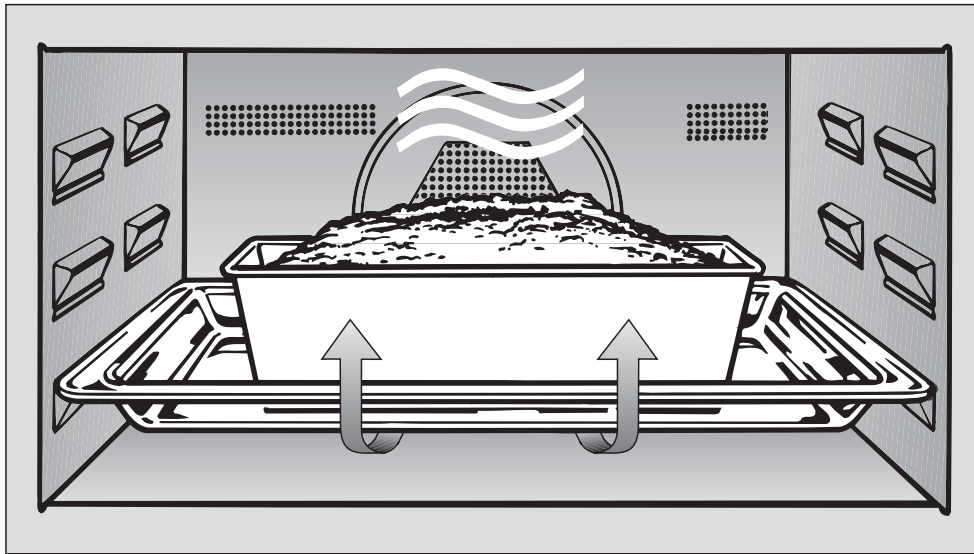


Miele

Operating Instructions




Convection microwave oven H 4080 BM

To prevent accidents
and machine damage
read these instructions
before
installation or use.



M.-Nr. 06 426 190

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

Read all instructions before installing or using the oven.

Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".

This appliance is intended for residential use only.

Only use the appliance for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of this oven.

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

Electrical safety

■ Installation, repair and maintenance work should be performed by a Miele authorized service technician in accordance with national and local safety regulations and the provided installation instructions. Contact the Miele Technical Service for examination, repair or adjustment. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.

■ Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond in order to prevent injury and machine damage. If in doubt, consult a qualified technician.

■ To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.

IMPORTANT SAFETY INSTRUCTIONS

■ The appliance must only be operated after it has been correctly installed in cabinetry. This is necessary to ensure that all electrical components are shielded.

■ This appliance is not designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for an installation in these applications. Please contact the Miele Technical Service Department with specific requirements.

■ Before service or maintenance work the power supply must be disconnected.

■ If the electrical cord is damaged it must be replaced by a Miele Service technician with a genuine Miele spare part.

■ Do not use an extension cord to connect the appliance to electricity.

■ Do not open the casing of the oven. Danger of electric shock!

Use

■ The appliance is intended for domestic use only: defrosting, heating, cooking, baking, roasting, broiling and canning of food. It is not designed for industrial or laboratory use.

■ Do not use corrosive chemicals or vapors in this appliance.

■ Do not use the appliance to store or dehydrate flammable materials. This is a fire hazard.

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

■ Prevent children from touching the appliance when in use.

■ Times for cooking, heating and defrosting food in the microwave are shorter than that of traditional operation modes. Extensive microwaving lead to dry food and possible ignition. Fire hazard!

■ Do not use the microwave mode to dry bread, bread rolls, flowers, herbs, etc. Use the convection mode.

■ Do not heat cushions filled with herbs, gel, etc. with the microwave mode. The cushions could ignite even when removed from the oven after heating. This is a fire hazard.

IMPORTANT SAFETY INSTRUCTIONS

- Do not use full power warming empty dishes. The lack or minimum amount of food could cause damage to the appliance.
- Supervise cooking with grease or oils. Oils and grease could ignite.
- Never heat undiluted alcohol in the microwave oven as it can easily ignite.
- Do not can cans in the appliance. High pressure in the cans can cause them to burst. This could result in injury or damage.
- If materials inside the oven should ignite, keep the oven door closed to avoid fueling any flames. Turn the oven off or disconnect the power supply.
- Cover food stored in the oven interior. Condensation from food and drinks could cause corrosion damage to the oven. It also prevents the food from drying up.
- Spills or stains from food and liquids containing salt should be immediately cleaned from the stainless steel interior. Corrosion may occur.
- The glass tray and combi rack can support a maximum weight of 17.5 lb (8 kg). The accessories may be damaged if overstrained.
- Do not lean, sit or place heavy items on the open oven door. The machine may be damaged.
- Never place the hot glass tray on a cold surface, such as a tiled or granite countertop. The glass tray may crack. Set the glass tray on a trivet instead.
- Do not use a steam cleaner to clean this appliance. The steam from the cleaning appliance could penetrate live components and permanently damage the oven or cause injury.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not cover or block any opening on the appliance.
- This appliance must not be installed or operated outdoors.
- Do not use this appliance near water, e.g. sink, wet basement, swimming pool, etc.

IMPORTANT SAFETY INSTRUCTIONS

Microwave function

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Items not suitable for use in the microwave oven: metal

containers, aluminum foil, cutlery, dishware with metal decoration, crystal glass containing lead, bowls with a knurled rim, non-temperature safe plastic dishware, wooden dishware, metal clips, wire twist ties, food containers with metal coverings or residues of it.

Danger of machine damage and fire hazard.

The provided combi rack is specially designed for the wavelength of the microwaves and use for the oven.

Do not leave the appliance unattended when heating food in disposable, e.g. plastic, paper, combustible materials.

See "Dishware for Microwave / Plastics".

Do not heat food in the oven in a heat retaining packaging, e.g. take out food bags.

The packaging contains a thin layer of aluminum foil which reflects the microwaves. This reflected energy can cause the paper layer to ignite.

IMPORTANT SAFETY INSTRUCTIONS

■ Before serving food remember to allow a sufficient standing time. Always check the temperature of the food itself after taking it out of the microwave. Do not judge by the plate temperature. The heat is created in the food, the dishes may stay cool to the touch.

■ Always check the temperature before serving heated baby food. After heating the baby food, stir or shake the food, then test it.

■ To check on the food temperature open the oven door. Use a special food thermometer to measure the food temperature. Do not use thermometers containing mercury or liquids since they are not suitable for high temperatures and break easily.

■ Never cook or reheat food or liquids in sealed containers or bottles. Remove the nipple or cap from baby bottles before heating it in the microwave. Built-up pressure may cause them to burst. Danger of injuries.

■ The combi rack will get hot when used in the microwave. Danger of burns.

■ When heating liquids, the provided boiling wand should be placed into the container.

When heating liquids, milk, sauces etc., in the oven without the boiling wand, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly. This "boiling delay" can cause a sudden build up of steam bubbles, when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. Danger of burning!

The built-up pressure may force the oven door open. This could result in injury or damage. The boiling wand ensures that the liquid boils evenly and that steam bubbles form at an early stage.

IMPORTANT SAFETY INSTRUCTIONS

■ Eggs can only be cooked in their shells in the microwave oven in a specially designed egg-boiling device. Hard-boiled eggs should not be reheated in the microwave oven. The eggs may burst, even when they have been removed from the oven.

■ Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured first. The pressure could otherwise cause the egg yolk to explode. Danger of injuries.

■ Food with a thick skin or peel, such as tomatoes, sausages and potatoes should be pierced or the skin cut in several places before cooking to allow steam to vent and prevent the food from bursting.

■ Do not use dishware with hollow handles or lid knobs. Moisture can get into the hollow parts. (The hollow parts of some dishware can be vented.) Danger of built-up pressure and the explosion of the hollow parts may cause injuries.

Traditional functions: Convection Plus, Auto Roast, Broil, Convection broil

Caution! Danger of burns!
When using traditional functions the oven interior gets very hot.

■ Do not allow children to touch or to play in, on or near the oven when it is in operation. The oven gets hot at the oven door glass, the vapor vent, the handle and the operating controls. Danger of burns.

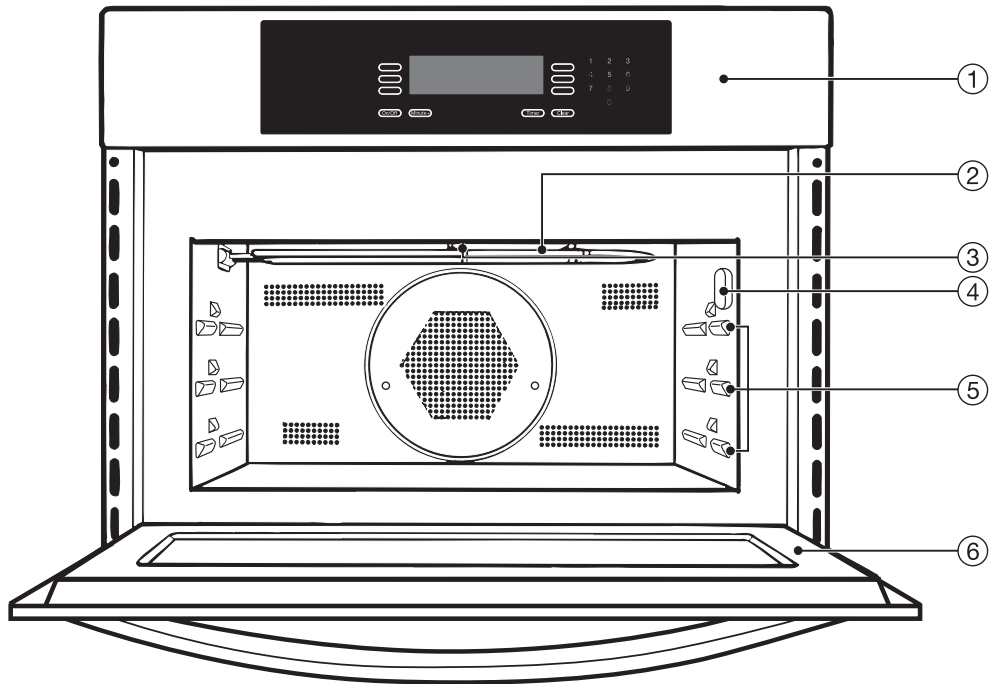
■ Use pot holders when working with a hot appliance. Especially the upper heating element gets extremely hot when using the functions broil and convection broil. Danger of burning!

