourmet baking and AirFry tray optimise cooking processes:

- Browning on the underside of baked goods made from fresh yeast and quark doughs as well as bread and rolls is improved.
  Roll out the dough on a level surface first and then place it on the Gourmet baking and AirFry tray.
- French fries, croquettes or similar items can be fried in a hot air flow without fat (AirFrying).
- During dehydrating/drying, the air circulation around the food for drying is optimised.

The enamelled surface has been treated with PerfectClean.

The **round baking and AirFry tin, perforated HBFP 27-1** can be used for the same purposes.

Grilling and roasting insert HGBB 71



The grilling and roasting insert fits in the universal tray.
When grilling, roasting or AirFrying, the tray will collect meat juices and stop them from burning so that they can be used for making gravy and sauces.

The enamelled surface has been treated with PerfectClean.

Round baking tins HBF 27-1 and HBFP 27-1



Enamelled round baking tins with PerfectClean finish for baking pizzas, quiches or tarts.

The perforated round baking tin is also suitable for AirFrying, as the hot air circulates optimally around the food.

HBS 70 Gourmet baking and pizza stone



Gourmet baking and pizza stone made from heat-retaining fireclay for baking pizza, quiche, bread, rolls or savoury pastries with a well baked base.

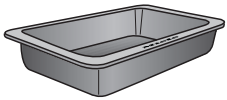
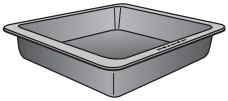
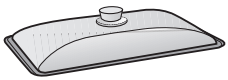
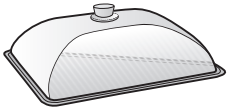
A paddle made of untreated wood is supplied with the Gourmet baking and pizza stone for placing food on it and taking it off.

HUB gourmet oven dishes
HBD gourmet oven dish lids

Unlike other oven dishes, Miele gourmet oven dishes can be placed in the oven directly on the shelf runners. They have non-tip safety notches like the rack to prevent them from being pulled out too far.
The surface of the oven dish has a non-stick coating.

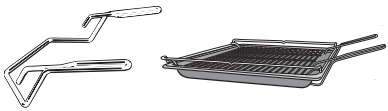
Gourmet oven dishes are available in different depths. The width and the height are the same.

Suitable lids are available separately. Please quote the model number when ordering.

Depth: 22 cm	**Depth: 35 cm**
HUB 5000-M HUB 5001-M*	HUB 5001-XL*
	
HBD 60-22	HBD 60-35
	

* Suitable for use on induction hobs

Handle HEG



The handle makes it easier to take the universal tray, baking tray and rack out of the oven.

Accessories for cleaning and care

- Miele all-purpose microfibre cloth
- Miele oven cleaner

Safety features

System lock

The system lock prevents the oven being switched on by mistake.

Cooling fan

A cooling fan will come on automatically at the start of every cooking process. It ensures that the hot oven air is mixed with cool ambient air and thus cooled before it is expelled via the gap between the door and control panel.
The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven compartment, on the control panel or on the oven housing unit. The cooling fan will switch itself off automatically after a certain period of time.

Safety switch-off

The safety switch-off is activated automatically if the oven has been operating for an unusually long period of time. The length of this period of time depends on the programme selected.

Vented oven door

The oven door is made of glass panes that have a heat-reflective coating on part of their surface. When the oven is operating, air is passed through the door to keep the outer pane cool.

Door lock for pyrolytic cleaning

At the beginning of a pyrolytic cleaning programme the door will lock for safety reasons. The door will only be unlocked when the temperature in the oven compartment has dropped to below 280 °C.

PerfectClean surfaces

PerfectClean surfaces have very good non-stick properties and are exceptionally easy to clean. These surfaces are comparable to glass in terms of care.

Food can be easily removed from these surfaces. Soiling from baking and roasting processes can be easily removed from these surfaces.

Food can be sliced or cut up on PerfectClean surfaces.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

PerfectClean surfaces:

- Universal tray
- Baking tray
- Gourmet baking and AirFry tray, perforated
- Grilling and roasting insert
- Round baking tray
- Round baking and AirFry tin, perforated

Pyrolytic cleaning

Accessories will be damaged by the high temperatures in pyrolytic cleaning.
Remove all accessories from the oven before starting the pyrolytic cleaning programme. This also applies to the side runners, the FlexiClip runners, the rack and other optional accessories.

Instead of cleaning the oven compartment manually, you can run the Pyrolytic function.

During pyrolytic cleaning the oven compartment reaches temperatures in excess of 400 °C. Any residual soiling is burnt off and turned to ash by the high temperatures.

There are 3 pyrolytic cleaning levels available, each with a different duration:

- Level 1 for light soiling
- Level 2 for heavier soiling
- Level 3 for very heavy soiling

The timer can be used to delay the start time of the pyrolytic cleaning programme, for instance to make use of cheaper electricity tariffs.

The oven door is automatically locked when the pyrolytic cleaning process is started. It cannot be opened until after the programme has finished.

At the end of the pyrolytic cleaning programme any residues such as ash from the pyrolytic process, which may be formed depending on the oven compartment's degree of soiling, can be easily wiped away.

Setting the time of day for the first time

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation.
For safety reasons, the oven may only be used when it has been fully installed.

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



12:00 lights up in the display and 🕘 flashes.

- Press and release the operating mode and rotary controls < > if they are retracted.

The time of day can only be changed when the operating mode selector is at **0**.

The time of day is factory-set to the 24-hour format.

- Use the rotary control < > to set the time of day.
- Confirm with *OK*.

The time of day is now saved.

The time of day display is factory-set as deactivated to save energy. This means that the time of day is not displayed when the oven is switched off and the display is dark.

If you do not set the time of day immediately during initial commissioning, the time of day will count up from the initial value in the display. After a certain time, the oven switches off and the display goes dark.

To set the time of day, you must switch on the oven by turning the operating mode selector clockwise once and then back to **0.**

Tip: The time of day can be displayed in the 12-hour format by setting *P 2* in the settings menu to status *12* (see “Settings”).

Heating up the oven for the first time

When the oven is heated up for the first time it may give off a slight smell. This can be eliminated by heating the oven for at least an hour.

It is important to ensure that the kitchen is well ventilated during this operation.
Prevent the odour from escaping into other rooms.

- Remove any protective wrapping and stickers from the oven and accessories.
- Before heating the oven up, wipe the oven compartment with a damp cloth to remove any dust or bits of packaging that may have accumulated inside during storage and unpacking.
- Fit the FlexiClip runners (if present) to the side runners and insert all trays and the rack.
- Select the Booster operating mode.

The recommended temperature of 160 °C will appear.

The oven heating, oven interior lighting and cooling fan will switch on.

- Set the maximum temperature (250 °C).
- Heat the oven for at least an hour.
- After the heating-up phase, turn the operating mode selector to **0**.

Cleaning the oven compartment after heating it up for the first time

⚠ Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.

Allow the heater elements, oven compartment and accessories to cool before manual cleaning.

- Take all accessories out of the oven compartment and clean it by hand.
- Clean the oven compartment with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Dry all surfaces with a soft cloth.

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

Settings

Settings overview

Setting	Status	
P1 **Time Display**	S0*	Off To save energy, the display does not light up.
	S1	On The time always appears in the display. Changing this setting increases energy consumption.
	S2	Night dimming The time only shows on the display between 5:00 a.m. and 11:00 p.m. The display remains dark at all other times. Changing this setting increases energy consumption.
P2 **Time Clock format**	24*	24-hour clock
	12	12-hour clock
P3 **Time**		Set, 🕘 flashes
P4 **Volume Buzzer tones**	S0	Off
	S1*	Melodies (1–7, 4*)
	S2	Solo tone (1–14, 8*)
P5 **Volume Keypad tone**	S0	Off
	S4*	On: S1–S7
P6 **Temperature Units**	°C*	Degrees Celsius
	°F	Degrees Fahrenheit

* Factory default setting

Setting	Status	
P 7 **Oven system lock**	*S 0**	Off
	S 1	On The system lock prevents the oven from being used unintentionally. It remains active even after an interruption to the power supply. If you have the system lock activated, *LOC* will appear in the display when you turn on the oven. The system lock is deactivated for a cooking process by touching the *OK* sensor control for at least 6 seconds.
P 8 **Software version**		Display
P 9 **Demo mode oven**	*S 0**	Off Touch the *OK* sensor control for at least 4 seconds to deactivate demo mode. You can use the oven as normal.
	S 1	On Touch the *OK* sensor control for at least 4 seconds to activate demo mode. If you have demo mode activated, *nES* will appear when you switch the oven on. Confirm with *OK*.
P 10 **Operating hours**		Display

* Factory default setting

Changing settings

You can use the ≡ sensor control to display the settings and personalise your oven by adapting the factory default settings to suit your requirements.

If the display is dark, you must switch on the oven to change the settings:

- Turn the operating mode selector clockwise once and back again.

You change a setting *P* by changing its status *S*.

- Select the ≡ sensor control.



A list of settings will appear in the display.

- Use the rotary control < > to select the required setting.
- Confirm with *OK*.



The setting is called up and the current status *S* appears, e.g. *0*.

You can check settings or change them.

To change the status *S*:

- Use the rotary selector < > to select the desired status.
- Confirm with *OK*.

The selected status is now saved and the setting *P* appears again.

To change further settings, proceed in the same way.

- Then select the ≡ sensor control.

Functions	Recommended value	Range
Fan plus	160 °C	30–250 °C
Intensive bake	170 °C	50–250 °C
Eco Fan heat	190 °C	100–250 °C
Booster	160 °C	100–250 °C
Conventional heat	180 °C	30–280 °C
Bottom heat	190 °C	100–260 °C
Full grill	240 °C	200–280 °C
Fan grill	200 °C	100–260 °C
Pyrolytic		

Simple operation

- Place the food in the oven.
- Select the required oven operating mode with the operating mode selector.

The recommended temperature will appear and will flash.

- Change the recommended temperature with the rotary selector < >, if necessary.

The recommended temperature will be accepted within a few seconds. You can change the temperature subsequently via the rotary selector < >.

- Confirm with *OK*.

The actual temperature will appear and the heating-up phase will commence.

You will see the temperature increasing. A buzzer will sound when the set temperature is reached for the first time.

- When the cooking process is finished, turn the operating mode selector to **0**.
- Take the food out of the oven.

Changing the operating mode

You can change to another operating mode during a cooking process.

- Turn the operating mode selector to the new operating mode.

Any cooking durations set will be deleted.

Changing values and settings for a cooking programme

Depending on the function, as soon as a cooking programme is in progress, you can change the values or settings for this programme.

Depending on the function, you can change the following settings:

- Temperature
- Duration
- End of cooking duration

Changing the temperature

You can only change the temperature during a cooking process if the actual temperature appears in the display or a time is counting down.

- Change the temperature using the rotary selector < >.

The temperature changes in 5 °C steps.

- Confirm with *OK*.

Setting cooking durations

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even deteriorate. When baking, the cake mixture or dough can dry out, and the raising agents can lose their effectiveness. Select as short as possible a time until the cooking programme starts.

You have placed the food in the oven compartment and selected an operating mode and the temperature.

By entering Duration or the end of the cooking duration via the sensor control, you can automatically switch the cooking process off or on and off.

- Duration
  Enter the required cooking duration in hours:minutes for the food. The oven heating will turn off automatically once the cooking duration has

elapsed. The maximum cooking duration that can be set depends on the operating mode that you have selected.

- End of cooking duration
  Specify when you want the cooking process to finish. The oven heating will switch off automatically at the time you have set.

Starting a cooking process immediately and switching it off automatically

If you want to start the cooking process immediately and switch it off automatically, set a cooking duration **or** the time for the end of the cooking duration.

- Select the sensor control.

, and will appear in the display. flashes.

- If you want to set a cooking duration, confirm with *OK*.

flashes.

- Use the rotary selector < > to set the required time.
- Confirm with *OK*.

You have set the cooking duration. The set time will appear in the display and will flash. The symbols for the other times light up.

- Select the sensor control.

The cooking duration will appear on the display and lights up.
The cooking process will switch off automatically when this time has elapsed.

If you want to set the time for the end of the cooking duration instead of the cooking duration, select .

Switching the cooking process on and off automatically at a later time

If you want to switch the cooking process on and off automatically at a later time, set both times (Duration **and** end of cooking duration).

- First set the **cooking duration**:
  Select the sensor control.

flashes. and will light up.

- Confirm with *OK*.

0:00 will appear and will flash.

- Use the rotary control < > to set the required cooking duration.
- Confirm with *OK*.

You have set the cooking duration. The set cooking duration will appear and will flash. The symbols for the other times light up.

- Now set the time for the **end of the cooking duration**:
  Select with the rotary control < >.
- Confirm with *OK*.

The automatically calculated time for the end of the cooking duration (time of day + cooking duration) appears and flashes.

- Use the rotary control < > to enter the required end of the cooking duration.
- Confirm with *OK*.

You have set the time for the end of the cooking duration. The set time will appear and will flash. The symbols for the other times light up.

- Select the sensor control.

The time at which the cooking process is to start appears in the display and lights up.
The cooking process starts at the dis-

played time and switches off automatically after the set cooking duration has elapsed.

