

Operating instructions



Ovens and cookers H 310, H 320 H 316, H 326

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.



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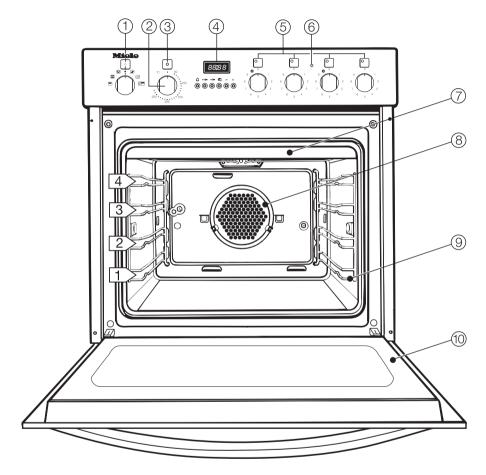
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Installing the oven

General view

"E"-model: cooker with hob controls



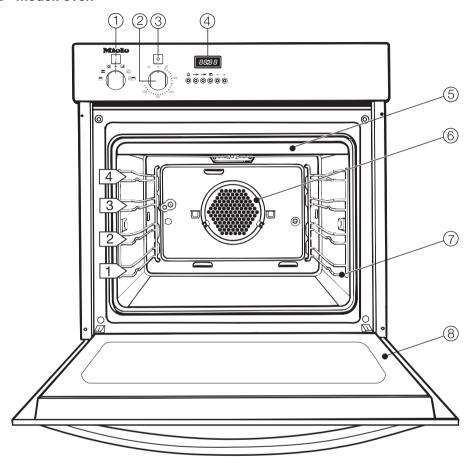
Control panel *

- 1) Oven function selector
- ② Oven temperature selector
- 3 Indicator light for oven heating
- 4 Timer *
- **5** Cooking zone controls
- 6 Indicator light for hob cooking areas

Oven interior

- Heating element for top heat and grilling with roof liner
- 8 Air inlet for fan
- 9 Runner heights 1, 2, 3, 4
- 10 Oven door
- * depending on model

"B"-model: oven



Control panel *

- ① Oven function selector
- ② Oven temperature selector
- 3 Indicator light for oven heating
- 4 Timer*

Oven interior

- ⑤ Heating element for top heat and grilling
- 6 Air inlet for fan
- 8 Runner heights 1, 2, 3, 4
- ® Oven door
- * depending on model

Please note

For **"B" model ovens** (without hob controls), only the instructions relating to ovens are applicable.

The instructions for hobs relate to **"E" model cookers** with hob controls, or to the hob of a free-standing cooker.

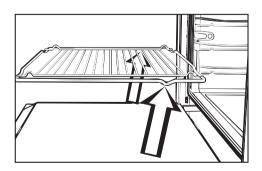
Accessories

Most of the following accessories are supplied with this oven.

These and other accessories are also available to order from your Dealer or the Miele Spare Parts Department. See "Extra Accessories" further on in this booklet for more details.

Baking tray, grill pan and rack

The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

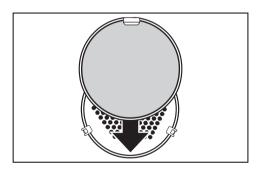


When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting filter

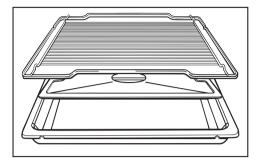
The roasting filter must be fitted in front of the fan when cooking anything fatty or where food is likely to splatter, e.g. when open roasting and grilling meat.



The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

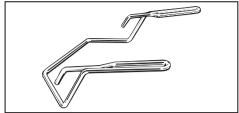
Anti-splash tray

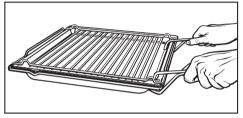


The anti-splash tray should be placed inside the deep sided grill pan when grilling or roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle





To take the racks, baking trays or the grill pan out of the oven, or to put them into it. The two prongs at the top go inside the rack, tray or pan and the U-shaped supports underneath.

Hob

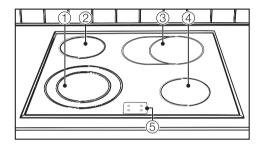
The cookers with integrated hob controls can be combined with the following hobs:

KM 200

KM 227

KM 228

Ceramic hob KM 228



① Vario cooking zone: 14.5 cm / 21 cm Ø

② Cooking zone: 14.5 cm Ø

3 Cooking zone / Extended cooking zone: 17 cm Ø / 17 cm x 26 cm *

4 Cooking zone: 14.5 cm Ø

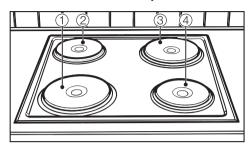
(5) Hob display field, residual heat indicator

Ceramic hob KM 227

As above except:

* Cooking zone: 18 cm Ø

Hob with enclosed hotplates KM 200



① Cooking zone: 18 cm Ø

② Cooking zone: 14.5 cm Ø

③ Cooking zone: 18 cm Ø

4 Cooking zone: 14.5 cm Ø

Data plate for hob

A second data plate is supplied with the hob, as the one on the appliance is not visible after installation. Please stick this into the space provided on the "After Sales Service" page of your hob instruction booklet for future reference.

If contacting the Service Department, please quote the model and number of your hob.

Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the appliance presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.

Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by incorrect or improper use of the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm. If allowing older children to use the appliance without supervision please ensure that they are aware of how the oven works and understand the dangers of improper use,

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.

Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

- The appliance is only completely isolated from the electricity supply when:
- it is switched off at the wall socket
- or the mains fuse is withdrawn
- or the screw-out fuse is removed (in countries where this is applicable).

Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance, (e.g danger of overheating).

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Caution, danger of burning. High temperatures are produced by the oven and the hob cooking areas.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and control panel can become quite hot. For cookers with a hob turn pan handles inwards to prevent children from pulling pans over.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.

Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

Oven

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it. When working with "Conventional" heating or when grilling, the element in the roof of the oven and the guard plate become very hot, and there is a danger of being burnt.

When cleaning the roof of the oven wait until the grill element has cooled down before lowering it, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break

- Do not use plastic containers. These melt at high temperatures and could damage the oven.
- Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.
- Do not push pots and pans around on the oven floor as this could damage the surface.
- Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.
- When closing the oven door to prevent the risk of damage hold the handle firmly and do not let go of it until it is shut. Make sure that nothing gets trapped between the door and the oven.
- Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.
- Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

- Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat A. Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliance (e.g. by blocking the heat).

Ceramic hobs

- When switched on the cooking areas heat up. A residual heat indicator shows whether a cooking zone is hot.
- Do not cover the hob display field by a hot pan. This could cause damage to the residual heat indicators.

In the event of any breakages or cracks occurring in the ceramic hob it must be switched off immediately and disconnected from the electricity supply.

Contact the Service Department.

Do not use the hob until the damaged ceramic plate has been replaced. Continued use would be dangerous as liquids etc. boiling over could penetrate to the electrical components through any crack and cause a short circuit.

Do not use the hob as a resting place for any other objects. This could lead to a danger of the article catching fire or melting if there is any residual heat or the hob is switched on inadvertently.

Do not use plastic or aluminium foil containers. These melt at high temperatures. Additionally, they could damage a ceramic hob as they melt.

Do not allow either solid or liquid sugar or pieces of plastic or alumium foil to get on to the cooking zones when they are hot. Switch the cooking zones off and while the hob is still warm, scrape all the sugar, plastic or aluminium remains from the hob with a shielded blade scraper taking care not to burn yourself. If this is allowed to cool before the hob has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.