■ Allow the heating element to cool to the touch before attempting to lower it for cleaning the oven. Danger of burns.

■ Do not use force to lower the upper heating element. It may get damaged.

SAVE THESE INSTRUCTIONS

Guide to the oven



① Control panel

② Upper heating element

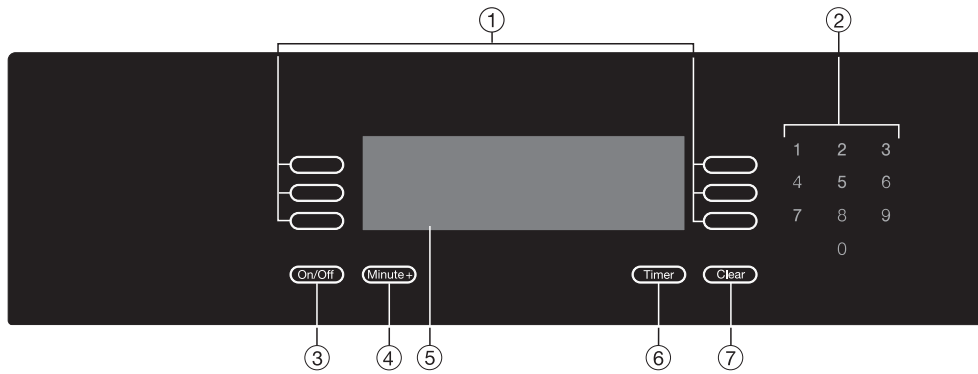
③ Light

④ Roast probe socket

⑤ Three level runners

⑥ Oven door

Guide to the display



- ① Touch controls to select or set a function
- ② Keypad to enter times or temperatures
- ③ On/Off
- ④ Minute +
- ⑤ Display
- ⑥ Timer
- ⑦ Clear
to delete the last entry or to go back to the previous menu

Oven accessories

Oven accessories

Two glass trays with non-tip safety notches

The glass pans are suitable for all oven functions. They have non-tip safety notches which prevent them from being pulled out completely.

When inserted the safety notches have to face the rear.

The glass tray has to be lifted to be taken out from the interior.

Combi rack insert into the glass tray

Insert the combi rack together with the glass tray. Depending on the oven function and food height the combi rack can be inserted with the curve upwards or downward to the glass tray to have an optimum distance to the upper heating element.

The combi rack is specially designed for microwaves. It should not be set on the stainless steel bottom of the oven, since direct contact could lead to sparks.

Boiling wand

When heating liquids, the provided boiling wand should be placed into the container. It results in even boiling of the liquid.

Roast probe

The roast probe is inserted in the food to monitor the roasting process. For more information see "Using the roast probe".

Guide to the functions

User function

Types of operation

Solo functions

- Microwave
to defrost, heat and cook food in a short period of time
- Convection Bake
to bake or cook food with heated air fanned through the interior
- Auto Roast
to roast and cook food automatically
- Broil
to broil flat cuts of food.
Broiling is done with the oven door closed.
- Convection broil
to broil large cuts of meat or poultry.
Broiling is done with the oven door closed.
- Defrost

Combination functions

For combinaton of the microwave function with a traditional function (Convection Plus, Convection Broil, Broil, Auto Roast).

Minute Plus

To start the microwave with maximum power for 1 minute.

Master Chef Function

contains an easy to use list of preset functions of commonly cooked foods.

Favorites

to save often used settings under a selected name.

Sabbath Mode

For religious observance, the oven can be set to run for the duration of the Sabbath.

Preselection Automatic

to preselect a cooking process.

Turn off Automatic

to turn off the cooking process.

Timer

To time any kitchen activity, i. e. cooking eggs. Two times can be entered.

Time of day display

When the oven is turned off, the display shows the time of day.
The display can be deselected.

Guide to the functions

Safety features

System lock

When locked the oven cannot be operated, see "Settings - System lock".

Automatic Safety Shut Off

An operation with traditional function can be started without a time set. To prevent a run-on operation and fires, the oven shuts off automatically depending on the function used and the temperature between 1 hour and 10 hours after the last operation.

When the microwave was turned off after one operation but still be used for a second cooking process right away, the microwave power will only be turned on again after 30 seconds.

- Start the second process after 30 seconds.

Energy saving

Door contact switch

If the door is being opened during operation, the heating and convection fan will automatically turn off.

After closing the door and pressing Start, the operation continues. When the door was opened at a solo traditional function, the operation will continue immediately after closing the door. It doesn't need to be restarted.

Interior light turned off

The interior light can be set to turn off after the process starts.

Functions

Microwave function

Microwave cooking offers the benefits of speed, convenience and nutritional advantages when food does not require browning or crisping.

The following microwave power settings are available:

- At an electrical connection of 240V: 80 W, 150 W, 300 W, 450 W, 600 W, 850 W und 1000 W.
- At an electrical connection of 208 V: 80 W, 150 W, 300 W, 450 W, 600 W und 850 W.

They are shown in a bar. The full bar shows the maximum power. If only two segments are shown the minimum power is displayed.

How it works

In a microwave oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. The microwaves are evenly distributed in the oven interior and are also reflected from the metal walls. The microwaves reach from all sides on and into the food.

The cookware must be conductable for microwaves so they can reach the food. The microwaves conduct porcelain, glass, carton, plastic but no metal. Do not use containers made of metal, or which contain metal, for example in the form of gold or silver trim, see "Suitable cookware for microwave ovens". The metal reflects the microwaves and this could lead to sparks. The microwaves cannot be absorbed.

The microwaves penetrate through the container directly into the food.

All food contains moisture molecules which, when subjected to microwave energy, start to oscillate 2.5 billion times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the center.

The moisture content of food will affect the speed at which it is cooked.

As heat is produced directly in the food,

- food can generally be cooked without adding much liquid or cooking oil.
- defrosting, reheating and cooking in a microwave oven is quicker than using traditional oven methods.
- nutrients, such as vitamins and minerals, are generally retained.
- color, texture and taste of food are not impaired.

The microwave production is stopped once the process is interrupted or the door is opened.

During the process the closed, intact door provides a sufficient protection of microwaves.

Functions

Traditional oven functions

- Convection Bake
- Auto Roast
- Broil
- Convection Broil
- Defrost

These cook and brown the food.

Convection Bake

This system works by the circulation of heated air.

It takes in the air, heats it over a ring heating element and fans it back through the openings in the back panel.

Since the heat reaches the food immediately, there is no need to preheat the oven.

Exception: Preheat the oven when roasting roast beef / tenderloin or when baking dark bread.

The Convection Plus function allows to bake on two levels at the same time.

Auto Roast

Auto Roast heats the oven to a high temperature to sear the meat, retaining moisture and tenderness. The oven temperature then automatically returns to the preselected setting.

Broil

As the element needs to radiate a high heat in order to cook the food, it will glow red hot several minutes after being turned on and produce sufficient infra-red heat for broiling. Pre-heat the oven with the oven door closed for approx. 5 minutes before starting to cook.

Convection Broil

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This allows a lower temperature to be selected than for normal broiling.

Defrost

The warm air is distributed over the food by the fan on the rear wall of the oven.

Functions

Combination functions

- Combination Bake
- Combination Auto Roast
- Combination Broil
- Micro Broil

The combination functions allow a fast heating, cooking and broiling of food.

The microwave function can be combined with all traditional functions.

The combination with Convection Plus is the most suitable. Since the heat gets immediately to the food, the time and energy efficiency is greatest.

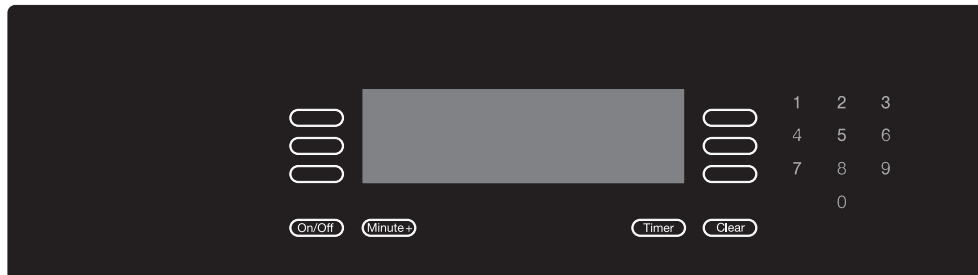
In general when using combination programs, you should not set the microwave power level higher than 150 W for baking, and not higher than 450 W for cooking and broiling.

They are shown in a bar. The full bar shows the maximum power of 450 W. If only three segments are shown the minimum power (80 W) is displayed.

Master Chef

The "Master Chef" function contains an easy to use list of preset functions of commonly cooked foods such as pizza, chicken and french fries.

Controls



The oven has a large display and sensor controls. These sensors allow the operation of the oven.

Touch controls

Next to and below the display are electronic sensor controls which react to the touch of a finger.

The oven is operated by the touch of the respective sensor control.

Every touch of the controls is confirmed by a tone.



When the oven is turned on the display shows the allocation of the controls.

On/Off

turns the oven on or off.

Minute +

To start the microwave with maximum power for 1 minute.

Timer

to time any kitchen activity, for example to cook eggs. Two separate times can be entered.

Clear

to delete the last entry. If more than one function is entered, a question is displayed which one the user would like to delete.

The **Number key pad** lights up, when entries for temperatures or times are needed.

Display



This symbol is allocated to a sensor control and shows in the display with a menu or an order, like "more", "back", "OK", etc. If more menu points are available, "more" will be displayed as the last menu.

The desired setting is selected by touching the sensor next to it. The display shows a maximum of six menus.

By touching the sensor on the right side, the "next menu page" will be displayed.

The entry possibilities for times or temperatures are highlighted in the display. These numbers are entered by the number key pad.



The currently selected setting is marked by a check.



Additional information for operation are marked with this sign. Confirm with "OK" to close these info windows.

Before using the oven

Commissioning the oven

Once the appliance is plugged in, the Welcome display comes on. After a few seconds the clock is displayed.

When commissioning the machine the Welcome screen changes into the language selection.

The left display column shows the language selections. The selected language is marked by a ✓ check.

Selecting a language

- Touch the sensor next the desired language until it shows in the display.
- Select the desired language. The selected language will be marked by a ✓ check.
- Confirm the selection with "more".

Selecting the time format

- Select the desired time format and confirm with "more".

Setting the time of day

- Set the current time of day with the sensors next to + and -. Set the hours. Confirm with "more" and set the minutes.

To set the time of day with the number key pad, set the hours and minutes and confirm the setting with "more".