Changing the set cooking durations

- Select the ◴ sensor control.

The set cooking duration will appear and ◴ will flash. 🔔 and ◴ will light up.

- If you want to change the **cooking duration**, confirm with *OK*.
- If you want to change the **end of the cooking duration**, turn the rotary control < > clockwise until the ◴ symbol flashes. Confirm with *OK*.

The set time appears and the relevant symbol lights up.

- Confirm with *OK*.

The set time appears and the relevant symbol flashes.

- Use the rotary control < > to change the set time.
- Confirm with *OK*.
- Select the ◴ sensor control.

The time has been changed.

These times will be deleted in the event of a power cut.

Deleting the set cooking durations

- Select the ◴ sensor control.

The set cooking duration will appear and ◴ will flash. 🔔 and ◴ will light up.

- If you want to delete the **cooking duration**, confirm with *OK*.
- If you want to delete the **end of the cooking duration**, turn the rotary control < > clockwise until the ◴ symbol flashes. Confirm with *OK*.

The set time appears and the relevant symbol lights up.

- Turn the rotary control < > anticlockwise or clockwise until four dashes --:-- appear.
- Confirm with *OK*.
- Select the ◴ sensor control.

The time has been deleted.

If you delete the cooking duration ◴, the time for the end of the cooking duration ◴ is also deleted and the cooking process continues.

If you delete the time for the end of the cooking duration ◴, the cooking process will start using the set cooking duration.

Pre-heating the oven

The Booster operating mode is used to quickly pre-heat the oven compartment.

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

- Most dishes can be placed in the cold oven to make use of the heat produced during the heating-up phase.
- Pre-heat the oven when cooking the following food with the following operating modes:

- Dark bread dough as well as roast beef and fillet with the Fan plus and Conventional heat operating modes
- Cakes and pastries with a short cooking duration (approx. 30 minutes or less) as well as delicate items (e.g. sponge) with the Conventional heat operating mode

Rapid heat-up

The heating-up phase can be shortened with the Booster operating mode.

Do not use the Booster operating mode to pre-heat the oven when baking pizzas or delicate mixtures (e.g. sponges, biscuits).
The food will brown too quickly on top.

- Select Booster.
- Select a temperature.
- Change to the required operating mode after the set temperature has been reached.
- Place the food in the oven.

Min. minder

Using the Minute minder function

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

The minute minder can also be used at the same time as a cooking process for which the cooking duration start and finish times have been set (e.g. as a reminder to stir the food or add seasoning, etc.).

The maximum minute minder duration that can be set is
59:59 minutes:seconds.

If the display is dark, you must switch on the oven to set the minute minder:

- Turn the operating mode selector clockwise once and back again.

Setting the minute minder

Example: you want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

- Select the sensor control.
- Select with the rotary control < > if a cooking process is in progress at the same time.
- Confirm with *OK*.

will flash and *0:00* will appear.

- Use the rotary control < > to enter *6:20* minutes:seconds.
- Confirm with *OK*.

The minute minder duration is now saved.

and the minute minder duration will appear in the display, even if there is a cooking process in progress at the same time.

When the minute minder finishes, will flash, a signal will sound and the time will start counting up.

- Select the sensor control.

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

Changing the minute minder duration

- Select the sensor control.
- Use the rotary control < > to select .
- Confirm with *OK*.

will flash and the set minute minder duration will appear.

- Use the rotary controls < > to change the minute minder duration.
- Confirm with *OK*.

The altered minute minder duration is now saved.

Deleting the minute minder duration

- Select the sensor control.
- Use the rotary control < > to select .
- Confirm with *OK*.

will flash and the set minute minder duration will appear.

- Turn the rotary control < > anti-clockwise until *0:00* appears.
- Confirm with *OK*.

The minute minder duration is now deleted.

- Select the ⏲ sensor control.

Using accessories

Features will vary depending on model.

Using the rack

- Always slide the rack into the rails of the side runners with the catches facing down.

Using bakeware

- Always slide the rack into the rails of the side runners with the catches facing down.
- If you are using bakeware, ovenproof dishes and similar items, place these in the centre of the rack.

Using baking trays

- The baking tray, universal tray and Gourmet baking and AirFry tray, perforated are inserted into the oven between the two rails of a side runner.

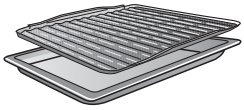
Tip: When baking with the HBBL 71 Gourmet baking and AirFry tray, perforated, roll out the dough on a level surface first and then place it on the perforated tray.

Using the rack with the universal tray



- Place the rack on top of the universal tray.
- Insert the universal tray into the oven between the two rails of a side runner. The rack is automatically inserted on the upper rail.

Using the grilling and roasting insert with the universal tray



- Place the grilling and roasting insert on the universal tray.
- Insert the universal tray with the grilling and roasting insert into the oven between the two rails of a side runner.

Using the Gourmet baking and pizza stone

- Always slide the rack into the rails of the side runners with the catches facing down.
- Place the Gourmet baking and pizza stone on the rack with the raised edge at the back.
- Preheat the Gourmet baking and pizza stone for 30 minutes in Conventional heat operating mode at a temperature between 200 °C and 250 °C.

Tip: Detailed information can be found in the operating instructions for the Gourmet baking and pizza stone.

Using the Gourmet oven dish

Damage to the enamel of the oven compartment floor caused by heat accumulation.

If you slide the Miele HUB 5000/5001 Gourmet oven dish into level 1, heat can accumulate at the bottom of the oven compartment due to lack of clearance, and the enamel may crack or flake off.

Do not insert the Miele HUB 5000/5001 Gourmet oven dish into level 1.

Never place the oven dish on the upper support of shelf level 1 either as it will not be secured by the non-tip safety notches.

As a general rule use **level 2** or, for browning, level 3 or 4.

- The Gourmet oven dish is inserted into the oven between the two rails of a side runner.

Oven dishes cannot be used together with lids (if they have them) on certain levels because the total height would exceed the available height inside the oven compartment.

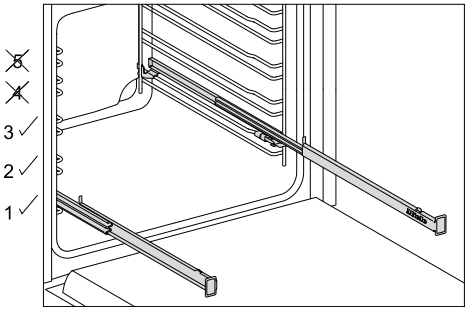
Tip: Detailed information can be found in the operating instructions for the Gourmet oven dish.

Fitting and removing HFC 70-C Flexi-Clip runners

⚠ Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.

Allow the heater element, oven compartment, and accessories to cool down.



You can only use the FlexiClip runners on shelf levels 1, 2 and 3.

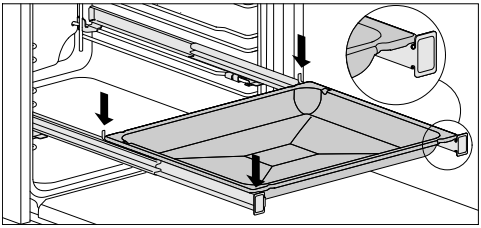
One level of the side runners consists of two rails. The FlexiClip runners are fitted on the upper rail of the two rails that make up a shelf level.

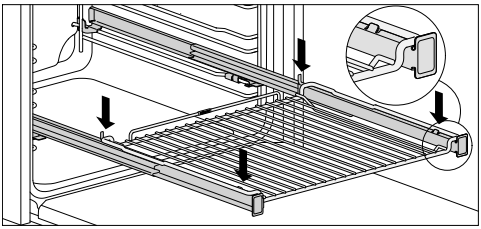
To use the FlexiClip runners for all food that is to be cooked on level 2, fit the FlexiClip runners on level 1.

Because the FlexiClip runners sit on the top rail of the side runners, the gap between the level the FlexiClip runners are on and the one above is smaller than if, for instance, racks were fitted on each level. Cooking results will be affected if the gap is too small.

The accessories will only sit securely in between the retainers at either end of each runner and be prevented from sliding off if the FlexiClip runners are fully inserted.

The FlexiClip runners can support a maximum load of 15 kg.





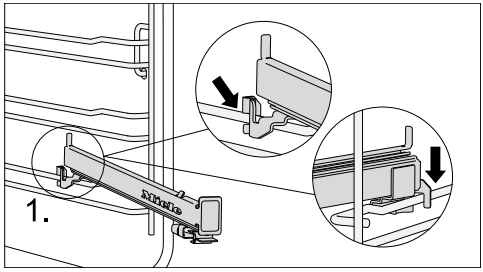
To prevent the risk of accessories sliding off the runners:

- Make sure that they are sitting securely on their runners in between the retainers at either end of each runner.
- Always place the rack on the FlexiClip runners with the catches facing down.

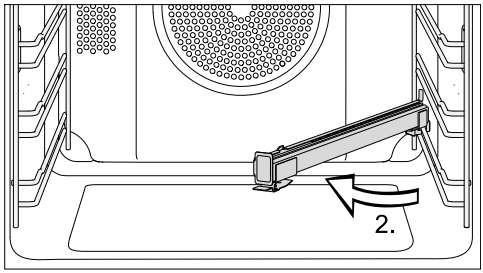
When fitting or removing the FlexiClip runners, do **not** fully extend them.

The FlexiClip runner with the Miele logo is fitted on the **right-hand** side of the oven compartment.

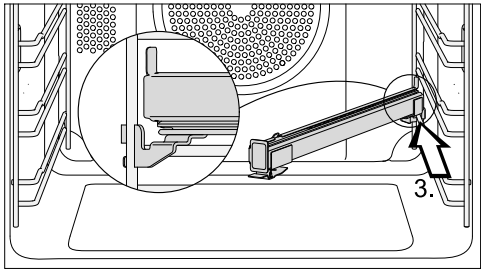
Fitting the FlexiClip runners



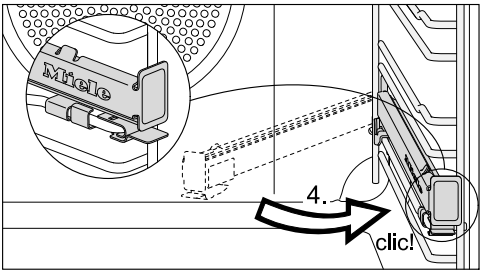
■ Hook the FlexiClip runner onto the front of the top rail of a side runner (1.).



■ Then hold the FlexiClip runner at an angle towards the middle of the oven compartment (2.).



■ Slide the FlexiClip runner at an angle along the top rail as far as it will go (3.).

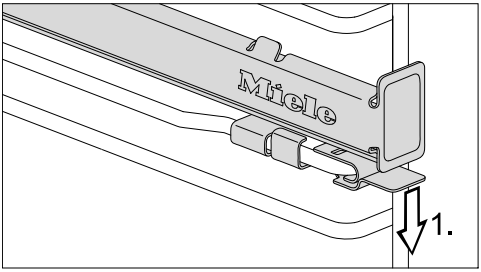


- Then swing the FlexiClip runner back to the side of the oven compartment and secure it to the top rail with an audible click (4.).

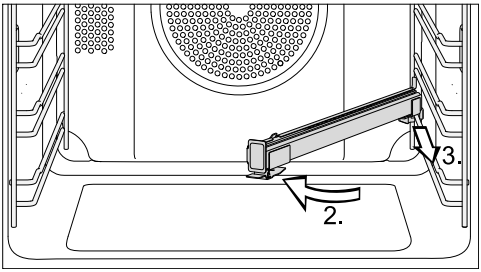
Tip: If the FlexiClip runners are difficult to pull out after fitting, pull firmly on them once to release them.

Removing the FlexiClip runners

- Push the FlexiClip runner in all the way.



- Push down on the tab at the front of the FlexiClip runner (1.).



- Swing the FlexiClip runner towards the middle of the oven compartment (2.), then pull it forwards along the top rail (3.).
- Lift the FlexiClip runner off the rail and take it out of the oven.

Baking

Handling food carefully will help protect your health.

Cakes, pizzas and french fries should be cooked until golden, not dark brown.

Tips on baking

- Set a cooking duration. If used for baking, do not delay the start for too long. Cake mixture or dough will dry out, and the raising agents will lose their effectiveness.
- Generally speaking, you can use racks, baking trays, universal trays and any type of baking tray made of heat-resistant material.
- Avoid using bright, thin-walled tins as they give an uneven or poor browning result. Under adverse circumstances, the food will not cook properly.
- Position rectangular tins with the longer side across the width of the oven compartment for optimum heat distribution and even baking results.
- Always place bakeware on the rack.
- Bake cakes with fruit toppings or deep cakes on the universal tray.

Using baking parchment

Miele accessories, e.g. the universal tray, are finished with PerfectClean. Surfaces finished with PerfectClean generally do not need to be greased or covered with baking parchment.

- Use baking parchment when baking lye mixtures because the sodium hydroxide used can damage surfaces finished with PerfectClean.
- Use baking parchment when baking sponge, meringue, macaroons or similar items. Due to their high egg white content, these are more likely to stick.
- Use baking parchment when cooking frozen food on the rack.

Notes on the cooking charts

You can find the cooking charts at the end of this book.