Do not drop anything on the ceramic hob.

Even a light object such as an egg cup, could cause damage in certain circumstances.

Do not use any pots or pans on the ceramic hob with bases with pronounced edges or ridges, or which are poorly enamelled.

These could scratch or scour the hob surface permanently.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

Hobs with enclosed hotplates

When switched on the cooking areas become hot. Danger of burning.

Avoid allowing liquids or foods containing salt to spill onto a stainless steel hob or trim. Should this happen wipe up any spillages containing salt immediately, to avoid corrosion.

Do not use covers on the enclosed hotplates. Turning on the hotplate with the cover still in place could damage the hotplate. Putting a cover on a damp hotplate could lead to damage of the hotplate. Condensation trapped under the cover could cause corrosion.

Do not use the hob as a resting place for any other objects. This could lead to a danger of the article catching fire or melting if there is any residual heat or the hob is switched on inadvertently

Do not use plastic or aluminium foil containers. These melt at high temperatures. Additionally they could damage the hob as they melt.

General notes

Never leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

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

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70° C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.

It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time which should be added to the time needed for cooking, reheating or defrosting.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come into contact with hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous. Danger of electric shock.

Never use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

If using alcohol in your recipes high temperatures can cause the alcohol to vaporise and under adverse circumstances the alcohol can catch light on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.

Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power supply, cut off the cable directly behind the appliance and render any plug useless. This should be done by a competent person.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

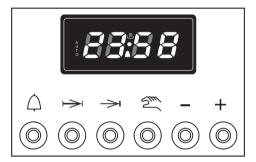
Before using for the first time

Depending on model, your appliance may be fitted with a timer.

After installation and before using the oven for the first time the clock has to be set.

You should then clean the appliance and heat it up once with nothing in it. New appliances have a slight smell on first use and this procedure will dissipate the smells before you use the oven to cook any food.

Setting the clock



After switching the appliance on "0.00" and "AUTO" will flash in the timer display.

- Press the "2" button.
- Whilst the "•" point is flashing in the display, use the "+" or "-" buttons to enter the time in hours•minutes.

 The clock has a 24 hour display.

When the time has been entered, the clock advances minute by minute.

The "" symbol above the "•" dot indicates that the oven can be used without the timer.

Cleaning the appliance

Oven interior

If there are any stickers on the floor of the oven, baking trays, grill pan etc. these must be removed before use.

■ Wipe out the **oven interior** using warm water and a little washing-up liquid. Polish dry with a soft cloth.

Do not close the oven door until the oven interior is dry.

■ Rinse the accessories.

New appliances have a slight smell on first use. Running the oven empty for at least an hour at a high temperature will dissipate this more quickly.

- Turn the oven function selector to "Fan Heat ♣".
- Select the highest temperature.

Depending on the model the timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Before using for the first time

Ceramic hob

Thoroughly clean the ceramic hob before first use, then clean regularly after use when just warm to the touch, or cold (see the section on "Cleaning and care").

On first use the hob may give off a slight smell as moisture in the insulation evaporates.

Enclosed hotplates

For the first few times of using a smell will occur.

■ Heat the hotplates for about 5 minutes at the highest setting.

Do not place a pan on them.

The protective coating which prevents the build-up of rust will smoke slightly as it hardens.

Ensure the room is well ventilated during this process.

Hobs

Ceramic hobs

Cooking zones

The cooking zones are clearly marked on the hob. Only the zone that is switched on heats up. The surround remains relatively cool.

Residual heat indicator

There is a display field with a residual heat indicator for each zone.

Once the zone is switched on, the indicator light comes on when a certain temperature is reached.

Do not cover the hob display field by a hot pan. This could cause damage to the residual heat indicators.

After switching off, the residual heat indicator light stays on as long as the cooking zone remains hot.

Do not touch these cooking zones or place any heat sensitive objects on them. Danger of burning.

Turn the control in a clockwise direction until a resistance is felt. Otherwise the control can be damaged.

- Turn the control in a clockwise direction only to the symbol "©".
- Then select the setting required.

Turning the zone control back to "0" switches off:

- the cooking zone, and
- the extended area.

Enclosed hotplates

On hobs with enclosed hotplates, there are two different sizes and performance levels of hotplate.

Extended area

Only applicable to hobs with vario or extended cooking zones.

The relevant cooking zone control is also used to switch on the vario / extended area.

Hob controls

The controls for the cooking zones / hotplates regulate the heat output.

Only turn the controls in a clockwise direction until a resistance is felt, and back again.
Turning them in the other direction will damage them.

When a control is turned to a setting, the hob indicator light comes on. It goes out when all hob zone controls are turned off

Using the hob

- Choose a high setting for boiling/frying.
- Switch to a lower setting to continue cooking, when steam is visible at the rim of the lid.

Switching to a lower setting at the right time:

- avoids pans boiling over,
- food sticking,
- and saves electricity.

Suggested hob settings

	Setting
Melting butter, Chocolate Dissolving gelatine Preparing yoghurt	1
Keeping food warm Warming small quantitites of food/liquid Thickening sauces containing egg yolk, butter Omelettes	1 – 2
Defrosting deep frozen items Cooking rice, pasta, porridge, Steaming fruit, vegetables, Cooking broths, pulse soups	2 – 3
Braising meat, fish, vegetables Cooking dumplings, potatoes, soups Preparing jams, jellies, stewed fruit	3 – 5
Frying chops, liver, sausage, fish, eggs	5 – 7
Frying pancakes, dropped scones and other liquid batters Frying steaks Deep frying (chips, fritters) Boiling water	6 – 9

These figures, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, large quantities, or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

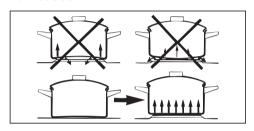
Hobs - use

Choice of suitable pans

Attention to correct choice and use of pans

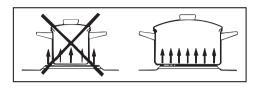
- will help you obtain the best cooking result most economically,
- and generally avoid food boiling over and sticking.

Pan bases



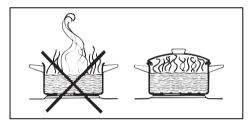
For maximum economy of electricity when cooking or frying, only use pans with a flat or very slightly concave base. When hot the pan will rest evenly on the hob. Modern saucepans for electric cookers are the most suitable and efficient for use on ceramic cooking zones, or solid hotplates.

Size of pan



The diameter of the saucepan or frying pan should be very slightly larger than that of the hotplate/cooking area.

Pan lids



Cooking with the lid on the pan retains the heat.

Notes on the use on hobs

(both ceramic and enclosed hotplates)

Before switching on, place a saucepan containing water or food to be cooked on the hotplate or cooking area. This prevents unnecessary use of energy or the hotplates warping or burning themselves out.

Before starting to cook, make sure that the hotplates or cooking areas and the base of saucepans are clean and dry. This saves extra cleaning later on.

Additional notes for ceramic hobs

Take care before starting to cook that there is no grit or sand on the surface of the hob.

This would scratch the surface, especially if a pan was pushed across.

Do not use any pots or pans where the base has ridges, a pronounced edge or is poorly enamelled.

These could also cause scratches.

Do not push roasting tins or baking trays etc across the ceramic surface. Scratches could occur.

Aluminium or stainless steel pans with aluminium bases can leave marks with a metallic sheen on the ceramic surface. Clean these away at the earliest opportunity, (see Section on Cleaning and Care).

