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Miele

PureLine
Built-in appliances 2018

Miele. Immer Besser.





Rediscover the joy of cooking!



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Welcome to Miele

IMMER BESSER – our pledge

When our two 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” throughout the past 118 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, rather than in businesses which are guided by the often short-term interests of the stock market.

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.

Markus Miele *Reinhard Zinkann*

Dr. Markus Miele

Dr. Reinhard Zinkann

IMMER BESSER

Our brand promise



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. 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 100 years it has been a proven adage that 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 excellent results combined with the lowest possible 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 convenience

Whether conventional rotary switch, discreet sensor controls or a high-resolution touch display like the one on your smartphone: operating a Miele is both easy and fun. Add to this a multitude of convenient and reliable automatic programmes and a great love of detail – success is guaranteed – on board both laundry and kitchen appliances. Make life easier for yourself with Miele!



Miele design

Miele believes in clean lines and timeless elegance. Nowhere else will you find such a comparable range of built-in kitchen appliances, with consistency in design lines and colour options, to suit the most diverse of interior designs and kitchen furniture fronts. Great care is taken to coordinate appliance design across the range. Whatever the style of your kitchen: Miele is the perfect match.



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 make a home visit. We will always be there for you. That's a promise!



Miele brand

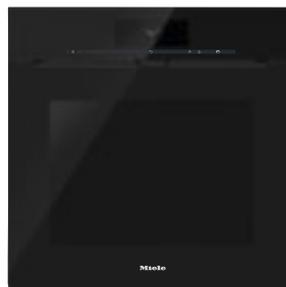
In many countries, Miele is the most coveted brand in its branch of industry. In its German home market, Miele has even been voted "best brand ever" across all sectors. And the ownership of products from such a brand reveals much about its users: Miele customers have high expectations for the performance,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

Miele ArtLine – the latest design line.

Minimalism at its best.



Brilliant white



Obsidian black



Graphite grey



Innovative technology, exclusive and timeless – this is what drives Miele's product design and development teams. The Miele ArtLine Designer range has taken PureLine to the next level with this latest generation of built-in appliances. The pure elegance of the handleless fronts is an interior designer's dream in a class of its own. See for yourself the first truly handleless kitchen. That's Miele. That's "Immer Besser".

Miele ArtLine in graphite grey

The latest colour choice for your kitchen

Graphite grey is the latest colour trend in designer kitchens. With dark and cool accents it emanates pure elegance and is perfectly suited to the new understated design. It takes the edge off hard lines and lends an unmistakable ambience to the kitchen.

The whole kitchen. Not a handle in sight.

A wide range of handleless kitchen appliances – perfectly matched to your needs.





Miele conventional ovens

Take advantage of moisture for optimum results when baking and roasting with Moisture plus (also available with the 45 cm high compact ovens).



Miele microwave combination ovens

Save up to 30 % in time by combining conventional cooking functions with microwave power.



Miele steam combination ovens

Gentle cooking with steam for better tasting, nutritious food.



Miele Gourmet warming drawers

With low temperature cooking there's more to this appliance than just a warming drawer.



Miele vacuum sealing drawer

With three vacuum-sealing settings food is prepared to perfection for sous vide cooking.





Miele PureLine

Understated elegance

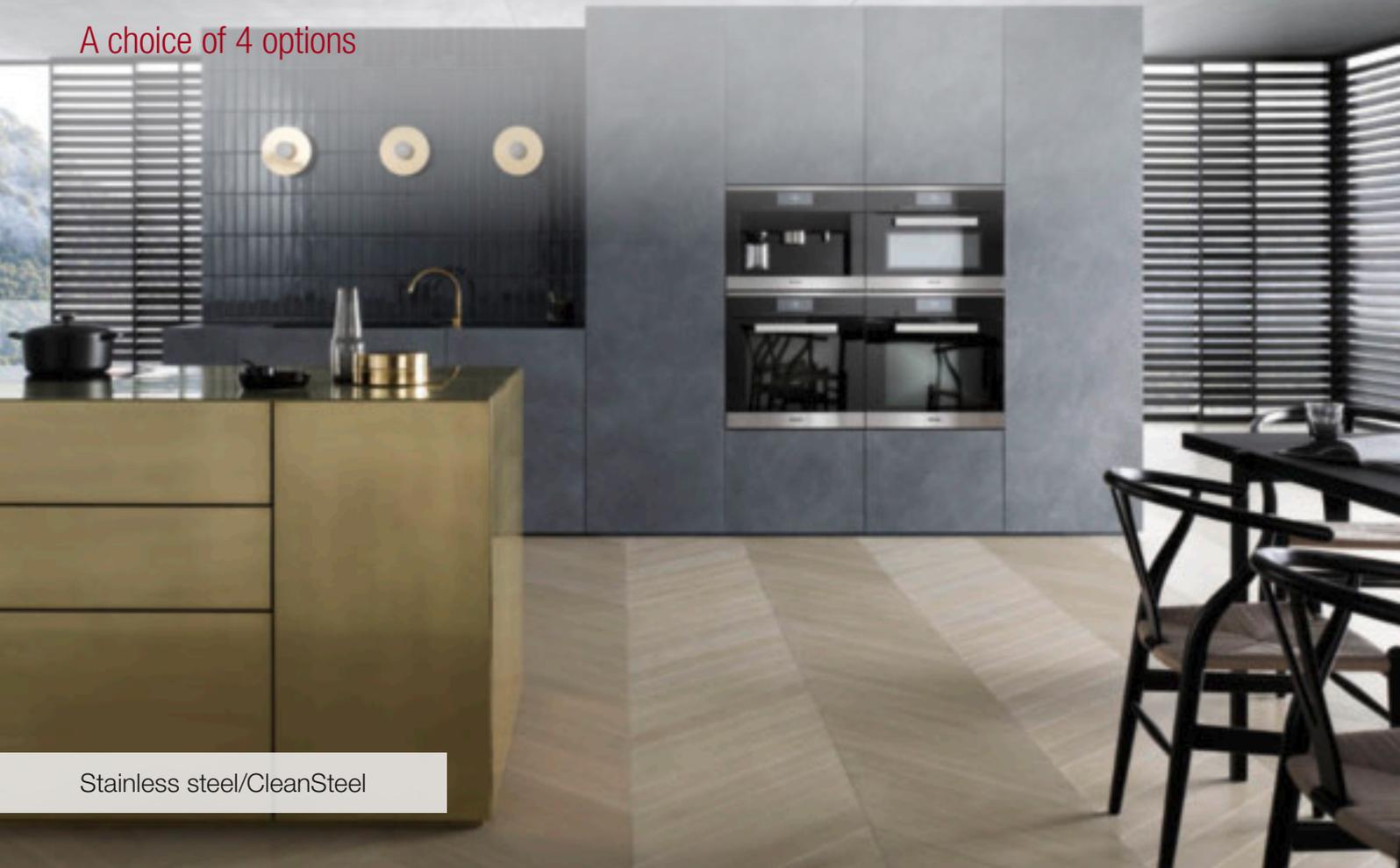
PureLine is understated. It can easily be integrated as a design element into a modern kitchen where the focus is on a minimalist range of materials. The high proportion of glass in the PureLine design creates a calm feeling. Distinctive features include horizontal stainless-steel components and an attractive handle which seems to float unsupported against a background of jet-black glass.

This design world is also reflected in a series of glass fronted appliances in Obsidian Black, Havana Brown and Brilliant White



PureLine colours

A choice of 4 options



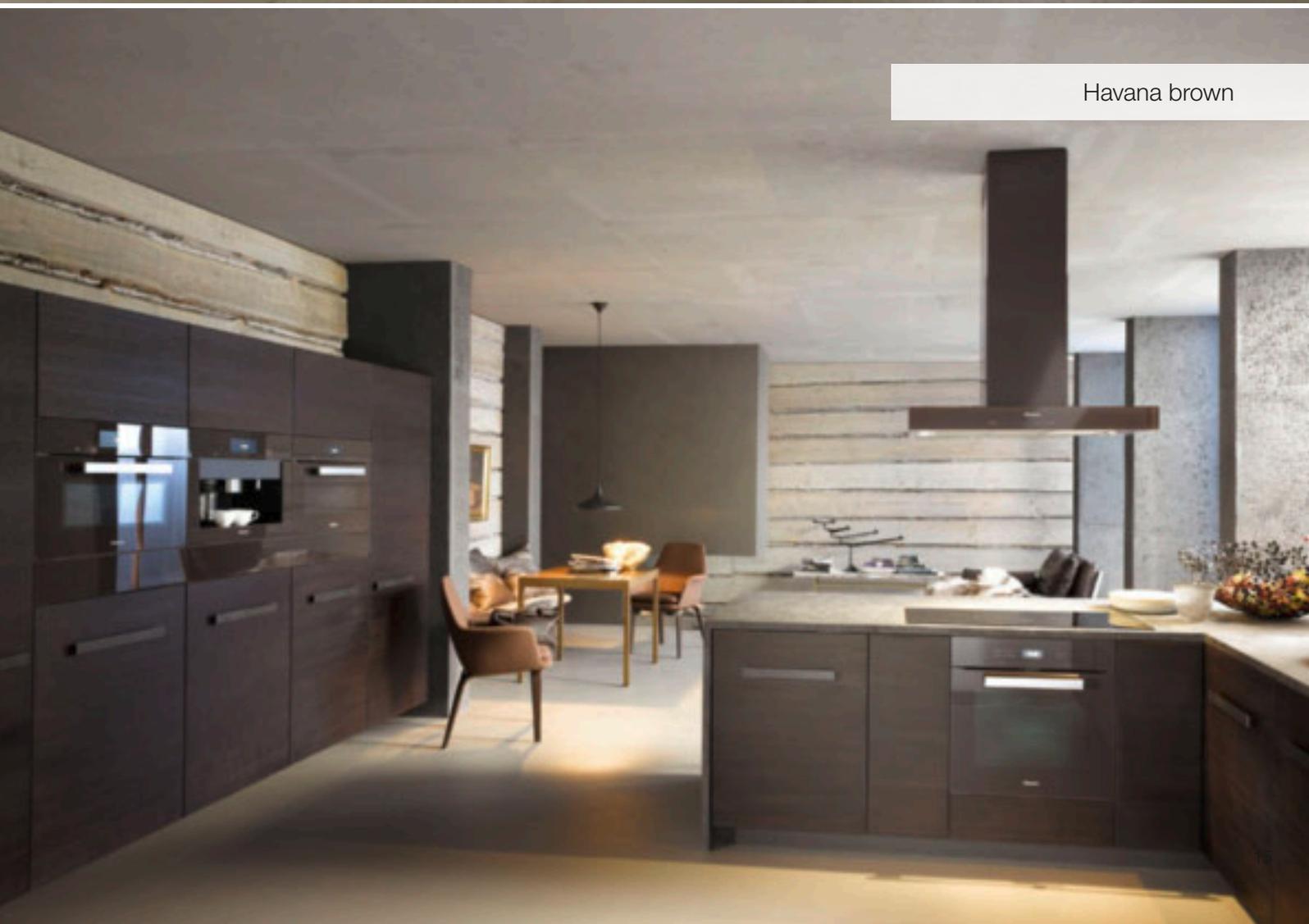
Stainless steel/CleanSteel



Obsidian black



Brilliant white



Havana brown

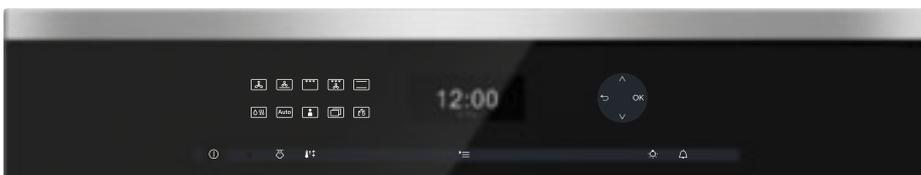
Precise controls and intuitive operation

A wide range of user interfaces

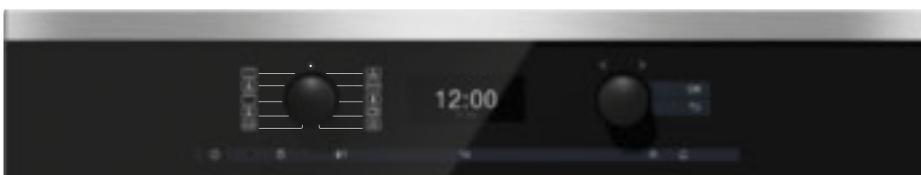
All Generation 6000 appliances are equipped with controls based on a common underlying logic. For example, the display is always positioned centrally - regardless of which user interface you choose. The array of sensors is the central element on all user interfaces for functions which you can select directly during a cooking process.



SensorTronic: a characteristically simple 5-line TFT display with laterally positioned sensor controls presents menu content clearly.



DirectSensor: operating modes are selected by a single touch of one of the symbols positioned to the left of the display. The touch element to the right of the display is used to navigate through the various elements.



DirectControl: operating modes are selected by turning the classic rotary control on the left hand side. Settings within the 4-line text display, such as temperature or time, are selected via the control on the right hand side and confirmed with the sensor controls



EasyControl: the control elements are designed in a similar way to DirectControl. The only difference is that information such as temperature and time settings appear in a 7-segment LC display.

M Touch

The innovative M Touch display is simple to operate and self-explanatory. The appliances can be operated quickly and intuitively by pressing or swiping the clear text touch screen. Many functions can be chosen at the touch of a fingertip. The central display with white text and symbols on a black background ensures perfect visibility of information. Where user prompts are required, information is presented in colour.



Main menu

11:00



Oven functions

Auto

Automatic programmes



Special applications



User programmes

Se





Miele

Appliance combinations from Miele

A wide range of choices for baking, roasting, steaming and heating

Miele built-in appliances are available as solo appliances and combination appliances.

Solo appliances offer one type of heating method and include ovens, steam ovens, microwave ovens and heated drawers. Miele combination appliances use two different methods of heating and are the ideal partner for a classic oven.

Miele appliances are perfect for combining with one another, for instance a 45 cm high appliance together with a 14 cm high Miele gourmet warming drawer fit perfectly in a 60 x 60 cm niche.

In small kitchens, combining appliances offers the advantage of more than one method of cooking in a small space. For instance an oven together with a microwave oven or steam oven and a drawer will fit into a tall unit in a niche that is 120 cm high.

Solo appliances



Conventional solo ovens - all-round talent



Steam ovens - for healthy food



The microwave oven - always ready for use



Warming drawers - perfect for pre-heating crockery and coffee cups

Combination appliances



Microwave combination ovens - compact and powerful



Steam combination ovens - perfect in combination mode



The steam oven with microwave - healthy and fast preparation of food guaranteed



Gourmet warming drawers - the perfect partner for pre-heating crockery, keeping food warm and for low temperature cooking



2 Cappuccino

Miele

10:10

Miele appliances with mains water connection

Miele offer a wide range of appliances with mains water connection.

- Steam combination ovens
- Steam ovens with microwave
- Range cookers
- Fridge-freezers
- Coffee machines

This offers many benefits which make the preparation of food and drinks convenient and user-friendly:

- The appliance is always ready for use.
- Only fresh water is used.
- The water container does not need to be replenished.
- Cleaning and maintenance is significantly reduced.
- Condensate water is pumped out of the steam combination oven.



Domestic appliance networking with Miele@home*

Freedom at home



Whether you are at home or out and about – you want to be able to rely on your domestic appliances. Networking your appliances opens up new ways of improving the convenience, quality, and safety of your home. 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 mobile control, and 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.



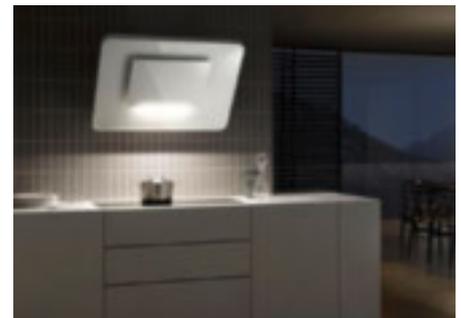
SuperVision

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



SmartStart

Automatic start of your appliances when electricity is available at a reasonable rate or your own solar panels are delivering sufficient electricity.



Smart Home

Sophisticated partner solutions facilitate the integration of network-enabled Miele domestic appliances into an existing Smart Home.

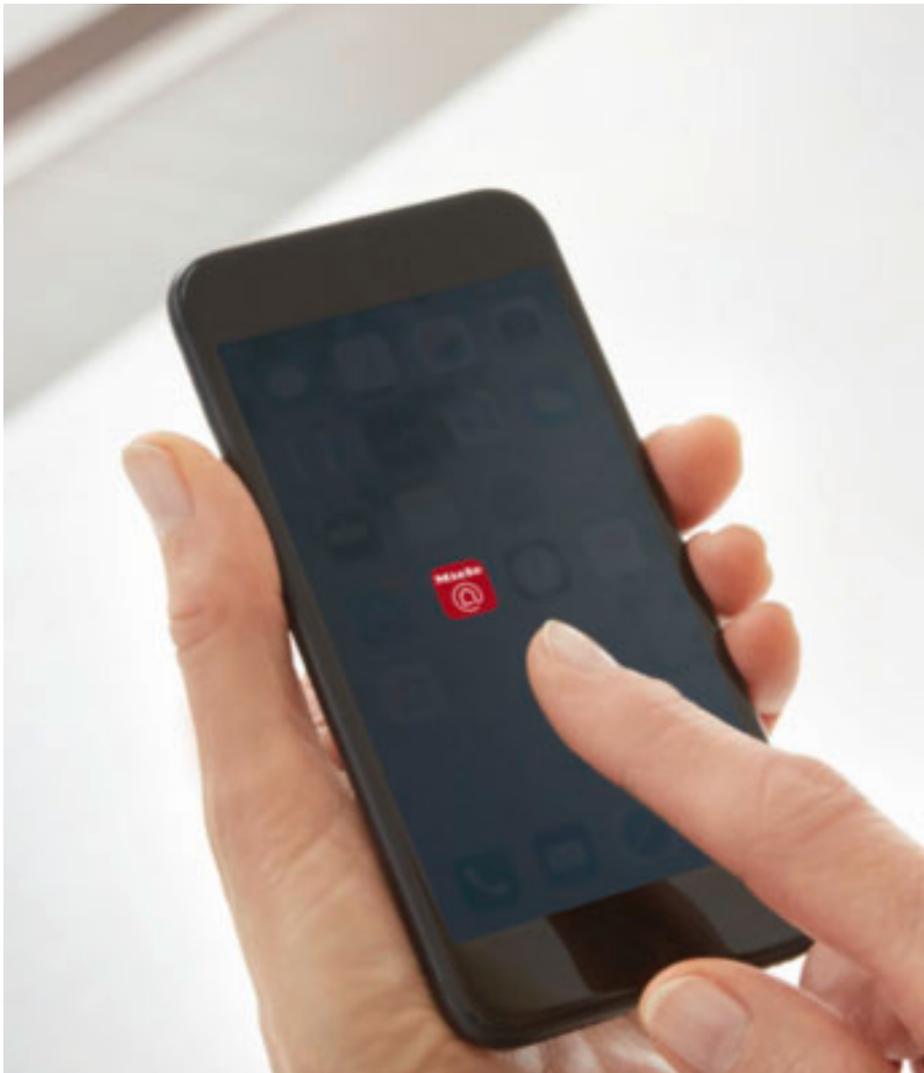


WiFiConn@ct

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

Miele@mobile app**

Everything under control – when you're out and about or at home



Recipes

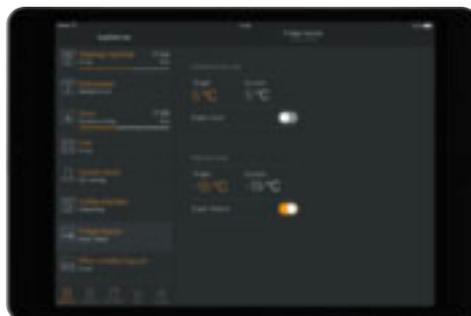
Here you can find the right recipe for every occasion quickly. Incorporated how-to videos make food preparation really easy.



ShopConn@ct

With ShopConn@ct you can conveniently buy essential supplies such as dishwasher tablets and detergent cartridges for your domestic appliances online.

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.



MobileControl

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

Assistants

The interactive assistants recommend the most suitable programmes for washing, drying, and dishwashing. This will ensure perfect results every time.

* Depending on model

** Available for a mobile device (min. requirement Android 4.4+ and iOS 9+)



Directly below the hob or at eye level

Miele built-in oven niche sizes, oven compartments, and cleaning systems

Niche dimensions



Extra-large
90 cm wide, 48 cm high



Large
60 cm wide, 60 cm high



Compact
60 cm wide, 45 cm high

Oven capacities



Extra-large
90 litres, 3 shelf levels



Large
76 litres, 5 shelf levels



Compact
49 litres, 3 shelf levels

Cleaning systems

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



PerfectClean



Pyrolytic cleaning



PyroFit accessories



Which convenience features would you like?

The product highlights* of built-in ovens

Exclusive to Miele **Moisture plus¹⁾** Each type of food has its own specific properties. Knowing them and making the most of them is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. Now you can too: in a Miele oven with Moisture plus. Targeted bursts of steam increase the humidity in the oven and optimise the baking and cooking results of a variety of foods: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants as if from the local baker; succulent, tender meat with a nicely browned crust; perfect oven bakes, delicious soufflés, and so much more.



Exclusive to Miele **Wireless food probe²⁾** No supervision necessary: the countdown indicator provides information on when meat or fish is ready.

Exclusive to Miele **FlexiClip telescopic runners³⁾** Flexible and secure: you can turn and baste meat outside the hot oven without the risk of getting burned.

Automatic programmes
Conjure up over 100 dishes with ease: bread, cakes, or meat – everything is cooked automatically.

Special applications
For the more unusual: user convenience with various special programmes such as drying fruit.

Exclusive to Miele **Special automatic programmes**
Perfect results guaranteed: your favourite recipes can be saved as automatic programmes.

* Depending on model

¹⁾ With patented water intake function

Patent: EP 2 190 295 B1

²⁾ Patent: EP 1 985 983 B1

³⁾ Patent: DE 10 2006 015 444 B4 (HFC 70, 71, 72, 92)

The perfect programme for all your food

Miele programmes for cooking, baking and roasting*



Fan plus

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



Conventional heat

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



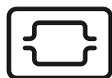
Moisture plus

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 tender and succulent: the meat is seared at a high temperature, then cooked at a lower 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

For grilling large quantities of steaks, sausages, kebabs etc.



Economy grill

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



Top heat

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



Bottom heat

Bottom heat is ideal 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.



Rapid heat-up

When you're in a rush: this programme heats the oven up extremely quickly.



Gentle bake

Extremely energy-efficient: perfectly cooked succulent roasts and oven bakes.



Automatic programmes

Conjure up over 100 dishes with ease: bread, cakes, or meat – fully automatic cooking processes.



Low temperature cooking

For perfect results: this method brings out the best in any type of meat – automatically.



Special applications

For the more unusual: Miele offers a variety of special programmes such as drying fruit.



User programmes

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

* Programmes vary depending on model

What do the icons mean?

All built-in oven icons at a glance

The charts on the following pages contain detailed information about Miele built-in ovens.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Controls

Indicates which controls the appliance has.



Intuitive control at the touch of a fingertip



Sensor controls with backlit numerical keypad and 5 line clear text display



Sensor controls and 4 line clear text display



Retractable rotary controls and 4 line clear text display



Retractable rotary controls and an LC display

Oven compartment sizes

Indicates the capacity inside the appliance.



Miele PureLine ovens offer compartment sizes from 49 to 90 litres

MultiLingua

Indicates whether language settings can be configured on the appliance.



All-rounder: you can set various languages for the display so that you fully understand everything.

Cleaning and care

Indicates what type of cleaning system the appliance has.



Patented surface finish offers unbeatable cleaning convenience



Self-cleaning oven compartment



Oven compartment and accessories are spotless after pyrolytic cleaning.

Energy efficiency ratings

Indicates the energy efficiency rating of the appliance.



Shows the energy efficiency rating.

Moisture plus

Indicates whether the appliance has the Moisture plus function.



Combination of hot air and moisture for perfect baking and roasting results.

FlexiClip runners

Indicates whether the appliance has FlexiClip runners.



Fully telescopic runners for safe and secure handling of trays and racks outside the oven compartment

■ ■ ■ **Automatic programmes**
■ ■ ■ Indicates whether the appliance
■ ■ ■ has automatic programmes.



For cooking food automatically

■ ■ ■ **Food probe**
■ ■ ■ Indicates whether the appliance
■ ■ ■ has a food probe.



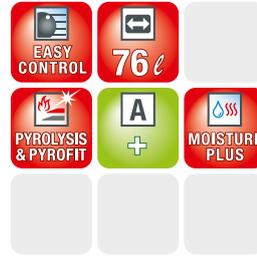
Precise temperature controlled
cooking

Single ovens

Product overview



Model/Sales designation	H 6200 BP	H 2661-1 B	H 2661-1 BP
Design			
Display	EasyControl	EasyControl	EasyControl
Handleless/Retractable dials	-/●	-/●	-/●
Convenience features			
Precise temperature regulation	30 – 300°C	50 – 250°C	50 – 250°C
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Operating modes			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full Grill/Economy grill/Fan grill	●/-/●	●/-/●	●/-/●
Moisture plus	●	-	-
Automatic programmes	-	-	-
Country-specific automatic programmes	-	-	-
Auto roast/Low temperature cooking	-/-	-/-	-/-
User convenience			
Multilingua	-	-	-
Touch2Open	-	-	-
Timed steam bursts programmable	-	-	-
Time of day display/Date display/Minute minder	●/-/●	●/-/●	●/-/●
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	-/-	-/-
User programmes/Programmable settings	-/●	-/●	-/●
Door			
SoftOpen	-	-	-
CleanGlass door/Door contact switch	●/-	●/-	●/-
Oven compartment			
Oven compartment volume in l	49	76	76
No. of shelf levels/numbered shelf levels	3/●	5/●	5/●
No. of halogen lamps	1	1	1
Cleaning convenience			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Oven compartment with PerfectClean and catalytic enamelled liners	-	●	-
Pyrolytic self-cleaning	●	-	●
Catalyser heated/unheated	-/●	-/-	-/●
Hinged and lowerable grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Accessories required	-	-	-
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	-/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.2/230/20	3.5/230/20	3.5/230/20
Standard accessories			
Baking tray/Universal tray with PerfectClean	1/1	-/1	-/1
Baking and roasting rack without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1	1/-/-	1/-/-
FlexiClip runners without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/-	-/-/-
Side racks without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	1 pair/-/-	1 pair/-/-
Colours			
Graphite grey	-	-	-
CleanSteel	●	●	●
Brilliant white	-	-	-
Obsidian black	-	-	-
Havana brown	-	-	-



Model/Sales designation	H 6260 B	H 6260 BP	H 6267 BP
Design			
Display	EasyControl	EasyControl	EasyControl
Handleless/Retractable dials	-/●	-/●	-/●
Convenience features			
Precise temperature regulation	30 – 300°C	30 – 300°C	30 – 300°C
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Operating modes			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/-
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full Grill/Economy grill/Fan grill	●/-/●	●/-/●	●/-/●
Moisture plus	●	●	●
Automatic programmes	-	-	More than 20
Country-specific automatic programmes	-	-	-
Auto roast/Low temperature cooking	-/-	-/-	●/-
User convenience			
Multilingua	-	-	-
Touch2Open	-	-	-
Timed steam bursts programmable	-	-	-
Time of day display/Date display/Minute minder	●/-/●	●/-/●	●/-/●
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	-/●	-/●	-/●
Door			
SoftOpen	-	-	-
CleanGlass door/Door contact switch	●/-	●/-	●/●
Oven compartment			
Oven compartment volume in l	76	76	76
No. of shelf levels/numbered shelf levels	5/●	5/●	5/●
No. of halogen lamps	1	1	1
Cleaning convenience			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	●
Oven compartment with PerfectClean and catalytic enamelled liners	●	-	-
Pyrolytic self-cleaning	-	●	●
Catalyser heated/unheated	-/-	-/●	-/●
Hinged and lowerable grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation/Rapid heat-up	-/●	-/●	-/●
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Accessories required	-	-	-
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.5/230/20	3.5/230/20	3.5/230/20
Standard accessories			
Baking tray/Universal tray with PerfectClean	1/1	1/1	1/1
Baking and roasting rack without/with PerfectClean/suitable for pyrolytic cleaning	-/1/-	-/1/-	-/1/-
FlexiClip runners without/with PerfectClean/suitable for pyrolytic cleaning	-/-/-	-/-/-	-/-/1 pair
Side racks without/with PerfectClean/suitable for pyrolytic cleaning	-/1 pair/-	-/1 pair	-/1 pair
Colours			
Graphite grey	-	-	-
CleanSteel	●	●	●
Brilliant white	-	-	●
Obsidian black	-	-	●
Havana brown	-	-	●

Single ovens

Product overview



Model/Sales designation	H 6460 BP	H 6461 BP	H 6461 BP Artline
Design			
Display	DirectControl	DirectSensor	DirectSensor
Handleless/Retractable dials	-/●	-/●	●/-
Convenience features			
Precise temperature regulation	30 – 300°C	30 – 300°C	30 – 300°C
Wireless food probe/Food probe with cable	-/-	-/-	-/-
Crisp function	-	-	-
Operating modes			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full Grill/Economy grill/Fan grill	●/-/●	●/-/●	●/-/●
Moisture plus	●	●	●
Automatic programmes	More than 60	More than 60	More than 60
Country-specific automatic programmes	-	-	-
Auto roast/Low temperature cooking	●/-	●/-	●/-
User convenience			
MultiLingua	●	●	●
Touch2Open	-	-	●
Timed steam bursts programmable	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Door			
SoftOpen	-	-	●
CleanGlass door/Door contact switch	●/●	●/●	●/●
Oven compartment			
Oven compartment volume in l	76	76	76
No. of shelf levels/numbered shelf levels	5/●	5/●	5/●
No. of halogen lamps	1	1	1
Cleaning convenience			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	-
Oven compartment with PerfectClean and catalytic enamelled liners	-	-	-
Pyrolytic self-cleaning	●	●	●
Catalyser heated/unheated	-/●	-/●	-/●
Hinged and lowerable grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation/Rapid heat-up	●/●	●/●	●/●
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Accessories required	-	-	-
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.5/230/20	3.5/230/20	3.5/230/20
Standard accessories			
Baking tray/Universal tray with PerfectClean	1/1	1/1	1/1
Baking and roasting rack without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1	-/-/1	-/-/1
FlexiClip runners without/with PerfectClean/suitable for pyrolytic cleaning	-/-/-	-/-/-	-/-/-
Side racks without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/1 pair	-/-/1 pair
Colours			
Graphite grey	-	-	●
CleanSteel	●	●	-
Brilliant white	●	●	●
Obsidian black	●	-	●
Havana brown	●	-	-

H 6000 B/BP

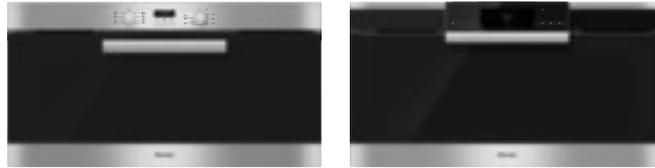
Product overview



Model/Sales designation	H 6660 BP	H 6860 BP	H 6860 BP Artline
Design			
Display	SensorTronic	M Touch	M Touch
Handleless/Retractable dials	-/-	-/-	●/-
Convenience features			
Precise temperature regulation	30 – 300°C	30 – 300°C	30 – 300°C
Wireless food probe/Food probe with cable	-/●	●/-	●/-
Crisp function	●	●	●
Operating modes			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/●	●/●/●	●/●/●
Full Grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
Moisture plus	●	●	●
Automatic programmes	More than 100	More than 100	More than 100
Country-specific automatic programmes	-	●	●
Auto roast/Low temperature cooking	●/●	●/●	●/●
User convenience			
MultiLingua	●	●	●
Touch2Open	-	-	●
Timed steam bursts programmable	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Door			
SoftOpen	-	-	●
CleanGlass door/Door contact switch	●/●	●/●	●/●
Oven compartment			
Oven compartment volume in l	76	76	76
No. of shelf levels/numbered shelf levels	5/●	5/●	5/●
No. of halogen lamps	2	3	3
Cleaning convenience			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	-
Oven compartment with PerfectClean and catalytic enamelled liners	-	-	-
Pyrolytic self-cleaning	●	●	●
Catalyser heated/unheated	●/-	●/-	●/-
Hinged and lowerable grill element	●	●	●
Efficiency and sustainability			
Energy efficiency class (A+++ - D)	A+	A+	A+
Residual heat utilisation/Rapid heat-up	●/●	●/●	●/●
Appliance networking			
Miele@home/WiFiConn@ct	-/-	●/●	●/●
Accessories required	-	XKM 3100 W	XKM 3100 W
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550	560 – 568 x 593 – 595 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.7/230/20	3.7/230/20	3.7/230/20
Standard accessories			
Baking tray/Universal tray with PerfectClean	1/1	1/1	1/1
Baking and roasting rack without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1	-/-/1	-/-/1
FlexiClip runners without/with PerfectClean/suitable for pyrolytic cleaning	-/-/-	-/-/1 pair	-/-/1 pair
Side racks without/with PerfectClean/suitable for pyrolytic cleaning	-/-/1 pair	-/-/1 pair	-/-/1 pair
Colours			
Graphite grey	-	-	●
CleanSteel	●	●	-
Brilliant white	-	●	●
Obsidian black	-	●	●
Havana brown	-	●	-

H 6000 B/BP

Product overview



Model/Sales designation	H 6290 B	H 6890 BP
Design		
PureLine	●	●
Display	EasyControl	M Touch
Retractable dials	●	–
Convenience features		
Precise temperature regulation	50 – 270°C	30 – 300°C
Wireless food probe	–	●
Rotisserie	–	●
Operating modes		
Fan plus/Intensive bake/Gentle bake/Defrost	●/–/●/–	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/–	●/●/●
Full grill/Economy grill/Fan grill	●/–/●	●/●/●
Moisture plus	–	●
Automatic programmes	–	More than 100
Country-specific automatic programmes	–	●
Auto roast/Low temperature cooking	–/–	●/●
User convenience		
Multilingua	–	●
Timed steam bursts programmable	–	●
Time of day display/Date display	●/–	●/●
Minute minder/Time buffer in h	●/–	●/200
Start-stop programming/Auto switch-off	●/–	●/●
Actual temperature display/Recommended temperature	–/–	●/●
User programmes/Programmable settings	–/●	20/●
Door		
CleanGlass door/Door contact switch	●/–	●/●
Oven compartment		
Oven compartment volume in l	90	90
No. of shelf levels/numbered shelf levels	3/●	3/●
No. of halogen lamps	2	4
TwinPower hot air fan	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Oven compartment with PerfectClean and catalytically enamelled rear liner	●	–
Pyrolytic self-cleaning	–	●
Heated catalyser	–	●
Hinged grill heater element	●	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	A	A
Residual heat utilisation/Rapid heat-up	–/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct	–/–	●/●
Accessories required	–	XKM 3100 W
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D) (in a tall unit)	860 x 475 x 550	860 x 475 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.7/230/20	5.6/230/30
Standard accessories		
Universal tray with PerfectClean	1	2
Baking and roasting rack with PerfectClean/suitable for pyrolytic cleaning	1/–	–/2
FlexiClip runners with PerfectClean/suitable for pyrolytic cleaning	–/–	–/2 pairs
Side racks with PerfectClean/suitable for pyrolytic cleaning	1 pair/–	–/1 pair
Colours		
Graphite grey	–	–
CleanSteel	●	●
Brilliant white	–	–
Obsidian black	–	–
Havana brown	–	–



Glossary

Miele built-in ovens

3D control panel

The control console of the 90 cm wide oven is conveniently inclined towards the user, underlines the design of the appliance, and ensures convenient and simple operation.

AirClean catalyser

Grease and odours are removed from cooking vapours. This prevents grease deposits on your furniture, walls, and curtains. Cooking odours are significantly reduced. The catalyser can be activated and deactivated as required.

Appliance cooling system with touch-cool fronts

Miele ovens are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. The multi-layer panels insulate the oven door effectively and ensure a lower temperature on the outside of the door, providing more safety and protection against burns.

Automatic programmes

With the electronically regulated programmes for over 100 international dishes, you can cook meat and bake cakes, bread, and so on to perfection every time. No need to programme the operating mode, or choose the temperature or duration. Even the degree of cooking and browning of meat, for example, can be defined to suit your taste. Thanks to special automatic programmes for low temperature cooking, you can enjoy perfectly cooked meat comparable to that of a restaurant.

CleanSteel

Miele stainless steel appliances feature a particularly high-grade CleanSteel finish. This allows for exceptionally easy cleaning of the surface. Fingerprints are nearly invisible on CleanSteel.

Crisp function

The controlled reduction of moisture in the oven results in a dry micro-climate. This results in particularly crispy French fries, croquettes, etc. The Crisp function can be added to any operating mode to suit individual preferences.

Electronic temperature control

Electronic monitoring of the cooking temperature guarantees precise temperature regulation. The very best baking and roasting results, as well as a wide range of applications from making yoghurt to crispy roasts, are made possible thanks to barely noticeable temperature fluctuations.

Energy efficiency

Miele appliances feature impressively low energy consumption values. Most Miele ovens have an A+ energy efficiency rating. This protects the environment – and your household budget. Many of our compact ovens with a 49 litre oven capacity also help save energy thanks to an A+ energy efficiency rating.

FlexiClip runners¹⁾

Fully telescopic runners allow baking trays, baking and roasting racks, and Gourmet oven dishes to be pulled right out of the oven, and hold them safely and securely in position. This is convenient for basting a roast or turning food over outside the oven without the risk of burning yourself on the hot oven compartment. Versatile use on every level.

Food probe

Like the wireless Miele food probe, the cabled version enables precise temperature control and customised roasting of fish, meat, and poultry by measuring the core temperature with a countdown indicator. That means no more need to watch over the cooking process. Handling the food probe is simple and convenient, and makes menu planning enjoyable.

Programmable settings

With many of the Miele models, it is possible to alter the factory-set parameters to suit you – for example, the language, signal tones, display brightness, and much more. So you can adapt your appliance to suit your personal preferences at any time.

Miele@home

Several Miele domestic appliances are communication-enabled for integration into a network.

Moisture plus³⁾

Perfect results can be achieved with moisture when baking and roasting through the combination of different modes (Fan plus, Intensive bake, Conventional heat, Auto roast). The results are tender, juicy meat with a delicious crispy crust, as well as bread and bread rolls that taste as though they were fresh from the local bakery. The bursts of steam in Moisture plus mode can be programmed for greater convenience. Moisture plus is also used in various other automatic programmes.

Residual heat utilisation

Even better energy efficiency can be achieved if you use the food probe or programme the cooking time. In this case the Miele oven switches off early and finishes the cooking process with the residual heat, without affecting the overall cooking result.

Rotisserie

The rotisserie function cooks meat to perfection on all sides. This convenient accessory for the 90 cm wide oven is not only ideal for chicken – spare ribs and other cuts of meat also taste delicious when grilled!

Safety features

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children.

A Miele oven will also automatically switch off if the maximum operating time is exceeded. Should you forget to switch off the appliance, safety is guaranteed.

Self-cleaning catalytic enamel

Miele ovens with PerfectClean have an additional catalytic rear liner at the difficult-to-access back of the oven, and depending on model, in the sides. During the cooking process, grease residue is continually broken down to keep the oven clean.

SoftOpen

On appliances with SoftOpen the door opens gently, and the opening motion is cushioned when the door arrives at its end position.

Special applications

Achieving perfect results with some food requires a particular temperature or a certain micro-climate inside the oven. This applies, for example, to proving dough or drying fruit.

Special automatic programmes

Miele automatic programmes cater for all tastes. Along with a wide variety of international dishes, we now offer some of the most popular national dishes. This enables you to cook Yorkshire puddings, for example, or a difficult-to-prepare beef Wellington perfectly every time!

Timer functions

Miele ovens offer a range of timer functions and a minute minder. You can programme the start and finish times, or simply set the duration for the cooking process. Your dishes will be perfectly cooked at exactly the right time. The process will finish automatically at the programmed time. Furthermore, if there is a power cut the set time will be saved for up to about 200 hours.

Touch2Open

Not wizardry, just Miele: Touch2Open turns cooking into a magical experience while delivering the perfect solution for handleless kitchen designs. When you touch the relevant icon on the user interface, the door opens softly and automatically up to 90° thanks to a sophisticated opening mechanism. A convenience that you can enjoy every day.

TwinPower hot air fan

The hot air fan with two heaters and two fans in the 90 cm wide oven ensures extremely fast heating of the oven and optimal circulation of hot air. Your oven is ready for use in no time at all.

User programmes

Miele ovens allow you to create and save up to 20 of your own programmes: the operating mode, temperature, and duration can be set individually. This allows you to access the settings for frequently made dishes at the touch of a button – and your great cooking results will be automatically repeated.

Wireless food probe²⁾

Customised and precise roasting of meat, fish, and poultry by measuring the core temperature, including a countdown indicator. Supervising the process is no longer necessary. The food probe is very easy to use. And what makes it really special is that it is always at hand, as it is stored in the oven door.

XXL oven compartment

The XXL oven compartment with a 90 litre capacity offers ample space for cooking and baking on 3 shelf levels.

¹⁾ Patent: DE 10 2006 015 444 B4 (HFC 70, 71, 72, 92)

²⁾ Patent: EP 1 985 983 B 1

³⁾ With patented water intake function – Patent: EP 2 190 295 B1



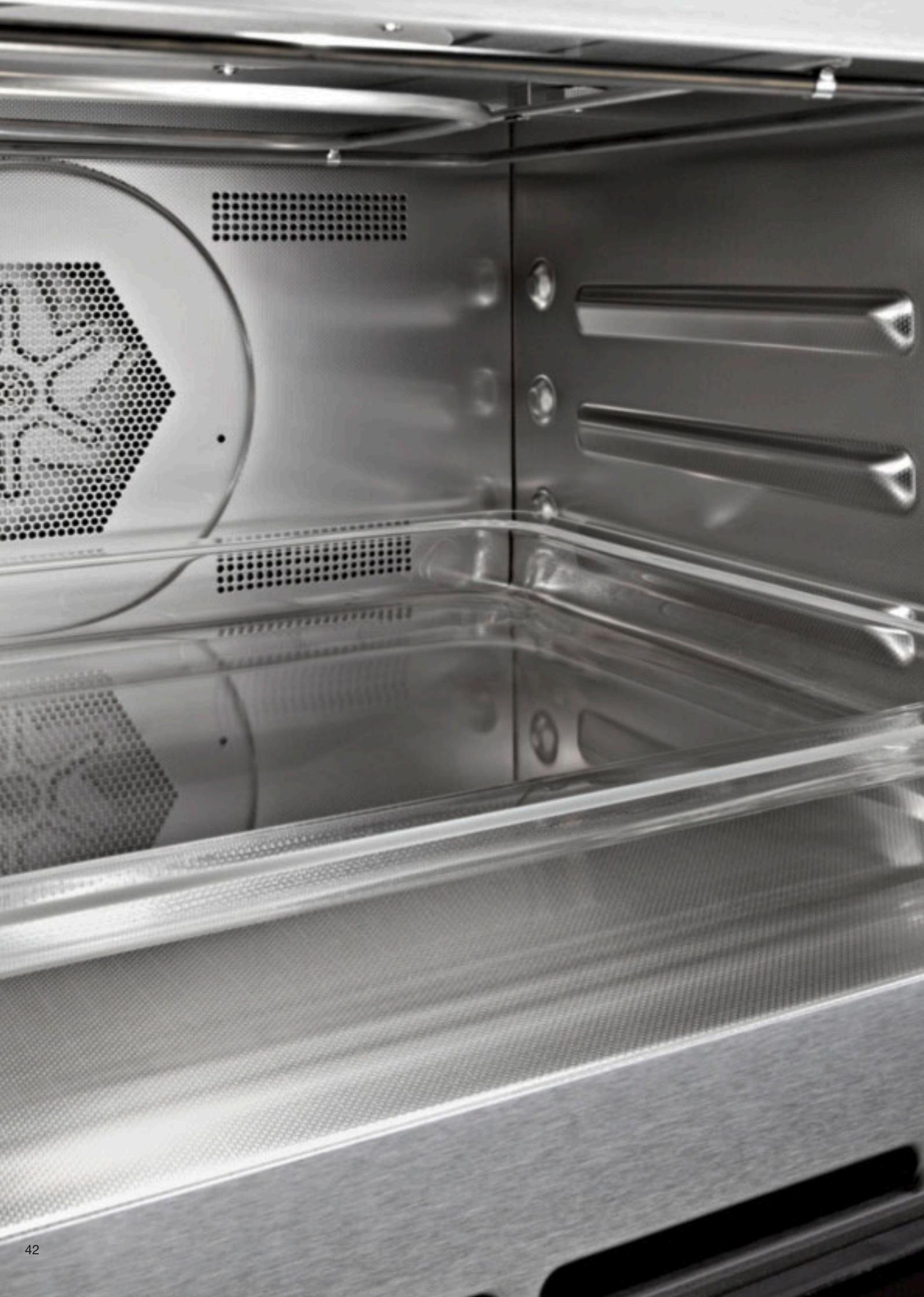


Two in one!

Microwave combination ovens

The microwave combination oven intelligently combines the benefits of two powerful appliances in a single 45 cm high niche: it is a fully-fledged oven with a wide variety of cooking modes such as Fan plus. And at the same time, it is a powerful microwave oven.

You have the choice: use the functions separately to bake delicious bread and cakes with the oven modes, for example, or make a quick cup of hot chocolate with the microwave function. You can also use both functions together and achieve time savings of up to 30 % (compared to cooking without microwave power), depending on the dish.



Which convenience features would you like?

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

Exclusive to Miele **Stainless steel oven compartment with PerfectClean finish and linen-weave pattern¹⁾**

The oven compartment in the microwave combination oven is made from stainless steel with a special linen-weave structure and PerfectClean finish. It is less sensitive to scratching and considerably easier to clean than a conventional stainless steel oven compartment. The PerfectClean finish has excellent non-stick properties, making it hard for soiling to stick to the oven compartment during cooking.



Microwave combination modes

Flexible and time-saving: combining microwave energy with conventional heating methods achieves time savings of up to 30 % compared to cooking without microwave power.

Quick microwave

Full power at your fingertips: rapid microwave power at the touch of a button.

Exclusive to Miele **Automatic programmes**

Conjure up over 100 dishes with ease: bread, cakes, or meat – fully automatically regulated food preparation.

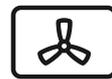
Food probe

Stress-free menu planning: the remaining time left for the programme to run can be easily viewed; supervising the process is no longer necessary.

Exclusive to Miele **Popcorn button**

At the touch of a button: fast and easy preparation of one packet of microwave popcorn.

* Depending on model
¹⁾ Patent: EP 1 345 474 B1



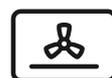
Fan plus

Perfect results: ideal for gentle baking and roasting on up to two levels.



Conventional heat

Multi-purpose, classic function: perfect results with traditional baking and roasting.



Intensive bake

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

The perfect programme for all your food

Miele microwave combination oven programmes



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

Fast and uniform results: all dishes are browned perfectly in a short time.



Gentle bake

Extremely energy-efficient: perfectly cooked succulent roasts or oven bakes.



Bottom heat

Perfect 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.



Rapid heat-up

When you're in a rush: this programme heats the oven up extra quickly.



Automatic programmes

Conjure up over 100 dishes with ease: bread, cakes, or poultry – fully automatic cooking process.



Low temperature cooking

For perfect results: this method brings out the best in any type of meat – automatically.

* Depending on model

The perfect programme for all your food

Miele microwave combination oven programmes



Special applications

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



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 solo

Wide range of applications: cooking, heating and defrosting, and many more, such as popcorn.



Microwave plus Fan plus

Fast baking and roasting: ideal for gentle baking and roasting on up to two levels.



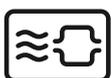
Microwave plus Grill

Rapid results: for grilling meat, fish, and more.



Microwave plus Fan grill

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



Microwave plus Auto roast

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



What do the icons mean?

All microwave combination oven icons at a glance

The charts on the following pages contain detailed information about Miele microwave combination ovens.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Controls
Indicates what type of controls the appliance has.

 Intuitive fingertip control

 Sensor controls with backlit numerical keypad and 5 line clear text display

 Sensor controls and 4 line clear text display

 Retractable rotary controls and a 4 line clear text display

 Retractable rotary controls and an LC display

Oven compartment volume
Indicates the capacity inside the appliance.

 43 litres

MultiLingua
Indicates whether language settings can be configured on the appliance.

 All-rounder: you can set various languages for the display so that you fully understand everything.

Cleaning and care
Indicates whether the oven compartment has been treated with PerfectClean.

 Patented surface finish offers unbeatable cleaning convenience

Microwave output
Indicates the appliance's microwave output.

 Microwave output: 1000 W

Combination mode
Indicates that the appliance has combination mode programmes.

 Flexible and time-saving operating mode, saves up to 30 % cooking time

Automatic programmes
Indicates whether the appliance has automatic programmes.

 For cooking food automatically

Food probe
Indicates whether the appliance has a food probe.

 Precise temperature controlled cooking

Low temperature cooking
Indicates whether the appliance has this operating mode.

 Low temperature cooking for perfectly cooked meat

Microwave combination ovens

Product overview



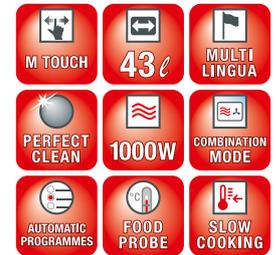
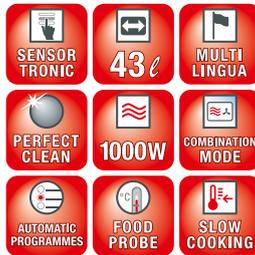
Model/Sales designation	H 6200 BM	H 6400 BM
Design		
Display	EasyControl	DirectControl
Handleless/Retractable dials	-/●	-/●
Convenience features		
Electronically controlled microwave power	●	●
Precise oven temperature regulation	30 – 250 °C	30 – 250 °C
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Food probe with cable	-	-
Operating modes		
Fan plus/Intensive bake/Gentle bake/Defrost	●/-/●/●	●/-/●/●
Conventional heat/Bottom heat/Top heat	-/-/-	-/-/-
Full Grill/Fan grill	●/●	●/●
Automatic programmes	-	More than 60
Country-specific automatic programmes	-	-
Auto roast/Low temperature cooking	●/-	●/-
Microwave solo	●	●
Microwave with AutoRoast/Microwave with Grill	●/-	●/●
Microwave with Fan plus/Microwave with Fan grill	●/-	●/●
Special applications	-	●
User convenience		
MultiLingua	-	●
Touch2Open	-	-
Popcorn function	●	●
Time of day display/Date display	●/-	●/●
Minute minder/Time buffer in h	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●
Recommended microwave output for each operating mode	●	●
Quick microwave	●	●
User programmes/Programmable settings	-/●	20/●
Door		
SoftOpen	-	-
CleanGlass door/Door contact switch	●/●	●/●
Oven compartment		
Oven compartment volume in l	43	43
No. of halogen lamps	1	1
Cleaning convenience		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●
Stainless-steel oven compartment with linen-weave pattern PerfectClean finish	●	●
Hinged grill heater element	●	●
Efficiency and sustainability		
Residual heat utilisation/Rapid heat-up	-/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct	-/-	-/-
Accessories required	-	-
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
Standard accessories		
Baking and roasting rack with PerfectClean/Glass tray	1/1	1/1
Colours		
Graphite grey	-	-
CleanSteel	●	●
Brilliant white	-	●
Obsidian black	-	●
Havana brown	-	●

Microwave combination ovens

Product overview



Model/Sales designation	H 6401 BM	H 6401 BM Artline
Design		
Display	DirectSensor	DirectSensor
Handleless/Retractable dials	-/-	●/-
Convenience features		
Electronically controlled microwave power	●	-
Precise oven temperature regulation	30 – 250 °C	30 – 250 °C
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Food probe with cable	-	-
Operating modes		
Fan plus/Intensive bake/Gentle bake/Defrost	●/-/●/●	●/-/●/●
Conventional heat/Bottom heat/Top heat	-/-/-	-/-/-
Full Grill/Fan grill	●/●	●/●
Automatic programmes	More than 60	More than 60
Country-specific automatic programmes	-	-
Auto roast/Low temperature cooking	●/●	●/●
Microwave solo	●	●
Microwave with AutoRoast/Microwave with Grill	●/●	●/●
Microwave with Fan plus/Microwave with Fan grill	●/●	●/●
Special applications	●	●
User convenience		
MultiLingua	●	●
Touch2Open	-	●
Popcorn function	●	●
Time of day display/Date display	●/●	●/●
Minute minder/Time buffer in h	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●
Recommended microwave output for each operating mode	●	●
Quick microwave	●	●
User programmes/Programmable settings	20/●	20/●
Door		
SoftOpen	-	●
CleanGlass door/Door contact switch	●/●	●/●
Oven compartment		
Oven compartment volume in l	43	43
No. of halogen lamps	1	1
Cleaning convenience		
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	-
Stainless-steel oven compartment with linen-weave pattern	●	●
PerfectClean finish	●	●
Hinged grill heater element	●	●
Efficiency and sustainability		
Residual heat utilisation/Rapid heat-up	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct	-/-	-/-
Accessories required	-	-
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
Standard accessories		
Baking and roasting rack with PerfectClean/Glass tray	1/1	1/1
Colours		
Graphite grey	-	●
CleanSteel	●	-
Brilliant white	-	●
Obsidian black	-	●
Havana brown	-	-



Model/Sales designation	H 6600 BM	H 6800 BM	H 6800 BM Artline
Design			
Display	SensorTronic	M Touch	M Touch
Handleless/Retractable dials	-/-	-/-	●/-
Convenience features			
Electronically controlled microwave power	●	●	●
Precise oven temperature regulation	30 – 250 °C	30 – 250 °C	30 – 250 °C
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Food probe with cable	●	●	●
Operating modes			
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/-	●/●/-	●/●/-
Full Grill/Fan grill	●/●	●/●	●/●
Automatic programmes	More than 100	More than 100	More than 100
Country-specific automatic programmes	-	●	●
Auto roast/Low temperature cooking	●/●	●/●	●/●
Microwave solo	●	●	●
Microwave with AutoRoast/Microwave with Grill	●/●	●/●	●/●
Microwave with Fan plus/Microwave with Fan grill	●/●	●/●	●/●
Special applications	●	●	●
User convenience			
MultiLingua	●	●	●
Touch2Open	-	-	●
Popcorn function	●	●	●
Time of day display/Date display	●/●	●/●	●/●
Minute minder/Time buffer in h	●/200	●/200	●/200
Start-stop programming/Auto switch-off	●/●	●/●	●/●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
Recommended microwave output for each operating mode	●	●	●
Quick microwave	●	●	●
User programmes/Programmable settings	20/●	20/●	20/●
Door			
SoftOpen	-	-	●
CleanGlass door/Door contact switch	●/●	●/●	●/●
Oven compartment			
Oven compartment volume in l	43	43	43
No. of halogen lamps	1	1	1
Cleaning convenience			
Stainless steel front with CleanSteel finish (CleanSteel appliances only)	●	●	-
Stainless-steel oven compartment with linen-weave pattern PerfectClean finish	●	●	●
Hinged grill heater element	●	●	●
Efficiency and sustainability			
Residual heat utilisation/Pre-heating	●/●	●/●	●/●
Appliance networking			
Miele@home/WiFiConn@ct	-/-	●/●	●/●
Accessories required	-	XKM 3100 W	XKM 3100 W
Safety			
Appliance cooling system and touch-cool fronts	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.3/230/20	3.3/230/20	3.3/230/20
Standard accessories			
Baking and roasting rack with PerfectClean/Glass tray	1/1	1/2	1/2
Colours			
Graphite grey	-	-	●
CleanSteel	●	●	-
Brilliant white	-	●	●
Obsidian black	-	●	●
Havana brown	-	●	-

Glossary

Miele microwave combination ovens

Appliance cooling system with touch-cool fronts

Miele microwave combination ovens are cooled on all sides. This ensures that controls, handles, and adjacent cabinets stay relatively cool to the touch. The multi-layer panels insulate the oven door effectively and ensure a lower temperature on the outside of the door, providing more safety and protection against burns.