Selecting the temperature

- As a general rule, select the lower temperature given in the chart. Baking at temperatures higher than those recommended may reduce the cooking duration, but will lead to uneven browning of the food, and unsatisfactory cooking results.

Selecting the cooking duration

Unless otherwise stated, the cooking durations given in the cooking charts are for an oven compartment which has not been pre-heated. With a pre-heated oven compartment, shorten times by around 10 minutes.

- As a general rule, check the food after the shortest duration. Stick a wooden skewer into the food.

If it comes out clean without any batter/dough on it, the food is done.

Notes on the functions

You can find an overview of all the functions with their recommended values in “Overview of functions”.

Using Fan plus

Because the fan distributes the heat around the oven compartment straight away, it allows you to use a lower temperature than you would with the Conventional heat function.

Use this function if you are baking on multiple shelves at the same time.

- 1 shelf: place the food in shelf level 2.
- 2 shelves: place the food on shelf levels 1+3 or 2+4.
- 3 shelves: place the food on shelf levels 1+3+5.

Tips

- If you are cooking on multiple shelves at the same time, slide the universal tray in on the lowest level.
- For moist biscuits and cakes, bake on a maximum of 2 shelf levels at once.

Using Intensive bake

Use this function for baking cakes with moist toppings.

Do **not** use this function for baking thin biscuits.

- Place cakes on shelf level 1 or 2.

Using Conventional heat

Dark metal, enamel, or aluminium bakeware with a matt finish, as well as heat-resistant glass, ceramic, and coated bakeware can be used.

Use this function for baking traditional recipes. If using an older recipe or cookbook, set the oven temperature 10 °C lower than the recommended one. This will not change the cooking duration.

- Place the food in shelf level 1 or 2.

Using Eco Fan heat

Use this function for cooking small amounts of food, e.g. frozen pizzas, part-baked rolls or biscuits, while saving energy.

- Place the food in shelf level 2.

Roasting

Tips for roasting

- You can use all crockery made from temperature-resistant materials, e.g. roasting dishes, roasting pans with lid, ovenproof glass dishes, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or anti-splash insert (if available) on top of the universal tray.
- **Pre-heating** the oven compartment is only required when roasting beef sirloin joints and fillet. Pre-heating is generally not necessary.
- Use a **closed roasting dish** for roasting meat, such as an oven dish. The meat stays succulent. The oven compartment will also stay cleaner than when roasting on the rack. This ensures that sufficient stock remains for making gravy.
- If you are using a **roasting bag**, follow the instructions on the packaging.
- If you are using the **rack** or an **open roasting dish** for roasting, you can add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.
- **Season** the meat and place in the roasting dish. Dot with butter or margarine or brush with oil or cooking fat if necessary. For large lean cuts of meat (2–3 kg) and fatty poultry add about 1/8 litre of water to the dish.

- Do not add too much liquid during cooking as this will hinder the **browning** process. Browning only occurs towards the end of the cooking duration. Remove the lid about halfway through the cooking duration if a more intensive browning result is desired.
- At the end of the programme, take the food out of the oven compartment, cover it and leave to **stand** for about 10 minutes. This helps retain juices when the meat is carved.
- For a crisp finish, baste **poultry** 10 minutes before the end of the cooking duration with slightly salted water.

Notes on the cooking charts

You can find the cooking charts at the end of this book.

■ Take note of the temperature range, the shelf levels and the timings. These also take the type of cooking container, the size of the meat and cooking practices into account.

Selecting the temperature

■ As a general rule, select the lower temperature given in the chart. If higher temperatures are used than those specified, the meat will brown on the outside, but will not be properly cooked through.

■ When cooking with Fan plus, select a temperature which is approx. 20 °C lower than with Conventional heat.

■ For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the cooking chart. The roasting process will take longer, but the meat will cook evenly through and the skin or crackling will not be too thick.

■ When roasting on the wire rack, set a temperature approx. 10 °C lower than for roasting in a covered oven dish.

Selecting the cooking duration

Unless otherwise stated, the durations given in the cooking chart are for an oven compartment which has not been pre-heated.

■ The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/ 450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min/cm] stated below, depending on the type of meat:

- Beef/venison: 15–18 min/cm
- Pork/veal/lamb: 12–15 min/cm
- Sirloin/fillet: 8–10 min/cm

■ As a general rule, check the food after the shortest duration.

Tips

- For frozen meat, increase the cooking duration by approx. 20 minutes per kg.
- Frozen meat weighing less than approx. 1.5 kg does not need to be defrosted before roasting.

Notes on the functions

You can find an overview of all the functions with their recommended values in “Overview of functions”.

Use the Bottom heat function towards the end of the cooking duration to brown the base of the food.

Do not use the Intensive bake function for roasting as the juices will become too dark.

Using Fan plus

This function is suitable for roasting meat, fish and poultry that needs to be well browned as well as sirloin joints and fillet.

The Fan plus function allows you to use a lower temperature than you would with the Conventional heat function, because the heat is immediately distributed around the oven compartment.

■ Place the food in shelf level 2.

Using Conventional heat

Use this function for baking traditional recipes. If using an older recipe or cookbook, set the oven temperature 10 °C lower than the recommended one. This will not change the cooking duration.

■ Place the food in shelf level 2.

Using Eco Fan heat

Use this function for cooking smaller roasts or meat dishes while saving energy.

■ Place the food in shelf level 2.

Grilling

⚠ Risk of injury caused by hot surfaces.

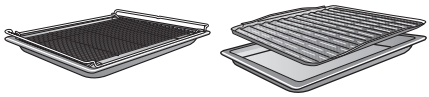
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The control elements will get hot.

Grill with the oven door closed.

Tips for grilling

- Pre-heating is necessary when grilling. Pre-heat the top heat/grill element for approx. 5 minutes with the door closed.
- Trim the meat if necessary. Do not season the meat with salt before grilling as this draws the juices out.
- Add a little oil to lean meat if necessary. Do not use other types of fat as they can easily burn and cause smoke.
- Clean fish in the normal way. To enhance the flavour, season with a little salt. Fish can also be drizzled with lemon juice.
- Use the universal tray with the wire rack or the grilling and roasting insert (if present) in place. The juices collect under the insert. This prevents them from spitting and making the oven dirty and they can then be used for making gravy and sauces. Brush the wire rack or the grilling and roasting insert with oil and then place the food on top.

Do not use the baking tray.



Notes on the cooking charts

You can find the cooking charts at the end of this book.

■ Take note of the temperature range, the shelf levels and the durations. These take the size of the meat and cooking practices into account.

■ Check the food after the shortest duration quoted.

Selecting the temperature

- As a general rule, select the lower temperature given in the chart. If higher temperatures are used than those specified, the meat will brown on the outside, but will not be properly cooked through.

Choosing a shelf level

- Select the shelf level depending on the thickness of the food to be cooked.
- Place flat food in shelf level 3 or 4.
- Place thicker food in shelf level 1 or 2.

Selecting the cooking duration

- Grill thinner cuts of meat/slices of fish for approx. 6–8 minutes per side. It is best to grill food of a similar thickness at the same time so that the cooking durations do not vary too much.
- As a general rule, check whether the food is cooked after the shortest duration.
- To **test the food**, press down on the meat with a spoon. This lets you determine how well the meat has been cooked.

- **Rare/pink**
  If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
- **Medium**
  If there is some resistance, the inside will be pink.
- **Well done**
  If there is very little resistance, it is cooked through.

Tip: If the surface of a thicker cut of meat is browned but the centre is still raw, move the food to a lower level or reduce the temperature and continue grilling. This will stop the surface from becoming excessively charred.

Notes on the functions

You can find an overview of all the functions with their recommended values in "Overview of functions".

Using Full grill

Use this function to grill flat thin cuts in large quantities and for browning large baked dishes.

The whole of the top heating/grill element glows red to provide the required heat.

Using Fan grill

This function is suitable for grilling thicker food, such as chicken.

A temperature setting of 220 °C is generally recommended for thinner types of food, while 180–200 °C is recommended for thicker cuts.

Defrost

Gentle defrosting of frozen goods means that the vitamins and minerals are generally retained.

- Select Fan plus and a temperature of 30–50 °C.

Air is circulated throughout the oven compartment to gently defrost the frozen goods.

⚠ Risk of infection from bacteria.
Bacteria such as salmonella can cause life-threatening food poisoning.
It is particularly important to observe food hygiene rules when defrosting fish and meat, and in particular when defrosting poultry.
Do not use the liquid produced during defrosting.
Process the food as required as soon as it has been defrosted.

Tips

- Remove the packaging and place the frozen goods on the universal tray or in a suitable bowl or dish.
- Use the universal tray with the rack placed on top of it for defrosting poultry. This way the frozen goods will not be lying in the defrosted liquid.
- Meat, poultry or fish does not need to be fully defrosted before cooking. Defrost until the food has started to thaw. The surface will then be sufficiently thawed to take herbs and seasoning.

Low temperature cooking

Low temperature cooking is ideal for cooking delicate cuts of beef, pork, veal or lamb when a tender result is desired.

First sear the meat all over at a high temperature on the hob in order to seal it.

Then place the meat in the pre-heated oven compartment where the low temperature and long cooking duration will cook it to perfection and ensure it is very tender.

The meat will relax. The juices inside will start to circulate evenly throughout the meat to reach the outer layers.
This gives very tender and succulent results.

- Only use lean meat which has been correctly hung and trimmed. Bones must be removed before cooking.
- For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter, vegetable oil).
- Do not cover meat during the cooking process.

The cooking duration takes approx. 2–4 hours depending on the weight and size of the meat and how well you want it cooked.

- As soon as the cooking process is done, you can carve the meat straight from the oven. It does not need to rest.
- The meat can be left in the oven compartment to keep warm until you serve it. This will not affect results in any way.
- Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly. The meat is at the ideal temperature for eating straight away.

Using Conventional heat

Use the universal tray with the rack placed on top of it.

- Place the rack together with the universal tray on shelf level 2.
- Select the Conventional heat operating mode and a temperature of 120 °C.

- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on all sides on the hob.

⚠ Risk of burning due to hot surfaces.
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.
Use oven gloves when placing hot food in the appliance or removing it and when adjusting oven shelves etc. in a hot oven compartment.

- Place the seared meat on the rack.
- Reduce the temperature to 100 °C.
- Continue cooking the meat until it is done.

Drying

Dehydrating or drying is a traditional method of preserving fruit, certain vegetables and herbs.

It is important that fruit and vegetables are ripe and not bruised before they are dried.

- Peel and core the food for drying, if necessary, and cut it up.
- Depending on how big it is, distribute the food for drying evenly in a single layer (if possible) over the baking and roasting rack or the universal tray.

Tip: You can also use the perforated Gourmet baking and AirFry tray, if you have one.

- Dry on a maximum of 2 levels at the same time.
  Place the food for drying on shelf levels 1+3.
  If using the baking and roasting rack and universal tray, place the universal tray below the rack.
- Select Fan plus.
- Change the recommended temperature and set the drying time.
- Turn the food for drying on the universal tray at regular intervals.

The drying times are longer for whole or halved food items.

Food for drying		[°C]	[h]
Fruit	Fan plus	60–70	2–8
Vegetables	Fan plus	55–65	4–12
Mushrooms	Fan plus	45–50	5–10
Herbs*	Conventional heat	30–35	4–8

Operating mode, Temperature, Drying time, Fan plus, Conventional heat

*When drying herbs, always use the universal tray on shelf level 2 and use the Conventional heat operating mode, as the fan is switched on in the Fan plus operating mode.

- Reduce the temperature if condensation begins to form in the oven compartment.

Removing the dried food

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment or accessories.
Use oven gloves when removing dried food from the oven.

- Allow the dried fruit or vegetables to cool down after drying.

Dried fruit needs to be completely dry, but also soft and elastic. Juice should not escape when cut.

- Store dried food in sealed glass jars or tins.

Heat crockery

Use the Fan plus operating mode for pre-heating crockery.

Only pre-heat heat-resistant crockery.

- Place the wire rack on shelf level 1 and place the crockery to be pre-heated on it. Depending on the size of the crockery, you can also place the rack on the oven floor and take the side runners out to make more room.
- Select Fan plus.
- Set the temperature to 50–80 °C.

⚠ Risk of burns!
Use oven gloves when removing the crockery from the oven. Droplets of water may have accumulated underneath the crockery.

- Remove the heated crockery from the oven.

Frozen food/Ready meals

Tips for cakes, pizza and baguettes

- Bake cakes, pizza and baguettes on baking paper on the rack.
  Do not use the baking tray or the universal tray for frozen foods with a large surface area. The tray could become warped and difficult, or even impossible, to remove from the oven compartment when hot. Additional use will make the warping worse.
- Use the lowest temperature recommended on the packaging.

Tips for French fries, croquettes and similar items

- These frozen items can be cooked on the baking tray or universal tray.
- Use the lowest temperature recommended on the packaging.
- Turn food several times during cooking.

Preparing frozen food/ready meals

Handling food carefully will help protect your health.
Cakes, pizzas and french fries should be cooked until golden, not dark brown.

- Select the function and temperature recommended on the packaging.
- Pre-heat the oven compartment.
- Place the food in the pre-heated oven compartment on the shelf level recommended on the packaging.
- Check the food at the end of the shortest cooking duration recommended on the packaging.