Selecting the desired clock display

- Select between "On for 1 minute" or "On during use" by touching the sensor next to it.
- Confirm with "more".

The commissioning is finished.

The current time of day shows and the oven can be used.

Before using the oven

Cleaning the appliance

Remove the protective film from the appliance front (if present).

- Wipe the interior with a solution of warm water and liquid dishwashing detergent. Dry with a soft cloth.

Leave the door open until the interior is completely dry. Odors and corrosion may occur.

- Wash the accessories.

Heat the oven

New ovens may have a slight odor during the first use. To eliminate the odor quickly, the oven should be operated at a high temperature for 2 hours.

Before heating the oven, remove all accessories and labels from the oven.

Make sure the room is well ventilated during this process.

- Touch the "On" control.
- Select the "Bake" function.
- Select "Convection Bake".
- Select "Temperature".
- Set the temperature to 435 °F (225 °C) using the keypad.
- Set the timer to run the oven for 2 hours by touching the "Delay Start" control.
- Select "Duration". Set the duration by entering "2", "0", "0" using the keypad.
- Touch the "OK" control.

The oven will run for 2 hours and the remaining time will appear in the display.

Operating sequence

Turning the oven on

- Touch the On/Off sensor to turn the oven on.

The **main menu** appears.

There are nine menus with submenus.

- Select the desired menu by touching the sensor next to it.

Main menus

Bake

The functions recommended for baking show

- Convection Bake
- Combination Bake

When Convection Bake is selected, the convection fan starts and the oven preheats to a default set temperature of 320 °F (160 °C). A temperature between 122 °F (50 °C) and 437 °F (225 °C) can be selected. Cooking times and delay start times can be programmed. A tone sounds once the selected temperature is reached.

The function Combination Bake allows to program the total baking time and delay starts. Select the microwave power setting (max. 450 W) and the temperature of the traditional function.

Operating sequence

Broil

The functions recommended for broiling show

- Broil
- Convection Broil
- Combination Broil
- Micro Broil

Depending on the selected function the duration of broiling and a delay start can be programmed.

In the combination functions, the power setting of the microwave (max. 450 W), total time, temperature of the traditional function and delay start can be selected.

◀ Microwave

Select power setting, duration and combination functions.

◀ Master Chef

Contains automatic programs. See "Master Chef" for more information about these programs.

◀ Defrost

Select the duration and a temperature between 68 °F (25 °C) and 122 °F (50 °C).

◀ Roast

The functions recommended for roasting show

- Auto Roast
- Combination Auto Roast

When Auto Roast is selected, the convection fan starts and the oven preheats to a default set temperature of 320 °F (160 °C). A temperature between 212 °F (100 °C) and 410 °F (210 °C) can be selected. Cooking times and delay start times can be programmed.

The function Combination Auto Roast allows to program the total roasting time and delay starts. Select the microwave power setting (max. 450 W) and the temperature of the traditional function.

◀ Favorites

Save often used settings and set a recipe name to easily search for your favorites.

◀ Sabbath

Two functions can be selected

- Convection Bake
- Broil

◀ Settings ▶

Some settings, for example languages, can be set (see "Settings").

Operating sequence

When selecting a **sub menu** (i. e. Master Chef, Favorites, Settings) another menu level is shown.

By selecting a menu you will get into the next menu level.
The desired selection can be set.
The currently selected setting is shown in the display.

A **function** (i.e. Convection Bake) has different submenus which can be adjusted.

- ◀ Temperature
- ◀ Power Level
- ◀ Delay Start
- ◀ Duration

The oven is factory set so that it starts **automatically**. Only when microwaving is used the oven must be started **manually**.

Manually starting a microwave function

- Turn the oven on.
- Select the desired function, i. e. microwave. The sub menu is shown.
- Select the desired function, i. e. microwave.
- Select the desired duration for microwaving.
- Select a microwave power setting.
- Confirm with "OK".
- Start the oven.

The remaining time and time of day is displayed during the running process.

To stop the operation, touch the "Stop" sensor.

The door is unlocked when using the microwave and can be opened at any time. The operation is interrupted and will be continued once the door is closed.

To end a running process, touch the On/Off sensor.

Selecting cooking times

Cooking processes can be turned off automatically or be turned on and off.

Once a function is selected, "Delay Start" can be selected.

◀ Duration

Enter the cooking time. After the time has elapsed, the oven turns automatically off.

◀ Desired Start Time

◀ Desired End Time

The start and end time is the time when a cooking process should start or end. The oven turns on or off at this point in time.

To **automatically turn a cooking process off**, a duration or end can be entered.

To **automatically turn a cooking process on or off** the cooking times can be entered by

- duration and end time.
- duration and start time.
- start and end time.

The time not entered will be determined automatically, but cannot be adjusted.

The entered process can be saved to the Favorites as an own program with "Add to favorites", see "Favorites".

The start time will be displayed until the oven heat is turned on.

When the process is elapsed, the elapsed remaining time will be displayed.

After the process has elapsed "Finished" will be displayed and a signal tone will sound.

Checking and adjusting entered cooking times

Times, which were entered for a cooking process, can be checked or adjusted at any time by call up the respective function.

Deleting entered cooking times

- Touch the "Clear" sensor.

All data will be deleted during a power failure.

Master Chef

When using the "Master Chef" function to cook meat or poultry insert the grease filter in front of the fan opening.

The "Master Chef" function contains an easy to use list of preset functions of commonly cooked foods such as pizza, chicken and french fries.

For some programs the maximum food weight must not be exceeded. See "Maximum food weight".

Pay attention to respective notes in the display. For example the display shows a note to insert the roast probe or to add liquid.

- Select "Master Chef" from the main menu.

Master Chef menus

- ◀ Poultry
- ◀ Meat
- ◀ Fish
- ◀ Pizza
- ◀ Baked Goods
- ◀ Casseroles
- ◀ Vegetables
- ◀ Soup

After selecting the desired food group, you can select from (except "Pizza", "Baked Goods")

- ◀ Cook
- ◀ Reheat
- ◀ Defrost

- Follow the requests and notes until the program starts.

- A delayed start can be selected.

An automatic program can only be ended ahead of time, if the oven is turned off.

Once an automatic program has started, the remaining time will be displayed.

After the process has ended "Finished" will be displayed and a signal tone will sound.

If the food is not cooked to your desire, the elapsed automatic program can be extended.

- Select "Extend" from the sub-menu.

Master Chef

Maximum food weight

Poultry	Turkey	whole	max. 10 lbs (4.5 kg) without stuffing
		whole, stuffed	max. 10 lbs (5.5 kg) without stuffing
		Breast	max. 6 lbs (2.5 kg)
	Goose	whole	max. 10 lbs (4.5 kg)
Meat	Beef	Roast beef / Tenderloin	max. 7 lbs (3 kg)
		Tenderloin	max. 7 lbs (3 kg)
	Pork	Shoulder / neck roast	max. 7 lbs (3 kg)
		Cutlett piece	max. 7 lbs (3 kg)
		Tenderloin	each 10-11 oz. (300 g)
	Veal	Tenderloin	23-35 oz (650-1000 g)
	Lamb	Leg	max. 5 lbs (max. 2 kg)
Saddle		max. 6 lbs (max. 2.5 kg)	
Fish		Steaks	5-7oz (150-200 g)
		Filet / pieces	4.5 lbs (2 kg)
		whole	max. 5.5 lbs (2.5 kg)
		Lobster tails	max. 5 pieces up to 10 oz (280 g)
			max. 4 pieces up to 1.1 lbs (500g)
	Paella	fresh	max. 4.5 lbs (2 kg)

Favorites

If you often cook a recipe with the same settings (function, time, temperature) you can save them as a "favorite" for easy recall.

Saving af favorite

- Enter the function, temperature and cooking times of the recipe. The oven will begin heating.
- Touch the "Add to Favorites" control.

Your "favorite" must be named before it can be saved to the memory.

- Enter the letters and numbers of the name by touching the controls left and right of the alpha-numeric list. Confirm each character entry by touching the "Select" control.
- Touch the "OK" control when naming is complete to save the "favorite" to memory.

Your "favorite" can now be recalled from the "Favorites" list. When selected the oven will automatically use the saved settings.

- Touch "Clear" to cancel the running function if you are not cooking.

Selecting Favorites

- Select "Favorites" on the main menu.
- Select and start the personal recipes.

Delete Favorites

- Select "Favorites" on the main menu and the sub-menu "Clear favorites".
- Select the desired favorite and delete.

Sabbath

Default temperature 375°F/190°C

For religious observance, the oven can be set to run for the duration of the Sabbath there will be no visual change to the control panel and the clock will not be displayed.

In this function, only "Convection Bake" and "Broil" are available.

- Select the desired Sabbath function while the door is closed.

The oven will stay in "Hold" mode until the oven door is opened again.

- Open the oven door.
- Place the food in the oven.
- Close the oven door.

After a 5 minute delay, the oven will start heating until the set temperature is reached. This temperature will be held constant for 72 hours.


Once the Sabbath function has started the settings cannot be changed. The oven can only be turned off with the "On/Off" control.

After the end of Sabbath

After 72 hours, the oven will shut off and "F55" will appear in the display.



Turn the oven off to reset it to normal operation.

Settings

The default oven settings can be changed in the function "Settings ". In this function you can customize the oven to suit your preferences. Settings may be adjusted by touching the appropriate touch control.

Language

- Select the touch control next to the desired language and confirm by touching "OK".

The symbol  indicates the "Language" setting. If you accidentally select an unfamiliar language, simply look for the symbol  touch the control next to the flag symbol and select your language of choice.

Clock

"Enter Time" appears in the display.

- Enter the current time using the keypad.

Different settings can be selected by touching the control next to the option:

- the size of the clock display, Size Normal or LARGE
- the time format, 12 hour or 24 hour
- whether or not the time is displayed, Clock-Display On or Off
- Touch the "OK" control to confirm the entries.

If power to the oven is cut off for more than 4 days, the clock will have to be reset.

Temperatures

The default temperature of each function can be adjusted within the range shown below. If a temperature out of the range is selected, the oven will revert to the default temperature.

- Touch the control of the function whose default temperature you wish to alter.
- Enter the new default temperature using the keypad.

The next time this function is selected, the new temperature will be used.

Oven Light

The "on" duration of the oven light can be altered.

- Touch the control of the light setting you wish to choose.
 - "Off after 1 minute"
The light goes off after the first minute of a function.
 - "On during use"
The oven light remains lit during a function.

