

Miele



REDEFINE PERFECTION

BUILT-IN KITCHEN APPLIANCES

GENERATION 7000

GOING BEYOND THE ORDINARY



For 120 years, Miele has been pioneering appliances that continuously set new levels of performance. But Generation 7000, designed to be more intuitive than ever before, is the biggest and most ground-breaking launch in our history – perfection redefined.

Experience some of the most cutting-edge innovations we have ever created. An oven that can cook without using heat, appliances that recognise you and can react to you, and our most powerful Combi steam oven ever. Innovations that will let you experience consistently perfect results time after time. And each product is so intuitively designed you can simply let your creativity flow. Because we want to create appliances that revolutionise the way people cook. And allow you to

start cooking, roasting, steaming, frying, boiling and baking your way to greatness.

The world-renowned Japanese flower artist, Azuma Makoto is famous for exploring the concept of botanical sculptures. Azuma agreed to join in an unique collaboration with three award-winning chefs - Helena Rizzo, Gaggan Anand and Kyle Connaughton. Together, they took up the challenge of finding out how far they could push their craft with Miele's new kitchen appliances – while being inspired by Azuma's artistic genius.

The four not only took art and cooking far beyond the ordinary, but to a whole new dimension. Let Miele's spirit of intuition set your own creativity free.



AZUMA MAKOTO, ARTIST

MIELE.

SIMPLY MAGIC



A WORLD FIRST FROM MIELE: THE DIALOG OVEN

Can you cook a fish in a block of ice? This is just one example of the many questions that keep us busy every day. Because it is only by contemplating the impossible that we can create 1000 new possibilities for our customers. From the electrically operated dishwasher to the built-in steam oven and the Gourmet warming drawer, Miele appliances have been setting new standards for decades. And GENERATION 7000 is no exception. This range features numerous innovations that no modern kitchen should be without.

With the Dialog oven, we have invented a whole new way of cooking. The M Chef technology cooks the entire volume of the food from the outset, rather than working from the outside in. This means you can actually cook a fish in a block of ice without the ice melting. This unique technology will inspire amateur cooks and top chefs alike and turn their creativity into true magic.

The conventional ovens in the GENERATION 7000 range also come with a number of new functions to give you more freedom when cooking. TasteControl, for example, opens the oven door automatically to prevent the food from carrying on cooking beyond the perfect degree of doneness, so you can relax and take care of your guests.

And thanks to FoodView, you can keep an eye on your food via a camera in the oven even when you're not at home. The temperature and time can be conveniently controlled via the Miele app.

**Exclusive
to Miele**

These innovations and more besides – all of which were developed in house and feature the “Exclusive to Miele” seal of approval – are presented in more detail in the following sections.



MILK@HOME

CONSISTENTLY PERFECT

Generation 7000 ushers in a new era of **intelligent technology**. With features like **MotionReact** and the user-friendly **M Touch display**, you no longer have to adapt to your kitchen, it adapts to you.

MOTIONREACT / INNOVATION

Only Miele appliances are so **intuitive** that they **react** to your mere presence. Oven **lights and displays turn on** and end-of-cycle **signals automatically switch** off when you approach. One more way we are making sure you never have to break your flow once you've found it.



M TOUCH DISPLAY / INNOVATION

Our Kitchen appliances have never been simpler thanks to the **M Touch display** – our most **self-explanatory** and **intuitive interface** yet. Many functions can be chosen with just one touch and the white text on black is easy to read at any time of the day or night.



GOOD TASTE

STARTS WITH DESIGN

We take inspiration from Oscar Wilde, who said
“I have the simplest of tastes. I am always
satisfied with the best”. This is the principle on
which our new built-in kitchen appliances are
based: a strikingly clear design with no
distracting features – and absolutely no
complicated controls. Available in 3 design
lines – be inspired by our GENERATION 7000!





VITRO LINE DESIGN

CONSISTENT DESIGN IN GLASS | TIMELESS | MODERN



ART LINE DESIGN

FULLY STREAMLINED | HANDLELESS | PERFECTLY INTEGRATED

PURE^{LINE DESIGN}

HORIZONTAL ACCENTUATION | HIGH PROPORTION OF GLASS | STRIKING HANDLE





THE COLOURS

FOR PERFECT ENJOYMENT

Unobtrusive built-in appliances with a minimalist design ensure that the spotlight falls on you and your cooking.

With Graphite grey, Brilliant white and CleanSteel, Miele offers three premium-quality colour options which integrate harmoniously into any kitchen style, from traditional to contemporary and modern. Miele's expertise isn't limited to ensuring perfect cooking results – it extends to perfectly harmonised kitchen designs as well.

BRILLIANT WHITE



GRAPHITE GREY



CLEAN STEEL



FLEXIBILITY

TO SUIT ALL TASTES

HOWEVER YOU ARRANGE YOUR APPLIANCES, THEY WILL ALWAYS BE IN PERFECT HARMONY.

The perfectly coordinated appliance fronts create a harmonious appearance no matter where you place the individual appliances, giving you more flexibility while ensuring a consistent kitchen design.

You can combine appliances horizontally in a panorama design, vertically in a tower design, centrally in a CubiQ design or in the shape of a T. Whatever your space and usage requirements, there will be an option to suit you.



TOWER DESIGN **PERFECT VERTICAL** **ARRANGEMENT**

Conventional oven, steam oven or combination appliance: the tower design provides an effective arrangement for your appliances.



CUBIQ DESIGN **CONCENTRATED COMBINATIONS**

Providing the best view: the square arrangement concentrates your passion for cooking into one area – and ensures your appliances are at a convenient operating height.



T-SHAPED DESIGN **OPEN FOR EVERYTHING**

Room for more? Five appliances can be arranged symmetrically with the T-shaped design. This leaves plenty of space alongside and above the appliances for your kitchen cabinets.



PANORAMIC DESIGN

ALL IN A LINE

Horizontal arrangement at eye level gives you the best view of all appliances and ensures convenient access. Aesthetically appealing: the elegant line in your kitchen design.



OPERATING SYSTEMS

A SIMPLE TOUCH

You can now enjoy intuitive touch operation: M Touch features full touch displays.

DirectSensor and DirectSensor S appliances are operated via sensor controls and a clear text display. The display language can be changed to suit the user in question. The different operating systems all draw on the same design concept, which is characterised by clarity, longevity and high-quality details.

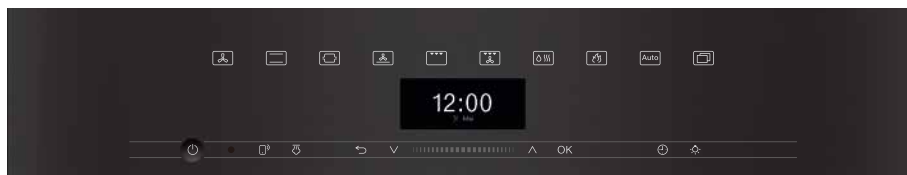
A TOUCH OF GENIUS.

Miele



M TOUCH – MAXIMUM ELEGANCE MEETS MAXIMUM CONVENIENCE.

The innovative full touch display offers unbeatable aesthetics and convenience: control your appliances quickly and intuitively by touching or swiping the display. Many functions can be selected with a single touch of a finger. Text and symbols are always clearly visible. New: colours can be switched to a light version – ideal if you are using a white appliance.



DIRECTSENSOR – DIRECT SELECTION PLUS 4-LINE CLEAR TEXT DISPLAY

Sensor controls can be used to directly select the desired mode. Other options and settings are available via the four-line clear text display.



DIRECTSENSOR S – DIRECT SELECTION PLUS 1-LINE CLEAR TEXT DISPLAY

Sensor controls can be used to directly select the desired mode. Other options and settings are available via the single-line clear text display.

OUR PLEDGE

IMMER BESSER

WELCOME TO MIELE

When our great grandfathers founded the Miele company, they had to make sure they stood apart from the competition in order to be successful. There are effectively only two ways of doing this: either by being cheaper than the rest or by being better than the rest. It is not really possible to be both at the same time. They decided to be better than the rest.

Numerous best in class awards and certificates attest to the fact that Miele has continued to renew its commitment to being “Immer besser” (forever better) throughout the past 120 years. However, the millions of satisfied customers around the world are perhaps the most important endorsement. At the heart of this success lies a continuity of values and goals which are typically only found in companies which have been family-run for generations.

It is in this sense that Miele has embodied first-class product quality and German engineering since 1899.

Miele also stands in equal measure for respect, fairness and mutual esteem towards sales partners, customers, suppliers, employees and neighbours.

Buying a Miele is an environmentally friendly decision.

We ensure this by using methods of production that save resources as well as by producing appliances which set new standards in terms of their consumption of electricity, water, and detergent – and save you money at the same time.*

As directors and co-proprietors of the fourth generation of our business we promise you that this will not change.

Your

Markus Miele

and your

Reinhard Zinkann



DR. MARKUS MIELE &
DR. REINHARD ZINKANN



THERE ARE MANY GOOD REASONS FOR CHOOSING MIELE.

Here are just six of them. Since the company was founded in 1899, Miele has remained true to its “Immer Besser” brand promise. This means that we will do all that we can to be forever better than our competitors and forever better than we already are. We want to make everyday tasks easier and more fun for our customers by constantly improving our products. For our customers this means the peace of mind of knowing that choosing Miele is a good decision – and probably the decision of a lifetime!



MIELE QUALITY

For more than 120 years perfect results have been imperative to us: You can rely on Miele. We are the only manufacturer in our branch of industry to test products such as our washing machines, tumble dryers, dishwashers, and ovens to the equivalent of 20 years' use. We can thereby offer you unique reliability and peace of mind. This explains why Miele customers around the world remain true to their brand and recommend Miele to others. Looking to the future, we will not entertain any compromises when it comes to the reliability and durability of our appliances.

MIELE TECHNOLOGY

Miele stands for fascinating technology and excellent results combined with minimum energy consumption. This applies to the hygienic and gentle care of your laundry, your flooring and your crockery as well as when conjuring up exquisite culinary delights. The key to this is a wealth of innovative features available only from Miele. This is borne out by numerous first places in leading product tests conducted around the world.

MIELE CRAFTSMANSHIP

Miele stands for true craftsmanship, combining vision, precision and a great deal of attention to detail. Each of our products is manufactured to the highest standard and is subject to stringent quality controls including individual surface tests with gloves. From handles milled from a single piece of metal to matching gap dimensions across all product groups, each element is part of our journey to absolute perfection. Nothing is more important to us than that you enjoy Miele for a long time.

MIELE SERVICE

Miele customers enjoy preferential treatment: thanks to our fast and efficient after-sales service operation which has been voted best in its branch of industry many times over. If you need personalised instructions on appliance use or professional cleaning of your appliances, Miele will gladly visit you at home. We will always be there for you. That's a promise!



MIELE DESIGN

Miele believes in clean lines, timeless elegance and intuitive handling. Whether conventional rotary switch, discreet sensor controls or a high-resolution touch display: operating a Miele is both easy and fun. Nowhere else will you find such a comparable range of carefully coordinated design lines and colour options, to suit the most diverse kitchen furniture fronts. Whatever the style of your kitchen: Miele is the perfect match.

MIELE BRAND

In many countries Miele is the most coveted brand in its branch of industry. In its German home market, Miele was even voted 'best brand ever' across all product branches. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the performance and the environmental friendliness of their domestic appliances. People who buy Miele are quality conscious and have style!



IMMER BESSER

ALWAYS FROM MIELE

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MIELE@
HOME

Domestic appliance networking with Miele@home

Product highlights of Miele@home*



Whether you are at home or out and about – you can access your domestic appliances at all times. Networking your appliances opens up new ways of providing more convenience, quality, and safety for your dynamic life. When it comes to networking domestic appliances, we place the potential benefit and usefulness for the user at the centre of our work. With functionalities developed in house, including a mobile control and a new connection technology, we offer a system that gives you more freedom and supports you in living every day as you want to effectively and sustainably: Miele@home.



WiFiConn@ct

Networking of individual Miele domestic appliances is via a direct connection to your home's WiFi router.

SuperVision

With SuperVision, the status of your domestic appliances is always visible at a glance without having to use your smartphone – instead, the information appears on the display of your kitchen appliances.



SmartStart

Your appliances start automatically when electricity is available.

Miele@mobile app**

The product highlights of the Miele@mobile app*



Miele@mobile app

The Miele@mobile app offers a wide range of functions that enable you to monitor and operate your appliances to achieve the best possible results.

Recipes

Here you quickly can find the right recipe for every occasion. Incorporated how-to videos make food preparation really easy.



MobileControl

With MobileControl you can select a programme on your washing machine and tumble dryer even if you are not at home.

Miele Service

Any questions? Using the Miele@mobile app, you can easily contact us directly by phone or e-mail.



Assistants

The interactive assistant recommends the most suitable wash or drying programme. This will ensure perfect results every time.



* depending on model
** available for a mobile device
(min. requirement Android 6+ and iOS 11+)





THE DIALOG OVEN

World premiere: Dialog oven

The art of cooking – brought to perfection.





Since our company was founded, Miele has stood for exciting innovations that redefine excellence. The Dialog oven is another mark of our desire to pursue this uncompromising standard. We are not just creating a new product – we are also establishing an altogether new category that signifies no less than a revolution in your kitchen.

Cook what others can only dream of with ease: Thanks to an intelligent and precise release of energy, the Miele Dialog oven can prepare food with different cooking times to an unprecedented level of perfection – even handling everything at the same time. It offers a totally new range of possibilities that allow you to enjoy your culinary fantasies to the full. Enjoy the hearty fragrant aroma and the first-class taste of a cod cooked to perfection! Or a veal fillet that is perfectly succulent throughout, cooked in a beeswax coating without a single drop of melted wax. Or even a baked tomato ciabatta without a crust.

The Miele Dialog oven allows you to experience the benefits of preparing food to a level of quality found in top-flight culinary establishments right in your own kitchen, and enjoy the art of cooking at its very best.



Innovative cooking

M Chef Technology – a real game changer

Superlatives are impossible to describe – they have to be experienced. The groundbreaking M Chef technology used in the Miele Dialog oven opens doors to a previously undiscovered dimension of food preparation. With the aid of sensors, the appliance communicates with each individual item of food every ten seconds, attending to everything in parallel. This means that the Dialog oven can simultaneously cook, bake, heat, or defrost a range of foods such as meat, fish, or bread to sheer perfection. Furthermore, the revolutionary M Chef technology now makes dishes such as a veal fillet in a beeswax coating possible for the first time. The entire cut of meat is cooked in its entirety and not from the outside in like other conventional cooking methods. As a result, the beeswax does not melt and the veal fillet remains tender and succulent.

EXCELLENCE

Nothing but perfection

When outstanding produce comes together with the very highest standards of preparation, the result is a level of enjoyment that is unsurpassed. This is the hallmark of the noble art that is cuisine. With the Miele Dialog oven, you can enjoy a standard of quality found in top-flight culinary establishments right in your own home – and do so every single day. While conventional heat only penetrates the food slowly from the outside in, the Miele Dialog oven ensures even cooking of the entire dish from the outset. This makes every piece of meat taste succulent throughout, and creates impressive fish and seafood dishes with an even finer texture. And when it comes to baking, you'll find that even more culinary delights await. Whatever you wish to prepare, be it a rustic farmhouse loaf or sophisticated cake mixtures – the Miele Dialog oven not only ensures a larger increase in volume and improves the structure of the dough, but also creates a crust and a degree of browning that is entirely to your taste.

Simplicity

Spend less time in the kitchen and more time with your guests.

Not only is the Miele Dialog oven setting standards with its unique functions, but its intuitive operation is also winning over users – with the option of simply controlling the appliance using a smartphone. With MobileControl, you can send recipe settings directly to the Miele Dialog oven and keep an eye on the cooking process at all times.

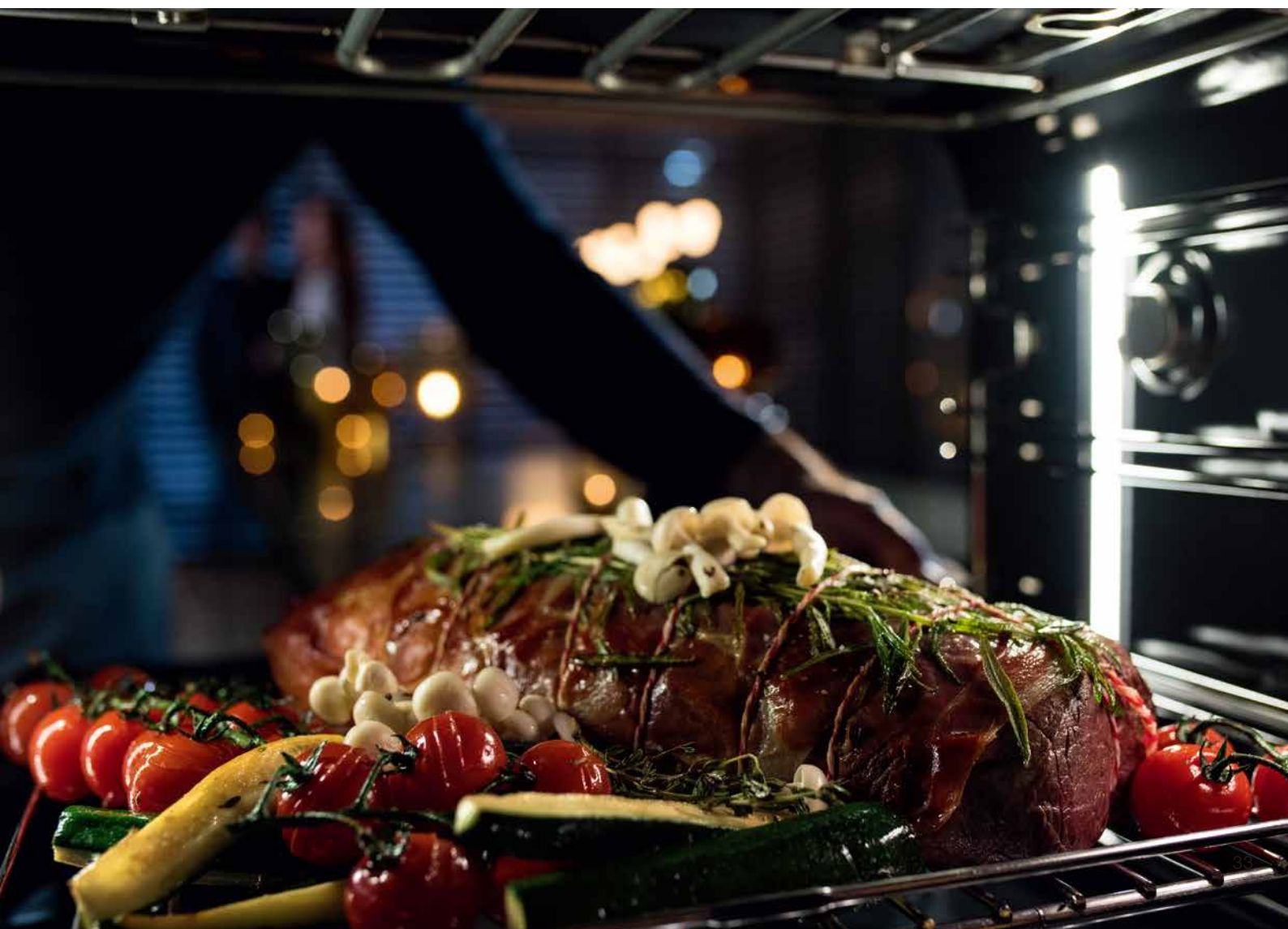
Now, you can effortlessly conjure up elaborate menus consisting of several courses and ingredients. Thanks to the M Chef Menu automatic programmes, you can focus all your attention on your guests, safe in the knowledge that your food will be a hit. The Miele Dialog oven independently monitors the specific features of the menu in question and ensures that the different cooking times are observed, so everything is ready together. Look forward to sophisticated and perfect dishes such as salmon on chard and freshly baked brioche - all perfectly cooked and ready at the same time.