Cooking charts

Creamed mixture

Cakes/biscuits (accessories)		[°C]	+HFC	-HFC	[min]
Muffins (1 tray)	Fan plus	150–160	1	2	25–35
Muffins (2 trays)	Fan plus	150–160	1+3[3]	1+3	30–40[5]
Small cakes* (1 tray)	Fan plus	150	1[4]	2	30–40
	Conventional heat	160[2]	2[4]	3	20–30
	Eco Fan heat	180	1[4]	2	25–35
Small cakes* (2 trays)	Fan plus	150[2]	1+3[3]	1+3	30–40
Madeira cake (baking and roasting rack, loaf tin, 30 cm)[1]	Fan plus	150–160	1	2	60–70
	Conventional heat	155–165[2]	1	2	60–70
Marble, nut cake (baking and roasting rack, loaf tin, 30 cm)[1]	Fan plus	150–160	1	2	55–65
	Conventional heat	150–160	1	2	60–70
Marble, nut cake (baking and roasting rack, ring tin/Bundt cake tin, ∅ 26 cm)[1]	Fan plus	150–160	1	2	55–65
	Conventional heat	150–160	1	2	55–65
Fresh fruit cake (1 tray)	Fan plus	160–170	1	2	45–55
	Conventional heat	160–170	1	1	45–55
Fresh fruit cake (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Fan plus	150–160	1	2	55–65
	Conventional heat	170–180[2]	1	1	35–45
Flan base (baking and roasting rack, flan base tin, ∅ 28 cm)[1]	Fan plus	150–160	1	2	25–35
	Conventional heat	170–180[2]	1	2	15–25

Operating mode, Temperature, Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus, Conventional heat, Eco Fan heat

* The settings also apply to testing in accordance with EN 60350-1. Fit the FlexiClip runners HFC 70-C (if available).

[1] Use dark coloured, matt bakeware and place it centrally on the baking and roasting rack.

[2] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

[3] Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level. If you have several pairs of FlexiClip runners, fit only one pair.

[4] If you have several pairs of FlexiClip runners, fit only one pair.

[5] Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Shortcrust pastry

Cakes/biscuits (accessories)		[°C]	Shelf level +HFC	Shelf level -HFC	[min]
Biscuits (1 tray)	Fan plus	140–150	1	2	20–30
	Eco Fan heat	150–160	1	2	25–35
Biscuits (2 trays)	Fan plus	140–150	1+3[3]	1+3	20–30[4]
Drop cookies* (1 tray)	Fan plus	140	1	2	35–45
	Conventional heat	160[2]	2	3	25–35
Drop cookies* (2 trays)	Fan plus	140	1+3[3]	1+3	40–50[4]
Flan base (baking and roasting rack, flan base tin, ∅ 28 cm)[1]	Fan plus	150–160	1	2	35–45
	Conventional heat	170–180[2]	1	2	20–30
Cheesecake (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Conventional heat	170–180	1	2	80–90
	Intensive bake	150–160	1	2	80–90
Apple pie* (baking and roasting rack, springform cake tin, ∅ 20 cm)[1]	Fan plus	160	1	2	80–100
	Conventional heat	180	–	1	75–95
Apple pie, double crust (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Conventional heat	180–190[2]	1	2	60–70
	Intensive bake	160–170	1	2	60–70
Fresh fruit cake, glazed (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Conventional heat	170–180	1	2	60–70
	Intensive bake	150–160	1	2	55–65
Fresh fruit cake, glazed (1 tray)	Conventional heat	170–180	1	2	50–60
	Intensive bake	160–170	1	2	45–55
Fruit flan (1 tray)	Conventional heat	210–220[2]	–	1	55–65
	Intensive bake	180–190	–	1	35–45

Operating mode, Temperature, Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus, Eco Fan heat, Conventional heat, Intensive bake

* The settings also apply to testing in accordance with EN 60350-1. Fit the FlexiClip runners HFC 70-C (if available).

[1] Use dark coloured, matt bakeware and place it centrally on the baking and roasting rack.

[2] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

[3] Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

[4] Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Yeast dough

Cakes/biscuits (accessories)		[°C]	5 1 +HFC	5 1 -HFC	[min]
Bundt cake (baking and roasting rack, Bundt cake tin, ∅ 24 cm)[1]	Fan plus	150–160	1	2	50–60
	Conventional heat	160–170	1	1	50–60
Stollen (1 tray)	Fan plus	150–160	1	2	55–65
	Conventional heat	160–170	1	2	55–65
Streusel cake with/without fruit (1 tray)	Fan plus	160–170	1	2	40–50
	Conventional heat	170–180	2	3	45–55
Fresh fruit cake (1 tray)	Fan plus	160–170	1	2	45–55
	Conventional heat	170–180	2	3	45–55
Apple turnovers/raisin whirls (1 tray)	Fan plus	160–170	1	2	25–35
Apple turnovers/raisin whirls (2 trays)	Fan plus	160–170	1+3[3]	1+3	30–40[5]
White bread, free-form (1 tray)	Fan plus	180–190	1	2	35–45
	Conventional heat	190–200	1	2	30–40
White bread (baking and roasting rack, loaf tin, 30 cm)[1]	Fan plus	180–190	1	2	35–45
	Conventional heat	190–200[2]	1	2	30–40
Wholegrain bread (baking and roasting rack, loaf tin, 30 cm)[1]	Fan plus	180–190	1	2	55–65
	Conventional heat	210–220[2]	1	2	45–55
Proving yeast dough (baking and roasting rack)	Conventional heat	30–35	–[4]	–[4]	–

Operating mode, Temperature, 5 1 Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus, Conventional heat

[1] Use dark coloured, matt bakeware and place it centrally on the baking and roasting rack.

[2] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

[3] Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

[4] Place the baking and roasting rack on the floor of the oven and stand the bowl containing the dough on the rack. Depending on the size of the bowl, you may need to remove the side runners.

[5] Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Quark dough

Cakes/biscuits (accessories)		[°C]	Shelf level +HFC	Shelf level -HFC	[min]
Fresh fruit cake (1 tray)	Fan plus	160–170	1	2	40–50
	Conventional heat	170–180	2	3	50–60
Apple turnovers/raisin whirls (1 tray)	Conventional heat	160–170	2	3	25–35
Apple turnovers/raisin whirls (2 trays)	Fan plus	150–160	1+3[1]	1+3	25–35[2]

Operating mode, Temperature, Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus, Conventional heat

[1] Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

[2] Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Sponge mixture

Cakes/biscuits (accessories)		[°C]	Shelf level +HFC	Shelf level -HFC	[min]
Sponge base (2 eggs) (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Conventional heat	160–170[2]	1	2	15–25
Sponge base (4–6 eggs) (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Conventional heat	150–160[2]	1	2	30–40
Whisked sponge* (baking and roasting rack, springform cake tin, ∅ 26 cm)[1]	Fan plus	180[2]	1	2	20–30
	Conventional heat	150–170[2]	1	2	25–45
	Eco Fan heat	200	1	2	25–35
Swiss roll sponge (1 tray)	Conventional heat	180–190[2]	1	2	15–25

Operating mode, Temperature, Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus, Conventional heat, Eco Fan heat

* The settings also apply to testing in accordance with EN 60350-1. Fit the FlexiClip runners HFC 70-C (if available).

[1] Use dark coloured, matt bakeware and place it centrally on the baking and roasting rack.

[2] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

Choux pastry, puff pastry, meringue

Cakes/biscuits (accessories)		[°C]	5 1 +HFC	5 1 -HFC	[min]
Choux buns (1 tray)	Fan plus	160–170	1	2	30–40
Pastry puffs (1 tray)	Fan plus	180–190	1	2	20–30
Pastry puffs (2 trays)	Fan plus	180–190	1+3[1]	1+3	20–30[2]
Macaroons (1 tray)	Fan plus	120–130	1	2	25–50
Macaroons (2 trays)	Fan plus	120–130	1+3[1]	1+3	25–50[2]
Meringues/pavlovas (1 tray of 6, each ∅ 6 cm)	Fan plus	80–100	1	2	120–150
Meringues/pavlovas (2 trays of 6, each ∅ 6 cm)	Fan plus	80–100	1+3[1]	1+3	150–180

Operating mode, Temperature, 5 1 Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus

[1] Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level.

[2] Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

Savoury dishes

Food (accessories)		[°C]	5 1 +HFC	5 1 -HFC	[min]
Savoury flan (1 tray)		220–230[1]	–	1	25–35
		180–190	–	1	30–40
Onion tart (1 tray)		180–190[1]	1	2	25–35
		170–180	1	2	30–40
Pizza, yeast dough (1 tray)		170–180	1	2	25–35
		210–220[1]	1	2	20–30
Pizza, quark dough (1 tray)		170–180	1	2	25–35
		190–200[1]	1	2	25–35
Frozen pizza, pre-cooked (baking and roasting rack)		200–210	1	2	20–25
Toast* (baking and roasting rack)		250	–	3	6–9
Baked dishes/gratins (e.g. toast) (baking and roasting rack on universal tray)		250[2]	2	3	3–6
Grilled vegetables (baking and roasting rack on universal tray)		250[2]	3	4	5–10[3]
		250[2]	3	3	5–10[3]
Ratatouille (1 universal tray)		180–190	1	2	40–60

Operating mode, Temperature, 5 1 Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Conventional heat, Intensive bake, Fan plus, Eco Fan heat, Full grill, Fan grill

* The settings also apply to testing in accordance with EN 60350-1.

1 Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

2 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster . operating mode for this purpose.

3 If possible, turn the food halfway through the cooking duration.

Beef

Food (accessories)		[°C]		[min]	[°C]
Braised beef, approx. 1 kg (oven dish with lid)	Fan plus 2	150–160[3]	2[6]	120–130[7]	–
	Conventional heat 2	170–180[3]	2[6]	120–130[7]	–
	Eco Fan heat	180–190	2[6]	160–180[8]	–
Fillet of beef, approx. 1 kg (universal tray)	Conventional heat 2	180–190[3]	2[6]	25–60	45–75
Fillet of beef (rare), approx. 1 kg[1]	Conventional heat 2	80–85[4]	2[6]	70–80	45–48
Fillet of beef (medium), approx. 1 kg[1]	Conventional heat 2	90–95[4]	2[6]	80–90	54–57
Fillet of beef (well done), approx. 1 kg[1]	Conventional heat 2	95–100[4]	2[6]	110–130	63–66
Roast beef, approx. 1 kg (universal tray)	Conventional heat 2	180–190[3]	2[6]	35–65	45–75
Roast beef (rare), approx. 1 kg[1]	Conventional heat 2	80–85[4]	2[6]	80–90	45–48
Roast beef (medium), approx. 1 kg[1]	Conventional heat 2	90–95[4]	2[6]	110–120	54–57
Roast beef (well done), approx. 1 kg[1]	Conventional heat 2	95–100[4]	2[6]	130–140	63–66
Burger, meat patties* (baking and roasting rack on shelf level 4 and universal tray on shelf level 1)	Full grill	280[5]	4	15–25[9]	–

Operating mode, Temperature, Shelf level, Cooking duration, Core temperature, Fan plus, Conventional heat, Eco Fan heat, Full grill

* The settings also apply to testing in accordance with EN 60350-1.

1 Use the baking and roasting rack and universal tray.

2 Sear the meat on the hob first.

3 Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

4 Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.

5 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster operating mode for this purpose.

6 Fit the FlexiClip runners HFC 70-C (if available).

7 Roast with the lid on to start with. Remove the lid 90 minutes into the cooking duration and add approx. 0.5 litres of liquid.

8 Roast with the lid on to start with. Remove the lid 100 minutes into the cooking duration and add approx. 0.5 litres of liquid.

9 If possible, turn the food halfway through the cooking duration.

10 If you are using a food probe, you can use the core temperature shown.

Veal

Food (accessories)		[°C]		[min]	[°C]
Braised veal, approx. 1.5 kg (oven dish with lid)	Fan plus 2	160–170[3]	2[5]	120–130[6]	–
	Conventional heat 2	170–180[3]	2[5]	120–130[6]	–
Fillet of veal, approx. 1 kg (universal tray)	Conventional heat 2	160–170[3]	2[5]	30–60	45–75
Fillet of veal (pink), approx. 1 kg[1]	Conventional heat 2	80–85[4]	2[5]	50–60	45–48
Fillet of veal (medium), approx. 1 kg[1]	Conventional heat 2	90–95[4]	2[5]	80–90	54–57
Fillet of veal (well done), approx. 1 kg[1]	Conventional heat 2	95–100[4]	2[5]	90–100	63–66
Saddle of veal (pink), approx. 1 kg[1]	Conventional heat 2	80–85[4]	2[5]	80–90	45–48
Saddle of veal (medium), approx. 1 kg[1]	Conventional heat 2	90–95[4]	2[5]	100–130	54–57
Saddle of veal (well done), approx. 1 kg[1]	Conventional heat 2	95–100[4]	2[5]	130–140	63–66

Operating mode, Temperature, Shelf level, Cooking duration, Core temperature, Fan plus, Conventional heat

[1] Use the baking and roasting rack and universal tray.

[2] Sear the meat on the hob first.

[3] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

[4] Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.