The selected setting will appear in the display.

- Touch the "OK" control to confirm the selection.

Temperature °F/°C

All oven temperatures can be displayed in either Fahrenheit or Celsius degrees.

- Touch the "Temperature" control to toggle between °F and °C.

Settings

Tone Options

Unique tones may be set for each of the two timers to differentiate the timers from an oven function tone.

"Timer 1" and "Timer 2"

The tone of "Timer 1" and "Timer 2" can be set to one of five tone options.

- Select "Timer 1 Tone" or "Timer 2 Tone" by touching the corresponding control.

With every touch of the respective control, another tone will sound and the display will show the tone number.

For example, Timer 1 Tone 1.

- Select the tone for each timer.

"Keypad Tone"

The keypad can be set to make a sound with every touch of a control.

- Touch the "Keypad tone" control to toggle between the on and off settings.

"Volume"

This control adjust the volume of the tone options.

- Touch the "Volume" control until you hear the desired volume.

"Tone Short / Long"

The duration of the timer and oven tones can be modified.

- "Tone short" will beep in quick succession when an oven signal or the oven timer sounds.
- "Tone long" a continuous tone will sound when an oven signal or the oven timer sounds.

- Touch the "Tone" control to toggle between the short and long setting.
- Touch the "OK" control to confirm the "Tone Options" settings.

When the tone sounds to indicate an oven signal or the timer, touch any number on the keypad to turn off the tone.

Display

The brightness and contrast of the oven display can be adjusted by touching the controls next to "Brightness" and "Contrast".

System Lock

The oven can be locked.

The oven is set by default to "Do not accept".

The display shows a lock which is either open or closed. When selecting the lock, it can be opened with "Off" or closing with "On". The timer can still be used.

The oven will remain locked after a power failure.

Warming Function

The microwave has a built-in keep-warm function which is activated by default. Food which is not immediately removed from the oven will be kept warm for a short period of time. The display shows "Keep warm".

The function can be deselected. The "keep warm" function can not be set as a separate function.

Power Level

The default power settings for microwave and combined microwave functions can be shown and adjusted.

Following microwave power levels are available for microwave:

- At an electrical connection of 240V: 80 W, 150 W, 300 W, 450 W, 600 W, 850 W und 1000 W.
- At an electrical connection of 208 V: 80 W, 150 W, 300 W, 450 W, 600 W und 850 W.

They are shown in a bar. The full bar shows the maximum power. If only two segments are shown the minimum power is displayed.

Following microwave power levels are available for combined functions:

80 W, 150 W, 300 W, 450 W

They are shown in a bar. The full bar shows the maximum power of 450 W. If only three segments are shown the minimum power (80 W) is displayed.

Settings

Reset

The factory settings of the oven can be restored through the "Reset" function.

Temperatures

If the request is confirmed with "yes", all changed temperatures will be restored to the factory default.

Settings

If the request is confirmed with "yes", all changed settings will be restored to the factory default.

Favorites

If the request is confirmed with "yes", all changed "favorite" entries will be deleted. Once deleted, these entries cannot be restored.

Timer

The timer can be used to time any activity in the kitchen and can be set independently of a cooking function.

Two alarms (Timer 1 and 2) can be selected simultaneously.

A maximum time of 99 minutes and 59 seconds can be selected.

Setting a timer

- Touch the "Timer" control.
- Use the keypad to enter the desired time in minutes and seconds.

The second timer can be set in the same way as the first.

The count down of Timer 1 and 2 is shown in the lower area of the display.

At the end of the timed period, a tone will sound.

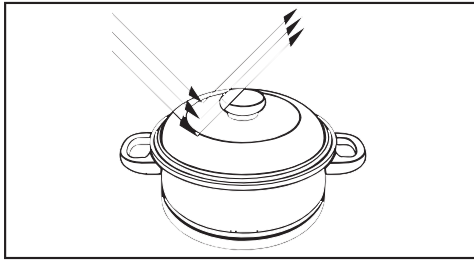
- Touch "Clear" to cancel the timer tone.

Cancelling a timer

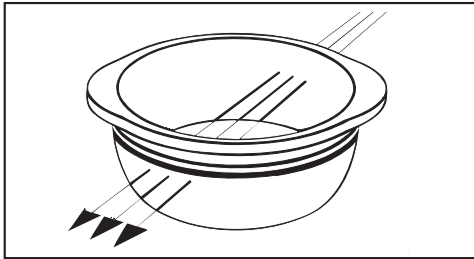
- Touch the "Clear" control.
- Touch the control for the timer to be cancelled or to cancel both timers and a running function touch "All Functions".
- Touch "OK".

Selecting cookware for microwave ovens

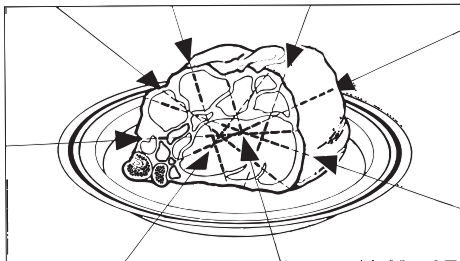
Microwaves



- are reflected by metal,



- pass through glass and chinaware,



- are absorbed by the food.

For microwaving the food, set the glass tray always on the first runner level from below. If the food is set directly on the oven bottom it will not defrost/cooked/heated evenly since the microwaves can't reach the food from below.

Set the food, bowls, plates, etc. in the middle of the glass tray.

Material and shape

The material and shape of containers used affect cooking results and times. Circular and oval containers work best. The food will be heated more evenly than in a square container.

Metal

Do not use metal containers, aluminum foil, cutlery and dishes with metal decor for microwaving.

The metal reflects the microwaves which can damage the microwave oven.

Selecting cookware for microwave ovens

Exceptions:

- Pre-cooked meals in aluminium foil containers can be defrosted and reheated in the microwave oven. Important: Remove the lid before heating the food. The food is heated only from above. To heat the food evenly place it in a container suitable for microwaving.
- For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wing-tips or other thin parts for the last few minutes of the process.

Make sure that the aluminium foil is at least 1 inch (2.5 cm) from the oven walls at all times. It must not touch the walls.

- Metal meat skewers or clamps should only be used if they are very small in comparison to the size of the cut of meat.

The enclosed combi rack is suitable for microwaving. Do not set it on the interior bottom.

The combi rack gets hot.

Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

Crystal glass contains lead and glass bowls with a wavy rim could cause the glass to crack. Both are unsuitable.

Porcelain (chinaware)

Porcelain (chinaware) is a suitable material.

Do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause pressure.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Earthenware can get very hot, and may crack.

Glazes and colors

Some glazes and colors contain metallic substances. They are not suitable for the microwave.

Selecting cookware for microwave ovens

Plastics

Use plastic dishes only for Microwave - Solo. Plastics must be heat-resistant up to 230 °F (110 °C). The plastics might melt into the food.

Special plastic utensils, designed for use in microwave ovens are available from retail outlets.

Plastic dishes made from melamine is not suitable. It gets hot during cooking. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Disposable containers, such as trays made from styrofoam, can only be used for very short timed warming and reheating of food.

Plastic boiling bags can be used for cooking and re-heating. They should be pierced beforehand so that steam can escape. This prevents a build-up of pressure and reduces the risk of the bag bursting.

Roasting bags and -tubes

can be used. Roasting tubes should be about 15 inches (40 cm) longer and roasting bags about 7 inches (20 cm) longer than the food being roasted, and carefully tied with string. Turn the ends over and secure them. Holes should be pierced according to the manufacturer's instructions.

Do not use metal clips or wire ties, even if bound by paper. Fire hazard!

Wood

Wooden containers are not suitable. The water from the wood evaporizes during the cooking process. The wood dries out and cracks.

Disposable containers

Only those plastic disposable containers specified under "Plastics" are suitable for use in a microwave oven.

Do not leave the oven unattended when re-heating or cooking food in disposable containers made of plastic, paper or other inflammable material.

Disposable containers are not always recyclable or degradable.

Selecting cookware for microwave ovens

Testing dishes

If in doubt as to whether glass, earthenware or china plates or dishes are suitable for use in a microwave oven, a simple test can be performed:

- Set the empty cookware onto the middle of the glass tray on the first runner from below.
- Close the door.

A microwave oven process cannot be started until the door is closed.

- Press the On/Off touch control for the main menu.
- Select the Microwave function.

The highest microwave setting (1000 W) is highlighted.

- Confirm with "OK".
- Set a duration of 30 seconds and confirm with "OK".

If a crackling noise is heard accompanied by sparks during the test, turn the oven off immediately. Press the On/Off touch control.

Any cookware which causes this reaction is unsuitable for use in the microwave oven.

If in doubt about the suitability of containers, please contact the supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use in a microwave oven.

Selecting cookware for microwave ovens

Covering the food

A cover

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- shortens and evens out the cooking process.
- avoids a dry up of the food.
- prevents any loss of aroma.
- prevents soiling of the oven interior.



Cover the food for microwaving with a glass or plastic lid suitable for microwave ovens. They are available in retail stores.

Plastic wrap suitable for microwaving can be used. Unsuitable clingfilm can melt into the food.

Do not heat food in closed containers like baby food glass container. Open the container before heating.

Do not use a lid or cover if

- cooking meals which are to be given a crisp finish, cooking breaded or battered foods
- cooking food with a crisp finish, i.e. toast.
- a combination function is selected.

Use the cover only for Microwave-Solo. The plastics is only heat-resistant up to 230 °F (110 °C). Higher temperatures (Broiling, Convection Plus, etc.) can cause the cover to melt into the food.

The cover should not seal the container. Smaller container diameters prevent the steam from escaping. The cover might melt.

Defrosting

The microwave defrosts food gentle and fast.

The following microwave settings are recommended for defrosting:

- 80 W
Defrosting delicate food such as heavy cream, butter, cream cake, cheese.
- 150 W
defrosting all other foods.

The respective automatic programs are ideal for defrosting.

See the table on the following page for more information.

- Take the frozen food from the packaging and put it in microwave suitable cookware.
- Set the cookware onto the middle of the glass tray on the first runner from the bottom.

When defrosting larger amounts of food, i.e. 4 lbs (2 kg) fish, the glass tray can be used as a defrosting container in the first runner from the bottom.

Hints for defrosting with the Automatic program:

If defrosting larger food amounts which contains of smaller portions, set a lower overall weight as if for a large compact piece. The food will defrost more evenly. Example: 4 lbs meat portioned to 4 packages a 1 lbs 3 lbs instead of 4 lbs

Turn, stir or separate the food about half-way through the defrosting time. When using the Automatic program a tone sound and a hint is displayed as a reminder.