Speed

Good taste is not a question of time

There is one more ingredient that makes the Miele Dialog oven truly unique, and that is time. While complicated meals have previously been associated with lengthy preparation and cooking times, the unparalleled technology achieves at least the same level of quality in only a fraction of the time. Succulent, melt-in-the-mouth pulled pork normally needs to be slow-cooked for between 8 and 16 hours in order to acquire its incredible taste. Just imagine getting exactly this result – after a mere two and a half hours.

With the Miele Dialog oven, you can prepare produce that remains outstandingly fresh and delivers amazing quality, even if it was previously frozen. Its gentle technology eliminates the difference in quality that once existed between a fresh item and a frozen one. So you can rely on ingredients being just as perfectly fresh as if they had come straight from the farmers' market.





Fully equipped for gourmet results

The unique product features of Miele Dialog ovens

Exclusive to Miele **M Chef**
Cook like nobody has been able to before: With the revolutionary M Chef technology you cook evenly and heat up your food in its entirety. This is achieved by supplying energy in the form of Gourmet units. At the same time, the cooking process is permanently monitored and adjusted. This enables you to prepare dishes that were not possible before. If required, combine the innovative M Chef cooking method with conventional cooking modes.



Exclusive to Miele **Gourmet Pro**
Set all parameters according to your preferences - and your dishes will be prepared as you like them.



Exclusive to Miele **Gourmet assistant**
Expert advice: The Gourmet assistant suggests suitable settings for the preparation of your food.



Exclusive to Miele **M Chef Menu**
A menu at the touch of a button: different foods can be cooked simultaneously to the point and in the same time - to perfection.



MobileControl
At any time and from anywhere: transfer data with your smartphone or monitor or stop the cooking process.



Gentle defrosting
Uniform and fast: thaw food gently - without loss of quality and in the shortest possible time.

The right setting for every recipe

The operating modes of the Miele Dialog oven



M Chef + Fan plus

Perfectly soft and light: ideal for even quicker and more gentle baking, roasting, and cooking.



M Chef + heat

For classics dishes: traditional baking and roasting recipes, perfectly cooked in no time at all.



M Chef + Intensive bake

Ideal for moist toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.



M Chef + Moisture plus

Unparalleled delights thanks to the addition of moisture: crusts browned to perfection and succulently tender fish – with time savings.



M Chef + Auto roast

Significantly reduced cooking times: the tried-and-tested operating mode for crispy, brown results.



M Chef + Full grill

For intense flavour: time-saving grilling of larger quantities of sausages, kebabs, vegetables, etc.



M Chef + Fan grill

Crisp on the outside, succulent inside: ideal for rolled meat, poultry, and many other meat dishes, with reduced cooking time.



Fan plus

Perfectly soft and light: ideal for quick and gentle baking and roasting on up to two levels.



Conventional heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.



Moisture plus

As if fresh from the bakery: moisture ensures an incredibly light dough and a nicely browned crust.



Intensive bake

Crispy bases, delicious toppings: pizza, quiche, or fresh fruit flans – crispy base, moist on top.



Auto roast

Meat remains succulent: the meat is seared at a high temperature, then cooked at an individually set roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat, and many other meat dishes.



Full grill

Versatile function: perfect for grilling larger quantities of sausages, kebabs, vegetables, etc.



Economy grill

Designed for small quantities: ideal for small amounts of food such as sausages and grilled vegetables.



Top heat

Perfect finish: for a perfect topping when cooking gratins, baking toppings, and browning.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Automatic programmes

Conjure up over 100 dishes with ease: whether M Chef menu, bread, cakes, or meat – fully automatically regulated cooking processes.



Low temperature cooking

For perfect results: this low-temperature method turns meat dishes automatically into real specialties.



User programmes

For up to 20 favourite dishes: simply select the operating mode, temperature, and Gourmet Units, then save the settings for repeated use.



Special applications

For rarely used food preparation methods: user convenience with various special programmes such as gentle defrosting.

What do the icons mean?

All Dialog oven icons at a glance



Control philosophy

Intuitive control at the touch of a fingertip.



M Chef

Innovative cooking method, which uses energy in the form of Gourmet Units.



M Chef Menu

Different foods are cooked at the same time and ready in a single cooking process.



Gourmet Pro

The programme for connoisseurs. Individual parameter settings.



Gourmet assistant

This application suggests parameters that are appropriate for the dish.



Gentle defrosting

Foods remain completely unchanged both visually and structurally – even at the centre.



Automatic programmes

For cooking food automatically.



MobileControl

Transfer parameters via smartphone or tablet, check the status, or operate the appliance.

Dialog oven

Product overview

Dialog oven, 60 H x 60 W cm
built-in, cabinet 50 litres



DO 7860

- M Touch/ Clear text LCD with Chinese
- Miele@home/ SuperVision
- Innovative cooking thanks to M Chef
- Gourmet Assistant/ Gourmet Profi
- Multi-stage cooking with M Chef Menu
- Time savings of up to 70 % combined with excellent quality
- Food probe/ Pyrolysis/ Moisture Plus
- Auto roast/ approx. 110 auto programmes
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 99,000
VitroLine Grey, White: HK\$ 99,000



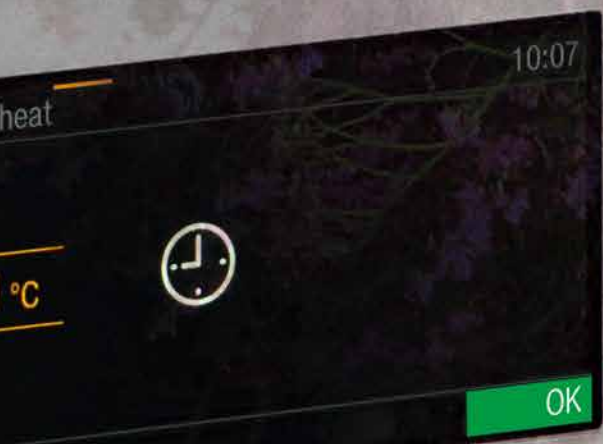
🏠 | Oven functions | Conventional

190
185
180
175
170

⏻ • 📶



BUILT-IN OVENS





The design styles

Built-in ovens

Our built-in ovens provide more flexibility in the design of your kitchen: they can be installed independently of the hob - for example directly at eye level. This allows you to work ergonomically and conveniently take your food out of the oven.



At eye level height or below the hob

Design styles, niche sizes, oven compartments and cleaning systems of Miele built-in ovens

The niche dimensions



60 cm wide, 60 cm high



Extra-large
90 cm wide, 48 cm high

The range of sizes



Large
76 litres, 5 shelf levels



Extra-large
90 litres, 3 shelf levels

The cleaning systems

The food – simply delicious. But what about the cleaning? Miele offers two different systems which make cleaning extremely simple: PerfectClean and pyrolytic cleaning.



PerfectClean



Pyrolytic cleaning



PyroFit



Which convenience features would you like?

The product highlights* of Miele built-in ovens

**Exclusive
to Miele**

Moisture plus¹⁾

Professional results can be achieved very easily with the help of moisture: when cooking with Moisture plus, steam is injected into the cooking compartment. Various operating modes are thus combined with humidity - for the best possible baking and roasting results. Meat becomes tender and juicy with a delicious crust. Bread rolls and bread are light, evenly browned and crispy on the outside, tasting as though they were fresh from the bakery. Particularly convenient: you can programme the times when you want the steam injections to occur, which provides great flexibility. Various automatic programmes also use Moisture plus to achieve best results.



Special automatic programmes

Conjuring up delicious dishes with ease: whether bread, cake or meat - fully automatically regulated cooking process.



**Exclusive
to Miele**

TasteControl²⁾

To the point: after time-controlled cooking processes, the oven door opens automatically and the cooking compartment is cooled down to prevent any further cooking.



New FoodView

What is the oven bake actually doing in the oven? The camera in the cooking compartment shows you what it looks like - no matter where you are.



**Exclusive
to Miele**

Wireless food probe³⁾

Cook fish and meat with perfect precision: the time left display informs you when your food is ready.



Domestic appliance networking with Miele@home

Whether at home or out and about - control or monitor your household appliances from anywhere, enabling you a flexible lifestyle every day.

* depending on model

¹⁾ With patented water intake function

Patent: EP 2 190 295 B1

²⁾ Patent: EP 1 714 083 B1

³⁾ Patent: EP 1 985 983 B1

The right setting for every recipe

The cooking modes* of Miele built-in cookers and ovens



Fan plus

Perfectly soft and light: ideal for gentle baking and roasting on up to two levels.



Conventional heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting dishes.



Intensive bake

Crispy bases, delicious toppings: whether pizza, quiche, or fresh fruit flans – crispy base, moist on top.



Auto roast

Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a set roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat, and many other meat dishes.



Full grill

Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Economy grill

Designed for small quantities: ideal for small amounts of food such as steaks and sausages.



Eco fan heat

Particularly energy-saving: cook succulent roasts or excellent oven bakes successfully.



Sabbath programme

The oven stays on for 72 hours: allowing you to cook during periods of religious observance.



Top heat

A perfect finish for the eyes and taste buds: excellent for gratinating, browning and glazing.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrosting

Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cool air.



Booster

For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate this function.



(Special) automatic programmes

Conjuring up over 100 dishes with ease: bread, cakes, or poultry – fully automatically regulated cooking processes.



Low temperature cooking

Succulent and tender: meat is cooked particularly evenly at low temperatures without drying out on the outside.



Special applications

Extremely simple preparation of rather extraordinary food: various special programmes achieve excellent results, when drying fruit for example.



User programmes

For your favourite dishes: simply set the operating mode, temperature and programme duration for future use.



Moisture plus

As if fresh from the bakery: moisture ensures an incredibly light dough and a nicely browned crust.



Moisture plus with Auto roast

Successful roasting: searing is done at high temperature, then cooked with moisture at a lower temperature perfectly suited to the food.



Moisture plus with Fan plus

Perfectly light and soft: ideal for fast and gentle baking and roasting with moisture on up to three levels.



Moisture plus with Intensive bake

Whether pizza, quiche or fresh fruit flan: with the assistance of moisture, bases become crispy and toppings remain juicy.



Moisture plus with Conventional heat

Classic and good: all traditional baking and roasting results are achieved in the best possible way with the assistance of moisture.

What do the icons mean?

All built-in cooker and oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display. Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Direct selection of functions and times via sensor controls; information appears on a 1-line text display.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Cleaning and care

Surface finish with non-stick properties offers unbeatable cleaning convenience.



Self-cleaning oven compartment.



Energy efficiency ratings

Shows the energy efficiency rating.



Moisture plus

Combination of a conventional operating mode and moisture. Various options are available depending on the appliance's features.



FlexiClip runners

Fully telescopic runners for flexible and secure handling of the baking and roasting racks outside the oven compartment.



TasteControl

Perfectly cooked: after a time-controlled process, the oven compartment is cooled down to stop the food cooking.



Food probe

Precise temperature controlled cooking.



FoodView

Keep an eye on your food - thanks to a camera inside the oven compartment.

Ovens

Product overview

Oven, 60 H x 60 W cm
built-in, cabinet 76 litres



H 7860 BP

- M Touch/ MotionReact
- Miele@home/ FoodView/ SuperVision
- Wireless food probe/ TasteControl
- Pyrolysis/PyroFit acc./ Moisture Plus
- Auto roast/ approx. 80 auto programmes
- Quadruple glass door
- Clear text LCD with Chinese
- Country of Origin: Germany

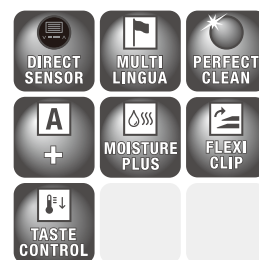
PureLine CleanSteel: HK\$ 59,000
VitroLine Grey, White: HK\$ 61,000



H 7860 BPX

- M Touch/ MotionReact/ Touch2Open
- Miele@home/ FoodView/ SuperVision
- Wireless food probe/ TasteControl
- Pyrolysis/PyroFit acc./ Moisture Plus
- Auto roast/ approx. 80 auto programmes
- Quadruple glass door
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Grey, White: HK\$ 61,000



H 7460 B

- DirectSensor
- Miele@home
- TasteControl
- Perfect Clean/ Moisture Plus
- Auto roast/ approx. 40 auto programmes
- Catalytically enamelled liners
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 37,000
VitroLine Grey, White: HK\$ 39,000

Ovens

Product overview

Oven, 48 H x 90 W cm
built-in, cabinet 90 litres



H 7264 B

- DirectSensor S
- Miele@home
- Perfect Clean/ Moisture Plus
- Auto roast/ approx. 25 auto programmes
- Catalytically enamelled liners
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 29,000
VitroLine Grey, White: HK\$ 31,000



H 7890 BP

- M Touch/ MotionReact
- Miele@home/ FoodView/ SuperVision
- Wireless food probe
- Twin fan/ Rotisserie
- Pyrolysis/PyroFit acc./ Moisture Plus
- Auto roast/ approx. 80 auto programmes
- Quadruple glass door
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 109,000

🏠 | Automatic programmes

Cakes	Bread
Cookies/ Muffins	Pizza & C





MICROWAVE COMBINATION OVENS

Three cooking functions in the smallest space

As individual as you!





The compact oven with microwave intelligently combines the benefits of two powerful appliances in a single 45 cm high niche: this appliance is a fully fledged oven with a wide variety of functions such as Fan plus. And at the same time, it is a powerful microwave. You have the choice: you can use the functions separately, for example to bake delicious bread and cakes with the oven functions or make a quick cup of hot chocolate with the microwave function. Or use both functionalities together: you can prepare many dishes much quicker by combining a conventional function and the microwave function – depending on the dish, you can make time savings of up to 30%.



Which convenience features would you like?

The product highlights* of Miele built-in microwave combination ovens

Quick & Gentle

The new Quick & Gentle feature allows you to combine conventional heat with an infinitely adjustable supply of microwave energy for the first time – precisely tailored to your needs. This saves time and ensures that food is cooked just the way you like it. This is all made possible by innovative inverter technology – for greater flexibility in your everyday cooking.



3 in 1

Choose between the microwave, oven and combination modes for perfect dishes from just one appliance.



Special non-stick finish

Easy to clean: the special surface with a linen structure is scratch-proof and non-stick.



Automatic programmes

Conjuring up delicious dishes with ease: whether bread, cake or meat - fully automatically regulated cooking process.



Food probe

Convenient monitoring: the time left display tells you when your food will be perfectly cooked.



Domestic appliance networking with Miele@home

Whether you're at home or out and about – control your appliances remotely for a more flexible daily routine.

* depending on model

The right setting for every recipe

The operating modes* of Miele microwave combination ovens



Fan plus

Perfectly soft and light: ideal for gentle baking and roasting on up to two levels.



Conventional heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting recipes.



Intensive bake

Crispy bases, delicious toppings: whether pizza, quiche, or fresh fruit flans – crispy base, moist on top.



Auto roast

Meat remains tender and succulent: meat is seared at a high temperature, then cooked at a set roasting temperature.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat, and many other meat dishes.



Grill

Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Eco fan heat

Particularly energy-saving: cook succulent roasts or excellent oven bakes successfully.



Sabbath programme

The oven stays on for 72 hours: allowing you to cook during periods of religious observance..



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Defrost

Gentle on frozen food: frozen food is gently defrosted under ideal conditions using cool air.



Booster

For those who lead a busy life: if you often find yourself with very little time for cooking, you will really appreciate this function.



Automatic programmes

Conjure up over 100 dishes with no stress: whether bread, cakes or poultry – food is prepared fully automatically.



Low temperature cooking

Tender and succulent: meat is cooked incredibly evenly at low temperatures – without drying out.



Special applications

Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.



User programmes

For 20 of your favourite dishes: simply select the operating mode, temperature, and programme duration, and save the settings for repeated use.



Microwave

Heat water for a cup of tea or warm up a meal: efficient convenience – fast.



Microwave + Fan plus

Whether cakes or a Sunday roast: ideal for quick and gentle baking and roasting on up to two levels.



Microwave + Grill

Cooking and grilling: a perfectly authentic barbecue flavour for meat, fish, vegetables and so much more.



Microwave + Fan grill

Versatile for indoors: for grilling steaks, sausages, kebabs, rolled meat, flash fried meat, etc.



Microwave + Auto roast

Succulent inside, crispy outside: meat is seared at a high temperature, then cooking continues with microwave power.