[5] Fit the FlexiClip runners HFC 70-C (if available).

[6] Roast with the lid on to start with. Remove the lid 90 minutes into the cooking duration and add approx. 0.5 litres of liquid.

[7] If you are using a food probe, you can use the core temperature shown.

Good to know

Pork

Food (accessories)		[°C]	[5 1]	[min]	[10] [°C]
Pork joint/pork neck roast, approx. 1 kg (oven dish with lid)	Fan plus	160–170	2[5]	130–140[6]	80–90
	Conventional heat	180–190	2[5]	130–140[6]	80–90
Pork joint with crackling, approx. 2 kg (oven dish)	Fan plus	180–190	2[5]	130–150[7]	80–90
	Conventional heat	190–200	2[5]	130–150[7]	80–90
Pork tenderloin, approx. 350 g[1]	Conventional heat[2]	90–100[3]	2[5]	70–90	60–69
Ham roast, approx. 1.5 kg (oven dish with lid)	Eco Fan heat	160–170	2[5]	130–160[8]	80–90
Gammon joint, approx. 1 kg (universal tray)	Fan plus	150–160	2[5]	50–60	63–68
Gammon joint, approx. 1 kg[1]	Conventional heat[2]	95–105[3]	2[5]	140–160	63–66
Meat loaf, approx. 1 kg (universal tray)	Fan plus	170–180	2[5]	60–70[7]	80–85
	Conventional heat	190–200	2[5]	70–80[7]	80–85
Bacon[1]	Full grill	280[4]	4	3–5	–
Sausages[1]	Full grill	250[4]	3[5]	8–15[9]	–

Operating mode, Temperature, [5 1] Shelf level, Cooking duration, Core temperature, Fan plus, Conventional heat, Eco Fan heat, Full grill

1 Use the baking and roasting rack and universal tray.

2 Sear the meat on the hob first.

3 Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.

4 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster operating mode for this purpose.

5 Fit the FlexiClip runners HFC 70-C (if available).

6 Roast with the lid on to start with. Remove the lid 60 minutes into the cooking duration and add approx. 0.5 litres of liquid.

7 Add approx. 0.5 litres of liquid halfway through the cooking duration.

8 Roast with the lid on to start with. Remove the lid 100 minutes into the cooking duration and add approx. 0.5 litres of liquid.

9 If possible, turn the food halfway through the cooking duration.

10 If you are using a food probe, you can use the core temperature shown.

Lamb, game

Food (accessories)		[°C]	5 1	[min]	6 [°C]
Leg of lamb on the bone, approx. 1.5 kg (oven dish with lid)		170–180	2[4]	100–120[5]	64–82
Saddle of lamb, off the bone (universal tray)	1	180–190[2]	2[4]	10–20	53–80
Saddle of lamb, off the bone (baking and roasting rack and universal tray)	1	95–105[3]	2[4]	40–60	54–66
Saddle of venison, off the bone (universal tray)	1	160–170[2]	2[4]	70–90	60–81
Roebuck saddle, off the bone (universal tray)	1	140–150[2]	2[4]	25–35	60–81
Leg of wild boar, off the bone, approx. 1 kg (oven dish with lid)	1	170–180	2[4]	100–120[5]	80–90

Operating mode, Temperature, 5 1 Shelf level, Cooking duration, Core temperature, Conventional heat

[1] Sear the meat on the hob first.

[2] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

[3] Pre-heat the oven at 120 °C for 15 minutes. Reduce the temperature when you place the food in the oven.

[4] Fit the FlexiClip runners HFC 70-C (if available).

[5] Roast with the lid on to start with. Remove the lid 50 minutes into the cooking duration and add approx. 0.5 litres of liquid.

[6] If you are using a food probe, you can use the core temperature shown.

Poultry, fish

Food (accessories)	Operating mode	[°C]	Shelf level	[min]	Core temperature [°C]
Poultry, 0.8–1.5 kg (universal tray)	Fan plus	170–180	2[3]	55–65	85–90
Chicken, approx. 1.2 kg (baking and roasting rack on universal tray)	Fan grill	180–190[1]	2[3]	55–65[4]	85–90
Poultry, approx. 2 kg (oven dish)	Fan plus	180–190	2[3]	100–120[5]	85–90
	Conventional heat	190–200	2[3]	110–130[5]	85–90
Poultry, approx. 4 kg (oven dish)	Fan plus	160–170	2[3]	180–200[6]	90–95
	Conventional heat	180–190	2[3]	180–200[6]	90–95
Fish, 200–300 g (e.g. trout) (universal tray)	Conventional heat	210–220[2]	2[3]	15–25	75–80
Fish, 1–1.5 kg (e.g. salmon trout) (universal tray)	Conventional heat	210–220[2]	2[3]	30–40	75–80
Fish fillet in foil, 200–300 g (universal tray)	Eco Fan heat	200–210	2[3]	25–30	75–80

Operating mode, Temperature, Shelf level, Cooking duration, Core temperature, Fan plus, Fan grill, Conventional heat, Eco Fan heat

[1] Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster operating mode for this purpose.

[2] Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

[3] Fit the FlexiClip runners HFC 70-C (if available).

[4] Turn the food half way through grilling.

[5] Add approx. 0.25 litres of liquid at the start of the cooking process.

[6] Add approx. 0.5 litres of liquid after 30 minutes.

[7] If you are using a food probe, you can use the core temperature shown.

⚠ Danger of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heating elements, oven compartment or accessories.
Allow the heating elements, oven compartment and the accessories to cool before manual cleaning.

⚠ Risk of injury due to electric shock.
The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.
Never use a steam cleaner for cleaning.

Surfaces can discolour or alter if unsuitable cleaning agents are used.
The oven front is particularly susceptible to damage from oven cleaners or descaling agents.
All surfaces are susceptible to scratching. Scratches on glass can in some circumstances lead to breakage.
Remove all cleaning agent residues immediately.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use the following cleaning agents:

- Cleaning agents containing soda, ammonia, acids or chlorides
- Cleaning agents containing descaling agents on the front
- Abrasive cleaning agents (e.g. powder cleaners, scouring milk, scouring pads)
- Solvent-based cleaning agents
- Stainless steel cleaners
- Dishwasher cleaning agents
- Glass cleaner on matt surfaces
- Cleaning agents for ceramic glass hobs
- Hard, abrasive brushes or sponges (e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents)
- Eraser stain remover blocks
- Sharp metal scrapers (e.g. metal spatula)
- Steel wool
- Stainless steel spiral pads on matt surfaces and FlexiClip runners
- Oven cleaners
- Spot cleaning with mechanical cleaning agents

The accessories are not dishwasher-safe.

Tip: Soiling caused by spilt fruit juices and cake mixtures is best removed while the oven compartment is still warm.

Removing or taking out accessories

Accessories will be damaged by the high temperatures in pyrolytic cleaning.
Remove all accessories from the oven before starting the pyrolytic cleaning programme. This also applies to the side runners, the FlexiClip runners, the rack and other optional accessories.

We recommend removing the accessories from the oven compartment for easier manual cleaning.

- Remove the side runners and the FlexiClip runners (if fitted).
- Remove all accessories from the oven compartment.

Cleaning the front

- Clean the appliance front with a clean, soft sponge and a solution of warm water and washing-up liquid.
- After cleaning, wipe the front dry using a soft cloth.

Tip: A clean, damp microfibre cloth without detergent can also be used.

Oven compartment

Cleaning the oven compartment manually

Instead of using the Pyrolytic function, you can clean the oven compartment manually depending on the degree of soiling.

Removing the door, the accessories and the side runners makes it easier to clean the oven compartment.

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.
Allow the heater element, oven compartment, and accessories to cool down.

There is a delicate fibreglass seal around the oven compartment which seals the inside of the glass oven door and can be damaged by rubbing and scouring.
Avoid cleaning the fibreglass seal.

- Ideally, remove soiling immediately with warm water, washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.
- If necessary, use the abrasive side of a dishwashing sponge to remove baked-on soiling.
  You can also use a glass scraper or a stainless steel spiral pad (e.g. Spontex Spirinett).
- Remove all cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Cleaning the oven compartment by means of Pyrolytic

Instead of manually, you can clean the oven compartment with the Pyrolytic function depending on the degree of soiling.

Accessories will be damaged by the high temperatures in pyrolytic cleaning.
Remove all accessories from the oven before starting the pyrolytic cleaning programme. This also applies to the side runners and any optional accessories.

Coarse soiling in the oven compartment can cause thick smoke to develop.
Burnt-on residues can cause lasting discolouration or matt spots on enamelled surfaces.
Before starting the pyrolytic cleaning programme, remove coarse soiling from the oven compartment and scrape any burnt-on residues off enamelled surfaces with a glass scraper.

- Remove any accessories from the oven compartment, including the side runners.

Starting pyrolytic cleaning

⚠ Risk of injury caused by hazardous steam.
During pyrolytic cleaning, steam, which can irritate mucous membranes, can be released.
During pyrolytic cleaning, do not stay in the kitchen for long periods of time and do not let children and pets enter the kitchen.
It is important to ensure that the kitchen is well ventilated during pyrolytic cleaning. Prevent the odour from escaping into other rooms.

⚠ Risk of injury caused by hot surfaces.
The oven gets much hotter during pyrolytic cleaning than during normal use.
Do not let children touch the oven during pyrolytic cleaning.

- Select pyrolytic cleaning.

PY 1 will appear. The digit will flash.

Use the rotary selector < > to choose between *PY 1*, *PY 2* and *PY 3*.

- Select the pyrolytic cleaning level you want.
- Confirm with *OK*.

PY and 🔒 will appear on the display.

While 🔒 is flashing, the door is locked automatically. As soon as the door is locked, 🔒 will light up and the duration of the pyrolytic cleaning programme will appear.

The oven heating and the cooling fan will then switch on automatically.

The pyrolytic cleaning programme will start. You cannot alter the duration.

The oven interior lighting is switched off during pyrolytic cleaning.

If you set a minute minder during pyrolytic cleaning, the minute minder duration will be displayed. At the end of the minute minder duration, a buzzer will sound, 🔔 will flash and the time will start counting up. When you touch the 🕘 sensor control, the acoustic and visual signals are switched off. The remaining pyrolytic cleaning duration will appear again.

Starting pyrolytic cleaning at a later time

Start the pyrolytic cleaning programme as described and delay the finish time within the first five minutes.

- Select the 🕘 sensor control.

flashes.

- Confirm with *OK*.

- Use the rotary selector < > to move the finish time.
- Confirm with *OK*.

The finish time, calculated from the current time of day plus the duration of the selected pyrolytic cleaning programme, will appear in the display while ⏱ is flashing.

When ⏱ lights up, the start time for pyrolytic cleaning will appear.

As soon as the start time has been reached, the oven heating and cooling fan will switch on and the pyrolytic cleaning duration will be displayed.

Tip: If the start time has not yet been reached, you can use the 🕘 sensor control at any time to display the finish time again for 15 seconds and change it as necessary.

At the end of pyrolytic cleaning

First *0:00*, 🔒 and ⏱ appear.

As long as 🔒 lights up, the door is locked. When 🔒 flashes, the door is unlocked.



When the door lock is released:

- 🔒 goes out.
- ⏱ will flash.
- A buzzer will sound if switched on (see “Clock/timer - Changing settings”).

- Turn the function selector to **0**.

The visual and acoustic signals will switch off.

⚠ Risk of injury caused by hot surfaces.
At the end of the pyrolytic cleaning function, the oven will still be very hot. You could burn yourself on the heater elements and oven compartment.
Allow the heater elements and the oven compartment temperature to drop to a safe level before removing any residues.

- Clean the oven compartment to remove any pyrolytic residues (e.g. ash) that may have built up depending on the degree of soiling in the oven.

Most residues can be removed with hot water, a little washing-up liquid and a clean sponge or a clean, damp microfibre cloth.

Depending on the degree of soiling, a visible deposit could build up on the glass on the inside of the oven door. This can be removed with a dishwashing sponge, a glass scraper or a stainless steel spiral pad (e.g. Spontex Spirinett) and a little washing-up liquid.

There is a delicate fibreglass seal around the oven compartment to seal the glass in the oven door. This can be damaged by rubbing or scouring.
Avoid cleaning the fibreglass seal.

Enamelled surfaces can be permanently discoloured by spilt fruit juices. Such discolouration does not affect the properties of the enamel.
Do not attempt to remove these stains.

Pyrolytic cleaning interrupted

If pyrolytic cleaning is cancelled, the oven door will remain locked until the temperature inside the oven drops to below 280 °C. 🔒 remains lit up until the temperature of the oven compartment has fallen below this temperature. When 🔒 flashes, the door is unlocked.

The following events will cause the pyrolytic cleaning programme to stop:

- The operating mode selector is turned to another operating mode or to the **0** position.

  Turn the operating mode selector to pyrolytic cleaning [🔥] again if you want to restart the pyrolytic cleaning programme.

- A power cut occurs.

  When power is restored, *PY* remains lit up until the temperature of the oven compartment has fallen below 280 °C. 🔒 will then flash and the door will be unlocked. Then *PY* will flash.

■ Confirm with *OK* if you want to start the pyrolytic cleaning programme again. Then you can select the pyrolytic cleaning programme you want and start it again.