Automatic programmes

With electronically controlled programmes for more than 100 different types of food, you can bake cakes and bread and cook poultry and so on to perfection every time. No need to programme the operating mode, or choose the temperature or duration. Even the degree of cooking, e.g. for meat, can be specified. The additional combination of dry heat together with the speed of the microwave allows you to enjoy perfectly cooked dishes even quicker.

CleanSteel

Miele stainless steel appliances feature a particularly high-grade CleanSteel finish. This makes care of the surface very easy. Fingerprints are nearly invisible on CleanSteel.

Electronic temperature control

Electronic monitoring of the cooking temperature guarantees precise temperature regulation. The very best baking and roasting results, as well as a wide range of applications from making yoghurt to crispy roasts, are made possible thanks to barely noticeable temperature fluctuations.

Food probe

Precise roasting of meat, fish, and poultry by measuring the core temperature, including a countdown indicator. Supervising the process is no longer necessary. Handling the food probe is simple and convenient, and makes menu planning enjoyable.

Individual settings

With many Miele models you can change the factory settings, such as the language, volume of the sensor signals, or signal tones. So you can adapt your appliance to suit your personal preferences at any time.

Microwave combination modes

Many dishes can be prepared much quicker by combining a conventional operating mode and the microwave function – depending on the dish, you can make time savings of up to 30 %.

Popcorn button

Make perfect popcorn at the touch of a button. Times and wattages are optimised for a 100 g packet of microwave popcorn. The pre-programmed times can be modified to suit your personal taste.

Quick microwave

The QuickStart function offers quick access to the microwave's highest power level and makes the heating of food and drink easier. The defined time settings can be individually reprogrammed. For example, for the regular cup of cocoa in the evening or the quick warming of baby bottles.

Residual heat utilisation

Even better energy efficiency can be achieved if you use the food probe or programme the cooking time. The Miele combination microwave oven switches off earlier and makes use of residual heat to complete the cooking process.

Safety functions

You can lock the appliance at the touch of a button – preventing unintentional operation, e.g. by children. A Miele oven will also automatically switch off if the maximum operating time is exceeded. Should you forget to switch off the appliance, safety is guaranteed.

SoftOpen

On appliances with SoftOpen the door opens gently, and the opening motion is cushioned when the door arrives at its end position.

Special automatic programmes

Miele automatic programmes cater for all tastes. Along with a wide variety of international dishes, we now offer some of the most popular national dishes. This enables you to cook Yorkshire pudding, for example, or a difficult-to-prepare beef Wellington perfectly every time!

Stainless steel oven compartment with PerfectClean finish and linen-weave pattern¹⁾

The special finish on Miele oven interiors is less sensitive to scratches and significantly easier to clean than conventional stainless steel oven compartments. It makes it hard for soiling to stick to the oven compartment during cooking.

Touch2Open

Not wizardry, just Miele: Touch2Open turns cooking into a magical experience while delivering the perfect solution for handleless kitchen designs. When you touch the relevant icon on the user interface, the door opens softly and automatically up to 90° thanks to a sophisticated opening mechanism. A convenience that you can enjoy every day.

Timer functions

Miele microwave combination ovens offer a range of timer functions and a minute minder. You can programme the start and end times, or simply the duration of cooking. Your dishes are perfectly cooked at the desired time. At the end of a programmed cooking time, the process ends automatically. Furthermore, during a power cut the set time is saved for up to approx. 200 hours.

User programmes

Miele ovens allow you to create and save up to 20 of your own programmes: the operating mode, temperature, and duration can be set individually. This allows you to access the settings for frequently made dishes at the touch of a button – and your great cooking results will be automatically repeated.



Miele steam ovens

For healthy cooking

Niche dimensions

Miele built-in PureLine steam ovens are designed for installation in a 45 cm high niche.



Classic

60 cm wide, 45 cm high

The models

Steam ovens

Miele steam ovens operate at temperatures between 40 – 100°C.

Ideal for vegetables, fish, side dishes, desserts and much more.



External steam generation

Unlike other systems, the steam is generated outside the oven cabinet in 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. And because limescale cannot build up in the oven, cleaning is quick and easy.



**Exclusive
to Miele**

MultiSteam

External steam generation for large oven compartments.



Which features are particularly important to you?

Steam oven highlights*

Exclusive to Miele **MultiSteam**
Perfection to suit personal taste - the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can cook starters, soup, fish, meat, vegetables, side dishes or desserts individually - or as a complete menu in a single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up durations and uniform cooking results.



Exclusive to Miele **Large cooking compartment and large trays**

Using the entire depth: cook large quantities at once, saving time and energy.

Simple cleaning

No limescale: fast and uncomplicated cleaning thanks to external steam generation.

Automatic programmes

Cooking made easy: select one of the many pre-set automatic programmes for cooking, reheating and defrosting.

Cooking on three levels

Saving time and electricity: simultaneous cooking of different types of food without the transfer of flavours.

Lightweight water container

Simple to handle: the transparent plastic water container makes refilling simple and convenient.

* Features vary depending on model



Preserving and more

A Miele steam oven comes into its own with such a variety of functions and additional uses. It is a valuable helper when blanching food before freezing and for preserving. It is also ideal for gently defrosting frozen food. And when reheating cooked food, this appliance showcases another of its many talents with short, gentle regeneration times.



Desserts

Sweet temptations for dessert: the steam oven can be used to make all sorts of delicious desserts.



Reheating

Tastes as if freshly cooked: dishes can be reheated at 80 °C to 100 °C in approx. 5 minutes.

The perfect programme for all your food

The wide range of Miele steam oven applications



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/seafood

Good for the body and soul: fish prepared in the steam oven is cooked to perfection and retains its own inimitable taste.



Meat

Particularly tender and succulent: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Sous-vide cooking

The ultimate taste sensation: meat, vegetables, fruit or fish cooked in a vacuum.



Making yoghurt

Always fresh, always delicious: yoghurt is easy to make in a steam oven in just 5 hours at 40 °C.



Soups

A popular starter: all sorts of soups can be made in the steam oven for a tasty starter.



Blanching

Quality perfectly retained: blanching for preparing fruit and vegetables for preserving.



Disinfecting baby bottles

Bacteria-free in just 15 minutes: quick and uncomplicated disinfection of baby bottles at 100 °C.

The perfect programme for all your food

The wide range of Miele steam oven applications



Defrosting

Gentle on frozen food: gentle defrosting at approximately 60 °C.



Proving dough

Soft bread and delicious cake: another talent the all-rounder has to offer – proving yeast dough at 40 °C.



Heating damp flannels

Perfect hospitality: flannels can be steamed and offered to guests after a fine meal.



Keeping warm

If you are running late: dishes are automatically kept warm in the steam oven for up to 15 minutes.



Juicing

Home-made fruit juice and jelly: gentle juice extraction using steam.



Melting chocolate

No burning or lumps: chocolate melts to perfection at 90 °C.



Cooking eggs

The perfect breakfast egg: soft, medium or hard boiled in only 4 to 10 minutes at 100 °C.



Preserving

No monitoring necessary: preserving fruit and vegetables is particularly easy in a steam oven.



Skimming

Skimming made quick and easy: tomatoes, nectarines and almonds skinned in just 1 to 4 minutes in the steam oven.



Sterilising

The perfect preparation for preserving: jars are perfectly sterilised for preserving fruit, etc.



What do the icons mean?

All icons for steam ovens at a glance

The charts on the following pages contain detailed information about Miele steam ovens.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



 **Controls**
Indicates what type of controls the appliance has.

 Functions and durations are selected using rotary controls, information appears in an LC display.

 Sensor controls for temperature and duration and a 7 segment display.

 **Oven compartment volume**
Indicates the capacity inside the appliance.

 Miele PureLine steam ovens have a 38 litre compartment.

 **MultiLingua**
Indicates whether language settings are possible on the appliance.

 All-rounder: you can set various languages for the display so that you fully understand everything.

 **Sous-vide cooking**
Indicates whether the appliance has this operating mode.

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

 **Automatic programmes**
Indicates whether the appliance has automatic programmes.

 Cook food automatically.

 **Steam technology**
Indicates the type of steam generation that the appliance has.

 Fast steam generation and uniform steam distribution via 8 steam inlet ports.

Steam ovens

Product overview



Model/Sales designation	DG 6200	DG 6400
Design		
Display	EasySensor	DirectControl
Retractable dials	–	●
Convenience features		
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	–	●
Operating modes		
Steam cooking/Sous-vide	●/–	●/●
Automatic programmes	20	More than 75
Defrosting/reheating	–/–	●/●
User convenience		
MultiLingua	–	●
Steam cooking on up to 3 levels at the same time	●	●
Automatic menu cooking with steam	–	–
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	–/–/–	●/●/●
Start-stop programming	–	●
Actual temperature display/Recommended temperature	●/–	●/●
User programmes/Individual settings	–/●	20/●
Door		
CleanGlass door/Clear view door	●/–	●/●
Door hinge	Bottom	Bottom
Oven compartment		
Oven compartment volume in l	38	38
No. of shelf levels	4	4
Tray size per shelf level	1/3 GN + 1/2 GN	1/3 GN + 1/2 GN
MultiSteam module/MultiSteam module with LED lighting	●/–	–/●
Cleaning convenience		
Stainless steel front with CleanSteel finish	●	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
Steam technology and water supply		
MultiSteam/MonoSteam	●/–	●/–
Water reserve for approx. 90 min cooking	●	●
Water container with steam generator/Fresh Water container	–/●	–/●
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Accessories required	–	–
Safety		
Cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/–	●/●
Door contact switch	●	●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.6/230/20	3.6/230/20
Standard accessories		
Stainless steel containers perforated/solid	3/–	3/–
Wire rack/Drip tray	●/●	●/●
Cookbook	●	●
Colours		
Clean steel	●	●

Glossary

Miele steam ovens

Appliance cooling system and touch cool fronts

All surfaces of and around the steam oven remain cool. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation settling on the control panel, ensures low contact temperature on the front of the appliance and the handle, and provides safety and protection against burns.

Automatic programmes

Intelligent automatic programmes for different foods make everyday cooking easier. Manual selection of temperature and duration is no longer required. You can specify the cooking temperature for many types of food - for perfect results with guaranteed success. A safe and easy way to cater for discerning tastes.

CleanSteel

Miele stainless steel appliances have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special detergents. Fingerprints are nearly invisible on CleanSteel.

Convenient descaling programme

All Miele steam ovens can be descaled extremely easily with Miele descaling tablets, which are available from the Miele online shop. The appliance alerts you when it needs to be descaled and guides you step by step through the short process.

Cooking on three levels

Miele steam ovens allow you to cook on up to three levels simultaneously - even different dishes. This is because with steam cooking neither odours nor flavours are transferred to other foods. So you can prepare a complete menu for lots of people at the same time. Each dish retains its own unaltered aroma.

Electronic temperature control

The cooking temperature is electronically monitored and reliably regulated. With a constantly precise temperature, you always achieve the best results.

Individual settings

With many Miele models you can customise the factory settings, for example the volume of the sensor controls, etc.

Keeping-warm function

At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. So it does not matter if you are a few minutes late.

Large cooking compartment and maximum tray size

The cooking compartment in Miele steam ovens with MultiSteam allows you to place a GN 1/2 size container and a GN 1/3 size container one behind the other on each of the three levels. No competitor offers appliances with so much space!

Lightweight water container

All Miele steam ovens with MultiSteam are equipped with a light and easy to handle water container. The steam generator is located behind the cabinet.

MultiSteam

MultiSteam is the combination of a powerful steam generator and optimum steam distribution via eight steam inlet ports. The powerful steam generator ensures fast steam generation and therefore short heating up times of the cooking compartment. The special arrangement and alignment of the eight steam inlet ports ensures quick distribution of steam in the cooking compartment and around the cooking containers for more even cooking results.

Oven interior lighting and clear glass door

The glass fronted door in combination with the unique, innovative cooking compartment lighting gives you a perfect view of the food inside.

Quantity-independent cooking

Whether just a single portion or food for the whole family, whether frozen or fresh food, the cooking time in the Miele steam oven always remains the same. There is no need to weigh food and calculate different cooking durations.

Safety features

You can lock the appliance at the touch of a button - preventing unintentional operation, e.g. by children. A Miele steam oven will also switch off automatically if the maximum operating time is exceeded. Peace of mind should you forget to switch the appliance off yourself.

Simple cleaning

Thanks to external steam generation and a stainless steel oven interior, Miele steam ovens are very easy to clean. No annoying calcium deposits form in the cooking compartment, and the smooth cooking cabinet walls and above all the base of the cooking compartment are easy to clean. After you are finished cooking one wipe is sufficient and everything is dry and shiny again.

Sous vide cooking

Sous vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Meat, fish, vegetables and fruit are perfectly prepared in the vacuum sealing drawer for sous vide cooking.

Stainless-steel oven interior

Ample space for creativity: Miele's steam oven offers a 38 litre oven cabinet. Complete menus can be prepared simultaneously for eight to ten people. There is also enough space in the cooking compartment for larger items of food, e.g. poultry and whole fish. When steam is used for cooking food, Miele cabinets are always made from stainless steel. This professional cabinet is completely rust free and easy to clean.

Steam reduction

Steam is gently released from the cooking compartment just before the end of the cooking process, allowing you to remove food from the oven safely.

100°C

Auto

∇

OK

∧





Stunning perspectives for your kitchen

Miele steam combination ovens

Models

Miele offers two sizes of steam combination ovens. The XXL 68 litre steam combination oven is 60 cm wide and fits in a 60 cm high niche. The XL 48 litre and the standard 32 litre models are 60 cm wide and 45 cm high making them the perfect partner either above a traditional oven or next to it together with a 14 cm high Miele Gourmet warming drawer in a 60 x 60 cm niche. Whichever one you choose, you can look forward to delicious, healthy food.

For information on warming drawers please turn to the relevant section of this brochure.



32 litre steam combination oven

Miele's 32 litre steam combination oven offers all the functions of a steam-only oven together with the Fan Plus oven function. By combining both dry and moist heat, perfect roasting and baking results can be achieved.



48 litre XL steam combination ovens

The Miele 48 litre XL steam combination ovens have all the functions of a steam oven. They also offer a range of conventional oven functions and, depending on model, a cabled or wireless food probe. Additional combination options with moisture as well as a very large cooking compartment make a steam combination oven for a 45 cm high niche a great all-rounder.



68 litre XXL steam combination ovens

The 68 litre XXL steam combination ovens also offer all the functions of a steam oven as well as a range of conventional oven functions and, depending on model, a cabled or wireless food probe in the classic 60 x 60 cm oven niche.

External steam generation

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



Exclusive to Miele **MultiSteam**
External steam generation for large oven compartments.



MonoSteam
External steam generation for small oven compartments



Which convenience features would you like?

The product highlights of steam combination ovens

Exclusive to Miele **MultiSteam**
Perfection to suit personal taste – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can cook starters, soup, fish, meat, vegetables, side dishes or desserts individually - or a complete menu in a single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam combination oven. Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. 6 steam inlet ports ensure quick steam generation, heating up times and steam distribution for more even results.



Exclusive to Miele **Steam oven with fully fledged conventional oven functions and combination modes**

Lots of functions in one appliance: achieving perfect cooking, roasting and baking results with unlimited combination options.

XL and XXL cavity

Ample space: complete meals can be cooked for up to 10 people with sufficient room for poultry or a whole fish.

Exclusive to Miele **Motorised fascia panel**

Convenient: the panel opens and closes at the touch of a button to reveal the water container and food probe.

Combination cooking

Crispy on the outside, succulent on the inside: the combination of moist and hot air ensures excellent baking and roasting results.

Exclusive to Miele **Wireless food probe**

No supervision necessary: the countdown indicator lets you know exactly when meat, fish or poultry will be ready.

The perfect programme for all your food

The wide range of Miele steam combination oven applications



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/seafood

Good for body and soul: fish is cooked to perfection in the steam oven and retains its unique flavour.



Meat

Particularly tender and succulent: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Sous-vide cooking

The ultimate taste: meat, vegetables, fruit and fish are sealed in vacuum bags for cooking.



Combination cooking/Fan plus

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



Combination cooking/Conventional heat

Perfect from top to bottom: ideal for baking bread.



Combination cooking/Grill

Particularly crispy and succulent: fish and meat with a high fat content are very well suited to this cooking function.



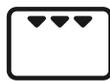
Fan plus

Perfect results: ideal for gentle baking and roasting on up to three levels.



Conventional heat

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



Full grill

For large quantities: for grilling steak, sausages, kebabs etc.



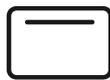
Economy grill

For small quantities: ideal for small amounts of food such as steak and sausages. Perfectly grilled every time.



Intensive bake

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



Top heat

Perfect finish: for a perfect topping on gratins and bakes, and when browning.



Bottom heat

Perfect results: 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

Immer besser: special baking programme for choux pastry, cakes and rolls.



Special applications

For the more unusual: Miele offer various special programmes such as drying fruit.

What do the icons mean?

All icons for steam combination ovens at a glance

The charts on the following pages contain detailed information about Miele steam combination ovens.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Controls
Indicates what type of controls the appliance has.

M TOUCH
Intuitive control at the touch of a fingertip.

SENSOR TRONIC
Sensor controls with backlit numerical keypad and a 5 line clear text display.

DIRECT CONTROL
Rotary controls for functions and durations with information on an LC display.

Oven compartment volume
Indicates the capacity inside the appliance.

68 l
Miele steam combination ovens are available with various compartment sizes: 68, 48 and 32 litres.

MultiLingua
Indicates whether language settings are possible on the appliance.

MULTI LINGUA
All-rounder: you can set various languages for the display so that you fully understand everything.

Sous-vide cooking
Indicates whether the appliance has this operating mode.

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

Automatic programmes
Indicates whether the appliance has automatic programmes.

AUTOMATIC PROGRAMMES
Cook food fully automatically.

Steam technology
Indicates the type of steam generation that the appliance has.

MULTI STEAM
Fast steam generation and uniform steam distribution via 6 steam inlet ports.

MONO STEAM
Steam distribution via one steam inlet port.

PerfectClean
Indicates whether the appliance has been treated with PerfectClean.

PERFECT CLEAN
Patented surface finish offers unbeatable cleaning convenience.

Lift-up fascia panel
Indicates whether the appliance has a lift-up fascia panel.

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

Mains water connection
Indicates whether the appliance can be plumbed in.

PLUMBED CONNECTION
Appliance with mains water connection.

Steam combination ovens

Product overview



Model/Sales designation	DGC 6400	DGC 6600	DGC 6800
Design			
Display/Handleless/Retractable dials	DirectControl/--●	SensorTronic/--	M Touch/--
Convenience features			
Electronic oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Wireless food probe/Food probe with cable	--	--●	●--
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/More than 85	●/More than 200	●/More than 200
Conventional heat/Top heat/Bottom heat	--/--	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	--/--	●/●/●	●/●/●
Intensive bake/Cake plus	--	●/●	●/●
Defrost/Reheat	●/●	●/●	●/●
User convenience			
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	--	--●	--●
Automatic menu cooking with steam	-	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming	●	●	●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Door			
CleanGlass door/Clear view door/SoftOpen	●/●/--	●/●/--	●/●/--
Oven compartment			
XL oven compartment/XXL oven compartment/Capacity in l	--/32	●/--48	●/--48
Removable side racks with PerfectClean	●	●	●
No. of halogen lamps	1	1	2
Cleaning convenience			
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●	●	●
Stainless-steel oven compartment with PerfectClean/with linen surface structure	●/--	●/--	●/--
External steam generator	●	●	●
Maintenance programmes Soak/Rinse/Dry/Descale	●/●/●/●	●/●/●/●	●/●/●/●
Steam technology and water supply			
MultiSteam/MonoSteam	--●	●/--	●/--
Water container with steam generator/Fresh Water container	●/--	--●	--●
Condensate container behind motorised fascia panel	-	●	●
Mains water connection/Drain connection	--	--	--
Efficiency and sustainability			
Energy-saving lighting/Rapid heat-up	●/--	●/●	●/●
Appliance networking			
Miele@home/WiFiConn@ct	--	--	●/●
Accessories required	-	-	XKM 3100 W
Safety			
Cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 555	560 – 568 x 450 – 452 x 555	560 – 568 x 450 – 452 x 555
Total connected load in kW/Voltage in V/Fuse rating in A	3.2/230/20	3.4/230/20	3.4/230/20
Standard accessories			
FlexiClip runners with PerfectClean	-	-	1 pair
Universal tray with PerfectClean/Combi rack with PerfectClean	--	1/1	1/1
Stainless steel containers perforated/solid	2/1	1/1	2/1
Cookbook	●	●	●
Stainless steel baking tray/Wire rack	1/●	--	--
Colours			
Graphite grey	-	-	-
CleanSteel	●	●	●
Brilliant white	●	-	-
Obsidian black	●	-	-
Havana brown	●	-	-

Steam combination ovens

Product overview



Model/Sales designation	DGC 6800 X Artline	DGC 6805	DGC 6660
Design			
Display/Handleless/Retractable dials	M Touch/●/–	M Touch/–/–	SensorTronic/–/–
Convenience features			
Electronic oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Wireless food probe/Food probe with cable	●/–	●/–	–/●
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/More than 200	●/More than 200	●/More than 200
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
Intensive bake/Cake plus	●/●	●/●	●/●
Defrost/Reheat	●/●	●/●	●/●
User convenience			
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	●/●	–/●	–/●
Automatic menu cooking with steam	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming	●	●	●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Door			
CleanGlass door/Clear view door/SoftOpen	●/●/●	●/●/–	●/●/–
Oven compartment			
XL oven compartment/XXL oven compartment/Capacity in l	●/–/48	●/–/48	–/●/68
Removable side racks with PerfectClean	●	●	●
No. of halogen lamps	2	2	2
Cleaning convenience			
Stainless steel front with CleanSteel finish (Clean steel appliances only)	–	●	●
Stainless-steel oven compartment with PerfectClean/with linen surface structure	●/–	●/–	●/–
External steam generator	●	●	●
Maintenance programmes Soak/Rinse/Dry/Descale	●/●/●/●	●/●/●/●	●/●/●/●
Steam technology and water supply			
MultiSteam/MonoSteam	●/–	●/–	●/–
Water container with steam generator/Fresh Water container	–/●	–/●	–/●
Condensate container behind motorised fascia panel	●	●	●
Mains water connection/Drain connection	–/–	●/●	–/–
Efficiency and sustainability			
Energy-saving lighting/Rapid heat-up	●/●	●/●	●/●
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	–/–
Accessories required	XKM 3100 W	XKM 3100 W	–
Safety			
Cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 555	560 – 568 x 450 – 452 x 555	560 – 568 x 593 – 595 x 555
Total connected load in kW/Voltage in V/Fuse rating in A	3.4/230/20	3.4/230/20	3.5/230/20
Standard accessories			
FlexiClip runners with PerfectClean	1 pair	1 pair	–
Universal tray with PerfectClean/Combi rack with PerfectClean	1/1	1/1	1/1
Stainless steel containers perforated/solid	2/1	2/1	2/1
Cookbook	●	●	●
Stainless steel baking tray/Wire rack	–/–	–/–	–/–
Colours			
Graphite grey	●	–	–
CleanSteel	–	●	●
Brilliant white	●	●	–
Obsidian black	●	●	–
Havana brown	–	●	–



Model/Sales designation	DGC 6860	DGC 6860 X Artline	DGC 6865
Design			
Display/Handleless/Retractable dials	M Touch/--	M Touch/●/--	M Touch/--
Convenience features			
Electronic oven temperature regulation in °C	30 – 225	30 – 225	30 – 225
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100	40 – 100
Moisture sensor/Menu cooking without transfer of taste	●/●	●/●	●/●
Wireless food probe/Food probe with cable	●/--	●/--	●/--
Operating modes			
Steam cooking/Sous-vide/Combination cooking	●/●/●	●/●/●	●/●/●
Fan plus/Automatic programmes	●/More than 200	●/More than 200	●/More than 200
Conventional heat/Top heat/Bottom heat	●/●/●	●/●/●	●/●/●
Full grill/Economy grill/Fan grill	●/●/●	●/●/●	●/●/●
Intensive bake/Cake plus	●/●	●/●	●/●
Defrost/Reheat	●/●	●/●	●/●
User convenience			
MultiLingua	●	●	●
Touch2Open/Motorised fascia panel	--/●	●/●	--/●
Automatic menu cooking with steam	●	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●	●/●/●
Start-stop programming	●	●	●
Actual temperature display/Recommended temperature	●/●	●/●	●/●
User programmes/Programmable settings	20/●	20/●	20/●
Door			
CleanGlass door/Clear view door/SoftOpen	●/●/--	●/●/●	●/●/--
Oven compartment			
XL oven compartment/XXL oven compartment/Capacity in l	--/●/68	--/●/68	--/●/68
Removable side racks with PerfectClean	●	●	●
No. of halogen lamps	2	2	2
Cleaning convenience			
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●	–	●
Stainless-steel oven compartment with PerfectClean/with linen surface structure	●/--	●/--	●/--
External steam generator	●	●	●
Maintenance programmes Soak/Rinse/Dry/Descale	●/●/●/●	●/●/●/●	●/●/●/●
Steam technology and water supply			
MultiSteam/MonoSteam	●/--	●/--	●/--
Water container with steam generator/Fresh Water container	--/●	--/●	--/●
Condensate container behind motorised fascia panel	●	●	●
Mains water connection/Drain connection	--/--	--/--	●/●
Efficiency and sustainability			
Energy-saving lighting/Rapid heat-up	●/●	●/●	●/●
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	●/●
Accessories required	XKM 3100 W	XKM 3100 W	XKM 3100 W
Safety			
Cooling system and touch-cool front	●	●	●
Safety switch-off/System lock	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 593 – 595 x 555	560 – 568 x 593 – 595 x 555	560 – 568 x 593 – 595 x 555
Total connected load in kW/Voltage in V/Fuse rating in A	3.5/230/20	3.5/230/20	3.5/230/20
Standard accessories			
FlexiClip runners with PerfectClean	–	–	–
Universal tray with PerfectClean/Combi rack with PerfectClean	1/1	1/1	1/1
Stainless steel containers perforated/solid	2/1	2/1	2/1
Cookbook	●	●	●
Stainless steel baking tray/Wire rack	--/--	--/--	--/--
Colours			
Graphite grey	–	●	–
CleanSteel	●	–	●
Brilliant white	–	●	●
Obsidian black	–	●	●
Havana brown	–	–	●

Glossary

Miele steam combination ovens

Appliance cooling system and cool-touch fronts

All surfaces on and around the steam oven remain cool. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation from settling on the control panel, ensures low contact temperature on the front of the appliance and the handle, and provides safety and protection against burns.

Automatic programmes

Intelligent automatic programmes for different foods make everyday cooking even easier. You no longer need to select the temperature and duration manually. For many foods, you can select the cooking temperature or, for bread and meat, the degree of browning – for perfect results every time. A safe and easy way to cater for discerning tastes.

Automatic menu cooking

With automatic menu cooking, you can combine up to 3 automatic programmes for different foods. The temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance tells you when to put each item in the oven so that everything is ready at the same time. This means that you can cook a whole meal without stress and with perfect timing.

CleanSteel

Miele stainless-steel appliances feature a particularly high-grade CleanSteel finish. This means that the surface is very easy to look after. Fingerprints are nearly invisible on CleanSteel.

Combination cooking

Freely selectable combination of steam and other operating modes: the temperature (40 °C to 225 °C) and moisture content (0 % to 100 %) can be adjusted individually and changed up to 6 times in quick succession. This offers maximum flexibility for best baking and roasting results.

Condensate container

The condensate container collects excess condensed steam, which ensures a pleasant room climate. This also makes cleaning the oven compartment extremely easy.

Cooking on 3 levels

In the Miele steam combination oven, you can steam food simultaneously on up to 3 levels – even different dishes. This is because neither odours nor flavours are transferred to other food with steam cooking. This allows you to cook a complete menu for several people in one process. Each dish retains its own authentic flavour.

Food probe

Precise results with meat, fish and poultry: the food probe measures the core temperature in roasts, providing information on the remaining cooking time. You do not need to supervise the cooking process. Some models feature a wireless food probe.

Halogen lighting

Halogen lighting provides optimum light and visibility in the oven compartment. A flush installation guarantees easy cleaning of side panels.

Keeping warm function

At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. It is therefore not a problem should anyone be delayed for a few minutes.

Mains water connection

Miele's steam combination oven is also available as a plumbed-in model for additional convenience. Water intake and drainage is completely automatic without the need to fill the water container or empty the condensate container. The appliance is always ready for use.

Moisture sensor

Miele's moisture sensor measures and regulates the humidity level inside the oven compartment. The natural moisture content of food is also taken into account. The climate of the oven compartment is always adjusted to suit the respective food.

Motorised lift-up fascia panel

Open the fascia panel and close it again at the touch of a button; behind you will find the water container, condensate container and the wireless food probe. When you open the control panel, the water container and condensate container move forward for easy removal. The water container can be filled and the condensate container emptied without opening the appliance door. The panel is tilted towards you for ease of use and for the best view of the display.

MultiSteam

MultiSteam is the combination of powerful steam generation and optimum steam distribution via 6 inlet ports. The steam generator ensures fast and even steam distribution, and short heat-up times of the oven compartment. The incoming steam completely fills the oven compartment and displaces the air. This ensures that the food looks as good after the steaming process as it did before.

Patented PerfectClean surface finish

The inner oven compartment of the steam combination oven is made from stainless steel with a special linen structure and PerfectClean finish. It is therefore less sensitive to scratching and considerably easier to clean than a conventional stainless-steel oven compartment. The PerfectClean finish has excellent non-stick properties, making it hard for soiling to stick to the oven compartment during cooking.

Quantity-independent cooking

One portion or a meal for the whole family, frozen or fresh food – the cooking time remains the same in a Miele steam oven. There is no longer any need to weigh food and calculate different cooking durations.

Safety functions

You can lock the appliance at the touch of a button to protect it from being switched on unintentionally, for instance by children. Also, if a maximum operating time has been exceeded, the Miele steam combination oven switches off automatically. Should you forget to switch off the appliance, safety is guaranteed.

SoftOpen

On appliances with SoftOpen, the door opens gently and the opening motion is cushioned when the door arrives at its end position.

Sous-vide cooking

Sous-vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Food appearance, shape, minerals and vitamins are retained. In the vacuum-sealing drawer, meat, fish, vegetables and fruit are perfectly prepared for sous-vide cooking.

Stainless-steel oven compartment

Ample space for creativity: Miele's steam combination oven offers up to 68 l of useable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish. When steam is used for cooking food, Miele oven compartments are always made from stainless steel. This professional oven compartment is completely rust free and easy to clean.

Steam oven with fully fledged oven functions

The XL steam combination oven with all conventional oven functions fulfills all your cooking requirements. As a fully fledged steam oven, it has all the benefits as described in the chapter on steam ovens. It also features many operating modes of a conventional oven, e.g. Fan plus, Conventional heat and Grill. It really shows its versatility with the Combination cooking mode – a combination of moist and dry heat ensuring outstanding baking and roasting results.

Timer functions

You can programme the start and end times or simply the duration of the cooking process. As a result, your dishes are perfectly cooked by the desired time. After the programmed cooking time is over, the process ends automatically. The clock function is maintained for up to 200 hours in the event of a power failure. When power is restored, the display shows the current time; it does not need to be reprogrammed.

Touch2Open

Not wizardry, just Miele: Knock2open turns cooking into a magical experience while delivering the perfect solution for handle-free kitchen designs. By touching the relevant symbol on the user interface, the door opens 90° very gently by means of a sophisticated opening mechanism which does not require manual assistance. A convenience that you can enjoy every day.

Wide range of optional accessories with PerfectClean finish

In addition to steam oven containers made of stainless steel, the XL steam combination oven also includes a universal tray, FlexiClip runners and a combi rack – with premium non-stick properties thanks to PerfectClean. Optional accessories such as oven dishes, additional FlexiClip runners*, perforated baking trays, etc., are available either from Miele, your specialist retailer or from the Miele online shop.

XL cavity

Ample space for creativity: Miele's XL steam combination oven offers up to 48 l of useable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish.

XXL cavity

Three appliances combined using the space of one large oven: an oven compartment of 68 litres offers numerous options for cooking food.

* Depending on model





Another first from Miele:

The built-in steam oven with microwave

Steam, cook and reheat food in one appliance

What do you do if you want to accommodate a number of appliances in your kitchen but, in addition to the oven, there is only room for one more?

Often it is the microwave that is chosen to complement the oven. Its speed when defrosting and heating is impressive, plus it offers a wide range of options for every day cooking: for example, for quickly warming up a cup of hot chocolate or milk, making a packet of microwave popcorn with the Popcorn function for an evening in front of the TV or making delicious jams quickly and easily. Indispensable help for everyday life!

The use of steam for cooking has been growing in popularity for a number of years. Its strength lies in the gentle and healthy cooking of food such as fish or vegetables. Natural flavour and colour are completely retained. The superb cooking results also make an important contribution towards healthy nutrition.

Just recently, Miele has become the first manufacturer to combine the benefits of both appliances – in a built-in steam oven with microwave.

With this innovative and unique built-in appliance, Miele offers the ideal solution for kitchens where only two niches are available. The perfect match for your Miele oven.

If a 60 cm high niche is available, then the 14 cm high Gourmet warming drawer in combination with a Steam oven with microwave will make the perfect partner for your Miele built-in oven.



Which convenience features would you like?

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

Exclusive to Miele MultiSteam

Perfection to suit personal taste – the Miele steam oven is an all-round expert and the perfect partner for an oven and a hob. As the cooking durations for steaming and boiling are identical, you do not have to change your cooking habits. You can cook starters, soup, fish, meat, vegetables, side dishes or desserts individually - or a complete menu in a single cooking process. Individual preferences for cooking results – firm or tender – can also be catered for with the Miele steam oven.

Thanks to Miele's MultiSteam technology, external steam generation ensures perfect results. With an output of 3.3 kW, 8 steam inlet ports enable fast generation of steam and steam distribution, short heat-up times and uniform cooking results.

The incoming steam completely fills the oven compartment and displaces the air. This ensures that the food looks as good after the steaming process as it did before.



Exclusive to Miele Large oven compartment and large tray size

Use the entire depth: cooking large quantities simultaneously saves time and energy.

Exclusive to Miele Automatic menu cooking

A complete menu: temperature, cooking duration and sequence in which the food is added are automatically determined with "Menu cooking".

Easy cleaning

No limescale: thanks to the external steam generator, cleaning is quick and easy.

Automatic programmes

Cook more than 150 dishes to perfection with ease: success is guaranteed when cooking fish, meat, vegetables and more.

Exclusive to Miele Popcorn button

At the touch of a button: it's quick and easy to make a packet of microwave popcorn.

* Depending on model

The right setting for all your food

The wide range of applications for Miele built-in steam ovens with microwave



Vegetables

Nature at its best: gentle cooking in the steam oven retains flavour and is also very healthy.



Fish/seafood

Good for the body and soul: fish prepared in the steam oven is cooked to perfection and retains its own inimitable taste.



Meat

Particularly tender and succulent: most nutrients in the meat are retained when cooked in the steam oven.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Desserts

Sweet temptations: all sorts of desserts which form the finale of a fine meal can be cooked in the steam oven.



Cooking eggs

The perfect breakfast egg: soft, medium or hard boiled in only 4 to 10 minutes at 100 °C.



Sous-vide cooking

The ultimate taste sensation: meat, vegetables, fruit or fish cooked in a vacuum bag.



Making yoghurt

Always fresh, always delicious: yoghurt is easy to make in a steam oven in just 5 hours at 40 °C.



Disinfecting baby bottles

Bacteria-free in just 15 minutes: quick and easy disinfection of baby bottles at 100 °C.



Soup

A popular starter: all sorts of soups can be made in the steam oven for a tasty starter.



Blanching

Quality perfectly retained: blanching for preparing fruit and vegetables for preserving.



Reheat

Tastes as if freshly cooked: gentle cooking in the steam oven at 80 °C to 100 °C or quicker using the microwave mode at 450 W.



Defrosting

Gentle on frozen food: frozen food is gently defrosted at approx. 60 °C in the steam oven or at 150 W using microwave power.



Proving dough

Soft bread and delicious cake: another talent the all-rounder has to offer – proving yeast dough at 40 °C.



Popcorn button

Quick and easy: a packet of microwave popcorn for an evening in front of the TV.



Keeping warm

If you are running late: dishes are automatically kept warm in the steam oven for up to 15 minutes.



Juicing

Home-made fruit juice and jelly: gentle juice extraction using steam.



Melting chocolate

No burning or lumps: chocolate melts to perfection at 90 °C.

What do the icons mean?

All icons for steam ovens with microwave at a glance

The charts on the following pages contain detailed information about Miele steam ovens with microwave.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



Controls
Indicates what type of controls the appliance has.

M TOUCH
Intuitive control at the touch of a fingertip.

SENSOR TRONIC
Sensor controls with backlit numeric keypad and 5 line clear text display.

DIRECT SENSOR
Sensor controls and a 4 line clear text display.

Oven compartment volume
Indicates the capacity inside the appliance.

40 l
Oven compartment volume: 40 litres

MultiLingua
Indicates whether language settings are possible on the appliance.

MULTI LINGUA
All-rounder: you can set various languages for the display so that you fully understand everything.

Sous-vide cooking
Indicates whether the appliance has this operating mode.

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

Microwave power
Indicates the microwave power.

1000W
Microwave power level: 1000 W.

MultiSteam
Indicates the type of steam generation that the appliance has.

MULTI STEAM
Fast steam generation and uniform steam distribution via 8 steam inlet ports.

Automatic programmes
Indicates whether the appliance has automatic programmes.

AUTOMATIC PROGRAMMES
Cook food fully automatically.

LED lighting
Indicates the type of lighting inside the appliance.

LED LIGHTING
Perfect illumination of oven compartment, providing an excellent view of the food.

Mains water connection
Indicates if the appliance can be plumbed in.

PLUMBED CONNECTION
Appliance can be connected to a mains water connection.

Steam ovens with microwave

Product overview



Model/Sales designation	DGM 6401	DGM 6600
Design		
Display	DirectSensor	SensorTronic
Convenience features		
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100
Electronically controlled microwave power	●	●
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	●	●
Operating modes		
Steam cooking/Sous-vide/Microwave solo	●/●/●	●/●/●
Automatic programmes for steam cooking	more than 75	more than 150
Defrosting/reheating	●/●	●/●
User convenience		
MultiLingua	●	●
Steam cooking on up to 3 levels at the same time	●	●
Automatic menu cooking with steam	–	●
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Start-stop programming	●	●
Actual temperature display/Recommended temperature	●/●	●/●
Quick microwave/popcorn function	●/●	●/●
User programmes/Programmable settings	20/●	20/●
Door		
CleanGlass door/Clear view door/Door hinge	●/●/Bottom	●/●/Bottom
Oven compartment		
Oven capacity in l/Number of shelf levels	40/4	40/4
No. of LED lights	3x	3x
MultiSteam module	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
Steam technology and water supply		
MultiSteam	●	●
Water reserve for approx. 90 min cooking	●	●
Fresh water container/Mains water connection	●/–	●/–
Removal of fresh water container with Push2release mechanism	●	●
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Accessories required	–	–
Safety		
Cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.3/230/20	3.3/230/20
Standard accessories		
Stainless steel containers perforated/solid	2/1	2/2
Wire rack/glass tray	●/●	●/●
Colours		
CleanSteel	●	●
Brilliant white	–	–
Obsidian black	–	–
Havana brown	–	–

Steam ovens with microwave

Product overview



Model/Sales designation	DGM 6800	DGM 6805
Design		
Display	M Touch	M Touch
Convenience features		
Electronic steam oven temperature regulation in °C	40 – 100	40 – 100
Electronically controlled microwave power	●	●
Power levels in W	80/150/300/450/600/850/1000	80/150/300/450/600/850/1000
Menu cooking without transfer of taste	●	●
Automatic programmes with programmable settings for cooking results	●	●
Keeping warm	●	●
Operating modes		
Steam cooking/Sous-vide/Microwave solo	●/●/●	●/●/●
Automatic programmes for steam cooking	more than 150	more than 150
Defrosting/reheating	●/●	●/●
User convenience		
MultiLingua	●	●
Steam cooking on up to 3 levels at the same time	●	●
Automatic menu cooking with steam	●	●
Steam reduction before end of programme	●	●
Time of day display/Date display/Minute minder	●/●/●	●/●/●
Start-stop programming	●	●
Actual temperature display/Recommended temperature	●/●	●/●
Quick microwave/popcorn function	●/●	●/●
User programmes/Programmable settings	20/●	20/●
Door		
CleanGlass door/Clear view door/Door hinge	●/●/Bottom	●/●/Bottom
Oven compartment		
Oven capacity in l/Number of shelf levels	40/4	40/4
No. of LED lights	3x	3x
MultiSteam module	●	●
Cleaning convenience		
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●	●
External steam generator	●	●
Floor heater for condensate reduction	●	●
Automatic descaling	●	●
Steam technology and water supply		
MultiSteam	●	●
Water reserve for approx. 90 min cooking	●	–
Fresh water container/Mains water connection	●/–	●/●
Removal of fresh water container with Push2release mechanism	●	●
Appliance networking		
Miele@home/WiFiConn@ct	●/●	●/●
Accessories required	XKM 3100 W	XKM 3100 W
Safety		
Cooling system and touch-cool front	●	●
Safety switch-off/System lock	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 550
Total connected load in kW/Voltage in V/Fuse rating in A	3.3/230/20	3.3/230/20
Standard accessories		
Stainless steel containers perforated/solid	2/2	2/2
Wire rack/glass tray	●/●	●/●
Cookbook/Request card for cookbook	–/–	–/–
Colours		
CleanSteel	●	●
Brilliant white	–	●
Obsidian black	–	●
Havana brown	–	●



Miele

Miele built-in steam ovens with microwave

Glossary

Miele built-in steam ovens with microwave

Appliance cooling system and cool-touch fronts

Miele steam ovens with microwave are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. This system prevents steam condensation from settling on the control panel, ensures low contact temperature on the front of the appliance and the handle, and provides safety and protection against burns.

Automatic programmes

Intelligent automatic programmes for different foods make everyday cooking even easier. You no longer need to select the temperature and duration manually. You can specify the cooking temperature for many types of food – for perfect results with guaranteed success. A safe and easy way to cater for discerning tastes.

Automatic menu cooking

With automatic menu cooking, you can combine up to 3 automatic programmes for different dishes. The temperature, cooking time and sequence in which dishes are added are automatically controlled. The appliance tells you when to put each item in the oven so that everything is ready at the same time. This means that you can cook a whole meal without stress and with perfect timing.

CleanSteel

Miele appliances with stainless-steel casing feature a particularly high-end CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

Convenient descaling programme

All Miele steam ovens are easy to descale using Miele descaling tablets, which are available from the online shop. The appliance indicates when descaling is necessary and guides you step by step through the short process via the display.

Cooking on 3 levels

You can cook on up to 3 levels at a time in Miele steam ovens – even different types of food. This is because neither odours nor flavours are transferred to other food with steam cooking. This allows you to cook a complete menu for several people in one process. Every dish retains its own authentic flavour.

Easy cleaning

Thanks to external steam generation and a stainless-steel oven compartment, Miele steam ovens are very easy to clean. Unpleasant limescale cannot form inside the oven compartment and the smooth walls and floor are particularly easy to keep clean. After you have finished cooking, one wipe is sufficient to get everything dry and shiny again.

Electronic temperature control

The cooking temperature is electronically monitored and reliably regulated. With the constantly precise temperature, you always achieve the best results.

Keeping warm function

At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. So it does not matter if you are a few minutes late.

Large oven compartment and maximum tray size

The new 40-litre oven compartment allows you to use one or more extra large cooking containers for steam cooking on each of the three levels.

LED oven compartment lighting and clear view door

The clear view door in combination with the unique, innovative oven compartment lighting gives you a perfect view of the food inside.

Lightweight water container

All Miele steam ovens with MultiSteam are equipped with a light and easy-to-handle water container. The steam generator is located behind the oven compartment.

Mains water connection

Miele's steam oven with microwave is also available as a plumbed-in model for additional convenience. Water intake is completely automatic and it is no longer necessary to fill the water container. The appliance is always ready for use.

MultiSteam

MultiSteam is the combination of powerful steam generation and optimum steam distribution via 8 inlet ports. The steam generator with 3.3 kW ensures fast and even steam distribution, and short heat-up times of the cabinet. The incoming steam completely fills the oven compartment and displaces the air. This ensures that the food looks as good after the steaming process as it did before.

Popcorn button

A cosy evening in front of the TV without popcorn? Never again. Thanks to the popcorn button on the fascia panel, you can now make a packet of microwave popcorn quickly and easily in the Miele microwave. Behind the popcorn button is an intelligent automatic programme that is perfectly set-up for making a normal-sized packet of microwave popcorn. Convenience at the touch of a button!

Quantity-independent steam cooking

One portion or a meal for the whole family, frozen or fresh food – the cooking time remains the same in a Miele steam oven. There is no longer any need to weigh food and calculate different cooking durations.

Quick microwave

Full power at your fingertips: the Quick microwave function offers quick access to the highest microwave power. Press "Start" (1, 2 or 3 times) and the appliance will be activated for 30, 60 or 120 seconds, and automatically switches off after the time has elapsed. These three defined time settings can be altered to meet your individual needs. For example, for the regular cup of cocoa in the evening or quick warming of baby bottles.

Safety functions

You can lock the appliance at the touch of a button to protect it from being switched on unintentionally, for instance by children. If the maximum operating time is exceeded, the Miele steam oven with microwave will switch itself off automatically. Should you forget to switch off the appliance, safety is guaranteed.

Sous-vide cooking

Sous-vide cooking takes place in a steam oven at a low, constant temperature over a longer period of time. Food appearance, shape, minerals and vitamins are retained. In the vacuum-sealing drawer, meat, fish, vegetables and fruit are perfectly prepared for sous-vide cooking.

Stainless-steel oven compartment

Ample space for creativity: Miele's steam oven with microwave offers 40 l of usable capacity. Food for a complete meal can be cooked simultaneously for 8 to 10 people. There is also enough space in the oven compartment for larger items of food, e.g. poultry and whole fish. When steam is used to cook food, Miele oven compartments are always made from stainless steel. This professional oven compartment is completely rust free and easy to clean.

Steam reduction

Before the end of a programme, steam is discharged in a controlled manner. This makes it easy to remove food from the oven safely.

Timer functions

You can programme the start and end times or simply the duration of the cooking process. As a result, your dishes are perfectly cooked by the desired time. After the programmed cooking time is over, the process ends automatically. The clock function is maintained for up to 200 hours in the event of a power failure. When power is restored, the display shows the current time; it does not need to be reprogrammed.

User programmes

Miele steam ovens allow you to create up to 20 of your own programmes: you set the temperature, duration and how well-cooked you want your food to be. This allows you to access the settings for frequently made dishes at the touch of a button – and your good cooking results will be automatically repeated.

Wide range of accessories

Miele steam ovens are supplied with a variety of cooking containers as standard. For special applications, Miele also offers a wide range of accessories which can be purchased from your Miele specialist retailer or the Miele online shop.



The PureLine microwave oven

With top controls for all your cooking needs

Design

Miele built-in TopControl microwave oven

Miele's microwave oven with controls positioned at the top offers excellent user benefits. The design allows it to be installed in combination with any other Miele appliance in the kitchen - fleet design in perfection. The appliance door is hinged along the bottom – as on the ovens. Thanks to the controls along the top there is more space on the inside.

Niche dimensions



45 cm high, 60 cm wide

For this niche Miele offers a microwave oven with TopControl for optimum combination with other Miele built-in appliances, for example above an oven or alongside a coffee machine or a steam oven

Operating modes

Anyone who thinks that microwave ovens are just for defrosting and reheating food is in for a culinary awakening. You will be surprised by the broad range of options available with Miele microwave ovens.

Solo microwave ovens

Warm a glass of milk, make jam, melt chocolate, cook vegetables, defrost fish, blanch almonds – a Miele microwave oven can do all this and much more in solo mode.

User interface

TopControl (EasyControl): The retractable dial on the left hand side of the control panel is used for selecting the microwave power level and Automatic programmes. The right hand dial is used for setting cooking durations and weights. The keybank along the bottom has sensor controls for other settings including the Popcorn function, a minute minder and a 3-stage memory function.

Large capacity oven compartment



46 l oven compartment

The spacious stainless steel cooking compartment is perfect for cooking larger dishes such as chicken or casseroles. The 40 cm diameter turntable can hold different cooking containers or several containers, cups or plates at the same time for catering on a larger scale.



Which features are particularly important to you?

The product highlights* of Miele microwave ovens

XL oven compartment

In the spacious stainless-steel oven compartment of the appliance with TopControl operation, larger dishes such as chicken or casseroles can be cooked to perfection. The 40 cm diameter turntable offers plenty of room for different sized containers or several glasses, cups or plates at the same time. Food preparation on a larger scale.



40 cm turntable

Plenty of space: perfect for several glasses, cups, plates or containers of various sizes.



LED lighting

High quality and durable: LEDs place your food in the spotlight whilst it is cooking.



Popcorn button

At the touch of a button: it's quick and easy to make a packet of microwave popcorn.



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.

* Depending on model

The right setting for all your food

The wide range of Miele microwave oven applications



Starters

Small treats: a variety of starters can be made in the microwave oven in no time at all.



Soup

A popular starter: all sorts of soup can be made for a tasty starter.



Meat

It takes all sorts: pork, beef, lamb or venison – meat dishes are easy to cook in the microwave oven.



Fish

Good for the body and soul: fish dishes are not only delicious but also healthy and very popular all over the world.



Side dishes

Simply indispensable: potatoes, rice and pasta are an extremely nutritious part of any meal.



Vegetables

Fresh and healthy: vegetables can be cooked in no time at all.



Sauces

The perfect addition: add a sauce to complete the meal.



Bakes

Unlimited combinations: the microwave oven is perfect for one pot dishes such as an oven bake.



Stews

Varied classic: seasonal ingredients guarantee exceptional stews with and without meat.



Desserts

Sweet temptations: the finale of a fine meal can be made in various ways in the microwave.



Drinks

Warm from the inside: drinks are easy to make in a microwave oven.



Defrosting

When you're in a hurry: delicate foods such as butter, cream or tender fillet are quickly defrosted.



Keeping warm

If you are running late: after cooking, food is automatically kept warm for up to 15 minutes.



Reheat

Nothing goes to waste: food, drinks and baby food are reheated at 450 - 900 W.



Preserving

Always available: preserving small portions of sweet or savoury food in jars up to 0.5 l.



Jam

Sweet breakfast delights: small amounts of jam are particularly easy to make in the microwave oven.



Melting chocolate and butter

No burning or lumps: chocolate and butter melt to perfection at 450 W.



Proving dough

Soft bread and delicious cakes: another talent the microwave oven has to offer – proving covered yeast dough at 80 W.

What do the icons mean?

All icons for microwave ovens at a glance

The chart on the following page contains detailed information about Miele's microwave oven with Top control.

Icons representing the most important features are shown with the appliance. For a quick overview they are explained in more detail on this page.



Control technology
Indicates the type of controls on the fascia panel.

EASY CONTROL
EasyControl: rotary controls for functions and durations, and a 7 segment display

Oven compartment volume
Indicates the capacity of the microwave oven.

46 l
Miele's PureLine microwave has a 46 litre oven compartment.

Power
Indicates the power of the microwave in W.

900W
Miele's PureLine microwave oven has an output of up to 900 W.

LED lighting
Indicates that the appliance has LED lighting.

LED LIGHTING
Optimum illumination of the entire oven compartment.

Popcorn
Indicates if the appliance features a popcorn button.

POPCORN
Quick and easy function for making microwave popcorn.

Automatic programmes
Indicates that the appliance has automatic programmes.

AUTOMATIC PROGRAMMES
Easy defrosting and cooking of food.

40 cm turntable
Indicates the size of the appliance's turntable.

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

Microwave oven

Product overview



Model/Sales designation	M 6260 TC
Design	
TopControl/SideControl	●/–
Display	EasyControl
Retractable dials	●
Convenience features	
Electronically controlled microwave power	●
Power levels in W	80/150/300/450/600/750/900 W
Grill power rating in W	–
Keeping warm function	●
Quartz grill	–
Operating modes	
Automatic programmes	16
Microwave solo operation	●
Microwave/grill combination mode	–
User convenience	
Popcorn function	●
Time of day display	●
Minute minder/Automatic switch-off	●/●
Quick microwave	●
Memory function	●
Programmable settings	●
Door	
Door contact switch	●
Door hinge	Bottom
Oven compartment	
Oven compartment volume in l	46
Stainless steel oven compartment	●
LED oven interior lighting	●
Oven interior height in cm	23.2
Turntable diameter in cm	40.6
Cleaning convenience	
Stainless steel front with CleanSteel finish	●
Safety	
System lock	●
Safety switch-off	●
Safety lock „Door“ warning	●
Technical data	
Niche width in mm	562 – 568
Niche height in mm	450 – 452
Niche depth in mm	550
Niche-independent venting	●
Total connected load in kW/Voltage in V/Fuse rating in A	1.6/220 – 240/13
Standard accessories	
Plate cover	●
Colours	
CleanSteel	●
Brilliant White	–
Obsidian Black	–
Havana Brown	–

Glossary

Miele microwave ovens

40 cm turntable

The 40 cm turntable offers plenty of room for different sized containers or several glasses, cups or plates at the same time. This large turntable provides versatile use for all kinds of food and drink. The continuous rotation ensures that dishes are cooked evenly.

Automatic keeping warm function

The keeping warm function starts on its own if the door has not been opened or no buttons have been pressed two minutes after the completion of a process. This intelligent function keeps cooked food warm for up to 15 minutes at serving temperature.

Automatic programmes

Thanks to automatic programmes Miele microwave ovens are culinary experts. Simply choose the desired programme and enter, for example, the weight of the food. The appliance automatically determines the power level and cooking time. No other operation or monitoring is necessary. Thanks to the automatic programmes for cooking fresh food, for defrosting and for defrosting and subsequent cooking, all dishes are an absolute success.

CleanSteel

Miele appliances with stainless-steel casing have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special detergents. Fingerprints are nearly invisible on CleanSteel.

Programmable settings

The factory default settings on all Miele microwave ovens, e.g. the buzzer, can be individually adjusted, so you can adapt your appliance to suit your personal preferences at any time.

LED lighting

Thanks to high-quality LED lighting you have a good view of food cooking in the oven. LEDs are characterised by their longevity and are virtually maintenance-free.

Memory function

With the memory function you can preselect a programme sequence of up to three stages, e.g. defrosting, cooking and subsequent baking. The appliance applies the selected time/power combinations in sequence, so multi-stage cooking processes can be performed in a single operation.

Popcorn button

A cosy night in front of the TV without popcorn? Not any more. Thanks to the Popcorn button on the control panel you can make a packet of microwave popcorn quickly and easily in the Miele microwave oven. Behind the popcorn button is an intelligent automatic programme that is perfectly set up for making a normal-sized packet of microwave popcorn. Convenience at the touch of a button!

Quick microwave

Full power at your fingertips: the Quick microwave function offers quick access to the highest microwave power setting. Press "Start" (one, two or three times) and the appliance will be activated for 30, 60 or 120 seconds, and automatically switch off after the time has elapsed. These three defined durations can be individually reprogrammed. For example for your regular cup of cocoa in the evening or quick warming of baby bottles.

Safety switch

Miele microwave ovens offer threefold functional safety with an independent safety switch with interactive monitoring.

Safety lock "Door" indicator

In order to prevent the operation of an empty appliance, the appliance cannot be switched on if the door has not been previously opened. The start is blocked until the door has been opened and then closed again.

Stainless steel interior

The cabinet interior of Miele microwave ovens is made entirely of stainless steel. This ensures efficient distribution of the microwaves. Furthermore, it allows easy cleaning of the appliance.