What do the icons mean?

All microwave combination oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display. Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 1-line text display.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Cleaning and care

Surface finish with non-stick properties offers unbeatable cleaning convenience.



Quick & Gentle

Quick preparation and infinite selection of microwave power from 300 W thanks to inverter technology.



Microwave output

Microwave output: 1000 W.



Combination mode

Flexible and time-saving through combining conventional cooking functions with microwave energy, achieving time savings of up to 30%.



Food probe

Precise temperature controlled cooking.



Low temperature cooking

Low temperature cooking for perfectly cooked restaurant quality meat.

Microwave combination ovens

Product overview

Microwave combination oven, 45 H x 60 W cm
built-in, cabinet 43 litres



H 7840 BM

- M Touch/ MotionReact
- Miele@home/ SuperVision
- Food probe/ PerfectClean
- 1000 W MW/ approx. 80 auto programmes
- Popcorn/ Quick MW/ Bottom heat
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 52,000
VitroLine Grey, White: HK\$ 54,000



H 7840 BMX

- M Touch/ MotionReact/ Touch2Open
- Miele@home/ SuperVision
- Food probe/ PerfectClean
- 1000 W MW/ approx. 80 auto programmes
- Popcorn/ Quick MW/ Bottom heat
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Grey, White: HK\$ 54,000



H 7240 BM

- DirectSensor S
- Miele@home
- PerfectClean
- 1000 W MW/ approx. 20 auto programmes
- Popcorn/ Quick MW
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 32,000
VitroLine Grey, White: HK\$ 34,000







STEAM OVENS



Built-in steam ovens

Miele steam ovens can be integrated into the kitchen design in a number of ways. Thanks to its compact construction, it fits perfectly in all standard niches, allowing you to choose the perfect location for your Miele steam oven.



Which niche size is available in your kitchen and which model do you prefer?

The niche dimensions

Construction type and size



Classic

60 cm wide, 45 cm high

Models



Steam ovens

Miele steam-only ovens operate in the temperature range of 40 - 100°C. Ideal for the gentle steaming of vegetables, fish, side dishes, desserts and many other types of food.

External steam generation



DualSteam

External steam generation for large oven compartments.

Unlike other systems, the steam is generated outside the oven compartment in all Miele steam ovens. This gives considerable advantages for the cooking process: ideal steam quantity, optimum temperature, volume-independent cooking times as well as rapid heating up. And because limescale cannot build up in the oven, cleaning is quick and easy.



Which convenience features would you like?

The product highlights* of Miele steam ovens

DualSteam

Perfection to suit your taste: the Miele steam oven with DualSteam technology is the ideal complement to the oven and hob and ensures best cooking results. You can even cook complete menus with several courses at the same time. Fast heat-up times, even steam distribution and optimum temperature accuracy enables convenient preparation of delicious food that is cooked to perfection. This success is thanks to external steam generation with DualSteam technology.



Stainless steel oven compartment with linen-weave pattern

High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.



Large oven compartment and large cooking containers

Maximum space: deep cooking compartment and large cooking containers for simultaneous preparation of several portions.



Automatic programmes

Always perfectly cooked: fish, meat or vegetables - they can all be cooked automatically.



External steam generation

Steam generated outside the oven compartment: food is cooked evenly and retains its colour.



Automatic keeping warm function

Prevents food from cooling down: food is automatically kept warm for 15 minutes after the programme has ended.

* depending on model

What do the icons mean?

All steam oven icons at a glance



Controls

Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Direct selection of functions and times via sensor controls; information appears on a 1-line text display.



Oven compartment sizes

Miele steam ovens have different compartment sizes – 24 and 40 litres.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Sous-vide cooking

A cooking method in which food is gently cooked in vacuum packaging.



Steam technology

Fast steam generation and uniform steam distribution via 2 steam inlet ports.

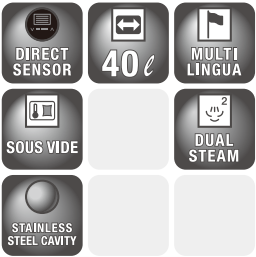


Stainless steel oven compartment

Easy-to-clean and corrosion-proof stainless steel oven compartment with linen structure.

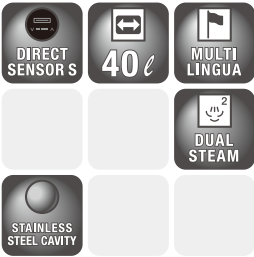
Steam ovens

Steam oven, 45 H x 60 W cm
built-in, cabinet 40 litres



- DG 7440**
- DirectSensor
 - Miele@home
 - DualSteam/ External steam generation
 - Precise 40-100°C/ sous vide cooking
 - Approx. 135 auto programmes
 - 2 LED lighting
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 37,000
VitroLine Grey, White: HK\$ 39,000



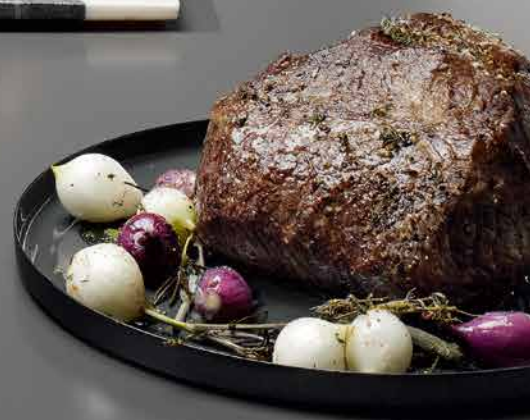
- DG 7240**
- DirectSensor S
 - Miele@home
 - DualSteam/ External steam generation
 - Precise 40-100°C
 - Approx. 20 auto programmes
 - Clear text LCD with Chinese
 - Country of Origin: Germany

PureLine CleanSteel: HK\$ 29,000
VitroLine Grey, White: HK\$ 31,000





COMBINATION STEAM OVENS



Convenient versions

Miele's combination steam ovens

Combination cooking with Miele - the 3-in-1 principle

The 3-in-1 principle leaves nothing to be desired: with a combination steam oven you have a steam oven, a fully fledged conventional oven and a fully fledged combination appliance in one. Thanks to DualSteam technology, food is cooked gently and evenly. You also have access to a range of oven functions such as Conventional heat, Intensive bake, Grill or Fan plus, which enable you to cook dishes exactly as you like.

The combination steam oven really shows its versatility with combination cooking – a combination of moisture and dry heat ensuring outstanding baking and roasting results. Miele's combination steam oven also comes with different oven compartment sizes – so you can find the right appliance for every kitchen.

Models

Our combination steam ovens come in two different sizes – there is an appliance to suit every kitchen. So you can enjoy tasty, healthy food whatever your kitchen design.



XL Combination steam oven

Steam oven, conventional oven and combination oven in one: the Miele XL combination steam oven provides all the features of a steam oven as well as those of a fully fledged conventional oven. With a wide range of functions and a wireless food probe *, it guarantees success with every meal. Additional combination options with moisture as well as a very large oven compartment make the combination steam oven a great all-rounder. The appliance can be installed on its own in a 45 cm high, 60 cm wide niche or it can be combined with a 14 cm high warming or vacuum sealing drawer in a 60 cm x 60 cm niche.



XXL Combination steam ovens

This appliance is a fully fledged steam oven, conventional oven and combination oven in XXL format, fitting in a classic 60 x 60 cm oven niche. It can be combined with a 29 cm high drawer to perfectly fill an 88 cm high niche.

* depending on model



Which convenience features would you like?

The product highlights* of Miele combination ovens

DualSteam

Perfection to suit your taste: Miele's combination steam oven with DualSteam technology complements the oven and hob perfectly and ensures best cooking results. You can even cook complete menus with several courses at the same time. Fast heat-up times, even steam distribution and optimum temperature accuracy enables convenient preparation of delicious food that is cooked to perfection. This success is thanks to external steam generation with DualSteam technology.



Combination cooking

You want food that is succulent on the inside, crispy on the outside? Combination cooking provides results entirely to your taste.



3 in 1

Space-saving combination: conventional oven, steam and combination cooking modes for the optimum preparation of food.



Stainless steel oven compartment with linen structure

High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.



Mix & Match

Delicious dishes in the twinkling of an eye: with Mix & Match you can cook different foods on one plate at the same time.



Exclusive
to Miele

Motorised lift-up control panel with SoftClose¹⁾

Convenient: open the lift-up control panel by tapping it with the tip of a finger to reveal the water container and food probe.

¹⁾ Patent: EP 2 197 326
* depending on model

The right setting for every recipe

The baking and roasting programmes of Miele combination steam ovens



Combination cooking/Fan plus

Perfect results: additional moisture guarantees excellent results with bread, bread rolls, meat, etc.



Combination cooking/Conventional heat

Food is cooked evenly from above and below – which makes for the perfect bread.



Combination cooking/Grill

Fish and meat with a high fat content are particularly tender and succulent – with a crispy skin or crust.



Fan plus

Perfectly soft and light: ideal for fast and gentle baking and roasting on up to three levels.



Conventional heat

Multi-purpose, classic function: perfect results for all traditional baking and roasting recipes.



Grill

Versatile function: perfect for grilling larger quantities of steaks, sausages, kebabs and more.



Intensive bake

Crispy bases, delicious toppings: pizza, quiche or fresh fruit flans – crispy base, moist on top.



Top heat

Finishing touch for the eye and palate: perfect results when cooking gratins, baking toppings and browning food.



Bottom heat

Individual requirements: for cooking food in a bain-marie or for browning from underneath.



Fan grill

Crisp on the outside, succulent inside: ideal for chicken, duck, pork knuckle, rolled meat, and many other meat dishes.



Cake plus

Conjure up delicious cakes: perfect choux pastry, cakes as good as from the bakery.



Special applications

Making the extraordinary easy: special programmes such as the drying programme produce outstanding results.



Eco fan heat

Saves energy and time: food can be prepared simultaneously on up to three levels to save energy.



Eco steam cooking

Environmentally friendly and sustainable: save energy when cooking your food.



Sabbath programme

The oven stays on for 72 hours: allowing you to cook during periods of religious observance.



Sous-vide cooking

Pure pleasure: meat, vegetables or fruit cooked in a vacuum for the ultimate taste sensation.



Mix & Match

Cooking plated meals with ease: Mix & Match suggests up to three foods that can be cooked for the same duration.



Steam cooking

Gentle and healthy cooking: particularly suitable for delicate foods.

What do the icons mean?

All Combi steam oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display. Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Oven compartment sizes

Miele combination steam ovens are available with various compartment sizes: 68 and 48 litres.



Sous-vide cooking

A cooking method in which food is gently cooked in vacuum packaging.



Automatic programmes

For cooking food automatically.



Steam technology

Fast steam generation and uniform steam distribution via 2 steam inlet ports.



Mix & Match

Cook or reheat different types of food on one plate at the same time with ease.



Lift-up control panel

Motorised lifting and closing of the panel: convenient access to water container, condensate container and food probe at the touch of a fingertip.

Steam combination ovens

Product overview

Steam combination oven, 60 H x 60 W cm,
built-in, cabinet 68 litres



DGC 7860

- M Touch/ MotionReact/ Motorised fascia
- Miele@home/ SuperVision/ Mix & Match
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe/ PerfectClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 92,000
VitroLine Grey, White: HK\$ 94,000

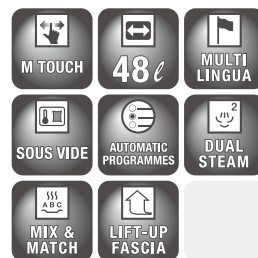


DGC 7860 X

- M Touch/ MotionReact/ Motorised fascia
- Touch2Open
- Miele@home/ SuperVision/ Mix & Match
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe/ PerfectClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Grey, White: HK\$ 94,000

Steam combination oven,
45 H x 60 W cm, built-in, cabinet 48 litres



DGC 7840

- M Touch/ MotionReact/ Motorised fascia
- Miele@home/ SuperVision/ Mix & Match
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe/ PerfectClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 72,000
VitroLine Grey, White: HK\$ 74,000

Steam combination ovens

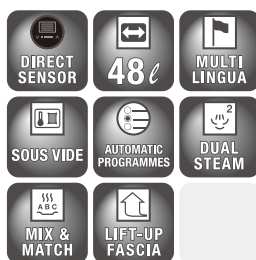
Product overview



DGC 7840 X

- M Touch/ MotionReact/ Motorised fascia
- Touch2Open
- Miele@home/ SuperVision/ Mix & Match
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- Wireless food probe/ PerfectClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

ArtLine Grey, White: HK\$ 74,000



DGC 7440

- DirectSensor/ Motorised fascia
- Miele@home/ Mix & Match
- DualSteam/ External steam generation
- Combi cooking modes/ Sous vide cooking
- PerfectClean
- Approx. 265 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 45,000

VitroLine Grey, White: HK\$ 47,000

Home | Vegetables | Romanesco | Status 15:43

Auto Romanesco **Finished**
Steam reduction

Save Continue cooking Close





STEAM OVENS MICROWAVE

WITH





Miele steam ovens with microwave

Steam, cook and warm food in one single appliance

Miele is the first manufacturer to successfully combine the benefits of a steam oven and microwave oven - in the built-in steam oven with microwave.

Want to be able to use as many cooking methods as possible – without needing lots of different appliances? In addition to the heart and soul of the kitchen, the oven, there is often only space left for one more kitchen appliance.

This innovative and unique built-in combination appliance from Miele will complement your oven perfectly and is the ideal solution for kitchens where only two niches are available.



Which convenience features would you like?

The product highlights* of Miele built-in steam ovens with microwave

DualSteam

Perfection to suit your taste. The Miele steam oven with DualSteam technology is the ideal complement to the oven and hob and ensures best cooking results. You can even cook complete menus with several courses at the same time. Fast heat-up times, even steam distribution and optimum temperature accuracy enables convenient preparation of delicious food that is cooked to perfection. This success is thanks to external steam generation with DualSteam technology.



3 in 1

A space-saving combination: microwave mode, steam cooking and rapid steam cooking for optimum results.



Rapid cooking

Saves time: combine steam cooking with microwave mode and enjoy faster cooking results without loss of quality.



Stainless steel oven compartment with linen structure

High-quality and easy to clean: our steam ovens are all equipped with stainless steel cooking compartments.



Automatic programmes for steam cooking

Always perfectly cooked: fish, meat or vegetables - they can all be cooked automatically.



Quick & Gentle

Perfect results in the shortest of times: the microwave power is adjusted infinitely, thanks to inverter technology.

* depending on model

What do the icons mean?

All steam oven with microwave oven icons at a glance



Controls

Intuitive operation thanks to a large full touch display.
Simple and fast operation at the touch of a finger.



Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Oven compartment sizes

Oven compartment capacity: 40 litres.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Sous-vide cooking

A cooking method in which food is gently cooked in vacuum packaging.



Microwave output

Microwave output up to 1000 W.



Steam technology

Fast steam generation and uniform steam distribution via 2 steam inlet ports.



Automatic programmes

For cooking food automatically.



Rapid steam cooking

Shorter cooking times by combining steam with microwave.

Steam oven with microwave

Product overview

Steam oven with microwave, 45 H x 60 W cm
built-in, cabinet 40 litres



DGM 7840

- M Touch/ MotionReact
- Miele@home/ SuperVision
- DualSteam/ External steam generation
- Combi cooking mode/ Sous vide cooking
- 1000 W MW/ Popcorn/ Quick MW
- Approx. 180 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 69,000
VitroLine Grey, White: HK\$ 71,000



DGM 7440

- DirectSensor
- Miele@home
- DualSteam/ External steam generation
- Combi cooking mode/ Sous vide cooking
- 1000 W MW/ Popcorn/ Quick MW
- Approx. 180 auto programmes
- Clear text LCD with Chinese
- Country of Origin: Germany

PureLine CleanSteel: HK\$ 42,000
VitroLine Grey, White: HK\$ 44,000

900

750

600

450



MICROWAVE OVENS



Grilled fish

✓  ^ OK  Start



Which appliance would you like?

The Miele microwave ovens

Niche and appliance size

Whether you are planning a new kitchen or replacing an old appliance in an existing kitchen, Miele built-in microwave ovens can be integrated into any standard niche.



- 45 cm high, 60 cm wide

User interface



Miele built-in TopControl appliances

Create a kitchen with a perfectly matching design: Miele microwave ovens with a control panel at the top blend in seamlessly and harmoniously with other Miele built-in appliances. The appliance door is hinged along the bottom and opens downwards, just like standard ovens. As the controls are positioned at the top, more space is available in the interior cabinet.

The operating modes

Discover the culinary wonders that are possible with a microwave oven – besides warming up and defrosting. You will be surprised by the broad range of options available with Miele microwave ovens.

Solo microwave ovens

Your Miele microwave oven can do more than you might have thought possible even in solo mode: warm a glass of milk, make jam, melt chocolate, cook vegetables, defrost fish or blanch almonds.

Microwave ovens with integrated grill

Even in your microwave oven, you can still achieve a crispy finish: the integrated Quartz grill will brown food quickly and conveniently after cooking. Or it can be used for roasting and grilling. It turns cheese on toast, vegetables or scampi into a crispy, grilled treat. Or you can add a delicious cheese topping to a vegetable bake for that perfect finishing touch.



- 46 l oven compartment



Which convenience features are important to you?

The product highlights* of Miele microwave ovens

XL oven compartment

With a usable oven compartment volume of 46 litres, our appliances with TopControl provide all the space and flexibility you need to get creative in the kitchen.



Automatic programmes

Conjure up dishes with ease: simply select the appropriate programme and the weight of the food to be cooked – the appliance will do the rest.

Quick microwave

Saves time: activate maximum microwave power directly – to suit your habits.



Stainless steel oven compartment

Very efficient: the stainless steel oven compartment ensures perfect microwave distribution and is easy to clean.



Combination mode

Save time and achieve better results: in combination mode, food is cooked and browned at the same time.

* depending on model



900

750

600

450

450

300

Popcorn

POPCORN

What do the icons mean?

All microwave oven icons at a glance



Control philosophy

Direct selection of functions and times via sensor controls; information appears on a 4-line text display.