If you turn the operating mode selector to the **0** position, *PY* will keep flashing. Reset the time of day (see “Settings”).

Side runners

We recommend removing the side runners for easier manual cleaning.

Removing and installing side runners

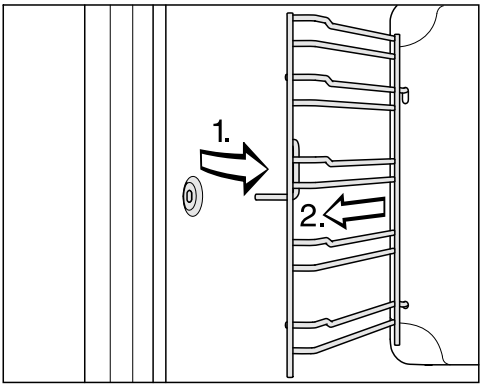
The side runners can be removed together with the FlexiClip runners (if inserted).

You can remove the FlexiClip runners separately beforehand.

⚠ Risk of injury caused by hot surfaces.

The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.

Allow the heater element, oven compartment, and accessories to cool down.



■ Pull the side runners out of holder (1.) from the front and remove them (2.).

■ Re-install the side runners in reverse order.

■ Refit the FlexiClip runners (if used).

Cleaning the side runners

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on surfaces. This discolouration will not affect the properties of the surface finish.

Do not attempt to remove these stains. Only use the equipment specified.

Prerequisite: The side runners have been removed.

- Ideally, remove soiling immediately with warm water, washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.
- If necessary, use the abrasive side of a dishwashing sponge to remove baked-on soiling.
  With the exception of FlexiClip runners, you can also use a glass scraper or a stainless steel spiral pad (e.g. Spontex Spirinett).
- Remove all cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

FlexiClip runners

We recommend removing the FlexiClip runners for easier manual cleaning.

Cleaning the FlexiClip runners

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.
Allow the heater element, oven compartment, and accessories to cool down.

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on surfaces. This discolouration will not affect the properties of the surface finish.
Do not attempt to remove these stains. Only use the equipment specified.

Prerequisite: the FlexiClip runners have been removed.

- Ideally, remove soiling immediately with warm water, washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.
- If necessary, use the abrasive side of a dishwashing sponge to remove baked-on soiling.
  Do not use stainless steel spiral pads, as these can scratch the surfaces.
- Remove all cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Do not clean FlexiClip runners in a dishwasher. The special lubricant used in the telescopic runners will wash out during dishwashing.
Never clean FlexiClip runners in a dishwasher.

Tip: For stubborn surface soiling or if the bearings become sticky, proceed as follows:

- Soak the FlexiClip runners briefly (approx. 10 minutes) in a solution of hot water and washing-up liquid.
  You can use the scouring pad on the back of a washing-up sponge if necessary. You can clean the bearings with a soft brush.

After cleaning, discolorations or lighter areas may remain on the runners. This will not affect performance in any way.

Baking and roasting rack

We recommend removing the rack from the oven compartment for easier manual cleaning.

Cleaning the rack

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.
Allow the heater element, oven compartment, and accessories to cool down.

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on surfaces. This discolouration will not affect the properties of the surface finish.
Do not attempt to remove these stains. Only use the equipment specified.

Prerequisite: the rack has been removed from the oven compartment.

- Ideally, remove soiling immediately with warm water, washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.
- If necessary, use the abrasive side of a dishwashing sponge to remove baked-on soiling.
  You can also use a glass scraper or a stainless steel spiral pad (e.g. Spontex Spirinett).
- Remove all cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Baking trays and bakeware

We recommend removing baking trays and bakeware from the oven compartment for easier cleaning.

Cleaning baking trays and bakeware with PerfectClean surfaces

Prerequisite: the baking trays and bakeware have been removed from the oven compartment.

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.
Allow the heater element, oven compartment, and accessories to cool down.

Damage to PerfectClean surfaces.
Cleaning in a dishwasher can damage PerfectClean surfaces.
Never clean surfaces treated with PerfectClean in a dishwasher.

Adverse effect on non-stick properties.
The non-stick properties of PerfectClean surfaces can be adversely affected by residues of cleaning agents and food.
Always remove all residues from PerfectClean surfaces.

- Ideally, remove soiling immediately with warm water, washing-up liquid and a clean sponge cloth or a clean, damp microfibre cloth.
- If necessary, use the abrasive side of a dishwashing sponge to remove baked-on soiling.

You can also use a glass scraper or a stainless steel spiral pad (e.g. Spontex Spirinett).

- Remove all cleaning agent residues thoroughly with clean water.
- After cleaning, wipe the surfaces dry using a soft cloth.

Gourmet baking and pizza stone

We recommend removing the Gourmet baking and pizza stone from the oven compartment for easier cleaning.

Cleaning the Gourmet baking and pizza stone and wooden paddle

⚠ Risk of injury caused by hot surfaces.
The Gourmet baking and pizza stone gets hot during operation and stores the heat.
You can burn yourself on the Gourmet baking and pizza stone.
Allow the Gourmet baking and pizza stone to cool down in the oven compartment before cleaning manually.

Large differences in temperature can damage the Gourmet baking and pizza stone.
Do not place the hot Gourmet baking and pizza stone on cold surfaces such as tile or stone.
Do not clean the hot Gourmet baking and pizza stone in cold water.

Cleaning in a dishwasher or using a pyrolytic cleaning process can damage the Gourmet baking and pizza stone.
Always clean the Gourmet baking and pizza stone manually.

Do not clean the wooden paddle in the dishwasher or leave it in water for a long time as this will damage it.
This would cause the wood to swell and warp.
Because the wooden paddle is made from untreated wood, it can suffer noticeable discolouration from oils and toppings such as tomato sauce.
Rinse the wooden paddle briefly and then dry it.

Prerequisite: the Gourmet baking and pizza stone has been removed from the oven compartment.

- Clean the Gourmet baking and pizza stone and the wooden paddle with warm water and washing-up liquid.
- Dry all surfaces with a clean cloth.

Tips

- It is best to remove baked-on residues with a glass scraper or after soaking. You can soak the Gourmet baking and pizza stone in hot water with some white vinegar. Because the underside is not glazed, oils or toppings such as tomato sauce can leave noticeable discolouration.
- Matt areas, caused by the oils in cheese, for example, can be removed using a suitable cream cleaner.

Gourmet oven dish with lid

We recommend removing the Gourmet oven dish with lid from the oven compartment for easier cleaning.

Cleaning the Gourmet oven dish

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.
Allow the heater element, oven compartment, and accessories to cool down.

Abrasive or aggressive cleaning agents such as barbecue and oven sprays, stain and rust removers, scouring sponges, sponges with a scratchy surface or sharp objects. can damage the non-stick coating.
Only clean the oven dish with hot washing-up liquid and a soft brush or sponge. Stubborn soiling can be removed by soaking with detergent solution.

Precondition: the Gourmet oven dish has been removed from the oven compartment.

- Clean the oven dish with hot washing-up liquid and a soft brush or sponge.
- Clean the lid (if there is one) with a soft cloth, warm water and washing-up liquid.

Tip: You can also clean the oven dish and lid (if there is one) in a dishwasher. Under certain circumstances, this may result in spotting on the base of the oven dish. However, this will not affect functionality.

Door

The door weighs approx. 10 kg.

The oven door is an open system with 4 glass panes which have a heat-reflective coating on some of their surfaces.

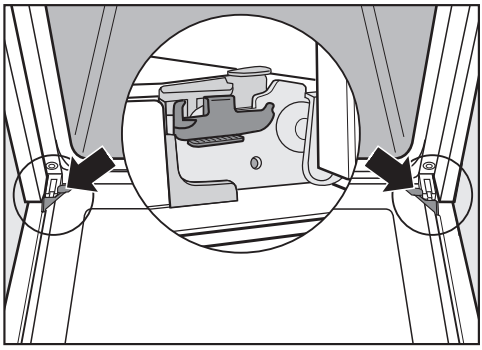
When the oven is operating, air is directed through the door to keep the outer panel cool.

To clean the door panels, proceed as follows:

1. Remove the door
2. Dismantle the door
3. Clean the door panels
4. Assemble the door
5. Fit the door

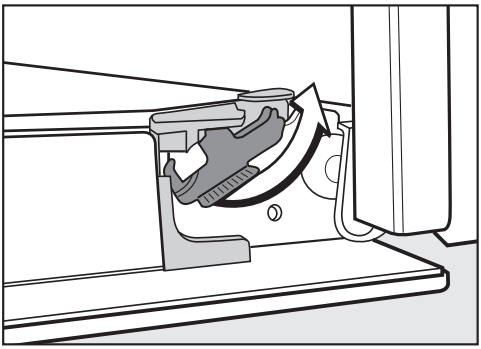
Removing the door

⚠ Risk of injury caused by hot surfaces.
The oven gets hot during operation. You could burn yourself on hot surfaces.
Allow the oven to cool down before removing the door.



The oven door is connected to the door hinges by retainers.
Before removing the door from the retainers, the locking clamps on both door hinges have to be released.

- Open the door fully.



■ Release the locking clamps by turning them as far as they will go.

The oven could become damaged if you incorrectly remove the door.
Never pull the door horizontally off its retainers, as they will spring back against the oven.
Never pull the door off the retainers by the handle, as the handle could break off.

■ Raise the door up until it rests partially open.

The door weighs approx. 10 kg.



■ Hold the door on either side and pull it diagonally upwards off the retainers. Make sure that the door is straight.

Dismantling the door

The oven door is an open system with 4 glass panes which have a heat-reflective coating on some of their surfaces.

When the oven is operating, air is directed through the door to keep the outer pane cool.

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

Scratches on the door glass can cause the glass to break.
Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
When cleaning the door glass, you must also follow the instructions that apply to the oven front.

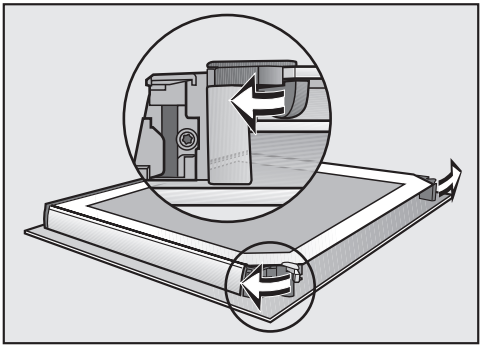
The different sides of the door glass have different coatings. The sides facing the oven compartment have heat-reflecting properties.
The oven could become damaged if you fit the door glass the wrong way round.
Make sure that you place the door glass back in the right position after cleaning.

Oven cleaners will damage the surface of the aluminium profiles.
Only clean these parts with warm water and washing-up liquid, applied with a clean sponge cloth or a clean, damp microfibre cloth.

The door glass could break if dropped.
Keep the disassembled door glass in a safe place.

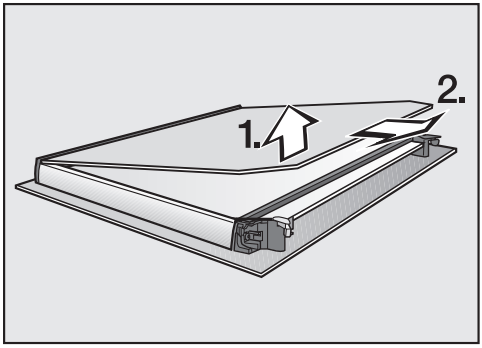
⚠ Risk of injury caused by the door slamming shut.
The door may slam shut if you attempt to disassemble it when it is fitted to the oven.
Always remove the door before disassembling it.

- Place the door with the outer glass pane on a soft surface (e.g. a tea towel) to prevent it getting scratched. The door handle should line up with the edge of the table so that the glass lies flat and does not get broken during cleaning.

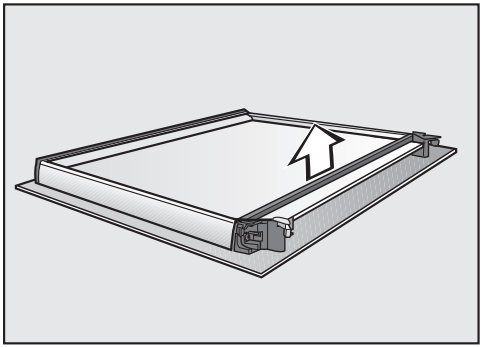


- Flip the two glass pane retainers outwards to open them.

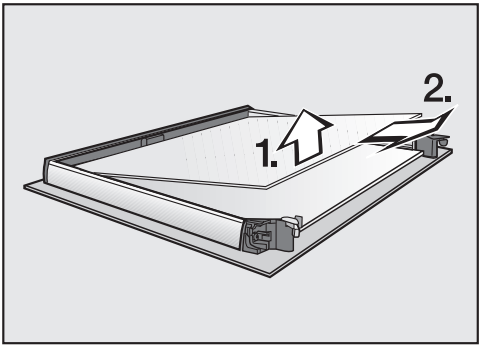
Remove the inner pane and the two middle panes one after the other:



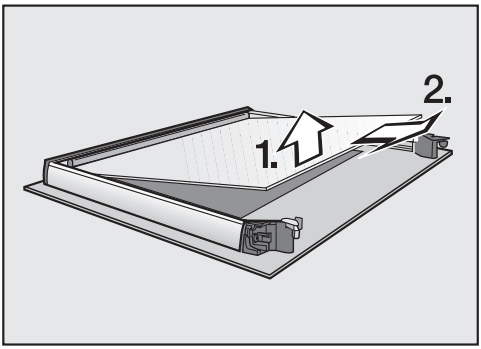
- **Gently** lift the inner pane up and out of the plastic strip.