Never leave boiled-over sugar or syrups, plastic items or aluminium foil on the hob. If this does happen, switch the cooking zones off and while the hob is still warm scrape the sugar, plastic and aluminium remians from the hob with a shielded scraper blade, taking care not to burn yourself.

If these residues are allowed to cool before the hob surface has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.

Additional notes for enclosed hotplates

Do not lay anything wet or damp across the hotplates.

If this does however happen, wipe the hotplate clean and switch on briefly to dry. This is necessary to avoid corrosion.

Description of the systems

Fan Heat 🖶

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling approx. 20°C lower temperatures to be used than with the Conventional heating system.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

Rapid heat-up 17

With Rapid heat-up the grill element, the bottom heat element and the fan all switch on at the same time so that the oven reaches the required temperature as quickly as possible. The indicator light above the temperature selector goes out when the required temperature has been reached. The oven function selector must then be turned to the function you wish to use.

Conventional heating

With the conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is re-

quired and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

Grill "

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The inner part of the upper heating element acts as the grill. This will glow red a few minutes after switching it on and is then ready for use.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Fan grill &***

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

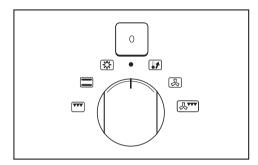
The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

More practical advice about these cooking functions is given in the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

Controls

There is an oven function selector and a temperature selector.

Function selector



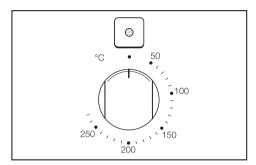
Turn the function selector

- clockwise, to select "Rapid heat-up
 "Fan heat &" or "Fan grill &"".
- anti-clockwise, to select "Light ₾",
 "Conventional □" and "Grill □".

Turn the function selector clockwise only as far as the "Fan grill "" setting or anti-clockwise only as far as the "Grill "" setting. Do not attempt to turn it all the way round in either direction. Do not force it, this would damage the selector.

- Conventional
 Top and bottom heat together for long, slow baking / roasting of traditional recipes, e.g. fruit cake.
- Grill T
 For grilling fish and cuts such as chops, steaks, poultry pieces, and kebabs.
 Grill with the oven door closed.
- Fan heat
 For baking or roasting on several levels at the same time.

Temperature selector



The temperature can be freely selected within the given range.

Turn the temperature selector in a clockwise direction to the required setting. Then turn it back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this would damage the selector.

When the temperature selector is turned to a temperature setting, the indicator light above the selector comes on.

When the temperature is reached, the heating element switches itself off and the indicator light goes out. When the temperature falls below that selected, the heating element switches on again automatically and the indicator light comes on again.

Using the oven

The "" symbol must show in the timer display if you wish to operate the oven manually, i.e. using the temperature and function selectors without the timer. Press "2" to allow you to do this.

- Place the food in the oven.
- Turn the oven selector to the required function.
- Use the temperature selector to set the required temperature.

Remove the food from the oven when the cooking process has finished.

You can also programme the oven to end or delay the start of a cooking process automatically. See "Programming cooking time automatically".

The cooling fan will continue for a while after switching the oven off.

Pre-heating the oven

Pre-heating is only necessary in a few cases e.g:

With "Fan heat ♣"

 Pre-heating is necessary for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

With "Conventional □"

 It is usually necessary to pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

With "Grill """

 Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.

With "Rapid heat-up 11"

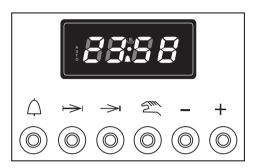
Do not switch on "Rapid heat-up II" for pre-heating the oven when baking biscuits and small cakes, particularly when batch baking because the top tray will brown too quickly.

- Turn the function selector to "Rapid heat-up 11".
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, set the oven function you require for continued cooking or baking and place the food in the oven.

You can use "Rapid heat-up 11" to cook ready made meals (see relevant section).

Timer

Depending on model, your appliance may be fitted with a timer.



The timer can:

- display the time of day.
- switch the oven off, or on and off automatically.

Controls

The **push buttons** are used:

- \triangle to set a time for the minute minder
- \mapsto to set the cooking duration
- → to set the end of cooking time
- to set the time of day
 - to delete cooking times
- to reduce times
 - to change the audible tone
- to increase times

Entries made are shown in the **display**.

To use the timer

Proceed as follows:

Press the relevant button.

The symbol for that function will flash in the display.

■ Whilst the symbol is flashing, use the "+" or "-" buttons to set the time in hours•minutes.

If you do not set the time within approx. 5 seconds you will have to press the relevant button and enter the time again.

At the end of the cooking process the buzzer will sound and the relevant symbol will flash in the display.

If the "LYM" symbol is the only one displayed the oven can be used without the timer

Setting the clock

If you change the time of day, please note that any programmed cooking times will be deleted.

- Press the "2" button.
- Whilst the "•" point is flashing in the display, use the "+" or "-" buttons to enter the time in hours•minutes.

 The clock has a 24 hour display.

When the time has been entered, the clock advances minute by minute.

Please note that:

the time of day can also be changed by pressing the " \rightarrow 1" and " \rightarrow 1" buttons at the same time.

Minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can set the minute minder at the same time as another timed programmed, e.g. as a reminder to baste your roast or add seasoning etc.

A minute minder time can be entered between 1 minute and 23 hours 59 minutes.

To do this:

- Press the "△" button.
- Enter the time required for the minute minder whilst the bell symbol "△", is flashing.

Once the time entered has been accepted the display will revert to showing the time of day. The \triangle symbol continues to be visible as a reminder that the minute minder is working.

At the end of the set time

- the bell symbol "△" will start flashing,
- and the buzzer will sound for approx.
 7 minutes.
- To switch off the buzzer and the flashing bell symbol press the "△" button.

To check and change an entered time

■ Press the "△" button.

The minute minder time remaining shows in the display. The time counts down in seconds for the last minute

■ The minute minder time set can be changed whilst the bell symbol "△" is flashing.

To cancel the time set for the minute minder:

- Press the "△" button.
- Whilst the bell symbol "△" is flashing, press the "-" and "+" briefly at the same time.

The minute minder time is now deleted and the time of day reappears in the display.

Timer

To change the sound of the buzzer

There is a choice of 3 different tones.

■ Press the "-" button until you hear the set tone.

Press the "-" button within approx. 5 seconds of hearing this first tone. A different tone will be heard each time the "-" button is pressed.

Stop pressing the – button when you hear the tone you want. This tone will be adopted after approx. 5 seconds.

Programming cooking times

Switching the cooking process off automatically

- Place food in the oven.
- Select your cooking function and set a temperature.
- Press the "→ı" button.

"0.00" will appear in the display.

■ Whilst the word "AUTO" is flashing in the display you can set the cooking duration (maximum 10 h).

The time of day will then reappear in the display. The word "AUTO" and the "" symbol will light up in the display.

To delay the start time for cooking

It is a good idea to set the oven to switch on and off automatically for roasting.

When baking the delay period set should not be too long! Otherwise batter or dough will dry out and the raising agents will lose their effectiveness.

- Place food in the oven.
- Select your cooking function and set a temperature.

First enter the cooking time:

■ Press the "→ı" button.

"0.00" will appear in the display.

■ Whilst the word "AUTO" is flashing in the display you can set the cooking duration (maximum 10 h).

Then set the **End time**:

■ Press the "→I" button.

The time of day plus the cooking time entered appear in the display.