Oven compartment sizes

Oven compartment capacity: 46 litres.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Power output

Microwave output up to 900 W.



LED lighting

Optimum illumination of the entire oven compartment.



Quartz grill

Ideal for browning and grilling food.



Popcorn

Quick and easy function for making microwave popcorn.



Automatic programmes

Easy defrosting and cooking of food.



40 cm turntable

The 40 cm turntable provides plenty of room for different sized containers or several glasses, cups or plates.

Microwave ovens

The product overview of Miele microwave ovens

Microwave oven, 45 H x 60 W cm
built-in, cabinet 46 litres



M 7244 TC

- DirectSensor S / 40 cm turntable
- 900 W MW/ 1500 W Grill/ MW+ grill mode
- Approx. 45 auto programmes
- Popcorn/ Quick MW
- Clear text LCD
- Country of Origin: Great Britain

PureLine CleanSteel: HK\$ 24,000

VitroLine Grey, White: HK\$ 26,000

Installation accessories for wall units



Decor set DS 7003

- To match appliance handles and handles on kitchen furniture
- For appliances and cabinets

PureLine CleanSteel (Set of 3):	HK\$ 2,400
PureLine CleanSteel (1 pc):	HK\$ 1,600
VitroLine Grey, White (1pc):	HK\$ 3,200



GOURMET WARMING DRAWERS





Perfectly tailored to your requirements

The niche and Miele Gourmet warming drawer sizes

Niche and appliance sizes

Our Miele built-in drawers are available in two sizes – for different installation conditions and dimensions. This enables you to ensure optimum enjoyment in every situation and create a harmonious overall look in your kitchen.



Our classic appliance – 14 cm high, 60 cm wide

With a height of 14 cm, the Miele Gourmet warming drawer can be perfectly combined with a 45 cm high compact appliance such as a Miele coffee machine, steam oven, combination steam oven or microwave combination oven – to make the best possible use of a 60 cm high niche. You can choose between three colours so that the Miele drawer also matches your appliance design, resulting in a harmonious kitchen appearance.



Our extra-large appliances – 29 cm high, 60 cm wide

Our 29 cm high Gourmet warming drawers provide plenty of space for pre-heating cups and plates. They can be combined with a classic 60 cm high oven to make perfect use of an 88 cm high niche. The extra-large Miele drawer is also available in three colours and stainless steel design variants to ensure a uniform appearance in your kitchen.



Which convenience features would you like?

The product highlights* of Miele Gourmet warming drawers

Low temperature cooking

Low temperature cooking is the perfect way to prepare high-quality meat: this professional method gently cooks the meat at low temperatures to ensure that the flavours and nutrients are preserved. The meat will be tender, succulent and flavoursome and can be sliced as soon as the cooking process has finished. There is no need to allow the meat to rest first as the meat juices are evenly distributed.



Four functions

4 in 1: warm up cups or plates, keep food warm or cook at low temperatures.



SensorTouch controls

Elegant and easy to clean: convenient operation with state-of-the-art technology via a flush touch panel.



Push2open

Open in no time: light pressure on the drawer is all it takes.



Timer function

So you can stay flexible: the drawer switches off automatically at the end of the programmed time.



Fully opening drawer

So convenient: you can open the drawer fully so it is easy to load or unload.

* depending on model

What do the icons mean?

All Generation 7000 warming drawer icons at a glance



Appliance height

Capacity: 6 place settings.



Capacity: 12 place settings.



Low temperature cooking

Low temperature cooking for perfectly cooked restaurant quality meat.



Push2open

By applying light pressure, the drawer opens automatically.



Fully opening drawer

The drawer can be pulled out completely for easy loading and unloading.



Timer

4-hour timer that switches off automatically after the selected time.



Wire rack

For loading food and crockery on two levels.

Warming Drawers

Product overview

Gourmet warming drawer,
29 H x 60 W cm, built-in

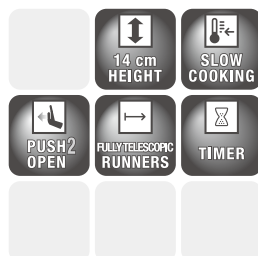


ESW 7020

- 29 H x 60 W cm
- Handleless/ Push2open
- Miele@home
- 40 °C to 85 °C/ Slow cooking
- 12 place settings/ Max. load 25 kg
- 23 cm usable height/ Half rack
- Country of Origin: Germany

CleanSteel, Black, Grey, White:
HK\$ 19,000

Gourmet warming drawer,
14 H x 60 W cm, built-in



ESW 7010

- 14 H x 60 W cm
- Handleless/ Push2open
- Miele@home
- 40 °C to 85 °C/ Slow cooking
- 6 place settings/ Max. load 25 kg
- 8 cm usable height
- Country of Origin: Germany

Black, Grey, White:
HK\$ 16,000

VACUUM SEALING DRAWERS





Freshness and enjoyment

The versatile Miele built-in vacuum-sealing drawer

Good flavour retained

The new vacuum sealing drawer from Miele offers you a huge range of applications: you can maintain the quality of your food, make it last longer or prepare it for sous-vide cooking. This is all simple and straightforward by placing food in a plastic bag, removing the air, then creating an airtight vacuum seal. For example, you can easily vacuum-seal leftovers and freeze them – the nutrients, flavour and vitamins are retained much longer than with conventional freezing. Vacuum-sealing also prevents freezer burn. You also save a lot of space in your freezer. Liquids such as soups can be vacuum-sealed without difficulty too. In addition, it is the perfect way to prepare food for sous-vide cooking. Divide it into portions, store it and prepare it for culinary perfection – all with a single appliance.



Strong arguments for many applications

The new vacuum sealing drawer from Miele can help with all kinds of applications, whether you are portioning, storing, marinating or preparing food for sous-vide cooking. Vacuum-sealing your food makes it last much longer and retain its flavour better – this applies both to fresh and cooked food. Another benefit is that it is not only everyday types of food that can be vacuum-sealed, so too can delicate specialty dishes.

Sous-vide - gentle cooking in a vacuum

Sous-vide is French and means "under vacuum" or "vacuum-sealed". With this method, you cook your food in a vacuum sealing bag at a constantly maintained low temperature in a steam oven. This gentle method is particularly highly recommended when cooking meat, fish, vegetables or fruit, because the low heat means important nutrients and flavours are retained. However, due to the low temperatures used in sous-vide cooking, cooking durations are longer than when using a conventional steam cooking method.





Which convenience features would you like?

The product highlights of Miele built-in vacuum sealing drawers

Vacuum-sealing

Vacuum your food with the Miele vacuum sealing drawer and ensure a much longer shelf life for your food. By extracting air and oxygen, your food is also optimally prepared for sous-vide cooking in the steam oven. At the same time you can portion, store, marinate or reseal fish, meat and vegetables particularly well in a vacuum sealing bag. Another advantage: to achieve maximum shelf life, vacuum food before freezing - vitamins and flavours are preserved and freezer burn is prevented. You also save a lot of space in your freezer. Depending on your requirements, you can choose between three vacuum settings, which you can select very flexibly: level 3 is well suited for marinated meat, while level 1 is ideal for sensitive food such as berries.



Touch control

Elegant and easy to clean: convenient operation with state-of-the-art technology via a flush touch panel.



Three vacuum settings

Settings to match individual items: you can choose between three vacuum sealing levels depending on the food in question.



Push2open

Opening made easy: light pressure on the drawer is all it takes.



Large useable space

Whether large or small volumes: the usable space is sufficient for vacuum sealing bags up to max. 250 mm x 350 mm.



Vacuum sealing bags suitable for food

Safely packed: Miele vacuum sealing bags are temperature-resistant, airtight and do not affect flavour.

What do the icons mean?

All vacuum-sealing drawer icons at a glance



Capacity



Vacuum-sealing

Extracts air from the vacuum-sealing bag.



Push2open

By applying light pressure, the drawer opens automatically.



Fully opening drawer

The drawer can be pulled out completely for easy loading and unloading.



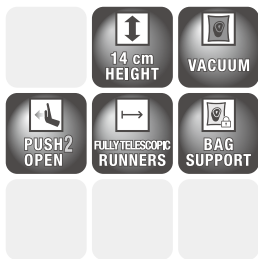
Vacuum sealing bag support

Makes handling small vacuum sealing bags easier.

Vacuum drawers

Product overview

Vacuum sealing drawer, 14 H x 60 W cm
built-in



EVS 7010

- 14 H x 60 W cm
- Handleless/ Push2Open/ Touch control
- 3 vacuum level settings
- Preparing food for sous-vide cooking
- Vacuum sealing of food
- Marinating and portioning of food
- Resealing original packing
- Country of Origin: Slovakia

Black, Grey, White: **HK\$ 36,000**

INDUCTION HOBS



Miele
INDUCTION



Perfectly tailored to your requirements

The models, construction types and frame designs of Miele induction hobs

Construction types



Induction hobs – The trendsetters

Size range



Standard – 60 cm wide space-saving appliances with 4 cooking zones



Wide – 75 cm wide appliances with 4 cooking zones



Extra wide – 90 cm wide appliances with 4 to 6 cooking zones

Frame design



Ceramic glass with **all-round stainless steel frame**



Ceramic glass for **flush or surface-mounted installation**

Intuitive control philosophies and full-surface induction simplify cooking!

The controls and flexibility of Miele hobs

Control philosophies of conventional induction hobs



SmartSelect White



SmartSelect



EasySelect



ComfortSelect

Full-surface: maximum flexibility with Miele induction hobs



Intelligent pan detection



SilentMove



Exclusive to Miele Positioning aid¹⁾



Sensor-supported assistance functions

Cooking and frying has never been easier

With Miele sensor-controlled hobs, your kitchen benefits from intelligent technology.



Enjoy perfect results every time when cooking and frying: our sensor-supported assistance functions make life easier for you and make cooking more enjoyable. The intelligent technology also makes things safer for you. The TempControl* assistance function is available.



TempControl* guarantees consistently perfect cooking results when frying and stir-frying. All you have to do is select the simmering setting or one of the three frying levels with ideal temperatures. You don't need to worry about making adjustments because the temperatures are kept at a constant level.



TempControl* provides an added level of safety in the kitchen by preventing oil and butter from overheating in the pan. And it maintains the optimum cooking temperature at all times – meaning no more burnt food. You can use the functions with any pans that are suitable for induction cooking – there is no need to buy new cookware.





Simmer setting

Many dishes are not complete until the sauce is added – for example, ragout or Bolognese. With the help of the simmer setting, the hob regulates the temperature perfectly. This prevents splattering, and sauces are always cooked to perfection.



Frying level I

This level is suitable for all dishes cooked at a low frying temperature, such as fried eggs, scrambled eggs, bacon, chicken breast, vegetables, patties, fish and most frozen dishes.



Frying level II

This medium temperature is used for stir-frying and frying food such as prawns, steaks, escalopes and sliced meat. It is also suitable for dry frying seeds and preparing potato pancakes, tortilla and caramel.



Frying level III

The highest setting is perfect for cooking with a wok and searing meat for stews or large amounts of meat. It also works well for pancakes and fried potatoes.



Con@ctivity

Which convenience features would you like?

The product highlights¹⁾ of Miele induction hobs

Con@ctivity 3.0

Concentrate fully on cooking: with Con@ctivity 3.0, your extractor always knows exactly what to do. As soon as the hob is switched on or off, the extractor responds automatically. The extraction power is automatically adjusted to what is happening on the hob, ensuring a pleasant room climate at all times. The appliances communicate with each other via WiFi. Con@ctivity 3.0 allows you to integrate the extractor and hob into Miele@home.



Full-surface

Maximum flexibility: with intelligent pan detection, you can position pots and pans anywhere you want.



**Exclusive
to Miele**

TempControl²⁾

Perfect frying results every time: the temperature of the pan is kept constant and nothing can burn.



SmartSelect White

Quick and intuitive: power levels can be selected separately for each cooking zone.



PowerFlex

High flexibility, full power: large pans are heated particularly quickly and effortlessly.



Intelligent pan detection

Knows where the pan is: with flexible cooking zones, the control elements simply move to where they are needed.

¹⁾ Depends on model

²⁾ Patent: EP1704754, EP2153698



What do the icons mean?

All induction hob icons at a glance



Controls

Power levels can be selected very quickly and intuitively. White high-contrast displays.



Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.



All cooking zones and power levels are particularly easy to control.



All cooking zones and power levels are controlled using a central numerical display.



Con@ctivity 3.0

Indicates whether the hob is equipped with Con@ctivity 3.0.



Flexibility

Flexible use of the entire cooking surface without pre-defined cooking zones.



An extra large area for two pots or pans, a large casserole dish or a large pasta pot.



TwinBooster

Extra power for extremely short heat-up times.



Keeping warm

Keeping food warm at serving temperature irrespective of quantity.



Apart from keeping food at serving temperature, the function is also suitable for the gentle heating of cold food.



Stop & Go

Simple reduction of power output at the touch of a fingertip.



TempControl

Guarantees consistently perfect results with different frying processes.

Induction hobs

Product overview

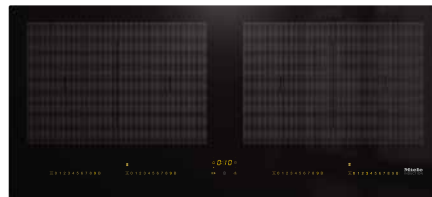
90 cm wide



KM 7897 FL Full Surface

- Frameless / 93.6 W x 52 D cm
- Flush-fit or surface-mounted installation
- Full-surface zoneless area, up to 6 pots
- Intelligent pan recognition
- TwinBooster up to 3.65 kW
- SmartSelect White control
- Con@ctivity enabled/ Overheat protection
- Rated load 11 kW/ 3 x 16 A fuse rating
- Country of Origin: Germany

HK\$ 55,000



KM 7684 FL

- Frameless / 91.6 W x 40.8 D cm
- Flush-fit or surface-mounted installation
- 4 zones/ all TwinBooster up to 3.65 kW
- 2 PowerFlex areas, up to 7.3 kW
- Pan recognition
- SmartSelect control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.3 kW
- Country of Origin: Germany

HK\$ 37,000

75/ 80 cm wide



KM 6839-1 TempControl

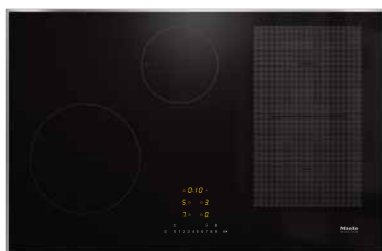
- Frameless / 75.2 W x 49.2 D cm
- Flush-fit installation
- 4 zones/ 1 TempControl zone
- 3 TwinBooster up to 3.65 kW
- 1 PowerFlex area, up to 7.3 kW
- Pan recognition
- SmartSelect White control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.3 kW
- Country of Origin: Germany

HK\$ 42,000

Induction hobs

Product overview

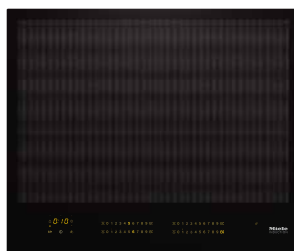
60 cm wide



KM 7474 FR

- Stainless steel frame / 80.6 W x 52.6 D cm
- Surface-mounted installation
- 4 zones/ 3 TwinBooster up to 3.65 kW
- 1 PowerFlex area, up to 7.3 kW
- Pan recognition
- ComfortSelect control
- Con@ctivity enabled/ Overheat protection
- Rated load 7.3 kW
- Country of Origin: Germany

HK\$ 27,000



KM 7667 FL Full Surface

- Frameless / 62 W x 52 D cm
- Flush-fit or surface-mounted installation
- Full-surface zoneless area, up to 4 pots
- Intelligent pan recognition
- TwinBooster up to 3.65 kW
- SmartSelect control
- Con@ctivity enabled/Overheat protection
- Rated load 7.3 kW
- Country of Origin: Germany

HK\$ 35,000



KM 7201 FR

- Stainless steel frame / 57.4 W x 50.4 D cm
- Surface-mounted installation
- 4 zones/ 1 TwinBooster up to 3.65 kW
- Pan recognition
- EasySelect control
- Overheat protection
- Rated load 7.3 kW
- Country of Origin: Germany

HK\$ 22,000



TWO In ONE HOBS





Exclusive features for gourmet results

The product benefits* of Miele TwoInOne hobs

Con@ctivity 3.0

Concentrate fully on cooking: with Con@ctivity 3.0, your extractor always knows exactly what to do. As soon as the hob is switched on or off, the extractor responds automatically. The extraction power is automatically adjusted to what is happening on the hob, ensuring a pleasant room climate at all times. The appliances communicate with each other via WiFi. Con@ctivity 3.0 allows you to integrate the extractor and hob into Miele@home.



PowerFlex

Unbeatably fast and versatile: a unique booster output of up to 7.3 kW.



TwinBooster

Unique flexibility: induction output can be individually distributed or used for one single zone.



DFS SmartSelect

Fast and intuitive: power and frying levels can be selected separately for each cooking zone.



Miele CleanCover

Protection and easy cleaning: the concealed and smooth interior prevents contact with electrical components and the motor.



Stainless-steel grease filters

Convenient cleaning: the high-quality 10-ply metal grease filters are dishwasher-proof and extremely durable.



What do the icons mean?

All TwinOne appliance icons at a glance



Controls

Power levels can be selected very quickly and intuitively. Yellow backlit numerical display.



Con@ctivity 3.0

Automatic function for an ideal room climate and excellent user convenience



Flexibility

An extra large area for two pots or pans, a large casserole dish or a large pasta pot



TwinBooster

Extra power for extremely short heat-up times



Keeping warm

Keeping food warm at serving temperature irrespective of quantity



Stop & Go

Simple reduction of power output at the touch of a fingertip



10 x filter

10-ply metal grease filter, suitable for cleaning in a dishwasher



ECO motor

The DC motor saves up to 70% energy compared with conventional motors.

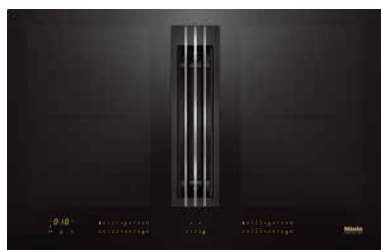


Energy efficiency

This icon shows the energy efficiency rating.