After defrosting

Allow the food to stand at room temperature long enough to distribute the heat evenly throughout the food.

Defrosting

Table for Defrosting food

	Amount	Microwave power settings		Adjusting time at room temperature ¹⁾ in minutes
		150 W Time in minutes	80 W Time in minutes	
Dairy products				
Heavy cream	250 ml (125 °C)	–	13 – 17	10 – 15
Butter	250 g (125 °C)	–	8 – 10	5 – 10
Cheese slices	250 g (125 °C)	–	6 – 8	10 – 15
Milk	500 ml (125 °C)	14 – 16	–	10 – 15
Quark	250 g (125 °C)	10 – 12	–	10 – 15
Cake / Cookies / Bread				
Pound cake	1 piece approx. 3.5 oz (100 g)	1 – 2	–	5 – 10
Pound cake	10 oz (300 g)	4 – 6	–	5 – 10
Fruit cake	3 piece approx. 10 oz (300 g)	6 – 8	–	10 – 15
Butter cake	3 piece approx. 10 oz (300 g)	5 – 7	–	5 – 10
Cream cake	1 piece approx. 3.5 oz (100 g)	–	1.5	5 – 10
	3 piece approx. 10 oz (300 g)	–	4 – 4.5	5 – 10
Yeast cookies, danish cookies	4 pieces	6 – 8	–	5 – 10
Meat²⁾	–	–	–	10 – 15
Poultry²⁾	–	–	–	10 – 15
Fish²⁾	–	–	–	10 – 15
Vegetables²⁾	–	–	–	10 – 15
Fruit²⁾	–	–	–	5 – 10
Stew²⁾	–	–	–	10 – 15
Soup²⁾	–	–	–	10 – 15
Bread²⁾	–	–	–	5 – 10
Complete meals²⁾	–	–	–	5 – 10

1) The temperature distributes evenly in the food during this time.

2) Use the respective Automatic program.

The data are all approximate.

Reheating

The microwave is useful for reheating food.

To heat select

- for drinks a setting of 1000 W,
- for food a setting of 600 to 850 W.
- for baby food a setting of 450 W.

Take care that the baby food is at eating temperature when served. Heat baby food only for 30 seconds to 1 minute on 450 Watt.

The respective automatic programs are ideal for reheating.

Always use a lid or cover for re-heating food, except when a drier finish is needed, e.g. breaded poultry/meat.

Open glass containers before reheating food.

Remove the lid of baby food glass containers.

Remove the lid or nipple from baby bottles before heating.

To heat a liquid insert the enclosed boiling wand into the container.

Do not heat rehard boiled eggs, even without the shell, in the microwave oven. The eggs can burst.

The time required depends on the food, its initial temperature and the amount to be cooked. Food taken straight from the refrigerator requires longer to reheat than food stored at room temperature.

Always ensure that food is sufficiently cooked or reheated.

If in doubt that a sufficiently high temperature has been reached, continue reheating for a little longer.

Stir the food halfway through the re-heating.

When using the Automatic program a tone will sound as a reminder. Stir the outer portion to the middle since the rims are reheated faster.

After re-heating

Be careful when removing a dish from the oven. It may be hot.

The cookware will not be heated by the microwave (exception: heat-resistant earthenware), but by the heat transfer of the food.

Allow food to stand for a few minutes at room temperature once a programme has ended to allow heat to be distributed evenly. The temperatures are adjusted.

After heating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand.

Reheating

Table for Re-heating food

Drinks **	Amount	Microwave power settings		Adjusting time at room temperature 1) in minutes
		1000 W Time in minutes	450 W Time in minutes	
Coffee 140 - 149 °F (60 - 65 °C)	1 cup, 7 oz (200 ml)	0:50 – 1:10	–	–
Milk 140 - 149 °F (60 - 65 °C)	1 cup, 7 oz (200 ml)	1 – 1:50***	–	–
WaterBoiling	1 cup, 4 oz (125 ml)	1 – 1:50	–	–
Baby bottle (milk)	approx. 39" (200 ml)	–	0:50 – 1***	1
Mulled wine, Grog 140 - 149 °F (60 - 65 °C)	1 Glass 7 oz (200 ml)	0:50 – 1:10	–	–
Food ***	Amount	Microwave power settings		Adjusting time at room temperature 1) in minutes
		600 W Time in minutes	450 W Time in minutes	
Baby food	1 Glass, 7 oz	–	0:30 – 1	1
Meat ****	–	–	–	3 – 5
Poultry ****	–	–	–	3 – 5
Fish ****	–	–	–	3 – 5
Vegetables ****	–	–	–	3 – 5
Stew ****	–	–	–	3 – 5
Soup ****	–	–	–	3 – 5
Complete dish ****	–	–	–	3 – 5
Wiener in 4 oz (250 ml) of water	3.5 oz (100 g)	3 – 4	–	1
Pork chop, cooked	7 oz (200 g)	3 – 5	–	2
Fish fillet, fried	7 oz (200 g)	3 – 4	–	2
Potato pancakes	9 oz (250 g)	3 – 5	–	1
Gravy	9 oz (250 ml)	4 – 5	–	1

* The temperature distributes evenly in the food during this time.

** Insert the boiling wand in the container.

*** The times are for the initial food temperature of 41 °F (5 °C).

**** Use the respective Automatic program.

Food which is usually not stored in the fridge is assumed to have a room temperature of 68°F (20 °C). Except. baby food and delicate sauces, reheat food to a temperature between 158-167 °F (70-75 °C).

The data are all approximate.

Cooking

To cook food all functions and combined functions are suitable.

The **function Microwave** is suitable for cooking casseroles or rice pudding. Select the 850 W setting for the initial cooking, 450 W for the continued cooking and 150 W for the finish.

The **function Convection Plus** is recommended to braise or stew of potatoes or vegetables.

Select a **combined function** to shorten the cooking time and for a browning finish.

The combined functions **Microwave + Broil** is suitable for cooking and gratinating casseroles or toast.

Function Microwave

Place the food in a microwave-safe dish and cover it.

Set the cookware onto the middle of the glass tray on the first runner from the bottom.

Add a little water to vegetables. Vegetable cooking times depend on the texture of the vegetable. Fresh vegetables contain more water and is faster done.

Food taken straight from the refrigerator requires longer to reheat than food stored at room temperature.

Stir and turn food at least once during cooking. At the Automatic program a tone sound as a reminder.

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or the skin cut in several places before cooking to allow steam to vent and prevent the food from bursting.

Boil eggs in shell only with a special dish in the microwave. The eggs might burst even when taken from the oven. The special cookware is available from retail stores.

Eggs can be cooked without their shells in the microwave oven only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

Cooking

Function Convection Plus

- Insert the glass tray with the combi rack on the first runner level.

Suitable cookware:

Heat-resistant casserole dish, china, earthenware, pots with heat-resistant handles.

Cover the food which is supposed to stew, like potatoes or vegetables. It also prevents the food from drying up.

Food, which is supposed to have a crust, i.e. meat, is cooked without a cover.

Combination functions

- Set the cookware on the glass tray and insert it in the first runner level.

Only use microwave suitable and heat-resistant cookware. No metal!

Do not cover the food when using combination functions especially not in the combination function Microwave + Broil. The food will not brown.

Ensure that food, such as meat and fish, are cooked for an appropriate length of time.

Cooking

Table for cooking food

	Amount	Microwave power setting			Compensation time at room temp.* in Min.
		850 W Time in min.	+	450 W Time in min.	
Meat					
Meatballs w/ gravy **	–	–	–	–	2–3
Poultry					
Chicken w/ mustard sauce **	–	–	–	–	2–3
Chicken w/ curry sauce **	–	–	–	–	2–3
Poultry risotto	ca. 1,6 kg	10	+	15	3–5
Fish					
Fishfilet w/ gravy **	–	–	–	–	2–3
Fish curry **	–	–	–	–	3–5
Fresh vegetables					
Carrots **	–	–	–	–	2–3
Cauliflower **	–	–	–	–	2–3
Peas **	–	–	–	–	2–3
Bell pepper stripes **	–	–	–	–	2–3
Brussels sprout **	–	–	–	–	2–3
Asparagus **	–	–	–	–	2–3
Brokkoli florets **	–	–	–	–	2–3
Leek **	–	–	–	–	2–3
Green beans **	–	–	–	–	2–3
Frozen vegetables					
Peas, mixed vegetables	450 g	5	+	11	2
Spinach	450 g	5	+	7	2
Brussels sprout	300 g	4	+	6	2
Brokkoli	300 g	3	+	6	2
Leek	450 g	4	+	8	2
Desserts					
Red fruit jelly		6–8	–	–	–

* During this time the temperature is distributed evenly in the food.

** Use the e

The data are all approximate.

Cooking

Table for roasting, scollopping and browning food

	Amount	Heating function	Time in Min.
Meat ¹⁾			
Pork roast	1000 g	300 W + Heißluft Plus 160 °C	ca. 65
Smoked pork roast w/ honey crust	1000 g	Heißluft Plus 180 °C	ca. 70
Veal roast	1000 g	Heißluft Plus 180 °C	ca. 120
Meat loaf	ca. 1200 g	300 W + Heißluft Plus 180 °C	ca. 40
Poultry ¹⁾			
Chicken, whole	1000 g	300 W + Heißluft Plus 180 °C	35 – 45
Goose drums, 3 pieces	ca. 1500 g	Heißluft Plus 170 °C	ca. 120
Turkey breast	ca. 1000 g	Heißluft Plus 170 °C	ca. 100
Small dishes ²⁾			
Toast with different topping	4 Stück	Grill	5 – 9 ³⁾
Baked artichoke hearts	8 – 10 Stück	Grill	8 – 10 ³⁾
Chicken nuggets, fresh ¹⁾	ca. 1000 g	Heißluft Plus 190 °C	ca. 20 ⁴⁾

1) first level runner from bottom

2) second level runner from bottom, rack turned upside down

3) preheat the oven for 5 minutes, set food on the rack

4) preheat the oven

Insert the glass tray with the rack in the level described.

Compensation time at room temperature:

approx. 5 minutes, cooking times under 10 minutes about 2 minutes

The data are all approximate.

Defrosting and re-heating / cooking

To defrost, heat and cook at the same time use

- the function Microwave,
- the combination function Microwave + Broil

The **function Microwave** is suitable for frozen food, which does not require browning.

