

DGC 7350

Combination steam oven

for steam cooking, baking roasting with networking, TasteControl, LED lighting.



- Large clear text display with sensor controls – DirectSensor
- Excellent results – MonoSteam technology
- Especially light dough and nicely browned crusts – Moisture plus
- Ensures your food won't overcook – TasteControl
- Easy to clean – PerfectClean finish

A+

EAN: 4002516588511 / Material number: 11825490 / Old Material Number: 22735042GB

Construction type and design	
Steam combination oven	•
ContourLine	•
Appliance Colour	Stainless steel/Clean Steel
Convenience features	
TasteControl	•
Rapid heat-up	•
Pre-heating	•
External steam generation	•
Crisp function	•
Operating modes	
Defrost	•
Automatic programmes	•
Country-specific automatic programmes	•
Auto roast	•
Steam cooking	•
Grill operating modes	•
Grill	•
Fan plus	•
Intensive bake	•
Moisture plus	•
Moisture plus with Fan plus	•
Moisture plus with Conventional heat	•
Moisture plus with Intensive bake	•
Moisture plus with Conventional heat	•
Conventional heat	•
Bottom heat	•
Fan grill	•
Eco fan heat	•
Special applications	•
User convenience	
Networking with Miele@home	•
Display	DirectSensor
SoftOpen	•
SoftClose	•
MultiLingua	•
Programmable timed steam injection	•
Quantity-independent cooking	•
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	•

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Efficiency and sustainability	
Energy efficiency class (A+++ – D)	A+
Automatic residual heat utilisation	•
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/CleanSteel finish	•
Enamelled oven compartment with PerfectClean finish and catalytic rear liner	•
Hinged grill element	•
External steam generator	•
Floor heater for condensate reduction	•
Maintenance programmes	•
Soak programme	•
Oven compartment drying programme	•
Removable stainless-steel side racks	•
Automatic descaling	•
CleanGlass door	•
Steam techn./water supply	
MonoSteam	•
Steam generator power in kW	2.20
Fresh water container volume in l	1.0
Suction tube for drawing in water	•
Safety	
Appliance cooling system and touch-cool front	•
Safety switch-off	•
System lock	•
Sensor lock	•
Technical data	
Oven compartment volume in l	76
No. of shelf levels	5
Numbered shelf levels	•
Door hinge	Bottom
Oven light	1 LED spot
Oven temperature regulation min. in °C	30
Oven temperature regulation max. in °C	250
Electronic steam oven temperature regulation min. in °C	70
Electronic steam oven temperature regulation max. in °C	100
Niche width min. in mm	560
Niche width max. in mm	568
Niche height min. in mm	590
Niche height max. in mm	595
Niche depth in mm	550
Appliance dimensions (W x H x D) in mm	595 x 596 x 569
Appliance width in mm	595
Appliance height in mm	596
Appliance depth in mm	569.3

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Weight in kg	42.0
Total rated load in kW	3.50
Voltage in V	220-240
Frequency in Hz	50
Fuse rating in A	16
Number of phases	1
Mains cable	•
Replacing lamps	Service
Accessories included	
Baking tray with PerfectClean	1
Universal tray with PerfectClean	1
Baking and roasting rack with PerfectClean	1
FlexiClip runners with PerfectClean	1
Removable PerfectClean side runners (pair)	1
No. of perforated stainless-steel cooking container	1
No. of solid stainless-steel cooking containers	1
Descaling tablets	2
Available display languages	

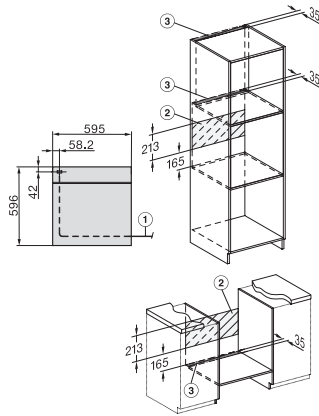
Available display languages via MultiLingua

bahasa malaysia, dansk, deutsch, eesti, english, english (AU), english (CA), english (GB), english (US), español, français, français (CA), français (FR), hrvatski, italiano, latviesu, lietuviu, magyar, nederlands, norsk, polski, portugues, русский, română, slovenčina, slovenščina, srpski, suomi, svenska, türkçe, українська, čeština, ελληνικά,

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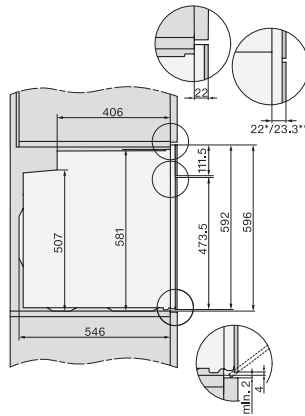
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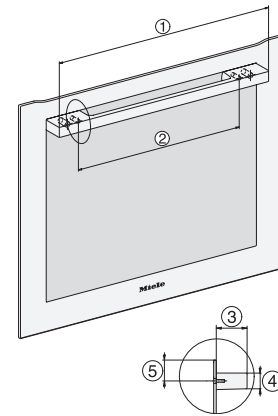
installation H7000 XL, installation drawing, GB, AU

1) Netzanschlussleitung, L=1500 mm, 2) In diesem Bereich kein Anschluss, 3) Lüftungsausschnitt min. 150 cm²



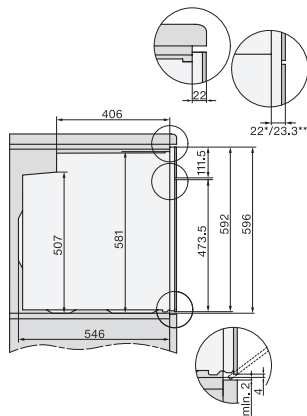
side view H7000 XL, installation drawings, GB, AU

22 mm – glass, 23.3 mm – metal



DG2740, DG7140, DGM7340, H2760B/BP, H7140BM, H7x64B/BP, H7x60B/BP installation drawings

1) 474 mm, 2) 360 mm, 3) 43 mm, 4) 22.5 mm, 5) 53.75 mm



side view H7000 XL build-under, installation drawing, GB, AU

22 mm – glass, 23.3 mm – metal