■ Whilst the word "AUTO" is flashing use the "+" button to set the end of cooking time.

The oven then switches off. The time of day then appears in the display. "AUTO" lights up in the display to remind you that a cooking process has been programmed into memory.

When the start time is reached the oven heating elements switch on automatically.

End time

When the **end of cooking time** is reached

- the oven heating switches off automatically.
- the cooling fan will continue to run for a while.
- the buzzer will sound for approx. 7 minutes.
- the word "AUTO" flashes in the display.
- To switch off the buzzer and symbol press the "2" button.

However please note that as soon as the "2" button is pressed the oven heating will come on again. You must switch off the oven.

■ Turn the programme selector and the temperature selector to "0".

To check and change an entered time

The time of day will reappear in the display after you have programmed a cooking procedure.

The word "AUTO" in the display is a reminder that times have been programmed into the oven.

It is possible to check or change times entered for a cooking process at any time.

■ Press the relevant button.

 \rightarrow

The display shows the duration of cooking time, or the time left if the programme has started.

 \rightarrow ı

The end time of the cooking process is displayed.

To delete a programmed cooking process

■ Press the "2" button.

The oven will start to heat up as soon as a programme is deleted. Remember to switch the oven off if you no longer need it.

Baking

The following settings are recommended for baking:

- Fan Heat
- Conventional

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

Fan Heat 🖪

Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven, with the sloping edge towards the door.

Conventional =

The following **baking tins** give an evenly browned result:

Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.

Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven. Use one shelf position only.

Fan Heat 🖶

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 4th runners from the bottom.

With appliances where a telescopic carriage has been fitted select the 1st, 2nd and 5th runners from the bottom.

If baking on three levels place tins on the grill pan on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With Fan Heat **Approx. 20 °C lower baking temperatures** are needed than with the Conventional **E** setting.

Conventional =

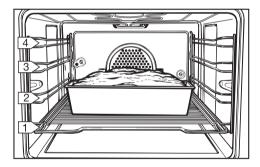
Only one shelf should be used for this function. If more than one shelf position is needed use Fan heat instead.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

Place tins on the rack on **runner level 2** or **3**

General notes



Place **rectangular tins** in the oven as shown in the illustration.

Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

When baking anything with a high salt content (such as pretzels) these must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.

The Baking Chart and Miele cookbook give suggestions for temperature, runner height and timing.

For even browning -

- Select the runner height according to the recipe and the setting chosen.
- Just before the end of baking time test to see if the cake is done.

Insert a metal or wooden skewer into the centre.

If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

The cooling fan will continue for a while after switching the oven off.

Baking chart

		Fan Heat ὧ			
	Temperature in °C	rec. runner from bottom	Time in mins.		
Creamed mixture Madeira cake Rich fruit cake (20 cm) Victoria sandwich (tin) Fudge brownies (tray) Date and walnut cake Cookies Small cakes 1) 3)	150 – 170 – 160 – 170 160 – 170 – 150 – 170 150 – 170	1 - 1 1 - 1, 3 1, 2, 4	50 - 60 - 20 - 25 25 - 30 - 15 - 20 20 - 25		
Whisked mixture Souffle 1) 3) Flan base 1) 3) Swiss roll 1) 3)	180 – 190 160 – 180 160 – 180	2 1 1	25 – 30 20 – 25 20 – 25		
Rubbed-in mixture Sweet pastry base Scones Crumble Teabread 1) Shortbread Apple pie 1) Savoury pastry 2)	150 - 170 200 - 210 170 160 - 180 160 150 - 170 190 - 210	1 1, 3 1 1 1 1	20 - 25 20 - 25 30 - 35 60 - 115 20 55 - 75 25 - 35		
Yeast mixtures Wholemeal rolls Lardy cake Stollen White bread Wholemeal bread 1) Pizza (tray) 1) Hot cross buns	- 150 – 170 160 – 180 190 – 210 170 – 190 170	- 1 1 1 1 1	- 45 - 65 40 - 50 60 - 70 40 - 50 20 - 25		
Choux pastry 1)3) Eclairs	160 – 180	1, 3	30 – 40		
Flaky pastry ¹⁾	170 – 190	1, 3	20 – 25		
Meringues ¹⁾ Macaroons Meringues	120 – 140 60 – 70	1, 2, 4 1	30 – 50 3 - 4 hrs		

¹⁾ Pre-heat oven when using "Conventional 🖃" heat.
2) Pre-heat oven when using "Fan Heat 🔊" and "Conventional 🖃" heat.

³⁾ Do not switch on "Rapid heat-up 12" during the heating up phase.

Baking chart

Conventional heat			
Temperature in °C	Recommended runner height from bottom	Time in mins.	
160 – 180	2 50 – 60		
130 – 150	2	100 – 140	
-	-	-	
-	-	-	
160	2	105 – 120	
- 180 – 200	- 2	- 12 – 15	
190	2	20 – 25	
180 – 200	2	15 – 20	
190 – 210	2 or 3	15 – 20	
180 – 200	2 or 3	15 – 20	
200 – 210	2 or 3	20 – 25	
170 – 180	2 or 3	30 – 35	
160 – 180	2 60 – 115		
- 180 – 200	- 1	- 55 – 75	
230 – 250	2 or 3 25 – 35		
200 – 220	2 or 3	20 – 25	
200 – 220	2	25 – 35	
170 – 190	2 or 3 45 – 65		
190 – 210	2 or 3 40 – 50		
210 – 230	2 or 3 60 – 70		
190 – 210	2 or 3	40 – 50	
170 – 190	2 or 3	20 – 25	
100 010	00	05 05	
190 – 210	2 or 3	25 – 35	
200 – 220	2 or 3	15 – 20	
130 – 150	2	30 – 50	

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Roasting

We recommend the following settings for roasting in the oven:

- Fan Heat
- Conventional

Roasting in a covered pot ⊖

- This ensures that sufficient stock remains for making gravy.
- The oven stays cleaner, too.

Roasting pots with a lid made from earthenware, cast iron, ovenproof china or glass and roasting foil are all suitable. Make sure any lids and handles are heat-resistant.

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Place the covered pot on the rack into a cold oven.

Exception: Pre-heat the oven to the temperature recommended in the recipe when roasting beef or beef fillet.

Browning only occurs towards the end of the **roasting time**. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

Open roasting:

Fan Heat &

When roasting on the rack or in an open dish, make sure the roasting filter is fitted in front of the fan in the back of the oven interior before starting.

Use **shelf position 1** for roasting.

Exception: With conventional \square use runner level 2 for poultry, meat or fish weighing up to 1 kg.

The "Fan Heat A" system uses an approximately 20 °C lower roasting temperature than the "Conventional" heating system.

When roasting on the rack place the rack and anti-splash tray over the grill pan and push them in together.

Season the meat and place in the grill pan. Place a little water in the tray. Do not add too much liquid to the tray during cooking as this will hinder the browning process. Baste during cooking.

Calculating roasting time:

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Temperature

Do not select a **roasting temperature** which is higher than that recommended. The meat will become brown, but will not be cooked properly inside.

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

After the roasting process is finished

Take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.

This helps retain juices when the meat is carved.

The cooling fan will continue for a while after switching off the oven.