System lock

The system lock can be set at the touch of a button. The appliance is then protected from inadvertent operation, e.g. by children.

Timer functions

The timer can be used independently of the microwave oven, e.g. when boiling eggs. The function is activated with two easy actions and gives an acoustic signal when the time entered has elapsed.

XL oven compartment

Appliances with TopControl have a large stainless steel cooking compartment with a capacity of 46 litres to give you more space.





Which drawer matches your Miele appliances?

The sizes and designs of Miele drawers

The design styles

Miele offers you three basic variations of built-in drawers.



Crockery warming drawer – 10 cm high

This warming drawer is ideal for preheating cups, plates and serving crockery. A crockery warming drawer combines perfectly with a microwave combination oven, steam oven or coffee machine.



Gourmet warming drawer – 14 cm or 29 cm high

Alongside the benefits of a crockery warming drawer, the Gourmet warming drawers also offers the option of keeping cooked food at serving temperature or, with the low temperature cooking function, of cooking meat and other food gently and to perfection. These extremely versatile heated drawers complement a conventional oven or steam oven perfectly.

The wide range of sizes

Select your Miele drawer from a wide range to match your other Miele appliances perfectly.



The compact drawer

10 cm high, 60 cm wide

The 10 cm high crockery warming drawer fits perfectly in a 45 cm high niche with a 35 cm compact appliance such as a Miele coffee machine or a Miele steam oven.



The classic drawer

14 cm high, 60 cm wide

The 14 cm high gourmet warming drawers can be perfectly combined with a 45 cm compact appliance, such as a Miele coffee machine, steam oven, steam combination oven, or microwave combination oven in a 60 cm niche. Miele offers different front design versions to integrate perfectly with your other Miele appliances.



The extra-large drawer

29 cm high, 60 cm wide

The 29 cm high built-in Gourmet warming drawer teams up perfectly with a conventional 60 cm high oven in an 88 cm niche. This drawer comes with a glass front and stainless steel / CleanSteel trim to match other built-in appliances in the range.



Which convenience features would you like?

The product highlights of Miele drawers

Exclusive to Miele **Low temperature cooking brings out the best in any type of meat**

Low temperature cooking is a professional cooking method which top chefs use routinely. Your meat remains tender, aromatic and succulent. Aroma and nutrients are retained at a high degree. Good chefs have been using this type of cooking method to produce tender food for many years and it is becoming increasingly popular in private households. Cooking at a low temperature is a stress-free cooking method as the process does not need to be supervised and the remaining preparations can be completed without time pressure. The meat can be sliced straight after cooking. There is no need to allow the meat to rest first as the meat juices are evenly distributed.



4 operating modes

Multi-purpose: for pre-heating crockery, for keeping food at serving temperature or for using the slow cooking function.

Exclusive to Miele **Touch controls**

Simple and easy: programme selection is via a flush touch panel which is easy to clean.

Timer

Heat guaranteed: all built-in food warming drawers feature a 4-hour timer which switches off automatically.

Push2open mechanism

Easy to open: slight pressure is sufficient to activate this function.

Fully opening drawer

Simply practical: the drawer can be pulled out completely for easy loading and unloading.

The right setting for all your food

The wide range of applications of Miele drawers

The perfect partner in your kitchen

Miele drawers can be used for a wide range of applications. Not only can crockery be pre-heated and food kept at serving temperature inside the drawers, the Gourmet drawer can also be used as a cooking appliance with the low temperature cooking function for stress-free cooking of meat and other food. Although this is an unusual feature on warming drawers, Miele drawers show their full potential when cooking. Miele drawers – so much more to offer.

Low temperature cooking



Veal and beef

Low temperature cooking brings out the strong aromatic flavours of these types of meat, and guarantees that they are cooked perfectly.



Lamb and poultry

Low temperature cooking guarantees gentle preparation of these types of meat and achieves succulent and tender results.



Fish

Fish is good for body and soul and is an important part of a healthy diet.



Desserts

Sweet temptations for dessert: for example meringue for a perfect Pavlova.



Side dishes

Side dishes are not usually the centre of attention and yet choosing the right one can be crucial to the whole menu.



Breakfast cereals

Start the day with a good breakfast, for instance porridge made in the Gourmet drawer.

Further applications



Melting chocolate

Melt in your mouth – chocolate has to be melted to the exact temperature for cakes.



Proving dough

Yeast dough is particularly easy to prove in a Miele Gourmet warming drawer.



Making yoghurt

For various applications: for baking or as a dessert.



Allowing rice to swell

Perfect for all types of rice, in particular rice puddings.



Dissolving gelatine

Panna cotta is cooked to perfection with gelatine.



Defrosting

Gentle defrosting guaranteed – without loss of quality.

What do the icons mean?

All icons for drawers at a glance

The charts on the following pages contain detailed information about all Miele drawers.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page together with an example.



 **Low temperature cooking**
Indicates if the appliance features the low temperature cooking function.

 Meat is cooked to perfection using low temperatures.

 **Push2open**
Indicates whether the appliance features this function.

 By applying light pressure to the drawer, the automatic opening feature is activated.

Warming drawers

Product overview



Model/Sales designation	ESW 6114	ESW 6214	ESW 6229 X
Gourmet warming drawer	●	●	●
Plate warming drawer	–	–	–
Design			
Control panel with sensor controls	●	●	●
Control panel with text/symbols	–/●	–/●	–/●
Handleless	●	●	●
Convenience features			
Pre-heating crockery	●	●	●
Keeping food warm	●	●	●
Perfect cooking results at low temperature	●	●	●
Precise temperature regulation from 30 °C to 50 °C	–	–	–
Infinitely adjustable temperature control	–	–	–
Precise electronic temperature regulation from 40 °C to 85 °C	●	●	●
Operating modes			
Cup warming	●	●	●
Plate warming	●	●	●
Keeping food warm	●	●	●
Low temperature cooking	●	●	●
User convenience			
Fully telescopic runners for easy loading and unloading	●	●	●
Push2open mechanism	●	●	●
Self-closing with soft-close feature	●	●	●
Timer function	●	●	●
Capacity	6 place settings	6 place settings	12 place settings
Connection with coffee machine possible	●	●	●
Cleaning convenience			
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●	●	●
Flush control panel	●	●	●
Safety			
Cool front	●	●	●
Anti-slip mat	●	●	●
Safety switch-off	●	●	●
Technical data			
Appliance dimensions in mm (W x H x D)	595 x 141 x 570	595 x 141 x 570	595 x 289 x 570
Useable interior height in mm	80	80	230
Total connected load in kW/Voltage in V/Fuse rating in A	0.7/230/3	0.7/230/3	0.7/230/3
Length of supply lead in m	2,0	2,0	2,0
Standard accessories			
Anti-slip mat	1	1	1
Low temperature cooking recipe book	1	1	1
Rack for increased capacity	–	–	1
Colours			
Graphite grey	–	●	●
CleanSteel	●	●	●
Brilliant white	–	●	●
Obsidian black	–	●	●
Havana brown	–	●	●

Warming drawers

Product overview



Model/Sales designation	EGW 6210
Gourmet warming drawer	–
Plate warming drawer	●
Design	
Control panel with sensor controls	–
Control panel with text/symbols	–/–
Handleless	●
Convenience features	
Pre-heating crockery	●
Keeping food warm	–
Perfect cooking results at low temperature	–
Precise temperature regulation from 30 °C to 50 °C	●
Infinitely adjustable temperature control	●
Precise electronic temperature regulation from 40 °C to 85 °C	–
Operating modes	
Cup warming	●
Plate warming	●
Keeping food warm	–
Low temperature cooking	–
User convenience	
Fully telescopic runners for easy loading and unloading	●
Push2open mechanism	●
Self-closing with soft-close feature	●
Timer function	–
Capacity	56 espresso or 25 cappuccino cups
Connection with coffee machine possible	–
Cleaning convenience	
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●
Flush control panel	–
Safety	
Cool front	●
Anti-slip mat	●
Safety switch-off	–
Technical data	
Appliance dimensions in mm (W x H x D)	595 x 100 x 543
Useable interior height in mm	70
Total connected load in kW/Voltage in V/Fuse rating in A	0.2/230/3
Length of supply lead in m	1.5
Standard accessories	
Anti-slip mat	1
Low temperature cooking recipe book	–
Rack for increased capacity	–
Colours	
Graphite grey	–
CleanSteel	●
Brilliant white	–
Obsidian black	–
Havana brown	–

Glossary

Miele warming drawers

4 operating modes

Four operating modes are available on Miele Gourmet warming drawers: cup warming, plate warming, keeping food warm, and low temperature cooking.

Anti-slip mat

The anti-slip mat ensures the stability of the crockery and can be easily removed for cleaning.

Capacity

Miele drawers offer ample capacity: depending on the model, you can simultaneously pre-heat tableware for up to 12 people (depending on type and design).

CleanSteel

All Miele appliances in stainless steel have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

Connection with coffee machine possible

If the warming drawer is connected to a coffee machine and you have programmed a switch-on time, then the warming drawer will switch on automatically 30 minutes before the coffee machine starts brewing. This ensures that pre-warmed crockery is available for a perfect cup of coffee.

Cool front

Miele warming drawers are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. The structure of the front ensures a low temperature on the outside, providing safety and protection against burns.

Freely selectable temperature

In Miele warming drawers you can adjust the temperature within the temperature range of the chosen mode – to suit requirements and individual taste.

Fully opening drawer

For loading and unloading the Miele built-in drawer can be completely pulled out. Due to the stable smooth telescopic runners, the 29 cm drawer can hold a weight of up to 25 kg.

Low temperature cooking

Low temperature cooking is a professional cooking method for preparing premium meat leaving it tender, aromatic and succulent. Aroma and nutrients are retained to a high degree. The meat can be sliced straight after cooking. There is no need to allow the meat to rest first as the meat juices are evenly distributed.

Push2open mechanism

Miele built-in drawers without handles match the designs of Miele built-in appliances perfectly. Thanks to the Push2open mechanism, the drawers are easy to open by hand or, if you do not have a hand free when carrying crockery, with other parts of the body. The spring-mechanism ensures that the drawer opens wide, making loading and operating easy.

Safety switch-off

If the maximum operating time of 12 hours is exceeded, the Gourmet warming drawer automatically switches off. Should you forget to switch off the appliance, safety is guaranteed.

Timer

All Gourmet warming drawers are equipped with a 4-hour timer. This allows you to cook your food whilst concentrating on something else. The drawer switches off automatically at the end of the programmed time.

Touch controls

All Miele Gourmet warming drawers are operated via a flush touch panel under a glass fascia. For convenient use and easy cleaning.

Wire rack

The 29 cm high warming drawers are fitted with a wire rack as standard. This provides a second level and offers 30 % more usable space.

New from Miele!

The versatile built-in vacuum-sealing drawers

The very best in culinary perfection

Perfect conditions for long-term food storage or for preparing food for sous-vide cooking. The new vacuum-sealing drawers can be used for a wide variety of applications. Is there anything better than conjuring up a meal with minimum effort which lives up to the picture in the cookbook? The basic function of the vacuum-sealing drawer is very simple: the air (in particular oxygen) is removed from the plastic bag containing food and then sealed airtight. This maintains the quality of the food for longer. In addition, the vacuum-sealing drawer prepares food optimally for sous-vide cooking. Portioning, storing and preparing food for culinary perfection.



Food is bought fresh, but how do you retain the freshness?

Pure enjoyment and natural taste

Fresh food is the basis for wholesome, healthy living. We would always prefer to eat ingredients fresh from the market or the butcher. But who has the time to buy fresh ingredients every day?

Because of this, a lot of food decays and is thrown away. In Germany alone, every German disposes an average of over 300-euros-worth of food every year*.

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 vacuum-sealing drawer offers various options for food storage and for other applications.



Versatile uses of a vacuum-sealing drawer

A Miele vacuum-sealing drawer can be used for a wide range of applications in the kitchen.

1. Practical food storage: for a short period of time vacuum-sealed food can be stored in the PerfectFresh drawer. For storage over a longer period of time, it should be stored in a freezer.
2. As if freshly cooked: one portion of lasagne from the previous day can be conveniently re-heated in the vacuum-sealing bag in a steam oven.
3. Suitable for every requirement: the vacuum-sealing drawer is ideal for small portions of herbs, cheese or sausages and cold cuts.
4. Intensive taste: extracting oxygen prevents food oxidising. This allows seasoning and herbs to have an intense effect on marinated meat.
5. Perfect preparation of food for sous-vide cooking.

* Source: http://www.lebensmittelzeitung.net/news/pdfs/190_org.pdf







Which convenience features would you like?

The product highlights of built-in vacuum-sealing drawers

Vacuum-sealing

Air, including oxygen, is extracted from the vacuum-sealing bag in the Miele vacuum-sealing drawer. This provides the ideal conditions for long-term food storage, and also for preparing it perfectly for sous-vide cooking in a steam oven. Depending on requirements, three vacuum-sealing settings are available. Setting 3 is ideal for marinated meat, whereas setting 1 is perfect for delicate foods such as berries.



Large useable space

Suitable for small and large quantities. The useable space is sufficient for vacuum-sealing bags up to a maximum size of 250 mm x 350 mm.



Food-safe vacuum-sealing bags

Safely stored: Miele vacuum-sealing bags are heat-resistant, airtight, and odour neutral.



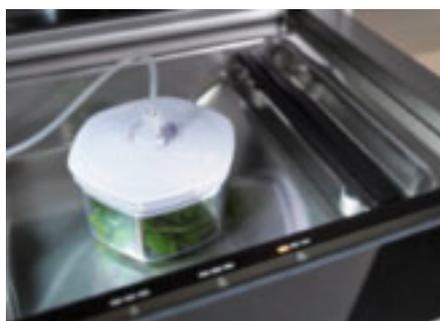
Three vacuum-sealing settings

Always the right setting: you can choose between three settings – setting 3 is ideal for meat, setting 1 for fruit.



Variable sealing times

Perfect for every bag thickness: you can choose between three sealing settings depending on the material of the bag.



Reusable vacuum-sealing containers

Particularly sustainable: unlike vacuum-sealing bags, vacuum-sealing containers can be reused time and time again.



The Miele vacuum-sealing drawer proves its worth every day. It has a truly astonishing variety of applications. It is a valuable aid in the storage of food, whether for a short time at room temperature or in the refrigerator, or for a longer period of time at minus temperatures in a freezer. It is also ideal for re-sealing food in its original packaging such as crisps, or marinating fish or meat for exceptional cooking results.



Storage

Vacuum-sealed food can be stored longer. For a short time it is well accommodated in the PerfectFresh zone in the refrigerator. Once vacuum-sealed, fish and vegetables stay fresh for much longer, without compromising on taste or quality. When food is stored in a freezer, the vacuum-sealing process prevents freezer burn and the transfer of odours or flavours. Bread and rolls also remain fresh for a long time when vacuum-sealed and stored at room temperature.

A real boost for your kitchen team

An astonishing variety of applications



Portioning

With small portions of herbs, cheese or cold cuts, you always have fresh produce to hand. Soft cheese remains fresh for considerably longer when it has been vacuum-sealed and stored in the refrigerator. A portion of lasagne can be conveniently reheated in a vacuum-sealing bag in a steam oven. For picnics or trips away, food such as muesli can be portioned and stored dry with the vacuum-sealing drawer to save space.



Marinating

Would you like to enjoy fish or meat with a rich flavour? Marinate your food in the usual way and vacuum-seal it with Miele's vacuum-sealing drawer. The vacuum intensifies the flavour of the marinade considerably as, for example, aromas do not oxidise. Herbs and spices can directly and intensively penetrate the food.



Vacuum-sealing in containers

Vacuum-sealing containers are ideal for food sensitive to pressure such as vegetables and herbs as well as food consumed every day such as sliced meat. Placed inside the vacuum-sealing drawer, they are simply connected to a special adapter which extracts the air during the vacuuming process.



Re-sealing

After an evening in front of the TV you often have opened packets of crisps and popcorn that have not been finished. What can you do to keep the food fresh? The vacuum-sealing drawer offers the perfect solution: it gently and safely re-seals the original packaging in setting 1. This ensures that the food is protected from odour or flavour transfer. So the next time you open the packet again, it's as good as the first time.



Sealing jars

An all too familiar situation: storing small amounts of food like pesto or baby food safely and keeping it fresh is not always easy. Sealing and storing such items in small jars is very convenient. Cooked food, compote, pickled vegetables or even antipasti can be conveniently sealed airtight in preserving jars inside the vacuum-sealing drawer.



Vacuum sealing liquids

The perfect solution for storing liquids: left over soup that was served as a starter can be simply vacuum-sealed in a bag. Another advantage is that it can be stored in the refrigerator without taking up too much space. Marinades and salad dressings too are suitable for this storage method. If you want to transport liquids, then storing it inside a vacuum-sealing bag is a safe option.

What do the icons mean?

All icons for the vacuum-sealing drawer at a glance

The charts on the following pages contain detailed information about Miele vacuum-sealing drawers.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page together with an example.



 **Vacuum-sealing**
States that the drawer is a vacuum-sealing drawer.

 Extracts air from the vacuum-sealing bag.

 **Push2open**
Indicates whether the appliance has this function.

 By applying light pressure to the drawer, the automatic opening mechanism is activated.

Vacuum/Sous vide drawers

Product overview



Model/Sales designation	EVS 6114	EVS 6214
Design		
Control panel with sensor controls	●	●
Control panel with text/symbols	-/●	-/●
Handleless	●	●
Convenience features		
Preparing food for sous-vide cooking	●	●
Long-term food storage	●	●
Marinating food	●	●
Range of applications		
Vacuum sealing food	●	●
Marinating food	●	●
Dividing food into portions	●	●
Vacuum sealing food in containers	●	●
Resealing food in original packaging	●	●
Sealing jars	●	●
Vacuum sealing liquids	●	●
User convenience		
Fully telescopic runners for easy loading and unloading	●	●
Push2open mechanism	●	●
Vacuum settings	1 – 3	1 – 3
LED vacuum setting indicator	●	●
Sealing duration settings	1 – 3	1 – 3
LED sealing duration indicator	●	●
Stop function	●	●
Maximum bag size in mm	250 – 350	250 – 350
Vacuum chamber capacity in l	8	8
Air extraction technology		
Stainless-steel vacuum chamber	●	●
Pump capacity in m ³ /h	4	4
Cleaning convenience		
Stainless steel front with CleanSteel finish (Clean steel appliances only)	●	●
Flush control panel	●	●
Vacuum pump drying cycle	●	●
Replaceable sealing bar	●	●
Safety		
Safety switch-off	●	●
Technical data		
Appliance dimensions in mm (W x H x D)	595 x 141 x 570	595 x 141 x 570
Useable interior height in mm	80	80
Total connected load in kW/Voltage in V/Fuse rating in A	0.3/230/3	0.3/230/3
Length of supply lead in m	2.2	2.2
Standard accessories		
Adapter for vacuum sealing container	1	1
Sous-vide cookbook	●	●
Mains cable with plug	●	●
Vacuum sealing bags	●	●
Colours		
Graphite grey	-	●
CleanSteel	●	●
Brilliant white	-	●
Obsidian black	-	●
Havana brown	-	●

Glossary

Miele vacuum-sealing drawers

CleanSteel

All Miele appliances in stainless steel have a premium CleanSteel finish. This finish allows the surface to be kept clean very easily and without special cleaning agents. Fingerprints are nearly invisible on CleanSteel.

Easy-to-clean interior

The vacuum-sealing chamber is made from a seamless single sheet of stainless-steel. This makes cleaning particularly easy and effortless.

Fully opening drawer

For convenient loading, the built-in vacuum-sealing drawer can be pulled out all the way. With its stable telescopic runners it is easy to open and close. The drawer is 14 cm high.

Large usable space

The Miele vacuum-sealing drawer is suitable for bags and containers of various sizes. The drawer cabinet interior offers sufficient room for all sorts of food – small portions in bags up to 250 x 350 mm in size and jars up to 80 mm high.

Push2open mechanism

With a Push2open mechanism instead of a handle, the vacuum-sealing drawer matches the design of other Miele built-in appliances. The drawer can be opened with just a little pressure without having to use your hands – very practical when, for example, carrying vacuum-sealing bags with food inside. The drawer is spring-loaded and opens wide so that it can be easily loaded and operated.

Touch controls

Miele vacuum-sealing drawers are operated via a flush touch panel under a glass fascia. This makes operating and cleaning the drawer very easy.

Vacuum-sealing bags

Plastic bags in various sizes are supplied with the drawer. They are food-safe, heat-resistant, boil-proof and tear-resistant, and contain no plasticisers. Food is safely stored. Flavour transfer is prevented. Vacuum-sealing bags are available to purchase from the Miele shop*.

Vacuum sealing duration

The vacuum sealing duration is paramount for perfect storage or sous-vide cooking: thin bags and original packaging, for example crisp bags, are gently and securely sealed with setting 1. This protects the food from flavour and odour transfer. For thicker bags, such as those used in sous-vide cooking, we recommend setting 3.

Vacuum sealing external containers

In a vacuum-sealing container, food is protected particularly well for various applications. The commercially available container is placed inside the vacuum-sealing drawer and connected with an adapter.

Vacuum-sealing settings

The vacuum-sealing drawer has three different settings. For best results, meat should be vacuum-sealed using the highest setting. We recommend setting 2 for dishes which contain a lot of liquid. Setting 1 is sufficient for delicate fruit such as strawberries.





Perfectly tailored to your requirements

The construction types, size range and frame designs of Miele electric and induction hobs

Construction types



Induction hobs



Electric hobs



Gas hobs (see separate section)

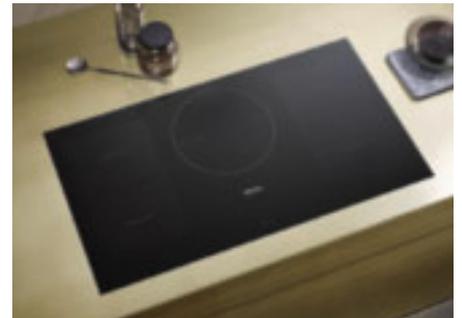
Size range



Standard – approx. 60 cm wide with 3–4 cooking zones



Wide – approx. 75 cm wide with 4–6 cooking zones.



Extra wide – approx. 90 cm wide with 4–5 cooking zones

Frame designs



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



Ceramic glass for **flush-fit installation**



Bevelled glass **edges**

Miele hob controls and hob designs make cooking easy!

The control types, cooking zone designs and speed of Miele electric and induction hobs

Control types



Exclusive to Miele SmartSelect White



DirectSelection



Exclusive to Miele SmartSelect



EasySelect



DirectSelection Plus



EasyControl Plus

Versatile cooking zones



Single and extended zones



TempControl zone¹⁾



PowerFlex



The speed of Miele hobs



Exclusive to Miele ExtraSpeed²⁾



Exclusive to Miele WaterBoost



Exclusive to Miele TwinBooster



Exclusive to Miele PowerFlex

²⁾ EP 2001267 (patented)

TempControl¹⁾

Frying couldn't be easier

With Miele TempControl hobs, your kitchen benefits from intelligent technology. This function guarantees consistently perfect cooking results with a variety of cooking processes. In addition to easy operation, safety is number one.



Perfect results

The optimum temperature is quickly reached after selecting one of three settings, and is confirmed by an acoustic signal. Once set, the temperature remains constant throughout the entire process. No need to re-adjust the power setting.



Highly versatile

TempControl can be used with all pans suited for induction. There is no need to purchase new cookware. The circular TempControl cooking zone can also be used, if required, as a conventional cooking zone.



Easy to use

You can choose from three settings with different temperature ranges. This ensures that all types of food are perfectly cooked. Many types of food need a sauce to complete the dish, e.g. Bolognese or ragout. TempControl regulates the temperature according to the selected simmer setting. Spluttering sauces are a thing of the past.



Extremely safe

TempControl reliably prevents oil or butter from overheating in the frying pan. This provides safety on the one hand, and the optimum cooking temperature is maintained on the other – no more burnt food.



Keeping warm Plus

Miele induction hobs are equipped with a keeping warm function which keeps food at the perfect serving temperature. Models with TempControl also allow the gentle reheating of cold food, such as stews, without any risk of food burning in the bottom of the pan.





TempControl

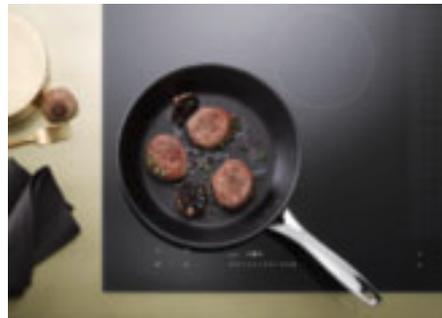
Cooked to perfection

Frying and simmering



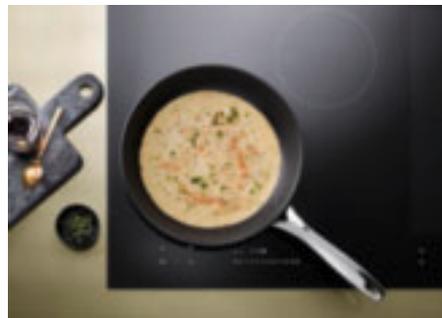
Setting I

Setting I is perfect for all dishes which are fried at a low temperature, such as fried eggs, fish and most frozen foods.



Setting II

This medium temperature is used for stir-frying and frying food such as prawns and steak. It is also suitable for dry roasting seeds, etc.



Setting III

The highest setting is perfect for searing meat and stir-frying in a wok. It also works well for pancakes.



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 spluttering, and sauces are always cooked to perfection.



Which convenience features would you like?

The product highlights¹⁾ of Miele electric and induction hobs

Con@ctivity – the automatic function for Miele hobs and cooker hoods

Thanks to the future-proof automatic Con@ctivity function, you can concentrate fully on cooking. In addition to switching the cooker hood on and off, Con@ctivity automatically adjusts the extraction power of the hood to what is happening on the hob and thereby ensures a pleasant room climate. The Con@ctivity function enables the cooker hood to communicate with the hob using RF technology. Induction hobs are equipped with Con@ctivity 2.0 (Zigbee standard). An RF stick is required for the hob; this is supplied with the cooker hood. On hobs with TempControl, Con@ctivity 2.0 works without an RF stick.

Electric hobs are equipped with Con@ctivity 3.0 (WiFi). No additional accessories are required for installation.



Exclusive to Miele **TempControl²⁾**
Guaranteed perfect frying results: the temperature of the pan is kept constant and nothing can burn on.

Exclusive to Miele **SmartSelect White**
Fast, intuitive and in elegant white: power and frying settings can be directly selected for each cooking zone.

Exclusive to Miele **PowerFlex**
Versatile and flexible: even large pots and pans can be heated quickly and easily.

Exclusive to Miele **ExtraSpeed³⁾**
Up to 35% time savings⁴⁾: this technology, exclusive to Miele, frees up more valuable time for you.

Exclusive to Miele **SmartSelect**
Quick and intuitive: power levels and times can be selected separately for each cooking zone.

¹⁾ Depending on model

²⁾ EP 1704754, EP 2153698 (patented)

³⁾ EP 2001267 (patented)

⁴⁾ Compared with a 15 year old Miele electric hob

What do the icons mean?

All icons for induction hobs at a glance

The charts on the following pages contain detailed information about Miele induction hobs.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, they are explained in more detail on this page together with an example.



Controls
Indicates what type of controls the appliance has.

SMART SELECT WHITE
Intuitive power selection via white high-contrast back-lit numerical keybank for each cooking zone

SMART SELECT
Intuitive power selection via yellow back-lit numerical keybank for each cooking zone

DIRECT SELECTION PLUS
Intuitive power selection via back-lit numerical keybank for each cooking zone

DIRECT SELECTION
Intuitive power selection via centrally located numerical keybank for all cooking zones

EASY CONTROL PLUS
Intuitive power selection via centrally located Plus/Minus controls for all cooking zones

Con@ctivity 2.0
Indicates whether the hob is equipped with Con@ctivity 2.0.

CON@CTIVITY 2.0
RF controlled automatic function for optimum room climate and excellent user convenience

Versatile cooking zones
Indicates what type of cooking zones the hob has.

POWER FLEX
An extra large area for two saucepans, a large casserole dish or a large pasta pan

TwinBooster
Indicates whether the appliance has TwinBooster technology.

TWIN BOOSTER
Extra power for extremely short heating-up times

Keeping warm function
Indicates whether the appliance has this function.

KEEPING WARM
Food is kept at serving temperature irrespective of quantity

Stop & Go
Indicates whether the appliance has this function.

STOP & GO
Simple reduction of power output at the touch of a fingertip

TempControl
Indicates whether the appliance has the TempControl function.

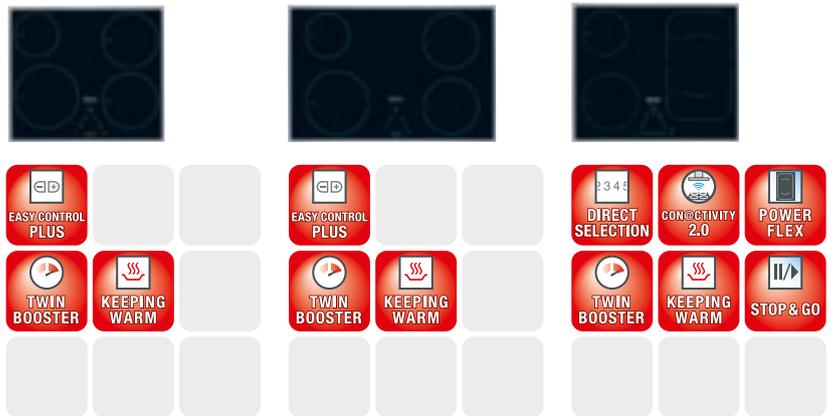
TEMP CONTROL
Guarantees consistently perfect results with different frying processes

Keeping warm Plus
Indicates whether the appliance has this function.

KEEPING WARM PLUS
Apart from keeping food at serving temperature, this function is also suitable for gently reheating cold food

Induction hobs

Product overview



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6115	KM 6118	KM 6322
Design			
Ceramic surface colour	Black	Black	Black
All-round stainless steel frame	●	●	●
Bevelled edges/Flush installation	-/-	-/-	-/-
Cooking zone details			
Number of cooking zones	4	4	4
PowerFlex cooking zones			
Number/Dimensions in mm	-/-	-/-	2/150 x 230
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-	2100/3000/3700
Cooking zone			
Position/Type/Dimensions in mm	Front left/Dual-circuit/ Ø 160 – 230	Front left/Dual-circuit/ Ø 160 – 230	Front left/Dual-circuit/ Ø 140 – 200
Power rating in W/Booster in W/TwinBooster in W	2300/3000/3700	2300/3000/3700	1850/3000/-
Cooking zone			
Position/Type/Dimensions in mm	Rear left/Dual-circuit/ Ø 100 – 160	Rear left/Dual-circuit/ Ø 100 – 160	Rear left/Dual-circuit/ Ø 100 – 160
Power rating in W/Booster in W/TwinBooster in W	1400/2200/-	1400/2200/-	1400/2200/-
Cooking zone			
Position/Type/Dimensions in mm	Rear right/Dual-circuit/ 140 – 200 mm	Rear right/Dual-circuit/ 140 – 200 mm	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	1850/3000/-	1850/3000/-	3400/4800/7400
Cooking zone			
Position/Type/Dimensions in mm	Front right/Dual-circuit/ Ø 140 – 200	Front right/Dual-circuit/ Ø 140 – 200	-/-/-
Power rating in W/Booster in W/TwinBooster in W	1850/3000/-	1850/3000/-	-/-/-
Cooking zone			
Position/Type/Dimensions in mm	-/-/-	-/-/-	-/-/-
Power rating in W/Booster in W/TwinBooster in W	-/-/-	-/-/-	-/-/-
User convenience			
Type of controls	EasyControl II	EasyControl II	Direct selection
TempControl	-	-	-
Display colour	Red	Red	Red
Recall function	-	-	-
Extended cooking zone	-	-	-
Stop & Go function/Minute minder	-/●	-/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●	●/●/●
Keeping warm plus	-	-	-
Programmable settings (e.g. buzzers)	●	●	●
Displays			
Digital power level display	●	●	●
Efficiency and sustainability			
Residual heat utilisation	-	-	-
Appliance networking			
Automatic function Con@ctivity 2.0	-	-	●
Safety			
Safety switch-off/Lock function/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indicator	-/●	-/●	-/●
Technical data²⁾			
Appliance dimensions in mm (W x H x D)	574 x 16 x 504	764 x 16 x 504	614 x 16 x 514
Maximum casing depth in mm	48	48	48
Cut-out dimensions in mm (W x D)/Stepped internal cut-out in mm (W x D)	560 x 490/-	750 x 490/-	600 x 500/-
Total connected load in kW/Voltage in V/Fuse rating in A	7.4/230/30	7.4/230/30	7.3/230/30
Standard accessories			
Mains cable	●	●	●

Induction hobs

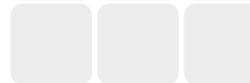
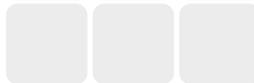
Product overview



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6323	KM 6328-1
Design		
Ceramic surface colour	Black	Black
All-round stainless steel frame	–	●
Bevelled edges/Flush installation	–/● ¹⁾	–/–
Cooking zone details		
Number of cooking zones	4	4
PowerFlex cooking zones		
Number/Dimensions in mm	2/150 x 230	4/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3700	2100/3000/3650
Cooking zone		
Position/Type/Dimensions in mm	Front left/Dual-circuit/ Ø 140 – 200	Left centre/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	1850/3000/–	3400/4800/7300
Cooking zone		
Position/Type/Dimensions in mm	Rear left/Dual-circuit/ Ø 100 – 160	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	1400/2200/–	3400/4800/7300
Cooking zone		
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390	–/–/–
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7400	–/–/–
Cooking zone		
Position/Type/Dimensions in mm	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–
Cooking zone		
Position/Type/Dimensions in mm	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–
User convenience		
Type of controls	Direct selection	Direct selection plus
TempControl	–	–
Display colour	Red	Red
Recall function	–	–
Extended cooking zone	–	–
Stop & Go function/Minute minder	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●
Keeping warm plus	–	–
Programmable settings (e.g. buzzers)	●	–
Displays		
Digital power level display	●	●
Efficiency and sustainability		
Residual heat utilisation	–	–
Appliance networking		
Automatic function Con@ctivity 2.0	●	●
Safety		
Safety switch-off/Lock function/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Pan protection/Residual heat indicator	–/●	–/●
Technical data²⁾		
Appliance dimensions in mm (W x H x D)	592 x 18 x 492	626 x 13 x 526
Maximum casing depth in mm	51	45
Cut-out dimensions in mm (W x D)/Stepped internal cut-out in mm (W x D)	596 x 496/570 x 470	560 x 490/–
Total connected load in kW/Voltage in V/Fuse rating in A	7.3/230/30	7.3/230/30
Standard accessories		
Mains cable	●	●



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6366-1	KM 6381	KM 6629
Design			
Ceramic surface colour	Black	Black	Black
All-round stainless steel frame	●	–	●
Bevelled edges/Flush installation	–/–	Bevel-edges on all sides/–	–/–
Cooking zone details			
Number of cooking zones	6	4	4
PowerFlex cooking zones			
Number/Dimensions in mm	6/150 x 230	4/150 x 230	2/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650	2100/3000/3700	2100/3000/3650
Cooking zone			
Position/Type/Dimensions in mm	Left centre/PowerFlex bridge/ 230 x 390	Left centre/PowerFlex bridge/ 230 x 390	Left/Dual-circuit/ Ø 160 – 230
Power rating in W/Booster in W/TwinBooster in W	3400/3700/–	3400/4800/7400	2300/3000/3650
Cooking zone			
Position/Type/Dimensions in mm	Centre/PowerFlex bridge/ 230 x 390	Right/PowerFlex bridge/ 230 x 390	Centre/Dual-circuit/ Ø 100 – 160
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300	3400/4800/7400	1400/1750/2200
Cooking zone			
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390	–/–/–	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300	–/–/–	3400/4800/7300
Cooking zone			
Position/Type/Dimensions in mm	–/–/–	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
Cooking zone			
Position/Type/Dimensions in mm	–/–/–	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
User convenience			
Type of controls	Direct selection plus	Direct selection plus	Smart Select
TempControl	–	–	●
Display colour	Red	Red	Yellow
Recall function	–	–	–
Extended cooking zone	–	–	–
Stop & Go function/Minute minder	●/●	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●	●/●/●
Keeping warm plus	–	–	●
Programmable settings (e.g. buzzers)	–	●	●
Displays			
Digital power level display	●	●	●
Efficiency and sustainability			
Residual heat utilisation	–	–	–
Appliance networking			
Automatic function Con@ctivity 2.0	●	●	●
Safety			
Safety switch-off/Lock function/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indicator	–/●	–/●	–/●
Technical data²⁾			
Appliance dimensions	806 x 13 x 526	916 x 16 x 416	764 x 16 x 504
Maximum casing depth in mm	45	47	48
Cut-out dimensions in mm (W x D)/Stepped internal cut-out in mm (W x D)	780 x 500/–	886 x 386/–	750 x 490/–
Total connected load in kW/Voltage in V/Fuse rating in A	11.0/230/30	7.3/230/30	7.3/230/30
Standard accessories			
Mains cable	●	●	●

Induction hobs

Product overview



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6669	KM 6839	KM 6879
Design			
Ceramic surface colour	Black	Graphite black	Graphite black
All-round stainless steel frame	●	–	–
Bevelled edges/Flush installation	–/–	–/● ¹⁾	–/● ¹⁾
Cooking zone details			
Number of cooking zones	5	4	5
PowerFlex cooking zones			
Number/Dimensions in mm	2/150x230	2/150x230	2/150x230
Power rating in W/Booster in W/TwinBooster in W	2100/300/3650	2100/3000/3650	2100/3000/3650
Cooking zone			
Position/Type/Dimensions in mm	Front left/Dual-circuit/ Ø 100 – 160	Front left/Dual-circuit/ Ø 160 – 230	Front left/Dual-circuit/ Ø 100 – 160
Power rating in W/Booster in W/TwinBooster in W	1400/1750/2200	2300/3000/3700	1400/1750/2200
Cooking zone			
Position/Type/Dimensions in mm	Rear left/Dual-circuit/ Ø 160 – 230	Rear left/Dual-circuit/ Ø 100 – 160	Rear left/Dual-circuit/ Ø 160 – 230
Power rating in W/Booster in W/TwinBooster in W	2300/3000/3700	1400/1750/2200	2300/3000/3700
Cooking zone			
Position/Type/Dimensions in mm	Rear centre/Dual-circuit/ 180 – 280	Right/PowerFlex bridge/ 230 x 390	Rear centre/Dual-circuit/ 180 – 280
Power rating in W/Booster in W/TwinBooster in W	2600/3000/3700	3400/4800/7300	2600/3000/3700
Cooking zone			
Position/Type/Dimensions in mm	Right/PowerFlex bridge/ 230 x 390	–/–/–	Right/PowerFlex bridge/ 230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300	–/–/–	3400/4800/7300
Cooking zone			
Position/Type/Dimensions in mm	–/–/–	–/–/–	–/–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
User convenience			
Type of controls	Smart Select	Smart Select White	Smart Select White
TempControl	●	●	●
Display colour	Yellow	White	White
Recall function	–	–	–
Extended cooking zone	–	–	–
Stop & Go function/Minute minder	●/●	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●	●/●/●
Keeping warm plus	●	●	●
Programmable settings (e.g. buzzers)	●	●	●
Displays			
Digital power level display	●	●	●
Efficiency and sustainability			
Residual heat utilisation	–	–	–
Appliance networking			
Automatic function Con@ctivity 2.0	●	●	●
Safety			
Safety switch-off/Lock function/System lock	●/●/●	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●	●/●/●
Pan protection/Residual heat indicator	–/●	–/●	–/●
Technical data²⁾			
Appliance dimensions	942 x 13 x 526	752 x 18 x 492	928 x 18 x 512
Maximum casing depth in mm	45	51	51
Cut-out dimensions in mm (W x D)/Stepped internal cut-out in mm (W x D)	916 x 500 /–	752 x 492/730 x 470	928 x 512/906 x 490
Total connected load in kW/Voltage in V/Fuse rating in A	11.0/230/30	7.3/230/30	11.0/230/30
Standard accessories			
Mains cable	●	●	●



What do the icons mean?

All electric hob icons at a glance

The charts on the following pages contain detailed information about Miele electric hobs.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, they are explained in more detail on this page together with an example.



 **Controls**
Indicates what type of controls the appliance has.

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

 Intuitive rapid power selection via backlit numerical display for each cooking zone.

 All cooking zones and power levels are particularly easy to control using a numerical display.

 Intuitive rapid power selection via central numerical display for all cooking zones.

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

 Intuitive selection via central Plus/minus buttons for all cooking zones.

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

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

 **ExtraSpeed**
Indicates whether the appliance features ExtraSpeed.

 HiLight heater elements for shorter cooking times

 **Stop & Go**
Indicates whether the appliance has this function.

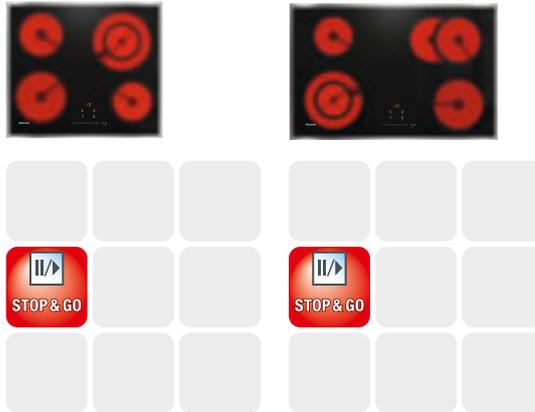
 Stop & Go: simple reduction of power output at the touch of a fingertip

 **Keeping warm**
Indicates whether the appliance has the keeping warm function.

 Keeping food warm at serving temperature irrespective of quantity

Ceramic hobs

Product overview



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KM 6520 FR	KM 6522 FR
Design		
Ceramic surface colour	Black	Black
All-round stainless steel frame	●	●
Bevelled edges/Flush installation	-/-	-/-
Cooking zone details		
Number of cooking zones	4	4
Cooking zone		
Position/Type/Dimensions in mm	Front left/Single circle Ø 180	Front left/Double circle Ø 120/Ø 210
Power rating in W/Booster in W/TwinBooster in W	1800/-/-	750/2200/-
Cooking zone		
Position/Type/Dimensions in mm	Rear left/Single circle Ø 160	Rear left/Single circle Ø 145
Power rating in W/Booster in W/TwinBooster in W	1500/-/-	1200/-/-
Cooking zone		
Position/Type/Dimensions in mm	Rear right/Double circle Ø 120/ Ø 210	Rear right/Extended zone 170/170 x 265
Power rating in W/Booster in W/TwinBooster in W	750/2200/-/-	1500/2400/-/-
Cooking zone		
Position/Type/Dimensions in mm	Front right/Single circle Ø 145	Front right/Single circle Ø 180
Power rating in W/Booster in W/TwinBooster in W	1200/-/-	1800/-/-
User convenience		
Type of controls	Easy select	Easy select
TempControl	-	-
Display colour	Yellow	Yellow
Recall function	●	●
Extended cooking zone	-	●
Stop & Go function/Minute minder	●/●	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●	●/●/●
Programmable settings (e.g. buzzers)	●	●
Displays		
Digital power level display	●	●
Efficiency and sustainability		
Residual heat utilisation	●	●
Appliance networking		
Automatic function Con@ctivity 2.0	-	-
Safety		
Safety switch-off/Lock function/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/-/●	●/-/●
Pan protection/Residual heat indicator	●/●	●/●
Technical data²⁾		
Appliance dimensions in mm (W x H x D)	574 x 38 x 504	764 x 38 x 504
Maximum casing depth in mm	43	43
Cut-out dimensions in mm (W x D)	560 x 490	750 x 490
Total connected load in kW/Voltage in V/Fuse rating in A	6.7/230/30	7.6/230/30
Standard accessories		
Razor-blade scraper/Mains cable	●/●	●/●

Glossary

Miele electric and induction hobs

Auto heat-up

This Miele automatic setting turns down the heat from its initial power (for fast heating up) to a lower temperature (for further cooking). This way you won't forget to turn down the heat in time, and food will not burn. It also saves energy.

Con@ctivity

Thanks to the future-proof automatic Con@ctivity function, you can concentrate fully on cooking. In addition to switching the cooker hood on and off, Con@ctivity automatically adjusts the extraction power of the hood to what is happening on the hob and thereby ensures a pleasant room climate. The Con@ctivity function enables the cooker hood to communicate with the hob using RF technology. Induction hobs are equipped with Con@ctivity 2.0 (Zigbee standard). An RF stick is required for the hob; this is supplied with the cooker hood. On hobs with TempControl, Con@ctivity 2.0 works without an RF stick. Electric hobs are equipped with Con@ctivity 3.0 (WiFi). No additional accessories are required for installation.

DirectSelection

All cooking zones are controlled with a central numerical display. Power levels and times can be selected directly, quickly and intuitively. Particularly convenient: setting the timer is extremely easy.

DirectSelection plus

Power levels and times can be quickly and intuitively selected. For each cooking zone there is a backlit numerical keybank. When switched off the numerical display is invisible for a minimalist, elegant appearance.

EasySelect

All cooking zones are controlled with a central numerical display. Power levels and times can be selected directly, quickly and intuitively.

Easy-to-clean ceramic glass

Ceramic glass is very easy to clean. Thanks to the smooth surface, splashes and other soiling are easily and quickly removed. This is particularly easy with induction hobs as the surface remains relatively cool and food rarely burns onto it.

Efficient and safe

When cooking with induction, heat is only generated where it is needed: in the pan base. Cooking with induction is particularly efficient, as no heat is lost. It is also particularly safe as the ceramic glass remains comparatively cool.

Energy efficiency in all areas

Cooking with a Miele hob saves not only time but also energy. In comparison to a hob with radiant heat, a Miele induction hob uses up to 30% less energy for heating up. But Miele electric hobs also know how to make good use of energy: the quick ExtraSpeed function uses no more energy than conventional HiLight hobs despite 35% quicker heating up times.

ExtraSpeed

Miele electric hobs with ExtraSpeed are the fastest electric hobs in the world*. Thanks to innovative three-component technology exclusive to Miele, heating up with Miele ExtraSpeed delivers time savings of up to 35%*. This is achieved through intelligent timing of heater elements, a higher heater rating and efficient temperature control.

Individual programming

Basic hob settings can be easily adapted to suit individual needs. For example, the response speed of the sensors can be changed.

Keeping warm

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Keeping warm Plus

Miele induction hobs are equipped with a keeping warm function which keeps food at the perfect serving temperature. Appliances with TempControl also allow the gentle reheating of cold food, such as stews, without any risk of food burning on to the base of the pan.

Pan size recognition

With induction hobs, the size of the pan is detected by the cooking zone, and energy is only used in this area. This ensures the most efficient use of energy.

Pan recognition

If cookware is already on a cooking zone, the respective run of numbers is automatically activated as soon as the hob is switched on. There's no need to activate the cooking zone manually.

PowerFlex induction

PowerFlex zones are particularly versatile. Individual pans, large pasta pans or casserole dishes can all be used. The unsurpassed speed thanks to a booster output of up to 7.4 kW is unique. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Residual heat indicators

Miele hobs have a residual heat indicator for every cooking zone. It reminds you not to touch a hot cooking zone or to place any heat-sensitive items on it. It also allows you to make more efficient use of residual heat to save energy.

Safety switch-off

A maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations can be set even more conveniently with a separately controllable minute minder, safety switch-off and a three-digit display.

SmartSelect White

These controls harmonise perfectly with the design of the Generation 6000 user interfaces. The white displays are of particularly high contrast and are easy to read. Hobs with SmartSelect White controls also have the same convenience features as SmartSelect – such as the easy-to-use time selection.

Stop & Go

Someone at the door? With the Stop&Go function, all cooking zones can be reduced to power level 1 with the single touch of a control. In this way the hob can be left unattended for a short period without food boiling over or burning. When you return to the hob, the previously set power levels can be reactivated by touching the control again.

TempControl

Frying couldn't be easier! TempControl guarantees consistently perfect cooking results when frying and stir-frying. A simmering setting and three frying settings with ideal temperatures are available for this. Thanks to constantly maintained temperatures there is no need to re-adjust the power settings. Simple operation as well as safety takes precedence – as nothing will burn on.

Timer

The timer on your hob helps take some of the stress out of cooking. For example, depending on the model, you can set the duration for your cooking zones separately so that they switch off automatically, or you can use the minute minder independently of the hob functions.

Switches off if no cookware is in place

With induction hobs, if there is no pan on a switched-on cooking zone or the pan is unsuitable, the power supply is interrupted or not started at all.

Versatile cooking zones

Miele hobs offer cooking zones in different shapes and sizes. This allows you to use pots and pans of every shape and size on the hob. Many hobs offer additional large extended zones.

Wipe protection

With the touch of a finger it is possible to prevent the hob being used for 20 seconds. All settings remain unchanged. The time can be monitored in the Timer display.

* Compared with a 15 year old Miele electric hob.



Discover the new freedom in cooking

The Miele TwoInOne hobs with integrated extractor



TwoInOne – a strong team

Tried-and-tested Miele induction technology with flexible PowerFlex cooking zones combined with an efficient extractor. That's the new TwoInOne from Miele.



The right appliance for any installation situation

The TwoInOne is a real highlight among cooker hoods. It stands out with intelligent, well thought-out technology, added convenience and the ability to be easily integrated into any kitchen. The installation of a TwoInOne overcomes problems such as ceiling height or other obstructions that limit the view during cooking.

Miele's integrated extractor is versatile in all respects: the internal motor is suitable for the highly efficient extraction mode as well as for recirculation mode, in passive houses for example. In addition to its many technical advantages, the downdraft extractor takes up little space due to its compact design and leaves plenty of room for drawers.

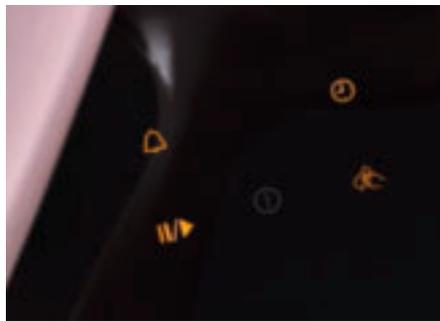
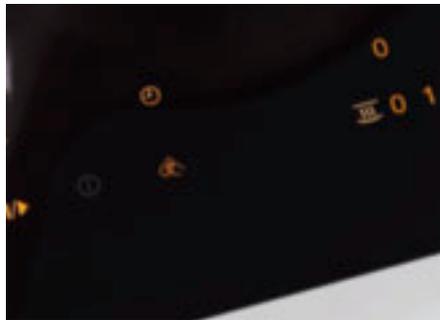


Exclusive features for gourmet results!

The product benefits* of Miele TwolnOne hobs

Con@ctivity 2.0

With Con@ctivity 2.0, you can fully focus on the pleasure of cooking. This is because the extractor and the hob communicate with each other. The hob transmits information about its settings to the extractor's electronics which automatically adjust extraction levels. You no longer have to remember to switch the extractor off after cooking. All Miele TwolnOne hobs feature Con@ctivity 2.0 as standard.



Exclusive to Miele

PowerFlex induction

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

Exclusive to Miele

TwinBooster

Unique flexibility: induction output can be targeted to a PowerFlex zone or to a single zone.

Keeping warm

Food kept at serving temperature: this function controls the temperature in the pan base and prevents food from burning.

Stop & Go

Food can no longer burn on: all cooking zones can be reduced to power setting 1 at the touch of a button.

Exclusive to Miele

SmartSelect

Fast and intuitive: power and frying settings can be directly selected for each cooking zone.

* Depending on model

What do the icons mean?

All icons for Miele TwoInOne hobs at a glance

The charts on the following pages contain detailed information about Miele induction hobs with integrated vapour extraction.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview, there is a brief explanation of all icons used for this product group on this page.



Controls
Indicates which controls the appliance has.

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

Con@ctivity 2.0
Indicates whether the hob is equipped with Con@ctivity 2.0.

Automatic function for an ideal room climate and excellent user convenience

Flexibility
Indicates which types of cooking zones are available.

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

TwinBooster
Indicates whether the appliance features the Booster function.

Two power levels for extremely short heat-up times

Keeping warm
Indicates whether the appliance has the keeping warm function.

Keeping food warm at serving temperature irrespective of quantity

Stop & Go
Indicates whether the appliance features the Stop & Go function.

Simple reduction of power output at the touch of a fingertip

10 x filter
Indicates that the appliance has 10-ply metal grease filter(s).

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

ECO motor
Indicates whether the appliance features an ECO motor.

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

Energy efficiency
Indicates the energy efficiency rating.

The energy label informs you about efficiency and performance values.

Induction hob with integrated extractor

Product overview



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above, please see cooker hood section.

Model/Sales designation	KMDA 7774 FL
All-round stainless steel frame/Flush/Frameless surface-mounted	-/●1/●
Operating modes	
Extraction mode/Recirculation mode	●/●
Cooking zone details	
Number of cooking zones	4
PowerFlex cooking zones	
Number/Dimensions in mm	4/150 – 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650
Cooking zone	
Position/Type/Dimensions in mm	Left/PowerFlex/230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
Cooking zone	
Position/Type/Dimensions in mm	Right/PowerFlex/230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
User convenience	
Operation via sensor controls/Display colour	●/Yellow
Permanent pan recognition/Keeping warm	●/●
Stop & Go function/Recall function	●/●
Minute minder/Safety switch-off/Auto heat-up	●/●/●
Programmable functions (e.g. buzzers)	●
Run-on time 5/15 min.	●
Grease filter/Active charcoal filter saturation indicator	●/●
Appliance networking	
Con@ctivity 2.0	●
Efficiency and sustainability	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A
Annual energy consumption in kWh/year/ECO motor	31.2/●
Cleaning convenience	
Easy to clean ceramic glass/Wipe protection	●/●
Easy-to-clean canopy interior – CleanCover	●
Filter system	
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
Air throughput with max. duct diameter in extraction mode	
Air throughput in Level 3 (m ³ /h)	490
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	71/56
Air throughput in Booster level (m ³ /h)	570
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/60
Air throughput in recirculation mode	
Air throughput in Level 3 (m ³ /h)	420
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/58
Air throughput in Booster level (m ³ /h)	510
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	77/63
Safety	
Safety switch-off/Lock function/System lock	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●
Residual heat indicator	●
Technical data²⁾	
Appliance dimensions in mm (W x H x D)	800 x 200 x 520
Casing depth incl. connection box in mm	200
Outer/Inner cut-out dimensions in mm (W x D) with flush installation	804 x 524/780 x 500
Cut-out dimensions in mm (W x D) for onset installation	780 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	7.5/230/30
Standard accessories	
Mains cable	●
Optional accessories	
Recirculation mode conversion kit	DUU 1000-1

Glossary

Miele TwoInOne hobs

Con@ctivity 2.0

Thanks to the future-proof automatic Con@ctivity 2.0 function, you can concentrate fully on cooking. In addition to switching the cooker hood on and off, Con@ctivity 2.0 automatically adjusts the extraction power of the hood to what is happening on the hob and thereby ensures a pleasant room climate.

ECO motor

The ECO motor operates with DC current and saves up to 70% energy compared to conventional motors. Thanks to this technology, it operates very quietly yet as powerfully as all motors used by Miele.

Energy efficiency in all areas

Cooking with a Miele hob saves not only time but also energy. In comparison to a hob with radiant heat, a Miele induction hob uses up to 30% less energy for heating up.

Individual programming

Basic hob settings can be easily adapted to suit individual needs. For example, the response speed of the sensors can be changed.

Keeping warm

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Longlife AirClean filter

Thanks to the durable honeycomb active charcoal filter made from anthracite, which can be regenerated in the oven, odours are efficiently neutralised.

