

DG 7440

Built-in steam oven

for healthy cooking with automatic programmes, networking and sous-vide cooking.



- Large clear text display with sensor controls – DirectSensor
- Perfect results – DualSteam technology
- Perfect results guaranteed every time – Automatic programmes
- Oven compartment lighting – 2 LED spotlights
- Network-enabled WiFi appliance – Miele@home

EAN: 4002516149323 / Material number: 11145430 / Old Material Number: 23744020GB

Construction type and design	
Built-in steam oven	•
VitroLine	•
Appliance Colour	Obsidian black
Convenience features	
External steam generation	•
Menu cooking without transfer of taste	•
Automatic programmes with ability to make individual adjustments	•
Keeping warm	•
Operating modes	
Defrosting	•
Automatic programmes	•
Country-specific automatic programmes	•
Steam cooking	•
Sous-vide	•
Reheat	•
Eco steam cooking	•
Special applications	•
User convenience	
Networking with Miele@home	•
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingua	•
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•
Automatic menu cooking	•
Steam reduction before end of programme	•
Time of day display	•
Date display	•
Minute minder	•
Programmable start of cooking duration	•
Programmable end of cooking duration	•
Programmable cooking duration	•
Actual temperature display	•
Target temperature display	•
Buzzer when desired temperature is reached	•
Recommended temperature	•
User programmes	•
Individual settings	•
Efficiency and sustainability	
Power rating in off mode in W	0,5
Power rating in standby mode in W	1,0
Power rating in networked standby in W	2,0
Time until automatic switch to standby in min	20
Time until automatic switch to networked standby in min	20
Time until automatic switch to off mode in min	20
Cleaning and care	
Stainless-steel oven compartment with linen structure	•

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External steam generator	•
Floor heater for condensate reduction	•
Quick-release side racks	•
Removable stainless-steel side racks	•
Descaling	•
CleanGlass door	•
Steam techn./water supply	
DualSteam	•
Removal of fresh water container with Push2release	•
Fresh water container volume in l	1,5
Safety	
Appliance cooling system and touch-cool front	•
Safety switch-off	•
System lock	•
Vapour cooling system	•
Sensor lock	•
Technical data	
L – Oven compartment	•
Oven compartment volume in l	40
No. of shelf levels	4
Appliance dimensions (W x H x D) in mm	595 x 455 x 569
Door hinge	Bottom
Oven light	2 LED spots
Steam-cooking mode temperatures min. in °C	40
Steam-cooking mode temperatures max. in °C	100
Niche width min. in mm	560
Niche width max. in mm	568
Niche height min. in mm	450
Niche height max. in mm	452
Niche depth in mm	550
Appliance width in mm	595
Appliance height in mm	455
Appliance depth in mm	569
Weight in kg	26,4
Appliance dimensions (W x H x D) in mm	595 x 455 x 569
Total rated load in kW	3,60
Voltage in V	230
Frequency in Hz	50-60
Number of phases	1
Fuse rating in A	16
Mains cable with plug	•
Length of supply lead in m	2
Replacing lamps	Service
Accessories included	
Removable side runners (pair)	1
No. of perforated stainless-steel cooking container	2
No. of solid stainless-steel cooking containers	1
Wire rack	1
Condensate tray	1
Descaling tablets	2
Available display languages	
Available display languages via MultiLingua	bahasa malaysia, dansk, deutsch, english, español, français, hrvatski, italiano, magyar, nederlands, norsk, polski, português, русский, română, slovenščina, slovenščina.

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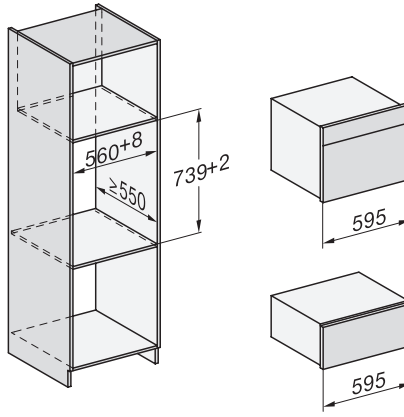
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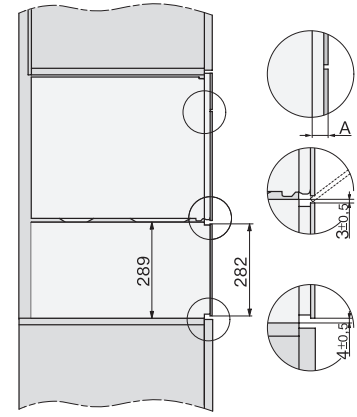


DG7x40, DGC7x4x, DGC7x6x, DG7635, DGM7x4x, DO7, H2860B/BP, H7240BM, H7x40BM, H7x4xB/BP, H7x6xB/BP, installation drawings