The **combined function** is recommended for already cooked dishes, which are supposed to be gratinated and browned.

Function Microwave

Frozen meals can be defrosted and then re-heated or cooked. Consult the manufacturer's instructions.

Remove the food from its packaging and place in a covered microwave-safe dish for defrosting and re-heating or cooking. Soups and vegetables should be stirred several times during the process. Separate slices of meat half-way through the program. Turn pieces of meat and fish at the half-way stage.

Frozen meals in cardboard trays which, according to manufacturer's instructions are suitable for use in a traditional oven, are microwave-safe.

Combination functions

The function Microwave + Broil is recommended for frozen meals which require browning. Select a microwave power setting of 450 W. The oven automatically sets a default broiling temperature which cannot be changed.

Insert the frozen meal in a heat-resistant, microwave-safe cookware and set it on the glass tray. Set the glass tray in the second runner level. Do not cover the food.

Frozen foods in an aluminum tray must be set directly on the glass tray.

If the food is not sufficiently browned, set the aluminium tray on the combi rack and set it with the glass tray in the first runner level.

Broiling

To broil use the functions Broil, Convection broil and the combi functions Microwave + Broil and Microwave + Convection Broil.

The **function Broil** is designed for flat food like pork chops, steak, burgers, toast and grilled toasts.

The **function Convection Broil** is designed for broiling food with a larger diameter like shish kebab, roasts and poultry.

The **combined functions** allow an additional microwave power setting of 450 W over the total broiling time.

Preparing the food for broiling

Rinse meat with cold flowing water and pat dry. Do not salt slices of meat. Lean meat can be basted with oil. Other fats tend to become dark or smoke. Chicken can be basted with butter.

Clean and salt flat fish and fish slices as usual and sprinkle with lemon juice.

Broiling

Broiling is done with a fixed setting. There is no temperature setting possible.

Before broiling, preheat the broiling heating element for 5 minutes with the door closed.

Do not add the Microwave function.

To broil baste the combi rack with oil and place the food on it.

The slices should be evenly thick so that the broiling time is the same.

Insert the glass tray with the combi rack depending on the food in the second or third runner level.

The rack can be used depending on the food height to allow an optimum distance to the upper heating element.

Turn broil good at the half-way stage.

Convection Broil

Usually the first level runner from the bottom is suited best. When in doubt insert the rack here. To increase the ventilation below the food, the rack should be turned upside down. The second runner level can be selected for very flat food.

Testing the food

To test how far the food is cooked, press down with a spoon.

- If it is very elastic, it is rare.
- If it is slightly elastic, it is medium.
- If it is not elastic at all, it is well done.

Broiling

Table for Broiling

Preheat the broiling heat element for 5 minutes.

Flat broil ¹⁾	total broiling time in minutes ²⁾
Steaks	25 – 30
Burgers	30 – 35
Bratwurst	20 – 25
Fish fillets	16 – 20
Toast	2 – 4
Grilled toast	5 – 9
Tomatoes	8 – 10
Peaches	7 – 10

1) Third runner level

2) Turn broil good at the half-way stage.

The data are all approximate.

Roasting

To roast use

- the function Auto Roast,
- the combination function Microwave + Auto Roast

Meat and Poultry will brown with the **Auto Roast function**.

The roasting time is shortened when the **combined functions** are selected.

The combination function is not suitable for roast beef and tenderloin. The meat will be cooked before it gets brown.

Do not preheat the oven.

Exception: Pre-heat the oven to the temperature recommended in the recipe when cooking roast beef or tenderloin.

Roasting in a closed pot is the most suitable because:

- The moisture is retained and the meat stays tender.
- The oven interior stays cleaner as with broil on the combi rack.
- There will be enough stock to cook gravy.

Take the lid off after half of the roasting time to allow the meat to brown.

Auto Roast

Insert the glass tray with the combi rack on the first runner level.

Suitable cookware:

Casserole, Roasting tray, heat resistant glass casserole, earthen cookware. The cookware must have heat-resistant handles.

Set the cookware directly on the glass tray.

The roasting time depends on the type, size and thickness of the meat.

How to determine the roasting time:

Height of the roast x times per centimeter (see table for the respective meat)

Meat	Time per centimeter height
Beef / Game	15 – 18 Min.
Pork / Veal / Lamb	12 -15 Min.
Roast beef / Tenderloin	12 -15 Min.

Example:

Roast beef, 8 cm thick
 $8 \times 15 \text{ min per cm} = 120 \text{ min. roasting time}$

The larger the cut of meat to be roasted, the lower the temperature that should be used. Set a 50 °F (10 °C) lower temperature for 6 lbs and higher. The roasting process will take a little longer, but the meat will be cooked evenly and the outside will become crisp.

Roasting on the rack takes a 68 °F (20 °C) lower temperature than roasting in the pot.

Turn the rack upside down on the glass tray.

Use the specified roast temperatures. When the temperature is too high, the meat will brown but not cook.

Roasting

Microwave + Auto Roast

Insert the glass tray with the combi rack on the first runner level.

Use only heat resistant cookware, but without a metal lid. Microwaves do not go through metal and will not reach the food.

Using roasting foil

- measure the foil 40 cm longer than the meat or poultry
- Close it tightly with string. See "Suitable cookware for microwave ovens"

When using Auto Roast set an additional microwave setting for the total roasting time.

- For meat and fish a microwave setting of 300 W.
- Poultry a setting of 150 W.

After roasting

Take the food from the oven and wrap it in aluminum foil. Let it sit for 10 minutes. When carving the food, there will be less juice.

Tips for roasting

Roasting in a covered pot

Season the meat and place in the pot. Add some butter, margarine or a little oil. Add about 1/2 cup of water when roasting a large cut of meat or roasting poultry with a high fat content.

The browning is done by the end of the roasting time. The meat gets an intensive browning, when the lid is taken off 15 - 20 minutes before the end of roasting.

Roasting on the rack

Add a little oil to very lean meat or place a few strips of bacon on top to help retain moisture.

Do not add too much liquid during roasting. The browning of the meat will be hindered.

Roasting poultry

For crispy skin, baste the poultry ten minutes before the end of cooking with salt water.

Roasting deep frozen meat

Deep frozen meat up to 3 lbs (1.5 kg) can be roasted in Auto Roast without defrosting. The roasting time will extend for about 20 minutes.

Using the roast probe

The oven comes equipped with a roast probe.

The roast probe allows you to monitor the cooking temperatures.

The roast probe tip measures **the core temperature** of the meat. When the temperature is reached the oven heating is automatically turned off.

The roast probe can be used during the following functions:

- Auto Roast
- Convection Plus
- Microwave (Solo and Combination)

Using the roast probe

- Prepare the meat.
- Insert the roast probe **completely** into the food so that the tip reaches the core.

Poultry: Insert the roast probe tip in the thickest part of the breast.

Please note

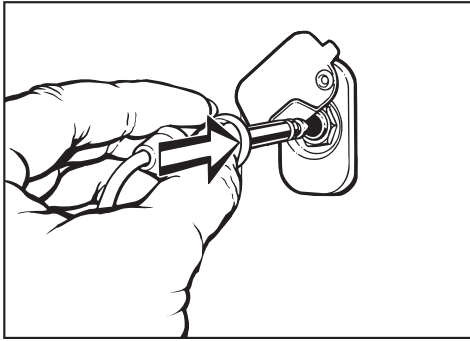
The meat can be put in a pot or on the rack with the glass tray. When using broiling bags, insert the roast probe through the foil into the meat core.

Fat and bones might impair the measuring and can cause the oven to turn off. Therefore the tip should not touch bones and should not be inserted at fatty parts of the meat.

Select the higher core temperature in the roast table for meat with a high fat content.

Using the roast probe

- Insert the food in the oven.



- Plug the roast probe into the outlet until it clicks.
- Close the appliance door.
- Select the desired function.

The display shows the **oven default temperature** and the **default core temperature**.

- If desired adjust the oven default temperature.
- Select "Core temperature" and adjust.

The core temperature needed depends on the food to be cooked. See the roasting table for more information.

The rising core temperature can be monitored in the display during an ongoing cooking process.

The **cooking time** results automatically.

Once the selected core temperature is reached:

- the display shows "Finished".
- a signal tone sounds.
- the oven turns off automatically.
- the cooling fan stays on.

Note

A delayed start is possible.

After roasting the meat, cover the food for about 10 minutes with aluminum foil. During this time the core temperature will rise by 41 - 50 °F (5 - 10 °C).

Insert the roast probe in another part and repeat the process if

- the roast probe tip does not reach the meat core (at large cuts of meat).
- the meat is not cooked to your desire.

The **time** for the temperature monitored roasting is comparable with the time at time depending roasting.

Roasting

Table for rasting food

	Auto Roast		Microwave + Auto Roast			Core temperature °C
	Temperature in °F (°C) ¹⁾	Time in minutes	Microwave power in W	Temperature in °F (°C) ¹⁾	Time in minutes	
Roast beef approx. 2.2 lbs (1 kg)	170 – 190	100 – 120	300	180	70 – 80	85 – 90
Tenderloin, Roast beef ²⁾ approx. 2.2 lbs (1 kg)	190 – 210	35 – 45	–	–	–	40 – 65 ³⁾
Game roast approx. 2.2 lbs (1 kg)	180 – 200	90 – 110	300	180	65 – 75	75 – 85
Pork roast approx. 2.2 lbs (1 kg)	170 – 190	100 – 120	300	180	70 – 80	80 – 85
Pork loin, cutletts approx. 2.2 lbs (1 kg)	170 – 190	60 – 80	300	180	45 – 55	70 – 75
Smoked pork chop approx. 2.2 lbs (1 kg)	170 – 190	60 – 70	300	180	40 – 50	75 – 80
Meat loaf approx. 2.2 lbs (1 kg)	160 – 180	60 – 70	300	180	35 – 40	75 – 80
Veal roast approx. 2.2 lbs (1 kg)	170 – 190	100 – 120	300	180	70 – 80	70 – 75
Leg of lamb approx. 3.3 lbs (1.5 kg)	170 – 190	90 – 120	300	180	70 – 80	80 – 85
Poultry 1.7 lb - 2.2 lbs (0.8 kg - 1 kg)	170 – 190	50 – 60	150	180	40 – 45	85
Poultry approx. 4.4 lbs (2 kg)	170 – 190	90 – 110	150	180	70 – 80	85
Poultry approx. 8.8 lbs (8 kg)	160 – 180	150 – 180	150	170	100 – 120	85
Fish, whole approx. 3.3 lbs (1.5 kg)	160 – 180	35 – 55	–	–	–	75 – 80

Times are for preheated oven.