Inductions hob with integrated vapor extraction

Product overview



KMDA 7774-1 FL

- Frameless / 80 W x 52 D cm/ Con@ctivity
- Flush-fit or surface-mounted installation
- 4 zones/ all TwinBooster up to 3.65 kW
- 2 PowerFlex areas, up to 7.3 kW
- SmartSelect/ Overheat protection
- Extraction: max 570 m³/h
- Recirculation possible/ 10-ply filter
- Country of Origin: Germany

HK\$ 59,000

Installation accessories for KMDA



Recirculation Conversion Kit DUU 1000-2

For conversion of CSDA & KMDA, from vented to recirculation mode

- Installation in plinth heights from 100 mm
- Including Longlife AirClean filter can be regenerated
- Uniform airflow in recirculation mode

HK\$ 5,500



Flat ducting DFK-R-1000

For hygienic venting in extraction and recirculation mode

- Optimum airflow properties
- White plastic, flame resistant
- Straight place, 1 m in length

HK\$ 500



Connector flat ducting DKF-V

For hygienic venting in extraction and recirculation mode

- Optimum airflow properties
- White plastic, flame resistant
- Connector for straight flat ducting components

HK\$ 300



Horizontal Bend 90° DFK-BH90

For hygienic venting in extraction and recirculation mode

- Integrated air-guide profiles for optimum airflow properties
- White plastic, flame resistant
- Horizontal 90° bend

HK\$ 500



Vertical Bend 90° 170 MM DFK-BV90

For hygienic venting in extraction and recirculation mode

- Integrated air guide profiles for optimum airflow properties
- White plastic, flame resistant
- Vertical 90° bend, 170 mm in depth and height

HK\$ 500



Adapter Rectangular-to-round DFK-A

For hygienic venting in extraction and recirculation mode

- Optimum airflow properties
- White plastic, flame resistant
- Adapter, rectangular to round

HK\$ 500



Adapter Rectangular-to-round 90° DFK-A90

For hygienic venting in extraction and recirculation mode

- Optimum airflow properties
- White plastic, flame resistant
- Adapter, rectangular to round 90°

HK\$ 500



Horizontal Bend 45° DFK-BH45

For hygienic venting in extraction and recirculation mode

- Integrated air-guide profiles for optimum airflow properties
- White plastic, flame resistant
- Horizontal 45° bend

HK\$ 500



Horizontal Bend 15° DFK-BH 15

For hygienic venting in extraction and recirculation mode

- Integrated air-guide profiles for optimum airflow properties
- White plastic, flame resistant
- Horizontal 15° bend

HK\$ 500



Vertical Bend 90° 150 MM DFK-BVK90

For hygienic venting in extraction and recirculation mode

- Integrated air-guide profiles for optimum airflow properties
- White plastic, flame resistant
- Vertical 90° bend, 150 mm in depth and height

HK\$ 500



Sealing Tape 10 M DFK-DB

For sealing the transitions between flat ducting components

- Colour-white
- Length: 10m

HK\$ 200



COMBISETS





Perfectly tailored to your requirements

The design, construction types and size range of Miele CombiSets

Model type

CombiSets can be installed independently of an oven in a run of kitchen units. The space underneath can be used for drawers or cupboards, depending on the model. As a result, you benefit from more flexibility when planning your kitchen. The downdraft extractor can be perfectly combined with various other CombiSets. The integrated extractor at the centre allows for completely new planning options.

Construction types



Electric

The cooking zones are heated by a heating element underneath the ceramic glass. This is visible through the red glow of the cooking zone. ProLine electric hobs feature various cooking zone sizes, just like conventional electric hobs.



Induction

With induction cooking, the heat is generated directly in the pan base. The size of the pan is automatically recognised. The advantage: practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool.



Gas

Powerful or gentle cooking – everything is possible with classic Miele gas hobs. They are available in various widths and with various features. The electronically controlled gas burners have innovative safety and convenience features.

Size range



Miele offers two appliances widths which can be combined to create your personal cooking space.

Standard – 288 mm wide

Wide – 380 mm wide

By creating your own appliance combination you will always have enough space for your pans.

Would you like to use different cooking methods within one cooking system?

The exotic range of Miele CombiSets

Ambitious cooking requires professional technology. For this, Miele offers a variety of special appliances including a Tepan Yaki, induction wok, deep-fat fryer and barbecue grill. Discover a new level of enjoyment!



Induction wok

The Miele wok pan sits in a custom-designed trough – for optimum heat distribution. The intelligent ControllInduc® system prevents oil and fat from overheating. The Miele induction wok also offers special user benefits such as booster technology.



Tepan Yaki

Food is cooked directly on the hot stainless steel surface. Miele's Tepan Yaki has two separate heating circuits: this allows you, for example, to cook food with different temperature requirements at the same time, or to keep food warm.

Deep-fat fryer

If you love crispy, tasty food, then the deep-fat fryer is for you. The "temperature" indicator shows when the target oil temperature has been reached, for safe cooking and optimum results. This prevents the build-up of acrylamides. You can use the deep-fat fryer with more than just oil. With the help of the pasta insert, you can cook your favourite pasta quickly and easily.



Downdraft extractors

Cooking without unpleasant vapours and odours from food is possible thanks to the Miele downdraft extractor. As it is installed between two induction hobs, it extracts cooking vapours directly from where they are produced.



Barbecue grill

Meat, fish and vegetables cooked on the grill are particularly tasty. Two separate grill zones with independent controls allow you to grill and keep food warm at the same time. Using the grill with water will make your food even more succulent. Using lava rock will give food the authentic aroma of an outdoor barbecue.





Which convenience features would you like?

The product highlights* of the Miele CombiSets

Miele CombiSets appliances have attractive design and convenience features. Despite each appliance working independently of the others, all look as if they come from the same mould. Installed next to each other, they create a uniform and elegant appliance ensemble. A design highlight in any kitchen!



Rotary controls

Matching convenience: metal controls complement the balanced design style of the CombiSets.



TwinBooster

Unique flexibility: induction output can be individually distributed or used for one single zone.



GasStop & ReStart

Safe cooking: automatic re-ignition of extinguished gas flames. Should this prove unsuccessful, the gas supply is turned off immediately.



Safety switch-off

For peace of mind: automatic switch-off in the event of excessively long operation.

* Depends on model



Exclusive features for gourmet results

The product highlights* of Miele's downdraft extractors

..... The Miele CombiSets and downdraft extractor have attractive design and convenience features. Despite each appliance working independently of the others, the appliances are designed to match each other. Irrespective of the appliance combination, they create a uniform and elegant ensemble. A design highlight in any kitchen!



Rotary controls

Matching convenience: fan power is intuitively and easy to adjust using the appropriate control.



Stainless-steel grease filters

Convenient cleaning: the high-quality 10-ply metal grease filters are dishwasher-proof and extremely durable.



Miele CleanCover

Protection and easy cleaning: the concealed and smooth interior cabinet prevents contact with electrical components and the motor.



ECO motor

Powerful and quiet: the DC motor saves up to 70 % electricity compared with conventional motors.

* Depends on model



What do the icons mean?

All CombiSets appliance icons at a glance



Controls

Functions and operating times are selected using rotary controls.



GasStop & ReStart

More convenience with automatic re-ignition in the event of flame failure.



TwinBooster

Extra power for extremely short heat-up times.



Keeping warm

Keeping food warm at serving temperature irrespective of quantity.



Controls

Functions and operating times are selected using rotary controls.



ECO motor

The DC motor saves up to 70% energy compared with conventional motors.



10 x filter

10-ply metal grease filter, suitable for cleaning in a dishwasher.



TwinBooster

Extra power for extremely short heat-up times.



Keeping warm

Keeping food warm at serving temperature irrespective of quantity.



Energy efficiency

This icon shows the energy efficiency rating.

CombiSets

Product overview

CombiSet Gas



- CS 1018 G**
- Dual wok burner
 - Enamelled cast iron pan support
 - 5.4 kW (Town gas version)
 - 5.2 kW (LPG version)
 - GasStop
 - Control knob
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 15,500



- CS 1013-1**
- 1 large burner: 3 kW (Town gas & LPG version)
 - 1 medium burner: 1.8 kW (Town gas & LPG version)
 - Total 4.8 kW
 - Enamelled cast iron pan support
 - GasStop
 - 2 control knobs
 - 28.8 cm wide
 - Country of Origin: Germany

HK\$ 15,000



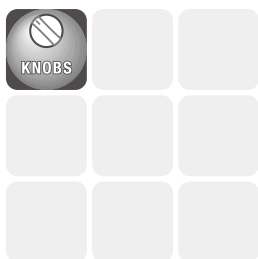
- CS 1028 G**
- Powerful wok burner
 - Enamelled cast iron pan support
 - 8 kW Town gas
 - GasStop
 - Control knob
 - 38 cm wide
 - Country of Origin: Germany

HK\$ 19,000

CombiSets

Product overview

CombiSet HiLight Ceramic



CS 1112 E

- 2 zones, 1 as dual ring
- Front: Ø 14.5 cm, 1.2 kW
- Rear: Ø 18 cm, 1.8 kW
- Total 3 kW/12 power settings
- Overheat protection
- 2 control knobs
- 28.8 cm wide
- Country of Origin: Germany

HK\$ 13,000

CombiSets Induction



CS 1212-1 I

- 2 zones/1 TwinBooster
- Front: Ø 16 cm, 2.2 kW
- Rear: Ø 23 cm, 3.7 kW
- Total 3.7 kW/12 power settings
- Overheat protection
- Pan recognition/2 knobs
- 28.8 cm wide
- Country of Origin: Germany

HK\$ 20,000



CS 1222 I

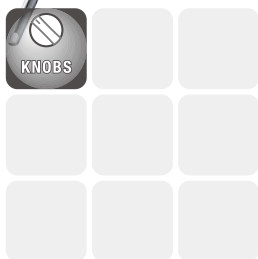
- 2 zones/1 TwinBooster
- Front: Ø 16 cm, 2.2 kW
- Rear: Ø 20 cm, 3.0 kW
- Casserole ring: 30 x 20 cm, 3.7 kW
- Total 3.7 kW/12 power settings
- Overheat protection/2 knobs
- Pan recognition/38 cm wide
- Country of Origin: Germany

HK\$ 26,000

CombiSets

Product overview

CombiSet



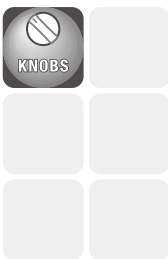
- CS 1223-I 1**
- Induction wok
 - 3.2 kW/10 power settings
 - Pan recognition
 - Overheat protection
 - Control knob
 - Wok CSWP 1400 included
 - 38 cm wide
 - Country of Origin: Austria

HK\$ 36,000



- CS 1312 BG**
- Barbecue grill
 - 2 zones/Total 3.0 kW
 - 12 power settings
 - Enamelled grill rack
 - Basin for lava rock and water
 - 2 control knobs
 - 28.8 cm wide
 - Country of Origin: Austria

HK\$ 19,000

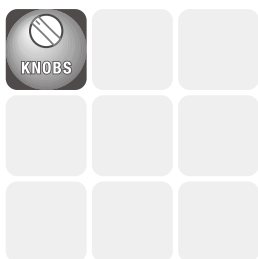


- CS 1322 BG**
- Barbecue grill
 - 2 zones/Total 3.4 kW
 - 12 power settings
 - Enamelled grill rack
 - Basin for lava rock and water
 - 2 control knobs
 - 38 cm wide
 - Country of Origin: Austria

HK\$ 24,000

CombiSets

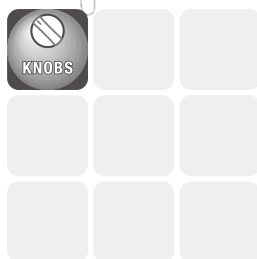
Product overview



CS 1327 Y

- TepanYaki
- Heated stainless steel surface
- 2 multi-layered zones
- Total 2.4 kW/12 power settings
- Drip channel
- 2 control knobs
- 38 cm wide
- Country of Origin: Austria

HK\$ 32,000



CS 1411 F

- Deep-fat fryer
- Hinged heater
- 2.4 kW output
- 80°C to 200°C
- Control knob
- Frying insert included
- 28.8 cm wide
- Country of Origin: Austria

HK\$ 19,500

Cooktop Extractors

Product overview



CSDA 1010

- Two induction hobs with extractor
- 4 zones/2 TwinBooster
- Front x 2: each Ø 16 cm, 2.2 kW
- Rear x 2: each Ø 20 cm, 3.0 kW
- Casserole ring x 2: each 30 x 20 cm, 3.7 kW
- Extraction/Recirculation
- 600 m³/h/10-ply filter/88.5 cm wide
- Country of Origin: Germany

HK\$ 59,000

Installation accessories for CombiSet



Connection strip CSZL 500

For installing several CombiSet elements in one single cut-out.

- Including spring clips for installation in a cut-out

HK\$ 900



Connection strip CSZL 1500

For installing several CombiSet elements in one single cut-out

- Elegant - including stainless steel strips for covering gaps
- Including spring clips for installation in a cut-out

HK\$ 1,500



Stainless steel cover CSAD 1300 / CSAD 1400

- For covering CombiSets when not in use
- Easy to clean thanks to CleanSteel finish
- Hinges with premium soft-close feature, no pinching of fingers
- Not for gas hobs and salamander

CSAD 1300 for 288 mm wide CombiSet HK\$ 3,500

CSAD 1400 for 380 mm wide CombiSet HK\$ 4,000



Recirculation conversion kit DUU 1000-2

- Installation in plinth heights from 100 mm
- including Longlife AirClean filter can be regenerated
- Uniform airflow in recirculation mode

HK\$ 5,500

COOKER HOODS







Stunning perspectives for your kitchen

Miele cooker hood construction types

Construction types

Wall-mounted and island cooker hoods

An eye-catcher for your kitchen



Island cooker hoods



Wall-mounted cooker hoods

Ceiling extractors

Integrated extractors for unobstructed vision



Downdraft extractors

The elegant solution behind the hob



Built-in cooker hoods

The right solution for every installation situation



Slimline cooker hoods



TwinOne Induction hob with integrated extractor



Extractor units

The right solution for every home

Miele cooker hood functions

During cooking, and in particular when frying, vapours are given off which consist of a mixture of steam, particles of fat and odours. If air in the room is not extracted or filtered, these vapours will remain in the room and affect the kitchen environment. Over time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork, etc. Two options are available for effective cleaning of the air: extraction mode and recirculation mode.



Extraction mode – highly efficient and extracts vapours effectively



Recirculation mode – simple and energy-efficient





Con@ctivity



Which convenience features would you like?

The product highlights* of Miele cooker hoods

Con@ctivity 3.0

Concentrate fully on cooking: with Con@ctivity 3.0, your cooker hood always knows exactly what to do. As soon as the hob is switched on or off, the cooker hood responds automatically. The extraction power is automatically adjusted to what is happening on the hob, ensuring a pleasant room climate at all times. The appliances communicate with each other via WiFi. Con@ctivity 3.0 allows you to integrate the cooker hood and hob into Miele@home.



Silence

Efficient and very quiet: the motor is effectively insulated with special soundproofing mats.



Miele CleanCover

Protection and easy cleaning: the smooth, enclosed surface prevents contact with cables and electrical components.



Stainless-steel grease filters (10-ply)

Convenient cleaning: the high-quality metal grease filters are dishwasher-proof and extremely durable.



What do the icons mean?

All cooker hood icons at a glance



Energy efficiency

Energy efficiency ratings A++ to B are shown.



Con@ctivity

WiFi-based automatic function for an ideal room climate and excellent user convenience.



MobileControl

Check the status or operate the appliance via smartphone or tablet.



10 x filter

10-ply metal grease filter, suitable for cleaning in a dishwasher.



Filter indicator

Optical saturation indicator for grease and active charcoal filters.



ECO motor

Particularly efficient cooker hood.



LED lighting

For optimum illumination of the entire hob.



INDIVIDUAL

The cooker hood can be modified to suit individual requirements.



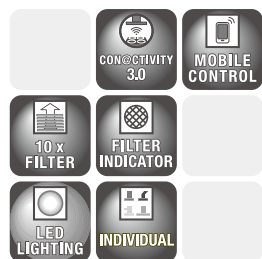
Hood in motion

The ideal canopy position for everyone in the kitchen.