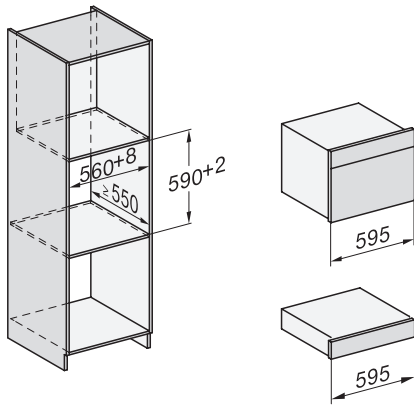
1) 400 mm, 2) 360 mm, 3) 47 mm, 4) 27 mm, 5) 32.5 mm



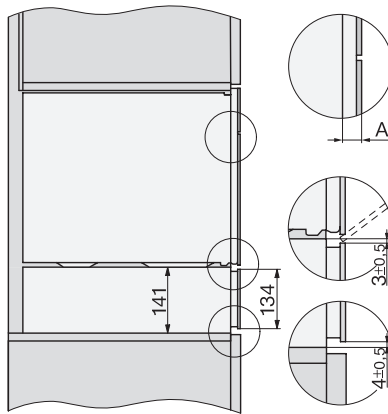
ESW7x20, DGC7x4xHCPro, DGC7x4xHCXPro installation drawings



ESW7x20, DG7xxx, DGM7xxx installation drawings

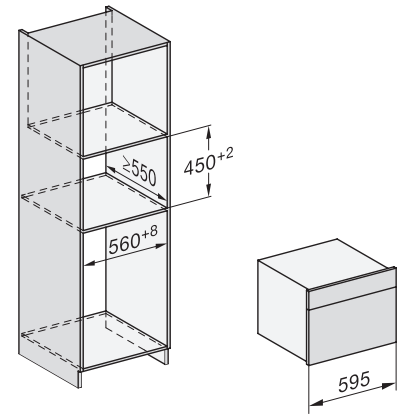


ESW7x10, DGC7x4xHCPro, DGC7x4xHCXPro, installation drawings

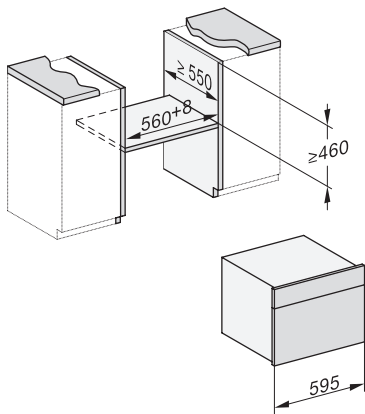


ESW7x10, EVS7010, DG7x4x, DGM7x4x installation drawings

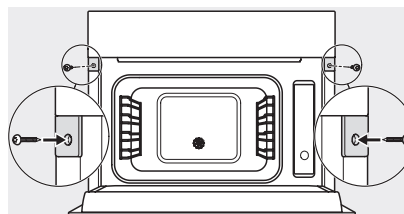
A) 22 mm glass, 23,3 mm stainless steel



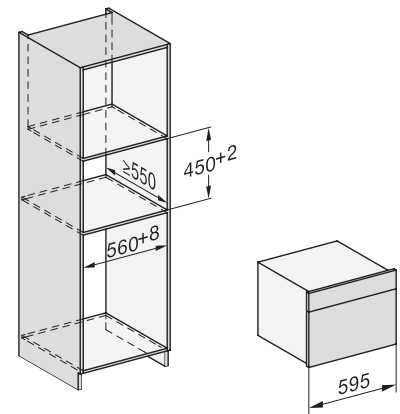
DG7xxx, DGM7xxx, installation drawings



DG7x4x, DGM7x4x, DGC7x4x, DGC7x4xX, DGC7x4xHCPro, DGC7x4xHCXPro installation drawings



DG7xxx, DGM7xxx, installation drawings

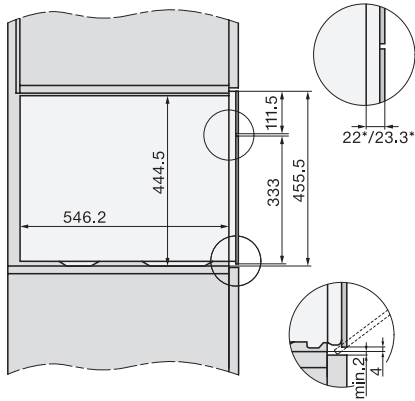


DG7x4x, DGM7x4x, installation drawings

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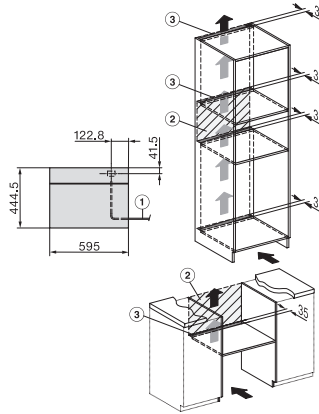
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DG2x40, DG7x40, DGM7x4x – installation drawing – GB, AU

22 mm glass, 23,3 mm stainless steel



DG2740, DG2840, DG7140, DG7240, DG7440 - installation drawing – GB, AU

1) Mains connection cable, L=2000 mm, 2) No connection in this area, 3) Ventilation cutout min. 180 cm²