Oven roasting chart

	Fan Heat 憑 ¹⁾ Conver		Fan Heat 遇 ¹⁾		ntional □ ¹⁾	
	rec. runner from bot- tom	Temp. ²⁾ in °C	Time in mins.	Temp. ²⁾ in °C	Time in mins.	
Beef, approx. 1 kg	1 ³⁾	180	60 – 80	200	70 – 90	
Venison, approx. 1 kg	1 ³⁾	180	75 – 100	220 – 240	100 – 120	
Leg of pork, approx. 1 kg	1 ³⁾	185	75 – 100	200	100 – 120	
Rolled pork approx. 1 kg	1 ³⁾	185 – 190	90 – 120	200 – 220	110 – 130	
Legof lamb, approx. 2 kg	1	180	110 – 130	200	150	
Poultry 1 kg	1 ³⁾	180 – 190	60 – 80	200 – 220	70 – 90	
Poultry, approx. 2 kg	1	180 – 190	100 – 110	200 – 220	110 – 120	
Poultry, stuffed, approx. 2 kg	1	180 – 190	100 – 120	200 – 220	110 – 140	
Poultry, approx. 4 kg	1	170 -180	160 -180	190 -210	170 -190	
Whole fish, approx. 1.5 kg	1 ³⁾	160 – 180	35 – 55	200 – 220	35 – 55	

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

- 1) Fit the roasting filter in place
- 2) If pot roasting, set the temperature 20 °C higher.
- 3) Use runner level 2 for Conventional =.

The information given in this chart is intended only as a guide. See the cookbook supplied with your oven for further details.

Put the roasting filter in front of the fan grille in the back of the oven.

Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

Because the grill is thermostatically controlled it will not glow red all the time. This is normal.

The oven has two grill settings:

Grill 🗂

For grilling thin cuts and for browning.

Fan Grill &"

For grilling larger items, for example, poultry, rolled meat.

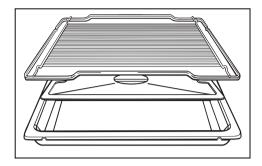
Preparing food for grilling

Clean, wipe and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish

Grilling on the rack



- Assemble the grill pan, anti-splash tray and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the required grill setting.
- Set the temperature.
- Pre-heat the grill for at least 5 minutes with the oven door shut.
- Place the grill pan under the grill.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts = level 3 or 4

thicker cuts = level 2 or 3

Grilling

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.

Thicker pieces need longer.

With rolled meat allow approx. 10 minutes per cm diameter.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

Useful grilling hints

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance, the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

Pre-heat the grill for about 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom 2)	Grill ⁽¹¹⁾		Fan grill ³⁾	
		Temperature in °C	Grilling time (mins) 1)	Temperature in °C	Grilling time (mins) 1)
Flat items of food					
Beef steaks	3 or 4	max.	10 – 16	220	10 – 16
Kebabs	3	240	25 – 30	220	25 – 30
Chicken kebabs	3	240	20 – 25	200 – 220	20 – 25
Escalopes	3 or 4	max.	12 – 18	220	18 – 20
Liver slices	3 or 4	max.	8 – 12	220	10 – 14
Burgers	3 or 4	max.	14 – 20	220	16 – 20
Sausages	3 or 4	max.	10 – 15	220	12 – 17
Fish fillet	3 or 4	max.	12 – 16	220	12 – 16
Small trout/mackerel	3 or 4	max.	16 – 20	220	20 – 25
Toast	3 or 4	max.	2 – 4	220	3 – 5
Hawaii-toast	3 or 4	max.	7 – 9	220	4 – 6
Tomatoes	3 or 4	max.	6 – 8	220	6 – 8
Peach halves	2 or 3	max.	6 – 8	220	7 – 10

¹⁾ Turn half way through the grilling time.

The information given in this chart is intended only as a guide. Values have been obtained from a machine designed for the German market. See the cook book supplied with your oven for further details.

²⁾ For appliances where a telescopic carriage has been fitted select the 4th or 5th runner from the bottom.

³⁾ Fit the roasting filter when grilling.

Defrosting

To defrost select "Fan heat 🔊" with a temperature setting of up to a maximum of 50 °C.

For defrosting meat and delicate foods do not set a temperature. The fan on the rear wall will then circulate cool air (at room temperature) around the oven.

Please note:

- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
- All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.
- When defrosting poultry put it on the rack over the grill pan to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella.

 Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Cooking ready made meals

The "Rapid heat-up II" function can be used on its own for preparing ready made meals such as pizza, pre-prepared lasagne, filled baguettes, etc. However, when used on its own it is not suitable for baking and conventional cooking.

When preparing ready made meals with this function only use one level of the oven. If you wish to cook on more than one level at the same time select "Fan heat "" instead.

Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

- Turn the function selector to "Rapid heat-up 11".
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, do not select another oven function
- Place the dish in the pre-heated oven.

Observe recommended temperatures, cooking times and position in the oven given on manufacturer's packaging.

You can also programme the oven to end or delay the start of a cooking process automatically, see "Programming cooking time automatically".

Ceramic hob surface

Treat the surface of your ceramic hob with the same care as any other glass surface.

Never use scouring agents or pads, or strong cleaners such as oven sprays or stain removers, as these could harm the surface.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

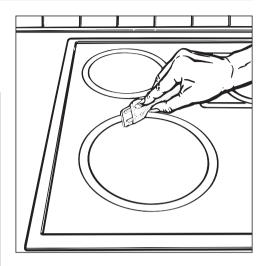
E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

Clean after each use

Any minor spills which have not dried on can be wiped off with a damp cloth or sponge. If washing up liquid or a similar cleaner is used, light blue staining might occur.

These stains can be removed with a proprietary ceramic hob cleaning agent, although it may take several applications.



For stubborn spillages use a shielded blade scraper.

Then wipe with a damp cloth or sponge.

Removing marks

Light marks with a metallic sheen (aluminium deposits) on the hob surface can be removed once the hob has cooled down by using a suitable proprietary cleaner.

Limescale deposits (caused for example by water boiling over, or damp pan bases) can be removed with vinegar or a proprietary hob cleaner.

Removal of sugar, or syrups, plastic or aluminium foil

If such problems occur, switch off the hob, but do not let it cool down. Scrape the sugar or other residue thoroughly from the hob with a shielded blade scraper taking care not to burn yourself.

When the hob is cool, clean with a proprietary cleaner.

Suitable cleaners

There are proprietary cleaners on the market for cleaning ceramic hobs.

Follow the manufacturer's instruc-

Do not apply to the hob when still hot.

After applying the cleaner let it dry and then rub it off using paper kitchen towels.

Remove every trace of cleaner from the hob with a damp cloth. It could have an adverse effect on the hob when heated up. Some cleaners incorporate a silicone ingredient which acts as a protective film on the hob. It makes the hob surface smoother and prevents water and soiling adhering to the surface.

However, cooking at high temperatures reduces the effect and the cleaner needs to be reapplied for renewed effect.

By always cleaning the ceramic surface with one of these special cleaners you will help to avoid the damage caused by sugar and syrups and aluminium foil deposits.

Ceramic hobs with aluminium frames

Appliances with aluminium frames (see data plate) are prone to scratching, alkali and acid damage. Take care when cleaning the aluminium frames. Do not use cleaning agents for stainless steel or descaling agents on these surfaces. Soiling should be wiped off as soon as possible after using the appliance. If the soiling is left for a long time it can have a damaging effect on the aluminium surfaces. Intensive cleaning with proprietary ceramic cleaners can cause the frames to take on a shiny appearance.

Enclosed hotplates

Hotplates

Wipe off any spilt food with a damp cloth after the hotplates have cooled off. Use a plastic scouring pad if necessary for stubborn spills.

Moisture or dirt must not penetrate the hotplate interior.

The hotplates can be scoured, but not the hotplate surround.