Wall mounted cooker hoods

Product overview

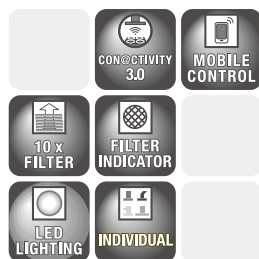
90 cm wide wall-mounted cooker hood



DA 6698 W Stainless Steel

- 90 cm wide
- Extraction/ Recirculation
- Max. 880 m³/h
- Three 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Country of Origin: Germany

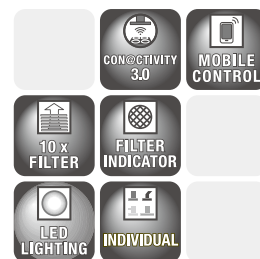
HK\$ 35,000



DA 6698 W White

- 90 cm wide
- Extraction/ Recirculation
- Max. 880 m³/h
- Three 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Country of Origin: Germany

HK\$ 35,000



DA 4298 W

- 90 cm wide
- Extraction/ Recirculation
- Max. 870 m³/h / Three 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 27,000

Wall mounted cooker hoods

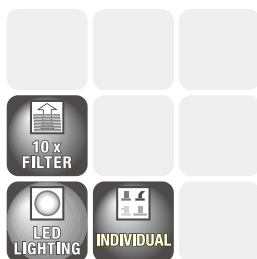
Product overview



DA 6096 W

- 90 cm wide
- Slanted canopy headroom hood
- Extraction/Recirculation
- 650 m³/h
- One 10-ply filter
- LED lighting
- Stainless steel w/black glass
- Country of Origin: Germany

HK\$ 21,000



PUR 98 W

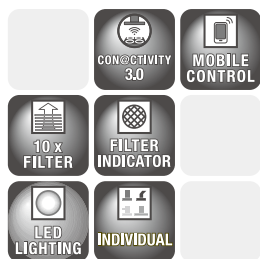
- 90 cm wide
- Extraction/Recirculation
- 790 m³/h
- Three 10-ply filters
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 20,000

Wall mounted cooker hoods

Product overview

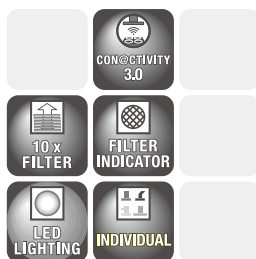
120 cm wide wall-mounted
cooker hood



DA 5328 W

- 120 cm wide
- Extraction
- Double acting radical fan
- Max. 1300 m³/h/Four 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 40,000



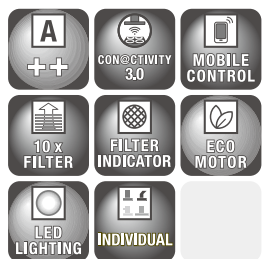
DA 4228 W

- 120 cm wide
- Extraction
- Max. 870 m³/h / Four 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 29,000

Island cooker hoods

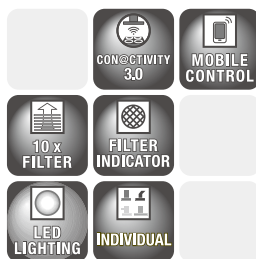
Product overview



DA 6698 D

- 90 cm wide
- Extraction/ Recirculation
- Max. 730 m³/h
- Three 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 45,000



DA 6708 D

- 100 cm wide
- Recirculation
- Max. 620 m³/h
- Two 10-ply metal filters
- Con@ctivity 3.0
- LED lighting
- Stainless steel
- Country of Origin: Germany

HK\$ 55,000

Downdraft Hood

Product overview



DA 6890

- 92 cm wide
- Concealed under countertop
- Extraction/Recirculation
- Motorised canopy
- Edge extraction/710 m³/h
- Two 10-ply metal filters/ Dimmable LED
- Perfect match with KM 7684 FL
- Country of Origin: Italy

HK\$ 40,000

Ceiling extractors

Product overview



DA 2906 (stainless steel panel)

- 110 cm wide
- Extraction/Recirculation
- Edge extraction/740 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/Remote control
- Country of Origin: Germany

HK\$ 60,000



DA 2906 (glass panel)

- 110 cm wide
- Extraction/Recirculation
- Edge extraction/740 m³/h
- Four 10-ply filters
- Con@ctivity 2.0
- Energy saving DC motor
- LED lighting/Remote control
- Country of Origin: Germany

HK\$ 60,000



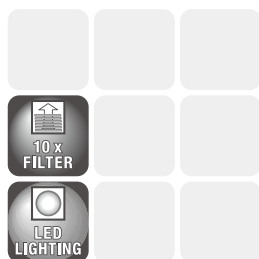
DA 2698 Stainless Steel

- 90 cm wide
- Extraction/ Recirculation
- Edge extraction/ max. 890 m³/h
- Two 10-ply filters
- Con@ctivity 3.0
- Dimmable LED
- Country of Origin: Germany

HK\$ 30,000

Slimline cooker hoods

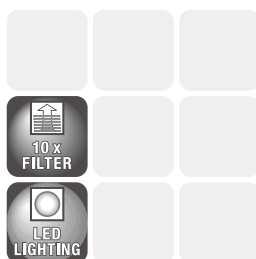
Product overview



DA 3466 HP

- 60 cm wide
- Pull-out fascia
- Extraction/Recirculation
- 870 m³/h/One 10-ply filters
- LED lighting
- Optional concealed installation
- Stainless steel
- Country of Origin: Germany

HK\$ 17,000



DA 3496 HP

- 90 cm wide
- Pull-out fascia
- Extraction/ Recirculation
- 870 m³/h/ Two 10-ply filters
- LED lighting
- Optional concealed installation
- Stainless steel
- Country of Origin: Germany

HK\$ 19,000



DA 3698

- 90 cm wide/ Motorised canopy
- Extraction/ Recirculation
- Max. 850 m³/h/ Two 10-ply metal filters
- Con@ctivity 3.0
- LED lighting/ Remote Control
- Stainless steel
- Country of Origin: Germany

HK\$ 35,000

Installation accessories for Cookerhood



Exterior wall fan AWG 102

External fan for exterior wall

- The fan is located outside the home
- Single-action radial fan
- Vent outlet socket 125/150 mm diameter
- Control lead, 75 cm long, with coupling plug for connecting the fan with the cooker hood
- Fan throughput: disconnected vent 410-1000m³/h

HK\$ 10,000



Fan unit ABLG 202

External fan can be located anywhere inside the home

- Relocating the fan in another room
- Dual-action fan
- Vent outlet socket 125/150 mm diameter
- Connecting fan with the cooker hood via a coupling plug
- Fan throughput : disconnected vent 280-900 m³/h

HK \$9,000



Wall unit DMK 150

For ventilation and aeration

- Wall vent Ø 100/110/125/150 mm for venting cooker hoods
- Heating insulation- no backdraught of cold air thanks to non-return flap
- Economical- Blower Door test carried out, suitable for low-energy houses

HK \$3,000



Control Lead

Required for connecting an external fan with the cooker hood

STL-DA 5 (5m)	HK\$ 1,200
STL-DA 9 (9m)	HK\$ 1,400
STL-DA 12 (12m)	HK\$ 1,600



Masonry fan MG 100

External fan is masonry

- The fan is located outside the dwelling
- Single-sided radial fan
- Vent outlet 150mm diameter
- Fan throughput: vented (disconnected) 240-850 m³/h

HK\$ 12,000



Drop down frame DAR 3000

Drop-down frame for full integration of DA 3466HP/ DA 3496HP

HK\$ 4,000



Recirculation conversion kit DUW 20

For conversion of wall hoods, from vented to recirculation mode

- Uniform airflow in recirculation mode
- Reduction of airflow noises
- Supplied as standard: air baffle with 150 mm diameter, 15cm long flexible aluminum ducting, extendible to 60 cm

HK\$ 750



Recirculation conversion kit DUU 151

For converting DA3466HP/DA 3496HP/ DA 3698/ DA 2698 units, from vented to recirculation mode

- Uniform airflow in recirculation mode
- Reduction of airflow noises
- Supplied as standard: stainless steel exhaust grille and a horse clip

HK\$ 1,200



Recirculation conversion kit DUU 2900

For conversion DA 2906/ DA 6890 from vented to recirculation mode

- Uniform airflow in recirculation mode
- Reduction of airflow noises
- Incl. 2 active charcoal filters

HK\$ 6,300

Installation accessories for Cookerhood



Recirculation conversion kit DUU 1000-2

- Installation in plinth heights from 100 mm
- including Longlife AirClean filter can be regenerated
- Uniform airflow in recirculation mode

HK\$ 5,500



Reducer adapter 200/150 mm DRS 200

Reducer Adapter

- To adjust diameter of vent ducting material
- In line with fire protection regulations

HK\$ 500



Control module DSM 400

Control module with additional functions

- Extended control options
- Accessing external appliances with their own electrical power supply
- Light-ON/OFF of cooker hood via external controls
- Not for Con@ctivity 2.0 enabled cooker hoods

HK\$ 1,500



Silencer DASD 150

Reduction of air and motor noises

- Additional component to reduce cooker hood noises
- Noise Reduction by up to 4.5 db(A) re 1 pW
- The DASD is 250 mm long and has a 150 mm connection sub on each side

HK\$ 1,200



Connection element DASDV 150

Connection between silencer and connecting piece

- Connection between hood connector and silencer
- Connector between two DASD 150

HK\$ 350



Condensate trap

Prevents condensation from flowing back into the canopy

- Collects condensation residue seeping back towards the canopy in the ducting system

DKS 125 for Ø 125 mm (DRM 125)
DKS 150 for Ø 150 mm (DRM 150)

HK\$ 1,100
HK\$ 1,300



Aluminum ventilation ducting

Flexible aluminum ventilation ducting

- Flexible aluminum ducting with good airflow properties
- 1.25m long, extendable to 5m

DAS 100 for Ø 100mm
DAS 125 for Ø 125mm
DAS 150 for Ø 150mm
DAS 200 for Ø 200mm

HK\$ 1,000
HK\$ 1,200
HK\$ 1,400
HK\$ 1,600



Ceiling fixture DDB 150

For installing island decor cooker hoods in suspended ceilings

- Versatile- Accommodates height differences of 110-300 mm
- For all island decor hoods (except DA 6698 D) with 150 mm diameter connection

HK\$ 3,000



Remote Control for cooker hoods DARC 6

For convenient control of Con@ctivity 2.0/3.0 – enabled cooker hoods

- For switching the fan on and off
- For setting power levels
- For switching the hob lighting on and off independently
- To regulate the run-on-function
- 10 m operating distance – including batteries

HK\$ 1,600



DADC 6000 tower

An alternative, for extracting exhaust air upwards

- Flexible chimney height from 365 mm to 660 mm
- Chimney width- 340 mm
- Chimney depth-270 mm
- Incl. wall-mounting material

Stainless Steel for DA 6096W

HK\$ 2,500





Miele



RANGE HOODS



Which convenience features would you like?

The product highlights of Miele Range Hoods

Dishwasher-safe baffle filters

The high-quality Miele stainless-steel grease filters are extremely efficient in drawing in vapours and filtering out grease and fat. This grease and fat is collected in a simple-to-remove drip tray. The grease filters can be conveniently and easily cleaned in a dishwasher, and are very durable.



LED lighting

Environmentally friendly and very durable: with up to 4 x 2 W, they provide uniform downlighting and produce a warm light.



Rotary controls

Beautiful and functional: metal rotary controls complement the harmonious design of Range Hoods.



Temperature sensor

Prevents excessive rise of temperature: when necessary the hood automatically switches to the Booster setting.



Miele CleanCover

Protection and easy cleaning: the smooth, enclosed surface prevents contact with electrical components and the motor.



Made in Germany

Expertise and craftsmanship: all our skills and expertise goes into each and every cooker hood, from development to the finished product.



What do the icons mean?

All Range hood icons at a glance



Energy efficiency

Energy efficiency ratings A++ to B are shown.



Baffle filters

Baffle filters, suitable for cleaning in a dishwasher.

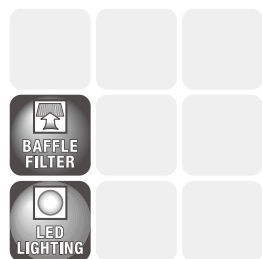


LED lighting

For optimum illumination of the entire hob.

Range hoods

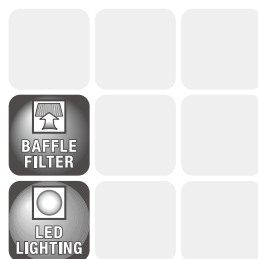
Product overview



DAR 1230

- 90 cm wide (36 Inch)
- Extraction
- Max. 1700m³/h
- Three stainless steel baffle filters
- LED lighting
- Temperature sensor for overheat protection
- Country of Origin: Germany

HK\$ 58,000



DAR 1250

- 120 cm wide (48 Inch)
- Extraction
- Max. 1700m³/h
- Four stainless steel baffle filters
- LED lighting
- Temperature sensor for overheat protection
- Country of Origin: Germany

HK\$ 63,000

Installation accessories for range hoods



DRDC 3606 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1230 Range Hood
- 152 mm high, 913 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 36" wide chimneys

HK\$ 3,000



DRDC 3612 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1230 Range Hood
- 305 mm high, 913 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 36" wide chimneys

HK\$ 3,500



DRDC 3618 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1230 Range Hood
- 457 mm high, 913 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 36" wide chimneys

HK\$ 4,000



DRDC 3624 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1230 Range Hood
- 610 mm high, 913 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 36" wide chimneys

HK\$ 5,500



DRDC 4806 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1250 Range Hood
- 152 mm high, 1218 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 48" wide chimneys

HK\$ 3,000



DRDC 4812 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1250 Range Hood
- 305 mm high, 1218 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 48" wide chimneys

HK\$ 3,500



DRDC 4818 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1250 Range Hood
- 457 mm high, 1218 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 48" wide chimneys

HK\$ 4,000



DRDC 4824 Tower

Chimney for concealing the ducting and adjusting the height to the wall unit.

- Suitable for DAR 1250 Range Hood
- 610 mm high, 1218 mm wide, 340 mm deep
- Made of high-quality, brushed stainless steel
- Can be combined with all other 48" wide chimneys

HK\$ 5,500





COFFEE MACHINES



What type of appliance would you like?

The construction types and user interfaces of Miele coffee machines

The right appliance whatever your needs

Depending on your kitchen and preferences, Miele offers a choice of built-in or freestanding coffee machines. So you will always find just the right coffee machine to perfectly match your needs.



Perfectly integrated

Create a uniform appearance in your kitchen: the Miele coffee machine fits perfectly into a 45 cm high niche. Combine it with more built-in appliances – whether vertically or horizontally – to create a coherent concept throughout. This allows you to make the best possible use of your kitchen space.



Coffee enjoyment – wherever you want it

Practical and flexible: Miele countertop appliances are at home anywhere in your kitchen, or even in the living room or conservatory. Basically, wherever you want to enjoy wonderfully aromatic coffee. You can also choose between the minimalist CM7 series with CM Touch controls or the compact CM5 appliances with DirectSensor controls.

User interfaces



M Touch

Elegant M Touch controls provide even more convenience: just like a smartphone, the appliance can be used by swiping or scrolling. This makes appliance operation particularly convenient and simple.



DirectSensor

Thanks to DirectSensor, you can prepare your desired coffee speciality with just a touch of your finger - thanks to the high-resolution TFT display.



Which convenience features would you like?

The product highlights* of Miele built-in coffee machines

A true taste sensation

Enjoy your coffee to the full with first-class Miele coffee machines. Thanks to AromaticSystemFresh, the beans are freshly ground for each cup of coffee and then brewed straight away – for an intense flavour. And with CoffeeSelect, you also benefit from three separate bean containers – so your specialty coffee is always made with the right bean. Furthermore, the intelligent brewing technology allows the beans to unfold their full aroma. And to round off the experience, Miele has developed its own coffee which is perfectly tailored to your coffee machine. This results in an unbeatable flavour that you can enjoy at any time of day.



Easy to operate

The perfect coffee experience: intelligent functions enable you to prepare your coffee quickly and easily.



Simple to clean

Appliance hygiene made easy: removable components and automatic cleaning processes perfect cleanliness.



**Exclusive
to Miele**

CoffeeSelect ¹⁾

Your choice: with three bean containers, your coffee speciality is always prepared with the right coffee bean.



**Exclusive
to Miele**

Automatic cleaning ²⁾

Convenient and effortless: your Miele coffee machine will take care of cleaning and descaling for you.



**Exclusive
to Miele**

CupSensor ³⁾

Ideal distance: the CupSensor recognises the rim of the cup and alters the position of the central spout accordingly.

* depending on model

¹⁾ Patent: EP 2957199

²⁾ Patent: EP 2705783, EP 2705784,
DE 102014113160, DE 102014113161

³⁾ Patent: EP 2454976

What do the icons mean?

All built-in coffee machine icons at a glance



Control philosophy

Intuitive control at the touch of a fingertip.



Direct selection of beverage specialities via touch sensors, 4-line text display.



AromaticSystemFresh

The innovative grinder grinds beans freshly for every cup of coffee.



MultiLingua

You can choose the language for the display so that you fully understand everything.



CupSensor¹⁾

Recognises the height of the cup and positions the central spout accordingly.



OneTouch for Two

Two delicious coffee specialities at the same time at the simple touch of a button.



DirectWater

Convertible to mains water connection.



CoffeeSelect²⁾

Three bean containers are available for different types of beans.



AutoClean

Patented³⁾, automatic cleaning of milk pipes and degreasing of brew unit.



AutoDescale

Patented⁴⁾, automatic descaling for more convenience.

¹⁾ Patent: EP 2454976

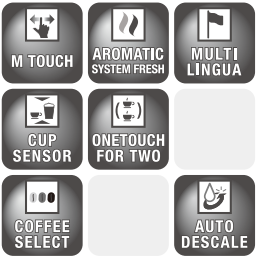
²⁾ Patent: EP 2957199

³⁾ Patent: DE 10214113160, 10214113161

⁴⁾ Patent: EP 2705783, 2705784, US 9370271

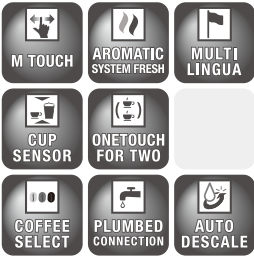
Built-in coffee machines

Product overview



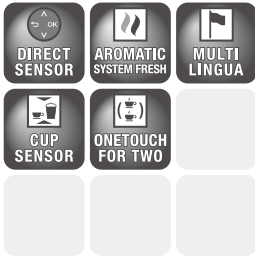
- CVA 7840**
- M Touch/ MotionReact
 - Miele@home/ Remote Start
 - Cup sensor/ AromaticSystemFresh
 - Auto clean/ Auto descale
 - OneTouch for Two/ 10 users profiles
 - Temperature/ Pre-brew settings
 - Coffee or Tea / Milk flask included
 - Clear text LCD with Chinese
 - Country of Origin: Switzerland

PureLine CleanSteel: HK\$ 58,000



- CVA 7845**
- M Touch/ MotionReact
 - Miele@home/ Remote Start
 - Cup sensor/ AromaticSystemFresh
 - Auto clean/ Auto descale
 - Plumbed in water connection
 - OneTouch for Two/ 10 users profiles
 - Temperature/ Pre-brew settings
 - Coffee or Tea / Milk flask included
 - Clear text LCD with Chinese
 - Country of Origin: Switzerland

VitroLine Grey, White: HK\$ 63,000
ArtLine Grey, White: HK\$ 63,000



- CVA 7440**
- DirectSensor
 - Miele@home/ Remote Start
 - Cup sensor/ AromaticSystemFresh
 - OneTouch for Two/ 10 users profiles
 - Temperature/ Pre-brew settings
 - Coffee or Tea/ Milk flask included
 - Clear text LCD with Chinese
 - Country of Origin: Switzerland

PureLine CleanSteel: HK\$ 48,000
VitroLine Grey, White: HK\$ 50,000
ArtLine Grey, White: HK\$ 50,000

What do the icons mean?