Miele CleanCover

Located behind the grease filters is the Miele CleanCover: instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Overheating protection and fault monitoring

Every cooking zone is equipped with overheating protection. This automatically switches off the heating element of the cooking zone in case of extreme use before the ceramic glass or other components can overheat. The hob also switches off automatically in the event of a spillage or items placed on the controls. This protects against any unwanted power selection at all times.

Pan recognition

If cookware is already on a cooking zone, the numerical keybank is automatically activated as soon as the hob is switched on. There's no need to activate the cooking zone manually.

PowerFlex induction

PowerFlex zones are particularly versatile. Individual pans, large pasta pans or casserole dishes can all be used. The unsurpassed speed thanks to a booster output of up to 7.3 kW is unique. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Recall function

You unintentionally switched off your hob but realise it immediately. If you switch it back on again within 10 seconds, all previous power settings and time settings are retained. Your cooking process continues without interruption.

Safety switch-off

A maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.

Safety and system lock

The safety lock function prevents inadvertent changes to the chosen power levels during cooking. The system lock provides protection against accidental or unauthorised switching on – by children, for example. This function can be activated when the hob is switched off.

Stainless-steel grease filter

Miele cooker hoods are equipped with a 10-ply stainless-steel grease filter. The top layer and filter frame are made of high-quality stainless steel. Grease filters can be conveniently cleaned in the dishwasher, which causes no visible discolouration. Consequently, Miele grease filters retain their premium appearance for a long time.

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch-off, and a three-digit display.

Stop & Go

Someone at the door? With the Stop&Go function, all cooking zones can be reduced to power level 1 with the single touch of a control. In this way the hob can be left unattended for a short period without food boiling over or burning. When you return to the hob, the previously set power levels can be reactivated by touching the control again.

Timer

The timer on your hob helps take some of the stress out of cooking. For example, depending on the model, you can set the duration for your cooking zones separately so that they switch off automatically, or you can use the minute minder independently of the hob functions.

TwinBooster

Concentrated power boost for short heat-up times! The exclusive Miele TwinBooster function allows greater flexibility when cooking as the induction power can be targeted to where it's needed. When required, the power output of two cooking zones can be combined and used on one single zone.

Wipe protection

With the touch of a finger it is possible to prevent the hob being used for 20 seconds. All settings are retained as selected. The time can be monitored in the Timer display. Moving cookware around and cleaning the hob is possible without altering the settings.

Miele SmartLine – Versatile and elegant

Individual and unlimited combination options



Induction

Fast and energy-efficient: with induction cooking, the heat is generated directly in the base of the pan and the size of the pan is automatically recognised. Practically no energy is lost. Cooking is particularly safe as the areas surrounding the cooking zones stay relatively cool. In addition to versatility, the speed of the PowerFlex cooking zones is a unique feature. Because of its many benefits, induction cooking is well established in professional kitchens.



Gas

Gas is a primary source of energy. This means it is an energy form that comes from nature and does not need to undergo conversion processes before it can be used. That is why cooking with gas is particularly environmentally friendly.





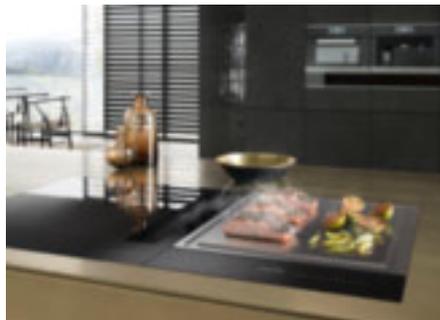
Induction wok

Professional class: the Miele wok pan fits perfectly into the depression of the ceramic hob. This results in optimum heat distribution and perfectly cooked food. In addition, the wok's intelligent ControlInduc® system reliably prevents cooking oil and fat from overheating. The Miele induction wok also offers special user benefits such as booster technology.



TepanYaki

Modern Japanese cooking tradition: cooking with a TepanYaki is a culinary experience in modern kitchens. Food is cooked directly on the hot stainless steel surface. Miele's induction TepanYaki 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.



Downdraft extractor

Cooking without unpleasant vapours and odours from food is possible thanks to Miele's new downdraft extractor. As it is installed in between two SmartLine elements, it extracts cooking vapours directly from where they are produced. The downdraft extractor can also be installed next to gas units. In this case the cover serves as a magnetic flame guard.



Elegant design and perfect combination options

The product highlights* of the Miele SmartLine elements

Exclusive to Miele SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch-off, and a 3-digit display.



Exclusive to Miele PowerFlex

Versatile and flexible: even large pots and pans can be heated quickly and easily.



Exclusive to Miele TwinBooster

Unique flexibility: induction output can be used where it's needed or targeted for use on a single zone.



Recall function

With memory function: if the hob is switched off by mistake, settings are retained for 10 seconds.



Permanent pan recognition

Automatic activation of numerical display: when turned on, pans which are already on a cooking zone are detected.



Stop & Go

Food cannot burn on: with this function all cooking zones drop to power setting 1 at the touch of a button.

* Depending on model

What do the icons mean?

All SmartLine appliance icons at a glance

The charts on the following pages contain detailed information about all Miele SmartLine elements.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you can find a brief explanation of all icons used in this product group on this page.



SmartLine
Indicates the design line.

All SmartLine appliances can be arranged any way you want.

Control technologies
Indicates what type of controls the appliance has.

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

Fast and simple activation of each cooking zone via a separate knob.

Flexibility
Indicates which types of cooking zones are available.

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

Perfect results thanks to induction and booster technology.

Food is cooked directly on the hot stainless steel surface. Two heating circuits with independent controls.

TwinBooster
Indicates whether the appliance features a TwinBooster.

Two power levels for extremely short heat-up times.

Keeping warm
Indicates whether the appliance features a keeping warm function.

Keeping food warm at serving temperature irrespective of quantity

GasStop
Indicates whether the appliance features the GasStop function.

High level of safety through immediate interruption of gas supply in the event of flame failure.

10 x filter
Indicates whether the appliance features the 10-ply metal grease filter.

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

ECO motor
Indicates that the appliance has an energy-efficient DC motor.

Particularly efficient downdraft extractor

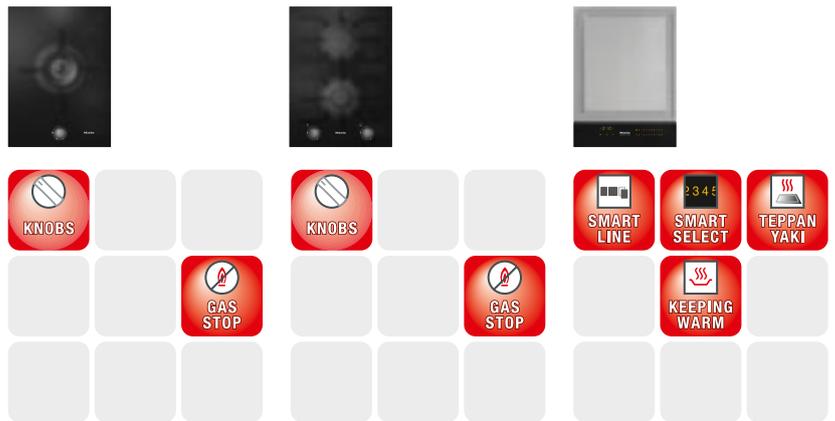
Energy efficiency
Indicates the energy efficiency rating.

Displays the energy efficiency rating A.



¹⁾ Flush fit appliances are suitable for installation in natural stone, tiled or solid wood worktops only.

Model/Sales designation	CS 7611 FL	CS 7612 FL
Construction type	Induction wok	Induction hob
Model and design		
Elegant glass ceramic surface	●	●
Ceramic surface colour	Black	Black
Flush fit ¹⁾	●	●
Frameless – surface-mounted	●	●
Cast iron pot rests (matt black enamelled)	–	–
Cast-iron griddle	–	–
Stainless steel Tepan surface	–	–
Concave glass wok recess	●	–
Cooking zone details		
Number of cooking zones	1	2
PowerFlex cooking zones		
Number/Dimensions in mm	–/–	2/230 x 390
Power rating in W/Booster in W/TwinBooster in W	–/–/–	3150/3400/3650
Cooking zone 1		
Position/Type/Dimensions in mm	Centre/Wok recess/Ø 300	Top/PowerFlex/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2460/2650/3000	2100/3000/3650
Cooking zone 2		
Position/Type/Dimensions in mm	–/–/–	Bottom/PowerFlex/150 x 230
Power rating in W/Booster in W/TwinBooster in W	–/–/–	2100/3000/3650
User convenience		
Operation via knobs	–	–
Electronic ignition with single-hand operation	–	–
Operation via sensor controls	Smart Select	Smart Select
Display colour	Yellow	Yellow
Digital power level display	●	●
Permanent pan recognition	●	●
Recall function	●	●
Stop & Go function	●	●
Minute minder	●	●
Safety switch-off	●	●
Auto heat-up	●	●
Keeping warm	●	●
Programmable settings (e.g. buzzers)	●	●
Cleaning convenience		
Easy to clean ceramic glass	●	●
Wipe protection	●	●
Dishwasher-proof pot rests	–	–
Dishwasher-proof griddle	–	–
Safety		
Safety switch-off/Safety lock/System lock	●/●/●	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●	●/●/●
Residual heat indicator	●	●
GasStop	–	–
Technical data		
Appliance dimensions in mm (W x H x D)	378 x 129 x 520	378 x 51 x 520
Maximum casing depth in mm	129	51
Cut-out dimensions in mm for onset installation (W x D)	358 x 500	358 x 500
External cut-out dimensions in mm (W x D) for flush-fit installation	382 x 524	382 x 524
Internal cut-out dimensions in mm (W x D) for flush-fit installation	358 x 500	358 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	3.0/230/13	3.6/230/20
Standard accessories		
Mains cable	●	●
Voucher for wok pan	●	–

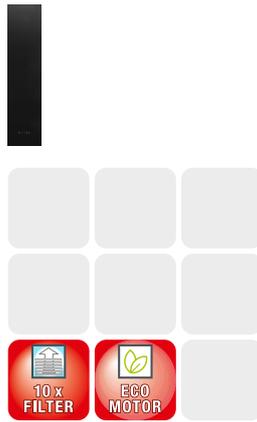


¹⁾ Flush fit appliances are suitable for installation in natural stone, tiled or solid wood worktops only.

Model/Sales designation	CS 7101 FL	CS 7102 FL	CS 7632 FL
Construction type	Gas wok	Gas hob	Tepan yaki
Model and design			
Elegant glass ceramic surface	●	●	Control panel
Ceramic surface colour	Black	Black	Black
Flush fit ¹⁾	●	●	●
Frameless – surface-mounted	●	●	●
Cast iron pot rests (matt black enamelled)	●	●	–
Cast-iron griddle	–	–	–
Stainless steel Teppan surface	–	–	●
Concave glass wok recess	–	–	–
Cooking zone details			
Number of cooking zones	1	2	2
PowerFlex cooking zones			
Number/Dimensions in mm	–/–	–/–	–/–
Power rating in W/Booster in W/TwinBooster in W	–/–/–	–/–/–	–/–/–
Cooking zone 1			
Position/Type/Dimensions in mm	Centre/Dual wok burner/Ø 300	Front/Medium burner/Ø 120 – 220	Front/Tepan/305 x 175
Power rating in W/Booster in W/TwinBooster in W	4500/–/–	1700/–/–	1400/–/–
Cooking zone 2			
Position/Type/Dimensions in mm	–/–/–	Rear/Large burner/Ø 140 – 240	Rear/Tepan/305 x 175
Power rating in W/Booster in W/TwinBooster in W	–/–/–	2700/–/–	1400/–/–
User convenience			
Operation via knobs	●	●	–
Electronic ignition with single-hand operation	●	●	–
Operation via sensor controls	–	–	Smart Select
Display colour	–	–	Yellow
Digital power level display	–	–	●
Permanent pan recognition	–	–	–
Recall function	–	–	●
Stop & Go function	–	–	●
Minute minder	–	–	●
Safety switch-off	–	–	●
Auto heat-up	–	–	–
Keeping warm	–	–	●
Programmable functions (e.g. buzzers)	–	–	●
Cleaning convenience			
Easy to clean ceramic glass	●	●	●
Wipe protection	–	–	●
Dishwasher-proof pot rests	●	●	–
Dishwasher-proof griddle	–	–	–
Safety			
Safety switch-off/Safety lock/System lock	–/–/–	–/–/–	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	–/–/–	–/–/–	●/●/●
Residual heat indicator	–	–	●
GasStop	●	●	–
Technical data			
Appliance dimensions in mm (W x H x D)	378 x 69 x 520	378 x 69 x 520	378 x 60 x 520
Maximum casing depth in mm	92	92	60
Cut-out dimensions in mm for onset installation (W x D)	358 x 500	358 x 500	358 x 500
External cut-out dimensions in mm (W X D) for flush-fit installation	382 x 524	382 x 524	382 x 524
Internal cut-out dimensions in mm (W x D) for flush-fit installation	358 x 500	358 x 500	358 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/5	0.025/230/5	2.8/230/13
Standard accessories			
Mains cable	●	●	●
Voucher for wok pan	–	–	–



Model/Sales designation	KM 6329
Construction type	Induction hob
Design	
Ceramic surface colour	Black
Onset/Flush fit ¹⁾ installation	●/●
Cooking zone details	
Number of cooking zones	4
PowerFlex cooking zones	
Number/Dimensions in mm	4/150 x 230
Power rating in W/Booster in W/TwinBooster in W	2100/3000/3650
Cooking zone	
Position/Type/Dimensions in mm	Left/PowerFlex bridge/230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
Cooking zone	
Position/Type/Dimensions	Right/PowerFlex bridge/230 x 390
Power rating in W/Booster in W/TwinBooster in W	3400/4800/7300
User convenience	
Operation via sensor controls/Operation via knobs	SmartSelect/-
TempControl	-
Display colour	Yellow
Recall function	●
Extended cooking zone	●
Stop & Go function/Minute minder	●/●
Safety switch-off/Auto heat-up/Keeping warm	●/●/●
Keeping warm plus	-
Programmable functions (e.g. buzzers)	●
Displays	
Digital power level display	●
Appliance networking	
Automatic function Con@ctivity 2.0	●
Safety	
Safety switch-off/Safety lock/System lock	●/●/●
Fault monitoring/Integrated cooling fan/Overheating protection	●/●/●
Residual heat indicator	●
Technical data	
Dimensions in mm (W x H x D)	620 x 14 x 526
Maximum casing depth in mm	47
Cut-out dimensions in mm for onset installation (W x D)	600 x 500
External cut-out dimensions in mm (W x D)	624 x 524
Internal cut-out dimensions in mm (W x D)	600 x 500
Total connected load in kW/Voltage in V Fuse rating in A	7.3/230/30
Standard accessories	
Mains cable	●



¹⁾ Flush fit appliances are suitable for installation in natural stone, tiled or solid wood worktops only.

Model/Sales designation	CSDA 7000 FL
Construction type	Downdraft extractor
Design	
Flush fit ¹⁾ /Frameless surface-mounted	●/●
Operating modes	
Extraction mode/recirculation mode	●/●
User convenience	
Operation via sensor controls	Smart Select
Digital power level display/Display colour	●/Yellow
Number of dishwasher safe stainless-steel grease filters (10-ply)	1
Easy-to-clean canopy interior – CleanCover	●
Easy to clean ceramic glass	●
Run-on time 5 min.	●
Safety	
Safety switch-off	●
FlameGuard	●
Technical data	
Appliance dimensions in mm (H x W x D)	168 x 120 x 520
Casing depth incl. connection box in mm	168
Cut-out dimensions in mm (W x D), surface-mounted	100 x 500
Cut-out dimensions in mm (W x D), flush internal	100 x 500
Cut-out dimensions in mm (W x D), flush external	124 x 524
Total connected load in kW	0.17
Voltage in V/Fuse rating in A	230/5
Efficiency and sustainability	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/B
Annual energy consumption in kWh/year	29.3
ECO motor	●
Air throughput with max. duct diameter in extraction mode	
Extraction	
Air throughput in Level 3 (m ³ /h)	440
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/51
Air throughput in Booster level (m ³ /h)	535
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	70/55
Recirculation	
Air throughput in Level 3 (m ³ /h)	380
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/58
Air throughput in Booster level (m ³ /h)	460
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	78/63
Installation notes	
Plinth fan with vent connection	●
Extraction connection at side and rear	●
Dimensions of exhaust socket in mm (W x D)	222 x 89
Standard accessories	
Mains cable with plug	●
Ducting system to the plinth fan	●
Optional accessories	
Conversion kit for recirculation mode/active charcoal filter, can be reactivated	DUU 1000-1/DKF 1000 R



Auto heat-up

This automatic setting turns down the heat from its initial power (for fast heating up) to a lower temperature (for further cooking). This way you won't forget to turn down the heat in time, and food will not burn. It also saves energy.

ComfortClean pot rests

Miele gas hobs are equipped with pot rests which can be cleaned in the dishwasher. This makes cleaning the Miele gas hob and the continued use of the appliance particularly easy, and saves time.

Easy-to-clean ceramic glass

Ceramic glass is very easy to clean. Thanks to the smooth surface, splashes and other soiling are easily and quickly removed. This is particularly easy with induction hobs as the surface remains relatively cool and food rarely burns onto it.

Electric ignition with single-hand operation

The burners ignite automatically thanks to sophisticated technology. The rotary control dials are easy to turn with one hand and hold during ignition.

FlameGuard

The new countertop extractor can be installed next to all SmartLine elements. When installing it next to a gas element it is essential to use the FlameGuard. This consists of the extractor cover. It adjusts automatically, is held in place magnetically and can be used on either side of the extractor. It prevents flames from being drawn into the extractor.

GasStop

All Miele gas hobs are equipped with thermo-electric flame failure monitors. If the gas flame is temporarily extinguished – because a pan has boiled over or due to a draught, for example – the flame failure monitor prevents any further gas from escaping.

Individual programming

Basic hob settings can be easily adapted to suit individual needs. For example, the response speed of the sensors can be changed.

Keeping warm

This function allows you to keep food warm, irrespective of the quantity. Intelligent monitoring of the temperature in the base of the pan ensures that food is kept at serving temperature without sticking to the bottom of the pan. This allows you to focus fully on preparing the rest of your meal.

Metal knobs

The high-quality controls not only feel good, they also enable intuitive operation of the gas elements.

Miele CleanCover*

The Miele CleanCover is located behind the grease filters. Instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Pan size recognition

With induction hobs, the size of the pan is detected by the cooking zone, and energy is only used in this area. This ensures the most efficient use of energy.

Permanent pan recognition

If cookware is already on a cooking zone, the numerical keybank is automatically activated as soon as the hob is switched on. There's no need to activate the cooking zone manually.

PowerFlex induction

PowerFlex zones are particularly versatile. Individual pans, large pasta pans or casserole dishes can all be used. The unsurpassed speed thanks to a booster output of up to 7.3 kW is unique. It goes without saying that PowerFlex also features Miele's tried-and-tested TwinBooster technology.

Recall function

You have unintentionally switched off your hob and don't realise it immediately. If you switch it back on again within 10 seconds, all previous power levels and time settings are retained. Your cooking process continues without interruption.

Residual heat indicator

Miele hobs have a residual heat indicator for every cooking zone. It reminds you not to touch a hot cooking zone or to place any heat-sensitive items on it. It also allows you to make more efficient use of residual heat to save energy.

Safety switch-off

A maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.

SmartSelect

This feature allows you to select power levels and cooking times quickly and intuitively. Each cooking zone has a numerical display with yellow backlighting. This makes the display easy to read from all angles. Timer durations are also easy to set with a separately controllable minute minder, auto switch-off, and a 3-digit display.

Stop & Go

Someone at the door? With the Stop&Go function, all cooking zones can be reduced to power level 1 with the single touch of a control. In this way the hob can be left unattended for a short period without food boiling over or burning. When you return to the hob, the previously set power levels can be reactivated by touching the control again.

Timer

The timer on your hob helps take some of the stress out of cooking. For example, depending on the model, you can set the duration for your cooking zones separately so that they switch off automatically, or you can use the minute minder independently of the hob functions.

TwinBooster

Concentrated power boost for short heat-up times! The exclusive Miele TwinBooster function allows greater flexibility when cooking as the induction power can be targeted to where it's needed. When required, the power output of two cooking zones can be combined and used on one single zone.

Wipe protection

With the touch of a finger it is possible to prevent the hob being used for 20 seconds. All settings are retained as selected. The time can be monitored in the Timer display. Moving cookware around and cleaning the hob is possible without altering the settings.

Wok burner

Gas hobs and wok cooking – a perfect match. Our dual wok burner has two separate flame rings and the high output required for cooking with a wok.



Appliance type



Gas hobs

Miele gas hobs are installed independently from an oven. This enables the space underneath the hob to be used for drawers or cupboards. As a result, you benefit from more flexibility when planning your kitchen.

Construction type



Gas

Gas is a primary source of energy. This means it is an energy form that comes from nature and does not need to undergo conversion processes before it can be used. That is why cooking with gas is particularly environmentally friendly. Cooking with gas has a long tradition. The earliest gas cookers were used in the 19th century, long before electric cookers.

Perfectly tailored to your requirements

The style, size range and control types of Miele gas hobs

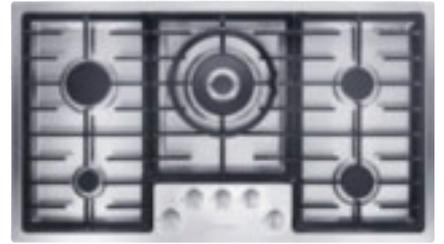
Size range



Standard
60 cm wide with 3 to 4 burners



Wide
75 cm wide with 4 to 5 burners



Extra wide
90 cm wide with 5 burners

Design variations



Classic – gas hobs with stainless-steel trough



Integrated – flat-fit gas hobs with stainless-steel trough



Elegant – gas hobs with ceramic glass surround

Control types



Gas hobs without electronic controls
All Miele gas hobs have the GasStop safety feature. This ensures immediate interruption of the gas supply in case of flame failure. And prevents gas escaping into the room.



Gas hobs with electronic controls
QuickStart* ensures rapid ignition and GasStop & ReStart* automatic re-ignition in the event of flame failure. Some models also feature a minute minder as well as heat and residual heat indicators.

* Patent: DE 102007015822



Which convenience features would you like?

The product highlights of Miele gas hobs

Gas hobs with electronic controls

Miele gas hobs with electronic controls are equipped with features that offer added safety and convenience: QuickStart* ensures rapid ignition and GasStop & ReStart* ensures automatic re-ignition in the event of flame failure. Some models also feature a minute minder as well as heat and residual heat indicators.



ComfortClean pot rests

Fast cleaning: remove the pot rests and clean them in the dishwasher. Keeps gas hobs looking good for longer.



Stylish design

Attractive designs to suit all tastes: a minimalist stainless-steel look or elegant ceramic glass.



Enamelled pot rests and burner parts

Robust and easy to clean: enamelled cast-iron pot rests and burners with PerfectClean.



QuickStart*

No need to press and hold the control: convenient electronic rotary controls switch the burners on.



GasStop & ReStart*

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

* Patent: DE 102007015822

What do the icons mean?

All gas hob icons at a glance

The charts on the following pages contain detailed information about Miele gas hobs.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



 **PerfectClean burners**
Indicates whether the appliance features PerfectClean burners.

 Patented surface finish offers unbeatable cleaning convenience

 **Control types**
Indicates what type of controls the appliance has.

 Functions and operating times are selected via control knobs

 **Safety**
Indicates the appliance's safety features.

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

 High level of safety through immediate interruption of gas supply in the event of flame failure

 **QuickStart**
Indicates whether the appliance features QuickStart.

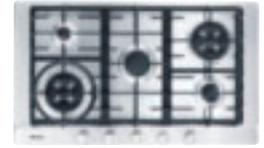
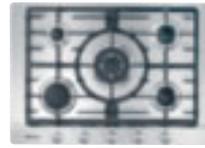
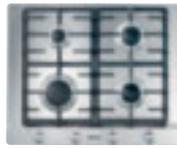
 More convenience with faster ignition of the gas flame

 **Pot rests**
Indicates whether the appliance has dishwasher-proof pot rests.

 Perfect cleanliness ensured with dishwasher-proof pot rests

Gas hobs

Product overview



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

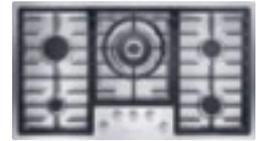
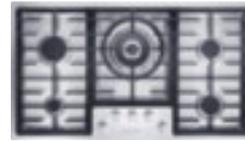
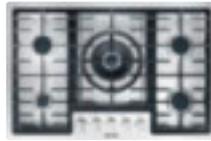
²⁾ For minimum safety distance to cooker hood above please see cooker hood section.

N.B.: In the UK gas hobs must be fitted by a GasSafe registered fitter. Allow adequate space below for connection to the gas supply. GasSafe regulations stipulate that a pressure test nipple must be installed near the gas hob to allow an engineer to test the pressure following installation/servicing.

Model/Sales designation	KM 2010	KM 2032	KM 2054
Design			
All-round stainless steel frame	–	–	–
Stainless steel hob/flush-fit stainless steel hob	●/–	●/–	●/–
Cast iron pot rests (matt black enamelled)	●	●	●
Cooking zone details			
Number of cooking zones	4	5	5
Cooking zone			
Position/Type	Front left/Large burner	Front left/Large burner	Front left/Dual wok burner
Rating in W	2600	2600	4200
Cooking zone			
Position/Type	Rear left/Small burner	Rear left/Small burner	Rear left/Small burner
Rating in W	1000	1000	1000
Cooking zone			
Position/Type	Rear right/Medium burner	Centre/Single wok burner	Centre/Large burner
Rating in W	1750	3800	2600
Cooking zone			
Position/Type	Front right/Medium burner	Rear right/Medium burner	Rear right/Dual wok burner
Rating in W	1750	1750	4200
Cooking zone			
Position/Type	–/–	Front right/Medium burner	Front right/Medium burner
Rating in W	–	1750	1750
User convenience			
Operation via knobs	●	●	●
Minute minder	–	–	–
Electronic ignition with one-handed operation/QuickStart	●/–	●/–	●/–
Cleaning convenience			
Easy to clean ceramic glass	–	–	–
Dishwasher-proof pot rests	–	–	–
PerfectClean burner	●	●	●
Safety			
Safety switch-off/System lock	–/–	–/–	–/–
Heat indicator/In-operation indicator	–/–	–/–	–/–
Convenient rapid switch-off	–	–	–
GasStop/GasStop & ReStart	●/–	●/–	●/–
Technical data²⁾			
Appliance dimensions in mm (W x H x D)	650 x 35 x 520	750 x 35 x 520	900 x 35 x 520
Maximum casing depth in mm	54	54	54
External cut-out dimensions for flush-fit installation in mm (W x D)	–	–	–
Internal cut-out dimensions for flush-fit installation in mm (W x D)	–	–	–
Cut-out dimensions in mm for onset installation (W x D)	560 x 480 – 490	560 x 480 – 490	860 x 480 – 490
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Total burner output in kW	7.2	10.9	13.75
Standard accessories			
Mains cable	●	●	●
Jets for liquid gas (optional)/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	–/–	–/–	–/–

Gas hobs

Product summary

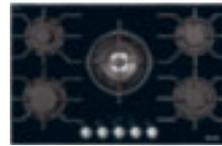
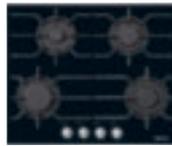


¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above please see cooker hood section.

N.B.: In the UK gas hobs must be fitted by a GasSafe registered fitter. Allow adequate space below for connection to the gas supply. GasSafe regulations stipulate that a pressure test nipple must be installed near the gas hob to allow an engineer to test the pressure following installation/servicing.

Model/Sales designation	KM 2335	KM 2354	KM 2357
Design			
All-round stainless steel frame	–	–	–
Stainless steel hob/flush-fit stainless steel hob	●/● ¹⁾	●/Flat fit	●/● ¹⁾
Cast iron pot rests (matt black enamelled)	●	●	●
Cooking zone details			
Number of cooking zones	5	5	5
Cooking zone			
Position/Type	Front left/Small burner	Front left/Small burner	Front left/Small burner
Rating in W	1000	1000	1000
Cooking zone			
Position/Type	Rear left/Medium burner	Rear left/Large burner	Rear left/Large burner
Rating in W	2000	2700	2700
Cooking zone			
Position/Type	Centre/Single wok burner	Centre/Dual wok burner	Centre/Dual wok burner
Rating in W	4000	4500	4500
Cooking zone			
Position/Type	Rear right/Medium burner	Rear right/Medium burner	Rear right/Medium burner
Rating in W	2000	1700	1700
Cooking zone			
Position/Type	Front right/Medium burner	Front right/Medium burner	Front right/Medium burner
Rating in W	1700	1700	1700
User convenience			
Operation via knobs	●	●	●
Minute minder	–	–	–
Electronic ignition with one-handed operation/QuickStart	●/–	●/–	●/●
Cleaning convenience			
Easy to clean ceramic glass	–	–	–
Dishwasher-proof pot rests	●	●	●
PerfectClean burner	–	–	–
Safety			
Safety switch-off/System lock	–/–	–/–	●/–
Heat indicator/In-operation indicator	–/–	–/–	–/–
Convenient rapid switch-off	–	–	–
GasStop/GasStop & ReStart	●/–	●/–	–/●
Technical data²⁾			
Appliance dimensions in mm (W x H x D)	774 x 75 x 512	888 x 75 x 508	892 x 77 x 512
Maximum casing depth in mm	94	90	90
External cut-out dimensions in mm for flush fit installation	776 x 514	–	894 x 514
Internal cut-out dimensions in mm for flush fit installation	762 x 500	–	880 x 500
Cut-out dimensions in mm for onset installation (W x D)	–/–	862 x 490	–/–
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Total burner output in kW	10.7	11.6	11.6
Standard accessories			
Mains cable	●	●	●
Jets for liquid gas (optional)/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	●/●	●/●	●/●



¹⁾ Suitable for installation in natural stone, tiled or solid worktops only.

²⁾ For minimum safety distance to cooker hood above please see cooker hood section.

N.B.: In the UK gas hobs must be fitted by a GasSafe registered fitter. Allow adequate space below for connection to the gas supply. GasSafe regulations stipulate that a pressure test nipple must be installed near the gas hob to allow an engineer to test the pressure following installation/servicing.

Model/Sales designation	KM 3010	KM 3034	KM 3054
Design			
All-round stainless steel frame	●	●	●
Stainless steel hob/flush-fit stainless steel hob	-/-	-/-	-/-
Cast iron pot rests (matt black enamelled)	●	●	●
Cooking zone details			
Number of cooking zones	4	5	5
Cooking zone			
Position/Type	Front left/Large burner	Front left/Large burner	Left centre/Dual wok burner
Rating in W	2700	2700	4700
Cooking zone			
Position/Type	Rear left/Small burner	Rear left/Small burner	Rear centre/Small burner
Rating in W	1000	1000	1000
Cooking zone			
Position/Type	Rear right/Medium burner	Centre/Dual wok burner	Rear right/Medium burner
Rating in W	1700	4700	1700
Cooking zone			
Position/Type	Front right/Medium burner	Rear right/Medium burner	Front right/Medium burner
Rating in W	1700	1700	1700
Cooking zone			
Position/Type	-/-	Front right/Medium burner	Front centre/Large burner
Rating in W	-	1700	2700
User convenience			
Operation via knobs	●	●	●
Minute minder	-	●	●
Electronic ignition with one-handed operation/QuickStart	●/-	-/●	-/●
Cleaning convenience			
Easy to clean ceramic glass	-	●	●
Dishwasher-proof pot rests	●	●	●
PerfectClean burner	-	-	-
Safety			
Safety switch-off/System lock	-/-	●/●	●/●
Heat indicator/In-operation indicator	-/-	●/●	●/●
Convenient rapid switch-off	-	●	●
GasStop/GasStop & ReStart	●/-	-/●	-/●
Technical data²⁾			
Dimensions in mm (W x H x D)	626 x 46 x 526	806 x 46 x 536	942 x 46 x 526
Maximum casing depth in mm	46	46	46
External cut-out dimensions in mm for flush fit installation	-	-	-
Internal cut-out dimensions in mm for flush fit installation	-	-	-
Cut-out dimensions in mm for onset installation (W x D)	600 x 500	780 x 500	916 x 500
Total connected load in kW/Voltage in V/Fuse rating in A	0.025/230/3	0.025/230/3	0.025/230/3
Total burner output in kW	7.4	11.8	11.8
Standard accessories			
Mains cable	●	●	●
Jets for liquid gas (optional)/Jets for natural gas	●/●	●/●	●/●
Wok ring/Small trivet	-/-	●/●	●/●

Glossary

Miele gas hobs

ComfortClean pot rests

Miele gas hobs are equipped with pot rests which can be cleaned in the dishwasher. This makes cleaning the Miele gas hob and the continued use of the appliance particularly easy, and saves time.

Electric ignition with single-handed operation

The burners ignite automatically thanks to sophisticated technology. The rotary control dials are easy to turn with one hand and hold during ignition.

Enamelled pot rests and burner parts

Miele gas hobs are equipped with enamelled cast iron pot rests – robust and durable, a visible sign of first-class quality. In addition, some gas hobs are equipped with PerfectClean burner heads, making cleaning easier thanks to the non-stick coating.

Gas – efficient and environmentally friendly

Gas is a primary energy source and produces no pollutants through conversion processes, as is the case with electricity generation.

Gas hobs with electronic controls

Miele's intelligent design features offer the customer added peace of mind and convenience: QuickStart ensures fast ignition and GasStop & ReStart automatic re-ignition in the event of flame failure. Some models also feature a minute minder as well as heat and residual heat indicators.

GasStop

All Miele gas hobs are equipped with thermo-electric flame failure monitors. If the gas flame is temporarily extinguished – because a pan has boiled over or due to a draught, for example – the flame failure monitor prevents any further gas from escaping.

GasStop & ReStart

The gas flame can be extinguished by a draught or pans boiling over. The electronics recognise this and initiate an automatic re-ignition. If this does not work, the gas supply is switched off immediately – simple and safe.

Minute minder

The hob minute minder helps to make everyday life in the kitchen more relaxed. You can set a different time for each burner. An acoustic tone signals the end of the cooking time and that the food is ready. This makes cooking even easier!

QuickStart

No need to press or hold the controls: all gas hobs with electronic controls can be switched on easily and conveniently.

Rotary controls at the front

Miele gas hobs feature easy to use rotary controls made from plastic or metal. The power level needed is extremely easy and safe to regulate with them.

Safety switch-off

Automatic gas shut-off in the event of excessively long operation. Reassuringly safe for peace of mind

Stylish design

Professional stainless steel look or elegant ceramic glass – Miele offers an attractive range of designs for a customised kitchen environment.

Versatile burner configuration

Miele gas hobs offer a wide range of burner sizes. From the smallest energy-saving burner for slow and gentle cooking to the powerful wok burner for large amounts and fast heating up. The right power level for all your cooking!

Wok burner

Gas hobs and wok cooking – they simply belong together. Miele offers two varieties of wok burners: the Mono wok burner with uniform power regulation for both flame rings. And the Dual wok burner with separate controls for both flame rings.





Stunning perspectives for your kitchen

Miele cooker hood designs

Appliance types

Wall and island cooker hoods

An eye-catcher for your kitchen



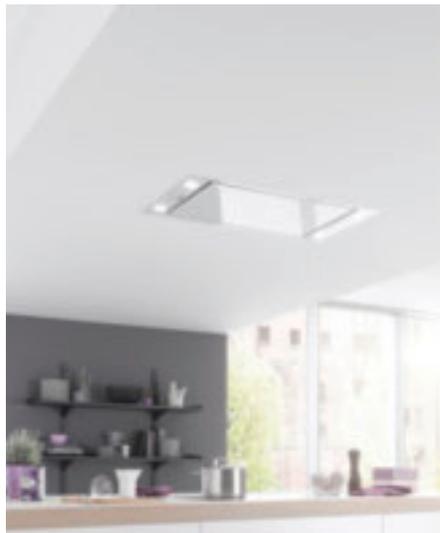
Island cooker hoods



Wall-mounted cooker hoods

Ceiling extractors

Integrated extractors for unobstructed vision



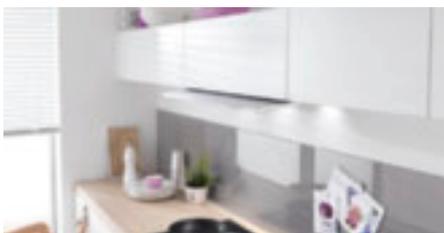
Downdraft cooker hoods

The elegant solution behind the hob



Built-in cooker hoods

The right solution for every installation situation



Slimline cooker hoods



Built-under cooker hood



Downdraft extractors



Extractor units



Slot-in cooker hoods

The ideal cooker hood for your hob

Miele cooker hood widths



For small or medium-sized kitchens

Available cooker hood widths:

- 50 cm wide
- 55 cm wide
- 60 cm wide
- 70 cm wide



For large and open-plan kitchens

Available cooker hood widths:

- 90 cm wide
- 100 cm wide
- 110 cm wide
- 120 cm wide



The right solution for every home

Miele cooker hood operating modes

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 a period of time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork, and so on. Three options are available for effective cleaning of the air: extraction mode, extraction mode in combination with an external motor and recirculation mode.



Extraction mode – highly efficient and extracts vapours effectively



Extraction mode with an external motor – effective and particularly quiet



Recirculation mode – simple and energy-efficient



Con@ctivity

Which convenience features would you like?

The product highlights* of Miele cooker hoods

Con@ctivity – the automatic function for Miele cooker hoods

Achieving optimum extraction of kitchen vapours and odours – while also saving energy: a Miele cooker hood equipped with Con@ctivity does this automatically. Thanks to Miele Con@ctivity, your cooker hood can communicate with the hob. Con@ctivity transmits information gathered from the hob to the cooker hood. The cooker hood then uses this data to automatically select the correct fan setting, ensuring the optimum room climate at all times. So you can concentrate completely on cooking. You don't even have to remember to switch off the appliance. After the run-on time, the cooker hood will switch itself off automatically so you do not use any more energy than is necessary. It can also be operated manually if you prefer.

Communication between the hob and hood is established either via Zigbee (Con@ctivity 2.0) or WiFi (Con@ctivity 3.0). A large number of the cooker hoods are already fitted with both Zigbee and WiFi technology as standard. The connection type that is appropriate for the hob model is used. For Con@ctivity 2.0, an RF stick is required for the hob; this is supplied with the cooker hood. If Con@ctivity 3.0 is being used, MobileControl enables the cooker hood to be controlled via the Miele@mobile app as well.



Energy efficiency rating

Everything at a glance: the energy label tells you the efficiency and performance of your appliance.

Silence

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

Stainless-steel grease filters (10-ply)

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

Miele CleanCover

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

Miele INDIVIDUAL

Just for you: cooker hoods can be customised to suit your requirements.

* Depending on model

What do the icons mean?

All icons for cooker hoods at a glance

The charts on the following pages contain detailed information about Miele cooker hoods.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



 **Energy efficiency**
Indicates the energy efficiency rating.

 Energy efficiency ratings A+ to B are shown.

 **Con@ctivity 2.0/3.0**
Indicates that the appliance has Con@ctivity 2.0/3.0.

 WiFi (3.0) or RF-based (2.0) automatic function for an ideal room climate and excellent user convenience

 **Silence**
Indicates whether this appliance is particularly quiet.

 Particularly low noise levels in the kitchen

 **10 x filter**
Indicates whether the appliance has 10-ply metal grease filter(s).

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

 **Filter indicator**
Indicates whether the appliance has a filter saturation indicator.

 Optical saturation indicator for grease and active charcoal filters

 **ECO motor**
Indicates whether the appliance has an energy-efficient DC motor.

 Particularly efficient cooker hood

 **LED lighting**
Indicates that the appliance has LED lighting.

 For optimum illumination of the entire hob

 **INDIVIDUAL**
Indicates whether the appliance is suitable for customisation.

 Modified cooker hood to suit individual requirements – customised solution possible

 **Hood in motion**
Indicates whether the appliance has a motorised canopy.

 The ideal canopy position for everyone in the kitchen

Wall mounted décor hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 396-7 Classic	PUR 68 W	PUR 98 W
Construction type and operating modes			
Customisation possible on request	●	●	●
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-	●/●/-
User convenience			
Light-touch switches with LED/Touch controls on glass	●/-	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2	3
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/-	-/●/-	-/●/-
Programmable grease filter/Active charcoal filter saturation indicator	-/-	-/-	-/-
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	-/-/-	-/-/-	-/-/-
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	-/-	-/-	-/-
Efficiency and sustainability¹⁾			
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/A	A/A	A/A
Annual energy consumption in kWh/year	59.1	47.0	49.7
ECO motor (DC motor)	-	-	-
Lighting			
Halogen/LED/ambient lighting	-/●/-	-/●/-	-/●/-
Number x W	2 x 3	2 x 3	3 x 3
Air throughput with maximum duct diameter²⁾			
Extraction (not with external variants)			
Air throughput in Level 3 (m ³ /h)	350	395	395
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	55/40	56/41	56/41
Air throughput in Booster level (m ³ /h)	500	650	650
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/47	67/52	67/52
Recirculation			
Air throughput in Level 3 (m ³ /h)	250	330	330
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/47	64/48	64/48
Air throughput in Booster level (m ³ /h)	350	460	460
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	68/53	71/56	71/56
Technical data			
Total height Extraction and EXT models in mm/Recirculation models in mm	695 – 1015/825 – 1145	685 – 1005/815 – 1135	685 – 1005/815 – 1135
Dimensions of canopy in mm (W x H x D)	598 x 120 x 520	598 x 62 x 500	898 x 62 x 500
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.13/230/5	0.23/230/5	0.23/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/●/-	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/-	●/-
Net weight in kg	21	21	25
Standard accessories			
RF Con@ctivity 2.0 communication stick for KM	-	-	-
Non-return flap/Active charcoal filter	●/-	●/-	●/-
Optional accessories			
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUW 20/DKF 12-1/DKF 12-R	DUW 20/DKF 12-1/DKF 12-R	DUW 20/DKF 12-1/DKF 12-R
150 to 125 mm Ø reducing collar/tower	●/-	●/-	●/-
Remote control DARC 6	-	-	-
Control module DSM 400/DSM 406	●/-	●/-	●/-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Colours			
CleanSteel	-	-	-
Havana brown	-	-	-
Obsidian black	-	-	-
Brilliant white	-	-	-
Stainless steel/Glass	●/-	●/-	●/-

Wall mounted décor hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 5798 W Next Step	DA 6698 W Puristic Edition 6000	DA 6096 W Black Wing
Construction type and operating modes			
Customisation possible on request	●	●	-
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-	●/●/-
User convenience			
Light-touch switches with LED/Touch controls on glass	●/-	-/●	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	3	1
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●	●/●/●	-/●/-
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●	-/-
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●	-/-/-
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●	-/-
Efficiency and sustainability¹⁾			
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/A	A++/A	B/B
Annual energy consumption in kWh/year	24.1	24.6	70.4
ECO motor (DC motor)	●	●	-
Lighting			
Halogen/LED/ambient lighting	-/●/-	-/●/-	-/●/-
Number x W	2 x 3	3 x 3	4 x 4.5
Air throughput with maximum duct diameter²⁾			
Extraction (not with external variants)			
Air throughput in Level 3 (m ³ /h)	380	400	400
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	52/37	52/37	54/39
Air throughput in Booster level (m ³ /h)	600	640	650
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/48	63/48	66/51
Recirculation			
Air throughput in Level 3 (m ³ /h)	320	315	320
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/48	63/48	62/47
Air throughput in Booster level (m ³ /h)	460	460	520
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	72/57	71/56
Technical data			
Total height Extraction and EXT models in mm/Recirculation models in mm	660 – 980/790 – 1110	710 – 1030/840 – 1160	547/547
Dimensions of canopy in mm (W x H x D)	893 x 34 x 520	898 x 85 x 500	898 x 547 x 523
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.09/230/5	0.21/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/●/-	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/●	-/-
Net weight in kg	22	23	20
Standard accessories			
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z	-
Non-return flap/Active charcoal filter	●/-	●/-	●/-
Optional accessories			
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUW 20/DKF 12-1/DKF 12-R	DUW 20/DKF 12-1/DKF 12-R	●/DKF 25-1/DKF 25-R
150 to 125 mm Ø reducing collar/tower	●/-	●/-	●/DADC 6000
Remote control DARC 6	●	●	-
Control module DSM 400/DSM 406	-/●	-/●	●/-
Silencer DASH 150/Wall vent DMK 150	●/●	●/●	●/●
Colours			
CleanSteel	-	●	-
Havana brown	-	●	-
Obsidian black	-	●	●
Brilliant white	-	●	-
Stainless steel/Glass	●/-	-/-	-/-



Model/Sales designation	DA 6498 W Pure	DA 7198 W Triple
Construction type and operating modes		
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/●/–	●/●/–
User convenience		
Light-touch switches with LED/Touch controls on glass	–/●	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	1	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/A	A+/A
Annual energy consumption in kWh/year	25.1	26.0
ECO motor (DC motor)	●	●
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	2 x 3	2 x 3
Air throughput with maximum duct diameter²		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	380	375
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	53/38	60/45
Air throughput in Booster level (m ³ /h)	610	600
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/49	72/57
Recirculation		
Air throughput in Level 3 (m ³ /h)	330	265
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	60/46	66/51
Air throughput in Booster level (m ³ /h)	490	375
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/54	75/61
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	550/550	440/440
Dimensions of canopy in mm (W x H x D)	899 x 550 x 530	880 x 440 x 433
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.11/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	–/–	–/–
Net weight in kg	25	21
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/DKF 25-1/DKF 25-R	–/DKF 11-1/DKF 11-R
150 to 125 mm Ø reducing collar/tower	●/DADC 6000	●/DADC 7000
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Colours		
CleanSteel	–	–
Havana brown	–	–
Obsidian black	●	●
Brilliant white	–	–
Stainless steel/Glass	–/–	–/–

Wall mounted EXT hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 5796 W EXT
Construction type and operating modes	
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/-/●
User convenience	
Light-touch switches with LED/Touch controls on glass	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/-
Appliance networking	
Miele@home/WiFiConn@ct/MobileControl	●/-/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/-
Efficiency and sustainability¹⁾	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/-
Annual energy consumption in kWh/year	6.6
ECO motor (DC motor)	-
Lighting	
Halogen/LED/ambient lighting	-/●/-
Number x W	2 x 4.5
Air throughput with maximum duct diameter²⁾	
Extraction (not with external variants)	
Air throughput in Level 3 (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Air throughput in Booster level (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Recirculation	
Air throughput in Level 3 (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Air throughput in Booster level (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Technical data	
Total height Extraction and EXT models in mm/Recirculation models in mm	660 – 980
Dimensions of canopy in mm (W x H x D)	893 x 34 x 520
Minimum distance above the electric/gas hobs in mm	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.34/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/●/-
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/-
Net weight in kg	19
Standard accessories	
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z
Non-return flap/Active charcoal filter	●/-/-
Optional accessories	
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	-/-/-
150 to 125 mm Ø reducing collar/tower	●/-
Remote control DARC 6	●
Control module DSM 400/DSM 406	-/●
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	-/-
Colours	
CleanSteel	-
Havana brown	-
Obsidian black	-
Brilliant white	-
Stainless steel/Glass	●/●

Island décor hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	PUR 98 D	DA 6698 D Puristic Edition 6000
Customisation possible on request	●	●
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-
User convenience		
Light-touch switches with LED/Touch controls on glass	●/-	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3	3
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/-	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	-/-	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	-/-/-	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	-/-	●/●
Efficiency and sustainability¹⁾		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A/A	A++/A
Annual energy consumption in kWh/year	51.8	32.1
ECO motor (DC motor)	-	●
Lighting		
Halogen/LED/ambient lighting	-/●/-	-/●/-
Number x W	4 x 3	4 x 3
Air throughput with maximum duct diameter²⁾		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	400	450
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	57/39	53/38
Air throughput in Booster level (m ³ /h)	650	730
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/51	65/50
Recirculation		
Air throughput in Level 3 (m ³ /h)	330	330
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	66/49	64/49
Air throughput in Booster level (m ³ /h)	460	480
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/56	73/58
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	690 - 900/750 - 1060	705 - 1005/765 - 1075
Dimensions of canopy in mm (W x H x D)	898 x 70 x 598	898 x 85 x 598
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.23/230/5	0.12/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/-/-	●/-/-
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	●/-	●/-
Net weight in kg	34	35
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	-	XKS 3000 Z
Non-return flap/Active charcoal filter	●/-	●/-
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUI 32/DKF 12-1/DKF 12-R	DUI 32/DKF 12-1/DKF 12-R
150 to 125 mm Ø reducing collar/tower	-/-	-/-
Remote control DARC 6	-	●
Control module DSM 400/DSM 406	●/-	-/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	-/-	-/-
Colours		
CleanSteel	-	●
Havana brown	-	●
Obsidian black	-	●
Brilliant white	-	●
Stainless steel/Glass	●/-	-/-

Island EXT décor hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 6698 D EXT Puristic Edition 6000
Customisation possible on request	●
Extraction mode/Recirculation mode/External mode	●/-/●
User convenience	
Light-touch switches with LED/Touch controls on glass	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	3
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/-
Appliance networking	
Miele@home/WiFiConn@ct/MobileControl	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●
Efficiency and sustainability¹⁾	
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/-
Annual energy consumption in kWh/year	8.8
ECO motor (DC motor)	-
Lighting	
Halogen/LED/ambient lighting	-/●/-
Number x W	4 x 3
Air throughput with maximum duct diameter²⁾	
Extraction (not with external variants)	
Air throughput in Level 3 (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Air throughput in Booster level (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Recirculation	
Air throughput in Level 3 (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Air throughput in Booster level (m ³ /h)	-
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-
Technical data	
Total height Extraction and EXT models in mm/Recirculation models in mm	705 - 1005/-
Dimensions of canopy in mm (W x H x D)	898 x 85 x 598
Minimum distance above the electric/gas hobs in mm	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.02/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/-/-
Diameter of extraction ducting connection in mm	150
Telescopic chimney/Telescopic wall bracket	●/-
Net weight in kg	32
Standard accessories	
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z
Non-return flap/Active charcoal filter	●/-
Optional accessories	
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	-/-/-
150 to 125 mm Ø reducing collar/tower	-/-
Remote control DARC 6	●
Control module DSM 400/DSM 406	-/●
Silencer DASD 150/Wall vent DMK 150	●/●
Edge extraction panels – Glass/Stainless steel	-/-
Colours	
CleanSteel	●
Havana brown	●
Obsidian black	●
Brilliant white	●
Stainless steel/Glass	-/-

Island cooker hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 6708 D Aura Edition 6000	DA 7006 D Aura
Customisation possible on request	●	●
Extraction mode/Recirculation mode/External mode	-/●/-	-/●/-
User convenience		
Light-touch switches with LED/Touch controls on glass	-/●	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/●	-/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/-/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/-
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/B	D/A
Annual energy consumption in kWh/year	80.6	83.2
ECO motor (DC motor)	-	-
Lighting		
Halogen/LED/ambient lighting	-/●/-	-/●/-
Number x W	4 x 3	3 x 3
Air throughput with maximum duct diameter²		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	-	-
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Air throughput in Booster level (m ³ /h)	-	-
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Recirculation		
Air throughput in Level 3 (m ³ /h)	470	500
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/53	67/53
Air throughput in Booster level (m ³ /h)	620	600
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/59	70/56
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	-/500 - 1500	-/500 - 1500
Dimensions of canopy in mm (W x H x D)	1.000 x 112 x 700	1.000 x 160 x 700
Minimum distance above the electric/gas hobs in mm	450/650	550/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.16/230/5	0.13/230/5
Installation notes		
Extraction ducting connection top/rear/side	-/-/-	-/-/-
Diameter of extraction ducting connection in mm	-	-
Telescopic chimney/Telescopic wall bracket	-/-	-/-
Net weight in kg	33	33
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	-/●	-/●
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	-/DKF 21-1/DKF 21-R	-/DKF 17-1/-
150 to 125 mm Ø reducing collar/tower	-/-	-/-
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	-/-	-/-
Silencer DASD 150/Wall vent DMK 150	-/-	-/-
Edge extraction panels – Glass/Stainless steel	-/-	-/-
Colours		
CleanSteel	●	●
Havana brown	●	●
Obsidian black	●	●
Brilliant white	●	White/Black
Stainless steel/Glass	-/-	-/-

Ceiling EXT extractors

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 2808	DA 2906
Customisation possible on request	-	-
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-
User convenience		
Light-touch switches with LED/Touch controls on glass	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/-/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/-
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A	A+/E
Annual energy consumption in kWh/year	27.6	36.1
ECO motor (DC motor)	●	●
Lighting		
Halogen/LED/ambient lighting	-/●/-	-/●/-
Number x W	4 x 3	4 x 3
Air throughput with maximum duct diameter²		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	450	450
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	53/38	57/40
Air throughput in Booster level (m ³ /h)	725	740
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	65/50	69/52
Recirculation		
Air throughput in Level 3 (m ³ /h)	335	330
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/47	66/49
Air throughput in Booster level (m ³ /h)	535	480
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	73/56
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	335/335	310/310
Dimensions of canopy in mm (W x H x D)	880 x 342 x 500	1.100 x 322 x 700
Minimum distance above the electric/gas hobs in mm	450/650	550/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.12/230/5	0.14/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Telescopic chimney/Telescopic wall bracket	-/-	-/-
Net weight in kg	17	24
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	●/-	●/-
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	DUU 2900/DFK 20-1/-	DUU 2900/DFK 20-1/-
150 to 125 mm Ø reducing collar/tower	●/-	●/-
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	-/●	-/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	-/-	DRP 2900/DRP 2900
Colours		
CleanSteel	-	-
Havana brown	-	-
Obsidian black	-	-
Brilliant white	●	-
Stainless steel/Glass	-/-	●/●



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 2808 EXT	DA 2906 EXT
Construction type and operating modes		
Customisation possible on request	–	–
Extraction mode/Recirculation mode/External mode	●/–/●	●/–/●
User convenience		
Light-touch switches with LED/Touch controls on glass	●/–	●/–
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	4
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	●/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/–	●/–
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/–/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/–
Efficiency and sustainability¹⁾		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/-	A+/-
Annual energy consumption in kWh/year	8.8	8.8
ECO motor (DC motor)	–	–
Lighting		
Halogen/LED/ambient lighting	–/●/–	–/●/–
Number x W	4 x 3	4 x 3
Air throughput with maximum duct diameter²⁾		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	–	–
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m ³ /h)	–	–
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Recirculation		
Air throughput in Level 3 (m ³ /h)	–	–
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Air throughput in Booster level (m ³ /h)	–	–
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	–/–	–/–
Technical data		
Total height Extraction and EXT models in mm/Recirculation models in mm	205/205	117/–
Dimensions of canopy in mm (W x H x D)	880 x 210 x 500	1100 x 117 x 700
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.02/230/5	0.34/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	14	22
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z
Non-return flap/Active charcoal filter	●/–	●/–
Optional accessories		
Recirculation conversion kit/active charcoal filter/active charcoal filter can be regenerated	–/–/–	–/–/–
150 to 125 mm Ø reducing collar/tower	●/–	●/–
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	–/●	–/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Edge extraction panels – Glass/Stainless steel	–/–	DRP 2900/DRP 2900
Colours		
CleanSteel	–	–
Havana brown	–	–
Obsidian black	–	–
Brilliant white	●	–
Stainless steel/Glass	–/–	●/●