1) Roasting in a pot
If roasted on the rack, set the temperature 68 °F (20 °C) lower.

2) Preheat the oven

3) rare 40 - 45, medium 50 - 55, well done 60 - 65 °C

The data are all approximate.

Baking

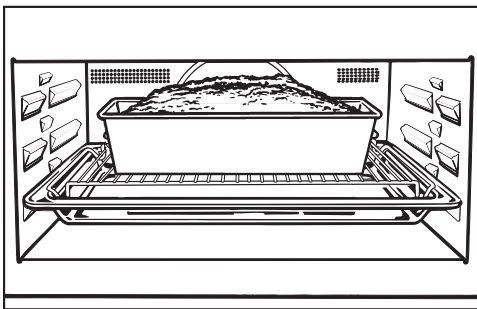
To bake use

- function Convection Plus
- the combination function Microwave + Convection Plus

The **function Convection Plus** is suitable for cookies, sponge cakes, puff pastry, etc.

The **combined function** is suitable to bake dough with a longer baking time like yeast or sponge dough.

Function Convection Plus



Bake cakes in a form on a first runner level from the bottom. Turn the rack upside down on the glass tray to ensure airflow for the convection.

When baking cookies or cakes on a cookie sheet, select the 2nd runner level from the bottom to get an even browning.

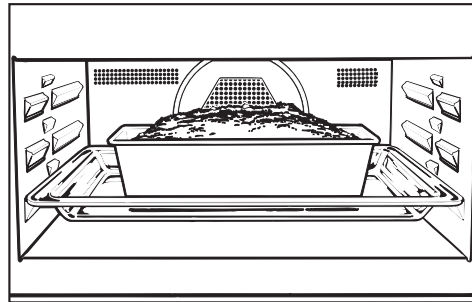
Use the 2nd and 3rd level for baking several trays at the same time.

Every heat-resistant material of bakeware is suitable.

Shiny, thin pans are not recommended.

Do not select a too long baking time. Cookies might dry up if baked too long.

Combination functions



- Insert the glass tray with the cake form into the first level runner.

Suitable bakeware: heat-resistant glass or ceramic so microwaves could get through the material. Metal cake forms reflect microwaves. Microwaves will reach the cake only from the top which will extend the baking time.

Metal cake forms can lead to sparking. Set the form in the middle of the glass tray, so that the form does not touch the side walls.

If sparking occurs, do not use the form for the combination function.

Baking

Do not use baking forms from paper coated with aluminum foil (for example from cake mixtures). This is a fire hazard.

Set an additional microwave setting for the total baking time. The microwave power should not be more than 150 W.

Tips for baking

Regard the information about temperature, microwave power, runner levels and times given in the baking table. Different cake forms, dough portions and baking habits are considered.

Set **square cake forms** horizontal in the oven. The heat will be distributed evenly in the cake form.

The gentle treatment of food serves your health.

Cake, Pizza, French fries should be baked golden-yellow not dark brown.

Tips for gentle cooking and even browning

Cakes, cookies, deep frozen products such as french fries, frozen cakes, pizzas and baguettes are gently cooked and browned

- if the **lower temperature** of the recipe/packaging info is selected. Select the temperature not higher than the recipe/packaging. Higher temperatures shorten the baking time, but will affect the browning degree. The food could not be fully cooked.
- When the **shortest baking time** is elapsed, check if the food is done. Test cakes and cookies by sticking a toothpick in the dough. If no dough is sticking on the toothpick the food is done.
- Line the cookie sheet with **parchment paper** when cooking greasy food like french fries.

Baking

Table for baking

	Convection Plus		Microwave + Convection Plus		
	Temperature in °F (°C) ¹⁾	Time in minutes	Microwave power in W	Temperature in °F (°C) ¹⁾	Time in minutes
Sponge cake dough					
Pound cake	150 – 170	55 – 70	–	–	–
Muffins ¹⁾	150 – 170	25 – 35	–	–	–
Marble cake (form)	150 – 170	60 – 70	–	–	–
Fruit pies with meringue ¹⁾	150 – 170	45 – 50	–	–	–
Fruit pie (glass tray) ¹⁾	150 – 170	35 – 45	–	–	–
Fruit pie (form)	150 – 170	55 – 65	–	–	–
Shortcake	150 – 170	25 – 30	–	–	–
Cookies ¹⁾	150 – 170	20 – 30	–	–	–
Shortcake dough					
Tart	160 – 180	30 – 35	–	–	–
Shortcake	160 – 180	25 – 30	–	–	–
Roll ¹⁾	160 – 180	20 – 25	–	–	–
Bread dough					
Shortcake	150 – 170	25 – 30	–	–	–
Coffee cake (glass tray) ¹⁾	150 – 170	40 – 50	–	–	–
Cookies ¹⁾	150 – 170	20 – 30	–	–	–
Apple pie	150 – 170	45 – 55	–	–	–
Apricot cake	150 – 170	60 – 70	–	–	–
Yeast dough					
Coffee cake (glass tray) ¹⁾	150 – 170	35 – 45	–	–	–
Fruit pie (glass tray) ¹⁾	160 – 180	40 – 50	150	170	35 – 40
Fruit cake	150 – 170	55 – 65	–	–	–
White bread	160 – 180	40 – 50	–	–	–
Brown bread	140 – 160	150 – 180	–	–	–
Pizza (glass tray) ¹⁾	170 – 190	40 – 50	150	180	30 – 40
Pastry with filling ¹⁾	150 – 170	25 – 30	–	–	–
Choux pastry, Cream puffs¹⁾	160 – 180	30 – 40	–	–	–
Puff pastry¹⁾	180 – 200	20 – 25	–	–	–
Egg white sweets, macaroons¹⁾	120 – 140	35 – 45	–	–	–

Times are for preheated oven. Times will shorten by 10 minutes when preheating the oven.

1) second level runner

2) When using the combination functions, set the form onto glass tray.

Canning

To can food use

- the function Microwave,
- Function Convection Plus

Suitable canning containers

- Canning jars
- only for Convection Plus: Jars with screw caps Only use special jars for canning. They are available in retail stores.

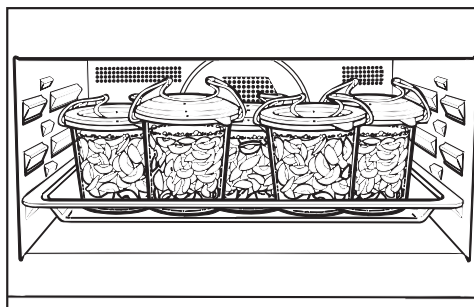
Cans are not suitable for canning. High pressure in the cans can cause them to burst. This could result in injury or damage.

Prepare the jars as usual.
Fill them up to 1" below the rim.

5 jars of 1 pint can be canned at a time.

Function Microwave

Close the jars only with microwave suitable brackets or with tape.
Never use metal brackets. Sparking can occur.



- Set the jars on the glass tray on the first runner from the bottom.
- Select a 850 W power setting and wait until evenly bubbling occurs.

The time required depends on:

- Original temperature of jar contents
- number of jars.

Duration until evenly bubbling occurs:

- 1 jar approx. 3 minutes
- 2 jars approx. 6 minutes
- 3 jars approx. 9 minutes
- 4 jars approx. 12 minutes
- 5 jars approx. 15 minutes.

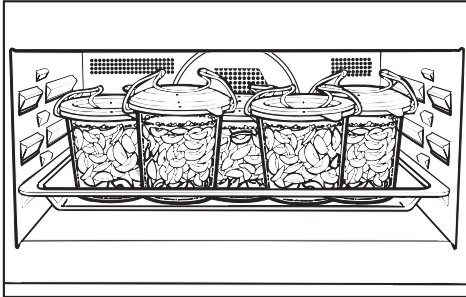
This time is sufficient for fruit.

When canning vegetables, reduce the microwave power to 450 W when bubbling starts and cook

- carrots approx. 15 minutes.
- peas approx. 25 minutes.

Canning

Function Convection Plus



- Set the jars on the glass tray and insert it on the first runner level.
- Select a temperature of 302 - 338 °F (150-170 °C).

This temperature setting is valid until bubbling occurs. Five 1 pint jars need about 30-40 minutes before bubbling occurs.

When bubbling occurs

Fruit

- Continue canning for 25 - 30 minutes but use the residual heat.
- Leave the selected function but select the lowest temperature.

This ensures that the cooling fan continues to work and no moisture is collected in the oven interior.

Vegetables

- Lower the temperature to 212 °F (100 °C) and continue to cook the vegetables:

Asparagus, carrots for 60 - 90 minutes

Peas for 90 - 120 minutes

- Lower the temperature but keep the function.

After canning

- Remove the jars from the oven and let them sit for 24 hours covered with a dish towel.
- Remove the brackets or the tape and check if all jars are tightly closed.

Cleaning and Care

Interior, door inside

The interior and the door inside are hot after use.
Danger of burns!

Let the oven cool and clean the interior, the door inside and the gasket. Clean the oven after every use, accumulated soiling makes cleaning more difficult and could lead to damages of the appliance.

Check the door and door seal at regular intervals for any sign of damage.

Do not use the Microwave function if the door or gasket is damaged. Call the Technical Service.

The interior is made of stainless steel. Due to the high temperatures in the traditional functions the stainless steel can darken.

Clean the interior, the door inside and the door gasket with a sponge and a solution of warm water and non abrasive liquid detergent. Dry with a soft cloth.

Hard to clean soiling: Heat a glass of water 2 - 3 minutes in the oven until the water boils. The steam condenses at the interior walls and soaks the soiling.

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

Never use abrasive cleaners, scouring pads or steel wool on any part of the oven. They will damage the surfaces. When using caustic (oven) cleaners read the instructions of the manufacturer and do not spray it in the openings.

Avoid too much water as this could penetrate the openings.

To neutralize odors in the microwave put a cup of water with some lemon juice in the oven and simmer for a few minutes.

Soiling such as spilt juices and cake mixtures are best removed while the oven or tray is still warm.

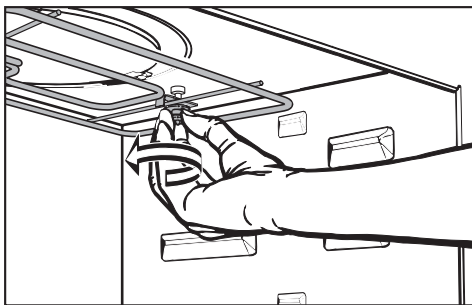
Spilt fruit juices may cause lasting discoloration of the surfaces.