All freestanding coffee machine icons at a glance



Control philosophy

Intuitive selection at the touch of a fingertip directly on a colour TFT display.



Selection of beverage specialities via touch sensors and 4-line text display.



AromaticSystem

This allows particularly intense mixing of ground coffee and water, so the coffee flavour can unfold even better.



MultiLingua

You can choose the language for the display so that you fully understand everything.



OneTouch for Two

Two delicious coffee specialities at the same time at the simple touch of a button.



EasyClean

Removable brew unit for optimum hygiene.



Coffee&Tea

Italian coffee specialities and custom preparation of various types of tea at the ideal temperature.



Cleaning programmes

Convenient cleaning programmes for perfect hygiene and to ensure a long life cycle.



CupSensor¹⁾

Recognises the height of the cup and positions the central spout accordingly.



AutoDescale

Patented²⁾, automatic descaling for more convenience.

¹⁾ Patent: EP 2454976

²⁾ Patent: EP 2705783, 2705784, US 9370271

Freestanding coffee machines

Product overview



CM 7750 CoffeeSelect

- CoffeeSelect/ Cup sensor
- C Touch color display with Chinese
- OneTouch for Two/10 users profiles
- Temperature/ Pre-brew settings
- AromaticSystemFresh/ Coffee or Tea
- Auto descale
- Cup warmer/ Milk flask included
- Country of Origin: Switzerland

Obsidian Black

HK\$ 32,980



CM 5300

- DirectSensor
- Clear text LCD with Chinese
- OneTouch for Two
- Temperature/Pre-brew settings
- AromaticSystem
- Country of Origin: Switzerland

Obsidian Black

HK\$ 9,980

REFRIGERATION APPLIANCES AND WINE UNITS





What type of appliance would you like?

The wide range of Miele refrigeration appliances and wine units

Appliance range



Refrigerators

Construction types



Freestanding appliances



reddot design award
winner 2017



Fridge-freezers



Built-in appliances



Freezers



Built-under appliances



Wine units



MasterCool



GOLD
AWARD
2019



reddot design award
winner 2019

Which size/exterior design would you like?

The wide range of sizes of Miele freestanding refrigeration appliances and their perfect integration into your kitchen

Freestanding refrigeration appliances



Perfect integration

Miele freestanding refrigeration appliances integrate perfectly into all kinds of kitchen environments. The stainless steel look is an elegant touch in your kitchen. The lacquered surface works especially well in kitchen designs with matt metal details.

Size range



60 cm wide



75 cm wide



Which freshness system would you like?

Pure enjoyment and natural taste

Fresh food is the basis for wholesome, healthy living. Fruit and vegetables should be consumed as crisp and fresh as when purchased at the local market. But who has the time to buy fresh ingredients every day?

In addition to the quality of the food at the point of purchase, the right storage conditions are also important. The storage conditions determine how fresh, tasty and healthy food still is when preparing it for consumption. The solution: PerfectFresh Pro and MasterFresh.

PerfectFresh Pro

Food stays fresh for up to five times longer. In the automatically controlled temperature range between 0°C and +3°C, meat, fish and many types of dairy products remain fresh for up to three times longer. Fruit and vegetables retain their freshness for up to five times longer – thanks to optimised humidity controls on the drawer. Furthermore, bright integrated LED lighting ensures a perfect overview of the food. This means that at Miele, PerfectFresh Pro provides the best storage conditions to keep food fresh.

Master Fresh

Fresh food is the basis for wholesome, healthy living. Fruit and vegetables should be consumed as crisp and fresh as when purchased at the local market. But who has the time to buy fresh ingredients every day? In addition to the quality of the food at the point of purchase, the right storage conditions are also important. The storage conditions determine how fresh, tasty and healthy food still is when preparing it for consumption.

The drawers of your Miele MasterCool appliance provide the perfect climate for the gentle storage of your food. Thanks to the innovative MasterFresh function, the refrigerator temperature is particularly low, so that vitamins and minerals are preserved for a long time. The air humidity is also perfectly adjusted to suit fruit, vegetables, dairy products, fish and meat. This ensures that food stays fresh for up to three times longer.

Which freezing system would you like?

Long storage times for greater convenience

Freezing is the best solution for long-term storage of food. This method retains vitamins and flavours for a long time and food is available when needed.

And with modern freezing technology, Miele refrigeration appliances have the cold temperatures reliably and conveniently under control – for perfect results and excellent enjoyment of food.

NoFrost

With the NoFrost system you never have to defrost your Miele refrigerator again. Thanks to circulation cooling cold, dry air is distributed evenly so that ice cannot form in the interior cabinet. Furthermore, ice deposits do not form on your frozen food and, without layers of ice on the interior, drawers can always be opened and closed easily. NoFrost offers maximum convenience for freezing food and saves you the hassle of defrosting – forever.

DuplexCool

The refrigerator and freezer have separate cooling circuits which ensure an optimum climate in both. In addition, there is no air exchange between the two areas. This prevents food in the refrigerator from drying out, and odours from fish, onions or cheese, for example, are not transferred to food in the freezer section. DuplexCool ensures the safest storage conditions for your food in fridge-freezers.





Which convenience features would you like?

The product highlights* of Miele refrigeration appliances

PerfectFresh Pro

Food stays fresh for up to five times longer. In the automatically controlled temperature range between 0°C and +3°C, meat, fish and many types of dairy products remain fresh for up to three times longer. Fruit and vegetables retain their freshness for up to five times longer – thanks to optimised humidity controls on the drawer. Furthermore, bright integrated LED lighting ensures a perfect overview of the food. This means that at Miele, PerfectFresh Pro provides the best storage conditions to keep food fresh.



FlexiLight

Glare-free and unique: the flexibly adjustable LED glass shelf lighting.



NoFrost

Never defrost again: thanks to circulation cooling, ice no longer forms in the interior cabinet which dispenses with the need for defrosting.



DynaCool

Uniform distribution of temperature: a fan ensures excellent circulation and distribution of cold air.



ComfortClean

Easy to clean: the high-quality shelves on the inside of the door can be easily cleaned in the dishwasher.



Active AirClean filter

Inimitable aroma retained: the combination of active charcoal and chitosan (a natural product) effectively prevents odours.

What do the icons mean?

All refrigeration appliance icons at a glance



Energy efficiency

Energy efficiency classes A+++ minus 20% to A+ are indicated.



Sound emissions

States the exact sound emissions in decibels (dB).



Interior space

A larger useable depth provides more space and flexibility, even for bulky items.



Freshness system

Professional storage – food stays fresh for up to five times longer.



Food stays fresh for up to three times longer.



Spacious drawers with adjustable humidity levels for fresh fruit and vegetables.



Freezer system

No need for defrosting thanks to circulation cooling.



IceMaker

Ice maker with DirectWater mains water connection for quick and easy production of up to 100 ice cubes a day.



Lighting

Illuminates the appliance glare-free and can be positioned on any shelf level to suit your needs.



Maintenance-free, economical and excellent illumination of the interior.



Door-opening mechanism

Even handle-free appliances can be opened particularly easily thanks to the lever action.



Easy opening of the appliance door.



Door-closing damper

Gentle closing of the door prevents bottles stored in the door rack from wobbling.



Cooling

Product overview

Freestanding refrigerators and freezers



KFN 15943 D ed/cs

- 75 cm wide fridge-freezer
- 443 L/ CleanSteel/ TouchControl
- EasyOpen lever handle
- DynaCool/ NoFrost
- SoftClose/ Hinged right, convertible
- HK EER grade 1
- Country of Origin: Austria

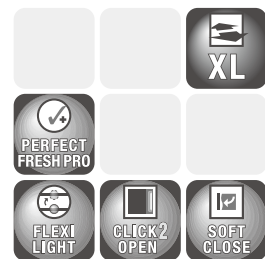
HK\$ 48,000



FNS 28463 E ed/cs

- side-by-side model
- 60 cm wide freezer
- 262 L/ CleanSteel/ TFT colour touch display
- Handleless front design with Click2open
- NoFrost/ SuperFreeze
- SoftClose/ Hinged left, convertible
- HK EER grade 1
- Country of Origin: Germany

HK\$ 32,000



KS 28463 D ed/cs

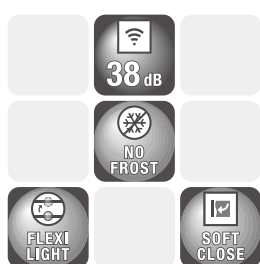
- side-by-side model
- 60 cm wide refrigerator
- 366 L/ CleanSteel/ TFT colour touch display
- Handleless front design with Click2open
- FlexiLight/ DynaCool/ SuperCool
- SoftClose/ Hinged right, convertible
- HK EER grade 1
- Country of Origin: Germany

HK\$ 38,000

Cooling

Product overview

Integrated Refrigerators



KFNS 37432 iD

- 56 cm wide fridge-freezer
- 261 L/ Humidity range
- FlexiLight/ TouchControl
- DynaCool/ NoFrost
- SoftClose/ Hinge right, convertible
- HK EER grade 1
- Country of Origin: Germany

HK\$ 34,000

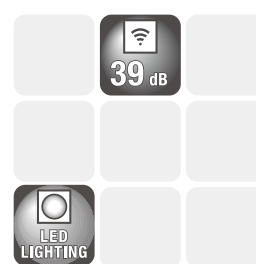


KFNS 37232 iD

- 56 cm wide fridge-freezer
- 261 L/ Humidity range
- DynaCool/ NoFrost
- Hinge right, convertible
- HK EER grade 1
- Country of Origin: Germany

HK\$ 31,000

Built-under Refrigerators



K 31222 Ui

- 60 cm wide built-under fridge
- 138 L/ Humidity range
- SuperCool
- Hinge right, convertible
- HK EER grade 1
- Country of Origin: Germany

HK\$ 23,000

Miele MasterCool

High-end design and technology on a large scale



Impressive looks

The formidable appearance of MasterCool appliances gives you an idea of the precision and devotion that was applied when selecting and working the materials. The inimitable appearance reflects this level of attention to detail.



Design at its best

The unique special features of the interior cabinet leave nothing to be desired. Horizontal lines emphasise the puristic design. The timeless design of the interior cabinet supports the perfect, glare-free illumination of the appliance.



Stunning lighting

BrilliantLight sets new standards within our MasterCool series. Multiple LED strips perfectly illuminate the entire inner cabinet of the appliance, displaying the food in a perfect light colour.



Unsurpassed quality

Perfection and precision of the highest quality. This begins when selecting the right materials. High-quality glass shelves, scratch-proof plastic and solid aluminium frames embody this high quality. Knowledge and experience are the best advisors on the path to high-end products.



GOLD
AWARD
2019



reddot design award

Award for design: the new MasterCool appliances from Miele.



Maximum convenience

MasterCool appliances offer the best in terms of convenience each and every day, such as ideal food storage conditions, ice and water dispensing, a brilliant light concept and a simple user interface. MasterCool refrigeration appliances meet the exacting requirements of your everyday needs.

Miele MasterCool

MasterFresh freshness system - Pure enjoyment and natural taste

DuplexCool Pro freezing system - Long storage times for greater convenience



MasterFresh

Fresh food is the basis for wholesome, healthy living. Fruit and vegetables should be consumed as crisp and fresh as when purchased at the local market. But who has the time to buy fresh ingredients every day?

Apart from the quality of the food at the point of purchase, the right storage conditions are also important. The storage conditions determine how fresh, tasty and healthy food still is when preparing it for consumption.

The drawers of your Miele MasterCool appliance provide the perfect climate for the gentle storage of your food. Thanks to the innovative MasterFresh function, the refrigerator temperature is particularly low, so that vitamins and minerals are preserved for a long time. The air humidity is also perfectly adjusted to suit fruit, vegetables, dairy products, fish and meat. This ensures that food stays fresh for up to three times longer.



DuplexCool Pro

The refrigerator and freezer have separate cooling circuits which ensure an optimum climate in both sections. In addition, there is no air exchange between the two areas. This prevents food in the refrigerator from drying out, and odours from fish, onions or cheese, for example, are not transferred to food in the freezer section.

In addition to the DuplexCool functionality, DuplexCool Pro provides maximum cooling with two separate compressors – one for each cooling circuit.

DuplexCool Pro is therefore the professional solution as it provides the safest storage conditions for your food in fridge-freezers.



Which convenience features would you like?

The product highlights* of Miele MasterCool

Push2open

Convenient and reliable: a gentle press is all it takes to open the door of your Miele MasterCool appliance. This unique mechanism ensures maximum convenience – simply pull the door to open it further and take out whatever you need. Thanks to Push2open, MasterCool appliances have an unobtrusive, minimalist design and can be integrated flush into any handleless kitchen. Prefer a classic design? Push2open can easily be converted to Pull2open via the control panel. The door won't respond to pressure – pull gently on the handle instead and the door will open automatically.



BrilliantLight

Soft and attractive: high-quality LED strips offer perfect illumination and a beautiful lighting mood.



MasterFresh

Food stays fresh for up to three times longer: the ideal storage temperature for fruit, vegetables, fish, meat and dairy products.



IceMaker

Produced quickly and stored: Miele's IceMaker has separate controls and can produce up to 150 ice cubes a day.



Ice/Water dispenser

Pure luxury: at the touch of a button you are treated to ice and chilled water from the Ice/Water Dispenser.



Exclusive
to Miele

SommelierSet

Everything well thought through: cooling glasses, preparing wine for decanting and the conditioning of opened bottles to perfection.

What do the icons mean?

All MasterCool icons at a glance



Energy efficiency

Energy efficiency ratings A++ to C are shown.



Door-opening mechanism

Applying light pressure to the appliance door activates the automatic opening feature.



MultiLingua

You can choose the language for the display so that you fully understand everything.



Freshness system

Professional storage – food stays fresh for up to 3 times longer.



Freezer system

No more defrosting and cleaning of the appliance.



IceMaker

Ice cube maker with mains water connection for quick and easy production of up to 150 ice cubes a day.



Ice/Water dispenser

At the touch of a button you are treated to ice and chilled water from the front of the appliance.



Lighting

The stylish LEDs fully illuminate every area of the appliance.



SommelierSet

Allows professional decanting, provides chilled glasses and wine bottles at serving temperature, even after opening.



Storage racks

Secure hold for every bottle with individually adjustable slats



MasterCool II

Product overview

Built-in refrigerators*



K 2801 Vi

- 75 cm wide/ 461 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- BrilliantLight/ MasterFresh/ DynaCool
- White lacquered aluminum interior
- MaxLoad hinge right, convertible
- Country of Origin: Turkey

HK\$ 110,000

Built-in freezers*



F 2411 Vi

- 45 cm wide/ 224 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- Internal IceMaker/ NoFrost
- BrilliantLight
- White lacquered aluminum interior
- MaxLoad hinge left, convertible
- Country of Origin: Turkey

HK\$ 106,000

Built-in fridge-freezer*



KF 2911 Vi

- 90 cm wide/ 505 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- BrilliantLight/ MasterFresh/ DynaCool
- Internal IceMaker/ NoFrost
- White lacquered aluminum interior
- MaxLoad hinge left, convertible
- Country of Origin: Turkey

HK\$ 136,000

MasterCool II

Product overview

Built-in wine units*



KF 2801 Vi

- 75 cm wide/ 402 L
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- BrilliantLight/ MasterFresh/ DynaCool
- Internal IceMaker/ NoFrost
- White lacquered aluminum interior
- MaxLoad hinge right, convertible
- Country of Origin: Turkey

HK\$ 128,000



KWT 2671 ViS

- 60 cm wide/ 361 L/ 77 bottles
- Sommelier Set/ FlexiFrame/ NoteBoard
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- 3 temperature zones / 5°C - 20°C
- DynaCool/ UV filter glass door
- BrilliantLight
- MaxLoad hinge left, convertible
- Country of Origin: Turkey

HK\$ 136,000



KWT 2611 Vi

- 60 cm wide/ 361 L/ 104 bottles
- FlexiFrame/ NoteBoard
- Handleless front design with Push2open
- MasterSensor TFT colour touch display
- 3 temperature zones / 5°C - 20°C
- DynaCool/ UV filter glass door
- BrilliantLight
- MaxLoad hinge left, convertible
- Country of Origin: Turkey

HK\$ 128,000

* front panel not included



Miele

Which convenience features would you like?

The product highlights* of Miele wine units

SommelierSet

Your wine unit is simply perfect for wine connoisseurs: with the unique SommelierSet, exclusively from Miele. Prepare fine wines professionally for decanting. Enjoy champagne and white wine from chilled glasses. Drink perfectly conditioned wine, even from opened bottles. And have all the equipment you need for this always ready at hand.



Temperature zones

Separate temperature controls: up to three different types of wine requiring different temperatures can be stored at the same time.



FlexiFrame

Easy to reposition: individual wooden slats can be easily moved to make room for large wine bottles.



Selector bottle presenter

Stylish presentation: the bottles appear slightly raised in the dimmed light of the wine unit.



NoteBoard

For individual labelling: every bottle rack features a removable, magnetic strip for labelling your wine.



Active AirClean filter

Inimitable aroma retained: the combination of active charcoal and chitosan (a natural product) effectively prevents odours.

What do the icons mean?

All wine unit icons at a glance



Energy efficiency

Energy efficiency classes A++ to C are indicated.



Sound emissions

States the exact sound emissions in decibels (dB).



Temperature zone

You can get appliances with one, two or three temperature zones, in which the temperature can be individually selected.



Storage racks

Secure hold for every bottle with individually adjustable slats.



Odour filter

Active AirClean filter:
Eliminates virtually all odours in the unit.



SommelierSet

Allows professional decanting, provides chilled glasses and wine bottles at serving temperature, even after opening.



Lighting

The stylish halogen lights fully illuminate every area of the appliance.



Maintenance-free, economical and excellent illumination of the interior.



Door-opening mechanism

Applying light pressure to the glass door activates the automatic door opening feature.



Door-closing damper

Gentle closing of the door prevents bottles stored in the door shelves from wobbling.