Slimline extractors

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 3366	DA 3496	DA 3568 Flush fit
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-	●/●/-
User convenience			
Slide switch/Light-touch switches with LED	●/-	-/●	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	1	2	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Safety switch-off/Run-on time 5 or 15 min.	-/-	●/-	●/●
Motor-operated cooker hoods	-	-	-
Programmable grease filter/Active charcoal filter saturation indicator	-/-	-/-	●/●
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	-/-/-	-/-/-	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	-/-	-/-	●/●
Efficiency and sustainability¹			
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/B	B/B	A++/C
Annual energy consumption in kWh/year	61.4	69.5	24.5
ECO motor (DC motor)	-	-	●
Lighting			
Halogen/LED	-/●	-/●	-/●
Number x W	2 x 3	2 x 3	2 x 3
Air throughput with maximum duct diameter²			
Extraction (not with external variants)			
Air throughput in Level 3 (m ³ /h)	320	400	400
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/38	56/44	51/37
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	58/45	64/52	63/49
Air throughput in Booster level (m ³ /h)	430	550	635
Recirculation			
Air throughput in Level 3 (m ³ /h)	200	280	365
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	61/49	67/54	65/51
Air throughput in Booster level (m ³ /h)	300	350	530
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/55	72/60	73/59
Technical data			
Dimensions of canopy in mm (W x H x D)	595 x 34 x 275	895 x 34 x 275	592 x 37 x 309
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.12/230/5	0.19/230/5	0.09/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/-/-	●/-/-	●/●/-
Diameter of extraction ducting connection in mm	150	150	150
Net weight in kg	12	14	15
Standard accessories			
Non-return flap	●	●	●
Remote control/Con@ctivity 2.0 communication stick for KM	-/-	-/-	-/XKS 3000 Z
Optional accessories			
Recirculation mode conversion kit	DUU 151	DUU 151	DUU 151
Active charcoal filter	DKF 13-1	DKF 13-1	DKF 19-1
Remote control DARC 6	-	-	●
Control module DSM 400/DSM 406	-/-	●/-	-/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Fitting kit for original furniture lightshield DML 400	●	●	-
Drop-down frame for slimline cooker hoods DAR 3000	●	●	-
Colours			
Brushed stainless steel	●	●	●



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 3598	DA 3698
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-
User convenience		
Slide switch/Light-touch switches with LED	-/●	-/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2
Easy-to-clean canopy interior – CleanCover	●	●
Safety switch-off/Run-on time 5 or 15 min.	●/●	●/●
Motor-operated cooker hoods	-	●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A++/C	A++/C
Annual energy consumption in kWh/year	25.6	25.6
ECO motor (DC motor)	●	●
Lighting		
Halogen/LED	-/●	-/●
Number x W	3 x 3	3 x 3
Air throughput with maximum duct diameter²		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	400	400
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/37	51/37
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/49	63/49
Air throughput in Booster level (m ³ /h)	635	635
Recirculation		
Air throughput in Level 3 (m ³ /h)	365	365
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	65/51	65/51
Air throughput in Booster level (m ³ /h)	530	530
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59	73/59
Technical data		
Dimensions of canopy in mm (W x H x D)	892 x 37 x 309	892 x 37 x 309
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.09/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	18	19
Standard accessories		
Non-return flap	●	●
Remote control/Con@ctivity 2.0 communication stick for KM	-/XKS 3000 Z	●/XKS 3000 Z
Optional accessories		
Recirculation mode conversion kit	DUU 151	DUU 151
Active charcoal filter	DKF 19-1	DKF 19-1
Remote control DARC 6	●	●
Control module DSM 400/DSM 406	-/●	-/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Fitting kit for original furniture lightshield DML 400	-	-
Drop-down frame for slimline cooker hoods DAR 3000	-	-
Colours		
Brushed stainless steel	●	●

Built-under cooker hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 1260
Customisation possible on request	–
Extraction mode/Recirculation mode	●/●
User convenience	
Light-touch switches with LED/Slide switch	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Easy-to-clean canopy interior – CleanCover	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/–/–
Programmable grease filter/Active charcoal filter saturation indicator	–/–
Efficiency and sustainability¹	
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/A
Annual energy consumption in kWh/year	91.6
ECO motor (DC motor)	–
Lighting	
LED	●
Number x W	2 x 3
Air throughput with maximum duct diameter²	
Extraction (not with external variants)	
Air throughput in Level 3 (m ³ /h)	355
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/50
Air throughput in Booster level (m ³ /h)	545
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/60
Recirculation	
Air throughput in Level 3 (m ³ /h)	195
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	73/59
Air throughput in Booster level (m ³ /h)	220
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/62
Technical data	
Dimensions of canopy in mm (W x H x D)	598 x 125 x 500
Minimum distance above the electric/gas hobs in mm	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.24/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/–/–
Diameter of extraction ducting connection in mm	150
Net weight in kg	11.2
Standard accessories	
Non-return flap	●
RF Con@ctivity 2.0 communication stick for KM	–
Optional accessories	
Recirculation mode conversion kit/Active charcoal filter	–/DKF 18-1
Control module DSM 400/DSM 406	–/–
Silencer DASD 150/Wall vent DMK 150	●/●
Colours	
Silver grey	●

Integrated extractors

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 2668	DA 2698	DA 2698 EXT
Customisation possible on request	-	-	-
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-	●/-/●
User convenience			
Light-touch switches with LED/Rotary dials	●/-	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	2	2
Easy-to-clean canopy interior – CleanCover	●	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/●	-/●/●	-/●/●
Programmable grease filter/Active charcoal filter saturation indicator	●/●	●/●	●/-
Appliance networking			
Miele@home/WiFiConn@ct/MobileControl	●/●/●	●/●/●	●/●/●
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	●/●	●/●
Efficiency and sustainability¹			
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A	A+/A	A+/A
Annual energy consumption in kWh/year	28.4	28.6	8.8
ECO motor (DC motor)	●	●	-
Lighting			
LED	●	●	●
Number x W	2 x 4.5	4 x 3	4 x 3
Air throughput with maximum duct diameter²			
Extraction (not with external variants)			
Air throughput in Level 3 (m ³ /h)	365	400	-
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	51/37	51/37	-/-
Air throughput in Booster level (m ³ /h)	585	640	-
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	64/50	62/48	-/-
Recirculation			
Air throughput in Level 3 (m ³ /h)	330	365	-
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	64/49	62/48	-/-
Air throughput in Booster level (m ³ /h)	490	535	-
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 μPa)	74/60	74/59	-/-
Technical data			
Dimensions of canopy in mm (W x H x D)	580 x 64 x 293	880 x 64 x 293	880 x 64 x 293
Minimum distance above the electric/gas hobs in mm	450/650	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.09/230/5	0.02/230/5
Installation notes			
Extraction ducting connection top/rear/side	●/●/-	●/●/-	●/●/●
Diameter of extraction ducting connection in mm	150	150	150
Net weight in kg	12	14	11
Standard accessories			
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	XKS 3000 Z	XKS 3000 Z
Non-return flap	●	●	●
Optional accessories			
Recirculation mode conversion kit/Active charcoal filter	DUU 151/DKF 19-1	DUU 151/DKF 19-1	-/-
Control module DSM 400/DSM 406	-/●	-/●	-/●
Silencer DASD 150/Wall vent DMK 150	●/●	●/●	●/●
Colours			
Stainless steel/Brilliant white	●/-	●/●	●/●

Integrated extractors

Product overview



Model/Sales designation	DA 2628	DA 2450
Customisation possible on request	–	●
Extraction mode/Recirculation mode/External mode	●/–/–	●/●/–
User convenience		
Light-touch switches with LED/Rotary dials	●/–	–/●
Number of dishwasher safe stainless-steel grease filters (10-ply)	4	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	–/●/●	–/–/–
Programmable grease filter/Active charcoal filter saturation indicator	●/–	–/–
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	–/–/–
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	–/–
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A+/A	A/A
Annual energy consumption in kWh/year	26.8	52.6
ECO motor (DC motor)	●	–
Lighting		
LED	●	●
Number x W	3 x 4.5	2 x 3
Air throughput with maximum duct diameter²		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	400	350 (Level 2)
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	51/37	54/40 (Level 2)
Air throughput in Booster level (m ³ /h)	640	590
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/48	66/52
Recirculation		
Air throughput in Level 3 (m ³ /h)	365	305 (Level 2)
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	62/48	61/47 (Level 2)
Air throughput in Booster level (m ³ /h)	535	525
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/59	71/57
Technical data		
Dimensions of canopy in mm (W x H x D)	1180 x 64 x 293	532 x 50 x 372
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.09/230/5	0.23/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/–	●/●/–
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	15	8
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	–
Non-return flap	●	●
Optional accessories		
Recirculation mode conversion kit/Active charcoal filter	–/–	DUU 151/DKF 15-1
Control module DSM 400/DSM 406	–/●	–/–
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Colours		
Stainless steel/Brilliant white	●/●	●/–



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 2578	DA 2360
Customisation possible on request	●	●
Extraction mode/Recirculation mode/External mode	●/●/-	●/●/-
User convenience		
Light-touch switches with LED/Rotary dials	●/-	●/-
Number of dishwasher safe stainless-steel grease filters (10-ply)	2	1
Easy-to-clean canopy interior – CleanCover	●	●
Silence package/Safety switch-off/Run-on time 5 or 15 min.	-/●/●	-/●/-
Programmable grease filter/Active charcoal filter saturation indicator	●/●	-/-
Appliance networking		
Miele@home/WiFiConn@ct/MobileControl	●/●/●	-/-/-
Automatic function Con@ctivity 2.0/Con@ctivity 3.0	●/●	-/-
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	A/A	A/A
Annual energy consumption in kWh/year	51.7	49.1
ECO motor (DC motor)	2 x 3	2 x 3
Lighting		
LED	●	●
Number x W	-	-
Air throughput with maximum duct diameter²		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	360	360
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	56/41	52/38
Air throughput in Booster level (m ³ /h)	600	600
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/52	64/50
Recirculation		
Air throughput in Level 3 (m ³ /h)	320	320
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	63/48	64/49
Air throughput in Booster level (m ³ /h)	530	500
Sound power ³ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	72/57	72/57
Technical data		
Dimensions of canopy in mm (W x H x D)	702 x 50 x 402	584 x 63 x 297
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.23/230/5	0.23/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/-	●/●/-
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	11.6	11
Standard accessories		
RF Con@ctivity 2.0 communication stick for KM	XKS 3000 Z	-
Non-return flap	●	●
Optional accessories		
Recirculation mode conversion kit/Active charcoal filter	DUU 151/DKF 15-1	DUU 151/DKF 19-1
Control module DSM 400/DSM 406	-/●	-/-
Silencer DASD 150/Wall vent DMK 150	●/●	●/●
Colours		
Stainless steel/Brilliant white	●/-	●/-

Slot-in cooker hoods

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 1867
Extraction mode/Recirculation mode	●/●
User convenience	
Light-touch switches with LED	●
Filter system	
Number of dishwasher safe stainless-steel grease filters (10-ply)	2
Efficiency and sustainability¹⁾	
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/B
Annual energy consumption in kWh/year	101.3
Lighting	
Halogen/LED	-/●
Number x W	2 x 1.1
Air throughput with maximum duct diameter²⁾	
Extraction (not with external variants)	
Air throughput in Level 3 (m ³ /h)	610
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/-
Air throughput in Booster level (m ³ /h)	690
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/-
Recirculation	
Air throughput in Level 3 (m ³ /h)	315
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	75/-
Air throughput in Booster level (m ³ /h)	330
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	76/-
Technical data	
Dimensions of canopy in mm (W x H x D)	599 x 450 x 275
Minimum distance above the electric/gas hobs in mm	650/650
Total connected load in kW/Voltage in V/Fuse rating in A	0.25/230/5
Installation notes	
Extraction ducting connection top/rear/side	●/-/-
Diameter of extraction ducting connection in mm	150
Net weight in kg	11.8
Optional accessories	
Active charcoal filter	DKF 14-1
Silencer DASD 150/Wall vent DMK 150	●/●
Colours	
Stainless steel look	●

Downdraught extractor systems

Product overview



¹⁾ In accordance with Delegated regulation (EU) No. 65 and 66/2014.

²⁾ Air throughput tested in accordance with EN 61591.

³⁾ Sound power tested in accordance with EN 60704-3.

Model/Sales designation	DA 6890 LEVANTAR
Extraction mode/Recirculation mode/External mode	●/●/●
User convenience	
Light-touch switches with LED/Touch controls on glass	-/●
Run-on time 15 min.	●
Number of dishwasher safe metal grease filters	2
Easy-to-clean canopy interior – CleanCover	–
Safety switch-off	●
Grease filter saturation indicator	●
Motor-operated cooker hoods	●
Efficiency and sustainability¹⁾	
Energy efficiency class (A++ to E)/Grease filter efficiency class	C/D
Annual energy consumption in kWh/year	109.9
Lighting	
Halogen/LED	-/●
Number x W	48 x 0.15
Dimmer function	●
Air throughput with maximum duct diameter²⁾	
Extraction (not with external variants)	
Air throughput in Level 3 (m ³ /h)	450
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	60/47
Air throughput in Booster level (m ³ /h)	710
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	69/56
Recirculation	
Air throughput in Level 3 (m ³ /h)	435
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	64/51
Air throughput in Booster level (m ³ /h)	640
Sound power ³⁾ (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	74/61
Technical data	
Total height Extraction and EXT models in mm/Recirculation models in mm	1051/1051
Dimensions of canopy in mm (W x H x D)	916 x 646 x 361
Total connected load in kW/Voltage in V/Fuse rating in A	0.28/230/5
Installation notes	
Extraction ducting connection top/rear/side/below	●
Diameter of extraction ducting connection in mm	150
Optimal combination with hob	KM 6381, KM 6699
Net weight in kg	37
Standard accessories	
Non-return flap/Deflector for recirculation mode/Active charcoal filter	-/-/-
Optional accessories	
Recirculation mode conversion kit/Active charcoal filter	DUJ 151/-
EXT mode conversion kit DEXT 6890	●
Control module DSM 400/DSM 406	-/-
Silencer DASD 150/Wall vent DMK 150	●/●
Colours	
Clean steel	–
Havana brown	–
Obsidian black	●
Brilliant white	–
Stainless steel/glass	–

Glossary

Miele cooker hoods

Active AirClean filter

Miele recirculation mode cooker hoods require an Active AirClean filter in addition to the grease filter. This Miele filter removes odours efficiently and long-term.

Ambient lighting

The individually dimmable ambient lighting adjusts perfectly to the kitchen environment and is a discreet yet elegant highlight.

Booster setting switch-off

The Booster setting offers a very high air throughput level and is intended for short-term operation – for instance, when burnt food results in the development of smoke or odours. It can be programmed to automatically reduce the power setting down to setting 3 after 5 minutes. This avoids unnecessary energy consumption.

Con@ctivity

Thanks to the Con@ctivity automatic function, the cooker hood can communicate with the hob below: the settings selected on the hob are transmitted to the controls on the cooker hood. Your Miele cooker hood then uses this data to automatically select the correct fan setting, ensuring the optimum room climate at all times.

Design variety

Miele offers cooker hoods with a wide range of design options and functional features – superior technology to meet all requirements. Miele cooker hoods always set individual accents, but are never intrusive. Clean lines, well thought-out functions and timeless design.

ECO motor

The heart and soul of every cooker hood is the motor. Some Miele cooker hoods feature ECO motors which work up to 70 % more economically than conventional motors. They are also very quiet but still as powerful as the motors in other Miele cooker hoods.

Stainless-steel grease filters (10-ply)

Miele cooker hoods are equipped with 10-ply stainless-steel grease filter(s). The top layer and filter frame are made of high-quality stainless steel. Grease filters can be conveniently cleaned in the dishwasher, which causes no visible discolouration. Consequently, Miele grease filters retain their premium appearance for a long time.

Tempered glass

Miele cooker hoods with a material combination of glass and stainless steel feature single-pane safety glass. If broken, this special glass crumbles into lots of small pieces without sharp edges. Miele is concerned about maximum safety, even if the unexpected happens.

Energy efficiency rating

The energy label informs you at a glance about the efficiency and performance of your cooker hood. Miele appliances combine the best values for the fan, grease filters and lighting efficiency, and are also very quiet.

Remote control

Miele's remote control offers a particularly convenient way of controlling your cooker hood. In addition to controlling the power and illumination, it can also dim the lighting and activate the fan run-on function. The DA 2906 ceiling extractor and the DA 36 x 0 slimline cooker hoods feature a remote control as standard.

Filter indicator

If the grease or active charcoal filter of your Miele cooker hood is saturated, a red LED indicator will light up. Your filter should then be cleaned or replaced as soon as possible. You can adjust the standard saturation indication time: the grease filter saturation indicator can be programmed for 20, 30, 40 or 50 hours, the indicator for active charcoal filter replacement for 120, 180 or 240 hours.

Manual craftsmanship in all areas – made in Germany

All Miele cooker hoods are developed at Miele's Arnsberg plant and are, for the most part, hand-crafted. Each cooker hood is unique. Every stage of the manufacturing process involves a certain amount of manual craftsmanship, from shaping the steel to welding and polishing. The commitment of employees, and their expertise, creativity, and desire to excel have contributed greatly to Miele's market position.

High-quality and powerful fans

Miele cooker hoods are equipped with high-quality radial fans that provide suction on two sides. These high-performance units guarantee powerful air throughput at all times as well as optimised extraction. Despite their high performance, the fans operate at a comfortably low noise level.

Hood in motion

Do you have special requirements? If so, you will be impressed by our motorised cooker hoods. Our exclusive slimline and downdraft hoods automatically move into the perfect position for operation and back into the park position when switched off.

Headroom

The most ergonomic of the wall-mounted decor hoods. Thanks to the inclined canopy, you have more freedom of movement when cooking. Nobody will hit their head and the hoods have a less imposing feel.

LED spotlights

LED spotlights are a visual highlight and are environmentally friendly. A Miele LED spotlight consumes only 3 or 4.5 W and thus saves a lot of electricity. Miele LEDs illuminate the hob with a warm, natural and even light.

Longlife AirClean filter

Thanks to the durable honeycomb active charcoal filter made from anthracite, which can be regenerated in the oven, odours are efficiently neutralised. Alternatively, these odour filters can be purchased as optional accessories for many wall-mounted and island cooker hoods.

Miele CleanCover

Located behind the grease filters is the Miele CleanCover: instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Miele INDIVIDUAL

The customer's wishes are the highest priority for Miele. Design preferences, length of the ducting system, room setup, cooking habits, user height or special requirements – many variables must be taken into consideration when choosing a cooker hood. On request, Miele will adapt the chimney height and the canopy width and depth to your requirements. You also have the option of ordering a cooker hood in a RAL colour of your choice.

Fan run-on

The automatic fan run-on ensures the full extraction of steam and odours which are still in the air after cooking. The cooker hood can be set to switch off automatically after 5 or 15 minutes.

Perfect workmanship

Miele cooker hoods feature high-quality welded and finished canopies and chimneys made from stainless steel. Even from the outside you can see the quality of a Miele hood: precise contours, no unsightly gaps and precision joints are typical characteristics of Miele cooker hoods. Enjoy perfect workmanship!

Edge extraction

In cooker hoods with edge extraction, the commercial-looking metal grease filters are hidden behind a decorative cover. Cooking vapours are extracted around the perimeter and, in the case of cooker hoods with multi-zone extraction, from the centre area of the cooker hood as well.

Safety switch-off

The cooker hood will switch off automatically after 10 hours. This ensures maximum safety even in the event of operating errors.

Silence

Efficient and very quiet. The fan, chimney and canopy are effectively insulated with special soundproofing mats. This ensures that you can still hold a normal conversation, even with high air throughput.



Ranges

Design and technology for the utmost quality of life

The Miele Range appliances match one another perfectly in design, materials and functionality. The product family consists of Range Cookers and Range Hoods. These are available in 36 inch (93 cm) and 48 inch (122 cm) widths.

Discover perfection for yourself on the following pages.



Range Cookers

Freestanding cooking appliances consisting of an oven and a hob. The oven is always electric and the hob gas.



Range Hoods

For every Range Cooker there is a matching Range Hood. You can choose between an elaborate wall mounted cooker hood and an extractor unit which can be perfectly integrated into your kitchen environment.



Front panel for Range dishwashers

With a Range Design front panel your Miele fully integrated dishwasher will fit in perfectly with your Range appliances.

Ranges in combination with PureLine

Versatile in form, function and features

PureLine is understated. It can easily be integrated as a design element into a modern kitchen where the focus is on a minimalist range of materials. The high proportion of glass in the PureLine design creates a calm aesthetic. Horizontal stainless steel elements and an eye-catching handle which almost appears to be floating in front of jet black glass elements are characteristic features of these appliances.





Which appliance size is right for you?

The dimensions of Miele Range kitchen appliances

The 36 inch (93 cm) and 48 inch (122 cm) kitchen appliances from Miele's Range series are designed to fit into any kitchen. With its unique 3-door concept, Miele's 48 inch Range Cooker features a top-of-the-range M Touch microwave combination oven, an M Touch oven and a Gourmet warming drawer.



93 cm (36 inch) wide



122 cm (48 inch) wide



Innovative M Touch controls

Intuitive operation and precision controls

The innovative M touch display from Miele is quick and easy to use: operating it is clear and self-explanatory. An intuitive swipe of the screen will quickly take you to the selection you want. Whether you choose Fan plus or one of your favourite programmes, the display and sensors are well-organised and easy to use whatever the setting.



Lift-up fascia

As soon as the appliance is switched on or one of the sensors is touched, the control panel moves out automatically. This enables you to read and use the M Touch display with ease. In order to achieve a flush appliance front, the control panel can also glide back into the appliance when switched off.



Backlit controls

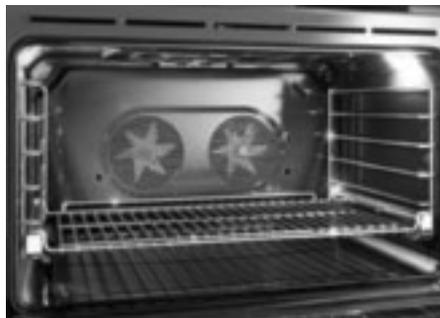
The elegant backlit controls let you know when they are active and are an attractive Miele design feature. They also act as a safety feature – a glance at the backlit controls tells you whether the burners were all switched off when you finished cooking.



Which convenience features would you like?

The product highlights of Miele Range Cookers

Exclusive to Miele **Moisture plus¹⁾** Different types of food have different properties and therefore need to be prepared appropriately. Bringing their flavours to the fore and allowing them to develop to the full is the true art of cooking. In the past, the baker held the monopoly on baking perfect bread and rolls. With Moisture plus, you can bake bread rolls and bread that taste as though they were fresh from the bakery. Excellent baking and roasting results can be achieved by increasing the humidity in the oven: soft, delicious-smelling bread with a shiny, appetising crust; bread rolls and croissants that taste as though they were from the local bakery; succulent, tender meat with a nicely browned crust, perfect oven bakes, delicious soufflés and so much more.



Exclusive to Miele **Wireless food probe²⁾** No supervision necessary: the countdown indicator provides precise information on when meat, fish or poultry is ready.

Convenient rotary handle Convenient opening and closing: the ergonomic rotary handle makes it very easy to open and close the door.

Rapid heat-up For those who lead a busy life: if you often find yourself with very little time for cooking, this programme is for you.

Pyrolytic cleaning and PyroFit Little manual cleaning required: automatic self-cleaning of the cooking compartment and accessories at high temperatures.

Exclusive to Miele **Crisp function** For a crispy finish: using dry heat when cooking some food, such as pizza or French fries, achieves better results.

¹⁾ With patented water intake function
Patent: EP 2 190 295 B1

²⁾ Patent: EP 1 985 983 B1

The right setting for every recipe

The baking and roasting programmes* of Miele Range Cookers



Fan plus

Perfectly soft and light: ideal for fast and gentle baking and roasting on several levels.



Conventional heat

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



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 tender and succulent: the meat is seared at a high temperature, then cooked at a lower roasting temperature.



Fan grill

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



Bottom heat

Perfect for cooking food in a bain-marie or for browning from underneath.



Crisp function

For a crispy finish: using dry heat when cooking some food, such as pizza or French fries, achieves better results.



Automatic programmes

Conjure up over 100 dishes with ease: bread, cakes, or meat – fully automatically regulated food preparation.



User programmes

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



Full grill

Designed for larger quantities: for grilling steaks, sausages, kebabs etc.



Economy grill

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



Top heat

The perfect finish: ideal for browning the topping on a gratin or oven bake.



Gentle bake

Perfect results: ideal for gently cooking gratins and bakes.



Low temperature cooking

For perfect results: this method brings out the best in any type of meat – automatically.



Special operating modes

The ideal assistant: for more unusual tasks such as drying fruit.



Sabbath programme

Only from Miele: operate the appliance for 72 hours or 3 days during periods of religious observance.



Rotisserie

Crispy and brown all round: roasts, kebabs and whole chickens are evenly roasted and browned on the rotisserie.

* Depending on model

What do the icons mean?

All Miele Range Cooker icons at a glance

The charts on the following pages contain detailed information about Miele Range Cookers.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



 **Controls**
Indicates what type of controls the appliance has.

 Intuitive control at the touch of a fingertip.

 **Oven compartment sizes**
Indicates the capacity inside the appliance.

 Miele Range Cookers have different oven compartment capacities – from 43 to 150 litres.

 **MultiLingua**
Indicates whether language settings can be configured on the appliance.

 All-rounder: you can set various languages for the display so that you fully understand everything.

 **Cleaning and care**
Indicates the cleaning system of the appliance.

 Oven compartment and accessories are spotless after pyrolytic cleaning.

 **Moisture plus**
Indicates whether the appliance has Moisture plus.

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

 **FlexiClip runners**
Indicates whether the appliance is equipped with FlexiClips.

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

 **Automatic programmes**
Indicates whether the appliance has automatic programmes.

 Prepare dishes fully automatically.

 **Food probe**
Indicates whether the appliance has a food probe.

 Precise cooking temperature.

 **Comfort swivel handle**
Indicates whether the appliance has this handle.

 Swivel handle for ergonomic opening and closing of the door.

RangeCooker

Product overview



Model/Sales designation	HR 1936 G	HR 1956 G
Construction type and heating type		
Appliance width in inches	36	48
All electric/Dual fuel	-/●	-/●
Design		
Oven/Microwave combination oven display	M Touch/-	M Touch/M Touch
Convenience features – oven and microwave combination oven		
Microwave power levels in W	-	80/150/300/450/600/850/1000
Wireless food probe in oven/Food probe with cable in Microwave combi oven	●/-	●/●
Rotisserie motor	●	●
Operating modes – oven and microwave combination oven		
Fan plus/Intensive bake/Gentle bake/Defrost	●/●/●/●	●/●/●/●
Conventional heat/Bottom heat/Top heat	●/●/●	●/●/●
Economy grill/Full grill/Fan grill	●/●/●	●/●/●
Moisture plus/Auto roast/Low temperature cooking	●/●/●	●/●/●
Microwave/with Fan plus/with Auto roast	-/-	●/●
Microwave with Grill/with Fan grill	-/-	●/●
Convenience features and operating modes – warming drawer		
Pre-heating crockery/Keeping food warm/Low temperature cooking	-/-/-	●/●/●
Hob features		
Gas type	Natural gas	Natural gas
Number of extra-large burners x power rating in W	1 x 4100	1 x 4100
Number of large burners x power rating in W	1 x 3300	1 x 3300
Number of normal burners x power rating in W	2 x 2300	4 x 2300
Simmer function/GasStop/ReStart	●/●/●	●/●/●
Number of griddle surfaces x power rating in W	1 x 4600	1 x 4600
Griddle surface width x depth in mm	258 x 434	258 x 434
User convenience		
MultiLingua	●	●
Metal knobs/illuminated knob surrounds	●/●	●/●
Ergonomic swivel handle/Motorised fascia panel	●/●	●/●
Minute minder/Auto switch-off/Programming of cooking time	●/●/●	●/●/●
User programmes/Programmable functions	20/●	20/●
Popcorn function/Quick microwave	-/-	●/●
Door		
CleanGlass door/Soft-close oven door	●/●	●/●
Oven compartment		
Oven/Microwave combination oven volume in l	150/-	84/43
Cleaning convenience		
Stainless-steel front with partial CleanSteel finish	●	●
Microwave combination oven with PerfectClean and linen-weave finish	-	●
Oven with pyrolytic cleaning/heated catalyser	●/●	●/●
Dishwasher-safe enamelled pot rests	●	●
Efficiency and sustainability		
Energy efficiency class (A+++ - D)	B	B
Safety		
Appliance cooling system and touch-cool fronts	●	●
Safety switch-off/System lock/Door contact switch	●/●/●	●/●/●
Technical data		
Appliance dimensions in mm (W x H x D)	915 x 900 – 950 x 698	1.220 x 900 – 950 x 698
Total rated load in kW/Voltage in V/Fuse rating in A	4.7/230/20	8.6/230/40
Standard accessories		
Universal tray with PerfectClean	1	1
Baking and roasting rack PerfectClean/PyroFit/with telescopic runners	-/1/2	1/3/-
Anti-splash insert with PerfectClean/glass tray	1/-	1/2
PyroFit FlexiClip runners	-	2

Glossary

Miele Range Cookers

AirClean catalyser

Grease and odours are removed from cooking vapours. This prevents grease deposits on your furniture, walls, and curtains. Cooking odours are significantly reduced. The catalyser can be activated and deactivated as desired (depending on model).

Automatic programmes*

With the electronically regulated programmes for over 100 international foods, you can cook meat and bake cakes, bread, and so on to perfection every time. No need to programme the operating mode, or choose the temperature or duration. Even the degree of cooking and browning of meat, for example, can be defined to suit your tastes. Thanks to special automatic programmes for low temperature cooking, you can enjoy perfectly cooked meat comparable to that of a restaurant.

CleanSteel

Miele stainless steel appliances feature a particularly high-grade CleanSteel finish. This makes care of the surface very easy. Fingerprints are nearly invisible on CleanSteel.

ComfortClean pot rests

Miele gas hobs are equipped with pot rests which can be cleaned in the dishwasher. This makes cleaning the Miele gas hob and the continued use of the appliance particularly easy, and saves time.

Crisp function

The controlled reduction of moisture in the oven creates a dry micro-climate. This results in particularly crispy French fries, croquettes, etc. The Crisp function can be individually selected in every operating mode.

The 3-door concept

48 inch appliances from Miele feature a microwave combination oven, an oven, and a Push-to-open Gourmet warming drawer. The microwave combination oven and the oven both have M touch controls. All in all, there's plenty of room for cooking a wide variety of dishes.

User programmes

Miele ovens allow you to create and save up to 20 of your own programmes: the operating mode, temperature, and duration can be set individually. This allows you to access the settings for frequently made dishes at the touch of a button – and your great cooking results will be automatically repeated.

Electronic temperature control

Electronic monitoring of the cooking temperature guarantees precise temperature regulation. The very best baking and roasting results, as well as a wide range of applications from making yoghurt to crispy roasts, are made possible thanks to barely noticeable temperature fluctuations.

Appliance cooling system with touch-cool fronts

Miele ovens are cooled on all sides. This ensures that controls, handles and adjacent cabinets stay relatively cool to the touch. The multi-layer panels insulate the oven door effectively and ensure a lower temperature on the outside of the door, providing more safety and protection against burns.

Programmable functions

With lots of Miele appliances, it is possible to alter the factory-set parameters to suit you – for example, the language, signal tones, display brightness, and much more. So you can adapt your appliance to suit your personal preferences at any time.

Wireless food probe¹⁾

Customised and precise roasting of meat, fish, and poultry by measuring the core temperature, including a countdown indicator. Supervising the process is no longer necessary. The food probe is very easy to use. And what makes it really special is that it is always at hand, as it is stored in the oven door.

Moisture plus²⁾

Through a combination of Fan plus or Conventional heat with moisture, perfect baking and roasting results can be achieved. The results are tender, juicy meat with a delicious crispy crust, as well as bread and bread rolls that taste as though they were fresh from the local bakery. The bursts of steam in Moisture plus mode can be programmed for greater convenience. Moisture plus is also used in various other automatic programmes.

Convenient rotary handle

The handle follows your hand movement, enabling ergonomic operation of the oven door. The easy open and close mechanism follows the way you move, naturally.

Motorised lift-up control panel

As soon as the appliance is switched on or one of the sensors is touched, the control panel glides out automatically. This enables you to read and use the M Touch display with ease. In order to achieve a flush appliance front, the control panel can glide back into the appliance when switched on or off.

Pyrolytic cleaning & PyroFit

The automatic self-cleaning function ensures that grease residue is continuously broken down during the baking and roasting process and cannot become burned on. This also applies to accessories that are suitable for pyrolytic cleaning. The oven interior and accessories stay clean, and aggressive cleaning agents are no longer needed.

Residual heat utilisation

Even better energy efficiency can be achieved if you use the food probe or programme the cooking time. In this case the Miele oven switches off early and finishes the cooking process with the residual heat, without affecting the overall cooking result.

Soft opening and closing of door

The Range oven doors open and close quietly and easily. This convenient feature prevents the door from slamming.

Rapid heat-up

The concept of an open base on gas-heated Range kitchen appliances ensures a constant air stream for fast and uniform heat distribution. This enables rapid heat-up, baking, and roasting times. The infrared ceramic burner locks in the juices during the searing process, achieving perfect results on meat, poultry, and fish.

Safety functions

The appliance can be locked at the touch of a button to prevent unintentional operation, e.g. by children. A Miele oven will also automatically switch off if the maximum operating time is exceeded. Should you forget to switch off the appliance, safety is guaranteed.

TwinPower hot air fan

36 inch Range kitchen appliances have two fans, while the 48 inch appliance has one fan. They ensure powerful and even air distribution inside the oven compartment, enabling rapid heat-up and ideal hot air distribution.

Timer functions

Miele ovens offer many timer functions. You can programme the start and end times, or simply the duration of cooking. Your food will be perfectly cooked at exactly the right time. At the end of a programmed cooking time, the process ends automatically. Furthermore, during a power cut the set time is saved for up to approximately 200 hours.

* Depending on model

¹⁾ Patent: EP 1 985 983 B1

²⁾ With patented water intake function Patent: EP 2 190 295 B1

The right solution for every home

Miele Range Hood designs

Miele Range cooking appliances combined with a Miele Range Hood are a perfect match in terms of form and function. Miele Range Hoods are available as wall mounted decor hoods and as extractor units. Miele Range Hoods are fitted with a special baffle filter made of high-quality stainless steel and are designed to complement the high performance of Miele's Range cooking appliances.



Wall-mounted Range Hoods



Extractor unit Range Hoods





Powerful technology for your kitchen

The operating modes of Miele Range Hoods

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 a period of time, fat and vapours will settle on the kitchen furniture, soft furnishings, paintwork, and so on. There are two options for effectively cleaning the air: extraction or recirculation mode. Both these methods have advantages and disadvantages. Which one suits you best will depend on a number of factors, explained on the following pages.

Extraction mode cooker hoods – highly efficient

Extraction mode cooker hoods draw the cooking vapours in and remove grease particles with the help of the grease filter. The filtered air is then transported out of the kitchen via vent ducting. Along with the filtered air, any excess moisture and odours are removed from the kitchen. In order to channel the extracted air outside, extraction mode cooker hoods need ducting and a wall or roof vent. At the same time a flow of fresh air must be provided, by an open window for example. Extraction mode cooker hoods are particularly recommended above gas hobs as well as for frequent deep-fat frying, grilling or use of the wok. This type of cooking generates a lot of heat, grease and steam, which these cooker hoods remove very efficiently. At the same time, gas hobs are provided with an adequate supply of fresh air for combustion.

Recirculation mode hoods – simple and efficient

Recirculation mode cooker hoods draw in steam and vapours and remove grease and odours via various filters. The cleaned air is then redirected back into the kitchen. This air circulation takes place in a closed room. Recirculation mode cooker hoods do not require vent ducting, or wall or room vents. This makes them very easy to install, and in many cases they are the only option available because of building constraints – in a block of flats, for example. A recirculation mode cooker hood is a good choice for installation above an electric hob. Over a gas hob, however, where lots of heat is created, an extraction mode cooker hood should be installed if possible.



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 at 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 lamps, LEDs provide uniform downlighting and produce a warm light.



Operating controls

Beautiful and functional: metal rotary dial 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 skill and expertise goes into each and every cooker hood, from development to the finished product.

What do the icons mean?

All Miele Range Hood icons at a glance

The charts on the following pages contain detailed information about Miele Range Hoods.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview they are explained in more detail on this page together with an example.



 **Energy efficiency**
Indicates the energy efficiency rating.

 Energy efficiency ratings A+ to B are shown.

 **Baffle filters**
Indicates whether the appliance has a baffle filter.

 Baffle filter, suitable for cleaning in a dishwasher

 **LED lighting**
Indicates whether the appliance has LED lighting.

 For optimum illumination of the entire hob

Range hoods

Product overview



¹⁾ Standards used for:

Air throughput: EN 61591

Sound power: EN 60704-3

Sound pressure: EN 60704-2-13

Model/Sales designation	DAR 1135 (36 inch)	DAR 1155 (48 inch)
Construction type and operating modes		
Wall mounted cooker hood/integrated extractor unit	-/●	-/●
Extraction mode/Recirculation mode	●/-	●/-
User convenience		
Rotary controls	●	●
Power levels (number without Booster level)	3	3
Booster level	●	●
Easy-to-clean canopy interior – CleanCover	●	●
Number of dishwasher-safe stainless steel filters	3	4
Dishwasher-safe grease collection channel	●	●
Temperature sensor	●	●
Efficiency and sustainability		
Energy efficiency class (A++ to E)/Grease filter efficiency class	B/B	B/B
Annual energy consumption in kWh/year	68.4	69.5
Lighting		
LED	●	●
Number x W	3 x 3	4 x 3
Air throughput with maximum duct diameter¹⁾		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	400	400
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	54/40	54/40
Air throughput in Booster level (m ³ /h)	650	650
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/53	67/53
Recirculation		
Air throughput in Level 3 (m ³ /h)	-	-
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Air throughput in Booster level (m ³ /h)	-	-
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	-/-	-/-
Technical data		
Dimensions of canopy in mm (W x H x D)	850 x 449 x 579	1155 x 449 x 579
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in W/Voltage in V/Fuse rating in A	209/230/5	212/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	22	28
Standard accessories		
Non-return flap	●	●
Optional accessories		
Chimney cover ⁴ (H: 152 mm)	-	-
Chimney cover ⁴ (H: 305 mm)	-	-
Chimney cover ⁴ (H: 457 mm)	-	-
Chimney cover ⁴ (H: 610 mm)	-	-
Recirculation conversion kit ⁵	-	-
Rear-wall panel (W: 760 mm)	-	-
Rear-wall panel (W: 913 mm)	●	-
Rear-wall panel (W: 1218 mm)	-	●
Active charcoal filter	-	-

Range hoods

Product overview



¹⁾ Standards used for:
 Air throughput: EN 61591
 Sound power: EN 60704-3
 Sound pressure: EN 60704-2-13

Model/Sales designation	DAR 1235 (36 inch)	DAR 1255 (48.7 inch)
Construction type and operating modes		
Wall mounted cooker hood/integrated extractor unit	●/–	●/–
Extraction mode/Recirculation mode	●/●	●/–
User convenience		
Rotary controls	●	●
Power levels (number without Booster level)	3	3
Booster level	●	●
Easy-to-clean canopy interior – CleanCover	●	●
Number of dishwasher-safe stainless steel filters	3	4
Dishwasher-safe grease collection channel	●	●
Temperature sensor	●	●
Efficiency and sustainability¹		
Energy efficiency class (A++ to E)/Grease filter efficiency class	B/B	B/B
Annual energy consumption in kWh/year	68.4	69.5
Lighting		
LED	●	●
Number x W	3 x 3	4 x 3
Air throughput with maximum duct diameter¹		
Extraction (not with external variants)		
Air throughput in Level 3 (m ³ /h)	400	400
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	54/40	54/40
Air throughput in Booster level (m ³ /h)	650	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	67/53	67/53
Recirculation		
Air throughput in Level 3 (m ³ /h)	400	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	59/44	–/–
Air throughput in Booster level (m ³ /h)	650	–
Sound power (dB(A) re 1 pW)/Sound pressure (dB(A) re 20 µPa)	71/57	–/–
Technical data		
Dimensions of canopy in mm (W x H x D)	914 x 457 x 611	1219 x 457 x 611
Minimum distance above the electric/gas hobs in mm	450/650	450/650
Total connected load in W/Voltage in V/Fuse rating in A	209/230/5	212/230/5
Installation notes		
Extraction ducting connection top/rear/side	●/●/●	●/●/●
Diameter of extraction ducting connection in mm	150	150
Net weight in kg	36	51
Standard accessories		
Non-return flap	●	●
Optional accessories		
Chimney cover ⁴ (H: 152 mm)	●	●
Chimney cover ⁴ (H: 305 mm)	●	●
Chimney cover ⁴ (H: 457 mm)	●	●
Chimney cover ⁴ (H: 610 mm)	●	●
Recirculation conversion kit ⁵	DRUU 36	–
Rear-wall panel (W: 760 mm)	–	–
Rear-wall panel (W: 913 mm)	●	–
Rear-wall panel (W: 1218 mm)	–	●
Active charcoal filter	DKF 24-1	–

Glossary

Miele Range Hoods

Handmade in Germany

All Miele cooker hoods are developed at Miele's Arnsberg plant and are, for the most part, hand-crafted. Each cooker hood is unique. Every stage of the manufacturing process involves a certain amount of manual craftsmanship, from shaping the steel to welding and polishing. The commitment of employees, their expertise, creativity and desire to excel have contributed greatly to Miele's market position.

LED lighting

LED spotlights are an optical highlight and are environmentally friendly. A Miele LED spotlight consumes only 2 W and thus saves a lot of electricity. Miele LEDs illuminate the hob with a warm, natural and even light (3500 K). Based on a minimum of 20,000 operating hours, the spotlight should not need to be replaced during its lifetime. This corresponds to an average use of approximately 20 hours per week over 20 years.

Miele CleanCover

Located behind the grease filters is the Miele CleanCover: instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming into contact with cables and motor components. Miele attention to detail – for more convenience and safety.

Operating controls

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

Stainless-steel baffle filter

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.

Temperature sensor

The Booster setting offers a very high air throughput level and is intended for short-term operation; for instance, when burnt food results in the development of smoke or odours. Thanks to the integrated temperature sensor, the hood switches automatically to the Booster setting, preventing temperatures from rising too high.



Experience perfect coffee at home – any time!

Do you enjoy relaxing whilst drinking a cup of espresso, coffee, cappuccino or latte macchiato? If you do, then you have come to the right place.

Do you love the aroma of perfectly made coffee? Miele offers a wide range of exceptional coffee machines. There is the perfect one for every coffee connoisseur: for the hobby barista, the milk froth fan or the lover of exclusive Nespresso varieties. Now you can enjoy your favourite drink at home as well as in a café. Anytime, easily – with Miele.





The quality of the coffee is as important as the right preparation when it comes to creating the perfect cup. This is why Miele has commissioned the creation of its own coffee: the Miele Black Edition N°1. This exclusive coffee was created specifically for Miele and with Miele coffee machines in mind. It can be ordered from the Miele online shop (www.miele.shop.com).

Exquisite taste from the highlands of South America:

Miele's first coffee of its own – Black Edition N°1



Miele's Black Edition N°1 coffee blend was composed specifically for Miele in cooperation with a private roastery. Great care is taken when the beans are roasted in a gentle drum roasting procedure. This takes a little longer than an industrial-assembly-line roasting process and demands all the sensitivity of experienced masters in coffee roasting. The result is a highly harmonious and balanced blend comprising 4 hand-picked types of Arabica beans from South America. Particular attention has naturally been paid to fair trade and organic conditions.



Miele's Black Edition N°1 is certified as a fair trade product. Coffee has also been a pioneer in the field of fair trade products. By purchasing and trading in fair trade coffee, Miele is making a valuable contribution towards improving the living and working conditions of coffee growers and their families in developing countries and is also promoting the protection of the environment. Fair trade coffee can be directly traced through all stages of production. 100 per cent of the coffee originates from fair trade coffee cooperatives.



For the Black Edition N°1, four types of high-quality Arabica beans from the highlands of South America were selected. As the name suggests, the Robusta plant is more robust than the Arabica and is less susceptible to diseases; however, around the world, the flavour of the Arabica bean is considered to be of a higher quality. The Arabica bean grows in higher altitudes, at heights of 600 to 2100 m. Arabica coffee cultivated at an altitude of above 1000 m is also known as "mountain" coffee, and is considered to be of particularly high-quality. The reason for this is that the low temperatures in high-altitude locations slow down the ripening process in the coffee cherries. This gives the cherries more time to form acids and compounds that have a positive influence on the flavour.



Organic certification*

Every company producing ecologically grown produce must be certified according to EU rules on organic farming in order to market products within the EU. This certification covers the entire organic production chain – including growing, processing, transportation, warehousing and trading. This means that it is not just our supplier with organic certification – Miele too now has organic certification as a warehousing agent and trader in organic coffee for the first time.**

* DE-ÖKO-001 non-EU Agriculture

** Miele cert. no. DE-NW-001-25390-BD

What type of appliance would you like?

The designs and preparation systems of Miele coffee machines

At Miele, you have the choice of different designs and machine sizes. You are certain to find the perfect coffee machine for your home – all manufactured to Miele's legendary quality standards. Miele offers coffee machines with two tried-and-tested preparation systems. No matter which system you choose, Miele guarantees exquisite coffee.

Bean-to-cup coffee machines

Would you like to select your favourite variety from all the coffee beans in the world? Do you enjoy the taste of freshly ground beans? If you do, then this is the Miele system for you. You can adjust all machine settings to suit your beans and your taste.



Built-in bean-to-cup coffee machines

This machine fits perfectly into a 45 cm-high niche in a tall cabinet. Combined vertically or horizontally with other Miele built-in appliances, it creates a uniform appearance. This built-in appliance is also available with a mains water connection.

The plumbed-in machine is always ready for use at a moment's notice. It is plumbed directly into the mains water supply. This means it is no longer necessary to manually fill the water container.



Countertop bean-to-cup coffee machines

Miele countertop coffee machines are at home anywhere in your kitchen – or even in the living room, conservatory, or wherever you want to enjoy aromatic fresh coffee at the touch of a button.

Choose between the puristic CM7 series with CM Touch controls and the compact CM6 and CM5 with DirectSensor controls.



Built-in coffee machine with Nespresso system

Would you like a Nespresso capsule system with a convenient choice of 24 portioned coffee varieties which are always fresh, or would you prefer an uncomplicated first-class coffee machine which does the thinking for you and makes cleaning conveniently easy? Miele's Nespresso coffee machine with outstanding technology meets all these requirements. It is, for example, the only one with an integrated capsule carousel holding up to 20 capsules.

This coffee machine can be built into any 35 cm-high niche – in a tall unit, wall unit or dresser unit. It can be installed in combination with a 35 cm-high steam oven or microwave oven.





Which convenience features would you like?

The product highlights* of Miele built-in bean-to-cup coffee machines

In perfect harmony with perfect coffee

When all components of a coffee machine synchronise so perfectly with one another that the result is not just a beverage, but instead an exquisite coffee experience, then it's a Miele. Our first-class coffee machines grind the coffee beans very gently. Intelligent brewing technology ensures that the beans can unfold their full aroma – for a perfect coffee.



Easy to use

Smart functions: all it takes is a touch to serve a single or double dose of delicious coffee, including cup detection.



Easy cleaning

Machine hygiene made easy: removable components and automatic cleaning processes guarantee cleanliness.



OneTouch for Two

Fully automatic perfection: two coffee specialities with just one touch.



Wide range of beverages

Variety for connoisseurs: up to nine different coffee specialities can be prepared with a Miele built-in coffee machine.



Exclusive to Miele

CupSensor¹⁾

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

* Depending on model
¹⁾ Patent: EP2454977B1



Which convenience features would you like?

The product highlights* of Miele countertop bean-to-cup coffee machines

In perfect harmony with perfect coffee

When all components of a coffee machine synchronise so perfectly with one another that the result is not just a beverage, but instead an exquisite coffee experience, then it's a Miele. Our first-class coffee machines grind the coffee beans very gently. Intelligent brewing technology ensures that the beans can unfold their full aroma – for a perfect coffee.



Easy to use

Gourmet results: the CM7 is easy to operate by touching the screen on the easy-to-navigate CM Touch display.



Easy cleaning

Machine hygiene made easy: removable components and automatic cleaning processes guarantee cleanliness.



OneTouch for Two

A single or a double: additional programmes for the preparation of one or two cappuccinos or latte macchiatos.



Exclusive to Miele

CupSensor²⁾

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



Exclusive to Miele

AutoDescale¹⁾

Say goodbye to manual descaling: thanks to the patented¹⁾ AutoDescale function.

* Depending on model

¹⁾ Patent: EP2705783B1, US201400060338A1

²⁾ Patent: EP2454976B1



Which convenience features would you like?

The product highlights of Miele built-in coffee machines with Nespresso system

Exclusive to Miele Built-in coffee machines with Nespresso system

Built-in coffee machines by Miele allow you to prepare espresso and coffee from Nespresso capsules the easy way – and of course cappuccino, latte macchiato, etc., as well. A total of 24 different types are available for you to enjoy: from intensive to mild, from fruity to spicy. The Nespresso technique seals the ground coffee in a capsule. Each capsule guarantees full flavour with consistently high quality – cup after cup.



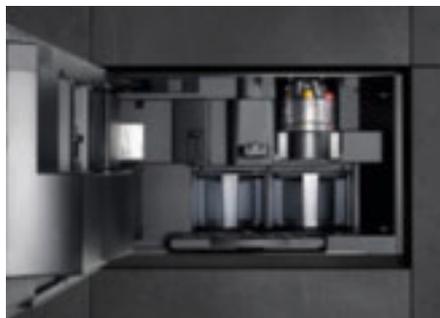
Cappuccinatore

Minimum effort required: hot milk or creamy milk froth is delivered straight to the cup, glass or coffee pot.



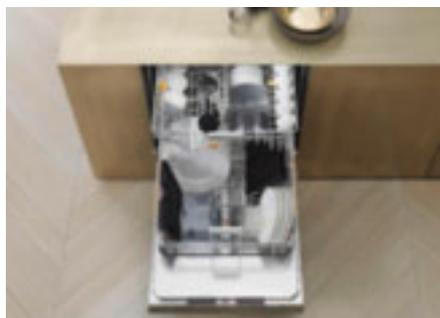
Exclusive to Miele Capsule carousel

At the touch of a button: the unique electronic carousel serves 5 different coffee varieties.



ComfortDoor – door system with fully opening front

Easy access: convenient access to capsule carousel, water container, grounds container and drip tray.



ComfortClean

Thorough cleaning and value retention: many components are dishwasher-proof.



User profiles

Your choice: up to 10 individual user profiles for your personal coffee experience.

What do the icons mean?

All icons for built-in coffee machines at a glance

The charts on the following pages contain detailed information about Miele built-in coffee machines.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



 **Control technology**
Indicates the type of controls on the fascia panel.

 Intuitive control with a fingertip, colour display.

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

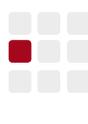
 **Preparation system**
Explains whether the appliance uses beans or capsules.

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

 Coffee machines with Nespresso capsule system

 **MultiLingua**
Indicates that the display language can be changed.

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

 **OneTouch for Two**
Indicates whether the appliance features the OneTouch for Two function.

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

 **EasyClick**
Indicates if the appliance features the EasyClick milk system.

 Simple removing and replacing of the milk flask at the front.

 **CupSensor**
Indicates if the appliance detects the cup rim automatically.

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

 **Cleaning programmes**
Indicates if the appliance has cleaning programmes.

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

 **Water supply**
Indicates that the appliance can be plumbed in.

 Convertible to mains water connection.

 **WarmCup connection**
Indicates if the appliance can be connected to a crockery warming drawer.

 Connection for a crockery warming drawer below the CVA6000 for warming cups for a perfect crema.

Built-in coffee machines

Product overview



Model/Sales designation	CVA 6401	CVA 6405	CVA 6800
Construction type			
Built-in bean-to-cup coffee machine	●	●	●
Built-in coffee machine with Nespresso system	–	–	–
Design			
Display	DirectSensor	DirectSensor	M Touch
Beverages			
Espresso/Coffee/Long coffee	●/●/●	●/●/●	●/●/●
Cappuccino/Caffè Latte/Latte Macchiato	●/●/●	●/●/●	●/●/●
Hot water/Hot milk/Milk froth	●/●/●	●/●/●	●/●/●
Convenience features			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aroma-friendly conical grinder	●	●	●
Second type of coffee can be made using ground coffee	●	●	●
Programmable User profiles	10	10	11
Adjustable grinder setting/programmable amount of coffee	●/●	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●	●/●/●
Coffee/tea pot function	●/–	●/–	●/–
User convenience			
Choice of language/clock display/date display	●/●/●	●/●/●	●/●/●
CupSensor	–	–	●
Height adjustable central spout, range in cm	8.3 – 16.5	8.3 – 16.5	8.3 – 16.5
BrilliantLight/ComfortDoor/Concealed door handle	●/●/●	●/●/●	●/●/●
Removable bean container/Nespresso capsule carousel	●/–	●/–	●/–
Capacity of coffee bean container in g	500	500	500
Capacity of capsule carousel in capsules	–	–	–
Capacity of waste container in capsules	15	15	15
Capacity of water container in l	2.3	2.3	2.3
Programmable Switch-on time/Switch-off time	●/●	●/●	●/●
Standby time programmable/Clock buffer in h	●/200	●/200	●/200
Optional connection for built-in plate warmer	–	–	●
Mains water connection	–	●	–
Cleaning convenience			
Convenient cleaning programmes/ComfortClean	●/●	●/●	●/●
Automatic rinsing of milk line with water from the water container	●	●	●
Removable milk lines/brew unit	●/●	●/●	●/●
Efficiency and sustainability			
Energy-saving eco-mode selectable	●	●	●
Safety			
System lock	●	●	●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 500	560 – 568 x 450 – 452 x 550	560 – 568 x 450 – 452 x 500
Depth with door open in cm	106.0	106.0	106.0
Total connected load in kW	2.8	2.8	2.3
Voltage in V/Fuse rating in A	220 – 240/13	220 – 240/13	220 – 240/13
Length of water inlet hose/electrical cable in m	–/2.0	1.5/2.0	–/2.0
Standard accessories			
Glass milk flask/stainless steel thermal milk flask	●/–	●/–	●/–
Descaler/cleaning tablets	●/●	●/●	●/●
Colours			
Graphite grey	●	–	–
CleanSteel	●	●	●
Brilliant white	●	–	–
Obsidian black	●	–	–
Havana brown	–	–	–

Built-in coffee machines

Product overview



Model/Sales designation	CVA 6805	CVA 6431
Construction type		
Built-in bean-to-cup coffee machine	●	–
Built-in coffee machine with Nespresso system	–	●
Design		
Display	M Touch	DirectSensor
Beverages		
Espresso/Coffee/Long coffee	●/●/●	●/●/●
Cappuccino/Caffè Latte/Latte Macchiato	●/●/●	●/–/–
Hot water/Hot milk/Milk froth	●/●/●	–/●/●
Convenience features		
OneTouch/OneTouch for Two	●/●	–/–
Aroma-friendly conical grinder	●	–
Second type of coffee can be made using ground coffee	●	–
Programmable User profiles	11	10
Adjustable grinder setting/programmable amount of coffee	●/●	–/–
Programmable amount of water/water temperature	●/●	●/–
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	–/–/–
Coffee/tea pot function	●/–	–/–
User convenience		
Choice of language/clock display/date display	●/●/●	●/●/●
CupSensor	●	–
Height adjustable central spout, range in cm	8.3 – 16.5	–
BrilliantLight/ComfortDoor/Concealed door handle	●/●/●	●/●/●
Removable bean container/Nespresso capsule carousel	●/–	–/●
Capacity of coffee bean container in g	500	–
Capacity of capsule carousel in capsules	–	20
Capacity of waste container in capsules	15	15
Capacity of water container in l	2.3	1.5
Programmable Switch-on time/Switch-off time	●/●	●/●
Standby time programmable/Clock buffer in h	●/200	●/200
Optional connection for built-in plate warmer	●	–
Mains water connection	●	–
Cleaning convenience		
Convenient cleaning programmes/ComfortClean	●/●	●/●
Automatic rinsing of milk line with water from the water container	●	–
Removable milk lines/brew unit	●/●	–/–
Efficiency and sustainability		
Energy-saving eco-mode selectable	●	●
Safety		
System lock	●	●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 568 x 450 – 452 x 550	560 – 568 x 360 x 310
Depth with door open in cm	106.0	106.0
Total connected load in kW	3.5	2.8
Voltage in V/Fuse rating in A	220-240/13	220-240/13
Length of water inlet hose/electrical cable in m	1.5/2.0	0.0/2.0
Standard accessories		
Glass milk flask/stainless steel thermal milk flask	●/–	–/–
Descaler/cleaning tablets	●/●	●/●
Colours		
Graphite grey	●	–
CleanSteel	●	●
Brilliant white	●	–
Obsidian black	●	–
Havana brown	●	–

What do the icons mean?