- Remove the seal.



- Carefully lift the upper of the two middle panes up and take it out.

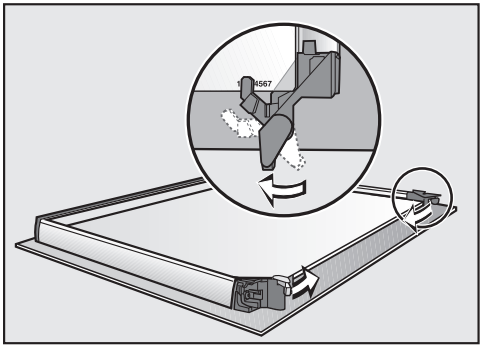


- Then lift the lower of the two middle panes up carefully and take it out.
- Clean the door panes and other parts with a clean sponge and a solution of hot water and washing-up liquid or a clean, damp microfibre cloth.
- Dry all parts with a soft cloth.

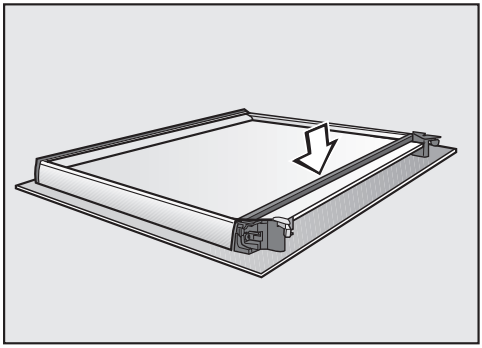
Then reassemble the door carefully:

The two middle panes are identical. To help you put them back in correctly, the material number is printed on the panes.

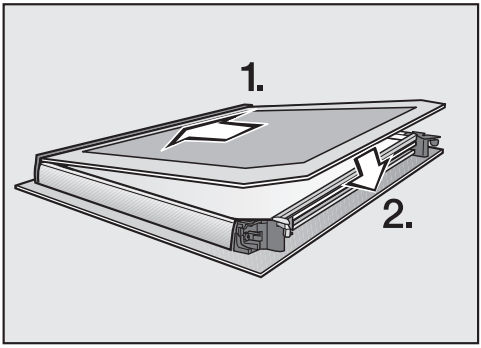
- Refit the lower of the two middle panes in such a way that the material number is legible (i.e. not reversed).



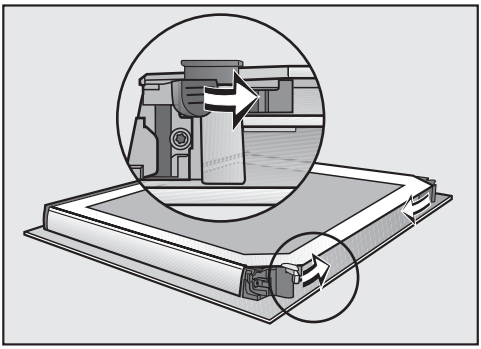
- Flip both the glass pane retainers inwards in such a way that they fit over the lower of the two middle panes.
- Refit the upper of the two middle panes in such a way that the material number is legible (i.e. not reversed). The pane must rest on the retainers.



- Refit the seal.



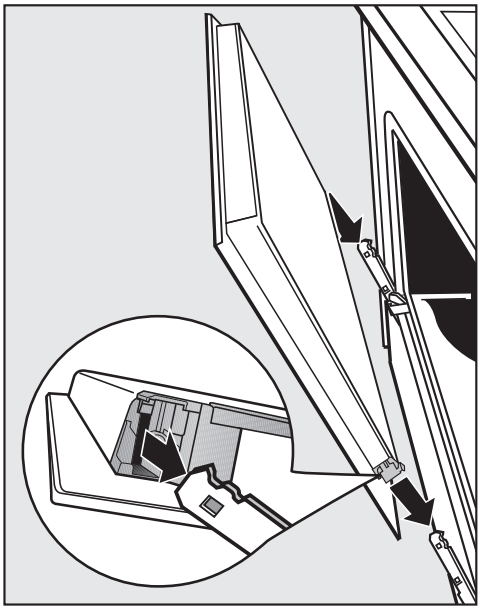
- Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



- Flip both the glass pane retainers inwards to close them.

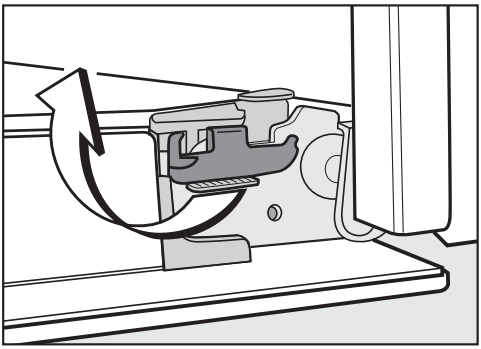
The door is now reassembled.

Fitting the door



- Hold the door securely on both sides and carefully fit it back into the hinge retainers.
  Make sure that you fit the door straight.
- Open the door fully.

If the locking clamps are not locked, the door could become loose, resulting in damage.
Always ensure that the locking clamps are locked after refitting the door.



- To relock the locking clamps, turn them back up to the horizontal position as far as they will go.

Many malfunctions and faults can be easily remedied. You can save time and money in many cases, as you do not need to contact Customer Service.

More information to help you remedy faults yourself can be found at www.miele.co.uk/support/customer-assistance.

Messages in the display

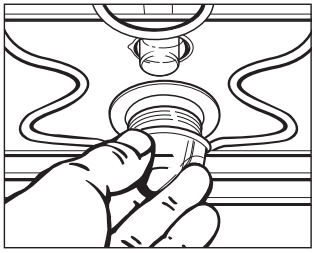
Problem	Cause and remedy
The display is dark.	Based on the status of the *P 1* setting, the time of day is not displayed when the oven is switched off and the display is dark. ■ If you want the time of day to be displayed constantly, set *P 1* to *5 1* (see "Settings").
	There is no power to the oven. ■ Check that the mains plug for the oven is correctly inserted into the socket and switched on. ■ Check whether the circuit breaker has tripped. Contact a qualified electrician or the Miele Customer Service Department.
The time of day is not correct or *CANC* appears on the display.	There has been a power cut. ■ Reset the time of day (see "Settings"). Cooking process durations will also need to be reset.
***0:00* appears unexpectedly in the display and the symbol flashes at the same time. The buzzer may also be sounding.**	The oven has been operating for an unusually long time and this has activated the safety switch-off function. ■ Turn the function selector to **0**. The oven is now ready to use again immediately.
***PY* is lit up or flashing in the display.**	There has been a power cut which has caused the pyrolytic cleaning programme to stop. The 🔒 symbol will remain lit up and the door locked until the temperature inside the oven drops to below 280 °C. ■ If you turn the operating mode selector to the **0** position, *PY* will keep flashing. Reset the time of day (see "Settings").

Troubleshooting

Problem	Cause and remedy
F 32 **appears in the display.**	The door lock for pyrolytic cleaning has not locked. ■ Turn the function selector to **0** and select the required pyrolytic cleaning programme again. If the problem persists, call the Miele Customer Service Department.
F 33 **appears in the display.**	The door lock for pyrolytic cleaning has not opened. ■ Turn the function selector to **0**. If the problem persists, call the Miele Customer Service Department.
F XX **appears in the display.**	A fault has occurred that you cannot resolve. ■ Call the Miele Customer Service Department.

Unexpected behaviour

Problem	Cause and remedy
The buzzer does not sound.	The buzzer is switched off. ■ Switch on the buzzer (see “Settings”).
The oven compartment does not heat up.	The *LOC* system lock has been activated. ■ Switch off the system lock (see “Settings”).
	Demo mode *nES* has been activated. ■ Switch off demo mode (see “Settings”).
	There is no power to the oven. ■ Check whether the circuit breaker has tripped. Contact a qualified electrician or the Customer Service Department for assistance.
The oven has switched itself off.	To save power, the oven switches off automatically if a button is not pressed after a certain amount of time or after a cooking programme has ended. ■ Switch the oven back on.

Problem	Cause and remedy
The FlexiClip runners do not push in or pull out smoothly.	The bearings in the FlexiClip runners are not sufficiently lubricated. ■ Lubricate the bearings with the special Miele lubricant. Only the special Miele lubricant is designed for the high temperatures in the oven compartment. Other lubricants may resinify when heated and will gum up the FlexiClip runners. You can obtain the special Miele lubricant from your Miele dealer or from the Miele Customer Service Department.
The door will not open after the pyrolytic cleaning programme.	The door lock for pyrolytic cleaning has not opened. ■ Turn the function selector to **0**. ■ If the door lock still does not release itself call the Customer Service Department.
The oven interior lighting switches off even though the operating mode selector is in the Lighting position.	When the selector is in the Lighting position, the oven interior lighting is switched on for approx. 20 minutes. The oven interior lighting then switches off automatically.
The top oven interior lighting does not turn on. 	The halogen lamp is faulty. ⚠ Danger of burning! Make sure the oven heater elements are switched off. Make sure the oven compartment has cooled down. ■ Disconnect the oven from the mains. Switch off at the wall and withdraw the plug from the socket or switch off the fuse of the electrical installation. ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace the halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply. You have selected the Eco Fan heat function. The oven interior lighting does not switch on in this function.

Troubleshooting

Unsatisfactory results

Problem	Cause and remedy
Cakes/biscuits are not cooked properly after the duration given in the cooking chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Check whether you amended the recipe. The addition of more liquid or more eggs makes a moister mix which requires a longer cooking duration.
The browning of the baked goods is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness in browning. If browning is very uneven, check whether the correct temperature and shelf level were selected.
	The material or colour of the bakeware is not suitable for the oven function selected. ■ When using the Conventional heat function, light coloured, shiny tins will not produce as desirable results. Dark, matt tins are best for baking.
There is still soiling in the oven compartment after a pyrolytic cleaning programme.	The pyrolytic cleaning programme burns off soiling in the oven and leaves it as ash. ■ Remove the ash using a damp microfibre cloth or with a clean sponge and a solution of hot water and washing-up liquid. If there is still coarse soiling left in the oven after the pyrolytic cleaning programme you should start the programme again, selecting a longer duration if necessary.

Unusual noises

Problem	Cause and remedy
A noise can be heard after a cooking process.	The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. This cooling fan will switch itself off automatically after a certain period of time.

Information to help you rectify faults yourself and about Miele spare parts can be found at www.miele.com/service.

Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at www.miele.com/service.

Contact information for the Miele Customer Service Department can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (Fabr./SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

This information is given on the data plate, which is visible on the front frame of the oven when the door is fully open.

Warranty

For information on the appliance warranty specific to your country please contact Miele. See back cover for address.