Wine conditioning units

Product overview

Freestanding wine-units



KWT 6834 SGS

- 70 cm wide/502 L/178 bottles
- 3 temperature zones/5°C - 20°C
- Sommerlier Set/FlexiFrame
- NoteBoard/TouchControl
- DynaCool/UV filter glass door
- SoftClose/Right hinged, convertible
- Country of Origin: Austria

HK\$ 95,000



KWT 6833 SG

- 70 cm wide/502 L/178 bottles
- 3 temperature zones/5°C - 20°C
- FlexiFrame/NoteBoard/TouchControl
- DynaCool/UV filter glass door
- SoftClose/Right hinged, convertible
- Country of Origin: Austria

HK\$ 75,000

Wine conditioning units

Product overview

Built-under wine units



KWT 6312 UGS

- 60 cm wide/110 L/46 bottles
- 1 temperature zone/5°C - 20°C
- Sommerlier Set/FlexiFrame
- NoteBoard/TouchControl
- Handleless/Push2Open
- DynaCool/UV filter glass door
- SoftClose/Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

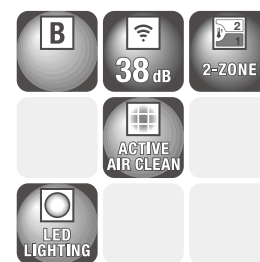
HK\$ 50,000



KWT 6322 UG

- 60 cm wide/94 L/34 bottles
- 2 temperature zones/5°C - 20°C
- FlexiFrame/NoteBoard/TouchControl
- Handleless/Push2Open
- DynaCool/UV filter glass door
- SoftClose/Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

HK\$ 50,000



KWT 6321 UG

- 60 cm wide/95 L/34 bottles
- 2 temperature zones/5°C - 20°C
- DynaCool/UV filter glass door
- Right hinged, convertible
- Side-by-side installation possible
- Country of Origin: Austria

HK\$ 40,000

Installation accessories for wine conditioning units



Side-by-side kit KSK 6300

- For a high-quality side-by-side combination of undercounter wine cabinets

HK\$ 2,500

Installation accessories for MasterCool II



KFP 1804 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool freezers in your kitchen
- For 45 cm wide freezers without an ice cube/water dispenser in the door F 2411 Vi

HK\$ 9,500



KFP 3004 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators in your kitchen
- For 75 cm wide refrigerators K 2801 Vi

HK\$ 11,500



KFP 3014 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators and freezers in your kitchen
- For the upper door on 75 cm wide fridge-freezer combinations KF 2801 Vi

HK\$ 9,500



KFP 3024 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators and freezers in your kitchen
- For the lower door on 75 cm wide fridge-freezer combinations KF 2801 Vi

HK\$ 6,500



KFP 3614 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool refrigerators and freezers in your kitchen
- For the upper door on 90 cm wide fridge-freezer combinations KF 2911 Vi

HK\$ 9,500



KFP 3624 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool wine units in your kitchen
- For the lower door on 90 cm wide fridge-freezer combinations KF 2911 Vi

HK\$ 6,500



KFP 2454 ed/cs **Stainless-steel front**

- For the stylish integration of MasterCool wine units in your kitchen
- For 60 cm wide units KWT 2611 Vi/ KWT 2671 ViS

HK\$ 14,000



KSK 2001 side-by-side kit

- For a high-quality side-by-side installation of MasterCool models

HK\$ 10,000



KHK 2010 lh **KHK 2000 rh**

- KHK 2010 lh
- For door re-hinging to the left for MasterCool models

- KHK 2000 rh
- For door re-hinging to the right for MasterCool models

HK\$ 800

Installation accessories for MasterCool II



KTK 1820 ed

- Toe kick plinth for 45 cm MasterCool II models

HK\$ 800



KTK 2420 ed

- Toe kick plinth for 60 cm MasterCool II models

HK\$ 1,000



KTK 3020 ed

- Toe kick plinth for 75 cm MasterCool II models

HK\$ 1,200



KTK 3620 ed

- Toe kick plinth for 90 cm MasterCool II models

HK\$ 1,400



DS 6808 SS

- Handle for MasterCool appliances
- Two color options are available to suit individual furniture designs
- To match appliance handles and handles on kitchen furniture

Stainless Steel:
Chrome:

HK\$ 1,800
HK\$ 1,800





DISHWASHERS

The quality tests of Miele dishwashers

Quality is very high on Miele's agenda. And that is why we place particular importance on production methods and the materials used.

Performance test

In addition to cleaning and drying results, the acoustic values and consumption values for each programme are measured against the high Miele quality pledge in a performance test.



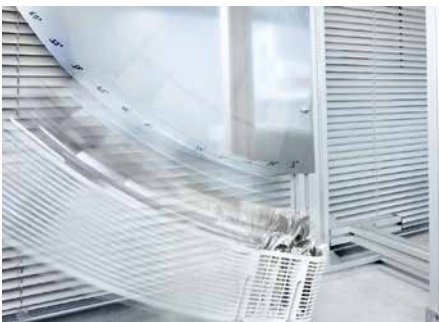
Basket load test

To create realistic test conditions, baskets are heavily laden: 3 kg in the 3D cutlery tray, 10 kg in the upper basket and 20 kg in the lower basket. Under these extreme loads, baskets are automatically pulled out and pushed in 100,000 times.



Door endurance test

During the long life of an appliance, the dishwasher door in particular is subjected to considerable strain. An endurance test simulates this strain: with a special device, the dishwasher door is opened and closed automatically 100,000 times.



The impact test for the cutlery basket

The impact test enables Miele to ensure that the cutlery basket can withstand the strain of everyday use. The cutlery basket is loaded with test cutlery (14 cutlery sets of 4 pieces each) and dropped onto a hard surface from a height of one metre.





Ecological responsibility

At the heart of everything
we do

Taking responsibility for our environment has been a tradition at Miele for more than 120 years. Our natural environment is the foundation of our existence, which we want to protect so that we and generations to come can have a good future. True to our motto "Immer besser" (forever better), we develop domestic appliances for customers which reduce the burden on the environment and on natural resources. This begins with the selection of materials, ensuring efficient production and ends, after a long service life, in environmentally friendly recycling.

Our environmental philosophy pays off: Miele's highly efficient domestic and built-in appliances ensure excellent performance and set standards in terms of low water-consumption and electricity-consumption values too.



What type of appliance would you like?

Miele dishwasher designs

Miele dishwasher designs

Miele offers different types of dishwashers for optimum convenience and perfect design harmony in your kitchen.

Semi-integrated dishwashers

The appliance front can be matched to the cabinetry of your built-in kitchen – for a completely seamless kitchen design. Alternatively, stainless steel front panels with a CleanSteel finish are also an option.



Fully integrated dishwashers

The entire front of the appliance is concealed either behind a kitchen furniture front panel or a stainless steel Miele front panel with a CleanSteel finish. This allows the appliance to be perfectly integrated into the design of your kitchen.



Handleless dishwashers with Knock2open

Tap twice on the front of the appliance and the dishwasher door will open automatically – it does not require a handle.



Which convenience features would you like?

The product highlights of Miele dishwashers*

QuickPowerWash

An unbeatable combination: the QuickPowerWash programme and the perfectly tailored UltraTabs achieve the best possible cleaning and drying results on normally soiled crockery in 58 minutes. These specially developed tabs only take 2 to 3 minutes to dissolve. This means that the cleaning performance begins right at the start of the wash cycle. The result: class-A cleaning performance despite short programme times.



**Exclusive
to Miele**

Patented¹⁾ 3D+ cutlery tray

Greater flexibility: the middle section with hinged row of spikes can be lowered, offering space for large items.



Miele basket design

Maximum flexibility and convenience: providing perfect loading conditions, positioning options for crockery and cleaning results.



A+++ -20 %

20 % more economical than the threshold required for energy efficiency class A+++: best cleaning and drying results combined with the highest level of efficiency thanks to EcoTech heat storage.



Fresh water dishwashers using as little as 6.5 litres

Minimum consumption: best cleaning results combined with minimum water consumption in the Automatic programme.



**Exclusive
to Miele**

Knock2open²⁾

Unique: the appliance can be perfectly integrated into a handleless kitchen – the door opens automatically after 2 knocks.

* Features vary depending on model

¹⁾ Patent: DE102008062761B3, EP2201887B1<
Patent: DE102014117225A1, EP3025628A1

²⁾ Patent: EP2428153B1, US8758524B2



What do the icons mean?

All dishwashers icons at a glance



Energy efficiency

Energy efficiency ratings A+++ -10 % to A+ are indicated.



Water consumption

The most economical dishwashers use only 6 litres in the Automatic programme. The highest value is 13.5 litres.



Sound emissions

The quietest dishwasher has sound emissions of just 38 dB. The highest value is 46 dB.



Cutlery cleaning

The height, width and depth of the patented 3D cutlery tray+²⁾ can be adjusted. Hinged row of spikes for long, slender items of cutlery in the middle section.



QuickPowerWash

Best A-rated cleaning performance in less than one hour with Miele tabs or PowerDisks*.



AutoDos

Automatic dispensing of detergent for perfect cleaning results and maximum convenience.



BrilliantLight

4 high-performance LEDs for perfect illumination of the interior cabinet.



Control panel

Quick and simple swipe operation on the touch display.



Quick and simple swipe operation on the fully integrated touch display.

* 10% more energy efficient than the threshold value for energy efficiency rating A+++

¹⁾ Patent: DE102008062761B3, EP2433549B1

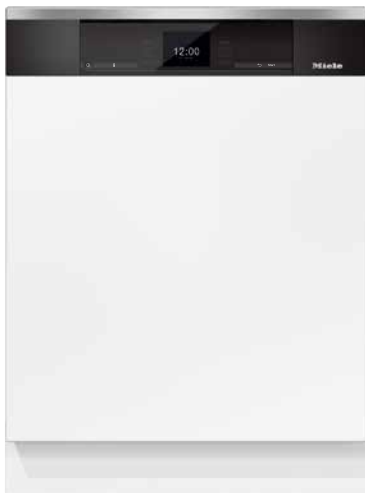
²⁾ Patent: DE102008062761B3, EP2201887B1

³⁾ Patent: EP 2201887B1, DE 102008062761B3

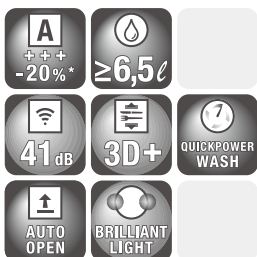
Dishwasher

Product overview

Semi-integrated dishwashers, 60 cm wide, 14 place settings



door panel not included



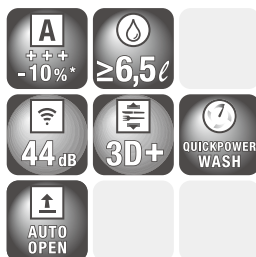
G 6921 SCi

- 5 line Clear text LCD with Chinese
- 3D cutlery tray+
- MaxiComfort basket
- 13 programmes/QuickPowerWash
- 6 programme options
- AutoOpen/AutoClose/SoftClose
- Brilliant light/EU ERR: A+++/41 dB
- Country of Origin: Germany

HK\$ 40,000



door panel not included



G 6620 SCi

- 3-digit display
- 3D Cutlery tray+
- ExtraComfort basket
- 6 programmes/QuickPowerWash
- 1 programme option
- AutoOpen/SoftClose
- EU EER: A+++/44 dB
- Country of Origin: Germany

HK\$ 22,000

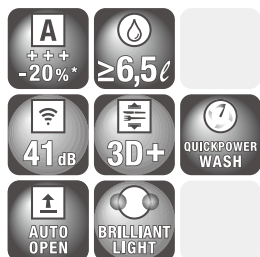
Dishwasher

Product overview

Fully-integrated dishwashers, 60 cm wide, 14 place settings



door panel not included



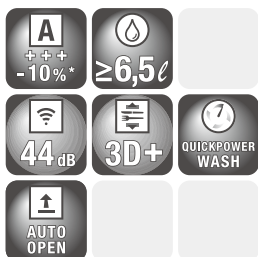
G 6993 SCVi K20

- 2-line Clear text LCD with Chinese
- Touch on metal/Knock2Open
- 3D cutlery tray
- MaxiComfort basket/TimeControl LED
- 13 programmes/QuickPowerWash
- 6 programme options
- AutoOpen/AutoClose/SoftClose
- Brilliant light/EU EER:A+++/41 dB
- Country of Origin: Germany

HK\$ 40,000



door panel and handle not included



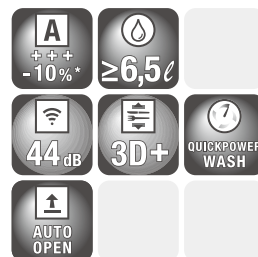
G 6770 SCVi

- 1-line Clear text LCD with Chinese
- 3D Cutlery tray+
- ExtraComfort basket
- 9 programmes/QuickPowerWash
- 2 programme options
- AutoOpen/SoftClose
- EU EER: A+++/44 dB
- Country of Origin: Germany

HK\$ 29,000



door panel and handle not included



G 6660 SCVi

- 3-digit display
- 3D Cutlery tray+
- ExtraComfort basket
- 6 programmes/QuickPowerWash
- 1 programme option
- AutoOpen/SoftClose
- EU EER: A++/44 dB
- Country of Origin: Germany

HK\$ 22,000



Delivery and Installation Service

When convenience can be relied upon

We want to ensure that you have a smooth start with your Miele appliances.

If you wish, we can deliver your new appliances to your home where they will then be installed by a Miele specialist.

Having your appliances commissioned professionally ensures that they will work perfectly. This is also a good opportunity for you to get familiar with the wide range of features that they offer. At Miele we like to support you right from the outset and make sure that you get the most out of your appliances.

Be on the safe side right from the start

The service we offer ensures that your appliances are installed correctly, meeting the prerequisites of our manufacturer's warranty.

Miele specialists make all the difference

Nobody knows our Miele appliances better than our technicians. Trust your appliances to those who built them.

Further information on our Delivery and Installation Service can be obtained from our website www.miele.hk and from Miele's Customer service hotline 2610 1025.

Individual Product Consultation

When information creates excitement

Miele appliances are of high quality and innovative – by purchasing Miele, you have opted for the best. To ensure that you enjoy your appliances and their wide range of functions even more, we would like to introduce you to an attractive offer: the Miele Home Program.

This service is tailored to suit your personal needs. It offers you comprehensive advice on the functions and optimum use of your Miele appliances in the comfort of your own home.

Together with you we will programme your appliances to suit your personal needs. We will explain specific features and give you advice on maintenance and operation. We will also show you how to achieve the best results and give you valuable tips to ensure that you enjoy your Miele appliances for a very long time.

Personal advice

Miele experts will give you tailored advice about your appliances in the comfort of your own home on your own machines.

Setting up your favourite programmes

With customised programming, your appliances can be set up to perfectly suit your personal requirements and preferences.

Tips & tricks for perfect results

You will be given helpful information on how to use and look after your appliances.

Further information on the Miele Home Program can be obtained from our website www.miele.hk and from Miele's Customer service hotline 2610 1025.



Miele Extended Warranty

When peace of mind becomes the standard

Maximum peace of mind with Miele Extended Warranty

By purchasing a Miele product, you have opted for durability, optimum user convenience and excellent quality. Would you like maximum peace of mind for your new appliance? Upon payment of a one-off charge, Miele offers an exclusive extended warranty of up to 10 years.

Throughout the 1-year statutory warranty period you have the opportunity to purchase Miele Extended Warranty for years. Miele Extended Warranty can also be purchased from a Miele Service Technician on his service visit. This applies to appliances which are not more than 7 years old.

Maximum security

During this extended warranty period, there will be no repair charges for faults, unless caused by wrongful intent or gross negligence.

Ultimate flexibility

You can enter into the contract at any time during the statutory warranty period.

Reliable and fast

In the event of repair, our highly skilled service technicians will provide quick and reliable help.

Miele warranty

Prices are valid for one appliance only excluding Dialog Oven and MasterCool

For 3 years: HK\$3,000 per appliance

For 8 years: HK\$6,000 per appliance

Select your exclusive extended warranty for a total up to 10 years for the following Miele products

Further information on the Miele service certificate can be obtained from www.miele.hk and from Miele's Customer Service Hotline 2610-1025.

Maintenance Service

When longevity is part of our philosophy

You have already made an excellent choice by buying Miele appliances with their legendary reputation for longevity. We would like you to enjoy your appliances for a very long time and offer you an exclusive Maintenance Service.

This Maintenance Service provides your appliances with professional maintenance checks by Miele service technicians. A diagnostic system, specially designed by Miele, is used to check your appliances and make sure they are kept up to date.

As well as making sure your appliances are in good working order, you will also be provided with valuable advice on how to operate your Miele appliances.

Appliances hold their value

Thorough cleaning and maintenance work carried out by a Miele expert ensures that your appliances are always in perfect condition.

Perfect results

Regular care, maintenance, functional checks and programme updates guarantee excellent results at all times.

Useful tips

Miele experts are on hand to provide you with tips and tricks on everything regarding the optimal use of your appliances.

Further information on Maintenance Service can be obtained from www.miele.hk and from Miele's Customer Service Hotline 2610 1025



Miele in-house service

Your partner for all service needs

When you buy a Miele appliance, you choose longevity and the best in quality. If, however, you require any help, Miele Service can provide rapid and reliable assistance.

The quality of Miele Service is regularly checked by customer surveys.

Miele considers perfect service to be more than simply providing expert assistance in the event of technical problems. Miele provides support from delivery and installation right through to when appliances are commissioned.

Never very far away

Our Miele technicians are selected service partners have representations throughout the country and can be at your home within a very short time.

Proficient

Our technicians are Miele appliance repair specialists, guaranteeing a quick and professional repair.

Quick and efficient

The Miele-specific PC fault diagnostic system quickly identifies faults with an aim to achieve 90% first fix rate.

Reliable supply of spare parts

Not only can you expect legendary Miele quality from original Miele spare parts, you can also rely on them to be readily available – even many years after purchasing your appliance.

Easy to reach

Contact us by 2610 1025 or
customerservices@miele.com.hk
if you require assistance:
Monday to Saturday: 9:00am - 6:00 pm
except Sunday and public holidays
Further information on these topics is
available from our websites (www.miele.hk)