All symbols for countertop coffee machines at a glance

The charts on the following pages contain detailed information about Miele countertop coffee machines.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



 **Control technology**
Explains how to select coffee specialities, etc.

 **CM TOUCH** CM Touch: intuitive selection at the touch of a fingertip directly on a colour TFT display.

 **DIRECT SENSOR** DirectSensor: selection of beverage specialities via touch sensors, 4-line text display.

 **AromaticSystem**
Indicates if the appliance features the AromaticSystem.

 **AROMATIC SYSTEM** This allows particularly intense mixing of ground coffee and water, and the coffee aroma can unfold even better.

 **MultiLingua**
Indicates that the display language can be changed.

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

 **OneTouch for Two**
Indicates if the appliance features the OneTouch for Two function.

 **ONETOUCH FOR TWO** Two delicious coffee specialities at the same time at the simple touch of a button.

 **EasyClean**
Indicates if the brew unit is easy to clean.

 **EASY CLEAN** Removable brew unit for optimum hygiene.

 **Coffee & tea**
Indicates if the appliance can prepare coffee and tea specialities.

 **COFFEE & TEA** Italian coffee specialities and individual preparation of various types of tea at the ideal temperature.

 **Cleaning programmes**
Indicates if the appliance has various cleaning programmes.

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

 **CupSensor**
Indicates if the appliance detects the cup rim automatically.

 **CUP SENSOR** Recognises the height of the cup and positions the central spout accordingly.

 **AutoDescale**
Indicates whether the appliance descales automatically.

 **AUTO DESCALE** Automatic descaling for more convenience.

Freestanding coffee machines

Product overview



Model/Sales designation	CM 5300	CM 6150	CM 6350
Construction type			
Freestanding bean-to-cup coffee machine	●	●	●
Built-in bean-to-cup coffee machine	-	-	-
Built-in coffee machine with Nespresso system	-	-	-
Design			
PureLine/ContourLine	-/-	-/-	-/-
Display	DirectSensor	DirectSensor	DirectSensor
Beverages			
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/-	●/●/●/●/-	●/●/●/●/-
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/-/-	●/●/-/-	●/●/-/-
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/-/-/-	●/-/-/-	●/-/-/-
Hot water/Hot milk/Milk froth	-/●/●	-/●/●	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	-/-/-/-	-/-/-/-	-/-/-/-
Convenience features			
OneTouch/OneTouch for Two	●/●	●/●	●/●
Aroma-friendly conical grinder	●	●	●
Second type of coffee can be made using ground coffee	●	●	●
Programmable User profiles	-	4	4
Adjustable grinder setting/programmable amount of coffee	●/●	●/●	●/●
Programmable amount of water/water temperature	●/●	●/●	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●	●/●/●	●/●/●
Coffee/tea pot function	●/-	●/-	●/-
User convenience			
Choice of language/clock display/date display	●/-/-	●/-/-	●/-/-
CupSensor	-	-	-
Height adjustable central spout, range in cm	8.0 – 13.5	8.0 – 14.0	8.0 – 14.0
BrilliantLight/ComfortDoor/Concealed door handle	-/-/-	-/-/-	●/-/-
Removable bean container/Nespresso capsule carousel	-/-	-/-	-/-
Capacity of coffee bean container in g	200	300	300
Capacity of capsule carousel in capsules	-	-	-
Capacity of waste container in capsules	6	10	10
Capacity of water container in l	1.3	1.8	1.8
Programmable Switch-on time/Switch-off time	-/-	●/●	●/●
Standby time programmable/Clock buffer in h	●/-	●/-	●/-
Optional connection for built-in plate warmer	-	-	-
Expert mode/DoubleShot/Mains water connection	-/-/-	-/-/-	-/-/-
Cleaning convenience			
Convenient cleaning programmes/ComfortClean	●/●	●/●	●/●
AutoDescale function	-	-	-
Automatic rinsing of milk line with water from the water container	●	●	●
Removable milk lines/brew unit	●/●	●/●	●/●
Efficiency and sustainability			
Energy-saving eco-mode selectable	●	●	●
Appliance networking			
Miele@home	-	-	-
Safety			
System lock	●	●	●
Technical data			
Niche dimensions in mm (W x H x D)	450 x 508 x 575	450 x 508 x 555	450 x 508 x 555
Depth with door open in cm	-	-	-
Total connected load in kW	1.5	1.5	1.5
Voltage in V/Fuse rating in A	220 – 240/10	220 – 240/10	220 – 240/10
Length of water inlet hose/electrical cable in m	-/1.2	-/1.4	-/1.4
Standard accessories			
Glass milk flask/stainless steel thermal milk flask	-/-	-/-	-/●
Descaler/cleaning tablets/tin of Illy coffee	●/●/-	●/●/-	●/●/-
Descaling cartridge	-	-	-
Colours			
Graphite grey	-	●	-
Brilliant white	-	●	-
Obsidian black	●	●	●



Model/Sales designation	CM 7300
Construction type	
Freestanding bean-to-cup coffee machine	●
Built-in bean-to-cup coffee machine	–
Built-in coffee machine with Nespresso system	–
Design	
PureLine/ContourLine	–/–
Display	CM Touch
Beverages	
Espresso/Coffee/Long coffee/Ristretto/Long black	●/●/●/●/●
Cappuccino/Caffè Latte/Cappuccino Italiano/Café au lait	●/●/●/●
Latte Macchiato/Espresso Macchiato/Flat white/Caffè Americano	●/●/●/●
Hot water/Hot milk/Milk froth	●/●/●
Green tea/Black tea/Herbal tea/Fruit tea	●/●/●/●
Convenience features	
OneTouch/OneTouch for Two	●/●
Aroma-friendly conical grinder	●
Second type of coffee can be made using ground coffee	●
Programmable User profiles	8
Adjustable grinder setting/programmable amount of coffee	●/●
Programmable amount of water/water temperature	●/●
Programmable Pre-brewing/Milk quantity/Milk froth quantity	●/●/●
Coffee/tea pot function	●/●
User convenience	
Choice of language/clock display/date display	●/●/●
CupSensor	●
Height adjustable central spout, range in cm	8.0 – 16.0
BrilliantLight/ComfortDoor/Concealed door handle	●/–/–
Removable bean container/Nespresso capsule carousel	–/–
Capacity of coffee bean container in g	500
Capacity of capsule carousel in capsules	–
Capacity of waste container in capsules	16
Capacity of water container in l	2.2
Programmable Switch-on time/Switch-off time	●/●
Standby time programmable/Clock buffer in h	●/200
Optional connection for built-in plate warmer	–
Expert mode/DoubleShot/Mains water connection	–/●/–
Cleaning convenience	
Convenient cleaning programmes/ComfortClean	●/●
AutoDescal function	–
Automatic rinsing of milk line with water from the water container	●
Removable milk lines/brew unit	●/●
Efficiency and sustainability	
Energy-saving eco-mode selectable	●
Appliance networking	
Miele@home	–
Safety	
System lock	●
Technical data	
Niche dimensions in mm (W x H x D)	510 x 550 x 575
Depth with door open in cm	–
Total connected load in kW	1.5
Voltage in V/Fuse rating in A	220 – 240/13
Length of water inlet hose/electrical cable in m	–/1.2
Standard accessories	
Glass milk flask/stainless steel thermal milk flask	–/●
Descaler/cleaning tablets/tin of Illy coffee	●/●/–
Descaling cartridge	–
Colours	
Obsidian black	●

Glossary

Miele coffee machines

AromaticSystem

More room for more taste. The brew unit in Miele coffee machines expands when water flows in. The ground coffee is mixed very thoroughly with the water and the coffee aroma can unfold even better. You can look forward to enjoying wonderfully aromatic coffee.

AutoDescale¹⁾

The CM 7500 does not require complicated descaling as it does this itself. A patented idea from Miele: from a cartridge at the back of the appliance the CM 7500 is automatically descaled, daily at a freely selectable time. This ensures that persistent limescale does not develop. The cartridge is sufficient for approx. one year, and replacing it is simple.

Automatic rinsing function and cleaning programmes

Innovative technology that benefits you directly. The convenient cleaning programmes together with the automatic rinsing function achieve perfect results for handling and hygiene. Limescale and soiling are prevented before they can build up. This contributes to a longer service life and helps maintain the value of your coffee machine.

Automatic rinsing of milk lines

After making coffee with milk, all components that carry milk are rinsed automatically with water from the water container. This makes hygiene very easy.

BrilliantLight

Your coffee in perfect view at all times - only with BrilliantLight. The soft LED light showcases every cup and provides an ambient mood in your kitchen. BrilliantLight is the perfect complement for the balanced design of all coffee machines and provides a visual highlight that makes coffee enjoyment even more pleasurable.

Built-in coffee machines with Nespresso system

With this built-in coffee machine from Miele, espresso, cappuccino, latte macchiato, etc. can be conveniently made using Nespresso capsules. The coffee is sealed inside the capsules. Each capsule guarantees full flavour with consistently high quality - cup after cup.

Cappuccinatore for perfect milk froth

With the Cappuccinatore you can make hot milk or milk froth in no time at all. The hot milk or milk froth is delivered straight to the cup or glass in only a matter of seconds. It can also be cleaned easily in a dishwasher.

Capsule carousel

The unique electronic carousel allows for versatile Nespresso coffee enjoyment. With the touch of a button you can select up to 5 Nespresso types. The carousel can be removed for easy replenishment and has room for up to 20 capsules in 5 chutes. The chutes are allocated to the respective Nespresso coffee types by simple programming via the display.

CleanSteel

CleanSteel stainless steel appliances have a special surface finish. The advantage: less visible fingerprints. The appliance surface is very easy to clean, without the need for special cleaning agents.

Coffee & Tea

The new CM7 offers something completely new: it can produce 20 different types of hot drinks fully automatically. And best of all: the CM7 masters not only the wide spectrum of Italian coffee specialities, but also a wide variety of teas. Whether green or black, herbal or fruit: the water is heated to just the right temperature – for perfect tea.

Coffee and tea pot function

Do you have visitors? At the touch of a button your coffee machine can produce up to 8 cups of coffee or water for 8 cups of tea in succession into a coffee or tea pot placed below the spout.

ComfortClean

The ComfortClean system makes hygiene very easy. Many of the coffee machine components such as the water container and waste container can be cleaned in a dishwasher. This contributes significantly to maintaining the value of the appliance.

ComfortDoor²⁾

Patented ComfortDoor²⁾: Exclusive to Miele, the whole machine front swings open to allow you easy access to the removable water container, the waste container and the drip tray.

Conical grinding unit

To ensure the best coffee aroma, Miele fits only the best grinding systems in its coffee machines. The conical grinding unit made from non-abrasive steel grinds the coffee beans in a special flavour-preserving way. This results in even and precise grinding of the coffee beans.

C Touch

Thanks to the C Touch display with self-explanatory clear text, the controls on the CM7 are easy and intuitive to use. At the touch of a button you can select your favourite drink and, if required, additional settings. Some functions only require a single touch. Thanks to white characters on a black background the display is very easy to read.

Cup heating

The integrated heated cup surface featured on countertop coffee machines provides extra convenience: pre-heated cups are always available. Coffee needs to be at the correct temperature for perfect coffee enjoyment. Only then can the aroma unfold and a wonderful crema form. The premium chrome of the cup surface is not only a visual highlight, but is also easy to clean.

CupSensor³⁾

The unique CupSensor recognises the height of the cup and positions the central spout accordingly. The ideal distance not only avoids spluttering, but also ensures the perfect coffee temperature and the best possible crema. After adding the milk, the central spout moves upwards by 1 cm to prevent soiling.

Double delivery of coffee

Twice as much coffee: if you would like more coffee or espresso you can make double the amount at the touch of a button. This advantage can be used for example for a double espresso or a mug of coffee. And if you have guests, you can brew two cups of espresso quickly and easily.

DoubleShot function

If you love strong coffee you'll love the new DoubleShot function on the CM7. DoubleShot makes the drink with double the amount of coffee/espresso, but with a reduced extraction time. This reduces the amount of bitter substances in the coffee. The result is a particularly full and soft coffee without a bitter aftertaste. Ideal for an espresso, a cappuccino or a flat white.

EasyClick milk system⁴⁾

With the convenient EasyClick feature, the milk system simply clicks into place at the front of the machine and is easily removed. The coffee machines from Generation 6000 offer, along with EasyClick, a high-quality glass milk flask. Apart from easy cleaning, glass has the benefit of being transparent, so you can see when milk needs replenishing.

Eco mode

In Eco mode, the coffee machine does not heat up until just before the first drink is dispensed to save energy. Eco mode is a freely selectable optional function and can be activated or deactivated via the basic settings.

Expert mode

To suit your personal taste parameters can be modified at any time: grinder setting and water quantity can be adjusted even during the preparation. This allows you to serve your guests a perfect coffee just the way they prefer it.

Freely adjustable central spout

The height of the central spout can be adjusted to accommodate the cup below. From a small cup of espresso to a tall glass for latte macchiato: all coffee specialities are easily made without any loss of heat.

Ground coffee chute/ground coffee drawer

Apart from a bean container, Miele bean-to-cup coffee machines also have an additional chute or drawer for ground coffee. You can use this to make a second type of coffee using ready ground coffee.

Programmable functions

The preparation parameters can be adjusted depending on the type of coffee and flavour intensity: grinder setting, amount of coffee, brewing temperature, pre-brewing, as well as amount of water. This way you can be sure of a perfect coffee whatever type of bean or roast you have.

Low noise levels

Miele coffee machines grind coffee particularly quietly with low noise levels and always dispense perfect results.

OneTouch and OneTouch for Two

All bean-to-cup coffee machines are equipped with the OneTouch for Two function as well as with the OneTouch function. This allows you to make two delicious coffee specialities at the same time by simply touching a button. The programme starts automatically.

Optional mains water connection

In addition to coffee machines with a water container, Miele also offers plumbed-in coffee machines. The benefits are clear - no need to refill the water container regularly. This saves time and is particularly convenient. Plumbed-in coffee machines can also be operated with the water container if preferred.

Removable brew unit

The brew unit is the "heart" of automatic coffee preparation. It can be removed and cleaned easily. This ensures a hygienic brew unit as well as consistently high quality coffee and longevity of the machine.

System lock

The system lock can be set at the touch of a button. The machine is then protected from inadvertent operation, e.g. by children.

Timer functions

Switch-on and switch-off times for the coffee machine can be programmed to suit your needs. The first coffee in the morning can be brewed straight away as the machine switches on automatically; it also switches off automatically in the evening. To conserve energy, the coffee machine can be switched off completely after it has not been used for some time.

WarmCup connection

A Miele crockery warming drawer can be connected to a built-in coffee machine to automatically warm your cups half an hour before the coffee machine switches on. Thanks to this patented system⁵⁾ you can enjoy a perfect cup of coffee at any time from pre-warmed cups.

¹⁾ EP2705783B1, US201400060338A1

²⁾ DE 19701033C2, EP 0783859B1

³⁾ EP2454976B1, EP2454977B1

⁴⁾ EP 2594172B1

⁵⁾ DE 102005041776B3 (D)

What type of appliance would you like?

The wide range of Miele refrigeration appliances and wine units

Refrigeration appliances



Refrigerators

Miele refrigerators are designed to keep your groceries fresh in an efficient and well-organised way.



Fridge-freezers

These appliances offer plenty of storage space for fresh food and also for frozen food; each section has its own door.



Freezers

Miele freezers are powerful and efficient, and also exemplary in terms of organisation and functionality.



Wine units

Miele wine units provide the optimum storage conditions for your wine collection and are a prestigious designer piece in your home at the same time.



How would you like your appliance to be installed?

The designs of refrigeration appliances and wine units



Built-in appliances

Perfect integration into your kitchen design.



reddot design award
winner 2015



Built-under appliances

Offer ample space in small kitchens.

Which user interface do you prefer?

User interfaces of Miele refrigeration appliances and wine units

User interfaces



TouchControl

TouchControl offers a completely smooth operating interface with sensor controls and a precise digital temperature display. A light touch is all that is needed to select a function.



PicTronic controls

PicTronic controls have convenient light-touch buttons. The temperature is displayed on a black screen.

Do you want to place your appliances side-by-side?

The flexibility of Miele refrigeration appliances and wine units



Miele refrigeration appliances are known for being extremely versatile. For instance, you can combine two refrigerators next to each other or have a classical combination of a refrigerator and freezer side-by-side.

Built-in appliances (60 cm wide), next to one another (in no particular order)

140 cm niche	
FNS 35402 i	K 35222 iD
178 cm niche	
FNS 37402 i	K 37222 iD, K 37272 iD, K 37672 iD
FNS 37402 i	KFN 37232 iD, KFN 37432 iD, KFN 37452 iDE, KFN 37682 iD, KFN 37692 iDE
FNS 37492 iE	KFN 37232 iD, KFN 37432 iD, KFN 37452 iDE, KFN 37682 iD, KFN 37692 iDE

Built-in appliances (60 cm wide), one above the other

Bottom appliance	Top appliance
88 cm niche	
F 32202 i	K 32222 i

Built-under wine units (60 cm wide), next to one another (in no particular order)

KWT 6322 UG	KWT 6322 UG
KWT 6321 UG	KWT 6321 UG

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.



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 when it come to designing high-end products.



Design at its best

The unique interior features leave nothing to be desired. Horizontal lines emphasise the puristic design. The smooth, white lacquered side panels inside the appliance are easy to clean and contribute to perfect, glare-free illumination.



Stunning lighting

BrilliantLight is the sensational lighting concept used in MasterCool appliances. A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasantly soft light.



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 convenient usability. MasterCool appliances meet the exacting requirements of your everyday needs.

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. 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, PerfectFresh 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. PerfectFresh Pro is Miele's best system for storing fresh produce perfectly.



PerfectFresh

With PerfectFresh, food stays fresh for up to three times longer. The temperature range from 0°C to +3°C offers ideal conditions for a significantly longer shelf life of meat, fish and many dairy products. Fruit and vegetables in the humidity-controlled compartment can be stored in an ideal climate with a high humidity level. Vitamins, flavour and texture are retained for a long time – for noticeably improved freshness.



MasterFresh

In the large-volume MasterCool drawers with adjustable humidity levels, your food can be stored in the most suitable and ideal conditions. The temperature is between 0°C and +3°C and the humidity level can be set and maintained to suit the food stored in the drawer. This allows fruit, vegetables, meat, fish and many types of dairy products to stay fresh for up to three times longer.

Which freezing system would you like?

Long storage times for greater convenience

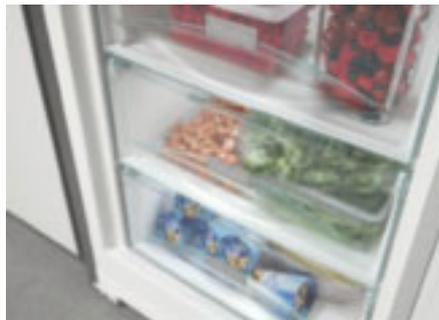
Freezing is the best solution for long-term storage of food. This method retains vitamins and flavours for a long time and food is available when needed.

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 refrigeration appliance again. The system distributes cold, dry air 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.



ComfortFrost

With ComfortFrost, you do not need to defrost the freezer as often. Thanks to the evaporator in the rear and sides of the inner cabinet, ice develops much more slowly than is the case with conventional technology. This saves you the effort of frequent defrosting.



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

Exclusive to Miele **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. PerfectFresh Pro is Miele's best system for storing fresh produce perfectly.



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

Exclusive to Miele **FlexiLight**
Glare-free and unique: the adjustable LED glass shelf lighting.

Energy efficiency
Best performance A+++; highest efficiency and top-class freshness.

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

SelfClose
Excellent levels of convenience: smooth-running fully telescopic drawers with soft self-closing feature.

* Depending on model

What do the icons mean?

All icons for refrigeration appliances at a glance

The charts on the following pages contain detailed information about Miele's refrigeration appliances.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



 **Energy efficiency**
Indicates the energy efficiency rating.

 Energy efficiency classes A+ to A++ are indicated.

 **Sound emissions**
Indicates the sound emissions.

 States the exact sound emissions in decibels (dB).

 **Freshness system**
Indicates the freshness system.

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

 Food stays fresh for up to three times longer.

 Food remains fresh for up to three times longer in a large-capacity appliance.

 **Freezer system**
Indicates which freezer system the appliance features.

 No need for defrosting thanks to circulation cooling.

 **IceMaker**
Indicates whether the appliance features an ice maker.

 IceMaker with mains water connection for quick and easy production. Produces up to 100 ice cubes a day.

 **Lighting**
Indicates which type of lighting the appliance has.

 Illuminates the appliance with no glare and can be positioned on any shelf level to suit your needs.

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

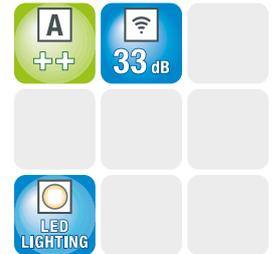
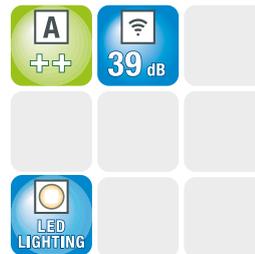
 Maintenance-free, economical and excellent illumination of the interior.

 **Door-closing damper**
Indicates whether the appliance features a gentle door-closing system.

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

Refrigerators

Product overview



Model/Sales designation	K 31222 Ui	K 31242 UiF	K 32222 i
Construction type			
Built-in appliance: integrated/built-under	-/●	-/●	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/-	right/●/-
Design			
Refrigeration section lighting	LED	LED	LED
PerfectFresh Pro LED lighting	-	-	-
User convenience			
Freshness system	-	-	-
ComfortClean/DynaCool	●/-	●/-	●/-
SelfClose	-	-	-
SoftClose	-	-	-
Controls			
Operating concept	PicTronic	PicTronic	PicTronic
SuperCool	●	●	●
No. of temperature zones	1	1	1
Sabbath mode	-	-	-
Fridge/Fridge section			
Number of shelves/of which illuminated	3/-	2/-	3/-
Chrome-plated metal bottle rack	-	-	-
No. of vegetable drawers/of which on castors	1/-	1/-	2/-
No. of PerfectFresh drawers	-	-	-
Full-width door shelves	1	1	2
Door rack for bottles	1	1	1
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	92/0.252	139/0.380	98/0.266
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Accessories required	-	-	-
Safety			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	●/-	●/-	-/-
Optical door alarm/Optical temperature alarm	●/-	●/-	-/-
Technical data			
Niche dimensions in mm (W x H x D)	600 x 820 – 870 x 550	600 x 820 – 870 x 550	560 – 570 x 874 – 890 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum fridge door front weight in kg	10	10	16
Climate class	SN-ST	SN-ST	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	135/0/0	104/0/15	151/0/0
Total usable capacity in l	135	119	151
Sound power in dB(A) re1pW	39	39	33
Storage time in case of fault/Freezing capacity in kg/24 h	0/0	12/2.0	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.200	220 – 240/13/1.200	220 – 240/13/1.200
Standard accessories			
Butter dish/Egg tray	-/●	-/●	-/●

Refrigerators

Product overview



Model/Sales designation	K 35222 iD
Construction type	
Built-in appliance: integrated/built-under	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●
Design	
Refrigeration section lighting	LED
PerfectFresh Pro LED lighting	–
User convenience	
Freshness system	–
ComfortClean/DynaCool	●/●
SelfClose	–
SoftClose	–
Controls	
Operating concept	PicTronic
SuperCool	●
No. of temperature zones	1
Sabbath mode	–
Fridge/Fridge section	
Number of shelves/of which illuminated	6/–
Chrome-plated metal bottle rack	–
No. of vegetable drawers/of which on castors	1/1
No. of PerfectFresh drawers	–
Full-width door shelves	2
Door rack for bottles	2
Efficiency and sustainability	
Energy efficiency class (A+++ to G)	A+++
Annual energy consumption/in 24 h in kWh	109/0.297
Appliance networking	
Miele@home/WiFiConn@ct	–/–
Accessories required	–
Safety	
Lock function	●
Audible door alarm/Audible temperature alarm	–/–
Optical door alarm/Optical temperature alarm	–/–
Technical data	
Niche dimensions in mm (W x H x D)	560 – 570 x 1397 – 1413 x 550
Door hinge technology	Fixed door
Maximum fridge door front weight in kg	21
Climate class	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	252/0/0
Total usable capacity in l	252
Sound power in dB(A) re1pW	36
Storage time in case of fault/Freezing capacity in kg/24 h	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.200
Standard accessories	
Butter dish/Egg tray	–/●



Model/Sales designation	K 37222 iD	K 37272 iD	K 37672 iD
Appliance category			
Refrigerator	●	●	●
Construction type			
Built-in appliance: integrated/built-under	●/-	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●	right/●/●
Design			
Refrigeration section lighting	LED	LED	FlexiLight
PerfectFresh Pro LED lighting	-	-	-
User convenience			
Freshness system	-	PerfectFresh	PerfectFresh Pro
ComfortClean/DynaCool	●/●	●/●	●/●
SelfClose	-	-	●
SoftClose	-	-	●
Controls			
Operating concept	PicTronic	PicTronic	TouchControl
SuperCool	●	●	●
No. of temperature zones	1	2	2
Sabbath mode	-	-	●
Fridge/Fridge section			
Number of shelves/of which illuminated	7/-	6/-	6/4
Chrome-plated metal bottle rack	-	-	●
No. of vegetable drawers/of which on castors	2/-	-/-	-/-
No. of PerfectFresh drawers	-	3	3
Full-width door shelves	3	3	3
Door rack for bottles	2	2	2
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	117/0.319	133/0.363	133/0.363
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	Equipped/-
Accessories required	-	-	XKS 3000Z
Safety			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	-/-	●/-	●/-
Optical door alarm/Optical temperature alarm	-/-	-/-	●/-
Technical data			
Niche dimensions in mm (W x H x D)	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum fridge door-front weight in kg	26	26	26
Climate class	SN-T	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	325/0/0	211/90/0	211/90/0
Total usable capacity in l	325	301	301
Sound power in dB(A) re1pW	34	37	37
Storage time in case of fault/Freezing capacity in kg/24 h	0/0	0/0	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.200	220 – 240/13/1.200	220 – 240/13/1.200
Standard accessories			
Butter dish/Egg tray	-/●	-/●	●/●

Fridge-freezers

Product overview



Model/Sales designation	KFN 37232 iD	KFN 37432 iD	KFN 37452 iDE
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●	right/●/●
Design			
Refrigeration section lighting	LED	FlexiLight	FlexiLight
PerfectFresh Pro LED lighting	–	–	–
User convenience			
Freshness system	–	–	–
IceMaker with mains water connection/MyIce with water container	–/–	–/–	–/●
ComfortClean	●	●	●
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/●	●/●/●/●	●/●/●/●
SoftClose/SelfClose	–/–	●/–	●/–
Controls			
Operating concept	PicTronic	TouchControl	TouchControl
Fridge compartment can be switched off	●	●	●
SuperCool/SuperFreeze	●/●	●/●	●/●
No. of temperature zones	2	2	2
Sabbath mode	–	●	●
Fridge/Fridge section			
No. of shelves/of which illuminated/of which dividable	4/–/–	3/2/–	3/2/–
Chrome-plated metal bottle rack	–	●	●
No. of vegetable drawers/of which on castors	1/1	1/–	1/–
No. of crisper drawers	–	–	–
Full-width door shelves	2	2	2
Door rack for bottles	1	1	1
Freezer/Freezer section			
Number of freezer drawers/of which on castors	3/–	3/–	4/–
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	230/0.630	230/0.628	225/0.615
Appliance networking			
Miele@home/WiFiConn@ct	–/–	Equipped/–	Equipped/–
Accessories required	–	XKS 3000 Z	XKS 3000 Z
Safety			
Lock function/Power cut indication for freezer section	●/–	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	17/12	17/12	17/12
Climate class	SN-T	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	194/–/62	193/0/62	191/0/57
Sound power in dB(A) re1pW	38	38	38
Total usable capacity in l	256	–	–
Storage time in case of fault/Freezing capacity in kg/24 h	15/10.0	15/10.0	14/10.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.400	220 – 240/13/1.400	220 – 240/13/1.400
Standard accessories			
Butter dish/Egg tray	–/●	●/●	●/●



Model/Sales designation	KFN 37692 iDE	KFN 37682 iD
Construction type		
Built-in appliance: integrated/built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●
Design		
Refrigeration section lighting	FlexiLight	FlexiLight
PerfectFresh Pro LED lighting	●	●
User convenience		
Freshness system	PerfectFresh Pro	PerfectFresh Pro
IceMaker with mains water connection/MyIce with water container	●/–	–/–
ComfortClean	●	●
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/●	●/●/●/●
SoftClose/SelfClose	●/●	●/●
Controls		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off	●	●
SuperCool/SuperFreeze	●/●	●/●
No. of temperature zones	3	3
Sabbath mode	●	●
Fridge/Fridge section		
No. of shelves/of which illuminated/of which dividable	3/2/–	3/2/–
Chrome-plated metal bottle rack	–	–
No. of vegetable drawers/of which on castors	–/–	–/–
No. of crisper drawers	2	2
Full-width door shelves	1	1
Door rack for bottles	1	1
Freezer/Freezer section		
Number of freezer drawers/of which on castors	4/–	3/–
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A++	A++
Annual energy consumption/in 24 h in kWh	232/0.633	236/0.644
Appliance networking		
Miele@home/WiFiConn@ct	Equipped/–	Equipped/–
Accessories required	XKS 3000 Z	XKS 3000 Z
Safety		
Lock function/Power cut indication for freezer section	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	17/12	17/12
Climate class	SN-ST	SN-ST
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	176/67/57	176/67/62
Sound power in dB(A) re1pW	38	38
Total usable capacity in l	233	–
Storage time in case of fault/Freezing capacity in kg/24 h	14/10.0	15/10.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.400	220 – 240/13/1.400
Standard accessories		
Butter dish/Egg tray	●/●	●/●

Built-in freezers

Product overview



Model/Sales designation	F 31202 Ui	F 32202 i
Construction type		
Built-in appliance: integrated/built-under	-/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/●
Design		
Freezer compartment lighting	-	-
User convenience		
IceMaker with mains water connection/MyIce with water container	-/-	-/-
NoFrost/VarioRoom	-/-	-/●
SoftClose	-	-
Controls		
Operating concept	PicTronic	PicTronic
SuperFreeze	●	●
Freezer/Freezer section		
Number of freezer drawers/of which on castors	3/-	4/-
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A++	A++
Annual energy consumption/in 24 h in kWh	148/0.403	159/0.434
Appliance networking		
Miele@home/WiFiConn@ct	-/-	-/-
Accessories required	-	-
Safety		
Lock function/Power cut indication for freezer section	●/-	●/-
Audible door alarm/Audible temperature alarm	-/●	-/●
Optical door alarm/Optical temperature alarm	-/●	-/●
Technical data		
Niche dimensions in mm (W x H x D)	600 x 820 – 870 x 550	560 – 570 x 874 – 890 x 550
Door hinge technology	Fixed door	Fixed door
Maximum freezer section door-front weight in kg	20	16
Climate class	SN-T	SN-T
4* freezer compartment in l	95	100
Sound power in dB(A) re1pW	38	35
Storage time in case of fault/Freezing capacity in kg/24 h	24/12.0	24/12.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.300	220 – 240/13/1.300
Standard accessories		
Freezer packs/Ice cube trays	-/-	-/●



Model/Sales designation	FNS 35402 i	FNS 37402 i	FNS 37492 iE
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left/●/●	right/●/●	right/●/●
Design			
Freezer compartment lighting	LED	LED	LED
User convenience			
IceMaker with mains water connection/MyIce with water container	–/–	–/–	–/●
NoFrost/VarioRoom	●/●	●/●	●/●
SoftClose	●	●	●
Controls			
Operating concept	TouchControl	TouchControl	TouchControl
SuperFreeze	●	●	●
Freezer/Freezer section			
Number of freezer drawers/of which on castors	6/–	8/–	8/–
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A++	A++	A++
Annual energy consumption/in 24 h in kWh	207/0.567	244/0.668	241/0.660
Appliance networking			
Miele@home/WiFiConn@ct	Equipped/–	Equipped/–	Equipped/–
Accessories required	XKS 3000 Z	XKS 3000 Z	XKS 3000 Z
Safety			
Lock function/Power cut indication for freezer section	●/●	●/●	●/●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	560 – 570 x 1397 – 1413 x 550	560 – 570 x 1772 – 1788 x 550	560 – 570 x 1772 – 1788 x 550
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum freezer section door-front weight in kg	21	26	26
Climate class	SN-T	SN-T	SN-T
4* freezer compartment in l	157	213	209
Sound power in dB(A) re1pW	37	37	37
Storage time in case of fault/Freezing capacity in kg/24 h	14/14.0	14/18.0	14/18.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.300	220 – 240/13/1.300	220 – 240/13/1.300
Standard accessories			
Freezer packs/Ice cube trays	●/●	●/●	●/●

MasterCool freezers

Product overview



Model/Sales designation	F 1472 Vi	F 1811 Vi	F 1911 Vi
Construction type			
Built-in appliance: integrated/built-under	●/–	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left/●/●	Left or right/–/●	Left or right/–/●
Design			
Freezer compartment lighting	BrilliantLight	BrilliantLight	BrilliantLight
User convenience			
IceMaker with mains water connection/MyIce with water container	●/–	●/–	●/–
NoFrost/VarioRoom	●/–	●/–	●/–
SoftClose/Drop and Lock	–/●	–/●	–/●
Controls			
Operating concept	TouchControl	TouchControl	TouchControl
SuperFreeze	●	●	●
Freezer/Freezer section			
Through-the-door ice and water dispensing	●	–	–
Number of freezer drawers/of which on castors	2/–	2/–	2/–
No. of removable metal baskets in door	1	4	4
No. of removable metal wire baskets	–	–	–
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	A+	A+	A+
Annual energy consumption/in 24 h in kWh	292/0.799	414/1.134	484/1.326
Appliance networking			
Miele@home/WiFiConn@ct	–/–	–/–	–/–
Accessories required	–	–	–
Safety			
Lock function/Power cut indication for freezer section	–/–	–/–	–/–
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	457 x 2134 x 629	762 x 2134 x 629	915 x 2134 x 629
Door hinge technology	Fixed door	Fixed door	Fixed door
Maximum freezer section door-front weight in kg	65	48	36
Climate class	SN-T	SN-T	SN-T
4* freezer compartment in l	192	403	502
Sound power in dB(A) re1pW	41	42	42
Storage time in case of fault/Freezing capacity in kg/24 h	13/14.0	20/18.5	22/22.5
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.200	220 – 240/13/1.200	220 – 240/13/1.200
Standard accessories			
Freezer packs/Ice cube trays	–/●	–/●	–/●

MasterCool fridges

Product overview



Model/Sales designation	K 1801 Vi	K 1901 Vi
Construction type		
Built-in appliance: integrated/built-under	●/–	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/–/●	Left or right/–/●
Design		
Refrigeration section lighting	BrilliantLight	BrilliantLight
PerfectFresh Pro LED lighting	–	–
User convenience		
Freshness system	MasterFresh	MasterFresh
ComfortClean/DynaCool	–/●	–/●
SelfClose	–	–
SoftClose/Drop and Lock	–/●	–/●
Controls		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off	–	–
SuperCool	●	●
No. of temperature zones	3	3
Fridge/Fridge section		
Number of shelves/of which illuminated	3/–	3/–
Chrome-plated metal bottle rack	–	–
No. of vegetable drawers/of which on castors	1/–	1/–
No. of crisper drawers	2	2
Removable bottle rack on convenient pull-out	–	–
Full-width door shelves	2	2
Door rack for bottles	2	2
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A+	A+
Annual energy consumption/in 24 h in kWh	180/0.492	194/0.530
Appliance networking		
Miele@home/WiFiConn@ct	–/–	–/–
Accessories required	–	–
Safety		
Lock function	–	–
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	762 x 2134 x 629	915 x 2134 x 629
Door hinge technology	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	50/–	37/–
Climate class	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	322/124/0	402/154/0
Total usable capacity in l	446	556
Sound power in dB(A) re1pW	40	40
Storage time in case of fault/Freezing capacity in kg/24 h	0/0	0/0
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.200	220 – 240/13/1.200
Standard accessories		
Butter dish/Egg tray	–/–	–/–

MasterCool fridge-freezers

Product overview



Model/Sales designation	KF 1801 Vi	KF 1901 Vi
Construction type		
Built-in appliance: integrated/built-under	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/-/●	Left or right/-/●
Design		
Refrigeration section lighting	BrilliantLight	BrilliantLight
PerfectFresh Pro LED lighting	-	-
User convenience		
Freshness system	MasterFresh	MasterFresh
IceMaker with mains water connection/MyIce with water container	●/-	●/-
ComfortClean	-	-
DuplexCool/DynaCool/NoFrost/VarioRoom	●/●/●/-	●/●/●/-
SoftClose/SelfClose/Drop and Lock	-/-/●	-/-/●
Controls		
Operating concept	TouchControl	TouchControl
Fridge compartment can be switched off	●	●
SuperCool/SuperFreeze	●/●	●/●
No. of temperature zones	2	3
Fridge/Fridge section		
No. of shelves/of which illuminated/of which dividable	3/-/-	3/-/-
Chrome-plated metal bottle rack	-	-
No. of vegetable drawers/of which on castors	-/-	-/-
No. of crisper drawers	1	-
Full-width door shelves	2	2
Door rack for bottles	1	1
Freezer/Freezer section		
Number of freezer drawers/of which on castors	2/-	2/-
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A+	A+
Annual energy consumption/in 24 h in kWh	355/0.972	411/1.125
Appliance networking		
Miele@home/WiFiConn@ct	-/-	-/-
Accessories required	-	-
Safety		
Lock function/Power cut indication for freezer section	-/-	-/-
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	762 x 2134 x 629	915 x 2134 x 629
Door hinge technology	Fixed door	Fixed door
Maximum fridge/freezer section door-front weight in kg	47/10	38/14
Climate class	SN-T	SN-T
Refrigerator zone/PerfectFresh zone/4* freezer zone in l	253/56/80	313/70/105
Sound power in dB(A) re1pW	42	42
Total usable capacity in l	389	488
Storage time in case of fault/Freezing capacity in kg/24 h	15/15.0	17/20.0
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/2.300	220 - 240/13/2.300
Standard accessories		
Butter dish/Egg tray	-/-	-/-



Glossary

Miele refrigeration appliances

Active AirClean filter

Food must be stored in an environment which is not only cool but also odourless. This also applies to odour-free storage of wine. The solution: Miele's Active AirClean filter. The innovative combination of active charcoal and chitosan, a natural product, eliminates virtually all odours in the refrigerator section. The filter is quick and easy to fit and is ready to be used straight away.

BrilliantLight

A number of halogen lights illuminate each area of the interior and show the refrigerated items in a pleasant soft light. The aluminium profiles, shimmering like velvet, add an extra touch of elegance to your appliance.

ComfortClean

Miele ComfortClean door shelves are made from high-quality SAN plastic and are scratch-proof, resistant to chemicals, temperature-resistant, and highly transparent. All door racks on K 10.000, K 20.000 and K 30.000 appliances can also be washed conveniently and hygienically in a dishwasher (up to 55°C). It is no longer necessary to manually wipe the shelves clean.

ComfortFrost

With ComfortFrost, you do not need to defrost the freezer as often. Thanks to the evaporator in the rear and sides of the interior cabinet, ice develops much more slowly than is the case with conventional technology. This saves you the effort of frequent defrosting.

DuplexCool

DuplexCool ensures the safest storage conditions for your food in fridge-freezers. 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.

DynaCool

DynaCool ensures a uniform temperature inside the entire appliance. That is why it no longer matters on which level you store which type of food as the conditions are the same throughout. The well-known phrase "warmer at the top, cooler at the bottom" is well and truly a thing of the past with DynaCool.

Energy efficiency

Miele refrigeration appliances achieve top ratings for energy efficiency. An efficient refrigeration cycle and modern insulating materials also achieve top A++ and A+++ energy efficiency classifications with high performance and the usual levels of flexibility. This will save you money and help you to conserve natural resources – all day, every day.

FlexiLight

The new LED FlexiLight glass shelf lighting not only illuminates the interior of Miele appliances with a glare-free and unique brilliance, it can also be positioned wherever needed. In this way, depending upon the size and number of food items, the light source can be positioned so that it is not blocked, impairing the illumination of the interior.

Freezer lighting

Bright LEDs in the refrigerator door illuminate the freezer perfectly from above and offer an ideal view onto the frozen goods when the drawers are open and closed. You therefore no longer need to spend time looking for frozen food items.

IceMaker

With the IceMaker, your Miele fridge-freezer produces up to 100 ice cubes a day, freshly and completely automatically. With a fresh water supply connection, ice cubes are constantly produced until the ice cube container is full. This convenience gives you so much more time to enjoy your ice-cold beverages.

LED lighting

The indirect lighting creates a pleasant atmosphere and underlines the high quality materials. LED lights are maintenance-free and provide optimum illumination of the interior cabinet. Compared with standard light bulbs, LED lighting is particularly energy efficient and offers the benefit of a considerably longer life cycle.

MasterFresh

In MasterCool drawers with controlled humidity levels, your food is stored in ideal storage conditions: the temperature is around 0°C and the humidity level adjusted to suit the needs of all types of food. Your food - especially fruit and vegetables - stay fresh for longer.

NoFrost

With the NoFrost system, you never have to defrost your Miele refrigeration appliance again. With circulation cooling, cold, dry air is evenly distributed inside the appliance which prevents ice from forming. 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.

PerfectFresh

With PerfectFresh, food stays fresh for up to three times longer. The temperature range from 0°C to +3°C offers ideal conditions for a significantly longer shelf life of meat, fish and many dairy products. Fruit and vegetables in the humidity-controlled compartment are stored in optimum conditions with an ideal temperature and a high humidity level, even with a full load. Vitamins, flavour, and texture are retained for a long time – for noticeably more freshness.

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.

SelfClose

With SelfClose, the freshness drawers in a Miele refrigerator are even more convenient. The particularly smooth-running drawers can be pulled out completely and easily. This allows you to access all stored food easily. And when you close the drawers you can experience the SelfClose feature as a light push is sufficient to allow them to glide gently back into the appliance.

Silence system

A refrigerator or freezer is always in operation and low operating noise levels are therefore particularly important. Miele refrigeration appliances with Silence System feature a significantly noise-optimised refrigeration circuit. Additionally, insulation is fitted at critical areas so you can enjoy your peace and quiet.

SoftClose

Refrigerator and freezer doors close silently and as if of their own accord: with SoftClose, an innovative door closing system from Miele. At an angle of less than 30°, the door closes automatically. And with SoftClose, the doors close softly – no more clinking bottles in the door shelves.

VarioRoom

The VarioRoom storage concept allows you to arrange storage space in the freezer to suit your needs. This is particularly useful when, for example, you want to freeze bulky items. The drawers and glass shelves can be removed easily so you can create as much space as you need in no time at all.



16°

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Miele

Which convenience features would you like?

The product highlights* of Miele wine units

Exclusive to Miele **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 Plus

Perfectly adjustable: even magnum bottles can be stored thanks to slats which can be repositioned in two directions.

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.

* Depending on model

What do the icons mean?

All symbols for wine units at a glance

The charts on the following pages contain detailed information about all Miele wine units.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



 **Energy efficiency**
States the energy efficiency rating.

 Energy efficiency classes A to C are indicated.

 **Sound emissions**
Indicates the sound emissions.

 States the exact sound emissions in decibels (dB).

 **Temperature zone**
States the number of temperature zones.

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

 **Storage racks**
Indicates which types of storage areas are available for bottles.

 Even magnum bottles can be stored thanks to slats which can be repositioned in two directions.

 Secure hold for every bottle with individually adjustable slats.

 **Odour filter**
Indicates if the appliance features an Active AirClean filter.

 Eliminates virtually all odours in the unit.

 **SommelierSet**
Indicates whether the wine unit features a SommelierSet.

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

 **Lighting**
Indicates which type of lighting the appliance has.

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

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

 **Door-opening mechanism**
Indicates the opening mechanism of the appliance.

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

 **Door-closing damper**
Indicates whether the appliance features a gentle door-closing system.

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

MasterCool wine conditioning unit

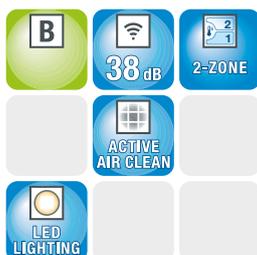
Product overview



Model/Sales designation	KWT 1612 Vi
Construction type	
Built-in appliance: integrated/built-under	●/–
Door hinge side/Convertible hinging/Can be installed side-by-side	Left or right/–/●
Design	
Casing colour	–
Front colour	Glass door
Type of lighting	BrilliantLight
User convenience	
DynaCool/SoftClose	–/–
Active AirClean filter	●
No. of wooden racks	14
Material of wooden racks	–
Number of FlexiFrame wooden racks	–
Number of FlexiFrame Plus wooden racks	–
SommelierSet	–
Bottle presenter	●
Controls	
Operating concept	TouchControl
No. of temperature zones	3
Efficiency and sustainability	
Energy efficiency class (A+++ to G)	C
Annual energy consumption/in 24 h in kWh	293/0.802
Appliance networking	
Miele@home/WiFiConn@ct	–/–
Accessories required	–
Safety	
Lock function	–
Audible door alarm/Audible temperature alarm	●/●
Optical door alarm/Optical temperature alarm	●/●
Technical data	
Niche dimensions in mm (W x H x D)	610 x 2.134 x 629
Climate class	SN-T
Wine conditioning zone in l	365
0.75 l Bordeaux bottle capacity (no. of bottles)	102
Sound power in dB(A) re1pW	42
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/700

Built-under and integrated conditioning units

Product overview



Model/Sales designation	KWT 6321 UG	KWT 6322 UG Handleless	KWT 6112 iG Handleless
Construction type			
Built-in appliance: integrated/built-under	●/●	●/●	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/●	Bottom/-/-
Design			
Casing colour	-	-	-
Front colour	Glass door	Glass door	Glass door
Type of lighting	LED	LED	LED
User convenience			
DynaCool/SoftClose	●/-	●/●	●/●
Active AirClean filter	●	●	●
No. of wooden racks	3	4	3
Number of FlexiFrame wooden racks	-	3	-
Number of FlexiFrame Plus wooden racks	-	-	2
SommelierSet	-	-	-
Bottle presenter	-	-	-
3 D bottle presenter	-	-	-
Concealed door opener	-	Push2open	Push2open
Silence system	-	-	-
Controls			
Operating concept	TouchControl	TouchControl	TouchControl
No. of temperature zones	2	2	1
Efficiency and sustainability			
Energy efficiency class (A+++ to G)	B	A	A+
Annual energy consumption/in 24 h in kWh	195/0.532	144/0.392	106/0.290
Appliance networking			
Miele@home/WiFiConn@ct	-/-	Equipped/-	Equipped/-
Accessories required	-	XKS 3000 Z	XKS 3000 Z
Safety			
Lock function	●	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●	●/●
Technical data			
Niche dimensions in mm (W x H x D)	600 x 820 – 870 x 580	600 x 820 – 870 x 580	560 – 568 x 450 – 452 x 550
Appliance dimensions in mm (W x H x D)	597 x 818 x 575	597 x 817 x 575	555 x 448 x 559
Climate class	SN-ST	SN-ST	SN-ST
Wine conditioning zone in l	95	94	46
0.75 l Bordeaux bottle capacity (no. of bottles)	34	34	18
Sound power in dB(A) re1pW	38	37	34
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/800	220 – 240/13/800	220 – 240/13/500
Colours			
Obsidian black/Graphite grey/CleanSteel	-/-/-	-/-/-	●/●/●



Model/Sales designation	KWT 6422 iG	KWT 6722 iGS
Construction type		
Built-in appliance: integrated/built-under	●/-	●/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/●	right/●/●
Design		
Casing colour	-	-
Front colour	Glass door	Glass door
Type of lighting	LED	LED
User convenience		
DynaCool/SoftClose	●/●	●/●
Active AirClean filter	●	●
No. of wooden racks	2	8
Number of FlexiFrame wooden racks	2	8
Number of FlexiFrame Plus wooden racks	-	-
SommelierSet	-	●
Bottle presenter	-	-
3 D bottle presenter	●	●
Concealed door opener	Push2open	Push2open
Silence system	●	●
Controls		
Operating concept	TouchControl	TouchControl
No. of temperature zones	2	2
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A	A
Annual energy consumption/in 24 h in kWh	145/0,396	162/0,442
Appliance networking		
Miele@home/WiFiConn@ct	Pre-equipped/-	Pre-equipped/-
Accessories required	XKS 3000 Z	XKS 3000 Z
Safety		
Lock function	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	-/●	-/●
Technical data		
Niche dimensions in mm (W x H x D)	560 – 570 x 874 – 890 x 550	560 – 570 x 1772 – 1788 x 550
Appliance dimensions in mm (W x H x D)	557 x 871 x 560	557 x 1769 x 560
Climate class	SN	SN
Wine conditioning zone in l	104	271
0.75 l Bordeaux bottle capacity (no. of bottles)	33	83
Sound power in dB(A) re1pW	34	34
Voltage in V/Fuse rating in A/Current consumption in mA	220 – 240/13/1.000	220 – 240/13/1.000

Freestanding wine units

Product overview



Model/Sales designation	KWT 6833 SG	KWT 6834 SGS
Construction type		
Freestanding appliance	●	●
Built-in appliance: integrated/built-under/decor	-/-/-	-/-/-
Door hinge side/Convertible hinging/Can be installed side-by-side	right/●/-	right/●/-
Design		
Casing colour	Stainless steel	Stainless steel
Front colour	Tinted glass door/hand grip	Tinted glass door/hand grip
Type of lighting	LED	LED
User convenience		
DynaCool/SoftClose	●/●	●/●
Active AirClean filter	●	●
No. of wooden racks	10	13
Number of FlexiFrame wooden racks	10	10
Number of FlexiFrame Plus wooden racks	-	-
SommelierSet	-	●
Bottle presenter	●	●
3 D bottle presenter	-	-
Concealed door opener	-	-
Silence system	-	-
Controls		
Operating concept	TouchControl	TouchControl
No. of temperature zones	3	3
Efficiency and sustainability		
Energy efficiency class (A+++ to G)	A	A
Annual energy consumption/in 24 h in kWh	180/0,493	180/0,493
Appliance networking		
Miele@home/WiFiConn@ct	Pre-equipped/-	Pre-equipped/-
Accessories required	XKM 3000 Z	XKM 3000 Z
Safety		
Lock function	●	●
Audible door alarm/Audible temperature alarm	●/●	●/●
Optical door alarm/Optical temperature alarm	●/●	●/●
Technical data		
Niche dimensions in mm (W x H x D)	-/-/-	-/-/-
Appliance dimensions in mm (W x H x D)	700 x 1920 x 746	700 x 1920 x 746
Climate class	SN-ST	SN-ST
Wine conditioning zone in l	502	502
0.75 l Bordeaux bottle capacity (no. of bottles)	178	178
Sound power in dB(A) re1pW	38	37
Voltage in V/Fuse rating in A/Current consumption in mA	220 - 240/13/1.000	220 - 240/13/1.000

Glossary

Miele wine conditioning units

BrilliantLight

A number of halogen emitters illuminate each area of the refrigerator and show the refrigerated items in a pleasant soft light. The aluminium profiles, shimmering like velvet, add an extra touch of elegance to your appliance.

DynaCool

A fan ensures that cold air circulates which results in uniform temperature and humidity in the entire unit. This ensures constant and perfect storage conditions for your wines. Humidity levels of up to 70% also prevent corks from drying out.

FlexiFrame

The adjustable bottle racks hold every size of bottle securely. That is because the individual wooden slats can be repositioned within the frame and adjust perfectly to different types of bottles. This provides the perfect storage position for your wine.

LED lighting

Flush LED lighting presents your exquisite wine bottles 'in the right light'. The maintenance-free LED lighting ensures efficient and optimum illumination of the cabinet and its contents. Furthermore, LED lighting does not warm the air in the appliance, allowing your wine to be stored undisturbed.

Low-vibration storage

Miele wine conditioning units feature specific optimised components to ensure the particularly gentle storage of your wine: The compressor with smooth running properties has also been mechanically detached from the casing. This enables your wine to be stored in peace and quiet.

NoteBoard

Every bottle rack features a magnetic strip for use with blackboard chalk: the strip is for noting, for example, a wine's origin, grape variety, year, etc. The NoteBoards are magnetic and can be removed from the shelves for writing on.

Push2open

Miele built-under wine conditioning units with Push2open function open easily. The opening system is activated by light pressure on the glass door. The door opens gently and allows you to reach inside and open it completely. Miele wine units with Push2open do not need handles and can be perfectly flush-fitted and integrated into every kitchen and living environment.

“Selector” bottle presenter

With the “Selector” you can present the highlights of your wine collection exceptionally well. The bottles appear slightly raised in the dimmed light in your wine unit. An effective presentation of exceptional wines.

SilenceSystem

Wine conditioning units are always in operation and for this reason low operating noise levels are particularly important. Miele wine units with Silence System feature a significantly noise-optimised refrigeration circuit. Additionally, insulation is fitted at critical areas so you can enjoy your wine in peace and quiet.

SoftClose

With SoftClose the doors on your Miele wine conditioning units close silently, gently and as if of their own accord: the integrated door-dampening feature prevents your stored wine bottles from being subjected to rough vibrations caused by closing the door too hard. Furthermore, the SoftClose feature closes the door automatically if the angle of the open door is less than 30°. This allows your wine to be stored safely without disturbances.

SommelierSet

With Miele's unique SommelierSet, your guests will be impressed as you decant your fine wines like a professional. The new SommelierSet is always ready to hand with all the equipment you need. And your wine unit has even more convenience to offer: enjoy champagne and white wine from chilled glasses, and perfectly conditioned wine bottles, even when they have already been opened. Celebrate true wine enjoyment.

Temperature zones

Miele wine units feature up to three sections with separate temperature controls. They can be used to store up to three different types of wine, for example red wine, white wine, champagne or sparkling wine, at the same time and under perfect conditions.

UV protection

UV rays can cause chemical reactions in wine. Miele glass doors feature tinted safety glass with integrated UV filter. This protects your wine perfectly from UV light.



What type of appliance would you like?

Miele dishwasher designs

Miele dishwasher designs

Miele offers a range 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 niche size is available in your kitchen?

The size range of Miele dishwashers 45 or 60 cm

Miele dishwasher sizes

Miele dishwashers are available in different heights and widths. The perfect solution for your kitchen.