After cleaning switch on the damp hotplates for a short time to dry out, to avoid corrosion.

Occasional treatment with a thin film of oil, or a proprietary cleaner for solid hotplates is recommended.

Hotplate surround

This can be cleaned with a suitable stainless steel cleaner.

Do not use any cleaning agent with a scouring effect.

Hob trough

Do not use any knives, hard brushes, scouring agents or pads as these could scratch

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents as these could damage the surface material.

Clean the hob with a hot water and detergent solution, or with a suitable non-abrasive proprietary cleaner for stainless steel.

Regular cleaning with a small amount of proprietary cleaner for stainless steel will help protect the surface.

Remove any spills of food or water containing salt as soon as possible, as these could cause corrosion.

Where spills have dried on, soak for a short time to make cleaning easier.

Appliance front and control panel

- All external surfaces and controls can be cleaned using warm water with a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven sprays.

Clean the door handle and the control elements regularly, preferably after

each use

This will help prevent grease or other deposits adhering to surfaces and becoming difficult to remove.

Aluminium fronted appliances

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if acids, alkalis or soiling are left on them for too long.

Remove these straight away.

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- cleaning agents containing soda, acids or chlorides.
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaners,
- cleaning agents containing descaling agents,
- diswasher detergent,
- oven sprays.

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the cleaning instructions for

- stainless steel surfaces,
- stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel or the Miele E-Cloth.

Avoid:

- cleaning agents containing soda, acids or chlorides.
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners.
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a proprietary conditioning agent for stainless steel can also be used.

Apply sparingly with even pressure using a soft cloth following the direction of the grain.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long.

Remove any soiling straight away.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaners.
- oven sprays.

Accessories

Always remove all accessories, trays and racks which are not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

Baking tray, grill pan, rack and side supports

The surfaces of these have been treated with PerfectClean enamelling. See "PerfectClean" for cleaning instructions.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

Note: some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces

The enamelled surfaces of the oven interior, baking tray, grill pan, rack and side supports have been treated with a new type of enamelling called "PerfectClean".

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional ename!

Allow the oven and any accessories to cool down before cleaning. Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (e.g. the Vileda sponge as supplied with the oven) or a soft nylon brush, and a solution of hot water and a little washing up liquid. The longer soiling is left the harder it may become to remove.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.

However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel, side liners (if fitted) and roof liner before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge (e.g. the Vileda sponge as supplied with the oven), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Catalytic enamel surfaces

The removable back panel, side liners (if fitted) and roof liner are coated with a dark grey catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven. These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

Allow the oven to cool down before cleaning. Danger of burning!

Catalytic enamelled panels should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

If using oven sprays on PerfectClean oven surfaces the catalytic back panel, side liners (if fitted) and roof liner must first be removed from the oven.

To clean at high temperatures

Before cleaning the catalytic panels using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the PerfectClean surfaces and become impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surfaces.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

- Turn the oven selector to Fan heat ...
- Turn the temperature selector to the highest setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic enamelling on the back panel, the side liners or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

Oven interior

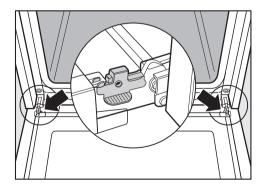
To make cleaning easier you can

- remove the oven door,
- take out the runners.
- take out the back panel,
- take out the side panels (if fitted),
- lower the top heating element and remove the roof liner.

To remove the oven door

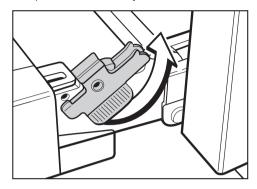
Please note: the oven door is heavy. It should be gripped firmly at the sides when being removed or refitted.

The oven door is connected to the oven by the hinges.



Before removing the door the locking clamps on both hinges have to be released.

■ Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.
- Then lift the door upwards as far as it will go.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close and damage the appliance. There is also a danger of injury.



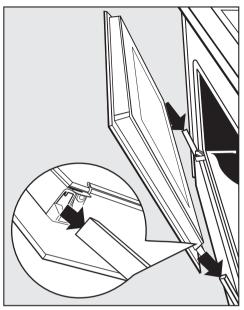
■ Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break.

Make sure that you lift the door off equally on both sides.

In the rare event that condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes. See "Correcting minor faults".

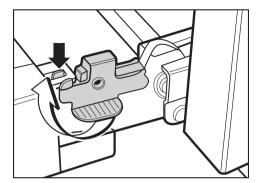
To re-fit the oven door



■ Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

Open the door fully.

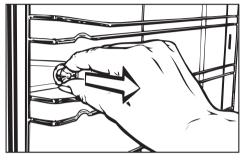


Flip both locking clamps back down as far as they will go into a horizontal position to lock them. Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.

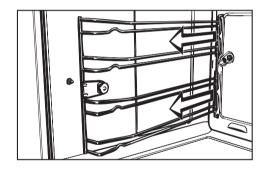
It is essential that the locking clamps are locked securely when the door is re-fitted after cleaning. Otherwise the door could work loose from the hinges and this could result in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



■ Pull on the fixing knob to release it.



■ Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic side liners

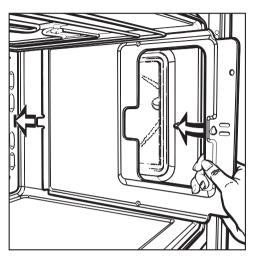
(if fitted)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.

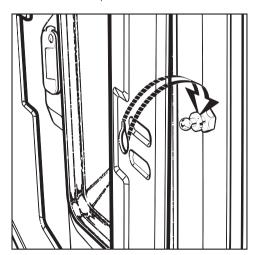
- Take out the runners.
- Gently lift and pull out the catalytic side liners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

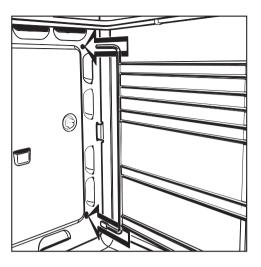
When reassembling the catalytic side liners, ensure they sit correctly.

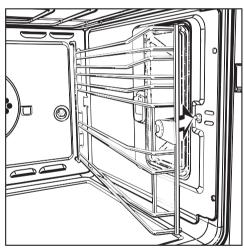


■ Ease the back lug into the opening in the rear wall panel.



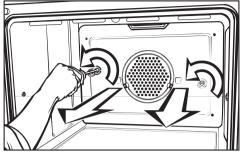
■ Lift the front locating hole on to the guide pin behind the collar.





■ Put the runners back into place.

To remove the back panel



■ Loosen the screws in the back panel and take it out.

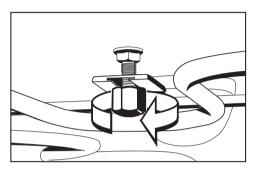
The oven must not be used without the back panel fitted. This could lead to injuries.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

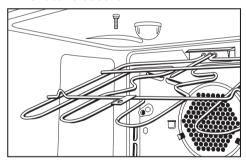
To lower the upper heating element and remove the roof liner

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.

■ Take out the runners.



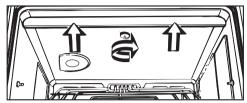
■ Unscrew the locking nut from the element to release it.



■ Gently lower the element.

Do not use force to lower it, as this could cause damage.

If the **roof liner** is dirty it can also be removed for cleaning:



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Some minor problems however can be dealt with as follows:

What to do if . . .

... the hob cooking zones / hotplates do not warm up after being switched on.

Check whether.

the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

... the oven does not heat up.