Cleaning and Care

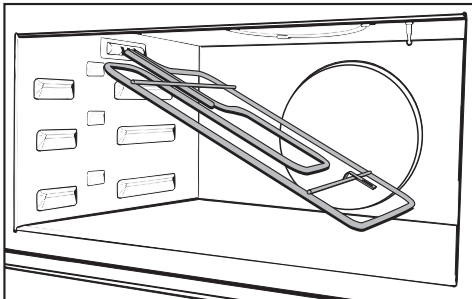
Interior ceiling

To clean the interior ceiling, the upper heating element can be lowered.

Wait for the upper heating element to cool to the touch before lowering it. Danger of burns.



- Unscrew the nut and lower the upper heating element.



- Lower the upper heating element.

Do not use force! It might get damaged.

- After cleaning move the upper heating element in its original position. Tighten the nut.

Appliance front

- All external surfaces and controls can be cleaned with warm water and liquid dish soap applied with a sponge.
- Dry with a soft cloth.

Glass surfaces

Glass surfaces are not scratch-proof.

Never use abrasive cleaners, scouring pads, steel wool or oven cleaners on glass surfaces. They will damage them.

Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

Cleaning and Care

Oven accessories

Combi rack

The rack should be washed and dried after each use. It is easier to clean if you soak it in a solution of hot water and dishwashing detergent. Remove stubborn soils with a stainless steel cleaner.

Glass tray

Clean the glass tray in the dishwasher or wash it by hand.

Do not use abrasive cleaning agents, they will damage the surface.

Boiling wand

The boiling wand can be washed in a dishwasher.

Roast probe

Clean the roast probe only with a damp cloth.

Do not immerse the roast probe in water and do not wash it in the dishwasher. The roast probe will get damaged.

Frequently asked questions

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable national and local codes and standards.
Repairs and other work by unqualified persons could be dangerous and may void the warranty.

The following faults can be corrected without contacting the Miele Service Department:

Why is the display dark when the oven is first turned on?

- Possible fault
 - the appliance is correctly plugged in,
 - The circuit breaker has tripped. Check the breaker.
 - The display setting is set to "Off after 1 minute". See "Settings - Clock display".

What if the oven does not heat?

- Possible fault
 - Close the door firmly.
 - Select a watt and time setting for the microwave function.
 - Select a watt and a time setting for the microwave and a temperature setting for a traditional function.

Why is there no noise when the oven door is opened during operation with traditional function?

This is normal. If the door is opened during operation, a safety contact switch causes the heating elements and the fan to shut off.

Why is a noise heard after turning the oven off?

This is normal. The fan will continue to run for a short time to cool the oven. When the oven has cooled sufficiently, the fan will turn off automatically.

The fan will stop when the door is opened during the cooling phase. The fan will continue when the door is closed again until the cooling phase is finished.

Frequently asked questions

Why does the oven operate but the light is off?

- The interior light has been turned off. See "Settings - Oven light".

The light bulb is bad.

To reduce the risk of electric shock, disconnect the appliance from the power supply by shutting off the power main or tripping the circuit breaker.

- Loosen the screw of the light cover and take the cover off.
- Remove the bulb and replace it with a new one.
- Neue Halogenlampe einsetzen.

Only use a 12 V, 10 W, 572 °F (300 °C) heat resistant, Osram Type 64418, W271 bulb.

- Do not touch the new light bulb with your fingers: touching the bulb will reduce its life. Follow the manufacturer's instructions.
- Restore the power mains.

Why is the food not adequately defrosted, heated or cooked at the end of the selected process?

- Possible fault
 - When interrupting a process the microwave must be started again.
 - Check if the selected power has the appropriate time setting when cooking with the microwave. The lower the power, the longer the time.

What if cakes and cookies are not cooked enough?

- Possible fault
 - Check if the right baking temperature is selected.
 - Check if the recipe was changed. When using more liquid and eggs a longer baking time is required.

Frequently asked questions

Why is there uneven browning?

- Possible fault
 - Oven temperature too high.
 - Shiny or thin pans were used. Shiny or thin pans were used.

Why does the food cool so fast when heated or cooked with Microwave?

In the microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat.

If food is cooked at a high power level it is possible that the heat may not have reached the center of the food. At the temperature equalization time the food will become hot in the inside and cools at the outside.

When heating a menu, select a lower power setting and a longer time.

Why are there strange noises when the microwave oven is being used?

- Possible fault
 - Sparks are created by the use of dishware with a metallic finish. See "Selecting cookware for microwave ovens".
 - The food is covered with aluminium foil. Remove the aluminum foil.

If the fault could not be fixed, call the Technical Service.
Do not open the casing of the appliance.
The appliance must be repaired by a qualified service technician.

Technical Service


In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department.

(USA) 1-800-999-1360
techservmieleusa.com

(CDN) 1-800-565-6435
servicemiele.ca

When contacting Technical Service please quote the serial number and model of your oven. This information is visible on the silver data plate along the right side of the oven.

Electrical connection

 **CAUTION:** Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult an electrician if in doubt.

Only operate the appliance after it has been installed into cabinetry.

The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.

Power supply

The oven comes equipped with a 7.2 ft. (2.2 m) power cord with a NEMA 14-30 P molded plug ready for connection to a 120/240 V, 30 A, 60 Hz power supply.

WARNING: THIS APPLIANCE MUST BE GROUNDED

Installer:

Please leave these instructions with the consumer.

Installation

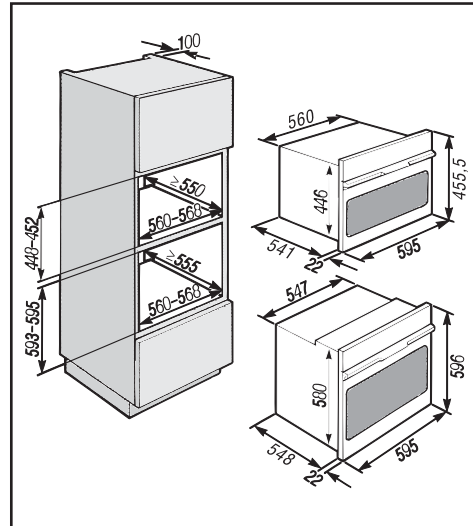
Installation options

- The appliance is designed for installation into a tall cabinet in combination with an oven, in a tall cabinet or under the countertop.

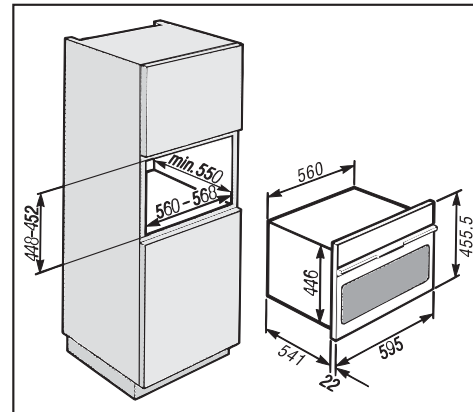
Installation dimensions

mm	inches
22	7/8
100	4
452	17 13/16
446	17 9/16
448	17 5/8
452	17 13/16
455.5	18
460	18 1/8
465	18 5/16
541	21 5/16
547	21 9/16
548	21 9/16
550	21 5/8
555	21 7/8
560	22 1/16
568	22 3/8
580	22 13/16
593	23 3/8
595	23 7/16
596	23 7/16
600	23 5/8

Installation in a tall cabinet in combination with an oven

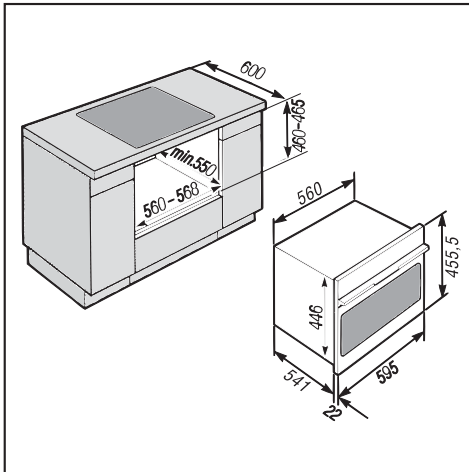


Installation in a tall cabinet



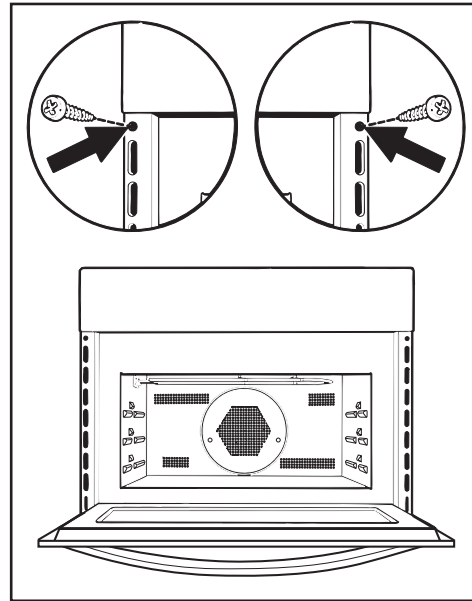
Installation

Installation under a countertop



When installed under a cooktop regard the installation instructions and dimensions of the cooktop.

Installation



- Connect the oven to the electrical supply.
- Set the oven into the cabinet niche, push it all the way in and align it right-angled.
- Open the oven and fix the appliance with the two supplied screws at the side panels of the cabinet.

Do not use the appliance until it has been installed.

When contacting the Technical Service,
please quote the model and serial number
of your appliance.

The Miele logo consists of the word "Miele" in a bold, white, serif font, set against a solid black rectangular background.

Miele, Inc. (USA)

National Headquarters

9 Independence Way
Princeton, NJ 08540

Phone: 800-843-7231
609-419-9898

Fax: 609-419-4298

www.mieleusa.com

**Technical Service & Support
Nationwide**

Phone: 800-999-1360

Fax: 888-586-8056

Miele Limited (CDN)

National Headquarters

55G East Beaver Creek Road
Richmond Hill, ON L4B 1E5

Phone: 800-643-5381
905-707-1171

Fax: 905-707-0177

www.miele.ca

info@miele.ca (general enquiries)

professional@miele.ca (commercial
enquiries)

Mielecare National Service

Phone: 800-565-6435

905-850-7456

Fax: 905-850-6651

service@miele.ca (Tech. Service)