Standard dishwashers

(81 cm high, 60 cm wide)

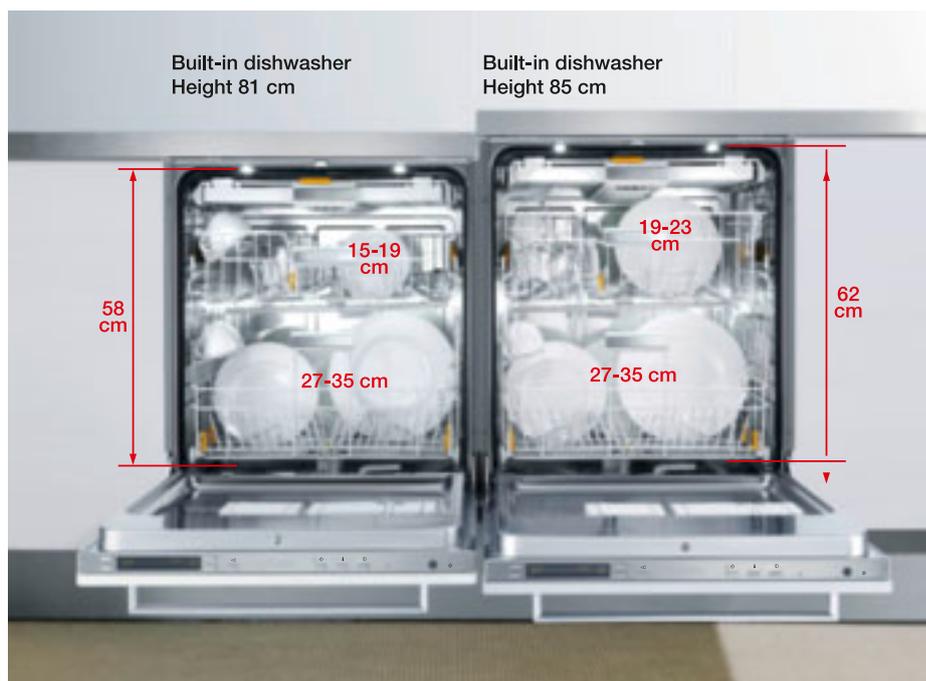
For the standard niche in households with a building-under height from 81 cm.



XXL dishwashers

(85 cm high, 60 cm wide)

These dishwashers are suitable for kitchens with a building-under height of 85 cm. Ideal for new kitchens with a higher worktop. XXL dishwashers offer up to 25 % more loading capacity in the upper basket for greater flexibility and more space for items such as stemware, mugs and plates with a diameter of up to 23 cm.





Slimline dishwashers from Miele

Our 45 cm dishwashers are on a par with their bigger brothers: Miele's slimline 45 cm wide dishwashers also feature a cutlery tray, low energy consumption and a highly convenient basket design.



Slimline dishwashers

(81 cm high, 45 cm wide)

Ideal for households where space is at a premium, but which still require everything a Miele dishwasher has to offer.



Which convenience features would you like?

The product highlights of Miele dishwashers*

QuickPowerWash

An unbeatable combination: the new 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.

New 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 icons for semi-integrated dishwashers at a glance

The charts on the following pages contain detailed information about Miele's semi-integrated dishwashers.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



 **Energy efficiency**
States the energy efficiency rating.

 Energy efficiency ratings A+++ -20 % to A+ are available.

 **Water consumption**
States the water consumption in litres.

 The most economical dishwashers use only 6.5 litres in the Automatic programme. The highest value is 13.5 litres.

 **MultiLingua**
Indicates that the display language can be changed.

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

 **Sound emissions**
States sound emissions in decibels (dB).

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

 **Cutlery cleaning**
Shows where the cutlery can be placed for cleaning.

 The height, width and depth of the patented 3D+ cutlery tray¹⁾ can be adjusted. Hinged row of spikes for long, slender items of cutlery in the middle section.

 The height, width and depth of the patented 3D cutlery tray¹⁾ can be adjusted.

 Every item of cutlery is separated, food deposits are completely removed and the cutlery is dried perfectly.

 The cutlery basket fits in any position over the front row of spikes in the lower basket.

 **QuickPowerWash**
Indicates if the appliance features the QuickPowerWash programme.

 Best A-rated cleaning performance in less than one hour with Miele UltraTabs.

 **AutoOpen drying²⁾**
Shows if the appliance has AutoOpen drying.

 The dishwasher door opens automatically at the end of a programme cycle.

 **Salt container in the door³⁾**
Shows if the salt container is inside the door.

 Convenient refilling the salt with door half-open.

 **BrilliantLight⁴⁾**
 Shows if the appliance is
 illuminated from the inside.



4 Power LEDs for perfect illumination of the inner cabinet

* 20 % more energy efficient than the threshold value for energy efficiency rating A+++

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

²⁾ Patent: EP2120671B1, DE102007008950B4

³⁾ Patent: EP1457153B1

⁴⁾ Patent: EP2233061B1

Semi-integrated dishwashers

Product overview



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 4203 i Active	G 4203 SCi Active	G 4940 SCi Jubilee
Design			
Fascia panel version/Control type	Straight fascia/Programme selector button	Straight fascia/Programme selector button	Straight fascia/Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-	3-digit display/-	3-digit display/-
Convenience			
Knock2open	-	-	-
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/-	-/-
Operating noise dB(A) re 1 pW	46	46	45
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
In-operation indication	Optical	Optical	Optical
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying performance	A+/A	A+/A	A++/A
Water consumption in the Automatic programme in l from	13.5	13.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.04	13.5/1.05	9.9/0.94
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/295	3780/299	2772/266
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59	0.59
FlexiTimer with EcoStart/EcoFeedback	-/-	-/-	-/-
EcoTech heat exchanger	-	-	-
Alternating spray arm technology/Half load/Hot water connection	-/-/●	-/-/●	●/●/●
Quality of results			
AutoOpen drying	-	-	-
SensorDry/Recirculation turbothermic drying	-/●	-/●	-/●
Perfect GlassCare	-	-	-
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/-	●/●/●/-	●/●/●/-
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/-	●/●/-	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-	-/-/-	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-	●/-/-/-
Soak/Pre-wash	-/-	-/-	-/-
Basket design			
Cutlery loading	Cutlery basket	Cutlery tray	3D cutlery tray
Basket design with FlexCare glass holders	Comfort/-	Comfort/-	Comfort/-
Number of place settings	13	14	14
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Safety			
Waterproof system	●	●	●
Filter indicator light	-	-	-
Safety lock/System lock	●/-	●/-	●/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.2 - 2.3/230/13	2.2 - 2.3/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 - 870 x 570	600 x 805 - 870 x 570	600 x 805 - 870 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	●/-/-	●/-/-	●/-/-
CleanSteel/Stainless steel	●/-	●/-	●/-



Front panel must be ordered separately,
either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 6620 SCI	G 6730 SCI	G 6825 SCI XXL
Design			
Fascia panel version/Control type	Straight fascia/Programme selector button	Straight fascia/Programme selector button	Slanted fascia/Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-	1-line text display/●	1-line text display/●
Convenience			
Knock2open	-	-	-
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/●	●/●
Operating noise dB(A) re 1 pW	44	44	41
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
In-operation indication	Optical	Display	Display
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying performance	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.75	9.7/0.75	9.9/0.67
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/213	2716/213	2772/189
Consumption value in kWh in the ECO programme with hot water connection	0.45	0.45	0.49
FlexiTimer with EcoStart/EcoFeedback	-/-	●/●	●/●
EcoTech heat exchanger	-	-	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/-	●/●/-	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-	-/●/●	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/●	●/-
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/●/-	●/●/●/●
Soak/Pre-wash	-/-	●/●	●/●
Basket design			
Cutlery loading	3D+ cutlery tray	3D+ cutlery tray	3D+ cutlery tray
Basket design with FlexCare glass holders	ExtraComfort/2	ExtraComfort/2	MaxiComfort/4
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	●/●
Safety			
Waterproof system	●	●	●
Filter indicator light	-	●	●
Safety lock/System lock	●/-	●/-	●/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/10	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 - 870 x 570	600 x 805 - 870 x 570	600 x 845 - 910 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	●/-/-	●/●/●	●/-/-
CleanSteel/Stainless steel	●/-	●/-	●/-

Slimline dishwashers

Product overview



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 4620 SCi Active	G 4722 SCi	G 4680 SCVi Active
Design			
Fascia panel version/Control type	Straight fascia/Programme selector button	Straight fascia/Programme selector button	-/Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-	3-digit display/-	3-digit display/-
Convenience			
Knock2open	-	-	-
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/-	-/-
Operating noise dB(A) re 1 pW	46	46	46
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
In-operation indication	Optical	Optical	Optical and acoustic
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying performance	A+/A	A++/A	A+/A
Water consumption in the Automatic programme in l from	6.5	6.0	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	10.5/0.79	8.7/0.70	10.5/0.79
Annual water consumption in l/Energy consumption in kWh in ECO programme	2940/221	2436/197	2940/221
Consumption value in kWh in the ECO programme with hot water connection	-	-	-
FlexiTimer with EcoStart/EcoFeedback	-/-	-/-	-/-
EcoTech heat exchanger	-	-	-
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
AutoOpen drying	-	●	-
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/-	●/●/●/●	●/●/●/-
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/●	●/●/-	●/●/●
Hygiene/SolarSave/Maintenance wash	-/-/-	-/-/-	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-	●/-/-/-
Soak/Pre-wash	-/-	-/-	-/-
Basket design			
Cutlery loading	Cutlery tray	Cutlery tray	Cutlery tray
Basket design with FlexCare glass holders	-/-	-/-	-/-
Number of place settings	9	9	9
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Safety			
Waterproof system	●	●	●
Filter indicator light	-	-	-
Safety lock/System lock	●/-	●/-	-/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	450 x 805 – 870 x 570	450 x 805 – 870 x 570	450 x 805 – 870 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	●/-/-	●/-/-	-/-/-
CleanSteel/Stainless steel	●/-	●/-	●/-



Front panel must be ordered separately,
either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 4782 SCVi
Design	
Fascia panel version/Control type	-/Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-
Convenience	
Knock2open	-
Door closing aid	ComfortClose
BrilliantLight/In-door salt container	-/-
Operating noise dB(A) re 1 pW	46
Time left display/Delay start up to 24 h/TimeControl	●/●/-
In-operation indication	Optical and acoustic
Efficiency and sustainability	
Energy efficiency class (A+++ - D)/Drying performance	A++/A
Water consumption in the Automatic programme in l	6.0
Water consumption in l/Energy consumption in kWh in ECO programme	8.7/0.70
Annual water consumption in l/Energy consumption in kWh in ECO programme	2436/197
Consumption value in kWh in the ECO programme with hot water connection	-
FlexiTimer with EcoStart/EcoFeedback	-/-
EcoTech heat exchanger	-
Alternating spray arm technology/Half load/Hot water connection	●/●/●
Quality of results	
AutoOpen drying	●
SensorDry/Recirculation turbothermic drying	●/●
Perfect GlassCare	●
Wash programmes	
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-
Programmes for special applications (e.g. Pasta/Paella)	-
Dishwashing options	
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-
Soak/Pre-wash	-/-
Basket design	
Cutlery loading	Cutlery tray
Basket design with FlexCare glass holders	-/-
Number of place settings	9
Appliance networking	
Miele@home/WiFiConn@ct	-/-
Safety	
Waterproof system	●
Filter indicator light	-
Safety lock/System lock	●/-
Technical data	
Total connected load in kW/Voltage in V/Fuse rating in A	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	450 x 805-870 x 570
Control panel colours	
Brilliant white/Obsidian black/Havana brown	-/-/-
CleanSteel/Stainless steel	●/-

What do the icons mean?

All icons for fully integrated dishwashers at a glance

The charts on the following pages contain detailed information about Miele's fully integrated dishwashers.

Icons representing the most important features are shown with each appliance to help you see the differences at a glance. For a quick overview you will find a short explanation of all icons used on this page.



 **Energy efficiency**
Indicates the energy efficiency rating.

 Energy efficiency ratings A+++ -20 % to A+ are available.

 **Water consumption**
Shows the water consumption in litres.

 The most economical dishwashers use only 6.5 litres in the Automatic programme. The highest value is 13.5 litres.

 **MultiLingua**
Indicates that the display language can be changed.

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

 **Sound emissions**
Shows the sound level in decibels (dB).

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

 **Cutlery cleaning**
Shows where the cutlery can be placed for cleaning.

 The height, width and depth of the patented 3D+ cutlery tray¹⁾ can be adjusted. Hinged row of spikes for long, slender items of cutlery in the middle section.

 The height, width and depth of the patented 3D cutlery tray¹⁾ can be adjusted.

 Every item of cutlery is separated, food deposits are completely removed and the cutlery is dried perfectly.

 The cutlery basket fits in any position over the front row of spikes in the lower basket.

 **QuickPowerWash**
Indicates if the appliance features the QuickPowerWash programme.

 Best A-rated cleaning performance in less than one hour with Miele UltraTabs.

 **AutoOpen drying²⁾**
Shows if the appliance has AutoOpen drying.

 The dishwasher door opens automatically at the end of a programme cycle.

 **BrilliantLight³⁾**
Shows if the appliance is illuminated from the inside.

 4 Power LEDs for perfect illumination of the inner cabinet

 **Knock2open⁴⁾**
 Shows the opening mechanism of
  the dishwasher.



Tap twice on the door and the dishwasher will open automatically – a door handle is not necessary.

* 20 % more energy efficient than the threshold value for energy efficiency rating A+++

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

²⁾ Patent: EP2120671B1, DE102007008950B4

³⁾ Patent: EP2233061B1

⁴⁾ Patent: EP2428153B1

Fully integrated dishwashers

Product overview



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 4263 Vi Active	G 4263 SCVi Active
Design		
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-	3-digit display/-
Convenience		
Knock2open	-	-
Door closing aid	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/-
Operating noise dB(A) re 1 pW	46	46
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-
In-operation indication	acoustic	acoustic
Efficiency and sustainability		
Energy efficiency class (A+++ - D)/Drying performance	A+/A	A+/A
Water consumption in the Automatic programme in l from	13.5	13.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.04	13.5/1.05
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/295	3780/299
Consumption value in kWh in the ECO programme with hot water connection	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback	-/-	-/-
EcoTech heat exchanger	-	-
Alternating spray arm technology/Half load/Hot water connection	-/-/●	-/-/●
Quality of results		
AutoOpen drying	-	-
SensorDry/Recirculation turbothermic drying	-/●	-/●
Perfect GlassCare	-	-
Wash programmes		
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/-	●/●/●/-
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/-	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-
Dishwashing options		
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-
Soak/Pre-wash	-/-	-/-
Basket design		
Cutlery loading	Cutlery basket	Cutlery tray
Basket design with FlexCare glass holders	Comfort/-	Comfort/-
Number of place settings	13	14
Appliance networking		
Miele@home/WiFiConn@ct	-/-	-/-
Safety		
Waterproof system	●	●
Filter indicator light	-	-
Safety lock/System lock	-/-	-/-
Technical data		
Total connected load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.2/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 - 870 x 570	600 x 805 - 870 x 570
Control panel colours		
Brilliant white/Obsidian black/Havana brown	-/-/-	-/-/-
CleanSteel/Stainless steel	●/-	●/-



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 4268 SCVi XXL Active	G 4990 Vi Jubilee	G 4990 SCVi Jubilee
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-	3-digit display/-	3-digit display/-
Convenience			
Knock2open	-	-	-
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/-	-/-
Operating noise dB(A) re 1 pW	46	45	45
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
In-operation indication	acoustic	acoustic	acoustic
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying performance	A+/A	A++/A	A++/A
Water consumption in the Automatic programme in l from	13.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	13.5/1.05	9.9/0.93	9.9/0.94
Annual water consumption in l/Energy consumption in kWh in ECO programme	3780/299	2772/262	2772/266
Consumption value in kWh in the ECO programme with hot water connection	0.59	0.58	0.59
FlexiTimer with EcoStart/EcoFeedback	-/-	-/-	-/-
EcoTech heat exchanger	-	-	-
Alternating spray arm technology/Half load/Hot water connection	-/-/●	●/●/●	●/●/●
Quality of results			
AutoOpen drying	-	-	-
SensorDry/Recirculation turbothermic drying	-/●	-/●	-/●
Perfect GlassCare	-	-	-
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/-	●/●/●/-	●/●/●/-
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/-	●/●/-	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-	-/-/-	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-	●/-/-/-
Soak/Pre-wash	-/-	-/-	-/-
Basket design			
Cutlery loading	Cutlery tray	Cutlery basket	3D cutlery tray
Basket design with FlexCare glass holders	Comfort/-	Comfort/-	Comfort/-
Number of place settings	14	13	14
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Safety			
Waterproof system	●	●	●
Filter indicator light	-	-	-
Safety lock/System lock	-/-	-/-	-/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.2/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 - 870 x 570	600 x 805 - 870 x 570	600 x 805 - 870 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	-/-/-	-/-/-	-/-/-
CleanSteel/Stainless steel	●/-	●/-	●/-

Fully integrated dishwashers

Product overview



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 6060 SCVi	G 6660 SCVi	G 6665 SCVi XXL
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua display with comprehensive language selection	3-digit display/-	3-digit display/-	3-digit display/-
Convenience			
Knock2open	-	-	-
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/-	-/-
Operating noise dB(A) re 1 pW	44	44	44
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
In-operation indicator light	optical and acoustic	optical and acoustic	optical and acoustic
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Heater rating	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.84	9.7/0.75	9.7/0.75
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/237	2716/213	2716/213
Consumption value in kWh in the ECO programme with hot water connection	0.49	0.45	0.45
FlexiTimer with EcoStart/EcoFeedback	-/-	-/-	-/-
EcoTech heat exchanger	-	-	-
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/-	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/●	●/●/-	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-	-/-/-	-/-/-
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/-	-/-
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/-/-	●/-/-/-
Soak/Pre-wash	-/-	-/-	-/-
Basket design			
Cutlery loading	3D cutlery tray	3D+ cutlery tray	3D+ cutlery tray
Basket design with FlexCare glass holders	ExtraComfort/2	ExtraComfort/2	ExtraComfort/2
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Safety			
Waterproof system	●	●	●
Filter indicator light	-	-	●
Safety lock/System lock	-/-	-/-	-/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 - 870 x 570	600 x 805 - 870 x 570	600 x 845 - 910 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	-/-/-	-/-/-	-/-/-
CleanSteel/Stainless steel	●/-	●/-	●/-



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 6670 SCVi	G 6770 SCVi	G 6775 SCVi XXL
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua display with comprehensive language selection	3 digit display/-	1-line text display/●	1-line text display/●
Convenience			
Knock2open	-	-	-
Door closing aid	ComfortClose	ComfortClose	ComfortClose
BrilliantLight/In-door salt container	-/-	-/●	-/●
Operating noise dB(A) re 1 pW	41	44	44
Time left display/Delay start up to 24 h/TimeControl	●/●/-	●/●/-	●/●/-
In-operation indication	optical and acoustic	optical and acoustic	optical and acoustic
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying performance	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.7/0.84	9.7/0.75	9.7/0.75
Annual water consumption in l/Energy consumption in kWh in ECO programme	2716/237	2716/213	2716/213
Consumption value in kWh in the ECO programme with hot water connection	0.49	0.45	0.45
FlexiTimer with EcoStart/EcoFeedback	-/-	●/●	●/●
EcoTech heat exchanger	-	-	-
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/-	●/●/-	●/●/-
Hygiene/SolarSave/Maintenance wash	-/-/-	-/●/●	-/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	-/-	-/●	-/●
Programmes for special applications (e.g. Pasta/Paella)	-	-	-
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/-/-/-	●/-/●/-	●/-/●/-
Soak/Pre-wash	-/-	-/-	-/-
Basket design			
Cutlery loading	3D+ cutlery tray	3D+ cutlery tray	3D+ cutlery tray
Basket design with FlexCare glass holders	-/-	ExtraComfort/2	ExtraComfort/2
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	-/-	-/-	-/-
Safety			
Waterproof system	●	●	●
Filter indicator light	-	●	●
Safety lock/System lock	●/-	-/-	-/-
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 – 870 x 570	600 x 805 – 870 x 570	600 x 845 – 910 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	-/-/-	-/-/-	-/-/-
CleanSteel/Stainless steel	●/-	●/-	●/-

Fully integrated dishwashers

Product overview



Front panel must be ordered separately, either from Miele or from your kitchen furniture supplier.

Model/Sales designation	G 6860 SCVi	G 6890 SCVi K2O	G 6895 SCVi XXL K2O
Design			
Fascia panel version/Control type	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button	Fully integrated fascia/ Programme selector button
Display/MultiLingua display with comprehensive language selection	1-line text display/●	1-line text display/●	1-line text display/●
Convenience			
Knock2open	–	●	●
Door closing aid	ComfortClose	AutoClose	AutoClose
BrilliantLight/In-door salt container	●/●	●/●	●/●
Operating noise dB(A) re 1 pW	41	41	41
Time left display/Delay start up to 24 h/TimeControl	●/●/–	●/●/–	●/●/–
In-operation indication	optical and acoustic	optical and acoustic	optical and acoustic
Efficiency and sustainability			
Energy efficiency class (A+++ - D)/Drying performance	A+++/A	A+++/A	A+++/A
Water consumption in the Automatic programme in l from	6.5	6.5	6.5
Water consumption in l/Energy consumption in kWh in ECO programme	9.9/0.67	9.9/0.67	9.9/0.67
Annual water consumption in l/Energy consumption in kWh in ECO programme	2772/189	2772/189	2772/189
Consumption value in kWh in the ECO programme with hot water connection	0.49	0.49	0.49
FlexiTimer with EcoStart/EcoFeedback	●/●	●/●	●/●
EcoTech heat exchanger	●	●	●
Alternating spray arm technology/Half load/Hot water connection	●/●/●	●/●/●	●/●/●
Quality of results			
AutoOpen drying	●	●	●
SensorDry/Recirculation turbothermic drying	●/●	●/●	●/●
Perfect GlassCare	●	●	●
Wash programmes			
ECO/Automatic/Intensive 75 °C/QuickPowerWash	●/●/●/●	●/●/●/●	●/●/●/●
Normal 55 °C/Gentle/Quick wash 40 °C	●/●/–	●/●/–	●/●/–
Hygiene/SolarSave/Maintenance wash	●/●/●	●/●/●	●/●/●
ExtraQuiet 38 dB(A)/ExtraQuiet 40 dB(A)	●/–	●/–	●/–
Programmes for special applications (e.g. Pasta/Paella)	–	–	–
Dishwashing options			
Short/Intensive lower basket/Energy save/Extra dry	●/●/●/●	●/●/●/●	●/●/●/●
Soak/Pre-wash	●/●	●/●	●/●
Basket design			
Cutlery loading	3D+ cutlery tray	3D+ cutlery tray	3D+ cutlery tray
Basket design with FlexCare glass holders	MaxiComfort/4	MaxiComfort/4	MaxiComfort/4
Number of place settings	14	14	14
Appliance networking			
Miele@home/WiFiConn@ct	●/●	●/●	●/●
Safety			
Waterproof system	●	●	●
Filter indicator light	●	●	●
Safety lock/System lock	–/–	–/–	–/–
Technical data			
Total connected load in kW/Voltage in V/Fuse rating in A	2.1/230/13	2.1/230/13	2.1/230/13
Length of water inlet/drain hose/electrical cable in m	1.50/1.50/1.80	1.50/1.50/1.80	1.50/1.50/1.80
Niche dimensions (W x H x D) in mm	600 x 805 – 870 x 570	600 x 805 – 870 x 570	600 x 845 – 910 x 570
Control panel colours			
Brilliant white/Obsidian black/Havana brown	–/–/–	–/–/–	–/–/–
CleanSteel/Stainless steel	●/–	●/–	●/–



Glossary

Miele dishwashers*

Dishwasher glossary

3D+ cutlery tray¹⁾

The intelligent 3D+ cutlery tray is extremely versatile. Width, height and depth are adjustable to suit any type of load. Thanks to hinged rows of spikes in the centre section, there is more space for large utensils such as salad spoons or kitchen knives. The adjustable side sections even allow you to position stemware in the upper basket. Excellent flexibility for perfect cleaning results.

Anti-flooding guarantee¹⁰⁾

To protect against flooding, all Miele dishwashers feature the Miele Waterproof System. Miele offers a guarantee on all water protection systems to protect your home - over a period of 20 years ¹⁰⁾. Should you incur damage to property as a result of a defect in the water protection system you have a safety guarantee. In the context of the terms and conditions of the water protection system Miele will bear the costs for property damage resulting from any defect of the system. So long as the appliance was professionally installed.

AutoClose

The Miele AutoClose function closes the dishwasher door automatically and very gently. Not only is this convenient, it is also elegant. A slight contact between the door and the appliance is all it takes to activate the motorised door closing feature.

AutoOpen drying²⁾

At the end of the programme the dishwasher door opens automatically and leaves a small gap. This allows fresh air to reach the crockery and even washed items like plastic dishes dry completely. Your worktop is protected from moisture by special air ducts.

BrilliantLight³⁾

Thanks to the patented³⁾ door controls, 4 power LEDs switch on gradually when the dishwasher door is opened. The 4 LEDs illuminate the interior with brilliant light. The working area of the dishwasher is lit up perfectly making loading and unloading of the baskets noticeably easier.

ComfortClose

Experience how easily the Miele door opens and closes. The door remains in the position of your choice.

EcoFeedback

A Miele dishwasher makes it easy for you to wash your dishes with the environment in mind every day. When you select a programme, the EcoFeedback function displays the estimated water and electricity consumption. This allows you to select the option which is best for the environment. You can view the actual consumption values in the display at the end of the programme.

Energy efficiency

The energy label provides information at a glance on the running costs and performance of a dishwasher. Miele appliances combine perfect cleaning and drying results with very low electricity and water consumption:

- Energy efficiency rating A+++ -20%**
- Annual energy consumption: 189 kWh
- Annual water consumption: 2772 l
- Drying class: A

Best performance combined with low consumption.

ExtraQuiet

The Miele ExtraQuiet programme washes your dishes very quietly with a noise level of only 38 dB (A) so that you can barely notice it. Perfect for open plan kitchens and for running the dishwasher at night time.

Eye-level installation

Miele dishwashers meet you at eye level: all semi-integrated and fully integrated dishwashers from Miele can be installed in your kitchen at a convenient raised working height.

The benefit: crockery can be loaded and unloaded whilst standing up in an ergonomic and convenient position. Easy on the back without having to bend.

FlexiTimer with EcoStart

Miele dishwashers now work even more intelligently. With this function you can protect the environment and make use of time variable tariffs, leaving the selection of the cheapest electricity tariff for the particular running time, to your appliance. You can programme three different tariffs and only have to determine the latest possible finish time. The dishwasher will choose the cheapest starting time within the time window provided.

Fresh water dishwashers with water consumption from 6.5 l

Miele dishwashers rely solely on fresh water and in the Automatic programme can wash crockery with as little as 6.5 l of water - much less than the contents of a sink. With this feature Miele has reduced water consumption by 85% over the last 30 years. Electricity consumption is also reduced to new all-time lows: in the ECO programme, Miele dishwashers achieve energy consumption values of only 0.67 kWh.

Half load

Using automatic load recognition, Miele dishwashers automatically detect the amount of crockery in the wash cabinet and adjust the use of water and electricity accordingly. Thanks to this automatic function you needn't always wait until your dishwasher is fully loaded.

* Features vary depending on model

** 20% more energy-efficient than the threshold value for energy efficiency rating A+++

Hot water connection

All Miele dishwashers can be connected to a hot water supply of up to 60°C. In the Gentle programme, this reduces electricity consumption by up to 50% and running times by up to 10%. In the ECO programme, energy consumption of a dishwasher is reduced by up to 0.45 kWh.

In-door salt container⁸⁾

The patented salt container is located in the dishwasher door: it can be conveniently filled with the door half-open and without having to bend. And you don't have to remove the lower basket to access a salt container at the bottom of the appliance.

Knock2open⁴⁾

Knock2open turns dishwashing into a magical experience while delivering the perfect solution for handleless kitchen designs. After knocking twice on the front panel of the fully integrated Miele dishwasher, the door opens by about 10 cm completely on its own using an ingenious opening mechanism. A convenience that you can enjoy every day.

Miele@mobile App⁵⁾

With WifiConn@ct it is easy for you to connect with your dishwasher. With the Miele@mobile App you can always keep an eye on the programme, no matter where you are – this is particularly useful if you have a fully integrated appliance. You can also operate the appliance via the App and, for example, select and start programmes.

New Miele basket design

The new basket design is perfectly thought-out in every detail and offers unique solutions. There is a space for every item to ensure it is cleaned perfectly. The colour-coded FlexAssist parts indicate which elements are moveable and feature small symbols. This allows you to adjust baskets easily with one hand. Integrated silicone padding in the FlexCare glass holder provides a stable and secure hold for delicate stemware.

Perfect GlassCare⁶⁾

Soft water will clean crockery thoroughly but has an aggressive effect on glass. To counter this, Miele dishwashers feature Perfect GlassCare technology. It ensures that your glasses are washed gently - so you can enjoy them for many years.

QuickPowerWash

Unbeatable combination: the new QuickPowerWash programme and the perfectly matching UltraTabs Multi achieve the best possible cleaning and drying results on normally soiled crockery in 58 minutes. These specially developed tablets only take two to three minutes to dissolve. This means that the cleaning ingredients are available right at the beginning of the programme. The result: Cleaning Performance Category A⁷⁾.

SensorDry⁹⁾

The ambient temperature in the kitchen and the size of the load in the dishwasher can affect the drying process. In the Automatic programme, SensorDry ensures optimum drying results even under conditions that are not ideal.

SolarSave

Miele - second to none when it comes to sustainability. The SolarSave wash programme is ideal for households that have a solar heat system, a heat pump or a gas-oil heating system, because it only uses the temperature of the already heated, incoming water. Thanks to the intelligent programme management feature you can achieve a sensationally low electricity consumption of 0.06 kWh per wash cycle.

Sound emissions

Miele dishwashers operate at particularly quiet noise levels from 41 dB (A) and deliver consistently perfect results. This is significantly quieter than a normal conversation.

TimeControl

The useful LED indicators on fully integrated dishwashers show immediately when the programme has finished. An hour before the end of the cycle, the LEDs will switch off from left to right at 20 minute intervals. At the end of the cycle, AutoOpen opens the door to the ajar position. TimeControl is ideal for all types of built-in situations, including a raised installation and a flush mounted plinth.

Touch-on-Metal controls

Miele's Touch-on-Metal operating philosophy offers convenience in a class of its own. It combines high-quality flush design with intuitive user interface controls from left to right. The embossed controls of the stainless steel fascia panel are extremely easy to use and the settings are displayed in plain text. The smooth surface of the elegant fascia panel can be cleaned very easily.

¹⁾ DE102008062761B3, EP2201887B1

²⁾ DE102007008950B4, EP2120671B1, US 8671587B2

³⁾ EP2233061B1, US8297768B2

⁴⁾ EP2428153B1, US8758524B2

⁵⁾ Available for iOS (version 7) and Android (version 4.1) operating systems, all dishwashers apart from G 6000 EcoFlex require additional Miele@home components.

⁶⁾ EP1080681B1

⁷⁾ 'Best A-rated cleaning performance in less than one hour in combination with Miele UltraTabs Multi'. * Confirmed by TÜV Rhineland: 'The cleaning index of 1.14 measured in the QuickPowerWash programme in combination with Miele UltraTabs Multi corresponds to the best possible A cleaning performance category (reference machine tested with IEC Type B detergent).'

⁸⁾ EP1457153B1, US7124765B2

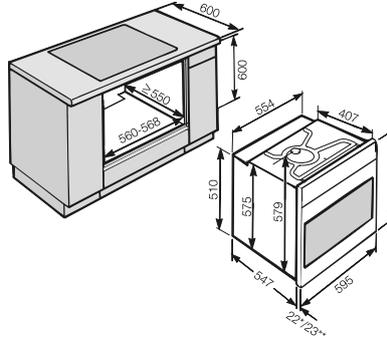
⁹⁾ EP1902659B1

¹⁰⁾ For details please refer to our warranty terms and conditions for water protection. This does not affect your statutory rights.

Installation drawings

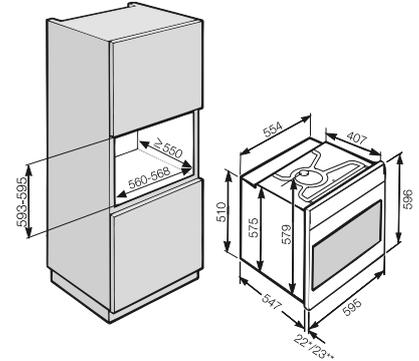
Ovens

H 2661-1 B, H 6260 B



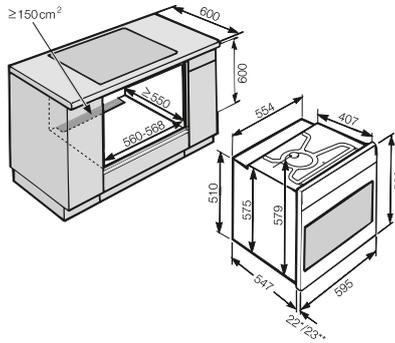
* Ovens with glass front
** Ovens with metal front

H 2661-1 B, H 6260 B



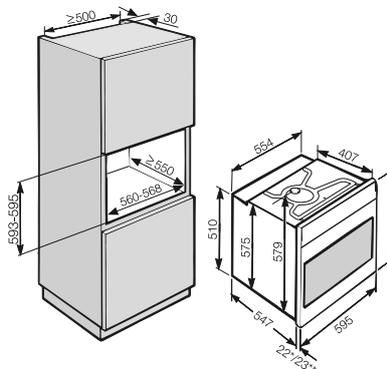
* Ovens with glass front
** Ovens with metal front

H 2661-1 BP, H 6260 BP, H 6267 BP,
H 6460 BP, H 6461 BP, H 6461 BPX,
H 6660 BP, H 6860 BP, H 6860 BPX



* Ovens with glass front
** Ovens with metal front

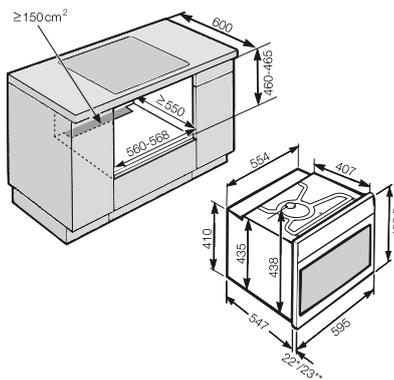
H 2661-1 BP, H 6260 BP, H 6267 BP,
H 6460 BP, H 6461 BP, H 6461 BPX,
H 6660 BP, H 6860 BP, H 6860 BPX



* Ovens with glass front
** Ovens with metal front

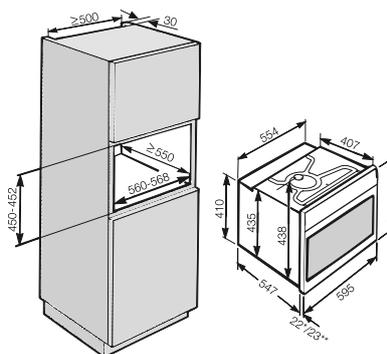
Compact ovens

H 6200 BP, 49 l capacity



*Appliance with glass front
**Appliance with metal front

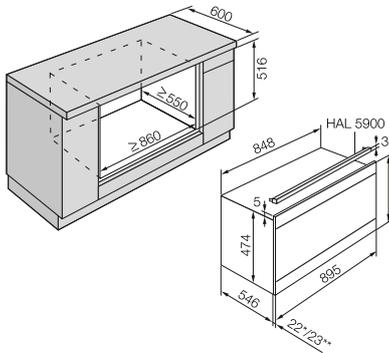
H 6200 BP, 49 l capacity



*Appliance with glass front
**Appliance with metal front

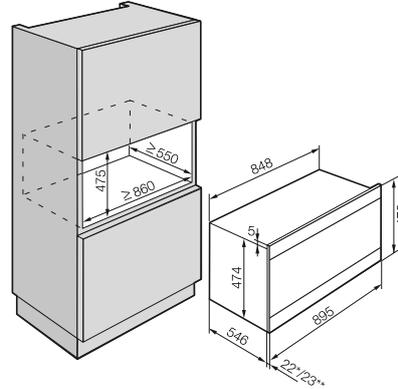
90 cm wide ovens

H 6290 B, 90 l capacity



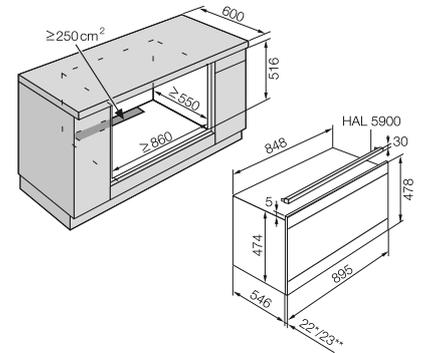
*Appliance with glass front
**Appliance with metal front

H 6290 B, 90 l capacity



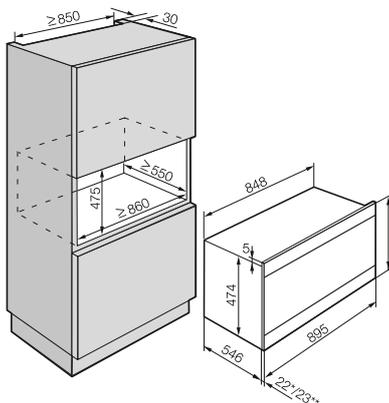
*Appliance with glass front
**Appliance with metal front

H 6890 BP, 90 l capacity



*Appliance with glass front
**Appliance with metal front

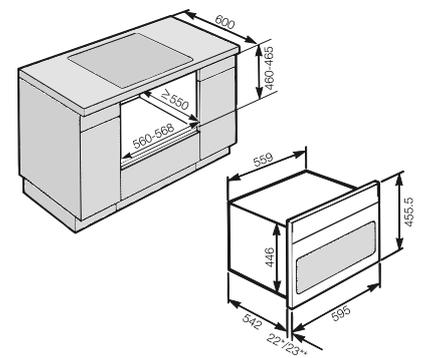
H 6890 BP, 90 l capacity



*Appliance with glass front
**Appliance with metal front

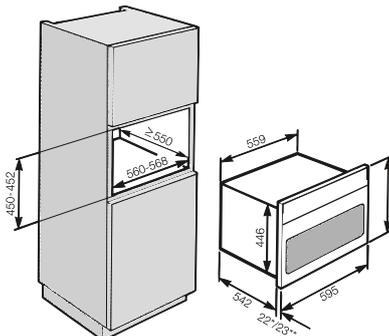
Microwave combination ovens

H 6200 BM, H 6400 BM, H 6401 BM, H 6401 BMX, H 6600 BM, H 6800 BM, H 6800 BMX



*Appliance with glass front
**Appliance with metal front

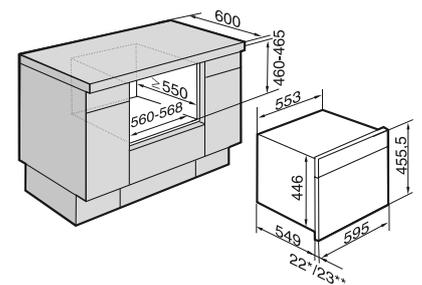
H 6200 BM, H 6400 BM, H 6401 BM, H 6401 BMX, H 6600 BM, H 6800 BM, H 6800 BMX



*Appliance with glass front
**Appliance with metal front

Steam ovens

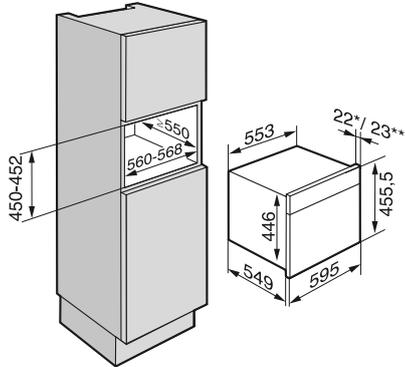
DG 6200, DG 6400, 38 l capacity



*Appliance with glass front
**Appliance with metal front

Installation drawings

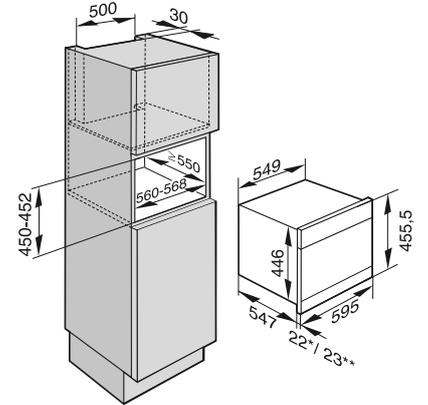
DG 6200, DG 6400, 38 l capacity



*Appliance with glass front
**Appliance with metal front

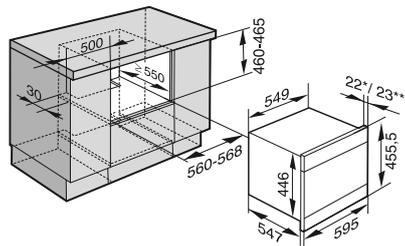
Steam combination ovens

DGC 6400, 32 l capacity



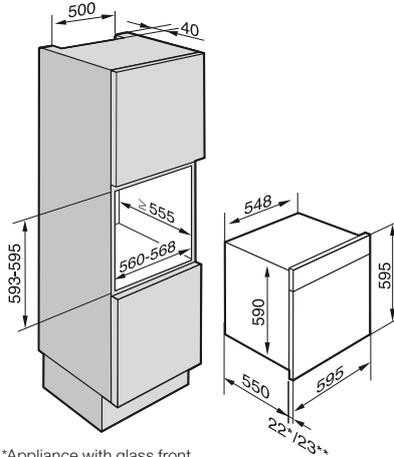
*Appliance with glass front
**Appliance with metal front

DGC 6400, 32 l capacity



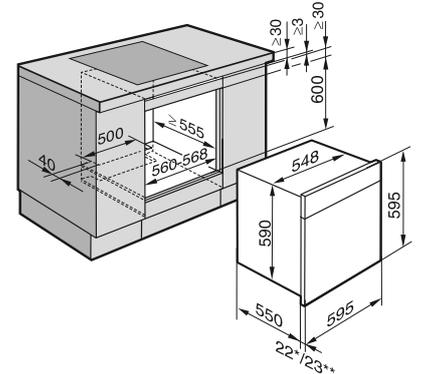
*Appliance with glass front
**Appliance with metal front

DGC 6660, DGC 6860, DGC 6860 X,
DGC 6865, 68 l capacity



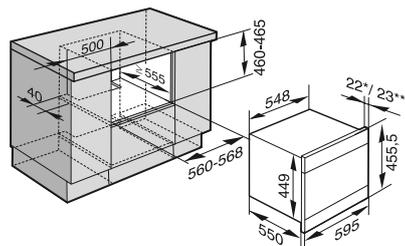
*Appliance with glass front
**Appliance with metal front

DGC 6660, DGC 6860, DGC 6860 X,
DGC 6865, 68 l capacity



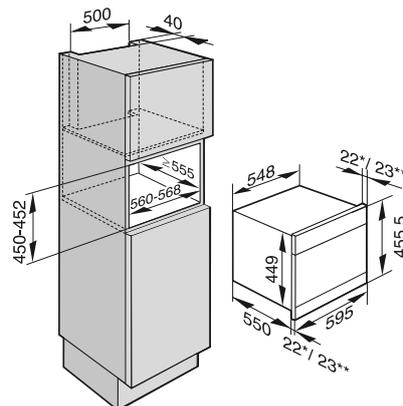
*Appliance with glass front
**Appliance with metal front

DGC 6600, DGC 6800, DGC 6800 X,
DGC 6805, 48 l capacity



*Appliance with glass front
**Appliance with metal front

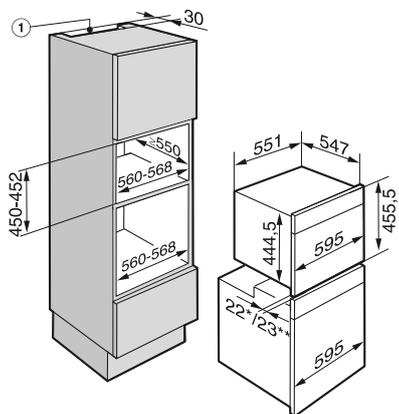
DGC 6600, DGC 6800, DGC 6800 X,
DGC 6805, 48 l capacity



*Appliance with glass front
**Appliance with metal front

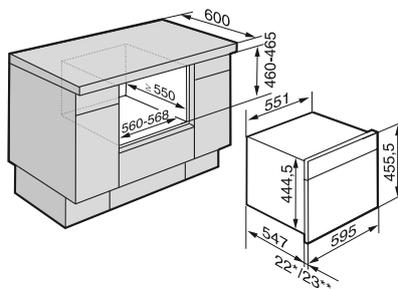
Steam oven with microwave

DGM 6401, DGM 6600, DGM 6800,
DGM 6805, 40 l capacity



*Appliance with glass front
**Appliance with metal front

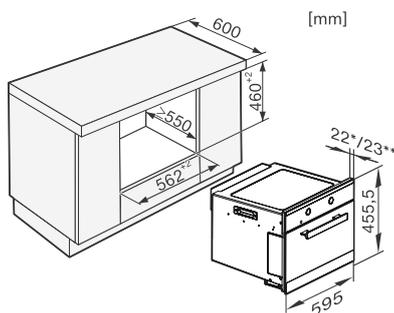
DGM 6401, DGM 6600, DGM 6800,
DGM 6805, 40 l capacity



*Appliance with glass front
**Appliance with metal front

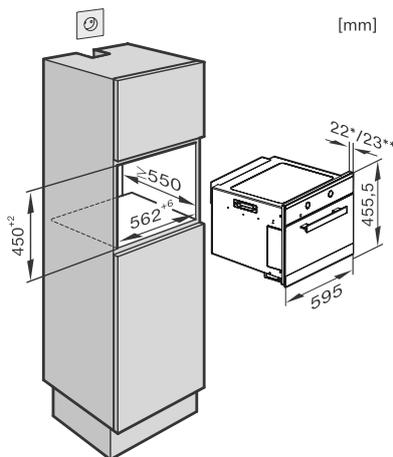
Microwave oven

M 6260 TC, 46 l capacity



*Appliance with glass front
**Appliance with metal front

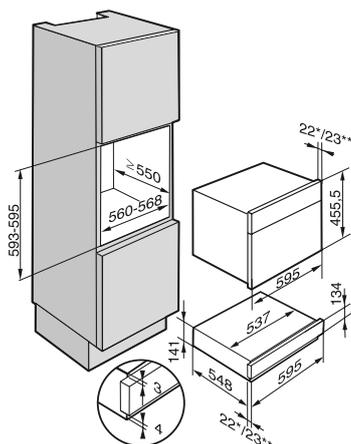
M 6260 TC, 46 l capacity



*Appliance with glass front
**Appliance with metal front

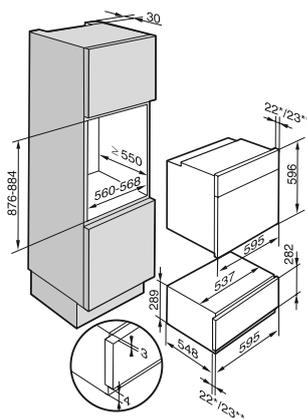
Warming drawers

ESW 6114, ESW 6214 with H 6xxx BM



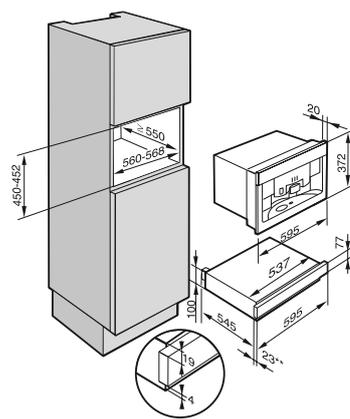
*Appliance with glass front
**Appliance with metal front

ESW 6229 X SousChef with H 6000 B



*Appliance with glass front
**Appliance with metal front

EGW 6210 with CVA 6431

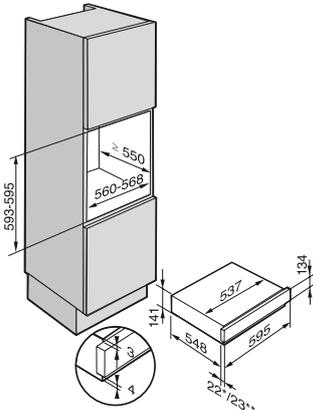


*Appliance with glass front
**Appliance with metal front

Installation drawings

Vacuum sealing drawer

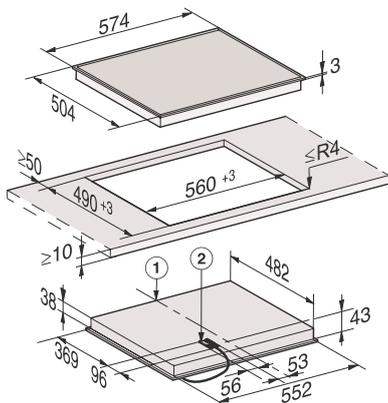
EVS 6114, EVS 6214



*Appliance with glass front
**Appliance with metal front

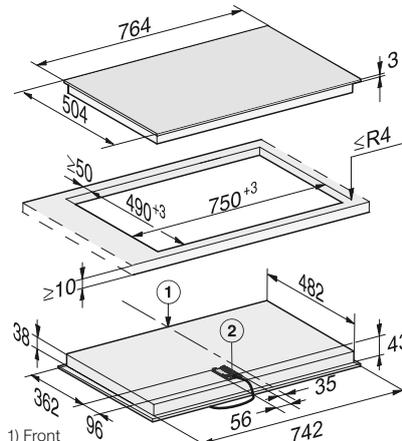
Electric hobs

KM 6520 FR



- 1) Front
- 2) Mains connection box. Mains connection cable, L = 1440 mm supplied loose
- 3) Casing depth

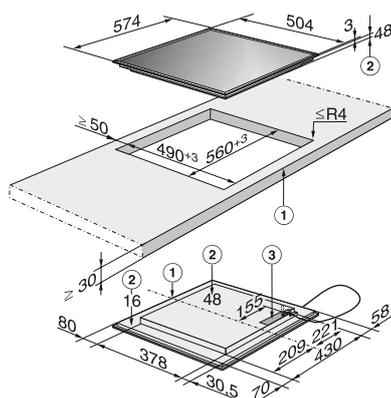
KM 6522 FR



- 1) Front
- 2) Mains connection box. Mains connection cable, L = 1440 mm supplied loose
- 3) Casing depth

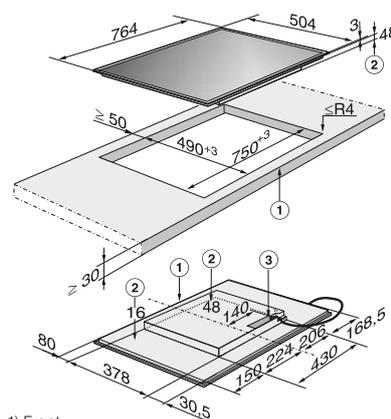
Induction hobs

KM 6115



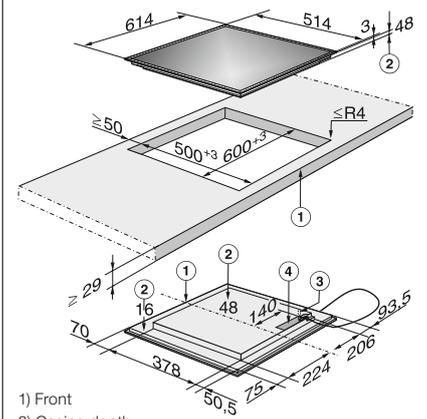
- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

KM 6118



- 1) Front
- 2) Casing depth
- 3) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

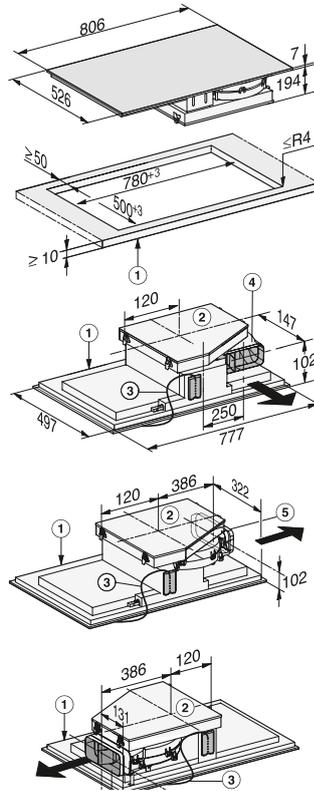
KM 6322



- 1) Front
- 2) Casing depth
- 3) Miele@home connection point
- 4) Mains connection box. Mains connection cable, L = 1440 mm supplied loose

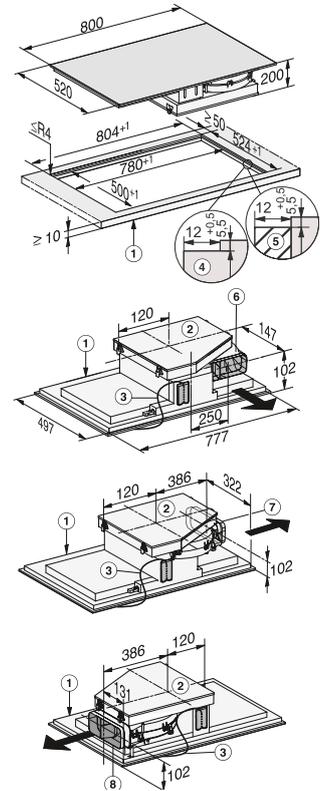
TwoInOne

KMDA 7774 (Onset)



- 1) Front
- 2) The moisture collection tray must be accessible after installation
- 3) Mains connection box with mains connection cable, L = 1440 mm
- 4) Duct connection rear >220-222 x 89-90 / R1-R19 (default setting)
- 5) Duct connection right >220-222 x 89-90 / R1-R19 (requires conversion)
- 6) Duct connection left >220-222 x 89-90 / R1-R19 (requires conversion)

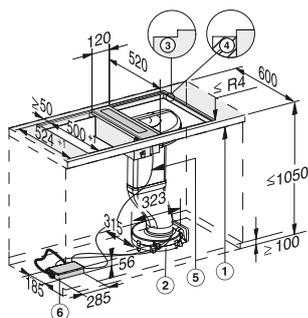
KMDA 7774 (Flush fit)



- 1) Front
- 2) The moisture collection tray must be accessible after installation
- 3) Mains connection box with mains connection cable, L = 1440 mm
- 4) Stepped cut-out
- 5) Wooden frame (not supplied with appliance)
- 6) Duct connection rear >220-222 x 89-90 / R1-R19 (default setting)
- 7) Duct connection right >220-222 x 89-90 / R1-R19 (requires conversion)
- 8) Duct connection left >220-222 x 89-90 / R1-R19 (requires conversion)

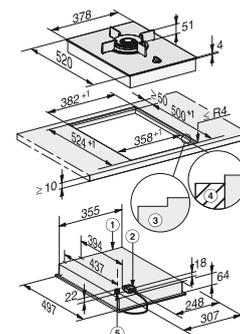
SmartLine

CSDA 7000 (Flush fit)



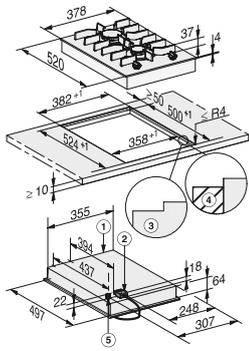
- 1) Front
- 2) Fan (in plinth directly on floor)
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Air duct
- 6) E-box

CS 7101 (Flush fit)



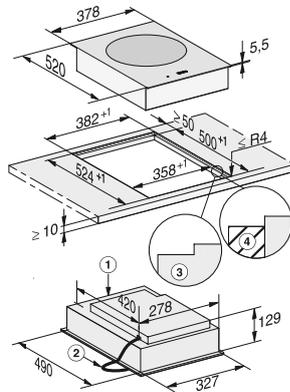
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7102 (Flush fit)



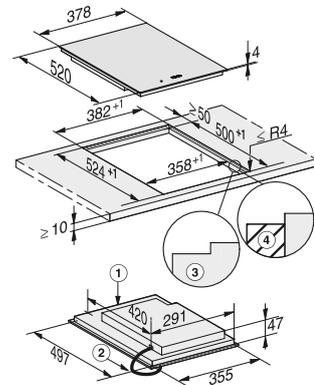
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)
- 5) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7611 (Flush fit)



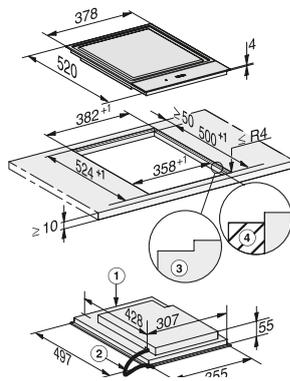
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

CS 7612 (Flush fit)



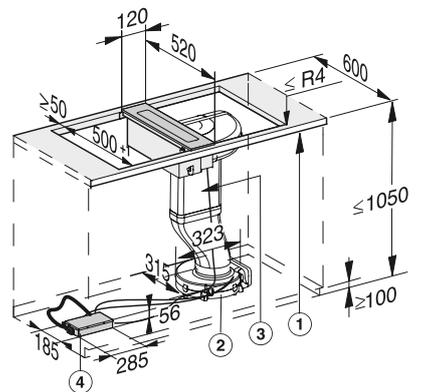
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

CS 7632 (Flush fit)



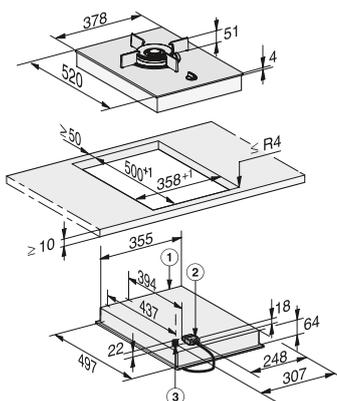
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Stepped cut-out
- 4) Wood trim 12 mm (not supplied)

CSDA 7000 (Onset)



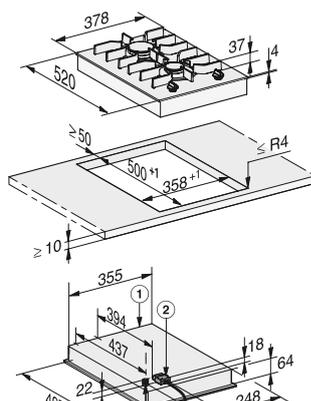
- 1) Front
- 2) Fan (in plinth directly on floor)
- 3) E-box
- 4) Air duct

CS 7101 (Onset)



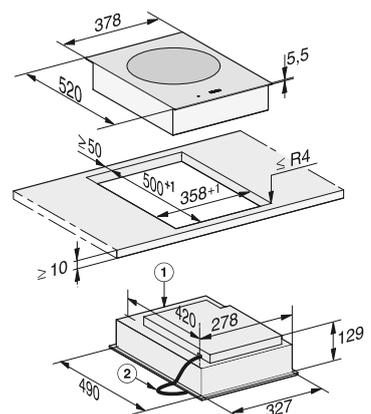
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7102 (Onset)



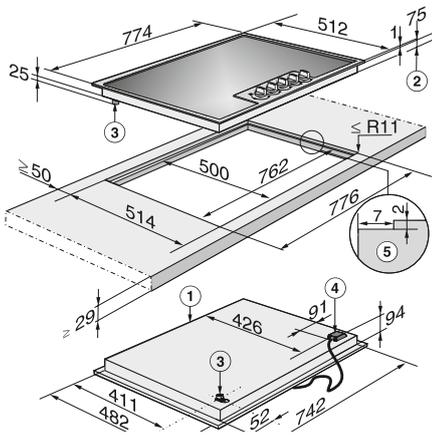
- 1) Front
- 2) Mains connection box with cable, L = 2000 mm
- 3) Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

CS 7611 (Onset)



- 1) Front
- 2) Mains connection cable, L = 2000 mm

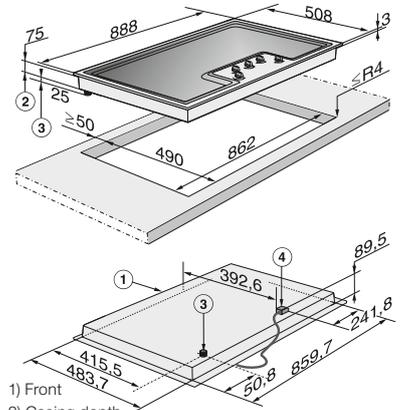
KM 2335



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm
- 5) Stepped cut-out

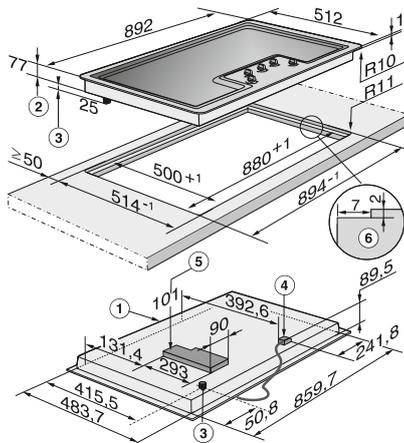
Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask manufacturer if this hob can be built in. As the ceramic glass and the worktop cut-out can have a certain dimensional tolerance, gap can vary (min. 1 mm)

KM 2354



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm

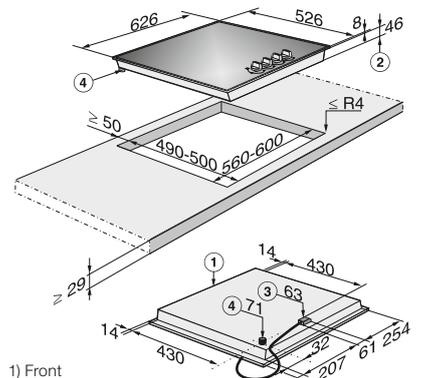
KM 2357



- 1) Front
- 2) Casing depth
- 3) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- 4) Mains connection box with mains connection cable, L = 2000 mm
- 5) Electronic unit - maximum installation height incl. electronic unit casing 101 mm

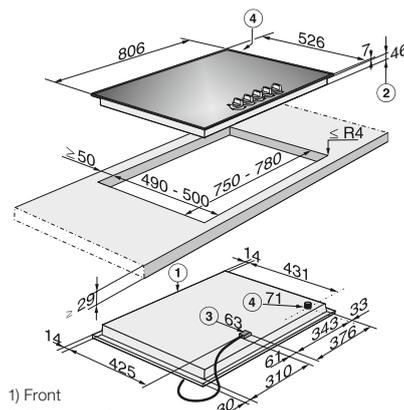
Building-in information:
This hob is only suitable for installation in granite, marble, tiled or solid wood worktops. For other materials please ask the manufacturer if it can be built in. As the ceramic glass and the worktop cut-out have a certain dimensional tolerance, the gap can vary (min. 1 mm).