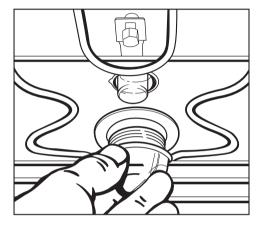
Check whether.

- the selector switch is set to the function required, and the temperature control is set at the correct temperature.
- "AUTO" is lit up in the timer display field.
 To switch on the oven independently
 - of the timer, "" should show in the display. Press the "" button.
- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

... the heating works, but not the oven lighting.

The lamp needs changing:

■ Disconnect the appliance from the electricity supply: Switch off at the isolator or the mains fuse box.



- Unscrew the light cover and the seal.
- Change the lamp: 230-240°V, 25 W, E 14, heat resistant to 300°C.
- Screw the light cover and the seal back on again.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

... a noise can be heard after baking, roasting or grilling.

This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically. The temperature will fall faster when the oven door is opened partially or fully.

... cakes and biscuits are not cooked after following the times given in the chart.

Check whether.

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- The roasting filter had been left in place in front of the fan when cooking with "Fan Heat 遇": In this case baking times might be lengthened by 10 to 15 minutes.

... cakes or biscuits are unevenly browned.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

- when baking with "Fan Heat ".":
- whether the temperature was set too high,
- whether the roasting filter was in place.
- whether the correct runner height was used.
- when baking with "Conventional =" heating:
- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.

whether the correct runner height was used.

... spots like rust appear on catalytic surfaces.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid solution and a soft brush.

... If there has been a power failure, and instead of the time of day " $\partial \cdot \partial \partial$ " and "AUTO" flash in the display?

All pre-set times have been deleted because of the power failure.

Enter the time of day again, and any other times that you had programmed.

... If you have turned the buzzer off by pressing the " \triangle " symbol and " $\mathcal{D} \bullet \mathcal{D} \mathcal{D}$ " has appeared in the timer display?

Do not worry. This is not a fault! The time of day will reappear shortly.

... The word "AUTO" flashes in the timer display.

The buzzer was switched off by pressing the " \rightarrow " or " \rightarrow 1" buttons.

■ Press the "2" button.

The appliance is ready for use again.

... condensate has worked its way in between the glass panes of the oven door.

The oven door has seals on all sides to protect it.

If, however, condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Do not use scouring agents, hard sponges or brushes to clean the glass panes. These could damage the surface.

Do not use an oven spray. This would damage the surface of the aluminium surrounds.

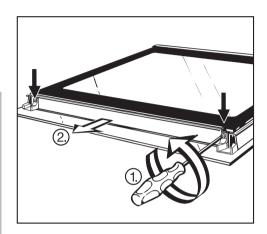
Ensure that the glass panes are inserted the correct way round after cleaning as each side of the pane has a different coating. The sides facing into the oven interior have a heat reflective coating.

To avoid the risk of breakage, it is advisable to place the door on a table protected by a soft cloth (e.g a tea towel) with the handle towards the edge of table so that the pane is supported evenly.

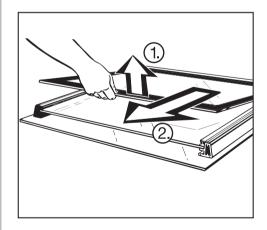
Once removed handle the panes extremely carefully to avoid the risk of breakage.

Always remove the oven door before dismantling it.

Depending on model the oven door is fitted with two or three glass panes.

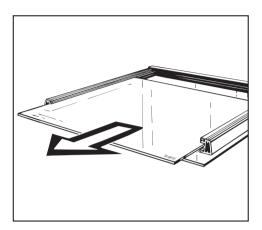


■ Loosen the screws with a Torx screwdriver then remove the guides and the trim with the seal.



■ Gently lift the inner pane up and remove. See illustration.

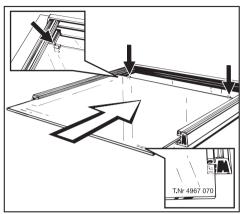
On **oven doors with three panes** the middle pane can also be taken out.



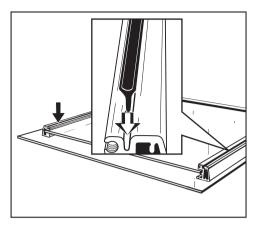
■ Pull the pane forwards to remove.

Take care when doing this to prevent loosening the sealing strips which are fixed to the top end of the pane on the right and left near the guides. These sealing strips prevent the pane slipping when it is in its frame.

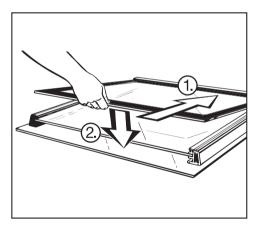
■ Clean the glass pane and other parts and then put the oven door back together again.



■ Push the middle pane (where present) into the frame almost to the end. The material (M-) number printed on the pane must be legible in the bottom right hand corner (see illustration). Fit the sealing strip into position, then push the pane in as far as it will go.

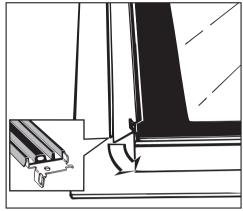


■ Fit the side seals for the inner pane in the grooves provided.



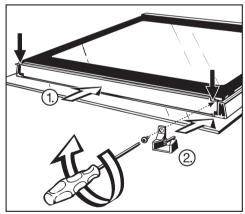
■ Insert the inner pane with the printed text facing downwards.

Be careful that the side seals do not slip and that the pane is pushed in as far as possible.



■ Fit the trim with the seal in front of the glass panes.

Make sure that the seal is sitting correctly to prevent any steam penetrating inside the door.



■ Put the guides back in position, then tighten the screws in the trim.

After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

your Miele Dealer

or

the nearest Miele Service Department, (see address on the back page).

When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

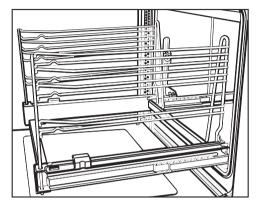
If you have an oven and hob combination also give the number of your hob.

Please note that telephone calls may be monitored and recorded to improve our service.

Extra accessories

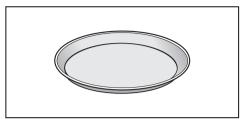
The following accessories may come as standard with some models. They are available at extra cost from your Dealer or the Miele Spare Parts dept.

Telescopic baking carriage



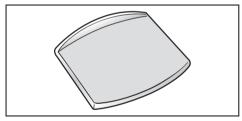
The telescopic baking carriage with 5 levels of runners can be drawn right out of the oven. This gives a good overview of all the cooking in progress.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone



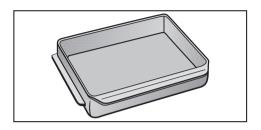
The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Extra accessories

Gourmet oven dish



The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.

It has a special protective anti-stick coating.

It is available either 22 or 35 cm deep. A lid is available separately.

Catalytic side panels

If you roast or grill frequently catalytic coated side panels can be fitted in the sides of the oven to help keep it clean. When ordering please state the model number of your oven and whether it is fitted with side runners or a telescopic carriage. If they are to be fitted in an oven with PerfectClean enamelling in the sides of the oven the runners will also need replacing.