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

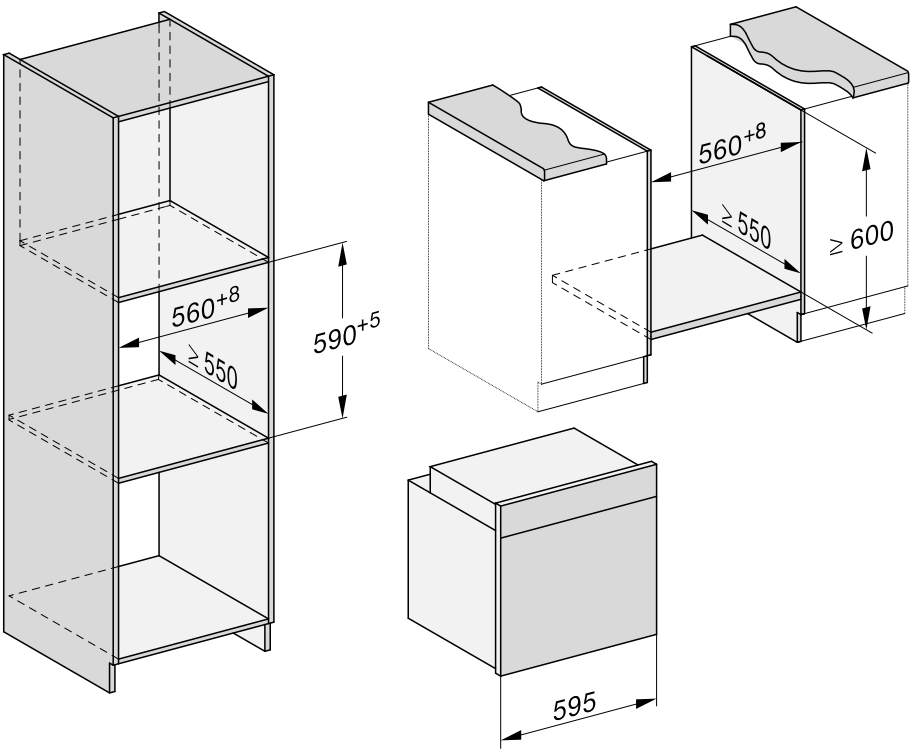
Installation

Installation dimensions

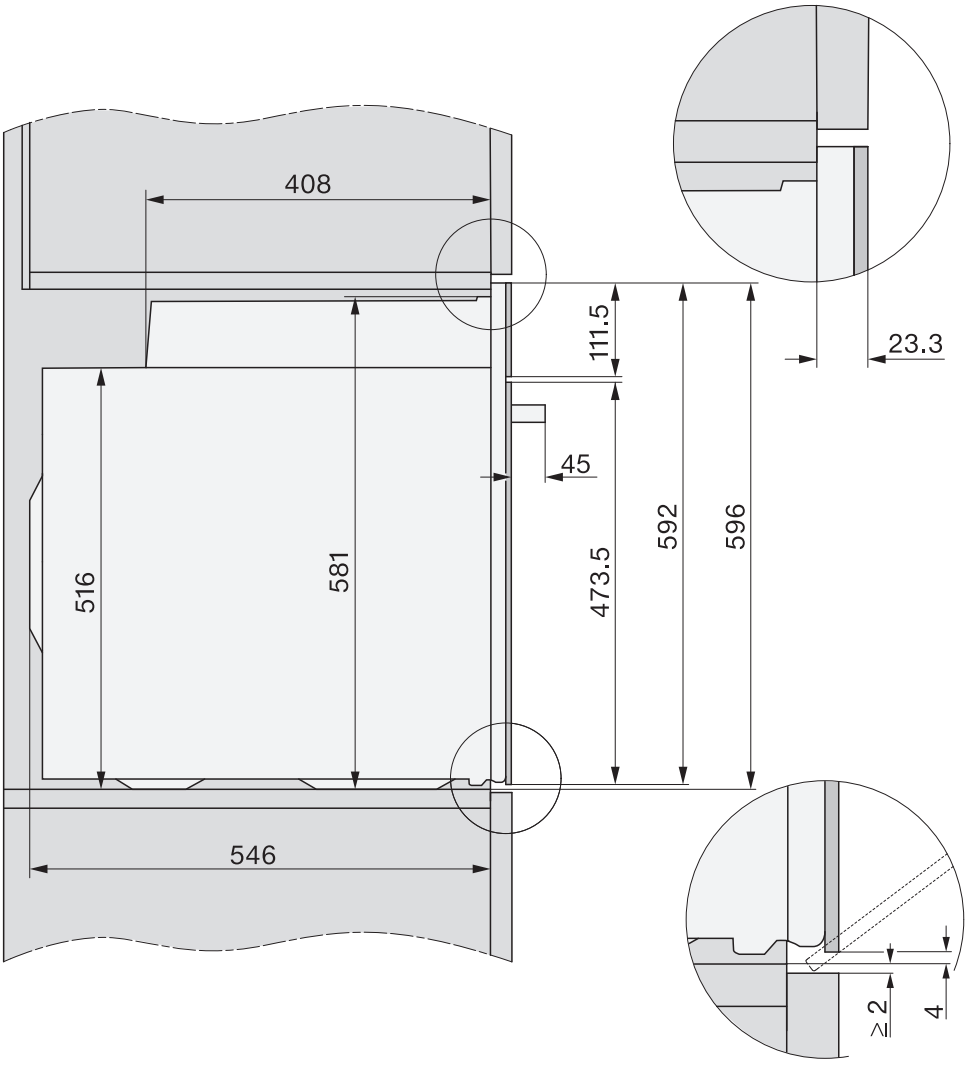
Dimensions are given in mm.

Installation in a tall or base unit

When building the oven into a base unit underneath a hob, please also observe the installation instructions for the hob as well as the building-in depth required for the hob.

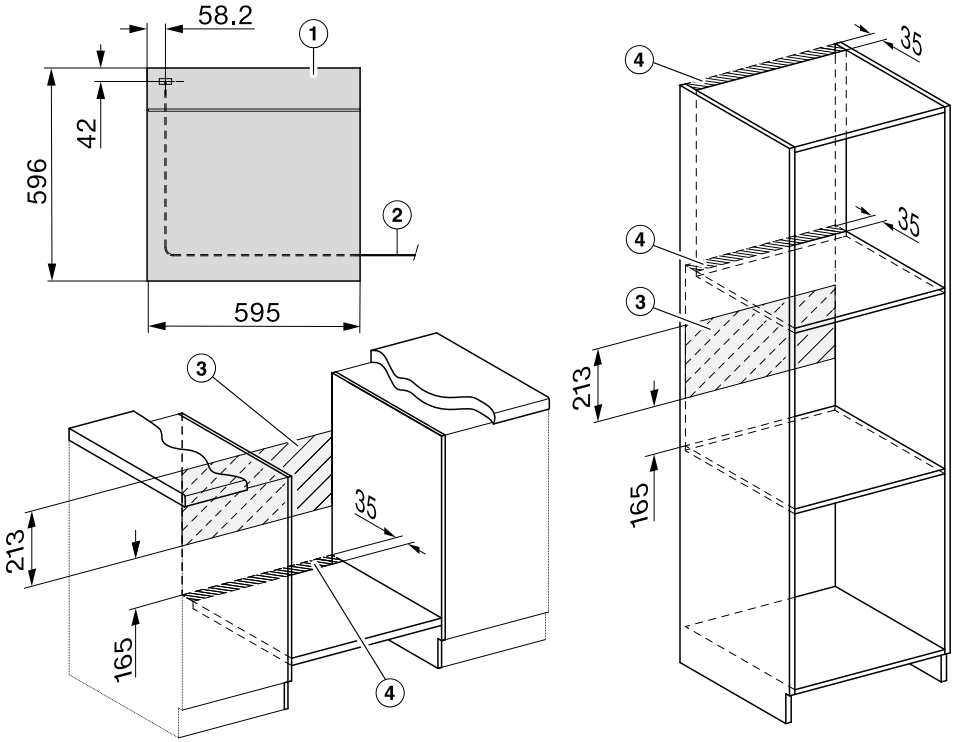


Side view H 24xx



Installation

Connections and ventilation



① Front view

② Mains connection cable, length = 1500 mm

③ No connections permitted in this area

④ Ventilation cut-out, min. 150 cm^2

Installing the oven

For safety reasons, the oven may only be used when it has been fully installed.

The oven requires a sufficient supply of cool air for efficient operation. The required supply of cool air must not be excessively heated by other heat sources (e.g. solid fuel stoves).

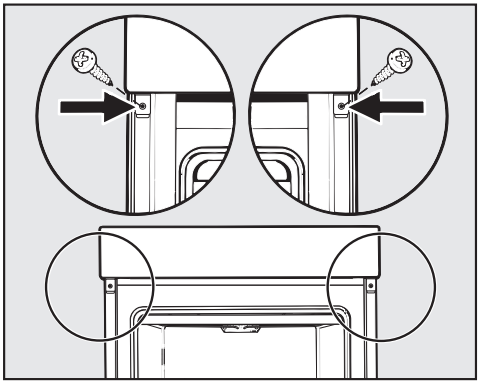
The following must be observed when installing the appliance:
Make sure that the shelf that the oven sits on does not touch the wall.
Do not fit heat insulation strips to the side walls of the housing unit.

- Connect the oven to the power supply.

Carrying the oven by the door handle could damage the door.
Use the recessed grips on the side of the housing to carry the appliance.

It is a good idea to remove the door and the accessories before installing the appliance. This makes the oven lighter when you push it into the housing unit and you do not run the risk of lifting it by the door handle by mistake.

- Push the oven into the housing unit and align it.
- Open the door, if you have not removed it.



- Use the screws supplied to secure the oven to the side panels of the housing unit.
- Refit the door if necessary.

Electrical connection

⚠ Danger of injury!
Installation, repairs and other maintenance work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

The appliance may only be connected to the mains electricity supply by a qualified electrician who is familiar with and complies with the national regulations and any additional regulations of the local electricity provider.

The appliance must be connected to an electrical system designed in accordance with VDE 0100.

Connection to a switched socket (in accordance with VDE 0701) is recommended as this provides easier access in the case of a service call.

If the appliance is **hardwired** or if the plug is not accessible, an additional means of disconnection must be provided for all poles.

Suitable means of disconnection include switches with an all-pole contact gap of at least 3 mm. These include circuit breakers, fuses and contactors (EN 60335).

Connection data is given on the data plate situated at the front of the oven compartment. Please ensure the connection data matches the household supply.

When contacting Miele, please quote the following:

- Model identifier
- Serial number
- Connection data (mains voltage/frequency/maximum rated load)

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

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of VDE-AR-E 2510-2.

Oven

The wires in the mains lead are coloured as follows:

Green/yellow = earth

Blue = neutral

Brown = live

⚠ **WARNING - THIS APPLIANCE MUST BE EARTHED**

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).
Maximum connected load: see data plate.

Electrical connection: Other countries

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with local and national safety regulations.

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

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

Switches with a minimum all-pole contact gap of 3 mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices.

The voltage and rated load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

For extra safety it is advisable to install a suitable residual current device (RCD) / ground fault interrupter (GFI). Contact a qualified electrician for advice.

If the cord is damaged a new cord must be fitted by a Miele approved service technician.

⚠ WARNING - THIS APPLIANCE MUST BE EARTHED

Notes for test institutes

Test food according to EN 60350-1

Test food (accessories)		[°C]	5 1 6 +HFC	-HFC	[min]
Small cakes (1 baking tray[1])	Fan plus	150	1[7]	2	30–40
	Conventional heat	160[4]	2[7]	3	20–30
	Eco Fan heat	180	1[7]	2	25–35
Small cakes (2 baking trays[1])	Fan plus	150[4]	1+3[8]	1+3	30–40
Drop cookies (1 baking tray[1])	Fan plus	140	1	2	35–45
	Conventional heat	160[4]	2	3	25–35
Drop cookies (2 baking trays[1])	Fan plus	140	1+3[8]	1+3	40–50[9]
Apple pie (baking and roasting rack[1], springform cake tin[2], ∅ 20 cm)	Fan plus	160	1	2	80–100
	Conventional heat	180	–	1	75–95
Whisked sponge (baking and roasting rack[1], springform cake tin[2], ∅ 26 cm)	Fan plus	180[4]	1	2	20–30
	Conventional heat[3]	150–170[4]	1	2	25–45
	Eco Fan heat	200	1	2	25–35
Toast (baking and roasting rack[1])	Full grill	250	–	3	6–9
Burger (baking and roasting rack[1] on shelf level 4 and universal tray[1] on shelf level 1)	Full grill	280[5]	–	4	15–25[10]

Operating mode, Temperature, 5 1 Shelf level (+HFC: with FlexiClip runners HFC 70-C / -HFC: without FlexiClip runners HFC 70-C), Cooking duration, Fan plus, Conventional heat, Eco Fan heat, Full grill

1 Only use original Miele accessories.

2 Use a dark coloured, matt springform cake tin.
Place the springform cake tin centrally on the baking and roasting rack.

3 In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest cooking duration.

4 Pre-heat the oven before putting food inside. Do not use the Booster operating mode for this purpose.

5 Pre-heat the oven for 5 minutes before putting food inside. Do not use the Booster operating mode for this purpose.

6 Fit the FlexiClip runners HFC 70-C (if available).

7 If you have several pairs of FlexiClip runners, fit only one pair.

8 Fit the FlexiClip runners HFC 70-C (if available) onto the bottom shelf level. If you have several pairs of FlexiClip runners, fit only one pair.

9 Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

10 If possible, turn the food halfway through the cooking duration.

Energy efficiency class according to EN 60350-1

The energy efficiency rating is determined in accordance with EN 60350-1.

Energy efficiency rating: A+

Please observe the following when conducting testing:

- Testing is undertaken using the Eco Fan heat function.
- Only accessories that are required for testing should be in the oven compartment during tests.
  Do not use other accessories that might be available such as FlexiClip runners or catalytic enamelled panels such as side panels or roof liners.
- An important pre-condition for determining the energy efficiency rating is that the door is tightly shut during testing.
  Depending on measurement devices used, the functioning of the door seal can be affected to a greater or lesser extent. This has a negative impact on the test results.
  Pushing against the door will compensate for this. In certain unfavourable circumstances, suitable technical aids may also be necessary for this. This does not occur in normal use.

Data sheet for household ovens

In acc. with delegated regulation (EU) No. 65/2014 and regulation (EU) No. 66/2014

MIELE	
Model name/identifier	H 2455 BP, H 2457 BP
Energy efficiency index/cavity (EEI_{cavity})	81,7
Energy efficiency class/cavity	
A+++ (most efficient) to D (least efficient)	A+
Energy consumption per cycle for each cavity in conventional mode	1,10 kWh
Energy consumption per cycle for each cavity in fan-forced convection mode	0,71 kWh
Number of cavities	1
Heat source(s) per cavity	electric
Volume of cavity	76 l
Mass of the appliance	47,0 kg

Technical data

Power rating in off mode, time of day display off	max. 0.3 W
Power rating in off mode, time of day display on	max. 0.8 W
Time until automatic switch to off mode	20 min

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Miele

H 2455 BP, H 2457 BP

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M.-Nr. 12 873 320 / 01 / 002