KM 3010



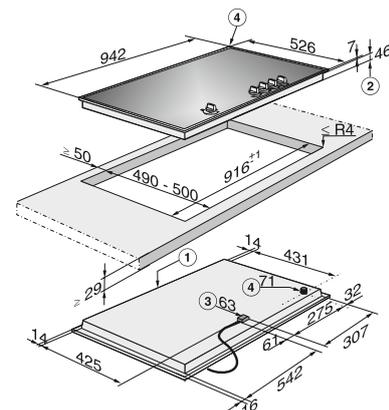
- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)

KM 3034



- 1) Front
- 2) Casing depth
- 3) Mains connection box with mains connection cable, L = 2000 mm
- 4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)

KM 3054

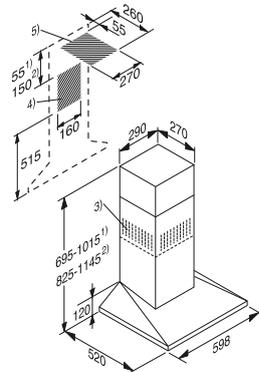


- 1) Front
 - 2) Casing depth
 - 3) Mains connection box with mains connection cable, L = 2000 mm
 - 4) Gas connection R 1/2-ISO-7-1(DIN EN 10226)
- Gas Installation:
N.B. GasSafe regulations state that a pressure test nipple must be installed near a gas hob to allow an engineer to test the pressure following servicing. Please ensure adequate space is provided below the hob for gas pipework.

Installation drawings

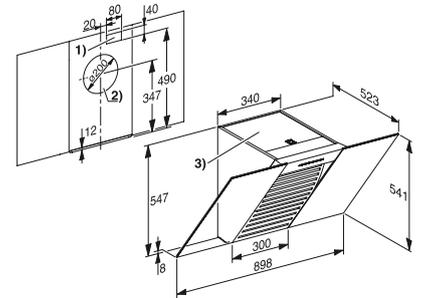
Cooker hoods

DA 396-7



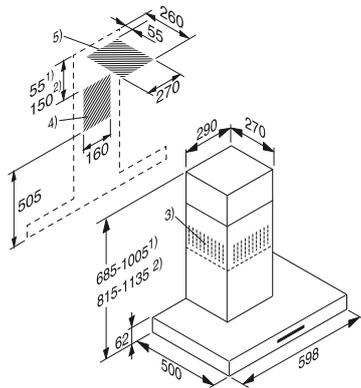
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

DA 6096 W



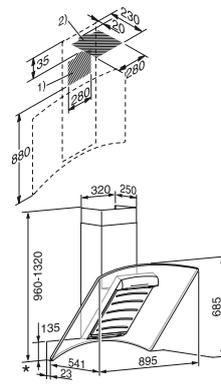
- 1) Breakthrough for the electrical connection
- 2) Breakthrough for air exhaust to the rear. Exhaust connection alternatively upwards.
- 3) Air outlet for recirculation. The distance to the ceiling or the top of the unit mounted furniture should be at least 200 mm.

DA PUR 68 W



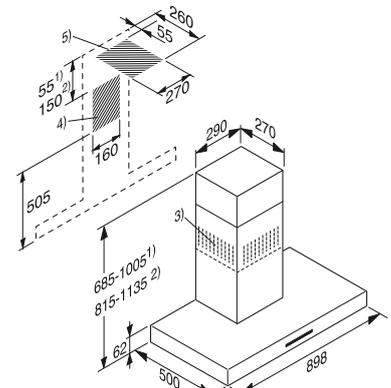
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not required for recirculation)

DA 289-4 / Ext



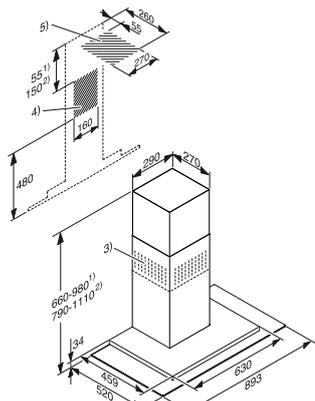
- 1) Installation cut-out
- 2) Position for the ceiling vent cut-out
- 3) Safety distance between the cooker or hob and the cooker hood canopy must measure at least 365 mm

PUR 98 W



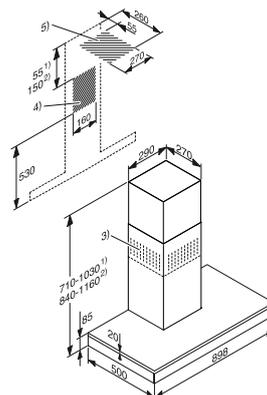
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Cut-out (5 not required for recirculation)

DA 5798 W / DA 5796 W



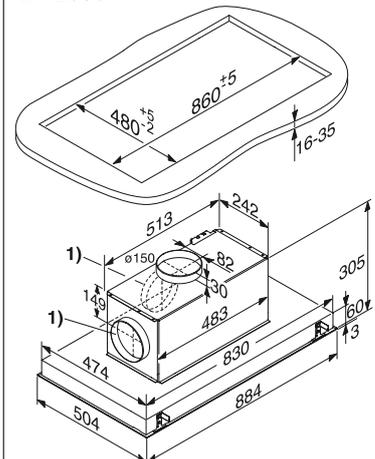
- 1) Extraction, 2) Recirculation,
- 3) Ventilation grille positioned at top for recirculation,
- 4+5) Installation cut-out (5 not required for recirculation mode)

DA 6698 W



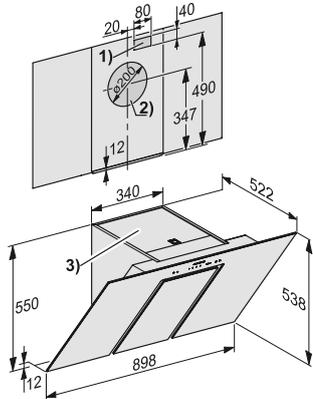
- 1) Extraction
- 2) Recirculation
- 3) Ventilation grille at top for recirculation
- 4+5) Installation cut-out (5 not requ'd for recirculation)

DA 2808



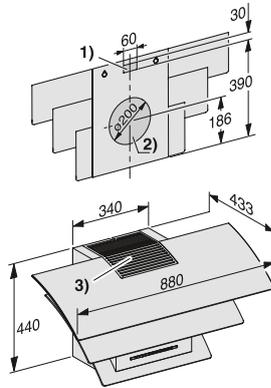
- 1) Vent connection alternatively to rear

DA 6498 W



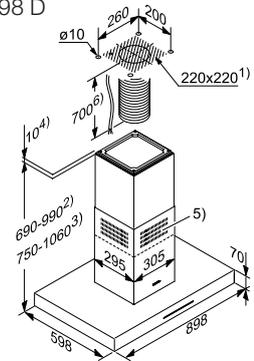
- 1) Breakthrough for electrical connection
- 2) Breakthrough for ducting to the rear 3) Air outlet for recirculation. The distance to the ceiling should be at least 300 mm.

DA 7198 W



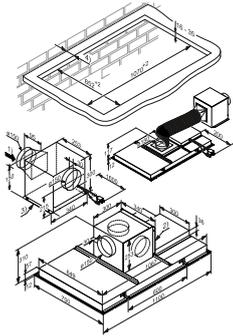
- 1) Breakthrough for electrical connection
- 2) Breakthrough for ducting to the rear 3) Air outlet for recirculation. The distance to the ceiling should be at least 300 mm.

PUR 98 D



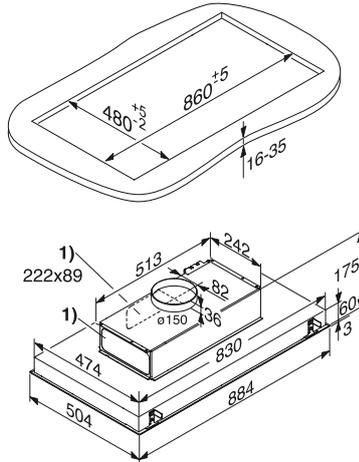
- 1) Installation area/site
- 2) Vented
- 3) Recirculation
- 4) Installation alternatively with spacer frame
- 5) Ventilation grille positioned at the top for recirculation
- 6) A supply lead, and for vented mode flexible vent ducting, must be pre-fitted for the connection in the ceiling to the connection of the cooker hood.

DA 2906



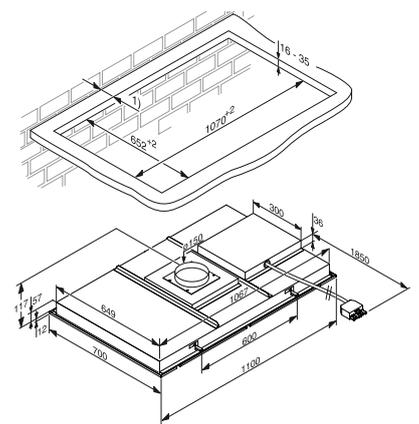
- 1) Suction side
- 2) Motor can be rotated. Exhaust socket can be fitted at the top or the sides in any direction
- 3) The motor unit can be freely positioned. Connection to the appliance is via the exhaust ducting and the connection cable.
- 4) If the cooker hood is being installed near to a wall, a min. distance of 50 mm must be observed.

DA 2808 EXT



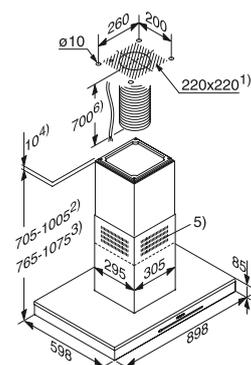
- 1) Air extraction for 222 x 89 mm flat ducting can also be connected at the back and to the left

DA 2906 EXT



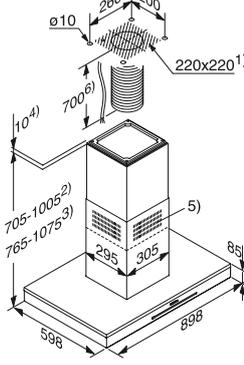
- 1) Min. gap of 50 mm required for installation against a wall

DA 6698 D



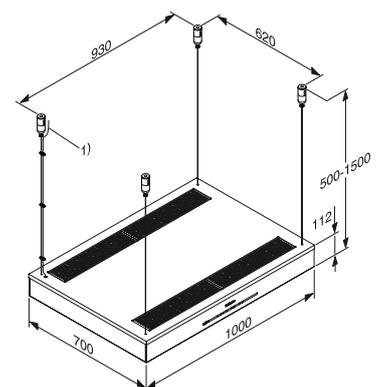
- 1) Installation cut-out
- 2) Extraction
- 3) Recirculation
- 4) Installation option with spacer frame
- 5) Ventilation grille at the top for recirculation
- 6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood.

DA 6698 D Ext



- 1) Extraction cut-out
- 2) Extraction
- 3) Recirculation
- 4) Installation option with spacer frame
- 5) Ventilation grille at the top for recirculation
- 6) A mains cable and, for extraction mode, flexible exhaust ducting is required from the ceiling connection to the connection on the cooker hood

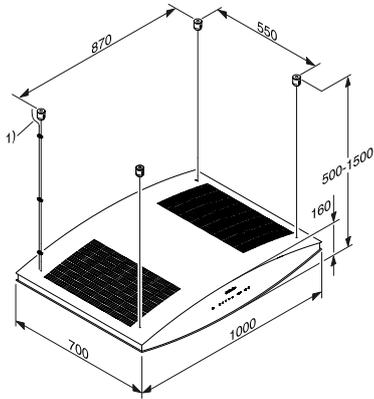
DA 6708 Aura



- 1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

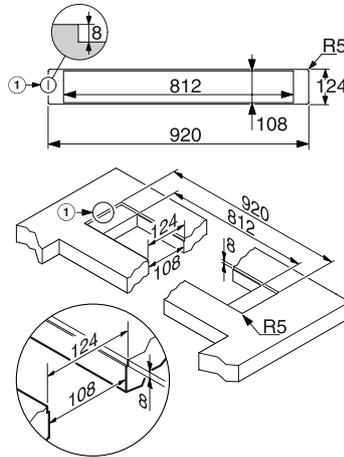
Installation drawings

DA 7006 D Aura

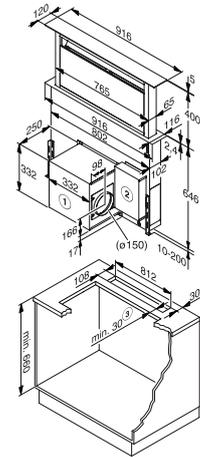


1) Mains connection cable. A distance of at least 300 mm must be maintained between the top of the appliance and the ceiling or any furniture units installed above the appliance.

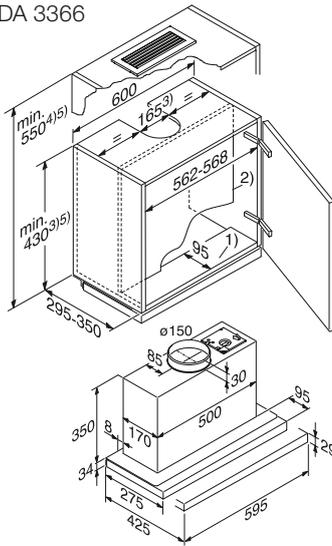
DA 6890 Levantar



DA 6890 Levantar

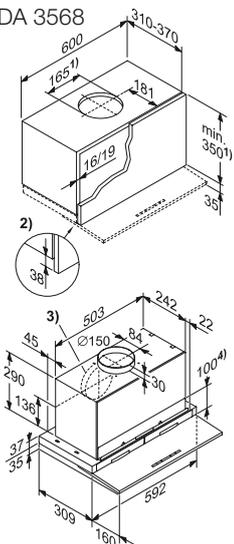


DA 3366



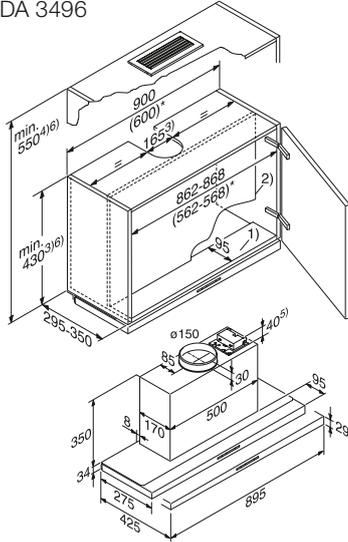
1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
 2) The partition wall in the wall unit must be removable.
 3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. a silencer.
 4) Recirculation mode requires installation kit DUU 151.
 5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

DA 3568



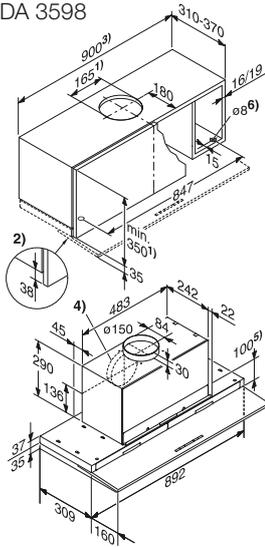
1) Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
 2) Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
 3) The exhaust socket can also be fitted at the back.
 4) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and the charcoal filters remain easily accessible.
 When measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted.

DA 3496



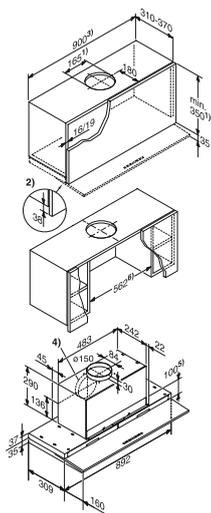
- 1) The front section of the wall housing unit must be fitted with a shelf to the depth of the partition wall. If the appliance is fitted further back, e.g. to accommodate a front panel, then the shelf depth should be correspondingly deeper.
- 2) The partition wall in the wall unit must be removable.
- 3) In extraction mode: when measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, DSM module.
- 4) Recirculation mode requires installation kit DUU 151.
- 5) Installation with drop-down frame DAR 3000: account must be taken of differing cupboard heights.

DA 3598



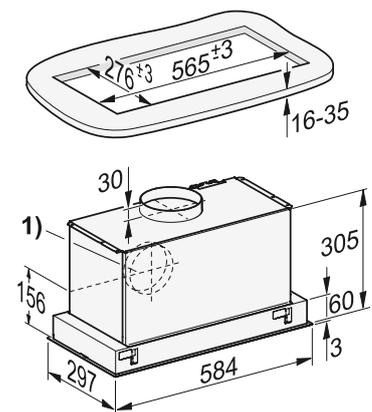
- 1) Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
- 2) Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
- 3) Installation is also possible in a 600 mm wide unit.
- 4) The exhaust socket can also be fitted at the back.
- 5) After installation the wall unit can be fitted with an interim panel. If this is done make sure that the slots for the grease filters and the charcoal filters remain easily accessible.
- 6) If the wall unit has a base, openings must be provided to enable adjustment of the retaining force of the deflector plate. For example: a) The wall unit has side sections, as shown. b) The cooker hood is installed in a 600 mm wide wall unit with units at either side. When measuring for the height of the wall housing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, XKM module.

DA 3698



1. Air extraction or recirculation mode with conversion kit DUU 150 if the air is to be directed upwards out of the wall unit.
2. Trim the wall unit carcass so that it is 38 mm shorter than the wall unit door.
3. Installation is also possible in a 600 mm wide unit.
4. The exhaust socket can also be fitted at the back.
5. After the wall unit has been installed, a partition can be fitted. The slots for grease filters and charcoal filters for use in recirculation mode must be accessible.
6. Alternatively, side sections can be added to the wall unit. When measuring for the height of the wallhousing unit and the cut-out, account must be taken of any accessories fitted, e.g. silencer, XKM module.

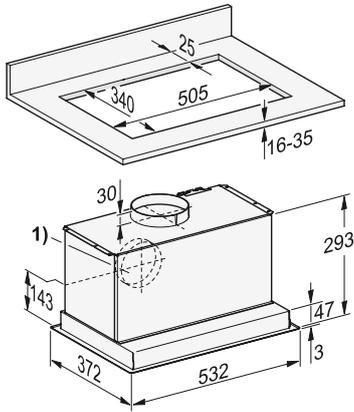
DA 2360



- 1) Vent connection alternatively to rear

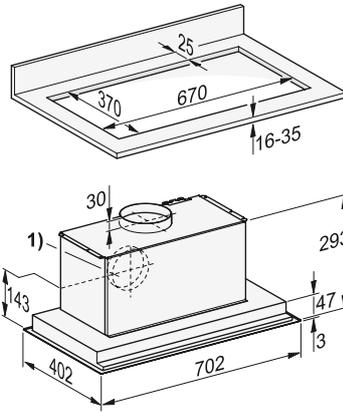
Installation drawings

DA 2450



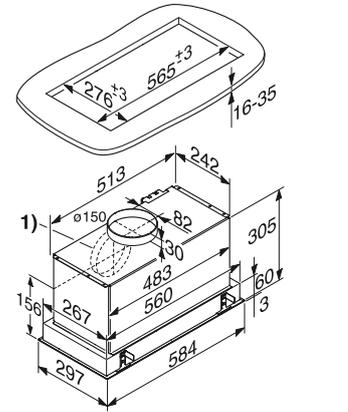
1) Vent connection alternatively to rear

DA 2578



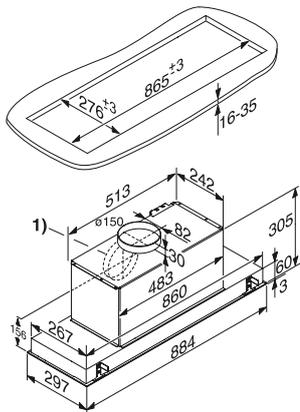
1) Vent connection alternatively to rear

DA 2668



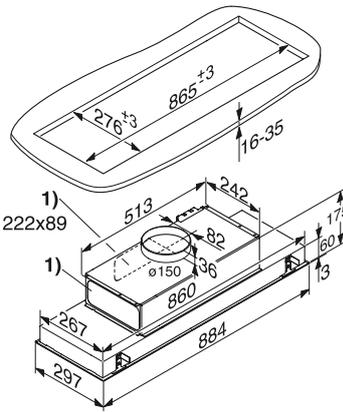
1) Alternative connection for ducting to the rear

DA 2698



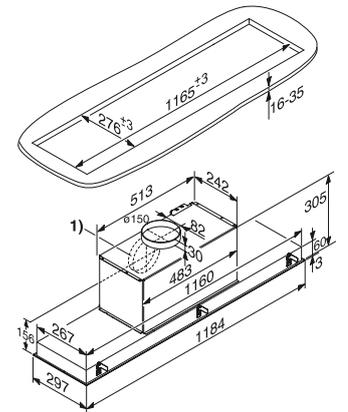
1) Alternative connection for ducting to the rear

DA 2698 Ext



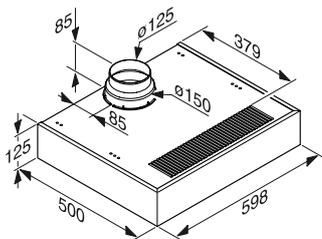
1) Alternative connection for 220 x 90 mm flat ducting to the rear or the left

DA 2628

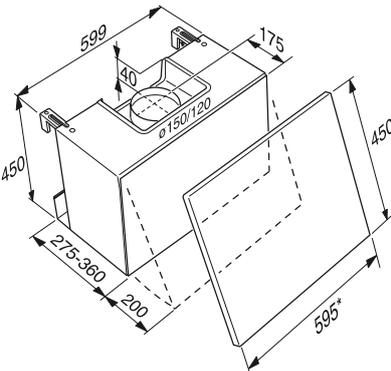


1) Alternative connection for ducting to the rear

DA 1260



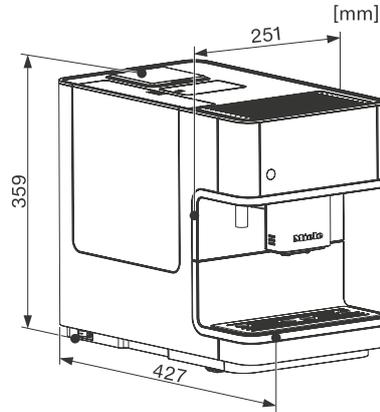
DA 1867



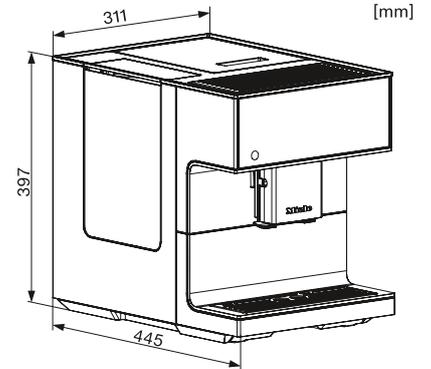
* Furniture panel dimensions

Coffee machines

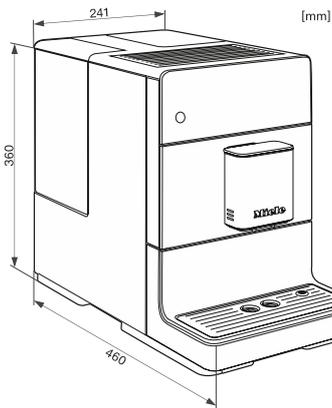
CM 6150, CM 6350



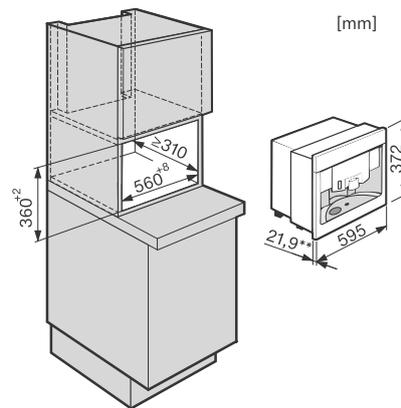
CM 7300



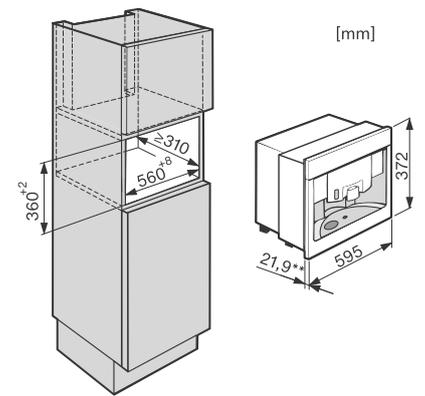
CM 5300



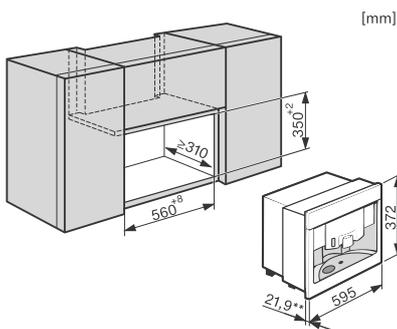
CVA 6431



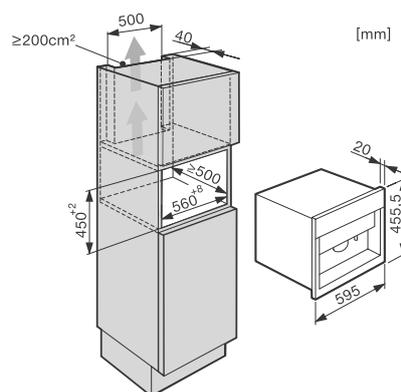
CVA 6431



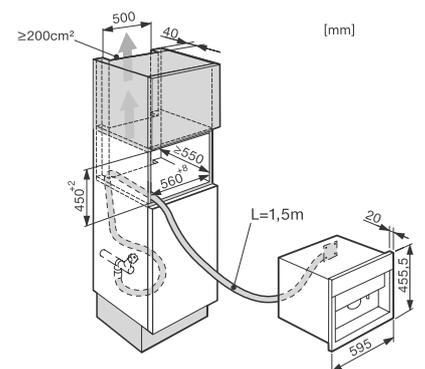
CVA 6431



CVA 6401, CVA 6800



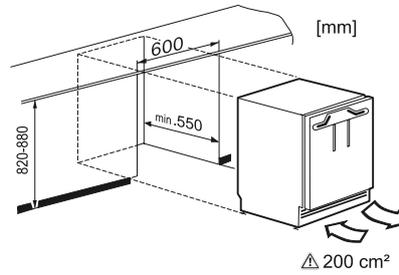
CVA 6405, CVA 6805



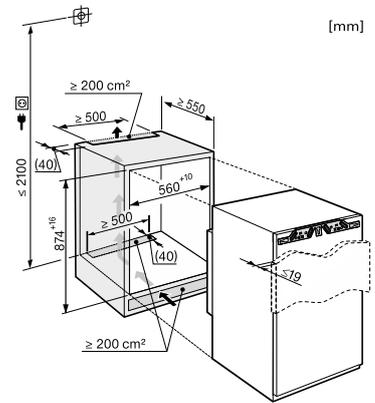
Installation drawings

Refrigerators, freezers, fridge-freezers and wine conditioning units

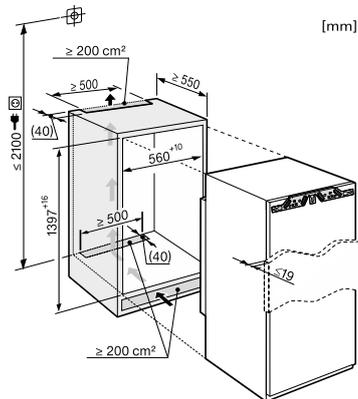
K 31222 Ui, K 31242 UiF, F 31202 Ui



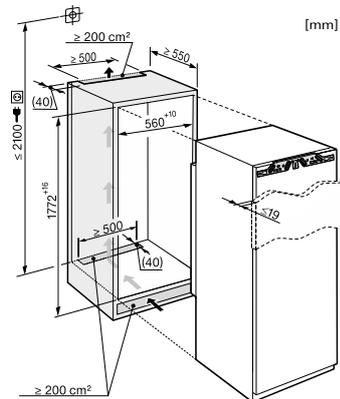
K 32222 i, F 32202 i



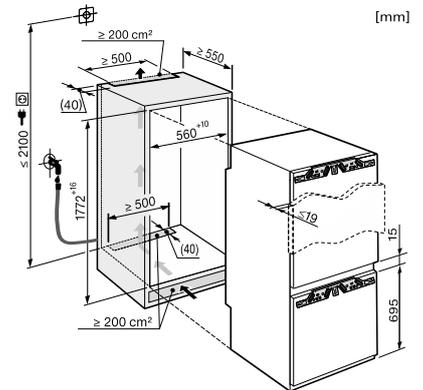
K 35222 iD, FNS 35402 i



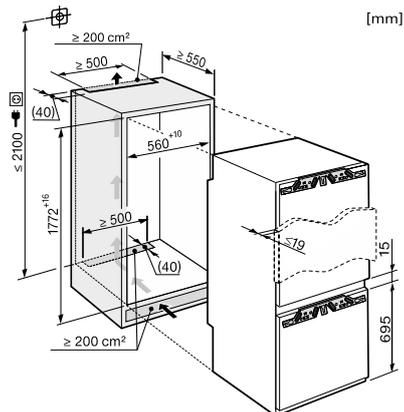
K 37222 iD, K 37272 iD, K 37672 iD, FNS 37402 i, FNS 37492 iE



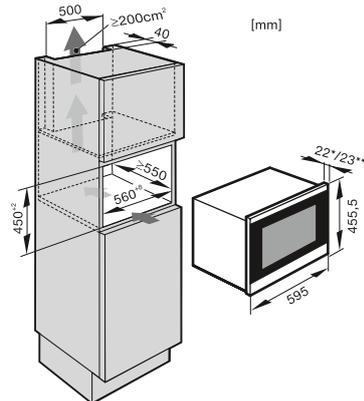
KFN 37692 iDE



KFN 37232 iD, KFN 37432 iD, KFN 37452 iDE, KFN 37682 iD

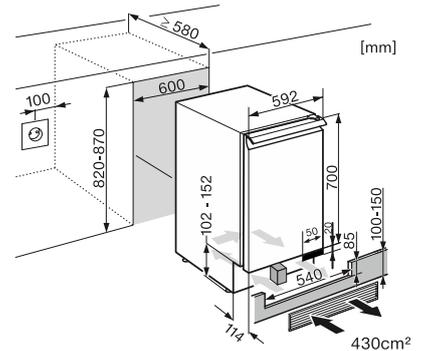


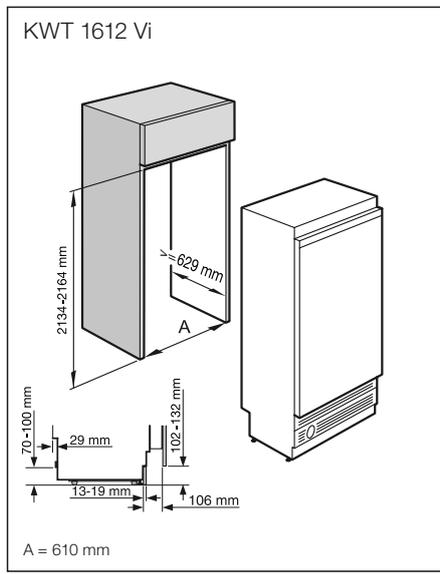
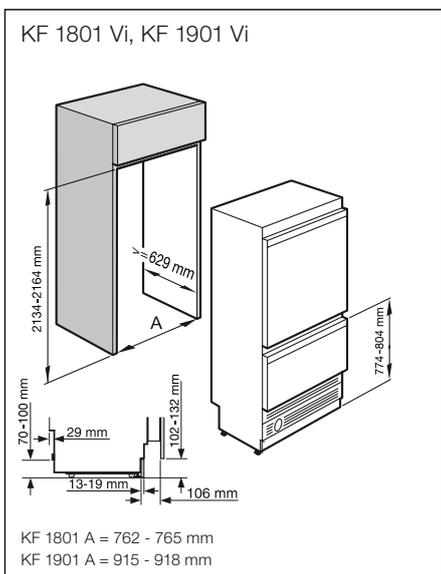
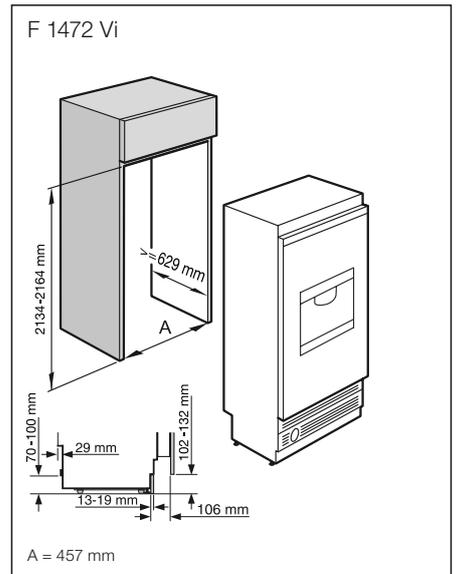
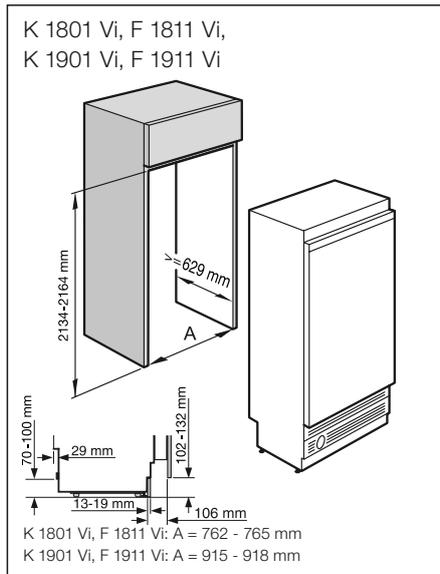
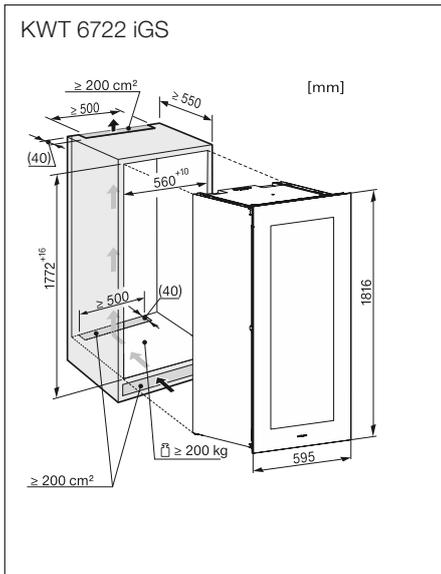
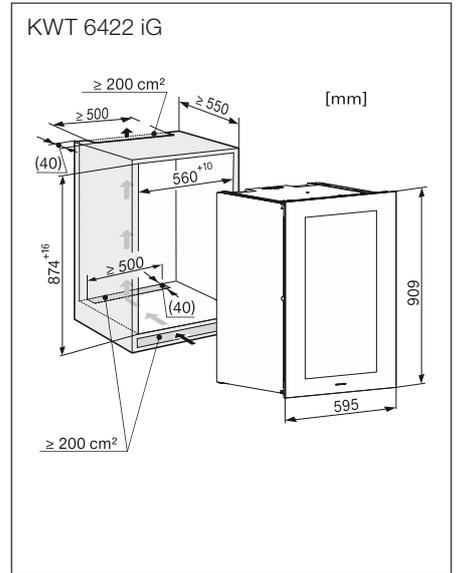
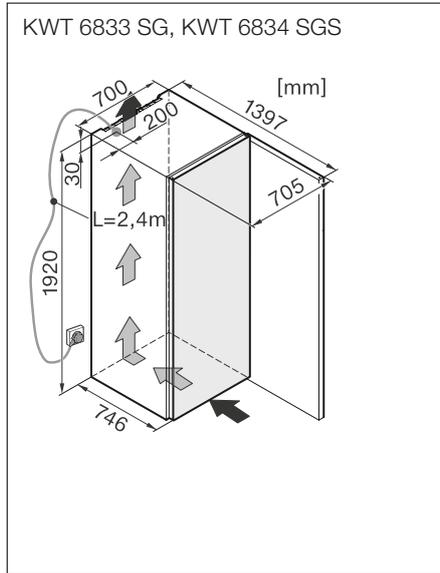
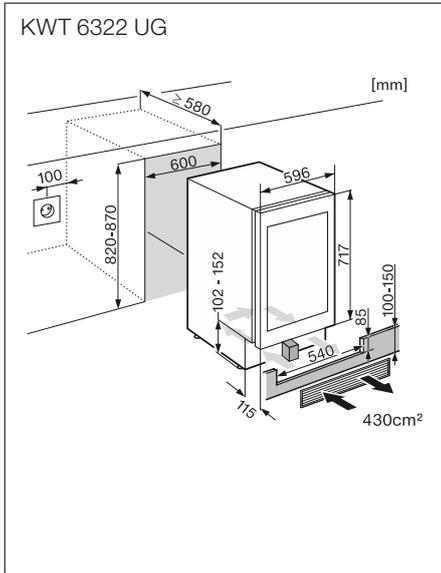
KWT 6112 iG



* Appliances with glass front
** Appliances with metal front

KWT 6321 UG

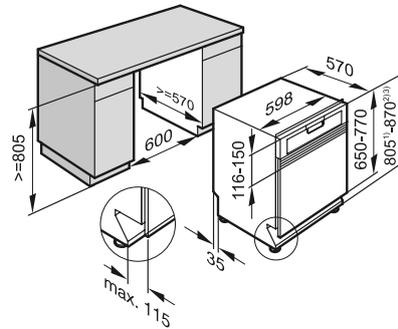




Installation drawings

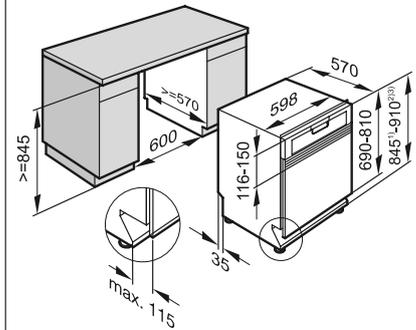
Dishwashers

G 4203 i, G 4203 SCi, G 4940 SCi,
G 6620 SCi, G 6730 SCi



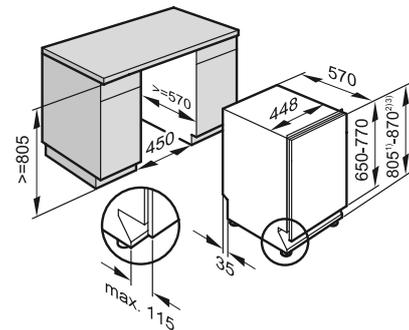
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit

G 6825 SCi XXL



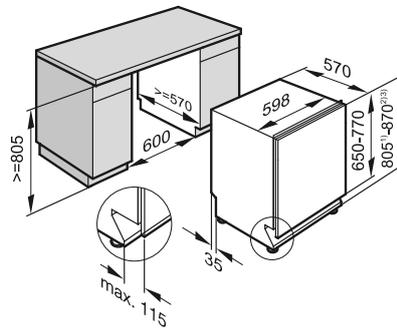
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 970 mm with plinth height conversion kit

G 4680 SCVi, G 4782 SCVi



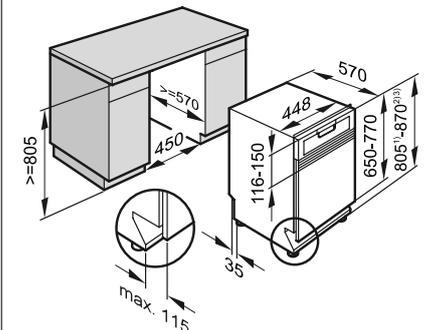
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit -1

G 4263 Vi/SCVi, G 4990 Vi/SCVi,
G 6060 SCVi, G 6660 SCVi,
G 6670 SCVi, G 6770 SCVi,
G 6860 SCVi, G 6890 SCVi K20



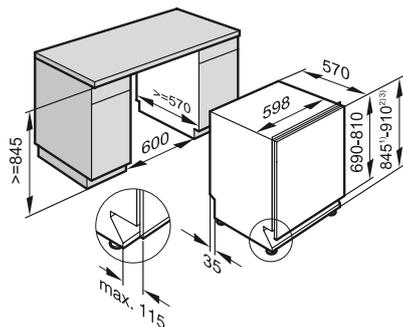
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1

G 4620 SCi, G 4722 SCi



- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with Plinth height conversion kit -1

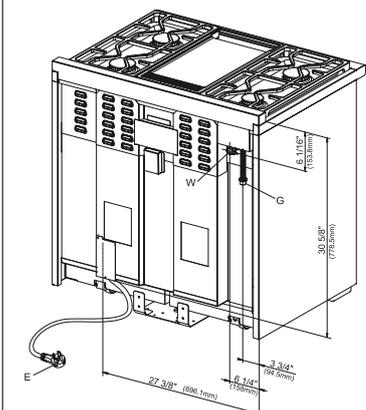
G 4268 SCVi XXL, G 6665 SCVi XXL,
G 6775 SCVi XXL, G 6895 SCVi K20 XXL
G 6997 SCVi K20 XXL



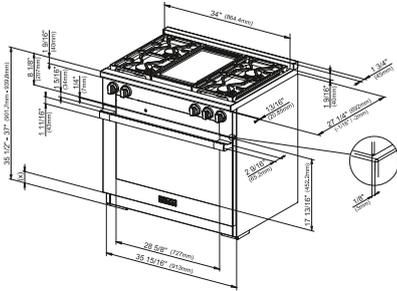
- 1) Plinth height 35-155 mm,
- 2) Plinth height 100-220 mm,
- 3) Appliance height max. 930 mm with plinth height conversion kit -1

Range appliances

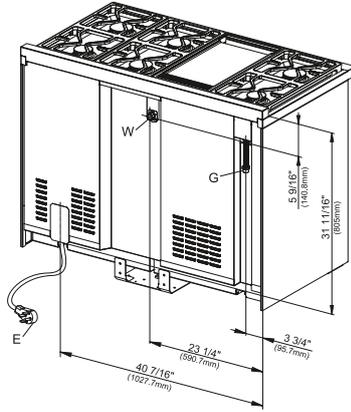
HR 1936 G



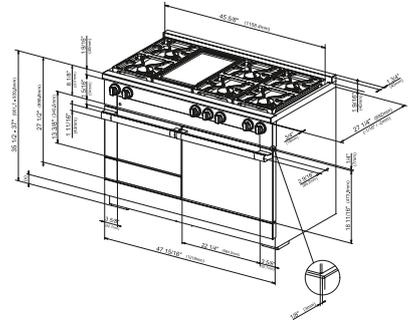
HR 1936 G



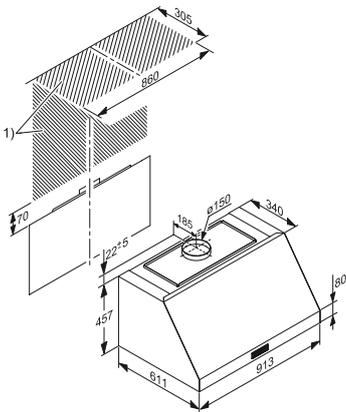
HR 1956 G



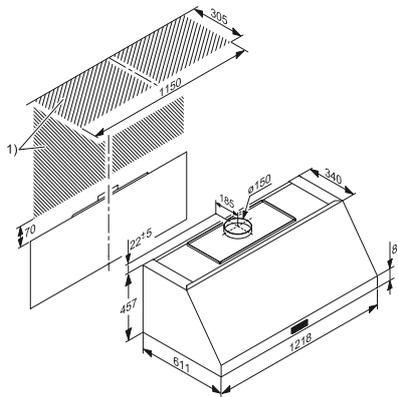
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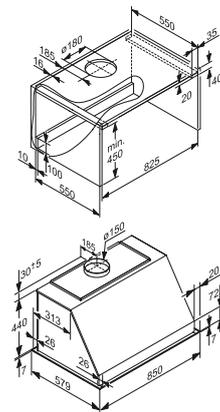
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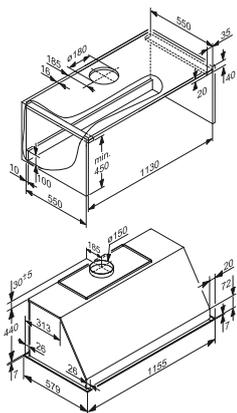
DAR 1255



DAR 1135



DAR 1155



Sustainability – assuming responsibility

At the heart of everything we do

Responsibility for future generations – there is no better way of expressing how Miele defines sustainability. For more than 118 years, we have been developing and producing high-performance and convenient domestic appliances which are unrivalled in terms of durability and dependability, resource-saving production and energy efficiency. They are made by dedicated employees, who are respected and valued. In our supply chain, we take care to comply with social and environmental standards. We maintain a cooperative dialogue with the people and institutions that participate in the activities of Miele.

This position is reaffirmed by the company's membership in the UN Global Compact sustainability initiative, the certification based on the international social standard SA8000 and the signing of the "Diversity Charter" for equal opportunity in the workforce.

Certification according to ISO standards for quality, environment and energy management and, according to standards for health and occupational safety, offer a systematic frame for further optimisations: in the environmental protection in production and products and in the protection of our employees. This corresponds to our guiding principle "Immer besser" (forever better) – a slogan printed on the very first appliances developed by the founding fathers.

Miele holds sustainability in the same esteem as integrity, respect and responsibility for people and our natural environment, continuity and quality consciousness. As a result of all this, our company was awarded the German Sustainability Prize 2014 and the B.A.U.M. environmental awareness prize 2014.

Find out more about our commitment to sustainability at www.miele.com/sustainability.









Miele quality

Immer besser

Miele stands for quality, innovation and internationally recognised product developments. Miele is a globally established premium brand and is held in high esteem. The foundation for this success was laid by founders Carl Miele and Reinhard Zinkann. With their guiding motto of being “Immer besser”, still valid to this day, they condensed the company’s corporate philosophy to the following: “Success can only be achieved in the long run if one is totally and utterly convinced of the quality of one’s products.” As a family-run company, Miele has always kept this promise during its more than 118 year history and, in doing so, has helped to achieve a unique position worldwide within its branch of industry.

Quality

First-class technology, exceptional functionality and the ultimate in longevity – these values define Miele products as real premium appliances. Since the company was founded, Miele has been proving its expertise with regard to perfect domestic appliances and hygiene. Miele appliances are highly reliable. This claim is endorsed by our in-house laboratory tests and ultimately over many years in your home.

An invitation from Miele

Book an appointment to visit us

Miele's beautiful range of stylish and versatile appliances can be viewed at our Abingdon Experience Centre and at our London Gallery, where many of them are "live" for you to try. Please contact us to make an appointment.

Abingdon Experience Centre, Abingdon, Oxfordshire
Tel: 0330 160 6610
Email: experience.centre@miele.co.uk

London Gallery, Cavendish Place, London
Tel: 0330 160 6610
Email: london.gallery@miele.co.uk

Explore our showrooms, develop your cookery skills and interact with Miele appliances at our series of unique events. To find out more about these events than we can tell you here, please get in touch with us.

Taste for Design - Just Cook, Just Steam, Just Imagine

The Miele Taste for Design days are the ideal opportunity to see Miele's cooking appliances in action.

Intended for pre-purchasers, and showcasing many of the exclusive features and benefits Miele cooking appliances have to offer, they can help you select the perfect appliances for a new kitchen.

Appliance Masterclasses

The Miele Appliance Masterclasses are for people who would like to understand the finer details of specific Miele appliances and are designed for those who already own Miele appliances.

With courses to cater for all skill levels, become the master of your kitchen and learn how to get the best out of your Miele appliances.

Signature Sessions

From a passion for patisserie to authentic Indian cooking, our Signature Sessions are the opportunity to discover new techniques and are open to anybody wishing to learn more about cooking.







Miele Service Certificate

Up to 10-year Miele extended warranty available.



The Miele Service Certificate for maximum peace of mind

Durability, optimum user convenience and premium quality - when purchasing your Miele product you made the best choice. Would you like maximum reassurance for your new appliance? Upon payment of a one-off charge, Miele offers an exclusive extended warranty of up to 10 years.

Throughout the 2-year statutory warranty period you have the opportunity to purchase a Miele Service Certificate for 1, 5 or 10 years. Miele's Service Certificate for one year can also be purchased from a Miele Service Technician on his service visit. This applies to appliances which are not older than 10 years.

Exclusive Miele warranty

Miele is the only manufacturer to offer a comprehensive extended warranty for up to 10 years.

Maximum peace of mind

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

New appliance free of charge

In the event of an uneconomical repair to your appliance being necessary, you will receive a new appliance free of charge.

Maximum versatility

You can sign up to the contract anytime during the 2 year manufacturer's warranty.

Reliable and fast

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

Further information on the Miele Service Certificate can be obtained from www.miele.co.uk and from Miele's Customer Careline 0330 160 6640.

Miele Service

Buying a Miele is only the start. We hope you'll be very happy with your new appliance and that it provides you with many years of trouble free service.

From time to time you may need some help and whatever the case our large team of dedicated Customer Support Advisors is on hand to look after you and your Miele.

Before contacting us you may prefer to use our online customer assistance tool as many issues can be easily and quickly fixed by you at home.

Please go to [www.miele.co.uk/
Customer Support/ Repair/
Trouble-Shooting Guide](http://www.miele.co.uk/Customer-Support/Repair/Trouble-Shooting-Guide)





Miele Service technicians are employed directly by Miele. They are highly skilled and trained in our own academy where they receive regular training updates to ensure they are kept up to date on the latest appliances and technology.

Miele uses the latest fibre optic diagnostic equipment to find and fix a problem quickly, often without the disruption of having to dismantle the appliance. Miele technicians also carry a large proportion of parts on their vans to help minimise the need for return visits, saving you time and getting your appliance back to working order as quickly as possible. Time slots to avoid school runs can also be selected allowing you to make the most of your day.

Miele has won the Domestic & General TEQ award for outstanding customer service on eight occasions.

Contact made easy

A call-out can be requested online at:
www.miele.co.uk
or by calling:
0330 160 6600

You can also contact us by telephone:
Monday - Friday 08.00 - 18.00 hrs and
Saturday 09.00 - 14.00



Every effort has been made to ensure that the information given in this brochure is correct at the time of printing. However, due to continuous product improvement, Miele reserves the right to make changes to products and technical data without prior notice.

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For details of brochures for other appliances please phone 0330 160 6600 or visit our website.

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