Electrical connection UK, IRL, ZA

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The **voltage**, **rated load and fusing** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

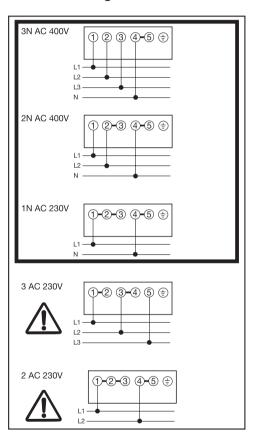
Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Connection diagram



(N.B. Single phase only in the UK)

Electrical connection UK, IRL, ZA

Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow = earth
Blue = neutral
Brown = live

In other countries check these details with your supplier.

WARNING THIS APPLIANCE MUST BE EARTHED

Oven with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the oven with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

Any adaptations must on be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in ovens may only be combined with hobs as specified by Miele for use with that oven.

Contact your Miele Dealer for further information on suitable combinations.

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

Wall oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 13 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

Wall oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 15 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING THIS APPLIANCE MUST BE EARTHED.

Electrical connection AUS, NZ

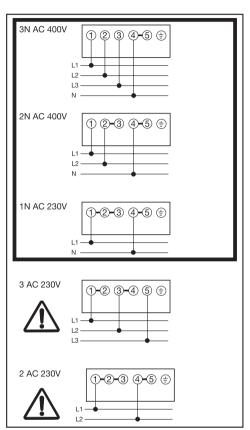
All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING THIS APPLIANCE MUST BE EARTHED.

Connection diagram



AUS:

Underbench oven

The underbench oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The minimum fuse rating according to "maximum demand" is 32 amps with hob.

Possible combination:

The underbench oven can only be combined with one of the following hobs (not all available in Australia): KM 200 KM 227, KM 228.

Wall oven

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The fuse rating is 16 A.

NZ:

Underbench oven

The underbench oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The minimum fuse rating according to "maximum demand" is 32 amps with hob.

Possible combination:

The underbench oven can only be combined with one of the following hobs (not all available in Australia): KM 200 KM 227, KM 228.

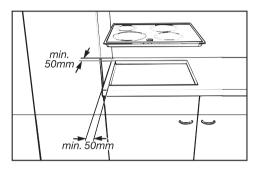
Wall oven

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The fuse rating is 16 A.

Installing the hob

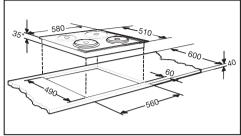
When installing a hob there may be a wall at the back and a wall or tall unit at one side. On the other side there must not be a unit or wall which stands higher than the hob.



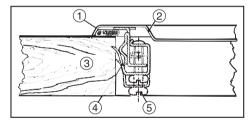
Because of the heat given off, there must be a minimum distance as follows:

- 50 mm between the worktop cut-out and adjacent furniture, e. g. tall unit.
- 50 mm between the back wall and the worktop cut-out.
- Maintain the safety distance between the hob and a cooker hood above it as recommended by the manufacturer. Where no figures are given, e.g. for a pot or utensil hanging rail, the safety distance must be at least 760 m for inflammable objects.

Hobs with enclosed hotplates KM 200



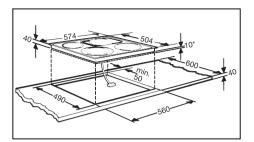
- * building-in height
- Prepare the worktop cut-out as illustrated.



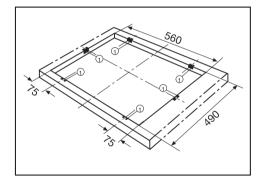
- 1 Sealing ring
- ² Hob
- 3 Worktop
- 4 Clamps
- (5) Screw
- Loosen the screws ⑤.
- Set the hob unit ② into the cut-out and centre it.
- Turn the screws ⑤ to the right, until the clamps ④ are firmly attached to the worktop ③.
- Check that the hob unit ② fits tightly on to the worktop.

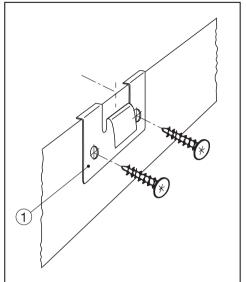
Installing the hob

Ceramic hobs KM 227, KM 228



- * Space for fixing and cable
- Prepare the worktop cut-out as illustrated.

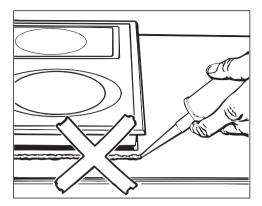




■ Lay the spring clamps supplied ① on the top edge of the cut-out in the positions indicated and secure with 2 screws each.

With **granite worktops**, the spring clamps must be positioned and secured with strong double-sided adhesive tape. In addition coat the edges of the spring clamps with silicone. The screws are not necessary for granite worktops.

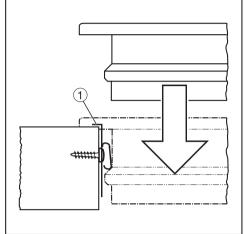
Installing the hob



Under no circumstances should sealant find its way between the hob frame and the worktop.

This could cause difficulties if the hob ever needs to be taken out for servicing, (possibly leading to damage to the frame and worktop). The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

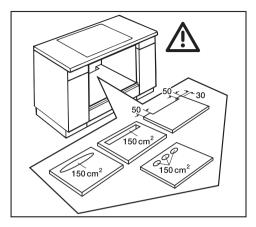
■ Lightly position the hob. (The "Miele" logo must be visible at the front).



- Use both hands to press down on each side of the hob until it clicks into place.
- When doing this take care that the seal around the hob is lying on the surface of the worktop on all sides. This is important to ensure an effective seal on all sides.

The hob can now only be removed with a special tool.

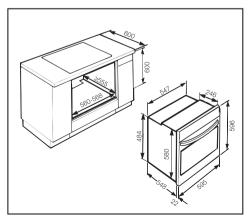
Installing the cooker



If an interim shelf is fitted beneath the oven, a cut-out is required as close to the unit back wall / the wall as possible to ensure that there is sufficient ventilation for the appliance.

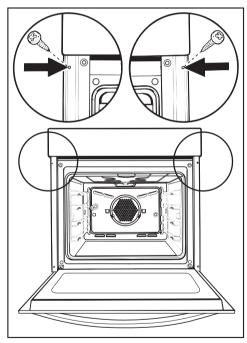
The shape of the cut-out is not important, as long as cut-out measures at least 150 cm².

Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.



Turn off the mains electricity supply to the isolator. Follow connection diagram supplied with the cooker.

- Connect cooker cable to isolator.
- Align the cooker in front of the base unit.
- Connect the hob plug to the socket on the cooker.
- Push the appliance into the oven base unit as far as the oven trim and align.



■ Then open the oven door and screw the oven to the side panels of the base unit through the two holes, one on each side of the oven trim.

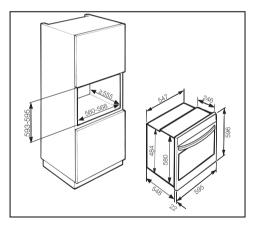
The appliance must only be operated when it has been built in.

Installing the oven

If the oven is to be built into a base unit, a cut-out is required in the interim shelf as close as possible to the wall or unit back panel to ensure that there is sufficient ventilation for the appliance.

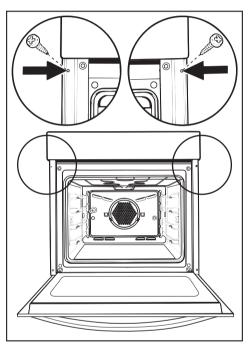
The shape of the cut-out is not important, as long as cut-out measures at least 150 cm² (see also "Installing the cooker").

Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



■ Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

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This paper consists of cellulose which has been bleached without the use of chlorine.



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