

Handleless compact combi steam oven with mains water and drain connection for steam cooking, baking, roasting with wireless food probe + HydroClean.



- Large touch display with proximity sensor – M Touch + MotionReact
- Perfect results DualSteam technology
- Crispy outside, succulent inside combination cooking
- Miele@home network-enabled WiFi appliance + Mix & Match
- Easy cleaning HydroClean and stainless steel oven compartment



Steam combination oven	•
ArtLine	•
Handleless	•
Appliance Colour	Graphite grey
Convenience features	
Rapid heat-up	•
Pre-heating	•
External steam generation	•
Oxygen sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of taste	•
Prepare plated meals with "Mix & Match"	•
Food probe	Without cable
Automatic programmes with ability to make individual adjustments	•
Keeping warm	•
Crisp function	•
Operating modes	
Defrost	•
Automatic programmes	•
Country-specific automatic programmes	•
Combination cooking	•
Combination cooking with Fan plus	•
Combination cooking with Conventional heat	•
Combination cooking with grill	•
Steam cooking	•
Sous-vide	•
Reheat	•
Roast with moisture	•
Grill operating modes	•
Grill	•
Economy grill	•
Fan plus	•
Intensive bake	•
Cake plus	•
Conventional heat	•
Top heat	•
Bottom heat	•
Fan grill	•
Eco fan heat	•
Eco steam cooking	•
Plate warming	•
Special applications	•
User convenience	
Networking with Miele@home	•
Display	M Touch
MotionReact proximity sensor	•



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detected MotionReact: audible signal is acknowledged when	•
movement is detected	•
MotionReact: detection of cabinet fronts	•
SoftOpen	•
Touch2Open	•
MultiLingua	•
MyMiele	•
Help function	•
Motorised lift-up control panel with SoftClose	•
Quantity-independent cooking	•
Steam cooking on up to 3 levels at the same time	•
Automatic menu cooking	•
Steam reduction before end of programme	•
Polyphonic buzzers	•
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	
Energy efficiency class (A+++ – D)	A+
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	•
Hinged grill element	•
External steam generator	•
HydroClean	•
Maintenance programmes	•
Soak programme	•
Rinse programme	•
Oven compartment drying programme	•
	•
Quick-release side racks	•
Quick-release side racks Removable stainless-steel side racks	•
Quick-release side racks Removable stainless-steel side racks Automatic descaling	•
Removable stainless-steel side racks	



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Steam generator power in kW	3.30
DirectWater plus	•
Drain filter	•
Safety	
Appliance cooling system and touch-cool front	•
Safety switch-off	•
System lock	•
Vapour cooling system	•
Sensor lock	•
Technical data	
Oven compartment volume in I	47
No. of shelf levels	3
Numbered shelf levels	•
Door hinge	Bottom
Oven light	BrilliantLight
Oven temperature regulation min. in °C	30
Oven temperature regulation max. in °C	230
Electronic steam oven temperature regulation min. in °C	40
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	450
Niche height max. in mm	452
Niche depth in mm	550
Appliance dimensions (W x H x D) in mm	595 x 456 x 569
Appliance width in mm	595
Appliance height in mm	455.5
Appliance depth in mm	568.5
Weight in kg	40.2
Total rated load in kW	3.40
Voltage in V	230
Frequency in Hz	50
Fuse rating in A	16
Number of phases	1
Mains cable with plug	•
Length of supply lead in m	2
Length of water inlet hose in m	2.0
Length of water drain hose in m	3.0
Replacing lamps	Service
Accessories included	
Universal tray with PerfectClean	1
Baking and roasting rack with PerfectClean	1
FlexiClip runners with PerfectClean	1
Removable side runners (pair)	1
No. of perforated stainless-steel cooking container	2
No. of solid stainless-steel cooking containers	1
HydroClean cleaning agent	1
Descaling tablets	2



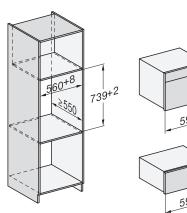
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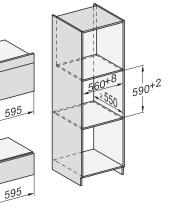


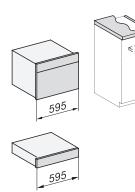
Available display languages	
Available display languages via MultiLingua	bahasa malaysia, dansk, deutsch, english, español, français, hrvatski, italiano, magyar, nederlands, norsk, polski, português, pyccκий, română, slovenčina, slovenščina, srpski, suomi, svenska, türkçe, ykpaïнська, čeština, ελληνικά, , , ,

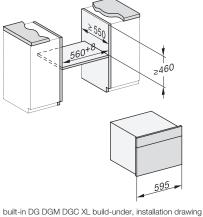


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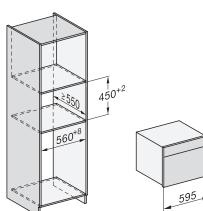




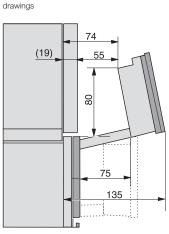




ESW7x20, DGC7x4xHCPro, DGC7x4xHCXPro installation drawings

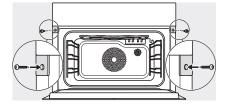


DGC7x4x built-in tall cabinet, installation drawing

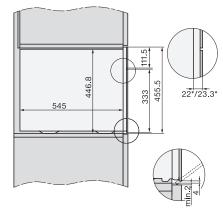


ESW7x10, DGC7x4xHCPro, DGC7x4xHCXPro, installation

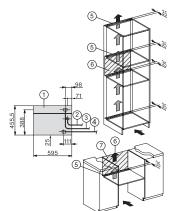
DGC7x4x swivel range of the aperture, installation drawings



screw joint DGC XL, installation drawing



side view DGC XL, installation drawing, GB, AU 22 mm glass, 23,3 mm stainless steel



installation FW DGC XL, installation drawing, GB, AU

1) Front view, 2) Mains connection cable, L=2,000 mm, 3) Water inlet hose (stainless steel), L=2,000 mm, 4) Water drain hose (plastic), L=3,000 mm, The ascending end of the water drain hose up to the connection to the siphon must not be higher than 500 mm., 5) Ventilation cut-out min. 180 cm², 6) aeration and deaeration, 7) no connection in this area